

METRIC

A-A-20291A

July 13, 2011

SUPERSEDING

A-A-20291

January 8, 1999

COMMERCIAL ITEM DESCRIPTION

CAULIFLOWER, FRESH CUT, READY-TO-EAT

The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description (CID).

1. SCOPE. This CID covers fresh cut, ready-to-eat cauliflower (cauliflower), packed in commercially acceptable containers, suitable for use by Federal, State, local governments and other interested parties.

2. PURCHASER NOTES.

2.1 Purchasers shall specify the following:

- Style(s), size(s), color(s), and agricultural practice(s) of cauliflower required (Sec. 3).
- When salient characteristics need to be verified (Sec. 5).
- When microbiological requirements are different than specified (Sec. 6.1).
- When microbiological requirements need to be verified (Sec. 6.4).
- Manufacturer's/distributor's certification (Sec. 9.4) or USDA certification (Sec. 9.5).

2.2 Purchasers may specify the following:

- Good Agricultural Practices and/or Good Handling Practices (GAP&GHP) Audit (Sec. 9.1).
- Food Defense Section 9.2: Food Defense System Survey (FDSS) (Sec. 9.2.1 or Food Defense Addendum to Plant Systems Audit (PSA), 9.2.2 with 9.3.1) or (Sec. 9.2 with 9.3.2).
- Manufacturer's quality assurance (Sec. 9.3 with 9.3.1) or (Sec. 9.3 with 9.3.2) or (Sec. 9.3 with 9.3.3).
- Packaging requirements other than commercial (Sec. 10).

3. CLASSIFICATION. The cauliflower shall conform to the following list which shall be specified in the solicitation, contract, or purchase order. The cauliflower used shall

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originate from crops grown, processed, and packed in the United States, its territories, or possessions.

Styles, sizes, colors, and agricultural practices.

Style I - Florets

Size A - 1.91 to 6.99 cm diameter (3/4 to 2-3/4 in diameter) at the widest part of the crown with 10 percent or less over 6.99 cm (2-3/4 in) and no more than 10 percent less than 1.91 cm (3/4 in) and a length of 1.91 to 6.99 cm (3/4 to 2-3/4 in) with 10 percent or less of the florets having a length over 6.99 cm (2-3/4 in).

Size B - Other

Style II - Crowns

Style III - Other

Color 1 - White cauliflower

Color 2 - Green cauliflower

Color 3 - Orange cauliflower

Color 4 - Purple cauliflower

Color 5 - Other

Agricultural practice a - Conventional

Agricultural practice b - Organic (100 percent)

4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products *shall meet the requirements of the:*

- Salient characteristics (Sec. 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer's/distributor's product assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 10).

5. SALIENT CHARACTERISTICS.

5.1 Definitions.

5.1.1 Ready-to-eat. Product intended for consumption by general public and to be consumed directly from the container without washing or other preparation. Product may be cooked by the end user if so desired.

5.1.2 Good Agricultural Practices (GAPs) and Good Handling Practices (GHPs). GAPs and GHPs refer to general practices to reduce microbial food safety hazards in cauliflower, as described in sections of the current Food Drug Administration (FDA) “*Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables*” that are applicable to the production and harvesting activities of cauliflower.

5.2 Cauliflower. The cauliflower shall be bright in color. Cauliflower shall be compact, fresh and firm to the touch and not tough, fibrous, or mushy. The cauliflower shall be prepared from U.S. Commercial Grade or better of the U.S. Standards for Grades of Cauliflower for Processing.

5.3 Processing. The cauliflower shall be grown, harvested, packed and transported in accordance with the U.S. FDA’s Guidance for Industry: Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables (<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProduceandPlanProducts/ucm064574.htm>). The cauliflower should be processed in accordance with current Good Manufacturing Practices (GMP) (21 Code of Federal Regulations (CFR) Part 110) and FDA’s Guidance for Industry: Guide to Minimize Microbial Food Safety Hazards of Fresh-cut Fruits and Vegetables (<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProduceandPlanProducts/ucm064458.htm>). The cauliflower shall be transported to warehouse, bagged or boxed and shipped in accordance with FDA’s Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance (<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm>).

5.4 Organic cauliflower. When organic cauliflower is specified in the solicitation, contract, or purchase order, the produce shall be grown following organic agricultural practices and processed in accordance with the requirements of the National Organic Program (7 CFR Part 205). A certificate of organic operation shall be provided to verify that the product was produced and processed in accordance with the National Organic Program requirements. The use of “100% organic,” “organic,” and “made with organic (specified ingredients or food group(s))” shall comply with the product composition requirements as listed in 7 CFR § 205.301. Non-synthetic and synthetic substances allowed in organic handling are listed in 7 CFR § 205.605, National List of Allowed and Prohibited Substances.

5.5 Finished product.

5.5.1 Flavor and odor. Cauliflower shall possess good, normal characteristic flavor and odor. The finished cauliflower shall be free from objectionable flavors and odors of any kind.

5.5.2 Color. The cauliflower shall possess good, bright, color characteristic for the color type. Color 1 shall possess a uniformly bright white to creamy white color. Color 2 shall

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possess a uniformly bright light green color. Color 3 shall possess a uniformly bright golden to light orange color. Color 4 shall possess a uniformly bright blue to purple color.

