

SUMMER FOOD SERVICE PROGRAM

SAMPLE FOOD PROCUREMENT SPECIFICATIONS

The following are sample food product quality specifications and food packaging and delivery specifications which can be used in conjunction with menus prepared for vended programs participating in the Summer Food Service Program (SFSP). Carefully review these specifications and compare them to the product criteria preferred for use in your SFSP operations. Make revisions where necessary.

Where applicable, reference is made to either USDA or FDA Standards of Identity. Also, all meat and poultry must be produced in plants with USDA Meat and Poultry Inspection Service.

Reference is made to "brand names" of known quality for some foods. Products of equal quality may be used in place of these brand names.

FRUIT/VEGETABLE SPECIFICATIONS

Fresh fruits are served frequently during the summer. All fruit should be of proper ripeness for eating and free of excess bruises. Fruit must not be overripe. Seasonal availability may require some substitutions for indicated fresh fruit.

Orange Juice - 100% juice, pasteurized, fresh, canned, or reconstituted to single strength from concentrate (either canned or frozen concentrate) sweetened or unsweetened U.S. Grade A. Orange juice should have color typical of fresh squeezed juice and be free of browning or oxidation. Juice should be practically free of defects, show no coagulation, having no noticeable seed particles, and have a normal flavor.

Celery Sticks - 4 sticks/each three inches long and 3/4 inch wide to equal 1/4 cup serving. Bright, medium to light color. Fresh, firm, crisp branches. Free from noticeable blemishes or decay.

Carrot Sticks - 6 sticks/each 4 inches long x 1/1 inch wide to equal a 1/4 cup serving. Select medium to small size roots which are well-shaped, smooth, solid and have good orange color. Carrots with considerable green color at the top require extra trimming.

Pineapple Juice - 100% juice, pasteurized, fresh, canned, or reconstituted to single strength from concentrate (either canned or frozen concentrates) sweetened or unsweetened U.S. Grade A. Pineapple juice should have undiluted unfermented bright, light yellow to golden yellow color and be practically free of defects. Juice should have a distinct flavor and no coagulation of pulp.

Nectarine - 2 to 2-1/8 inches in diameter. 1 nectarine equals 1/2 cup serving (medium). Rich color and plumpness. Firm with slight softening along the seam. Orange-yellow color between the red areas.

Apple Juice - 100% juice, pasteurized, fresh, canned, or reconstituted to single strength from concentrate (either canned or frozen concentrates) Clarified U.S. Grade A Fancy. Bright, typical color. Free from apple pulp, seeds or other sediments.

Orange - 1 orange equals 1/2 cup serving (medium). Heavy, firm, well-colored, well-formed fruit with fine textured skins.

Orange-Grapefruit Juice - 100% juice, pasteurized, fresh, canned, or reconstructed to single strength from concentrate (either canned or frozen concentrates) U.S. Grade A. Should have a good flavor and odor, bright, good color. Should have a good flavor and odor, bright, good color. Should not contain excessive amounts of pulp, seed particles or peel.

Apricots - 2 apricots equal 1/2 cup serving. Selected apricots having a bright, plump and juicy appearance with a uniform golden-orange color. Ripe apricots will yield to gentle pressure.

Raisins - Seedless, U.S. Grade A, small. Bulk 2-2/3 ounces - 1/2 cup, individual packages, 1-1/2 ounce = 1/4 cup fruit. Similar varietal characteristics, good typical color, good flavor, and development

Tomato Slices - 6 x 7 size. Slice in 1/4 inch slices. 2 slices = 1/4 cup.

Tomato Wedges - 5 x 6 size. 1/4 tomato = 1/4 cup. Well-shaped, smooth, firm tomatoes, free from cracks, green or yellow sun-burned areas, blemishes and decay. Full red color and slight softening for immediate use.

Lettuce, Head - One piece = 1/4 cup.

Lettuce, Leaf - 1 large leaf = 1/4 cup. Green color, fairly firm. Fresh outer leaves free from insects and noticeable discoloration or decay

Orange-Pineapple Juice - 100% juice, pasteurized, fresh, canned, or reconstituted to single strength from concentrate (either canned or frozen concentrates). Sweetened or unsweetened U.S. Grade A. Pineapple juice should have undiluted unfermented bright, light yellow to golden yellow color and be practically free of defects and orange juice should have color typical of fresh squeezed and be free of browning or oxidation.

