



APPROVED

FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR CHICKEN STRIPS, FULLY COOKED, FROZEN

Agricultural Marketing Service (AMS)
Livestock, Poultry and Seed (LPS) Program
Food Safety and Commodity Specification (FSCS) Division
Room 2624 S-Bldg, Phone: (202) 692-0342

Effective: July, 2015

100 SCOPE

110 This FPPS – Chicken Strips – 2015 is for use by the United States Department of Agriculture (USDA), AMS, Commodity Procurement Staff (CPS) to procure fully cooked, frozen chicken strips.

200 APPLICABLE DOCUMENTS

210 The following documents are incorporated as part of this USDA, AMS, FSCS Division FPPS-Chicken Strips-2015:

210.1 AMS/LPS/QAD Policies and Procedures (QAD 600 Series).

210.2 Poultry Products Inspection Regulations (9 CFR § 381).

210.3 Regulations Governing the Voluntary Grading of Poultry Products and Rabbit Products (7 CFR § 70) and the U.S. Classes, Standards, and Grades for Poultry (AMS 70.200 *et seq.*, 9 CFR § 381.170 to 172).

210.4 AMS Master Solicitation and Applicable Supplement.

300 CHECKLIST OF REQUIREMENTS

310 Material

311 The contractor's technical proposal must describe a process plan with a documented quality control program that includes procedures, records, forms, etc., that demonstrate conformance with the following Checklist of Requirements. The FSCS Division may request changes to the technical proposal at any time.

- 312 Boneless chicken shall be derived from poultry harvested at facilities that comply with the following origin and harvest requirements:
- 312.1 Inspection – Processing operations must comply with Poultry Products Inspection Regulations (9 CFR part 381) and be under the supervision of a representative of USDA/FSIS (Inspector). Inspection for contract and Specification compliance will be in accordance with the Regulations Governing the Voluntary Grading of Poultry Products and Rabbit Products (7 CFR part 70) and the U.S. Classes, Standards, and Grades for Poultry (AMS 70.200 *et seq.*) under the supervision of a Grader. The Grader will be responsible for certification of compliance with the requirements of this [FPFS](#) for chilled chicken carcasses and parts; formulating, marinating, cooking, and slicing chicken into strips; freezing; packaging and packing; labeling and marking; net weight; and checkloading.
- 312.2 Domestic Origin – All poultry will originate from U.S. produced livestock as defined in the AMS Master Solicitation, as amended.
- 312.3 FSIS Requirements – The commodity must be produced and processed in an FSIS inspected establishment, be accurately marked and/or labeled, and meet all FSIS regulatory requirements, including all microbiological testing requirements, currently in place.
- 312.4 Humane Handling – All poultry shall be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
- 312.5 USDA Sampling Option – USDA may select additional samples of the commodity for further inspection or may draw samples for laboratory analyses.
- 312.6 Residue Prevention – Harvest and production establishments must have a Hazard Analysis Critical Control Point (HACCP) system to control veterinary drug, pesticide, and environmental contaminant residues per FSIS regulations. Helpful information is available in the FSIS Compliance Guide for Residue Prevention 2013.
- 312.7 Pathogen Intervention Steps – The harvest process must include at least two pathogen intervention steps. One of the intervention steps must be a critical control point (CCP) in the supplier’s FSIS recognized harvest process HACCP plan and the CCP intervention(s) must be scientifically validated to achieve a three-log reduction of enteric pathogens.
- 313 The commodity must be prepared from boneless, skinless chicken meat in natural proportion white and dark meat or no less than 50% white meat and no more than 50% dark meat ((9 CFR § 381.117(c) freshly harvested broiler/fryer chickens (AMS 70.201(c)) or parts (AMS 70.210), [or all white meat](#)).

