

INCH-POUND

A-A-3109B

May 25, 2006

SUPERSEDING

A-A-3109A

June 15, 2005

COMMERCIAL ITEM DESCRIPTION

FORK, KNIFE, AND SPOON, PICNIC (PLASTIC)

The General Services Administration has authorized the use of this Commercial Item Description (CID) for all Federal agencies.

1. SCOPE.

1.1 This CID covers disposable plastic flatware suitable for use by Federal, State, local governments and other interested parties.

2. CLASSIFICATION.

2.1 The plastic flatware shall be of the following types and items, as specified.

- Type III - Heavy Duty
 - Item 4 - Flatware set, consisting of one fork, knife and spoon (white)
 - Item 5 - Fork, picnic (white)
 - Item 5a - Fork, picnic (green)
 - Item 5b - Fork, picnic (tan/sand)
 - Item 5c - Fork, picnic (black)
 - Item 5d - Fork, picnic (clear or opaque)
 - Item 6 - Knife, picnic (white)
 - Item 6a - Knife, picnic (green)
 - Item 6b - Knife, picnic (tan/sand)
 - Item 6c - Knife, picnic (black)
 - Item 6d - Knife, picnic (clear or opaque)
 - Item 7 - Spoon, tea, picnic (white)
 - Item 7a - Spoon, tea, picnic (green)
 - Item 7b - Spoon, tea, picnic (tan/sand)

Beneficial comments, recommendations, additions, deletions, clarifications, etc. and any other data which may improve this document should be sent to: Defense Supply Center Philadelphia (DSCP), ATTN: DSCP-FTSL, 700 Robbins Avenue, Philadelphia, PA 19111-5092.

AMSC N/A

Item 7c - Spoon, tea, picnic (black)

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Item 7d - Spoon, tea, picnic (clear or opaque)

Item 8 - Spoon, bouillon, picnic (white)

Type IV - High Impact (tan/sand)

Item 9 - Spoon, picnic (tan/sand)

Item 10 - Knife, picnic (tan/sand)

Item 11 - Fork, picnic (tan/sand)

Item 12 - Flatware set, consisting of one fork, knife, and spoon (tan/sand)

Item 13 - Spoon, MRE, 7-inch (brown)

Type V - Medium Weight

Item 14 - Fork, picnic (white)

Item 14a - Fork, picnic (tan/sand/beige)

Item 14b - Fork, picnic (black)

Item 15 - Knife, picnic (white)

Item 15a - Knife, picnic (tan/sand/beige)

Item 15b - Knife, picnic (black)

Item 16 - Spoon, tea, picnic (white)

Item 16a - Spoon, tea, picnic (tan/sand/beige)

Item 16b - Spoon, tea, picnic (black)

Item 17 - Spork (white)

Item 17a - Spork (tan/sand/beige)

Item 17b - Spork (black)

Type VI - Light Weight/Medium Weight

Item 18 - Fork, picnic (tan/sand/beige), 2.3g minimum*

Item 19 - Knife, picnic (tan/sand/beige), 2.5g minimum*

Item 20 - Spoon, tea, picnic (tan/sand/beige), 2.3g minimum*

*Biobased material will be heavier than minimum specified.

3. SALIENT CHARACTERISTICS.

3.1 Material.

3.1.1 Type III thru VI items. The molding material shall be polystyrene, polypropylene, or biobased material (see 7.2 and 7.6). Testing for Type III and IV shall be as specified in 5.2.

3.2 Design. The design for the Type III, V, and VI items shall be the contractor's own and shall be such as to conform to the requirements specified herein. The design of the Type IV items shall conform to the design shown on U.S. Army Natick Drawings 8-2-15, 8-2-38, 8-2-39 and 5-13-4655.

3.2.1 Knife serrations. The Type III, V, and VI knives shall be serrated for a minimum length of 2-1/4 inches.

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3.2.2 Length of Type III items. The Type III items shall conform to one of the following requirements:

Category A:

<u>Item</u>	<u>Length, inches</u>
Fork	6 1/8 (15.6 cm)
Knife	6 1/2 (16.5 cm)
Spoon, tea	5 3/4 (14.6 cm)
Spoon, bouillon	5 1/2 (14.0 cm)

Note: Tolerance shall be +3/8 inch (9.5 mm), -0.

