

<b>METRIC</b>
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**A-A-20155D**

**July 8, 2009**

**SUPERSEDING**

**A-A-20155C**

**October 8, 2004**

**COMMERCIAL ITEM DESCRIPTION**

**TUNA, CANNED OR IN FLEXIBLE POUCHES**

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

**1. SCOPE.** This CID covers canned or flexibly pouched tuna (tuna), packed in commercially acceptable containers, suitable for use by the Federal, State, local governments, and other interested parties, and as a component of operational rations.

**2. PURCHASER NOTES.**

**2.1 Purchasers *shall specify* the following:**

- Type(s), form(s), color(s), packing media, flavor(s), and salt/sodium level(s) required (Sec. 3).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's product assurance (Sec. 7).
- Manufacturer's/distributor's certification (Sec. 9.2) or U.S. Department of Commerce (USDC) certification (Sec. 9.3).
- Product examination: For USDA Procurements Only (Sec. 9.4).

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

- Manufacturer's quality assurance (Sec 9.1).
- Packaging requirements other than commercial (Sec. 10).

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

**FSC 8905/8940**

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### **Types, forms, colors, packing media, flavors, and salt/sodium levels.**

**Type A** - Can

**Type B** - Flexible pouch

**Type C** - Foil Top Can/No Opener Required

**Form I** - Chunk

**Form II** - Solid

**Color a** - Light

**Color b** - White (Albacore)

**Packing media 1** - Water

**Packing media 2** - Vegetable oil (except in olive oil)

**Packing media 3** - Vegetable oil (non-hydrogenated)

**Packing media 4** - Olive oil

**Packing media 5** - Broth

**Flavor 1** - Lemon Pepper

**Flavor 2** - BBQ

**Flavor 3** - Sweet and Spicy

**Flavor 4** - Herb and Garlic

**Flavor 5** - Hickory Smoked

**Salt/sodium level (a)** - Regular (no more than 1.5 percent salt)

**Salt/sodium level (b)** - No salt added (no sodium chloride added during processing)

**Salt/sodium level (c)** - Very low sodium (35 mg or less sodium per serving)

**Salt/sodium level (d)** - Low sodium (140 mg or less sodium per serving)

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

- Salient characteristics (Sec. 5).
- Analytical requirements: *as specified by the purchaser* (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).

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## 5. SALIENT CHARACTERISTICS.

**5.1 Standard of Identity.** The canned tuna (and pouched tuna as applicable) shall meet the requirements of 21 CFR § 161.190, Canned Tuna.

**5.2 Processing.** The tuna shall be prepared in accordance with 21 CFR Part 110, Good Manufacturing Practices, 21 CFR Part 123, Fish and Fishery Products, and be commercially sterile ready-to-use.

**5.3 Raw ingredients.** Tuna shall be the only fish used and shall be in good condition; i.e., exposed surfaces shall be of a color and bloom typical of tuna, which has been properly stored and handled. Cut surfaces and naturally exposed surfaces shall show no more than slight darkening or discoloration due to dehydration, aging, and/or microbial activity. No odors foreign to tuna shall be present. Changes in color and odors characteristically associated with frozen tuna in excellent condition shall be acceptable. Frozen tuna shall show no evidence of having been defrosted and refrozen or other evidence of mishandling. Raw tuna to be processed shall show no evidence of decomposition or hydrocarbon contamination (e.g., fuel oil). **NOTE:** As these elements are difficult to determine in the end item, at a minimum, assessment of this clause must be performed at the time of butcher prior to any precooking step. This process is to be monitored by the USDC or their designate and must be considered and included in Sec. 9, Quality Assurance Provisions.

**5.4 Seasonings/flavorings.** Seasonings and flavorings, when used, shall be in accordance with 21 CFR § 161.190 (a)(6).

### **5.5 Finished product.**

**5.5.1 Color.** “Light” tuna (Color a) and “white” tuna (Color b) shall be in accordance with 21 CFR § 161.190 (a)(4). Flavored tuna shall have an even distribution of the applicable color and flavoring throughout (e.g., even distribution of pepper for lemon pepper flavored chunk light tuna).

