



APPROVED

FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR FROZEN, FULLY- COOKED, SCRAMBLED, ROUND EGG PATTY

Agricultural Marketing Service (AMS)
Livestock, Poultry and Seed (LPS) Program
Food Safety and Commodity Specification (FSCS) Division
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Effective: December 2017

100 ITEM DESCRIPTION

110 Frozen, Fully cooked, Scrambled, Round Egg Patty (110931) – Frozen, fully cooked, scrambled, round patty processed from pasteurized whole egg. The commodity shall be 3.25 to 3.5 inches in diameter and weigh 1.25 ounces, totaling a minimum of 300 patties per case. Patties shall be packed 25 pounds per case and shipped in plastic-lined cardboard containers. A purchase unit shall consist of 39,600 pounds (17,962 kg).

200 APPLICABLE DOCUMENTS

210 The following documents are incorporated as part of this USDA, AMS, FSCS Division FPPS for Frozen, Fully cooked, Scrambled, Round Egg Patty – December 2017:

210.1 AMS Master Solicitation for Commodity Procurements.

210.2 Regulations Governing the Inspection of Eggs and Egg Products (9 CFR § 590) and Regulations Governing the Voluntary Inspection of Egg Products (9 CFR § 592).

210.3 Regulations Governing the Current Good Manufacturing Practices in Manufacturing, Packing, or Holding Human Food (21 CFR § 110) and Regulations Governing Egg and Egg Products (21 CFR § 160).

300 CHECKLIST OF REQUIREMENTS

310 Domestic Products – Refer to the current AMS Master Solicitation for commodity Procurements.

320 Food Defense – Refer to the Current AMS Master Solicitation for Commodity Procurements.

330 Food Safety and Inspection Service (FSIS) Requirements – The commodity

shall be sourced from pasteurized liquid whole eggs produced and processed in an FSIS official plant for further processing and shall comply with this FPPS and FSIS regulations (9 CFR § 590 and 9 CFR § 592).

340 Food and Drug Administration (FDA) Requirements – The commodity shall be produced in a facility that complies with FDA regulations governing current Good Manufacturing Practices (21 CFR § 110).

350 The contractor shall maintain a documented and operational Quality Control Program which shall be reviewed by FSCS Division and audited by the Quality Assessment (QA) Division. The program records shall include but are not limited to the continued monitoring of process controls, handling and shipping practices, and any specified microbiological or chemical testing. In the event of non-compliance with the microbiological or chemical criteria as stated in the specification and documented Quality Control Program, the contractor shall document identified deficiencies, analyses of the root cause, and implemented corrective actions, as applicable. Documentation shall be submitted to FSCS Division. Multiple non-compliances may result in an audit of the contractor's quality control system by AMS.

400 PROCESSING

410 Processing Sequence Requirement – The frozen egg patties from pasteurized liquid whole eggs shall be processed, cooked, frozen, and packaged in a continuous process that complies with the time and temperature requirements of this FPPS.

411 Liquid Whole Eggs from Other Plants – Liquid whole eggs may be transferred or obtained from another FSIS-inspected plant for further processing, provided the liquid whole eggs are produced in compliance with this FPPS and FSIS regulatory requirements. The USDA Egg Products Inspection and Grading Certificate shall state the date and time the shell eggs were broken, and include the statement “Product meets acceptance requirements of the FPPS for Whole egg dated January 2017”.

412 Date Processed – The commodity shall not be processed or packaged more than 60 days prior to the first day of the delivery period.

413 Lot Definition – A lot is the amount of packaged commodity produced during a processing shift.

420 Liquid Whole Eggs

421 Shell eggs, when presented for breaking, shall be:

421.1 Nest-run (shell eggs which are merchandised as they come from the production facility and not segregated for quality) that may or may not be washed and sized, as verified by FSIS at time of breaking; or

