

METRIC

A-A-20370**March 7, 2014****COMMERCIAL ITEM DESCRIPTION****GRAVY, SHELF STABLE, READY-TO-USE**

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

1. SCOPE. This CID covers ready-to-use shelf stable gravy (gravy) packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties. **Please note: This document is not associated with Federal nutrition assistance programs and does not guarantee purchase of this item by USDA.**¹

2. PURCHASER NOTES.**2.1 Purchasers *must specify* the following:**

- Type(s), style(s), package type(s), size(s) and agricultural practice(s) of gravy desired (Sec. 3).
- 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.
- Manufacturer's quality assurance (Sec. 9.2 with 9.2.1) or (Sec. 9.2 with 9.2.2).
- Packaging requirements other than commercial (Sec. 10).

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

Types, styles, package types, sizes, and agricultural practices.²

- Type I** - Beef (must meet the requirements for gravies)³
- Type II** - Chicken
- Type III** - Turkey

¹ For USDA purchase specifications please visit the following websites: [Commodity Purchase Specifications for Agricultural Marketing Service \(AMS\)](#) and [Commodity Purchase Specifications for Farm Service Agency \(FSA\)](#).

² Not all options are available from every manufacturer. Check with the manufacturer/distributor for availability.

³ USDA, FSIS, Food Standards and Labeling Policy Book. http://www.fsis.usda.gov/oppde/larc/policies/labeling_policy_book_082005.pdf.

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- Type IV** - Pork (must meet the requirements for gravies)³
Type V - Sausage (must meet the requirements for gravies)³
Type VI - Mushroom
Type VII - Brown (does not meet the minimum requirements for amenability)³
Type VIII - Other (*as specified by the purchaser*)

Style A - Regular

Style B - Fat free (21 Code of Federal Regulations (CFR) 101.62(b)(1) if the gravy is a Food and Drug Administration (FDA) regulated food; 9 CFR 317.362 or 381.462 if the gravy is a Food Safety and Inspection Service (FSIS) regulated food^{4,5})

Style C - Other (*as specified by the purchaser*)

Package type 1 - Can

Package type 2 - Jar

Package type 3 - Carton

Package type 4 - Other (*as specified by the purchaser*)

Size a - 291 - 298 g (10 ¼ oz - 10 ½ oz)

Size b - 340 g (12 oz)

Size c - 473 mL (16 fl oz)

Size d - 510 g (18 oz)

Size e - 1.4 kg (48 - 50 oz)

Size f - Other (*as specified by the purchaser*)

Agricultural practice i - Conventional

Agricultural practice ii - Organic

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.

⁴ FSIS inspected gravies include Types I, IV, V, and Types II and III when they meet the requirements of a poultry product as defined in 9 CFR 381.1.

⁵ FDA inspected gravies include Types VI, VII, and Types II and III when they contain poultry ingredients only in a relatively small proportion as stated in 9 CFR 181.15(e) and are exempt from the definition of a poultry product.

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5.1 Processing. If the gravy is an FSIS-regulated food, the gravy must be processed in accordance with regulatory requirements under the Federal Meat Inspection Act and the Poultry Products Inspection Act (9 CFR Parts 416 and 417) and must be processed such that the gravy is considered shelf stable/commercially sterile (9 CFR 381.301(u)).⁴ If the gravy is an FDA-regulated food, the gravy must be processed in accordance with Current Good Manufacturing Practices (21 CFR Part 110) and must be processed such that the gravy is considered shelf stable/commercially sterile.⁵

5.2 Food security. If the gravy is an FSIS regulated food, the gravy must be processed and transported in accordance with the FSIS *Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products*.^{Error! Bookmark not defined.,6} If the gravy is an FDA regulated food, the gravy must be processed and transported in accordance with the FDA's *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.^{Error! Bookmark not defined.,7} 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 security 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 postproduction finished product.

5.3 Organic ingredients. When organic gravy is specified in the solicitation, contract, or purchase order, the gravy must be produced, handled, and labeled in accordance with the USDA organic regulations by an operation that is certified organic in accordance with the requirements of the National Organic Program (7 CFR Part 205). A Certificate of Organic Production or Handling must be provided to verify that the product was processed and handled in accordance with the USDA organic regulations.

6. SALIENT CHARACTERISTICS.

6.1 Ingredients. The gravy must contain a starchy thickener such as, but not limited to, wheat flour, modified food starch, or modified cornstarch. All ingredients must be declared by their common or usual names in descending order of predominance by weight (9 CFR 317.2 or 9 CFR Subpart N for FSIS regulated gravies; 21 CFR § 101.4(a)) for FDA regulated gravies;).^{Error! Bookmark not defined.,Error! Bookmark not defined.}

6.1.1 Types I, IV, and V. The Types I, IV, and V gravies must contain meat ingredients of the specified meat type in amounts that meet the requirements for gravies as specified in the USDA, FSIS Food Standards and Labeling Policy Book.³

⁶ http://www.fsis.usda.gov/wps/wcm/connect/4f9d737a-1f3e-49ff-851b-74884fa946bd/Transportation_Security_Guidelines.pdf?MOD=AJPERES

⁷ <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>.

