

**FEDERAL PURCHASE PROGRAM
SPECIFICATION (FPPS) FOR
DICED CHICKEN, FULLY COOKED,
FROZEN**

Agriculture Marketing Services (AMS)
Livestock and Poultry (LP) Program
Standards and Specifications Division (SSD)
Room 2092 S-Bldg., Phone: (202) 567-1757

Supersedes: Diced Chicken August 2017 – Changes from
previous requirements in blue

Effective: August 2022

100 ITEM DESCRIPTION

- 101 Diced Chicken, Fully Cooked, Frozen (100101) – This item is produced from ready-to-cook chickens.
- 110 Sodium – Sodium content shall not exceed 150 mg per 100 g.
- 120 Packing – Eight (8) 5-pound or four (4) 10-pound immediate packages shall be packed in a 40-pound net weight fiberboard shipping container.
- 130 Delivery Unit – Each delivery unit shall consist of 1,000 shipping containers totaling 40,000 pounds.

200 APPLICABLE DOCUMENTS

- 210 The following documents are incorporated as part of this USDA, AMS, SSD FPPS-Diced Chicken, Fully Cooked, Frozen – August 2022:
- 210.1 AMS/LP Program/Quality Assessment Division (QAD) Policies and Procedures
- 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 – Domestic Programs (MSCP-D) and Solicitation.

300 CHECKLIST OF REQUIREMENTS

- 310 Domestic Products – Refer to the U.S. Origin Product Section of the MSCP-D.
- 320 Food Defense – Refer to the Food Defense Requirements Section of the MSCP-D.

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 6110.1 Verification of Poultry Good Commercial Practices](#).

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.

511 [Date Processed](#) – The commodity shall not be processed or packaged more than 90 days prior to the first [date](#) of the delivery period [for each sales order](#).

512 Lot Definition – A lot is the amount of packaged commodity produced during a processing shift.

512.1 [Sub-Lot](#) – Contractor shall clearly identify sub-lot size and maintain the identity and traceability of each sub-lot.

520 Performance Standards – Product shall be produced under FSIS pathogen reduction standards, as specified in 9 CFR § 381.

521 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 (AMS 70.200 *et seq.*). The AMS Grader shall be responsible for certification of compliance with the requirements of this FPPS for chicken; preparation, processing, and freezing of the dices; packaged frozen dices; packing; labeling and marking; sampling; laboratory results; [and](#) net weight.

522 AMS Certification – Procedures to be followed and a schedule of fees for these services may be obtained by contacting the nearest QAD field office at:

<https://www.ams.usda.gov/resources/qad-procedures> or by contacting:

USDA, AMS, Livestock and Poultry Program, [Office of the Deputy Administrator, STOP 0249](#), 1400 Independence Avenue, [S.W.](#), [Room 2092-S](#), Washington, DC 20250-0249, [Office Phone Number \(202\) 690-5705](#).

523 All steps in the manufacturing process shall be under the direct supervision of an AMS Grader [and as outlined in QAD Policies and Procedures for quality and compliance with product requirements](#). The AMS Grader may also select samples for laboratory analyses or inspect the commodity at any point [including](#) transit and after delivery to point of destination.