- 421.2 U.S. Consumer Grade AA or A based on destination tolerances.
- 422 Shell eggs shall not be more than 21 days old from the date of production at the time of processing, (7 CFR § 56.1 - eggs of current production definition) and shall comply with FDA regulations for ambient temperature during storage and transport (21 CFR § 118.4.e).
- 423 For nest-run shell eggs, the contractor shall provide the FSIS Inspector a certificate of conformance certifying the age and quality of shell eggs and stating the lot identification and quantity of each lot prior to breaking.
- 424 For U.S. Consumer Grades AA or A, the U.S. Grade may be stated on the USDA Shell Egg Grading Certificate, which accompanies the shell eggs, or the cases of shell eggs may be identified with the USDA Consumer AA or A, or Sample Grade AA or A stamp.
- 425 Liquid Whole Eggs in Natural Proportion – Liquid whole eggs shall be egg whites and egg yolks in natural proportion as broken from the shell eggs. Egg whites and egg yolks in the liquid whole eggs shall be processed into a uniform mix.
- 430 Processing Liquid Whole Eggs with Color Stabilizer
- 431 Formulation – A food grade color stabilizer shall be added to the liquid whole eggs to inhibit greenish-gray discoloration.
- 431.1 Color stabilizer – The color stabilizer shall be one of the following (based on percent of the weight of the liquid whole eggs): (a) Citric acid--0.2 percent (maximum), (b) monosodium phosphate--0.5 percent (maximum), or (c) monopotassium phosphate--0.5 percent (maximum).
- 431.2 Water – Water may be used as a carrier for the citric acid, monosodium phosphate, or monopotassium phosphate. If a water carrier is used, the water shall contain not less than 50 percent by weight of the color stabilizer.
- 440 Pasteurization
- 441 The liquid whole eggs with color stabilizer shall be pasteurized within 72 hours from the start of breaking, per FSIS requirements (9 CFR § 590.504 (e)).
- 450 Holding and Cooling Temperatures – Product holding and cooling temperatures for liquid egg, unpasteurized or pasteurized, shall comply with FSIS regulatory requirements (9 CFR § 530 and 9 CFR § 590.570).
- 460 Cooking, Appearance and Freezing
- 461 Cooking - Egg patties shall be formulated and cooked to ensure pathogens

are eliminated. Egg patties shall be fully cooked until firm, displaying a light to medium color to meet quality requirement of this specification.

- 462 Appearance – Patties shall be round, 3.25 to 3.5 inches in diameter, and appear as scrambled egg with natural edges and surfaces. Patties displaying excessive bubbles, air-pockets, dark brown or burnt markings shall not be accepted.
- 463 Flavor and Texture – Patties shall have a recognizable egg flavor with smooth mouth feel. The patties shall not exhibit rubbery or spongy mouthfeel or exhibit off flavors or odors.
- 464 Ingredients – Whole egg shall be the primary ingredient as evidenced in the ingredient statement. Other ingredients shall be used to produce a finished product with natural, blended egg flavor profile suitable for institutional food systems and shall comprise no more than 10 percent of the raw formula.
- 464.1 Sodium content shall not exceed 150 mg per 100 gram.
- 470 Organoleptic requirements – Patties shall be free of grey or greenish color, off flavoring, rancidity; free of fruity, sulfide-like, cardboardy, tallowy, oily, metallic, chlorine-like, or other foreign and off-odors; free of foreign materials (e.g., glass, paper, rubber, plastic, wood, metal); shall show no evidence of mishandling or deterioration; and shall have a yellow color and show no evidence of dehydration or freezing and thawing.
- 480 Freezing
- 481 IQF – Patties shall be Individually Quick Frozen (IQF) so the individual pieces do not stick together after packaging and packing.
- 490 Meat/Meat Alternate Crediting
- 491 Cooked egg patties shall credit as at least one (1) ounce meat/meat alternate.

500 MICROBIAL

The contractor shall have a documented plan to comply with FSIS and FDA guidance and requirements for *Salmonella* and *Listeria monocytogenes* in egg products and ready-to-eat foods (9 CFR § 590; 21 CFR § 117). Product testing positive for any pathogen shall not be allowed as rework or for delivery to USDA.

600 HEATING INSTRUCTIONS

- 610 Heating instructions for the end-user shall be provided in the shipping container (e.g. flyer, included on the package label, etc.). Finished product shall be processed so that the end-user may prepare the product in a

conventional, convectional, or microwave type oven for serving.

700 PACKAGING AND PACKING

710 Packaging – All packaging and packing materials shall be clean and in new condition, shall not impart objectionable odors or flavors to their contents, shall be approved by FDA for use in contact with food products, and shall be tamper-evident. Tamper-evident is defined as packaging and packing materials with one or more indicators or barriers to entry, which, if breached or missing, can reasonably be expected to provide visible evidence that tampering has occurred.

720 Plastic-film Bags – Bags for packaging the commodity shall be a polyethylene film bag with a wall thickness of not less than 2 millimeters (0.002 inch); and shall protect the commodity from dehydration, freezer burn, or quality deterioration during the conditions of use. Metal wire ties, paper-coated wire ties, or staples shall not be used.

