



# APPROVED

**SUPPLEMENT 509 TO THE AMS  
MASTER SOLICITATION FOR  
PURCHASE OF FROZEN  
ALASKA POLLOCK PRODUCTS  
FOR DISTRIBUTION TO  
FEDERAL FOOD AND  
NUTRITION ASSISTANCE  
PROGRAMS**

Agricultural Marketing Service (AMS)  
Livestock and Poultry (LP) Program  
Standards and Specification Division (SSD)  
Room 2628-S, STOP 0258  
Phone: (202) 690-3148

Supersedes: Supplement 509 July 2021 – Changes from  
previous requirements in [blue](#)

**Effective: [August 2021](#)**

---

**100 OVERVIEW**


**110** This document provides additional program requirements for the purchase of frozen Alaska Pollock products by the Department of Agriculture (USDA), including the applicable Federal Purchase Program Specification (FPPS) (**Exhibit A, A1 and A2**).

**200 RESPONSIBILITY / ELIGIBILITY**

**201** All Alaska Pollock fillet block processors, fish stick, nugget and fillet portion processing facilities used to fulfill USDA contracts shall be a United States Department of Commerce (USDC)/NOAA Seafood Inspection (SI) Approved Establishment. NOAA SI Approved Establishments must meet all pertinent Federal requirements applicable to processing fish and fishery products. NOAA SI Approved Establishments must comply with the following regulatory requirements that are applicable to the firm:

**201.1** 21 CFR Part 101 - Labeling  
21 CFR Part 110  
21 CFR Part 117 Subparts A, B and  
21 CFR Part 123  
NOAA SI Approved Establishments Requirements  
50 CFR Part 260


**201.2** To meet the requirements of a USDC/NOAA Approved Establishment, processors of fish and fishery products may participate in one of two USDC/NOAA Inspection Systems:

Approved by  DBJ  
Date Issued: 06/10/11  
Date Revised: [08/25/21](#)

- 201.3 USDC/NOAA HACCP Quality Management Program (HACCP QMP);  
A Systems Audit based service which requires firms to be subjected to unannounced systems audits on a quarterly frequency interval to substantiate overall compliance with all pertinent regulations and to meet quality requirements. Firms operating under the USDC/NOAA HACCP Quality Management Program will be subjected to product verifications performed during every audit to verify that the processing systems are capable of delivering finished product quality which meets Grade A.
- 201.4 USDC/NOAA Resident Inspector Program;  
A continuous inspection service whereby USDC Inspection personnel are present during all hours of production to fulfill USDA contracts.

### **300 INSTRUCTIONS TO POTENTIAL SUPPLIERS**

- 310 The frozen Alaska Pollock products shall 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 Standards and Specification Division (SSD).
- 320 Submission of a technical proposal is not binding on USDA. Actual purchases shall be described in the AMS Master Solicitation and Solicitations.
- 330 Documentation Requirements
- 331 Technical Proposal Requirement
- 331.1 Include a detailed description of the frozen, Alaska Pollock blocks, Alaska Pollock oven ready fish sticks and nuggets or Alaska Pollock fillet portions and each of the production steps that are taken to meet or exceed the minimum product requirements set forth in the FPPS. (Plan/Do)
- 331.2 Describe all the quality assurance methods used to verify conformance to all requirements. This shall 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 and/or Department of Commerce (DOC). (Check)
- 331.3 Identify all corrective actions to be taken if deviations from contractual and FPPS requirements occur during production, and all preventative actions to be taken to preclude a reoccurrence. (Act)
- 331.4 The technical proposal shall follow the format as shown in **Exhibit B, B1 and B2**. Technical proposals should be brief and concise.
- 331.5 The technical proposal shall be preceded by the following, as required by the template:


Approved by  DBJ  
Date Issued: 06/10/11  
Date Revised: 08/25/21

- 331.5.1 Table of Contents listing the major areas as they appear in the technical proposal; and
- 331.5.2 List of attachments and forms provided with the technical proposal with the applicable document name and reference number.
- 332 The SSD shall review each technical proposal to determine if it is adequate and shall notify the supplier of the status and their eligibility to bid.


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

- 410 The following procedures establish the acceptable minimum requirements for the format and content of the technical proposal:
- 410.1 The Government has provided a technical proposal format to be used in preparing the technical proposal (see **Exhibit B, B1 and B2**). The supplier shall submit the technical proposal as an email file attachment to ([TechnicalApprovals@usda.gov](mailto:TechnicalApprovals@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 shall 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.
- 410.2. The technical proposal shall be submitted by an authorized agent of the company.
- 410.3 While it is not the desire of the Government to penalize a supplier 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 shall not be required to search other subsections or sections of the offeror's technical proposal for information requested in the evaluation.
- 420 Technical Proposal Revisions
- 421 Changes to a supplier's technical proposal may be submitted at any time or at the request of the SSD. All technical proposal revisions shall meet the following criteria:
- 421.1 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 shall 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).
- 421.2 Changes from the original technical proposal shall be **highlighted** and deletions in **strikeouts**.

#### **500 ASSESSMENT BY THE QUALITY ASSESSMENT (QA) DIVISION**

Approved by  DBJ  
Date Issued: 06/10/11  
Date Revised: [08/25/21](#)

