

FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR OVEN ROASTED 8-PIECE CUT-UP CHICKEN

Agricultural Marketing Service (AMS)
Livestock, Poultry and Seed (LPS) Program
Food Safety and Commodity Specification (FSCS) Division
Room 2624 S-Bldg, Phone: (202) 692-0342

Supersedes: FPPS Oven Roasted 8-Piece Cut-Up Chicken
May 2015 – Changes from previous requirements in [blue](#)

Effective: _____ 2016

100 ITEM DESCRIPTION

110 Oven-Roasted Chicken (110080) – Frozen oven-roasted cut-up chicken (8 pieces - breasts, thighs, drumsticks, and wings) produced from ready-to-cook broiler/fryer chicken carcasses without neck and giblets, weighing 2.50 to 3.75 pounds. The commodity is packaged in a minimum of three plastic-film bags and packed approximately 30 pounds net weight in each shipping container. A purchase unit consists of 36,000 pounds.

200 APPLICABLE DOCUMENTS

210 The following documents are incorporated as part of this USDA, AMS, FSCS Division FPPS – Oven-Roasted 8-Piece Cut-Up Chicken – _____ 2016:

210.1 AMS/LPS/QAD Policies and Procedures (QAD 600 Series).

210.2 Poultry Products Inspection Regulations (9 CFR § 381).

210.3 Regulations Governing the Voluntary Grading of Poultry Products and Rabbit Products (7 CFR § 70) and the U.S. Classes, Standards, and Grades for Poultry (AMS 70.200 *et seq.*, 9 CFR § 381.170 to 172).

210.4 AMS Master Solicitation, [Solicitation](#), and this FPPS.

300 CHECKLIST OF REQUIREMENTS

310 Domestic Products – Section I.F. of the AMS Master Solicitation – April 2015.

320 Food Defense – Section I.G. of the AMS Master Solicitation – April 2015.

400 HARVESTING

410 All harvesting activities shall comply with all applicable Food Safety and Inspection Service (FSIS) regulations and requirements, including 9 CFR § 381, and must be done under the supervision of a representative of USDA, FSIS (Inspector).

420 Humane Handling – All poultry shall be humanely handled in accordance with FSIS Directive 6100.3.

500 PROCESSING

510 All processing activities shall comply with all applicable FSIS regulations and requirements, including 9 CFR § 381, and must be done under the supervision of a representative of USDA, FSIS (Inspector).

520 Performance Standards – Product must be produced under FSIS pathogen reduction standards, as specified in 9 CFR § 310.25.

530 Inspection for contract and FPPS compliance *shall* be in accordance with the Regulations Governing the Voluntary Grading of Poultry Products and Rabbit Products (7 CFR § 70) and the U.S. Classes, Standards, and Grades for Poultry (AMS 70.200 *et seq.*) under the supervision of a Grader. The Grader *shall* be responsible for certification of compliance with the requirements of *this FPPS* for ready-to-cook cut-up chickens; marinating and cooking of cut-up chicken parts; packaging and packing; freezing; labeling and marking; net weight; and checkloading.

531 USDA Sampling Option – USDA may select additional commodity for further inspection or may draw samples for laboratory analyses.

540 Class and Style – The commodity *shall* be prepared from freshly slaughtered chickens (broiler/fryers, AMS 70.200 *et seq.*). Individual parts from ready-to-cook chickens *shall* conform to the definitions and standards in AMS 70.201 and 70.210.

541 U.S. Grade – Oven-roasted 8-piece cut-up chicken *shall* be produced from ready-to-cook chicken parts which are U.S. Grade A and be in accordance with 7 CFR § 70 and AMS 70.200 *et seq.* Grading *shall* be under the supervision of a Grader using the LPS Program's Sample Plan Level 1 (SPL-1).