730 Shipping Containers – Shipping containers shall:

730.1 Be good commercial fiberboard containers that are acceptable by common or other carrier for safe transport to point of destination,

730.2 Be of such size to pack the commodity without slack filling or bulging;

730.3 Withstand the stresses of handling, shipping, stacking, and storage, and

730.4 Be closed by commercially accepted methods and materials. Steel or wire straps shall not be used for final closure.

731 Staples shall not be used for final closure of shipping containers. Adhesive or staples cannot be used to fasten the top portion of telescope-style containers to the bottom portion. Staples may be used to manufacture and to assemble the fiberboard shipping containers, provided the staples are fastened into the container and tightly clenched to eliminate sharp edges prior to packing the commodity into the shipping containers.

740 Labeling

741 Child Nutrition (CN) Labeling information 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 at:

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

742 Shipping containers shall be in compliance with the National Motor

Freight Classification, or the Uniform Freight Classification, as applicable, and shall be labeled to include all information required by FDA regulations (21 CFR 101).

- 743 Shipping Container Labels – Shipping container labels shall contain the following information:
- 743.1 A traceability code that is traced back to establishment number, production lot, and date.
- 743.2 Ingredients and Allergen statements on shipping containers. The ingredient statement, even for single ingredient foods, shall be included as a statement separate from the name of the product; e.g. Ingredients: _____. The allergen statement shall be in accordance with the Food Allergen Labeling and consumer Protection Act (FALCPA) which defines milk, egg, fish, Crustacean shellfish, tree nuts, wheat, peanuts, and soybeans, as well as any food ingredient that contains protein derived from one of these foods, with the exception of highly refined oils, as “major food allergens.”; e.g. Contains: _____.
- 743.3 Material number: 110931
- 743.4 Product Name: Frozen, Fully Cooked, Scrambled, Round Egg Patty

800 FINAL EXAMINATION OF PACKAGED AND PACKED COMMODITY

- 810 Packaging Defects – Contractor shall ensure that packages in a delivery unit are examined for defects that affect protection, expose product, permit dehydration or freezer burn, or quality deterioration during storage, such as tears, holes, or improperly sealed or closed packages prior to shipment.
- 811 Packing Defects – Shipping containers in a delivery unit shall be examined for condition, labeling, and marking defects according to the United States Standards for Condition of Food Containers (7 CFR § 42).
- 820 A purchase unit or delivery unit shall total 39,600 pounds net, or multiples thereof.
- 821 Contractor shall maintain records to demonstrate that each delivery unit has been examined for compliance with the net weight requirements at time of loading.
- 822 The tare weight of all packing materials shall be determined by weighing a representative sample of all packaging components.
- 830 Loading and Shipping Frozen Commodity

831 Visual Inspection – Frozen cooked commodity showing any evidence of defrosting, refreezing, or freezer deterioration shall be rejected for use under this FPPS.

832 Internal Product Temperature

832.1 The frozen cooked commodity shall be 2 °F (-16.7 °C) or lower at the time of loading. Delivery units with internal product temperatures exceeding 2 °F (-16.7 °C) and up to 5 °F (-15 °C) shall be tentatively rejected. Tentatively rejected delivery units may be returned to the freezer and the temperature reduced to 2 °F (-16.7 °C) or lower and reoffered one time only. Delivery units exceeding 5 °F (-15 °C) or delivery units that have been tentatively rejected and exceed 2 °F (-16.7 °C) when reoffered shall be rejected for use under this FPPS.

900 PALLETIZED UNIT LOADS

910 All products shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic. Pallet loads shall be stacked in a manner that minimizes the overhang of the shipping containers over the edges of the pallets and that exposes each shipping container's principal display panel to facilitate certification examinations.

920 Size and Style of Container – Only one size and style of shipping container shall be used in any one delivery unit.

1000 SHIPMENT AND DELIVERY

1010 Shipment and Delivery, including Loading and Sealing, Delivery Notifications and Split Deliveries – Refer to the current AMS Master Solicitation of Commodity Procurements.

1100 ASSESSMENT BY THE QUALITY ASSESSMENT (QA) DIVISION

1110 Once a contractor is notified by the FSCS Division that the Quality Control Manual meets the applicable criteria, the Quality Assessment (QA) Division shall contact the contractor to set up a pre-award onsite capability assessment audit of the facility's processes, food defense plan, and quality control program used to produce the product(s) to determine the contractor's ability to meet contractual requirements.

1120 Pre-Award Onsite Capability Assessment Audit

1121 Food Defense Assessment

1121.1 The QA Division shall conduct a food defense audit that shall include, but is not limited to, a thorough evaluation of the contractor's food defense plan. Documentation shall support the contractor's food defense plan.