- 314 Traceability – Boneless chicken shall be traceable to sources that comply with the above domestic origin and harvest requirements. Contractors are also responsible for providing sufficient product traceability and must have records to verify the source of raw materials used in each lot of product.
- 315 **Unacceptable Meat: Mechanically separated chicken (comminuted), finely ground, flaked, or finely chopped chicken meat, and wing meat.**
- 316 Chicken from Other Plants – Chilled and/or frozen chicken and chicken parts may be transferred or obtained from other processing plants, provided they: (1) have been processed, handled, and identified in accordance with this **FPPS**; and (2) comply with the freshly slaughtered, organoleptic, temperature, and other applicable requirements of this **FPPS** as evidenced by USDA certification.
- 317 Type, class, and specific name of the product, part, or meat; date slaughtered; and the USDA-assigned plant number must be shown on each shipping container.
- 318 The chilled and/or frozen chicken and chicken parts must be at an internal product temperature not higher than 40 °F (4.4 °C) when shipped from the origin plant and when received at the destination plant.
- 319 Bone, Skin, and Fat (**See Table 1**) – Bones, skin, and excess fat must be removed from the meat before use.
- 319.1 **Bone or Hard Bone-like Material – Regardless of the kind and number of defects found, any sample with bone or hard bone-like material will be cause for the rejection of the meat the sample represents.**
- 319.2 Excess fat includes:
- 319.2.1 visible fat not integrated in the muscle tissue that exceeds an aggregate area equivalent to the area of a circle with a diameter of 1-½ inches, and;
- 319.2.2 fat deposits not integrated in the muscle that extends more than ½ inch beyond the meat tissue.
- 319.3 **If the sample has more defects than the maximum tolerance for the sample plan, the meat the sample represents will be rejected.**
- 320 Previously frozen boneless, skinless chicken meat in natural proportion white and dark meat (9 CFR § 381.117(c)) from whole carcasses (AMS 70.201(c)) or parts (AMS 70.210) **or all white meat** may be used provided it is frozen within 7 calendar days from the date of harvest and held up to 180 days from date of pack for processing into the final product.

400 PROCESSING

410 The commodity must not be processed or packaged more than 30 days prior to the first day of the delivery period.

411 The chilled ready-to-cook chicken and bone-in, skin-on chicken parts must be fabricated into cooked commodity within 7 calendar days from the date of harvest.

412 Handling – The contractor’s technical proposal shall include detailed production scheduling that addresses time and temperature controls necessary to maintain excellent condition of the boneless chicken.

413 Cooling Requirements – Meat not used on a continuous basis after deboning must be cooled by cooling media (413.1) and ensure that the internal product temperature is maintained between 26°F (-3.3°C) and 40°F (4.4°C).

413.1 Cooling Media – Cooling methods and media (e.g., use of liquid carbon dioxide (CO₂), dry ice (CO₂), or liquid nitrogen (N₂)) may be used to maintain temperature.

413.2 Water, refrigerated water, slush ice and water, or ice used to cool or maintain the temperature is not acceptable.

414 Marination – The marinating solution percentage incorporated within tumbled or massaged marinated boneless, skinless meat must not exceed 10 percent (i.e., marinade increases the weight of the meat by a maximum of 10 percent over the original ready-to-cook weight). The marinating solution shall be comprised of the following (**flavorings (9 CFR § 381.118(c)), soy, and gluten are not allowed**);

Water (minimum)	88.75 percent
Added processing aids	8.00 percent
Phosphate (sodium or potassium) (up to)	3.25 percent

414.1 The marinating and pressing, cooking, cutting into strips, and individual freezing of the commodity will be a continuous and sequential process.

414.2 Sodium Requirement. The sodium content of the cooked commodity should be no more than 250 mg per 100 gram basis as evidenced by laboratory analysis.

415 Cooking, Grill Markings, Slicing, and Freezing

415.1 All products will be fully cooked in accordance with FSIS regulations.

- 415.2 Uniform Thickness (Pressing). The marinated meat must pass through a press to assist in creating an approximately uniform thickness of the chicken strips.
- 415.3 Parallel grill markings are required on one surface of the meat strip.
- 415.4 Slicing may be made by mechanical means and will provide strips of whole muscle chicken meat with reasonably smooth outer surfaces with no tears along the cut edges.
- 415.5 Strips must be a minimum **0.375 inch** (3/8-inch) in width.
- 416 **Freezing** – After cooking, the internal product temperature must be lowered continuously by an in-line chilling/freezing system. Individually frozen commodity exiting an in-line chilling/freezing system must be packaged, packed and placed in a freezer which is maintained at a temperature of 0 °F (-17.8 °C) or lower. **The internal product temperature must be lowered to 10 °F (-12.2 °C) or lower within 24 hours from the time the commodity enters the freezer.**
- 417 Metal Detection – All product shall be free of metal contaminants. Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required. The contractor's technical proposal must identify and describe the equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.
- 418 Equipment – All equipment used to produce chicken products for USDA shall be maintained and routinely checked for optimal performance.