- 510 Once a supplier is notified by the SSD that the technical proposal meets the applicable criteria, the QA Division shall contact the supplier to set up a pre-award onsite capability assessment audit of the facility's processes, food defense plan, and quality control program used to produce the product(s) to determine the supplier's ability to meet contractual requirements.
- 520 Pre-Award Onsite Capability Assessment Audit
- 521 Food Defense Assessment
- 521.1 The QA Division shall conduct a food defense audit that shall include, but is not limited to, a thorough evaluation of the potential supplier's food defense plan. Documentation shall support the supplier's food defense plan. If the report demonstrates that the food defense plan is inadequate, the supplier shall be notified by the SSD that it is ineligible to bid. The supplier shall have an opportunity to correct identified deficiencies, modify its food defense plan and contact the QA Division. Eligibility shall depend on whether the modifications demonstrate compliance with the food defense plan.
- 522 Documentation shall support:
- 522.1 the production of the frozen Alaska Pollock product that complies with the applicable FPPS and the potential supplier's approved technical proposal, and
- 522.2 the supplier's food defense plan. In addition, the audit shall consist of the review of records related to purchasing, receiving, production, quality control, inventory and shipping records, and interviews with management and production personnel.
- 523 Upon completion of the onsite capability assessment, the auditor shall provide either a verbal or email notification of the audit findings to the SSD to determine (based on the audit findings), supplier eligibility to bid. Supplier shall be notified by the SSD and the official final report shall be sent once released from the QA Division.
- 523.1 If the audit findings demonstrate that the process or food defense plan is inadequate, the supplier shall be notified by the SSD that it is ineligible to bid. The supplier shall have an opportunity to correct identified deficiencies, modify its process, food defense plan, and/or technical proposal, and resubmit to FSCS Division for further consideration.
- 523.2 Eligibility shall depend on whether the modifications demonstrate that:
- 523.2.1 the process is capable of delivering frozen Alaska Pollock product in compliance with the FPPS,
- 523.2.2 the supplier is in compliance with its food defense plan,
- 523.2.3 a successful QA Division corrective action audit is conducted, and

Approved by  DBJ  
Date Issued: 06/10/11  
Date Revised: 08/25/21

523.2.4 the supplier complies with other applicable contractual requirements.

530 Post-Award Assessment Audit

531 Eligible suppliers who receive contracts shall have their documented food defense plan, technical proposal, and supporting documentation readily available for review by the SSD or AMS agents. Records may be maintained on hard copy or electronic media. However, records maintained as electronic media shall be made available in printed form immediately upon request by the SSD or AMS agents.

532 The QA Division shall conduct an onsite audit of the supplier's facility(s) and processes when production commences for the first contract awarded. Additional audits shall be conducted as determined by the SSD, but not less than once per month for suppliers with continuous or multiple contracts, or once per contract for intermittent suppliers. At the discretion of the SSD, more frequent audits may be conducted when audit deficiencies are detected.

540 Post-Award Actions

541 Any deviation from contractual requirements shall be immediately reported by the supplier to the Contracting Officer and SSD. The Contracting Officer or SSD shall notify the supplier regarding eligibility to continue to participate as a supplier.


542 Suppliers shall assure that the delivered product complies with the provisions of the FPPS, the applicable assessment by USDA, and the supplier's technical proposal approved by the SSD.

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

560 Questions concerning charges and the availability of AMS agents can be directed to USDA/AMS, LPS Program's QA Division field office or the Director of the QA Division, LPS Program, AMS, USDA, Room 3953-S, STOP 0258, 1400 Independence Avenue, SW, Washington, DC 20250-0258, telephone (202) 720-3271.

**600 DOMESTIC ORIGIN CERTIFICATION CLAUSE**

610 The supplier shall include the below domestic origin certification clause in its entirety in all subcontracts for fresh and frozen Alaska Pollock or Alaska Pollock 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 shall be shipped in containers labeled as "Domestic Only Product" on the principle display panel and the bill of lading accompanying the shipment shall contain the statement "Domestic Only Product."

Approved by  DBJ  
Date Issued: 06/10/11  
Date Revised: 08/25/21


**700 CERTIFICATE OF CONFORMANCE (COC)**

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

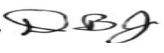
**800 CONTRACTOR CHECKLOADING**

810 For Alaska Pollock blocks, Alaska Pollock fillet portions and Alaska Pollock oven ready fish sticks and nuggets; the contractor shall 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:

- 810.1 Purchase Order Number/Purchase Order Line Item Number;
- 810.2 Sales Order Number/Sales Order Line Item Number;
- 810.3 Destination of shipment;
- 810.4 Name of Product and applicable Material Number;
- 810.5 Shipping Date;
- 810.6 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;
- 810.7 Count of shipping containers and total projected net weight in each production lot;
- 810.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;
- 810.9 Contractor certification that product conforms with the applicable specification (FPPS);
- 810.10 Count and projected net weight verified and;
- 810.11 Signature of company official responsible for checkloading.

Approved by  DBJ  
Date Issued: 06/10/11  
Date Revised: 08/25/21

900 EXHIBITS

Approved by  DBJ  
Date Issued: 06/10/11  
Date Revised: 08/25/21



# APPROVED

Agricultural Marketing Service (AMS)  
Livestock and Poultry (LP) Program  
Standards and Specification Division (SSD)  
Room 2628-S, STOP 0258  
Phone: (202) 690-3148

## FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR ONCE-FROZEN ALASKA POLLOCK BLOCKS

Supersedes: FPPS APB dated January 2017 – changes from  
previous requirements in [blue](#)

**Effective: July 2021**

---

### 100 ITEM DESCRIPTION

110 Once-Frozen Alaska Pollock Blocks

120 U.S. Grade A

130 Alaska Pollock Fish blocks shall weigh approximately 16-½ pounds and shall be packed three (3) blocks to a master carton with a net weight of 49-½ pounds.

### 200 CHECKLIST OF REQUIREMENTS

210 [All Alaska Pollock block manufacturing facilities used in fulfilling USDA contracts shall be a United States Department of Commerce \(USDC\) Approved Establishment \(HACCP QMP or Resident Inspector Plant\) operating in accordance with all applicable regulations.](#)

211 Product shall be produced under the Food and Drug Administration regulations and all applicable federal Acts and regulatory references cited therein that are in effect on the date of production.

### 300 MATERIALS

#### 310 FISH FLESH

311 Domestic Origin of Fish Flesh – The Alaska Pollock (*Gadus chalcogrammus*) shall be derived from fillets that are caught and processed in U.S. waters on a U.S. flagged vessel or caught in U.S. waters and processed in a facility based in the U.S. or U.S. Territory.



