

RETURN BIDS TO:
RETOURNER LES SOUMISSIONS À:
Bid Receiving
PWGSC
33 City Centre Drive
Suite 480
Mississauga
Ontario
L5B 2N5
Bid Fax: (905) 615-2095

LETTER OF INTEREST
LETTRE D'INTÉRÊT

Comments - Commentaires

Vendor/Firm Name and Address
Raison sociale et adresse du
fournisseur/de l'entrepreneur

Issuing Office - Bureau de distribution
Public Works and Government Services Canada
Ontario Region
33 City Centre Drive
Suite 480
Mississauga
Ontario
L5B 2N5

Title - Sujet Poultry	
Solicitation No. - N° de l'invitation E6TOR-13RM33/A	Date 2014-01-24
Client Reference No. - N° de référence du client E6TOR-13RM33	GETS Ref. No. - N° de réf. de SEAG PW-\$TOR-033-6503
File No. - N° de dossier TOR-3-36254 (033)	CCC No./N° CCC - FMS No./N° VME
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2015-03-31	
Time Zone Fuseau horaire Eastern Standard Time EST	
F.O.B. - F.A.B. Plant-Usine: <input type="checkbox"/> Destination: <input type="checkbox"/> Other-Autre: <input type="checkbox"/>	
Address Enquiries to: - Adresser toutes questions à: Martin, Lesley	Buyer Id - Id de l'acheteur tor033
Telephone No. - N° de téléphone (905) 615-2076 ()	FAX No. - N° de FAX (905) 615-2060
Destination - of Goods, Services, and Construction: Destination - des biens, services et construction:	

Instructions: See Herein

Instructions: Voir aux présentes

Delivery Required - Livraison exigée	Delivery Offered - Livraison proposée
Vendor/Firm Name and Address Raison sociale et adresse du fournisseur/de l'entrepreneur	
Telephone No. - N° de téléphone Facsimile No. - N° de télécopieur	
Name and title of person authorized to sign on behalf of Vendor/Firm (type or print) Nom et titre de la personne autorisée à signer au nom du fournisseur/ de l'entrepreneur (taper ou écrire en caractères d'imprimerie)	
Signature	Date

Solicitation No. - N° de l'invitation

E6TOR-13RM33/A

Amd. No. - N° de la modif.

Buyer ID - Id de l'acheteur

tor033

Client Ref. No. - N° de réf. du client

E6TOR-13RM33

File No. - N° du dossier

TOR-3-36254

CCC No./N° CCC - FMS No/ N° VME

SEE ATTACHED DOCUMENT

FQS-06 Poultry

Description: Poultry is meat derived from dressed carcasses of birds as defined by the [Meat Inspection Act and Meat Inspection Regulations](#).

The quality of poultry products is dependent upon the conditions surrounding various stages in the bird's development through production and processing.

Acceptable poultry shall have;

Texture and flavor determine the overall quality of the meat. Standards of quality specify the factors that affect these qualities. Factors include conformation, fleshing, fat covering, defeathering, exposed flesh, discolorations, disjointed or broken bones, missing parts form the whole carcasses and freezing defects.

Any cut of fresh/chilled and/or frozen chicken supplied in Canada;

- come from a facility licensed and inspected by CFIA. A list of facilities licensed and inspected by CFIA can be found at [Canadian Food Inspection Agency - Food of Animal Origin - Federally Registered Meat Establishments](#),
- must meet all the requirements of the [Canadian Food and Drug Act](#) and the [Canadian Food and Drug Regulations](#),
- must be Canada Grade A (unless otherwise specified) or equivalent as per the [Livestock and Poultry Carcass Grading Regulations](#) (or the equivalent grade of the country of origin),
- must meet all the requirements as outlined in [Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS](#),
- must come from a facility that meets HACCP criteria as outlined in the Annex to The [Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS](#),
- must be in full compliance with the requirements of the [Canadian Food Inspection Agency](#),
- must be delivered in good condition and show no evidence of damage or deterioration at the time of delivery,
- must be dressed,
- must be refrigerated or properly iced,
- must be of the kind, class, grade, cut, size or weight and type specified,
- must not exceed the maximum fat content as indicated in the [Meat Inspection Regulations, 1990](#),