- 542 Chicken from Other Plants – Chilled chicken or chicken parts may be transferred or obtained from other processing plants, provided they:
- 542.1 Have been processed, handled, and identified in accordance with this FPPS; and
- 542.2 Comply with the freshly slaughtered, organoleptic, temperature, and other applicable requirements of this FPPS as evidenced by USDA certification.
- 543 Type, class, and specific name of product or part; U.S. grade, when applicable; date slaughtered; and USDA-assigned plant number **shall** be shown on each shipping container.
- 544 The chilled chicken and chicken parts **shall** be at an internal product temperature not higher than 40 °F (4.4 °C) and not lower than 26 °F (-3.3 °C) when shipped from the origin plant and when received at the destination plant.
- 550 Carcass Weight – Chicken parts **shall** be prepared from freshly slaughtered broiler/fryer chickens which weigh 2.50 to 3.75 pounds without neck and giblets.
- 550.1 A sample of 10 carcasses **shall** be randomly drawn and individually weighed for compliance with the weight range requirements. Compliance with individual weight requirements **shall** be made prior to cutting carcasses into individual parts. The frequency of sampling **shall** be according to LPS Program's Sample Plan Level 2 (SPL-2).
- 551 Cut-up Parts – No frozen or previously frozen ready-to-cook chicken or chicken parts can be used. The chilled chicken or chicken parts **shall** be processed into commodity within 7 calendar days after the day the chickens are slaughtered.
- 552 Ready-to-cook whole chickens **shall** be cut into eight pieces. Two breast pieces with back portions, two wings, two drumsticks, and two thighs with back portions. The ready-to-cook parts **shall** comply with the grade criteria. Clips, tags, or bands **shall** not be attached to the parts. The neck **shall** be separated from its junction with the body of the carcass. Separation of the wings and thighs from the carcass and separation of the drumsticks from the thighs **shall** be accomplished at the joints or separation points described in AMS 70.210. All cuts **shall** be in a neat manner without mutilation of adjacent muscle and/or bone, and without producing bone splinters, and may be made by mechanical means.
- 553 Thigh Sampling – A sample of 30 thighs **shall** be drawn at random and examined prior to cooking. The frequency of sampling and the number of defects allowed **shall** be those outlined in LPS Program's SPL-1 for the thigh preparation.

- 554 Organoleptic Requirements – The chilled ready-to-cook chicken and chicken parts used to produce cooked chicken parts **shall** be examined on a continuous basis for the following organoleptic requirements: chilled chicken and chicken parts **shall** be free of rancidity; free of fruity, sulfide-like, cardboardy, tallowy, oily, metallic, chlorine-like, or other foreign and off-odors; free of foreign materials (e.g., glass, paper, rubber, plastic, wood, metal); must show no evidence of mishandling or deterioration; and **shall** have a bright color and show no evidence of dehydration or freezing and thawing.
- 560 The commodity **shall** not be processed prior to the date of the contract.
- 561 Marinating – Ready-to-cook chicken parts **shall** be marinated in a solution of water, seasoning, and sodium/potassium phosphates before cooking. Marination **shall** be at no more than 15 percent of the weight of cut-up chicken. The marinating solution shall be comprised of the following:
- 561.1 Soy and gluten are not allowed.
- 561.2 Water (minimum) 88.75 percent
- 561.3 Seasoning (up to) 8.00 percent
- 561.4 Phosphate (up to) 3.25 percent
- 562 Percent Marinade – Marinated chicken parts **shall** be sampled and weighed to calculate the percentage of marinade pick-up in accordance with LPS Program's sampling procedures.
- 563 Glazing – Marinated chicken parts **shall** be glazed with the following glazing mixture up to a maximum of 5 percent pick-up. Glazed chicken parts **shall** be sampled and weighed to calculate the percentage of glaze pick-up in accordance with LPS Program's sampling procedures.
- 563.1 Soy and gluten are not allowed.
- 563.2 Water 90.90 percent
- 563.3 Glazing Mix 9.10 percent
- 564 Oven Roasting – Marinated and glazed chicken parts **shall** be cooked to an internal temperature of 165 °F (73.9 °C) or higher.

