

Martin E. O'Connor



APPROVED

**ITEM DESCRIPTION AND CHECKLIST
OF REQUIREMENTS (IDCR) FOR PORK
SPECIAL TRIM**

Contracting Officer Technical Representative (COTR)
Standards, Analysis, and Technology Branch
Room 2607 S-Bldg, Phone: (202) 720-4486

Effective: **April 2009**

I. ITEM DESCRIPTION

- Items – (1) Pork Leg (Fresh Ham) Tip, Boneless – This item shall consist of the knuckle (**leg** tip) portion of the leg (the *tensor fasciae latae* and quadriceps group).
- (2) Pork Shoulder, Picnic, Cushion, Boneless – This item shall be derived from a Pork Shoulder, Picnic, Boneless and consist of the *triceps brachii* muscles.

II. CHECKLIST OF REQUIREMENTS

All items must be produced in accordance with Food Safety and Inspection Service (FSIS) regulations and the checklist of requirements. The contractor's technical proposal, submitted to the Contracting Officer, must adhere to the following checklist of requirements.

A. ITEMS

Contractors must describe the necessary processing steps to comply with the items below.

1. PORK LEG (FRESH HAM) TIP, BONELESS

This item shall consist of the knuckle (**leg** tip) portion of the leg (*tensor fasciae latae* and quadriceps group). All connective tissue and tendinous ends (**associated with the stifle joint**) shall be removed **by cutting flush to the adjacent lean**.

2. PORK SHOULDER, PICNIC, CUSHION, BONELESS

This item shall be derived from a Pork Shoulder, Picnic, Boneless and consist of the *triceps brachii* muscles. The shank end shall be butterflied to expose and remove **all connective tissue and tendinous ends (associated with the elbow joint) by cutting flush to the adjacent lean**.

B. MATERIALS

The contractor's technical proposal must include procedures to address conformance with the following material requirements.

1. MEAT COMPONENT

Pork derived from muscle systems set forth in Section I shall be the only meat component allowed.

- a) Domestic Origin Of Meat Component – Pork must originate from U.S. produced livestock as defined in the applicable announcement.
- b) Harvesting (Slaughtering) – Hogs will be harvested in facilities that comply with the following requirements:
 - (1) Humane Handling – All hogs shall be humanely handled in accordance with all applicable FSIS regulations, directives, notices and AMS requirements.
 - (2) Non-Ambulatory Hogs – Meat from carcasses of non-ambulatory hogs will not be included in USDA purchased boneless pork product.
 - (3) Spinal Cord Removal – All spinal cord tissue must be removed during the harvest process.
- c) Boneless Pork – Boneless pork will comply with the following requirements:
 - (1) Traceability – Contractors are responsible for providing sufficient product traceability and must have records to verify the source of raw materials used in each production lot.
 - (2) Handling – All boneless pork must be maintained in excellent condition. The contractor's technical proposal shall include detailed production scheduling that addresses time and temperature controls necessary to maintain excellent condition of the boneless pork.
 - (3) Lean Quality – Fresh-chilled pork must be reasonably uniform in color (slightly two tone color is permissible) ranging from light pink to light red. The pork muscles must not exhibit any evidence of pale, soft, and/or exudative conditions.
 - (4) Objectionable Materials – All skin, bone, cartilage, organ tissue, significant glandular tissue, heavy connective tissue and foreign materials shall be removed.
- d) Fresh-Chilled Pork – Only fresh-chilled pork which has never been previously frozen will be allowed.
- e) Mechanically Separated – Pork that is mechanically separated from bone with automatic deboning systems or advanced meat (lean) recovery (AMR) systems is not allowed.

2. FAT LIMITATIONS

Maximum average surface fat thickness – Peeled/Denuded, Surface Membrane Removed (90% lean exposed). Flake fat cannot exceed 1/8-inch in depth at any point.

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3. STATE OF REFRIGERATION

Fresh-Chilled or Frozen as specified in the announcement. When Fresh-Chilled is specified, product will be maintained and delivered at a temperature not less than 28°F (-2.2°C) or higher than 40°F (4.4°C). When frozen is specified, product will be frozen to an internal temperature of not higher than 0° F (-17.8°C) within 72 hours from the time of final fabrication of the lot.

C. PREPARATION FOR DELIVERY

The contractor's technical proposal and process 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.

1. PACKAGING

For Pork Special Trim to be delivered frozen, product shall be bulk packaged without use of plastic liner material. When Pork Special Trim is to be delivered fresh-chilled, product shall be placed into plastic lined combo- bins.

2. PACKING

Frozen bulk packaged Pork Special Trim shall be packed into containers to a net weight of 60 pounds. Only one style and size of leak proof container will be used for each item within any one delivery unit. Fresh-chilled Pork Special Trim bulk packaged product shall be placed in plastic lined combo-bins to a weight of between 1850 to 2250 pounds.

3. CLOSURE

Sixty pound shipping containers shall be strapped. Combo-bins shall be sealed.

4. LABELING

Shipping container labels will be illustrated in the contractor's technical proposal and contain the following information:

- (a) USDA shield at least 2 inches high and appearing on the top of the container or on the principle display panel.



- (b) Applicable contract number.
- (c) A traceability code that is traced back to establishment number, production lot, and date.
- (d) Pork Special Trim product code: Fresh: A701; Frozen: A711.
- (e) The phrase "For Further Processing Into Cooked Items" will appear on the principle display panel.

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D. PALLETIZED UNIT LOADS

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 principle display panel to facilitate certification examinations.

E. DELIVERY UNIT

The delivery unit will be 42,000 pounds net weight (18,900 kg; 700 frozen shipping containers or 20 fresh-chilled combo-bins).

F. DELIVERED PRODUCT

1. SIZE AND STYLE OF CONTAINER

Only one size and style of **immediate** and shipping containers may be offered in an individual shipping unit.

2. TEMPERATURE

All products will not exceed 0° F at the time of shipment and delivery.

3. SEALING

All products must be delivered to AMS destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials Standard F 1157-04 as required under the AMS Master Solicitation

G. PRODUCT ASSURANCE

1. WARRANTY AND COMPLAINT RESOLUTION

a) Warranty – The contractor will warrant that the product complies with all specification requirements, technical proposal declarations, and provisions required under this Announcement.

b) Complaint Resolution – Customer complaint resolution procedures will be included in the technical proposal. These procedures will include: a point of contact, investigation steps, intent to cooperate with AMS, and product replacement or monetary compensation. The procedures will be used to resolve product complaints from recipient agencies or AMS.

2. NON-CONFORMING PRODUCT

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.