



APPROVED

FEDERAL PURCHASE PROGRAM SPECIFICATION (FPPS) FOR CHICKEN STRIPS, FULLY COOKED, FROZEN

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

Effective: March, 2015

100 SCOPE

110 This FPPS – Chicken Strips – 2015 is for use by the United States Department of Agriculture (USDA), AMS, Commodity Procurement Staff (CPS) to procure fully cooked, frozen chicken strips.

200 APPLICABLE DOCUMENTS

210 The following documents are incorporated as part of this USDA, AMS, FSCS Division FPPS-Chicken Strips-2015:

210.1 Quality Assessment Division (QAD) Procedures Manual.

210.2 Poultry Products Inspection Regulations (9 CFR § 381).

210.3 Regulations Governing the Voluntary Grading of Poultry Products and Rabbit Products (7 CFR § 70) and the U.S. Classes, Standards, and Grades for Poultry (AMS 70.200 *et seq.*, 9 CFR § 381.170 to 172).

210.4 AMS Master Solicitation and Applicable Supplement.

300 CHECKLIST OF REQUIREMENTS

310 Material

311 The contractor's technical proposal must describe a process plan with a documented quality control program that includes procedures, records, forms, etc., that demonstrate conformance with the following Checklist of Requirements. The FSCS Division may request changes to the technical proposal at any time.

- 312 Boneless chicken shall be derived from poultry harvested at facilities that comply with the following origin and harvest requirements:
- 312.1 Domestic Origin – All poultry will originate from U.S. produced livestock as defined in the AMS Master Solicitation, as amended.
 - 312.2 Humane Handling – All poultry shall be humanely handled in accordance with all applicable FSIS regulations and AMS requirements.
 - 312.3 Residue Prevention – Harvest and production establishments must have a Hazard Analysis Critical Control Point (HACCP) system to control veterinary drug, pesticide, and environmental contaminant residues per FSIS regulations. Helpful information is available in the FSIS Compliance Guide for Residue Prevention 2013.
 - 312.4 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 supplier’s FSIS recognized harvest process HACCP plan and the CCP intervention(s) must be scientifically validated to achieve a three-log reduction of enteric pathogens.
- 313 The commodity must be prepared from freshly harvested broiler/fryer chickens (AMS 70.201(c)) or parts (AMS 70.210).
- 314 Traceability – Boneless chicken shall be traceable to sources that comply with the above domestic origin and harvest requirements. Contractors are also responsible for providing sufficient product traceability and must have records to verify the source of raw materials used in each lot of product.
- 315 Meat Recovery Systems
- 315.1 Mechanical Separation – Boneless chicken meat that is mechanically separated from bone with automatic deboning systems, advanced lean (meat) recovery (AMR) systems or powered knives, will not be allowed.
 - 315.2 [Ground chicken meat, finely chopped chicken meat will not be allowed.](#)
- 316 The chilled and/or frozen chicken and chicken parts must be at an internal product temperature not higher than 40 °F (4.4 °C) when shipped from the origin plant and when received at the destination plant.

- 317 Bone, Skin, and Fat – Bones, skin, and excess fat must be removed from the meat before use. Excess fat includes:
- 317.1 visible fat not integrated in the muscle tissue that exceeds an aggregate area equivalent to the area of a circle with a diameter of 1-½ inches, and;
- 317.2 fat deposits not integrated in the muscle that extends more than ½ inch beyond the meat tissue.
- 318 Boneless, skinless chicken meat in natural proportion white and dark meat (9 CFR § 381.117(c)) from whole carcasses (AMS 70.201(c)) or parts (AMS 70.210) may be used provided it is frozen within 7 calendar days from the date of harvest and processed into the final product within 180 days from date of pack.

