



# APPROVED

## FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR CHICKEN FAJITA STRIPS, FULLY COOKED, FROZEN

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

Supersedes: FPPS Chicken Fajita Strips May 2015 –  
Changes from previous requirements in [blue](#)

**Effective: April 2016**

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### 100 ITEM DESCRIPTION

110 Chicken Fajita Strips (100117) – Frozen, fully cooked, dark meat chicken fajita strips, produced from ready-to-cook boneless, skinless drumsticks, thighs, and/or legs. The commodity [shall](#) be packaged 5 or 10 pounds per plastic-film bag to a net weight of 30 pounds in each fiberboard shipping container. A purchase unit [shall](#) consist of 1,300 shipping containers totaling 39,000 pounds.

### 200 APPLICABLE DOCUMENTS

210 The following documents are incorporated as part of this USDA, AMS, FSCS Division FPPS-Chicken Fajita Strips, Fully Cooked, Frozen – [April 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 [for Commodity Procurements and Solicitation](#).

### 300 CHECKLIST OF REQUIREMENTS

310 [Domestic Products – Refer to the current AMS Master Solicitation for Commodity Procurements](#).

320 Food Defense – Refer to the current AMS Master Solicitation for Commodity Procurements.

#### **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 shall be done under FSIS inspection.

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 shall be done under FSIS inspection.

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

530 Date Processed – The commodity **shall** not be processed or packaged more than **60** days prior to the first day of the delivery period.

540 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 part 70) and the U.S. Classes, Standards, and Grades (AMS 70.200 *et seq.*) under the supervision of an **AMS** Grader. The **AMS** Grader **shall** be responsible for certification of compliance with the requirements of this **FPPS** for **chilled chicken carcasses and parts; formulating, marinating, cooking, and slicing chicken into strips; freezing; packaging and packing; labeling and marking; net weight; and checkloading.**

541 **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.

542 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.


543 **AMS Sampling Option** – **AMS** may select additional samples of the commodity for further inspection or may draw samples for laboratory analyses.

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- 544 Lot Definition – A lot is the amount of packaged commodity produced during a processing shift.
- 550 Chicken from Other Plants – Chilled and/or frozen chicken and chicken parts may be transferred or obtained from other processing plants, provided they:
- 550.1 Have been processed, handled, and identified in accordance with this FPPS; and
- 550.2 Comply with the freshly **harvested**, organoleptic, temperature, and other applicable requirements of this FPPS as evidenced by USDA certification.
- 551 Type, class, and specific name of the product, part, or meat; date **harvested** as applicable; and the USDA-assigned plant number **shall** be shown on each shipping container.
- 552 The chilled and/or frozen chicken and chicken parts **shall** be at an internal product temperature not higher than 40 °F (4.4 °C) when shipped from the origin plant and when received at the destination plant.
- 560 Meat Time Requirements – The chilled ready-to-cook chicken and bone-in, skin-on chicken parts **shall** be fabricated into cooked commodity within 7 calendar days after the date of **harvest**. Frozen meat may be used when: produced from freshly **harvested** chicken, packaged to protect against quality deterioration during storage and identified so that the time in storage and the class, kind, and specific deboned product can be determined, held no more than 180 days in frozen storage, and the product shows no evidence of thawing and refreezing or freezer deterioration. After thawing, the meat **shall** be processed (without refreezing) into the commodity within 48 hours of tempering.
- 561 Maximum Temperature – The temperature of the carcasses, boneless parts, or meat **shall** not exceed 55 °F (12.8 °C) at any time during the preparation and processing into the commodity.
- 562 Cooling Requirements – The meat which is not used in the commodity on a continuous basis after deboning **shall** be cooled by cooling methods and media that ensure that the internal product temperature is lowered to not higher than 40 °F (4.4 °C) and not lower than 26 °F (-3.3 °C).
- 562.1 Cooling Medium – Cooling methods and media (e.g., use of liquid carbon dioxide (CO<sub>2</sub>), dry ice, or liquid nitrogen (N<sub>2</sub>)) may be used to maintain the temperature of the meat.
- 562.2 Water, refrigerated water, slush ice and water, or ice used to cool or maintain the temperature of the meat **shall** not be incorporated into the commodity. Liquid associated with normal product purge is acceptable.

