

METRIC

A-A-20271B

May 14, 2013

SUPERSEDING

A-A-20271A

March 18, 2013

COMMERCIAL ITEM DESCRIPTION

CHICKEN CHOW MEIN, FROZEN

The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description (CID).

1. SCOPE. This CID covers frozen chicken chow mein, (chicken chow mein) packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties.

2. PURCHASER NOTES. Purchasers *shall specify* the following:

- Type(s) and style(s) of chicken chow mein desired (Sec. 3).
- When analytical requirements are different than specified (Sec. 7.1).
- When analytical requirements need to be verified (Sec. 7.2).
- Manufacturer's/distributor's certification (Sec. 10.1) or USDA certification (Sec. 10.2).

3. CLASSIFICATION. The chicken chow mein shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types and styles.¹

Type I - Noodles

Type II - Rice

Type III - Other (*as specified by the purchaser*)

Style A - Regular

Style B - Lean (9 Code of Federal Regulations (CFR) § 381.462(e))

Style C - Other² (*as specified by the purchaser*)

¹ Not all options are available from every manufacturer. Check with the manufacturer/distributor for availability.

² May include products making nutrient content claims that shall meet the applicable provisions of the Specific Requirements for Nutrient Content Claims (21 CFR Sections 101.54 through 101.65)

A-A-20271B

4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products *shall 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 chicken chow mein shall be processed in accordance with Current Good Manufacturing Practices (21 CFR Part 110).

5.2 Food security. The chicken chow mein shall be processed and transported in accordance with the Food and Drug Administration's (FDA's) *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.³ This guidance identifies 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 security 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 postproduction finished product.

5.3 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the chicken chow mein shall be manufactured not more than 90 days prior to delivery.

6. SALIENT CHARACTERISTICS.

6.1 Ingredients. The chicken chow mein shall consist of chicken, vegetables, sauce and spices, safe and suitable sweeteners and thickeners, and shall contain either noodles or rice. All ingredients shall be declared by their common or usual name in descending order of predominance by weight (21 CFR §101.4(a)) unless exempted by 21 CFR § 101.100.

6.1.1 Chicken. The chicken and chicken products shall conform to the applicable provisions of the Poultry Products Inspection Regulations (9 CFR Part 381) and shall meet the requirements for chow mein (9 CFR § 381.167). The chicken meat used in the finished product shall be boneless, cooked chicken meat.

³<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm>

6.1.2 Vegetables. The vegetables shall include celery, onions, carrots, and water chestnuts. The chicken chow mein may include other vegetables, such as, but not limited to, sweet bell peppers, spinach, bean sprouts, bamboo shoots, peas, pea pods, bok choy, and cabbage.

6.1.3 Sauce and spices. The sauce shall contain sweeteners, thickeners, and spices. Salt, turmeric and other spices may be used.

6.1.4 Noodles. When noodles are specified in the solicitation, contract, or purchase order, the noodles in the chicken chow mein shall comply with the FDA Standard of Identity for Macaroni Products (21 CFR §139.110), or Enriched Macaroni Products (21 CFR § 139.115), or Whole Wheat Macaroni Products (21 CFR § 139.138), or Noodle Products (21 CFR § 139.150), or Enriched Noodle Products (21 CFR § 139.155).

6.1.5 Rice. When rice is specified in the solicitation, contract, or purchase order, the rice in the chicken chow mein shall comply with the FDA Standard of Identity for Enriched Rice (21 CFR § 137.350).

6.1.6 Additional ingredients. The chicken chow mein may contain food ingredients permitted by the FDA for thickening, emulsifying, stabilizing, preserving, or enhancing flavor. Food additives or generally recognized as safe (GRAS) substances shall be of Food Chemicals Codex purity or US Pharmacopeia-National Formulary quality and meet the related FDA regulations on food additives or GRAS requirements. Any additional ingredients added directly to the meat or poultry components shall comply with the Food Ingredients and Sources of Radiation section of the Regulatory Requirements Under the Federal Meat Inspection Act and the Poultry Products Inspection Act (9 CFR § 424.21), or Safe and Suitable Ingredients Used in the Production of Meat, Poultry, and Egg Products (FSIS Directive 7120.1⁴).