Category B:

<u>Item</u>	<u>Length, inches</u>
Fork	7.0 (17.8 cm)
Knife	7.5 (19.1 cm)
Spoon, tea	6.5 (16.5 cm)
Spoon, bouillon	5.8 (14.7 cm)

Note: Tolerance shall be +3/8 inch (9.5 mm), -0.

3.2.3 Length of Type V items. The Type V items shall conform to the following requirements:

<u>Item</u>	<u>Length, inches</u>
Fork	6-1/8 (15.6 cm)
Knife	6-5/8 (16.8 cm)
Spoon, tea	5-3/4 (14.6 cm)
Spork	5-3/4 (14.6 cm)

Note: Tolerance shall be $\pm 1/8$ inch (3.3 mm).

3.2.4 Length of Type VI items. The Type VI items shall conform to the following requirements:

<u>Item</u>	<u>Length, inches</u>
Fork	6 (15.2 cm), minimum
Knife	6-1/2 (16.5 cm), minimum
Spoon	5-5/8 (14.3 cm), minimum

3.2.5 Flexibility (Type III, all items; and Type IV, item 13 only).

3.2.5.1 Type III, fork, knife, and spoons. When tested as specified in 5.2.1, the items shall

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not break, nor deflect greater than the values indicated:

Fork ----- no more than 7/8 inch
 Knife ----- no more than 1-1/2 inches
 Spoons, tea ----- no more than 1 inch
 Spoons, bouillon --- no more than 1 inch

3.2.5.2 Type IV, item 13, spoon MRE. When tested as specified in 5.2.1.5, the spoon shall not break, nor deflect greater than 1/2 inch using a 3-1/4 inch beam length. An additional deflection test using a 4-1/4 inch beam length shall not break, nor deflect greater than 1 inch.

3.3 Heat distortion (Type III and IV items only). The fork, knife, and spoons shall show no change in shape when tested as specified in 5.2.2.

3.4 Impact strength (Type IV spoons). The Type IV spoons shall sustain no damage when tested as specified in 5.2.3. Discoloration of the spoons due to stressing from impact shall not be considered as damage.

3.5 Odor and taste (all items). The forks, knives, spoons, and sporks shall be free from any objectionable odor at temperatures of 181° to 187° F and objectionable taste at temperatures between 80° to 90° F when tested as specified in 5.2.4.

3.6 Color. For Type III items 5, 6, 7, and 8, the color shall be white and approximate one of the following color Nos. of FED-STD-595: 27925, 27875, or 27769. For Type III items 5a, 6a, and 7a, the flatware color shall be green, and approximate any of the following color Nos. of FED-STD-595: 34373, 34449, 34504, or 34558. For Type III items 5b, 6b, and 7b, the flatware color shall be tan/sand, and approximate any of the following color Nos. of FED-STD-595: 20450, 22563, or 23531. For Type III items 5c, 6c, and 7c, the color shall be the manufacturer's standard black. For Type IV items 9 thru 12, the color shall be tan/sand not darker than color No. 13690 of FED-STD-595, unless otherwise specified (see 7.2). The color for Type IV item 13 shall be brown and approximate color No. 20122 of FED-STD-595. For Type V items 14, 15, 16, and 17, the color shall be the manufacturer's standard white. For Type V items 14a, 15a, 16a, and 17a, the color shall be the manufacturer's standard tan/sand/beige. For Type V items 14b, 15b, 16b, and 17b, the color shall be the manufacturer's standard black. For Type VI items 18, 19, and 20, the color shall be the manufacturer's standard tan/sand/beige.

3.7 Marking for identification. The manufacturer's name or trade name or trademark readily identifiable with the manufacturer shall appear on all Type III items. When specified, for Type IV items, the manufacturer's trade name or trademark readily identifiable with the manufacturer shall be printed on each utensil packet or alternatively molded on the underside of the utensil handle.

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3.8 Workmanship. The flatware shall be full formed and free from any crack, chip, or flash, resulting in a sharp edge. The flatware shall also be free of any soil or embedded foreign material. Slight variations in color or swirls normal to the manufacturing process shall not be considered a defect.

3.9 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 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 contracting officer to determine if the product is acceptable.

4. REGULATORY REQUIREMENTS.

4.1 FDA requirements. All materials used in the manufacture of forks, knives, spoons, and sporks shall conform to Subpart B of Title 21 CFR Part 177. Utensils made from polystyrene shall conform to section 21 CFR § 177.1640 and those made from polypropylene shall conform to section 21 CFR § 177.1520. Biobased materials may also be used.

