BE SPECIFIC

WRITING SPECIFICATIONS FOR FOOD SERVICE PROGRAMS

Geriann Headrick, Program Specialist
October, 2019
**What is a Specification**

**specification** noun

spec-i-fi-ca-tion | \,spe-sə-fə-ˈkə-shən\, \,spes-ə-

**Definition of specification**

1  : the act or process of specifying

2  a  : a detailed precise presentation of something or of a plan or proposal for something—usually used in plural

   b  : a statement of legal particulars (as of charges or of contract terms)

   also  : a single item of such statement

   c  : a written description of an invention for which a patent is sought
Why are they Important?

- Set of instructions
- Defines quality and standards
- Ingredients clearly defined
- Requirements for delivery set
- Used to support cost/budget
Why are they important?

- Money saver
- For you and your vendor
It’s All About the Money

- Write specification for intended use
It’s All About the Money

- Consider the season
It’s All About the Money

Grade
It’s All About the Money

Case Pack
- 2/10#
- 4/5#
- 6/10#
- 8/10#

Case Size
- 10#
- 20#
- 40#
- 80#
It’s All About the Money

- Nutrient Standards
It’s All About the Money

▶ Quantity
It’s All About the Money

- Main ingredients
It’s All About the Money

Meal Pattern

<table>
<thead>
<tr>
<th>Breakfast Meal Pattern</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
</tr>
<tr>
<td>Grades K-5</td>
</tr>
<tr>
<td>Food Components</td>
</tr>
<tr>
<td>(minimum per day)</td>
</tr>
<tr>
<td>Fruits (cups) (^{bc} )</td>
</tr>
<tr>
<td>Vegetables (cups) (^{bc} )</td>
</tr>
<tr>
<td>Dark green</td>
</tr>
<tr>
<td>Red/Orange</td>
</tr>
<tr>
<td>Beans and peas (legumes)</td>
</tr>
<tr>
<td>Starchy</td>
</tr>
<tr>
<td>Other</td>
</tr>
<tr>
<td>Grains (oz eq) (^{a} )</td>
</tr>
<tr>
<td>Meats/Meat Alternates (oz eq) (^{a} )</td>
</tr>
<tr>
<td>Fluid milk (cups) (^{a} )</td>
</tr>
</tbody>
</table>

Other Specifications: Daily Amount Based on the Average for a 5-Day Week

| Min-max calories (kcal) \(^{a} \) | 350-500 | 400-550 | 450-600 |
| Saturated fat (% of total calories) \(^{a} \) | <10 | <10 | <10 |
| Sodium Target 1 (mg) \(^{a} \) | ≤540 | ≤600 | ≤640 |
| Trans fat \(^{a} \) | Nutrition label or manufacturer specifications must indicate zero grams of trans fat per serving. | | |
It’s All About the Money

Child Nutrition Label

Pizza

Cheese Pizza

Each 5.00 oz portion of Cheese Pizza provides 2.00 oz equivalent meat alternate, 1/4 cup serving of vegetable, and 1.50 servings of bread alternate for the Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 06/04**).
It’s All About the Money

- Delivery needs
  - Temperature
  - Fresh
  - Frozen
Quality

- Quality = permanent or unchanged factors
  - Color
  - Shapes
  - Size
Quality Examples
Condition

- Physical factors
  - Bruising
  - Color
  - Frozen
  - Shape
Condition
Example
Right Product – Right Price

- Determine need
- What is available
- Intended use
- Receiving and production
Determine Need

- Look at menu
- Product on hand
- USDA foods
- Consider how product will be served
Availability

- In season cost less
- Might be available locally
- Use marketing services to identify trends
Characteristics of a Specification

- Tell vendors what quality you want
  - Apples to apples

- Measurable
  - What was ordered is what was received
Poor Specifications

- Limit competition
- Increase cost but not value
- May result in low quality
- May decrease product yield
- Availability may increase cost
Receiving

- Receiving staff
  - Know what was ordered
  - Understand if delivered product is the right product
- Training
Resources

- Agricultural Marketing Service
- www.ams.usda.gov
Agricultural Marketing Services

Grades and Standards

The USDA grade shields, official seals and labels are reputable symbols of the quality and integrity of American agricultural products. Large-volume buyers such as grocery stores, military institutions, restaurants, and even foreign governments use the quality grades as a common "language," making business transactions easier.