## SUPPLEMENT 509 TO AMS MASTER SOLICITATION EXHIBIT A

- 312 U.S. Grade A - United States Standards for Grades of Frozen Fish Fillet Blocks. Standards for Grades shall be implemented in accordance with the guidance set forth in part II of the National Oceanic and Atmospheric Administration (NOAA) Handbook 25, "Inspector's Instructions for Grading Frozen Fish Blocks."
- 313 The U.S. Standards for Grades shall apply to once-frozen fish blocks that are rectangular shaped masses made from Alaska Pollock flesh.
- 314 The blocks shall be made from whole fillets that are skinless and boneless (pin bone out).
- 315 The blocks shall not contain minced or comminuted fish flesh. The blocks shall not be made by restructuring (reworking) pieces of fish blocks into the shape of a fish block.
- 316 The blocks shall not contain sodium phosphates.
- 317 The blocks shall never be allowed to thaw and shall have been stored at temperatures of 0°F or less for no more than 12 months.
- 318 The blocks shall be practically free of voids and ice pockets.

### **320 METAL DETECTION**

- 321 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 equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures shall be identified and described.

### **400 PREPARATION FOR DELIVERY**

#### **410 PACKAGING AND PACKING**

- 411 Packaging – Fresh (never previously frozen) Alaska Pollock whole fillets shall be layered into a block mold and deep frozen to produce fish blocks that are used as the raw material for further processing into high quality breaded and battered fish products. The once-frozen Alaska Pollock Blocks shall be wrapped or sealed to protect blocks from freezer deterioration, physical damage, and contamination.
- 412 Alaska Pollock Fish blocks shall weigh approximately 16-½ pounds and shall be packed three to a master carton with a net weight of 49-½ pounds.
- 413 The once-frozen blocks shall be protected by a paperboard block liner and then packed in a cardboard master case, which reduces the likelihood of freezer burn or rancidity. The packaging should be uniform and completely cover the product.

- 414 Shipping container labeling shall declare a net weight, meaning actual product weight.
- 415 Style and Size of Container – Only one size and style of bags and cases may be offered in an individual shipping unit. The shipping containers shall be in compliance with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable.
- 416 Labeling - Cases shall be labeled to include all information required by United States Department of Commerce (USDC) regulations. Shipping container labels shall be illustrated in the contractor’s technical proposal and contain the following information:
  - 416.1 USDA Shield – The shield shall be at least 2 inches high and shall appear on top or on the principle display panel of each case.




- 416.2 The applicable purchase order number.
- 416.3 A traceability code that includes information regarding production establishment, production date and production lot.
- 416.4 USDC Inspection Mark and Grade – The Processed Under Federal Inspection “PUFI” mark along with the Grade A Shield.
- 416.5 Material Number – 110601.
- 416.6 Product Name – Once-Frozen Alaska Pollock Blocks.

**420 PALLETIZED UNIT LOADS**

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

**500 PRODUCT ASSURANCE**

- 510 All Alaska Pollock fillet block processors and processing facilities used to fulfill USDA contracts shall be a USDC/NOAA Seafood Inspection (SI) Approved Establishment. NOAA SI Approved Establishments must meet all pertinent Federal requirements applicable to processing fish and fishery products. NOAA SI Approved Establishments must comply with the following regulatory requirements that are applicable to the firm:

Approved by  DBJ  
Date Issued: 06/18/09  
Date Revised: 07/15/21

510.1 [21 CFR Part 101 - Labeling](#)

21 CFR Part 110

21 CFR Part 117 Subparts A, B and F

21 CFR Part 123

NOAA SI Approved Establishments Requirements

50 CFR Part 260

510.2 To meet the requirements of a USDC/NOAA Approved Establishment, processors of fish and fishery products may participate in one of two USDC/NOAA Inspection Systems:

510.3 USDC/NOAA HACCP Quality Management Program (HACCP QMP); A Systems Audit based service which requires firms to be subjected to unannounced systems audits on a quarterly frequency interval to substantiate overall compliance with all pertinent regulations and to meet quality requirements. Firms operating under the USDC/NOAA HACCP Quality Management Program will be subjected to product verifications performed during every audit to verify that the processing systems are capable of delivering finished product quality which meets Grade A.

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

**520 DELIVERED PRODUCT**

521 Delivery Unit - Each delivery unit shall consist of 800 shipping containers with a net weight of 39,600 pounds. No tolerances shall be allowed.

522 All products shall be delivered to AMS assigned destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials Standard (ASTM) F1157-04 and/or the International Organization for Standards (ISO) 17712-2013 as required under the Master Solicitation. Seals shall be 1/8<sup>th</sup>-inch diameter cable, high-security bolt, or equivalent.

**530 WARRANTY AND COMPLAINT RESOLUTION**

531 Warranty – The contractor shall guarantee that the product complies with all specification requirements, production plan declarations, and provisions set forth in the Master Solicitation and Supplement.

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

**600 NON-CONFORMING PRODUCT**

Approved by  DBJ

Date Issued: 06/18/09

Date Revised: [07/15/21](#)

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

**700 CONTACTOR CHECKLOADING**

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

701.1 Purchase Order Number/Purchase Order Line Item Number;

701.2 Sales Order Number/Sales Order Line Item Number;

701.3 Destination of shipment;

701.4 Name of Product and applicable Material Number;

701.5 Shipping Date;

701.6 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;

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

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

701.9 Contractor certification that product conforms with the applicable specification (FPPS-APB-2021);

701.10 Count and projected net weight verified and;

701.11 Signature of company official responsible for checkloading.



# APPROVED

**FEDERAL PURCHASE  
PROGRAM SPECIFICATION  
(FPPS) FOR ALASKA  
POLLOCK FILLET  
PORTIONS, UNBREADED,  
RAW, FROZEN**

Agricultural Marketing Service (AMS)  
Livestock and Poultry (LP) Program  
Standards and Specification Division (SSD)  
Room 2628-S, STOP 0258  
Phone: (202) 690-3148

