

METRIC

A-A-20256A
August 14, 2007
SUPERSEDING
A-A-20256
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COMMERCIAL ITEM DESCRIPTION

BEEF PATTY PRODUCTS, FULLY COOKED, INDIVIDUALLY QUICK FROZEN

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

1. SCOPE. This CID covers individually quick frozen (IQF), fully cooked beef patty products (beef patty products), packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties.

2. PURCHASER NOTES.

2.1 Purchasers *shall specify* the following:

- Type(s), shape(s), cooked weight(s), level(s) of fat, and type(s) of cook for beef patty products desired (Sec. 3).
- Style(s), percentage(s) of rehydrated alternate protein products (APP), and flavor(s), for Type III and Type IV beef patty products desired (Sec. 3).
- When IQF, fully cooked beef patty products need to meet child nutrition meal pattern requirements (CN labeling) (Sec. 3 and Sec.5).
- When grill (char) marks placement are other than contractors option (Sec. 5).
- When the age requirement at the time of delivery is other than specified (Sec. 5.3).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.4).
- Manufacturer's/distributor's certification (Sec. 9.1) or USDA certification (Sec. 9.2).

2.2 Purchasers *may specify* the following:

- Special labeling and packaging requirements (Sec. 10).

3. CLASSIFICATION. The beef patty products shall conform to the classifications in the following list and shall comply with USDA, Food Safety and Inspection Service (FSIS), Meat

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Inspection Regulation, (9 CFR Parts 301-350), the Food Standards and Labeling Policy Book, be manufactured under sanitary standard operation procedures (SSOP) (9 CFR Part 416), be in compliance with hazard analysis and critical control point (HACCP) system requirements (9 CFR 417), and applicable State regulations. When applicable, the beef patty products shall comply with the USDA, Food and Nutrition Service (FNS), Child Nutrition Programs, National School Lunch Program regulation (7 CFR Part 210, Appendices A and C), which shall be specified in the solicitation, contract, or purchase order.

Types, styles, percentages of rehydrated APP, flavors, shapes, cooked weights, level of fat, type of cook, and CN labeling.

- Type I** - Ground beef patties [beef and seasonings only]
Type II - Beef patties [beef, seasonings, and phosphates]
Type III - Beef patties [combination of ground beef and APP with seasonings]. Style(s) and Flavor(s) shall be as specified by the purchaser.
Type IV - Lean beef patties [must comply with 9 CFR § 317.362 (e)(1)]. Style(s) and Flavor(s) shall be as specified by the purchaser.
Type V - Other
- Style A** - APP (granular or textured soy concentrate, the minimum percent protein in the as-purchased state (not moisture free state) is 63.0 percent) 1/
Style B - APP (textured soy isolate, the minimum percent protein in the as-purchased state (not moisture free state) is 85.0 percent) 1/
Style C - APP (textured soy flour, the minimum percent protein in the as-purchased state (not moisture free state) is 49.8 percent) 1/
- Percentage of rehydrated APP 1** - Minimum of 18.0 percent and a maximum of 20.0 percent rehydrated APP 2/
Percentage of rehydrated APP 2 - Minimum of 20.1 percent and a maximum of 30.0 percent rehydrated APP 2/
Percentage of rehydrated APP 3 - Minimum of 30.1 percent and a maximum of 40.0 percent rehydrated APP 2/
Percentage of rehydrated APP 4 - Minimum of 40.1 percent and a maximum of 50.0 percent rehydrated APP 2/
- Style D** - Cherries
Style E - Dried plum puree
Style F - Blueberries
Style G - Other fruit

1/ The APP used shall be identified by its common and usual name in the ingredient statement per 21 CFR § 102.22.

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2/ APP is fully hydrated when the amount of water added reduces the protein level to 18 percent.

