



APPROVED

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

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

Supersedes: Supplement 509 January 2017 – Changes
from previous requirements in [blue](#)

Effective: [May 2017](#)

100 OVERVIEW

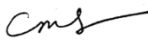
110 This document provides additional program requirements for the purchase of frozen Alaska Pollock products by the Department of Agriculture (USDA), including the applicable Federal Purchase Program Specification (FPPS) (**Exhibit A, A1 and A2**).

200 RESPONSIBILITY / ELIGIBILITY

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

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

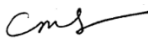
201.2 To meet the requirements of a USDC/NOAA Approved Establishment, processors of fish and fishery products may participate in one of three USDC/NOAA Inspection Systems:

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Date Revised: [05/26/17](#)

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

300 INSTRUCTIONS TO POTENTIAL SUPPLIERS

- 310 The frozen Alaska Pollock products shall be purchased on a competitive bid basis from qualified suppliers who have met the requirements described in this Section. Interested suppliers may submit a technical proposal at any time during the purchase program. Suppliers should allow 10 working days, from USDA's receipt of the technical proposal for notification of evaluation results. A supplier is deemed eligible upon notification of approval of the technical proposal by the FSCS Division.
- 320 Submission of a technical proposal is not binding on USDA. Actual purchases shall be described in the AMS Master Solicitation and Solicitations.
- 330 Documentation Requirements
- 331 Technical Proposal Requirement
- 331.1 Include a detailed description of the frozen, Alaska Pollock blocks, Alaska Pollock oven ready fish sticks or [Alaska Pollock fillet portions](#) and each of the production steps that are taken to meet or exceed the minimum product requirements set forth in the FPPS. (Plan/Do)
- 331.2 Describe all the quality assurance methods used to verify conformance to all requirements. This shall include the monitoring and measurements taken during the process to verify conformance with each requirement. All measurement results shall be recorded and made available to AMS and/or Department of Commerce (DOC). (Check)
- 331.3 Identify all corrective actions to be taken if deviations from contractual and FPPS requirements occur during production, and all preventative actions to be taken to preclude a reoccurrence. (Act)

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- 331.4 The technical proposal shall follow the format as shown in **Exhibit B, B1 and B2**. Technical proposals should be brief and concise.
- 331.5 The technical proposal shall be preceded by the following, as required by the template:
- 331.5.1 Table of Contents listing the major areas as they appear in the technical proposal; and
- 331.5.2 List of attachments and forms provided with the technical proposal with the applicable document name and reference number.
- 332 The FSCS Division shall review each technical proposal to determine if it is adequate and shall notify the supplier of the status and their eligibility to bid.

400 INSTRUCTIONS FOR SUBMISSION OF TECHNICAL PROPOSAL

- 410 The following procedures establish the acceptable minimum requirements for the format and content of the technical proposal:
- 410.1 The Government has provided a technical proposal format to be used in preparing the technical proposal (see **Exhibit B, B1 and B2**). The supplier shall submit the technical proposal as an email file attachment to AMS (Darin.Doerscher@ams.usda.gov and Steve.Whisenant@ams.usda.gov). The technical proposal shall be saved in a non-portable document file format (not PDF; e.g., Microsoft Word). The technical proposal shall be submitted in its entirety. If the file size of the technical proposal is too large to send in a single email, it may be divided and sent in multiple emails (i.e., Part 1, Part 2, Part 3, etc.). The collection of attachments and appendices may be submitted as a separate document as well.
- 410.2. The technical proposal shall be submitted by an authorized agent of the company.
- 410.3 While it is not the desire of the Government to penalize a supplier for non-compliance with formatting instructions, technical evaluators may have difficulty evaluating the technical proposal to the fullest extent possible if the proposal is not presented in the proper format. Technical evaluators shall not be required to search other subsections or sections of the offeror's technical proposal for information requested in the evaluation.
- 420 Technical Proposal Revisions
- 421 Changes to a supplier's technical proposal may be submitted at any time or at the request of the FSCS Division. All technical proposal revisions shall meet the following criteria:
- 421.1 Any changes to a technical proposal made by the supplier after its initial submittal shall be accomplished by submitting an entire technical proposal. A cover letter shall be submitted with the changes identified and an explanation of the need for the change. The supplier shall include the revision date and the appropriate page number(s).

421.2 Changes from the original technical proposal shall be highlighted and deletions in strikeouts.

500 ASSESSMENT BY THE QUALITY ASSESSMENT (QA) DIVISION

510 Once a supplier is notified by the FSCS Division that the technical proposal meets the applicable criteria, the QA Division shall contact the supplier to set up a pre-award onsite capability assessment audit of the facility's processes, food defense plan, and quality control program used to produce the product(s) to determine the supplier's ability to meet contractual requirements.

520 Pre-Award Onsite Capability Assessment Audit

521 Food Defense Assessment

521.1 The QA Division shall conduct a food defense audit that shall include, but is not limited to, a thorough evaluation of the potential supplier's food defense plan. Documentation shall support the supplier's food defense plan. If the report demonstrates that the food defense plan is inadequate, the supplier shall be notified by the FSCS Division that it is ineligible to bid. The supplier shall have an opportunity to correct identified deficiencies, modify its food defense plan and contact the QA Division. Eligibility shall depend on whether the modifications demonstrate compliance with the food defense plan.

522 Documentation shall support:

522.1 the production of the frozen Alaska Pollock product that complies with the applicable FPPS and the potential supplier's approved technical proposal, and

522.2 the supplier's food defense plan. In addition, the audit shall consist of the review of records related to purchasing, receiving, production, quality control, inventory and shipping records, and interviews with management and production personnel.

523 Upon completion of the onsite capability assessment, the auditor shall provide either a verbal or email notification of the audit findings to the FSCS Division to determine (based on the audit findings), supplier eligibility to bid. Supplier shall be notified by the FSCS Division and the official final report shall be sent once released from the QA Division.

523.1 If the audit findings demonstrate that the process or food defense plan is inadequate, the supplier shall be notified by the FSCS Division that it is ineligible to bid. The supplier shall have an opportunity to correct identified deficiencies, modify its process, food defense plan, and/or technical proposal, and resubmit to FSCS Division for further consideration.

523.2 Eligibility shall depend on whether the modifications demonstrate that:

523.2.1 the process is capable of delivering frozen Alaska Pollock product in compliance with the FPPS,

523.2.2 the supplier is in compliance with its food defense plan,

523.2.3 a successful QA Division corrective action audit is conducted, and

523.2.4 the supplier complies with other applicable contractual requirements.

530 Post-Award Assessment Audit

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

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

540 Post-Award Actions

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

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

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

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

600 DOMESTIC ORIGIN CERTIFICATION CLAUSE

Approved by  CMS

Date Issued: 06/10/11

Date Revised: 05/26/17

610 The supplier shall include the below domestic origin certification clause in its entirety in all subcontracts for fresh and frozen Alaska Pollock or Alaska Pollock products used in fulfilling any contracts awarded under this Supplement and Master Solicitation. The burden of proof of compliance is on the Contractor. All raw materials shall be shipped in containers labeled as “Domestic Only Product” on the principle display panel and the bill of lading accompanying the shipment shall contain the statement “Domestic Only Product.”

