

[INCH~POUND]
 A-A-2585A
June 1, 1993
 SUPERSEDING
 A-A-2585
 December 13, 1988

COMMERCIAL ITEM DESCRIPTION

DINNERWARE, CHINA (White)

The General Services Administration has authorized the use of this commercial item description.

1. SCOPE AND CLASSIFICATION

1.1 Scope. This commercial item description covers white, restaurant-grade, china dinnerware.

1.2 Classification. The china shall be of the following types.

- Type I - Plate, eating, dinner (Figure 1)
- Type II - Cup, drinking, mug (Figure 2)
- Type III - Bowl, eating, soup or cereal (Figure 3)
- Type IV - Dish, eating, sauce (Figure 4)
- Type V - Plate, eating, bread and butter, or dessert (Figure 5)
- Type VI - Platter, food (Figure 6)
- Type VII - Saucer, cup (Figure 7)
- Type VIII - Cup, drinking (Figure 8)
- Type IX - Dish, eating, fruit (Figure 9)
- Type X - Cup, Drinking, Navy use (Figure 10)

2. APPLICABLE DOCUMENTS

2.1 Documents. The documents referenced in this commercial item description shall be the issues in effect on the date of issuance of the invitation for bids or request for proposal unless otherwise specified. These documents form a part of this commercial item description to the extent specified. In the event of a conflict between this commercial item description and a document referenced herein, this commercial item description shall take precedence.

Federal Standards:

- FED-STD-376 - Preferred Metric Units For General Use By The Federal Government.
- FED-STD-595 - Colors.

Beneficial comments, recommendations, additions, deletions, clarifications, etc. and any data which may improve this document should be sent to: General Services Administration, Engineering Group (7FXEE), 819 Taylor St., Fort Worth, TX 76102

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Copies of Federal standards are available from the General Services Administration Business Service Centers in Boston, MA; New York, NY; Philadelphia, PA; Washington, DC; Atlanta, GA; Chicago, IL; Kansas City, MO; Fort Worth, TX; Denver, CO; San Francisco, CA; Los Angeles, CA; and Seattle, WA, and the GSA Specifications Unit (3FBP-W), 7th and D Streets S.W., Washington, DC 20407.

Military Standard:

MIL-STD-105 - Sampling Procedures and Tables for Inspection by Attributes.

Copies of military standards may be obtained from Standardization Documents Order Desk, Bldg. 4D, 700 Robbins Avenue, Philadelphia, PA 19111-5094.

Laws and Regulations:

Public Law 94-580
U.S. Department of Health - Federal Food, Drug, and Cosmetic Act.
and Human Services

Application for copies should be addressed to the Superintendent of Documents, U.S. Government Printing Office, Washington, DC 20402.

ASTM Standards:

- C 368 - Standard Test Method for Impact Resistance of Ceramic Tableware.
- C 373 - Standard Test Method for Water Absorption, Bulk Density, Apparent Porosity, and Apparent Specific Gravity of Fired Whiteware Products.
- C 554 - Standard Test Method for Craze Resistance of Fired Glazed Ceramic Whitewares by a Thermal Shock Method.
- E 29 - Standard Practice For Using Significant Digits In Test Data To Determine Conformance With Specifications.

Application for copies of ASTM standards should be addressed to ASTM, 1916 Race Street, Philadelphia, PA 19103.

3. SALIENT CHARACTERISTICS

3.1 Design and construction. The base materials shall consist of clay, feldspar, flint, nepheline syenite, and metallic oxide of a quality customarily used for the manufacture of commercial china. The dinnerware shall be a non-porous, fully-vitrified china. The dinnerware shall have a maximum water absorption of 0.4 percent when tested on the glazed ware in accordance with ASTM C 373 (see 4.8.1). The dinnerware shall conform to the design and dimensional requirements shown on the applicable drawing for each individual type. Each piece of dinnerware shall sit securely on a flat surface without rocking.

3.1.1 Dimensional variances. The out of roundness of the dinnerware items shall not exceed 1/8 inch (3.2 mm) while remaining within the overall diameter tolerance limits. The edge warping of types I, V, and VII shall not exceed 1/8 inch (3.2 mm). The edge warping of the type VI platter shall not exceed 3/16 inch (4.8 mm). The edge warping shall be determined by placing the dinnerware upside down on a flat surface and inserting a feeler gauge between the dinnerware edge and the flat surface. Differences in rim height due to design and shape considerations shall not be considered as warpage.

3.2 Performance requirements. The dinnerware items specified in table I shall meet the impact strength and chipping resistance requirements indicated when tested in accordance with 4.8.2. The dinnerware shall show no crazing or thermal shock of the body after testing for three cycles at 300 degrees Fahrenheit (149 deg. C) in accordance with 4.8.3. The release of heavy metals from the dinnerware shall comply with the Federal Food, Drug, and Cosmetic Act.