Flavor a - Flame broiled/grilled with seasoning
Flavor b - Flame broiled/grilled without seasoning
Flavor c - Hickory
Flavor d - Mesquite
Flavor e - Onion
Flavor f - Beef and Onion
Flavor g - Jalapeno
Flavor h - Italian style patty with Italian style sauce
Flavor i - Other

Shape (1) - Round

Shape (2) - Other

Cooked weight (a) - 42.52 to 49.61 g (1.50 to 1.75 oz) **3/**
Cooked weight (b) - 49.90 to 56.70 g (1.76 to 2.00 oz) **3/**
Cooked weight (c) - 56.98 to 63.79 g (2.01 to 2.25 oz) **3/**
Cooked weight (d) - 64.07 to 70.87 g (2.26 to 2.50 oz) **3/**
Cooked weight (e) - 71.16 to 77.96 g (2.51 to 2.75 oz) **3/**
Cooked weight (f) - 78.25 to 77.96 g (2.76 to 3.00 oz) **3/**
Cooked weight (g) - 85.33 to 107.45 g (3.01 to 3.79 oz) **3/**
Cooked weight (h) - 107.73 to 113.40 g (3.80 to 4.00 oz) **3/**
Cooked weight (i) - Other **3/**

3/ Do not specify cooked weight when specifying CN Labeling.

Level of fat i) - Not to exceed 10.0 g fat per cooked serving **4/ 5/**
Level of fat ii) - Not to exceed 15.0 g fat per cooked serving **4/ 5/**
Level of fat iii) - Not to exceed 20.0 g fat per cooked serving **4/ 5/**
Level of fat iv) - Not to exceed 25.0 g fat per cooked serving **4/ 5/**
Level of fat v) - Not to exceed 30.0 g fat per cooked serving **4/ 5/**
Level of fat vi) - Other

4/ Do not specify level of fat for Type IV Lean beef patties.

5/ On a cooked basis.

Type of cook a) - Flamebroiled/charbroiled

Type of cook b) - Grilled

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- CN labeling (I)** - 1.5 oz equivalent meat/meat alternate 6/ 7/
CN labeling (II) - 2.0 oz equivalent meat/meat alternate 6/ 7/
CN labeling (III) - 2.25 oz equivalent meat/meat alternate 6/ 7/
CN labeling (IV) - 2.5 oz equivalent meat/meat alternate 6/ 7/
CN labeling (V) - 2.75 oz equivalent meat/meat alternate 6/ 7/
CN labeling (VI) - Other 6/ 7/

6/ Do not specify CN labeling when specifying cooked weight.

7/ When a CN label is specified, the beef patty products shall comply with USDA, FNS, Child Nutrition Programs, National School Lunch Programs regulations (7 CFR Part 210, Appendices A and C) and receives FNS final approval.

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 assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).

5. SALIENT CHARACTERISTICS.

5.1 Raw ingredients.

5.1.1 Preparation. The beef patty products shall conform to the applicable provisions of the USDA, FSIS, Meat Inspection Regulations (9 CFR Parts 301-350), the Food Standards and Labeling Policy Book, be manufactured under sanitary standard operation procedures (SSOP) (9 CFR Part 416), and be in compliance with hazard analysis and critical control point (HACCP) system requirements (9 CFR Part 417).

5.1.2 Meat. The meat shall be free of bones, cartilages, prefemoral, popliteal, and prescapular and other exposed lymph glands, heavy connective tissue and the tendinous ends of shanks, shoulder clods, and knuckles. Beef deboned utilizing the Advanced Meat Recovery (ARM) system shall not be used, included but not limited to, head meat, cheek meat, and weasand meat.

5.1.3 APP. When Type III and Type IV beef patty products are specified in the solicitation, contract, or purchase order, the APP used shall be identified by its common and usual name in

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the ingredient statement. The APP shall be in accordance with the requirements of the USDA, FNS regulations (7 CFR Part 210, Appendix A).

5.1.4 Seasonings. Seasoning shall be appropriate for the flavor specified in the solicitation, contract, or purchase order. The fully cooked beef patty products shall not contain monosodium glutamate. The seasoning blends shall not exceed the following microbiological standards:

Aerobic (Standard) Plate Count	Less than 50,000 per gram
Yeast/Mold	Less than 100 per gram
<i>E. coli</i>	Less than 3 per gram using the MPN (Most Probable Number) technique
<i>Salmonella</i>	Negative

The manufacturer/distributor shall provide a Certificate of Conformance that the seasonings used meet the microbiological standards.

