



# APPROVED

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

## SUPPLEMENT 211 TO THE AMS MASTER SOLICITATION

Effective: March 2015

### PURCHASE OF FROZEN GROUND BEEF PRODUCTS FOR DISTRIBUTION TO FEDERAL FOOD AND NUTRITION ASSISTANCE PROGRAMS

This document provides additional program requirements for the purchase of Frozen Ground Beef Products by the Department of Agriculture (USDA), including the applicable Federal Purchase Program Specification (FPPS) (**Exhibit A and Exhibit A1**).

#### 100 INSTRUCTIONS TO POTENTIAL SUPPLIERS

- 110 The frozen ground beef products will be purchased on a competitive bid basis from qualified suppliers who have met the requirements described in this Section. Interested suppliers may submit a technical proposal at any time during the purchase program. Suppliers should allow 10 working days, from USDA's receipt of the technical proposal for notification of evaluation results. A supplier is deemed eligible upon notification of approval of the technical proposal by the [Food Safety and Commodity Specification \(FSCS\) Division](#).
- 120 Submission of a technical proposal is not binding on USDA. Actual purchases will be described in the AMS Master Solicitation and Solicitations.
- 130 Documentation Requirements
- 131 Technical Proposal Requirement
- 131.1 Include a detailed description of the ground beef product(s) offered and each of the production steps that are taken to meet or exceed the minimum product requirements set forth in the FPPS. (Plan/Do)
- 131.2 Describe all the quality assurance methods used to verify conformance to all requirements. This will include the monitoring and measurements taken during the process to verify conformance with each requirement. All measurement results shall be recorded and made available to AMS. (Check)
- 131.3 Identify all corrective actions to be taken if deviations from contractual and specification requirements occur during production, and all preventative actions to be taken to preclude a reoccurrence. (Act)

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- 131.4 The technical proposal shall follow the format as shown in **Exhibit B**. Technical proposals should be brief and concise.
- 131.5 The technical proposal shall be preceded by the following, as required by the template:
- 131.5.1 Table of Contents listing the major areas as they appear in the technical proposal; and
- 131.5.2 List of attachments, forms provided with the technical proposal, if appropriate with the applicable document name and reference number.
- 132 The **FSCS Division** will review each technical proposal to determine if the proposal is adequate and will notify the supplier of the status of their technical proposal and their eligibility to bid.
133. Animal Welfare Requirements
- 133.1 All contractors and subcontractors must meet the animal handling and welfare requirements set forth in the Federal Purchase Program Specification (FPPS) For Animal Handling and Welfare, effective **January 2015 (Exhibit C)**.

## **200 INSTRUCTIONS FOR SUBMISSION OF TECHNICAL PROPOSAL**

- 210 The following procedures establish the acceptable minimum requirements for the format and content of the technical proposal:
- 210.1 The Government has provided a technical proposal format which is to be used in preparing the technical proposal (see **Exhibit B**). The supplier shall submit the technical proposal as an email file attachment to AMS ([Darin.Doerscher@ams.usda.gov](mailto:Darin.Doerscher@ams.usda.gov) and [Steve.Whisenant@ams.usda.gov](mailto:Steve.Whisenant@ams.usda.gov)). The technical proposal shall be saved in a non-portable document file format (not PDF; e.g., Microsoft Word). The technical proposal must be submitted in its entirety. If the file size of the technical proposal is too large to send in a single email, it may be divided and sent in multiple emails (i.e., Part 1, Part 2, Part 3, etc.). The collection of attachments and appendices may be submitted as a separate document as well.
- 210.2. The technical proposal must be submitted by an authorized agent of the company.
- 210.3 While it is not the desire of the Government to penalize an offeror for non-compliance with formatting instructions, technical evaluators may have difficulty evaluating the technical proposal to the fullest extent possible if the proposal is not presented in the proper format. Technical evaluators will not be required to search other subsections or sections of the offeror's technical proposal for information requested in the evaluation.
- 220 Technical Proposal Revisions
- 221 Changes to a supplier's technical proposal may be submitted at any time or at the

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request of the [FSCS Division](#). All technical proposal revisions must meet the following criteria:

- 221.1 Any changes to a technical proposal made by the supplier after its initial submittal shall be accomplished by submitting an entire technical proposal. A cover letter must be submitted with the changes identified and an explanation of the need for the change. The supplier shall include the revision date and the appropriate page number(s).
- 221.2 Changes from the original technical proposal shall be **highlighted** and deletions in ~~strikeouts~~.

### **300 ASSESSMENT BY THE [QUALITY ASSESSMENT \(QA\) DIVISION](#)**

310 Once a supplier is notified by the [FSCS Division](#) that the technical proposal meets the applicable criteria, the [Quality Assessment \(QA\) Division](#) will contact the supplier to set up a pre-award onsite capability assessment audit of the facility's processes, food security plan, and quality control program used to produce the product(s) to determine the supplier's ability to meet contractual requirements.

320 Pre-Award Onsite Capability Assessment Audit

321 Food Defense Assessment

321.1 The [QA Division](#) will conduct a food defense audit that will include, but is not limited to, a thorough evaluation of the potential contractors' and subcontractors' food defense plan. Documentation must support the contractor's or subcontractor's food defense plan. If the report demonstrates that the food defense plan is inadequate, the applicant will be notified by the [FSCS Division](#) that they are ineligible to bid. The applicant will have an opportunity to correct identified deficiencies, modify their food defense plan and resubmit a brief description for further consideration. Eligibility will depend on whether the modifications demonstrate compliance with their food defense plan.

322 Slaughter Requirement

322.1 The [QA Division](#) will conduct monthly Harvesting (slaughter) audits based on the requirements stated in the attached FPPS and the company's approved technical proposal. The audit will review the humane handling and adherence to the non-ambulatory disabled animals. Documentation must support the contractor's or subcontractor's adherence to meeting the harvesting requirements as set forth in the FPPS.

323 Documentation must support:

323.1 the production of the ground beef product that complies with the applicable specification and the potential contractor's approved technical proposal, and

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- 323.2 the contractor's or subcontractor's food security plan. In addition, the audit will consist of the review of records related to purchasing, receiving, production, quality control, inventory and shipping records, and interviews with management and production personnel.
- 324 Upon completion of the onsite capability assessment, the auditor will provide either a verbal or email notification of the audit findings to the [FSCS Division](#) to determine (based on the audit findings), supplier eligibility to bid. Supplier will be notified by the [FSCS Division](#) and the official final report will be sent once released from the [QA Division](#).
- 324.1 If the audit findings demonstrate that the process or food security plan is inadequate, the applicant will be notified by the [FSCS Division](#) that they are ineligible to bid. The supplier will have an opportunity to correct identified deficiencies, modify their process, food security plan, and/or technical proposal, and resubmit for further consideration.
- 324.2 Eligibility will depend on whether the modifications demonstrate that:
- 324.2.1 the process is capable of delivering ground beef product(s) in compliance with the FPPS,
- 324.2.2 the supplier is in compliance with their food security plan,
- 324.2.3 includes the applicable assessment by USDA, and
- 324.2.4 the supplier complies with other applicable contractual requirements.
- 330 Post-Award Assessment Audit
- 331 Eligible suppliers who receive contracts must have their documented food security plan, technical proposal, 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 will be made available in printed form immediately upon request by the [FSCS Division](#) or AMS agents.
- 332 The [QA Division](#) will conduct an onsite audit of the contractor's and subcontractor's facility(s) and processes when production commences for the first contract awarded. Additional audits will be conducted as determined by the [FSCS Division](#), but not less than once per month for contractors or subcontractors with continuous or multiple contracts, or once per contract for intermittent contractors. At the discretion of the [FSCS Division](#), more frequent audits may be conducted when audit deficiencies are detected.
- 340 Post-Award Actions
- 341 Any deviation from contractual requirements will be immediately reported by the contractor to the Contracting Officer and [FSCS Division](#). The Contracting Officer or

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[FSCS Division](#) will notify the contractor regarding eligibility to continue to participate as a contractor.

342 Contractor will assure that the delivered product complies with the provisions of the FPPS, the applicable assessment by USDA, and the contractor's technical proposal approved by the [FSCS Division](#).

350 The cost of all audit, product monitoring, and certification services performed by the AMS agents must be borne by the contractor. This includes, but is not limited to, audits, examinations, supervision, official documentation, and related services.

351 Questions concerning charges and the availability of AMS agents can contact 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.

#### **400 PAST PERFORMANCE**

410 Contractor Monitoring Program Requirements

411 Ground beef suppliers' performance as a contractor or subcontractor on contracts awarded by the Department of Agriculture (USDA) will be evaluated monthly on a 30 day (1 month) basis or cycle.

412 The evaluation will consist of all non-conformances (NC) that were identified by the [QA Division](#) auditor. The NC's will be categorized as critical, major, or minor based on their impact on the quality, safety, or value of the involved product.

413 The accumulation of at least two critical NC's, one critical/two major NC's, three major NC's, or a total five NC's in any combination, (i.e., critical, major, or minor) within the monthly 30 day (1 month review) will result in the ground beef supplier being deemed ineligible by the [FSCS Division](#) to supply frozen ground beef product to AMS contractors to fill USDA contracts.

413.1 To regain eligibility status, the ground beef supplier must submit appropriate corrective and preventative measures to [FSCS Division](#) for evaluation and the measures must be verified by [QA Division](#) as effective. The [FSCS Division](#) will notify the ground beef supplier when eligibility to supply ground beef has been reinstated.

414 The microbial test results will be analyzed separately under statistical process controls.

415 The criteria for the three categories of non-conformances are as follows:

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415.1 Critical

415.1.1 **Production non-conformances**--a complete breakdown of the production process has occurred. It is apparent that the company cannot produce product that complies with contract requirements.

415.2 Major

415.2.1 **Production non-conformances**--major deviation from the production process has occurred that significantly impacts the quality or performance of the product. It is questionable if the company can consistently produce product that complies with contract requirements.

415.3 Minor

415.3.1 **Production non-conformances**--minor deviation from the production process has occurred that minimally impacts the quality or performance of the product. It is likely that the company can produce a product that complies with contract requirements.

420 Sustained Acceptable Performance

421 **A contractor or subcontractor will be deemed ineligible to supply fresh boneless beef products or ground beef for the USDA purchase programs if:**

421.1 The contractor or subcontractor is subject to a Class I recall; or

421.2 Based on an evaluation of all AMS test results for *E. coli* O157:H7 and *Salmonella* during the previous calendar quarter, the incident rate for either boneless beef or ground beef exceeds the central line (cl) values set forth in Appendix B of the referenced FPPS (**Exhibit A**).

422 If deemed ineligible, a contractor or subcontractor must:

422.1 perform a cause-and-effect analysis,

422.2 submit the corrective and preventative actions to [FSCS Division](#) for review and approval,

422.3 have a successful corrective action audit conducted.

422.4 [FSCS Division](#) will notify the ground beef supplier when eligibility to supply ground beef has been reinstated.

## 500 **DOMESTIC ORIGIN CERTIFICATION CLAUSE**

510 The contractor agrees to include this domestic origin certification clause in its entirety in all subcontracts for meat or meat products used in fulfilling any contracts awarded under this Supplement and Master Solicitation. The burden of proof of compliance is

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on the Contractor. All raw materials will be shipped in containers labeled as "Domestic Only Product" on the principle display panel and the bill of lading accompanying the shipment will contain the statement "Domestic Only Product."

## **600 CERTIFICATE OF CONFORMANCE (COC)**

610 In addition to the referenced payment documents required in the Master Solicitation, please include a copy of the Contractor's Certificate of Conformance (**Exhibit D**).

## **700 CONTRACTOR CHECKLOADING**

710 Contractor will perform checkloading examinations as described in the FPPS at the time of shipment and issue contractor's certificate to accompany each shipment that includes all of the following information:

710.1 Purchase Order Number,

710.2 Sales Order and Sales Order Item Number,

710.3 Name of product,

710.4 Shipping Date,

710.5 Production lot number(s) and date each lot was produced,

710.6 Count of shipping containers and total projected net weight in each production lot,

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

710.8 Contractor certification that product conforms with the FPPS,

710.9 Count and projected net weight verified, and

710.10 Signature of company official responsible for checkloading.

## **800 EXHIBITS**

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**FEDERAL PURCHASE  
PROGRAM SPECIFICATION  
(FPPS) FOR COARSE  
GROUND BEEF ITEMS,  
FROZEN**

Agricultural Marketing Service (AMS)  
Livestock, Poultry, and Seed (LPS) Program  
Food Safety and Commodity Specification (FSCS) Division  
Room 2628 S-Bldg, Phone: (202) 692-0342

Supersedes: N/A

**Effective: March 2015**

**100 SCOPE**

101 This FPPS – Coarse Ground Beef (CGB) – 2015 is for use by the Department of Agriculture (USDA), AMS, Commodity Procurement (CP) Staff to procure frozen Coarse Ground Beef products.

**200 APPLICABLE DOCUMENTS**

210 The following documents are incorporated as part of this USDA, FPPS-CGB-2015:

210.1 Quality Assessment (QA) Division Procedures Manual.

210.2 Food Safety and Inspection Service (FSIS) Directive 10,010.1, Revision 3.

210.3 Applicable Supplement to AMS Master Solicitation.

**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 AMS Checklist of Requirements. FSCS Division may request changes to the technical proposal at any time.

312 Domestic Origin and Harvest (Slaughter) Requirements

312.1 Quality Control Program - The harvester's quality control program must be documented in each contractor's technical proposal and have received a satisfactory onsite capability assessment by QA Division.



- 312.2 Boneless beef shall be derived from cattle harvested at facilities that comply with the following origin and harvest requirements.
  - 312.2.1 Domestic Origin - All beef will originate from U.S. produced livestock as defined in the Master Solicitation and Supplement.
  - 312.2.2 Humane Handling – All cattle shall be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
  - 312.2.3 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.
  - 312.2.4 Spinal Cord Removal – All spinal cord tissue shall be removed during the harvesting process.
  - 312.2.5 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.
  - 312.2.6 Carcass Testing - Routinely test carcasses for Shiga-toxicogenic *Escherichia coli* O157 (including O157:H7 and O157:Non-Motile (NM)); herein referred to as *E. coli* O157:H7) at CCP to verify effectiveness of interventions.
- 320 Boneless Beef Requirements
  - 320.1 Quality Control Program - The boneless beef supplier's quality control program must be documented within each contractor's technical proposal and have received a satisfactory onsite capability assessment by QA Division prior to supplying materials for the program. Additionally, each plant is subjected to verification audits conducted by the QA Division during production activities that demonstrate their adherence to the documented quality control program.
  - 320.2 Traceability – Boneless beef shall be traceable to sources that comply with the above domestic origin and harvest requirements.
  - 320.3 Boneless beef commonly referred to by the industry as XF trimmings (e.g., Beef Fat with Visible Lean) is not allowed as a standalone raw material source for grinding.
  - 320.4 Meat Recovery Systems

- 320.4.1 Mechanical Separation - Boneless beef that is mechanically separated from bone with automatic deboning systems, advanced lean (meat) recovery (AMR) systems or powered knives, will not be allowed.
- 320.4.2 Lean Finely Textured Beef (LFTB) – Use of LFTB is not permitted.
- 320.5 Handling - All boneless beef 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 beef.
- 320.5.1 Frozen boneless beef may be used provided it is ground into the final product within 60 days from the date of pack.
- 320.6 Objectionable Materials – The following objectionable materials shall be excluded:
- 320.6.1 Major lymph glands (prefemoral, popliteal, and prescapular), thymus gland, and the sciatic (ischiatric) nerve (lies medial to the outside round). All bone, cartilage, and the following heavy connective tissues:
- 320.6.1.1 White fibrous – Shoulder tendon, elbow tendon, silver skin (from the outside round), sacrociatic ligament, opaque periosteum, serous membrane (peritoneum), tendinous ends of shanks, gracilis membrane, patellar ligament (associated with the stifle joint), and achilles tendon.
- 320.6.1.2 Yellow elastin – Back strap and abdominal tunic.
- 320.7 Lot – A lot shall consist of approximately 2,000 pounds of boneless beef produced within a day, between “cleanup to cleanup” (see APPENDIX D) and that is from a single harvester or processor.
- 320.8 Microbial Testing - Samples from all lots of fresh chilled boneless beef, must be sent to an AMS designated laboratory (ADL). Samples from each lot will be tested for *E. coli* O157:H7, *Salmonella*, and indicator microorganisms. One sample from every 10 lots of fresh chilled boneless beef, selected at random by the ADL, will be tested for non-O157 STECs (O26, O45, O103, O111, O121, O145).
- 323.8.1 Sample Preparation and Handling - The ADL will be responsible for supplying procedures for sample preparation, and submission. The laboratory shall require suppliers to submit a sample submission form as an official record with each sample. The ADL will also be responsible for supplying shipping supplies (including sampling bags and shipping materials) to each supplier. Suppliers’ technical proposal will include and describe sample collection and preparation procedures provided by the ADL.

