

**METRIC**

**A-A-20295B**

**February 9, 2004**

**SUPERSEDING**

**A-A-20295A**

**October 31, 2002**

## **COMMERCIAL ITEM DESCRIPTION**

### **COOKIES**

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

**1. SCOPE.** This CID covers cookies, packed in commercially acceptable containers, suitable for use by 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), style(s), flavor(s), bake type(s) and class(es) of cookies required (Sec. 3).
- When the age requirement at the time of delivery is other than specified (Sec. 5.5).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's certification (Sec. 9.2) or USDA certification (Sec. 9.3).

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

- Manufacturer's quality assurance (Sec. 9.1 with 9.1.1) or (Sec. 9.1 with 9.1.2).
- Packaging requirements other than commercial (Sec. 10).

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

#### **Types, styles, flavors, bake types, and classes.**

**Type I** - Regular

**Type II** - Sugar free (21 CFR § 101.60 (c))

**Type III** - Low fat (21 CFR § 101.62 (b))

**Type IV** - Fat free (21 CFR § 101.62 (b))

**A-A-20295B****Style A** - Shortbread

- Flavor 1** - Plain
- Flavor 2** - Pecan
- Flavor 3** - Almond
- Flavor 4** - Chocolate stripe
- Flavor 5** - Other

**Style B** - Wafers

- Flavor 1** - Vanilla
- Flavor 2** - Chocolate with chocolate icing
- Flavor 3** - Chocolate mint with chocolate icing
- Flavor 4** - Gingersnaps
- Flavor 5** - Other

**Style C** - Butter cookies**Style D** - Sugar cookies**Style E** - Sandwich cookies

- Flavor 1** - Lemon cream
- Flavor 2** - Peanut butter
- Flavor 3** - Strawberry cream
- Flavor 4** - Banana cream
- Flavor 5** - Vanilla with vanilla filling
- Flavor 6** - Vanilla with chocolate filling
- Flavor 7** - Chocolate with vanilla filling
- Flavor 8** - Chocolate with chocolate filling
- Flavor 9** - Combination vanilla cream (1 vanilla and 1 chocolate cookie)
- Flavor 10** - Other

**Style F** - Coconut bar**Style G** - Coconut macaroons**Style H** - Waffle sandwich wafers

- Flavor 1** - Vanilla wafer with vanilla filling
- Flavor 2** - Vanilla wafer with chocolate filling
- Flavor 3** - Vanilla wafer with strawberry filling
- Flavor 4** - Vanilla wafer with peanut butter filling
- Flavor 5** - Chocolate wafer with chocolate filling
- Flavor 6** - Strawberry wafer with strawberry filling

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**Flavor 7** - Other

**Style I** - Oatmeal cookies

**Flavor 1** - Plain

**Flavor 2** - Raisin

**Flavor 3** - Iced

**Flavor 4** - Other

**Style J** - Chocolate chip cookies (regular, chunk, or mini chips)

**Flavor 1** - Plain

**Flavor 2** - Chocolate with chocolate chips

**Flavor 3** - Nuts

**Flavor 4** - Chocolate chunks

**Flavor 5** - Coconut

**Flavor 6** - Peanut butter chocolate chunk

**Flavor 7** - Peanut butter with chocolate chips

**Flavor 8** - Chocolate mint with chocolate chips

**Flavor 9** - Chocolate chocolate chunk

**Flavor 10** - Other

**Style K** - Kremsicle cookies

**Style L** - Toffee crunch cookies

**Style M** - Molasses cookies

**Style N** - Chocolate peanut butter chip cookies

**Style O** - Butterscotch chip cookies

**Style P** - Fig bar

**Style Q** - White chocolate raspberry cookies

**Style R** - Other

**Bake type a** - Crisp (Applicable to all styles except Styles G, M, and P.)

**Bake type b** - Soft and chewy (Applicable to all styles except Styles A, B, C, E, F, H, and K.)

**Class 1** - Individual serving package

**Class 2** - Multiple serving package

**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).

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- 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. SALIENT CHARACTERISTICS.**

**5.1 Processing.** The cookies shall be processed in accordance with good manufacturing practices (21 CFR Part 110).

**5.2 Ingredients.** The cookies shall contain sugar, except for Type II sugar free, and enriched wheat flour. The sweetening ingredients for the Type II cookies shall consist of polyols singly or in combination, such as lactitol, maltitol, mannitol, and sorbitol, and/or artificial sweeteners such as acesulfame potassium, aspartame, and sucralose. Other ingredients common to the baking industry may be used, which are appropriate for the style and flavor of cookie.

