

INCH-POUND

A-A-20341

March 20, 2002

COMMERCIAL ITEM DESCRIPTION

FRANKFURTERS (HOT DOGS), FULLY COOKED, FROZEN

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

1. SCOPE. This Commercial Item Description (CID) covers frozen, fully cooked frankfurters (hot dogs) 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:

- Meat species, size(s), and links per one pound of meat required (Sec. 3).
- If non-meat binders and extenders may be used (Sec. 3).
- When frozen, fully cooked, frankfurters need to meet child nutrition labeling (CN labeling) (Sec. 3).
- When the storage time is different than specified (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 certification (Sec. 9.1) or USDA certification (Sec. 9.2).

2.2 Purchasers *may* specify the following:

- Packaging requirements other than commercial (Sec. 10).

3. CLASSIFICATION. The frankfurters shall conform to the classifications in the following list and shall comply with USDA, Food Safety and Inspection Service (FSIS), Meat and Poultry Inspection Regulations, (7 CFR Parts 53-209 and 9 CFR Parts 300-424), the Food Standards and Labeling Policy Book, and applicable State regulations. When applicable, the frankfurters shall comply with the USDA, Food and Nutrition Service (FNS), Child Nutrition Programs, National School Lunch Program (7 CFR Part 210, Appendices A and C), which shall be specified in the solicitation, contract, or purchase order.

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Meat species, sizes, links per one pound of meat, non-meat binders and extenders, and CN labeling.

Meat species I - All meat (beef and pork or pork and beef)

Size A - 6 inch

Links per one pound of meat [ex: 6:1 (6 links to 1 pound of meat)]

Ratio 1 - 10:1

Ratio 2 - 8:1

Ratio 3 - 6:1

Ratio 4 - 5:1

Ratio 5 - 4:1

Ratio 6 - Other

Size B - 8 inch

Ratio 1 - 4:1

Ratio 2 - Other

Size C - 10 inch

Ratio 1 - 7:1

Ratio 2 - 6:1

Ratio 3 - 5:1

Ratio 4 - Other

Size D - Other

Ratio 1 - Other

Meat species II - Beef

Size A - 6 inch

Ratio 1 - 10:1

Ratio 2 - 8:1

Ratio 3 - 6:1

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Ratio 4 - 5:1
Ratio 5 - 4:1
Ratio 6 - Other

Size B - 8 inch

Ratio 1 - 4:1
Ratio 2 - Other

Size C - Other

Ratio 1 - Other

Meat species III - Turkey, beef, pork (in any predominance)

Size A - 6 inch

Ratio 1 - 10:1
Ratio 2 - 8:1
Ratio 3 - 5:1
Ratio 4 - Other

Size B - Other

Ratio 1 - Other

Meat species IV - Turkey

Size A - 5 inch

Ratio 1 - 10:1
Ratio 2 - Other

Size B - 6 inch

Ratio 1 - 8:1
Ratio 2 - Other

Size C - 8 inch

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Ratio 1 - 8:1

Ratio 2 - 5:1

Ratio 3 - 4:1

Ratio 4 - Other

Size D - Other

Ratio 1 - Other

Meat species V - Other

Non-meat binders and extenders a - Without non-meat binders and extenders

Non-meat binders and extenders b - With non-meat binders and extenders (such as nonfat dry milk, wheat, rice, soy flour, or soy protein concentrate)

CN labeling (i) - With a CN label 1/

CN labeling (ii) - Without a CN label

1/ When a CN label is specified, the frankfurters shall comply with USDA, FNS, Child Nutrition Programs, National School Lunch Program (7 CFR Part 210, Appendices A and C).

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).

5. SALIENT CHARACTERISTICS.

5.1 Raw Ingredients.

5.1.1 Preparation. The fully cooked frankfurters shall be prepared in accordance with good manufacturing practices. Beef, pork, turkey, and chicken used in the fully cooked frankfurters must meet the requirements of FSIS regulations.

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5.1.2 Byproducts and variety meats. The frankfurters shall not contain byproducts or variety meats.

5.1.3 Phosphates. The frankfurter may contain only the phosphates listed in the table in 9 CFR § 424.21 (c).

5.1.4 Non-meat binders and extenders. When specified in the solicitation, contract, or purchase order, the non-meat binders and extenders may be used up to 3.5 percent or isolated soy protein may be used up to 2 percent in the frankfurters per 9 CFR § 424.21 (c) .

5.1.5 Curing agents. Curing agents in the frankfurter shall be used in accordance with limits specified in the table in 9 CFR § 424.21 (c).

5.1.6 Mechanically Separated Poultry. Mechanically separated poultry (MSP) without skin and without kidneys and sex glands used in accordance with 9 CFR § 381.174, not in excess of 15 percent of the total ingredients, excluding water, may be used to formulate frankfurters as specified in 9 CFR § 319.180. (For example, frankfurters descriptively labeled “Frank” or “Hot Dog” would be limited to 15 percent MSP.) There is no limit on the use of mechanically separated poultry without kidneys and sex glands for the production of poultry frankfurters. (For example, frankfurters descriptively labeled “Frank Made With Chicken, Pork and Beef, or “Turkey Frank” have no limitation on the amount of MSP). Mechanically separated poultry must be designated in the ingredients statement per 9 CFR § 317.2(f) and § 381.118.

5.1.7 Vegetable protein product (VPP). The frankfurters may contain VPP. The VPP used shall be identified by its common and usual name in the ingredient statement. The VPP shall be in accordance with the requirements of the USDA, FNS Regulations (7 CFR Part 210, APPENDIX A).

5.2 Finished product.

5.2.1 Frankfurter. The finished product shall not contain more than 30 percent fat or no more than 10 percent added water, or a combination of 40 percent fat and added water.