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6.1.2 Type II. Type II, Chicken gravy must contain chicken ingredients.⁸

6.1.3 Type III. The Type III, Turkey gravy must contain turkey ingredients.⁸

6.1.4 Type VI. The Type VI, Mushroom gravy must contain mushrooms.

6.1.5 Type VII. The Type VII, Brown gravy must contain beef stock but does not meet the minimum requirements for amenability as defined in the FSIS Food Standards and Labeling Policy Book.³

6.2 Additional ingredients. The gravy may contain additional ingredients such as flavorings, emulsifiers, and stabilizers as permitted by the FSIS or FDA when applicable. When used, the additional ingredients must be of Food Chemicals Codex purity or US Pharmacopeia-National Formulary quality and meet the related FDA regulations on food additives or generally recognized as safe (GRAS) requirements (21 CFR Part 170).

6.3 Finished product.

6.3.1 Texture. The gravy must be a smooth, homogenous mixture, and must be free of lumps except pieces of meat or mushrooms, as applicable. The gravy must not be excessively thin, runny, thick, or pasty.

6.3.2 Flavor and aroma. The gravy must have a flavor and aroma characteristic of gravy of the specified type. There must be no foreign flavors or odors, such as, but not limited to, burnt, scorched, or rancid.

6.3.3 Color. The gravy must have an off white, pale yellow-tan, tan, light brown, or brown color characteristic of gravy of the specified type. There must be no off colors or noticeably dark (scorched) portions of gravy.

6.3.4 Foreign material. All ingredients and the finished gravy must be clean, sound, wholesome, and free from foreign material such as, but not limited to hair, plastic pieces, metal contaminants, and evidence of rodent or insect infestation.

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

⁸ If the gravy contains poultry ingredients in amounts that meet the requirements of a poultry product as defined in 9 CFR 381.1, then the gravy is an FSIS regulated product. If the gravy contains poultry ingredients in a relatively small proportion as defined in 9 CFR 381.15, it is exempt from the definition of a poultry product and is an FDA regulated product.

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8. REGULATORY REQUIREMENTS. When applicable, the meat component and the finished product must originate and be produced, processed, and stored in compliance with all applicable provisions of the Federal Meat Inspection Act and regulations promulgated thereunder. When applicable, the poultry component and the finished product must originate and be produced, processed, and stored in compliance with all applicable provisions of the Poultry Products Inspection Act and regulations promulgated thereunder (9 CFR Part 381). The delivered gravy must comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the gravy in the commercial marketplace. Delivered gravy must 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 gravy is used for the National School Lunch Program, the gravy must comply with all applicable provisions of the Child Nutrition (CN) Program. When a CN label is specified, the label must be approved in its final format by the Food and Nutrition Service (FNS).

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

9.1 Food defense. When required in the solicitation, contract, or purchase order, a FDSS must be conducted by USDA, Agricultural Marketing Service (AMS), Fruit and Vegetable Program (FV), Specialty Crops Inspection (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 postproduction 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 FDSS. When required in the solicitation, contract, or purchase order, a FDSS must be conducted by USDA, AMS, FV, 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.") For further information, see Sec. 12.1 and 12.3.2.*

9.1.2 Food defense addendum to PSA. When required in the solicitation, contract, or purchase order, a food defense addendum must be conducted by USDA, AMS, FV, 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*

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Producers, Processors, and Transporters: Food Security Preventive Measures Guidance.”) For further information, see Sec. 12.1 and 12.3.2.

9.2 Manufacturer’s quality assurance. When required in the solicitation, contract, or purchase order, the product manufacturer must 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 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 Plant survey. 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 21 CFR Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

9.2.2 PSA. 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 21 CFR 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.)*

9.3 Manufacturer’s/distributor’s certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the gravy distributed meets or exceeds the requirements of this CID.

9.4 USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the SCI Division, FV, AMS, USDA, must be the certifying program. SCI Division inspectors must certify the quality and acceptability of the gravy in accordance with SCI Division procedures, which include selecting random samples of the gravy, 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 gravy 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.

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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 gravy 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 certification, FDSS, Plant Survey, and PSA contact. For a USDA certification, FDSS, Plant Survey, and PSA, contact the **Chief, Inspection Branch, SCI Division, FV, AMS, USDA, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240,** telephone (202) 720-2482, fax (202) 720-0393, or via E-mail: Nathaniel.Taylor@ams.usda.gov.

12.2 Sources of documents.

12.2.1 Sources of information for nongovernmental documents are as follows:

Copies of the Food Chemicals Codex and U.S. Pharmacopeia may be purchased from: **United States Pharmacopeia Convention, 12601 Twinbrook Parkway, Rockville, MD 20877,** telephone (800) 227-8772 or (301) 881-0666, Fax (301) 816-8148 or on the Internet at: <http://www.usp.org>.

12.2.2 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 Federal Meat Inspection Act and the Poultry Product Inspection Act are contained in 9 CFR, 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 the USDA, FSIS Food Standards and Labeling Policy Book are available online from: **USDA, FSIS at:** http://www.fsis.usda.gov/OPPDE/larc/Policies/Labeling_Policy_Book_082005.pdf.

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Copies of Food Defense Guidelines for the Transportation and Distribution of Meat, Poultry, and Processed Egg Products are available online from: **USDA, FSIS at:**

http://www.fsis.usda.gov/wps/wcm/connect/4f9d737a-1f3e-49ff-851b-74884fa946bd/Transportation_Security_Guidelines.pdf?MOD=AJPERES.

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

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

Copies of this CID, the U.S. Standards for Condition of Food Containers (7 CFR Part 42), and beneficial comments, recommendations, additions, deletions, clarifications, etc. and any data which may improve this CID are available from or provided to: **Chief, Standardization Branch, SCI Division, FV, AMS, USDA, STOP 240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-5021, Fax (202) 690-1527, via E-mail: CIDS@ams.usda.gov or on the Internet at: www.ams.usda.gov/CommercialItemDescription.**

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