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- 570 Meat – The following kinds of chicken meat **shall** be used to prepare the commodity. The meat **shall** be: boneless, skinless whole or half legs (not more than one-half of the meat missing), or boneless, skinless, whole or half drumsticks and/or thighs (not more than one-half of the meat missing), otherwise hereafter known as “meat” or “chicken dark meat.”
- 571 Unacceptable Meat – Mechanically separated (comminuted), finely ground, flaked, or finely chopped chicken meat cannot be used.
- 572 Bone, Skin, and Fat – The bones, skin, and excess fat **shall** be removed from the meat before use. Excess fat includes: visible fat not integrated in the muscle tissue that exceeds an aggregate area equivalent to the area of a circle with a diameter of 1.50 inches, and fat deposit not integrated in the muscle that extends more than 0.50 inches beyond the meat tissue.
- 573 Organoleptic Requirements – Boneless, skinless meat **shall** be examined on a continuous basis for organoleptic requirements shown in Table 1. If the meat does not comply with the organoleptic requirements, the meat the samples represent shall be rejected for use **under this FPPS**.
- 574 **Meat Defects** – Boneless, skinless meat **shall** be examined for defects on a sample basis.
- 574.1 Prior to marinating, 30 pieces of boneless, skinless meat **shall** be sampled and examined separately for the defects shown in Table 1. The frequency of sampling and the number of defects allowed **shall** be those outlined in the LPS Program’s Sample Plan Level-1. Separate examinations **shall** be made for bone and other defects, respectively.
- 574.2 Regardless of the kind and number of defects found, any sample with bone or hard bone-like material **shall** be cause for the rejection of the meat the sample represents.
- 574.3 If the sample has more defects than the maximum tolerance for the sample plan, the meat the sample represents **shall** be rejected.
- 575 Processing Sequence – The marinating and pressing or pressing and marinating, cooking, cutting into strips, and individual freezing of the commodity **shall** be a continuous sequential process. Marinated product may be held overnight at or below 40 °F and above 26 °F, until cooking.
- 575.1 Formula – The commodity **shall** be produced from 100 percent marinated boneless, skinless chicken dark meat.
- 575.2 Marinade – Chilled boneless, skinless meat **shall** be marinated in a solution of water, spices/seasonings, starch(es), and sodium/potassium/calcium phosphates before cooking.

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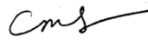
- 575.3 Soy and gluten are not allowed.
- 576 The finished product shall contain no more than 500mg sodium per 100g as evidenced by the nutritional labeling.
- 576.1 Starches/ modified food starch shall be used.
- 576.2 Maximum percentage for sodium/potassium/calcium phosphate(s) shall include any phosphates used in the combined marinating solution and spice/seasoning formulation.
- 576.3 The starch(es) and sodium/potassium/calcium phosphate shall be thoroughly mixed with water. The spices shall be the last ingredient added to the marinating solution.
- 577 The marinating solution shall be incorporated into the meat by tumbling or massaging. The tumbling or massaging shall be accomplished without shredding or mutilating the pieces of meat.
- 577.1 The marinating solution percentage incorporated within tumbled or massaged marinated boneless, skinless meat shall not exceed 16 percent (i.e., marinade increases the weight of the meat by a maximum of 16 percent over the original ready-to-cook weight).
- 578 Spices – Spices/seasonings shall be used to produce product with mild flavor profiles suitable for institutional feeding systems.
- 578.1 Marinating Solution Ingredients shall include:

578.1.1


Marinating Solution Ingredients	Percent of Total
Salt	not more than 30.00 *
Sugar	10.00
Black Pepper	10.00
Onion Powder	10.00
Garlic Powder	10.00
Chili Powder	5.00
Binders (food starch)	5.00
Grilled and/or Smoke Flavoring	5.00
Lemon Juice/Lime Juice/Vinegar	5.00
Red Pepper	2.00
Other Spices/Extracts/Ingredients	8.00
<b>Total</b>	<b>100.00</b>

\* - To maintain desired flavor profile, percentages for other listed spices are minimums and shall be increased when salt is less than 30% of the mixture.