**5.2.1 Flour.** The wheat flour shall be enriched in accordance with 21 CFR§137.165.

**5.2.2 Fortification.** The Style P, fig bar cookies may be fortified with Vitamin A (Palmitate), Vitamin B<sub>1</sub> (Thiamine), Vitamin B<sub>2</sub> (Riboflavin), Vitamin B<sub>6</sub> (Pyridoxine), Niacin, Iron, and Folic Acid.

**5.3 Finished product.** The cookies shall meet the characteristics specified below unless otherwise specified in the solicitation, contract, or purchase order.

**5.3.1 Appearance and color.** The cookies shall have a uniform color characteristic of the style and flavor of cookie. The cookies shall have typical volume, characteristic grain, and be evenly baked with color highlights without evidence of scorching or burning. There shall be no foreign color for the style and flavor of cookies. The delivered cookies shall not be crushed or broken.

**5.3.2 Style A, Shortbread.** The cookies shall have a sweet, buttery odor and flavor. The surface color shall be light tan to medium brown with the interior crumb having a lighter color than the surface.

**5.3.2.1 Flavor 1, Plain, flavor 2, Pecan and flavor 3, Almond.** The cookies typically have rounded or square-shapes. The top surface may be smooth or embossed with a pattern. The cookies shall have a dense and tender texture. Flavors 2 and 3 shall contain nut pieces and have a distinct nutty flavor with a crunchy texture.

**5.3.2.2 Flavor 4, Chocolate stripe.** The cookies may be varied in shape and shall possess a chocolate flavor. The top surface shall have narrow bands of chocolate flavored icing with the bottom

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surface completely coated with chocolate flavored icing.

**5.3.3 Style B, Wafers.** The cookies shall be crisp, not crumbly, and have a disk shape with rounded tops.

**5.3.3.1 Flavor 1, Vanilla.** The cookies shall possess a vanilla flavor and be light brown in color.

**5.3.3.2 Flavors 2, Chocolate with chocolate icing and 3, Chocolate mint with chocolate icing.** Both flavors shall be dark brown in color, with a smooth icing coating, free from cracks. Flavor 3 shall possess a chocolate mint flavor.

**5.3.3.3 Flavor 4, Gingersnaps.** The cookies shall possess a mild ginger flavor and be free from hard and excessively dark centers or an open and crumbly grain.

**5.3.4 Style C, Butter cookies.** The cookies shall have a distinct sweet butter flavor with a light tan color. The cookies shall be dense in texture and varied in shape.

**5.3.5 Style D, Sugar cookies.** The cookies shall be light tan in color and varied in shape. The tops of the sugar cookies may contain sugar crystals. The cookies shall have a texture unique to the applicable kind. The cookies shall have a sweet flavor.

**5.3.6 Style E, Sandwich cookies.** The cookies may be varied in shape with a smooth or design-embossed surface, and shall be flat, with tender crispness. The filling shall be creamy, evenly distributed and comprise a minimum of 20 percent by weight of each cookie.

**5.3.6.1 Flavor 1, Lemon cream.** The cookies shall have a light to medium yellow color and impart a distinct sweet-tart lemon flavor.

**5.3.6.2 Flavor 2, Peanut butter.** The cookies shall have a tan to medium brown color and impart a peanut butter flavor.

**5.3.6.3 Flavor 3, Strawberry cream.** The cookies shall impart a distinct strawberry flavor, light tan cookie and a light to medium pink filling.

**5.3.6.4 Flavor 4, Banana cream.** The cookies shall impart a distinct banana flavor, light brown cookie and a light tan filling.

**5.3.6.5 Flavor 5, Vanilla with vanilla filling.** The cookies shall possess a vanilla flavor, light tan to light brown cookie and a white to light cream-color filling.