- 565 Organoleptic Requirements and Defects – A sample of 10 cooked chicken parts **shall** be drawn and examined for organoleptic requirements (Table 1). The frequency of sampling and the number of defects allowed **shall** be those outlined in LPS Program's SPL-2.
- 565.1 The finished product shall not contain any redness around the thigh joint and femur.
- 566 Sodium Content – **No** more than 200 mg per 2-ounce (56 grams) serving as evidenced by the nutritional labeling.
- 570 Individual Freezing – Cooked chicken breast pieces, thighs, drumsticks, and wings **shall** be chilled and individually frozen so the individual chicken parts do not stick together after they are packaged and packed in shipping containers.
- 571 Immediately after cooking is completed, the internal product temperature of the commodity **shall** be lowered continuously by an in-line chilling/freezing system.
- 572 Individually frozen commodity exiting an in-line chilling/freezing system **shall** be packaged and placed in a freezer. The internal product temperature **shall** be lowered to 10 °F (-12.2 °C) or lower within 24 hours from the time the commodity enters the freezer.
- 573 The commodity **shall** be placed in a freezer within 24 hours of cooking.
- 580 Metal Detection – The commodity **shall** be examined by a metal detection device capable of detecting metallic contaminants including, but not limited to, stainless steel shavings, metal clips, metal fragments from cutting equipment, and pieces of metal.
- 581 Cooked chicken parts **shall** be examined:
- 581.1 Prior to packaging;
- 581.2 After packaging, or
- 581.3 After they are packed in shipping containers in accordance with the procedures in QAD Policies and Procedures (QAD 600 Series).
- 582 Commodity found to be contaminated with metal **shall** be handled in accordance with FSIS procedures. Other procedures for the examination of the commodity **shall** be approved by the Director of the FSCS Division in writing.

600 **PACKAGING AND PACKING**

610 The contractor **shall** assure that all packaging, packing, labeling, closure, marking, and palletization comply with the National Motor Freight Regulations and FSIS regulations and the requirements listed below.

620 **Packaging** – All packaging and packing materials **shall** be clean and in new condition, must not impart objectionable odors or flavors to the commodity, **shall** be safe for use in contact with food products (cannot adulterate product or be injurious to health), and must be tamper-evident. Tamper-evident is defined as packaging or packing materials with one or more indicators or barriers to entry, which, if breached or missing, can reasonably be expected to provide visible evidence that tampering has occurred. **A supplier of packaging material shall furnish a Certificate of Conformance that the packaging material complies with FSIS regulations (9 CFR § 381.144(c)).**

621 **Plastic-film Bags** – Bags for packaging and/or packing the commodity **shall** be a polyethylene-film bag with a wall thickness of not less than 2 mil (0.002 inch); and **shall** protect the commodity from dehydration, freezer burn, or quality deterioration during the conditions of use. Closure methods **shall** be approved by a representative of the QA Division. Metal wire ties, paper-coated wire ties, or staples **shall** not be used for sealing plastic-film bags.

630 **Shipping Containers** – Shipping containers **shall**: (1) be good commercial fiberboard containers that are acceptable by common or other carrier(s) for safe transport to point of destination, (2) be of such size to pack the commodity without slack filling or bulging, (3) withstand the stresses of handling, shipping, stacking, and storage, and (4) be closed by commercially accepted methods and materials. Steel or wire straps **shall** not be used for final closure. Staples **shall** not be used for final closure of shipping containers. Adhesive or staples cannot be used to fasten the top portion of telescope-style containers to the bottom portion. Staples may be used to manufacture and to assemble the fiberboard shipping containers, provided the staples are fastened into the container and tightly clenched to eliminate sharp edges prior to packing the commodity into the shipping containers.

640 **Packing**

641 Cooked chicken parts **shall** be packaged in a minimum of three plastic-film bags in each shipping container.

650 **Packing Tolerances**

651 **Individual Shipping Containers** – Cooked chicken parts in any individual shipping container need not come from the same whole chicken. Number and kind of parts

or pieces (breast portions, thighs with back portions, drumsticks, and wings) in each shipping container **shall** be proportional both in number and kind to those found in a whole chicken. As an alternative, the cooked chicken parts or pieces may be processed and packed in natural proportions with approximately 30 pounds net weight of product in each container. The method used by the contractor **shall require approval** by the QA Division.

652 Thighs, Drumsticks, Breast Pieces and Wings – In a shipping container, the difference between the part having the least pieces and the part having the most pieces **shall** not be more than four. The wings **shall** not exceed the number of pieces of the other parts (breast pieces, thighs, or drumsticks) in the shipping container having the greatest number of pieces.

652.1 Example – A shipping container has 28 breast pieces, 31 thighs, 30 drumsticks, and 32 wings. In this example, the thighs, drumsticks, and breast pieces are within the permitted range of 4, but since the wings exceed the number of pieces of the other parts with the greatest number of pieces in the shipping container (32 wings exceed 31 thighs), the product does not meet requirements.

