

**SUPPLEMENT 404 TO AMS MASTER SOLICITATION**

**June 2012**

**PURCHASE OF FROZEN COOKED BEEF AND PORK PRODUCTS  
FOR DISTRIBUTION TO CHILD NUTRITION AND  
OTHER FEDERAL FOOD AND NUTRITION PROGRAMS**

This document provides additional USDA requirements and specifications for the purchase of frozen cooked beef and pork products described in the attached [CHECKLIST AND REFERENCES TO APPLICABLE BID AND CONTRACT PROVISIONS \(Exhibit A\)](#). In addition to product descriptions, this exhibit also provides information on the applicable Item Description and Checklist of Requirements (IDCR) for each frozen cooked beef and pork products (Attachments [I](#), [II](#), and [III](#)).

**I. INSTRUCTIONS TO POTENTIAL BIDDERS**

- A.** The frozen cooked beef and pork products will be purchased on a competitive bid basis from suppliers who have met the requirements described in Section I.B. Interested suppliers may submit sample(s) and technical proposal(s) at any time during this purchase program. Suppliers should allow 10 working days from receipt of the technical proposal by USDA for notification of the results of the evaluation of the cooked product sample(s) and technical proposal(s) from the Contracting Officer's Technical Representative (COTR). A supplier is deemed eligible to bid after notification by the COTR.

Submission of sample(s) and technical proposal(s) are not binding on USDA. Actual purchases will be on a competitive bid basis as described in the Master Solicitation, this Supplement, and separately issued Solicitation.

**B. Documentation and Assessment Requirements**

To become an eligible supplier, the following must be submitted [electronically](#) to the, [Standardization Division, Agricultural Marketing Service, U.S. Department of Agriculture](#), for evaluation and approval prior to bidding:

1. Technical Proposal Requirement:
  - a. Include a detailed description of item and each of the production steps that are taken to meet or exceed the minimum product requirements set forth in the applicable IDCR. (Plan/Do)
  - b. 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)

- c. 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)
  - d. The technical proposal shall follow the format as describe in Section III., Technical Proposal Format. Offeror's proposal should be brief and concise.
  - e. The technical proposal shall be preceded by the following, as required by the template:
    - 1) Table of Contents listing the major areas as they appear in the technical proposal template; and
    - 2) List of attachments, forms provided with the proposal, if appropriate.
  - f. The technical proposal should be written in the following format:
    - 1) Plan and Do - A description of the planning and production steps taken to meet each requirement.
    - 2) Check - Describes all the quality assurance methods that will be used to verify conformances to each requirement. This will include the monitoring and measurement taken during the process (all measurements results shall be recorded and made available to AMS upon request).
    - 3) Act - Identifies all corrective actions to be taken if deviations from contractual and specification requirements occur during production and all preventative actions taken to preclude reoccurrences.
2. Product Sample shall be submitted to Room 2607 South Building, 1400 Independence Avenue, SW., Washington, D.C. 20250

Two 10 pound samples of each item offered, including the label, ingredient statement, and Nutrition Facts panel that conforms to the applicable IDCRs (Attachments [I](#), [II](#), and [III](#)).

NOTE: New suppliers must submit cooked samples that are produced in accordance with the submitted technical proposal. Suppliers who had samples approved under Supplement 402 will not have to resubmit samples under this Supplement unless there is a change either in the formulation or production process.

The [COTR](#) will review each technical proposal and sample to determine if they are adequate and will notify the supplier of the status of their technical proposal and sample. [See Section III for instructions on the submission of technical proposals.](#)

Once a supplier is notified by the [COTR](#) that the sample and technical proposal meet the applicable criteria, the Grading and Verification Division (GVD) will contact the supplier to set up a pre-award onsite capability assessment.

### 3. Assessment by the GVD

After the sample(s) and technical proposal(s) are evaluated and approved, a GVD auditor will perform an onsite assessment of the facility(s), processes, food defense plan, and quality control program used to produce the product(s) to determine the supplier's ability to meet contractual requirements. The following assessments will apply:

#### a. Pre-Award Onsite Capability Assessment

##### 1) Pre-Award Onsite Assessment Audit

The pre-award onsite assessment (audit) will include, but is not limited to, a thorough evaluation of the potential contractors' and subcontractors' facility(s), processes, food defense plan, quality control program, equipment, procedures, and the appropriate documents and forms used during the production of the cooked beef or pork items. Documentation must support: 1) the production of the cooked beef or pork item that complies with the applicable IDCR and the potential contractor's approved technical proposal, and 2) the contractor's or subcontractor's food defense 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.

Upon completion of the onsite capability assessment, the auditor will provide a report to the Contracting Officer for final review. After the supplier has satisfactorily completed the pre-award onsite capability assessment, the supplier will receive written notification from the Contracting Officer of their eligibility to bid.

If the report demonstrates that the technical proposal or food defense plan is inadequate, the applicant will be notified by the Contracting Officer that they are ineligible to bid. The applicant will have an opportunity to correct identified deficiencies, modify their process, food defense plan, and/or technical proposal, and resubmit for further consideration. Eligibility will depend on whether the modifications demonstrate that: 1) the process is capable of delivering cooked beef or pork products in compliance with the applicable IDCR, 2) they are in compliance with their food defense plan, 3) includes the applicable assessment by USDA, and 4) they comply with other applicable contractual requirements.

##### 2) Post-Award Assessment

Eligible suppliers who receive contracts must have their documented food defense plan, technical proposals, and supporting documentation readily available for review by the COTR 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 AMS or its agents.

The GVD 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 Contracting Officer, 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 Contracting Officer, more frequent audits may be conducted when audit deficiencies are detected.

### 3) Post-Award Actions

Any deviation from contractual requirements will be immediately reported by the contractor to the Contracting Officer. The Contracting Officer will notify the contractor regarding eligibility to continue to participate as a contractor.

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

Once a supplier is eligible to bid, supplier must follow instructions stated in the AMS Master Solicitation.

### C. Animal Welfare Requirements

All contractors and subcontractors must meet the animal handling and welfare requirements set forth in [Attachment IV](#)- Technical Requirements Schedule - Animal Handling and Welfare 2010 (TRS-AHW-2010), effective May 2010.

### D. Responsibility/Eligibility

Facilities used in fulfilling USDA contracts must be operating under the provisions of the Federal Meat Inspection Act (FMIA), 21 U.S.C. 601 et seq., and the regulations issued thereunder.

Subcontractors or suppliers of cooked beef or pork products are: (1) ineligible if they are currently delivering late on USDA contracts, or USDA-approved subcontracts and late delivery is not due to causes beyond their control; and (2) nonresponsible if they are not operating under the provisions of the Federal Meat Inspection Act or have been suspended or debarred under the provisions of 48 C.F.R. Subpart 9.4.

**E. Loading and Sealing of Vehicles** ([AMS Master Solicitation, Section H](#))

Loading of the vehicle may also be conducted by a person authorized in a contractor's approved technical proposal.

**F. Domestic Requirements**

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 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."

**II. SUBMISSION OF OFFERS**

The following Item will be included in the attribute section of the offer submitted in Web Based Supply Chain Management (WBSCM) (see Exhibit 2 of the AMS Master Solicitation).

Offeror certifies that all product conforms with the applicable Item Description and Checklist of Requirements and no changes to the production process or technical proposal have occurred without proper approval by the COTR.