**5.5.2 Odor, flavor, and texture.** The tuna shall have an odor and flavor typical of the species that have been subjected to proper handling and good manufacturing practices. Texture shall be moist and tender, not dry and stringy. Flavored tuna shall have an odor and flavor indicative of the label (e.g., lemon pepper, hickory smoked BBQ, sweet and spicy, etc.)

**5.5.3 Pressed cake weight of canned product.** Procedures and criteria are found in 21 CFR § 161.190 (c) Fill of Container. Failure to meet pressed cake weight specified in the contract shall be basis for rejection of the lot.

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**5.6 Foreign material.** There shall be no foreign material such as, but not limited to, struvite crystals, dirt, insects, insect parts, hair, wood, glass, or metal.

**5.7 Broth.** Broth, when used, must comply with the U.S. Food and Drug Administration (FDA) Standard of Identity for Canned Tuna as outlined in 21 CFR § 161.190.

**5.8 Net contents.** Broth, when used, must comply with the FDA Standard of Identity for Canned Tuna as outlined in 21 CFR § 161.190. The packaged tuna, in any form, must meet the conditions set out in the applicable federal regulations with regard to net weight of contents so that substitution of non-tuna ingredients is discouraged.

## **6. ANALYTICAL REQUIREMENTS.**

**6.1 Analytical requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, analytical requirements for the tuna shall be as follows:

Salt/sodium level a	Not more than 1.5 percent salt
Salt/sodium level b, c, d	Must not exceed limits specified in 21 CFR § 101.61
Methylmercury	Not more than 1.0 ppm
Histamine	<u>1/</u>

1/ Histamine testing shall be performed at the frequency to provide the same assurance as the methods recommended by the FDA “Fish and Fisheries Products Hazards & Controls Guidance”, in effect on the date of the solicitation.

**6.2 Product verification.** When USDC verification of analytical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed.

**6.2.1 Sampling procedures.** USDC inspection service will select the number of product containers based on agency inspection service sampling procedures and plans.

**6.2.2 Samples.** Analytical testing for salt and sodium shall be performed on a composite sample. The composite sample shall be 680 g (24 oz). The minimum number of 12 sample units shall be used for deriving the composite sample. The sample units shall represent all the codes selected for product evaluation. Equal amounts of product will be taken from each selected sample unit and from each code. If the sample size is too small to provide for sampling all codes, more sample units may be selected with less product taken from each can or pouch. Analytical testing for methylmercury and histamine shall be performed on three individual 85 g (3 oz) samples. Samples for methylmercury and histamine may be derived from raw material or finished product.

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**6.3 Analytical testing.** Analytical testing shall be in accordance with the following methods from the Official Methods of Analysis of the AOAC International.

<u>Test</u>	<u>Method</u>
Salt	937.09, 976.18, or 976.19
Sodium	969.23
Methylmercury	988.11
Histamine	977.13

**6.4 Test results.** The test results for salt shall be reported to the nearest 0.1 percent, sodium to the nearest mg per 100 g, methylmercury to the nearest 0.1 ppm, and histamine to the nearest ppm. Any test result not conforming to the analytical requirements shall be cause for rejection of the lot.

## **7. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE.**

**7.1** The manufacturer/distributor shall certify that the tuna provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same tuna for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

**7.2 FOR USDA PROCUREMENTS ONLY!** When specified in the solicitation, contract, or purchase order, the manufacturer/distributor shall warrant that the tuna provided shall comply with all specification requirements, technical proposal declarations, and provisions set forth in the solicitation, contract, or purchase order. All customer complaint resolution procedures shall be included in the technical proposal. These procedures shall include: a point of contact, investigation steps, intent to cooperate with the purchaser, and product replacement or monetary compensation. The procedures will be used to resolve product complaints from the recipient agencies or the purchaser.

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

**9. QUALITY ASSURANCE PROVISIONS.** *Purchaser shall specify 9.2 or 9.3; (9.1 is optional when 9.2 is specified).* The USDC requires 9.1 when 9.3 is specified.

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**9.1 Manufacturer's quality assurance.** When required in the solicitation, contract, or purchase order, the product manufacturer shall be required to have their facilities inspected by USDC, and be eligible for listing in the USDC publication "USDC Participants List for Firms, Facilities and Products." (USDC sanitation inspections verify that, at the time of the inspection, the manufacturer demonstrated their ability to meet rigid standards of sanitation and are capable of producing safe, wholesome tuna).