- 530 Class – The commodity shall be prepared from freshly slaughtered ready-to-cook hens (mature female chickens), (AMS 70.201 (f)), weighing 4.00 pounds (1.81 kg) or more per carcass without neck and giblets, or broilers (AMS 70.201(c)) without neck and giblets.
- 531 Chicken from Other Plants – Chicken carcasses and parts may be transferred or obtained from other processing plants, provided it:
- 531.1 has been processed, handled, and identified in accordance with this FPPS; and
- 531.2 complies with the freshly harvested, organoleptic, temperature, and other applicable requirements of this FPPS as evidenced by USDA certification. USDA certification may occur either at the plant of origin or at the receiving plant.
- 532 Type, class, and specific name of the product, part, boneless, skinless part or meat; harvest date as applicable; and the USDA-assigned plant number shall be shown on each shipping container.
- 533 The chilled chicken and parts shall maintain an internal product temperature between 26°F (-3.3°C) and 40°F (4.4°C) during transit, from plant origin to destination.
- 534 Meat Time Requirements – The chilled commodity shall be processed, packaged, packed, and placed in a freezer within 7 calendar days after the harvest date.
- 540 Organoleptic Requirements – Meat shall be examined on a continuous basis for organoleptic requirements (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.
- 541 Unacceptable Meat – No frozen or previously frozen chicken shall be used. Skin, wing meat from the third wing portions, neck meat, giblets, and kidneys from cooked chicken carcasses shall not be used to prepare the dices.
- 541.1 Mechanically separated (comminuted), finely ground, flaked, finely chopped, or size reduced chicken meat shall not be used.
- 542 Two Options Available for Chicken Meat:
- 542.1 Cooked carcass – pulled meat or,
- 542.2 Raw boneless/skinless meat.
- 543 Bone and Other Defects (Table 1) – A 5-pound (2.27 kg) sample of meat shall be drawn and examined for bone and other defects prior to dicing.
- 543.1 When the meat is formulated on a weight basis (minimum 50 percent white meat/maximum 50 percent dark meat), 2.50 pounds (1.13 kg) of white meat and 2.50 pounds (1.13 kg) of dark meat shall be drawn and examined separately for bone defects.

- 543.2 The frequency of sampling and number of samples examined shall be those outlined in QAD Sample Plan Level 3 (SPL-3). Any sample with bone or hard bone-like material shall be counted as a defect under SPL-3.
- 543.3 If the number of bone defects exceed the maximum for the “target” level or result in a rejection, the frequency of sampling for bone defects shall be increased to a sample drawn twice each sampling interval until the cumulative number of bone defects reverts back to the “target” level.
- 543.4 If the sample has more defects than the maximum tolerance for the sample plan, the product the sample represents shall be rejected.
- 550 Processing Sequence – Unless otherwise specified, formulation; mixing; cooking, cooling; packing; and freezing of the commodity shall be a continuous process that complies with the time and temperature requirements of this FPPS.
- 551 Preparation of Cooked Meat for Dicing – The commodity shall be prepared from pulled (deboned) cooked white and dark meat according to one of the following methods:
- 551.1 cooked white and dark meat in natural proportion is removed from the cooked whole chicken carcass.
- 551.2 formulated on a weight basis to contain a minimum of 50 percent cooked white meat and a maximum of 50 percent cooked dark meat. The method used by the Contractor shall have established control procedures, processing sequence, product flow, and methods for handling either the pulled cooked white and dark meat or the boneless meat to ensure that:
- 551.2.1 the natural percentage of cooked white and dark meat is maintained,
- 551.2.2 no white meat is removed for other uses, and
- 551.2.3 no dark meat is added from other sources. These procedures and methods shall be reviewed and found acceptable by Supervisory personnel of QAD before they can be used to produce white and dark meat for this FPPS.
- 552 12 Percent Added Solution (Optional) – Chilled boneless, skinless meat may be tumbled, massaged, or injected with added solution of water (up to 10 percent), processing aids, and phosphates (sodium or potassium) not to exceed a total of 12 percent added solution before cooking.
- 552.1 Processing aids (e.g., anti-caking, anti-dusting agents, or other manufacturing aids) and antimicrobial agent(s) are allowed. If processing and/or antimicrobial agent(s) are used, the ingredients and amount of ingredients listed in the formulation shall remain the same.
- 552.1.1 Antimicrobial Agent(s) shall be approved USDA antimicrobial agents and used within the allowable concentration levels set forth by USDA (FSIS Directive 7120.1 Rev. 56 and 9 CFR 424.21 (c)).

