



# APPROVED

**FEDERAL PURCHASE  
PROGRAM SPECIFICATION  
(FPPS) FOR CHICKEN  
FAJITA STRIPS, FULLY  
COOKED, 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: March 2015**

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**100 SCOPE**

110 This FPPS – Chicken Fajita Strips, Fully Cooked, Frozen – 2015 is for use by the United States Department of Agriculture (USDA), AMS, Commodity Procurement Staff (CPS) to procure chicken fajita strips.

**200 ITEM DESCRIPTION**

210 Frozen, fully cooked, dark meat “chicken fajita strips” (commodity) produced under this FPPS will be packaged and packed in the following form as specified in the contract:

211 Chicken Fajita Strips (100117) - Frozen, fully cooked, dark meat chicken fajita strips, produced from ready-to-cook boneless, skinless drumsticks, thighs, and/or legs. The commodity will be packaged 5 or 10 pounds per plastic-film bag to a net weight of 30 pounds in each fiberboard shipping container. A purchase unit will consist of 1,300 shipping containers totaling 39,000 pounds.

212 The name of the commodity is “chicken fajita strips,” and the description of the commodity is “strips of whole muscle dark chicken meat marinated in fajita seasoning and fully cooked, with grill markings.”

**300 CHECKLIST OF REQUIRMENTS**

310 Food Defense

311 Contractors and subcontractors participating in the commodity purchase program must have a documented and operational food defense plan that provides for the security of a plant’s production processes and includes the storage and transportation of finished product after production. The plan shall address the following areas: (1) food defense plan management;

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(2) outside and inside security of the production and storage facilities; (3) slaughter and processing, including all raw material sources; (4) shipping and receiving; (5) storage; (6) water and ice supply; (7) mail handling; (8) personnel security; and (9) controlled access to production and storage areas. The food defense plan shall be made available to the Department of Agriculture's (USDA) Agricultural Marketing Service (AMS) Auditor immediately upon request. Verification of the Food Defense Program at the processing, storage, and distribution facility will be conducted by the USDA/AMS Auditor.

320 Commodity Complaints

321 The contractor/processor must immediately report all complaints received on the commodity to the Contracting Officer.

330 Humane Handling

331 All poultry shall be humanely handled in accordance with all applicable Food Safety and Inspection Service (FSIS) regulations.

340 Date Processed – The commodity must not be processed or packaged more than 30 days prior to the first day of the delivery period.

341 Class – The commodity must be prepared from freshly slaughtered broiler/fryer chickens (AMS 70.201(c)) or parts (AMS 70.210).

342 Origin of Chickens – The commodity must be produced and processed from chickens that were produced, raised, and processed in the United States, its territories or possessions, the Commonwealth of Puerto Rico, or the Trust Territories of the Pacific Islands. If the contractor processes or handles chicken carcasses and parts originating from sources other than the United States, its territories or possessions, The Commonwealth of Puerto Rico, or the Trust Territories of the Pacific Islands, the contractor must have an acceptable identification and segregation plan for those chicken carcasses and parts to ensure they are not used in the commodity produced under this [FPPS](#). This plan must be made available to a representative of the Quality Assessment ([QA](#)) Division, Livestock, Poultry and Seed (LPS) Program, AMS, USDA (Grader), and the Contracting Officer or agent thereof upon request.

343 The contractor must ensure that both the contractor and subcontractor(s) maintain records such as invoices, or production and inventory records evidencing product origin, and make such records available for review by the Grader or other Government official(s).

344 Inspection – Processing operations must comply with Poultry Products Inspection Regulations (9 CFR part 381) and be under the supervision of a representative of USDA/FSIS (Inspector). Inspection for contract and

Specification compliance will be in accordance with the Regulations Governing the Voluntary Grading of Poultry Products and Rabbit Products (7 CFR part 70) and the U.S. Classes, Standards, and Grades for Poultry (AMS 70.200 *et seq.*) under the supervision of a Grader. The Grader will be responsible for certification of compliance with the requirements of this **FPPS** for chilled chicken carcasses and parts; formulating, marinating, cooking, and slicing chicken into fajita strips; chicken fajita strips; freezing; packaging and packing; labeling and marking; net weight; and checkloading.

344.1 FSIS Requirements – The commodity must be produced and processed in an FSIS inspected establishment, be accurately marked and/or labeled, and meet all FSIS regulatory requirements, including all microbiological testing requirements, currently in place.

345 USDA Sampling Option – USDA may select additional samples of the commodity for further inspection or may draw samples for laboratory analyses.

346 **Lot Definition – A lot is the amount of packaged commodity produced during a processing shift.**

347 **Sources of Meat**

350 Chicken from Other Plants – Chilled and/or frozen chicken and chicken parts may be transferred or obtained from other processing plants, provided they: (1) have been processed, handled, and identified in accordance with this **FPPS**; and (2) comply with the freshly slaughtered, organoleptic, temperature, and other applicable requirements of this **FPPS** as evidenced by USDA certification.