- must not have its original weight increased by more than the percentage set out in the [Meat Inspection Regulations, 1990](#), as a result of washing, chilling or other contact with water in a registered establishment or during transportation from a registered establishment to another registered establishment,
- must be sound, wholesome, clean and free from foreign matter and from substances toxic or aesthetically offensive to man,
- must (poultry carcass in a container) be individually wrapped to prevent the processed poultry form adhering to the container, except where the container is lined with wax paper or other material or the inner walls of the container are treated with wax or other material,
- must have the name of the bird species from which the meat is derived in the product description in lieu of the word Poultry,
- must have good proportion of meat to bone,
- must have adequate skin covering,
- must have an absence of feathers, and
- must be freedom from discoloration.

Any cut of fresh/chilled and/or frozen poultry procured from countries other than Canada:

- must only be procured/supplied from countries that are permitted to export these poultry products to Canada. [CFIA's Meat and Poultry Products Manual of Procedures](#) provides current information on Countries from which commercial importation of meat products is permitted,
- must be Canada Grade A (unless otherwise specified) or equivalent as per the [Livestock and Poultry Carcass Grading Regulations](#) (or the equivalent grade of the country of origin), and/or
- meet all the requirements for the USDA Standards for Grades of Poultry as outlined in [United States Classes, Standards, and Grades for Poultry](#) and/or,
- meet all the requirements of applicable local food legislation whenever those requirements are stricter. All poultry shall be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements;
- must meet all the requirements as outlined in [Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS](#),
- must come from a facility that meets HACCP criteria as outlined in the Annex to The [Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS](#),
- must be in full compliance with the requirements of the [Canadian Food Inspection Agency](#).

- must meet all additional criteria listed for purchase of poultry products in Canada.

The following characteristics are unacceptable;

- breasts that are dented, crooked, knobby, v-shaped or, concave,
- backs that are crooked or hunched,
- legs and wings that are deformed,
- bodies that are wedge-shaped,
- thin legs and drumsticks,
- backs that have insufficient flesh to cover the vertebrae and hip bones
- evidence of protruding feathers,
- bruising with evidence of coagulation or clotting of blood cells,
- discoloration beyond that allowed for in [Livestock and Poultry Carcass Grading Regulations](#),
- freezer burned products (as evident by discoloration and dehydration of the poultry skin or the surface of skinless products),

Packaging:

- Every container of poultry shall be:
 - of material strong enough to protect the poultry,
 - if constructed of corrugated fiberboard, be sound in construction, clean and free from discolouration and objectionable odours,
 - if constructed of material other than corrugated fiberboard, be suitable for cleaning and disinfection and free form noxious substances and be cleaned and disinfected before being reused,
- Material use in packing or wrapping processed poultry shall not come into contact with the poultry unless the material is,
 - of a kind that does not impart to processed poultry any obnoxious quality,
 - is durable and effective having regard to the manner in which it is used and
 - will not tear when it is wet.
- No shrinkable material shall be used to wrap processed poultry for freezing unless the material is fitted to the shape of the poultry to form package that in undamaged and
- No processed poultry shall be packed in a container with other processed poultry unless that other poultry bears the same common name and grade name.

Every container of processed poultry shall be marked in accordance the [Food and Drug Regulations](#), the [Consumer Packaging and Labeling Regulations](#) and the [Meat Inspection Regulations, 1990](#) and shall be marked with the following information,

- the grade name of the poultry,
- the words “ with giblets” and “ avec abattis”, if giblets are packed with the poultry,
- the establishment number of the establishment at which the processed poultry was prepared,
- the common name of the poultry, and
- all other requirements as specified in the [Livestock and Poultry Carcass Grading Regulations](#).

Storage and Distribution:

Fresh poultry and poultry parts shall be chilled to a temperature of 2°C and held at that temperature until delivery.

Chilled poultry and poultry parts shall not have been frozen at any time prior to delivery.

Frozen poultry shall be delivered at a temperature of -18°C or lower. Upon delivery the product shall not show evidence of defrosting or freezer deterioration.

