

**METRIC**

**A-A-20277A**

**August 25, 2022**

**SUPERSEDING**

**A-A-20277**

**September 21, 2001**

## **COMMERCIAL ITEM DESCRIPTION**

### **PIZZA, PREPARED, FROZEN**

**The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description (CID) and as a replacement for CID A-A-20278 French Bread Pizza, Prepared, Frozen**

**1. SCOPE.** This CID covers frozen prepared pizza (pizza<sup>1</sup>), packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties. **Please note: This document does not guarantee purchase of this item by USDA.**<sup>2</sup>

#### **2. PURCHASER NOTES.**

##### **2.1 Purchasers *must specify* the following:**

- Type(s) of pizza, type(s) of cheese, style(s) of crust, component(s), fat content(s), sodium content(s), and agricultural practice(s) of pizza required (Sec. 3).
- When processed cheese and/or cheese substitute may be used. (Sec. 3).
- When Vegetable Protein Product (VPP) and/or Textured Vegetable Protein (TVP) may be used as an Alternate Protein Product (APP) (Sec. 6.3.5).
- When compliance with analytical requirements must be verified (Sec. 7.2).
- Manufacturer's/distributor's certification (Sec. 10.5) or USDA certification (Sec. 10.6).

##### **2.2 Purchasers *may specify* the following:**

- When the cheeses used for the pizza are to be graded or inspected by the USDA, Agricultural Marketing Service (AMS), Dairy Program (DP), Dairy Grading and Standards Division (DGSD) (Sec. 10).
- Food Defense (Sec. 10.3) and Manufacturer's Quality Assurance (Sec. 10.4). *Purchaser may specify one of the following combinations: 10.3.1 with 10.4.1, or 10.3.2 with 10.4.2.*
- Packaging requirements other than commercial (Sec. 11).

---

<sup>1</sup> This CID only covers open faced and flat crust pizzas.

<sup>2</sup> USDA purchase specifications are available at: <https://www.ams.usda.gov/selling-food/product-specs>.

**A-A-20277A**

**3. CLASSIFICATION.** The pizza must conform to the following list which must be specified in the solicitation, contract, or purchase order.

**Types of pizza, types of cheese, styles of crust, components, fat contents, sodium contents, and agricultural practices.<sup>3</sup>**

- Type of pizza I** - Traditional
- Type of pizza II** - Vegetarian
- Type of pizza III** - Vegan
- Type of pizza IV** - Dairy free
- Type of pizza V** - Gluten free
- Type of pizza VI** - Other (*as specified by the purchaser*)

- Type of cheese A** - Natural cheese<sup>4</sup>
  - Subtype 1** - Mozzarella cheese
  - Subtype 2** - Lite mozzarella cheese
  - Subtype 3** - Low-moisture part-skim mozzarella cheese
  - Subtype 4** - Cheddar cheese
  - Subtype 5** - Reduced fat Cheddar cheese
  - Subtype 6** - American cheese
  - Subtype 7** - Reduced fat American cheese
  - Subtype 8** - Other (*as specified by the purchaser*)
- Type of cheese B** - Processed cheese<sup>5</sup>
- Type of cheese C** - Cheese substitute<sup>6</sup>
- Type of cheese D** - Other (*as specified by the purchaser*)

- Style of crust a** - Thick crust
- Style of crust b** - Thin crust
- Style of crust c** - Deep dish
- Style of crust d** - Cracker crust
- Style of crust e** - Stuffed crust
- Style of crust f** - Croissant crust
- Style of crust g** - Flat bread crust
- Style of crust h** - French bread crust
- Style of crust i** - Cauliflower crust
- Style of crust j** - Other (*as specified by the purchaser*)

---

<sup>3</sup> Not all options are available from all manufacturers. Contact the manufacturer/distributor for availability.

<sup>4</sup> Natural cheese includes cheese that is made directly from milk and conforms to Standard of Identity for Cheese (21 Code of Federal Regulations (CFR) Part 133, except 21 CFR §133.123-137 and 21 CFR §133.167-180).

