



# Approved

Agricultural Marketing Service (AMS)  
Livestock and Poultry (LP) Program  
Standards and Specifications Division (SSD)  
Room 2603 S-Bldg., Phone: (202) 567-1757

## Federal Purchase Program Specification (FPPS) for Bulk Pack Chicken and Chicken **Legs**

Supersedes: Bulk Pack Chicken and Chicken Parts  
October 2020 –  
Changes from previous requirements in **blue**

Effective: **December 2022**

### 100 Item Description

101 Bulk Pack, **Chicken** Large (100103) – Chilled, ready-to-cook broiler/fryer chickens for further processing without necks and giblets. The individual chicken weight range shall be 3.75 pounds **or over**, without neck and giblets. **Packaged in fiberboard containers only, no bins or tanks unless specified as Tendering Text in the Solicitation.**

102 Bulk Pack, Chicken Legs, **Large** (100113) – Chilled for further processing, either from ready-to-cook broiler/fryer chickens weighing **7.0 or over** pounds per whole carcass, without necks and giblets; or **large** legs weighing 13.6 **or over** ounces each. **Packaged in fiberboard containers only, no bins or tanks unless specified a Tendering Text in the Solicitation.**

110 Frozen, weight range, and/or **bins or tanks** may be specified as Tendering Text in the Solicitation.

120 Delivery Unit – Each delivery unit shall total a net weight of 36,000 pounds.

### 200 Applicable Documents

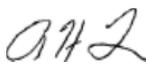
210 The following documents are incorporated as part of this USDA, AMS, SSD FPPS- Bulk Pack Chicken and Chicken **Legs** – **December 2022**:

210.1 AMS/LP Program/Quality Assessment Division (QAD) Policies and Procedures.

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 for Commodity Procurements – Domestic Programs (MSCP-D) **and Solicitation.**

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### **300 Checklist of Requirements**

310 Domestic Products – Refer to the current MSCP-D.

320 Food Defense – Refer to the current MSCP-D.

### **400 Harvesting**

410 All harvesting activities shall comply with all applicable Food Safety and Inspection Service (FSIS) regulations and requirements, including 9 CFR § 381, and shall be done under FSIS inspection.

420 Humane Handling – All poultry shall be humanely handled in accordance with [FSIS Directive 6110.1 Verification of Poultry Good Commercial Practices](#).

### **500 Processing**

510 All processing activities shall comply with all applicable FSIS regulations and requirements, including 9 CFR § 381, and shall be done under FSIS inspection.

511 [Date Processed](#) – The commodity shall not be processed or packaged more than 60 days prior to the first date of the delivery period for each sales order.

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

512.1 Sub-Lot – Contractor shall clearly identify sub-lot size and maintain the identity and traceability of each sub-lot.

520 Performance Standards – Product must be produced under FSIS pathogen reduction standards, as specified in 9 CFR § 381.

521 Inspection for contract and FPPS compliance shall be in accordance with the 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.). The AMS Grader shall be responsible for certification of compliance with the requirements of this FPPS for whole chicken [and](#) chicken legs; freezing; packaging and packing; labeling and marking; net weight; sampling; and checkloading.

522 AMS Certification – Procedures to be followed and a schedule of fees for these services may be obtained by contacting the nearest QAD field office at:

<https://www.ams.usda.gov/resources/qad-procedures> or by contacting:

USDA, AMS, Livestock and Poultry Program, [Office of the Deputy Administrator, STOP 0249](#), 1400 Independence Avenue, S.W., Room 2092-S, Washington, DC 20250-0249, [Office Phone Number \(202\) 690-5705](#).

523 All steps in the manufacturing process shall be under the direct supervision of an AMS Grader and as outlined in QAD Policies and Procedures for quality and compliance with product requirements. The AMS Grader may also select

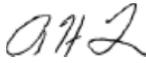
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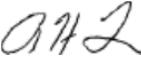
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samples for laboratory analyses or inspect the commodity at any point including transit and after delivery to point of destination.