TABLE I IMPACT STRENGTH AND CHIPPING RESISTANCE

Type	Article	Impact		Chipping	
		ft-lb. (Joule)		ft-lb. (Joule)	
I	Plate, eating (dinner)	0.20	(0.27)	0.15	(0.20)
II	Cup, drinking (mug)	0.25	(0.34)	rim	
III	Bowl, eating	0.25	(0.34)	rim	
IV	Dish, eating (sauce)	0.10	(0.14)	0.20	(0.27)
V	Plate (bread and butter)	0.20	(0.27)	0.25	(0.34)
VI	Platter, food	0.20	(0.27)	0.25	(0.34)
VII	Saucer, cup	0.10	(0.14)	0.15	(0.20)
VIII	Cup, drinking	0.10	(0.14)	rim	
IX	Dish, eating (fruit)	0.10	(0.14)	0.20	(0.27)
X	Cup, drinking (Navy use)	0.15	(0.20)	rim	

3.3 Finish. The entire surface of the china dinnerware items shall be covered by a uniform and continuous hard impervious glaze which is cleanable and retains this quality except for the following exceptions. Three pin marks no larger than 1/4 inch (6.4 mm) in diameter from the refractory used to support the ware during firing, four spindle marks no larger than 3/32 inch (2.380 mm) wide and 3/32 inch (2.380 mm) up each side of the foot if the foot is glazed, or a dry foot ring shall be allowable on the bottom surface of the ware. If the refractory leaves a mark on the ware, any protrusion will be dulled in such a manner that the skin can not be cut when rubbed across the protrusion. If the refractory support has removed a piece of ware at the support point, the resultant depression in the surface shall be no larger than 1/4 inch (6.350 mm) in diameter and 1/32 inch (0.793 mm) deep. The color of the dinnerware shall approximately match one of the following color numbers of FED-STD-595: 17886, 27780, or 27778. If specified, the color shall be judged against a standard sample by the procuring office or agency. The color shall be considered a "close match" provided it is closest in appearance to the required color number than any other color number.

3.4 Marking. The dinnerware shall be permanently marked with the manufacturer's name, brand name, or trademark on the bottom of each item.

3.5 Workmanship: The dinnerware shall be constructed uniformly within the tolerances specified and free from defects as defined in table II.

3.6 Regulatory requirements. The offeror/contractor is encouraged to use recovered materials in accordance with Public Law 94-580, as amended, to the maximum extent practicable.

3.7 Measurement system. The values stated in inch-pound units are to be regarded as the standard. The values stated in parentheses are for informational purposes only.

3.8 Metric products. Products manufactured to metric dimensions will be considered on an equal basis with those manufactured using inch-pound units, providing they fall within tolerances specified using conversion tables contained in the latest revision of FED-STD-376, and all other requirements of this document are met. If a product is manufactured to metric dimensions and those dimensions exceed the tolerances specified in the inch-pound units, a request should be made to the specification preparing activity for changes to this document.

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3.9 Commercial item. The use of the term "commercial item description" in this document does not imply that any item or items offered are not required to conform with all requirements specified herein.

4. QUALITY ASSURANCE PROVISIONS

4.1 Certification. The contractor shall certify, and maintain objective quality evidence, that the product offered meets this commercial item description, and that the product conforms to the producer's own drawings, specifications, standards, and quality assurance practices. The government reserves the right to require proof of such conformance prior to the first delivery and thereafter as may be otherwise provided for under the provisions of the contract.

4.2 Responsibility for inspection. Unless otherwise specified in the contract or purchase order, the contractor is responsible for the performance of all inspection requirements as specified herein. Except as otherwise specified in the contract or order, the use of the contractor's own or any other facilities suitable for the performance of the inspection requirements specified herein shall be permitted, unless disapproved by the Government. The Government reserves the right to perform any of the inspections set forth in the specification where such inspections are deemed necessary to assure that supplies and services conform to prescribed requirements.

4.2.1 Certificates of compliance. When certificates of compliance for test requirements are submitted, the Government reserves the right to inspect such items to determine the validity of the certification. Certificates of compliance shall be accompanied by actual test results dated not more than one year prior to the starting date of the contract period. Certificates of compliance for testing requirements shall be provided to the contracting officer or representative thereof at the start of the contract period and resubmitted whenever manufacturing changes are implemented or on an annual basis. Test results shall be available for review upon request by the contracting officer or representative.

4.3 Sampling. The levels of inspection and acceptable quality levels (AQL's) shall be in accordance with MIL-STD-105.

4.4 Lot formation. All dinnerware from the same manufacturer of the same type offered for delivery at one time shall be considered a lot for purposes of inspection and testing.

4.5 Sampling for visual and dimensional examination. A random sample of dinnerware shall be selected from each lot in accordance with inspection level II. The AQL shall be 2.5 for major defects and 6.5 for total defects, expressed in terms of defects per hundred units. The sample unit shall be one finished item of dinnerware. The sample dinnerware shall be visually and dimensionally examined to verify compliance with table II and the remainder of this commercial item description. The viewing distance for visual defects shall be approximately eighteen inches (46 cm). All dimensions are absolute as defined in ASTM E 29.

TABLE II. Classification of defects

Inspection	Defect	Classification	
		Major	Minor
Appearance	Kiln dirt (unground) 0.03 inch (0.8 mm) or larger	X	
	Kiln dirt (unground) less than 0.03 inch (0.8 mm) or glaze grinding mark:		
	Four or more on face	X	
	Five or more on back		X

TABLE II - (Cont.)