700 CERTIFICATE OF CONFORMANCE (COC)

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

800 ALASKA POLLOCK BLOCKS AND ALASKA POLLOCK FILLET PORTIONS CONTRACTOR CHECKLOADING

810 For Alaska Pollock blocks and Alaska Pollock fillet portions, the contractor shall perform checkloading examinations as described in the FPPS at the time of shipment and issue contractor’s certificate to accompany each shipment that includes all of the following information:

810.1 Purchase Order Number/Purchase Order Line Item Number;

810.2 Sales Order Number/Sales Order Line Item Number;

810.3 Destination of shipment;

810.4 Name of Product and applicable Material Number;

810.5 Shipping Date;

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

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

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

810.9 Contractor certification that product conforms with the applicable specification (FPPS);


810.10 Count and projected net weight verified and;

810.11 Signature of company official responsible for checkloading.

900 ALASKA POLLOCK OVEN READY FISH STICKS ACCEPTANCE AND CERTIFICATION

- 901 For Alaska Pollock oven ready fish sticks, the USDC Seafood Inspector shall certify acceptable product and set forth on a Certificate of Inspection and Certificate of Loading to accompany each shipment that includes the following information:
- 901.1 Purchase Order Number/Purchase Order Line Item Number.
 - 901.2 Sales Order Number/Sales Order Line Item Number.
 - 901.3 Destination of shipment.
 - 901.4 Name of product and applicable material number.
 - 901.5 Shipping Date.
 - 901.6 Production lot number(s) and date each lot was produced along with shipping container and primary container code(s) and the code used that provides traceability to establishment number, production lot and date.
 - 901.7 Count of shipping containers and total projected net weight in each production lot.
 - 901.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable.
 - 901.9 A statement that "Product conforms with the FPPS for Alaska Pollock, Oven Ready (Breaded) Fish Sticks, Frozen; count and projected net weights certified."

1000 EXHIBITS

Approved by  CMS
Date Issued: 06/10/11
Date Revised: [05/26/17](#)



APPROVED

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

Agricultural Marketing Service (AMS)
Livestock, Poultry and Seed (LPS) Program
Food Safety and Commodity Specification (FSCS) Division
Room 2628 S-Bldg, Phone: (202) 692-0342

Supersedes: FPPS APB dated April 2016 – changes from
previous requirements in [blue](#)

Effective: [January 2017](#)

100 ITEM DESCRIPTION

110 Once-Frozen Alaska Pollock Blocks

120 U.S. Grade A

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

200 CHECKLIST OF REQUIREMENTS

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

300 MATERIALS

310 FISH FLESH

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

312 U.S. Grade A - United States Standards for Grades of Frozen Fish Fillet Blocks. Standards for Grades shall be implemented in accordance with the guidance set forth in part II of the National Oceanic and Atmospheric Administration (NOAA) Handbook 25, "Inspector's Instructions for Grading Frozen Fish Blocks."

313 The U.S. Standards for Grades shall apply to once-frozen fish blocks that are rectangular shaped masses made from Alaska Pollock flesh.

SUPPLEMENT 509 TO AMS MASTER SOLICITATION EXHIBIT A

- 314 The blocks shall be made from whole fillets that are skinless and boneless (pin bone out).
- 315 The blocks shall not contain minced or comminuted fish flesh. The blocks shall not be made by restructuring (reworking) pieces of fish blocks into the shape of a fish block.
- 316 The blocks shall not contain sodium phosphates.
- 317 The blocks shall never be allowed to thaw and shall have been stored at temperatures of 0°F or less for no more than 12 months.
- 318 The blocks shall be practically free of voids and ice pockets.

320 METAL DETECTION

- 321 All product shall be free of metal contaminates. Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required. The equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures shall be identified and described.

400 PREPARATION FOR DELIVERY

410 PACKAGING AND PACKING

- 411 Packaging – Fresh (never previously frozen) Alaska Pollock [whole](#) fillets shall be layered into a block mold and deep frozen to produce fish blocks that are used as the raw material for further processing into high quality breaded and battered fish products. The once-frozen Alaska Pollock Blocks shall be wrapped or sealed to protect blocks from freezer deterioration, physical damage, and contamination.
- 412 [Alaska Pollock](#) Fish blocks shall weigh approximately 16-½ pounds and shall be packed three to a master carton with a net weight of 49-½ pounds.
- 413 The once-frozen blocks shall be protected by a paperboard block liner and then packed in a cardboard master case, which reduces the likelihood of freezer burn or rancidity. The packaging should be uniform and completely cover the product.
- 414 Shipping container labeling shall declare a net weight, meaning actual product weight.
- 415 Style and Size of Container – Only one size and style of bags and cases may be offered in an individual shipping unit. The shipping containers shall be in compliance with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable.

SUPPLEMENT 509 TO AMS MASTER SOLICITATION EXHIBIT A

416 Labeling - Cases shall be labeled to include all information required by United States Department of Commerce (USDC) regulations. Shipping container labels shall be illustrated in the contractor's technical proposal and contain the following information:

416.1 USDA Shield – The shield shall be at least 2 inches high and shall appear on top or on the principle display panel of each case.



416.2 The applicable purchase order number.

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

416.4 USDC Inspection Mark and Grade – The Processed Under Federal Inspection "PUFI" mark along with the Grade A Shield.

416.5 Material Number – 110601.

416.6 Product Name – Once-Frozen Alaska Pollock Blocks.

420 PALLETIZED UNIT LOADS

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

500 PRODUCT ASSURANCE

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

- 510.1 21 CFR Part 110
- 21 CFR Part 117 Subparts A, B and F
- 21 CFR Part 123
- NOAA SI Approved Establishments Requirements
- 50 CFR Part 260

SUPPLEMENT 509 TO AMS MASTER SOLICITATION EXHIBIT A

- 510.2 To meet the requirements of a USDC/NOAA Approved Establishment, processors of fish and fishery products may participate in one of three USDC/NOAA Inspection Systems:
- 510.3 USDC/NOAA HACCP Quality Management Program (HACCP QMP);
A Systems Audit based service which requires firms to be subjected to unannounced systems audits on a quarterly frequency interval to substantiate overall compliance with all pertinent regulations and to meet quality requirements. Firms operating under the USDC/NOAA HACCP Quality Management Program will be subjected to product verifications performed during every audit to verify that the processing systems are capable of delivering finished product quality which meets Grade A.
- 510.4 USDC/NOAA Integrated Quality Assurance (IQA) Program;
A reduced inspection service which requires that firms assume greater verification and documentation responsibility and NOAA SI performs verification checks of the facility, QA system and product quality results.
- 510.5 USDC/NOAA Resident Inspector Program;
A continuous inspection service whereby USDC Inspection personnel are present during all hours of production to fulfill USDA contracts.

520 DELIVERED PRODUCT

- 521 Delivery Unit - Each delivery unit shall consist of 800 shipping containers with a net weight of 39,600 pounds. No tolerances shall be allowed.
- 522 All products shall be delivered to AMS assigned destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials Standard (ASTM) F1157-04 and/or the International Organization for Standards (ISO) 17712-2010 as required under the Master Solicitation. Seals shall be 1/8th-inch diameter cable, high-security bolt, or equivalent.

