

# The Pilot Project for the Procurement of Unprocessed Fruits and Vegetables

# Eligible Vendor Requirements

To be considered an eligible vendor under the USDA Pilot Project for the Procurement of Unprocessed Fruits and Vegetables, the following requirements must be met. The documents listed below must be provided to the USDA, Agricultural Marketing Service, Commodity Procurement Staff (AMS-CPS) for review and approval before being granted eligible vendorstatus.

- 1. Application Form (Attachment A).
- 2. Self-Certification Form (Attachment B).
- 3. *Domestic Origin Certification Form* (Attachment C). All products covered by this pilot program must be of domestic origin.
- 4. List of Suppliers and Subcontractors (Attachment D).
- 5. Product Segregation Plan, if handling non-domestic product.
- 6. Food Safety Audit Certification. Either a USDA-AMS Specialty Crops Inspection Division or Global Food Safety Initiative (GFSI) recognized audit for the scope(s) applicable to the operation/facility being audited: Good Agricultural Practices (GAP), Good Manufacturing Practices (GMP), Hazard Analysis Critical Control Point (HACCP), and Food Defense.
- 7. List of Suppliers and Subcontractors. Include for each:
  - Food Safety Audit Certification
  - Product(s) supplied
- 8. If supplying fresh-cut fruits and/or vegetables a Food Safety Plan must be maintained and include:
  - Verification plan for environmental monitoring and testing for Listeria\* and Salmonella
  - Verification plan for end product (finished packaged product) microbiological testing for Total Aerobic Plate Count (TPC) and *E.coli O157:H7*
  - Verification testing plan for antioxidant solution (if used) for TPC, E.coli O157:H7 and Listeria\*
  - Food Safety Plan must also include the microbiological test method used for each of the above requirements

\*Listeria – Refer to FDA: Control of Listeria monocytogenes in Ready-To-Eat Foods: <u>Guidance for Industry Draft</u> <u>January 2017</u> (or most current FDA guidance)

Vendors can seek guidance for analytical testing methods from FDA's Bacteriological Analytical Manual (BAM) at the following links: <a href="https://www.fda.gov/Food/FoodScienceResearch/LaboratoryMethods/ucm2006949.htm">https://www.fda.gov/Food/FoodScienceResearch/LaboratoryMethods/ucm2006949.htm</a> and <a href="https://www.fda.gov/downloads/Food/FoodScienceResearch/LaboratoryMethods/UCM588921.pdf">https://www.fda.gov/downloads/Food/FoodScienceResearch/LaboratoryMethods/UCM588921.pdf</a>

All application forms and supporting documentation shall be submitted electronically to <a href="FVPilotProject@ams.usda.gov">FVPilotProject@ams.usda.gov</a>. In addition to the application forms, a <a href="WBSCM Vendor Registration Form">WBSCM Vendor Registration Form</a> must be submitted to <a href="FVPilotProject@ams.usda.gov">FVPilotProject@ams.usda.gov</a> as well. All eligible vendors shall also be registered in the System for Award Management (SAM), which requires a DUNS number.

In order to receive payment of delivered unprocessed fruits and vegetables, an approved vendor must fill out and submit the Vendor/SDA Reporting Template (in Microsoft Excel format) to FVPilotProject@ams.usda.gov.

Vendors with eligible status may be subject to an audit by USDA, AMS personnel to confirm all above requirements are in place.

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#### **United States Department of Agriculture**

## **Vendor Application Documentation Requirements**

|  | Grower   | Distributor/Wholesaler/Food Hub<br>Does Repack or Otherwise Handle<br>Fresh Produce  | Distributor/Wholesaler/Food Hub<br>Does NOT Repack or Otherwise<br>Handle Fresh Produce  | Processor<br>(Dried or Frozen)   | Fresh-Cut   |
|--|--|--|--|--|---|
| WBSCM Vendor Registration Form   | Х  | Х  | X  | Х  | Х   |
| Application Form (Attachment A)  | Х  | X  | Х  | Х  | Х   |
| Self-Certification Form (Attachment B)   | Х  | X  | Х  | Х  | Х   |
| <b>Domestic Origin Certification Form</b> (Attachment C) All products for this program must be grown and produced in the U.S.  | Х  | Х  | Х  | Х  | Х   |
| List of Suppliers and Subcontractors (Attachment D) Include for each , as appropriate: - Food Safety Audit Certification (Except for Dried or Frozen Processors) Product(s) supplied               |  | X  | X  | Х  | X   |
| <b>Product Segregation Plan,</b> If also handling non-domestic product   |  | X  | X  | Х  | Х   |
| Food Safety Audit Certification (USDA or Global Food Safety Initiative (GFSI Recognized GAP, GMP, and HACCP Audit Certifications)  | Good<br>Agricultural<br>Practices<br>(GAP) or<br>USDA<br>Harmonized<br>GAP | Good Manufacturing Practices (GMP)<br>or USDA Good Handling Practices<br>(GHP), Plant Survey or Plant Systems<br>Audit<br>must include<br>Food Defense | Signed statement certifying that vendor meets GHP/GMP, and has been audited (audit can be other than USDA or GFSI recognized) Must have Food Defense Audit benchmarked by GFSI or USDA | Good<br>Manufacturing<br>Practices (GMP) or<br>USDA Plant Survey<br>or Plant Systems<br>Audit must include<br>Food Defense | Good Manufacturing Practices (GMP) or USDA Qualified Through Verification (QTV) must include Food Defense |
| Food Safety/Hazard Analysis Critical Control Point (HACCP) Plan for Fresh-cut Products must include all of the Food Safety and Verification plan requirements outlined in item number eight above. |  |  |  |  | х   |

## Global Food Safety Initiative (GFSI) Recognized GAP, GMP and HACCP Audit Certifications

| Good Agricultural Practices (GAP)  | Good Manufacturing Practices (GMP)  | Hazard Analysis Critical Control Point (HACCP)  |  |
|--|---|---|--|
| Global GAP (All Farm Base, Crops Base, Fruits & Vegetables)                          | х   | х   |  |
| Primus GFS GAP   | Primus GFS GMP (Module FSMS includes food defense)  | Primus GFS HACCP (Module FSMS includes food defense)  |  |
| SQF-GAP Farming of Plant Products<br>(Module 2, 7<br>Module 2 includes food defense) | SQF-GMP Wholesale & Distribution<br>(Module 2, 12<br>Module 2 includes food defense)                      | SQF- Level 2 or 3 GMP-Processing of Food Products (Module 2, 11 Module 2 includes food defense) |  |
| X  | SQF-GMP Preprocessing of Plant Products Produce Pack house) (Module 2, 10 Module 2 includes food defense) | FSSC 22000 (includes GMP)   |  |
| X  | SQF- GMP-Processing of Food Products<br>(Module 2, 11<br>Module 2 includes food defense)                  | Х   |  |