700 LABELING

710 CN Labeling information or a Product Formulation Statement demonstrating product contribution to the National School Lunch Program meal pattern requirements is required. For more 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>

711 Commercial labeling or USDA labeling **shall** be used. When commercial or USDA labeling is selected, both the packages and shipping containers within a purchase unit **shall** be labeled in that format. The contractor **shall** use the same label format (either commercial or USDA) within a purchase unit.

712 Commercial Labeling Requirements

712.1 Commercially labeled packages and shipping containers **shall** be labeled in accordance with FSIS requirements. Labeling **shall require approval** by FSIS prior to acceptance for use under this FPPS.

712.2 Commercial Labels – Commercial labels **shall** be the processor's own commercial labels. Distributors' labels will not be allowed.

713 Traceable Product – The processor **shall** establish a product identification and record system that clearly links product by place and time of manufacture to specific USDA contracts and destinations. When the company uses the same

commercial label for the product certified as complying with this FPPS and commercial product, the identification system **shall** differentiate between USDA and non-USDA products. An alphanumeric code may be used for information that is in addition to FSIS labeling requirements. The required product identification and record system, including traceability and coding system, **shall** be reviewed by USDA/AMS before production begins for the contract(s).

720 Nutrition Facts, Ingredients and Allergen statements on shipping containers. Nutrition Facts **shall** be provided. The ingredient statement, even for single ingredient foods, **shall** be included as a statement separate from the name of the product, e.g. Ingredients: _____. The allergen statement **shall** be provided in the format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA), and 9 CFR § 317.2(b), 9 CFR 381.116(a) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: This product contains _____. For additional guidance refer to the Compliance Guidance at:

<http://www.fsis.usda.gov/wps/wcm/connect/f9cbb0e9-6b4d-4132-ae27-53e0b52e840e/Allergens-Ingredient.pdf?MOD=AJPERES>

730 USDA Labeling Requirements

731 When USDA labeling is used, any deviations from the USDA labeling requirements in this FPPS **shall** be approved by the Contracting Officer, in writing, prior to start of production. Labeling and marking of the commodity **shall** be in accordance with this FPPS. Labeling and marking information **shall** be water-fast, non-smearing, of a contrasting color, clear, and readable.

732 USDA Labeled Shipping Containers

733 Requirements – Labeling and marking information **shall** be preprinted, stamped, or stenciled on each shipping container; or printed on a self-adhesive label and applied to each shipping container. This information, in essentially the same layout, is provided in EXHIBITS 1 and 2.

734 Nutrition Facts, Ingredients and Allergen statements on shipping containers. Nutrition Facts **shall** be provided. The ingredient statement, even for single ingredient foods, **shall** be included as a statement separate from the name of the product, e.g. Ingredients: _____. The allergen statement **shall** be provided in the 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 _____.

740 Universal Product Code

741 A Universal Product Code (UPC), symbol and code, called Interleaved 2 of 5 (I 2/5), **shall** appear on each shipping container. The complete code, including the check digit, **shall** be printed in machine-readable and human-readable form. The start and stop indicators **shall** be included in the bar codes. Printing, readability, and scanability of the bar code **shall** be in accordance with UPC guidelines published by GS1 US, Princeton Pike Corporate Center, 1009 Lenox Drive, Suite 202, Lawrenceville, NJ 08648.

742 The Contractor **shall** use the code furnished by USDA. USDA has acquired a unique manufacturer's identification number for the commodity purchase programs and **shall** use a unique item code number for Oven-Roasted 8-Piece Cut-Up Chicken purchased under this FPPS. The Contractor need not join GS1 US.

743 The 14-digit UPC code for shipping containers of oven-roasted 8-piece cut-up chicken is: 1 07 15001 10080 1.

744 The UPC code **shall** be placed in the lower right-hand corner of the principal display panel of each shipping container.

750 Recycle Symbol and Statement – The Contractor shall place somewhere on the surface of each recyclable shipping container the recycle symbol shown in EXHIBIT 3. The statement "PLEASE RECYCLE" is to be placed under the symbol. The recycle symbol and statement **shall** be legibly printed in permanent ink.