## 323.8.2 Sample Selection

323.8.2.1 For Beef Manufacturing Trimmings – The sample will be selected as described within FSIS Directive 10,010.1 Revision 3 (N-60 Sections 8, 9 and NOTE).

323.8.2.2 For every lot of beef Manufacturing Trimmings, two (2) samples will be prepared from sixty five (65) pieces of trim from sixty five (65) different pieces of beef product. The sample for co-analysis of *E. coli* O157:H7, non-O157 STECs and *Salmonella* will be sixty (60) pieces and weigh 325 grams  $\pm$  10 percent; the sample for indicator microorganisms (aerobic plate count, total coliform and generic *E. coli*) will be five (5) pieces and weigh 25 grams  $\pm$  10 percent.

323.8.2.3 Alternative sampling methods may be used provided they are approved by AMS as equivalent to the manual excision protocols referenced in Section 323.9.2.1. The suppliers' technical proposal will include and describe any proposed alternative sample collection and preparation methods and procedures.

323.8.2.4 When boneless beef has been exposed to any anti-microbial treatment, no sample units shall be selected for at least 15 minutes after such treatment. All anti-microbial treatments (e.g. techniques and procedures) administered during production and post-production shall be described in the supplier's technical proposal.

323.8.2.5 If the contractor plans to do microbiological testing in addition to that required by AMS, the technical proposal must identify in detail such testing, including location of sample collection, frequency of sample collection, and intended use of testing results. AMS will make a determination of whether such additional sampling and testing constitutes "prescreening," in which case it will not be allowed.

## 323.8.3 Testing and Results

323.8.3.1 The microbiological testing for all organisms will be in accordance with the applicable AMS-approved testing methodologies.

323.8.3.2 Notification for presence of pathogens and exceeding critical limit criteria - When presence of *E. coli* O157:H7, non-O157 STECs, or *Salmonella* is confirmed positive or any critical limit is exceeded for indicator organisms:

323.8.3.2.1 The ADL will immediately notify FSIS and the FSCS Division of all confirmed pathogens.

323.8.3.2.2 When pathogen results are positive, FSIS and the FSCS Division will be notified by the boneless beef supplier of the final disposition of the affected lot.

- 323.8.3.2.3 When the critical limit is exceeded for indicator microorganisms, the boneless beef supplier will notify the FSCS Division of the final disposition of the affected lot.
- 323.8.3.3 The ADL will record all results on spreadsheets and calculate the process capability (CPU, CI) for microbial tests performed on production lots as outlined in Section 323.9.4.
- 323.8.3.4 Any lot that tests positive for *E. coli* O157:H7, non-O157 STECs, or *Salmonella*, or exceeds the critical limit criteria of APPENDIX B cannot be used to produce ground beef or any other product purchased by USDA.
- 323.8.4 Statistical Process Capability – Boneless beef supplier compliance with microbial requirements will be based on the assessment of the calculated process capability (CPU, CI) values derived from the individual combo test results representing one (1) 2,000 pound combo lot randomly selected by the ADL from every five (5) consecutive individual 2,000 pound combo lots produced each production day. In the event that a production day concludes with less than five (5) consecutive individual 2,000 pound combo lots, a randomly selected test result will be utilized from one of the remaining lots. The spreadsheets will be maintained so that process capability assessment on the twenty (20) lots can be determined as described within APPENDIX B. Test results involving all boneless beef offered for testing for AMS ground beef purchase programs will be monitored by AMS, the contractor, and the boneless beef supplier to determine individual lot acceptance and/or capability of their process according to APPENDIX B. Ineligible boneless beef suppliers may re-enter the program under conditional status provided corrective actions have been submitted for review and approved, implemented and a satisfactory onsite corrective action audit by QA Division has been conducted. Upon notification by the FSCS Division that the plan has adequately addressed the issues that resulted in the ineligible status determination, the boneless beef supplier may re-enter the program under conditional status.
- 323.8.5 Contractor's Responsibility - The contractor will require its boneless beef supplier(s) to provide results and process capability status (as applicable) involving each lot of boneless beef to be processed into ground beef for USDA. Test results and process capability status (as applicable) for individual lots shall be provided to the QA Division agent upon request. In the event a boneless beef supplier has been deemed ineligible, and wants to continue in the program, the ineligible boneless beef supplier may re-enter the program under conditional status provided corrective actions have been submitted for review and have been deemed approved, implemented and a satisfactory onsite corrective action audit by QA Division has been conducted. Upon notification by the FSCS Division that the plan has adequately addressed the issues that resulted in the ineligible status determination the boneless beef supplier may re-enter the program under conditional status.

- 323.8.6 Supplier request to remove samples from AMS testing must be submitted and approved by FSCS Division prior to sample removal from ADL testing.
- 324 Coarse Ground Beef Item Requirements
- 324.1 Quality Control Program - The Coarse Ground Beef items quality control program must be documented within the contractor's technical proposal and have received a satisfactory onsite capability assessment audit by QA Division.
- 324.2 Traceability – All Coarse Ground Beef items production must be traceable to the boneless beef lots and their associated microbial test results.
- 324.3 Handling - The contractor's technical proposal shall include detailed production scheduling that addresses time and temperature controls necessary to maintain excellent condition of the Coarse Ground Beef items. Coarse Ground Beef items shall be delivered within 60 days from date of pack.
- 324.4 Lot - For the purpose of microbiological testing, a lot is defined as the amount of finished Coarse Ground Beef product produced within a day, between "cleanup to cleanup" (see APPENDIX D) which must be further divided into sub-lots not to exceed 10,000 pounds.
- 324.5 Microbial Sampling and Testing Options – The Contracting Officer will specify in the purchase solicitation and corresponding documents TYPE 1 and TYPE 2 Coarse Ground Beef Products, which will determine the level of microbial testing required.
- 324.6 Microbial Testing – TYPE 1 - Coarse Ground Beef for Further Processing into Fully Cooked Items - All sub-lots of Coarse Ground Beef for Further Processing into Fully Cooked Items will be tested for all indicator microorganisms (aerobic plate count, total coliform and generic *E. coli*) after final grinding and before freezing. All samples will be sent to the ADL.
- 324.6.1 Sample Preparation and Handling - The ADL will be responsible for supplying procedures for sample preparation, and submission. The ADL shall require contractors to submit a sample submission form as an official record with each sample. Samples of TYPE 1 Coarse Ground Beef for Further Processing into Fully Cooked Items must be appropriately identified on the ADL sample submission form. The ADL will also be responsible for supplying shipping supplies (including sampling bags and shipping materials) to each contractor. Contractor's technical proposal will include and describe sample collection and preparation procedures provided by the ADL.

- 324.6.2 Sample Selection – Production processes of Coarse Ground Beef for Further Processing into Fully Cooked Items will be subject to the following sampling strategy:
- 324.6.2.1 Sub-lot Microbial Testing – For every sub-lot, one (1) original and reserve sample will be prepared from four (4) individual sample units for indicator organism (aerobic plate count, total coliform and generic *E. coli*) testing. The sub-lot samples will be 25 grams  $\pm$  10 percent randomly selected throughout each 10,000 pounds of production. The four (4) individual sample units shall be composited to produce a sample that represents the indicator organism test for each sub-lot. The contractor will describe in their technical proposal the procedure in which the four (4) sample units will be selected throughout the sub-lot to be composited for the indicator organism test. These samples shall be submitted to the ADL for analysis. The reserve samples will be held for testing in case the FSCS Division deems it necessary. The contractor will describe, in their technical proposal the method to be used to maintain the identity and traceability of each sub-lot. No more than 10,000 pounds shall be produced during each sub-lot, except for the last sub-lot produced in the lot may exceed the 10,000 pound limitation by five (5) percent.
- 324.6.3 Testing and Results - The samples from each sub-lot will be analyzed by the ADL for all organisms listed in APPENDIX B.
- 324.6.3.1 The microbiological testing for indicator microorganisms will be in accordance with the applicable AMS-approved testing methodologies.
- 324.6.3.2 Any sub-lot with any critical limit criteria noted in APPENDIX B that is exceeded will result in that sub-lot and adjoining sub-lots (one preceding and one following within a day, between “clean up to clean up”) being ineligible for this program or any other USDA purchase program. Other sub-lots produced within the lot unit will be deemed ineligible for this program unless the contractor can demonstrate a scientific or other data-supported basis for defining the sub-lot(s) relative to test results and why coarse ground beef produced from same source material that resulted in the ineligible determination should not be considered affected by the test results.
- 324.6.3.3 When any critical limit is exceeded for indicator microorganisms, FSIS and the FSCS Division will be notified by the contractor of the final disposition of the product.
- 324.6.3.4 The ADL will record all results on spreadsheets and calculate the process capability (CPU) for microbial tests performed on sub-lots as outlined in Section 324.6.3.5.

- 324.6.3.5 Statistical Process Capability - The ADL will record the results on spreadsheets and calculate the process capability (CPU) value for all sub-lot microbial tests performed. The spreadsheets will be maintained so that process capability may be determined according to the requirements within APPENDIX B. The spreadsheets will be maintained so that process capability assessment on each twenty (20) sub-lot grouping can be determined as described within APPENDIX B. Test results will be monitored by the contractor and FSCS Division to determine acceptability of the process according to APPENDIX B. Ineligible contractors may re-enter the program under conditional status provided corrective actions have been submitted for review and approved, implemented and a satisfactory onsite corrective action audit by QA Division has been conducted. Upon notification by the FSCS Division that the plan has adequately addressed the issues that resulted in the ineligible status determination, the contractor may re-enter the program under conditional status.
- 324.6.3.6 Contractor request to remove samples from AMS testing must be submitted and approved by FSCS Division prior to sample removal from ADL testing.
- 324.7 Microbial Testing – TYPE 2 - Coarse Ground Beef - All sub-lots of Coarse Ground Beef will be tested for *E. coli* O157:H7, *Salmonella*, and indicator microorganisms as listed in APPENDIX B after final grinding and before freezing. All samples will be sent to the ADL.
- 324.7.1 Sample Preparation and Handling - The ADL will be responsible for supplying procedures for sample preparation, and submission. The laboratory shall require contractors to submit a sample submission form as an official record with each sample. The ADL will also be responsible for supplying shipping supplies (including sampling bags and shipping materials) to each contractor. Contractor's technical proposal will include and describe sample collection and preparation procedures provided by the ADL.
- 324.7.2 Sample Selection – Production processes of Coarse Ground Beef will be subject to the following sampling strategy:
- 324.7.2.1 Sub-lot Microbial Testing – For every sub-lot, two (2) original and reserve samples will be prepared from four (4) individual sample units for each microbial test. The sub-lot samples will be 325 grams  $\pm$  10 percent for co-enrichment of *E. coli* O157:H7 and *Salmonella* and 25 grams  $\pm$  10 percent for indicator organism tests, respectively of finished ground beef, randomly selected throughout each 10,000 pounds of production. The four (4) individual sample units shall be composited to produce a sample that represents each microbial test for each sub-lot. The contractor will describe in their technical proposal the procedure in which the four (4) sample units will be selected throughout the sub-lot to be composited for each microbial test. These samples shall be submitted to the ADL for

analysis. The reserve samples will be held for testing in case the FSCS Division deems it necessary. The contractor will describe, in their technical proposal the method to be used to maintain the identity and traceability of each sub-lot. No more than 10,000 pounds shall be produced during each sub-lot, except for the last sub-lot produced in the lot may exceed the 10,000 pound limitation by five (5) percent.

- 324.7.3 Testing and Results - The samples from each sub-lot will be analyzed by the ADL for all organisms listed in APPENDIX B.
- 324.7.3.1 The microbiological testing for all organisms will be in accordance with the applicable AMS-approved testing methodologies.
- 324.7.3.2 Any sub-lot that tests positive for *E. coli* O157:H7 or *Salmonella*, or any critical limit criteria noted in APPENDIX B that is exceeded will result in that sub-lot and adjoining sub-lots (one preceding and one following within a day, between “clean up to clean up”) being ineligible for this program or any other USDA purchase program. Other sub-lots produced within the lot unit will be deemed ineligible for this program unless the contractor can demonstrate a scientific or other data-supported basis for defining the sub-lot(s) relative to test results and why Coarse Ground Beef produced from same source material that resulted in the ineligible determination should not be considered affected by the test results.
- 324.7.3.3 Notification for presence of pathogens or when critical limit is exceeded – When presence of *E. coli* O157:H7 or *Salmonella* is presumptive positive or confirmed positive; or any critical limit is exceeded for indicator organisms:
  - 324.7.3.3.1 The ADL will immediately notify FSIS and the FSCS Division of all confirmed pathogens.
  - 324.7.3.3.2 When pathogens results are positive, FSIS and the FSCS Division will be notified by the contractor of the final disposition of the product.
  - 324.7.3.3.3 When the critical limit is exceeded for indicator microorganisms, FSIS and the FSCS Division will be notified by the contractor of the final disposition of the product.
  - 324.7.3.3.4 Coarse Ground Beef associated with the positive pathogen test results or critical limit exceeded results will be ineligible for any USDA purchase program.
  - 324.7.3.4 The ADL will record all results on spreadsheets and calculate the process capability (CPU, CI) for microbial tests performed on sub-lots as outlined in Section 324.7.3.5.



