

**METRIC**

**A-A-20090F**

**April 1, 2014**

**SUPERSEDING**

**A-A-20090E**

**September 8, 2008**

## **COMMERCIAL ITEM DESCRIPTION**

### **CEREALS, ROLLED OATS**

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

**1. SCOPE.** This CID covers rolled oats cereals 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 document is not associated with Federal nutrition assistance programs and does not guarantee purchase of this item by USDA.**<sup>1</sup>

#### **2. PURCHASER NOTES.**

##### **2.1 Purchasers *must specify* the following:**

- Type(s), flavor(s), style(s), and container size(s) of rolled oats cereals required (Sec. 3).
- When the Child Nutrition (CN) grain/bread equivalents are required (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 rolled oats cereals required (Sec. 3).
- Food Defense Section 10.1: Food Defense System Survey (FDSS) (Sec. 10.1.1), or Food Defense Addendum to Plant Systems Audit (PSA) (Sec. 10.1.2), or (Sec. 10.1.2 with 10.2.1).
- Manufacturer's quality assurance (Sec. 10.2 with 10.1.1) or (Sec. 10.2 with 10.1.2).
- Packaging requirements other than commercial (Sec. 11).

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

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<sup>1</sup> 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 \(FSA\)](#).

**A-A-20090F**

**Types, flavors, styles, container sizes, agricultural practices, and when applicable, CN meal pattern contributions.<sup>2</sup>**

- Type I** - Regular
- Type II** - Quick cooking
- Type III** - Instant

- Flavor A** - Unflavored
- Flavor B** - Apples and cinnamon
- Flavor C** - Maple and brown sugar
- Flavor D** - Peaches and cream
- Flavor E** - Cinnamon and spice
- Flavor F** - Strawberries and cream
- Flavor G** - Raisins and spice
- Flavor H** - Honey nut
- Flavor I** - Banana bread
- Flavor J** - Cinnamon pecan
- Flavor K** - Raisin, date and walnut
- Flavor L** - Cinnamon roll
- Flavor M** - Chocolate chip
- Flavor N** - Other (*as specified by the purchaser*)

- Style 1** - Regular
- Style 2** - Reduced sugar (21 Code of Federal Regulations (CFR) § 101.60(c), Type III only)
- Style 3** - Sugar free (21 CFR § 101.60(c), Type III only)

- Container size a** - 23 g (0.81 oz) pouch
- Container size b** - 28 g (1.0 oz) pouch
- Container size c** - 34 g (1.2 oz) pouch
- Container size d** - 43 g (1.5 oz) pouch
- Container size e** - 45 g (1.6 oz) pouch
- Container size f** - 48 g (1.7 oz) cup
- Container size g** - 54 g (1.9 oz) cup
- Container size h** - 71 g (2.5 oz) pouch
- Container size i** - 360 g (12.7 oz) pouch
- Container size j** - 454 g (16.0 oz) canister
- Container size k** - 510 g (18.0 oz) canister
- Container size l** - 567 g (20.0 oz) canister
- Container size m** - 1.191 kg (42.0 oz) canister
- Container size n** - Other (*as specified by the purchaser*)

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<sup>2</sup> Not all rolled oats cereals are available in every container size. Check with the manufacturer/distributor for availability.

**Agricultural practice (i)** - Conventional  
**Agricultural practice (ii)** - Organic

When CN meal pattern contribution information is required:

**Grain/bread equivalents 1** - 1 serving = ½ cup cooked or 1 ounce (28 gm dry)<sup>3,4,5</sup>  
**Grain/bread equivalents 2** - Other (*as specified by the purchaser*)<sup>3,4,5</sup>

**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 rolled oats cereals must be processed in accordance with Current Good Manufacturing Practices (21 CFR Part 110).

**5.2 Food security.** The rolled oats cereals 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*.<sup>6</sup> 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

<sup>3</sup> Only the cooked volume of whole, enriched, or fortified grain or the weight of dry whole, enriched, or fortified grain is creditable. Sweeteners, dried fruit, nuts, cream, or other non-grain ingredients may not count toward the ½ cup volume of cooked cereal or 28 grams of dry whole, enriched, or fortified grain used to provide 1 oz equivalent grain.

<sup>4</sup> Cereals must be whole-grain or whole grain and enriched or fortified cereal.

