



**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**

**SOLICITATION AMENDMENT
MODIFICATION DE L'INVITATION**

The referenced document is hereby revised; unless otherwise indicated, all other terms and conditions of the Solicitation remain the same.

Ce document est par la présente révisé; sauf indication contraire, les modalités de l'invitation demeurent les mêmes.

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 | Amendment No. - N° modif. 004 |
| Client Reference No. - N° de référence du client E6TOR-13RM33 | Date 2016-03-23 |
| GETS Reference No. - N° de référence de SEAG PW-\$TOR-033-6503 | |
| File No. - N° de dossier TOR-3-36254 (003) | CCC No./N° CCC - FMS No./N° VME |
| Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2017-03-31 | |
| 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: Escander, Lisa | Buyer Id - Id de l'acheteur tor003 |
| Telephone No. - N° de téléphone (905) 615-2033 () | 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 |

FQS-6 - Poultry

[FQS-6-01-01 - Table 1: Poultry Types and Classes](#)

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Description

1. **Poultry** is meat derived from dressed carcasses of birds as defined by the [Meat Inspection Act \(R.S.C., 1985, c. 25 \(1st Supp.\)\)](#), and the [Meat Inspection Regulations, 1990 \(SOR/90-288\)](#).
2. The quality of **poultry products** is dependent upon the conditions surrounding various stages in the bird's development through production and processing.
3. Acceptable **poultry** shall have:
 - a. texture and flavour determine the overall quality of the meat;
 - b. standards of quality specify the factors that affect these qualities; and
 - c. factors include conformation, fleshing, fat covering, defeathering, exposed flesh, discolorations, disjointed or broken bones, missing parts from the whole carcasses and freezing defects.
4. Any cut of fresh, chilled and/or frozen **chicken** supplied in Canada must:
 - a. come from a facility licensed and inspected by the [Canadian Food Inspection Agency \(CFIA\)](#). A list of facilities licensed and inspected by the [CFIA](#) can be found at [Search the List of Federally Registered Meat Establishments and their Licensed Operators - \(CFIA\)](#);
 - b. meet all the requirements of the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#);
 - c. be Canada Grade A (unless otherwise specified) or equivalent as per the [Livestock and Poultry Carcass Grading Regulations \(SOR/92-541\)](#) (or the equivalent grade of the country of origin);
 - d. meet all the requirements as outlined in the [Codex Alimentarius - General Principles of Food Hygiene](#);
 - e. come from a facility that meets Hazard Analysis and Critical Control Point (HACCP) system and guidelines criteria as outlined in the Annex to the [Codex Alimentarius - General Principles of Food Hygiene](#);
 - f. be in full compliance with the requirements of the [Canadian Food Inspection Agency \(CFIA\)](#);

- g. be delivered in good condition and show no evidence of damage or deterioration at the time of delivery;
- h. be dressed;
- i. be refrigerated or properly iced;
- j. be of the kind, class, grade, cut, size or weight and type specified;
- k. not exceed the maximum fat content as indicated in the [*Meat Inspection Regulations, 1990 \(SOR/90-288\)*](#);
- l. not have its original weight increased by more than the percentage set out in the [*Meat Inspection Regulations, 1990 \(SOR/90-288\)*](#), 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;
- m. be sound, wholesome, clean and free from foreign matter and from substances toxic or aesthetically offensive;
- n. be individually-wrapped (poultry carcass in a container) to prevent the processed poultry from 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);
- o. have the name of the bird species from which the meat is derived in the product description in lieu of the word **Poultry**;
- p. have good proportion of meat to bone;
- q. have adequate skin covering;
- r. have an absence of feathers; and
- s. be free from discoloration.

5. Any cut of fresh, chilled and/or frozen **poultry** procured from countries other than Canada must:

- a. be procured/supplied only from countries that are permitted to export these poultry products to Canada. The [*Meat Hygiene Manual of Procedures - Canadian Food Inspection Agency \(CFIA\)*](#) provides current information on Countries from which commercial importation of meat products is permitted;
- b. be Canada Grade A (unless otherwise specified) or equivalent as per the [*Livestock and Poultry Carcass Grading Regulations \(SOR/92-541\)*](#) (or the equivalent grade of the country of origin), and/or;
- c. meet all the requirements for the USDA Standards for Grades of **Poultry** as outlined in the [*USDA Grades and Standards for Poultry and Poultry Products*](#) and/or;
- d. 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;