500 PACKAGING AND PACKING

- 510 The contractor will assure that all packaging, packing, labeling, closure, marking, and palletization comply with the National Motor Freight Regulations and FSIS regulations and the requirements listed below.
- 510.1 **Plastic-film Bags** – **Bags for packaging and/or packing the commodity must be a polyethylene-film bag with a wall thickness of not less than 2 mil (0.002 inch); and must protect the commodity from dehydration, freezer burn, or quality deterioration during the conditions of use. Each plastic-film bag must be closed by: (i) heat sealing, (ii) twisting and taping with self-adhering tape, or other methods that will protect the commodity from dehydration or freezer burn and meet the tamper-evident requirement of this FPPS. These closure methods must be approved by a representative of LPS Program, QA Division. Metal wire ties, paper-coated wire ties, or staples must not be used for sealing plastic-film bags.**

510.2 Packing – Six (6) 5-pound or three (3) 10-pound immediate containers (packages) will be packed in a 30-pound (net weight) shipping container.

510.3 Closure – Shipping containers shall be strapped or taped.

600 LABELING

610 CN Labeling information or a Product Formulation Statement demonstrating product contribution to the National School Lunch Program meal pattern requirements is required. For more information on the CN Labeling Program, see the section for Food Manufacturers/Industry on the FNS website:

<http://www.fns.usda.gov/cnlabeling/child-nutrition-cn-labeling-program> .

611 Commercial Labeling Requirements

611.1 Commercially labeled packages and shipping containers must be labeled in accordance with FSIS requirements. Labeling must be approved by FSIS prior to acceptance for use under this FPPS.

611.2 Commercial Labels – Commercial labels must be the processor's own commercial label. Distributors' labels are not allowed.

611.3 Traceable Product – The processor must establish a product identification and record system that clearly links product by place and time of manufacture to specific USDA contracts and destinations. When the company uses the same commercial label for the product certified as complying with this FPPS and commercial product, the identification system must differentiate between USDA and non-USDA products. An alpha numeric code may be used for information that is in addition to FSIS labeling requirements. The required product identification and record system, including codes, must be reviewed by USDA before production begins for the contract(s).

611.4 Nutrition Facts, Ingredients and Allergen Statements on Shipping Containers. Nutrition Facts must be provided. The ingredient statement, even for single ingredient foods, must be included as a statement separate from the name of the product, e.g. Ingredients: _____. The allergen statement must be provided in the format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains _____.

- 620 USDA Labeling Requirements
- 621 When USDA labeling is used, any deviations from the USDA labeling requirements in this FPPS must be approved by the Contracting Officer, in writing, prior to start of production. Labeling and marking of the product must be in accordance with this Specification.
- 622 Labeling and marking information must be water-fast, non-smearing, of a contrasting color, clear and readable.
- 623 USDA Labeled Shipping Containers
- 623.1 Labeling and Marking Information
- 623.2 Requirements – Labeling and marking information must be preprinted, stamped, or stenciled on each shipping container; or printed on a self-adhesive label and applied to each shipping container. This information, in essentially the same layout, is provided in **EXHIBITS 1 and 2**.
- 624 Nutrition Facts, Ingredients and Allergen Statements on Shipping Containers. Nutrition Facts must be provided. The ingredient statement, even for single ingredient foods, must be included as a statement separate from the name of the product, e.g. Ingredients: _____. The allergen statement must be provided in the format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains _____.
- 630 Universal Product Code bar (UPC)
- 631 The UPC, symbol and code, called Interleaved 2 of 5 (I 2/5), must appear on each shipping container. The complete code, including the check digit, must be printed in machine-readable and human-readable form. The start and stop indicators will be included in the bar codes. Printing, readability, and scanability of the bar code must be in accordance with UPC guidelines published by GS1 US, 1009 Lenox Drive, Suite 202, Lawrenceville, New Jersey 08648, (609)620-0200.
- 632 The contractor will use the code furnished by USDA. USDA has acquired a unique processor's identification number for the commodity purchase programs and will use this item code for the commodity purchased under this FPPS. The contractors need not join GS1 US.
- 633 The 14-digit UPC code for shipping containers of chicken strips is:
1 07 15001 10462 5.