400 PROCESSING

- 410 The commodity must not be processed or packaged more than 30 days prior to the first day of the delivery period.
- 411 The temperature of the carcasses, boneless parts, or meat must not exceed 55°F (12.8°C) at any time during preparation and processing.
- 412 The chilled ready-to-cook chicken and bone-in, skin-on chicken parts must be fabricated into cooked commodity within 7 calendar days from the date of harvest.
- 412.1 Handling – The contractor’s technical proposal shall include detailed production scheduling that addresses time and temperature controls necessary to maintain excellent condition of the boneless chicken.
- 413 Cooling Requirements – Meat not used on a continuous basis after deboning must be cooled by cooling media (413.1) and ensure that the internal product temperature is maintained between 26°F (-3.3°C) and 40°F (4.4°C).
- 413.1 Cooling Medium – Cooling methods and media (e.g., use of liquid carbon dioxide (CO₂), dry ice (CO₂), or liquid nitrogen (N₂)) may be used to maintain temperature.
- 413.2 Water, refrigerated water, slush ice and water, or ice used to cool or maintain the temperature is not acceptable.

414 Marination – The marinating solution percentage incorporated within tumbled or massaged marinated boneless, skinless meat must not exceed 10 percent (i.e., marinade increases the weight of the meat by a maximum of 10 percent over the original ready-to-cook weight). The marinating solution shall be comprised of the following (**flavorings (9 CFR § 381.118(c)), soy, and gluten are not allowed**);

Water (minimum)	88.75 percent
Added processing aids	8.00 percent
Phosphate (sodium or potassium) (up to)	3.25 percent

414.1 The marinating and pressing, cooking, cutting into strips, and individual freezing of the commodity will be a continuous and sequential process.

414.2 Sodium Requirement. The sodium content of the cooked commodity should be no more than 250 mg per 100 gram basis as evidenced by laboratory analysis.

415 Cooking, Grill Markings, Slicing, and Freezing

415.1 All products will be fully cooked in accordance with FSIS regulations.

415.2 Uniform Thickness (Pressing). The marinated meat must pass through a press to assist in creating an approximately uniform thickness of the chicken strips.

415.3 Parallel grill markings are required on one surface of the meat strip.

415.4 Slicing may be made by mechanical means and will provide strips of whole muscle chicken meat with reasonably smooth outer surfaces with no tears along the cut edges.

415.5 Strips must be a minimum **0.375 inch** (3/8-inch) in width.

416 **Freezing.** After cooking, the internal product temperature must be lowered continuously by an in-line chilling/freezing system. Individually frozen commodity exiting an in-line chilling/freezing system with internal product temperatures higher than 0°F (-17.8°C) must be packaged and placed in a freezer. The internal product temperature must be lowered to 0°F (-17.8°C) or lower within 24 hours from the time the commodity enters the freezer.

417 Metal Detection – 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 must identify and describe the equipment, location, detection procedure, sensitivity levels, frequency of equipment validation, and corrective action procedures.

418 Equipment – All equipment used to produce chicken products for USDA shall be maintained and routinely checked for optimal performance.

500 PACKAGING AND PACKING

510 The contractor 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.

510.1 Packaging – Polyethylene film bag with wall thickness not less than 2 mil (0.002 inch) shall function as a tamper evidence indicator to provide added assurance of product integrity through the method of sealing or closure.

510.2 Packing – Six (6) 5-pound or three (3) 10-pound immediate containers (packages) will be packed in a 30-pound (net weight) shipping container.

510.3 Closure – Shipping containers shall be strapped or taped.

600 LABELING

610 CN Labeling information or a Product Formulation Statement demonstrating product contribution to the National School Lunch Program meal pattern requirements must be provided as part of the Technical Proposal.

611 Each immediate container (packaging) is required to have a traceability code that is traced back to establishment number, production lot, and date.

620 Shipping containers will be labeled to include all information required by FSIS regulations as well as the following information:

620.1 A traceability code that is traceable back to establishment number, production lot, and date.

620.2 A “Best-If-Used-By” date that is 180 calendar days from the date of production.

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

620.4 USDA shield at least 2-inches high and appearing on the top of the container or on the principle display panel.



620.5 Applicable contract and purchase order number.

620.6 Material number: 110462

620.7 Product Name "Chicken Strips, Fully Cooked, Frozen".

620.8 Ingredient declaration (including single ingredient products).

620.9 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: This product contains _____.