The USDA shields and labels assure consumers that the products they buy have gone through a rigorous review process by highly-skilled graders & auditors that follow the official grade standards and process standards developed, maintained and interpreted by USDA’s Agricultural Marketing Service.

Learn more about our labels, download our labeling fact sheet.

News & Announcements

- 09/30 USDA Reaches Consent Decision and Civil Penalty with Green Bay Dressed Beef LLC, for Packers and Stockyards Act Violations
- 09/27 USDA Establishes Regional Cattle and Carcass Grading Correlation and Training Centers
- 09/23 USDA Reaches a Packers and
Resources

theicn.org

Procuring Local Foods for Child Nutrition Programs
Resources

- Theicn.org
  - Produce Safety
    - https://theicn.org/icn-resources-a-z/produce-safety/
  - Apples – Watermelon
Resources

- USDA Foods in Schools
  - Programs – USDA Foods in Schools – Technical Assistance & Guidance – Fact Sheets
    - (Fruits, vegetables, grains, meat/meat alternate and other foods)
Categorized by food type, the USDA Foods Product Information Sheets describe the items expected to be available for schools and institutions participating in the Child and Adult Care Food Program, the National School Lunch Program, the Summer Food Service Program, and other child nutrition programs.

- Fruits
- Grains
- Meat/Meat Alternates
- Vegetables
- Other Foods

03/04/2019
100158—Beef, Fine Ground, 85/15, Frozen

Category: Meat/Meat Alternate

PRODUCT DESCRIPTION
This item is 85/15 fine ground beef. This product is in 40 pound cases containing four 10-pound vacuum-sealed packages.

CREDITING/YIELD
- One case of ground beef provides approximately 478 1.34-ounce portions.
- CN Crediting: One 1.34-ounce portion of 85/15 raw ground beef credits as 1 ounce equivalent meat/meat alternate.

CULINARY TIPS AND RECIPES
- Ground beef can be cooked and used in a variety of dishes such as spaghetti sauce, tacos, chili, casseroles, and pasta dishes.
- For more culinary techniques and recipe ideas visit NFSMI or Team Nutrition.

NUTRITION FACTS
Serving size: 1.34 ounces (38g)/1 MMA 85/15 raw ground beef

<table>
<thead>
<tr>
<th>Amount Per Serving</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>82</td>
</tr>
<tr>
<td>Total Fat</td>
<td>6g</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>2g</td>
</tr>
<tr>
<td>Trans Fat</td>
<td>1g</td>
</tr>
<tr>
<td>Cholesterol</td>
<td>26mg</td>
</tr>
<tr>
<td>Sodium</td>
<td>25mg</td>
</tr>
<tr>
<td>Total Carbohydrate</td>
<td>0g</td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>0g</td>
</tr>
<tr>
<td>Sugars</td>
<td>0g</td>
</tr>
<tr>
<td>Protein</td>
<td>7g</td>
</tr>
</tbody>
</table>

Source: USDA National Nutrient Database
Questions

- Child and Adult Nutrition Services
  - Geriann Headrick
  - geriann.headrick@state.sd.us
  - 605-773-4718

- Office number
  - 605-773-3413
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1400 Independence Avenue, SW
Washington, D.C. 20250-9410;

(2) Fax: (202) 690-7442; or

(3) Email: program.intake@usda.gov.

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Specifications Training
October 8, 2019

Professional Standards – Specifications
2410 Product Specification
1 hour
October 8, 2019

Provided by Child and Adult Nutrition Services
State of South Dakota