530 WARRANTY AND COMPLAINT RESOLUTION

- 531 Warranty – The contractor shall guarantee that the product complies with all specification requirements, production plan declarations, and provisions set forth in the Master Solicitation and Supplement.
- 532 Complaint Resolution – Customer complaint resolution procedures shall be included in the production plan. These procedures shall include: a point of contact, investigation steps, intent to cooperate with AMS, and product replacement or monetary compensation. The procedures shall be used to resolve product complaints from recipient agencies or AMS.

600 NON-CONFORMING PRODUCT

SUPPLEMENT 509 TO AMS MASTER SOLICITATION EXHIBIT A

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

700 CONTACTOR CHECKLOADING

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

701.1 Purchase Order Number/Purchase Order Line Item Number;

701.2 Sales Order Number/Sales Order Line Item Number;

701.3 Destination of shipment;

701.4 Name of Product and applicable Material Number;

701.5 Shipping Date;

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

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

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

701.9 Contractor certification that product conforms with the applicable specification (FPPS-APB-2017);

701.10 Count and projected net weight verified and;

701.11 Signature of company official responsible for checkloading.



APPROVED

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

Agricultural Marketing Service (AMS)
Livestock, Poultry and Seed (LPS) Program
Food Safety and Commodity Specification (FSCS) Division
Room 2628 S-Bldg, Phone: (202) 692-0342

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

Effective: [April 2017](#)

100 SCOPE

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

200 APPLICABLE DOCUMENTS

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

201.1 Commercial Item Description (CID) A-A-20325, March 12, 2001.

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

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

300 ITEM DESCRIPTION

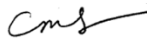
301 Alaska Pollock, Oven Ready (Breaded) Fish Sticks, Frozen (Fish Sticks).

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

303 Purchaser shall specify primary container size configuration in each solicitation.

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

400 CHECKLIST OF REQUIREMENTS

Approved by  CMS
Date Issued: 01/09/17
Date Revised: [04/20/17](#)

SUPPLEMENT 509 TO AMS MASTER SOLICITATION EXHIBIT A1

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

410 MATERIALS

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

420 FISH FLESH / PRODUCT CHARACTERISTICS

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

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

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

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

425 Product Classification and Characteristics.

425.1 Fish species I – Alaska Pollock.

425.2 Style A – Fillet block (deep skinned).

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

425.3 Type 3 – Stick (at least three-eighths of an inch thick; and their largest dimension is at least three times the next largest dimension).

425.3.1 Oven-ready weight a – 28.35 g (1.00 oz.).

425.4 Fried fish type b – Fried.

SUPPLEMENT 509 TO AMS MASTER SOLICITATION EXHIBIT A1

- 425.4.1 Composition (a) – Meets the requirements of U.S. Grade A. Fish Sticks shall contain at least 64% by weight of fish flesh determined by the AOAC Official Method 996.15 and appropriate adjustment factor (60% fish flesh plus 4% adjustment factor). Compliance with the 64% fish flesh content in the raw formula shall be determined by the ‘on-line method’ as set forth in Definitions (g) of the U.S. Grade Standards.
- 425.5 Coating (2) – Crispy style Breading.
- 425.5.1 The Fish Sticks shall be battered in wheat flour and breaded in a wheat flour based breading normally used for commercial markets. Additional ingredients that include spices, seasonings, salt, etc. may be used as needed to produce the desired flavor, color, texture, and crispness.
- 425.5.2 The batter/breading shall be made with whole grain flour or whole grain-rich flour using one of the following options:
- 425.5.2.1 Option 1: 100% whole grain, or
- 425.5.2.2 Option 2: whole grain-rich – shall contain at least 50% whole grains and the remaining grains in the product shall be enriched.
- 425.5.3 Monosodium glutamate is not allowed.
- 425.5.4 Significant ingredients (more than 1 percent) shall be derived from U.S. produced products.
- 425.6 CN labeling 1 – With a CN label for Material Number [110851](#) only. The bulk packaged Fish Sticks shall comply with USDA, Food and Nutrition Service (FNS), Child Nutrition Programs, National School Lunch Program. The CN label information (and evidence of approval for use) shall be submitted as part of the supplier’s technical proposal. A four (4.0) ounce serving must credit as at least two Meat/Meat Alternative and one grain-equivalent.
- 425.6.1 The CN Labeling Program is run by the Food and Nutrition Service (FNS) directly with commercial food processing firms and in cooperation with AMS and FSIS and other Federal agencies. The Program requires an evaluation of a product’s formulation by FNS to determine its contribution toward Meal Patterns Requirements (MPR) for meals served under USDA’s Child Nutrition Programs. To carry a CN label, the eligible product’s formulation must be evaluated by USDA to verify its contribution toward meal pattern requirements using yields in the USDA Food Buying Guide for Child Nutrition Programs. For information on the CN Labeling Program, see the section for Food Manufacturers/Industry on the FNS website <http://www.fns.usda.gov/cnlabeling/child-nutrition-cn-labeling-program> and contact the following:

SUPPLEMENT 509 TO AMS MASTER SOLICITATION EXHIBIT A1

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

430 FINISHED PRODUCT REQUIREMENTS

431 Sodium – Maximum sodium content shall be 280 mg or less per 100 grams or 320 mg or less per 113 gram serving (four-1 ounce fish sticks).

432 Fat – Maximum fat content shall be 7 grams or less per 100 grams or 9 grams or less per 113 gram serving (four-1 ounce fish sticks).

433 Trans fat – 0 grams per 100 grams.

440 INDIVIDUALLY QUICK FROZEN (IQF)

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

450 METAL DETECTION

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

460 PREPARATION/COOKING METHODS

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

470 FINISHED PRODUCT EVALUATION

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

480 PREPARATION FOR DELIVERY

481 Packaging and Packing

SUPPLEMENT 509 TO AMS MASTER SOLICITATION EXHIBIT A1

- 482.1 Packaging – All primary containers shall function as a tamper evidence indicator to provide added assurance of product integrity through the method of sealing or closure.
- 482.1.1 The Fish Sticks shall be packaged in eight (8) 5-pound or four (4) 10-pound primary containers for Material Number 110851 or twenty (20) 2-pound primary containers for Material Number 110850.^{1/}
- 483 Shipping Container - The shipping containers (cases) shall be in compliance with the National Motor Freight Classification or Uniform Freight Classification.
- 484 Net Weight – Primary containers shall be packed into new 40-pound net weight shipping containers of a size to accommodate the product without slack filling or overfilling.
- 485 Style and Size of Container – Only one size and style of primary and shipping container may shall offered in an individual shipping unit.

490 LABELING

- 491 Processor shall meet all labeling laws. Both primary and shipping containers shall be labeled to include all information required by USDC regulations, be illustrated in the contractor's technical proposal and contain the required information listed below.
- 492 Primary Container – The following information shall be on each primary container:
- 492.1 Product name.
- 492.2 Manufacturer name and address.
- 492.3 Ingredient declaration.
- 492.4 An allergen statement in a format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; e.g. Allergen: Contains _____.
- 492.5 A traceability code that includes information regarding production establishment, production date and production lot.
- 492.6 Nutrition Facts panel.
- 492.7 Baking Instructions.
- 492.8 Safe handling instructions.

^{1/}The contracting officer shall designate the packaging orientation permitted for each solicitation.