<sup>5</sup> Processed cheese includes cheese that is made from a blend of natural cheeses with an emulsifying agent and conforms to Standard of Identity for Cheeses and Related Cheese Products (21 CFR §133.123-125 and 21 CFR §133.167-180).

<sup>6</sup> The cheese substitute must comply with the Food and Drug Administration's (FDA's) requirements for "substitute" foods (21 CFR §101.13(d)).

- Component (1)** - Cheese
- Component (2)** - Pork
- Component (3)** - Beef
- Component (4)** - Poultry
- Component (5)** - Vegetable
- Component (6)** - Fruit
- Component (7)** - Seafood
- Component (8)** - Combination
- Component (9)** - Other (*as specified by the purchaser*)

- Fat content (a)** - Low fat
- Fat content (b)** - Reduced fat
- Fat content (c)** - Other (*as specified by the purchaser*)

- Sodium content (i)** - Reduced sodium
- Sodium content (ii)** - Other (*as specified by the purchaser*)

- Agricultural practice (aa)** - Conventional
- Agricultural practice (bb)** - Organic

**4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products must meet the requirements of the:**

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Analytical requirements: *as specified by the purchaser* (Sec. 7).
- Manufacturer's/distributor's product assurance (Sec. 8).
- Regulatory requirements (Sec. 9).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 10).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 11).

**5. PROCESSING GUIDELINES.**

**5.1 Processing.** The pizza must be processed in accordance with *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117). When pork, beef or poultry is used in the pizza, it must be processed in accordance with the applicable provisions of the USDA, Food Safety and Inspection Service (FSIS), Federal Meat Inspection Regulations (9 CFR Parts 301-350) and *Poultry Products Inspection Regulations* (9 CFR Part 381) if applicable; When seafood is used in the pizza, it must be processed in accordance with the applicable provisions of the *Fish and Fishery Products* (21 CFR Part 123) and be manufactured under *Sanitation* (9 CFR Part 416) and comply with the *Hazard Analysis and Critical Control Point (HACCP) Systems* requirements (9 CFR Part 417).

**5.2 Pasteurization.** The dairy ingredients used in the manufacture of pizza must be subjected to such temperatures and holding periods in approved systems as it will assure proper pasteurization or ultra-pasteurization of the product. The heat treatment by either process will be sufficient to ensure public health safety and to assure adequate shelf life yet retaining the most desirable flavor and body characteristics of the finished product in accordance with *Grading and Inspection, General Specifications for Approved Plants and Standards for Grades of Dairy Products* (7 CFR Part 58).

**5.3 Food defense.** The pizza must be processed and transported in accordance with *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121). When pork, beef or poultry is used, the pizza must be processed and transported in accordance with the FSIS *Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products*.<sup>7</sup> These documents identify the kinds of preventive measures food manufacturers, processors, or handlers may take to minimize the risk that food under their control will be subject to tampering or other malicious, criminal, or terrorist actions. The implementation of enhanced food defense preventive measures provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials, other ingredients, and post-production finished product.

**5.4 Organic ingredients.** When organic pizza is specified in the solicitation, contract, or purchase order, the pizza must be produced, handled, and labeled in accordance with the USDA organic regulations by an operation that is certified organic in accordance with the requirements of the *National Organic Program* (7 CFR Part 205). A Certificate of Organic Production or Handling must be provided to verify that the product was processed and handled in accordance with the USDA organic regulations.

**5.5 Temperature.** Once the pizza is packaged, it must be maintained at a temperature of -18°C (0°F) or lower.

**5.6 Shelf life.** Unless otherwise specified in the solicitation, contract, or purchase order, the pizza must have a shelf life of at least 180 days from the date of manufacturing when stored at -18°C (0°F) or lower.

---

<sup>7</sup> FSIS *Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products* is available at: <https://www.fsis.usda.gov/node/2032>.