- 530 Class and Style – Freshly harvested ready-to-cook chickens (AMS 70.200 et seq.). Individual **chicken** carcasses and **legs** shall conform to the definitions and standards in AMS 70.210.
- 540 U.S. Grade – Grading shall be in accordance with 7 CFR § 70 and AMS 70.200 et seq. Grading shall be under the supervision of an AMS Grader using the LP Program’s Sample Plan Level 2 (SPL-1) for Grade B parts.
- 541 Bulk Pack, Large (100103), **Bulk Pack**, Chicken Legs, **Large** (100113) – Grade B or Better.
- 550 Chicken from Other Plants – Chicken carcasses and **legs** may be transferred or obtained from other processing plants provided it:
- 550.1 has been processed, handled, and identified in accordance with this FPPS, and
- 550.2 complies with the organoleptic and other applicable requirements of the FPPS as evidenced by USDA certification. USDA certification may occur either at the plant of origin or at the receiving plant.
- 551 Limited substitution of donated commodity is allowed in the state reprocessing program provided certified commercial product of the same quality is used. Substituted commodity shall meet the General Requirements section in the QAD Instruction 630a Poultry Substitution Guidelines.
- 552 Type, class, U.S. Grade; date harvested as applicable; and the USDA-assigned plant number shall be shown on each shipping container.
- 553 The chilled chicken and **legs** shall maintain at an internal product temperature between 26°F (-3.3°C) and 40°F (4.4°C) during transit, from plant origin to destination.
- 554** Meat Time Requirements – The commodity shall be chilled to an internal product temperature of 40°F (4.4°C) or lower after processing.
- 554.1** Chilled commodity shall be delivered to destination within **7** calendar days after the date of harvest.
- 554.2** Frozen commodity when specified in the Solicitation, shall be processed, packaged and packed, and placed in a freezer within 7 calendar days after the date of harvest.
- 554.2.1** The chilled commodity shall be placed in a freezer after packaging or packing and be frozen to an internal product temperature of **0°F (-17.8°C)** or lower within 72 hours from the time of entering the freezer.
- 560 Organoleptic Requirements – The chilled ready-to-cook chicken and chicken **legs** shall be examined on a continuous basis. Meat shall not:

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- 560.1 be rancid, have a fruity, sulfide-like, cardboardy, tallowy, oily, metallic, chlorine-like, or other foreign or off-odors, contain foreign materials (e.g., glass, paper, rubber, metal, plastic, wood); or show evidence of mishandling or deterioration; and
- 560.2 have a bright color and show no evidence of dehydration or freezing and thawing.
- 570 Individual Weight Requirements
- 571 Bulk packed carcasses or legs shall be examined hourly for compliance with the individual weight requirements. A sample of 10 carcasses or legs shall be randomly drawn and weighed.
- 572 Compliance with individual leg weight requirements shall be made prior to packaging. The frequency of sampling shall be according to LP Program's SPL-2.
- 573 Contractor Option – Bulk legs may be produced from broiler/fryer chickens that weigh 7.0 pounds or over without necks and giblets.
- 600 Packaging and Packing**
- 610 Packaging – All packaging materials shall comply with FSIS regulations (9 CFR § 381.144 Packaging Materials). All packaging and packing materials shall be clean and in new condition, shall not impart objectionable odors or flavors to the commodity, shall be safe for use in contact with food products (cannot adulterate product or be injurious to health).
- 611 Polyethylene-film Bags – Shall have a wall thickness of not less than 2 mil (0.002 inch); and shall protect the commodity from dehydration, freezer burn, or quality deterioration during the conditions of use. Closure methods shall be approved by a representative of the QAD.
- 611.1 Metal wire ties, paper-coated wire ties, or staples shall not be used for sealing polyethylene-film bags.
- 612 Closure methods shall be approved by a QAD representative.
- 620 Packing – The Contracting Officer may designate a specific packing orientation (bins or tanks) which shall be provided as Tendering Text in the Solicitation.
- 621 Chilled Commodity – Shall be delivered to the destination as specified in the shipping instructions in commercial containers with a commercial cooling medium; for example,
- 621.1 in wax-coated fiberboard containers, or
- 621.2 packaged in polyethylene-film bags and packed in shipping containers. The bags need not be sealed or vacuum packed.

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- 622 Frozen Commodity – Shall be delivered to the destination packaged in polyethylene-film bags and packed in shipping containers or commercial bulk containers.
- 630 Shipping containers shall be closed by commercially accepted methods and materials. Steel or wire straps shall not be used for final closure.
- 630.1 Staples shall 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.

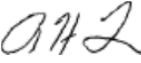
## **700 Labeling**

- 710 Shipping containers shall comply with the National Motor Freight Classification, or the Uniform Freight Classification, as applicable. Shipping containers shall be labeled to include all information required by FSIS regulations.
- 710.1 USDA-assigned plant number, type and name of commodity, date of production (in easily readable character size in day/month/year format), and net weight of commodity shall be shown on each container, tank, or bin.
- 711 In-Plant Deliveries – The contractor shall label and mark the end product(s) according to requirements of the State distributing agency.
- 720 Free Along Side (FAS) Vessel Deliveries
- 721 FAS vessel deliveries that are not source loaded in a refrigerated seavan are required to show the final destination's overseas address as provided in the Sales Order/Item Number. The address shall be clearly printed on at least two sides of each pallet.