Does

**III. INSTRUCTIONS FOR SUBMISSION OF TECHNICAL PROPOSAL**

The following procedures establish the acceptable minimum requirements for the format and content of the proposals:

- A.** The Government has provided a technical proposal format which is to be used in preparing the technical proposal (see [Exhibit B](#)). The offeror shall submit the technical proposal in an electronic format through the company's external portal site maintained by the AMS Commodity Procurement Division (see [Exhibit C](#) for instructions to obtain an external portal site). When submitting the technical proposal through the company's external portal site, e-mail notification to the COTR must be provided ([darin.doerscher@ams.usda.gov](mailto:darin.doerscher@ams.usda.gov) or [steve.whisenant@ams.usda.gov](mailto:steve.whisenant@ams.usda.gov)). The production plan 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. The collection of attachments and appendices may be submitted as a separate document. This format and electronic form provided will aid in the evaluation of the technical proposal.
- B.** The technical proposal must be submitted by an authorized agent of the company.

C. While it is not the desire of the Government to penalize an offeror for noncompliance 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 for evaluation.

D. Technical Proposal Revisions

Changes to an offeror's technical proposal may be submitted based on the Government's Amendments, Clarification Request, pre-award and post-award assessments, monitoring program, or at the request of the offeror. Maintenance of the integrity and clarity of each technical proposal is critical. All technical proposal revisions must meet the following criteria:

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

**Note: When revisions to the approved technical proposal are submitted in their external portal site, the contractor must provide an e-mail notification to the COTR.**

#### IV. PRODUCT SPECIFICATIONS AND AUDIT SERVICES

- A. Specifications for the cooked beef or pork products are identified in the [Exhibit A](#). If documents are amended, appropriate amendments must be referenced.
- B. Compliance with processing requirements as described in the applicable IDCR and contractor's/subcontractor's approved technical proposal will be verified through audits by AMS agents. The cost of all audits, excluding travel time and per diem cost associated with the transporting the AMS agents from a duty point into the area of a contractor's or subcontractor's plant, will be paid by the contractor/subcontractor. However payment of these charges (travel and per diem cost) by USDA will only be made when the services rendered by the AMS agent are directly related to production for specific contracts. When the services of the AMS agent are performed for the account of a subcontractor, the serial contract number in which the product will be used must be declared to the AMS agent. Per diem and travel expenses will be prorated to the contractor for any official services performed by the AMS agent not related to the USDA-purchase commodities to which these provisions apply.
- C. [Questions concerning GVD auditors should be discussed with the GVD at 202-309-1506.](#)

**V. QUALITY INSPECTION PLAN**

Not required under this Supplement.

**VI. INVOICES AND PAYMENT**

In addition to the referenced payment documents in the Master Solicitation, please include a copy of the Contractor's Certificate of Conformance (see [Exhibit D](#)).

Purchases of the materials under this supplement require that a "three-way match" must be completed in WBSCM, i.e., Purchase Order (PO), Good Receipt, and Invoice with supporting documents attached.

**VII. AMS CLAUSES****A. Contractor Checkloading**

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

1. [Purchase Order Number and Purchase Order Item Number](#);
2. [Sales Order Number and Sales Order Item Number](#);
3. Name of product/Material number;
4. Shipping Date;
5. Production lot number(s) and date each lot was produced;
6. Count of shipping containers and total projected net weight in each production lot;
7. Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;
8. Contractor certification that product conforms with the applicable IDCR;
9. Count and projected net weight verified; and
10. Signature of company official responsible for checkloading.

**VIII. PROVISIONS INCORPORATED BY REFERENCE**

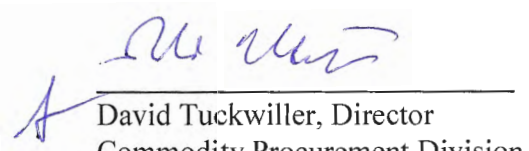
**Section XII of the AMS Master Solicitation is modified as shown below:**

**A. FAR Provisions**

1. 52.204-8 Annual Representations and Certifications (MAR 2012)

(a) (1) The North American Industry Classification System code for this acquisition is 311611.

(2) The small business size standard is 500 employees.



David Tuckwiller, Director  
Commodity Procurement Division  
Agricultural Marketing Service

**Attachments**



**CHECKLIST AND REFERENCES TO APPLICABLE BID AND CONTRACT PROVISIONS  
SUPPLEMENT 404 TO AMS MASTER SOLICITATION  
For  
FROZEN COOKED BEEF AND PORK PRODUCTS**

PRODUCT DESCRIPTION					OFFER/CONTRACT PROVISIONS			
WBSM Material Description	Specifications Listed in Priority Order	WBSM Material Number	Packaging and Packing	Minimum Offer Unit Size/Shipping Unit	Tolerance Section	Delivery Period	Federal/State Plants, Section I.D.	Competition (See Solicitation)
PORK SLOPPY JOE MIX CKD PKG-4/10 LB	Item Description and Checklist of Requirements (IDCR) for Cooked Pork Items, dated May 2012	100148	10 lb., 8 lb., or 5 lb. packages, packed 40 lbs. net weight (18.1 kg) per shipping container	40,000 lbs.; 1,000 cases	NONE	First Half/Last Half of month	Federal Plants Only	Full & Open
PORK TACO FILLING CKD PKG-4/10 LB		100150	10 lb., 8 lb., or 5 lb. packages, packed 40 lbs. net weight (18.1 kg) per shipping container	40,000 lbs.; 1,000 cases	NONE	First Half/Last Half of month	Federal Plants Only	Full & Open
PORK PATTY BRD CKD PKG-4/10 LB		100149	10 lb., 8 lb., or 5 lb. packages, packed 40 lbs. net weight (18.1 kg) per shipping container	38,000 lbs.; 950 cases	NONE	First Half/Last Half of month	Federal Plants Only	Full & Open
PORK SEASND PATTY 1.2 OZ CKD PKG-4/10 LB		100146	10 lb., 8 lb., or 5 lb. packages, packed 40 lbs. net weight (18.1 kg) per shipping container	38,000 lbs.; 950 cases	NONE	First Half/Last Half of month	Federal Plants Only	Full & Open

**EXHIBIT A**  
**PAGE 2 OF 3**

PRODUCT DESCRIPTION					OFFER/CONTRACT PROVISIONS			
PORK SEASND PATTY 2.7 OZ CKD PKG-4/10 LB		100145	10 lb., 8 lb., or 5 lb. packages, packed 40 lbs. net weight (18.1 kg) per shipping container	38,000 lbs.; 950 cases	NONE	First Half/Last Half of month	Federal Plants Only	Full & Open
PORK CRUMBLES W/ SPP PKG- 4/10 LB		100144	10 lb., 8 lb., or 5 lb. packages, packed 40 lbs. net weight (18.1 kg) per shipping container	40,000 lbs.; 1,000 cases	NONE	First Half/Last Half of month	Federal Plants Only	Full & Open
PORK LINK 1-OZ CKD PKG-4/10 LB		100143	10 lb., 8 lb., or 5 lb. packages, packed 40 lbs. net weight (18.1 kg) per shipping container	40,000 lbs.; 1,000 cases	NONE	First Half/Last Half of month	Federal Plants Only	Full & Open
BEEF BRD PATTY CKD PKG-4/10 LB	IDCR for Cooked Beef Items, dated <a href="#">May</a> 2012	100132	10 lb., 8 lb., or 5 lb. packages, packed 40 lbs. net weight (18.1 kg) per shipping container	40,000 lbs.; 1,000 cases	NONE	First Half/Last Half of month	Federal Plants Only	Full & Open
BEEF SLOPPY JOE MIX CKD PKG-4/10 LB		100133	10 lb., 8 lb., or 5 lb. packages, packed 40 lbs. net weight (18.1 kg) per shipping container	40,000 lbs.; 1,000 cases	NONE	First Half/Last Half of month	Federal Plants Only	Full & Open
BEEF TACO FILLING CKD PKG-4/10 LB		100131	10 lb., 8 lb., or 5 lb. packages, packed 40 lbs. net weight (18.1 kg) per shipping container	40,000 lbs.; 1,000 cases	NONE	First Half/Last Half of month	Federal Plants Only	Full & Open