## 6. SALIENT CHARACTERISTICS.

### 6.1 Definitions.

**6.1.1 Lite or Light.** The lite/light cheese used in the preparation of pizza must comply with all applicable Federal regulations including those contained in 21 CFR §101.56.

**6.1.2 Low fat.** The low fat pizza must comply with all applicable Federal regulations including those contained in 9 CFR §§317.362(b)(3), 381.462(b)(3) or 21 CFR §101.62(b)(3).

**6.1.3 Reduced fat.** The reduced fat pizza must comply with all applicable Federal regulations including those contained in 9 CFR §§317.362(b)(5) , 381.462(b)(5) or 21 CFR §101.62(b)(5).

**6.1.4 Reduced sodium.** The reduced sodium pizza must comply with all applicable Federal regulations including those contained in 9 CFR §§317.361(b)(7), 381.461(b)(7) or 21 CFR §101.61(b)(7).

**6.1.5 Gluten free.** The gluten free pizza must comply with all applicable Federal regulations including those contained in 21 CFR §101.91.

**6.2 Labeling.** All ingredients must be declared by their common or usual name in descending order of predominance by weight (21 CFR §101.4) unless exempted by 9 CFR Parts 317, 381 or 21 CFR §101.100 as applicable.

### 6.3 Ingredients.

**6.3.1 Natural cheese.** The cheeses used in the pizza must comply with the FDA Standard of Identity for Cheeses and Related Cheese Products (21 CFR Part 133) or as specified in CID A-A-20208C,<sup>8</sup> Cheese, Cheddar; CID A-A-20248C,<sup>9</sup> Cheese, Mozzarella; CID A-A-20096A,<sup>10</sup> Blends, Cheese, Pizza. The cheese may contain thickeners, flavorings (natural and/or artificial), beta carotene, Federal Food, Drug, and Cosmetic (FD&C) colors, and appropriate spices, including salt, annatto, and paprika.

**6.3.2 Processed cheese.** When specified by the purchaser, processed cheese may be combined with natural cheese in a ratio designated by the purchaser. The processed cheese must consist of a blend of natural cheeses and must have no off odors or flavors.

---

<sup>8</sup> If CID A-A-20208C has been superseded, the cheese, Cheddar must meet the requirements of the superseding document currently in effect on the date of the solicitation, contract, or purchase order.

<sup>9</sup> If CID A-A-20248C has been superseded, the Cheese, Mozzarella must meet the requirements of the superseding document currently in effect on the date of the solicitation, contract, or purchase order.

<sup>10</sup> If CID A-A-20096A has been superseded, the Blends, Cheese, Pizza must meet the requirements of the superseding document currently in effect on the date of the solicitation, contract, or purchase order.

## A-A-20277A

**6.3.3 Cheese substitute.** When specified by the purchaser, cheese substitute may be combined with the cheese in a ratio designated by the purchaser. The cheese substitute must comply with the FDA requirements for “substitute” foods (21 CFR §101.13(d)) and have the same nutritional value and quality requirements as the natural cheese being substituted. The cheese substitute must have no off odors or flavors.

**6.3.4 Vegetables and fruits.** The vegetables and fruits used in the preparation of pizza must be prepared from properly mature, wholesome, and clean ingredients.

**6.3.5 Alternate Protein Product (APP).** The APP may be used by itself or in combination with other binders and water as a fat replacer in accordance with 9 CFR §319.10. When used in the preparation of pizza, it must be identified by its common and usual name in the ingredient statement. The APP must be in accordance with the requirements of the USDA, Food and Nutrition Service (FNS) Regulations (7 CFR Parts 210, 220, 225, 226, and Appendices A and C).

**6.3.6 Additional processing ingredients.** The pizza may contain spices and food ingredients permitted by the FDA for thickening, emulsifying, stabilizing, preserving, or enhancing flavor. When used, all additional ingredients must meet the standards specified in the Food Chemicals Codex (FCC) or, in the absence of FCC specification at a minimum, meet the specifications for quality set by the U.S. Pharmacopeia (USP)-National Formulary. The additional ingredients must be approved food additives (21 CFR Part 170) or meet Generally Recognized as Safe (GRAS) requirements (21 CFR Parts 182 and 184) for those uses by FDA.

