



Federal Purchase Program Specification Chicken Parts, Frozen: March 2024

I. Purpose

This document provides the procedures USDA, AMS graders (graders) will utilize with the certification of frozen chicken parts to the [March 2024 Federal Purchase Program Specification\(FPPS\)](#). The grader must read this procedure carefully and note what items must be observed during sampling, packaging and packing, labeling, loading and shipping, and the preparation of worksheets and certificates. The grader will not proceed until their supervisor has reviewed the [QAD 620: USDA FPPS – Poultry General Requirements](#) and this procedure with them.

Chicken Parts must be processed and packed as outlined in the FPPS. The commodity must not be processed and packaged more than 90 calendar days prior to the first day of the delivery period for each sales order. The chilled commodity must be processed, packaged, packed, and placed in a freezer within 7 calendar days after the date of harvest.

Under the [Supplement for Chicken Products Distributed for Federal Nutrition Assistance Programs](#) the contractor is able to select Option A: Grading-Based Monitoring and Certification or Option B: Audit Based Verification for contract compliance and certification of the commodity. Regardless of which option is chosen, all raw material must be graded or certified by the USDA, AMS Grader. For all processing steps following raw material collection, the contractor may request the use of either option. These procedures apply for contractors selecting Option A.

Note that Kosher leg quarters (111761) must comply with applicable dietary (kosher) laws as established by the “613 Council of Kashruth.” The processing plant must be certified for compliance by the Board of Jewish Education of Greater New York (BJENY).

Product & FPPS Item #	¹ Trade Description #	Grade Requirements	WOG Wt.	Pack Size	Cases Per Load	Purchase Unit Size
Cut up (111361)	70204	Grade A	2.5-4.0 lbs.	4 x 10 lb. packages	950 cases	38,000 lbs.
Drumsticks (110090)	71201	Grade A (except for Grade B for Exposed Flesh)	3.0-6.0 lbs.	8 x 5 lb. packages	950 cases	38,000 lbs.
Leg Quarters (110092)	70901	Grade B or Better	3.0-6.0 lbs.	8 x 5 lb. packages	950 cases	38,000 lbs.
Leg Quarters (110094)	70901	Grade B or Better	3.0-6.0 lbs.	4 x 10 lb. packages	950 cases	38,000 lbs.



Kosher Leg Quarters (111761)	70901	Grade B or Better	3.5-5.5 lbs.	4 x 10 lb. packages	950 cases	38,000 lbs.
Thighs (110195)	71101	Grade A (except for Grade B for Exposed Flesh)	3.0-6.0 lbs.	8 x 5 lb. packages	950 cases	38,000 lbs.

[¹AMS 71 Trade Descriptions for Poultry - Chicken](#)

II. Procedures

A. Processing & Fabrication

1. Raw Meat Requirements

The commodities must be prepared from freshly harvested ready-to-cook broilers/fryers. Chicken from other plants may be utilized provided they meet the FPPS requirements in section 530. Frozen or previously frozen chicken may not be utilized.

2. Grading Requirements

Graders must check 30 whole carcasses or parts for U.S. Grade A or U.S. Grade B, as applicable to determine compliance with the FPPS requirements using the sampling frequency and acceptance criteria found in SPL-1. Results must be recorded on the LP-232L1.

3. Weight Range

WOG weights must be checked by weighing ten WOGs for weight requirements as outlined in the FPPS and according to procedures established in [QAD 648: Poultry Weight Range Certification](#). Samples found with weights outside the allowable tolerances (+/- 10% per [QAD 607: Portion Control and Weight Range Certification](#)) will be recorded as a defect. AQL checks exceeding allowable tolerances will require retention of product representing the sampling interval. Results must be recorded on the LP-232L2.

Chicken cut-up product must be packed in natural proportion. If natural proportion cannot be verified refer to section 630 of the FPPS for pack tolerances.

4. Organoleptic Requirements

The ready to cook chicken and chicken parts must be examined on a continuous basis in accordance with [QAD 614: Organoleptic Examination](#) and FPPS requirements stated in section 570.



B. Finished Product Checks

1. Net Weight

Ensure that the total weight shipped for each sales order item number meets or exceeds the weight stated on the purchase order. Each delivery unit must consist of 950 shipping containers and meet or exceed a net weight of 38,000 pounds for chicken cut up. The net weight of each delivery unit will be determined at origin by performing an official net weight determination according to procedures outlined in [QAD 611: Net Weight Examination](#). Other methods or weighing procedures require approval by the National Office prior to use.

2. Packaging and Packing/Tamper-Evident

To meet the requirements of the FPPS, the packaging and packing material must be “tamper-evident.” Tamper-evident is defined as packaging or 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. Examples include damage to the box from tape being removed, or a hole in the plastic bag from it being torn or cut open that would be obvious to a person inspecting the product. Determination of whether the material meets these requirements may be made by the supervisor. At time of shipment, each lot will undergo an examination for packaging and packing defects per [QAD 617: Packaging and Packing](#).

3. Labeling

Each individual package and shipping container may be commercially labeled or use USDA labeling. The U.S. Grademark must appear on each package and shipping container. Labeling of individual packaging is not required for product destined for Institutional use (ex. schools). Each shipping container must be identified with a USDA Contract Compliance stamp with the applicable certificate number or date of production. An AMS grader or other authorized personnel under the supervision of the AMS grader must stamp one end of each shipping container at the origin facility. If there is inadequate space available on either end of the shipping container, the stamp may be applied to a side of the container. As an alternative to stamping, the contractor may preprint the stamp on the shipping container or label. Prior approval by the National Poultry Supervisor is required before using this alternative method.

4. Freezing Requirements

The chilled commodity must be processed, packaged, packed, and placed in a freezer within 7 calendar days after the date of harvest. All product must be frozen in a manner to bring the internal temperature of the product at the center of the package to 0°F, or below within 72 hours once product enters the freezer. Finished packaged product must be placed into the freezer within 48 hours after packaging. Specific guidelines on freezing requirements are outlined in [QAD 613: Frozen Product Examination](#).

NOTE: If the contractor chooses to utilize Contractor Checkloading, the grader will not be required to perform any further certification activities once the 0°F in 72 hour freezing requirement is met.



C. Certification and Delivery

1. Temperature Requirements

At time of shipment, product must be 2°F, or below. Product with internal temperatures exceeding 2°F and up to 5°F, will be tentatively rejected. Tentatively rejected product may be returned to the freezer and may be re-offered for shipment one time only. Product exceeding 5°F, or product that was tentatively rejected and exceeds 2°F when re-offered, must be rejected. Procedures for checking product temperatures are outlined in [QAD 613: Frozen Product Examination](#). Sampling levels will be according to the processors current freezing history. As an option to checking product at time of shipment and upon review and approval by the supervisor, plants may use the alternate verification procedures as described in QAD 613.

2. Certification

Any product not meeting the outlined criteria, or any other specified requirement must be retained. An LP-210P: *USDA Poultry Products Grading Certificate* must accompany each shipment. The Purchase Order, Sales Order, Sales Order Item and Seal numbers must be stated. See attached certificate examples.

3. Contractor Checkloading

Contractors have the option to utilize Contractor Checkloading as described in Section II. R. of [QAD 620: USDA FPPS - Poultry General Requirements: 2023](#).

Exhibits:

[Exhibit 1 - LP-210P Certificate Example – 111361](#)

[Exhibit 2 - LP-210P Certificate Example – Split Delivery](#)

[Exhibit 3 - LP-210P Certificate Example – 111761](#)

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