SUPPLEMENT 509 TO AMS MASTER SOLICITATION EXHIBIT A1

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

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



493.2 The applicable purchase order number.

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

493.4 Nutrition Facts panel.

493.5 Baking Instructions.

493.6 USDC Inspection and Grade Mark – The Processed Under Federal Inspection “PUFI” mark along with the Grade A shield accompanied with approved label, product specifications and NOAA Form 89-819 if labels shall be used for labeling containers.

493.7 Material Number – 110851 for the bulk packed 5-pound and 10-pound primary containers, and 110850 for the 2-pound primary container packaging configuration.

493.8 Product name – Alaska Pollock, Oven Ready (Breaded) Fish Sticks, Frozen.

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

493.10 Ingredient declaration.

493.11 [The CN label information for Material Number 110851.](#)

500 PALLETIZED UNIT LOADS

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

600 DELIVERED PRODUCT

SUPPLEMENT 509 TO AMS MASTER SOLICITATION EXHIBIT A1

- 601 Delivery Unit – Each delivery unit shall consist of 950 shipping containers with a net weight of 38,000 pounds.
- 602 All products shall be delivered to AMS assigned destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials Standard (ASTM) F1157-04 and/or the International Organization for Standards (ISO) 17712-2010 as required under the Master Solicitation. Seals shall be 1/8th-inch diameter cable, high-security bolt, or equivalent.

700 QUALITY ASSURANCE

- 701 All Alaska Pollock fillet block processors and fish stick processing facilities used to fulfill USDA contracts shall be a United States Department of Commerce (USDC)/NOAA Seafood Inspection (SI) Approved Establishment . NOAA SI Approved Establishments must meet all pertinent Federal requirements applicable to processing fish and fishery products. NOAA SI Approved Establishments must comply with the following regulatory requirements that are applicable to the firm:
- 701.1 21 CFR Part 110
21 CFR Part 117 Subparts A, B and F
21 CFR Part 123
NOAA SI Approved Establishments Requirements
50 CFR Part 260
- 701.2 To meet the requirements of a USDC/NOAA Approved Establishment, processors of fish and fishery products may participate in one of three USDC/NOAA Inspection Systems:
- 701.3 USDC/NOAA HACCP Quality Management Program (HACCP QMP);
A Systems Audit based service which requires firms to be subjected to unannounced systems audits on a quarterly frequency interval to substantiate overall compliance with all pertinent regulations and to meet quality requirements. Firms operating under the USDC/NOAA HACCP Quality Management Program will be subjected to product verifications performed during every audit to verify that the processing systems are capable of delivering finished product quality which meets Grade A.
- 701.4 USDC/NOAA Integrated Quality Assurance (IQA) Program;
A reduced inspection service which requires that firms assume greater verification and documentation responsibility and NOAA SI performs verification checks of the facility, QA system and product quality results.
- 701.5 USDC/NOAA Resident Inspector Program;
A continuous inspection service whereby USDC Inspection personnel are present during all hours of production to fulfill USDA contracts.

SUPPLEMENT 509 TO AMS MASTER SOLICITATION EXHIBIT A1

701.6 Provision of Audit and Inspection Results - All Alaska Pollock fillet block manufacturing facilities and fish stick processing facilities shall provide a copy to USDA of the USDC/NOAA Certificate of Inspection issued by USDC/NOAA Seafood Inspection Program which will verify a firm's compliance with regulatory requirements and will verify that the finished product (frozen fish blocks and fish sticks) meets US Grade A requirements as outlined in applicable sections of 50 CFR Part 260 – US Standards for Grades of Fish and Fishery Products.

702 Acceptance or rejection of a lot shall be determined by the USDC Seafood Inspection Program based on the Quality Assurance Provisions (section 8.1, and 8.3) of the CID.

800 WARRANTY AND COMPLAINT RESOLUTION

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

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

900 ACCEPTANCE AND CERTIFICATION

901 The USDC Seafood Inspector shall certify acceptable product and set forth on a Certificate of Inspection and Certificate of Loading to accompany each shipment that includes the following information:

901.1 Purchase Order Number/Purchase Order Line Item Number.

901.2 Sales Order Number/Sales Order Line Item Number.

901.3 Destination of shipment.

901.4 Name of product and applicable material number.

901.5 Shipping Date.

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

901.7 Count of shipping containers and total projected net weight in each production lot.

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

SUPPLEMENT 509 TO AMS MASTER SOLICITATION EXHIBIT A1

- 901.9 A statement that “Product conforms with the FPPS for Alaska Pollock, Oven Ready (Breaded) Fish Sticks, Frozen; count and projected net weights certified.”

METRIC

A-A-20325

March 12, 2001

COMMERCIAL ITEM DESCRIPTION

FISH NUGGETS, PORTIONS, STICKS, STRIPS, BITE-SIZE PIECES, OVEN-READY, BREADED AND/OR BATTERED, FROZEN

**The U.S. Department of Agriculture (USDA) has
authorized the use of this Commercial Item Description.**

1. SCOPE. This Commercial Item Description (CID) covers frozen, breaded and/or battered, oven-ready, fish nuggets, portions, sticks, strips, and bite-size pieces (fishery products), packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties.

2. PURCHASER NOTES.

2.1 Purchasers shall specify the following:

- Fish specie(s), style(s), form(s), type(s), oven-ready weight(s), shape(s), fried type(s), composition(s), coating(s), and child nutrition (CN) labeling required. (Sec. 3).
- When the storage requirements are different than specified (Sec. 5.2.8).
- Manufacturer's/distributor's certification (Sec. 8.2) or National Oceanic and Atmospheric Administration (NOAA) certification (Sec. 8.3).

2.2 Purchasers may specify the following:

- Breeding flavor(s) (Sec. 3).
- Manufacturer's quality assurance (Sec. 8.1).
- Packaging requirements other than commercial (Sec. 9).

3. CLASSIFICATION. The fishery products shall conform to the following list as specified in the solicitation, contract, or purchase order.

Fish species, styles, forms, types, oven-ready weights, shapes, fried types, compositions, coatings, breeding flavors, and CN labeling.

Fish species I - Alaska Pollock

Fish species II - Cod

Fish species III - Other

FSC 8905

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Style A - Fillet block

Form a - Single frozen (frozen once before processing)

Form b - Twice frozen (frozen twice before processing)

Style B - Minced block

Type 1 - Nugget

Oven-ready weight a - 24.38 g (0.86 oz.) - 24.81 g (0.875 oz.)

Oven-ready weight b - 28.35 g (1.00 oz.)

Oven-ready weight c - 31.18 g (1.10 oz.)

Oven-ready weight d - Other

Shape (1) - Nugget

Shape (2) - Nautical shapes

Shape (3) - Other

Type 2 - Portion

Oven-ready weight a - 85.05 g (3.00 oz.)

Oven-ready weight b - 102.06 g (3.60 oz.)

Oven-ready weight c - 113.40 g (4.00 oz.)

Oven-ready weight d - Other

Shape (1) - Rectangle

Shape (2) - Wedge

Shape (3) - Other

Type 3 - Stick

Oven-ready weight a - 28.35 g (1.00 oz.)

Oven-ready weight b - 42.52 g (1.50 oz.)

Oven-ready weight c - Other

Type 4 - Strip

Oven-ready weight a - 28.35 g (1.00 oz.)

Oven-ready weight b - 35.44 g (1.25 oz.)

Oven-ready weight c - 36.85 g (1.30 oz.)