Banana, petite - 1 banana equals 1/2 cup serving. Each banana approximately 1/4 lb. Plump, firm bright colored fruit. Free from scars and bruises. For immediate use select solid yellow colored fruit, lightly flecked with brown.

Purple Plum - 2 plums equal 1/2 cup serving (size: 4 x 5 inches in diameter). Well formed fruit. Good color. Fairly firm to slightly soft state of ripeness. Fresh, bright appearance.

Tomato Juice - 100% juice, pasteurized, fresh, canned, or reconstituted to single strength from concentrate (either canned or frozen concentrates) U.S. Grade A. Tomato juice should have a color typical of well-ripened red tomatoes which have been properly prepared and processed. Juice should be practically free from defects, possess a good flavor, and have a fairly good consistency.

Peach - 2-1/8 inches diameter. 1 peach equals 1/2 cup (medium). Select fruits with plenty of red blush and free from signs of decay. They should be firm, not hard, and the skin between the red area should have a yellowish cast rather than distinctly green.

Pear - 2-1/4 to 2-3/8 inches diameter. 1 pear equals 1/2 cup serving (medium). Select well formed, smooth fruits free from scars and skin punctures. Firm fruit will ripen on standing.

Apple - 2-1/2 inches diameter. 1 apple equals 1/2 cup (medium). Select firm, crisp, well-colored apples. Flavor varies in apples and depends on the stage of maturity at time of picking. Immature apples lack color and are usually poor in flavor.

Tangerine - 2-3/8 inches in diameter. 1 tangerine equals 1/2 cup (medium). Select fresh bright fruits, generally well-colored, well-shaped, fairly firm moderately heavy, and free from decay. Those with dull, dried skins or which are puffy and light in weight may have shrunken and dried flesh.

Grapes - Seedless, 18 grapes equals 1/2 cup, with seeds 12 grapes = 1/2 cup. Plump, firm, well-colored, fresh looking, firmly attached to stem. Green fruit. Stems green and pliable.

Grape Juice - 100% juice, concord sweetened or unsweetened, U.S. Grade A. Juice should have a bright purple or reddish color, be free of pulp, skins, and tartrate crystals. It should have a distinct flavor.

Watermelon - Approximately 27 lbs. Each. 1/64 wedge = 1/2 cup.

MEAT/MEAT ALTERNATE SPECIFICATIONS

1. Meatless Alternates

Eggs - Hard Boiled - Prepared from eggs, fresh, shell large. U.S. Grade A - Large. Uniform in size, clean, sound shell, free from foreign odors or flavors. Packed in standard commercial shipping containers with good packing materials.

American Cheese - Pasteurized, Processed Cheese. Processed Cheese is a melted pasteurized blend of cheese and emulsifiers with or without added optional ingredients. Product must be USDA inspected processed cheese from a USDA approved plant. Product must conform to Standards of Identity, Code of Federal Regulations, Title 21 (Food and Drug Administration) Part 19.750.

Natural Cheddar Cheese - U.S. Grade A, aged 3-6 months. Not more than 39% moisture. Not less than 50% milk fat on the solid basis. Product must conform to Standards of Identity, Code of Federal Regulations, Title 21 (Food and Drug Administration) Part 19.750

Peanut Butter - Smooth or chunky, U.S. Grade A. Peanut butter should have color that is medium brown to brown color roast. Peanut butter should be firm set, smooth, pliable, and good spreadability. Suitability seasoning and stabilizing ingredients may be added not in excess of 10% of the weight of the finished product. Product must conform to Standard of Identity, Code of Federal Regulations, Title 21 (Food and Drug Administration) Part 46.1.

Nuts and Seeds - peanuts, soynuts, tree nuts such as walnuts and seeds that are nutritionally comparable to meat or other meat alternates. Nuts such as acorns, chestnuts and coconuts are not acceptable due to their extremely low protein and iron values.

2. Poultry Items

Fried Chicken - cold, 2 ounces (edible) cooked meat equals one serving. Cooked, frozen U.S. Grade A, the batter/bread shall consist of flour type base with other ingredients as needed to produce a desirable texture, flavor, and color. The finished product should be uniformly covered with batter and breading and have a

uniform brown color. Free from burnt areas. Product must conform to Standards of Identity, Code of Federal Regulations, Title 9, Chapter III (Animal and Plant Health Inspection Service) Part 381.166. Product shall be processed in its entirety in a plant operating under USDA's Animal and Plant Health Inspection Service (Meat and Poultry Inspection) and Agricultural Marketing Service (Poultry Grading Programs).