- e. meet all the requirements as outlined in [*Codex Alimentarius - General Principles of Food Hygiene*](#);
 - f. come from a facility that meets Hazard Analysis and Critical Control Point (HACCP) system and guidelines criteria as outlined in the Annex to the [*Codex Alimentarius - General Principles of Food Hygiene*](#);
 - g. be in full compliance with the requirements of the [*Canadian Food Inspection Agency \(CFIA\)*](#); and
 - h. meet all additional criteria listed for purchase of **poultry products** in Canada.
6. The following characteristics are unacceptable:
- a. breasts that are dented, crooked, knobby, v-shaped, or concave;
 - b. backs that are crooked or hunched;
 - c. legs and wings that are deformed;
 - d. bodies that are wedge-shaped;
 - e. thin legs and drumsticks;
 - f. backs that have insufficient flesh to cover the vertebrae and hip bones;
 - g. evidence of protruding feathers;
 - h. bruising with evidence of coagulation or clotting of blood cells;
 - i. discoloration beyond that allowed for in the [*Livestock and Poultry Carcass Grading Regulations \(SOR/92-541\)*](#); and
 - j. freezer-burned products (as evident by discoloration and dehydration of either the poultry skin or the surface of skinless products).

Packaging

7. Every container of **poultry** shall be:
- a. of material strong enough to protect the poultry;
 - b. if constructed of corrugated fiberboard, be sound in construction, clean and free from discolouration and objectionable odours; and
 - c. if constructed of material other than corrugated fiberboard, be suitable for cleaning and disinfection and free from noxious substances and be cleaned and disinfected before being reused.
8. Material used in packing or wrapping processed **poultry** shall not come into contact with the poultry unless the material is:
- a. of a kind that does not impart to processed poultry any noxious quality;
 - b. is durable and effective having regard to the manner in which it is used; and
 - c. will not tear when it is wet.

9. 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 the other poultry bears the same common name and grade name.
10. 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.
11. Every container of processed **poultry** shall be marked in accordance the *Food and Drugs Act (R.S.C., 1985, c. F-27)*, the *Consumer Packaging and Labelling Regulations (C.R.C., c. 417)*, and the *Meat Inspection Regulations, 1990 (SOR/90-288)*, 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 (SOR/92-541)*.

Storage and Distribution

12. **Fresh poultry and poultry parts** shall be chilled to a temperature of 2°C and held at that temperature until delivery.
13. **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.

FQS-6-01-01 - Table 1: Poultry Types and Classes

| Poultry Type | Classes | NAMP# |
|----------------------------|--|-------|
| Chicken¹ | 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 lbs). | 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. | |
| Duck | 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 |
| | 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 |
| Geese | Young Goose - may be of either sex, is tender-meated, and has a windpipe that is easily dented. | P4000 |
| | Mature goose or old goose - may be of either sex and has toughened flesh and hardened windpipe. | P4100 |
| Turkey | Fryer-roaster turkey - a young immature turkey (usually under 16 weeks of age), of either sex, that is | |

¹ 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 flavour and texture.

| Poultry Type | Classes | NAMP# |
|--------------|---|---------|
| | 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 that of 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 |

FQS-6-01-02 - Table 2: Poultry Cuts and Specifications

| Poultry Cuts and Specifications | | | | | |
|---|--|---|--------|-------|-------|
| Cut ² | Specifications as per <i>Canadian Food Inspection Agency (CFIA) - Poultry - Meat Cuts Manual</i> | NAMP # [Refer to the <i>Meat Buyer's Guide</i> 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 |

² **Note:** Chicken Breast, Boneless is a modified version of a half breast described in the Poultry Cuts table above. It is to be supplied in 180 gram (6 ounce) size unless otherwise specified.

| Poultry Cuts and Specifications | | | | | |
|--|---|---|--------|--|--|
| Cut ² | Specifications as per <i>Canadian Food Inspection Agency (CFIA) - Poultry - Meat Cuts Manual</i> | NAMP # [Refer to the <i>Meat Buyer's Guide</i> for Specifications] | | | |
| | | Chicken | Turkey | Duck | Goose |
| Hind Quarter (Leg Quarter, chicken leg, back attached) | Means the hind (posterior) portion of Poultry Half which is separated from the Front Quarter. | P1030 | P2030 | P3030 | P4030 |
| 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. | P1036 | P2036 | P3036 | P4036 |
| 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. | P1037 | N/A | N/A | N/A |
| Winglet | The distal portion of the wing obtained by cutting through the elbow joint. Part of the wing tip may be removed. | P1038 | N/A | N/A | N/A |
| 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. | P1031 | P2031 | P3031 [consists of drumstick and thigh] | P4031 [consists of drumstick and thigh] |
| Thigh | The portion of the leg which is separated from the whole poultry by cutting at the natural | P1033 P1034 (with back attached) | P2033 | P3033 | P4033 |