Oven-ready weight d - 42.52 g (1.50 oz.)

Oven-ready weight e - Other

Type 5 - Bite-size piece

Oven-ready weight a - 14.17 g (.50 oz.)

Oven-ready weight b - 21.26 g (.75 oz.)

Oven-ready weight c - Other

Un-fried fish type a - Un-fried (See section 5.1.9.1 for clarification)

Composition (a) - Meets the requirements of U.S. Grade A [Portions - 75 percent by weight of fish flesh; all other fishery product types - 72 percent by weight of fish flesh]

Composition (b) - Meets the requirements of Packed Under Federal Inspection (PUFI) [All fishery product types - minimum of 50 percent by weight of fish flesh]

Fried fish type b - Fried (See section 5.1.9.2 for clarification)

Composition (a) - Meets the requirements of U.S. Grade A [Portions - 65 percent by weight of fish flesh; all other fishery product types - 60 percent by weight of fish flesh]

Composition (b) - Meets the requirements of PUFI [Breaded fishery product types - minimum of 50 percent by weight of fish flesh; battered fishery product types - minimum of 40 percent by weight of fish flesh]

Coating (1) - Crumb Coated Breeding (Bread or cracker crumb) 1/

Coating (2) - Crispy style Breeding 1/

Coating (3) - Cornmeal Breeding

Coating (4) - Battered 2/

Coating (5) - Other

1/ Flavored breading may be selected for Coating 1 and Coating 2.

2/ Not available with Un-fried fish type a

Breading Flavor (a) - Potato flavored

Breading Flavor (b) - Honey flavored

Breading Flavor (c) - Other

CN labeling 1 - With a CN label 3/ 4/

CN labeling 2 - Without a CN label

3/ Must contain enriched or whole-grain meal and/or flour.

4/ When a CN label is specified, the oven ready, frozen, breaded and/or battered, fishery products shall comply with USDA, Food and Nutrition Service (FNS), Child Nutrition Programs, National School Lunch Program (7 CFR Part 210, Appendices A and C).

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4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products shall meet the requirements of the:

- Salient characteristics (Sec. 5).
- Manufacturer's/distributor's product assurance (Sec. 6).
- Regulatory requirements (Sec. 7).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 8).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 9).

5. SALIENT CHARACTERISTICS.

5.1 Raw Ingredients.

5.1.1 Preparation. The frozen breaded and battered, fried/un-fried, fishery products shall be prepared from frozen fish blocks, equivalent in quality to U.S. Grade A for flavor and odor and equivalent in quality to U.S. Grade B for workmanship, made from fresh or chilled, skinless fish. The fish and fishery products shall be prepared in accordance with 21 CFR Part 123, Fish and Fishery Products and with the provisions of regulations governing Processed Fishery Products, Processed Products Thereof, and Certain Other Processed Food Products, Inspection and Certification (50 CFR, Subchapter G, Part 260).

5.1.2 Fillet block. When fillet block, Style A is specified in the solicitation, contract, or purchase order, it shall be made from a single species of fish flesh as specified in the solicitation or contract or purchase order. The fillet block shall be made from fillets or fillet pieces that are skinless. It shall not contain minced or comminuted fish flesh. The block shall not be made from restructuring (re-working) pieces of fish blocks into the shape of a fish block.

5.1.3 Minced block. When minced block, Style B, is specified in the solicitation, contract, or purchase order, it may contain fish flesh from the fish species specified in the solicitation or contract or purchase order with or without additives. The minced flesh shall consist entirely of mechanically separated fish flesh.

5.1.4 Oil. When frying is used in the cooking process, vegetable oil shall be used as the frying medium. Only corn oil, cottonseed oil, soybean oil, canola oil, or a mixture of these oils shall be used. No coconut, palm kernel, or other tropical oils shall be allowed in the cooking process. The deep fat fryer oil shall be continuously filtered.

5.1.5 Flour. The wheat flour used for the fishery products shall be enriched and conform to the U.S. Standards of Identity for Enriched Flour (21 CFR § 137.165) and shall be milled from a variety of hard and/or soft wheat.

5.1.6 Batter/Breading. Commercially prepared batter/breading must be the type used to produce fishery products that will be heated in ovens by institutional users. The batter/breading shall be a commercial flour-based product that may include spices, seasonings, and other ingredients as needed to produce the desired flavor, texture, and color. Breading on un-fried fishery products shall have vegetable oil incorporated in the breader that will allow the fishery products to be oven-ready.

5.1.7 Monosodium glutamate (MSG). No MSG shall be added to the batter/breading or any other ingredient.

5.1.8 Additives. Minced fish blocks may be modified with food additives as necessary to stabilize the product quality in accordance with the requirements in 21 CFR Parts 110 and 171.

5.1.9. Composition.

5.1.9.1 Un-fried fish products.

Shall meet the following requirements when composition (a) is required:

The breaded un-fried fish sticks, nuggets, strips, and bite-size pieces shall meet the composition of product requirements for the U.S. Grade Standard for Grades of Frozen Raw Breaded Fish Sticks of 72 percent by weight of fish flesh.

The breaded un-fried fish portions shall meet the composition of product requirements for the U.S. Grade Standard for Grades of Frozen Raw Breaded Fish Portions of 75 percent by weight of fish flesh.

Shall meet the following requirements when composition (b) is required:

The breaded un-fried fish sticks, portions, nuggets, strips, and bite-size pieces shall meet PUFI requirements of a minimum of 50 percent by weight of fish flesh.

5.1.9.2 Fried fish products.

Shall meet the following requirements when composition (a) is required:

The breaded and battered fried fish sticks, nuggets, strips, and bite-size pieces shall meet the composition of product requirements for the U.S. Grade Standard for Grades of Frozen Fried Fish Sticks of 60 percent by weight of fish flesh.

The breaded and battered fried fish portions shall meet the composition of product requirements for the U.S. Grade Standard for Grades of Frozen Fried Fish Portions of 65 percent by weight of fish flesh.

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Shall meet the following requirements when composition (b) is required:

The breaded fried fish sticks, portions, nuggets, strips, and bite-size pieces shall meet PUF1 requirements of a minimum of 50 percent by weight of fish flesh.

The battered fried fish sticks, portions, nuggets, strips, and bite-sized pieces shall meet the PUF1 requirements of a minimum of 40 percent by weight of fish flesh.

5.2 Processed product.

5.2.1 Un-fried fish products composition (a) (U.S. Grade A).

5.2.1.1 Fish portions. The frozen un-fried breaded fish portions shall meet the requirements for U.S. Grade A in accordance with U.S. Standards for Grades of Frozen Raw Breaded Fish Portions (NOAA Manual 25, Part 2, Chapter 4, Section 4).

5.2.1.2 Fish sticks. The frozen un-fried breaded fish sticks shall meet the requirements for U.S. Grade A in accordance with U.S. Standards for Grades of Frozen Raw Breaded Fish Sticks (NOAA Manual 25, Part 2, Chapter 4, Section 4).

5.2.1.3 Fish nuggets, strips, bite-size pieces. The frozen un-fried breaded fish nuggets, strips, and bite-size pieces shall meet the requirements for U.S. Grade A for defects for Grades of Frozen Raw Breaded Fish Sticks (NOAA Manual 25, Part 2, Chapter 4, Section 4).