Chicken Roll - Form - fully cooked. Recommended points for specifications: Processing - chicken rolls purchased fresh or frozen should be processed in their entirety in a plant operating under USDA's Animal and Plant Health Inspection Service (Meat and Poultry Inspection) and Agricultural Marketing Service (Poultry Grading Programs). Product must conform to Standards of Identity, Code of Federal Regulations, Title 9, Chapter III (Animal and Plant Health Inspection Service) Part 381.159.

Turkey Roll - 1 1/2 ounces equals 1 ounce cooked lean meat. (Specification based on USDA purchased turkey rolls donated to schools) or equal quantity. Form - fully cooked. Grade - Process from U.S. Grade II or better quality. Processing - turkey rolls purchased fresh or frozen should be processed in their entirety in a plant operating under USDA's Animal and Plant Health Inspection Service (Meat and Poultry Inspection) and Agricultural Marketing Service (Poultry Grading Programs). Product must conform to Standard of Identity, Code of Federal Regulations, Title 9, Chapter III (Animal and Plant Health Inspection Service) Part 38.159.

Turkey Ham - 1.4 ounces equals 1 ounce cooked lean meat. Specifications based on USDA, FSIS Standard as published in Vol. 44, No 177, August 31, 1979. Product must conform to Standard of Identity, Code of Federal Regulations, Title 9, Chapter III (Animal and Plant Health Inspection Service), Part 381.17, Subpart P.

3. Meat Items

Corned Beef - 1 pound equals .42 pounds cooked lean meat (restaurant quality). Fully cooked, prepared from USDA Grade good or better. Processing - product must be processed in its entirety in a plant operating under USDA's Animal and Plant Health Inspection Service (Meat and Poultry Inspection). Product must conform to standards of Identity, Code of Federal Regulations, Title 9, Chapter III (Animal and Plant Inspection Service) Part 319.100.

Roast Beef - Restaurant Quality. Fully cooked, prepared from USDA Grade good or better. Processing - product must be processed in its entirety in plant operating under USDA's Animal and Plant Health Inspection Service (Meat and Poultry Inspection). Product must conform to Standards of Identity, Code of Federal Regulations, Title 9, Chapter III (Animal and Plant Health Inspections Service) Part 319.81.

Beef, Bologna - Bologna is smoked fully cooked sausage. The meat components consist of beef very finely comminuted and stuffed in artificial or natural casings. The interior out surface is smooth, fine-textured, light pink in background color, and finely mottled with evenly distributed light to dark red flecks. Product must be processed in a plant operating under USDA's Meat Inspection service. Product must conform to Standard of Identity, Code of Federal Regulations, Title 9, Chapter III (Animal and Plant Health Inspection Service) Part 319.180.

Cooked Beef Salami - Cooked beef salami is a smoked fully cook sausage. The meat components consist of moderately coarse-cut beef and finely comminuted beef heart meat included in some formulas. Seasoning includes garlic and peppercorns. Salami is stuffed in artificial casings and measures from 3.5 to 4.5 inches in diameter. The interior cut surface is moderately coarse in texture and light to dark reddish-brown in color. Product must be processed in a plant operating under USDA's Meat Inspection Service. Product must conform

to Standards of Identity, Code of Federal Regulations, Title 9, Chapter III (Animal and Plant Health Inspection Service) Part 319.180

Boiled Ham, Cured, Boneless - 1.2 ounces unheated meat equals 1 ounce lean meat. The skinless, completely boneless, cured and smoked, fully cooked ham, must be prepared from regular short shank ham. The cured pork must be derived from sound, well-trimmed wholesale market and fabricated cuts. Product must be processed in a plant operating under USDA's Meat and Inspection Service. Product must conform to Standards of Identity, Code of Federal Regulations. Title 9, Chapter III (Animal and Plant Health Inspection Service) Part 319.104.

