# METRIC

A-A-20120F <u>May 5, 2016</u> SUPERSEDING A-A-20120E April 16, 2010

## COMMERCIAL ITEM DESCRIPTION

### **VEGETABLES, MIXED, CANNED**

### The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description (CID).

**1. SCOPE.** This CID covers canned mixed vegetables, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties; and as a component of operational rations. **Please note: This document does not guarantee purchase of this item by USDA.**<sup>1</sup>

### 2. PURCHASER NOTES.

### 2.1 Purchasers *must specify* the following:

- Type(s), style(s), and container size(s) of mixed vegetables required.
- Manufacturer's/distributor's certification (Sec. 9.3) or USDA certification (Sec. 9.4).

### 2.2 Purchasers *may specify* the following:

- Food Defense (Sec. 9.1) and Manufacturer's Quality Assurance (Sec. 9.2). Purchaser may specify one of the following combinations: Sec. 9.1.1 with 9.2.1 or 9.1.2 with 9.2.2.
- Packaging requirements other than commercial (Sec. 10).

**3.** CLASSIFICATION. The mixed vegetables must conform to the following list which must be specified in the solicitation, contract or purchase order.

# **Types, styles, and container sizes.**<sup>2</sup>

**Type I** - 7-way mix - carrots, potatoes, peas, green beans, corn, lima beans, and celery **Type II** - 5-way mix - carrots, green beans, peas, corn, and lima beans

<sup>&</sup>lt;sup>1</sup> USDA purchase specifications are available at: <u>https://www.ams.usda.gov/selling-food/product-specs</u>.

<sup>&</sup>lt;sup>2</sup> Not all options are available from every manufacturer. Check with the manufacturer/distributor for availability.

Style A - With salt
Style B - With salt and onion flavoring
Style C - No salt added ((21 Code of Federal Regulations (CFR) § 101.61))
Style D - Low sodium (21 CFR § 101.61)
Style E - Other

Container size 1 - 234 g (8.25 oz) 8Z Tall can
Container size 2 - 425 g (15.0 oz) No. 300 can
Container size 3 - 822 g (29.0 oz) No. 2-½ can
Container size 4 - 2.95 kg (104.0 oz) No. 10 can
Container size 5 - Other

# 4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products *must meet* the requirements of the:

-Processing guidelines (Sec. 5.

- Salient characteristics (Sec. 6).
- Manufacturer's/distributor's product assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: as specified by the purchaser (Sec. 9).
- Packaging requirements other than commercial: as specified by the purchaser (Sec. 10).

### 5. PROCESSING GUIDELINES.

**5.1** <u>**Processing.**</u> The mixed vegetables must be processed in accordance with current Good Manufacturing Practices (21 CFR Part 110).

**5.2** <u>Food defense</u>. The mixed vegetables must be processed and transported in accordance with the Food and Drug Administration's (FDA's) *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance.*<sup>3</sup> This guidance identifies the kinds of preventive measures food manufacturers, processors, or handlers may take to minimize the risk that food under their control will be subject to tampering or other malicious, criminal, or terrorist actions. The implementation of enhanced food defense preventive measures provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials, other ingredients, and post-production finished product.

<sup>&</sup>lt;sup>3</sup> http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm.

### 6. SALIENT CHARACTERISTICS.

### 6.1 Ingredients.

**6.1.1** <u>In-process ingredients</u>. The mixed vegetables must be prepared from clean, sound, properly-matured vegetables, which are fresh or frozen prior to processing. Rehydrated lima beans may be used. The quality for each individual vegetable must be equivalent to U.S. Grade A, if frozen, or U.S. No. 1 or better, if fresh, except that sweet peas and yellow corn, if frozen, must be equivalent to U.S. Grade B or better for maturity. Rehydrated lima beans must be equivalent to U.S. Grade A, except for color with not less than 50 percent of beans green in color. The percentages of each vegetable must be in accordance with Sec. 6.2.8 and Sec. 6.2.9.

