



Federal Purchase Program Specification

Diced Chicken, Fully Cooked, Frozen: August 2022

I. Purpose

This document provides the procedures USDA, AMS graders (graders) will utilize with the certification of diced chicken to the [August 2022 Federal Purchase Program Specification \(FPPS\)](#). The grader must read this procedure carefully and note what items must be observed during formulation, 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.

Diced Chicken, Fully Cooked, Frozen (100101) must be processed and packed as outlined in the FPPS and contractors approved technical proposals. The commodity must not be processed or packaged more than 90 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 day of harvest.

II. Procedures

A. Processing & Fabrication

1. Raw Meat Requirements

The commodity must be prepared from freshly harvested ready-to-cook hens (mature female chickens) 4.0 pounds or over without neck and giblets, or broilers without neck and giblets. If meat from mature hens is used, a Certificate of Compliance (COC) must be provided from the supplier ensuring that the breast meat came from mature hens that weighed at least 4.0 pounds each. Frozen or previously frozen chicken must not be used. Skin, wing meat from the third wing portions, neck meat, giblets, and kidneys from cooked chicken carcasses must not be used to prepare the dices. Mechanically separated (comminuted), finely ground, flaked, finely chopped, or size reduced chicken meat must not be used.

Meat must be examined on a continuous basis for organoleptic requirements (see FPPS Table 1). If the meat does not comply with the organoleptic requirements, the meat the samples represent must be rejected for use under this FPPS. Results (*Satisfactory* “S” or *Unsatisfactory* “U”) must be recorded on the LP-232L2 reverse side.

2. White/Dark Meat Ratio

The FPPS permits the contractor to produce the diced product as it comes from fully cooked chicken in natural proportion, or to formulate the diced product from separated white and dark meat. When formulated, the finished product must contain a minimum of 50 percent white meat dices. Regardless of the method used, the contractor must develop a documented control plan that assures a 50/50 ratio



for formulated product, or that white meat is not removed and dark meat is not added to natural proportion product. Graders must obtain a copy of the plan from management and monitor production to ensure compliance.

When contractors elect to formulate on a weight basis, verification of compliance with the FPPS requirements will be determined by examination of the finished diced product or by verifying batch weights of product to be formulated.

When product is being produced in natural proportion, graders must continuously monitor the operation to ensure that white meat is not removed or otherwise diverted from use in the finished product. If the removal of defective white portions alters the natural proportion (50-60 percent white meat), graders must initiate corrective action. Such corrective action may include the removal of a proportionate amount of dark meat during examination by company employees, incorporation of sufficient white meat product to restore the natural proportion, or other appropriate action to correct the problem.

3. Added Solution - Option

The added solution percentage incorporated within tumbled or massaged marinated boneless, skinless meat must not exceed 12 percent (i.e., added solution increases the weight of the meat by a maximum of 12 percent over the original ready-to-cook weight). [QAD 606: Percent Gain of Marinated/Sauce Products](#) outlines the procedures to determine percent gain. Monosodium Glutamate (MSG), flavorings (9 CFR § 381.118(c)), soy, and gluten containing ingredients are not allowed. The water and mineral solution must be comprised of the following;

Water (maximum)	10.00 percent
Added processing aids	1.50 percent
Phosphate (sodium or potassium) (up to)	0.50 percent

Processing aids (e.g., anti-caking, anti-dusting agents, or other manufacturing aids) and antimicrobial agents(s) are allowed. If processing and/or antimicrobial agent(s) are used, the ingredients and amount of ingredients listed in the formulation must remain the same.

The sodium content of the cooked commodity will be no more than 150 mg per 100 gram basis.

B. Fully Cooked Product Checks

1. Temperature Requirements

Cooking and cooling must be performed in accordance with approved USDA Food Safety and Inspection Service (FSIS) method(s) directives and guidelines.



2. Cooked Meat Defects

a) Prior to Dicing

A five-pound sample of cooked boneless chicken meat will be examined prior to dicing for bone defects (see FPPS Table 1). If the cooked product is formulated from cooked white and dark chicken meat, a sample of 2 ½ pounds of white meat and 2 ½ pounds of dark meat must be examined. The number of defects must be recorded on the LP-232L2. When separate AQL's are performed on white meat and dark meat, the results will be combined and recorded on the LP-232L2. Product represented by a sample that exceeds allowable tolerances for bone defects must be rejected. If the number of bone defects exceed the maximum allowed for the "target" level (one defect), or result in a rejection, the frequency of sampling for bone defects will be increased to a sample drawn twice during each sampling interval. Normal sample frequency may resume when the cumulative number of bone defects reverts back to the target level.

b) After Dicing

A two-pound sample of diced meat is required to be drawn and examined for defects to determine compliance with the FPPS requirements (see FPPS Table 1). Results of the defect examination will be recorded on the LP-232.

Bone or bone-like material defects will be recorded separately from the "Other" defects. The defect criteria (see FPPS Table 1) will apply to the finished product check. Regardless of the kind and number of defects found, any sample with bone or hard bone-like material greater than 0.40 inch is cause for rejection of the meat the sample represents.

If the number of bone defects exceed the maximum for the "target" level or results in a rejection, the frequency of sampling for bone defects must be increased to a two-pound sample drawn twice each sampling interval until the cumulative number of bone defects reverts back to the "target" level.