4. Fish Items

Tuna Fish - Fancy or solid. The can usually contains large piece of chunks of firm flesh - packed in oil or water, Grade - packed under Federal; Inspection (PUF 1). Tuna fish "salad" may be prepared by mixing tuna fish with relish and/or chopped vegetables such as celery and onions. Vegetable oil may be used as a moistening agent to "bind" the salads. Weight of portion of tuna must be 2 ounces before added ingredients.

SPECIFICATION - OTHER PRODUCTS

Milk - All milk products used meet Federal, State and Local requirements for fluid milk.

Butter - USDA Grade A or better. Salted or unsalted.

Margarine, Fortified - Product must conform to Standards of Identity, Code of Federal Regulations, Title 21 (Food and Drug Administration) Part 45.1.

Yogurt - Plain, sweetened or flavored.

Jelly - Fruit portion packs minimum 1/2 ounce. Products must conform to Standards of Identity, Code of Federal Regulations, Title 21 (Food and Drug Administration) Part 29.2.

Mayonnaise - portion packs 1/3 ounce or more. Product must conform to Standards of Identity, Code of Federal Regulations, Title 21 (Food and Drug Administration) 25.2.

Foods that Qualify as Grains/Breads

Foods that qualify as grains/breads include, but are not limited to, the list below. For specific crediting information, please see Exhibit A: *Serving Sizes for Grains/Breads in the Child Nutrition Programs*.

1. **Breads** that are enriched or whole grain.
2. **Biscuits, bagels, rolls, tortilla, muffins or crackers** made with enriched or whole-grain meal or flour.
3. **Cereal grains (cooked) such as rice bulgur, oatmeal, corn grits, wheat or couscous** that are enriched or whole-grain
4. **Ready-to-eat breakfast cereals** that are enriched, whole-grain or fortified
5. **Cereals or bread products that are used as an ingredient in another menu item, such as crispy rice treats, oatmeal cookies or breading on fish or poultry** when they are enriched, whole-grain or fortified.
5. **Macaroni or noodle products (cooked)** made with enriched or whole-grain flour.
7. **Sweet foods such as toaster pastries, coffee cake, doughnuts, sweet rolls, cookies, cakes or formulated grain-fruit products** when made with enriched or whole-grain meal or flour and permitted under Exhibit A.
8. **Pie crust** when made with enriched or whole-grain meal or flour and served, as permitted under Exhibit A.
9. **Non-sweet snack products such as hard pretzels, hard bread sticks and tortilla-type chips** made from enriched or whole-grain meal or flour.

ACCEPTABLE GRAINS/BREADS FOR THE SUMMER FOOD SERVICE PROGRAM

Grains/breads may be credited when the products are whole-grain or enriched flour, and/or bran or germ, or made with whole-grain or enriched flour, and/or bran or germ. If it is a cereal, the product must be whole-grain, bran, germ, enriched or fortified. If the product is enriched, the item must meet the Food and Drug Administration's Standards of Identity for enriched bread, macaroni and noodle products, rice, cornmeal or corn grits. The grains/breads item must contain enriched flour, bran, germ and/or whole-grain as specified on the label or according to the recipe or must be enriched in preparation or processing and labeled "enriched".

In order to ensure that an appropriate SFSP serving size is provided, it is important to read product labels and check the weight of the manufacturer's serving size against the minimum weight required in Exhibit A. The serving size is provided, it is important to read product labels and check the weight of the manufacturer's

serving size against the minimum weight required in Exhibit A. The serving size commonly used may not correspond to the required SFSP serving size.

For example, a slice of Wonder white sandwich bread weighs 20.5 grams, and 1/2 slice weighs 10.25 grams. The minimum serving size for bread (Group B) is 25 grams. In this example, serving 1 slice of bread would not meet the requirements for the grains/breads component. An additional grains/breads item would need to be provided, in order to meet the minimum serving for grains/breads.

Minimum Serving Sizes for Grains/Breads

Grains/breads items have divided into nine groups. The required weight for each group is based on the key nutrients in one slice of bread (25 grams or 0.9 oz.) or an equal amount (14.75 grams) of whole-grain or enriched flour, bran or germ.

Within each group, all bread items have approximately the same nutrient and grain content in each serving. Items with fillings, toppings, etc., require larger serving sizes to meet minimum grain content. This information is summarized in the chart *Exhibit A: Serving Sizes for Grains/Breads in Child Nutrition Programs*.