Supersedes: FPPS APFP dated July 2021 – changes from  
previous requirements in [blue](#)

**Effective: [August 2021](#)**

---

**100 ITEM DESCRIPTION**

- 110 Alaska Pollock Fillet Portions, Boneless, Skinless, Unbreaded, Raw, Frozen
- 120 Portion Weight – The target portion weight for Alaska Pollock fillet portions shall be 4.0 ounces.
- 130 Packing<sup>1/</sup> – The Alaska Pollock fillet portions shall be packaged in four (4) 10-pound, five (5) 8-pound, eight (8) 5-pound bulk immediate containers (packages) or twenty (20) 2-pound immediate containers (packages) and placed into shipping containers weighing 40 pounds.
- 140 Delivery Unit – Each delivery unit shall consist of 950 shipping containers with a net weight of 38,000 pounds.

**200 CHECKLIST OF REQUIREMENTS**

- 201 All Alaska Pollock fillet block manufacturing facilities used in fulfilling USDA contracts shall be a United States Department of Commerce (USDC) Approved Establishment (HACCP QMP or Resident Inspector Plant) operating in accordance with all applicable regulations. All Alaska Pollock fillet portions shall be processed in a USDC Approved Establishment (HACCP QMP or Resident Inspector Plant).
- 202 Product shall be produced under the Food and Drug Administration regulations and all applicable federal Acts and regulatory references cited therein that are in effect on the date of production and the AMS checklist of requirements.

<sup>1/</sup>The contracting officer shall designate the packaging orientation permitted for each solicitation.

**210 MATERIALS**

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

**211 FISH FLESH**

211.1 Domestic Origin of Fish Flesh – The Alaska Pollock fillet portions (*Gadus chalcogrammus*) shall be derived from fish that are caught and processed in U.S. waters on a U.S. flagged vessel or caught in U.S. waters and processed in a facility based in the U.S. or U.S. Territory.

211.2 The Alaska Pollock fillet portions shall be prepared from once-frozen, skinless, boneless, additive-free, pin bone-out, Alaska Pollock whole fillet blocks, and shall meet U.S. Grade A for workmanship quality attributes and sensory quality (odor and flavor) attributes, which have been stored at 0°F or less for no more than twelve months.

211.3 Fillet portions – The end item shall consist of boneless, skinless Alaska Pollock fillet portions, pin bone-out. The end item shall be free of abnormal condition, abnormal coloration, dehydration, cutting and trimming imperfections, ragged edges, holes, tears, and improper or misplaced cuts.

**212 FINISHED PRODUCT REQUIREMENTS**

212.1 Portion Weight – During production, target portion weight for Alaska Pollock fillets shall be 4.0 ounces. Quality assurance plans shall apply upper and lower specification limits of 4.1 and 3.9 ounces, respectively.

212.2 Individually Quick Frozen (IQF) – The Alaska Pollock fillet portions shall be IQF so the individual fillets do not stick together.

212.3 Glaze – The Alaska Pollock fillet portions shall be glazed with a layer of potable water. Glaze is added by dipping or spraying the frozen fillets with potable water.

212.3.1 The maximum amount of glaze permitted is equal to 5% of the portion weight. The glaze weight shall not be included in the net weight of the product.

212.4 Portion Shape – The Alaska Pollock fillet portions shall have uniform thickness throughout. Serpentine cut or other cut with non-parallel sides are permissible.

**213 PREPARATION/COOKING METHODS**

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

**214 METAL DETECTION**

214.1 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 shall be identified and described.

**215 STATE OF REFRIGERATION**

215.1 Alaska Pollock fillet portions shall be frozen to 0°F within 4 hours after completion of the involved lot.

215.2 Alaska Pollock fillet portions shall be stored, shipped, and delivered at temperatures that do not exceed 0°F

**220 PREPARATION FOR DELIVERY**

**221 PACKAGING AND PACKING**

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

221.2 Packing<sup>1/</sup> – Four (4) 10-pound, five (5) 8-pound, eight (8) 5-pound bulk immediate containers (packages) or twenty (20) 2-pound immediate containers (packages) shall be packed in a 40-pound (net weight) shipping container.

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

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

**222 LABELING**

222.1 Processor shall meet all labeling laws. Both immediate and shipping containers shall be labeled to include all information required by USDC regulations, be illustrated in the contractor's technical proposal and contain the required information listed below.

222.2 Immediate Container – The following information shall be on each immediate container:

<sup>1/</sup>The contracting officer shall designate the packaging orientation permitted for each solicitation.

SUPPLEMENT 509 TO AMS MASTER SOLICITATION EXHIBIT A1

- 222.2.1 Alaska Pollock Fillet Portions.
- 222.2.2 Manufacturer name and address.
- 222.2.3 Ingredient declaration.
- 222.2.4 An allergen statement in a format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; Contains \_\_\_\_\_.
- 222.2.5 A traceability code that includes information regarding production establishment, production date and production lot.
- 222.2.6 Nutrition Facts panel.
- 222.2.7 Cooking Instructions.
- 222.2.8 Safe handling instructions.
- 222.2.9 2-pound packages – Labels for the 2-pound packages shall include at least one color, other than black and white, exclusive of the package color.
- 222.3 Shipping Container –The following information shall be on each case:
  - 222.3.1 USDA Shield – The shield shall be at least 2 inches high and appear on top or on the principal display panel of each case.



- 222.3.2 The applicable purchase order number.
- 222.3.3 A traceability code that includes information regarding production establishment, production date and production lot.
- 222.3.4 Nutrition facts based on actual nutritional analysis of the product.
- 222.3.5 Cooking Instructions (optional).
- 222.3.6 Material Number – 110345 – for the twenty (20) 2-pound immediate containers (packages) configuration.
- 222.3.7 Product name – Alaska Pollock Fillet Portions, Unbreaded, Raw, Frozen.