5.2.2 Color and appearance. The frankfurter shall be pink in color.

5.2.3 Odor and flavor. The frankfurters shall have a smoked flavor. There shall be no foreign odors or flavors such as, but not limited to burnt, scorched, stale, sour, rancid, musty, or moldy.

5.2.4 Texture. The frankfurter shall have good cohesion typical of the product. The frankfurter shall be juicy but firmly textured.

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5.2.5 Frankfurter defects. The frankfurters shall meet the requirements of the external and internal product characteristics of the Institutional Meat Purchase Specifications (IMPS) Quality Assurance Provisions for Link Items, Table 800B.

5.2.6 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 Food Safety Inspection Service employee. All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.

5.2.7 Labeling. A frankfurter made with meat from a single species without byproducts shall be labeled with the term designating the particular species in conjunction with the generic name, e.g., “Beef Frankfurter,” and when frankfurters are prepared with mechanically separated poultry, they shall be labeled in accordance with 9 CFR § 319.180.

5.2.8 Storage time. Unless otherwise specified, the maximum storage time for frozen cooked frankfurters, at 0EF (-17.8EC) or below, is 180 calendar days from the date of manufacture.

6. MICROBIAL REQUIREMENTS

6.1 Microbial tolerances. Unless otherwise specified in the solicitation, contract, or purchase order, the fully cooked frankfurters shall comply with the following tolerances:

<i>Lysteria monocytogenes</i>	Not detected
Coliform	Not more than 10 CFU per gram

6.2 Product verification. When USDA verification of microbial 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.

6.3 Microbial 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 or the methods in USDA/FSIS Microbiological Laboratory Guidebook (MLG):

<u>Test</u>	<u>Method</u>
<i>Lysteria monocytogenes</i>	999.06(AOAC) or Ch. 8 MLG <u>2</u> /
Coliforms	989.10(AOAC)

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2/ USDA/FSIS MLG, Revision 2, Nov. 8, 1999, Chapter 8, Isolation and Identification of *Listeria monocytogenes* from Meat, Poultry, Egg, and Environmental Samples.

6.4 Test results. The test results for *Listeria monocytogenes* shall be reported as positive or not detected. The test results for Coliforms shall be reported to the nearest colony forming unit (CFU). Any result not conforming to the microbial testing shall be cause for rejection of the lot.

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

8. REGULATORY REQUIREMENTS. The frankfurters shall originate and be produced and processed in plants regularly operating under Meat and Poultry Inspection Regulations of the USDA. The delivered frankfurters shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of frankfurters within the commercial marketplace. Delivered frankfurters shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act, the Fair Packaging and Labeling Act and regulations promulgated thereunder. When the frankfurter is used for the National School Lunch Program, the frankfurter must comply with all applicable provisions of the Child Nutrition Programs.

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 frankfurters distributed meets or exceeds the requirements of this CID.

9.2 USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the USDA, Agricultural Marketing Service (AMS), Livestock and Seed Programs (LSP), Meat Grading and Certification Branch (MGCB) or the Poultry Programs (PYP), Grading Branch (GB), (as appropriate by meat type) shall be the certifying program. AMS inspectors shall certify the quality and acceptability of the frankfurters in accordance with LSP MGCB or PYP GB procedures which include selecting random samples of the packaged frankfurters, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official LSP MGCB or PYP GB work sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, graders will

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examine the frankfurters 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 packaged frankfurters, 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, AMS inspection personnel shall select samples and submit them to the USDA, S&TP 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 Meat grading and certification. For MGCB certification, contact the **Deputy Director, MGCB, Office of Field Operations, LSP, AMS, USDA, 400 Livestock Exchange Building, Denver, CO 80216-2139, telephone (303) 294-7676 or fax (303) 294-7253.**

12.1.2 Poultry grading. For PYP grading, contact the **Chief, GB, PYP, AMS, USDA, Stop 0258, 1400 Independence Avenue, SW, Washington, DC 20250-0258, telephone (202) 720-3271 or fax (202) 690-3165.**

12.2 Analytical testing and technical information. For USDA technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, 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.**

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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, Alexandria, VA 22302, telephone (703) 305-2609 or on the Internet at: <http://www.fns.usda.gov/fns/>.**

12.4 Sources of documents.

12.4.1 Source of information for nongovernmental document is as follows :

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

12.4.2 Sources of information for governmental documents are as follows :

Applicable provisions of the Food and Nutrition Service Regulations are contained in 7 CFR Part 210. The Meat and Poultry Inspection Regulations are contained in 7 CFR Parts 53 to 209 and 9 CFR Parts 301 to end. The Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503. 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 on (202) 512-1800 or on the Internet at: <http://www.access.gpo.gov/nara>.**

Copies of the Institutional Meat Purchase Specifications may be purchased from: **USDA, AMS, LS, Standardization Branch, Stop 0254, 1400 Independence Ave., SW, Washington, D.C. 20250-0254, telephone (202) 720-4486, via E-mail: Steve.Olson@usda.gov or Thavann.Un@usda.gov.**

Copies of the Microbiology Laboratory Guidebook (MLG), Revision 2, Nov. 8, 1999, Chapter 8 may be found at <http://www.fsis.usda.gov/OPHS/microlab/mlgbook.htm>.

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: **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 or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.**

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Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Defense Automation Printing Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.**

MILITARY INTERESTS:

Military Coordinating Activity

Army - GL

Custodians

Army - GL

Navy - SA

Air Force - 35

Review Activities

Army - MD, QM

Navy - MC

DLA - SS

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP

HHS - NIH

USDA - FV

VA - OSS

PREPARING ACTIVITY:

USDA - FV

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