Inspection	Defect	Classification	
		Major	Minor
Workmanship	Cracks; one or more	X	
	Chips, gouges, or creases; one or more (a glazed over chip from any surface less than 1/16 inch (1.6 mm) in diameter is not a defect. A glazed over or unglazed chip from the foot less than 1/8 inch (3.2 mm) in length is not a defect.)	X	
	Lack of uniformity in texture and finish (includes speckles and bulges)	X	
	One spot 1/16 inch (1.6 mm) diameter or larger on face or two spots larger than 1/16 square inch (1.6 mm) on back	X	
	Four or more spots less than 1/16 inch (1.6 mm) in diameter on the face	X	
	Five or more spots less than 1/16 inch (1.6 mm) on the back		X
	Pinhole or pimple larger than 0.02 inch (0.5 mm)	X	
	Four or more pinholes or pimples smaller than 0.02 inch (0.5 mm) in diameter on the face	X	
	Five or more pinholes or pimples smaller than 0.02 inch (0.5 mm) in diameter on back		X
	Any unglazed area on the face greater than 0.03 inch (0.8 mm) in diameter	X	
	Any unglazed area on the back greater than 0.03 inch (0.8 mm) in diameter except:		
	Pin and spindle marks per para. 3.3	X	
	Mold mark on face	X	
	Sharp edge on rim	X	
	Blister; one or more	X	
	Heavy glaze resulting in open air bubbles or greenish glaze	X	
	Construction	Warpage, piece rocks on its foot	X
Misplaced handle on holloware, one that detracts from the appearance and/or function of the cup		X	
Design not as specified		X	
Dimensions not as specified		X	
Marking	Not as specified		X

4.6 Examination for preparation for delivery. A random sample of shipping containers shall be selected from each lot for examination of the unit, intermediate and shipping containers (as applicable) for conformance with the packaging, packing, and marking required in the contract or order. Samples shall be selected in accordance with inspection level S-2, AQL 6.5, expressed in terms of defects per hundred units. The sample unit shall be one shipping container.

4.7 Sampling for tests. A random sample of dinnerware items shall be selected from each lot in accordance with inspection level S-2, AQL 2.5 expressed in percent defective. The sample unit shall be one finished item of dinnerware. Unless otherwise specified, a certificate of compliance may be accepted for the requirements of water absorption (4.8.1), the release of heavy metals, impact strength and chipping resistance (4.8.2), and thermal shock (4.8.3). The certificates of compliance shall be acceptable provided the test reports are less than one year old and the manufacturing process has not changed since the tests were conducted.

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4.8 Tests:

4.8.1 Water absorption. The sample dinnerware items shall be tested for water absorption in accordance with ASTM C 373 except the test shall be performed on glazed dinnerware. Water absorption values greater than 0.4 percent shall be justification for rejection.

4.8.2 Impact strength and chipping resistance test. The sample dinnerware items specified in table I shall be tested in accordance with ASTM C 368. The tested items shall be visually inspected for damage. If the dinnerware cracks or chips at an average value for the sample lot less than that specified in table I, the lot shall be rejected.

4.8.3 Thermal shock test. The sample dinnerware items shall be tested in accordance with the procedure defined in ASTM C 554. The sample(s) shall be tested for three cycles using a test temperature of 300 degrees Fahrenheit (149 deg. C). The sample pieces shall be examined after completion of the test and any indication of glaze crazing or thermal shock shall constitute failure.

5. PREPARATION FOR DELIVERY

5.1 Packaging, packing, and marking. The packaging, packing, and marking shall be as specified in the contract or order.

6. NOTES

6.1 Ordering data. Purchasers should select the preferred options permitted herein and include the following information in procurement documents (if applicable).

- a. Title, number and date of this commercial item description.
- b. Type required.
- c. The packaging, packing, and marking desired.

6.2 CID-based part identification numbering system. China dinnerware conforming with this commercial item description shall be identified by a part identification number configuration consisting of identification of a portion of the CID number and type. An example of the part identification number configuration is shown below. This part identification numbering system is intended for identification and cross-indexing of the item within the Federal cataloging system. Part identification numbers are not required to be placed on the product or container.

Part Identification Numbering System for CID A-A-2585

Example: AA2585-1 (AA2585-1) Example - Type I, Plate, Eating

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|
|----- Type (1 - I, 2 - II, 3 - III, 4 - IV, 5 - V,
|              6 - VI, 7 - VII, 8 - VIII, 9 - IX, 10 - X)
|
|-----General commercial item description number

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6.3 National Stock Numbers (NSN's): The following is a list of NSN's assigned which correspond to this CID. The list may not be indicative of all possible NSN's associated with this CID.

NSN	Type	Nomenclature	P/N
7350-01-256-1087	I	Plate, Eating	AA2585-1
7350-01-256-1093	II	Cup, Drinking	AA2585-2
7350-01-256-1091	III	Bowl, Eating	AA2585-3
7350-01-256-1092	IV	Dish, Eating	AA2585-4
7350-01-256-1086	V	Plate, Eating	AA2585-5
7350-01-256-1085	VI	Platter, Food	AA2585-6
7350-01-256-1088	VII	Saucer, Cup	AA2585-7
7350-01-256-1089	VIII	Cup, Drinking	AA2585-8
7350-01-256-1090	IX	Dish, Eating	AA2585-9
7350-01-280-8734	X	Cup, Drinking	AA2585-10

MILITARY INTERESTS

Military Coordinating Activity:

Army - GL

Custodians:

Army - GL

Navy - SA

Air Force - 99

Civil Agency Coordinating Activity:

VA - OSS

Review Activities:

Army - MD, TS

Air Force - 84, 50

PREPARING ACTIVITY:

GSA - FSS

User Activity:

Navy - MC

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Figure 1
 Type I - Plate, eating (dinner)
 NSN 7350-01-256-1087

Dimensions:

Outside diameter (A)	- 9 inches, + 1/4 inch, - 1/16 inch (22.9 cm, + 6.4 mm, - 1.6 mm)
Height (B)	- 1 inch, + 1/8 inch, - 3/16 inch (2.5 cm, + 3.2 mm, - 4.8 mm)
Bottom thickness (C)	- 1/8 inch minimum (3.2 mm)
Rim width (D)	- 1/2 inch minimum, 3/4 inch maximum (12.7 mm - 19.1 mm)

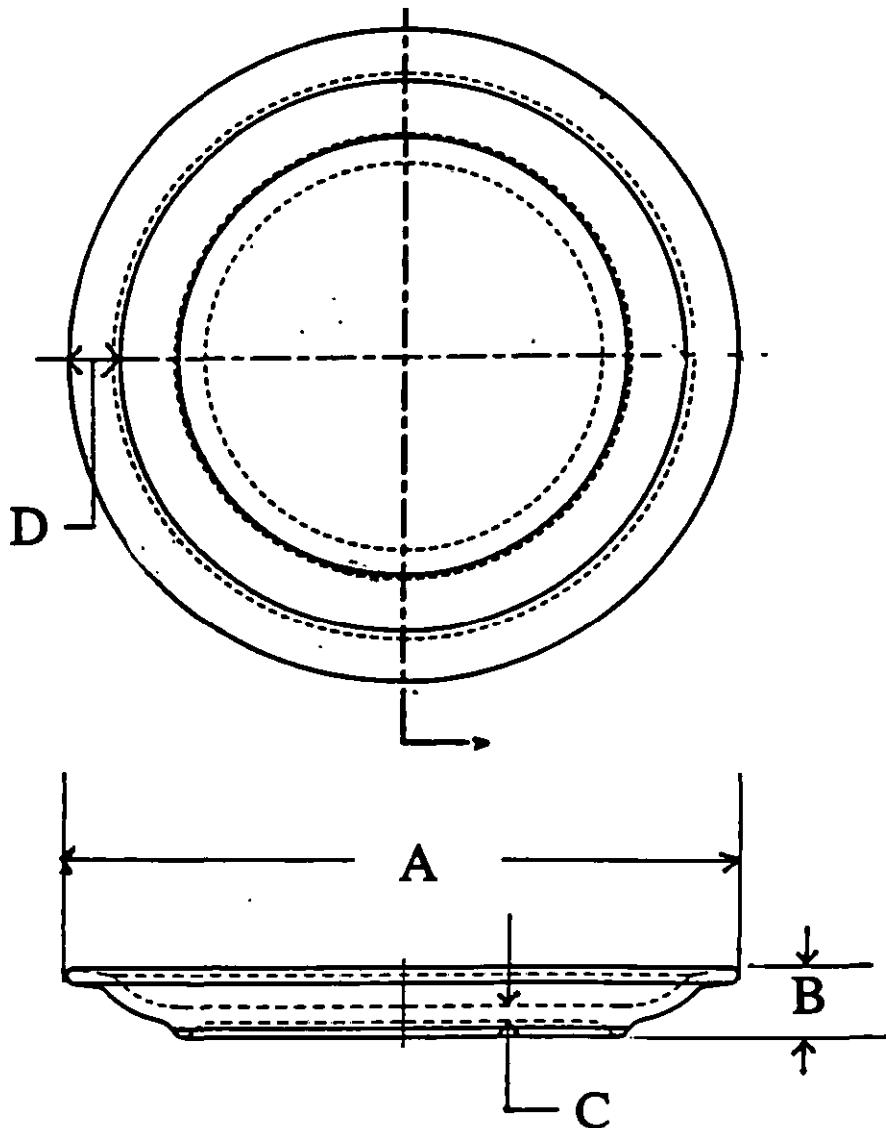
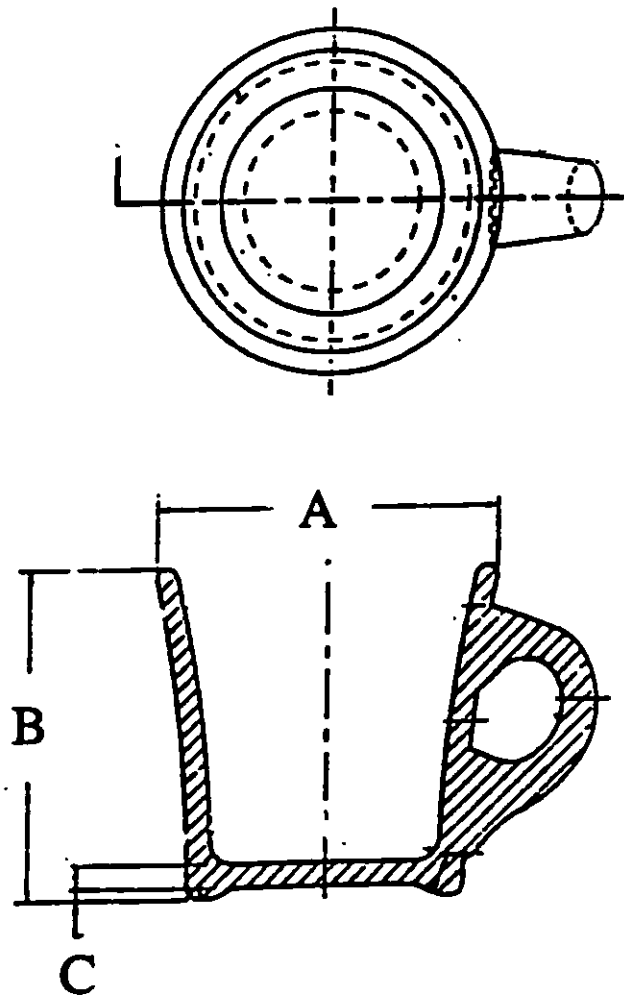


