

**Defense Commissary Agency  
Technical Data Sheet for  
Fresh Milk Products  
May 2009**

**I. POLICY**

A. This represents technical data applicable to fresh dairy items procured by the Defense Commissary Agency (DeCA). Commissary Management and Medical Food Inspection activities will ensure uniform application of procedures as detailed in this technical data sheet and applicable regulations. The Defense Commissary Agency, Resale Contracting (PSMC) will exercise control of the procedures outlined herein to assure a uniform program throughout the agency.

B. Commissary Management shall advise DeCA Resale Contracting Division of any difficulties encountered in applying these procedures. DeCA's intent is to obtain an acceptable degree of product by relying on the contractor's quality control system to the maximum extent practicable.

C. The Government may verify the contractor's findings and notify the contractor when his system is considered unreliable. Government personnel will provide contractor quality control or production data only to the DeCA Contracting Officer. Access to military or other federal/state examination and test data will be limited to concerned government agencies. Nonconforming test results will be provided to the contractor after the assigned Contracting Officer approves a written request.

**II. MARKING, PACKAGING, PACKING AND EQUIPMENT**

A. All shipping cases and palletized/containerized loads shall be marked in accordance with accepted commercial practices. Labeling and current Universal Product Code (UPC) is required. To ensure that the contractor's system is reliable, the government reserves the right to perform verification testing of each component. When the Contracting Officer determines that the materials do not meet contract requirements based on recognized statistical methods, the contractor's system is considered unreliable. The Contracting Officer shall advise the contractor of any deficiencies that have rendered the contractor's system unreliable. An unreliable contractor is responsible for all costs incurred by the government for the testing of any product. The Contracting Officer will determine and notify the contractor when to resume performance after his product reliability has been reestablished.

B. Utilizing good manufacturing practices, each product to be delivered will be marked (coded) with the manufacture or expiration date. If necessary, prior to the first delivery, the contractor shall provide to the receiving officer and the destination inspector a key to the code system being used, which clearly explains the actual manufacture or expiration date. The contractor shall not change the code symbols, code system or explanation thereof without the advanced written approval of the Contracting Officer.

C. Items supplied under this contract are required to originate from sources that meet or are equivalent to the requirements of the current edition of the U.S. Public Health Service/FDA Grade "A" Pasteurized Milk Ordinance, Publication No.229.

**III. BOSSY CARTS**

A. When required, the contractor shall deliver product for CONUS locations on contractor-owned bossy carts. Contractor-owned bossy carts will be free from repair, and will remain in good, clean condition. Contractor-owned carts that are beyond repair will be removed from the commissary, and replaced.

B. Government-owned bossy carts will be furnished by the commissary at some locations, and furnished to the contractor for use under this contract as Government Furnished Equipment (GFE). The contractor shall advise store management personnel of government owned carts that are worn and/or in need of repair or replacement. Contractor-owned carts will be loaded at origin, delivered during normal operating hours as required in the contract.

C. The contractor is required to load and unload the bossy carts at destination. Regardless of ownership, the contractor will clean the bossy carts as needed, or when directed by the Store Director, in order to maintain the carts in a sanitary condition. The contractor's truck must be equipped with a power jack, if needed to unload shipment.

#### IV. PRODUCT SHELF LIFE

The *minimum* remaining shelf life of the product on delivery will be as follows:

Milk, Whole	10 days
Milk, Skim/Low Fat	10 days
Milk, Chocolate	10 days
Chocolate Drink	10 days
Cream	10 days
Half & Half	10 days
Eggnog	10 days
Cottage Cheese	10 days
Cultured Yogurt/Sour Cream Dip	10 days
Yogurt	10 days
Buttermilk	10 days
Sour Cream	10 days
Cheese and cheese products	50% of remaining shelf life
Specialty Items	50% of remaining shelf life

#### V. TEMPERATURE REQUIREMENTS

A. The internal temperature of fresh product at time of shipment (origin), and delivery (destination), shall be no less than 32 degrees Fahrenheit (0 degrees Centigrade), and no more than 41 degrees Fahrenheit (7 degrees Centigrade). This applies to the center (deepest part) of the product. Product shall not show any evidence of having been frozen.

B. Authorized DeCA representatives may examine product at destination to ensure compliance with temperature requirements specified herein. The Government may examine product for temperature requirements at origin. Temperatures may be taken in any manner (including between individual containers or packages), which will give equivalent results. If a nonconformance results, additional temperatures will be taken from the center of the product as specified below.

C. Sufficient temperature readings of individual items and different size containers shall be taken representatively to ensure that requirements are met. Temperatures should be taken from the front, middle, and rear of each load. If any individual sample result exceeds 46 degrees Fahrenheit, the line item represented will be rejected even if the average conforms.

#### VI. INSPECTION AND ACCEPTANCE

DeCA does not require routine testing of any dairy products. When directed by the Contracting Officer, dairy items may be examined and tested for wholesomeness and quality. Testing for chemical characteristics will be done to ensure product complies with USPHS Publication No. 229 and CFR Title 21.

#### VII. DISPOSAL OF OUT DATED OR DAMAGED PRODUCT

Product that has reached its use by date or is damaged to the point where the product can not be sold must be disposed of in a manner approved by the Base Commander or Local Ordnance. Disposal of fluid milk into the store's drainage system may not be appropriate or acceptable with Base or State Regulations. Disposal of cultured

dairy products in the garbage bin may cause an insect or rodent problem for the surrounding areas. Placing of out dated and damaged product into a closed rendering container and then having the product removed by a disposal contractor may be the preferred solution.

#### VIII. REFERENCES

- A. Federal Regulation  
Title 21, Code of Federal Regulations (CFR)
- B. U.S. Public Health Service/FDA Grade "A" Pasteurized Milk  
Ordinance Publication No.229
- C. Commercial Item Descriptions  
A-A-20338, October 31, 2001, Milks, Fluid  
A-A-20251, January 18, 2002, Cream, Eggnog, Half –And-Half, and Sour Cream  
A-A-20154A, June 30, 1994, Cottage Cheese
- D. American National Standard, Sampling Procedures and  
Table for Inspection by Attributed, ANSI/ASQC Z1.4-1993