**EXHIBIT A  
PAGE 3 OF 3**

PRODUCT DESCRIPTION					OFFER/CONTRACT PROVISIONS			
BEEF SPP PATTY HOMESTYLE CKD CTN-40 LB		100130	10 lb., 8 lb., or 5 lb. packages, packed 40 lbs. net weight (18.1 kg) per shipping container	38,000 lbs.; 950 cases	NONE	First Half/Last Half of month	Federal Plants Only	Full & Open
BEEF CRUMBLES W/SPP PKG- 4/10 LB		100134	10 lb., 8 lb., or 5 lb. packages, packed 40 lbs. net weight (18.1 kg) per shipping container	40,000 lbs.; 1,000 cases	NONE	First Half/Last Half of month	Federal Plants Only	Full & Open
BEEF CRUMBLES W/SPP LFT OPT PKG- 4/10 LB		110264	10 lb., 8 lb., or 5 lb. packages, packed 40 lbs. net weight (18.1 kg) per shipping container	40,000 lbs.; 1,000 cases	NONE	First Half/Last Half of month	Federal Plants Only	Full & Open
BEEF ROAST CKD SLC FRZ PKG-20/2 LB	IDCR for Fully Cooked, Boneless, Thinly Sliced Roast Beef, dated June 2012	110098	Packed in 2-pound package packed to 40 lbs. net weight per shipping container	40,000 lbs.; 1,000 cases	NONE	First Half/Last Half of month	Federal Plants Only	Full & Open
BEEF ROAST CKD SLC FRZ PKG-8/5 LB		110096	Packed in 5-pound package packed to 40 lbs. net weight per shipping container	40,000 lbs.; 1,000 cases	NONE	First Half/Last Half of month	Federal Plants Only	Full & Open

**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 [Specification]

**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 include all phases of production that meets or exceeds the requirements stated in the specification to produce complying product.*

**I. SCOPE**

Brief Description of what the company plans to do to meet the requirements stated in the applicable specification (including the applicable documents).

**II. APPLICABLE DOCUMENTS- CHECKLIST OF REQUIREMENTS**

**A. ITEMS** - Please provide a brief description of the product that will be addressed in the technical proposal.

**B. MATERIAL** - Please provide a brief description of the planning, production steps (do), check and corrective/preventive (act) measures that the company will do to assure compliance with the checklist of requirements section of the specification.

Contractors are responsible for providing sufficient product traceability and must have records to verify the source of raw materials used in each lot of product.

**1. MEAT COMPONENT (Beef or Pork) - (plan, do, check, act)**

- a. Domestic Origin of Meat Component
- b. Harvesting (Slaughtering)
  - 1) Humane Handling
  - 2) Non-Ambulatory Disable Cattle or Hogs
  - 3) Spinal Cord Removal (beef only)
- c. Raw Material Type (pork only)
  - 1) Type I - Sow Trimmings Only
  - 2) Type II - Hog Trimmings Only
  - 3) Type III - Combination of Sow and Hog Trimmings
- d. Boneless (pork or beef)
  - 1) Traceability
  - 2) Handling
  - 3) Objectionable Materials

- e. Mechanically Separated
  - f. Pathogen Testing
  - g. Lean Finely Textured Beef (LFTB)
2. **NON-MEAT COMPONENTS - (plan, do, check, act)**
- a. Domestic Origin of Non-Meat Component
  - b. Seasonings and Ingredients
  - c. MSG
  - d. Soy Protein Product
  - e. Batter and Breading
- C. PROCESSING** - Please provide a brief description of the planning, production steps (do), check and corrective/preventative (act) measures that the company will do to assure compliance with the processing section of the specification.
1. Grinder Plate
  2. Bone Collector/Extruder System
  3. Patties
  4. Links (pork only)
  5. Crumbles
  6. Cooking Temperature
  7. Metal Detection
- D. FINISHED PRODUCT LIMITATIONS** - Please provide a brief description of the planning, production steps (do), check and corrective/preventative (act) measures that the company will do to assure compliance with the finished product limitations section of the specification.
1. Fat
  2. Sodium
  3. Microbial Requirements
- E. HEATING INSTRUCTIONS** - Please provide a brief description of the planning, production steps (do), check and corrective/preventative (act) measures that the company will do to assure compliance with the heating instructions section of the specification.
- F. PREPARATION FOR DELIVERY** - Please provide a brief description of the planning (plan), production steps (do), check and corrective/preventative (act) measures that the company will do to assure compliance with the preparation of delivery section of the specification.
1. Packaging and Packing
  2. Labeling
  3. Palletized Unit Loads
- G. DELIVERY UNIT** - Please provide a brief description of the planning, production steps (do), check and corrective/preventative (act) measures that the company will do to assure compliance with the delivery of product section of the specification.

**H. DELIVERED PRODUCT** - Please provide a brief description of the planning, production steps (do), check and corrective/preventative (act) measures that the company will do to assure compliance with the delivered product section of the specification.

1. Size and Style of Container
2. Temperature
3. Sealing

**I. PRODUCT ASSURANCE** - Please provide a brief description of the planning, production steps (do), check and corrective/preventative (act) measures that the company will do to assure compliance with the warranty and complaint resolution section of the specification.

1. Warranty and Complaint Resolution
2. Non-Conforming Product

**III. ATTACHMENTS OR APPENDIXES**

Please attach all referenced documents with the applicable document name and reference number.



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

CERTIFICATE OF CONFORMANCE FOR  
THE PROCUREMENT OF  
FROZEN COOKED BEEF AND PORK 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/Purchase Order Item Number \_\_\_\_\_/\_\_\_\_\_ via [Carrier] under Sales Order Number(s)/Sales Order Item number(s): \_\_\_\_\_/\_\_\_\_\_.
- (2) The (insert the appropriate material name/material number) is of the quality specified and conforms in all respects with the purchase order requirements, including [Contractor's name] Technical Proposal or Production plan as approved by the AMS, LS Program, Standardization Division, COTR.
- (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 Supplement LS-404, section I.G and AMS Master Solicitation Section I.E.