351 Type, class, and specific name of the product, part, or meat; date slaughtered; and the USDA-assigned plant number must be shown on each shipping container.

352 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.

360 **Meat Requirements**

361 Time Requirements – The chilled ready-to-cook chicken and bone-in, skin-on chicken parts must be fabricated into cooked commodity within 7 calendar days after the date of slaughter. Frozen meat may be used when:

361.1 produced from freshly slaughtered chicken,

361.2 packaged to protect against quality deterioration during storage and identified so that the time in storage and the class, kind, and specific deboned product can be determined,

- 361.3 held no more than 180 days in frozen storage, and
- 361.4 the product shows no evidence of thawing and refreezing or freezer deterioration. After thawing, the meat must be processed (without refreezing) into the commodity within 48 hours of tempering.
- 362 Maximum Temperature – The temperature of the carcasses, boneless parts, or meat must not exceed 55 °F (12.8 °C) at any time during the preparation and processing into the commodity.
- 363 Cooling Requirements – The meat which is not used in the commodity on a continuous basis after deboning must be cooled by cooling methods and media that ensure that the internal product temperature is lowered to not higher than 40 °F (4.4 °C) and not lower than 26 °F (-3.3 °C).
- 363.1 Cooling Medium – Cooling methods and media (e.g., use of liquid carbon dioxide (CO<sub>2</sub>), dry ice, or liquid nitrogen (N<sub>2</sub>)) may be used to maintain the temperature of the meat.
- 363.2 Water, refrigerated water, slush ice and water, or ice used to cool or maintain the temperature of the meat must not be incorporated into the commodity. Liquid associated with normal product purge is acceptable.
- 364 Meat – The following kinds of chicken meat must be used to prepare the commodity. The meat must be:
- 364.1 boneless, skinless whole or half legs (not more than one-half of the meat missing), or
- 364.2 boneless, skinless, whole or half drumsticks and/or thighs (not more than one-half of the meat missing), otherwise hereafter known as “meat” or “chicken dark meat.”
- 365 Unacceptable Meat – No mechanically separated (comminuted), finely ground, flaked, or finely chopped chicken meat can be used.
- 366 Bone, Skin, and Fat – The bones, skin, and excess fat must be removed from the meat before use. Excess fat includes:
- 366.1 visible fat not integrated in the muscle tissue that exceeds an aggregate area equivalent to the area of a circle with a diameter of 1.50 inches, and
- 366.2 fat deposit not integrated in the muscle that extends more than 0.50 inches beyond the meat tissue.
- 370 Organoleptic Requirements – Boneless, skinless meat will be examined on a continuous basis for organoleptic requirements shown in Table 1. If the meat does not comply with the organoleptic requirements, the meat the samples represent will be rejected for use [under this FPPS](#).

- 371 **Meat** Defects – Boneless, skinless meat will be examined for defects on a sample basis.
- 371.1 Prior to marinating, 30 pieces of boneless, skinless meat will be sampled and examined separately for the defects shown in Table 1. The frequency of sampling and the number of defects allowed will be those outlined in the LPS Program’s Sample Plan Level-1. Separate examinations will be made for bone and other defects, respectively.
- 371.2 Regardless of the kind and number of defects found, any sample with bone or hard bone-like material will be cause for the rejection of the meat the sample represents.
- 371.3 If the sample has more defects than the maximum tolerance for the sample plan, the meat the sample represents will be rejected.

**400 PROCESSING**

- 410 Processing Sequence – The marinating and pressing or pressing and marinating, cooking, cutting into strips, and individual freezing of the commodity must be a continuous sequential process.
- 411 Formula – The commodity will be produced from 100 percent marinated boneless, skinless chicken dark meat.
- 412 Marinade – Chilled boneless, skinless meat must be marinated in a solution of water, spices/seasonings, starch(es), and sodium phosphates in accordance with the following formulation (otherwise hereafter known as “marinating solution”), before cooking:

412.1

Marinating Solution Ingredients	Percent of Total
Water (maximum)	65.63
Spices/Seasonings (maximum)	25.00
Starches	6.25
Phosphates	3.12
<b>(Soy and gluten are not allowed)</b>	
<b>Total</b>	<b>100.00</b>

- 413 The finished product must contain no more than 600mg sodium per 100g as evidenced by the nutritional labeling.