## **800 Final Examination of Packaged and Packed Commodity**

- 810 Net Weight – Each delivery unit shall be determined by the test-weighing procedures of LP Program. Containers used to ship commodity shall be uniform in both type and size in each delivery unit. The commodity shall be delivered chilled subject to an agreement in writing with the processor receiving the commodity, or as specified in the applicable Solicitation, it may be delivered frozen.
- 820 Test Weighing Procedures
- 820.1 The tare weight of all packing materials shall be determined by weighing a representative sample of all packaging components such as plastic-film bags, clips, and fiberboard containers according to applicable LP Program's instructions (LP, QAD 600 Series Instructions).

- 820.2 A purchase unit or delivery unit of bulk pack boneless chicken and chicken parts shall total 36,000 pounds (16,329 kg) net, or multiples thereof. Any delivery unit weighing less than 36,000 pounds (16,329 kg) net shall be rejected.
- 820.3 Net Weight Determination – Frozen commodity shall be determined at origin and, for chilled commodity, at destination. Net weight at destination shall be determined by removing the product from the packaging and packing materials and weighing on a direct net weight basis. The net weight of each delivery unit shall be determined by an AMS Grader at the contractor's expense.
- 830 Internal Product Temperature
- 830.1 Chilled – Commodity shall be held between 26°F (-3.3°C) and 40°F (4.4°C) at time of delivery.
- 830.2 Frozen – Commodity shall be 2°F (-16.7°C) or lower at time of loading. Delivery units with internal product temperatures exceeding 2°F (-16.7°C) and up to 5°F (-15°C) shall 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 shall be rejected for use under this FPPS.
- 830.2.1 Optional Temperature Verification – The contractor may request an alternate method utilizing product temperature-sensing devices. If this option is selected, a Federal-State Supervisor shall 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, LP Program's instructions for this FPPS.
- 840 Inspection and Checkloading Requirements
- 841 Inspection for contract compliance shall be made by a USDA representative, in accordance with 7 CFR § 70, FSIS regulatory requirements, and this FPPS at the site of processing, both during and after processing and packaging. Inspection records shall be complete and made available to USDA, as requested, to assure contract compliance.
- 842 Visual Inspection [for Frozen Delivery](#) – Frozen commodity showing any evidence of defrosting, refreezing, or freezer deterioration shall be rejected for use under this FPPS.
- 843 The quality, quantity, weight, packaging, packing, and checkloading of the commodity shall be evidenced by certificates issued by the AMS Grader. The contractor shall not ship the commodity unless informed by the AMS Grader that the designated commodity to be shipped meets the requirements of the MSCP-D, Solicitation, and this FPPS.

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## **900 Palletized Unit Loads**

910 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 principal display panel to facilitate certification examinations.

920 Size and Style of Container – Only one size and style of shipping container shall be used in any one delivery unit.

## **1000 Shipment and Delivery**

1010 Shipment and Delivery, including Loading and Sealing, Delivery Notifications, and Split Deliveries – Refer to the current MSCP-D.

1011 In addition, the contractor shall adhere to the following provisions:

1011.1 each shipping container shall be identified with a USDA Contract Compliance stamp with the applicable [production date](#). An AMS Grader or other authorized personnel under the supervision of the AMS Grader shall 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.

1011.2 As an alternative to stamping, the contractor may preprint the stamp on the shipping container or label. Prior approval by QAD is required before using this alternative method.

1012 A copy of the original USDA Poultry Products Grading Certificate issued at time of checkloading shall accompany each shipment.

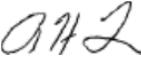
## **1100 Destination Examination**

1110 [If requested](#), the cost of a destination examination, before or after delivery, by an AMS Grader on accepted product shall be for the account of USDA. Costs for destination examinations of rejected delivery units shall be for the account of the contractor. The origin AMS Grader shall make arrangements for destination examination prior to delivery.

1111 Commodity Requirements – Before acceptance by consignee, the commodity may be examined by an AMS 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.

1112 Temperature

1112.1 Chilled commodity shall arrive at destination at an internal product temperature between 26°F (-3.3°C) and 40°F (4.4°C).

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- 1112.2 Frozen commodity shall 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).
- 1112.3 Commodity not meeting these requirements shall be rejected for use under this FPPS.

**1200 Product Assurance and Complaint Resolution**

1210 Product Assurance – Contractor shall guarantee that the product complies with all FPPS requirements and provisions set forth in the MSCP-D and Solicitation.

1211 Waiver and/or Contract Amendment Requests – Contractor shall submit all requests directly to the Commodity Procurement (CP) Program Contracting Officer for review and determination. Full list of CP Program contacts can be found at:

<https://www.ams.usda.gov/selling-food/cp-contacts>

1220 Complaint Resolution – Customer complaint resolution procedures shall be the responsibility of the Contractor. These procedures shall include: a point of contact, investigation steps, intent to cooperate with AMS, and product replacement or monetary compensation. The procedures shall be used to resolve product complaints from recipient agencies or AMS.