222.3.8 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; Contains \_\_\_\_\_.

222.3.9 USDC Inspection Mark – The Processed Under Federal Inspection “PUFI” mark.

## **223 PALLETIZED UNIT LOADS**

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

## **230 PRODUCT ASSURANCE**

### **231 QUALITY ASSURANCE**

231.1 All processors and processing facilities used to fulfill USDA contracts shall be a USDC/National Oceanic and Atmospheric Administration (NOAA) Seafood Inspection (SI) Approved Establishment. NOAA SI Approved Establishments must meet all pertinent Federal requirements applicable to processing fish and fishery products. NOAA SI Approved Establishments must comply with the following regulatory requirements that are applicable to the firm:

231.2 21 CFR Part 101 - Labeling  
21 CFR Part 110  
21 CFR Part 117 Subparts A, B and F  
21 CFR Part 123  
NOAA SI Approved Establishments Requirements  
50 CFR Part 260

231.3 To meet the requirements of a USDC/NOAA Approved Establishment, processors of fish and fishery products may participate in one of two USDC/NOAA Inspection Systems:

231.4 USDC/NOAA HACCP Quality Management Program (HACCP QMP); A Systems Audit based service which requires firms to be subjected to unannounced systems audits on a quarterly frequency interval to substantiate overall compliance with all pertinent regulations and to meet quality requirements. Firms operating under the USDC/NOAA HACCP Quality Management Program will be subjected to product verifications performed during every audit to verify that the processing systems are capable of delivering fish fillet block product quality which meets Grade A.

- 231.5 USDC/NOAA Resident Inspector Program;  
A continuous inspection service whereby USDC Inspection personnel are present during all hours of production to fulfill USDA contracts.
- 231.6 Verification of Alaska Pollock Block Requirements – Contractors shall provide documentation (e.g., a Letter of Conformance, etc.) from their Alaska Pollock block suppliers for all block raw materials used to produce finished products. The documentation shall include the name and location of the block supplier; verification that the block production facility is an approved USDC facility operating under a HACCP/QMP or Resident Inspector program; verification that the blocks supplied meet US Grade A requirements for workmanship quality attributes and sensory quality (odor and flavor) attributes as outlined in applicable sections of 50 CFR Part 260 – US Standards for Grades of Fish and Fishery Products; are additive-free Alaska Pollock whole fillet blocks, which have been stored at 0°F or less for no more than twelve months and that the blocks meet the domestic origin requirements as defined in the Master Solicitation. The documentation shall provide sufficient information to enable traceability that demonstrates compliance with the above requirements. Routine audits conducted by the QA Division will verify adherence to the raw material requirements.

**232 DELIVERED PRODUCT**

- 232.1 Delivery Unit - Each delivery unit shall consist of 950 shipping containers with a net weight of 38,000 pounds.
- 232.2 Sealing –All products shall be delivered to AMS assigned destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials Standard (ASTM) F 1157-04 and/or the International Organization for Standards (ISO) 17712-2013 as required under this Supplement. Seals shall be  $\geq \frac{1}{8}$ <sup>th</sup> inch diameter cable, high-security bolt, or equivalent.

**233 WARRANTY AND COMPLAINT RESOLUTION**

- 233.1 Warranty – The contractor shall guarantee that the product complies with all contractual requirements.
- 233.2 Complaint Resolution – The contractor’s technical proposal shall provide the steps taken to resolve complaints received on the product, i.e., point of contact, cause and effect analysis, product replacement, monetary compensation and corrective and preventative actions taken.

**240 NON-CONFORMING PRODUCT**

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

**250 CONTRACTOR CHECKLOADING**

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

251.1 Purchase Order Number/Purchase Order Line Item Number;

251.2 Sales Order Number/Sales Order Line Item Number;

251.3 Destination of shipment;

251.4 Name of Product and applicable Material Number;

251.5 Shipping Date;

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

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

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

251.9 Contractor certification that product conforms with the applicable specification (FPPS-APF-2021);

251.10 Count and projected net weight verified and;

251.11 Signature of company official responsible for checkloading.



# APPROVED

**FEDERAL PURCHASE  
PROGRAM SPECIFICATION  
(FPPS) FOR ALASKA  
POLLOCK, OVEN READY  
(BREADED) FISH STICKS  
AND NUGGETS, FROZEN**

Agricultural Marketing Service (AMS)  
Livestock and Poultry (LP) Program  
Standards and Specification Division (SSD)  
Room 2628-S, STOP 0258  
Phone: (202) 690-3148

Supersedes: FPPS APFS dated July 2021 – changes from  
previous requirements in [blue](#)

**Effective: [August 2021](#)**

---

**100 SCOPE**

101 This Specification in conjunction with Commercial Item Description (CID) for Fish Nuggets, Portions, Sticks, Strips, Bite-Sized Pieces, Oven-Ready, Breaded and/or Battered, Frozen A-A-20325 dated March 12, 2001, is for use by United States Department of Agriculture (USDA) for the procurement of Alaska Pollock, Oven Ready (Breaded) Fish Sticks and Nuggets, Frozen.

**200 APPLICABLE DOCUMENTS**

201 The following documents and all references cited therein shall be incorporated as part of this USDA, FPPS:

201.1 Commercial Item Description (CID) A-A-20325, March 12, 2001.  
<https://www.ams.usda.gov/sites/default/files/media/CID%20Fish%20Nuggets%20Portions%20Sticks%20Strips%20Bite-size%20Pieces%20Oven-Ready%20Breaded%20and%20or%20Battered%20Frozen.pdf>

201.2 Applicable provisions of the Federal Food, Drug, and Cosmetic Act contained in 21 CFR Parts 1-199.

201.3 U.S. Standards for Grades of Frozen Fried Fish Sticks.

**300 ITEM DESCRIPTION**

301 Alaska Pollock, Oven Ready (Breaded) Fish Sticks and Nuggets, Frozen (Fish Sticks and Nuggets).

302 Fish Sticks and Nuggets shall be U.S. Grade A.

303 The purchaser shall specify the type (stick or nugget) and primary container size configuration in each solicitation.