Kind of Poultry	Classes	NAMP#
Chicken- A domesticated fowl of the species gallus domesticus having flexible cartilage at the posterior end of the breast or keel bone, tender meat and soft skin of smooth texture. Nearly all parts of the bird can be used for food and the meat can be cooked in many different ways. Commercially produced chicken usually has a fairly neutral flavor and texture	Broiler or fryer- a young chicken (usually under 13 weeks of age), of either sex, that is tender-meated with soft, pliable, smooth –textured skin and flexible breastbone cartilage.	P1000
	Cornish Game Hen- A Rock Cornish Game Hen or Cornish Game Hen is a young immature chicken (usually less than 5 weeks of age) of either sex with a ready-to-cook weight of not more than 0.9 kg (2 pounds).	P1500
	Roaster or roasting chicken- a bird of this class is a young chicken (usually 3 to 5 months of age), of either sex, that is tender-meated with soft, pliable, smooth-textured skin or breastbone cartilage that may be somewhat less flexible than that of a broiler or fryer.	P1100
	Capon- a surgically unsexed male chicken (usually under 8 months of age) that is tender-meated with soft, pliable, smooth-textured skin.	P1200
	Hen, fowl or baking or stewing chicken- a bird of this class is a mature female chicken (usually more than 10 months of age) with meat less tender than that of a roaster or roasting chicken and nonflexible breastbone tip.	P1300
	Cock or rooster- is a mature male chicken with coarse skin, toughened and darkened meat and hardened breastbone tip.	
	Broiler duckling or fryer duckling- a young duck (usually under 8 weeks of age), of either sex, that is tender-meated and has a soft bill and a soft windpipe.	P3000
Duck	Roaster duckling- a young duck (usually under 16 weeks of age), of either sex, that is tender-meated has a bill that is not completely hardened and a windpipe that is easily dented.	P3100
	Mature duck or old duck- a duck (usually over 6 months of age), of either sex, with toughened flesh, hardened bill and hardened windpipe.	P3200
	Young Goose- may be of either sex, is tender-meated, and has a windpipe that is easily dented.	P4000
Geese	Mature goose or old goose- may be of either sex and has toughened flesh and hardened windpipe.	P4100

Kind of Poultry	Classes	NAMP#
Turkey	Fryer-roaster turkey- a young immature turkey (usually under 16 weeks of age), of either sex, that is tender-meated with soft, pliable, smooth-textured skin, and flexible breastbone cartilage	
	Young Turkey- a turkey (usually under 8 months of age) that is tender-meated with soft, pliable smooth-textured skin and breastbone cartilage that is somewhat less flexible than is a fryer-roaster turkey. Sex designation is optional.	P2000
	Yearling Turkey- a fully matured turkey (usually under 15 months of age) that is reasonably tender-meated and with reasonably smooth-textured skin. Sex designation is optional.	P220010
	Mature turkey or old turkey (hen or tom) - an old turkey of either sex (usually in excess of 15 months of age), with coarse skin and toughened flesh.	P2300
Quail	Quail- game bird, suitable for roasting or broiling if young; otherwise must be braised	P7000

Poultry Cuts				
Cut	Specifications as per <u>Canadian Food Inspection Agency - Meats Cuts Manual - Poultry</u>	NAMP # -- Refer to Meat Buyers Guide for Specifications		
		Chicken	Turkey	Duck Goose
Dressed poultry carcass (whole poultry)	Dressed poultry carcass (whole poultry) means a poultry carcass from which the feathers, hair, head, the feet at the tarsal joints and uropygial gland have been removed and the carcass has been eviscerated.	P1000	P2000	P3000 P4000
Half Poultry	Means one of the two approximately equal portions of a dressed poultry carcass obtained by cutting through the backbones, pelvic bones and keel bone along the median line.	P1008	P2008	P3008 P4008

