

STATE OF OHIO
DEPARTMENT OF ADMINISTRATIVE SERVICES
GENERAL SERVICES DIVISION
OFFICE OF PROCUREMENT SERVICES
4200 SURFACE ROAD, COLUMBUS, OH 43228-1395

AMENDMENT FOR CHANGE
AMENDMENT NO. 1

TO: LIMITED DISTRIBUTION – DEPARTMENT OF EDUCATION, OFFICE FOR SAFETY, HEALTH, AND NUTRITION, 25 SOUTH FRONT STREET, THIRD FLOOR, COLUMBUS, OH 43215

FROM: HUGH QUILL, DIRECTOR, DEPARTMENT OF ADMINISTRATIVE SERVICES

SUBJECT: TERM CONTRACT - CHICKEN PRODUCTS PROCESSED USING USDA COMMODITY CHICKEN

Attached are pages 9 and 14 to this contract. Remove these pages from the existing contract and replace with the attached pages on the effective and/or revision date.

This amendment is issued to notify of clarification of paragraph II.D. (Wing Credit) by mutual agreement between the state and the contractor retroactive to July 1, 2009 and addition of a Summary of Amendments.

All other prices, terms and conditions remain unchanged.

Questions regarding this Amendment and/or the Requirements Contract may be directed to:

Elizabeth Lind, CPPB
elizabeth.lind@das.state.oh.us

This Amendment, the main Requirements Contract and any additional amendments thereto are available from the DAS Web site at the following address:



<http://www.ohio.gov/procure>

Affected Contractor(s):

145647
Pilgrim's Pride Corp.
244 Perimeter Center Parkway, NE
Atlanta, GA 30346
everett.kuglar@pilgrimspride.corp

SPECIFICATION (Cont'd.)

27. The individual pieces shall not exhibit overcooking or have undue flaking of the batter/breading or separation of the meat and shall not be soggy, oily, or dry.
28. The nuggets, patties, and strips shall be free of rancidity and from metallic, overcooked, burnt, scorched, bitter and other tastes or odors foreign to properly prepared and cooked product.
29. The finished product shall have a uniform brown color in accordance with the guidelines contained in the color control breaded chicken samples as prepared by the USDA, Poultry Division.
30. No monosodium glutamate may be used in the processing of these products.
31. All five (5) end products specified herein shall be processed from the same meat block formulation.
32. Spices shall be added to the batter/breading only to create the chicken patties and strips.
33. The spice profile for breaded chicken patties and strips shall be similar to the spice profile used for these items in the commercial marketplace when purchased at a fast food restaurant.

C. Preparation and Processing

1. All preparation and processing described herein shall occur subsequent to the date of award. The product shall be produced, processed and stored in plants regularly operating under the Poultry Inspection Regulations. Quality assurance and specification requirements for the specified item(s) shall be determined by the USDA, AMS, Poultry Division in accordance with USDA procedures.
2. Boned meat used in the preparation of further processed items shall be examined prior to blending or cooking. The boned meat shall be free of bruises, tendons, cartilage, and blood clots exceeding 0.3 inches in any dimension.
3. In addition, bone and hard tendons less than 0.3 inches may not exceed the tolerances listed in Sample Plan II of the Poultry Grader's Handbook. Sample size shall be as specified in Sample Plan II for the above listed attributes.
4. Commodity chicken shall be processed by contractor as soon as possible from time of receipt from USDA, in accordance with USDA guidelines.
5. The end product shall be frozen to a temperature of 0° F. or lower within seventy-two (72) hours of the beginning of the freezing process and shall be in accordance with USDA grading procedures.

* D. Wing Credit

Finished chicken products shall consist of battered/breaded chicken nuggets, patties and strips. The sale of any byproduct shall accrue to the benefit of the state of Ohio. No wing meat will be processed into battered/breaded chicken nuggets, patties and strips. Wings will be credited to the Ohio Department of Education, Office for Safety, Health and Nutrition as documentation becomes available from the USDA. Invoice shall show a credit of the prevailing Urner Barry Price-Current market price for wings on the date of processing.

E. Guaranteed Minimum Return

All bid responses shall utilize guaranteed minimum return. No bid response offering standard yield processing of chicken will be deemed acceptable.

F. USDA Certification

1. As part of Option 2 coverage, the USDA, AMS, Poultry Division grader shall continuously monitor the processing and fabrication procedures. Product shall be processed under continuous USDA supervision.

* Denotes revision

SUMMARY OF AMENDMENTS

Amendment Number	Revision Date	Description
1	07/01/09	To notify of clarification of paragraph II.D., page 9, retroactive to July 1, 2009 by mutual agreement of the state and the contractor and to add a Summary of Amendments