760 Inventory Control Information – The processor may use any additional information (including bar codes) for processor inventory control purposes. This information may be applied somewhere on the surface of the shipping container, but must not cover or conflict with the labeling requirements of this FPPS.

770 Use of Previously Printed USDA Labeling Materials

771 Carryover inventories of existing supplies of printed packing materials (USDA Labeling) from the Commodity Specifications for Oven Roasted 8-piece Cut-Up Chicken dated **May 2015** may be used. Shipping containers or labels with incorrect: (1) contract number, (2) plant number, (3) date packed, (4) nutrition facts information label, or (5) universal product code(s) **shall** be corrected before they are used. The incorrect information **shall** be blocked out and the correct information legibly printed, stenciled, or stamped in permanent ink. Incorrect USDA grade information on shipping containers and labels **shall** be blocked out. Additionally, the name, address, and phone number of the processor **shall** appear on each shipping container.

- 780 **Unacceptable** Labeling
- 781 Commercial labels that do not have a processor traceability system and code.
- 782 Commercial labeling traceability coding and systems that have not been reviewed by a representative of LPS Program, QA Division.
- 783 Distributor Commercial Labels
- 784 Two or more different commercial labels in the same purchase unit.
- 785 Commercial labels and USDA labels in the same purchase unit.
- 790 Free Along Side (FAS) Vessel Deliveries
- 791 FAS vessel deliveries that are not source loaded in a refrigerated seavan are required to show the final destination's overseas address as provided in the Sales Order/Item Number. The address **shall** be clearly printed on at least two sides of each pallet.
- 800 FINAL EXAMINATION OF PACKAGED AND PACKED COMMODITY**
- 810 **AMS Monitoring and Inspection – 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.**
- 811 **All steps in the manufacturing process shall be under the direct supervision of QAD personnel and as outlined in QAD Policies and Procedures Manual (QAD 600 Series). Quality and compliance with product requirements shall be determined in accordance with those policies and procedures. The QAD agent may also select samples for laboratory analyses or inspect the commodity at any point in transit and after delivery to point of destination.**
- 811.1 **The contractor shall provide to the QAD agent, a Certificate of Conformance on company stationery for packaging, packing, and marking material requirements and signed by a person authorized to do so by the contractor: One Certificate of Conformance is adequate for all production under this FPPS.**
- 811.2 **“(I)(We) certify that the packaging, packing, and marking materials used for any commodity presented for acceptance under the terms of the FPPS for Oven-Roasted 8-Piece Cut-Up Chicken dated _____ 2016, comply or **shall** comply with the terms of this FPPS.”**

Name _____
Title _____

- 812 Packaging Defects – Packages in a delivery unit **shall** be examined for defects that affect protection, expose product, or permit dehydration or freezer burn, or quality deterioration during storage, such as tears, holes, or improperly sealed or closed packages.
- 813 Packing Defects – Shipping containers in a delivery unit **shall** be examined for condition, labeling, and marking defects according to the United States Standards for Condition of Food Containers.
- 820 A delivery unit **shall** total 36,000 pounds (16,329.33 kg) net, or multiples thereof.
- 821 Each delivery unit **shall** be examined for compliance with the net weight requirements at time of checkloading.
- 822 The tare weight of all packing materials **shall** be determined by weighing a representative sample of all packaging components such as plastic-film bags and fiberboard containers.
- 823 Fifteen (15) shipping containers **shall** be selected at random from a delivery unit to determine net weight. The total net weight of the 15 shipping containers **shall** be equal to or greater than 450 pounds (204.12 kg).
- 824 If the total net weight is less than 450 pounds (204.12 kg), but greater than or equal to 445.50 pounds (202.08 kg), the delivery unit with the following average net weight per container **shall** be accepted at the corresponding discount:

Average Test Net Weight per Container		
<u>Less Than</u>	<u>But Not Less Than</u>	<u>Contract Price Discount</u>
30.00 pounds (13.61 kg)	29.70 pounds (13.47 kg)	1.0%
29.70 pounds (13.47 kg)	--	Unacceptable

- 825 Payments **shall** be made on the actual quantity delivered. All price adjustments **shall** be based on a delivery unit.
- 826 A rejected delivery unit may be reworked and reoffered one time only. However, if an individual shipping container in the sample of the reworked delivery unit has a net weight of less than 29.70 pounds (13.47 kg), the delivery unit **shall** be rejected.