304 Delivery unit shall consist of 950 shipping containers with a net weight of 38,000 pounds.

#### **400 CHECKLIST OF REQUIREMENTS**

401 All Alaska Pollock fillet block manufacturing facilities used in fulfilling USDA contracts shall be a United States Department of Commerce (USDC) Approved Establishment (HACCP QMP or Resident Inspector Plant) operating in accordance with all applicable regulations. All Fish Sticks and Nuggets shall be processed in a USDC Approved Establishment (HACCP QMP or Resident Inspector Plant).

#### **410 MATERIALS**

411 The contractors' technical proposal shall describe in detail the necessary processing steps, supported with digital images, to comply with the requirements below:

#### **420 FISH FLESH / PRODUCT CHARACTERISTICS**

421 Domestic Origin of Fish Flesh – The Alaska Pollock (*Gadus chalcogrammus*) shall be derived from fish caught and processed in U.S. waters on a U.S. flagged vessel or caught in U.S. waters and processed in a facility based in the U.S. or U.S. Territory.

422 The contractor shall comply with all provisions of the Domestic Origin clause as defined in the Master Solicitation and the applicable Supplement.

423 The Fish Sticks and Nuggets shall be prepared from once-frozen, boneless, additive-free Alaska Pollock whole fillet blocks, which have been stored at 0°F or less for no more than twelve months and shall meet U.S. Grade A for workmanship quality attributes and sensory quality (odor and flavor) attributes. Material Number 110850 and 111280 shall be prepared from skinless blocks and Material Number 110851 shall be prepared from deep-skinned blocks as described in this section.

424 Fish Sticks and Nuggets shall meet the Classification (Section 3) and Salient Characteristics (Section 5) requirements of the CID as specified below.

425 Product Classification and Characteristics.

425.1 Fish species I – Alaska Pollock.

425.2 Style A – Fillet block.

425.2.1 Form a – Single frozen (frozen once before processing).

SUPPLEMENT 509 TO AMS MASTER SOLICITATION EXHIBIT A2

- 425.2.2 Skinless for Material Number 110850 and 111280 and deep-skinned for Material Number 110851.
- 425.3 Type 3 – Stick (at least three-eighths ( $\frac{3}{8}$ ) of an inch thick; and their largest dimension is at least three times the next largest dimension).
  - 425.3.1 Oven-ready weight a – 28.35 g (1.00 oz.).
- 425.4 Type 1 – Nugget (at least three-eighths ( $\frac{3}{8}$ ) of an inch thick).
  - 425.4.1 Oven-ready weight b – 28.35 g (1.00 oz.).
  - 425.4.2 Shape - Nugget
- 425.5 Fried fish type b – Fried.
  - 425.5.1 Composition (a) – Meets the requirements of U.S. Grade A.
  - 425.5.2 Frozen fried fish sticks and nuggets shall contain 60 percent by weight of fish flesh determined by the official end-product method as set forth in Definitions (f) of the Grade Standard. Fish flesh content may be determined by the on-line method as set forth in Definitions (g) of the Grade Standard: Provided, that the results are consistent with the fish flesh content requirement of 60 percent by weight, when verified by the official end-product method.
- 425.6 Coating (2) – Crispy style Breading.
  - 425.6.1 The Fish Sticks and Nuggets shall be battered in wheat flour and breaded in a wheat flour-based breading normally used for commercial markets. Additional ingredients that include spices, seasonings, salt, etc. may be used as needed to produce the desired flavor, color, texture, and crispness.
  - 425.6.2 The batter/breading shall be made with whole grain flour or whole grain-rich flour using one of the following options:
    - 425.6.3 For Material Number 110851 (CN Labeled bulk packaged sticks).
      - 425.6.3.1 Option 1: 100% whole grain, or
      - 425.6.3.2 Option 2: whole grain-rich – shall contain at least 50% whole grains and the remaining grains in the product shall be enriched.
    - 425.6.4 For Material Numbers 110850 and 111280 (2-pound packaged sticks and nuggets).
      - 425.6.4.1 Product shall contain at least 50% whole grains
  - 425.6.5 Monosodium glutamate is not allowed.

- 425.6.6 Significant ingredients (more than 1 percent) shall be derived from U.S. produced products.
- 425.7 Child Nutrition (CN) labeling (for Material Number 110851 only). The CN label information (and evidence of approval for use) shall be submitted as part of the supplier's technical proposal. A four (4.0) ounce serving must credit as at least two Meat/Meat Alternates and one-ounce equivalent grains.
- 425.7.1 The CN Labeling Program is run by the Food and Nutrition Service (FNS) directly with commercial food processing firms and in cooperation with AMS, FSIS and other Federal agencies. The Program requires an evaluation of a product's formulation by FNS to determine its contribution toward Meal Patterns Requirements (MPR) for meals served under USDA's Child Nutrition Programs. To carry a CN label, the eligible product's formulation must be evaluated by USDA to verify its contribution toward meal pattern requirements using yields in the USDA Food Buying Guide for Child Nutrition Programs. For information on the CN Labeling Program, see the section for Food Manufacturers/Industry on the FNS website <http://www.fns.usda.gov/cnlabeling/child-nutrition-cn-labeling-program> and contact the following:

Child Nutrition Labeling Program Operations Office  
USDA, AMS, FV, PPB Stop 0247, Room 0710-S  
1400 Independence Ave., SW Washington, DC 20250  
Email: CNLabeling@ams.usda.gov  
Phone Number: 202-720-9939  
Fax Number: 202-690-3824

#### **430 FINISHED PRODUCT REQUIREMENTS**

- 431 For Material Number 110851 (CN Labeled bulk packaged sticks).
- 431.1 Sodium – Maximum sodium content shall be 280 mg or less per 100 grams or 320 mg or less per 113 gram serving (four 1-ounce fish sticks).
- 431.2 Fat – Maximum fat content shall be 7 grams or less per 100 grams or 9 grams or less per 113 gram serving (four 1-ounce fish sticks).
- 432 For Material Numbers 110850 and 111280 (2-pound packaged sticks and nuggets).
- 432.1 Sodium – Maximum sodium content shall be 320 mg or less per 100 grams or 370 mg or less per 113 gram serving (four 1-ounce fish sticks and nuggets).
- 432.2 Fat – Maximum fat content shall be 9 grams or less per 100 grams or 11 grams or less per 113 gram serving (four 1-ounce fish sticks and nuggets).
- 433 Trans fat – 0 grams per 100 grams.

