



APPROVED

FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR WALLEYE FILLETS, FROZEN

Agricultural Marketing Service (AMS)
Livestock and Poultry (LP) Program
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100 ITEM DESCRIPTION

- 110 Walleye Fillets, Skin-On, Practically Boneless, Frozen
 - 110.1 U.S. Grade A
 - 110.1.1 The frozen Walleye fillets shall meet the requirements of U.S. Grade A as defined in the U.S. Standard for Grades of Fish Fillets.
 - 110.2 Walleye fillets shall be derived from wild caught freshwater Walleye (*Sander vitreus* (*Stizostedion vitreum*)).
- 120 Portion Weight – The weight for Walleye fillet portions shall be 4.0 – 8.0 ounces.
- 130 Packing – Individually glazed or vacuum packaged fillets shall be packed in a 1-pound primary package. Forty 1-pound primary packages shall be packed in a 40-pound (net weight) shipping container.
- 140 Delivery Unit – Each delivery unit shall consist of 900 shipping containers with a net weight of 36,000 pounds.

200 CHECKLIST OF REQUIREMENTS

- 201 All processing facilities used in fulfilling USDA contracts shall be a United States Department of Commerce (USDC) Approved Establishment. For information regarding Seafood Inspection, see the following web site address: <https://www.fisheries.noaa.gov/topic/seafood-commerce-certification#seafood-inspection>

210 MATERIALS

210.1 Contractors' technical proposal shall describe in detail the necessary processing steps, supported with digital images, to comply with the requirements below.

211 FISH FLESH

211.1 Domestic Origin of Fish Flesh - Only wild caught freshwater Walleye (*Sander vitreus (Stizostedion vitreum)*) produced in the United States (U.S.) shall be used. U.S. produced Walleye shall be wild caught fish harvested in U.S. waters on U.S. flagged fishing vessels and processed in processing facilities based in the U.S. or U.S. Territories.

211.2 The practically boneless Walleye fillets shall be optionally glazed or individually vacuum packed and stored in commercial freezer at 0°F or below.

211.3 The frozen raw material used to process practically boneless Walleye fillets shall have been stored at temperatures of 0°F or below for no more than 12 months.

211.4 U.S. Grade A – United States Standards for Grades of Fish Fillets, Part 263, Subpart A. The frozen Walleye fillets shall be graded in accordance with National Oceanic and Atmospheric Administration (NOAA) Seafood Inspection Manual, Part 5, Chapter 1, General Fillets.

211.5 Fillets – The practically boneless Walleye fillets shall be graded in accordance with the U.S. Grade A requirements as specified in the U.S. Standard for Grades of General Fish Fillets.

211.6 Objectionable Materials – The contractor shall identify and develop a strategy and have a written quality plan that shall meet the requirements of the U.S. Standard for Grades of Fish Fillets and the USDA Federal Purchase Program Specification.

211.7 Fillets with added ingredients in any processing manner are not permitted. This includes, but is not limited to, preservatives and additives deriving from natural or artificial sources through methods such as injecting or soaking.

212 FINISHED PRODUCT REQUIREMENTS

212.1 Portion Weight – During production, target portion weight for Walleye fillets shall be 4.0 to 8.0 ounces. Quality assurance plans shall apply upper and lower specification limits of 8.5 and 3.5 ounces, respectively. Compliance will be determined using the acceptance number associated with the corresponding sample size for the lot using the acceptance number in the 50 CFR Sampling Plan. The contractors' technical proposal shall describe the quality assurance steps taken to ensure this requirement is met.

212.2 Individual fillets shall be glazed or vacuum packaged.

213 PREPARATION/COOKING METHODS

213.1 Handling, preparation and cooking instructions for the end user shall be declared and appear on the individual bags (primary packages).

214 METAL DETECTION

214.1 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 shall identify and describe the equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.

215 STATE OF REFRIGERATION

215.1 Walleye fillets shall be subjected to a freezing process and then stored at 0°F or below immediately after processing.

215.2 Walleye fillets shall be stored, shipped, and delivered at temperatures that do not exceed 0°F.

220 PREPARATION FOR DELIVERY

221 PACKAGING AND PACKING

221.1 Packaging – The 1-pound primary packages shall be closed by heat seal, may be commercially marked and may be re-sealable. All primary packages shall function as a tamper evidence indicator to provide added assurance of product integrity through the method of sealing or closure. A retail-style design with multiple colors, as well as a product photograph is permissible.

221.2 Packing –Forty 1-pound primary packages shall be packed in a 40-pound (net weight) shipping container.

221.3 Shipping Container - The shipping containers (cases) shall be in compliance with the National Motor Freight Classification or Uniform Freight Classification.

221.4 Style and Size of Container – Only one size and style of primary package and shipping container may be offered in an individual shipping unit.