- 324.7.3.5 Statistical Process Capability - The ADL will record the results on spreadsheets and calculate the process capability (CPU or CI) value for all sub-lot microbial tests performed. The spreadsheets will be maintained so that process capability may be determined according to the requirements within APPENDIX B. The spreadsheets will be maintained so that process capability assessment on each twenty (20) sub-lot grouping can be determined as described within APPENDIX B. Test results will be monitored by the contractor and FSCSD to determine acceptability of the process according to APPENDIX B. Ineligible contractors may re-enter the program under conditional status provided corrective actions have been submitted for review and approved, implemented and a satisfactory onsite corrective action audit by QA Division has been conducted. Upon notification by the FSCS Division that the plan has adequately addressed the issues that resulted in the ineligible status determination, the contractor may re-enter the program under conditional status.
- 324.7.3.6 Contractor request to remove samples from AMS testing must be submitted and approved by FSCS Division prior to sample removal from ADL testing.

### **330 PROCESSING**

- 331 The contractor's technical proposal and process shall assure compliance with the following requirements:
- 331.1 Grinding and Blending
- 331.1.1 Coarse Ground Beef items - Boneless beef shall pass at least once through a grinding plate that is no smaller than ¾-inch or no larger than a 1.0-inch. Blending after final grinding is allowed only to the extent that it doesn't affect the appearance of the finished Coarse Ground Beef items.
- 331.1.2 Fat Break-Outs - The grinding, blending, and packaging process shall be conducted in a manner that precludes large fat "break outs" (solid chunks of fat greater than 1.0 cubic inch) or objectionable fat "smears" in the finished product.
- 331.2 Metal Detection - All product shall be free of metal contaminates. 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.
- 331.3 Equipment – All equipment used to produce Coarse Ground Beef items for USDA shall be maintained and routinely checked for optimal performance.

### **340 STATE OF REFRIGERATION**

341 Coarse Ground Beef items shall be frozen to 0°F within 72 hours after completion of the final grinding of the involved lot.

342 Coarse Ground Beef items will be stored, shipped, and delivered at temperatures that do not exceed 0°F.

### **350 FAT LIMITATIONS**

351 The contractors will establish a target average of 15 percent fat. The upper and lower specifications limits will be 18 and 12 percent fat respectively. The target fat content will be declared on the shipping container label and the nutrition facts panel.

352 Contractor Process Assessment - The contractor shall declare the production lot size, laboratory, test method, and SPC methodologies in their technical proposal.

352.1 Sampling and testing - The contractor will randomly select four individual sample units (selected after initial grinding or blending) to be analyzed for fat content from each production lot destined for USDA. The sample unit size will be determined by the testing method used by the contractor's laboratory.

352.2 Recording results - The contractor will record the results on spreadsheets. The calculated process capability (Cpk/CPU) value (as discussed in APPENDIX A) will be used to determine if the process is in statistical control. Under contractor process assessment, no production lots shall be allowed delivery to USDA with average test results that are outside the upper or lower specification limits.

352.3 Process Capability Assessment - Twenty (20) consecutive production lot results (that include the last production lot) will be recorded on spreadsheets for capability assessment by the contractor and the AMS agent. The processor's capability (Cpk/CPU) shall be one or higher.

353 AMS Process Assessment – For the first 20 production lots, the AMS agent will direct the contractor to randomly select samples, each consisting of four sample units. For Coarse Ground Beef items, each initial sample unit shall not exceed 10 pounds. Initial sample units may be blended and/or further reduced in size. From each initial sample unit a final sample unit will consist of 200 – 300 grams each. Each sample unit shall be independent from those samples selected for contractor process assessment and sent to the ADL for fat analysis. The ADL will be responsible for supplying sampling protocol, all sample handling materials, and sampling methods (including sample unit size to be submitted to the ADL, preparation, handling of reserve samples, etc.) for sample preparation and submission. The ADL will record the results on spreadsheets and submit them to the contractor and AMS for comparison to the contractor's process assessment. After 20 consecutive results, the

contractor shall notify the FSCS Division immediately and declare what immediate corrective and preventative actions will be taken when:

- 353.1 The ADL calculated process average fat results (mean) varies more than one (1) percent from the contractor's calculated process average results, or;
- 353.2 The calculated process capability (Cpk/CPU) is less than one for results from either the contractor's designated laboratory or the ADL.
- 353.3 The contractor must notify the FSCS Division that the process is not capable for fat and then sample and test an additional 20 consecutive results that must meet the criteria for AMS Process Assessment. Change in status begins after a cause and effect analysis has been performed and corrective actions have been implemented. If the contractor remains in Unreliable Status after the additional 20 consecutive lots, a cause and effect analysis must be performed and corrective actions submitted within 5 business days to AMS for review and approval. If the contractor still remains in Unreliable Status after the second round of 20 consecutive lots a cause and effect analysis must be performed and corrective actions submitted within 5 business days to AMS for review and approval, implemented and a satisfactory AMS assessment audit has been completed. The FSCS Division reserves the right to deem a contractor as Unreliable for consideration on future contract awards when corrective or preventative actions are not adequate or effective or the contractor is unresponsive in declaring status or submitting corrective actions.
- 354 Continuous AMS Assessment – If AMS process assessment is satisfactory, the AMS agent will direct the contractor when to randomly select samples (each consisting of four sample units) from a production lot. No more than two production lot samples are sent to the ADL on a weekly basis. The ADL will continually record 20 consecutive results (always including the last recorded result as defined within APPENDIX D) on spreadsheets and submit the calculated process capability (Cpk/CPU) value to the contractor and AMS. The ADL's calculated process capability (Cpk/CPU) value will continually be compared to the contractor's calculated process capability (Cpk, CPU) value as each contractor's test result is recorded to conduct the AMS Process Assessment as described above (using 20 consecutive results).

## **360 PREPARATION FOR DELIVERY**

- 361 The contractor's technical proposal and process will assure that all packaging, packing, closure, marking, and palletization comply with the National Motor Freight Regulations and FSIS regulations and the requirements listed below. The contractor also must have procedures for verifying the net weight of shipping containers.

- 362 Packaging and Packing

- 362.1 All immediate containers shall function as a tamper evidence indicator to provide added assure of product integrity through the method of sealing or closure.
- 362.2 Coarse Ground Beef items must be bulk packaged (with no packaging materials) directly into leak-proof shipping containers with fiberboard that is wax impregnated, has a moisture barrier coating, or have plastic laminated interior panels.
- 362.3 Style and Size of Shipping Containers - Only one style and size of immediate and shipping container may be used in any one delivery unit.
- 363 Shipping Container Net Weight
  - 363.1 Using SPC tools, the contractor shall assure the following net weight:
    - 363.1.2 Coarse Ground Beef items - will be packed to a net weight of 60 pounds.
- 364 Closure
  - 364.1 Shipping containers will be closed by strapping, taping or gluing. When strapping is used, the initial closure (usually the bottom of container) shall be secured by the gluing or taping method.
- 365 Marking of Containers\*
  - 365.1 Shipping containers will have a printed code that includes the establishment number and is traceable to the production lot and date. All container markings shall include all information required by FSIS along with the additional information listed below:
  - 365.2 Shipping Containers - Commercially marked shipping containers will include the information as follows:
    - 365.2.1 USDA Shield (at least 2 inches high and appearing on the top of the container or on the principal display panel).



- 362.2.2 Applicable Purchase Order Number.

\*All labeling shall be illustrated in the Contractor's technical proposal.

- 362.2.3 The product name and material number – Coarse Ground Beef for Further Processing into Fully Cooked Items and Coarse Ground Beef. Material Number 100154.
- 362.2.4 Fat Declaration – 15% Fat.
- 362.2.5 Nutrition Facts panel to include fat declaration of 15 grams of fat per 100 grams serving size.
- 362.2.6 Ingredient declaration (including single ingredient products).
- 362.2.7 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 or wheat; e.g. Allergen: This product contains \_\_\_\_\_.
- 363 Palletized Unit Loads
- 363.1 All products shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic.
- 364 Total Net Weights Per Delivery Unit
- 364.1 The delivery unit will be 42,000 pounds. No tolerances will be allowed.
- 365 Sealing
- 365.1 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 Standard (ASTM) F1157-04 and/or the International Organization for Standards (ISO) 17712-2010 as required under the Master Solicitation. Seals shall be 1/8<sup>th</sup>-inch diameter cable, high-security bolt, or equivalent.
- 370 USDA QUALITY ASSURANCE**
- 371 Warranty and Complaint Resolution
- 371.1 Warranty - The contractor will guarantee that the product complies with all specification requirements, technical proposal declarations, and provisions set forth in the Master Solicitation.
- 371.2 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.
- 372 AMS Monitoring and Production Assessment

- 372.1 A QA Division agent must be present during the production of the finished product for all USDA coarse ground beef contracts. The QA Division agent will monitor and verify the processing steps, quality assurance activities, and any corrective actions to assure that all requirements outlined in the approved technical proposal are complied with. The QA Division agent will be conducting the monitoring and production verification in accordance with applicable QA Division procedures. Any deviations to contractual requirements will be reported to the contractor and FSCS Division. The FSCS Division will make all determinations as to the acceptability of the product relative to findings documented by the QA Division agent.
- 373 Control of Non-Conforming Product
- 373.1 The contractor must include a plan to assure that non-conforming product (i.e., boneless beef, coarse ground beef) is not delivered under USDA contracts. 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 cooked product or destroyed).
- 374 Contractor Checkloading
- 374.1 Contractor will perform checkloading examinations at the time of shipment and issue contractor's certificate to accompany each shipment that includes all of the following information:
- 374.1.1 Purchase Order Number/Purchase Order Line Item Number;
- 374.1.2 Sales Order Number/Sales Order Line Item Number;
- 374.1.3 Destination of shipment;
- 374.1.4 Name of Product and applicable Material Number;
- 374.1.5 Shipping Date;
- 374.1.6 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;
- 374.1.7 Count of shipping containers and total projected net weight in each production lot;
- 374.1.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;

- 374.1.9 Contractor certification that product conforms with the applicable specification (FPPS-CGB-2015);
- 374.1.10 Count and projected net weight verified and;
- 374.1.11 Signature of company official responsible for checkloading.

## APPENDIX A

### DATA ENTRY AND PROCESS CAPABILITY VALUES

#### Data Entry

The ADL will record microbiological and fat test results on spreadsheets and to have those spreadsheets readily available to AMS and its contractors/suppliers. Quantitative (plate count) results will be expressed as colony forming units (CFU) per gram or per ml reflecting the original sample measurement. Test results will be entered as a whole number (i.e., no decimal places, no preceding < (less than) symbol). Qualitative results for *E. coli* O157:H7, each of the non-O157 STEC serotypes, and *Salmonella* will be recorded as a 1 for a positive results and as a 0 for negative results.

The ADL will provide the calculated process capability values (CPU, Cpk and CI) in the spreadsheets so that the supplier's process capability assessment can be determined, as described in APPENDIX B.

#### Process Capability Values – CPU or Cpk

The process capability value (CPU or Cpk) is calculated by the ADL. CPU will be used for microbiological tests and for Beef Patties – 90/10 fat tests since these requirements only have an upper specification limit. Cpk will be used for fat testing requirements that have an upper and lower specification limit (see section 3.5). The upper specification limits (USL) for microbiological requirements will be found in APPENDIX B. The calculations for CPU and Cpk are as follows:  
**Calculation of process capability (CPU) with an upper specification limit only**

Step 1. The first calculation will determine the Z-value (upper):

$$\text{Z-value (upper)} = (\text{USL} - \text{Process Average}) / \text{Standard Deviation}$$

Step 2. The Z-value divided by 3 will calculate the CPU:

$$\text{CPU} = \text{Z-value (upper)} / 3$$

#### **Calculation of process capability (Cpk) with an upper and lower specification limit**

Step 1. The first set of calculations will determine the smaller value of the two Z-values (upper or lower):

$$\text{Z-value (upper)} = (\text{USL} - \text{Process Average}) / \text{Standard Deviation}$$

$$\text{Z-value (lower)} = (\text{Process Average} - \text{LSL}) / \text{Standard Deviation}$$

Step 2. The smaller of the two Z-values (upper or lower) divided by 3 will calculate the Cpk.

$$\text{CPU} = \text{Z-value (smaller value of the upper or lower)} / 3$$

#### Process Capability Value – CI

The central line (CI; x-bar) is the process average or arithmetic mean that indicates the incidence of positive *E. coli* O157:H7 and *Salmonella* results. Results from non-O157 STECs are not used to calculate process capability.



## APPENDIX B

### AMS BONELESS & COARSE GROUND BEEF ITEMS PROCESS REQUIREMENTS FLOW CHART

**Quality Control Program** – Prior to bidding on ground beef contracts with the USDA, the documented quality control program as described within the approved technical proposal (raw material suppliers and grinders) must have received a satisfactory onsite capability assessment by QA Division. AMS will audit and monitor the program. The quality control program must specifically address management of microbial data to comply with the AMS Process Requirements Flow Chart and the following descriptions.

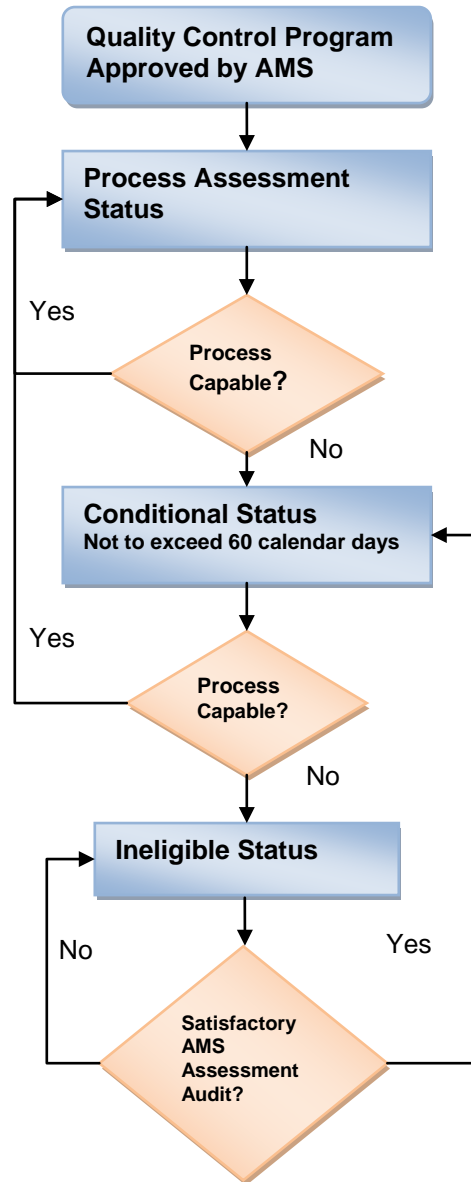
**Process Assessment Status** - A process assessment involves sampling and testing of 20 consecutive lots or sub-lots (which will include the last recorded result as defined within APPENDIX D) of boneless beef (see Section 320.8.5) or Coarse Ground Beef items (see Section 324.7.3.5) destined for USDA contracts for the organisms listed within the table below.

**Process Capable?** – Flow chart decision step that involves test results for up to 20 consecutive SPC only lots or sub-lots (which will include the last recorded result) recorded in spreadsheets, where the process capability (CPU or CI) value is calculated (See APPENDIX A) for evaluation. A process that is not capable shall be declared to the FSCS Division immediately when results are known and will result in switching from process assessment status to conditional status or switching from conditional status to ineligible status when:

- The CPU values do not meet the levels specified in the table below;
- The CI values do not meet the levels specified in the table below for *Salmonella* or *E. coli* O157:H7;
- Two results exceed any of the critical limits in the table below; \* or
- After 2 or more results, the CPU value is negative.\*

\*Immediate action will be taken prior to completion of 20 lots or sub-lots.