<sup>5</sup> For products other than 100 percent grain, manufacturers should prepare and have available a formulation statement that is on company letterhead, certifies the information provided is true and correct, and is signed by a company official in order for Child Nutrition Programs to document the oz equivalent grains contribution toward reimbursable meals. The formulation statement would include (1) the dry weight of one batch of product, (2) the dry weight of whole, enriched or fortified grain in one batch of product, (3) the number of portions in one batch, (4) the dry weight of one portion of cereal as purchased, (5) the dry weight of the whole, enriched or fortified grain in one portion of the product, (6) preparation instructions, (7) the cooked volume of the cereal with added ingredients in one portion of the product, (8) the cooked volume of just the grain component, without added ingredients, in one portion of the product, and (9) the number of oz equivalent grains in one portion of the product as served.

<sup>6</sup> <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/ucm083075.htm>.

## A-A-20090F

transportation of pre-production raw materials, other ingredients, and postproduction finished product.

**5.3 Organic rolled oats cereals.** When organic rolled oats cereals are specified in the solicitation, contract, or purchase order, the rolled oats cereals 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.

**6.1.1 Type I regular.** The flake thickness of Type I regular cooking rolled oats cereals must be 0.559 to 0.762 mm (0.022 to 0.030 in). A minimum of 80 percent by weight of the flakes must remain on a U.S. Standard No. 8 sieve and not more than 2 percent by weight of the flakes must pass through a U.S. Standard No. 20 sieve.

**6.1.2 Type II quick cooking.** The flake thickness of Type II quick cooking rolled oats cereals must be 0.381 to 0.559 mm (0.015 to 0.022 in). A minimum of 50 percent by weight of the flakes must remain on a U.S. Standard No. 8 sieve and not more than 8 percent by weight of the flakes must pass through a U.S. Standard No. 25 sieve.

**6.1.3 Type III instant.** The Type III instant rolled oats cereals must be a mixture of rolled oats with salt and other safe and suitable, edible food ingredients. The flake thickness of the oats portion must not exceed 0.496 mm (0.019 in). A minimum of 30 percent by weight of the flakes must remain on a U.S. Standard No. 8 sieve and not more than 4 percent by weight of the flakes must remain on a U.S. Standard No. 4 sieve.

### 6.2 Preparation.

**6.2.1 Type I regular cooking.** The Type I rolled oats cereals are prepared by cooking for five minutes in boiling water.

**6.2.2 Type II quick cooking.** The Type II rolled oats cereals are considered quick cooking when it can be prepared by cooking for one minute in boiling water.

**6.2.3 Type III instant.** The Type III rolled oats cereals are considered instant when they can be reconstituted in boiling water in approximately one minute.

### 6.3 Finished product.

**6.3.1 Appearance and color.** The ready-to-eat rolled oats cereals must have the appearance and color characteristic for the applicable type and flavor.

**6.3.2 Odor and flavor.** When prepared as directed on the package, the ready-to-eat rolled oats cereals must have the odor and flavor characteristic for the applicable type and flavor. There must be no foreign odors or flavors such as, but not limited to, rancid, bitter, raw, starchy, sour, or other undesirable flavors and odors.

**6.3.3 Texture.** When prepared as directed on the package, the ready-to-eat rolled oats cereals must be soft and moderately thick.

**6.4 Foreign material.** All ingredients and finished product must be clean, sound, wholesome, and free from evidence of rodent or insect infestation. There must be no foreign material such as, but not limited to, dirt, insect parts, hair, wood, glass, or metal.

**6.5 Age requirement.** Unless otherwise specified in the solicitation, contract, or purchase order, the rolled oats cereals must be manufactured not more than 90 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.

## 7. ANALYTICAL REQUIREMENTS.

**7.1 Analytical requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, the rolled oats cereals must comply with the following ranges and tolerances:

<u>Test</u>	<u>Tolerance</u>
Protein <sup>7,8</sup>	13.0 percent minimum
Moisture	
Types I and II	12.0 percent maximum
Type III	7.5 percent maximum
Insoluble fiber <sup>7</sup>	6.5 percent maximum
Sodium <sup>7,9</sup>	625 mg per 100 g, maximum

**7.2 Product verification sampling.** 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 a minimum of 113.5 g (4 oz) prepared from eight randomly selected subsamples.

<sup>7</sup> Determined on a moisture-free basis.

<sup>8</sup> Protein content is not applicable to instant type with flavors.

<sup>9</sup> Applicable to instant and instant with flavors only.

**A-A-20090F**

**7.3 Preparation of sample.** Grind the sample in a Micro-Mill or equivalent type mill to uniformity using minimum grinding time. Sieve the ground sample through a No. 20 sieve, regrinding that sample portion that remains on the sieve. Thoroughly mix the ground sample before analyzing.