- 578.2 Sugar may be sucrose, brown sugar, dextrose, or a combination thereof.

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- 578.3 The contractor shall furnish the AMS Grader a statement from the spice manufacturer certifying that the spices/seasonings and spice/seasoning amounts are in compliance with the spice formulation requirement prior to commodity production. If the spice formulation is produced by the contractor/processor at the plant (or some other facility), the AMS Grader shall certify compliance prior to commodity production.
- 578.4 Processing aids (e.g., anti-caking, anti-dusting agents, or other manufacturing aids) are allowed. If processing agents are used, the ingredients and amount of ingredients listed in the formulation shall remain the same.
- 578.5 Product Compliance – Formulated batches of marinating solution and marinated meat that do not comply with these requirements shall be rejected for use under this FPPS.
- 580 Cooking, Slicing, and Freezing
- 580.1 Uniform Thickness (Pressing) – The marinated meat shall be passed through a pressing process to assist in creating an approximately uniform thickness.
- 580.2 Cooking and Grill Markings
- 580.3 The commodity shall reach an internal temperature of at least 165 °F (73.9 °C) during cooking. The time and temperature of cooking shall provide cooked commodity that complies with the prescribed organoleptic requirements in Table 2.
- 580.4 Parallel grill markings are required on one surface of the meat/fajita strip.
- 580.5 Slicing into Strips – The meat shall be cut/sliced into fajita strips. All cuts shall be in a manner that shall provide strips of whole muscle dark chicken meat with reasonably smooth outer surfaces with no tears along the cut edges. These cuts may be made by mechanical means. The strips shall be a minimum 0.375 inch (3/8 inch) in width.
- 580.6 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.
- 581 Reprocessing
- 581.1 Product Eligible for Reprocessing – Raw marinated, or undercooked marinated boneless, skinless meat may be reprocessed by cooking.

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- 581.2 Product Ineligible for Reprocessing – Cooked boneless, skinless meat or cooked fajita strips which do not meet the criteria that are listed in Criteria (a) of Table 2, **shall** not be reprocessed for use under this FPPS.
- 582 Requirements for Cooked Commodity
- 582.1 Organoleptic Requirements – A sample of 10 cooked fajita strips **shall** be sampled and examined for the organoleptic requirements shown in Table 2. If any sample of commodity does not comply with the organoleptic requirements, the commodity the sample represents **shall** be rejected for use under this FPPS.
- 582.2 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 **according to QA Division policies and procedures**.
- 582.3 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, **shall** not impart objectionable odors or flavors to the commodity, **shall** be safe (cannot adulterate product or be injurious to health) for use in contact with food products, and **shall** be tamper-evident. Tamper-evident is defined as packaging and 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. **All packaging material shall comply with FSIS regulations (9 CFR § 381.144(c))**.
- 621 Plastic-film Bags – Bags for packaging 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 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,

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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 Packaging – Approximately 5 or 10 pounds of commodity shall be packaged in a plastic-film bag. The bag shall be of a length that can be readily and securely closed. The bag shall be sealed or closed with a non-metallic device that shall protect the commodity from contamination, dehydration, and freezer burn.

650 Packing – Six 5-pound or three 10-pound bags with 30 pounds net weight of commodity shall be packed in a fiberboard shipping container.

## 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 be approved by FSIS prior to acceptance for use under this FPPS.

712.2 Commercial Labels – Commercial labels shall be the processor's own commercial label. Distributors' labels are not 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 alpha numeric code may be used for information that is in addition to FSIS labeling requirements. The required

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product identification and record system, including codes, shall be reviewed by USDA/AMS before production begins for the contract(s).

714 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>

715 USDA Labeling Requirements

716 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 product must be in accordance with this FPPS.

717 Labeling and marking information shall be water-fast, non-smearing, of a contrasting color, clear and readable.


718 USDA Labeled Shipping Containers

718.1 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.

719 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 \_\_\_\_\_.


720 Universal Product Code Bar (UPC)

721 The 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


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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, 1009 Lenox Drive, Suite 202, Lawrenceville, New Jersey 08648, (609) 620-0200.