**AMS PROCESS REQUIREMENTS FLOW CHART**



**Conditional Status** –To regain process capable status, the boneless beef supplier or contractor must notify the FSCS Division that the process is not capable, and then have 20 consecutive results that meet the ‘**Process Capable**’ criteria within 60 calendar days or in accordance with a production schedule pre-approved by the FSCS Division. Change in status begins after a cause and effect analysis has been performed and corrective actions have been implemented. The boneless beef supplier or contractor may also declare itself ineligible at any time.

**Ineligible Supplier/Contractor** – An ineligible Boneless Beef Supplier or Ground Beef Contractor will not be allowed to supply boneless or ground beef products under USDA contracts until a cause and effect analysis has been performed and corrective actions have been submitted to AMS for review and approved, implemented and a satisfactory AMS assessment audit has been completed. Once satisfactorily becoming eligible, subsequent production will be under **Conditional Status**. The AMS FSCS Division reserves the right to declare a boneless beef supplier or ground beef contractor ineligible at any time.

<b>AMS MICROBIAL REQUIREMENTS FOR BONELESS &amp; GROUND BEEF</b>			
<b>Microbial Test</b>	<b>USL (cfu)</b>	<b>Critical Limits (cfu)</b>	<b>CPU or CI Value</b>
Standard Plate Count	50,000 / gram	100,000 / gram	CPU $\geq$ 1
Total Coliforms	100 / gram	1,000 / gram	CPU $\geq$ 1
<i>E. coli</i>	100 / gram	500 / gram	CPU $\geq$ 1
<i>Salmonella</i>		Positive (+) result / 25 grams	CI $\leq$ 0.05
<i>E. coli</i> O157:H7		Positive (+) result / 325 grams	CI $\leq$ 0.05

## APPENDIX C

### GLOSSARY OF TERMS

**Cause and Effect Diagrams** – A cause and effect analysis is used to identify the cause or source of non-conformities. It categorizes the source as derived from impact on a process presented by Human, Machinery, Material, Methods, Environment, and Measurement (Test).

The Cause and Effect Diagram will assist in evaluating a process and assigning the appropriate control point (see Figure 1).

**"Cleanup to cleanup"** - Part of a HACCP program that the establishment has in place to support statistically distinguishing one portion of production from another. Production destined for USDA contracts is to be commenced on clean equipment. "Cleanup to cleanup" may be an effective means of preventing cross contamination of one part of production to another with *E. coli O157:H7*. However, "cleanup to cleanup" without other supporting documentation may not be adequate to statistically distinguish one portion of production from another. If a sample analysis yields a positive result, any product produced in the same time frame with the same process or equipment is suspect, unless an intervention occurred that would indicate a change in the status of the process/equipment.

**Control Charts** – A control chart is a run chart with statistically derived upper and lower control limits (ucl and lcl). The control chart demonstrates if a process is in statistical control. When properly designed, control charts provide an early warning of problems allowing for adjustments to be made before production of non-conforming products. Microbial test results may be plotted on control charts for individual measurements and fat test results may be plotted on control charts featuring average and range of the fat test results (See Figure 2).

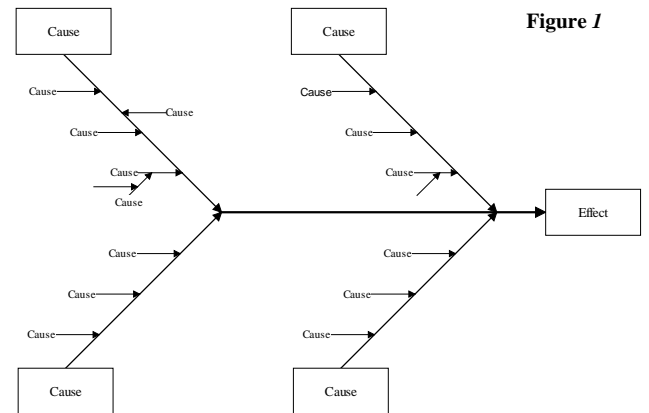


Figure 1

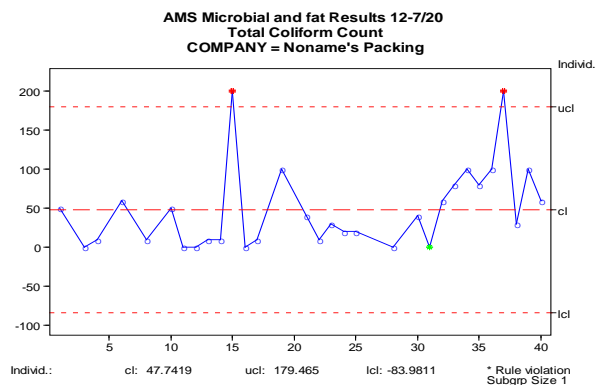


Figure 2

**Cpk** – Process Capability Value (Cpk) is a capability analysis index used to determine if a process can meet specification limits. A Cpk value of 1 indicates that the process is producing at least 99.73% within the specification limit. Cpk values of 1 for many organizations have become the minimum requirement. However, the larger the Cpk values the better. Cpk differs from other process capability analyses since it considers the process average along with the distribution of test results. Since there is no lower specification limit for USDA microbial requirements, the calculation for Cpk will not involve relating the process average with a lower specification limit.

**CPU** - Process Capability Value (CPU) is the same as Cpk except that there is no lower specification limit. The process performance index is correctly known as a Centered Process Capability Upper Specification Limit only (CPU) (See Figure 3).

**Excellent Condition** - All product must be in excellent condition (e.g., exposed lean and fat surfaces shall be of a color and bloom normally associated with the class, grade, and cut of meat and typical of meat which has been properly stored and handled). Cut surfaces and naturally exposed lean surfaces shall show no more than slight darkening or discoloration due to dehydration, aging, and/or microbial activity. The fat shall show no more than very slight discoloration due to oxidation or microbial activity. No odors foreign to fresh meat shall be present. Changes in color and odors characteristically associated with vacuum packaged meat in excellent condition shall be acceptable. Also, product shall show no evidence of mishandling. Beef must be maintained in excellent condition through processing, storage, and transit.

**Flow Charts** – Flow charts depict all of the steps of a process. Standard symbols are used to identify the start, finish, processing steps and decision steps. It can be used to simplify a complex process so that it can be analyzed (Figure 4).

**Histograms** – The histogram shows a pictorial representation of the frequency of distribution of microbial test results over time. Sometimes referred to as process capability charts, histograms compare the distribution of the test results with AMS specification requirements. Use histograms along with control charts to better understand process capability (See Figure 3).

Figure 3

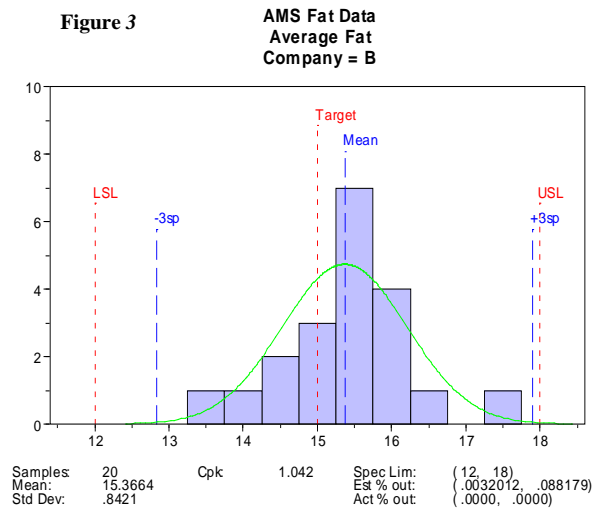
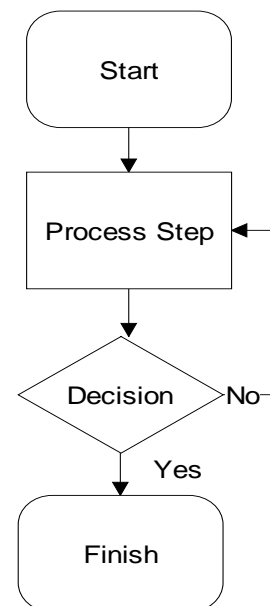
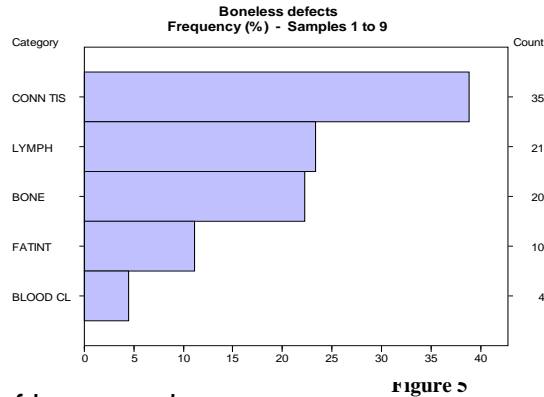


Figure 4



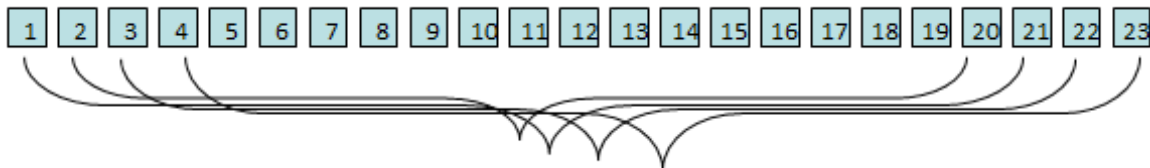
**Pareto Diagrams** – The Pareto diagram ranks the importance of different non-conformities. Typically, non-conformities are measured against frequency of occurrence. The Pareto analysis is helpful in identifying and justifying which problems will need to be solved first (see Figure 5).



**Process** – For the purpose of this specification, a single process involves the input of a raw material on a production line with a value added activity resulting in a output that can be further processed or meet a customer’s need. A complex process involves output being another processes input. The production of ground beef is a complex process.

**Process Capability Assessment on 20 consecutive lots** – For the purpose of this specification, process capability assessments are conducted on data results from each lot for fat and microbial requirements. A process assessment involves sampling and testing of 20 consecutive lots (which always includes the last recorded result). Information from each lot will be evaluated with information from the preceding 19 lots (i.e., while in process assessment of the first 20 lots, the process was found to be capable, then assessment will continue on lot numbers 2-21). This has often been referred to as a ‘Rolling 20’. This assessment takes into account process variations that may be attributed to product, management, sources, and time (see Figure 6).

Figure 6



**Random Sampling** – A process of selecting a sample from a lot whereby each unit in the lot has an equal chance of being selected and is representative of the lot’s production.

**Statistical Process Control (SPC)** – SPC is the primary analysis tool of quality improvement. The objective of any quality improvement strategy is to identify and reduce the amount of variation. SPC analyzes the variation in a process and is the applied science that assists suppliers to collect, organize and interpret microbial and fat test results on processing of ground beef destined for USDA.

SPC provides tools to help measure, identify, and eliminate variation from customer requirements (see Table 1).

Table 1

Tools for Statistical Process Control	
Flow Charts	Scatter Diagrams
Pareto Diagrams	Run Charts
Cause and Effect Diagrams	Control Charts
Histograms	Capability Assessment

**Upper and lower control limits (UCL and LCL)** – Control limits are statistical calculations of the distribution of test results. Upper and lower control limits represent +/- 3 standard deviations of the process results. Data plotted outside the limits represent special causes of variation. A process may be considered “out of statistical control” when results are outside these limits. Upper and lower control limits are not to be confused with specification limits. A supplier wishing to be an eligible participant in the Coarse Ground Beef Program shall have a process that is capable of producing within the specification limits (See figure 2).

**Upper and lower specification limits (USL and LSL)** – Normally, the customer sets the specification limits. The objective of the Ground Beef Purchase Program is to procure from ground beef processors that are statistically capable of meeting the upper specification limits specified within the FPPS-CGB. The specification limits reflect customer needs (See Figure 3).



# APPROVED

**FEDERAL PURCHASE  
PROGRAM SPECIFICATION  
(FPPS) FOR GROUND BEEF  
ITEMS, FROZEN**

Agricultural Marketing Service (AMS)  
Livestock, Poultry, and Seed (LPS) Program  
Food Safety and Commodity Specification (FSCS) Division  
Room 2628 S-Bldg, Phone: (202) 692-0342

Supersedes: FPPS GB April 2014 – Changes from previous requirements in [blue](#)

**Effective: [March 2015](#)**

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**100 SCOPE**

101 This FPPS – Ground Beef (GB) – 2015 is for use by the Department of Agriculture (USDA), AMS, Commodity Procurement (CP) Staff to procure frozen ground beef products.

**200 APPLICABLE DOCUMENTS**

210 The following documents are incorporated as part of this USDA FPPS-GB-2015:

210.1 Quality Assessment (QA) Division Procedures Manual.

210.2 Food Safety and Inspection Service (FSIS) Directive 10,010.1, Revision 3.

210.3 Applicable Supplement to AMS Master Solicitation.

**300 CHECKLIST OF REQUIREMENTS**

**310 ITEMS**

311 The contractor's technical proposal will declare which items will be offered to USDA. Bulk or patties will be specified within USDA procurement documents.

312 Bulk

Item	Material Number
Ground Beef (10-pound bulk packaged)	100158
Ground Beef-Irradiated (10-pound bulk packaged)	110085
Ground Beef, 1-pound packages	100159
Ground Beef (10-pound bulk packaged) (LFTB Optional)	110261
Ground Beef, 1-pound packages (LFTB Optional)	110260

313 Patties

Item	Material Number
Ground Beef Patties-85/15 – 2.8 oz. (Meat / Meat Alternate (MMA) 2.0 oz.)	110349
Ground Beef Patties-85/15 – 2.1 oz. (MMA 1.5 oz.)	110350
Ground Beef Patties-Irradiated-85/15 – 2.8 oz. (MMA 2.0 oz.)	110082
Beef Patties with Soy Protein Product-85/15 – 2.8 oz. (MMA 2.0 oz.)	110348
Beef Patties with Soy Protein Product-85/15 – 2.1 oz. (MMA 1.5 oz.)	110347
Ground Beef Patties-90/10 – 2.8 oz. (MMA 2.0 oz.) (Not to Exceed 10% Fat)	110346
Lean Beef Patties-5% Fat	100163
Lean Beef Patties-5% Fat (LFTB Optional)	110270

**320 MATERIAL**

321 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 AMS Checklist of Requirements. [FSCS Division](#) may request changes to the technical proposal at any time.

322 Domestic Origin and Harvest (Slaughter) Requirements

322.1 Quality Control Program - The harvester's quality control program must be documented in each contractor's technical proposal and have received a satisfactory onsite capability assessment by QA Division.

322.2 Boneless beef shall be derived from cattle harvested at facilities that comply with the following origin and harvest requirements.