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**5.3.6.6 Flavor 6, Vanilla with chocolate filling.** The cookies shall possess a mild chocolate flavor, light tan to light brown cookie and a light to medium brown filling.

**5.3.6.7 Flavor 7, Chocolate with vanilla filling.** The cookies shall be medium to dark brown/black in color and shall possess a vanilla flavor with a white to light cream-color.

**5.3.6.8 Flavor 8, Chocolate with chocolate filling.** The cookies shall be medium to dark brown/black in color and shall impart a distinct chocolate flavor.

**5.3.6.9 Flavor 9, Combination vanilla cream.** For combination vanilla cream cookies, the outer cookies shall be the respective cookie flavor, and the filling shall possess a vanilla flavor and a white to light cream-color.

**5.3.7 Style F, Coconut bar.** The cookies are typically rectangular shaped, light tan in color, with tender crispness and a mild, coconut flavor.

**5.3.8 Style G, Coconut macaroons.** The cookies shall be round, soft and moist with flakes of coconut, light tan to light brown in color, and impart a creamy, sweet, distinct coconut flavor.

**5.3.9 Style H, Waffle, sandwich.** The cookies shall have a rectangular shape with a grated design and vary in color, depending on the flavor. The cookies shall be flat with tender crispness and creaminess. Each cookie shall have a minimum of 60 percent filling by weight that is creamy and uniformly distributed. The cookies shall have a unique flavor characteristic of that particular flavor.

**5.3.10 Style I, Oatmeal cookies.** The cookies shall have a distinct oatmeal flavor and be tan to medium brown in color. The cookies may be varied in shape. The cookies shall have a texture and flavor unique to the applicable flavor.

**5.3.11 Style J, Chocolate chip cookies (regular, chunk or mini-chips).** The cookies may be varied in shape and have a distinct chocolate flavor with a tan to medium brown color. The cookies shall have a uniform distribution of chocolate chips with a flavor unique to the applicable flavor. When bake type a is specified, the texture shall be crispy, crunchy, and slightly crumbly, with a firm bite.

**5.3.11.1 Flavor 7, Peanut butter cookies with chocolate chips.** The cookies shall have a distinct peanut flavor.

**5.3.11.2 Flavor 8, Chocolate mint cookies with chocolate chips.** The cookies shall have a dark brown color and distinct chocolate mint flavor.

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**5.3.11.3 Flavor 9, Chocolate chocolate chunk.** The cookies shall be round in shape with a cracked surface. The cookies shall have a uniform light milk chocolate color with dark chocolate morsels. The odor and flavor shall be milk chocolate with rich dark chocolate bites.

**5.3.12 Style K, Kreamsicle cookies.** The cookies shall have an uneven pale to medium golden brown exterior with some surface cracking and pale gold interior crumb with evenly distributed orange colored chips. The cookies shall have a sweet, buttery, mild orange flavor with orange flavored chips. The cookies shall be firm and crisp in texture.

**5.3.13 Style L, Toffee crunch cookies.** The cookies shall have an uneven pale to medium golden brown exterior and crumb with evenly distributed pieces of melted toffee candy bits and some surface cracking. The cookies shall have a sweet, buttery, toffee/vanilla flavor with toffee chips. When bake type a is specified, the cookies shall be firm and crisp in texture.

**5.3.14 Style M, Molasses cookies.** The cookies shall have a dark gold/brown exterior and interior crumb. The flavor shall be of sweet, cooked molasses and mild spices. The cookies shall be slightly soft and chewy.

**5.3.15 Style N, Chocolate peanut butter chip cookies.** The cookies shall be round in shape, have a milk chocolate color with a cracked surface, and evenly dispersed peanut butter chips. The odor and flavor shall be milk chocolate with peanut butter chips. When bake type a is specified, the texture shall be crispy and firm.

**5.3.16 Style O, Butterscotch chip.** The cookies shall be round in shape, golden colored with a slightly cracked surface, and visible dark gold colored butterscotch morsels. The cookies shall have an odor and flavor of sweet butterscotch. When bake type a is specified, the texture shall be firm, crispy, crunchy, and slightly crumbly.