**6.1.2** <u>Additional ingredients</u>. In addition to the ingredients specified in Sections 6.2.8 and 6.2.9 of this CID, the mixed vegetables may contain added ingredient(s) as a garnish (such as small pieces of onion, sweet red peppers, or green peppers) in an amount less than two percent of the total drained weight. Style B may contain onion powder for flavoring.

**6.1.3** <u>Liquid packing media</u>. The liquid packing media must consist of water and may contain additives such as calcium salts. When used, additives must meet the FDA regulations on Food Additives (21 CFR Part 170) or Direct Food Substances Affirmed as Generally Recognized As Safe (GRAS) requirements (21 CFR Part 184).

### 6.2 **Finished product**.

6.2.1 <u>Color</u>. Each type of vegetable must have good color, characteristic of that vegetable.

**6.2.2** <u>Flavor and odor.</u> The mixed vegetables must have a flavor and odor associated with good/normal quality associated with each type of vegetable.

**6.2.3** <u>**Texture/Maturity.**</u> Each type of vegetable must have texture/maturity associated with good quality of the vegetable, except peas and corn must be reasonably tender or better in maturity.

**6.2.4** <u>Defects</u>. Each type of vegetable must be reasonably free from, but not limited to peels, stems, pods, eyes, discoloration, fibrous, woody and cob material.

6.2.5 <u>Liquid packing media</u>. The liquid packing media must be clear and free of sediment.

**6.2.6** <u>Foreign material</u>. The mixed vegetables must be free of foreign material such as, but not limited to dirt, insect parts, hair, wood, glass, metal, and plastic.

**6.2.7** <u>Drained weight</u>. The average drained weight must not be less than 149 g (5.25 oz) for 8Z Tall cans; 255 g (9.0 oz) for No. 300 cans; 530 g (18.7 oz) for No.  $2-\frac{1}{2}$  cans and 1.84 kg (65.0 oz) for No. 10 cans.

# 6.2.8 <u>The Type I mixed vegetables must consist of the following types and percentages of the total drained weight of the vegetables</u>:

	U	otal average drained weight	
<b>Type of vegetable</b> <sup>4</sup>	(Minimum <u>percent)</u>	(Maximum <u>percent)</u>	
Carrots (Peeled & diced) <sup>5</sup>	33.0	48.0	
Potatoes (Peeled & diced) <sup>5</sup>	17.0	41.0	
Lima beans, thin seeded	1.0	12.0	
Peas, sweet	3.0	12.0	
Beans, green (Short cut, cut, or mixed)	3.0	12.0	
Corn, yellow (Whole kernel)	3.0	9.0	
Celery (Cut, 1.25 cm [ <sup>1</sup> / <sub>2</sub> in] maximum in length	) 2.0	9.0	

# 6.2.9 <u>The Type II mixed vegetables must consist of the following types and percentages of the total drained weight of the vegetables:</u>

	Total average drained weig (Minimum (Maximum	
Type of vegetable	percent)	percent)
Carrots (Peeled & diced) $^{6}$	27.0	37.0
Lima beans, thin seeded	4.0	10.0
Peas, sweet	12.0	20.0
Beans, green (Short cut, cut, or mixed)	26.0	36.0
Corn, yellow (Whole kernel)	12.0	18.0

**6.2.10** <u>Drained weight determination</u>. Unless otherwise specified in the solicitation, contract, or purchase order, the method used to analyze drained weight must be consistent with the current USDA, AMS, Specialty Crops Program (SCP), Specialty Crops Inspection (SCI) Division Inspection Series General Procedures Manual Method.

**7. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE.** The manufacturer/ distributor must certify that the mixed vegetables provided meets the salient characteristics of

<sup>&</sup>lt;sup>4</sup> The combined weight of the carrots and potatoes must not be more than 72 percent of the average net drained weight.

<sup>&</sup>lt;sup>5</sup> Not larger than 0.95 x 0.95 x 1.91 cm ( $\frac{3}{8}$  x  $\frac{3}{8}$  x  $\frac{3}{4}$  in) or smaller than 0.95 x 0.95 cm ( $\frac{3}{8}$  x  $\frac{3}{8}$  x  $\frac{3}{8}$  in).