- 322.2.1 Domestic Origin - All beef will originate from U.S. produced livestock as defined in the Master Solicitation and Supplement.
- 322.2.2 Humane Handling – All cattle shall be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
- 322.2.3 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.
- 322.2.4 Spinal Cord Removal – All spinal cord tissue shall be removed during the harvesting process.
- 322.2.5 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.
- 322.2.6 Carcass Testing - Routinely test carcasses for Shiga-toxigenic *Escherichia coli* O157 (including O157:H7 and O157:Non-Motile (NM); herein referred to as *E. coli* O157:H7) at CCP to verify effectiveness of interventions.
- 323 Boneless Beef Requirements
- 323.1 Quality Control Program - The boneless beef supplier’s quality control program must be documented within each contractor’s technical proposal and have received a satisfactory onsite capability assessment by QA Division prior to supplying materials for the program. Additionally, each plant is subjected to verification audits conducted by the QA Division during production activities that demonstrate their adherence to the documented quality control program.
- 323.2 Traceability – Boneless beef shall be traceable to sources that comply with the above domestic origin and harvest requirements.
- 323.3 Boneless beef commonly referred to by the industry as XF trimmings (e.g., Beef Fat with Visible Lean) is not allowed as a standalone raw material source for grinding.
- 323.4 Meat Recovery Systems
- 323.4.1 Mechanical Separation - Boneless beef that is mechanically separated from bone with automatic deboning systems, advanced lean (meat) recovery (AMR) systems or powered knives, will not be allowed.

- 323.4.2 Lean Finely Textured Beef (LFTB) – When specified, LFTB, or meat components produced using similar methods may be used as a raw material provided a scientifically validated intervention is applied during the LFTB manufacturing process that reduces enteric pathogens by at least a three log basis. When LFTB is used, the following criteria must be met:
- 323.4.2.1 Red Color – The producer of LFTB shall assure that the product has a discernible redness in color. The LFTB shall maintain the same redness in color until time of processing to minimize the effect of the color to the finished ground beef.
- 323.4.2.2 Fat Content - Does not exceed 10 percent fat.
- 323.5 Handling - All boneless beef 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 beef.
- 323.5.1 Except for boneless beef destined for Ground Beef Products to be irradiated, frozen boneless beef may be used provided it is ground into the final product within 60 days from the date of pack. Boneless beef destined for irradiated ground beef shall never be frozen before grinding and shall be ground within five (5) days from harvest.
- 323.5.2 The contractor shall document all procedures for handling of LFTB and must use it within 60 days of the date of production.
- 323.6 Objectionable Materials – The following objectionable materials shall be excluded:
- 323.6.1 Major lymph glands (prefemoral, popliteal, and prescapular), thymus gland, and the sciatic (ischiatric) nerve (lies medial to the outside round). All bone, cartilage, and the following heavy connective tissues:
- 323.6.1.1 White fibrous – Shoulder tendon, elbow tendon, silver skin (from the outside round), sacrociatic ligament, opaque periosteum, serous membrane (peritoneum), tendinous ends of shanks, gracilis membrane, patellar ligament (associated with the stifle joint), and achilles tendon.
- 323.6.1.2 Yellow elastin – Back strap and abdominal tunic.
- 323.7 Lot – A lot shall consist of approximately 2,000 pounds of boneless beef (including LFTB) produced within a day, between “cleanup to cleanup” (see APPENDIX D) and that is from a single harvester or processor.

- 323.8 Microbial Testing – Samples from all lots of fresh chilled boneless beef, including LFTB, must be sent to an AMS designated laboratory (ADL). Samples from each lot will be tested for *E. coli* O157:H7, *Salmonella*, and indicator microorganisms. One sample from every 10 lots of fresh chilled boneless beef (excluding LFTB), selected at random by the ADL, will be tested for non-O157 STECs (O26, O45, O103, O111, O121, O145).
- 323.8.1 Sample Preparation and Handling - The ADL will be responsible for supplying procedures for sample preparation, and submission. The ADL shall require suppliers to submit a sample submission form as an official record with each sample. The ADL will also be responsible for supplying shipping supplies (including sampling bags and shipping materials) to each supplier. Suppliers' technical proposal will include and describe sample collection and preparation procedures provided by the ADL.
- 323.8.2 Sample Selection
- 323.8.2.1 For Beef Manufacturing Trimmings – The sample will be selected as described within FSIS Directive 10,010.1 Revision 3 (N-60 Sections 8, 9 and NOTE).
- 323.8.2.2 For every lot of beef Manufacturing Trimmings, **two (2)** samples will be prepared from **sixty five (65)** pieces of trim from **sixty five (65)** different pieces of beef product. The sample for **co-enrichment of *E. coli* O157:H7, non-O157 STECs and *Salmonella*** will be sixty (60) pieces and weigh 325 grams ± 10 percent; the sample for indicator microorganisms (aerobic plate count, total coliform and generic *E. coli*) will be five (5) pieces and weigh 25 grams ± 10 percent.
- 323.8.2.3 **Alternative sampling methods may be used provided they are approved by AMS as equivalent to the manual excision protocols referenced in Section 323.8.2.1. The suppliers' technical proposal will include and describe any proposed alternative sample collection and preparation methods and procedures.**
- 323.8.2.4 For LFTB – The random sample will be selected as described within FSIS Directive 10,010.1 Revision 3. The sample for **co-enrichment of *E. coli* O157:H7 and *Salmonella*** will weigh 325 grams ± 10 percent; the sample for indicator microorganisms (aerobic plate count, total coliform and generic *E. coli*) will weigh 25 grams ± 10 percent.
- 323.8.2.5 When boneless beef has been exposed to any anti-microbial treatment, no sample units shall be selected for at least 15 minutes after such treatment. All anti-microbial treatments (e.g. techniques and procedures) administered during production and post-production shall be described in the supplier's technical proposal.

- 323.8.2.6 If the contractor plans to do microbiological testing in addition to that required by AMS, the technical proposal must identify in detail such testing, including location of sample collection, frequency of sample collection, and intended use of testing results. AMS will make a determination of whether such additional sampling and testing constitutes “prescreening,” in which case it will not be allowed.
- 323.8.3 Testing and Results
- 323.8.3.1 The microbiological testing for all microbes will be in accordance with the applicable AMS-approved testing methodologies.
- 323.8.3.2 Notification for presence of pathogens and exceeding critical limit criteria - When presence of *E. coli* O157:H7, non-O157 STECs, or *Salmonella* is confirmed positive or any critical limit is exceeded for indicator microbes:
- 323.8.3.2.1 The ADL will immediately notify FSIS and the [FSCS Division](#) of all confirmed pathogens.
- 323.8.3.2.2 When pathogen results are positive, FSIS and the [FSCS Division](#) will be notified by the boneless beef supplier of the final disposition of the affected lot.
- 323.8.3.2.3 When the critical limit is exceeded for indicator microorganisms, the boneless beef supplier will notify the [FSCS Division](#) of the final disposition of the affected lot.
- 323.8.3.3 The ADL will record all results on spreadsheets and calculate the process capability (CPU, CI) for microbial tests performed on production lots as outlined in Section 323.8.4.
- 323.8.3.4 Any lot that tests positive for *E. coli* O157:H7, non-O157 STECs, or *Salmonella*, or exceeds the critical limit criteria of APPENDIX B cannot be used to produce ground beef or any other product purchased by USDA.
- 323.8.4 Statistical Process Capability – Boneless beef supplier compliance with microbial requirements will be based on the assessment of the calculated process capability (CPU, CI) values derived from the individual combo test results representing one (1) 2,000 pound combo lot randomly selected by the ADL from every five (5) consecutive individual 2,000 pound combo lots produced each production day. In the event that a production day concludes with less than five (5) consecutive individual 2,000 pound combo lots, a randomly selected test result will be utilized from one of the remaining lots. The spreadsheets will be maintained so that process capability assessment on the twenty (20) lots can be determined as described within APPENDIX B. Test results involving all boneless beef offered for testing for AMS ground beef purchase programs will be monitored by AMS, the contractor, and the boneless beef supplier to determine individual lot acceptance and/or capability of their process

according to APPENDIX B. Ineligible boneless beef suppliers may re-enter the program under conditional status provided corrective actions have been submitted for review and approved, implemented and a satisfactory onsite corrective action audit by QA Division has been conducted. Upon notification by the [FSCS Division](#) that the plan has adequately addressed the issues that resulted in the ineligible status determination, the boneless beef supplier may re-enter the program under conditional status.

- 323.8.5 Contractor's Responsibility - The contractor will require its boneless beef supplier(s) to provide results and process capability status (as applicable) involving each lot of boneless beef to be processed into ground beef for USDA. Test results and process capability status (as applicable) for individual lots shall be provided to the QA Division agent upon request. In the event a boneless beef supplier has been deemed ineligible, and wants to continue in the program, the ineligible boneless beef supplier may re-enter the program under conditional status provided corrective actions have been submitted for review and have been deemed approved, implemented and a satisfactory onsite corrective action audit by QA Division has been conducted. Upon notification by the [FSCS Division](#) that the plan has adequately addressed the issues that resulted in the ineligible status determination the boneless beef supplier may re-enter the program under conditional status.
- 323.8.6 Supplier request to remove samples from AMS testing must be submitted and approved by [FSCS Division](#) prior to sample removal from ADL testing.
- 324 Ground Beef Requirements
- 324.1 Quality Control Program - The ground beef quality control program must be documented within the contractor's technical proposal and have received a satisfactory onsite capability assessment audit by QA Division.
- 324.2 Traceability – All ground beef production must be traceable to the boneless beef lots (including LFTB) and their associated microbial test results.
- 324.3 Handling - The contractor's technical proposal shall include detailed production scheduling that addresses time and temperature controls necessary to maintain excellent condition of the ground beef. Except for ground beef, 1-pound packages, all other ground beef items shall be delivered within 60 days from date of pack. Ground Beef 1-pound packages shall be delivered within 30 days from date of pack.
- 324.4 Lot - For the purpose of microbiological testing, a lot is defined as the amount of finished ground beef product, for each material number, produced within a day, between "cleanup to cleanup" (see APPENDIX D) which must be further divided into sub-lots not to exceed 10,000 pounds.

- 324.5 Microbiological Testing – All sub-lots of ground beef will be tested for all microbes listed in APPENDIX B after final grinding and before freezing, except for ground beef products that are irradiated. The irradiated products will be tested for *Salmonella* and *E. coli* O157:H7 after the irradiation process, and the other microbes listed in APPENDIX B prior to irradiation. All samples will be sent to the ADL.
- 324.5.1 Sample Preparation and Handling - The ADL will be responsible for supplying procedures for sample preparation, and submission. The laboratory shall require contractors to submit a sample submission form as an official record with each sample. The ADL will also be responsible for supplying shipping supplies (including sampling bags and shipping materials) to each contractor. Contractor’s technical proposal will include and describe sample collection and preparation procedures provided by the ADL.
- 324.5.2 Sample Selection – Production processes of ground beef will be subject to the following sampling strategy:
- 324.5.2.1 Sub-lot Microbial Testing – For every sub-lot, **two (2)** original and reserve samples will be prepared from four (4) individual sample units for each microbial test. The sub-lot samples will be 325 grams ± 10 percent **for co-enrichment of *E. coli* O157:H7 and *Salmonella*** and 25 grams ± 10 percent for indicator organism tests, respectively of finished ground beef, randomly selected throughout each 10,000 pounds of production. The four (4) individual sample units shall be composited to produce a sample that represents each microbial test for each sub-lot. The contractor will describe in their technical proposal the procedure in which the four (4) sample units will be selected throughout the sub-lot to be composited for each microbial test. These samples shall be submitted to the ADL for analysis. The reserve samples will be held for testing in case the FSCS Division deems it necessary. The contractor will describe, in their technical proposal the method to be used to maintain the identity and traceability of each sub-lot. No more than 10,000 pounds shall be produced during each sub-lot, except for the last sub-lot produced in the lot may exceed the 10,000 pound limitation by five (5) percent.
- 324.5.3 Testing and Results - The samples from each sub-lot will be analyzed by the ADL for all microbes listed in APPENDIX B.
- 324.5.3.1 The microbiological testing for all microbes will be in accordance with the applicable AMS-approved testing methodologies.
- 324.5.3.2 Any sub-lot that tests positive for *E. coli* O157:H7 or *Salmonella*, or any critical limit criteria noted in APPENDIX B that is exceeded will result in that sub-lot and adjoining sub-lots (one preceding and one following within a day, between “clean up to clean up”) being ineligible for this program or any other USDA purchase program. Other sub-lots produced within the lot unit will be deemed ineligible for this program unless the contractor can

demonstrate a scientific or other data-supported basis for defining the sub-lot(s) relative to test results and why ground beef produced from same source material that resulted in the ineligible determination should not be considered affected by the test results.

- 324.5.3.3 Notification for presence of pathogens or when critical limit is exceeded – When presence of *E. coli* O157:H7 or *Salmonella* is presumptive positive or confirmed positive; or any critical limit is exceeded for indicator microbes:
  - 324.5.3.3.1 The ADL will immediately notify FSIS and the [FSCS Division](#) of all confirmed pathogens.
  - 324.5.3.3.2 When pathogens results are positive, FSIS and the [FSCS Division](#) will be notified by the contractor of the final disposition of the product.
  - 324.5.3.3.3 When the critical limit is exceeded for indicator microorganisms, FSIS and the [FSCS Division](#) will be notified by the contractor of the final disposition of the product.
  - 324.5.3.3.4 Ground beef associated with the positive pathogen test results or critical limit exceeded results will be ineligible for any USDA purchase program.
- 324.5.3.4 The ADL will record all results on spreadsheets and calculate the process capability (CPU, CI) for microbial tests performed on sub-lots as outlined in Section 324.5.3.5.
- 324.5.3.5 Statistical Process Capability - The ADL will record the results on spreadsheets and calculate the process capability (CPU or CI) value for all sub-lot microbial tests performed. The spreadsheets will be maintained so that process capability may be determined according to the requirements within APPENDIX B. The spreadsheets will be maintained so that process capability assessment on each twenty (20) sub-lot grouping can be determined as described within APPENDIX B. Test results will be monitored by the contractor and FSCSD to determine acceptability of the process according to APPENDIX B. Ineligible contractors may re-enter the program under conditional status provided corrective actions have been submitted for review and approved, implemented and a satisfactory onsite corrective action audit by QA Division has been conducted. Upon notification by the [FSCS Division](#) that the plan has adequately addressed the issues that resulted in the ineligible status determination, the contractor may re-enter the program under conditional status.
- 324.5.3.6 Contractor request to remove samples from AMS testing must be submitted and approved by [FSCS Division](#) prior to sample removal from ADL testing.

### **330 PROCESSING**

- 331 The contractor's technical proposal and process shall assure compliance with the following requirements:
- 331.1 Grinding and Blending
- 331.1.1 Ground Beef - Boneless beef shall be ground twice, with the final grind passing through a 1/8-inch grinding plate. Blending after final grinding is allowed only to the extent that it doesn't affect the appearance of the finished ground beef.
- 331.1.2 Fat Break-Outs - The grinding, blending, and packaging process shall be conducted in a manner that precludes large fat "break outs" (solid chunks of fat greater than 1.0 cubic inch) or objectionable fat "smears" in the finished product.
- 331.2 LFTB – When specified as an option, LFTB will not exceed 15 percent by weight of each batch of combined fine ground finished products (Material Numbers 110261, 110260, 110270).
- 331.3 Bone Collector/Extruder Systems – A bone collector/extruder system must be in operation to remove remaining bone, cartilage, and heavy connective tissue during the final grind. For those collector/extruder systems that have a secondary lean recovery system, the product from the secondary recovery system shall be allowed provided it does not exceed more than 2.0 percent of finished product weight (on a batch weight basis).
- 331.4 Shape and Waffling of Patties - All patties must be round or oval in shape and waffled or scored on both sides.
- 331.5 Metal Detection - All product shall be free of metal contaminates. 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.
- 331.6 Equipment – All equipment used to produce ground beef products for USDA shall be maintained and routinely checked for optimal performance.
- 331.7 Irradiated Ground Beef - When specified by the purchaser, ground beef products to be irradiated shall comply with the additional requirements specified in APPENDIX C.
- 331.8 Beef Patties with Soy Protein Product (SPP) - The SPP will be hydrated to yield no less than 18% protein (as-is basis).



