

METRIC

A-A-20062F
August 11, 2015
SUPERSEDING
A-A-20062E
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COMMERCIAL ITEM DESCRIPTION

PASTA PRODUCTS

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

1. SCOPE. This CID covers pasta products, packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties; and as a component of operational rations. **Please note: This does not guarantee purchase of this item by USDA.**¹

2. PURCHASER NOTES.

2.1 Purchasers *must specify* the following:

- Type(s), class(es), style(s), vegetable type(s), grain type(s), and enrichment type(s) of pasta products desired (Sec. 3).
- When analytical requirements are different than specified (Sec. 7.1).
- When analytical requirements need to be verified (Sec. 7.2).
- Manufacturer's/distributor's certification (Sec. 10.3) or USDA certification (Sec. 10.4).

2.2 Purchasers *may specify* the following:

- Agricultural practice(s) of pasta products desired (Sec. 3).
- When Child Nutrition (CN) meal patterns need to be met (oz equivalent grains) (Sec. 3).
- Food Defense (Sec. 10.1) and Manufacturer's quality assurance (Sec. 10.2). Purchaser may specify one of the following combinations: Sec. 10.1.1 with 10.2.1, or Sec. 10.1.2 with 10.2.2.
- Packaging requirements other than commercial (Sec. 11).

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

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 \(FSA\)](#).

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Types, classes, styles, vegetable types, grain types, enrichment types, agricultural practices, and ounce equivalent grains.²

Type I - Macaroni, Elbow Form. The unit of elbow macaroni must be elbow-shaped.

Type II - Macaroni Product, Rigatoni Form. The unit of rigatoni must be tubular-shaped with ribbed surface.

Type III - Macaroni Product, Shell Form. The unit of shell macaroni must be seashell-shaped.

Class 1 - Small

Class 2 - Medium

Class 3 - Large

Type IV - Macaroni Product, Mostaccioli (Penne) Form, Smooth or Rigate Style. The unit of mostaccioli (penne) must be round-shaped with diagonal cut ends. The following specified dimensions may be for either smooth or ridged (rigate) mostaccioli (penne): (Up to 5 percent pinched ends are allowable.)

Class 1 - Smooth

Class 2 - Rigate

Type V - Macaroni Product, Rotini Form. The unit of rotini must be spiral or twist-shaped.

Type VI - Spaghetti, Long Form. The unit of spaghetti must be solid and cylindrical shaped.

Type VII - Vermicelli, Long Form. The unit of vermicelli must be solid and cylindrical shaped.

Type VIII - Lasagna, Wavy or Flat Form.

Class 1 - Wavy Lasagna. The two long edges must be ridged or rippled throughout the length of the unit.

Class 2 - Flat Lasagna. The edges must be cut straight.

Type IX - Fettuccine.

Type X - Linguine.

Type XI - Capellini (Angel Hair).

Type XII - Orzo.

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

Type XIII - Macaroni Product, Ziti Form. The unit of ziti must be tubular shaped with a smooth surface.

Type XIV - Other (*as specified by the purchaser*)

Style A - Regular

Style B - Whole Grain (must contain minimum of 51percent whole grain)

Style C - Whole Wheat

Style D - Vegetable

Vegetable type 1 - Tri color (spinach, tomato, and regular)

Vegetable type 2 - Spinach

Vegetable type 3 - Tomato and carrots

Vegetable type 4 - Spinach and carrots

Vegetable type 5 - Corn, carrots, squash

Vegetable type 6 - Carrots and butternut squash

Vegetable type 7 - Other (*as specified by the purchaser*)

Style E - Multigrain

Style F - Gluten free (21 Code of Federal Regulation (CFR) § 101.91)

Grain type 1 - Rice

Grain type 2 - Whole grain

Grain type 3 - Corn

Grain type 4 - Quinoa with flax

Grain type 5 - Rice with flax

Grain type 6 - Corn and rice blend

Grain type 7 - Other (*as specified by the purchaser*)

Enrichment type (A) - Pasta is enriched in accordance with 21 CFR § 139.115, 21 CFR §139.135 or made with enriched flour (21 CFR § 137.165)