**9.2 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished tuna meet or exceed the requirements of this CID.

**9.3 USDC certification.** When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, USDC shall be the certifying program. USDC inspectors shall certify the quality and acceptability of the tuna in accordance with USDC procedures which include selecting random samples of the packaged tuna, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official USDC score sheets and/or certificates. Dependent on the solicitation, contract, or purchase order, USDC may certify product under Type I (continuous inspection), Integrated Quality Assurance (IQA), Hazard Analysis and Critical Control Points (HACCP), or lot inspection procedures. In addition, when required in the solicitation, contract, or purchase order, USDC inspection personnel will examine the tuna for conformance to the United States Standards for Condition of Food Containers (7 CFR Part 42) and MIL-PRF-44073, Packaging of Food in Flexible Pouches, in effect on the date of the solicitation.

**9.4 Product examination. FOR USDA PROCUREMENTS ONLY.** When required in the solicitation, contract, or purchase order, USDC shall conduct the following product examinations. All sampling for inspection and determination of acceptability shall be done in accordance with provisions set forth in the latest versions of the American National Standards Institute, ANSI/ASQC Z1.4. Defects found during inspection shall be classified in accordance with Tables II through V at the inspection levels acceptable quality levels (AQLs) as shown below. AQLs shall be expressed in defects per hundred units. The lot size shall be expressed in cans or pouches.

**TABLE I. Inspection levels and acceptance numbers**

Table	Inspection level 2/	AQL	
		Major	Minor
II	S3	---	4.0
III	S3	---	10.0
IV	S3	1.0	10.0
V	S2	1.5	6.5

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- 2/** Sample shipping containers shall be selected randomly on a proportionate basis from not less than 90 percent of the codes listed in a lot. In the event that the referenced levels result in a sample size that is too small to provide for sampling 90 percent of the codes in a lot, a level sufficiently large to accommodate this requirement shall be selected. Not more than one primary container per shipping container shall be examined for the defects within the tables listed in Table I.

The sample unit for USDC Inspection is the contents of one can or pouch. For sampling purposes, the maximum lot size will be the quantity of product produced on a single line during an eight hour production shift. The lot size may be reduced by the USDC inspector if necessary. If a plant operates two or more lines under inspection simultaneously, the products from each line will be inspected as separate lots. Also, if a plant wishes to extend the processing day beyond a normal eight hour shift, the product produced after the end of the eight hour shift will be inspected as a new lot. For labeling and identification purposes, production lots shall be numbered in sequence. For purposes of lot identification, in addition to the requirements contained in 21 CFR Part 113, a code change will be necessary when a shift concludes or a new shift begins.

If a plant operates more than one line under inspection, it may be necessary to assign an inspector to each line. This is to enable the inspector to have sufficient time to perform a sanitation inspection, examination for product characteristics, condition of container examination, etc. and still have sufficient time to observe the materials being processed to ensure their suitability for processing.

The contractor shall obtain a USDC Certificate of Inspection which state(s) the product meets all requirements of this CID.

**TABLE II. Examination for net weights 3/, 4/, 5/**

Category	Defect
Minor	
201	A 198 g (7.0 oz) or less can or pouch - more than 7.1 g ( $\frac{1}{4}$ oz) under specified net weight. Over 201 g (7.1 oz) to 369 g (13.0 oz) can or pouch - more than 14.2 g ( $\frac{1}{2}$ oz) under specified weight. A 1.22 kg (43.0 oz) pouch - more than 28 g (1 oz) under specified net weight. A 1.88 kg (66.5 oz) can - more than 28 g (1 oz) under specified net weight.

- 3/** Failure of lot average net weight to meet specified net weight shall be basis for rejection of entire lot.

- 4/** Report results to the nearest 0.1 g (0.004 oz).



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5/ Net weight for pouch product will be determined as follows:

Weigh sealed pouch.

Empty contents into tray, make sure all tuna is removed.

Clean and dry the pouch.

Weigh the empty pouch

Deduct the weight of the empty pouch from the weight of the sealed pouch, and record as net weight.

**TABLE III. Examination for vacuum requirements (not required for pouch)**

Category	Defect
<b>Minor</b>	
201	Vacuum less than 1 inch <u>6/</u>

6/ Military agencies may specify alternate vacuum requirements in the contract as needed.