$[(\text{Percent Protein of SPP on "as-is" Basis} / 18) - 1] = x$ <p>x = maximum pounds of water to be added to each pound of dry SPP.</p>
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- 331.8.1 Texture - The physical characteristics of SPP, in the dry form, must be either granular or textured.
- 331.8.2 Type and Combination Rate - The types of soy that may be used and combination rates shall be as set forth below.

Type of Soy (% Protein "As is Basis")	Maximum % of Hydrated SPP in each batch of Combined Finished Product
Granular Concentrate (65%)	20.0
Flaked Textured Concentrate (65%)	25.0
Textured Isolate (85%)	25.0

Note: SPP (of any texture) that has been hydrated by the SPP manufacturer may be used provided that: The product is frozen and the protein content (as is basis) of the hydrated SPP is stated on the manufacturer's label.

- 331.8.3 Domestic Origin – SPP ingredients shall be derived from U.S. produced products.
- 331.9 Ground Beef Patties-90/10 (110346) - The patties shall not have any non-meat ingredients added.
- 331.10 Lean Beef Patties (100163, 110270) – Non-meat components may be used to enhance the palatability of the patties comprising no more than 15 percent of the raw formula. The contractor’s technical proposal must list all ingredients (i.e., water, processing aids, binders, seasonings, etc.) within their formula. Significant ingredients (more than 1 percent) shall be derived from U.S. produced products.

**340 STATE OF REFRIGERATION**

- 341 Bulk Packaged Ground Beef Items - Shall be frozen to 0°F within 72 hours after completion of the final grinding of the involved lot.
- 342 Patties - will be individually quick frozen (IQF) to 10°F or below prior to packaging and then frozen to 0°F or lower within 24 hours after completion of packaging and packing of the lot. Patties will not stick together after they are packaged and packed.

343 All USDA ground beef products will be stored, shipped, and delivered at temperatures that do not exceed 0°F.

## 350 FAT LIMITATIONS

351 The contractors will establish a target average of 15 percent fat for all ground beef products except for the ground beef patties-90/10 and lean beef patties (100163, 110270). The upper and lower specifications limits will be 18 and 12 percent fat respectively. The target fat content will be declared on the shipping container label and the nutrition facts panel. For ground beef patties-90/10, the upper specification limit will be 10 percent and the contractor will declare their target. For lean beef patties (100163, 110270), the average fat target shall be 5 percent with upper and lower specification limits being 6 and 4 percent fat respectively. Separate Statistical Process Control (SPC) assessments will be conducted on ground beef products with a targeted average of 15 percent fat, the ground beef patties-90/10, and the lean beef patties (100163, 110270).

352 Contractor Process Assessment - The contractor shall declare the production lot size, laboratory, test method, and SPC methodologies in their technical proposal.

352.1 Sampling and testing - The contractor will randomly select four individual sample units (selected after initial grinding or blending) to be analyzed for fat content from each production lot destined for USDA. The sample unit size will be determined by the testing method used by the contractor's laboratory.

352.2 Recording results - The contractor will record the results on spreadsheets. The calculated process capability (Cpk/CPU) value (as discussed in APPENDIX A) will be used to determine if the process is in statistical control. Under contractor process assessment, no production lots shall be allowed delivery to USDA with average test results that are outside the upper or lower specification limits.

352.3 Process Capability Assessment - Twenty (20) consecutive production lot results (that include the last production lot) will be recorded on spreadsheets for capability assessment by the contractor and the AMS agent. The processor's capability (Cpk/CPU) shall be one or higher.

353 AMS Process Assessment – For the first 20 production lots, the AMS agent will direct the contractor to randomly select samples, each consisting of four sample units. For ground beef items, each initial sample unit shall not exceed two pounds. Initial sample units may be blended and/or further reduced in size. From each initial sample unit a final sample unit will consist of 200 – 300 grams each. Each sample unit shall be independent from those samples selected for contractor process assessment and sent to the ADL for fat analysis. The ADL will be responsible for supplying sampling protocol, all sample handling materials, and sampling methods (including sample unit size to be submitted to the

ADL, preparation, handling of reserve samples, etc.) for sample preparation and submission. The ADL will record the results on spreadsheets and submit them to the contractor and AMS for comparison to the contractor's process assessment. After 20 consecutive results, the contractor shall notify the [FSCS Division](#) immediately and declare what immediate corrective and preventative actions will be taken when:

- 353.1 The ADL calculated process average fat results (mean) varies more than one (1) percent from the contractor's calculated process average results, or;
  - 353.2 The calculated process capability (Cpk/CPU) is less than one for results from either the contractor's designated laboratory or the ADL.
  - 353.3 The contractor must notify the [FSCS Division](#) that the process is not capable for fat and then sample and test an additional 20 consecutive results that must meet the criteria for AMS Process Assessment. Change in status begins after a cause and effect analysis has been performed and corrective actions have been implemented. If the contractor remains in Unreliable Status after the additional 20 consecutive lots, a cause and effect analysis must be performed and corrective actions submitted within 5 business days to AMS for review and approval. If the contractor still remains in Unreliable Status after the second round of 20 consecutive lots a cause and effect analysis must be performed and corrective actions submitted within 5 business days to AMS for review and approval, implemented and a satisfactory AMS assessment audit has been completed. The [FSCS Division](#) reserves the right to deem a contractor as Unreliable for consideration on future contract awards when corrective or preventative actions are not adequate or effective or the contractor is unresponsive in declaring status or submitting corrective actions.
- 354 Continuous AMS Assessment – If AMS process assessment is satisfactory, the AMS agent will direct the contractor when to randomly select samples (each consisting of four sample units) from a production lot. No more than two production lot samples are sent to the ADL on a weekly basis. The ADL will continually record 20 consecutive results (always including the last recorded result as defined within APPENDIX D) on spreadsheets and submit the calculated process capability (Cpk/CPU) value to the contractor and AMS. The ADL's calculated process capability (Cpk/CPU) value will continually be compared to the contractor's calculated process capability (Cpk, CPU) value as each contractor's test result is recorded to conduct the AMS Process Assessment as described above (using 20 consecutive results).

### **360 PATTY WEIGHT, THICKNESS, SHAPE, AND COLOR**

- 361 The contractor's technical proposal and process will assure, using SPC tools, that the following requirements are met:

362 Patty Weight

Approved by  CMS

Date Issued: 04/26/04

Date Revised: [03/31/15](#)

- 362.1 Material Numbers 110349, 110348, 110082, 110346 - Target weight will be 2.8 ounces. Acceptable weight tolerance range will be 2.7 to 2.9 ounces.
- 362.2 Material Numbers 110350, 110347 - Target weight will be 2.1 ounces. Acceptable weight tolerance range will be 2.0 to 2.2 ounces.
- 362.3 Material Number 100163, 110270 - Target weight will be 3.1 ounces. Acceptable weight tolerance range will be 3.0 to 3.2 ounces.
- 363 Patty Thickness – 5/16 inch (+/- 1/16).
- 364 Shape - Patties shall be round or oval in shape and waffled or scored on both sides.
- 365 Color – Color of patties shall be monitored for normal appearance and color. When cooked to an internal temperature of 160°F by the end user, patties with internal or external pink appearance will not be allowed.

**370 MEAT / MEAT ALTERNATES**

371 Patties must comply with the following MMA designations:

Material Number	Portion Weight (oz.)	MMA (oz.)
110349	2.8	2.0
110082	2.8	2.0
110348	2.8	2.0
110346	2.8	2.0
110350	2.1	1.5
110347	2.1	1.5

**380 PREPARATION FOR DELIVERY**

381 The contractor's technical proposal and process will assure that all packaging, packing, closure, marking, and palletization comply with the National Motor Freight Regulations and FSIS regulations and the requirements listed below. The contractor also must have procedures for verifying the net weight of shipping containers.

382 Packaging and Packing

382.1 All immediate containers (casings or packages) shall function as a tamper evidence indicator to provide added assure of product integrity through the method of sealing or closure.

- 382.2 Fine Ground Beef (Material Number 100158, 110261) – Fine ground beef must be vacuum packaged or packaged in casings and sealed. All packages will weigh 10 pounds. The casings or packages shall be closed by metal clips or by a heat-sealing method. Four (4) packages will be placed into each shipping container.
- 382.3 Fine Ground Beef (Material Number 100159, 110260) – Fine ground beef must be vacuum packaged or packaged in casings and sealed. All packages will weigh 1 pound. Forty (40) packages will be placed into each shipping container.
- 382.4 Fine Ground Beef-Irradiated (Material Number 110085) – Fine ground beef must be vacuum packaged in a thermo formed plastic container. Each package shall weigh 10 pounds. The package shall be rectangular in shape and shall be made from materials that have been approved by FDA for irradiation application. Packages shall be packed into shipping containers with net weights of 40 pounds. The depth, width, and length of the containers shall be considered depending on the type of ionizing radiation used.
- 382.5 Patties (Material Numbers 110347, 110348, 110349, 110350, 110346, 100163, 110270, 110082) –Separation material between patties is not required provided the IQF patties do not stick together at the time of shipment. Patties must be placed into immediate containers following either of the following methods:
- 382.6.1 Flexible Containers - Either four 10-pound, five 8-pound, or eight 5-pound flexible (plastic) vacuum packaged or sealed containers will be placed into each shipping container. Hand twisting or hand tying is not acceptable.
- 382.6.2 Fiberboard Containers – When fiberboard is used for immediate containers, either four 10-pound or two 20-pound fiberboard containers will be placed into each shipping container. Patties may either be vacuum packaged or within sealed flexible containers (hand twisting or hand tying is not acceptable) when placed into the fiberboard immediate container or, placed into the fiberboard immediate container that is lined with a plastic bag to completely cover the product. For this option, fiberboard immediate containers will then have to be sealed with tape or glue.
- 382.7 Ground Beef Patties-Irradiated (Material Number 110082) – Patties must be packaged into sealed flexible (plastic) immediate containers. They may weigh either 20 pounds or 10 pounds. Packaging materials shall be approved by FDA for irradiation application. Separation material between patties is not required provided the IQF patties do not stick together at the time of shipment. Packages will be packed into shipping containers with net weights of 40 pounds. Consideration of the depth, width, and length of the containers shall be considered depending on the type of ionizing radiation is used.

- 382.8 Style and Size of Shipping Containers - Only one style and size of immediate and shipping container may be used in any one delivery unit.
- 383 Shipping Container Net Weight
- 383.1 Using SPC tools, the contractor shall assure the following net weights:
- 383.1.1 Ground Beef (fine ground bulk and patties) - will be packed to a net weight of 40 pounds.
- 384 Closure
- 384.1 Shipping containers will be closed by strapping, taping or gluing. When strapping is used, the initial closure (usually the bottom of container) shall be secured by the gluing or taping method.
- 385 Marking of Containers\*
- 385.1 Both immediate and shipping containers will have a printed code that includes the establishment number and is traceable to the production lot and date. All container markings shall include all information required by FSIS along with the additional information listed below:
- 385.2 Ground Beef, 1-pound package labels (100159, 110260) will have the following information included on commercially labeled packages:
- 385.2.1 Safe handling instructions.
- 385.2.2 Nutrition Facts panel (to include fat declaration of 15 grams of fat per 100 gram serving).
- 385.2.3 The “best if used by” date (180 calendar days from the date of production).
- 385.2.4 The FSIS establishment number.
- 385.2.5 A code number that will indicate traceability to production lot and date.
- 385.3 Shipping Containers - Commercially marked shipping containers will include the information as follows:
- 385.3.1 USDA Shield (at least 2 inches high and appearing on the top of the container or on the principal display panel).



\*All labeling shall be illustrated in the Contractor's technical proposal.

385.3.2 Applicable Purchase Order Number.

385.3.3 The product name shall include no additional disclaimers and qualifiers to the name and material numbers listed below.

<b>Product Name That Shall Appear on the Label</b>	<b>Material Number</b>
Ground Beef <sup>1/</sup>	100158
Ground Beef (LFTB Opt) <sup>1/</sup>	110261
Ground Beef, 1 pound packages	100159
Ground Beef, 1 pound packages (LFTB Opt)	110260
Ground Beef – Irradiated <sup>1/</sup>	110085
Ground Beef Patties-85/15 <sup>1/</sup>	110350
Ground Beef Patties-85/15 <sup>1/</sup>	110349
Beef Patties with SPP-85/15 <sup>1/,2/</sup>	110348
Beef Patties with SPP-85/15 <sup>1/,2/</sup>	110347
Ground Beef Patties-Irradiated-85/15 <sup>1/</sup>	110082
Ground Beef Patties-90/10 <sup>1/</sup>	110346
Lean Beef Patties <sup>1/</sup>	100163
Lean Beef Patties (LFTB Opt) <sup>1/</sup>	110270

<sup>1/</sup>Shall include the statement “For Institutional Use Only” on the principal display panel.

<sup>2/</sup>The ingredient statement must include the identification of the added hydrated SPP.

385.3.4 Fat Declaration.

385.3.5 Shipping containers containing irradiated ground beef shall bear the required FSIS markings for irradiated products and a “best if used by date” (180 calendar days from date of production).

385.3.6 Nutrition Facts panel to include fat declaration of:

385.3.6.1 15 grams of fat per 100 grams serving size for bulk items (100158, 110261, 100159, 110260, 110085),

385.3.6.2 12 grams of fat per 80 grams serving size for patty items -15% fat (110349, 110350, 110348, 110347, 110082),

385.3.6.3 8 grams of fat per 80 grams serving size for patty item - NTE 10% fat (110346), and

385.3.6.4 4.5 grams of fat per 88 grams serving size for patty items – 5% fat (100163, 110270).

385.3.7 Ingredient declaration (including single ingredient products).

385.3.8 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 or wheat; e.g. Allergen: This product contains \_\_\_\_\_.

386 Palletized Unit Loads

386.1 All products shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic.

387 Total Net Weights Per Delivery Unit

387.1 The delivery units for each of the respective material numbers are as follows:

<b>Material Number</b>	<b>Pounds Per Delivery Unit</b>
100158, 100159, 110085, 110261, 110260	40,000
110349, 110350, 110348, 110347, 110346, 110082, 100163, 110270	38,000

Note: No tolerances will be allowed.

388 Sealing

388.1 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 Standard (ASTM) F1157-04 and/or the International Organization for Standards (ISO) 17712-2010 as required under the Master Solicitation. Seals shall be 1/8<sup>th</sup>-inch diameter cable, high-security bolt, or equivalent.

### **390 USDA QUALITY ASSURANCE**

391 Warranty and Complaint Resolution

391.1 Warranty - The contractor will guarantee that the product complies with all specification requirements, technical proposal declarations, and provisions set forth in the Master Solicitation.

391.2 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.