6.1.7 Foreign material. All ingredients shall be clean, sound, wholesome, and free from foreign material such as plastic pieces, evidence of rodent or insect infestation, and metal contaminants, including, but not limited to, ferrous, non-ferrous, and stainless steel.

6.2 Finished product. The finished chicken chow mein shall show no evidence of spoilage, thawing and refreezing, or excessive heating (materially scorched).

6.2.1 Appearance. The overall appearance of the chicken chow mein shall not be dry or mushy. There shall be no foreign color to the product.

6.2.2 Aroma and flavor. The chicken chow mein shall have an aroma and flavor characteristic of prepared chicken chow mein. There shall be no foreign odors or flavors such as, but not limited to, burnt, scorched, stale, rancid, or moldy.

⁴ <http://www.fsis.usda.gov/oppde/rdad/fsisdirectives/7120.1.pdf>

A-A-20271B

6.2.3 Texture and consistency. The texture of the chicken shall not be dry, rubbery, or mushy. The texture of the vegetables shall not be mushy, hard, fibrous, or tough. The sauce shall not be excessively thin, thick, or lumpy, and the rice or noodles shall not be undercooked (hard) or overcooked (mushy).

7. ANALYTICAL REQUIREMENTS.

7.1 Analytical Requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the chicken chow mein shall comply with the following ranges and tolerances:

| <u>Test</u> | <u>Tolerance</u> |
|---|---|
| Monosodium glutamate (MSG) | Less than 2.27g per 227 g (8 oz) (1 percent) of finished product |
| Fat | Less than 4.0 g per 227 g (8 oz) of finished product |
| Sodium | Less than 823 mg per 227 g (8 oz) of finished product |
| Standard Plate Count | Less than 50,000 CFU per g |
| <i>Escherichia coli</i> (<i>E. coli</i>) | Less than 3 per g using Most Probable Number (MPN) or less than 10 Colony Forming Units (CFU) per g |
| <i>E. coli</i> O157:H7 | Shall be negative |
| <i>Listeria monocytogenes</i> (<i>L. monocytogenes</i>) | Shall be negative |
| <i>Salmonella</i> | Shall be negative |

7.2 Product verification sampling. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing shall be performed on a composite sample. The composite sample shall be 1.134 kg (2.5 lb) per lot, prepared from a minimum of sixty representative subsamples or retail packages randomly selected from the lot.

7.3 Analytical testing. When specified in the solicitation, contract, or purchase order, the analyses shall be made in accordance with the following methods from the AOAC International Official Methods of Analysis (OMA) or the Bacteriological Analytical Manual (BAM) as specified below:

| <u>Test</u> | <u>Method</u> |
|----------------------|-------------------------------------|
| MSG | 970.37 |
| Fat | 985.15, 991.36, 2007.04, or 2008.06 |
| Sodium | 985.35 or 984.27 |
| Standard Plate Count | 990.12 or BAM Ch 3 |

| <u>Test</u> | <u>Method</u> |
|-------------------------|---|
| <i>E. coli</i> | 991.14, 998.08, 2011.17, or BAM Ch 4 |
| <i>E. coli</i> O157:H7 | 2000.14, 2005.03, or BAM Ch 4A |
| <i>L. monocytogenes</i> | 999.06, 2003.12, 2004.02, 2010.02, or BAM Ch 10 |
| <i>Salmonella</i> | 967.25, 967.27, 996.08, 2003.09, 2004.03, 2011.03, 2011.17, or BAM Ch 5 |