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

Signature: \_\_\_\_\_  
(Signed by an officer or representative authorized to represent the company)

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





# APPROVED

Contracting Officer Technical Representative (COTR)  
Livestock and Seed Program, [Standardization Division](#)  
Room 2607 S-Bldg, Phone: (202) 260-8295

## ITEM DESCRIPTION AND CHECKLIST OF REQUIREMENTS (IDCR) FOR COOKED PORK ITEMS

Effective: **May 2012**

### I. ITEM DESCRIPTIONS

- Item –
- (1) Pork Taco Filling, Fully Cooked – This item consists of ground pork cooked in lightly seasoned ingredients for use in a variety of applications, including taco fillings, burritos, enchiladas and similar items.
  - (2) Pork Sloppy Joe Mix, Fully Cooked – This item consists of ground pork cooked in seasoned tomato product for use in a variety of applications, including sandwich filling and similar items.
  - (3) Breaded Pork Patties, Fully Cooked – This item consists of ground pork that is formed into round or oval patties, breaded and Individually Quick Frozen (IQF) for use as sandwiches or a stand-alone item. Portion Weight – 3.0 ounces.
  - (4) Pork Patties with SPP, Fully Cooked - 2.7 oz. – This item consists of ground pork with soy protein product (SPP) and sausage seasonings, formed into round or oval patties, fully cooked, and then IQF for use as sandwiches or a stand-alone item. Portion Weight – 2.7 ounces.
  - (5) Pork Patties with SPP, Fully Cooked – 1.2 oz. – This item consists of ground pork with SPP and sausage seasonings, formed into round or oval patties, fully cooked, and then IQF for use as sandwiches or a stand-alone item. Portion Weight – 1.2 ounce.
  - (6) Pork Patty Links with SPP, Skinless, Fully Cooked – This item consists of ground pork with SPP and sausage seasonings, processed into skinless links cylindrical in shape, fully cooked, and then IQF for use as a stand-alone item. Portion Weight - 1.0 ounce.
  - (7) Pork Patty Crumbles, Fully Cooked – This item consists of ground pork with SPP that is lightly seasoned and processed to a crumble size of ¼-inch maximum for use in a variety of applications such as chili, sloppy joe, tacos, spaghetti sauce, pizza, lasagna, casseroles, pasta dishes, and any recipe that calls for ground pork.

Approved by MEO MEO  
Date Issued: 01/01/10  
Date Revised: [05/22/12](#)

Formula -	Pork will comprise at least 75% of the raw formula for all items.
Non-Meat Component –	Non-meat components will comprise no more than 25% of the raw formula.
Fat –	Fat will not exceed 13 grams per 100 gram <a href="#">basis</a> .
Sodium –	The sodium content will not exceed 550 milligrams per 100 gram <a href="#">basis</a> .
Packing –	Four (4) 10-pound, five (5) 8-pound, or eight (8) 5-pound immediate containers (packages) will be packed in a 40-pound (net weight) shipping container.
Delivery Unit –	Each delivery unit will consist of 1,000 cases and 40,000 pounds, except for the pork patties 1.2/2.7 ounces which will consist of 950 cases and 38,000 pounds.

## II. CHECKLIST OF REQUIREMENTS

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


### A. MATERIALS

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

#### 1. MEAT COMPONENT

Pork (shall be derived from suitable lean from any portion of the sow and/or hog carcass) will be the only meat component allowed. Pork derived from boars is not permissible.

- a) Domestic Origin of Meat Component – All sows and/or hogs will originate from U.S. produced livestock as defined in the supplement.
- b) Harvesting (Slaughtering) – All sows and/or hogs will be harvested in facilities that comply with the following requirements:
  - (1) Humane Handling – All sows and/or hogs will be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
  - (2) Non-Ambulatory Disabled Animals – Meat from carcasses of non-ambulatory disabled livestock will not be included in USDA Purchase Programs.

Approved by  MEO  
 Date Issued: 01/01/10  
 Date Revised: [05/22/12](#)

- c) Raw Material Type\* – The type of boneless pork utilized shall be specified from the following options:
- (1) Type I – Sow Trimmings Only
  - (2) Type II – Hog Trimmings Only
  - (3) Type III – Combination of Sow and Hog Trimmings\*\*

The contracting officer will designate the raw material type permitted for each solicitation.


\*One, two, or all of these types may be represented in the contractor's technical proposal.

\*\*The contractor shall specify the ratio of these two raw material types in their technical proposal.

- d) Boneless Pork – Boneless pork will comply with the following requirements:
- (1) Traceability – Contractors are responsible for providing sufficient product traceability and must have records to verify the source of raw materials used in each lot of product.
  - (2) Handling – All boneless pork must be maintained in excellent condition. The contractor's technical proposal shall include detailed production scheduling that addresses time and temperature controls necessary to maintain excellent condition of the boneless pork. Frozen boneless pork may be used provided it is processed into the final product within 60 days from the date of pack.
  - (3) Objectionable Materials – Boneless pork shall be free of skin, bones, cartilages, organ tissue, heavy connective tissue, significant glandular tissue, spinal cord, and foreign materials.
- e) Mechanical Separation – Meat that is mechanically separated from bone with automatic deboning systems, advanced lean (meat) recovery (AMR) systems, or powered knives will not be allowed.
- f) Pathogen Testing – Boneless pork previously tested and found positive for any pathogen will not be allowed.

## 2. NON-MEAT COMPONENTS

- a) Domestic Origin of Non-Meat Component – Significant ingredients (more than 1 percent) will be derived from U.S. produced products.
- b) Seasonings and Other Ingredients – Seasonings and other ingredients will be used to produce products with mild flavor profiles suitable for institutional feeding systems. For pork patty crumbles and breaded patties, seasonings and other ingredients will comprise no more than 2% of the raw formula.
- c) MSG – Monosodium Glutamate (MSG) is not allowed.

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- d) Soy Protein Product (SPP) – Pork Patties with SPP, Pork Patty Links with SPP, and Pork Patty Crumbles must contain SPP in the raw formula that meets the following requirements:
  - (1) The SPP will be hydrated to yield no less than 18% protein (as-is basis).
  - (2) The physical characteristics of SPP, in the dry form, must be either granular or textured. The types of soy that may be used are soy concentrate or isolate (65% and 85% as-is basis, respectively).
- e) Batter and Breading – For Breaded Pork Patties, Only – If flour is used in the batter and breading combination, it must be enriched.

## B. PROCESSING

### 1. GRINDER PLATE

The size of the grinding plate for grinding boneless pork will be declared.

### 2. BONE COLLECTOR / EXTRUDER SYSTEM

A bone collector/extruder system must be in operation to effectively remove skin, bone, cartilage, and heavy connective tissue during the final grind.

### 3. PATTIES

- a) Raw Weight – The raw weight of the patties will be declared and charted on control charts featuring average weight and range.
- b) Individually Quick Frozen (IQF) – Patties will be IQF so the individual pieces do not stick together after they are packaged and packed.
- c) Pink Appearance – Patties with pink appearance after cooking will not be allowed.
- d) Shape – Patties will be round or oval shape.

### 4. LINKS

- a) Skinless – Casing must be removed.
- b) Weight - Target packaged weight per cooked link will be 1.0 ounce. The raw weight of links shall be declared. All weights will be charted on control charts featuring average weight and range.
- c) IQF – Links will be IQF so individual links do not stick together after they are packaged.
- d) Pink Appearance – Links with pink appearance after cooking will not be allowed.

**5. CRUMBLES**

- a) Size – The size of the crumbs will be ¼-inch maximum with an allowance of five percent ‘fines’ (<1/16-inch) in each immediate package. ‘Fines’ per immediate package will be charted on control charts featuring average value and range.
- b) IQF – The crumbs will be IQF or may be produced from IQF’s materials to prevent it from sticking together after freezing.
- c) Flavor – Crumbles must not have a ‘char-broil’ flavor.