### **6.4 Finished product.**

**6.4.1 Flavor and odor.** The pizza must have appropriate characteristic flavors and odors as specified in the solicitation, contract, or purchase order. There must be no foreign flavors or odors such as, but not limited to, burnt, scorched, stale, rancid, musty, or moldy.

**6.4.2 Color.** The pizza must possess good exterior characteristic color of its variety. There must be no foreign color to the product. The finished pizza must show no evidence of excessive heating (materially scorched).

**6.4.3 Texture.** When the pizza is prepared following the manufacturer’s instructions, the texture of the pizza shell must not be soggy or gummy. The sauce must not be excessively pasty.

**6.5 Defects and foreign material.** The vegetables used to produce the pizza that have Defect Action Levels must not exceed those tolerances specified in 21 CFR §117.110. All other ingredients must be clean, sound, wholesome, and free from foreign material including but not limited to extraneous plant material, dirt, plastic, insects, insect pieces or rodent or insect infestation.

## 7. ANALYTICAL REQUIREMENTS.

**7.1 Analytical and microbiological requirements.** Unless otherwise specified in the solicitation, contract or purchase order, the following analytical and microbiological requirements for the pizza must conform to those in Table I:

**TABLE I. Analytical and microbiological requirements**

Test	Requirement
Fat	Must not exceed the limit specified by the purchaser in the solicitation, contract, or purchase order.
Sodium	Must not exceed the limit specified by the purchaser in the solicitation, contract, or purchase order.
<i>Salmonella</i>	Must be negative
<i>Escherichia coli (E. coli)</i>	Less than 10 Colony Forming Units (CFU) per gram (g) or Most Probable Number (MPN) per g <sup>11</sup>
<i>Listeria monocytogenes (L. monocytogenes)</i>	Must be negative
<i>Clostridium botulinum (C. botulinum)</i>	Must be negative

**7.2 Analytical verification.** Purchaser must specify manufacturer's/distributor's certification (Sec. 10.5) or USDA certification (Sec. 10.6).

**7.3 USDA verification procedures.** When USDA certification (Sec. 10.6) is specified in the solicitation, contract, or purchase order, analytical testing must be performed as follows.

**7.3.1 Product verification sampling.** When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on subsamples of packages randomly selected from the lot. The number of subsamples must be based on USDA inspection service sampling procedures and plans (7 CFR §52.38). The contents of each will be used to create a composite sample that will be used in the analytical testing.

<sup>11</sup> Findings indicate zero colonies (CFU) per plate or zero tubes producing gas for MPN.

**A-A-20277A**

**7.3.2 Analytical testing and reporting.** When specified in the solicitation, contract, or purchase order, the analyses must be made in accordance with the following methods from the Association of Official Analytical Collaboration (AOAC) International Official Methods of Analysis (OMA) or as specified in Table II. Any result not conforming to the analytical requirements may be cause for rejection of the lot.

**TABLE II. Analytical and microbiological testing and reporting**

<b>Test</b>	<b>Method</b>	<b>Reported as</b>
Fat	AOAC 933.05, 2007.04, 2008.06	Nearest 0.1 percent
Sodium	AOAC 985.35, 984.27, 2011.14	Nearest 0.1 percent
<i>Salmonella</i>	AOAC 967.26, 967.28, 996.08, 2003.09, 2004.03, 2011.03, 2011.17, 2013.09, or BAM Ch. 5 <sup>12</sup>	Must be reported as positive or negative
<i>E. coli</i>	AOAC 991.14, 2011.17, or BAM Ch. 4 <sup>12</sup>	Nearest CFU or MPN per g
<i>L. monocytogenes</i>	AOAC 2003.12, 2004.02, 2016.08, or BAM Ch. 10 <sup>12</sup>	Must be reported as positive or negative
<i>C. botulinum</i>	AOAC 977.26	Must be reported as positive or negative