**7.4 Analytical testing.** When specified in the solicitation, contract, or purchase order, the analyses must be made in accordance with the following methods from the AOAC International Official Methods of Analysis (OMA) or the American Association of Cereal Chemists (AACC):

<u>Test</u>	<u>Method</u>
Protein	984.13, 992.23, 988.05, 46-30 (AACC)
Moisture	925.09
Sodium	985.35 or 2011.14
Insoluble fiber	991.42 or 991.43

**7.5 Test results.** The test results for protein, moisture, and insoluble fiber must be reported to the nearest 0.1 percent. The test results for sodium must be reported to the nearest mg. Any result not conforming to the analytical requirements will be cause for rejection of the lot.

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

**9. REGULATORY REQUIREMENTS.** The delivered rolled oats cereals must comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the rolled oats cereals in the commercial marketplace. Delivered rolled oats cereals 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 agricultural practice (ii), Organic, is specified in the solicitation, contract, or purchase order, the rolled oats cereals must comply with all applicable provisions of the National Organic Program. When a known allergen is included in the rolled oats cereals, the rolled oats cereals must comply with the allergen labeling requirements of the Federal Food, Drug, and Cosmetic Act.

**10. QUALITY ASSURANCE PROVISIONS.** *Purchaser must specify 10.3, or 10.4; purchaser may specify 10.1 with 10.1.1, 10.1 with 10.1.2, 10.1.2 with 10.2.1, 10.2 with 10.2.1, or 10.2 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.") For further information, see Sec. 13.1 and 13.3.2.*

**10.1.2 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 Producers, Processors, and Transporters: Food Security Preventive Measures Guidance.") For further information, see Sec. 13.1 and 13.3.2.*

**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 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.)* (Perform with food defense addendum when required).

## A-A-20090F

**10.2.2 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.)*

**10.3 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor must certify that the rolled oats cereals distributed meets or exceeds 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, SCI Division, Fruit and Vegetable Program (FV), AMS, USDA must be the certifying agency. The agency inspectors must certify the quality and acceptability of the rolled oats cereals in accordance with agency procedures which include selecting random samples of the packaged rolled oats cereals, evaluating the samples for conformance with the salient characteristics 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 must examine the rolled oats cereals 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 rolled oats cereals 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. 7.1). When USDA analytical testing is specified, SCI Division inspection personnel must select samples and submit them to the USDA, 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 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](mailto:Nathaniel.Taylor@ams.usda.gov).**

**13.2 Analytical testing and technical information contact.** For USDA 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](mailto: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, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877-2417, 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 Approved Methods of the American Association of Cereal Chemists (AACC) may be obtained from: **AACC, 3340 Pilot Knob Road, St. Paul, MN 55121-2097; telephone 651-454-7250, via E-mail: [aacc@scisoc.org](mailto:aacc@scisoc.org) or on the Internet at: [www.aaccnet.org](http://www.aaccnet.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>.**

**A-A-20090F**

Child Nutrition Program serving sizes are based on the Food Buying Guide for Child Nutrition Programs, available at <http://teammnutrition.usda.gov/Resources/foodbuyingguide.html>, and the FNS guidance memo SP 30-2012, Grain Requirements for the National School Lunch Program and School Breakfast Program, available at: <http://www.fns.usda.gov/cnd/governance/Policy-Memos/2012/SP30-2012os.pdf>.

Copies of this CID and the U.S. Standards for Condition of Food Containers (7 CFR Part 42) are available from: **Chief, Standardization Branch, USDA, AMS, FV, SCI Division, Riverside Business Park, 100 Riverside Parkway, Suite 101, Fredericksburg, VA 22406, telephone (540) 361-1130, Fax (540) 361-1199, via E-mail: [CIDS@ams.usda.gov](mailto:CIDS@ams.usda.gov) or on the Internet at: [www.ams.usda.gov/CommercialItemDescription](http://www.ams.usda.gov/CommercialItemDescription).**

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: [dscpsubswweb@dlamil](mailto:dscpsubswweb@dlamil).**

**MILITARY INTERESTS:****Custodians**

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

**Review Activities**

Army - MD, QM  
 Navy - MC

**CIVIL AGENCY COORDINATING ACTIVITIES:**

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

**PREPARING ACTIVITY:**

DLA - SS

(Project No. 8920-2014-001)

**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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