222 LABELING

- 222.1 Processor shall meet all labeling laws. Both primary and shipping containers shall be labeled to include all information required by USDC regulations, be illustrated in the contractor's technical proposal and contain the required information listed below. Both the primary package and shipping container labels must be submitted to USDC for approval using the NOAA Form 89-819 along with the approved USDA Federal Purchase Program Specification.
- 222.2 Primary package – The following information shall be on each bag:
- 222.2.1 Product name.
 - 222.2.2 Manufacturer name and address.
 - 222.2.3 Ingredient declaration.
 - 222.2.4 An allergen statement in a 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 and/or wheat; e.g. Allergen: This product contains _____.
 - 222.2.5 A traceability code that includes information regarding production establishment, production date(s), production code(s) and production lot.
 - 222.2.6 Nutrition Facts panel.
 - 222.2.7 Cooking Instructions.
 - 222.2.8 Safe handling instructions.
 - 222.2.9 Labels for the 1-pound packages shall include at least one color, other than black and white, exclusive of the package color.
- 222.3 Shipping Container –The following information shall be on each case:
- 222.3.1 USDA Shield – The Shield shall be at least 2 inches high and shall appear on top or on the principal display panel of each shipping container or on a label affixed to the shipping container.



- 222.3.2 The applicable purchase order number.

- 222.3.3 A traceability code that includes information regarding production establishment, production date(s), production code(s) and production lot.
- 222.3.4 Nutrition facts panel.
- 222.3.5 Handling, preparation and cooking instructions (optional).
- 222.3.6 USDC Inspection Mark and Grade – The Processed Under Federal Inspection “PUFI” mark along with the Grade A Shield.
- 222.3.7 Material Number – 111360.
- 222.3.8 Product name – Walleye Fillets, Frozen.
- 222.3.9 An allergen statement in a 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 and/or wheat; e.g. Allergen: This product contains _____.

223 PALLETIZED UNIT LOADS

- 223.1 All product shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the invitation. 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 principal display panel to facilitate certification examinations.

230 PRODUCT ASSURANCE

231 QUALITY ASSURANCE

- 231.1 All processors and processing facilities used to fulfill USDA contracts shall be a USDC/National Oceanic and Atmospheric Administration (NOAA) Seafood Inspection (SI) Approved Establishment. NOAA SI Approved Establishments must meet all pertinent Federal requirements applicable to processing fish and fishery products. NOAA SI Approved Establishments must comply with the following regulatory requirements that are applicable to the firm:
 - 231.2 21 CFR Part 101 - Labeling
21 CFR Part 110
21 CFR Part 117 Subparts A, B and F
21 CFR Part 123
NOAA SI Approved Establishments Requirements
50 CFR Part 260
 - 231.3 To meet the requirements of a USDC/NOAA Approved Establishment, processors of fish and fishery products may participate in one of three USDC/NOAA Inspection Systems:

231.4 USDC/NOAA HACCP Quality Management Program (HACCP QMP);
A Systems Audit based service which requires firms to be subjected to announced and unannounced systems audits on a quarterly frequency interval to substantiate overall compliance with all pertinent regulations and to meet quality requirements.

231.5 USDC/NOAA Resident Inspector (RI) Program;
A continuous inspection service whereby USDC Inspection personnel are present during all hours of production to fulfill USDA contracts.

232 DELIVERED PRODUCT

232.1 Delivery Unit - Each delivery unit shall consist of 900 shipping containers with a net weight of 36,000 pounds.

232.2 Sealing – All products shall 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 Standard (ASTM) F 1157-04 and/or the International Organization for Standards (ISO) 17712-2013 as required under this Supplement. Seals shall be $\geq \frac{1}{8}$ -inch diameter cable, high-security bolt, or equivalent.

233 WARRANTY AND COMPLAINT RESOLUTION

233.1 Warranty – The contractor shall guarantee that the product complies with all contractual requirements.

233.2 Complaint Resolution – Customer complaint resolution procedures shall be developed by the contractor. The contractor's technical proposal shall 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.

240 NON-CONFORMING PRODUCT

241.1 The contractor shall include a plan and supporting documentation to assure that non-conforming product is not delivered under USDA contracts. The plan shall address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product, including vendor documentation of final disposition (e.g., diverted to commercial production, cooked or destroyed).

250 CONTRACTOR CHECKLOADING

251 Contractor shall perform checkloading examinations at the time of shipment and issue a contractor's certificate to accompany each shipment that includes all of the following information:

251.1 Purchase Order Number/Purchase Order Line Item Number;

251.2 Sales Order Number/Sales Order Line Item Number;

251.3 Destination of shipment;

251.4 Name of Product and applicable Material Number;

251.5 Shipping Date;

251.6 Production lot number(s) and date each lot was produced along with shipping container and immediate container code(s) and the code used that provides traceability to establishment number, production lot and date;

251.7 Count of shipping containers and total projected net weight in each production lot;

251.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;

251.9 Contractor certification that product conforms with the applicable specification (FPPS-WF-2020);

251.10 Count and projected net weight verified and;

251.11 Signature of company official responsible for checkloading.