- 552.2 Monosodium Glutamate (MSG), flavorings (9 CFR § 381.118(c)), soy, and gluten-containing ingredients are not allowed.
- 552.3 Sodium Requirement – The sodium content of the cooked commodity shall be no more than 150 mg per 100 g basis as evidenced by the Nutrition Facts Panel.
- 552.4 Reprocessing/Rework – Only raw or undercooked boneless, skinless white/dark meat may be reprocessed by cooking.
- 560 Dicing – The pulled cooked white and dark meat shall be mechanically diced to “0.50-inch (1.27 cm) dices” or “nominal 0.50-inch (1.27 cm) by 0.50-inch (1.27 cm) dices.”
- 561 Organoleptic and Defect Requirements for Dices
- 561.1 Organoleptic Requirements – The diced chicken shall be sampled on a continuous basis for compliance with the organoleptic requirements shown in Table 1. Any diced chicken that does not comply with the organoleptic requirements shall be rejected for use under this FPPS.
- 561.2 Defect Requirements – A 2-pound (0.91 kg) sample of diced chicken shall be drawn and examined for bone and other defects shown in Table 1, in a thawed state. The frequency of sampling and number of samples examined shall be those outlined in QAD’s Sample Plan Level 2 (SPL-2). The examination for bone shall be made separately from the examination for the other defects under SPL-3.
- 561.2.1 Regardless of the kind and number of defects (within Table 1) found, any sample with bone or hard bone-like material greater than 0.40 inch (1.02 cm) shall be cause for rejection of the product the sample represents.
- 561.2.2 If the number of bone defects exceed the maximum for the “target” level or results in a rejection, the frequency of sampling for bone defects shall be increased to a 2-pound (0.91 kg) sample drawn twice each sampling interval until the cumulative number of bone defects reverts back to the “target” level.
- 561.2.3 Product represented by a sample with more defects than the maximum tolerance for the sample plan shall be rejected.
- 562 Sieve Test – The AMS Grader shall use either an 8-inch (20.32 cm) or 12-inch (30.48 cm) diameter sieve to determine dice size requirements. For the 8-inch (20.32 cm) sieve, the AMS Grader shall split the 2-pound (0.91 kg) sample in half and test each separately. For the 12-inch (30.48 cm) sieve, the AMS Grader shall test the entire 2-pound (0.91 kg) sample.
- 562.1 Not more than 5 percent of the weight of the sample can be retained on a U.S. standard 0.75-inch (1.90 cm) sieve.
- 562.2 Not more than 5 percent of the weight of the sample can pass through an U.S. standard 0.25-inch (0.64 cm) sieve.

- 562.3 Rejected Product – The Contractor may request that the rejected packages of frozen dices be re-examined on the basis of a stationary lot. The number of shipping containers that shall be examined are outlined in 7 CFR § 70.10. One sample shall be examined from each shipping container sampled. The individual results of each sample examined with each size of screen (Section 562.1) shall be averaged. When the average for both sizes of screens comply with the dice size requirement, the stationary lot is acceptable for use under this FPPS.
- 563 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.
- 563.1 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.
- 563.2 Individually frozen commodity exiting an in-line chilling/freezing system with internal product temperatures 10°F (-12.2°C) or lower is compliant with the 24-hour freezing requirement.
- 570 Metal Detection – 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 QAD policies and procedures.
- 570.1 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 SSD in writing.
- 580 Microbiological Requirements – Sampling and Laboratory Analyses
- 581 Lot – For the purpose of microbiological testing, a lot is defined as the amount of finished Diced Chicken produced within a day, which shall be further divided into sub-lots. A sub-lot is the amount of product produced in one hour or a volume not to exceed 15,000 pounds. Contractor shall maintain the identity and traceability of each sub-lot.
- 582 Samples for Laboratory Analyses – The samples for laboratory analysis shall be collected at random from each sub-lot in an aseptic manner under the supervision of the AMS Grader.
- 582.1 For every sub-lot, three 0.50-pounds (0.23 kg) samples from each package sampled shall be collected. Costs incurred for sampling supplies, sampling, shipping the samples, and the laboratory analysis shall be paid by the Contractor. The three samples from each sub-lot shall be used as follows:
- 582.1.1 One for microbiological analyses at a USDA or USDA-approved laboratory.
- 582.1.2 One for the Contractor.