Figure 2
Type II - Cup, drinking (mug)
NSN 7350-01-256-1093

Dimensions:

- Outside diameter (A) - 3-19/32 inches maximum (9.2 cm)
- Height (B) - 3-1/2 inches maximum (8.9 cm)
- Bottom thickness (C) - 3/16 inch minimum (4.8 mm)
- Brimful capacity - 10.5 ounces minimum (0.31 liter)



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Figure 3
Type III - Bowl, eating (soup or cereal)
NSN 7350-01-256-1091

Dimensions:

- Outside diameter (A) - 5-5/8 inches, + 1/4 inch, - 1/16 inch
(14.3 cm, + 6.4 mm, - 1.6 mm)
- Height (B) - 2 inches, + 5/16 inch, - 0
(5.1 cm, + 7.9 mm, - 0)
- Bottom thickness (C) - 1/8 inch minimum (3.2 mm)

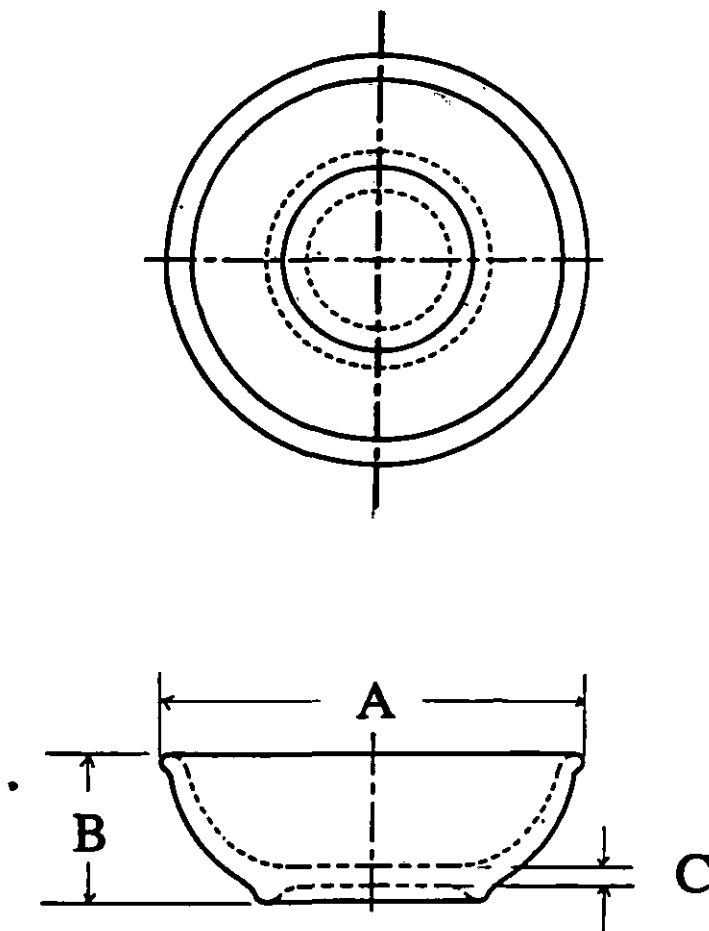
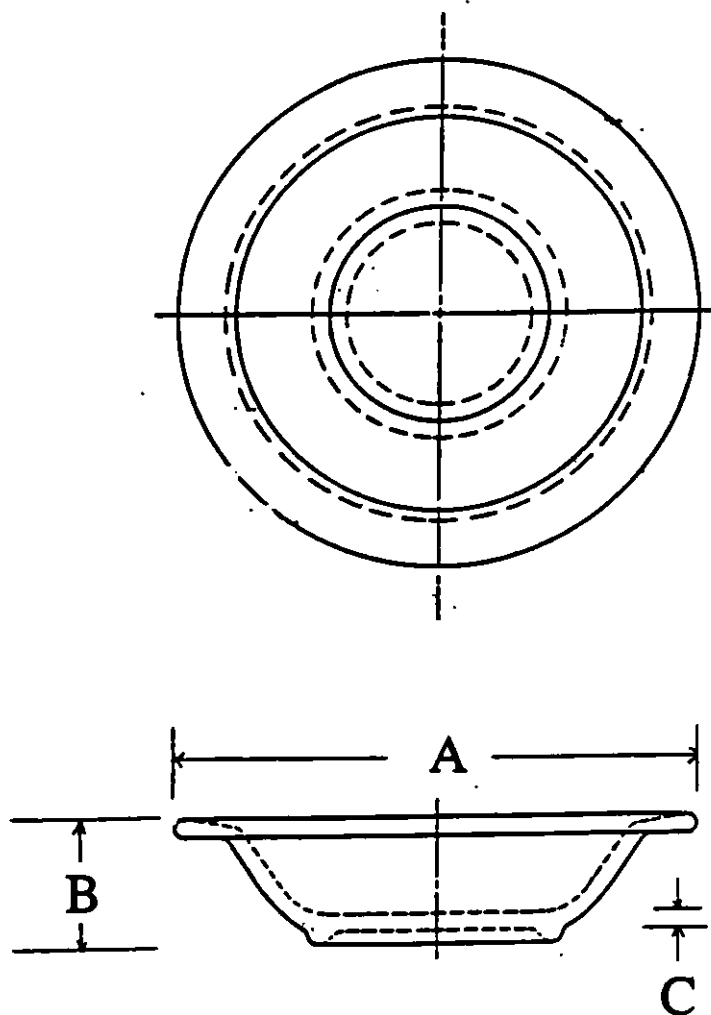