**5.3.17 Style P, Fig bar.** The cookies shall have a uniform bakery covering and fig filling. The cookies shall contain at least 50 percent by weight of fig filling. The bakery covering shall have a golden brown color and shall not be soggy. The cookies shall have a color, odor, and flavor typical of fig bars. The texture shall be soft, not dry or hard.

**5.3.18 Style Q, White chocolate raspberry cookies.** The cookies shall have an exterior color of light tan to medium brown and may have moderate surface cracking. The surface shall have white chocolate chips evenly distributed throughout. The interior crumb shall have a lighter color than the surface and shall have white chocolate chips uniformly distributed throughout. The cookies shall have a sweet raspberry and white chocolate odor and flavor. When bake type a is specified the cookies shall have a crisp and tender texture. The white chocolate chips shall have a soft bite.

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**5.4 Foreign material.** All ingredients and finished product shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

**5.5 Age requirement.** Unless otherwise specified in the solicitation, contract, or purchase order, the cookies shall be processed and packaged not more than 120 days prior to delivery to the purchaser. Age requirements for Department of Defense (DoD) procurements shall be specified in the solicitation, contract or purchase order.

## **6. ANALYTICAL REQUIREMENTS.**

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

**Table I. Moisture (percent by weight)**

Style	Flavor	Bake Type	Moisture	Style	Flavor	Bake Type	Moisture
A	All	a	4.0	H	All	a	3.0
B	1	a	6.0	I	-	a	5.0
B	2	a	4.0	I	-	b	6.0
B	3	a	5.0	J	1-6	a	4.0
B	4	a	7.0	J	7, 9	a	7.0
C	-	a	4.0	J	8	a	6.0
D	-	a	3.0	J	1-6	b	6.0
D	-	b	6.0	K	-	a	6.0
E	1-4	a	3.0	L	-	a	6.0
E	5-9	a	5.0	M	-	b	8.5
F	-	a	4.0	N	-	a	7.0
G	-	b	5.0	O	-	a	7.0
				P	-	b	18.0
				Q	-	a	6.0

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

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



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**6.2.2 Composite sample.** Analytical testing shall be performed on a composite sample. The composite sample shall be 227 grams (8 oz) and prepared from subsamples drawn from randomly selected containers. The number of subsamples used to create the composite sample shall be based on USDA procedures.

**6.2.2.1 Preparation of sample.** A composite sample shall be made by crushing, grinding, or mechanically breaking the cookies into roughly uniformly sized pieces as quickly as possible and stored in an air-tight container.

**6.3 Analytical testing.** Analysis shall be made in accordance with the following method described in the Official Methods of Analysis of the AOAC International.

<u>Moisture</u>	<u>Method</u>
Styles A thru O and Style Q	925.45A <u>1</u> /
Style P	925.45D <u>2</u> /

1/ The test shall be conducted for 16 hours at 70°C (158°F).

2/ The test shall be conducted at 70°C (158°F).

**6.4 Test results.** The test results for moisture shall be reported to the nearest 0.1 percent. Any result not conforming to the analytical requirement shall be cause for rejection of the lot.

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

**8. REGULATORY REQUIREMENTS.** The delivered cookies 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 cookies offered for sale within the commercial marketplace. Delivered cookies shall 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 shall specify 9.2 or 9.3; purchaser may specify 9.1 with 9.1.1 or 9.1 with 9.1.2.*

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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 provide evidence, by certificate, 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 awarding of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

**9.1.1 Plant systems audit.** A plant systems audit (PSA) conducted by USDA/Federal Grain Inspection Service (FGIS), USDA/Agricultural Marketing Service (AMS), or another audit performed by a third party auditing service and is required within 12 months prior to the date of the awarding of the contract. *(A FGIS or AMS PSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food, and verifies that the manufacturer has in place an internal quality assurance program. The FGIS or AMS PSA determines the manufacturer's ability to produce under this CID, if the products of interest are identified at the time of the PSA.)*

**9.1.2 Plant survey.** A plant survey conducted by USDA/FGIS, USDA/AMS, or another survey performed by a third party auditing service and is required within 12 months prior to the date of the awarding of the contract. *(A FGIS or AMS plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

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

**9.3 USDA certification.** When required in the solicitation, contract, or purchase order that product quality or acceptability or both be determined, USDA/FGIS or USDA/AMS (depending on how it is packaged) shall be the certifying agency. The agency inspectors shall certify the quality and acceptability of the cookies in accordance with agency procedures which include selecting random samples of the cookies, evaluating the samples for conformance with the salient characteristic of this CID and other contractual requirements, and documenting the findings on official score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, agency inspectors will examine the cookies for conformance to the United States Standards of Condition of Food Containers in effect on the date of the solicitation.