- 414 [Starches/ modified food starch shall be used.](#)
- 415 Maximum percentage for sodium/potassium/calcium phosphate(s) will include any phosphates used in the combined marinating solution and spice/seasoning formulation.
- 416 The starch(es) and sodium/potassium/calcium phosphate must be thoroughly mixed with water. The spices must be the last ingredient added to the marinating solution.
- 417 The marinating solution must be incorporated into the meat by tumbling or massaging. The tumbling or massaging must be accomplished without shredding or mutilating the pieces of meat.
- 418 The marinating solution percentage incorporated within tumbled or massaged marinated boneless, skinless meat must not exceed 16 percent (i.e., marinade increases the weight of the meat by a maximum of 16 percent over the original ready-to-cook weight).
- 419 Spices – Proportions of spices/seasonings must consist of the following:

419.1

Marinating Solution Ingredients	Percent of Total
Salt	30.00
Sugar	10.00
Black Pepper	10.00
Onion Powder	10.00
Garlic Powder	10.00
Chili Powder	5.00
Binders (food starch)	5.00
Grilled and/or Smoke Flavoring	5.00
Lemon Juice/Lime Juice/Vinegar	5.00
Red Pepper	2.00
Other Spices/Extracts/Ingredients	8.00
<b>Total</b>	<b>100.00</b>

- 419.2 Sugar may be sucrose, brown sugar, dextrose, or a combination thereof.
- 419.3 The contractor must furnish the Grader a statement from the spice manufacturer certifying that the spices/seasonings and spice/seasoning amounts are in compliance with the spice formulation requirement prior to commodity production. If the spice formulation is produced by the contractor/processor at the plant (or some other facility), the Grader must certify compliance prior to commodity production.

- 419.4 Processing aids (e.g., anti-caking, anti-dusting agents, or other manufacturing aids) are allowed. If processing agents are used, the ingredients and amount of ingredients listed in the formulation must remain the same.
- 419.5 Product Compliance – Formulated batches of marinating solution and marinated meat that do not comply with these requirements will be rejected for use [under this FPPS](#).
- 420 Cooking, Slicing, and Freezing
- 421 Uniform Thickness (Pressing) – The marinated meat must be passed through a press to assist in creating an approximately uniform thickness.
- 422 Cooking and Grill Markings
- 422.1 The commodity must reach an internal temperature of at least 165 °F (73.9 °C) during cooking. The time and temperature of cooking must provide cooked commodity that complies with the prescribed organoleptic requirements in Table 2.
- 422.2 Parallel grill markings are required on one surface of the meat/fajita strip.
- 423 Slicing into Strips - The meat must be cut/sliced into fajita strips. All cuts must be in a manner that will provide strips of whole muscle dark chicken meat with reasonably smooth outer surfaces with no tears along the cut edges. These cuts may be made by mechanical means. The strips must be a minimum 0.375 inch (3/8 inch) in width.
- 424 Individual Freezing – Immediately after cooking is completed, the internal product temperature of the cooked commodity 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.
- 430 Reprocessing
- 431 Product Eligible for Reprocessing – Raw marinated, or undercooked marinated boneless, skinless meat may be reprocessed by cooking.
- 432 Product Ineligible for Reprocessing – Cooked boneless, skinless meat or cooked fajita strips which do not meet the criteria that are listed in Criteria (a) of Table 2, may not be reprocessed for use under this [FPPS](#).

- 440 Requirements for Cooked Commodity
- 441 Organoleptic Requirements – A sample of 10 cooked fajita strips will be sampled and examined for the organoleptic requirements shown in Table 2. If any sample of commodity does not comply with the organoleptic requirements, the commodity the sample represents will be rejected for use under this [FPPS](#).
- 442 Metal Detection – The commodity must be examined by a metal detection device capable of detecting metallic contaminants including, but not limited to, stainless steel shavings, metal clips, metal fragments from cutting equipment, and pieces of wire. The commodity must be examined:
- 442.1 prior to packaging; or
- 442.2 after it is packaged; or
- 442.3 packed in shipping containers in accordance with AMS 910, Poultry Grader's Handbook.
- 442.4 Commodity found to be contaminated with metal will be handled in accordance with FSIS procedures. Other procedures for examination of the commodity must be approved by the Deputy Administrator of LPS Program, in writing.

## **500 PACKAGING AND PACKING**

- 510 All packaging and packing materials must be clean and in new condition, must not impart objectionable odors or flavors to the commodity, must be safe (cannot adulterate product or be injurious to health) for use in contact with food products, and must be tamper-evident. Tamper-evident is defined as packaging and packing materials with one or more indicators or barriers to entry, which, if breached or missing, can reasonably be expected to provide visible evidence that tampering has occurred.
- 520 Plastic-film Bags – Bags for packaging the commodity must be a polyethylene film bag with a wall thickness of not less than 2 mil (0.002 inch); and must protect the commodity from dehydration, freezer burn, or quality deterioration during the conditions of use.
- 530 Shipping containers – Shipping containers must: (1) be good commercial fiberboard containers that are acceptable by common or other carrier for safe transport to point of destination, (2) be of such size to pack the commodity without slack filling or bulging; (3) withstand the stresses of handling, shipping, stacking, and storage, and (4) be closed by commercially accepted methods and materials. Steel or wire straps must not be used for final closure. Staples must not be used for final closure of shipping containers. Adhesive or staples

cannot be used to fasten the top portion of telescope-style containers to the bottom portion. Staples may be used to manufacture and to assemble the fiberboard shipping containers, provided the staples are fastened into the container and tightly clenched to eliminate sharp edges prior to packing the commodity into the shipping containers.