5.2.2 Un-fried fish products composition (b) (PUF1).

5.2.2.1 Fish portions. The frozen un-fried breaded fish portions shall be equivalent in quality to the lowest letter grade in accordance with U.S. Standards for Grades of Frozen Raw Breaded Fish Portions (NOAA Manual 25, Part 2, Chapter 4, Section 4).

5.2.2.2 Fish sticks. The frozen un-fried breaded fish sticks shall be equivalent in quality to the lowest letter grade in accordance with U.S. Standards for Grades of Frozen Raw Breaded Fish Sticks (NOAA Manual 25, Part 2, Chapter 4, Section 4).

5.2.2.3 Fish nuggets, strips, bite-size pieces. The frozen un-fried breaded fish nuggets, strips, and bite-size pieces shall be equivalent in quality to the lowest letter grade in accordance with U.S. Standards for Grades of Frozen Raw Breaded Fish Sticks (NOAA Manual 25, Part 2, Chapter 4, Section 4).

5.2.3 Fried fish products composition (a) (U.S. Grade A).

5.2.3.1 Fish portions. The frozen fried breaded fish portions shall meet the requirements of U.S. Grade A in accordance with U.S. Standards for Grades of Frozen Fried Fish Portions (NOAA Manual 25, Part 2, Chapter 4, Section 6). Battered fish portions shall meet the requirements of U.S. Grade A for defects for Grades of Frozen Fried Fish Portions with the exception of uniformity of size and weight and the coating defect of ridges for “rippled type” batters.

5.2.3.2 Fish sticks. The frozen fried breaded fish sticks shall meet the requirements of U.S. Grade A in accordance with U.S. Standards for Grades of Frozen Fried Fish Sticks (NOAA Manual 25, Part 2, Chapter 4, Section 6). Battered fish sticks shall meet the requirements of U.S. Grade A for defects for Grades of Frozen Fried Fish Sticks with the exception of uniformity of size and weight and the coating defect of ridges for “rippled type” batters.

5.2.3.3 Fish nuggets, strips, bite-size pieces. The frozen fried breaded fish nuggets, strips, and bite-size pieces shall meet the requirements of U.S. Grade A for defects for Grades of Frozen Fried Fish Sticks (NOAA Manual 25, Part 2, Chapter 4, Section 6). Battered fish nuggets, strips, and bite-size pieces shall meet the requirements of U.S. Grade A for defects for Grades of Frozen Fried Fish Sticks with the exception of uniformity of size and weight and the coating defect of ridges for “rippled type” batters.

5.2.4 Fried fish products composition (b) (PUFI).

5.2.4.1 Fish portions. The frozen fried fish portions shall be equivalent in quality to the lowest letter grade in accordance with U.S. Standards for Grades of Frozen Fried Fish Portions (NOAA Manual 25, Part 2, Chapter 4, Section 6). Battered fish portions shall be equivalent in quality to the lowest letter grade in accordance with U.S. Standards for Grades of Frozen Fried Fish Portions with the exception of uniformity of size and weight and the coating defect of ridges for “rippled type” batters.

5.2.4.2 Fish sticks. The frozen fried breaded fish sticks shall be equivalent in quality to the lowest letter grade in accordance with U.S. Standards for Grades of Frozen Fried Fish Sticks (NOAA Manual 25, Part 2, Chapter 4, Section 6). Battered fish sticks shall be equivalent in quality to the lowest letter grade in accordance with U.S. Standards for Grades of Frozen Fried Fish Sticks with the exception of uniformity of size and weight and the coating defect of ridges for “rippled type” batters.

5.2.4.3 Fish nuggets, strips, bite-size pieces. The frozen fried fish nuggets, strips, and bite-size pieces shall be equivalent in quality to the lowest letter grade in accordance with U.S. Standards for Grades of Frozen Fried Fish Sticks (NOAA Manual 25, Part 2, Chapter 4, Section 6). Battered fish nuggets, strips, and bite-size pieces shall be equivalent in quality to the lowest letter grade in accordance with U.S. Standards for Grades of Frozen Fried Fish Sticks with the exception of uniformity of size and weight and the coating defect of ridges for “rippled type” batters.

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5.2.5 Individual Freezing. The fishery products shall be individually frozen so the individual fish products can be easily separated by hand.

5.2.6 Size and weight. The breaded and battered fish nuggets, portions, strips, and bite-size pieces shall be at least 3/8 inch thick. The breaded and battered fish sticks shall be rectangular shaped and at least 3/8 inch thick and their largest dimension shall be at least three times the next largest dimension. The breaded fish products shall be uniform in size and weight.

5.2.7 Appearance. The fish products shall have no breaks or cuts greater than one-half the width or length. The fish products shall not be mashed, physically or mechanically injured, misshaped or mutilated to the extent that its appearance is materially affected.

5.2.8 Storage requirements. The manufactured frozen fish products shall be placed in a freezer within 2 hours after packaging, and frozen to an internal temperature of -17.8EC (0EF) within 24 hours after placement in the freezer. The product shall be maintained at -17.8EC (0EF) during frozen storage. Unless otherwise specified, the maximum storage time for frozen fish products at -17.8EC (0EF) or below is 360 days.

6. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE. The manufacturer/distributor shall certify that the fishery products provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same fishery products offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

7. REGULATORY REQUIREMENTS. The delivered fishery products shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of fishery products within the commercial marketplace. Delivered fishery products shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder. When the fishery products are used for the School Lunch Program, the fishery products shall comply with all applicable provisions of the CN programs.

8. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 8.2 or 8.3; (8.1 is optional when 8.2 is specified).* The United States Department of Commerce (USDC), NOAA, National Marine Fishery Service (NMFS) requires 8.1 when 8.3 is specified.

8.1 Manufacturer's quality assurance. When required in the solicitation, contract, or purchase order, the product manufacturer shall be required to have their facilities inspected by, NMFS, NOAA, USDC, and be eligible for listing in the USDC publication "USDC Approved List of Fish Establishments and Products." (NMFS sanitation inspections verify that, at the time of the inspection,

the manufacturer demonstrated their ability to meet rigid standards of sanitation and are capable of producing safe, wholesome fishery products).

8.2 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished fishery products meets or exceed the requirements of this CID.

8.3 NOAA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the Grading Branch, NMFS, shall be the certifying program. NMFS shall certify the quality and acceptability of the fishery products in accordance with NMFS procedures which include selecting random samples of the packaged fishery products, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official NMFS program score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, NMFS will examine the fishery products for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

9. PACKAGING. Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

10. NOAA INSPECTION NOTES. When 8.3 is specified in the solicitation, contract, or purchase order, NOAA certification shall include evaluation of the quality and condition of samples of packaged fishery products, and compliance with requirements in the following areas:

- Salient characteristics (Sec 5).
- Packaging requirements (Sec. 9 or as specified in the solicitation, contract, or purchase order).