Figure 4
Type IV - Dish, eating (sauce)
NSN 7350-01-256-1092

Dimensions:

- Outside diameter (A) - 5-1/2 inches, \pm 1/8 inch
(14.0 cm, \pm 3.2 mm)
- Height (B) - 1-1/2 inches, \pm 1/4 inch
(3.8 cm, \pm 6.4 mm)
- Bottom thickness (C) - 1/8 inch minimum (3.2 mm)

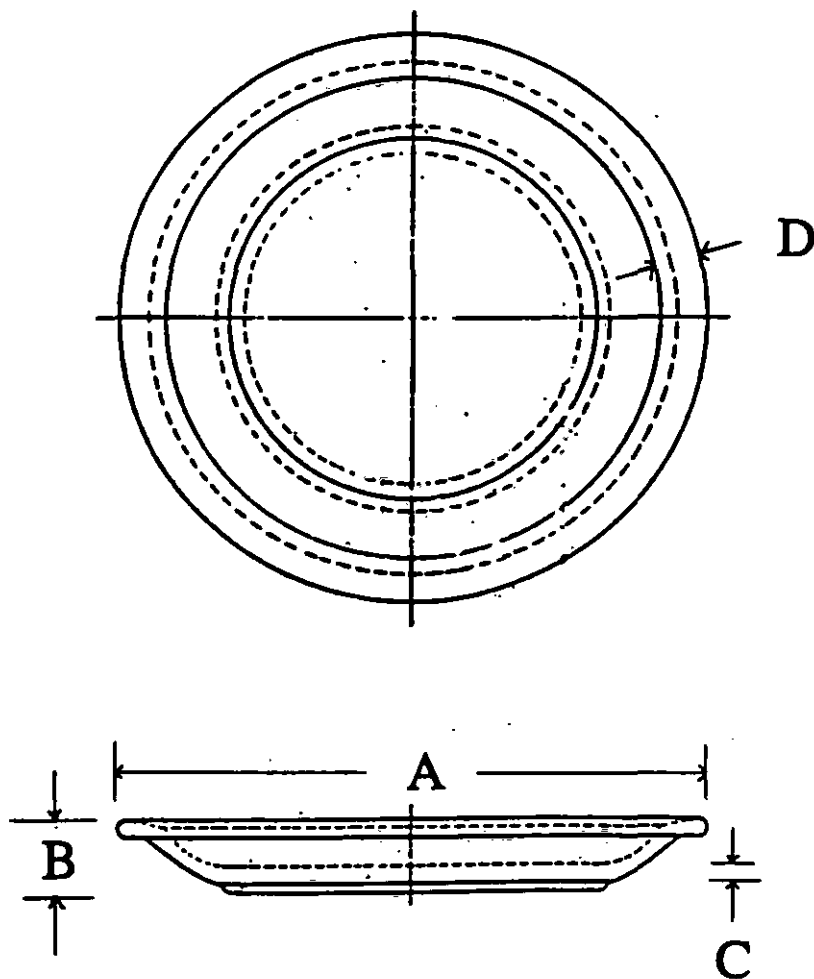


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Figure 5
 Type V - Plate, eating
 (bread and butter, or dessert)
 NSN 7350-01-256-1086

Dimensions:

Outside diameter (A)	- 6-5/16 inches, $\pm 1/8$ inch (16.0 cm, ± 3.2 mm)
Height (B)	- 7/8 inch, $\pm 1/8$ inch (22.2 mm, ± 3.2 mm)
Bottom thickness (C)	- 1/8 inch minimum (3.2 mm)
Rim width (D)	- 1/2 inch minimum, 3/4 inch maximum (12.7 mm - 19.1 mm)