392 AMS Monitoring and Production Assessment



- 392.1 A QA Division agent must be present during the production of the finished product for all USDA ground beef contracts. The QA Division agent will monitor and verify the processing steps, quality assurance activities, and any corrective actions to assure that all requirements outlined in the approved technical proposal are complied with. The QA Division agent will be conducting the monitoring and production verification in accordance with applicable QA Division procedures. Any deviations to contractual requirements will be reported to the contractor and [FSCS Division](#). The [FSCS Division](#) will make all determinations as to the acceptability of the product relative to findings documented by the QA Division agent.
- 393 Control of Non-Conforming Product
- 393.1 The contractor must include a plan to assure that non-conforming product (i.e., boneless beef, LFTB, ground beef) is not delivered under USDA contracts. 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 cooked product or destroyed).
- 394 Contractor Checkloading
- 394.1 Contractor will perform checkloading examinations at the time of shipment and issue contractor's certificate to accompany each shipment that includes all of the following information:
- 394.1.1 Purchase Order Number/Purchase Order Line Item Number;
- 394.1.2 Sales Order Number/Sales Order Line Item Number;
- 394.1.3 Destination of shipment;
- 394.1.4 Name of Product and applicable Material Number;
- 394.1.5 Shipping Date;
- 394.1.6 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;
- 394.1.7 Count of shipping containers and total projected net weight in each production lot;
- 394.1.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;

- 394.1.9 Contractor certification that product conforms with the applicable specification (FPPS-GB-2015);
- 394.1.10 Count and projected net weight verified and;
- 394.1.11 Signature of company official responsible for checkloading.

## APPENDIX A

### DATA ENTRY AND PROCESS CAPABILITY VALUES

#### Data Entry

The ADL will record microbiological and fat test results on spreadsheets and to have those spreadsheets readily available to AMS and its contractors/suppliers. Quantitative (plate count) results will be expressed as colony forming units (CFU) per gram or per ml reflecting the original sample measurement. Test results will be entered as a whole number (i.e., no decimal places, no preceding < (less than) symbol). Qualitative results for *E. coli* O157:H7, each of the non-O157 STEC serotypes, and *Salmonella* will be recorded as a 1 for a positive results and as a 0 for negative results.

The ADL will provide the calculated process capability values (CPU, Cpk and CI) in the spreadsheets so that the supplier's process capability assessment can be determined, as described in APPENDIX B.

#### Process Capability Values – CPU or Cpk

The process capability value (CPU or Cpk) is calculated by the ADL. CPU will be used for microbiological tests and for Beef Patties – 90/10 fat tests since these requirements only have an upper specification limit. Cpk will be used for fat testing requirements that have an upper and lower specification limit (see section 3.5). The upper specification limits (USL) for microbiological requirements will be found in APPENDIX B. The calculations for CPU and Cpk are as follows:  
**Calculation of process capability (CPU) with an upper specification limit only**

Step 1. The first calculation will determine the Z-value (upper):

$$\text{Z-value (upper)} = (\text{USL} - \text{Process Average}) / \text{Standard Deviation}$$

Step 2. The Z-value divided by 3 will calculate the CPU:

$$\text{CPU} = \text{Z-value (upper)} / 3$$

#### **Calculation of process capability (Cpk) with an upper and lower specification limit**

Step 1. The first set of calculations will determine the smaller value of the two Z-values (upper or lower):

$$\text{Z-value (upper)} = (\text{USL} - \text{Process Average}) / \text{Standard Deviation}$$

$$\text{Z-value (lower)} = (\text{Process Average} - \text{LSL}) / \text{Standard Deviation}$$

Step 2. The smaller of the two Z-values (upper or lower) divided by 3 will calculate the Cpk.

$$\text{CPU} = \text{Z-value (smaller value of the upper or lower)} / 3$$

#### Process Capability Value – CI

The central line (CI; x-bar) is the process average or arithmetic mean that indicates the incidence of positive *E. coli* O157:H7 and *Salmonella* results. Results from non-O157 STECs are not used to calculate process capability.

## APPENDIX B

### AMS BONELESS & GROUND BEEF PROCESS REQUIREMENTS FLOW CHART

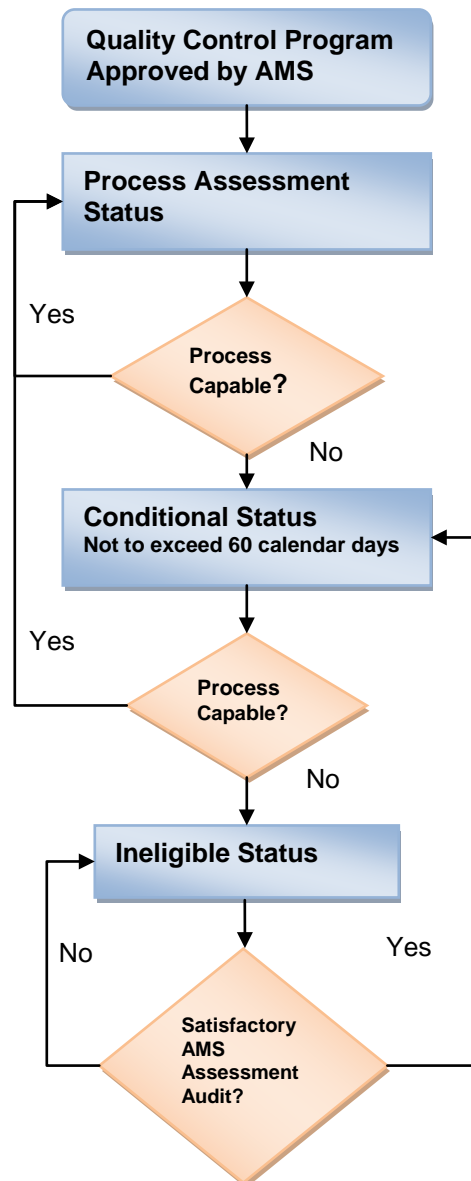
**Quality Control Program** – Prior to bidding on ground beef contracts with the USDA, the documented quality control program as described within the approved technical proposal (raw material suppliers and grinders) must have received a satisfactory onsite capability assessment by QA Division. AMS will audit and monitor the program. The quality control program must specifically address management of microbial data to comply with the AMS Process Requirements Flow Chart and the following descriptions.

**Process Assessment Status** - A process assessment involves sampling and testing of 20 consecutive lots or sub-lots (which will include the last recorded result as defined within APPENDIX D) of boneless beef (see Section 323.8.4) or ground beef (see Section 324.5.3.5) destined for USDA contracts for the microbes listed within the table below.

**Process Capable?** – Flow chart decision step that involves test results for up to 20 consecutive SPC only lots or sub-lots (which will include the last recorded result) recorded in spreadsheets, where the process capability (CPU or CI) value is calculated (See APPENDIX A) for evaluation. A process that is not capable shall be declared to the [FSCS Division](#) immediately when results are known and will result in switching from process assessment status to conditional status or switching from conditional status to ineligible status when:

- The CPU values do not meet the levels specified in the table below;
  - The CI values do not meet the levels specified in the table below for *Salmonella* or *E. coli* O157:H7;
  - Two results exceed any of the critical limits in the table below; \* or
  - After 2 or more results, the CPU value is negative.\*
- \*Immediate action will be taken prior to completion of 20 lots or sub-lots.

#### AMS PROCESS REQUIREMENTS FLOW CHART



**Conditional Status** –To regain process capable status, the boneless beef supplier or contractor must notify the [FSCS Division](#) that the process is not capable, and then have 20 consecutive results that meet the ‘**Process Capable**’ criteria within 60 calendar days or in accordance with a production schedule pre-approved by the [FSCS Division](#). Change in status begins after a cause and effect analysis has been performed and corrective actions have been implemented. The boneless beef supplier or contractor may also declare itself ineligible at any time.

**Ineligible Supplier/Contractor** – An ineligible Boneless Beef Supplier or Ground Beef Contractor will not be allowed to supply boneless or ground beef products under USDA contracts until a cause and effect analysis has been performed and corrective actions have been submitted to AMS for review and approved, implemented and a satisfactory AMS assessment audit has been completed. Once satisfactorily becoming eligible, subsequent production will be under **Conditional Status**. The [FSCS Division](#) reserves the right to declare a boneless beef supplier or ground beef contractor ineligible at any time.

<b>AMS MICROBIAL REQUIREMENTS FOR BONELESS &amp; GROUND BEEF</b>			
<b>Microbial Test</b>	<b>USL (cfu)</b>	<b>Critical Limits (cfu)</b>	<b>CPU or CI Value</b>
Standard Plate Count	50,000 / gram	100,000 / gram	CPU $\geq$ 1
Total Coliforms	100 / gram	1,000 / gram	CPU $\geq$ 1
<i>E. coli</i>	100 / gram	500 / gram	CPU $\geq$ 1
<i>Salmonella</i>		Positive (+) result / 25 grams	CI $\leq$ 0.05
<i>E. coli</i> O157:H7		Positive (+) result / 325 grams	CI $\leq$ 0.05

## APPENDIX C

### REQUIREMENTS FOR GROUND BEEF-IRRADIATED PRODUCTS

Ground Beef-Irradiated products shall be subjected to ionizing radiation from gamma ray, electron beam, or x-ray sources. The following requirements are in addition to all requirements specified within this FPPS.

#### **Handling**

Products shall be packaged and placed into shipping containers and frozen to 0°F within 72 hours from time of completion of the production lot prior to irradiation. Products must be maintained in a frozen state from the time of leaving the shipping freezer and throughout the irradiation process. After irradiation, the products must be palletized, reloaded, and dispatched to the final destination.

#### **Dosimetry**

Ground beef shall be subjected to ionizing radiation to receive a dosage that is no less than 1.35 kilograys (kGy) and no more than 3.00 kGy. Irradiation facilities shall:

- Submit the initial dosimeter data verifying minimum and maximum dosages received within the technical proposal, and
- Maintain and provide confirmation dosimeter data to AMS upon request for each unit of ground beef irradiated.

#### **Microbial Testing**

Irradiated Ground Beef Products (patties and bulk) - shall be tested for Standard Plate Count, Total Coliforms, and *E. coli* after final grinding and before freezing and tested for *E. coli* O157:H7, non-O157 STECs, and *Salmonella* after completion of the irradiation process.

## APPENDIX D

### GLOSSARY OF TERMS

**Cause and Effect Diagrams** – A cause and effect analysis is used to identify the cause or source of non-conformities. It categorizes the source as derived from impact on a process presented by Human, Machinery, Material, Methods, Environment, and Measurement (Test).

The Cause and Effect Diagram will assist in evaluating a process and assigning the appropriate control point (see Figure 1).

**"Cleanup to cleanup"** - Part of a HACCP program that the establishment has in place to support statistically distinguishing one portion of production from another. Production destined for USDA contracts is to be commenced on clean equipment. "Cleanup to cleanup" may be an effective means of preventing cross contamination of one part of production to another with *E. coli* O157:H7. However, "cleanup to cleanup" without other supporting documentation may not be adequate to statistically distinguish one portion of production from another. If a sample analysis yields a positive result, any product produced in the same time frame with the same process or equipment is suspect, unless an intervention occurred that would indicate a change in the status of the process/equipment.

**Control Charts** – A control chart is a run chart with statistically derived upper and lower control limits (ucl and lcl). The control chart demonstrates if a process is in statistical control. When properly designed, control charts provide an early warning of problems allowing for adjustments to be made before production of non-conforming products. Microbial test results may be plotted on control charts for individual measurements and fat test results may be plotted on control charts featuring average and range of the fat test results (See Figure 2).

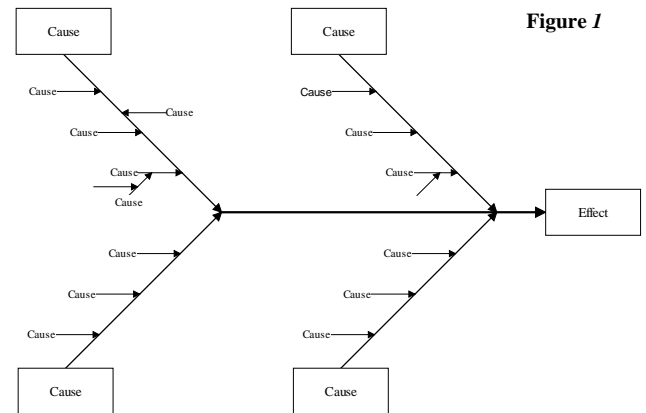


Figure 1

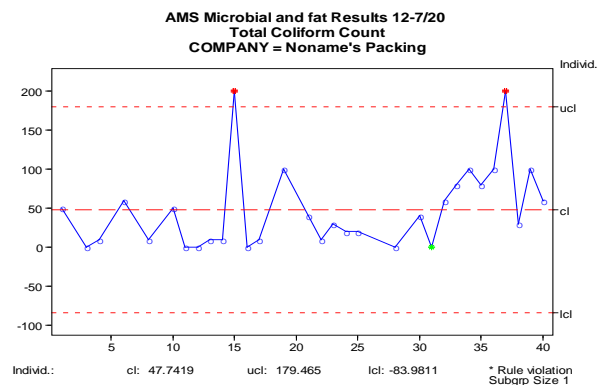


Figure 2

**Cpk** – Process Capability Value (Cpk) is a capability analysis index used to determine if a process can meet specification limits. A Cpk value of 1 indicates that the process is producing at least 99.73% within the specification limit. Cpk values of 1 for many organizations have become the minimum requirement. However, the larger the Cpk values the better. Cpk differs from other process capability analyses since it considers the process average along with the distribution of test results. Since there is no lower specification limit for USDA microbial requirements, the calculation for Cpk will not involve relating the process average with a lower specification limit.

**CPU** - Process Capability Value (CPU) is the same as Cpk except that there is no lower specification limit. The process performance index is correctly known as a Centered Process Capability Upper Specification Limit only (CPU) (See Figure 3).

**Excellent Condition** - All product must be in excellent condition (e.g., exposed lean and fat surfaces shall be of a color and bloom normally associated with the class, grade, and cut of meat and typical of meat which has been properly stored and handled). Cut surfaces and naturally exposed lean surfaces shall show no more than slight darkening or discoloration due to dehydration, aging, and/or microbial activity. The fat shall show no more than very slight discoloration due to oxidation or microbial activity. No odors foreign to fresh meat shall be present. Changes in color and odors characteristically associated with vacuum packaged meat in excellent condition shall be acceptable. Also, product shall show no evidence of mishandling. Beef must be maintained in excellent condition through processing, storage, and transit.

**Flow Charts** – Flow charts depict all of the steps of a process. Standard symbols are used to identify the start, finish, processing steps and decision steps. It can be used to simplify a complex process so that it can be analyzed (Figure 4).

**Histograms** – The histogram shows a pictorial representation of the frequency of distribution of microbial test results over time. Sometimes referred to as process capability charts, histograms compare the distribution of the test results with AMS specification requirements. Use histograms along with control charts to better understand process capability (See Figure 3).

