

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: IDCR for Once-Frozen Alaska Pollock Blocks dated January 2013 – changes from previous requirements in blue

Effective: April 2015

100	ITEM DESCRIPTION
110	Once-Frozen Alaska Pollock Blocks
120	U.S. Grade A
130	Fish blocks will weigh approximately 16-½ pounds and will be packed three (3) blocks to a master carton with a net weight of 49-½ pounds.
200	CHECKLIST OF REQUIREMENTS
210	Product will 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
300	WATERIALS
310	FISH FLESH
310	FISH FLESH Domestic Origin of Fish Flesh – The Alaska Pollock (<i>Theragra chalcogramma</i>) will 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

rectangular shaped masses made from Alaska Pollock flesh.

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- 314 The blocks will 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 Pollock blocks will be practically free of voids and ice pockets.

320 METAL DETECTION

321 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 will be identified and described.

400 PREPARATION FOR DELIVERY

PACKAGING AND PACKING 410

- 411 Packaging – Fresh (never previously frozen) Alaska Pollock 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 Fish blocks will weigh approximately 16-½ pounds and will be packed three (3) to a master carton with a net weight of 49-1/2 pounds.
- 413 The once-frozen blocks will 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 must 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 will be in compliance with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable.

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- 416 Labeling - Cases will be labeled to include all information required by United States Department of Commerce (USDC) regulations. Shipping container labels will be illustrated in the contractor's technical proposal and contain the following information:
- 416.1 USDA Shield – The shield will be at least 2 inches high and will 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.
- Product Name Once-Frozen Alaska Pollock Blocks. 416.6

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 **QUALITY ASSURANCE**

511 All frozen Alaska Pollock Blocks will be produced under the USDC, National Marine Fisheries Service (NMFS) Type I inspection, which may include Integrated Quality Assurance (IQA) or Hazard Analysis and Critical Control Point (HACCP) Quality Management Program (HACCP-QMP). The contractors must declare the type of NMFS inspection program they are operating under.

520 **DELIVERED PRODUCT**

521 Delivery Unit - Each delivery unit will consist of 800 shipping containers with a net weight of 39,600 pounds. No tolerances will be allowed.

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All products must 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 1/8 th-inch diameter cable, high-security bolt, or equivalent.

530 WARRANTY AND COMPLAINT RESOLUTION

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

600 NON-CONFORMING PRODUCT

The contractor must have documented procedures that assure nonconforming product identification, segregation, and disposition in order to prevent misuse and that nonconforming product is not delivered to USDA. The plan must address 1) control and segregation of non-conforming product, 2) removal of any USDA markings, and 3) disposition of non-conforming product, including vendor notification in writing to the FSCS Division of final disposition (e.g., diverted to commercial production, cooked or destroyed).

700 CONTACTOR CHECKLOADING

- Contractor will 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;

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- 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-2015);
- 701.10 Count and projected net weight verified and;
- 701.11 Signature of company official responsible for checkloading.

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