| Poultry Cuts and Specifications | | | | | |
|---------------------------------|--|---|---|--|---|
| Cut ² | Specifications as per <i>Canadian Food Inspection Agency (CFIA) - Poultry - Meat Cuts Manual</i> | NAMP # [Refer to the <i>Meat Buyer's Guide</i> for Specifications] | | | |
| | | Chicken | Turkey | Duck | Goose |
| | 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. | | | | |
| Drumstick | The distal portion of the leg which is separated from the thigh by a straight cut through the knee joint. Normal mass range. | P1035 | P2035 | P3035 | P4035 |
| 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 ribs 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 | N/A | N/A | N/A | N/A |

| Poultry Cuts and Specifications | | | | | |
|---------------------------------|--|---|--------|------|-------|
| Cut ² | Specifications as per <i>Canadian Food Inspection Agency (CFIA) - Poultry - Meat Cuts Manual</i> | NAMP # [Refer to the <i>Meat Buyer's Guide</i> for Specifications] | | | |
| | | Chicken | Turkey | Duck | Goose |
| | vertebrae, pelvic bones and tail. It may include parts of the vertebral ribs. | | | | |
| 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 | |
| Neck | The front (anterior) portion of the whole back or carcass obtained by cutting near the shoulder joint (approximately through the twelfth (12th) cervical vertebra). It may include the skin. | P1042 | P2042 | N/A | N/A |

Note: Additional poultry cuts and modifiers can be found in the [Canadian Food Inspection Agency \(CFIA\) - Poultry - Meat Cuts Manual](#) and [The Meat Buyer's Guide Online](#).

FQS-6-02 - Further Processed Poultry Products

FQS-6-03 - Cooked Chicken

Description

14. Chicken is available cooked whole or in various other cooked forms such as strips, whole boneless, skinless breasts and cooked chicken must be prepared from chicken that complies with the standard for poultry.

15. Chicken is available diced in several forms: white meat, dark meat and as a mixture of white and dark meat, sold in varying ratios of white to dark.

16. Diced Cooked Chicken supplied must be 100 per cent white meat without any skin or bones, seasonings or additives. It must be available in a diced size of approximately 5 mm. It must be fully-cooked, individually quick frozen and bulk packed.

17. Diced Chicken is unacceptable if:

- a. it contains skin and bones;
- b. the product shows signs of previous thawing; and
- c. the dice is too large or irregular.

FQS-6-04 - Turkey, Ground

Description

18. Ground turkey is a mixture of white and dark turkey meat with some remaining skin and fat that is ground by mechanical means. Ground turkey should be manufactured from whole muscle material such as drumstick, thighs, neck, etc., with all components (e.g. skin and adhering fat, in natural proportions). Ground turkey is usually of a light pink colour and holds together well.

19. Ground turkey is often used as a substitute for ground beef to make a healthier choice recipe. Often, an adjustment to the spices in the recipe is required since ground turkey is milder than ground beef.

20. Because of the short shelf life of ground poultry products, ground turkey should be provided frozen.

21. Ground turkey provided must be:

- a. made from fresh, not previously frozen meat;
- b. skinless and boneless;
- c. extra lean, containing not more than 10 per cent fat; and
- d. free of additives.

Applicable Regulations and Resources for [Poultry Products]

[Meat Inspection Act \(R.S.C., 1985, c. 25 \(1st Supp.\)\)](#)

[Meat Inspection Regulations, 1990 \(SOR/90-288\)](#)

[Search the List of Federally Registered Meat Establishments and their Licensed Operators - \(CFIA\)](#)

[Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#)

[Livestock and Poultry Carcass Grading Regulations \(SOR/92-541\)](#)

[Codex Alimentarius - General Principles of Food Hygiene](#)

[Codex Alimentarius – Code of Hygienic Practice for Meat](#)

[Meat Hygiene Manual of Procedures - Canadian Food Inspection Agency \(CFIA\)](#)

[Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#)

[Canadian Food Inspection Agency \(CFIA\)](#)

[Canadian Food Inspection Agency \(CFIA\) - Poultry - Meat Cuts Manual](#)

[Canadian Food Inspection Agency \(CFIA\) - Meat and Poultry Products](#)

[USDA Grades and Standards for Poultry and Poultry Products](#)

[The Meat Buyer's Guide Online](#)