**TABLE IV. Product defects**

Category	Defect
<u>Critical</u> <u>Major</u> <u>Minor</u>	
1	Flesh showing evidence of true honeycombing or the presence of flavors and/or odors of decomposition such as, but not limited to, sour and rancid, or other flavors and odors of decomposition. <u>7/</u>
2	Presence of chemicals, glass, or metal particles, animal excreta, struvite crystals, or similar extraneous material which could harmfully affect or contaminate the product. <u>7/</u>
101	Presence of objectionable flavors or odors such as, but not limited to, burnt, scorched, overcooked, stale, or other objectionable flavors or odors. <u>8/</u>
102	Presence of objectionable foreign materials such as, but not limited to, rust, wood, hair, dirt, or insects or insect parts either singly or in combination.



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TABLE IV. Product defects (cont.)

Category		Defect																																			
<u>Critical</u>	<u>Major</u>	<u>Minor</u>																																			
	103	Form, color, packing media, or flavor, not as specified in contract.																																			
	201	Presence of any prominent bruise(s), blood clot(s), or piece(s) of gills or viscera pieces over 6.35 mm (¼ in) in any dimension. <u>9/</u>																																			
	202	Presence of number of undesirable fish parts of an objectionable size exceeding those shown below: <u>10/</u>																																			
		<table> <tr> <td>Net</td> <td></td> <td></td> <td>Vascular</td> <td></td> </tr> <tr> <td><u>Weight</u></td> <td><u>Skin</u></td> <td><u>Scales</u></td> <td><u>Tissue</u></td> <td><u>Bone</u></td> </tr> <tr> <td>198 g (7.0 oz) or less</td> <td>2</td> <td>2</td> <td>1</td> <td>1</td> </tr> <tr> <td>Over 201 g (7.1 oz) to</td> <td></td> <td></td> <td></td> <td></td> </tr> <tr> <td>369 g (13.0 oz)</td> <td>2</td> <td>4</td> <td>2</td> <td>2</td> </tr> <tr> <td>1.22 kg (43.0 oz)</td> <td>3</td> <td>6</td> <td>3</td> <td>3</td> </tr> <tr> <td>1.88 kg (66.5 oz)</td> <td>4</td> <td>8</td> <td>4</td> <td>4</td> </tr> </table>	Net			Vascular		<u>Weight</u>	<u>Skin</u>	<u>Scales</u>	<u>Tissue</u>	<u>Bone</u>	198 g (7.0 oz) or less	2	2	1	1	Over 201 g (7.1 oz) to					369 g (13.0 oz)	2	4	2	2	1.22 kg (43.0 oz)	3	6	3	3	1.88 kg (66.5 oz)	4	8	4	4
Net			Vascular																																		
<u>Weight</u>	<u>Skin</u>	<u>Scales</u>	<u>Tissue</u>	<u>Bone</u>																																	
198 g (7.0 oz) or less	2	2	1	1																																	
Over 201 g (7.1 oz) to																																					
369 g (13.0 oz)	2	4	2	2																																	
1.22 kg (43.0 oz)	3	6	3	3																																	
1.88 kg (66.5 oz)	4	8	4	4																																	

7/ These are regarded as critical defects and their finding will be basis for rejection of the entire lot.

8/ Do not include flavors and odors of decomposition.

9/ Small blood spots, streaks, and bruises, characteristic of purse-seine caught tuna, are not considered defects.

10/ To classify as objectionable, fish parts must meet the following criteria: skin - piece over 13 mm (½ in) in any dimension; scales - over 6 mm (¼ in) in any two dimensions; vascular tissue - includes streaks and dark meat over 13 mm (½ in) in any dimension; bone - any bone or cartilage which is not soft or does not become powdery under firm pressure of a hard object or which is over 13 mm (½ in) in any dimension.

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TABLE V. Can interior enamel coating defects (cans only)

Category		Defect
<u>Major</u>	<u>Minor</u>	
101		Missing
102		Blistered or softened areas which can be peeled by fingertip (not fingernail abrasion)
103		Internal rust stains
	201	Bare areas (other than scratches ) <u>11/</u>
	202	Dirty, stained or smeared with foreign material

11/ A line of solder along the side seam shall not be considered a defect.