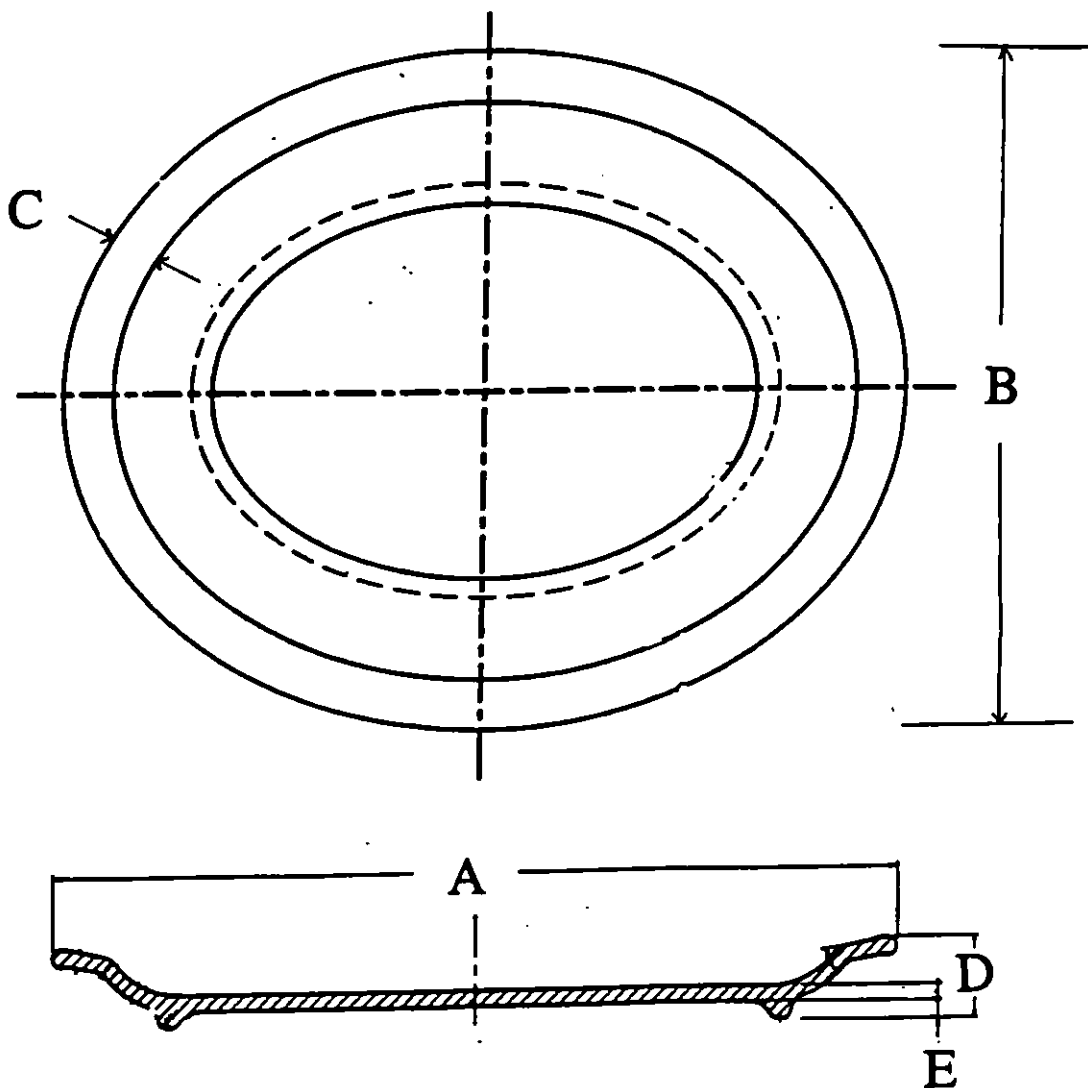


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Figure 6
Type VI - Platter, food
NSN 7350-01-256-1085

Dimensions:

Outside length	(A) - 11-1/2 inches, \pm 1/4 inch (29.2 cm, \pm 6.4 mm)
Outside width	(B) - 9 inches, \pm 1/4 inch (22.9 cm, \pm 6.4 mm)
Rim width	(C) - 1/2 inch minimum, 3/4 inch maximum (12.7 mm - 19.1 mm)
Height	(D) - 1 inch, + 1/4 inch, - 1/8 inch (2.5 cm, + 6.4 mm, - 3.2 mm)
Bottom thickness	(E) - 9/64 inch minimum (3.6 mm)

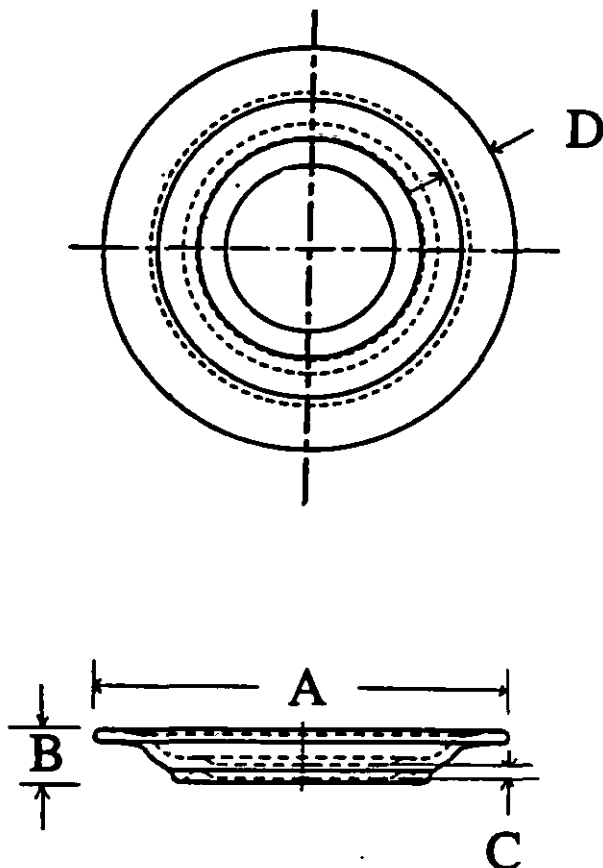


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Figure 7
Type VII - Saucer, cup
NSN 7350-01-256-1088