- 722 The contractor shall use the code furnished by USDA. USDA has acquired a unique processor's identification number for the commodity purchase programs and shall use this item code for the commodity purchased under this FPPS. The contractors need not join GS1 US.
- 723 The 14-digit UPC code for shipping containers of chicken fajita strips is:  
1 07 15001 00117 4
- 724 The UPC code shall be placed in the lower right-hand corner of the principal display panel of each shipping container.
- 730 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.
- 740 Inventory Control Information – The processor may include 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 shall not cover or conflict with the labeling requirements of this FPPS.
- 750 Use of Previously Printed USDA Labeling Materials
- 751 Carryover inventories of existing supplies of printed packing materials (USDA labeling) from the Commodity Specification for Chicken Fajita Strips dated May 2015 may be used. Shipping containers or labels with incorrect: (1) contract number, (2) plant number, (3) net weight, (4) date packed, shall be corrected before they are used. The incorrect information shall be blocked out and the correct information legibly printed, stamped, or stenciled 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.
- 760 Unacceptable Labeling
- 761 Commercial labels that do not have a processor traceability system and code.
- 762 Commercial labeling traceability coding and systems that have not been reviewed by a representative of USDA, AMS, LPS Program, QA Division.
- 763 Distributor Commercial Labels

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- 764 Two or more different commercial labels in the same purchase unit.
- 765 Commercial labels and USDA labels in the same purchase unit.
- 770 Free Along Side (FAS) Vessel Deliveries
- 771 FAS vessel deliveries that are not source loaded in a 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 panel.
- 800 FINAL EXAMINATION OF PACKAGED AND PACKED COMMODITY**
- 810 Packaging Defects – Packages in a delivery unit **shall** be examined for defects that affect protection, expose product, permit dehydration or freezer burn, or quality deterioration during storage, such as tears, holes, or improperly sealed or closed packages.
- 811 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.
- 812 Tolerance for Defects – If samples of packaged commodity or the shipping containers in a delivery unit have more defects than the maximum tolerance for the applicable **QA Division** sample plan, the delivery unit shall be rejected.
- 820 A purchase unit or delivery unit **shall** total 39,000 pounds 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, clips, 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.
- 824 If the total net weight is less than 450 pounds, the delivery unit **shall** be rejected.
- 824.1 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 less than 30 pounds, the delivery unit **shall** be rejected.

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- 825 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 their 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 Visual Inspection – Frozen cooked commodity showing any evidence of defrosting, refreezing, or freezer deterioration shall be rejected for use under this FPPS.
- 832 Internal Product Temperature
- 832.1 The frozen cooked commodity shall be 2 °F (-16.7 °C) or lower at the 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.
- 832.2 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 part 70, FSIS regulations, and this FPPS, at the site of processing, both during and after processing and packaging. A USDA representative 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 the AMS 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, 1400 Independence Avenue, Room 3953-S, STOP 0258, Washington, DC 20250-0258, telephone (202) 690-3147. The quality, quantity, weight, packaging, packing, and checkloading of the commodity shall be evidenced by certificates issued by

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the AMS Grader. The contractor shall not ship the commodity unless informed by the AMS Grader that the designated commodity to be shipped meets all contractual requirements 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 shall be used in any one delivery unit.

## **1000 SHIPMENT AND DELIVERY**

1010 Shipment and Delivery – Refer to the current AMS Master Solicitation for Commodity Procurements.

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. An AMS Grader, or other authorized personnel under the supervision of the AMS 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 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 Refer to the current AMS Master Solicitation for Commodity Procurements.

1030 Delivery Notification

1031 Refer to the current AMS Master Solicitation for Commodity Procurements.

1040 Split Deliveries

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1041 Refer to the current AMS Master Solicitation for Commodity Procurements.

## 1100 DESTINATION EXAMINATION

1110 The cost of a destination examination, before or after delivery, by an AMS 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 AMS Grader shall make arrangements for destination examination prior to delivery.


1111 Commodity Requirements – Before acceptance by consignee, the commodity may be examined by an AMS 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 shall 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). Commodity not meeting these requirements shall be rejected for use under this FPPS.

## 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 AMS Master Solicitation for Commodity Procurements 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.