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

**11. USDC INSPECTION NOTES.** When 9.3 is specified in the solicitation, contract, or purchase order, USDC certification shall include evaluation of the quality and condition of samples of packaged tuna, and compliance with requirements in the following areas:

- Salient characteristics (Sec 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.2). When USDC analytical testing is specified, USDC inspection personnel shall select samples and submit them to the National Analytical Services, Seafood Inspection Program for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

## **12. REFERENCE NOTES.**

**12.1 USDC certification contacts.** For USDC certification, contact the nearest USDC Seafood Inspection Region Office listed below.

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**Northeast Region Inspection Office**  
**NOAA Fisheries**  
**55 Great Republic Drive**  
**Suite 01-500**  
**Gloucester, MA 01930**  
**Telephone (978) 281-9228**  
**Fax (978) 281-9134, (978) 281-9125**

**Southeast Region Inspection Office**  
**NOAA Fisheries**  
**9887 4<sup>th</sup> Street North, Suite 220**  
**St. Petersburg, FL 33702**  
**Telephone (727) 570-5383**  
**Fax (727) 570-5387**

**Western Region Inspection Office**  
**NOAA Fisheries**  
**Building 32, Room 286A**  
**7600 Sand Point Way N.E.**  
**Seattle, WA 98115-6349**  
**Telephone (206) 526-4259**  
**Fax (206) 526-4265**

**12.2 Analytical testing and technical information.** For USDC technical information on analytical testing, contact the **Technical Services Branch, USDC Seafood Inspection Program, 55 Great Republic Drive, Gloucester, MA 01930, telephone (978) 281-9292, or via E-mail: [John.Creeden@noaa.gov](mailto:John.Creeden@noaa.gov).**

**12.3 Sources of documents.**

**12.3.1 Sources of information for nongovernmental documents are as follows:**

Copies of the Official Methods of Analysis of the AOAC International, either printed or on CD-ROM versions, may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877-2417, telephone (301) 924-7077 or (800) 379-2622. Internet address: [www.aoac.org](http://www.aoac.org).**

Copies of the latest version of ANSI/ASQC Z1.4 Sampling Procedures and Tables for Inspection by Attributes, may be obtained from: **American Society for Quality, 600 North Plankinton Avenue, Milwaukee, WI 53201, telephone (800) 248-1946. Internet address: [www.asq.org](http://www.asq.org).**

**12.3.2 Sources of information for governmental documents are as follows:**

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Applicable provisions of 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 371954, Pittsburgh, PA 15250-7954. 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, or on the Internet at: <http://www.gpoaccess.gov/nara/index.html>.**

Copies of FDA, Center for Food Safety and Applied Nutrition, Fish and Fisheries Products Hazards and Controls Guidance are available on the Internet at: **<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/Seafood/FishandFisheriesProductsHazardsandControlsGuide/default.htm>**

Copies of MIL-PRF-44073 are available from: **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/>.**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Branch Chief, PPB, FV, AMS, USDA, STOP 0247, 1400 Independence Ave., SW, Washington, DC 20250-0247, telephone (202) 720-9939, Fax (202) 690-1527, via E-mail: [FQASstaff@ams.usda.gov](mailto:FQASstaff@ams.usda.gov) or on the Internet at: <http://www.ams.usda.gov/FQAS>.**

Copies of "USDC Participants List for Firms, Facilities and Products" or other information regarding policy and procedures of the USDC Seafood Inspection Program; beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improved this document are available from and/or provided to: **U.S. Department of Commerce, National Oceanic and Atmospheric Administration, Seafood Inspection Program, 1315 East-West Highway, Silver Spring, Maryland 20910, telephone (301) 713-2355, Fax (301) 713-1081, or on the Internet at: <http://www.seafood.nmfs.noaa.gov/>.**

Military activities may obtain copies of this CID from: **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/>.**

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**MILITARY INTERESTS:****CIVIL AGENCY COORDINATING ACTIVITIES:****Military Coordinating Activity**

Army - GL

**Custodians**

Army - GL

Navy - SA

Air Force - 35

DOJ - BOP

HHS - NIH, IHS, FDA

USDA - FV

VA - OSS

DOC - NOAA

**PREPARING ACTIVITY:**

DOC - NOAA

**Review Activities**

Army - MD, QM

Navy - MC

DLA - SS

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