**6. COOKING TEMPERATURE**

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

**7. METAL DETECTION**

All products will be free of metal contaminants. Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required. The contractor's technical proposal must identify and describe the equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.

**C. FINISHED PRODUCT LIMITATIONS**

The declared serving size, fat content and sodium level will be stated on the nutrition facts panel on each label according to FSIS nutritional labeling regulations.

**1. FAT**

The fat content of the finished product will not exceed 13 percent  
(Percent Fat = (Total Fat ÷ Serving Size) x 100).

**2. SODIUM**

Sodium level, must not exceed 550 mg per 100 g serving  
((Declared Sodium Level (mg) X 100) ÷ Declared Serving Size (grams - racc\*) ≤ 550)).

**3. MICROBIAL**

Contractor will have documented plan to comply with the latest FSIS *Salmonella* and *Listeria monocytogenes* requirements for ready-to-eat foods. Product tested positive for any pathogen will not be allowed as rework or delivery to USDA.

**D. HEATING INSTRUCTIONS**

Heating instructions for the end-user will be provided in the offeror’s technical proposal and must be included in the shipping container (e.g. flyer, included on the package label, etc.). The pork links and patties will be prepared so that the end-user may bake them in a conventional or convection type oven.

**E. PREPARATION FOR DELIVERY****1. PACKAGING AND PACKING**

- a) Packaging – All products will be vacuum packaged or packed in a sealed (tamper proof) immediate package. In addition, pork taco fillings and sloppy joe mix will be hot-filled into reheatable high oxygen and high moisture barrier pouches.
- b) Packing – Four (4) 10-pound, five (5) 8-pound, or eight (8) 5-pound immediate packages will be packed in a 40-pound (net weight) shipping container.

**2. LABELING\***

The shipping containers will be in compliance with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable. Both immediate and shipping containers will be labeled to include all information required by FSIS regulations.

- a) Immediate Container Labels – Immediate container labels will contain the following information:
  - (1) A “Best-If-Used-By” date.
  - (2) A nutrition facts panel based on actual nutritional analysis of the product.
  - (3) A traceability code that is traced back to establishment number, production lot, and date.
- b) Shipping Container Labels – Shipping container labels will contain the following information:
  - (1) USDA shield at least 2 inches high and appearing on the top of the container or on the principle display panel.
  - (2) Applicable [purchase order](#) number.
  - (3) A traceability code that is traced back to establishment number, production lot, and date.
  - (4) A nutrition facts panel based on actual nutritional analysis of the product.



- (5) The appropriate [product name and material number](#) listed in the table below for each of the items.

<u>Item</u>	<u>Material Number</u>
Pork Taco Filling, Fully Cooked	100150
Breaded Pork Patties, Fully Cooked	100149
Pork Sloppy Joe Mix, Fully Cooked	100148
Pork Patties with SPP, Fully Cooked, 2.7 ounce	100145
Pork Patties with SPP, Fully Cooked, 1.2 ounce	100146
Pork Patty Links, Skinless, Fully Cooked, 1.0 ounce	100143
Pork Patty Crumbles, Fully Cooked	100144

- (6) 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 \_\_\_\_\_.

\*All labeling illustrations must be provided.

**3. PALLETIZED UNIT LOADS**

All product shall be stacked on new or well-maintained pallets and palletized with shrink wrap plastic, unless otherwise specified in the [solicitation](#). Pallet loads shall be stacked in a manner that minimizes the overhang of the shipping containers over the edges of the pallets and exposes each shipping container’s principle display panel to facilitate certification examinations.

**F. DELIVERY UNIT**

Each delivery unit will consist of 1,000 cases and 40,000 pounds, except for pork patties 1.2/2.7 ounces which will consist of 950 cases and 38,000 pounds.


**G. DELIVERED PRODUCT**

**1. SIZE AND STYLE OF CONTAINER**

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

**2. TEMPERATURE**

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

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 Date Revised: [05/22/12](#)

**3. SEALING**

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

**H. PRODUCT ASSURANCE****1. WARRANTY AND COMPLAINT RESOLUTION**

a) Warranty – The contractor will guarantee that the product complies with all contractual requirements required under this Supplement.

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

**2. NON-CONFORMING PRODUCT**

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





# APPROVED

Contracting Officer Technical Representative (COTR)  
Livestock and Seed Program, [Standardization Division](#)  
Room 2607 S-Bldg, Phone: (202) 260-8295

## ITEM DESCRIPTION AND CHECKLIST OF REQUIREMENTS (IDCR) FOR COOKED BEEF ITEMS

Effective: **May 2012**

### I. ITEM DESCRIPTIONS

- |      |  |
|------|--|
| Item | <p>(1) <u>Beef Patties, Homestyle, Fully Cooked</u> – This item consists of ground beef with soy protein product (SPP) with a handmade appearance and Individually Quick Frozen (IQF) for use as sandwiches or a stand-alone item. Portion Weight – 2.7 ounces.</p> <p>(2) <u>Beef Taco Filling, Fully Cooked</u> – This item consists of ground beef cooked in lightly seasoned ingredients for use in a variety of applications, including taco fillings, burritos, enchiladas and similar items.</p> <p>(3) <u>Beef Sloppy Joe Mix, Fully Cooked</u> – This item consists of ground beef cooked in seasoned tomato product for use in a variety of applications, including sandwich fillings and similar items.</p> <p>(4) <u>Breaded Beef Patties, Fully Cooked</u> – This item consists of ground beef that is formed into round or oval patties, breaded and IQF for use as sandwiches or a stand-alone item. Portion Weight – 3.0 ounces.</p> <p>(5) <u>Beef Crumbles, Fully Cooked</u> – This item consists of ground beef with SPP that is lightly seasoned to a crumble size of ¼-inch maximum for use in a variety of applications such as chili, sloppy joe, tacos, spaghetti sauce, pizza, lasagna, casseroles, pasta dishes, and any recipe that calls for ground beef.</p> <p>(6) <u>Beef Crumbles, Fully Cooked (LFTB Optional)</u> – This item consists of ground beef with SPP that is lightly seasoned to a crumble size of ¼-inch maximum for use in a variety of applications such as chili, sloppy joe, tacos, spaghetti sauce, pizza, lasagna, casseroles, pasta dishes, and any recipe that calls for ground beef. Lean Finely Textured Beef (LFTB) may be used in the product formulation as outlined in Section II.A.1.f) below.</p> |
|------|--|

Approved by MEO MEO  
Date Issued: 02/01/10  
Date Revised: 05/22/12

Formula -	Beef will comprise at least 75% of the raw formula for all items.
Non-Meat Component –	Non-meat components will comprise no more than 25% of the raw formula.
Fat –	Fat will not exceed 13 grams per 100 gram <a href="#">basis</a> .
Sodium –	The sodium content will not exceed <a href="#">400</a> milligrams per 100 gram <a href="#">basis</a> .
Packing –	Four (4) 10-pound, five (5) 8-pound, or eight (8) 5-pound immediate containers (packages) will be packed in a 40-pound (net weight) shipping container.
Delivery Unit –	Each delivery unit will consist of 1,000 cases and 40,000 pounds, except for the beef patties, homestyle, fully cooked, which will consist of 950 cases and 38,000 pounds.