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**TABLE 1**  
**Organoleptic Requirements and Defects for Meat**

<p><b>Organoleptic Requirements:</b></p>	<p><b>Criteria: The meat shall:</b></p> <ul style="list-style-type: none"> <li>(1) Be free of rancidity; free of fruity, sulfide-like, cardboardy, tallowy, oily, metallic, chlorine-like, other foreign or off-odors.</li> <li>(2) Be free of foreign materials (e.g., glass, paper, rubber, metal, plastic).</li> <li>(3) Show no evidence of mishandling or deterioration.</li> <li>(4) Have a bright color and show no evidence of dehydration or freezing and thawing.</li> </ul>
<p><b>Meat Defects:</b></p> <p><b>Bone:</b></p> <p><b>Other:</b></p>	<p><b>Presence of bone or hard bone-like material</b> including cartilage.</p> <p><b>A boneless, skinless:</b> thigh, drumstick, or leg with more than one-half of the meat missing.</p> <p>Presence of Skin</p> <p><b>Moderate discolorations or blood clots.</b></p> <p><b>Lightly shaded discolorations</b> exceeding an aggregate area equivalent to a circle with a diameter of 0.50 inch (1.27 cm). Slight discolorations are permitted, provided the discoloration does not detract from the overall appearance of the meat.</p> <p><b>Visible fat</b> not integrated in the muscle tissue that exceeds an aggregate area of a circle with a diameter of 1.50 inch (3.81 cm).</p> <p><b>Fat deposits</b> not integrated in the muscle tissue that extend more than 0.50 inch (1.27 cm) beyond the meat tissue.</p>
<p><b>Defects for Boneless, Skinless Thighs:</b></p>	<p><b>Tendon or tendonous material.</b></p>
<p><b>Defects for Boneless, Skinless Drumsticks and Legs:</b></p>	<p><b>Tendon or tendonous material</b> that is soft-like in texture and extends or is greater than 0.50 inch (1.27 cm) beyond the meat tissue.</p>

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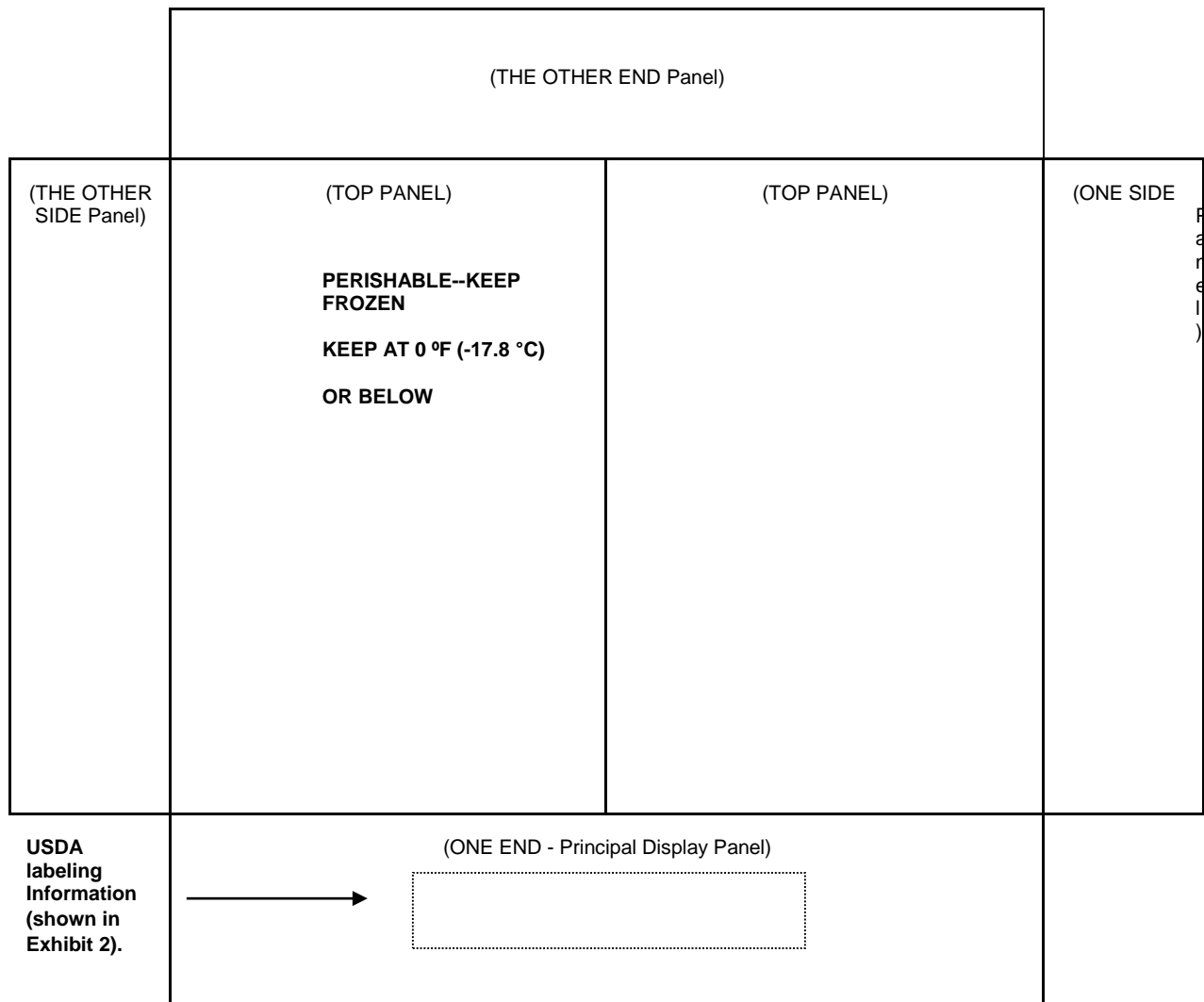
**TABLE 2**  
**Organoleptic Requirements for Cooked Commodity**

