



APPROVED

FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR DICED BEEF, FROZEN

Agricultural Marketing Service (AMS)
Livestock, Poultry and Seed (LPS) Program
Food Safety and Commodity Specification (FSCS) Division
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Effective: **January 2015**

100 ITEM DESCRIPTION

- 110 Diced Beef – This item may be prepared from any portion of the carcass which yields product that meets finished product limitations.
- 120 Dices shall be of a size equivalent to not less than a ½-inch cube and not more than a ¾-inch cube with no individual surface being more than 1.0-inch in length.
- 130 Fat content shall not exceed 10 grams per 100 gram basis.

200 APPLICABLE DOCUMENTS

- 210 Institutional Meat Purchase Specification (IMPS) for Fresh Beef - Series 100, effective November 2014.

300 CHECKLIST OF REQUIREMENTS

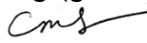
- 310 Diced Beef must be produced in accordance with Food Safety and Inspection Service (FSIS) regulations and the AMS Checklist of Requirements. The contractor's production plan, submitted to the FSCS Division, must adhere to the following checklist requirements.

320 MATERIALS

- 321 The contractor's production plan must describe a documented quality control program that includes procedures, records, forms, pictures, etc., that demonstrate conformance with the following Checklist of Requirements.

330 MEAT COMPONENT

- 331 Diced Beef may be prepared from any portion of the carcass which yields product that meets the end-item requirements by either hand or mechanical dicing (grinding is not permitted).

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- 332 Shank, detached cutaneous muscles, and heel meat shall be excluded.
- 333 Dices shall be of a size equivalent to not less than a ½-inch cube and not more than a ¾-inch cube with no individual surface being more than 1.0-inch.
- 334 To facilitate dicing, boneless beef cuts may be frozen and/or tempered, one time only.
- 335 Domestic Origin of Meat Component – Beef must originate from U.S. produced livestock as defined in the Master Solicitation and Supplement.
- 336 Grade – USDA Select, Choice or Prime.
- 337 Harvesting – Cattle will be harvested in facilities that comply with the following requirements:
- 337.1 Humane Handling – All cattle shall be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
- 337.2 Pathogen Intervention Steps – The harvest process must include at least two pathogen intervention steps. One of the intervention steps must be a critical control point (CCP) in the establishment’s FSIS recognized harvest process Hazard Analysis Critical Control Point (HACCP) plan.
- 337.3 Spinal Cord Removal – Remove all spinal cord material during the harvesting process.
- 337.4 Carcass Testing – Routinely test carcasses for Shiga-toxigenic *Escherichia coli* O157 (including O157:H7 and O157:Non-Motile (NM); herein referred to as *E. coli* O157:H7) at CCP to verify effectiveness of interventions.
- 338 Boneless Beef – Only fresh-chilled boneless beef that complies with the requirements of the previous sub-sections (337.1-337.4) of this section and the following additional requirements will be allowed:
- 338.1 Traceability – Contractor is responsible for providing sufficient product traceability and must have records to verify the source of raw materials used in each production lot.
- 338.2 Handling – All boneless beef must be maintained in excellent condition. The contractor’s production plan shall include detailed production scheduling that addresses time and temperature controls necessary to maintain excellent condition of the boneless beef. Frozen boneless beef may be used provided it is processed into the final product within 60 days from the date of pack
- 338.3 Objectionable Materials – The following objectionable materials shall be excluded:

- 338.3.1 Major lymph glands (*prefemoral* and *popliteal*), and the *sciatic (ischiatric)* nerve (lies medial to the outside round).
- 338.3.2 All bone, cartilage, silver skin on the outside round, *sacrociatic* ligament, opaque *periosteum*, tendinous ends of shanks, *gracilis* membrane, *patellar* ligament (associated with the *stifle* joint), and *achilles* tendon.
- 338.4 Mechanically Separated – Beef that is mechanically separated from bone with automatic deboning systems or advanced meat (lean) recovery (AMR) systems is not allowed.