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**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 9.3 is specified in the solicitation contract, or purchase order, USDA certification shall include evaluation of the quality and condition of the samples of cookies, 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 USDA analytical testing is specified, FGIS or AMS inspection personnel shall select samples and submit them to the USDA, FGIS or AMS laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

## **12. REFERENCE NOTES.**

### **12.1 USDA certification contacts.**

**12.1.1 Federal Grain Inspection Service.** For USDA, FGIS certification, contact the **Policy and Procedures Branch, Field Management Division, FGIS, Grain Inspection, Packers and Stockyard Administration (GIPSA), USDA, STOP 3630, 1400 Independence Avenue, SW, Washington, DC 20250-3630, telephone (202) 720-0252, Fax (202) 720-1015, or via E-mail: [henry.c.greenwood@usda.gov](mailto:henry.c.greenwood@usda.gov) or [john.c.giler@usda.gov](mailto:john.c.giler@usda.gov).**

**12.1.2 Agricultural Marketing Service.** For USDA, AMS certification, contact the **Branch Chief, Processed Products Branch (PPB), Fruit and Vegetable Programs (FVP), AMS, USDA STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693 Fax (202) 690-1527, or via E-mail: [terry.bane@usda.gov](mailto:terry.bane@usda.gov).**

### **12.2 Analytical testing and technical information contacts.**

**12.2.1 Federal Grain Inspection Service.** For USDA, FGIS technical information on analytical testing, contact the **Branch Chief, Technical Service Division, Analytical Reference and Testing Branch, FGIS Technical Center, GIPSA, USDA, 10383 North Ambassador Drive, Kansas City, Missouri 64153-1394, telephone (816) 891-0444 or via E-mail: [lynn.a.polston@usda.gov](mailto:lynn.a.polston@usda.gov) or [tim.d.norden@usda.gov](mailto:tim.d.norden@usda.gov).** For USDA, FGIS technical information contact: **Policy and Procedures Branch, FGIS, GIPSA, USDA, STOP 3630, Washington, DC**

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**20250-3630, telephone (202) 720-1732, Fax (202) 720-1015, or via E-mail:**

**[henry.c.greenwood@usda.gov](mailto:henry.c.greenwood@usda.gov).**

**12.2.2 Agricultural Marketing Service.** For USDA, AMS technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, Science and Technology Programs (S&TP), AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621, or via E-mail: [anita.okrend@usda.gov](mailto:anita.okrend@usda.gov).**

### **12.3 Sources of documents.**

#### **12.3.1 Sources of information for nongovernmental documents is as follows :**

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Fredrick Avenue, Suite 500, Gaithersburg, MD 20877, telephone (301) 924-7077. Internet address: <http://www.aoac.org>.**

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

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, ATTN: 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, telephone (202) 512-1800 or on the Internet at: <http://www.access.gpo.gov/nara>.**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Head, Food Quality Assurance Staff, FVP, AMS, USDA, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243, telephone (202) 720-9939, Fax (202) 690-0102, via E-mail: [FQAStaff@usda.gov](mailto:FQAStaff@usda.gov) or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **Commander, Defense Supply Center Philadelphia, ATTN: DSCP-FTSL, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or FAX (215) 737-2963, or via E-mail: [Sally.A.Gallagher@dla.mil](mailto:Sally.A.Gallagher@dla.mil).**

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.**

**A-A-20295B****MILITARY INTERESTS: CIVIL AGENCY COORDINATING ACTIVITIES:****Custodians**

Army - GL  
 Navy - SA  
 Air Force - 35

DOJ - BOP  
 HHS - NIH, IHS  
 USDA - FV  
 VA - OSS

**PREPARING ACTIVITY:****Review Activities**

Army - MD, QM  
 Navy - MC

DLA - SS

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