Enrichment type (B) - Not enriched pasta or made with enriched flour

Agricultural practice (1) - Conventional

Agricultural practice (2) - Organic

When CN meal pattern contribution information is required:

Oz equivalent grains a - 1 oz equivalent = ½ cup cooked or 28 g (1 oz) dry³

Oz equivalent grains b - Other

³ The pasta products must be either enriched or made from enriched and/or whole grain flours. Enriched flour must be in accordance with the requirements as specified in 21 CFR § 137.165, Enriched Flour. Enriched pasta products must be enriched in accordance with the requirements as specified in 21 CFR § 139.115 and 21 CFR § 139.135.

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).
- Analytical requirements: *as specified by the purchaser* (Sec. 7).
- Manufacturer's/distributor's product assurance (Sec. 8).
- Regulatory requirements (Sec. 9).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 10).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 11).

5. PROCESSING GUIDELINES.

5.1 Processing. The pasta products must be processed in accordance with Current Good Manufacturing Practices (21 CFR Part 110).

5.2 Food defense. The pasta products must be processed and transported in accordance with the Food and Drug Administration's (FDA's) *Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.⁴ 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 post-production finished product.

5.3 Organic ingredients. When organic pasta products are specified in the solicitation, contract, or purchase order, the pasta products 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. All ingredients must be declared by their common or usual name in descending order of predominance by weight (21 CFR § 101.4(a)) unless exempted by 21 CFR § 101.100.

6.1.1 Standardized pasta products. Products that are named "macaroni," "spaghetti," or "vermicelli" must comply with the U.S. Standard of Identity for Macaroni Products in 21 CFR § 139.110. In addition, "macaroni," "spaghetti," and "vermicelli" manufactured using a

⁴ <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>.

vegetable ingredient must comply with the U.S. Standard of Identity for Vegetable Macaroni Products in 21 CFR § 139.125. “Whole wheat macaroni,” “whole wheat spaghetti,” and “whole wheat vermicelli” must comply with the U.S. Standard of Identity for Whole Wheat Macaroni Products in 21 CFR § 139.138.

6.1.2 Non-standardized pasta products. Products that are not named in section 6.1.1 are considered non-standardized pasta products. The non-standardized pasta products may contain flour from cereal grains such as wheat, quinoa, brown rice, white rice, oats, barley, rye, corn, triticale, buckwheat, amaranth, and spelt. The non-standardized pasta products may contain additional ingredients, such as but not limited to, rice bran, flax seed, wheat fiber, oat fiber, corn meal, vegetable purees (such as tomato, spinach, carrot), dehydrated vegetables (such as corn, carrots, squash), herbs and spices.

6.1.3 Enrichment. Products that are named “enriched macaroni,” “enriched spaghetti,” or “enriched vermicelli” must be enriched in accordance with the requirements as specified in the U.S. Standard of Identity for Enriched Macaroni Products, 21 CFR § 139.115. Vegetable macaroni, vegetable spaghetti, and vegetable vermicelli, when enriched, must meet the requirements of the U.S. Standard of Identity for Enriched Vegetable Macaroni Products, 21 CFR § 139.135. All other pasta products, when enriched, must comply with the requirements for the use of the nutrient content claim “enriched” specified in 21 CFR §101.54.

6.2 Uncooked product.

6.2.1 Appearance. The appearance of the pasta products must not be materially affected by an aggregate of black specks that are larger than 0.8 cm ($\frac{1}{32}$ in) in diameter.