Dimensions:

- Outside diameter (A) - 5-1/2 inches, $\pm 1/8$ inch
(14.0 cm, ± 3.2 mm)
- Height (B) - 1 inch, $\pm 1/4$ inch
(2.5 cm, 6.4 mm)
- Bottom thickness (C) - 9/64 inch minimum (3.6 mm)
- Rim width (D) - 1/4 inch minimum, 1/2 inch maximum
(6.4 mm - 12.7 mm)

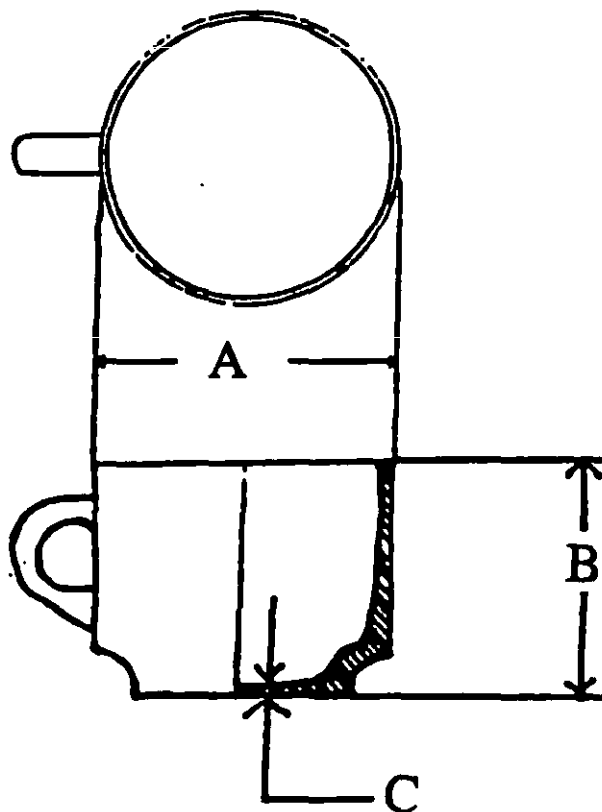


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Figure 8
Type VIII - Cup, drinking
NSN 7350-01-256-1089

Dimensions:

Outside diameter (A)	- 3 inches, + 7/16 inch, - 1/4 inch (7.6 cm, + 11.1 mm, - 6.4 mm)
Height (B)	- 2-7/8 inches, ± 3/8 inch (7.3 cm, ± 9.525 mm)
Bottom thickness (C)	- 9/64 inch minimum (3.6 mm)
Brimful capacity	- 7.0 ounces minimum (0.2 liter)



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Figure 9
Type IX - Dish, eating (fruit)
7350-01-256-1090

Dimensions:

- Outside diameter (A) - 4-5/8 inches, \pm 1/8 inch
(11.7 cm, \pm 3.2 mm)
- Height (B) - 1-5/16 inches, \pm 1/4 inch
(3.3 cm, \pm 6.4 mm)
- Bottom thickness (C) - 1/8 inch minimum (3.2 mm)

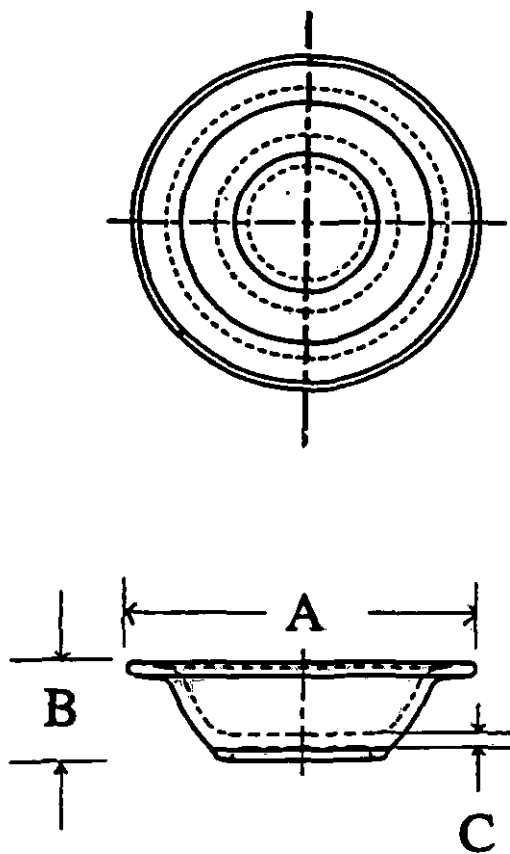


Figure 10
 Type X - Cup, Drinking (Navy use)
 7350-01-280-8734

Dimensions:

Outside top diameter	- 3-19/32 inches, + 1/16 inch, - 3/16 inch (9.1 cm, + 1.6 mm, - 4.8 mm)
Diameter of Base	- 2 inches, ± 1/16 inch (5.1 cm, ± 1.6 mm)
Overall Height	- 3-25/64 inches, ± 1/16 inch (8.6 cm, ± 1.6 mm)
Minimum fluid capacity	- 9.5 ounces (0.28 liter)
Bottom thickness	- 3/16 inch minimum (4.8 mm)

The handle design shall permit the cups to stack within each other level.