- 634 The UPC code must be placed in the lower right-hand corner of the principal display panel of each shipping container.
- 635 Recycle Symbol and Statement – The contractor shall place somewhere on the surface of each recyclable shipping container the recycle symbol shown in **EXHIBIT 3**. The statement “PLEASE RECYCLE” is to be placed under the symbol. The recycle symbol and statement must be legibly printed in permanent ink.
- 637 Inventory Control Information – The processor may include any additional information (including bar codes) for processor inventory control purposes. This information may be applied somewhere on the surface of the shipping container but must not cover or conflict with the labeling requirements of this FPPS.
- 638 Shipping containers or labels with incorrect contract number, plant number, net weight, date packed, must be corrected before they are used. The incorrect information must be blocked out and the correct information legibly printed, stamped, or stenciled in permanent ink. Additionally, the name, address, and phone number of the processor must appear on each shipping container.
- 640 Additional Labeling Issues
- 641 The following are not acceptable for use under this FPPS:
- 641.1 Commercial labels that do not have a processor traceability system and code.
- 641.2 Commercial labeling traceability coding and systems that have not been reviewed by a representative of USDA/AMS/LPS/QAD.
- 641.3 Distributor Commercial Labels
- 641.4 Two or more different commercial labels in the same purchase unit.
- 641.5 Commercial labels and USDA labels in the same purchase unit.
- 650 Free Along Side (FAS) Vessel Deliveries
- 651 FAS vessel deliveries that are not source loaded in a seavan are required to show the final destination’s overseas address as provided in the Sales Order/Item Number. The address must be clearly printed on at least two sides of each panel.
- 700 PREPARATION FOR DELIVERY**
- 710 All products shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the Solicitation. Pallet

loads shall be stacked in a manner that minimizes the overhang of the shipping containers over the edges of the pallets and exposes each shipping container's principle display panel to facilitate certification examinations.

720 Sealing – All products must be delivered to AMS assigned destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials (ASTM) Standard F1157-04 and/or the International Organization for Standards (ISO) 17712-2010 as required under this Supplement. Seals shall be 1/8th - inch diameter cable, high-security bolt, or equivalent.

730 Delivery Unit – Each delivery unit will consist of a 1,300 cases with a net weight of 39,000 pounds.

740 Size and Style of Containers – Only one size and style of shipping container may be used in any one delivery unit.

750 Temperature

751 The commodity must arrive at destination at an average internal product temperature not to exceed 10 °F (-12.2 °C) with no individual temperature exceeding 15 °F (-9.4 °C). Commodity not meeting these requirements will be rejected for use under this FPPS.

800 USDA QUALITY ASSURANCE

810 Warranty and Complaint Resolution

810.1 Warranty – The contractor will guarantee that the product complies with all FPPS requirements, technical proposal declarations, and provisions set forth in the program supplement.

810.2 Complaint Resolution – The contractor's technical proposal must provide the steps taken to resolve complaints received on the product, i.e., point of contact, cause and effect analysis, product replacement, monetary compensation and corrective and preventative actions taken.

820 AMS Monitoring and Inspection – USDA/AMS, LPS Program's QA Division field office or the Director of the QA Division, LPS Program, AMS, USDA, Room 3953-S, STOP 0258, 1400 Independence Avenue, SW, Washington, DC 20250-0258, telephone (202) 720-3271.

- 821 All steps in the manufacturing process will be under the direct supervision of QAD personnel and as outlined in QAD policies and procedures. Quality and compliance with product requirements will be determined in accordance with those policies and procedures. The QAD agent may also select samples for laboratory analyses or inspect the commodity at any point in transit and after delivery to point of destination.
- 830 The contractor must provide to the QAD agent, a Certificate of Conformance (COC) on company stationery for packaging, packing, and marking material requirements and signed by a person authorized to do so by the contractor: One COC is adequate for all production under this FPPS.
- 830.1 “(I)/(We) certify that the packaging, packing, and marking materials used for any commodity presented for acceptance under the terms of the FPPS for Chicken Strips dated July, 2015 comply or will comply with the terms of this FPPS.
- Name _____
Title _____
- 840 QAD Testing – All testing will be in accordance with QAD policies and procedures for product testing to ensure product complies with all FPPS requirements. Tests included to be conducted but are not limited to:
- 841 Certification of compliance with FPPS requirements for chicken carcasses and parts; preparation, formulation, and fabrication; cooking and cooling; packaging and packing; freezing; labeling and marking; sampling; net weight; and checkloading.
- 842 Organoleptic requirements conducted in both the boneless and cooked state.
- 843 Tare weight, metal detection, product length and width, excellent condition, and temperature.
- 844 Final Examination – Material and net weight compliance, verification of materials and defects, verification of packaging and packing materials, visual inspection in the frozen cooked state, and checkloading.
- 845 A copy of the original USDA, AMS, LPS, QAD Certificate must accompany each shipment.
- 846 Destination Examination – Cost of examination, before or after delivery on accepted product will be for the account of USDA. Costs for examination of rejected product will be for the account of the contractor. The USDA origin grader will make arrangements for destination examination prior to delivery.