11. REFERENCE NOTES.

11.1 NOAA certification contact. For NOAA certification, contact the nearest USDC Lot Inspection Office listed below.

Gloucester Lot Inspection Office
National Marine Fisheries Service
11-15 Parker Street
Gloucester, MA 01930
Telephone 978-281-9201
Fax 978-281-9223

Fairhaven Lot Inspection Office
National Marine Fisheries Service
147-B Washington Street
Fairhaven, MA 02719
Telephone 508-993-9309
Fax 508-990-0804

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Virginia Inspection Office
National Marine Fisheries Service
1026G Settler's Landing Road
Hampton, VA 23669
Telephone 757-722-0664
Fax 757-723-6074

Tampa Lot Inspection Office
National Marine Fisheries Service
c/o Americold Corporation
1601 North 50th Street
Tampa, FL 33619
Telephone 813-228-2546
Fax 813-228-2980

National Marine Fisheries Service
5600 Rickenbacker Road, Bldg. 7A
Bell, CA 90201
Telephone 323-526-7412
Fax 323-527-7417

National Marine Fisheries Service
7600 Sand Point Way N.E.
Seattle, WA 98115-6349
Telephone 206-526-4259
Fax 206-526-4264

11.2 CN labeling contact. For CN labeling information, contact the **Head, Technical Assistance Section, Child Nutrition Division, Food and Nutrition Service, 3101 Park Center Drive, Alexandria, VA 22302, telephone (703) 305-2609 or on the Internet at: <http://www.fns.usda.gov/fns/>.**

11.3 Sources of documents.

11.3.1 Sources of information for governmental documents are as follows:

Applicable provisions of the Food and Nutrition Service Regulations are contained in 7 CFR Part 210. The Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. Regulations Governing Processed Fishery Products, Processed Products Thereof, and Certain Other Processed Food Products, Inspection and Certification are contained in 50 CFR Subchapter G, Part 260. These documents may be purchased from: **Superintendent of Documents, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1803 or on the Internet at: <http://www.nara.gov/fedreg>.**

Copies of NOAA Manual 25 are available from: **U.S. Department of Commerce, NOAA, NMFS, P.O. Drawer 1207, Pascagoula, MS 39567-1207, telephone (228) 762-1982, Fax (228) 769-1436, via E-mail: George.Haines@NOAA.gov or on the Internet at: <http://seafood.nmfs.noaa.gov/standards.htm>.**

Copies of "USDC Approved List of Fish Establishments and Products" are available from: **U.S. Department of Commerce, NOAA, NMFS, Seafood Inspection Service, Seafood Inspection**

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Division, Documentation Approval and Supply Services Section, P.O. Drawer 1207, Pascagoula, MS 39568-1207, telephone (228) 762-1892, Fax (228) 769-1436, or on the Internet at: <http://seafood.nmfs.noaa.gov/publications.htm>.

Copies of this CID, the United States Standards for Condition of Food Containers, and beneficial comments, recommendations, additions, deletions, clarifications, etc. and any data which may improve this CID are available from and/or provided to: **Head, Food Quality Assurance Staff, FVP, AMS, USDA, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: FQAStaff@usda.gov or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.**

MILITARY INTERESTS:

Custodians

Army GL
Navy SA
Air Force - 35

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP
HHS - NIH, IHS
USDA - FV
VA - OSS
DOC - NOAA

PREPARING ACTIVITY:

Review Activities

Army - MD, QM
Navy - MC
DLA - SS

USDA - FV

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APPROVED

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

Agricultural Marketing Service (AMS)
Livestock, Poultry and Seed (LPS) Program
Food Safety and Commodity Specification (FSCS) Division
Room 2628 S-Bldg, Phone: (202) 692-0342

Effective: May 2017

100 ITEM DESCRIPTION


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

200 CHECKLIST OF REQUIREMENTS

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

210 MATERIALS

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

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211 FISH FLESH

- 211.1 Domestic Origin of Fish Flesh – The Alaska Pollock fillet portions (*Gadus chalcogrammus*) shall be derived from fish that are caught and processed in U.S. waters on a U.S. flagged vessel or caught in U.S. waters and processed in a facility based in the U.S. or U.S. Territory.
- 211.2 The Alaska Pollock fillet portions shall be prepared from once-frozen, skinless, boneless, additive-free, pin bone-out, Alaska Pollock whole fillet blocks, and shall meet U.S. Grade A for workmanship quality attributes and sensory quality (odor and flavor) attributes, which have been stored at 0°F or less for no more than twelve months.
- 211.3 Fillet portions – The end item shall consist of boneless, skinless Alaska Pollock fillet portions, pin bone-out. The end item shall be free of abnormal condition, abnormal coloration, dehydration, cutting and trimming imperfections, ragged edges, holes, tears, and improper or misplaced cuts.

212 FINISHED PRODUCT REQUIREMENTS

- 212.1 Portion Weight – During production, target portion weight for Alaska Pollock fillets shall be 4.0 ounces. Quality assurance plans shall apply upper and lower specification limits of 4.1 and 3.9 ounces, respectively.
- 212.2 Individually Quick Frozen (IQF) – The Alaska Pollock fillet portions shall be IQF so the individual fillets do not stick together.
- 212.3 Glaze – The Alaska Pollock fillet portions shall be glazed with a layer of potable water. Glaze is added by dipping or spraying the frozen fillets with potable water.
 - 212.3.1 The maximum amount of glaze permitted is equal to 5% of the portion weight. The glaze weight shall not be included in the net weight of the product.
- 212.4 Portion Shape – The Alaska Pollock fillet portions shall have uniform thickness throughout. Serpentine cut or other cut with non-parallel sides are permissible.

213 PREPARATION/COOKING METHODS

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

214 METAL DETECTION

- 214.1 Detection of stainless steel, ferrous, and non-ferrous (e.g., lead, copper, and aluminum) metals is required. The equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures shall be identified and described.

215 STATE OF REFRIGERATION

- 215.1 Alaska Pollock fillet portions shall be frozen to 0°F within 4 hours after completion of the involved lot.
- 215.2 Alaska Pollock fillet portions shall be stored, shipped, and delivered at temperatures that do not exceed 0°F

220 PREPARATION FOR DELIVERY

221 PACKAGING AND PACKING

- 221.1 Packaging – The immediate containers shall be closed by heat seal. All immediate containers shall function as a tamper evidence indicator to provide added assurance of product integrity through the method of sealing or closure. Immediate containers may be commercially marked and may be resealable. A retail-style design with multiple colors, as well as a product photograph is permissible.
- 221.2 Packing^{1/} – Four (4) 10-pound, five (5) 8-pound, eight (8) 5-pound bulk immediate containers (packages) or twenty (20) 2-pound immediate containers (packages) shall be packed in a 40-pound (net weight) shipping container.
- 221.3 Shipping Container - The shipping containers (cases) shall be in compliance with the National Motor Freight Classification or Uniform Freight Classification.
- 221.4 Style and Size of Container – Only one size and style of immediate and shipping container shall be offered in an individual shipping unit.

222 LABELING

- 222.1 Processor shall meet all labeling laws. Both immediate and shipping containers shall be labeled to include all information required by USDC regulations, be illustrated in the contractor’s technical proposal and contain the required information listed below.
- 222.2 Immediate Container – The following information shall be on each immediate container:
 - 222.2.1 Alaska Pollock Fillet Portions.
 - 222.2.2 Manufacturer name and address.
 - 222.2.3 Ingredient declaration.

^{1/}The contracting officer shall designate the packaging orientation permitted for each solicitation.