<p><b>Organoleptic Requirements:</b>          Examined after cooking prior to freezing.</p>	<p><b>Criteria:</b></p> <p>(a) The commodity <b>shall</b> be free of: (i) rancidity; (ii) metallic, overcooked, burnt, scorched, bitter, oxidized, stale, fruity, beany, oily, soapy, or other odors or flavors foreign to properly prepared and cooked chicken fajita strips; and (iii) foreign materials (e.g., glass, paper, rubber, plastic, metal).</p> <p>(b) The commodity <b>shall</b> not be dry; that is, it <b>shall</b> not lack moistness or be devoid of moisture. It <b>shall</b> have the appearance of fully cooked product. Meat <b>shall not be undercooked</b>. Meat that appears un-cooked or undercooked is not acceptable under this <b>FPPS</b>.</p>
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## EXHIBIT 1 USDA Labeled Shipping Containers

**Marking Information:** Shipping containers shall be marked substantially as shown below. Detailed 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 onto 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 principal display panel. The processor’s name, address, and phone number shall be printed on the “TOP PANEL” or principal display panel. The processor’s name and address shall indicate the individual processing plant, the company headquarters, or the company address and phone number that handles product complaints.



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**EXHIBIT 2**  
**USDA Labeling Information for Chicken Fajita Strips**

**Marking Information:** USDA labeling information **shall** 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 type of meat used (“Drumstick,” “Thigh,” and/or “Leg”) **shall** be printed on each shipping container. The UPC 14-digit I 2/5 symbol and code, **shall** be shown in the lower right-hand corner of the principal display panel. The USDA symbol, EXHIBIT 4, **shall** be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the “TOP PANEL” or principal display panel. The processor’s name, address, and phone number **shall** be printed on the “TOP PANEL” or principal display panel. The processor’s name and address **shall** indicate the individual processing plant, the company headquarters, or the company address and phone number that handles product complaints.



**Frozen Fully-Cooked**  
**Boneless, Skinless Chicken Meat**  
**CHICKEN FAJITA STRIPS**

Ingredients:  
(Food Allergen Statement,  
Must Be Placed Here)

Processor’s  
Name, Address, and Phone

Nutrition Facts Label  
Must Be placed Here

**KEEP FROZEN**

\_\_ Bags Net Weight  
30 LBS. (13.61 KG)

DATE PACKED Month, Day, and Year  
UPC Symbol and Code

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**EXHIBIT 3**  
**“Please Recycle” Symbol and Statement**



**PLEASE  
RECYCLE**

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EXHIBIT 4  
USDA Symbol



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