Other defects (cartilage, veins, tendons, etc.) will be recorded on the LP-232. Product represented by the sample that exceeds allowable tolerances for other defects must be retained.

c) Appearance and Dimensions

Compliance with dice size requirements of the finished product will be according to the requirements and procedures outlined in the FPPS. The U.S. Standard 3/4-inch and 1/4-inch sieves of the diameters stated in section 562 of the FPPS must be stacked on top of each other with the larger opening on top.

Graders must select a two-pound sample each sampling interval product is produced. Select one ten-pound primary container for the sieve test, shaking the contents of the ten-pound bag to distribute the fines throughout the package. Select a two-pound sample from the primary container and pour it onto the screens. Lightly shake the sieve forward and backward for approximately thirty seconds causing the product to sift through the screens. Determine the weight of the product remaining on the 3/4-inch



screen and the weight of product which passed through the 1/4-inch screen. Then determine the percent of the sample that each size of product represents. Record the results on the LP-232L2. Product must be retained when the percentage on either the 3/4-inch screen or that which passes through the 1/4-inch screen exceeds 5 percent of the total weight of the sample.

d) Organoleptic

The fully cooked diced chicken will be examined for organoleptic defects (see FPPS Table 1). Online sampling will be performed by randomly selected product after the cooking operation and prior to freezing. Results (*Satisfactory "S" or Unsatisfactory "U"*) must be recorded on the LP-232L2 reverse side.

A two-pound sample of cooked diced chicken will be examined for organoleptic defects by visual examination and smelling for each sampling interval product is produced. This examination must include checking for defects such as overcooked, scorched, undercooked, and areas of dehydration. If such defects are found in the sample, the lot of product the sample represents must be retained.

e) Freezing Requirements

All product must be frozen in a manner to bring the internal temperature of the product at the center of the package to 10°F or below, within 24 hours from the time of entering the freezer.

C. Finished Product Checks

1. Metal Detection

All finished product must be examined by a metal detection device. Procedures and sensitivity levels are outlined in [QAD 609: Metal Detection](#). Results (*Satisfactory "S" or Unsatisfactory "U"*) must be recorded on the LP-232L2 reverse side.

2. Net Weight

Each delivery unit must consist of 1,000 shipping containers with a total net weight of 40,000 pounds. Eight 5-pound or four 10-pound bags will be packed in a 40-pound net weight shipping container in accordance with the FPPS. Net weight examination procedures are outlined in [QAD 611: Net Weight Examination](#). Results from online test weighing will be recorded on LP-232L2 reverse side.

3. 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](#).

The condition of the dices will be observed in 18 bags of finished product (one bag per case) selected from the sample cases. Dices must not stick together in hardened clumps or lumps that do not readily separate. If four or more of the samples examined at time of shipment contain the above-described condition, the delivery unit will be rejected. Record results of the condition examination on Form LP-211. Product rejected for clumping is not eligible for reworking. Product that easily separates with manipulation is not considered clumping.

4. Labeling

Contractors must use commercial labels. Labeling must meet all requirements in section 700 of the FPPS. Child Nutrition (CN) labeling information or a Product Formulation Statement demonstrating product contribution to the National School Lunch Program meal pattern requirements is required. Each shipping container must be identified with a USDA Contract Compliance stamp with the applicable certificate number or production date. 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.

D. Sampling for Microbiological Analysis

For the purpose of microbiological testing, a lot is defined as the amount of finished Diced Chicken produced within a day, which must be further divided into sub-lots. A sub-lot is the amount of product produced in one hour or a volume not to exceed 15,000 pounds. The contractor must maintain the identity and traceability of each sub-lot.

The samples for laboratory analysis must be collected at random from each sub-lot in an aseptic manner under the supervision of the grader. For every sub-lot, three 0.50-pound samples from each package sampled must be collected. Costs incurred for sampling supplies, sampling, shipping the samples, and the laboratory analysis must be paid by the contractor. The three samples from each sub-lot must be used as follows: One for microbiological analyses at a USDA or USDA-approved laboratory, one for the contractor, and one for a reserve sample.

The samples must be placed in separate sterile moisture-proof sample bags identified with the consecutive sample number and lot they represent, the plant number, and the consecutive day of the year of production. List the time the sample was selected under the remarks section of the LP-232L2. After selection, place samples in the freezer in a properly ventilated sample box secured with a USDA-supplied padlock. The sample box must be stationary so it cannot be removed from the freezer or can



only be removed by a USDA employee. This can be accomplished by permanent mounting, locking the box to a support post with an official lock, or any other method approved by the AMS supervisor.

After collecting samples, one sample will be submitted to the laboratory for analysis, one will be provided to the contractor, and the third held as a reserve. The samples must be given to the contractor after all the samples for the lot have been collected. The reserve samples must be held under USDA lock until laboratory results have been received. Additional instruction for completing the LP-210P: *USDA Poultry Products Grading Certificate* that accompanies each shipment of laboratory samples is located in the [QAD 620: USDA FPPS – Poultry General Requirements](#).

If any sample from a lot is found to exceed a critical limit or produce a positive result, it will be ineligible and must be diverted from the AMS purchase program. The contractor must maintain record of the diverted product and make it available to AMS personnel upon request.

E. Certification and Delivery

1. Temperature Requirement

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 re-offered for shipment one time only. Product exceeding 5°F, or product that was tentatively rejected and exceeds 2°F when reoffered, must be rejected. 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: Frozen Product Examination](#).

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 number, Sales Order number, Sales Order Item number, and Seal number must be stated on the LP-210P. See Exhibit 1 for LP-210P certificate example.

3. Contractor Checkloading

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

Exhibits:

Exhibit 1 LP-210P Diced Chicken Certificate



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