4.2 Recovered materials. The offeror/contractor is encouraged to use recovered materials to the maximum extent practicable, in accordance with paragraph 23.403 of the Federal Acquisition Regulation (FAR).

4.3 Biobased products. Biobased products shall be purchased to the maximum extent practicable, in accordance with Section 9002 of the Farm Security and Rural Investment Act of 2002, 7 U.S.C. 8102.

5. QUALITY ASSURANCE PROVISIONS.

5.1 Product conformance. The products provided shall meet the salient characteristics of this commercial item description, conform to the producer's own drawings, specifications, standards, and quality assurance practices, be the same product offered for sale in the commercial market and when required, the same as the product provided to the Government as a product sample.

5.1.1 Product sample. When specified in the contract, solicitation, or purchase order, product samples shall be submitted when the molding material is biobased.

5.1.2 Certification of biobased content. When specified in the contract, solicitation, or purchase order, certification of biobased content shall be provided.

5.2 Tests.

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5.2.1 Flexibility tests (Type III, all items; and Type IV, item 13 only).

5.2.1.1 Suggested apparatus. The suggested apparatus is equivalent to a laboratory stand with a base, upright and a drill press vise attached to the top of the upright. The base and upright should be at right angles to each other. Any suitable height gauge may be used for recording the readings before and after loading of the fork, knife or spoon.

5.2.1.2 Fork tine. Insert the handle of a finished fork into the vise jaws of the apparatus until 3 inches protrude from the jaws to the tip end of the tines. The fork shall have the concave surface facing up. Using a 1 pound weight, attach a small loop of 0.010-inch wire to the weight for applying the load. Apply the load at a point 1/4 inch from the end of each tine. The wire loop shall not fall off due to excessive deflection nor shall the tine break off under this load.

5.2.1.3 Fork. Insert the handle of a finished fork into the vise jaws of the apparatus so that 2 inches of the fork protrudes from the vise jaws to the base of the tines. The fork shall have the concave surface facing up. Using a triangular file, slightly notch the edges of the fork where the tines begin. Apply the 1-pound load smoothly to the point where the base of the tines begin. Deflection greater than that specified in 3.2.5.1 constitutes failure of this test.

5.2.1.4 Knife. Insert the handle of a finished knife into the vise jaws so that the knife protrudes 4 inches from the vise jaws to the end of the cutting end. The flat surface of the knife shall be horizontal. Using a triangular file, notch the knife blade at a point 3-1/2 inches from the vise jaws. Apply the 1-pound load and measure the deflection at the point the load is applied. Deflection greater than that specified in 3.2.5.1 constitutes failure of this test.

5.2.1.5 Spoon. At the center of a finished spoon bowl, notch the edge of the bowl with a triangular file. Insert the spoon in the vise jaws so that the distance from the vise jaw to the notches is 3-1/4 inches. The concave surface shall face up. Apply the 1 pound load and measure the deflection at the point the load is applied. Deflection greater than that specified in 3.2.5.1 constitutes failure of the test. As an additional test for the MRE spoon (item 13), testing shall be performed as previously specified above, except that the distance from the vise jaws to the notches shall be 4-1/4 inches, and the deflection measurement shall be taken between 30 and 45 seconds after the load is applied. Deflection greater than that specified in 3.2.5.2 for either test shall constitute failure of this test.

5.2.2 Heat distortion test (Type III and IV). A hole shall be drilled through the handle, near the end of the fork, knife, or spoon to be tested. The fork, knife, or spoon shall be suspended from the top of a 1000 mL beaker containing enough distilled water, maintained at 181° to 187° F, so that the test specimen shall be completely immersed in the distilled water, and in such a manner that no part of the specimen comes in contact with the beaker. After 15 minutes remove the test specimen from the water. Any change in shape shall be considered a test failure.

5.2.3 Impact strength test for Type IV spoons.

5.2.3.1 Apparatus. The apparatus for this test shall be as shown on Natick Drawing 4-1-169. The test weight shall be 1.00 ± 0.03 pound and shall be made of metal.

5.2.3.2 Conditioning. The finished spoon shall be conditioned at $73^{\circ} \pm 10^{\circ}$ F and 50 ± 4 percent relative humidity for 48 hours prior to test.