**440 INDIVIDUALLY QUICK FROZEN (IQF)**

441 The Fish Sticks and Nuggets shall be IQF so the individual sticks and nuggets do not stick together after they are packaged and packed. The product temperature at the time of shipment and delivery shall not exceed 0°F. Fish Sticks and Nuggets shall meet the Storage requirements (section 5.2.8) of the CID.

**450 METAL DETECTION**

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

**460 PREPARATION/COOKING METHODS**

461 The Fish Sticks and Nuggets shall be prepared (par-fried) so that the end-user may bake them in a conventional or convection type oven. Baking instructions shall be declared and appear on the primary container.

**470 FINISHED PRODUCT EVALUATION**

471 The finished product shall be evaluated in accordance with the label and specifications listed on National Oceanic and Atmospheric Administration (NOAA) Form 89-819 and the standard listed in inspection manual part V – U.S. Grading standards and procedures for grading – (Frozen Fried Fish Sticks).

**480 PREPARATION FOR DELIVERY**

481 Packaging and Packing

482.1 Packaging – All primary containers shall function as a tamper evidence indicator to provide added assurance of product integrity through the method of sealing or closure.

482.1.1 The Fish Sticks shall be packaged in eight 5-pound or four 10-pound primary containers for Material Number 110851 or twenty 2-pound primary containers for Material Number 110850 and Fish Nuggets Material Number 111280.<sup>1/</sup>

483 Shipping Container - The shipping containers (cases) shall comply with the National Motor Freight Classification or Uniform Freight Classification.

<sup>1/</sup>The contracting officer shall designate the type (stick or nugget) and packaging orientation permitted for each solicitation.



484 Net Weight – Primary containers shall be packed into new 40-pound net weight shipping containers of a size to accommodate the product without slack filling or overfilling.

485 Style and Size of Container – Only one size and style of primary and shipping container shall be used in an individual shipping unit.

**490 LABELING**

491 Processor shall meet all labeling laws. Both primary and shipping containers shall be labeled to include all information required by USDC regulations, be illustrated in the contractor’s technical proposal and contain the required information listed below. Both primary and shipping container labels must be submitted to USDC for approval using NOAA Form 89-819 along with the approved USDA Federal Purchase Program Specification.

492 Primary Container – The following information shall be on each primary container:

492.1 Product name.

492.2 Manufacturer name and address.

492.3 Ingredient declaration.

492.4 An allergen statement in a format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: Contains \_\_\_\_\_.

492.5 A traceability code that includes information regarding production establishment, production date and production lot.

492.6 Nutrition Facts panel.

492.7 Baking Instructions.

492.8 Safe handling instructions.

492.9 2-pound packages – Labels for the 2-pound packages shall include at least one color, other than black and white, exclusive of the package color.

493 Shipping Container –The following information shall be on each case:

493.1 USDA Shield – The shield shall be at least 2 inches high and appear on top or on the principal display panel of each case or on a label affixed to the shipping container.



- 493.2 The applicable purchase order number.
- 493.3 A traceability code that includes information regarding production establishment, production date and production lot.
- 493.4 Nutrition Facts panel.
- 493.5 Baking Instructions (optional).
- 493.6 USDC Inspection and Grade Mark – The Processed Under Federal Inspection “PUFI” mark along with the Grade A shield accompanied with approved label, product specifications and NOAA Form 89-819 if labels shall be used for labeling containers.
- 493.7 Material Number – 110851 for the bulk packed 5-pound and 10-pound primary containers, 110850 and 111280 for the 2-pound primary container packaging configuration.
- 493.8 Product name – Alaska Pollock, Oven Ready (Breaded) Fish Sticks, Frozen. Material numbers 110850 and 110851.
- 493.9 Product name – Alaska Pollock, Oven Ready (Breaded) Fish Nuggets, Frozen. Material number 111280.
- 493.10 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: Contains \_\_\_\_\_.
- 493.11 Ingredient declaration.
- 493.12 The CN label information for Material Number 110851.

**500 PALLETIZED UNIT LOADS**

501 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.

**600 DELIVERED PRODUCT**

- 601 Delivery Unit – Each delivery unit shall consist of 950 shipping containers with a net weight of 38,000 pounds.
- 602 All products shall be delivered to AMS assigned destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials Standard (ASTM) F1157-04 and/or the International Organization for Standards (ISO) 17712-2013 as required under the Master Solicitation. Seals shall be 1/8<sup>th</sup>-inch diameter cable, high-security bolt, or equivalent.

**700 QUALITY ASSURANCE**

701 All Alaska Pollock fillet block processors and fish stick and nugget processing facilities used to fulfill USDA contracts shall be a United States Department of Commerce (USDC)/NOAA Seafood Inspection (SI) Approved Establishment. NOAA SI Approved Establishments must meet all pertinent Federal requirements applicable to processing fish and fishery products. NOAA SI Approved Establishments must comply with the following regulatory requirements that are applicable to the firm:

- 701.1 21 CFR Part 101 - Labeling  
21 CFR Part 110  
21 CFR Part 117 Subparts A, B and F  
21 CFR Part 123  
NOAA SI Approved Establishments Requirements  
50 CFR Part 260.

