MISSOURI DEPARTMENT OF CORRECTIONS

General Requirements

I. Regulatory Requirements

The delivered product shall comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, cooking, packaging, labeling, storage, distribution, and sales of the product within the commercial marketplace.

II. Preparation and Processing

All preparation and processing described below shall occur subsequently to date of an award. The products shall originate and be produced, processed, and stored in plants regularly operating under the Poultry Products Inspection Regulations. Quality assurance and specification requirements for the specified item(s) shall be determined by the Poultry Programs, Agriculture Marketing Service (AMS), U.S. Department of Agriculture (USDA) in accordance with USDA procedures. The raw poultry used may be shall be fresh or frozen. Fresh poultry must be processed and packed within 7 calendar days after the day the chicken/turkeys were slaughtered. Frozen product shall be no older than 90 calendar days after the day of slaughter as determined by the pack date identified on the master container.

* Boned meat and skin used in preparation of further processed items will be examined prior to
* blending or cooking. The boned meat shall be free of tendons, or tendinous material extending
* more than 0.5 inch (1.27 cm) beyond the meat tissue and bruises, cartilage, blood clots, and
* dark colored arteries or veins exceeding 0.3 inch (0.76 cm) in any dimension. The skin shall
* be free of feathers and moderate discoloration exceeding an area equivalent to a circle with a
* diameter of one inch. Boned meat and skin shall be free of bone or bone-like material
* exceeding 0.3 inch (0.76 cm) in any dimension.

III. Metal Detection

All further processed products shall be examined by a metal detection device capable of detecting metals that may be present. Sensitivity and testing will be according to procedures established by the USDA Poultry Programs.

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General Requirements
(Continued)

IV. Preservation, Packaging and Packing

All products to be delivered in a frozen state shall be frozen to an internal temperature of 0 °F or lower within 72 hours of the beginning of the freezing process. * The product temperature should be held at 0 °F or lower during all phases of storage. However, at time of shipment the product shall not exceed 5 °F as determined by a USDA representative.

* The packaging material shall be new and shall not impart an objectionable odor or flavor to the
* product. All products shall be packaged in a vapor and moisture proof, low-density
* polyethylene film bag. The wall thickness of the poly-film bags shall not be less than 2 mil
* (0.002 inch). The bags must be securely closed by sealing or tying. For products that are
* packaged in casings such as turkey ham, bologna, pastrami, etc., the casing shall include the
* product statement of identity

* All products shall be packed in fiberboard master containers that are sealed in accordance with
* good commercial practices. Final closure of fiberboard shipping containers must be secure and
* made with commercially acceptable filament-reinforced (freezer-type) tape, plastic-film
* packaging (freezer-type) tape, non-metallic strapping, or gluing. Staples and steel or wire
* straps shall not be used as a final case closure. Shipping containers shall comply with the
* National Motor Freight Classification or Uniform Freight Classification, as applicable. All
* boxes within the delivery unit of an individual product shall be uniform size and weight.

V. Official Certification

All applicable items must be examined and accepted by the Poultry Programs representative of USDA prior to delivery. Additionally, each lot of commodity shall be examined by a USDA licensed grader at time of shipment for identity, condition, packaging and packing, and net weight. The contractor shall arrange and pay for the necessary USDA service. All poultry products must be identified with the USDA contract compliance stamp. A USDA Poultry Grading certificate, Form PY-210, must accompany each shipment to destination. Product not identified with the contract compliance stamp or not accompanied by the Poultry Grading Certificate will be rejected. As an option to checking the packaging and packing and test weighing at time of shipment, plants may use the on-line procedures established by the Poultry Programs.

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* **Compliance with items marked with an asterisk (*) is the responsibility of plant management.**