6.2.2 Dimensions. The pasta products must meet the requirements of Table I.

Table I. Dimensions

Type	Class	Length	Diameter	Width	Thickness
I		0.635 to 3.810 cm ($\frac{1}{4}$ to 1- $\frac{1}{2}$ in)	0.279 to 0.686 cm (0.110 to 0.270 in)	---	0.076 to 0.127 cm (0.030 to 0.050 in)
II		3.175 to 4.445 cm (1- $\frac{1}{4}$ to 1- $\frac{3}{4}$ in)	1.219 to 1.727 cm (0.480 to 0.680 in)	---	0.091 to 0.137 cm (0.036 to 0.054 in)
III	1	1.111 to 2.540 cm ($\frac{7}{16}$ to 1 in)	---	---	0.076 to 0.152 cm (0.030 to 0.060 in)

Table I. Dimensions continued

Type	Class	Length	Diameter	Width	Thickness
	2	1.905 to 2.857 cm ($\frac{3}{4}$ to 1- $\frac{1}{8}$ in)	---	---	0.076 to 0.152 cm (0.030 to 0.060 in)
	3	3.175 to 4.445 cm (1- $\frac{1}{4}$ to 1- $\frac{3}{4}$ in)	---	---	0.076 to 0.152 cm (0.030 to 0.060 in)
IV		3.810 to 6.350 cm (1- $\frac{1}{2}$ to 2- $\frac{1}{2}$ in)	0.685 to 1.092 cm (0.270 to 0.430 in)	---	0.088 to 0.129 cm (0.035 to 0.051 in)
V		2.540 to 4.445 cm (1 to 1- $\frac{3}{4}$ in)	0.838 to 1.397 cm (0.330 to 0.550 in)	---	0.076 to 0.152 cm (0.030 to 0.060 in)
VI		21.590 to 27.940 cm (8- $\frac{1}{2}$ to 11 in)	0.152 to 0.279 cm (0.060 to 0.110 in)	---	---
VII		21.590 to 27.940 cm (8- $\frac{1}{2}$ to 11 in)	0.101 to 0.149 cm (0.040 to 0.059 in)	---	---
VIII	1	25.400 \pm 2.540 cm (10 in \pm 1 in)	---	6.350 \pm 1.270 cm (2- $\frac{1}{2}$ in \pm $\frac{1}{2}$ in)	0.093 to 0.152 cm (0.037 to 0.060 in)
	2	25.400 \pm 2.540 cm (10 in \pm 1 in)	---	3.810 \pm 0.317 cm (1- $\frac{1}{2}$ in \pm $\frac{1}{8}$ in)	0.101 to 0.137 cm (0.040 to 0.054 in)
IX		21.590 to 27.940 cm (8- $\frac{1}{2}$ to 11 in)	---	0.457 to 0.711 cm (0.180 to 0.280 in)	0.093 to 0.129 cm (0.037 to 0.051 in)
X		21.590 to 27.940 cm (8- $\frac{1}{2}$ to 11 in)	---	0.229 to 0.289 cm (0.090 to 0.114 in)	0.111 to 0.147 cm (0.044 to 0.0586 in)
XI		21.590 to 27.940 cm (8- $\frac{1}{2}$ to 11 in)	0.083 to 0.106 cm (0.033 to 0.042 in)	---	---
XII		0.685 to 0.889 cm (0.270 to 0.350 in)	---	0.238 to 0.343 cm (0.094 to 0.135 in)	0.114 to 0.266 cm (0.045 to 0.105 in)
XIII		3.175 to 5.080 cm (1- $\frac{1}{4}$ to 2 in)	0.648 to 0.774 cm (0.255 to 0.305 in)	---	0.088 to 0.129 cm (0.035 to 0.051 in)

6.2.3 Defects. The pasta products must not contain grossly distorted units or units cracked in a checkered pattern over more than 10 percent of the product surface. The product surface must be smooth (i.e.; free from rough or coarse sandpaper texture) and free from pock marks. The product must contain not more than 10 percent by weight of these defects (i.e.; black specks, distorted units, cracks, rough surface, and pock marks).

6.2.4 Age requirement. Unless otherwise specified in the solicitation, contract, or purchase order, the pasta products must be processed and packaged not more than 180 days prior to delivery to the purchaser. Age requirements for Department of Defense (DoD) procurements must be specified in the solicitation, contract, or purchase order.

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

6.4 Cooked product. The cooked pasta products must not break up during cooking and must not adhere in a mass that cannot be separated with a fork or similar utensil.

6.4.1 Color. The pasta products must possess a characteristic color.

6.4.2 Flavor and odor. When prepared as directed on the package, the cooked pasta products must possess a characteristic flavor and odor. The cooked product must be free from objectionable flavor and odor (rancid, musty, bitter, sour, etc.).