## II. CHECKLIST OF REQUIREMENTS

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

### A. MATERIALS

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

#### 1. MEAT COMPONENT

Beef will be the only meat component allowed.

- a) Domestic Origin of Meat Component – All cattle will originate from U.S. produced livestock as described in this supplement.
- b) Harvesting – Cattle will be harvested in facilities that comply with the following requirements:
  - (1) Humane Handling – Cattle will be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
  - (2) Non-Ambulatory Disabled Animals – Meat from carcasses of non-ambulatory disabled livestock will not be included in USDA Purchase Programs.

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- (3) Spinal Cord Removal – All spinal cord tissue will be removed during the harvesting process.
- c) Boneless Beef – Boneless beef must comply with the following requirements:
- (1) Traceability – Contractors are responsible for providing sufficient product traceability and must have records to verify the source of raw materials used in each lot of product.
  - (2) 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. Frozen boneless beef may be used provided it is processed into the final product within 60 days from the date of pack.
  - (3) Objectionable Materials – The following objectionable materials shall be excluded:
    - (a) Major lymph glands (*prefemoral, popliteal, and prescapular*), *thymus* gland, and the *sciatic (ischiatric)* nerve (lies medial to the outside round).
    - (b) All bone, cartilage, and the following heavy connective tissues:
      - (i) White fibrous – Shoulder tendon, elbow tendon, silver skin, *sacrociatic* ligament, opaque *periosteum*, *serous* membrane (*peritoneum*), tendinous ends of shanks, *gracilis* membrane, *patellar* ligament (associated with the *stifle* joint), and *achilles* tendon.
      - (ii) Yellow elastin – Back strap and *abdominal tunic*.
- d) Mechanical Separation – Beef that is mechanically separated from bone with automatic deboning systems, advanced lean (meat) recovery (AMR) systems, or powered knives will not be allowed.
- e) Pathogen Testing – Boneless and ground beef previously tested and found positive for any pathogen will not be allowed.
- f) LFTB – When specified, LFTB, or meat components produced using similar methods may be used as a raw material in the production of material number 110264. When LFTB is used, the following criteria must be met:
- (1) LFTB may be used at a rate not to exceed 15% of the meat component.

(2) 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.

(3) Fat Content - Does not exceed 10 percent fat.

## 2. NON-MEAT COMPONENTS

- a) Domestic Origin of Non-Meat Component – Significant ingredients (more than 1 percent) will be derived from U.S. produced products.
- b) Seasoning and Ingredient – Seasonings and other ingredients will be used to produce products with mild flavor profiles suitable for institutional feeding systems. For crumbles and patties, seasonings and other ingredients will comprise no more than 2% of the raw formula.
- c) MSG – Monosodium Glutamate (MSG) is not allowed.
- d) Soy Protein Product (SPP) – Beef Patties, Homestyle, Fully Cooked and Beef Crumbles, Fully Cooked must contain SPP in the raw formula that meets the following requirements:
  - (1) The source of the SPP will be soy and will be hydrated to yield no less than 18% protein (as is basis).
  - (2) The physical characteristics of SPP, in the dry form, must be either granular or textured. The types of soy that may be used are soy concentrate or isolate (65% and 85% as is basis, respectively).
- e) Batter and Breading – For Breaded Beef Patties, Only – If flour is used in the batter and breading combination, it must be enriched.

## B. PROCESSING

### 1. GRINDER PLATE

The size of the grinding plate for grinding boneless beef will be declared.

### 2. BONE COLLECTOR / EXTRUDER SYSTEM

A bone collector/extruder system must be in operation to effectively remove bone, cartilage, and heavy connective tissue during the final grind.

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Date Revised: 05/22/12

**3. PATTIES**

- a) Beef Patties with SPP, Homestyle, Fully Cooked, Only – Patties must comply with the following:
  - (1) Handmade Appearance – Patties will have a “handmade” appearance.
  - (2) Grill Marks – At least one side of the patties will have grill (char) marks.
- b) Breaded Beef Patties, Fully Cooked, Only – Patties will have a round or oval shape.
- c) Raw Weight – The raw weight of the patties will be declared and charted on control charts featuring average weight and range.
- d) IQF – Patties will be IQF so the individual pieces do not stick together after they are packaged and packed.
- e) Pink Appearance – Patties with pink appearance after cooking will not be allowed.

**4. CRUMBLES**

- a) Size – The size of the crumbles will be ¼-inch maximum with an allowance of five percent ‘fines’ (<1/16-inch) in each immediate package. ‘Fines’ per immediate package will be charted on control charts featuring average value and range.
- b) IQF – The crumbles will be IQF or may be produced from IQF’s materials to prevent it from sticking together after freezing.
- c) Flavor – Crumbles must not have a ‘char-broil’ flavor.

**5. COOKING TEMPERATURE**

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

**6. METAL DETECTION**

All products will be free of metal contaminants. Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required. The contractor's technical proposal must identify and describe the equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.

Approved by MEO MEO  
Date Issued: 02/01/10  
Date Revised: 05/22/12

**C. FINISHED PRODUCT LIMITATIONS**

The declared serving size, fat content and sodium level will be stated on the nutrition facts panel on each label according to FSIS nutritional labeling regulations.

**1. FAT**

The fat content of the finished product will not exceed 13 percent

(Percent Fat = (Total Fat ÷ Serving Size) x 100).

**2. SODIUM**

Sodium level must not exceed 400 mg per 100 gram basis

((Declared Sodium Level (mg) X 100) ÷ Declared Serving Size (grams - racc\*) ≤ 400)).

**3. MICROBIAL**

The contractor will have a documented plan to comply with the current FSIS *Salmonella* and *Listeria monocytogenes* requirements for ready-to-eat foods. Product tested positive for any pathogen will not be allowed as rework or delivery to USDA.

**D. HEATING INSTRUCTIONS**

Heating instructions for the end-user will be provided in the offeror's technical proposal and must be included in the shipping container, (e.g. flyer, included on the package label, etc.). The beef patties will be prepared so that the end-user may bake them in a conventional or convection type oven.

**E. PREPARATION FOR DELIVERY****1. PACKAGING AND PACKING**

- a) Packaging – All products will be vacuum packaged or packed in a sealed (tamper proof) immediate package. In addition, beef taco fillings and sloppy joe mix will be hot-filled into reheatable high oxygen and high moisture barrier pouches.
- b) Packing – Four (4) 10-pound, five (5) 8-pound, or eight (8) 5-pound immediate packages will be packed in a 40-pound (net weight) shipping container.

Approved by MEO MEO  
Date Issued: 02/01/10  
Date Revised: 05/22/12

**2. LABELING\***

The shipping containers will be in compliance with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable. Both immediate and shipping containers will be labeled to include all information required by FSIS regulations.

- a) Immediate Container Labels – Immediate container labels will contain the following information:
  - (1) A “Best-If-Used-By” date.
  - (2) A nutrition facts panel based on actual nutritional analysis of the product.
  - (3) A traceability code that is traced back to establishment number, production lot, and date.
  
- b) Shipping Container Labels – Shipping container labels will contain the following information:
  - (1) USDA shield at least 2 inches high and appearing on the top of the container or on the principle display panel.
  - (2) Applicable [purchase order number](#).
  - (3) A traceability code that is traced back to establishment number, production lot, and date.
  - (4) A nutrition facts panel based on actual nutritional analysis of the product.
  - (5) The appropriate [product name and material number](#) listed in the table below for each of the items.