- 1122 Processing Requirements
 - 1122.1 The QA Division shall conduct audit based on the processing requirements stated in the FPPS and the contractor's Quality Control Program. Documentation shall support the contractor's adherence to meeting the processing requirements in this FPPS.
- 1123 Documentation shall support:
 - 1123.1 Continued monitoring of process controls, handling and shipping, and specified microbiological and chemical criteria previously approved by the FSCS Division; and
 - 1123.2 The contractor's food defense plan. In addition, the audit shall consist of the review of records related to purchasing, receiving, production, quality control, inventory, labeling and shipping records, and interviews with management and production personnel.
- 1124 Upon completion of the onsite capability assessment, the auditor shall notify the FSCS Division of the audit findings. Contractor shall be notified by the FSCS Division and the official final report shall be sent once released from the QA Division.
 - 1124.1 If the audit findings demonstrate that the process or food defense plan are inadequate, the applicant shall be notified by the FSCS Division that they are ineligible to bid. The Contractor shall have an opportunity to correct identified deficiencies, modify the process, food defense plan, and/or quality control program, and resubmit for further consideration.
 - 1124.2 Eligibility shall depend on whether the modifications demonstrate that:
 - 1124.2.1 The process is capable of delivering product in compliance with the FPPS,
 - 1124.2.2 The contractor is in compliance with the food defense plan,
 - 1124.2.3 A successful QA Division corrective action audit is conducted, and
 - 1124.2.4 The contractor complies with other applicable contractual requirements.
- 1130 Post-Award Assessment Audit
 - 1131 Eligible contractors who receive contracts shall have their documented food defense plan, quality control program, and supporting documentation readily available for review by the FSCS Division or AMS agents. Records may be maintained on hard copy or electronic media. However, records maintained as electronic media shall be made available in printed form immediately upon request by the FSCS Division or AMS agents.

- 1132 The QA Division shall conduct an onsite audit of the contractor's facility(s) and processes when production commences for the first contract awarded. Additional audits shall be conducted as determined by the FSCS Division, but not less than twice per year for contractor's with continuous or multiple contracts, or once per contract for intermittent contractor's. At the discretion of the FSCS Division, more frequent audits may be conducted when audit deficiencies are detected.
- 1140 Post-Award Actions
- 1141 Any deviation from contractual requirements shall be immediately reported by the contractor to the Contracting Officer and FSCS Division. The Contracting Officer or FSCS Division shall notify the contractor regarding eligibility to continue to participate as a contractor.
- 1142 Contractors shall assure that the delivered product complies with the provisions of the FPPS, the applicable assessment by USDA, and the contractor's quality control program approved by the FSCS Division.
- 1150 The cost of all audit, product monitoring, and certification services performed by the AMS agents shall be borne by the Contractor. This includes, but is not limited to, audits, examinations, supervision, official documentation, and related services.
- 1151 Questions concerning charges and the availability of AMS agents can be directed to 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.

1200 DESTINATION EXAMINATION

- 1210 Commodity Requirements – Before acceptance by consignee, the frozen commodity may be examined on a spot-check basis for temperature, condition, identity, count, or any other contract provision. If a recipient complaint is received, re-inspection may be performed by USDA AMS at the expense of contractor.
- 1220 Temperature – Frozen commodity shall have an average internal temperature not to exceed 10 °F (-12.2 °C) with no individual temperature exceeding 15 °F (-9.4 °C) when shipped, during transit, and when received at the destination plant. When any sample exceeds 15 °F (-9.4 °C) the purchase unit shall be rejected for use under this FPPS.

1300 PRODUCT ASSURANCE AND COMPLAINT RESOLUTION

- 1310 Product Assurance – The Contractor shall guarantee that the product complies with all FPPS requirements and provisions set forth in the Master

Solicitation for Commodity Procurements.

- 1311 Waiver Requests – Contractor shall submit all waiver requests directly to the Commodity Procurements Staff (CPS) Contracting Officer for review and determination. A Full list of CPS contacts can be found at:

<https://www.ams.usda.gov/sites/default/files/media/AMS%20Commodity%20Procurement%20Staff%20Contact%20List.pdf>

- 1320 Complaint Resolution – Customer complaint resolution procedures shall be the responsibility of the Contractor. These procedures shall include: a point of contact, investigation steps, intent to cooperate with AMS, and product replacement or monetary compensation. The procedures shall be used to resolve product complaints from recipient agencies or AMS.