5.1.5 Antioxidants and oxygen interceptors. Antioxidants and oxygen interceptors shall be used to retard rancidity in accordance with the provisions of 9 CFR § 424.21 (c).

5.2 Cooked product.

5.2.1 Cooking. The beef patties shall be fully cooked in accordance with FSIS regulations. Unless otherwise specified in the solicitation, contract, or purchase order, the placement of grill (char) marks on the finished patties shall be at the option of the contractor.

5.2.2 Appearance and color. The beef patty products shall have a normal appearance and color for the Type and Flavor of beef patty as specified in the solicitation, contract, or purchase order, not burnt, scorched, or undercooked (pink).

5.2.3 Odor and flavor. The odor and flavor shall be characteristic of beef patty products specified in the solicitation, contract, or purchase order. There shall be no foreign odors or flavors such as, but not limited to, burnt, scorched, stale, rancid, or moldy.

5.2.4 Foreign material. Determination of wholesomeness and acceptability with respect to the presence of foreign material (e.g.; glass, dirt, insect parts, hair, wood, or metal) shall be made by a FSIS employee. All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

5.3 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the beef patty products shall be produced not more than 180 days prior to delivery, to the

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purchaser. Age requirements for Department of Defense (DoD) procurements shall be specified in the solicitation, contract, or purchase order.

5.4 Freezing. After cooking, the patties shall be individually quick frozen to an internal temperature of -12.2°C (10°F) or lower, prior to packaging. An interim cool-down and drain period may be allowed for cooked patties before entering the freezing chamber. After IQF, the patties shall be packaged and the internal temperature of the product must be -17.8°C (0°F) or lower at the time the patties are prepared for delivery. The IQF, fully cooked beef patty products shall be maintained at a temperature of -17.8°C (0°F) or lower during shipment.

6. ANALYTICAL REQUIREMENTS.

6.1 Chemical and microbiological tolerances. Unless otherwise specified in the solicitation, contract, or purchase order, the IQF, fully cooked beef patty products shall comply with the following ranges and/or tolerances:

Fat	Shall not exceed the purchaser selected range of fat
Aerobic (Standard) Plate Count	Less than 50,000 CFU (Colony Forming Units) per gram
<i>E. coli</i>	Less than 3 per gram using the MPN technique
<i>Listeria monocytogenes</i>	Shall be negative
<i>Salmonella</i>	Shall be negative
<i>E. coli</i> O157:H7	Shall be negative

6.2 Product verification. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing shall be performed on a composite sample. The composite sample shall be 1.134 kg (2.5 lbs) per lot, prepared from subsamples drawn from randomly selected containers. Subsamples shall be a minimum of one beef patty product and shall contain the appropriate number of beef patty products to yield a 1.134 kg (2.5 lbs) sample when composited.

6.3 Test portion size. The test portions shall be derived from the composite sample specified in Sec. 6.2. The test portion size for testing *Salmonella* shall be 325 g (11.46 oz). The test portion size for testing *Listeria monocytogenes* shall be 25 g (0.88 oz). The test portion size for testing *E. coli* O157:H7 shall be 325 g (11.46 oz).

6.4 Analytical testing. When specified in the solicitation, contract, or purchase order, analyses shall be made in accordance with the following Official Methods of Analysis of the AOAC International:

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<u>Test</u>	<u>Method</u>
Sample preparation	983.18(a)
Fat	960.39, 976.21, or 985.15 8/
Aerobic (Standard) Plate Count	966.23 or 990.12
<i>E. coli</i>	966.23, 966.24, 992.30, or 991.14
<i>Listeria monocytogenes</i>	999.06, 2003.12, 2004.02, or 2004.03
<i>Salmonella</i>	996.08, 986.35, 967.26, 2003.09, 2004.03
<i>E. coli</i> O157:H7	996.09, 996.10, and 997.11

8/ Use Method 983.18(a) for sample preparation of fat analysis.

6.5 Test results. The test results for fat shall not exceed the stated level of fat by 20 percent. The test results for aerobic (standard) plate count shall be reported to the nearest 100 CFU per gram. The test results for *E. coli* shall be reported to the nearest MPN. The test results for *Listeria monocytogenes*, *Salmonella*, and *E. coli* O157:H7 shall be reported as positive or negative. Any result not conforming to the analytical requirements shall be cause for rejection of the lot.

7. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE. The manufacturer/distributor shall certify that the beef patty products provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same beef patty products offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

8. REGULATORY REQUIREMENTS. The meat component and the finished product shall originate and be produced, processed, and stored in compliance with all applicable provisions of the Federal Meat Inspection Act and regulations promulgated thereunder. The delivered beef patty products shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the beef patty products within the commercial marketplace. When the beef patty products are used for the National School Lunch Program, the beef patty products must comply with all applicable provisions of the Child Nutrition Programs. When a CN label is specified, the label must be approved in its final format by FNS.

9. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 9.1 or 9.2.*

9.1 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished beef patty products distributed meets or exceeds the requirements of this CID.

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9.2 USDA certification. When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, the Meat Grading and Certification (MGC) Branch, Livestock and Seed Programs (LSP), Agricultural Marketing Service (AMS), Marketing and Regulatory Programs (MRP), USDA, shall be the certifying program. MGC graders shall certify the quality and acceptability of the beef patty products in accordance with MGC procedures which include selecting random samples of the beef patty products, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official MGC score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, MGC graders will examine the beef patty products for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

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

11. USDA INSPECTION NOTES. When Section 9.2 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of beef patty products, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5.2, 5.3, and 5.4).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.4). When USDA analytical testing is specified, MGC grading personnel shall select samples and submit them to the appropriate contract laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

12. REFERENCE NOTES.

12.1 USDA certification contact. For USDA certification, contact the Customer Service Director, MGC Branch, LSP, AMS, USDA, Denver West Office Building 53, Suite 350, 13952 Denver West Parkway, Lakewood, CO 80401, telephone (720) 497-2531, Fax (720) 497-0571, or via E-mail: gradinginfo@usda.gov.

12.2 Analytical testing and technical information. For USDA technical information on analytical testing, contact the MGC Branch, LSP, AMS, USDA, Denver West Office Building 53, Suite 350, 13952 Denver West Parkway, Lakewood, CO 80401, telephone (720) 497-2551, fax (720) 497-0571, or Warren Analytical Laboratory on (970) 475-0252, Fax. (970) 351-6648.

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12.3 CN labeling contact. For CN labeling information, contact the **Head, Technical Assistance Section, Child Nutrition Division, Food and Nutrition Service, 3101 Park Center Drive, Room 632, Alexandria, VA 22302, telephone (703) 305-2609 or on the Internet at : <http://www.fns.usda.gov/cnd/cnlabeling>.**

12.4 Sources of documents.

12.4.1 Source of information for nongovernmental document is as follows:

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877.** Internet address: <http://www.aoac.org>.

12.4.2 Sources of information for governmental documents are as follows:

Applicable provisions of the Child Nutrition Programs are contained in 7 CFR Parts 210, 220, 225, 226, and Appendices A and C. The Meat Inspection Regulations are contained in 9 CFR Parts 301 to 350. The Sanitary Standard Operation Procedures (SSOP) are contained in 9 CFR Part 416. The HACCP systems requirements are contained in 9 CFR 417. These documents may be purchased from: **Superintendent of Documents, New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1800 or on the Internet at: <http://www.gpoaccess.gov/nara/index.html>.**

Copies of this CID, the United States Standards for Condition of Food Containers, and beneficial comments, recommendations, additions, deletions, clarifications, etc. and any data which may improve this CID are available from and/or provided to: **Branch Chief, Processed Products Branch, Fruit and Vegetable Programs, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: FQASStaff@usda.gov or on the Internet at: www.ams.usda.gov/fv/fvqual.htm.**

Military activities should submit requests for copies of this CID to: **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/>.**

A-A-20256A**MILITARY INTERESTS:****CIVIL AGENCY COORDINATING ACTIVITIES:****Military Coordinating Activity**

Army - GL

DOJ - BOP

HHS - NIH, IHS

USDA - FV

VA - OSS

Custodians

Army - GL

Navy - SA

Air Force - 35

PREPARING ACTIVITY:

USDA - FV

Review Activities

Army - MD, QM

Navy - MC

DLA - SS

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