700 PREPARATION FOR DELIVERY

710 All products 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.

720 Sealing – 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 (ASTM) Standard F1157-04 and/or the International Organization for Standards (ISO) 17712-2010 as required under this Supplement. Seals shall be 1/8th - inch diameter cable, high-security bolt, or equivalent.

730 Delivery Unit – Each delivery unit will consist of a 1,300 cases with a net weight of 39,000 pounds.

740 Size and Style of Containers – Only one size and style of shipping container may be used in any one delivery unit.

- 750 Temperature
- 751 The internal product temperature of the frozen cooked commodity must be 2 °F (-16.7 °C) or lower at the time of loading. Delivery units with internal product temperatures exceeding 2 °F (-16.7 °C) and up to 5 °F (-15 °C) will be tentatively rejected. Tentatively rejected delivery units may be returned to the freezer and the temperature reduced to 2 °F (-16.7°C) or lower and reoffered one time only. Delivery units exceeding 5 °F (-15 °C) or delivery units that have been tentatively rejected and exceed 2 °F (-16.7 °C) when reoffered will be rejected for use under this FPPS.
- 752 Optional temperature verification. As an option to verifying internal product temperature at time of loading, the contractor may request an alternate method utilizing product temperature-sensing devices. If this option is selected, a Federal-State Supervisor will determine that the facilities, equipment, procedures, and the contractors' current level of freezing compliance are in accordance with the established guidelines outlined in the applicable USDA, AMS, LPS Program's instructions for this FPPS.
- 753 The commodity must arrive at destination at an average internal product temperature not to exceed 10 °F (-12.2 °C) with no individual temperature exceeding 15 °F (-9.4 °C). Commodity not meeting these requirements will be rejected for use under this FPPS.

800 USDA QUALITY ASSURANCE

- 810 Warranty and Complaint Resolution
- 810.1 Warranty - The contractor will guarantee that the product complies with all specification requirements, technical proposal declarations, and provisions set forth in the program supplement.
- 810.2 Complaint Resolution – The contractor's technical proposal must 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.
- 820 AMS Monitoring and Inspection – 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.

- 821 All steps in the manufacturing process will be under the direct supervision of QAD personnel and as outlined in QAD policies and procedures. Quality and compliance with product requirements will be determined in accordance with those policies and procedures. The QAD agent may also select samples for laboratory analyses or inspect the commodity at any point in transit and after delivery to point of destination.
- 830 The contractor must provide to the QAD agent, a Certificate of Conformance (COC) on company stationery for packaging, packing, and marking material requirements and signed by a person authorized to do so by the contractor: One COC is adequate for all production under this FPPS.
- 830.1 “(I)/(We) certify that the packaging, packing, and marking materials used for any commodity presented for acceptance under the terms of the FPPS for Chicken Strips dated March, 2015 comply or will comply with the terms of this FPPS.
- Name _____
Title _____
- 840 QAD Testing – All testing will be in accordance with QAD policies and procedures for product testing to ensure product complies with all FPPS requirements. Tests included to be conducted but are not limited to:
- 841 Certification of compliance with FPPS requirements for chicken carcasses and parts; preparation, formulation, and fabrication; cooking and cooling; packaging and packing; freezing; labeling and marking; sampling; net weight; and checkloading.
- 842 Organoleptic requirements conducted in both the boneless and cooked state.
- 843 Tare weight, metal detection, product length and width, excellent condition, and temperature.
- 844 Final Examination – Material and net weight compliance, verification of materials and defects, verification of packaging and packing materials, visual inspection in the frozen cooked state, and checkloading.
- 845 A copy of the original USDA, AMS, LPS, QAD Certificate must accompany each shipment.

846 Destination Examination – Cost of examination, before or after delivery on accepted product will be for the account of USDA. Costs for examination of rejected product will be for the account of the contractor. The USDA origin grader will make arrangements for destination examination prior to delivery.

900 SHIPMENT AND DELIVERY

901 Shipment and delivery must be made in accordance with the AMS Master Solicitation, the Solicitation, and this FPPS.

1000 NON-CONFORMING PRODUCT

1010 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 product or destroyed).