<u>Item</u>	<u>Material Number</u>
Beef Patties with SPP, Homestyle, Fully Cooked	100130
Beef Taco Filling, Fully Cooked	100131
Breaded Beef Patties, Fully Cooked	100132
Beef Sloppy Joe Mix, Fully Cooked	100133
Beef Crumbles, Fully Cooked	100134
<a href="#">Beef Crumbles, Fully Cooked (LFTB Opt)</a>	110264

Approved by MEO MEO  
 Date Issued: 02/01/10  
 Date Revised: [05/22/12](#)

- (6) 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 \_\_\_\_\_.

\*All labeling illustrations must be provided.

### 3. PALLETIZED UNIT LOADS

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

## F. DELIVERY UNIT

Each delivery unit will consist of 1,000 cases and 40,000 pounds except for beef patties, homestyle, fully cooked, which will consist of 950 cases and 38,000 pounds.

## G. DELIVERED PRODUCT

### 1. SIZE AND STYLE OF CONTAINER

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

### 2. TEMPERATURE

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

### 3. SEALING

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

Approved by MEO MEO  
Date Issued: 02/01/10  
Date Revised: 05/22/12



## H. PRODUCT ASSURANCE

### 1. WARRANTY AND COMPLAINT RESOLUTION

- a) Warranty – The contractor will guarantee that the product complies with all contractual requirements required under this Supplement.
- b) Complaint Resolution – The contractor’s technical proposal must provide steps taken to resolve complaints received on the product (i.e. point of contact, cause and effect analysis, corrective and preventative actions taken, and product replacement).

### 2. NON-CONFORMING PRODUCT

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

Approved by MEO MEO  
Date Issued: 02/01/10  
Date Revised: [05/22/12](#)



# APPROVED

Contracting Officer Technical Representative (COTR)  
Livestock and Seed Program, [Standardization Division](#)  
Room 2607 S-Bldg, Phone: (202) 260-8295

Effective: **June 2012**

## ITEM DESCRIPTION AND CHECKLIST OF REQUIREMENTS (IDCR) FOR FULLY COOKED, BONELESS, THINLY SLICED ROAST BEEF

### I. ITEM DESCRIPTIONS

Item –	<u>Roast Beef, Fully Cooked, Boneless, Thinly Sliced</u> – Thinly sliced (not shaved) roast beef shall have a whole muscle appearance and be shingle layered. The full intact slices shall be round, or oval shaped with a diameter of 4.0 to 4.5 inches.
Meat Component –	Any combination of the following boneless round cuts shall comprise no less than 80 percent of the product formulation: <ul style="list-style-type: none"> <li>- Beef Round Inside</li> <li>- Beef Round Outside (Heel Out)</li> <li>- Eye of Round</li> </ul> All boneless round cuts shall be derived from carcasses graded U.S.D.A. Select, Choice, or Prime.
Non-Meat Component –	Non-meat components will comprise no more than 20 percent of the product formulation. The weight of the finished cooked product shall not exceed the green weight of the fresh uncooked product by greater than 10 percent.
Fat –	Fat content will not exceed 5 grams per 100 gram basis.
Sodium –	Sodium content will not exceed 520 milligrams per 100 gram basis.
Packing –	Twenty (20) 2-pound or eight (8) 5-pound immediate containers (packages) will be packed in a 40-pound (net weight) shipping container.
Delivery Unit –	Each delivery unit will consist of 1,000 cases (40,000 pounds).

Approved by MEO MEO  
Date Issued: 06/16/10  
Date Revised: 06/04/12

## II. CHECKLIST OF REQUIREMENTS

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

### A. MATERIALS

#### 1. MEAT COMPONENT

Boneless cuts of the beef round will be the only meat component allowed and shall comply with the following requirements.

- a) Domestic Origin of Meat Component – All beef will be derived from cattle originating from U.S. produced livestock as described in the supplement.
- b) Harvesting (Slaughtering) – Cattle will be harvested in facilities that comply with the following requirements:
  - (1) Humane Handling – All cattle will be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
  - (2) Spinal Cord Removal – All spinal cord tissue will be removed during the harvesting process.
- c) Traceability – Contractors are responsible for providing sufficient product traceability and must have records to verify the source of raw materials used in each lot of product.
- d) 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. Frozen boneless beef may be used provided it is processed into the final product within 60 days from the date of pack.
- e) Grade – All boneless round cuts shall be derived from beef carcasses graded U.S.D.A. Select, Choice, or Prime. The contracting officer shall specify grade designation within the invitation. If no grade designation is specified, boneless round cuts from any of the aforementioned grades may be utilized.
- f) Objectionable Materials – The following objectionable materials shall be excluded:
  - (1) Major lymph glands (*prefemoral* and *popliteal*), and the *sciatic (ischiatric)* nerve (lies medial to the outside round).
  - (2) All bone, cartilage, silver skin on the outside round, *sacrociatic* ligament, opaque *periosteum*, *gracilis* membrane, and *achilles* tendon.
- g) Pathogen Testing – Boneless beef previously tested and found positive for any pathogen will not be allowed.

**2. NON-MEAT COMPONENTS**

- a) Domestic Origin of Non-Meat Component – Significant ingredients (more than 1 percent) will be derived from U.S. produced products.
- b) Seasoning and Ingredient – Seasonings and other ingredients will be used to produce finished product with a mild flavor profile suitable for institutional or family feeding systems.
- c) Product Formula – The production formula may include water, dextrose, salt, sodium phosphate, caramel coloring and an antimicrobial agent.
- d) Binder Agents – Binder agents such as carrageenan, modified food starch, and isolated soy protein may be used.
- e) Curing Agents – Curing agents such as sodium nitrite, sodium erythorbate, and sodium ascorbate are not allowed.
- f) MSG – Monosodium Glutamate (MSG) is not allowed.

**B. PROCESSING****1. PROCESSING DATE**

Roast beef will be processed no more than 30 days prior to shipment.

**2. CASING DIAMETER / DIMENSION**

Roast beef will be stuffed and processed within high oxygen and high moisture barrier poly “cook-n-ship” casings with a diameter of 4.0 to 4.5 inches. Roast beef then shall be peeled from its casing, sliced and repackaged (see Section E.1.).

**3. PRODUCT COOKING**

Roast beef will be fully cooked in accordance with FSIS regulations.

**4. METAL DETECTION**

All roast beef must be free of metal contamination. Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required. The equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures will be identified and described in the contractor’s technical proposal.

**C. FINISHED PRODUCT LIMITATIONS****1. FAT**

The contractor will target production to maintain a process average for fat content to be 5.0 percent or less.

**2. SODIUM**

Sodium level must not exceed 520 milligrams per 100 gram basis

**3. MICROBIAL**

The contractor will have a documented plan to comply with the current FSIS *Salmonella* and *Listeria monocytogenes* requirements for ready-to-eat foods. Product tested positive for any pathogen will not be allowed as rework or delivery to USDA.

**4. PHYSICAL CHARACTERISTICS**

Sliced roast beef shall be intact slices and appear as being derived from intact whole muscle cuts.

**D. STATE OF REFRIGERATION**

Roast beef must comply with the following holding time and temperature requirements:

**1. HOLDING TIME**

After processing and prior to freezing, roast beef will be refrigerated for a minimum of 24 hours.