SUPPLEMENT 509 TO AMS MASTER SOLICITATION EXHIBIT A2

- 222.2.4 An allergen statement in a format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; Contains _____.
- 222.2.5 A traceability code that includes information regarding production establishment, production date and production lot.
- 222.2.6 Nutrition Facts panel.
- 222.2.7 Cooking Instructions.
- 222.2.8 Safe handling instructions.
- 222.3 Shipping Container –The following information shall be on each case:
 - 222.3.1 USDA Shield – The shield shall be at least 2 inches high and appear on top or on the principal display panel of each case.



- 222.3.2 The applicable purchase order number.
- 222.3.3 A traceability code that includes information regarding production establishment, production date and production lot.
- 222.3.4 Nutrition facts based on actual nutritional analysis of the product.
- 222.3.5 Cooking Instructions (optional).
- 222.3.6 Material Number – 110345 – for the twenty (20) 2-pound immediate containers (packages) configuration.
- 222.3.7 Product name – Alaska Pollock Fillet Portions, Unbreaded, Raw, Frozen.
- 222.3.8 An allergen statement in a format which complies with the Food Allergen Labeling and Consumer Protection Act (FALCPA) for any product which contains milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, soy or wheat; Contains _____.
- 222.3.9 USDC Inspection Mark – The Processed Under Federal Inspection “PUFI” mark.

223 PALLETIZED UNIT LOADS

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

230 PRODUCT ASSURANCE

231 QUALITY ASSURANCE

- 231.1 All processors and processing facilities used to fulfill USDA contracts shall be a USDC/National Oceanic and Atmospheric Administration (NOAA) Seafood Inspection (SI) Approved Establishment. NOAA SI Approved Establishments must meet all pertinent Federal requirements applicable to processing fish and fishery products. NOAA SI Approved Establishments must comply with the following regulatory requirements that are applicable to the firm:
- 231.2 21 CFR Part 110
21 CFR Part 117 Subparts A, B and F
21 CFR Part 123
NOAA SI Approved Establishments Requirements
50 CFR Part 260
- 231.3 To meet the requirements of a USDC/NOAA Approved Establishment, processors of fish and fishery products may participate in one of three USDC/NOAA Inspection Systems:
- 231.4 USDC/NOAA HACCP Quality Management Program (HACCP QMP);
A Systems Audit based service which requires firms to be subjected to unannounced systems audits on a quarterly frequency interval to substantiate overall compliance with all pertinent regulations and to meet quality requirements. Firms operating under the USDC/NOAA HACCP Quality Management Program will be subjected to product verifications performed during every audit to verify that the processing systems are capable of delivering fish fillet block product quality which meets Grade A.
- 231.5 USDC/NOAA Integrated Quality Assurance (IQA) Program;
A reduced inspection service which requires that firms assume greater verification and documentation responsibility and NOAA SI performs verification checks of the facility, QA system and product quality results.
- 231.6 USDC/NOAA Resident Inspector Program;
A continuous inspection service whereby USDC Inspection personnel are present during all hours of production to fulfill USDA contracts.
- 231.7 Provision of Audit and Inspection Results - All Alaska Pollock fillet block manufacturing facilities shall provide a copy to USDA of the USDC/NOAA Certificate of Inspection issued by USDC/NOAA Seafood Inspection Program which will verify a firm's compliance with regulatory requirements and will

SUPPLEMENT 509 TO AMS MASTER SOLICITATION EXHIBIT A2

verify that the frozen fish fillet blocks meet US Grade A requirements as outlined in applicable sections of 50 CFR Part 260 – US Standards for Grades of Fish and Fishery Products.

232 DELIVERED PRODUCT

- 232.1 Delivery Unit - Each delivery unit shall consist of 950 shipping containers with a net weight of 38,000 pounds.
- 232.2 Sealing –All products shall be delivered to AMS assigned destinations under seal with tamper proof, tamper resistant, serially numbered, high security seals that meet the American Society for Testing and Materials Standard (ASTM) F 1157-04 and/or the International Organization for Standards (ISO) 17712-2010 as required under this Supplement. Seals shall be $\geq \frac{1}{8}$ th inch diameter cable, high-security bolt, or equivalent.

233 WARRANTY AND COMPLAINT RESOLUTION

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

240 NON-CONFORMING PRODUCT

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

250 CONTRACTOR CHECKLOADING

- 251 Contractor shall perform checkloading examinations at the time of shipment and issue a contractor’s certificate to accompany each shipment that includes all of the following information:
- 251.1 Purchase Order Number/Purchase Order Line Item Number;
- 251.2 Sales Order Number/Sales Order Line Item Number;
- 251.3 Destination of shipment;
- 251.4 Name of Product and applicable Material Number;

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- 251.5 Shipping Date;
- 251.6 Production lot number(s) and date each lot was produced along with shipping container and immediate container code(s) and the code used that provides traceability to establishment number, production lot and date;
- 251.7 Count of shipping containers and total projected net weight in each production lot;
- 251.8 Identity of car or truck (car numbers and letters, seals, truck license, etc.) as applicable;
- 251.9 Contractor certification that product conforms with the applicable specification (FPPS-APF-2017);
- 251.10 Count and projected net weight verified and;
- 251.11 Signature of company official responsible for checkloading.

Cover Page:

Company Name

Company Address

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

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

Table of Contents (all pages and attachments shall be number and identified – any attachments must be identified and referenced in the Technical Proposal).

The technical proposal should document a quality control program that includes procedures, records, forms, pictures, etc., which demonstrates conformance with the following checklist of requirements:

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

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

Approved by  CMS

Date Issued: 06/10/11

Date Revised: [05/26/17](#)

Cover Page:

Company Name

Company Address

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

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

Table of Contents (all pages and attachments shall be number and identified – any attachments must be identified and referenced in the Technical Proposal).

The technical proposal should document a quality control program that includes procedures, records, forms, pictures, etc., which demonstrates conformance with the following checklist of requirements:

100	SCOPE
200	APPLICABLE DOCUMENTS
300	ITEM DESCRIPTION
400	CHECKLIST OF REQUIREMENTS
410	MATERIALS
420	FISH FLESH / PRODUCT CHARACTERISTICS
430	FINISHED PRODUCT REQUIREMENTS
440	INDIVIDUALLY QUICK FROZEN
450	METAL DETECTION
460	PREPARATION / COOKING METHODS
470	FINISHED PRODUCT EVALUATION
480	PREPARATION FOR DELIVERY
490	LABELING
500	PALLETIZED UNIT LOADS

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- 600 DELIVERED PRODUCT
- 700 QUALITY ASSURANCE
- 800 WARRANTY AND COMPLAINT RESOLUTION
- 900 ACCEPTANCE AND CERTIFICATION

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

Cover Page:

Company Name

Company Address

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

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

Table of Contents (all pages and attachments shall be number and identified – any attachments must be identified and referenced in the Technical Proposal).

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

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

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

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

CERTIFICATE OF CONFORMANCE FOR
THE PROCUREMENT OF FROZEN ALASKA
POLLOCK PRODUCTS

CERTIFICATE OF CONFORMANCE

I certify the following:

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

(2) The (insert the appropriate material name) is of the quality specified and conforms in all respects with the purchase order requirements, including [Supplier's name] Technical Proposal as approved by the AMS, LPS Program, FSCS Division.

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

(4) Supplier assures all meat or meat products used in fulfilling this contract was produced in the United States as defined in the AMS Master Solicitation Section I.E.

Date: _____

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

Title: _____