540 Packaging – Approximately 5 or 10 pounds of commodity must be packaged in a plastic-film bag. The bag must be of a length that can be readily and securely closed. The bag must be sealed or closed with a non-metallic device that will protect the commodity from contamination, dehydration, and freezer burn.

550 Packing – Six 5-pound or three 10-pound bags with 30 pounds net weight of commodity must be packed in a fiberboard shipping container.

## **600 LABELING**

610 [CN Labeling information or a Product Formulation Statement demonstrating product contribution to the National School Lunch Program meal pattern requirements is required. For more 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> .

611 Commercial labeling (Sections 310, 340-350) or USDA labeling (Sections 320-350) must be used. When commercial or USDA labeling is selected, both the packages and shipping containers within a purchase unit must be labeled in that format. The contractor must use the same label format (either commercial or USDA) within a purchase unit.

612 Commercial Labeling Requirements

612.1 Commercially labeled packages and shipping containers must be labeled in accordance with FSIS requirements. Labeling must be approved by FSIS prior to acceptance for use under this [FPPS](#).

612.1 Commercial Labels – Commercial labels must be the processor's own commercial label. Distributors' labels are not allowed.

613 Traceable Product

613.1 The processor must establish a product identification and record system that clearly links product by place and time of manufacture to specific USDA contracts and destinations. When the company uses the same commercial label for the product certified as complying with this [FPPS](#) and commercial product, the identification system must differentiate between USDA and non-USDA products. An alpha numeric code may be used for information that is in

addition to FSIS labeling requirements. The required product identification and record system, including codes, must be reviewed by USDA before production begins for the contract(s).

- 614 Nutrition Facts, Ingredients and Allergen Statements on Shipping Containers
- 614.1 Nutrition Facts must be provided. The ingredient statement, even for single ingredient foods, must be included as a statement separate from the name of the product, e.g. Ingredients: \_\_\_\_\_. The allergen statement must be provided in the 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 \_\_\_\_\_.
- 615 USDA Labeling Requirements
- 616 When USDA labeling is used, any deviations from the USDA labeling requirements in this [FPPS](#) must be approved by the Contracting Officer, in writing, prior to start of production. Labeling and marking of the product must be in accordance with this [FPPS](#).
- 617 Labeling and marking information must be water-fast, non-smearing, of a contrasting color, clear and readable.
- 618 USDA Labeled Shipping Containers
- 618.1 Labeling and Marking Information.
- 618.2 Requirements – Labeling and marking information must be preprinted, stamped, or stenciled on each shipping container; or printed on a self-adhesive label and applied to each shipping container. This information, in essentially the same layout, is provided in EXHIBITS 1 and 2.
- 619 Nutrition Facts, Ingredients and Allergen Statements on Shipping Containers. Nutrition Facts must be provided. The ingredient statement, even for single ingredient foods, must be included as a statement separate from the name of the product, e.g. Ingredients: \_\_\_\_\_. The allergen statement must be provided in the 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 \_\_\_\_\_.
- 620 Universal Product Code Bar (UPC)
- 621 The UPC, symbol and code, called Interleaved 2 of 5 (I 2/5), must appear on each shipping container. The complete code, including the check digit, must be printed in machine-readable and human-readable form. The start and stop

indicators will be included in the bar codes. Printing, readability, and scanability of the bar code must be in accordance with UPC guidelines published by GS1 US, 1009 Lenox Drive, Suite 202, Lawrenceville, New Jersey 08648, (609)620-0200.

- 622 The contractor will use the code furnished by USDA. USDA has acquired a unique processor's identification number for the commodity purchase programs and will use this item code for the commodity purchased under this [FPPS](#). The contractors need not join GS1 US.
- 623 The 14-digit UPC code for shipping containers of chicken fajita strips is:  
1 07 15001 00117 4
- 624 The UPC code must be placed in the lower right-hand corner of the principal display panel of each shipping container.
- 630 Recycle Symbol and Statement – The contractor shall place somewhere on the surface of each recyclable shipping container the recycle symbol shown in EXHIBIT 3. The statement “PLEASE RECYCLE” is to be placed under the symbol. The recycle symbol and statement must be legibly printed in permanent ink.
- 640 Inventory Control Information – The processor may include any additional information (including bar codes) for processor inventory control purposes. This information may be applied somewhere on the surface of the shipping container but must not cover or conflict with the labeling requirements of this [FPPS](#).
- 650 Use of Previously Printed USDA Labeling Materials
- 651 Carryover inventories of existing supplies of printed packing materials (USDA labeling) from the Commodity Specification for Chicken Fajita Strips dated May 2012 may be used. If the ingredients statement, or nutrition facts information label changes from that printed on existing supplies, the contractor/processor must request temporary approval for use of carryover inventories from FSIS.
- 652 Shipping containers or labels with incorrect contract number, plant number, net weight, date packed, must be corrected before they are used. The incorrect information must be blocked out and the correct information legibly printed, stamped, or stenciled in permanent ink. Additionally, the name, address, and phone number of the processor must appear on each shipping container.
- 653 Additional Labeling Issues
- 653.1 The following are not acceptable for use under this [FPPS](#):