**8. MANUFACTURER’S/DISTRIBUTOR’S PRODUCT ASSURANCE.** The manufacturer/distributor must certify that the pizza provided meets the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same pizza offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

**9. REGULATORY REQUIREMENTS.** The delivered pizza must comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the pizza in the commercial marketplace. Delivered pizza must comply with all applicable provisions of the Federal FD&C Act, the Fair Packaging and Labeling Act, Food Allergen Labeling and Consumer Protection Act (FALCPA), and regulations promulgated thereunder. The allergen statement must be provided in a format which complies with FALCPA for any product which contains wheat, fish, milk, soy, tree nuts, eggs, peanuts, and Crustacean shellfish or those in effect on the date of the solicitation, contract,

<sup>12</sup> 8<sup>th</sup> Edition, FDA *Bacteriological Analytical Manual* (BAM) or the FDA BAM Online. <https://www.fda.gov/food/laboratory-methods-food/bacteriological-analytical-manual-bam>

or purchase order. When the pizza is used for the Child Nutrition (CN) Programs, the pizza must comply with all applicable provisions of those Programs. When a CN label is specified, the label must be approved in its final format by the AMS.

**10. QUALITY ASSURANCE PROVISIONS.** *Purchaser must specify 10.1 or 10.2, and 10.5 or 10.6. Purchaser may specify one of the following combinations: 10.3.1 with 10.4.1, or 10.3.2 with 10.4.2.*

**10.1 Manufacturer's quality assurance for dairy components.** When required in the solicitation, contract, or purchase order, the dairy component manufacturer will be required to have their facilities inspected by USDA, AMS, DP, DGSD, and be eligible for listing in Section I of the AMS publication *Dairy Plants Surveyed and Approved for USDA Grading Service*.<sup>13</sup> An AMS, DP plant survey verifies that at the time of the survey, the manufacturer produces products in a clean sanitary environment and satisfactorily meet the requirements contained in 7 CFR Part 58 *Grading and Inspection, General Specifications for Approved Plants and Standards for Grades of Dairy Products*.

**10.2 USDA certification for dairy components.** When required in the solicitation, contract, or purchase order, the USDA, AMS, DP, DGSD, must certify that the dairy components used for the manufacturing of pizza meet or exceed the requirements of the U.S. Standards for Grades. The DGSD inspectors must certify the dairy components in accordance with DGSD procedures which include random sampling of the dairy components, evaluating the samples for conformance with the appropriate U.S. Standards for Grades, USDA Specifications, and/or CID, and documenting the requirements on official DGSD certificates.

**10.3 Food defense.** When required in the solicitation, contract, or purchase order, a Food Defense Systems Survey (FDSS) or audit must be conducted by USDA, AMS, Specialty Crops Program (SCP), Specialty Crops Inspection (SCI) Division. Food defense requirements include 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 pre-production raw materials and other ingredients and post-production finished product. The plan must address the following areas: (1) food security plan management; (2) outside and inside security of the production and storage facilities; (3) 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) transportation, shipping, and receiving.

**10.3.1 FDSS.** When required in the solicitation, contract, or purchase order, a FDSS must be conducted by USDA, AMS, SCP, SCI Division. The FDSS verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. An AMS FDSS verifies the participating company's

---

<sup>13</sup> *Dairy Plants Surveyed and Approved for USDA Grading Service* is available at: <https://apps.ams.usda.gov/dairy/ApprovedPlantList/>

## A-A-20277A

adherence to *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121).

**10.3.2 Food defense section of the Plant Systems Audit (PSA).** When required in the solicitation, contract, or purchase order, a food defense audit will be conducted as part of the PSA. The audit will be conducted by USDA, AMS, SCP, SCI Division auditors. This verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. The food defense section of the PSA verifies the participating company's adherence to *Mitigation Strategies to Protect Food Against Intentional Adulteration* (21 CFR Part 121).