- 582.1.3 One for a reserve sample.
- 583 The frozen commodity samples shall be maintained in a frozen state.
- 584 The samples for the Contractor shall be given to the Contractor after all the samples for the lot has been drawn and prepared.
- 585 The reserve samples shall be identified as such and shall be retained in a freezer under the control of the AMS Grader. These samples shall be used for laboratory analyses when the original samples are lost or arrive at the USDA or USDA-approved laboratory in an unacceptable condition, or when requested by SSD.
- 585.1 If the reserve samples are not used, they shall be returned to the Contractor.
- 586 A sub-lot of packaged frozen commodity shall comply with the following microbiological requirements when sampled and analyzed.
- 586.1 Standard plate count shall not exceed 1,000 colony forming units (CFU)/gram.
- 586.2 Coliform count shall not exceed 50 CFU/gram.
- 586.3 *Escherichia coli* (*E. coli*) results shall be less than 10 CFU/gram.
- 586.4 Coagulase-positive *Staphylococcus aureus* (*S. aureus*) results shall be less than 10 CFU/gram.
- 586.5 *Salmonella* shall not be detected.
- 586.6 *Listeria monocytogenes* shall not be detected.
- 587 If any sample from a lot is found to exceed a critical limit or produce a positive result, it shall be ineligible and shall be diverted from the AMS purchase program. The Contractor shall maintain record of the diverted product and make it available to AMS agents upon request.
- 587.1 The USDA or USDA-approved laboratory shall immediately notify FSIS and SSD of all confirmed pathogens.
- 590 Approved Laboratories – The samples for laboratory analyses may be submitted to the USDA or a USDA-approved laboratory listed on the AMS Laboratory Approval Service website: <https://www.ams.usda.gov/services/lab-testing/microbiological>.
- 591 Laboratory Analysis – Information on sample analysis, including sample handling and preparation, methods, and reporting of results, can be found in the requirements document titled Laboratory Approval Program for the Microbiological Testing of Poultry Products for the Federal Purchase Program.
- 591.1 This document is located on the AMS Laboratory Approval Service website: <https://www.ams.usda.gov/services/lab-testing/microbiological>.

600 PACKAGING AND PACKING

- 610 Packaging - All packaging material shall comply with FSIS regulations (9 CFR § 381.144 [Packaging Materials](#)). [Diced chicken shall be packed in polyethylene-film bags with a wall thickness of not less than 3 mil \(0.003 inch\) and sealed \(tamper-evident\).](#)
- 610.1 All packaging and packing materials shall be clean and in new condition, shall not impart objectionable odors or flavors to the dices, 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\(c\)\).](#)
- 610.2 [The diced chicken shall be packaged in a manner that allows for separation of the dices after freezing. Separation may be achieved by commercially acceptable methods.](#)
- 611 Metal wire ties, paper-coated wire ties, or staples shall not be used for sealing [polyethylene-film](#) bags.
- 612 Closure methods shall be approved by a [QAD](#) representative.
- 620 Packing – Eight [\(8\)](#) 5-pound or four [\(4\)](#) 10-pound [immediate packages](#) shall be packed in a 40-pound net weight shipping container.
- 621 [The Contracting Officer may designate a specific packing orientation in the Solicitation.](#)
- 630 Shipping Containers – Shipping containers shall:
- 630.1 be good commercial fiberboard containers that are acceptable by common or other carrier for safe transport to point of destination,
- 630.2 be of such size to pack the commodity without slack filling or bulging,
- 630.3 withstand the stresses of handling, shipping, stacking, and storage, and
- 630.4 be closed by commercially accepted methods and materials. Steel or wire straps shall not be used for final closure.
- 631 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.

700 LABELING

710 Shipping containers shall comply with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable. Both immediate (packaging material) and shipping containers shall be labeled to include all information required by FSIS regulations.