<sup>&</sup>lt;sup>6</sup>Not larger than 0.95 x 0.95 x 0.95 cm  $({}^{3}/_{8}$  x  ${}^{3}/_{8}$  x  ${}^{3}/_{8}$  in).

this CID, conform to their own specifications, standards, and quality assurance practices, and be the same mixed vegetables offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

**8. REGULATORY REQUIREMENTS.** The delivered mixed vegetables must comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of mixed vegetables within the commercial marketplace. Delivered mixed vegetables must comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act, and regulations promulgated thereunder.

**9. QUALITY ASSURANCE PROVISIONS.** *Purchaser must specify 9.3 or 9.4. Purchaser may specify one of the following combinations: 9.1.1 with 9.2.1, or 9.1.2 with 9.2.2.* 

**9.1** <u>Food defense</u>. When required in the solicitation, contract, or purchase order, a Food Defense System Survey (FDSS) must be conducted by USDA, AMS, SCP, SCI Division. Food defense requirements include a documented and operational food defense plan that provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials and other ingredients and post-production finished product. The plan must address the following areas: (1) food security plan management; (2) outside and inside security of the production and storage facilities; (3) slaughter, when applicable, and processing, including all raw material sources; (4) shipping and receiving; (5) storage; (6) water and ice supply; (7) mail handling; (8) personnel security; and (9) transportation, shipping, and receiving.

**9.1.1** <u>FDSS</u>. When required in the solicitation, contract, or purchase order, a FDSS must be conducted by USDA, AMS, SCP, SCI Division. The FDSS verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. An AMS, FDSS verifies the participating company's adherence to the FDA's *Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance.*<sup>3</sup>

**9.1.2** Food defense section of the Plant Systems Audit (PSA). When required in the solicitation, contract, or purchase order, a food defense audit will be conducted as part of the PSA. The audit will be conducted by USDA, AMS, SCP, SCI Division auditors. This verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. An AMS, FDSS, PSA verifies the participating company's adherence to the FDA's *Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance.*<sup>3</sup>

**9.2** <u>Manufacturer's quality assurance</u>. When required in the solicitation, contract, or purchase order, the product manufacturer must be required to provide evidence, by certificate

<sup>&</sup>lt;sup>3</sup> See footnote 3 on page 2.

that the manufacturing plant has undertaken one of the following quality assurance measures within 12 months prior to providing a bid or no later than 10 business days from the date of the awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

**9.2.1** <u>Plant survey</u>. A plant survey conducted by USDA, AMS, or other survey performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. An AMS plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean sanitary environment in accordance with *Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food* (21 CFR Part 110).

**9.2.2** <u>PSA</u>. A PSA conducted by USDA, AMS, or other audit performed by a third party auditing service is required within 12 months prior to the date of the awarding of the contract. An AMS PSA verifies the manufacturer's capability to produce products in a clean sanitary environment in accordance with *Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food* (21 CFR Part 110), and verifies that the manufacturer has in place an internal quality assurance program.

**9.3** <u>Manufacturer's/distributor's certification</u>. When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the mixed vegetables distributed meets or exceeds the requirements of this CID. The manufacturer/distributor must certify via a Certificate of Conformance or other adequate documentation (*as specified by the purchaser*) that the mixed vegetables meet the requirements specified in Sec. 6 of this CID.

**9.4** <u>USDA certification</u>. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the SCI Division, SCP, AMS, USDA, must be the certifying program. SCI Division inspectors must certify the quality and acceptability of the mixed vegetables in accordance with SCI Division procedures, which include selecting random samples of the mixed vegetables, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official SCI Division score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, SCI Division inspectors will examine the mixed vegetables for conformance to the *U.S. Standards for Condition of Food Containers* (7 CFR Part 42) in effect on the date of the solicitation.

**10. PACKAGING.** Preservation, packaging, packing, labeling, and case marking must be commercial unless otherwise specified in the solicitation, contract, or purchase order.