**10.4 Manufacturer's quality assurance.** When required in the solicitation, contract, or purchase order, the product manufacturer will be required to provide evidence, by certificate that the manufacturing plant has undertaken one of the following quality assurance measures within 12 months prior to providing a bid or no later than 10 business days from the date of the awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

**10.4.1 Plant survey.** A plant survey conducted by USDA, AMS is required within 12 months prior to the date of the awarding of the contract. The plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117).

**10.4.2 PSA.** A PSA conducted by USDA, AMS is required within 12 months prior to the date of the awarding of the contract. The PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with *Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food* (21 CFR Part 117) and verifies that the manufacturer has in place an internal quality assurance program that meets or exceeds USDA requirements.

**10.5 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the pizza delivered meets or exceeds the requirements of this CID. The manufacturer/distributor must certify via a Certificate of Conformance or other adequate documentation (*as specified by the purchaser*) that the pizza meets analytical requirements specified in Sec. 7 of this CID.

**10.6 USDA certification.** When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the USDA, AMS, Livestock and Poultry (LP) Quality Assessment Division (QAD) or the SCP, SCI Division inspectors, must be the certifying program. AMS inspectors must certify the quality and acceptability of the pizza in accordance with AMS procedures, which include selecting random samples of the pizza, evaluating the samples for conformance with the salient characteristics and analytical

requirements of this CID and other contractual requirements, and documenting the findings on official AMS score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, AMS inspectors will examine the pizza for conformance to the *Standards for Condition of Food Containers* (7 CFR Part 42) in effect on the date of the solicitation.

**11. PACKAGING.** Preservation, packaging, packing, labeling, and case marking must be commercial unless otherwise specified in the solicitation, contract, or purchase order.

**12. USDA INSPECTION NOTES.** When Sec. 10.6 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of pizza and compliance with requirements in the following areas:

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 7). When USDA analytical testing is specified, AMS inspection personnel must select samples and submit them to the USDA, AMS, Science and Technology Program (S&T) laboratory for analysis.
- Packaging requirements (Sec. 11).

**13. REFERENCE NOTES.**

**13.1 USDA services.**

**13.1.1 QAD certification.** For QAD certification contact: **Quality Assessment Division, LP, AMS, USDA, Room 3932-S, STOP 0258, 1400 Independence Avenue, SW, Washington, DC 20250-0201, telephone (202) 720-5705 or via E-mail: [QAD.BusinessOps@usda.gov](mailto:QAD.BusinessOps@usda.gov).**

**13.1.2 USDA certification.** For USDA certification information contact: **National Program Mission Support, SCI Division, SCP, AMS, USDA, via E-mail: [SCIinspectionoperations@usda.gov](mailto:SCIinspectionoperations@usda.gov).**

**13.1.3 USDA FDSS, plant survey, and PSA.** For a USDA FDSS, plant survey, and PSA contact the **Chief, Auditing Services Branch, SCI Division, SCP, AMS, USDA, Room 1566 South Building, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-5021, fax (866) 230-9168, or via E-mail: [SCAudits@usda.gov](mailto:SCAudits@usda.gov).**

**13.1.4 Analytical testing and technical information.** For USDA technical information on analytical testing, contact the **Laboratory Approval and Testing Division, S&T, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-4089 or via E-mail: [LATD@usda.gov](mailto:LATD@usda.gov).** Samples for specified USDA analytical

A-A-20277A

testing should be sent to the USDA, AMS, S&T laboratory for analysis at: **USDA, AMS, S&T, National Science Laboratory, 801 Summit Crossing Place, Suite B, Gastonia, NC 28054.**

## **13.2 Sources of documents.**

### **13.2.1 Sources of information for nongovernmental documents are as follows:**

Copies of the AOAC International OMA may be obtained from: **AOAC International, 2275 Research Boulevard, Suite 300, Rockville, MD 20850-3250, telephone (301) 924-7077.**

Internet address: <http://www.aoac.org> for nonmembers and <http://www.eoma.aoac.org> for members and AOAC OMA subscribers.