720 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>

730 Nutrition Facts, Ingredients and Allergen Statements shall be on shipping containers. 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 _____. For additional guidance refer to the Compliance Guide At:

<https://www.fsis.usda.gov/sites/default/files/import/Allergens-Ingredients.pdf>

740 Commercial (retail, consumer) labeling shall be used.

741 Commercial Labeling Requirements

741.1 Commercially labeled packages and shipping containers shall be labeled in accordance with FSIS generic label approval requirements for use under this FPPS. Packages shall comply with commercial labeling requirements and must meet the Commodity/Packaging Labeling Requirements Section of the MSCP-D.

741.2 Labels shall be the processor's own commercial label.

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

750 Unacceptable Labeling

751 Commercial labels that do not have a processor traceability system and code.

- 752 Commercial labeling traceability coding and systems that have not been reviewed by a QAD representative.
- 753 Distributor Commercial Labels
- 754 Two or more different commercial labels in the same delivery unit.
- 730 Free Along Side (FAS) Vessel Deliveries
- 731 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 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 (7 CFR § 42).
- 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 QAD sample plan, the delivery unit shall be rejected.
- 820 A delivery unit shall consist of 1,000 shipping containers with a net weight of 40,000 pounds.
- 821 A bill of lading shall also be included for acceptance of the designated commodity.
- 821.1 Refer to the Bill of Lading Notations Section of the MSCP-D.
- 822 Test Weighing Procedures
- 822.1 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.
- 822.2 The USDA Grader shall conduct on-line verification of net weights. A Federal-State Supervisor, QAD, LP Program (or their designee), shall determine that the facilities and procedures are in accordance with the applicable QAD's Policies and Procedures 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.

- 831.1 A defect for condition of dices is a sample (package) in which dices are stuck together in clumps and cannot be easily and readily separated without removing from the bag. Sample size shall be one 10-pound (4.54 kg) package drawn from 18 shipping containers randomly selected from the delivery unit. If four or more samples (of the 18 samples examined at the time of loading) are found to contain the defects described, the delivery unit shall be rejected. 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 **Frozen –** 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 – 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 LP Program's instructions for this FPPS.
- 840 Inspection and Checkloading
- 841 For inspection and checkloading at time of shipping, the Contractor shall utilize either USDA Grader or Contractor Checkloading to certify. The Contractor shall notify USDA AMS QAD staff prior to production. The requirements for selection are as follows:
- 842 **USDA Grader Checkloading Requirements –** Inspection for contract compliance shall be made by a USDA representative, in accordance with 7 CFR § 70, FSIS regulations, and this FPPS, at site of processing, both during and after processing and packaging. Inspection records shall be complete and made available to USDA, as requested, to assure contract compliance.
- 842.1 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 QAD field office at:
- <https://www.ams.usda.gov/resources/qad-procedures> or by contacting:
- USDA, AMS, Livestock and Poultry Program, Office of the Deputy Administrator, STOP 0249, 1400 Independence Avenue, S.W., Room 2092-S, Washington, DC 20250-0249, Office Phone Number (202) 690-5705.

- 842.2 The quality, quantity, weight, packaging, packing, and checkloading of the commodity shall be evidenced by certificates issued by the AMS Grader. The Contractor shall not ship the commodity unless informed by the AMS Grader that the designated commodity to be shipped meets the requirements of the MSCP-D, Solicitation, and this FPPS.
- 843 Contractor Checkloading Requirements – Inspection for final contract compliance shall be made by the Contractor, in accordance with 7 CFR § 70, FSIS regulations, and this FPPS. The quality, quantity, weight, packaging and packing of the commodity shall be evidenced by a Certificate of Conformance that verifies the designated commodity to be shipped meets all the requirements as stated in this FPPS, MSCP-D and Solicitation.
- 843.1 Procedures – The Contractor shall perform checkloading examinations at the time of shipment – as described in this FPPS starting at the section labeled Loading and Shipping Frozen Commodity and sections thereafter – and shall issue a corresponding Certificate of Conformance (Exhibit 1). The Contractor is required to provide an acceptance document to accompany each shipment. Additional details are found in the Bill of Lading Notations Section of the MSCP-D.
- 843.2 Contractor inspection records and checkloading documentation shall be complete and maintained, including the Certificate of Conformance, and made available to USDA, as requested, to assure Contractor Checkloading compliance. Contractor checkloading shall be reviewed by USDA under AMS LP QAD 623 Contractor Checkloading Surveillance Program at the cost of the Contractor.
- 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, including Loading and Sealing, Delivery Notifications and Split Deliveries – Refer to Section 4A52.247 of the MSCP-D.
- 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 production date. An AMS Grader, or other authorized personnel under the supervision of the AMS Grader, shall stamp one end of each shipping container online. If there is inadequate space available on either end of the shipping container, the stamp may be applied to a side of the container.