900 SHIPMENT AND DELIVERY

901 Shipment and delivery must be made in accordance with the AMS Master Solicitation, the Solicitation, and this FPPS.

1000 NON-CONFORMING PRODUCT


1010 The contractor must have documented procedures that assure nonconforming product identification, segregation, and disposition in order to prevent misuse and that nonconforming product is not delivered to USDA. The plan must address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product, including vendor notification in writing to the FSCS Division of final disposition (e.g., diverted to commercial production or destroyed).

TABLE 1
Organoleptic Requirements and Defects for Meat

<p>Organoleptic Requirements:</p>	<p>Criteria: The meat must:</p> <ol style="list-style-type: none"> (1) Be free of rancidity; free of fruity, sulfide-like, cardboard like, tallow like, oily, metallic, chlorine-like, other foreign or off-odors. (2) Be free of foreign materials (e.g., glass, paper, rubber, metal, plastic, wood). (3) Show no evidence of mishandling or deterioration. (4) Have a bright color and show no evidence of dehydration or freezing and thawing.
<p>Bone:</p> <p>Meat Defects:</p> <p>Tendon or tendonous material:</p>	<p>Presence of bone or hard bone-like material including cartilage.</p> <p>A boneless, skinless: breast, thigh, drumstick, or leg with more than one-half of the meat missing.</p> <p>Moderate discolorations or blood clots. Lightly shaded discolorations exceeding an aggregate area equivalent to a circle with a diameter of 0.50 inch (1.27 cm). Slight discolorations are permitted, provided the discoloration does not detract from the overall appearance of the meat.</p> <p>Visible fat not integrated in the muscle tissue that exceeds an aggregate area of a circle with a diameter of 1.50 inch (3.81 cm).</p> <p>Fat deposits not integrated in the muscle tissue that extend more than 0.50 inch (1.27 cm) beyond the meat tissue.</p> <p>Tendon or tendonous material that is soft-like in texture and extends or is greater than 0.50 inch (1.27 cm) beyond the meat tissue.</p>
<p>Skin Defects:</p>	<p>A defect for skin is the presence of skin.</p>

EXHIBIT 1 USDA Labeled Shipping Containers

Marking Information: Shipping containers shall be marked substantially as shown below. Detailed labeling information is provided in EXHIBIT 2. Markings must be legibly preprinted, stamped, stenciled on containers, or printed on a separate self-adhesive label applied onto containers. The USDA symbol (EXHIBIT 4), is to be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the “TOP PANEL” or principal display panel. The processor’s name, address, and phone number must be printed on the “TOP PANEL” or principal display panel. The processor’s name and address must indicate the individual processing plant, the company headquarters, or the company address and phone number that handles product complaints.

	(THE OTHER END Panel)		
(THE OTHER SIDE Panel)	(TOP PANEL) PERISHABLE--KEEP FROZEN KEEP AT 0 °F (-17.8 °C) OR LOWER TEMPERATURE	(TOP PANEL)	(ONE SIDE Panel)
USDA Labeling Information (shown in Exhibit 2).	(ONE END - Principal Display Panel) 		


Approved by  CMS
Date Issued: 12/11/2014
Date Revised: 07/16/2015

EXHIBIT 2
USDA Labeling Information for Chicken Strips

Marking Information: USDA labeling information must be printed on the principal display panel of each shipping container as provided in Exhibit 1. Markings must be legibly preprinted, stamped, stenciled on containers, or printed on a separate self-adhesive label applied to containers. The type of meat used must be printed on each shipping container. The UPC 14-digit I 2/5 symbol and code, must be shown in the lower right-hand corner of the principal display panel. The USDA symbol (EXHIBIT 4), must be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the “TOP PANEL” or principal display panel. The processor’s name, address, and phone number must be printed on the “TOP PANEL” or principal display panel. The processor’s name and address must indicate the individual processing plant, the company headquarters, or the company address and phone number that handles product complaints.



**Frozen Fully-Cooked Boneless, Skinless
Chicken Meat
CHICKEN STRIPS**

Ingredients:
(Food Allergen Statement,
Must Be Placed Here)

Processor’s
Name, Address, and Phone

Nutrition Facts Label
Must Be placed Here

KEEP FROZEN

___ Bags Net Weight
30 LBS. (13.61 KG)

DATE PACKED: Month, Day, and Year
UPC Symbol and Code

Approved by *CMS* CMS
Date Issued: 12/11/2014
Date Revised: 07/16/2015

EXHIBIT 3
“Please Recycle” Symbol and Statement



PLEASE
RECYCLE

Approved by *CMS* CMS
Date Issued: 12/11/2014
Date Revised: 07/16/2015

EXHIBIT 4
USDA Symbol



Approved by *CMS* CMS
Date Issued: 12/11/2014
Date Revised: 07/16/2015