5.2.3.3 Procedure. The conditioned spoon shall be laid on the hardwood base of the stand with the convex side of the bowl facing upward. The spoon shall be secured to the base in the middle of the handle area by the spring clip as shown on Drawing 4-1-169, or by any other suitable method which provides sufficient pressure to prevent movement of the spoon during the test. The weight guide tube shall be centered over the bowl area so that the test weight strikes the highest point of the bowl. The bottom of the weight guide tube shall be approximately 1 inch above the bowl. The test weight shall be dropped onto the highest point of the bowl from a height of 12 inches. The spoon shall then be removed from the apparatus and examined to determine conformance with 3.4. Any nonconformance shall be considered a test failure.

5.2.4 Odor and taste test. A finished fork, knife, spoon, or spork shall be immersed in distilled water at 181° to 187° F for 15 minutes. At the expiration of this time, the utensil shall be removed and tested for odor. The utensil shall then be re-immersed in distilled water at 80° to 90° F for 15 minutes. At the expiration of this time, the fork, knife, spoon, or spork, as applicable, shall be removed and evaluated for taste by placing it in the mouth in simulation of actual eating operation as required in 3.5. The presence of any objectionable odor or taste shall be considered a test failure.

5.2.5 Biodegradation test. The rate and degree of biodegradation shall be tested with the ASTM D5209 and/or ASTM D5338 standard test methods which determines the rate and degree of aerobic degradation of plastic materials on exposure to activated sewage sludge inoculum (D5209) or a controlled-composting environment (D5338) under laboratory conditions. For the marine environment, modified ASTM methods of D5209 and D5338 are suggested. For the Navy needs, the biodegradation will be compared to paper in which the exposure time required for 60% biodegradation of the biodegradable plastic shall not exceed 1.5 times the exposure time required for paper under the identical test methods.

5.2.6 Toxicity test. For the marine environment, a Polytox (microbial oxygen absorption) and/or Microtox (microbial bioluminescence) test shall be used to evaluate toxicity. For land environment, the plant growth test (OECD 208) and earthworm toxicity test (OECD 207) shall be used to evaluate toxicity.

6. PACKAGING.

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6.1 Preservation, packing, and marking. Preservation, packing, and marking shall be as specified in the contract or purchase order.

7. NOTES.

7.1 Part Numbering. The following part identification number procedure is for government purposes and does not constitute a requirement for the contractor.

Part Numbering System for Commercial Item Description A-A-3109

Example: AA3109-35 (AA3109-35) Example - Type III, Item 5

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|      ||
|      ||---- Item (5, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, or 16)
|      |
|      |--- Type (3 - III, 4 - IV, or 5 - V)
|
|--- CID number

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7.2 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 and item required (see 2.1).
- c. Color required for type IV, items 9 thru 12 (if other than tan/sand) (see 3.6).
- d. When the manufacturer's name or trademark is required for type IV utensil packets (see 3.7).
- e. Preservation, packing and marking required (see 6.1).
- f. When alternative construction of handle tip for type IV items is authorized (see 7.4).
- g. When biobased material is required (see 3.1.1.)
- h. When product sample is required (see 5.1.1).
- i. When certification of biobased content is required (see 5.1.2).

7.3 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 the CID.

<u>Type</u>	<u>Item</u>	<u>NSN</u>	<u>Nomenclature</u>	<u>Individually wrapped</u>
III	4	7360-01-380-4695	Flatware set	Yes
III	5	7340-00-022-1315	Fork	No
III	5	7340-01-379-5524	Fork	Yes
III	5	7340-01-379-5660	Fork	Yes
III	6	7340-00-022-1316	Knife	No
III	6	7340-01-379-8840	Knife	Yes

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III	7	7340-00-022-1317	Spoon, tea	No
III	7	7340-01-382-0538	Spoon, tea	Yes
III	8	7340-00-401-8041	Spoon, soup	No
IV	9	7340-00-170-8374	Spoon	No
IV	10	7340-00-205-3187	Knife	No
IV	11	7340-00-205-3342	Fork	No
IV	12	7360-00-634-4800	Flatware set	Yes
IV	13	7340-01-508-2742	Spoon	Yes
V	14	7340-01-519-4368	Fork	No
V	14	7340-01-519-4795	Fork	No
V	15	7340-01-519-4371	Knife	No
V	15	7340-01-519-4377	Knife	No
V	16	7340-01-519-4384	Spoon	No
V	16	7340-01-519-4739	Spoon	No

7.4 Handle tip construction. The primary construction for the type IV items shown on Drawings 8-2-15, 8-2-38 and 8-2-39 provide for a blunt handle tip design. This design is required when the items are packed in Operational Rations so that the tips will not penetrate through the sealed package. The alternate construction provides a pointed handle tip design which SHOULD NOT be packed in MRE rations.