- 827 As an alternative to test weighing at time of checkloading, the contractor may request on-line verification of net weights. Upon receiving the request, a Federal-State supervisor (or his/her designee) **shall** determine that the facilities and procedures are in accordance with the applicable LPS Program's instructions for this FPPS.
- 830 Loading and Shipping Frozen Commodity
- 831 Internal Product Temperature
- 831.1 The frozen commodity **shall** be 2 °F (-16.7 °C) or lower at time of loading. Delivery units with internal product temperatures exceeding 2 °F (-16.7 °C) and up to 5 °F (-15 °C) **shall** be tentatively rejected. Tentatively rejected delivery units may be returned to the freezer and the temperature reduced to 2 °F (-16.7 °C) or lower and reoffered one time only. Delivery units exceeding 5 °F (-15 °C) or delivery units that have been tentatively rejected and exceed 2 °F (-16.7 °C) when reoffered **shall** be rejected for use under this FPPS.
- 831.2 Optional Temperature Verification – As an option to verifying internal product temperature at time of loading, the Contractor may request an alternate method utilizing product temperature sensing devices. If this option is selected, a Federal-State supervisor **shall** determine that the facilities, equipment, procedures, and the Contractors' current level of freezing compliance are in accordance with the established guidelines outlined in the applicable LPS Program's instructions for this FPPS.
- 840 Inspection and Checkloading
- 841 Requirements – Inspection for contract compliance **shall** be made by a USDA representative, in accordance with 7 CFR § 70, FSIS regulatory requirements, and this FPPS at the site of processing, both during and after processing and packaging. A representative of USDA may select samples for laboratory analyses or inspect the commodity at any point in transit and after delivery to point of destination. Inspection records **shall** be complete and made available to USDA, as requested, to assure contract compliance.
- 842 Procedures – The inspection and checkloading **shall** be performed by a Grader. Procedures to be followed and a schedule of fees for these services may be obtained by contacting the nearest QA Division field office or the Director of QA Division, LPS Program, AMS, USDA, Room 3953-S, STOP 0258, 1400 Independence Avenue, SW, Washington, D.C. 20250-0258, telephone (202) 690-3147. The quality, quantity, weight, packaging, packing, and checkloading of the commodity **shall** be evidenced by certificates issued by the Grader. The contractor **shall** not ship the commodity unless informed by the Grader that the designated

commodity to be shipped meets the requirements of the AMS Master Solicitation, Solicitation, and this FPPS.

900 PALLETIZED UNIT LOADS

910 All products 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 principal display panel to facilitate certification examinations.

920 Size and Style of Container – Only one size and style of shipping container may be used in any one delivery unit.

1000 SHIPMENT AND DELIVERY

1010 Shipment and Delivery – Section VI of the AMS Master Solicitation – April 2015.

1011 In addition, the contractor shall adhere to the following provisions:

1011.1 Each shipping container shall be identified with a USDA Contract Compliance stamp with the applicable certificate number. A Grader or other authorized personnel under the supervision of the Grader shall stamp one end of each shipping container prior to shipment. If there is inadequate space available on either end of the shipping container, the stamp may be applied to a side of the container.

1011.2 A copy of the original USDA Poultry Products Grading Certificate issued at time of checkloading shall accompany each shipment.

1012.2.1 Railcar or Piggyback – If shipment is by rail or piggyback, the certificate shall be placed in the railcar or trailer for easy access to the Grader, warehouseman, or consignee, as applicable.

1012.2.2 Trucks – If shipment is by truck, the driver shall, upon delivery, give the certificate to the Grader, warehouseman, or consignee, as applicable.

1020 Loading and Sealing of Vehicles

1021 Section I.I. of the AMS Master Solicitation – April 2015.

1030 Delivery Notification

1031 Section VI. of the AMS Master Solicitation – April 2015

1040 Split Deliveries

1041 [Section I.I. of the AMS Master Solicitation – April 2015.](#)

1100 DESTINATION EXAMINATION

1110 The cost of a destination examination, before or after delivery, by a Grader on accepted product [shall](#) be for the account of USDA. Costs for destination examinations of rejected delivery units [shall](#) be for the account of the contractor. The origin Grader [shall](#) make arrangements for destination examination prior to delivery.