<i>Cut</i>	<i>Specifications as per <u>Canadian Food Inspection Agency - Meats Cuts Manual - Poultry</u></i>	<i>NAMP # -- Refer to Meat Buyers Guide for Specifications</i>			
		<i>Chicken</i>	<i>Turkey</i>	<i>Duck</i>	<i>Goose</i>
Hind Quarter (Leg Quarter, chicken leg, back attached)	Means the hind (posterior) portion of Poultry Half which is separated from the Front Quarter.	<i>P1030</i>	<i>P2030</i>	<i>P3030</i>	<i>P4030</i>
Wing	That portion of the whole poultry obtained by cutting through the shoulder joint. It includes the wing drumette, the winglet and may include the wing tip.	<i>P1036</i>	<i>P2036</i>	<i>P3036</i>	<i>P4036</i>
Wing Drumette	The proximal portion of the wing which is separated from the whole poultry by cutting through the shoulder joint as described from the winglet by cutting through the elbow joint.	<i>P1037</i>	<i>N/A</i>	<i>N/A</i>	<i>N/A</i>
Winglet	The distal portion of the wing obtained by cutting through the elbow joint. Part of the wing tip may be removed.	<i>P1038</i>	<i>N/A</i>	<i>N/A</i>	<i>N/A</i>
Leg	The portion of the whole poultry obtained by cutting at the natural seam through the hip joint. Includes the thigh and drumstick jointed or disjointed and may include pelvic meat.	<i>P1031</i>	<i>P2031</i>	<i>P3031</i> <i>consists of drumstick and thigh</i>	<i>P4031</i> <i>Consists of drumstick and thigh</i>
Thigh	The portion of the leg which is separated from the whole poultry by cutting at the natural seam through the hip joint and from the drumstick by a straight cut through the knee joint. May include pelvic meat but shall exclude pelvic bones, back skin, abdominal skin and excessive fat.	<i>P1033</i> <i>P1034 (with back attached)</i>	<i>P2033</i>	<i>P3033</i>	<i>P4033</i>
Drumstick	The distal portion of the leg which is separated from the thigh by a straight cut through the knee joint. Normal mass range	<i>P1035</i>	<i>P2035</i>	<i>P3035</i>	<i>P4035</i>

Cut	Specifications as per <u>Canadian Food Inspection Agency - Meats Cuts Manual - Poultry</u>	NAMP # -- Refer to Meat Buyers Guide for Specifications			
		Chicken	Turkey	Duck	Goose
Breast (Full Breast)	The portion of the whole poultry which is separated from the wing, from the neck, from the back and from the hind quarter. The breast includes the “Y” shaped ends of the ribs and excludes the neck skin.	P1012 with rib P1013 without ribs	P2012 with ribs P2013 without ribs	P3012 with ribs P3013 without ribs	P4012 with ribs P4013 without ribs
Half Breast	One of the two approximately equal portions of a full breast obtained by cutting through the breast bone along the median line.	P1014 with ribs P1013 without ribs	P2014 with ribs P2015 without ribs	P3014 P3015 without ribs	P4014 with ribs P4015 without ribs
Breast Fillet	The round, elongated fusiform muscle found on each side of the keel bone (sternum).	N/A	N/A	N/A	N/A
Whole back	The portion of the whole poultry which is separated from the breast. It includes the neck, thoracic vertebrae, pelvic bones and tail. It may include parts of the vertebral ribs	N/A	N/A	N/A	N/A
Back	The portion of the whole back that is separated from the neck. It includes the thoracic vertebrae, pelvic bones and tail.	P1041	N/A	N/A	N/A
Poultry GIBLETS	The liver, the heart or the gizzard or any combination thereof of the same species obtained from a dressed poultry carcass. Fat gall bladder and other entrails or internal organs shall be excluded.	P1043	P2043	N/A	
Additional poultry cuts and modifiers can be found in the Canadian Food Inspection Agency - Meats Cuts Manual for poultry and the NAMP Meat Buyers Guide.					

Applicable regulations and resources for Poultry;
Meat Inspection Act and Meat Inspection Regulations,
Canadian Food Inspection Agency - Food of Animal Origin - Federally Registered Meat Establishments,
Canadian Food and Drug Act and the Canadian Food and Drug Regulations,
Livestock and Poultry Carcass Grading Regulations ,
Recommended Code of Practice- General Principles of Food Hygiene- CODEX ALIMENTARIUS,
Canadian Food Inspection Agency,
Meat Inspection Regulations, 1990,
CFIA's Meat and Poultry Products Manual of Procedures
United States Classes, Standards, and Grades for Poultry
Canadian Food Inspection Agency
Consumer Packaging and Labeling Regulations
Canadian Food Inspection Agency - Meats Cuts Manual - Poultry

Canadian Food Inspection Agency - Meat and Poultry Products
Canada Agricultural Products Act
Canadian Food Inspection Agency - Meat Hygiene Manual of Procedures - Meat Hygiene Directives 2008
USDA- Poultry Grading and Certification
USDA Poultry Grading Manual