340 FINISHED PRODUCT LIMITATIONS

- 341 Fat - Surface and/or seam fat shall not exceed 1/8-inch at any point. The maximum surface fat thickness at any one point is evaluated by visually determining the areas on the edges of either side of the dice which have the thickest amount of fat and measuring the thickness of fat in these areas. The maximum seam fat thickness at any one point is evaluated by visually determining the areas of fat between layers of lean on any side of the dice which have the thickest deposits of fat and measuring the width in these areas. The resulting fat content shall not exceed 10 grams per 100 gram basis.
- 342 Dimensions - Dices shall be of a size equivalent to not less than a 1/2-inch cube and not more than a 3/4-inch cube with no individual surface being more than 1.0-inch.
- 343 Objectionable Materials - Dices shall be free of objectionable materials listed in Section 339.3.
- 344 Dices not meeting these requirements shall not exceed 10 percent, by weight, of the finished product.

360 STATE OF REFRIGERATION

- 361 Product will be frozen to an internal temperature of not higher than 0°F (-17.8°C) within 72 hours from the time of final fabrication of the lot.

370 METAL DETECTION

- 371 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 contractor's production plan must identify and describe the equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.

400 PREPARATION FOR DELIVERY

410 The contractor's production plan will assure that all packaging, packing, labeling, closure, marking, and palletization comply with the National Motor Freight Regulations and FSIS regulations and the requirements listed below.

420 PACKAGING

421 Product shall be bulk packaged without use of plastic liner material directly into leak-proof shipping containers with fiberboard that is wax impregnated, have a moisture barrier coating, or have plastic laminated interior panels.

430 PACKING

431 Diced Beef shall be packed to a net weight of 60 pounds.

440 CLOSURE

441 Shipping containers will be closed by strapping or taping.

450 LABELING

451 Shipping containers will be labeled to include all information required by FSIS regulations. Shipping container labels will be illustrated in the contractor's production plan and contain the following information:

451.1 USDA shield at least 2 inches high and appearing on the top of the container or on the principal display panel.



451.2 Applicable purchase order number.

451.3 A traceability code that is traced back to establishment number, production lot, and date.

451.4 Material Number: 110196

451.5 The product name "Diced Beef, Frozen"

451.6 Ingredient declaration (including single ingredient products).

451.7 Nutrition facts panel based on actual nutritional analysis of the product.

451.8 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; e.g. Allergen: This product contains _____.

460 PALLETIZED UNIT LOADS

461 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.

470 DELIVERY UNIT

471 The delivery unit shall be 700 shipping containers with a net weight of 42,000 pounds. No tolerance will be allowed.

500 DELIVERED PRODUCT

510 SIZE AND STYLE OF CONTAINER

511 Only one size and style of shipping container may be used in any one delivery unit.

520 TEMPERATURE

521 Product temperature will not exceed 0°F at the time of shipment and delivery.

480 SEALING

481 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 1/8th-inch diameter cable, high-security bolt, or equivalent.

500 PRODUCT ASSURANCE

510 WARRANTY AND COMPLAINT RESOLUTION

511 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.

512 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

610 The contractor must include a plan to assure that non-conforming product is not delivered under USDA contracts. 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).

620 CONTACTOR CHECKLOADING

621.1 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:

621.1.1 Purchase Order Number/Purchase Order Line Item Number;

621.1.2 Sales Order Number/Sales Order Line Item Number;

621.1.3 Destination of shipment;

621.1.4 Name of Product and applicable Material Number;

621.1.5 Shipping Date;

621.1.6 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;

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

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

621.1.9 Contractor certification that product conforms with the applicable specification (FPPS-DB-2015);

621.1.10 Count and projected net weight verified and;

621.1.11 Signature of company official responsible for checkloading.

700 AMS MONITORING AND PRODUCTION ASSESSMENT

710 An AMS Quality Assessment (QA) Division agent must be present during the production of the finished product. The QA Division agent will monitor and verify the processing steps, quality assurance activities, and any corrective actions to assure that all requirements outlined in the approved production plan are complied with. The QA Division agent will be conducting the monitoring and production verification in accordance with the Monitoring and Evaluation Protocol for Conformity Assessment of FPPS requirements and applicable QA Division instructions. Any deviations to contractual requirements will be reported to the contractor and Contracting Officer. The Contracting Officer will make all determinations as to the acceptability of the product relative to findings documented by the QA Division agent.