11. USDA INSPECTION NOTES. When Section 9.4 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of packaged mixed vegetables, and compliance with requirements in the following areas:

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Packaging requirements (Sec.10 or as specified in the solicitation, contract, or purchase order).

### **12. REFERENCE NOTES.**

### 12.1 USDA services.

12.1.1 <u>USDA certification and Plant Survey</u>. For a USDA certification and plant survey contact the Associate Director, Inspection Operations, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-2482, fax (202) 720-0393, or via E-mail: <u>Nathaniel.Taylor@ams.usda.gov</u>.

12.1.2 <u>USDA FDSS and PSA</u>. For a USDA FDSS and PSA contact the Chief, Auditing Services Branch, Inspection Operations, SCI Division, SCP, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-5021, fax (202) 260-8927, or via E-mail: <u>fvaudits@ams.usda.gov</u>.

### 12.2 Sources of information for governmental documents are as follows:

Applicable provisions of the U.S. Standards for Condition of Food Containers are contained in 7 CFR Part 42, the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503, and the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. These documents may be purchased from: **Superintendent of Documents, New Orders, P.O. Box 979050, St. Louis, MO 63197-9000. Credit card (Visa, MasterCard, Discover/ NOVUS, and American Express) purchases may be made by calling the Superintendent of Documents on (866) 512-1800, (202) 512-1800. These documents may also be obtained free of charge on the Internet at:** 

http://www.gpo.gov/fdsys/browse/collectionCfr.action?collectionCode=CFR.

Copies of Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance is available from: **FDA**, **Center for Food Safety and Applied Nutrition (CFSAN) on the Internet at:** 

http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation /FoodDefense/ucm083075.htm.

Copies of the United States Standards for Grades of fresh vegetables are available from: Director, SCI Division, SCP, AMS, USDA, 1400 Independence Avenue, SW, STOP 0247, Washington, D.C. 20250-0247, or on the Internet at: <u>http://www.ams.usda.gov/grades-</u> <u>standards</u>.

Copies of the United States Standards for Grades of processed vegetables are available from: **Director, SCI Division, SCP, AMS, USDA, 1400 Independence Avenue, SW, STOP 0247, Washington, D.C. 20250-0247, or on the Internet at:** <u>http://www.ams.usda.gov/grades-standards</u>.

Copies of the SCI Division Inspection Series General Procedures Manual are available online at: <a href="http://www.ams.usda.gov/sites/default/files/media/AIMGeneralProceduresManual.pdf">http://www.ams.usda.gov/sites/default/files/media/AIMGeneralProceduresManual.pdf</a>.

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Director, SCI Division, SCP, AMS, USDA, 1400 Independence Avenue, SW, STOP 0247, Washington, D.C. 20250-0247, via E-mail:** <u>CIDS@ams.usda.gov</u> or on the Internet at: <u>http://www.ams.usda.gov/grades-standards/cids and</u> <u>https://www.gpo.gov/fdsys/pkg/CFR-2015-title7-vol2/pdf/CFR-2015-title7-vol2-part42.pdf</u>.

Copies of this CID are also available online at: ASSIST Online (<u>https://assist.dla.mil</u>) or ASSIST Quick Search (<u>http://quicksearch.dla.mil</u>) or from the Standardization Documents Order Desk, Defense Logistics Agency (DLA) Document Services, Building 4D, 700 Robbins Avenue, Philadelphia, PA 19111-5094.

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: DLA Troop Support, ATTN: DLA-FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or via E-mail: dscpsubsweb@dla.mil.

### **MILITARY INTERESTS:**

### **CIVIL AGENCY COORDINATING ACTIVITIES:**

Custodians
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Army - GL Navy - SA Air Force - 35

### **Review Activities**

DOJ -	BOP
HHS -	FDA
USDA -	SCP
VA -	OSS

### **PREPARING ACTIVITY:**

Army - MD, QM Navy - MC

DLA - SS (Project No. 8915-2016-001)

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 https://assist.dla.mil.

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