
CEREAL, CEREAL PRODUCTS, DRIED BEANS,

DRIED PEAS, CRACKERS, COOKIES

General Specifications

All products supplied must meet, in all respects, these specifications and also the Federal Specifications where specified. Copies of Federal Specifications can be obtained from the General Services Administration, Region 3, Washington 25, D.C.

All grain products **MUST** meet the USDA Whole Grain Rich Criteria. See the link for details: <http://www.fns.usda.gov/sites/default/files/WholeGrainResource.pdf>.

All grades requested are based on standards established by the U.S. Department of Agriculture, Production and Marketing Administration.

All items in this group must meet specifications in all respects.

All items should be processed, prepared and packaged under modern sanitary conditions in accordance with good commercial practice.

All deliveries shall conform in every respect to the provisions of the Federal Food, Drug and Cosmetic Act and regulations promulgated thereunder.

All items must be delivered in new clean sacks or containers.

Each sack or container must be properly labeled with the name of the product, the brand name and packer's name.

The apparent silence of these specifications as to any detail or the apparent omission of a detailed description concerning any point shall be regarded as meaning that only the best commercial practice is to prevail. All interpretations of this specification shall be made upon the basis of this statement.

All items are subject to a final inspection at the point of delivery.

FISH, FRESH AND FROZEN

General Specifications

Grades are based on standards established by the Department of the Interior, U.S. Fish and Wildlife Service, Bureau of Commercial Fisheries, Division of Industrial Research and Service. The fresh and frozen fish supplied must be of the grade or quality specified for the item.

All seafood must be handled under sanitary conditions and must meet sanitation standards established by the Louisiana Department of Health. When fresh seafood is specified, it is to be delivered iced and is to be strictly fresh. Frozen fish is to be delivered solidly frozen with no defrosted portions, no discoloration nor any evidence of refreezing. Frozen fish is to be packaged in a moisture vapor proof wrap.

All frozen fish shall be packed and shipped in containers in accordance with the best commercial practice. Containers shall be plainly marked with the name of the product, the packer or distributor and the net weight.

All fish will be purchased on a weight basis by the carton or case except fresh catfish, which will be purchased by the pound and oysters which will be purchased on a per gallon basis.

Frozen Fish shall be furnished by a bona fide dealer who assures deliveries by refrigerated trucks.

Inspection

Federal or State Inspection as to the grade and quality will be required prior to delivery. Where the item is packed under continuous inspection, no inspection certificate will be required if every package shows the grade of the item and the U.S. Department of Interior Shield of Inspection.

FRUITS & VEGETABLES, FRESH FROZEN

& CONVENIENCE FOODS

General Specifications

Grades are based on standards established by the Department of Agriculture, Production and Marketing Administration, Fruit and Vegetable Division. The fruits and vegetables supplied must be of the grade specified for the item.

Frozen fruits and vegetables shall be packed and shipped in containers in accordance with the best commercial practice. Containers shall be plainly marked with the name of the product, the packer or distributor and the net weight. Containers shall be in good condition at the time of delivery.

Products shall be completely frozen at the time of delivery and show no evidence of being refrozen. Shipments which contain any unfrozen areas will be rejected.

All frozen fruits and vegetables and convenience foods will be purchased on a weight basis by the container and/or case.

Unless otherwise stated, items offered must be of the current year's pack and under proper refrigeration must have a potential shelf life of two months.

Fruits and Vegetables and Convenience Foods, fresh frozen shall be furnished by a bona fide dealer who assures deliveries by refrigerated trucks.

MEAT & MEAT PRODUCTS, FRESH & FROZEN

Certification Requirements

All meat items covered by these specifications must be examined, identified and certified as meeting the requirements specified herein by a representative of the Louisiana State Department of Agriculture, or the Meat Grading Service, USDA. Each container shall bear the official grade stamp of the Louisiana State Department of Agriculture, which is an outline of the State of Louisiana. This stamp must appear in three (3) places on the container.

Types of Acceptable Inspections

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| Type I | Federal Meat Inspection of U.S. Department of Agriculture |
| Type II | Other Establishments operating under an approved state or municipal inspection. |
| Type III | Any approved state or municipal inspection complying with minimum inspection requirements of the consumer and marketing service of either the U. S. Department of Agriculture or Louisiana Department of Agriculture, by contract. |

General Specifications

Meat Products shall be in the state of refrigeration designated and shall conform to all other specifications accordingly. Delivery of meat products is to be made to each school in a refrigerated truck.

All products shall be in a wholesome and sanitary condition when delivered. All meat, prepared meats, meat by-products and meat food products shall be wrapped, packed, and covered in conventional packages of standard material in good clean condition so that contents are protected. All products will be re-examined at their final destination for cleanliness and wholesomeness as food.

Chilled Products

The product shall be thoroughly chilled promptly after preparation to internal temperatures not exceeding 40° F. These products are not to be frozen.

Frozen Products

All products specified to be frozen shall be examined, graded, certified and identified in the fresh-chilled state only, prior to freezing.

The products shall then be quickly frozen and held at an internal temperature not exceeding 10° F. Frozen products shall be frozen no longer than 180 days.