- 653.2 Commercial labels that do not have a processor traceability system and code.
- 653.3 Commercial labeling traceability coding and systems that have not been reviewed by a representative of USDA, AMS, LPS Program, QA Division.
- 653.4 Distributor commercial labels.
- 653.5 Two or more different commercial labels in the same purchase unit.
- 653.6 Commercial labels and USDA labels in the same purchase unit.
- 660 Free Along Side (FAS) Vessel Deliveries
- 661 FAS vessel deliveries that are not source loaded in a seavan are required to show the final destination's overseas address as provided in the Sales Order/Item Number. The address must be clearly printed on at least two sides of each panel.

**700 FINAL EXAMINATION OF PACKAGED AND PACKED COMMODITY**

- 710 Material and Net Weight Compliance
- 711 Verification of Materials and Defects
  - 711.1 Verification of packaging and packing materials. The contractor must verify compliance with packaging, packing, and marking material requirements by furnishing the Grader the following certification on company stationery signed by a person authorized to do so by the contractor:
  - 711.2 “(I)/(We) certify that the packaging, packing, and marking materials used for any commodity presented for acceptance under the terms of the Commodity [FPPS](#) for Chicken Fajita Strips dated [March 2015](#), comply or will comply with the terms of this [FPPS](#).”

Name \_\_\_\_\_

Title \_\_\_\_\_”

- 711.3 One certification is adequate for all production under this [FPPS](#).
- 720 Packaging Defects – Packages in a delivery unit will be examined for defects that affect protection, expose product, permit dehydration or freezer burn, or quality deterioration during storage, such as tears, holes, or improperly sealed or closed packages.

- 721 Packing Defects – Shipping containers in a delivery unit will be examined for condition, labeling, and marking defects according to the United States Standards for Condition of Food Containers.
- 723 Tolerance for defects. If samples of packaged commodity or the shipping containers in a delivery unit have more defects than the maximum tolerance for the applicable USDA/AMS, LPS Program’s sample plan, the delivery unit will be rejected.
- 730 Net Weight – A purchase unit or delivery unit must total 39,000 pounds net, or multiples thereof.
- 731 Each delivery unit, except as provided in Section 735, will be examined for compliance with the net weight requirements at time of checkloading.
- 732 The tare weight of all packing materials will be determined by weighing a representative sample of all packaging components such as plastic-film bags, clips, and fiberboard containers.
- 733 Fifteen (15) shipping containers will be selected at random from a delivery unit to determine net weight. The total net weight of the 15 shipping containers must be equal to or greater than 450 pounds.
- 734 If the total net weight is less than 450 pounds, the delivery unit will be rejected.
- 734.1 A rejected delivery unit may be reworked and reoffered one time only. However, if an individual shipping container in the sample of the reworked delivery unit has a net weight less than 30 pounds, the delivery unit will be rejected.
- 735 As an alternative to test weighing at time of checkloading, the contractor may request on-line verification of net weights. Upon receiving the request, a Federal-State Supervisor (or their designee) will determine that the facilities and procedures are in accordance with the applicable LPS Program’s instructions for this [FPPS](#).
- 740 Prerequisites for Loading and Shipping Frozen Commodity
- 741 Visual Inspection. Frozen cooked commodity showing any evidence of defrosting, refreezing, or freezer deterioration will be rejected for use under this Specification.
- 742 Internal Product Temperature
- 742.1 Requirements. 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](#).

742.2 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](#).

750 Inspection and Checkloading

751 Requirements – Inspection for contract compliance will be made by a USDA representative, in accordance with 7 CFR part 70, FSIS regulations, and this [FPPS](#), at the site of processing, both during and after processing and packaging. A USDA representative may select samples for laboratory analyses or inspect the commodity at any point in transit and after delivery to point of destination. Inspection records must be complete and made available to USDA, as requested, to assure contract compliance.