7.5 Definition of biodegradable plastic. Biodegradable plastic as defined by ASTM methods is a material that contains as an essential ingredient one or more organic polymeric substances of large molecular weight, is solid in its finished state, and, at some stage in its manufacture or processing into finished articles, can be shaped by flow. Biodegradable plastic is a material in which degradation results from the action of naturally occurring micro-organisms such as bacteria, fungus, and algae (definition, ASTM D883).

7.6 Definition of biobased plastic. A product determined by USDA to be a commercial or industrial product (other than food or feed) that is composed, in whole or in significant part, of biological products or renewable domestic agricultural materials (including plant, animal, and marine materials) or forestry materials.

7.7 Information on biobased products. Copies of Guidelines for Designating Biobased Products for Federal Procurement, 7 CFR Part 2902I, are available at: <http://www.gpoaccess.gov/cfr/index.html>. Copies of Federal Biobased Products Preferred Procurement Program are available at: <http://www.biobased.oce.usda.gov>.

7.8 Procurement of biobased products. In support of affirmative procurement programs, the use of biobased products is encouraged. Agencies should attempt to purchase products with the highest percentage of biobased material practicable provided the requirements of this CID are met.

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7.8 Document sources.

7.8.1 Government documents.

Copies of the Code of Federal Regulations (CFR) are available from the Superintendent of Documents, US Government Printing Office, Washington, DC 20402 or on the Internet at: <http://www.gpoaccess.gov/nara/index.html>.

Federal standards and federal acquisition regulations are available from the General Services Administration, Federal Supply Service Bureau, Specification Section, Suite 8100, 470 L'Enfant Plaza, SW, Washington, DC 20407 or on the Internet at: <http://www.gsa.gov>.

Copies of the Farm Security and Rural Investment Act are available on the Internet at: <http://www.usda.gov/farmbill/index.html>.

U.S. Army Natick drawings are available from the U.S. Army Natick Research, Development and Engineering Center, ATTN: AMSSB-RCF-F (N), Natick, MA 01760-5018.
Internet address: <http://www.natick.army.mil>.

Copies of this Commercial Item Description are available from the Standardization Documents Order Desk, Document Automation and Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094 or on the Internet at: <http://assist.daps.dla.mil/quicksearch/>.

7.8.2 Non-government documents.

Copies of ASTM standards are available from ASTM, 100 Barr Harbor Drive, West Conshohocken, PA 19428-2959. Internet address: <http://www.astm.org>.

For plant growth test (OECD 208) and earthworm toxicity test (OECD 207) information, contact Organization for Economic Co-operation and Development, OECD Washington Center, 2001 L Street, NW Suite 650, Washington, DC 20036-4922, telephone (202) 785-6323. Internet address: <http://www.oecdwash.org>.

MILITARY INTERESTS:

CIVIL AGENCY COORDINATING ACTIVITY:

Custodians

VA - OSS
GSA - FSS

Army - GL
Navy - SA
Air Force - 35

PREPARING ACTIVITY:
DLA - SS

Review Activities

(Project No. 7340-2006-002)

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Army - MD, QM-1
Navy - MS, MC, CG
Air Force - 84, 99

NOTE: The activities listed above were interested in this document as of the date of this document. Since organizations and responsibilities can change, you should verify the currency of the information above using the ASSIST Online database at <http://assist.daps.dla.mil>.

DSCP-FTSA

November 27, 2006

MEMORANDUM FOR: SEE DISTRIBUTION

SUBJECT: Document Changes to Commercial Item Description A-A-3109B, Fork, Knife, and
Spoon, Picnic (Plastic)

The following changes are made to subject document for all current, pending, and future

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procurements until the document is formally revised or amended:

Section 2.1 Delete the classification for Type VI and replace with the following -

- Type VI - Light Weight 1/
- Item 18 - Fork, picnic, 2.3 g minimum
- Item 19 - Knife, picnic, 2.5 g minimum
- Item 20 - Spoon, tea, picnic, 2.3 g minimum

1/ Biobased material will be heavier than minimum specified. Color shall be specified in the contract, solicitation, or purchase order.

Section 7.3 Delete in its entirety and renumber the remaining sections.

Ms. Sally Gallagher, telephone number (215) 737-2961 or DSN 444-2961 may be contacted if additional information is required.