1111 Commodity Requirements – Before acceptance by consignee, the commodity may be examined by a Grader on a spot-check basis for temperature, condition, identity, and when applicable, count. The commodity may be examined for conformance to contract provisions at any time required by the Contracting Officer.

1112 Temperature – The commodity must arrive at destination at an average internal product temperature not to exceed 10 °F (-12.2 °C) with no individual temperature exceeding 15 °F (-9.4 °C).

1200 PRODUCT ASSURANCE AND COMPLAINT RESOLUTION

1210 Product Assurance – The contractor shall guarantee that the product complies with all FPPS requirements and provisions set forth in the Master Solicitation and Solicitation.

1220 Complaint Resolution – Customer complaint resolution procedures shall be the responsibility of 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.

**Table 1. Organoleptic Requirements and Defects for
Oven-Roasted 8-Piece Cut-Up Chicken**

Organoleptic Requirements - Examined After Cooking:	<p>Criteria: Meat must be free of: rancidity; foreign materials (e.g., glass, paper, rubber, plastic, metal); and metallic, overcooked, burnt, scorched, bitter, stale, fruity, beany, oily, soapy, or other odors foreign to properly prepared and cooked chicken.</p> <p>Meat must not be undercooked; that is, must meet the following criteria:</p> <p>(1) Breast portions and drumsticks cooked until juices (fluid and moisture) around bones and in muscle tissue are clear in color.</p> <p>(2) Thigh portion cooked until: (a) blood in the femoral blood vessels along thigh bone is coagulated and (b) muscle fibers adjacent to thigh bone can be easily separated (pulled apart) with a fork and (c) the finished product shall not contain any redness around the thigh joint and femur.</p> <p>Meat must not be dry or overcooked:</p> <p>(1) Lacking moistness or devoid of moisture.</p> <p>(2) Muscle fibers shrunk to where they have a stringy texture.</p> <p>(3) Surfaces of meat dehydrated and tough.</p> <p>(4) Meat on cooked breast portions or thigh portions shrunk to the extent that meat is pulled away from the bone or the muscles are separated from each other.</p>
8-Piece Cut-Up Chicken Examined After Cooking:	<p align="center">Defects</p> <p>A defect is when the meat is shrunk to the extent that the meat is pulled away from the bone or drawn up on the bone exposing the bone, or muscles of the meat are separated from each other.</p>
Color Examined After Parts Exit Final Cooking Step:	<p>Any cooked chicken part with a color lighter than or darker than the tolerance shown in Livestock, Poultry and Seed Program's color control guidelines for Oven-Roasted Chicken.</p>

EXHIBIT 1 USDA Labeled Shipping Containers

Marking Information: Shipping containers may be marked substantially as shown below. Detailed USDA labeling information is provided in Exhibit 2. Markings **shall** be legibly preprinted, stamped, stenciled on containers, or printed on a separate self-adhesive label applied to containers. The USDA symbol (EXHIBIT 4) is to be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the top panel or the principal display panel. The processor's name, address, and phone number may be printed on the top panel or the principal display panel. The processor's name and address may indicate the individual processing plant, the company headquarters, or the company address and phone number that handles product complaints.