1011.1.1 As an alternative to stamping, the Contractor may preprint the stamp on the shipping container or label. Prior approval by QAD is required before using this alternative method.

1012 A copy of the Contractor's Certificate of Conformance and Bill of Lading or the original USDA Poultry Products Grading Certificate issued at time of checkloading shall accompany each shipment.

1100 DESTINATION EXAMINATION

1110 If requested, 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) when shipped, during transit, and when received at the destination plant. When any sample exceeds 15°F (-9.4°C) the purchase unit 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 FPPS, MSCP-D and Solicitation.

1220 Waiver and/or Contract Amendment Requests – Contractor shall submit all waiver and/or contract amendment requests directly to the Commodity Procurement (CP) Program Contracting Officer for review and determination. Full list of CP Program contacts can be found at:

<https://www.ams.usda.gov/sites/default/files/media/AMSCommodityProcurementStaffContactList.pdf>

1230 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 Meat

<p>Organoleptic Requirements:</p> <p>Cooked Diced Chicken</p>	<p>Meat shall: (a) not be rancid; have a fruity, sulfide-like, cardboardy, tallowy, oily, metallic, chlorine-like, other foreign or other foreign off-odors; not contain foreign materials (e.g., glass, paper, rubber, metal, plastic, wood); or show evidence of mishandling or deterioration; and (b) have a bright color and show no evidence of dehydration or thawing and refreezing.</p> <p>Dices shall: (a) not be rancid; not have a metallic, overcooked, burnt, scorched, bitter, oxidized, stale, fruity, beany, oily, soapy, or other flavors or odors foreign to properly prepared and cooked diced chicken; and (b) not contain foreign materials (e.g., glass, paper, rubber, metal, plastic, wood).</p>
<p>Defects – Meat</p> <p>Bone:</p> <p>Other:</p> <p>Skin</p>	<p>A defect for meat is the presence of:</p> <p>Bone or hard bone-like material equal to or less than .40 inch (1.02cm) is a defect. A bone found in length greater than .40 inch (1.02cm) is cause for automatic rejection.</p> <p>Cartilage (gristle), tendon or tendinous material, ligament or ligamentous material that is soft-like in texture.</p> <p>Dark-colored (due to blood) artery or vein greater than 0.30 inch (0.76 cm) in length.</p> <p>Bruises or blood clots which exceed an area equivalent to a circle with a diameter of 0.25 inch (0.64 cm).</p> <p>An aggregate area of all discolorations with moderate intensity which exceeds an area equivalent to a circle with a diameter of 0.50 inch (1.27 cm).</p> <p>An aggregate area of skin greater than 1 square inch (6.45 cm).</p>

Exhibit 1. Contractor Checkloading and Certificate of Conformance Requirement

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

**CERTIFICATE OF CONFORMANCE FOR
THE PROCUREMENT OF DICED CHICKEN PRODUCT**

CERTIFICATE OF CONFORMANCE

I certify the following:

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

(2) The (insert the appropriate material name) is of the quality specified and conforms in all respects with the purchase order requirements, including the FPPS, Master Solicitation for Commodity Procurement – Domestic Programs (MSCP-D), and Solicitation.

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

(4) Contractor assures all meat or meat products used in fulfilling this contract was produced in the United States as defined in the AMS MSCP-D.

Date: _____

Signature: _____

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

Title: _____