7.4 Test results. Test results for MSG shall be reported to the nearest 0.1 percent. Test results for fat shall be reported to the nearest 0.1 g. Test results for sodium shall be reported to the nearest mg. The test results for standard plate count shall be reported to the nearest 100 CFU per g. The test results for *E. coli* shall be reported to the nearest MPN or CFU. The test results for *E. coli* O157:H7, *L. monocytogenes*, and *Salmonella* shall be reported as positive or negative. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

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

9. REGULATORY REQUIREMENTS. The delivered chicken chow mein shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the chicken chow mein in the commercial marketplace. Delivered chicken chow mein shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder. When a known allergen is included in the chicken chow mein, the chicken chow mein shall comply with the allergen labeling requirements of the Federal Food, Drug, and Cosmetic Act. When the chicken chow mein is used for the National School Lunch Program, the chicken chow mein shall comply with all applicable provisions of the Child Nutrition (CN) Programs.

10. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 10.1 or 10.2.*

10.1 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor shall certify that the finished chicken chow mein distributed meets or exceeds the requirements of this CID.

10.2 USDA certification. When required in the solicitation, contract, or purchase order that product quality, acceptability or both be determined, the Specialty Crops Inspection Division (SCI), Fruit and Vegetable Program (FV), Agricultural Marketing Service (AMS), USDA, shall be the certifying agency. SCI inspectors shall certify the quality and acceptability of the chicken chow mein in accordance with SCI procedures, which include: selecting random samples of the

A-A-20271B

chicken chow mein, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official SCI score sheets or certificates. In addition, when required in the solicitation, contract, or purchase order, SCI will examine the chicken chow mein for conformance to the U.S. Standards for Condition of Food Containers (7 CFR Part 42) in effect on the date of the solicitation, contract, or purchase order.

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

12. USDA INSPECTION NOTES. When Section 10.2 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of chicken chow mein 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, SCI inspection personnel shall select samples and submit them to the USDA, Science and Technology Programs (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 11 or *as specified in the solicitation, contract, or purchase order*).

13. REFERENCE NOTES.

13.1 USDA certification. For a USDA certification, contact the **Chief, Inspection Branch, SCI, FV, AMS, USDA, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-2482, fax (202) 720-0393, or via E-mail: Nathaniel.Taylor@ams.usda.gov.**

13.2 Analytical testing and technical information contact. For USDA technical information on analytical testing, contact **the Science & Technology Program (S&TP), AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 720-5231 or via E-mail: Alan.Post@ams.usda.gov or Ruihong.Guo@ams.usda.gov.**

13.3 Sources of documents.

13.3.1 Sources of information for nongovernmental documents are as follows:

Copies of the AOAC International OMA may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877-2417, 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>.**

13.3.2 Sources of information for governmental documents are as follows:

Applicable provisions of the U.S. Standards for Condition of Food Containers are contained in 7 CFR Part 42, the Poultry Products Inspection Regulations are contained in 9 CFR Part 381, 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 on (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 Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance is available online from: **FDA, Center for Food Safety and Applied Nutrition (CFSAN) on the Internet at: <http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocument/fooddefenseandemergencyresponse/ucm083075.htm>.**

Copies of FSIS Directive 7120.1, Safe and Suitable Ingredients Used in the Production of Meat, Poultry, and Egg Products, are available online from **USDA, FSIS, at: <http://www.fsis.usda.gov/oppde/rdad/fsisdirectives/7120.1.pdf>.**

Copies of the FDA Bacteriological Analytical Manual (BAM) are available online from **FDA at: <http://www.fda.gov/Food/ScienceResearch/LaboratoryMethods/BacteriologicalAnalyticalManualBAM/default.htm>.**

Copies of this CID, the U.S. Standards for Condition of Food Containers (7 CFR Part 42), and beneficial comments, recommendations, additions, deletions, clarifications, etc. and any data which may improve this CID are available from or provided to: **Chief, Standardization Branch, SCI, FV, AMS, USDA, STOP 240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-5021, Fax (202) 690-1527, via E-mail: CIDS@ams.usda.gov, or on the Internet at: www.ams.usda.gov/CommercialItemDescription.**

A-A-20271B

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