6.4.3 Texture. When prepared as directed on the package, the pasta products must possess a firm, but tender, not mushy or sticky texture.

7. ANALYTICAL REQUIREMENTS.

7.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the pasta products must comply with the following ranges and tolerances:

<u>Test</u>	<u>Tolerance</u>
Moisture	- 13.0 percent maximum
Ash ^{5,6}	- 1.1 percent maximum
Protein ⁶	- 12.0 percent minimum

7.2 Product verification. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing must be performed on a composite sample. The composite sample must be 227 g (8 oz) prepared from five randomly selected

⁵ Analysis for ash is applicable to only Style A, Regular pasta products.

⁶ Percent ash and protein must be calculated on a moisture-free basis.

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subsamples. Subsamples must be a minimum of one packet/container and must contain the appropriate number of packets/containers to yield a 227 g (8 oz) sample when composited.

7.2.1 Preparation of sample. For moisture, ash, and protein analyses, the sample must be prepared according to the AOAC International Official Methods of Analysis (OMA), Method 926.06.

7.2.2 Analytical testing. When specified in the solicitation, contract, or purchase order, the analyses must be made in accordance with the following methods from the OMA:

<u>Test</u>	<u>Method</u>
Moisture	926.07, 985.14
Ash	925.11
Protein (N x 5.7) ⁷	992.23, 992.15

7.3 Test results. The test results for moisture, ash and protein will be reported to the nearest 0.1 percent. Any result not conforming to the analytical requirements will be cause for rejection of the lot.

7.4 Cook test. The pasta products must be cooked in accordance with the manufacturer's instructions. The pasta products must be firm but tender, not mushy or sticky, possess a characteristic flavor and odor, and must be free from undesirable flavors and odors. Cooking instructions must be printed on the package label, or as specified in the solicitation, contract, or purchase order.

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

9. REGULATORY REQUIREMENTS. The delivered pasta products must comply with all applicable Federal and State mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the pasta products in the commercial marketplace. Delivered pasta products 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 a known allergen is included in the pasta products, the pasta products must comply with the allergen and flavoring labeling requirements of the Federal Food, Drug, and Cosmetic Act. When the pasta products are used for the National School Lunch

⁷ (N x 5.7) applies to AOAC test method 992.23 only.

Program, the pasta products must comply with all applicable provisions of the Child Nutrition (CN) Program.

10. QUALITY ASSURANCE PROVISIONS. *Purchaser must specify 10.3, or 10.4; purchaser may specify 10.1.1 with 10.2.1 or 10.2.1 with 10.2.2.*

10.1 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.

10.1.1 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*.

10.1.2 Food defense section of the PSA. When required in the solicitation, contract, or purchase order, a food defense audit will be conducted as part of the PSA. The audit will 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 Producers, Processors, and Transporters: Food Security Preventive Measures Guidance*.

10.2 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.

10.2.1 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 *Current Good*

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Manufacturing Practice in Manufacturing, Packing, or Holding Human Food (21 CFR Part 110).

10.2.2 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 *Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food* (21 CFR Part 110), and verifies that the manufacturer has in place an internal quality assurance program.

10.3 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the pasta products distributed meet or exceed the requirements of this CID.

10.4 USDA certification. When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the Federal Grain Inspection Service (FGIS), must be the certifying program. FGIS inspectors must certify the quality and acceptability of the pasta products in accordance with FGIS procedures, which include selecting random samples of the pasta products, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official FGIS score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, FGIS inspectors will examine the pasta products for conformance to the *U.S. Standards for Condition of Food Containers* (7 CFR Part 42) in effect on the date of the solicitation.

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

12. USDA INSPECTION NOTES. When Section 10.4 is specified in the solicitation, contract, or purchase order, USDA certification must include evaluation of the quality and condition of samples of pasta products and compliance with requirements in the following areas:

- Processing guidelines (Sec. 5).
- Salient characteristics (Sec. 6).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 7). When USDA analytical testing is specified, FGIS inspection personnel must select samples and submit them to the USDA, FGIS or USDA, AMS, Science and Technology Program (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 11 or *as specified in the solicitation, contract, or purchase order*).