Copies of the Food Chemicals Codex and U.S. Pharmacopeia may be purchased from: **United States Pharmacopeia Convention, 12601 Twinbrook Parkway, Rockville, MD 20877, telephone (800) 227-8772 or (301) 881-0666, fax (301) 816-8148 or on the Internet at:**

<http://www.usp.org>.

Copies of the Standard Methods for the Examination of Dairy Products may be purchased from: **American Public Health Association, 800 I Street, NW, Washington, DC 20001, telephone (202) 777-2742 or on the Internet at: <http://apha.org>.**

### **13.2.2 Sources of information for governmental documents are as follows:**

Applicable provisions of the Standards for Condition of Food Containers are contained in 7 CFR Part 42, the National Organic Program are contained in 7 CFR Part 205, the Food and Nutrition Service (FNS) Regulations are contained in 7 CFR Part 210, APPENDIX C to Part 210, the Food Safety and Inspection Service are contained in 9 CFR Parts 300 to 599, the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503, and the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. These documents may be purchased from: **Superintendent of Documents, New Orders, P.O. Box 979050, St. Louis, MO 63197-9000. Credit card (Visa, MasterCard, Discover/NOVUS, and American Express) purchases may be made by calling the Superintendent of Documents at (866) 512-1800, (202) 512-1800.**

**These documents may also be obtained free of charge on the Internet at:**

<http://www.gpo.gov/fdsys/browse/collectionCfr.action?collectionCode=CFR>.

Copies of the FSIS Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products are available online from: **USDA, FSIS on the Internet at: <https://www.fsis.usda.gov/node/2032>.**

Copies of U.S. standards and inspection instructions for fruits, vegetables, and other specialty products may be obtained from: **SCI Division, SCP, AMS, USDA 100 Riverside Parkway, Suite 101, Fredericksburg, VA 22406, telephone (650) 552-9073, fax (650) 552-9147, or via E-mail: [FVSupplyDepot@usda.gov](mailto:FVSupplyDepot@usda.gov) or on the Internet at:**

<http://www.ams.usda.gov/grades-standards> and <http://www.ams.usda.gov/grades-standards/how-purchase-equipment-and-visual-aids>.

Copies of the FDA Bacteriological Analytical Manual are available online from: **FDA, Center of Food Safety and Applied Nutrition (CFSAN) on the Internet at:** <https://www.fda.gov/food/laboratory-methods-food/bacteriological-analytical-manual-bam>.

Copies of this CID and the Standards for Condition of Food Containers (7 CFR Part 42) are available from: **Director, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, via E-mail: [CIDS@usda.gov](mailto:CIDS@usda.gov) or on the Internet at: <http://www.ams.usda.gov/grades-standards/cids> and <https://www.gpo.gov/fdsys/pkg/CFR-2019-title7-vol2/pdf/CFR-2019-title7-vol2-part42.pdf>.**

#### **CIVIL AGENCY COORDINATING ACTIVITY:**

DOJ - BOP  
HHS - FDA  
USDA - SCP  
VA - OSS

#### **PREPARING ACTIVITY:**

USDA - SCP

**Non-Discrimination Policy:** In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs). Remedies and complaint filing deadlines vary by program or incident.

Persons with disabilities who require alternative means of communication for program information (e.g., Braille, large print, audiotape, American Sign Language, etc.) should contact the responsible Agency or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program discrimination complaint, complete the USDA Program Discrimination Complaint Form, AD-3027, found online at [How to File a Program Discrimination Complaint](#) and at any USDA office or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by: (1) mail: U.S. Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410; (2) fax: (202) 690-7442; or (3) email: [program.intake@usda.gov](mailto:program.intake@usda.gov).

USDA is an equal opportunity provider, employer, and lender.