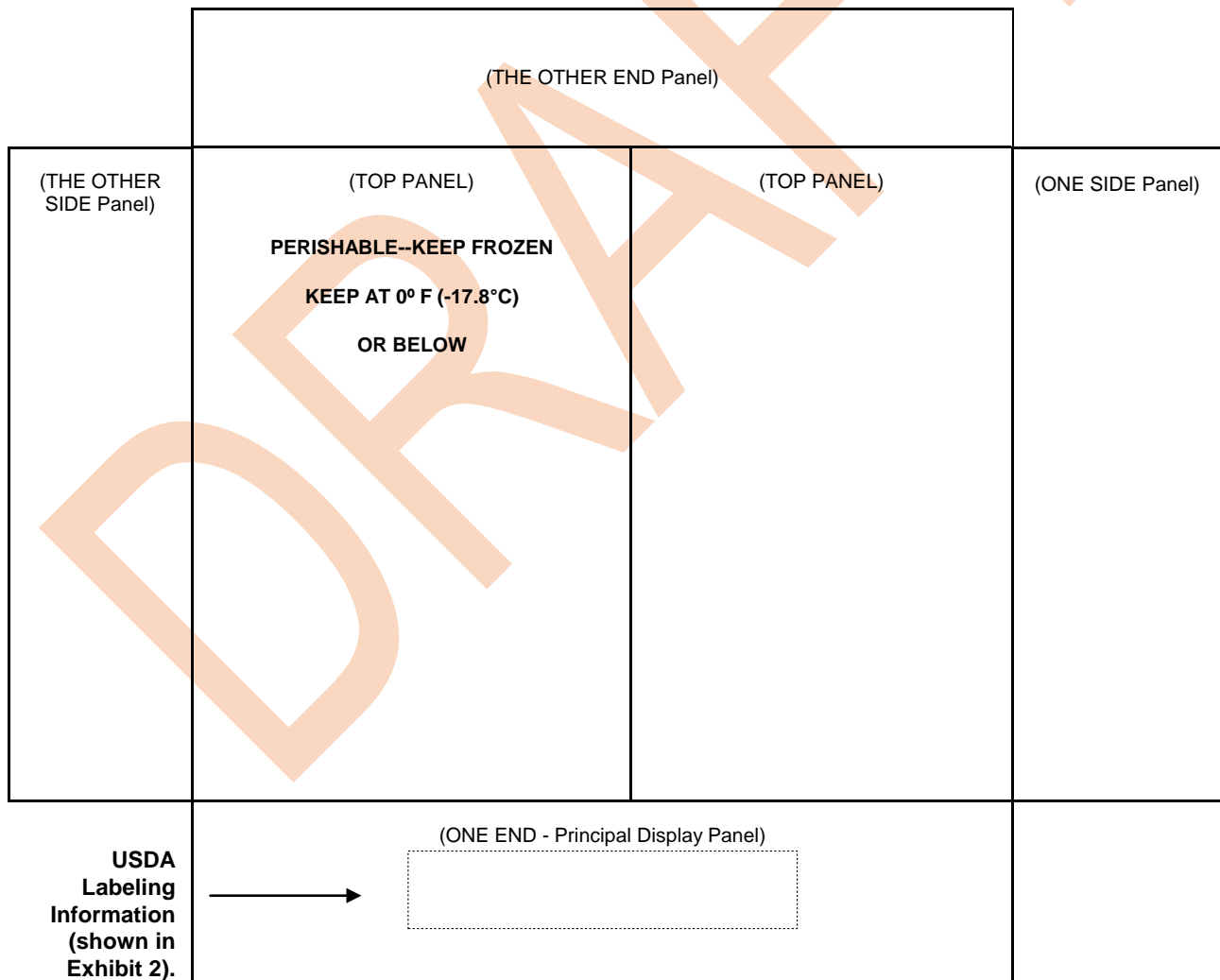


EXHIBIT 2
USDA Labeling Information for
Frozen Oven-Roasted 8-Piece Cut-up Chicken

Marking Information: USDA labeling information must be printed on the principal display panel of each shipping container as provided in Exhibit 1. Markings **shall** be legibly preprinted, stamped, stenciled on containers, or printed on a separate self-adhesive label applied to containers. The UPC symbol and code must be shown in the lower right-hand corner of the principal display panel. The USDA symbol (EXHIBIT 4) must be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the top panel or the principal display panel. The processor's name, address, and phone number may be printed on the top panel or the principal display panel. The processor's name and address may indicate the individual processing plant, the company headquarters, or the company address and phone number that handles product complaints.



	
<h2 style="margin: 0;">FROZEN OVEN-ROASTED 8-PIECE CUT-UP CHICKEN</h2>	
Ingredients: (Food Allergen Statement, Must Be Placed Here)	Nutrition Facts Label Must Be Placed Here
<h3 style="margin: 0;">KEEP FROZEN</h3>	
____ Net Weight 30 LBS. (13.61 KG)	DATE PACKED <u>Month, Day, and Year</u>
UPC Symbol and Code	

EXHIBIT 3
“Please Recycle” Symbol and Statement



**PLEASE
RECYCLE**

EXHIBIT 4

USDA SYMBOL