752 Procedures

752.1 The inspection and checkloading must be performed by the Grader. Procedures to be followed and a schedule of fees for these services may be obtained by contacting the nearest QA Division field office or [the Director of QA Division](#), LPS Program, AMS, USDA, 1400 Independence Avenue, Room 3953-S, STOP 0258, Washington, DC 20250-0258, telephone (202) 690-3147. The quality, quantity, weight, packaging, packing, and checkloading of the commodity must be evidenced by certificates issued by the Grader. Contractor must not ship the commodity unless informed by the Grader that the designated commodity to be shipped meets [all contractual requirements and this FPPS](#).

## **800 UNITIZATION**

810 Each delivery unit must be unitized (palletized and stretch wrapped) and comply with the following:

811 Pallets must be good quality, measuring 48 inches x 40 inches, nonreversible, flush stringer, and partial four-way entry. Each pallet of shipping containers must be stretch-wrapped with plastic film in a manner that will secure each

container and layer of containers on the pallet. Palletized product must be loaded in a way that will prevent shifting and damage to the containers of product. Pallet loads shall be stacked in a manner that minimizes the overhang of the shipping containers over the edges of the pallets and exposes the principal display panels to facilitate certification examinations.

820 Pallet Exchange

821 Contractors may arrange for pallet exchange with consignees; however, USDA is not responsible for such arrangements.

## **900 SHIPMENT AND DELIVERY**

910 Shipment and delivery must be made in accordance with the AMS Master Solicitation, the Solicitation, and this [FPPS](#). In addition, the contractor must adhere to the following provisions:

911 Contract Compliance Stamp

912 Each shipping container must be identified with a USDA Contract Compliance stamp with the applicable certificate number. A Grader, or other authorized personnel under the supervision of the Grader, will stamp one end of each shipping container prior to shipment. If there is inadequate space available on either end of the shipping container, the stamp may be applied to a side of the container.

920 Grading Certificate

921 A copy of the original USDA Poultry Grading Certificate issued at time of checkloading must accompany each shipment.

922 Railcar or Piggyback – If shipment is by rail or piggyback, the certificate must be placed in the railcar or trailer for easy access to the Grader, warehouseman, or consignee, as applicable.

923 Trucks – If shipment is by truck, the driver must, upon delivery, give the certificate to the Grader, warehouseman, or consignee, as applicable.

930 Loading and Sealing of Vehicles

931 Loading must be in accordance with good commercial practices and the sealing must be done at origin under the supervision of a Grader. Thereafter, all delivery units--truck lot and less-than-truck lot (LTL) quantities--must be secured at all times prior to unloading with tamper proof, tamper resistant, serially numbered, high security seals. Suppliers of commodities, products and/or services shall be responsible for placing a seal(s) on all doors of each

transportation conveyance upon completion of loading or servicing. Seals shall be serially numbered, barrier-type, and meet the American Society for Testing and Materials (ASTM) standards (F-1157-04) and/or the International Organization for Standards (ISO) 17712-2010. Seals shall be 1/8-inch diameter cable, high security bolt, or equivalent. The contractor must maintain a record of each seal number used for truck lot and LTL delivery units.

Additionally, the contractor must ensure that the applicable seal identification number is on each bill of lading, shipment manifest, or other delivery documents for each delivery destination.

- 932 When LTL delivery units are transported on the same trailer or railcar and destined for multiple recipients, the trailer or railcar must be sealed after each delivery. The seal number must be recorded on the appropriate delivery documents and correspond with the applied seal at the time of arrival at the next destination. It will be the responsibility of the contractor to provide a sufficient number of seals and ensure that the carrier service (truck or rail) secures the trailer or railcar after each delivery destination. Failure to seal the trailer or railcar after each stop will result in rejection of the shipment by the recipient agency at the next scheduled stop and rejection of any subsequent deliveries on the trailer or railcar.
- 933 Railcar – Each railcar must be sealed. The contractors are responsible for arranging for railcar deliveries of more than one delivery unit so that each delivery unit contained in the same railcar can be completely separated and sealed.
- 934 Truck or Piggyback – Truck or piggyback shipments must be sealed at origin. A delivery unit shipped by truck or piggyback which includes split deliveries to multiple destinations will require sealing after each drop in accordance with Section 930 of this [FPPS](#).
- 940 Delivery Notification
- 941 The contractor must comply with the AMS Master Solicitation regarding Advance Shipping Notices (ASN's) and unloading appointments.
- 942 In-Plant Deliveries – When in-plant delivery is made, the contractor must notify the appropriate resident Grader and furnish applicable information.
- 943 Delivery In Storage – Delivery may be made in store provided the destination in the Sales Order/Item Number and the place the contractor has the commodity in store are the same.
- 944 Inspection and certification by a Grader are also required for transfers in store.

950 Split Deliveries

951 The contractor is responsible to deliver the quantity stated on Sales Order/Item Number to each destination. Contractors must provide to the Grader, at time of shipment, the number of boxes and pounds for each destination.