Figure 3

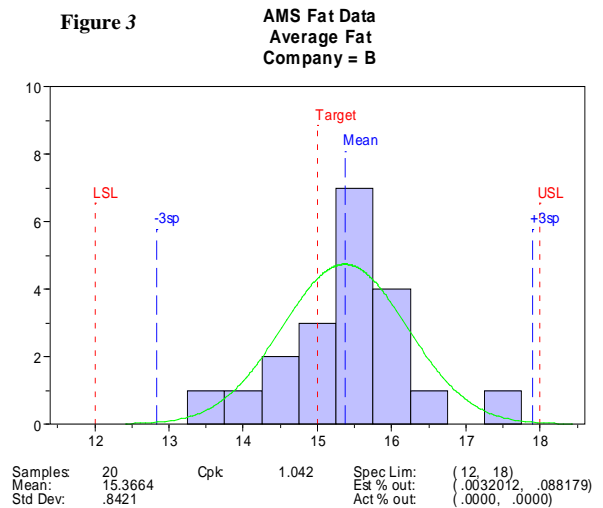
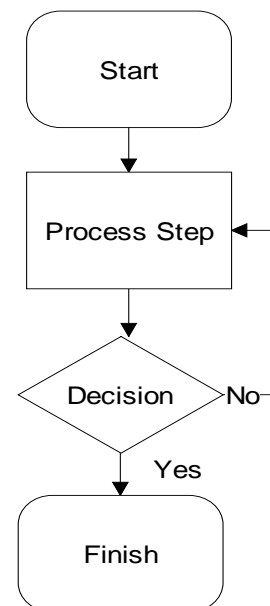
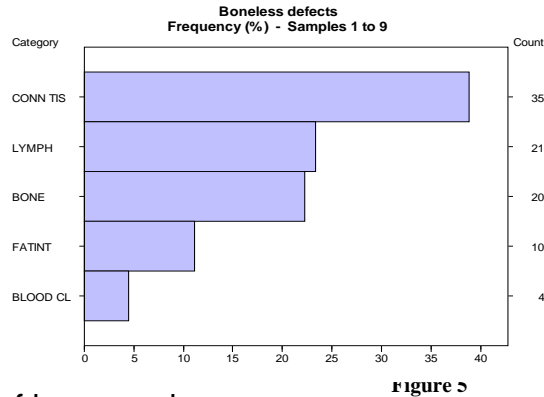


Figure 4





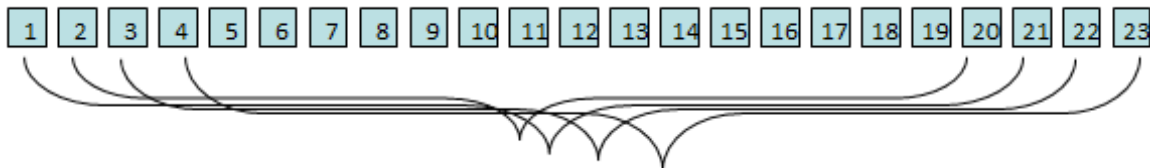
**Pareto Diagrams** – The Pareto diagram ranks the importance of different non-conformities. Typically, non-conformities are measured against frequency of occurrence. The Pareto analysis is helpful in identifying and justifying which problems will need to be solved first (see Figure 5).



**Process** – For the purpose of this specification, a single process involves the input of a raw material on a production line with a value added activity resulting in a output that can be further processed or meet a customer’s need. A complex process involves output being another processes input. The production of ground beef is a complex process.

**Process Capability Assessment on 20 consecutive lots** – For the purpose of this specification, process capability assessments are conducted on data results from each lot for fat and microbial requirements. A process assessment involves sampling and testing of 20 consecutive lots (which always includes the last recorded result). Information from each lot will be evaluated with information from the preceding 19 lots (i.e., while in process assessment of the first 20 lots, the process was found to be capable, then assessment will continue on lot numbers 2-21). This has often been referred to as a ‘Rolling 20’. This assessment takes into account process variations that may be attributed to product, management, sources, and time (see Figure 6).

Figure 6



**Random Sampling** – A process of selecting a sample from a lot whereby each unit in the lot has an equal chance of being selected and is representative of the lot’s production.

**Statistical Process Control (SPC)** – SPC is the primary analysis tool of quality improvement. The objective of any quality improvement strategy is to identify and reduce the amount of variation. SPC analyzes the variation in a process and is the applied science that assists suppliers to collect, organize and interpret microbial and fat test results on processing of ground beef destined for USDA.

SPC provides tools to help measure, identify, and eliminate variation from customer requirements (see Table 1).

Table 1

Tools for Statistical Process Control	
Flow Charts	Scatter Diagrams
Pareto Diagrams	Run Charts
Cause and Effect Diagrams	Control Charts
Histograms	Capability Assessment

**Upper and lower control limits (UCL and LCL)** – Control limits are statistical calculations of the distribution of test results. Upper and lower control limits represent +/- 3 standard deviations of the process results. Data plotted outside the limits represent special causes of variation. A process may be considered “out of statistical control” when results are outside these limits. Upper and lower control limits are not to be confused with specification limits. A supplier wishing to be an eligible participant in the Ground Beef Program shall have a process that is capable of producing within the specification limits (See figure 2).

**Upper and lower specification limits (USL and LSL)** – Normally, the customer sets the specification limits. The objective of the Ground Beef Purchase Program is to procure from ground beef processors that are statistically capable of meeting the upper specification limits specified within the FPPS-GB. The specification limits reflect customer needs (See Figure 3).

Cover Page:

Company Name

Company Address

Contact Person, including title, phone number, including emergency contact information, e-mail address (must be authorized to represent the company).

Technical Proposal for: [Supplement Number] and [FPPS]

Table of Contents (all pages and attachments must be number and identified – any attachments must be identified and referenced in the Technical Proposal).

The technical proposal should document a quality control program that includes procedures, records, forms, pictures, etc., which demonstrates conformance with the following checklist of requirements:

- 100 SCOPE
  
- 200 APPLICABLE DOCUMENTS
  
- 300 CHECKLIST OF REQUIREMENTS
  
- 310 ITEMS
  
- 320 MATERIAL
  - 322 Domestic Origin Of Meat Component
    - 322.2.2 Humane Handling
    - 322.2 Spinal Cord Removal
    - 322.2.5 Pathogen Intervention Steps
    - 322.2.6 Carcass Testing
  - 323 Boneless Beef
    - 323.2 Traceability
      - 323.4.1 Mechanically Separated
      - 323.52 Handling
  
- 330 PROCESSING

Approved by  CMS

Date Issued: 06/10/12

Date Revised: 03/30/15

360 PREPARATION FOR DELIVERY

362 Packaging and Packing

364 Closure

365 Labeling

366 Palletized Unit Loads

367 Delivery Unit

368 Sealing

370 PRODUCT ASSURANCE

371 Warranty and Complaint Resolution

371.1 Warranty

371.2 Complaint Resolution

373 Non-Conforming Product

374 Contractor Checkloading

Attachments or Appendixes - Please attach all referenced documents with the applicable document name and reference number.

Approved by  CMS

Date Issued: 06/10/12

Date Revised: 03/30/15



# APPROVED

## FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR ANIMAL HANDLING AND WELFARE

Agricultural Marketing Service (AMS)  
Livestock, Poultry and Seed (LPS) Program  
Food Safety and Commodity Specification (FSCS) Division  
Room 2628 S-Bldg, Phone: (202) 692-0342

Supersedes: FPPS-AHW-2014 June 2014 – Changes  
from previous requirements in [blue](#)

**Effective: [January 2015](#)**

### 100 GENERAL

101 This document is for use by the Department of Agriculture (USDA), AMS, LPS Program to ensure that the animal handling and welfare requirements for Federal nutrition assistance programs reflect industry best practices.

### 110 PROGRAM APPROACH

111 All animal harvest facilities that supply raw materials from bovine, porcine and ovine species for the production of AMS destined finished products must develop and implement a written program that is consistent with a systematic approach to humane animal handling and welfare as outlined in 69 FR 54625. The program will ensure proper animal handling and welfare techniques are conducted from the time the transportation conveyance enters the facility's premises through the stunning and exsanguination of the animal.

### 120 PROGRAM SUBMISSION

121 The program will be submitted as a supporting document to the organization's approved technical proposal and must address the requirements outlined in **Section 200 – PROGRAM COMPONENTS**.

### 200 PROGRAM COMPONENTS

201 The contractor must ensure that any facility that harvests animals has a:

### 210 MANAGEMENT COMMITMENT

211 Steering Committee (internal) which is ultimately accountable for animal handling and welfare initiatives within the organization.

212 Mission Statement on animal handling and welfare that is distributed to all employees and conspicuously displayed at the premises.

## **220 TRAINING PROGRAM**

221 Training program on Animal Handling and Welfare that:

221.1 is provided to all employees interacting with animals;

221.2 covers the *AMI Recommended Animal Handling Guidelines and Audit Guide 2013 Edition*;

221.3 is facilitated by an employee that has earned and maintained a certification of animal handling and welfare training, such as that offered through the Professional Animal Auditor Certification Organization (PAACO) or an equivalent.

221.4 is conducted no less frequently than once a year for each designated employee; and,

221.5 requires signed documentation from each employee and confirmation by signature of the designated, certified trainer upon successful completion of training.

## **230 QUALITY MANAGEMENT PLAN**

231 Written quality management plan (internal) which addresses all provisions of Chapter 3: Transportation Audit Guidelines, 7 Core Criteria and Chapter 4: Auditing Animal Handling and Stunning, 7 Core Criteria, of the *AMI Recommended Animal Handling Guidelines and Audit Guide 2013 Edition*, found at the following web site address:

231.1 <http://animalhandling.org/ht/d/sp/i/26752/pid/26752>

232 This internal quality management plan must also provide for routine assessment and monitoring of humane handling through the use of a numerical scoring system conducted by a trained employee.

233 All animal harvest facilities that supply raw materials from bovine, porcine and ovine species for the production of AMS destined finished products must have a fully functioning back-up stunning device onsite wherever animal stunning is performed.

## **240 NON-AMBULATORY AND U.S. SUSPECTS**

### **241 CATTLE**

242 Written protocol in-place and enforced that precludes the receipt of or having non-ambulatory, disabled cattle on the harvest facility premise. In the event that animals become non-ambulatory or disabled at any time while present at the harvest facility, the animal will be humanely euthanized and the carcass

removed from the premise in a timely manner through contracted services or other means.

## **243 HOGS AND SHEEP**

244 Written protocol in-place and enforced that ensures all animals designated by Food Safety Inspection Service (FSIS) as U.S. Suspects (9 CFR 301.2) that are slaughtered are appropriately segregated during the harvest and production processes and precluded from inclusion in any products purchased by AMS.

## **300 PROGRAM EVALUATION AND ELIGIBILITY**

301 The program will be audited (external) by AMS or a firm accredited by AMS. The accreditation of the firm will be conducted by the Quality Assessment Division (QAD) through the **USDA ISO Guide 65 Program**. Alternatively, at the option of the organization, the audits can be performed by QAD auditors.

302 Audit findings thought to be in conflict with Food Safety and Inspection Service (FSIS) regulations will be communicated to the establishment's FSIS Inspector in Charge (IIC) or designee.

## **310 AUDIT FORMAT**

311 AMS or the AMS accredited auditing firm will conduct audits utilizing the following format:

## **312 TRANSPORTATION SEGMENT (*CHAPTER 3: AMI RECOMMENDED ANIMAL HANDLING GUIDELINES AND AUDIT GUIDE 2013 EDITION*)**

312.1 Audited organizations must pass Core Criteria 1 and 6 with a minimum scoring of excellent, Core Criteria 2 through 5 with a minimum scoring of acceptable and Core Criteria 7 must be adhered to with full compliance (zero tolerance) each time an audit is performed.

## **313 ANIMAL HANDLING AND STUNNING SEGMENT (*CHAPTER 4: AMI RECOMMENDED ANIMAL HANDLING GUIDELINES AND AUDIT GUIDE 2013 EDITION*)**

313.1 Audited organizations must adhere to Core Criteria 1, 2, 6 and 7 with full compliance (zero tolerance) and to Core Criteria 3, 4 and 5 with a minimum scoring of Acceptable each time an audit is performed.<sup>1/</sup>

313.2 The auditor shall inform FSIS and organization officials in writing of all audit findings, including any observations of missed stuns and/or animals regaining sensibility following stunning, upon completion of the audit during the exit interview.

<sup>1/</sup>Religious harvest (Kosher and Halal) shall be exempt from the AMS auditing of Core Criteria 1: Effective Stunning.

## 320 INITIAL AUDIT

321 Initial audit must be performed prior to award of contracts.

## 330 AUDIT FAILURE

331 If an audit is failed for any of the Core Criteria, the organization is not eligible to provide product until such a time that corrective and preventative actions are approved by the [Food Safety and Commodity Specification \(FSCS\) Division](#), implemented and proven effective.

## 340 AUDIT FREQUENCY AND STATUS

341 STANDARD - Until four (4) consecutive successfully passed audits are attained, an audit must be conducted within 3 months of the previous audit.

342 MONTHLY - If at any time an audit identifies any of the Core Criteria not meeting the pass requirements while in the STANDARD phase, auditing will be required to be conducted on a monthly basis once corrective and preventative actions have been approved by the [FSCS Division](#), implemented and proven effective. This schedule will be for a period of time until four (4) successive audits are found to meet the passing requirements noted in **SECTION 310 – AUDIT FORMAT**; at which time audits shall be conducted on the STANDARD basis.

343 If four successfully conducted audits are sequentially completed within a one year period while in STANDARD auditing phase, the facility may move to a SEMI-ANNUAL audit basis.

344 SEMI-ANNUAL - Semi-annual audits may continue until such time that a failed audit is reported or a period of greater than six months has elapsed without any audits being performed; at which time the audits must resume as described for STANDARD audits.

345 FOR-CAUSE – Any official enforcement actions issued by FSIS for missed stuns or for an animal regaining sensibility following stunning shall result in an immediate for-cause animal handling and welfare audit by AMS. Subsequent audit frequency will be determined by results of the AMS audit, as described above.

## 400 FSCS Division

401 The [FSCS Division](#) can declare an organization's Animal Handling and Welfare Program out of compliance at any time.

402 The organization shall immediately notify the [FSCS Division](#) when any animal handling and welfare official enforcement action is issued by FSIS.



UNITED STATES DEPARTMENT OF AGRICULTURE  
AGRICULTURAL MARKETING SERVICE  
LIVESTOCK, POULTRY AND SEED PROGRAM

CERTIFICATE OF CONFORMANCE FOR  
THE PROCUREMENT OF FROZEN GROUND  
PRODUCTS

CERTIFICATE OF CONFORMANCE

I certify the following:

(1) On [delivery date(s)], [Contractor's name] furnished the (insert the appropriate commodity description) called for by Purchase Order Number \_\_\_\_\_ via [Carrier] under Sales Order Number/Item number(s): \_\_\_\_\_.

(2) The (insert the appropriate material name) is of the quality specified and conforms in all respects with the purchase order requirements, including [Contractor's name] Technical Proposal as approved by the AMS, LPS Program, FSCS Division.

(3) Product identification, (i.e. production lot number(s)) is in the quantity shown on the attached acceptance document.

(4) Contractor assures all meat or meat products used in fulfilling this contract was produced in the United States as defined in the AMS Master Solicitation Section I.E.

Date: \_\_\_\_\_

Signature: \_\_\_\_\_

(Signed by an officer or representative authorized to sign offers )

Title: \_\_\_\_\_

Approved by  CMS

Date Issued: 06/10/12

Date Revised: 03/30/15