**2. HOLDING TEMPERATURE**

Roast beef will have an internal temperature not to exceed 40°F prior to placement in the freezer.

**3. 72 HOURS TEMPERATURE**

Roast beef must be 0°F or below within 72 hours after placement into the freezer.

**E. PREPARATION FOR DELIVERY****1. PACKAGING**

Sliced roast beef will be packaged into bags or thermoformed packaging and vacuum sealed to a net weight of 2 or 5 pounds as declared in the contracting officer's invitation. All packages will be closed by heat seal.

**2. PACKING**

Twenty (20) 2-pound or eight (8) 5-pound packages will be snugly packed into a new shipping container to a net weight of 40 pounds.

**3. CLOSURE**

Shipping containers will be closed by strapping, taping or gluing.

**4. LABELING\***

The shipping containers will be in compliance with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable. Both immediate and shipping containers will be labeled to include all information required by FSIS regulations.

a) Immediate Container Labels – Immediate container labels will contain the following information:

(1) A traceability code that is traced back to establishment number, production lot, and date.

(2) A "Best-If-Used-By" date that is 180 calendar days from the date of production.

- (3) Nutrition facts panel based on actual nutritional analysis of the product.
  - (4) The product name “Roast Beef, Fully Cooked, Boneless, Thinly Sliced”.\*\*
  - (5) A label qualifier stating, “10% of Weight is Added Ingredients” or an appropriate variation, thereof (e.g. Contains up to 10%...).
- b) Shipping Container Labels – Shipping container labels will contain the following information:
- (1) USDA shield at least 2 inches high and appearing on the top of the container or on the principle display panel.
  - (2) Applicable [purchase order number](#).
  - (3) A traceability code that is traced back to establishment number, production lot, and date.
  - (4) Nutrition facts panel based on actual nutritional analysis of the product.
  - (5) The appropriate [product name and material number](#) listed in the table below for each of the items.



<u>Item</u>	<u>Material Number</u>
Roast Beef, Fully Cooked, Boneless, Thinly Sliced, 2 lb.	110098
Roast Beef, Fully Cooked, Boneless, Thinly Sliced, 5 lb.	110096

- (6) The product name “Roast Beef, Fully Cooked, Boneless, Thinly Sliced”.\*\*
- (7) A label qualifier stating, “10% of Weight is Added Ingredients” or an appropriate variation, thereof (e.g. Contains up to 10%...).
- (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 \\_\\_\\_\\_\\_.](#)

\* All labeling illustrations must be provided in the contractor’s technical proposal.  
 \*\* If binders exceed 0.1 percent of the product formula, the product will need to be descriptively labeled.

Approved by MEO MEO  
 Date Issued: 06/16/10  
 Date Revised: 06/04/12

**5. PALLETIZED UNIT LOADS**

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

**F. DELIVERY UNIT**

Each delivery unit will consist of 1,000 cases equaling 40,000 pounds.

**G. DELIVERED PRODUCT****1. SIZE AND STYLE OF CONTAINER**

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

**2. TEMPERATURE**

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

**3. SEALING**

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

**H. PRODUCT ASSURANCE****1. WARRANTY AND COMPLAINT RESOLUTION**

a) Warranty – The contractor will guarantee that the product complies with all contractual requirements required under the Supplement.

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

**2. NON-CONFORMING PRODUCT**

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



*Martin E. O'Connor*

# APPROVED

## TECHNICAL REQUIREMENTS SCHEDULE – ANIMAL HANDLING AND WELFARE 2010 (TRS-AHW-2010)

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

Effective: **May 2010**

### Animal Handling and Welfare

#### 1.0 General

#### 1.1 Program Approach

The contractor and all subcontractors must develop and implement a written program that is consistent with a systematic approach to humane 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 processes of the animal.

#### 1.2 Program Submission

The program will be submitted as a supporting document to the firm's approved technical proposal and must address the requirements outlined in **Section 2.0 – Program Components**.

#### 2.0 Program Components

The contractor must ensure that any facility that harvests animals for the program has a:

#### 2.1 Mission Statement

Mission Statement on Animal Handling and Welfare that is distributed to all employees and conspicuously displayed at the premises.

#### 2.2 Training Program

Training program on Animal Handling and Welfare that:

- is provided to all employees interacting with animals;
- [covers Chapter 3: Transportation Audit Guidelines, Core Criteria 1 and 3 of the AMI Recommended Animal Handling Guidelines and Audit Guide 2010 Edition;](#)



- covers Chapter 4: Auditing Animal Handling and Stunning 7 Core Criteria of the AMI *Recommended Animal Handling Guidelines and Audit Guide 2010 Edition*;
- is conducted no less frequently than once a year for each designated employee; and,
- requires signed documentation from each employee and confirmation by signature of the designated trainer upon successful completion of training.

### 2.3 Quality Management Plan

Written quality management plan (internal) which addresses the provisions of [Chapter 3: Transportation Audit Guidelines, Core Criteria 1 and 3](#), and Chapter 4: Auditing Animal Handling and Stunning, 7 Core Criteria, of the AMI *Recommended Animal Handling Guidelines and Audit Guide 2010 Edition*, found at the following web site:

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

### 2.4 Non-Ambulatory and U.S. Suspects

#### 2.4.1 Cattle

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.

#### 2.4.2 Hogs and Sheep

Written protocol in-place and enforced that ensures all animals designated by 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.

### 3.0 Program Evaluation and Eligibility

The program will be audited (external) by a firm accredited by AMS. The accreditation of the firm will be conducted by the Audit, Review and Compliance Branch through the **LS ISO Guide 65 Program**. Alternatively, at the option of the contractor or subcontractor, the audits can be performed by AMS auditors.

#### 3.1 Audit Format

The AMS accredited auditing firm must conduct audits utilizing the following format:

##### 3.1.1 [Transportation Segment \(Chapter 3: AMI Recommended Animal Handling Guidelines and Audit Guide 2010 Edition\)](#)

[Audited firms must pass Core Criteria 1 with a minimum scoring of excellent and Core Criteria 3 with a minimum scoring of acceptable each time an audit is performed.](#)

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### 3.1.2 **Animal Handling and Stunning Segment (*Chapter 4: AMI Recommended Animal Handling Guidelines and Audit Guide 2010 Edition*)**

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

### 3.2 **Initial Audit**

Initial audit must be performed prior to award of contracts.

### 3.3 **Audit Failure**

If an audit is failed for any of the Core Criteria, the firm is not eligible to provide product until such a time that corrective and preventative actions are approved by the Contracting Officer, implemented and proven effective.

### 3.4 **Audit Frequency and Status**

- STANDARD - Until four (4) consecutive successfully passed audits are attained, an audit must be conducted within 3 months of the previous audit.
- 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 Contracting Officer, implemented and proven effective. This schedule will be for a period of time until four (4) successive audits are found to meet the pass requirements noted within [Chapter 3 \(Core Criteria 1 and 3\)](#) and [Chapter 4 \(Core Criteria 1 through 7\)](#) of the *AMI Recommended Animal Handling Guidelines and Audit Guide 2010 Edition*; at which time audits shall be conducted on the STANDARD basis.
- 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.
- 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.

### 4.0 **Contracting Officer**

The contracting officer can declare a contractor's and/or subcontractor's Animal Handling and Welfare Program out of compliance at any time.

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