952 At the option of the contractor, a purchase unit for multiple destinations (split deliveries) may be delivered on separate trucks provided each truck ships the total quantity stated on the Sales Order/Item Number. Any additional costs will accrue to the contractor's account.

## **1000 DESTINATION EXAMINATION**

1010 The cost of a destination examination, before or after delivery, by a Grader on accepted product will be for the account of USDA. Costs for destination examinations of rejected delivery units will be for the account of the contractor. The USDA origin grader will make arrangements for destination examination prior to delivery.

1020 Commodity Requirements

1021 Before acceptance by consignee, the commodity may be examined by a Grader on a spot-check basis for temperature, condition, identity, and when applicable, count. The commodity may be examined for conformance to contract provisions at any time required by the Contracting Officer.

1022 Temperature

1022.1 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](#).

**TABLE 1**  
**Organoleptic Requirements and Defects for Meat**

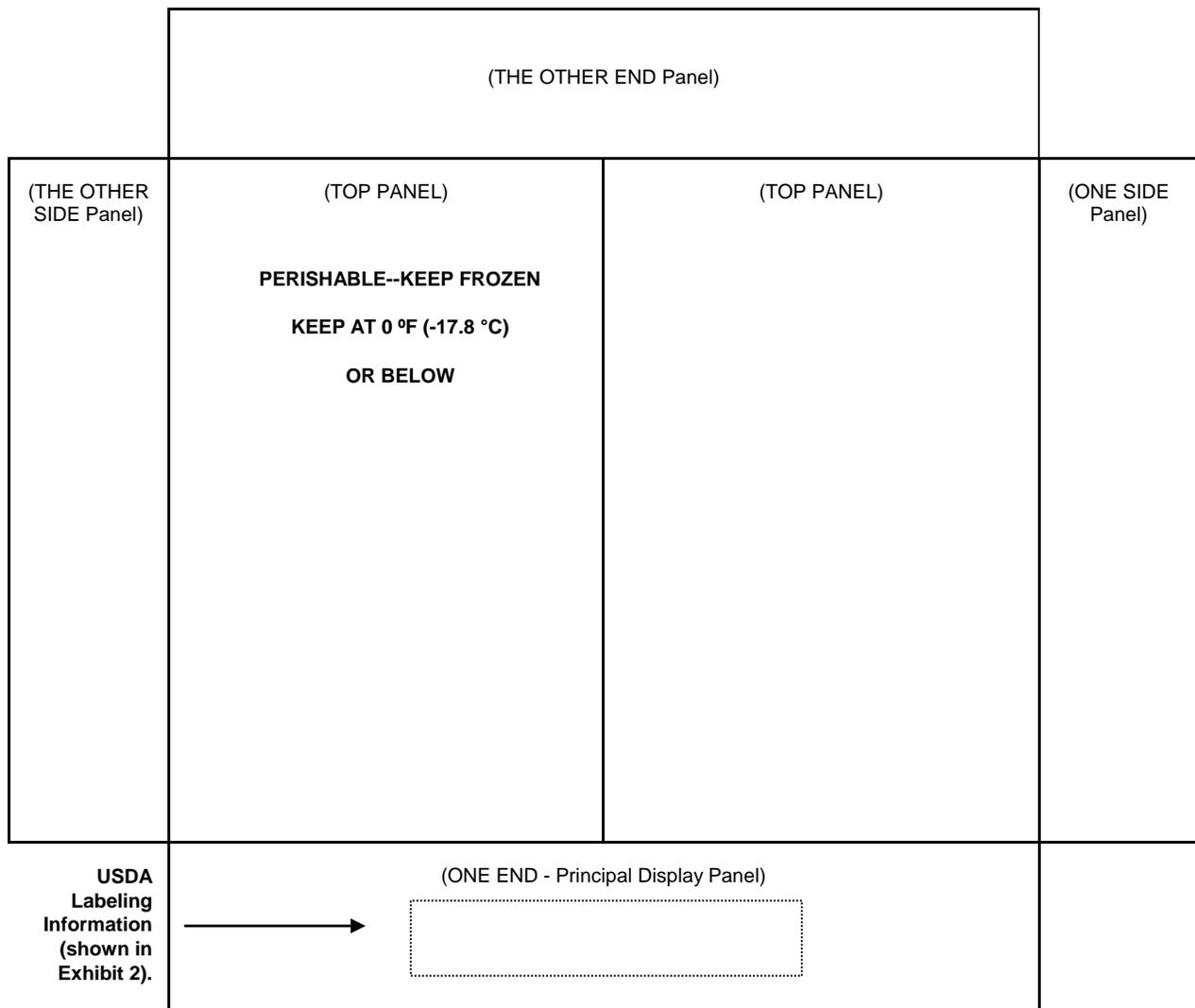
<b>Organoleptic Requirements:</b>	<p><b>Criteria: The meat must:</b></p> <p>(1) Be free of rancidity; free of fruity, sulfide-like, cardboardy, tallowy, oily, metallic, chlorine-like, other foreign or off-odors.</p> <p>(2) Be free of foreign materials (e.g., glass, paper, rubber, metal, plastic).</p> <p>(3) Show no evidence of mishandling or deterioration.</p> <p>(4) Have a bright color and show no evidence of dehydration or freezing and thawing.</p>
<p><b>Meat Defects:</b></p> <p><b>Bone:</b></p> <p style="text-align: right;"><b>Other:</b></p>	<p><b>Presence of bone or hard bone-like material</b> including cartilage.</p> <p><b>A boneless, skinless:</b> thigh, drumstick, or leg with more than one-half of the meat missing.</p> <p><b>Moderate discolorations or blood clots.</b></p> <p><b>Lightly shaded discolorations</b> exceeding an aggregate area equivalent to a circle with a diameter of 0.50 inch (1.27 cm). Slight discolorations are permitted, provided the discoloration does not detract from the overall appearance of the meat.</p> <p><b>Visible fat</b> not integrated in the muscle tissue that exceeds an aggregate area of a circle with a diameter of 1.50 inch (3.81 cm).</p> <p><b>Fat deposits</b> not integrated in the muscle tissue that extend more than 0.50 inch (1.27 cm) beyond the meat tissue.</p>
<b>Defects for Boneless, Skinless Thighs:</b>	<b>Tendon or tendinous material.</b>
<b>Defects for Boneless, Skinless Drumsticks and Legs:</b>	<b>Tendon or tendinous material</b> that is soft-like in texture and extends or is greater than 0.50 inch (1.27 cm) beyond the meat tissue.
<b>Skin Defects:</b>	<b>A defect for skin is</b> the presence of skin.