701.2 To meet the requirements of a USDC/NOAA Approved Establishment, processors of fish and fishery products may participate in one of two USDC/NOAA Inspection Systems:

701.3 USDC/NOAA HACCP Quality Management Program (HACCP QMP);  
A Systems Audit based service which requires firms to be subjected to announced and unannounced systems audits on a quarterly frequency interval to substantiate overall compliance with all pertinent regulations and to meet quality requirements. Firms operating under the USDC/NOAA HACCP Quality Management Program will be subjected to product verifications performed during every audit to verify that the processing systems are capable of delivering finished product quality which meets Grade A.

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

701.5 Verification of Alaska Pollock Block Requirements – Contractors shall provide documentation (e.g., a Letter of Conformance, etc.) from their Alaska Pollock block suppliers for all block raw materials used to produce finished products. The documentation shall include the name and location of the block supplier; verification that the block production facility is an approved USDC facility operating under a HACCP/QMP or Resident Inspector program; verification that the blocks supplied meet US Grade A requirements for workmanship quality attributes and sensory quality (odor and flavor) attributes as outlined in applicable sections of 50 CFR Part 260 – US Standards for Grades of Fish and Fishery Products; are additive-free Alaska Pollock whole fillet blocks, which have been stored at 0°F or less for no more than twelve months and that the blocks meet the domestic origin requirements as defined in the Master Solicitation. The documentation shall provide sufficient information to enable traceability that demonstrates compliance with the above requirements. Routine audits conducted by the QA Division will verify adherence to the raw material requirements.

**800 WARRANTY AND COMPLAINT RESOLUTION**

801 Warranty – The contractor shall guarantee that the product complies with all specification requirements and provisions set forth in the program Supplement.

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

**900 CONTRACTOR CHECKLOADING**

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

901.1 Purchase Order Number/Purchase Order Line Item Number.

901.2 Sales Order Number/Sales Order Line Item Number.

901.3 Destination of shipment.

901.4 Name of product and applicable material number.

901.5 Shipping Date.

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

SUPPLEMENT 509 TO AMS MASTER SOLICITATION EXHIBIT A2

- 901.7 Count of shipping containers and total projected net weight in each production lot.
- 901.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable.
- 901.9 A statement that “Product conforms with the FPPS for Alaska Pollock, Oven Ready (Breaded) Fish Sticks or Nuggets, Frozen; count and projected net weights certified.”

Cover Page:

Company Name

Company Address

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

Technical Proposal for: Supplement 509 and FPPS Once-Frozen Alaska Pollock Blocks

Table of Contents (all pages and attachments shall 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 ITEM DESCRIPTION
- 200 CHECKLIST OF REQUIREMENTS
- 300 MATERIALS
- 310 FISH FLESH
- 320 METAL DETECTION
- 400 PREPARATION FOR DELIVERY
- 410 PACKAGING AND PACKING
- 420 PALLETIZED UNIT LOADS
- 500 PRODUCT ASSURANCE
- 510 QUALITY ASSURANCE
- 520 DELIVERED PRODUCT
- 530 WARRANTY AND COMPLAINT RESOLUTION
- 600 NON-CONFORMING PRODUCT

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

Approved by  DBJ

Date Issued: 06/10/11

Date Revised: 08/25/21

Cover Page:

Company Name

Company Address


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

Technical Proposal for: Supplement 509 and FPPS Alaska Pollock Oven Ready Fish Sticks and Nuggets.

Table of Contents (all pages and attachments shall 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 ITEM DESCRIPTION
- 400 CHECKLIST OF REQUIREMENTS
- 410 MATERIALS
- 420 FISH FLESH / PRODUCT CHARACTERISTICS
- 430 FINISHED PRODUCT REQUIREMENTS
- 440 INDIVIDUALLY QUICK FROZEN
- 450 METAL DETECTION
- 460 PREPARATION / COOKING METHODS
- 470 FINISHED PRODUCT EVALUATION
- 480 PREPARATION FOR DELIVERY
- 490 LABELING

Approved by  DBJ  
Date Issued: 06/10/11  
Date Revised: 08/25/21

- 500 PALLETIZED UNIT LOADS
- 600 DELIVERED PRODUCT
- 700 QUALITY ASSURANCE
- 800 WARRANTY AND COMPLAINT RESOLUTION
- 900 CONTRACTOR CHECKLOADING

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

Approved by  DBJ  
Date Issued: 06/10/11  
Date Revised: [08/25/21](#)



Cover Page:

Company Name

Company Address

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

Technical Proposal for: Supplement 509 and FPPS Alaska Pollock Fillet Portions, Unbreaded

Table of Contents (all pages and attachments shall 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 ITEM DESCRIPTION
- 200 CHECKLIST OF REQUIREMENTS
- 210 MATERIALS
- 211 FISH FLESH
- 212 FINISHED PRODUCTS REQUIREMENTS
- 213 PREPARATION/COOKING METHODS
- 214 METAL DETECTION
- 215 STATE OF REFRIGERATION
- 220 PREPARATION FOR DELIVERY
- 221 PACKAGING AND PACKING
- 222 LABELING
- 223 PALLETIZED UNIT LOAD
- 230 PRODUCT ASSURANCE
- 231 QUALITY ASSURANCE


Approved by  DBJ

Date Issued: 06/10/11

Date Revised: 08/25/21

- 232 DELIVERED PRODUCT
- 233 WARRANTY AND COMPLAINT RESOLUTION
- 240 NON-CONFORMING PRODUCT
- 250 CONTRACTOR CHECKLOADING

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

Approved by  DBJ  
Date Issued: 06/10/11  
Date Revised: [08/25/21](#)

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

CERTIFICATE OF CONFORMANCE FOR  
THE PROCUREMENT OF FROZEN ALASKA  
POLLOCK PRODUCTS

CERTIFICATE OF CONFORMANCE

I certify the following:

(1) On [delivery date(s)], [Supplier'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 [Supplier's name] Technical Proposal as approved by the AMS, LP Program, SS Division.

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

(4) Supplier 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: \_\_\_\_\_