13. REFERENCE NOTES.

13.1 USDA services.

13.1.1 Federal Grain Inspection Service. For USDA, FGIS certification, contact the **Policies, Procedures, and Market Analysis Branch, Field Management Division, Grain Inspection, Packers and Stockyards Administration (GIPSA), STOP 3632, 1400 Independence Avenue, SW, Washington, DC 20250-3632, telephone (202) 720-0277, fax (202) 720-1015, or via E-mail: Andrew.S.Greenfield@usda.gov.**

13.1.2 USDA Plant Survey. For a USDA plant survey contact the **Associate Director, Inspection Operations, SCI Division, FV, AMS, USDA, Room 1536 South Building, 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.**

13.1.3 USDA FDSS and PSA. For a USDA FDSS and PSA contact the **Chief, Auditing Services Branch, Inspection Operations, SCI Division, FV, AMS, USDA, Room 1536 South Building, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-5021, fax (202) 260-8927, or via E-mail: fvaudits@ams.usda.gov.**

13.2 USDA analytical testing and technical information services.

13.2.1 FGIS contacts. For FGIS technical information on analytical testing, contact **Jason Vanfossan, FGIS, GIPSA, TSD, USDA, 10383 Ambassador Drive, Kansas City, MO 64153, telephone (816) 891-0474, fax (816) 891-7314 or via E-mail: Jason.D.Vanfossan@usda.gov.**

13.2.2 AMS contacts. For AMS technical information on analytical testing, contact **a member of the Laboratory Approval and Testing Division, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621 or via E-mail: KerryR.Smith@ams.usda.gov.**

13.3 Sources of documents.

13.3.1 Sources of information for nongovernmental documents are as follows:

Copies of the AOAC International OMA may be obtained from: **AOAC International, 2275 Research Boulevard, Suite 300, Rockville, MD 20850-3250, telephone (301) 924-7077. Internet address: <http://www.aoac.org> for nonmembers and <http://www.eoma.aoac.org> for members and AOAC OMA subscribers.**

Copies of the Food Chemicals Codex and U.S. Pharmacopeia may be purchased from: **United States Pharmacopeia Convention, 12601 Twinbrook Parkway, Rockville, MD 20877,**

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telephone (800) 227-8772 or (301) 881-0666, Fax (301) 816-8148 or on the Internet at:
<http://www.usp.org>.

13.3.2 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 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 Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance is available online from: **FDA, Center for Food Safety and Applied Nutrition (CFSAN) on the Internet at:**
<http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>.

Copies of this CID and the U.S. Standards for Condition of Food Containers (7 CFR Part 42) are available from: **Director, SCI Division, FV, AMS, USDA, 1400 Independence Avenue, SW, STOP 0240, Washington, DC 20250, via E-mail: CIDS@ams.usda.gov or on the Internet at:**
<http://www.ams.usda.gov/grades-standards/cids> and
<http://www.ams.usda.gov/publications/content/condition-food-container-manual>.

Copies of this CID are also available online at: **ASSIST Online (<https://assist.dla.mil>) or ASSIST Quick Search (<http://quicksearch.dla.mil/>) or from the Standardization Documents Order Desk, Defense Logistics Agency (DLA) Document Services, Building 4D, 700 Robbins Avenue, Philadelphia, PA 19111-5094.**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **DLA Troop Support, ATTN: DLA-FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or Fax (215) 737-2963, or via E-mail: dscpsubswb@dlamil.**

MILITARY INTERESTS:**Custodians**

Army - GL
 Navy - SA
 Air Force - 35
 DLA - SS

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP
 HHS - FDA
 USDA - FV
 VA - OSS

Review Activities

Army - MD, QM
 Navy - MC

PREPARING ACTIVITY:

DLA - SS
 (Project No. 8920-2014-004)

NOTE: The activities listed above were interested in this document as of the date of this document. Since organizations and responsibilities can change, you should verify the currency of the information above using the ASSIST Online database at <https://assist.dla.mil>.

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