**TABLE 2**  
**Organoleptic Requirements for Cooked Commodity**

<p><b>Organoleptic Requirements:</b></p> <p>Examined after cooking prior to freezing.</p>	<p><b>Criteria:</b></p> <p>(a) The commodity must be free of: (i) rancidity; (ii) metallic, overcooked, burnt, scorched, bitter, oxidized, stale, fruity, beany, oily, soapy, or other odors or flavors foreign to properly prepared and cooked chicken fajita strips; and (iii) foreign materials (e.g., glass, paper, rubber, plastic, metal).</p> <p>(b) The commodity must not be dry; that is, it must not lack moistness or be devoid of moisture. It must have the appearance of fully cooked product. Meat <b>must not be undercooked</b>. Meat that appears un-cooked or undercooked is not acceptable under this Specification.</p>
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**EXHIBIT 1  
USDA Labeled Shipping Containers**

**Marking Information:** Shipping containers shall be marked substantially as shown below. Detailed labeling information is provided in EXHIBIT 2. Markings must be legibly preprinted, stamped, stenciled on containers, or printed on a separate self-adhesive label applied onto containers. The USDA symbol (EXHIBIT 4), is to be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the “TOP PANEL” or principal display panel. The processor’s name, address, and phone number must be printed on the “TOP PANEL” or principal display panel. The processor’s name and address must indicate the individual processing plant, the company headquarters, or the company address and phone number that handles product complaints.



**EXHIBIT 2**  
**USDA Labeling Information for Chicken Fajita Strips**

**Marking Information:** USDA labeling information must be printed on the principal display panel of each shipping container as provided in Exhibit 1. Markings must be legibly preprinted, stamped, stenciled on containers, or printed on a separate self-adhesive label applied to containers. The type of meat used (“Drumstick,” “Thigh,” and/or “Leg”) must be printed on each shipping container. The UPC 14-digit I 2/5 symbol and code, must be shown in the lower right-hand corner of the principal display panel. The USDA symbol, **EXHIBIT 4**, must be a minimum of 2.25 inches (5.72 cm) in height and may be printed on the “TOP PANEL” or principal display panel. The processor’s name, address, and phone number must be printed on the “TOP PANEL” or principal display panel. The processor’s name and address must indicate the individual processing plant, the company headquarters, or the company address and phone number that handles product complaints.



**Frozen Fully-Cooked  
Boneless, Skinless Chicken Meat  
CHICKEN FAJITA STRIPS**

Ingredients:  
(Food Allergen Statement,  
Must Be Placed Here)

Processor's  
Name, Address, and Phone

Nutrition Facts Label  
Must Be placed Here

**KEEP FROZEN**

\_\_\_ Bags Net Weight  
30 LBS. (13.61 KG)

DATE PACKED Month, Day, and Year  
UPC Symbol and Code

**EXHIBIT 3**  
**“Please Recycle” Symbol and Statement**



**PLEASE  
RECYCLE**

EXHIBIT 4  
USDA Symbol

