



Office of the  
Deputy Administrator  
Livestock, Poultry,  
and Seed Program

1400 Independence Avenue, SW.  
Room 2096-S, STOP 0249  
Washington, DC 20250-0249

July 02, 2015

## NOTICE TO THE TRADE

### **FREEZING REQUIREMENTS FOR READY-TO-EAT POULTRY ITEMS PURCHASED BY THE AGRICULTURAL MARKETING SERVICE**

The Agricultural Marketing Service is amending the freezing requirements in the Federal Purchase Program Specifications for ready-to-eat poultry products<sup>1</sup> to require that cooked products are chilled to reach an internal temperature of 10 °F (-12.2 °C) within 72 hours. This requirement, effective immediately, replaces the old requirement that cooked products are chilled to an internal temperature of 0 °F (-17.8 °C) within 72 hours.

Please direct questions or comments to Terry Lutz, AMS Livestock Marketing Specialist, at (202) 567-1757 or [terry.lutz@ams.usda.gov](mailto:terry.lutz@ams.usda.gov).

A handwritten signature in blue ink, appearing to read "C. Morris".

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Craig A. Morris  
Deputy Administrator  
Livestock, Poultry, and Seed Program

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<sup>1</sup> These include: Cooked Chicken Strips, Cooked Chicken Fajita Strips, Cooked Diced Chicken, Oven Roasted 8-Piece Cut-Up Chicken, Turkey Ham, Deli-Style Turkey Breast, Smoked Turkey Breast, and Turkey Taco Filling.