5.5.3 Texture/ character/ maturity. Curds shall be fresh, firm and crisp, and stems shall not be excessively elongated. Unless otherwise specified in the solicitation, contract, or purchase order, fuzziness or riciness shall be limited to no more than 10 percent by weight. Finished product shall not be tough, fibrous, slimy, or mushy and shall be free from tough core.

5.5.4. Defects. The presence of any defects such as, but not limited to: discoloration, compactness, and soft or wet decay shall not exceed 10 percent by weight.

5.5.5 Foreign material. The prepared fresh-cut cauliflower shall be free from foreign material including, but not limited to: soil, sand, grit, metal, glass, wood, paint, insects and the *presence of any* natural or unavoidable defects in foods shall not exceed defect action levels established by the FDA.

5.5.6 Temperatures. The cauliflower shall be kept under refrigeration to maintain quality. Unless otherwise recommended, preparation, storage, and delivery temperatures shall not be lower than 0°C (32°F) but not more than 5°C (41°F).

5.5.7 Shelf life. Unless otherwise specified in the solicitation, contract, or purchase order, shelf life from time of processing shall not be less than 14 days.

5.5.8 Packaging. The cauliflower may be packaged using Modified Atmosphere Packaging (MAP) or vacuum packaging to retain quality. Packaging shall not be bloated to the extent that the bag is on the verge of rupturing or otherwise opening. Product packaged seals or seams shall be free from any entrapped product. Product shall be free from excessive “free” liquid. Labeling and packaging shall meet all applicable FDA requirements and contain a code which allows traceability of the product in the event of a recall.

6. ANALYTICAL REQUIREMENTS.

6.1 Microbiological requirements. Unless otherwise specified in the solicitation, contract, or purchase order, microbiological requirements for cauliflower shall be as follows:

<u>Test</u>	<u>Tolerance</u>
<i>Salmonella</i>	Shall be negative
<i>E. coli</i> /Coliforms	Less than 3 per gram using Most Probable Number (MPN) technique or less than 10 Colony Forming Units (CFU) per gram. <u>1</u>

<u>Test</u>	<u>Tolerance</u>
<i>E. coli O157:H7</i>	Shall be negative
Non-O157:H7 STEC <u>2/</u>	Shall be negative
Coagulase positive <i>Staph. aureus</i>	Less than 3 per gram using MPN technique or less than 10 CFU per gram. <u>1/</u>
<i>Listeria monocytogenes</i>	Shall be negative

1/ Findings indicate zero colonies (CFU) per plate or zero tubes producing gas for MPN.

2/ Shiga-toxin *Escherichia coli* (STEC).

6.2 Product verification. When USDA verification of microbiological requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed. Microbiological testing shall be performed on a composite sample derived from a single lot or consignment. The composite shall be composed of fifteen representative 25 g (1 oz) subsamples taken from a minimum of two bags of cauliflower such that the total weight sampled is 1.36-2.27 kg (3-5 lb) (e.g. four 7-12 oz. bags or two 5 lb bags). The combined minimum weight of all of the subsamples used to establish the composite shall be 375 g (~14 oz).

6.3 Test portion size. The test portions shall be derived from the composite sample specified in Sec. 6.2. The test portion size for testing *Salmonella* and coagulase positive *Staph. aureus* shall be 25 g (1 oz). The test portion size for testing coliforms, *E. coli O157:H7*, non-O157:H7 STEC, and *Listeria monocytogenes* shall be 50 g (2 oz).

6.4 Microbiological testing. When specified in the solicitation, contract, or purchase order, the analyses shall be made in accordance with the following methods from the Official Methods of Analysis of the AOAC International or as specified below.

<u>Test</u>	<u>Method</u>
<i>Salmonella</i>	967.27, 996.08, 2001.08, 2003.09, 2004.03, or Section C-7, Ch 5 <u>3/</u>
<i>E.coli</i> /Coliforms	991.14, 2000.15 <u>4/</u> or Sections C, D, F, Ch 4 <u>3/</u>
<i>E. coli O157:H7</i>	2000.13 or Section K, Ch 4a <u>3/</u>

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<u>Test</u>	<u>Method</u>
Non-O157:H7 STEC	Ch 4a: Diarrheagenic <i>Escherichia coli</i> <u>3/</u> or U.S. Food Emergency Response Network (FERN) SOP No: FERN-MIC.0003.00a-d <u>5/</u>
Coagulase positive <i>Staph. aureus</i>	975.55, 987.09, 2001.05, 2003.07, or Direct Plate, Count, Ch 12 <u>3/</u>
<i>Listeria monocytogenes</i>	999.06, 2003.12, 2004.02 or Sections C, D, E, Ch 10 <u>3/</u>

3/ 8th Edition, FDA Bacteriological Analytical Manual (BAM) or the FDA BAM Online.

4/ Only coliforms shall be reported if AOAC Official Method of Analysis 2000.15 is used.

5/ SOP No: FERN-MIC.0003.00a-d, “Procedures for the Detection of Shiga-toxin *Escherichia coli* (STEC), serotype O157 and non-O157 in Food” is available from FERN Laboratories online through <http://fernlab.org/>.

6.5 Test results. The test results for *Salmonella*, *Listeria monocytogenes*, *E. coli O157:H7* and Non-O157:H7 STEC shall be reported as positive or negative. The test results for *E. coli*/coliforms and coagulase positive *Staph. aureus* shall be reported to the nearest MPN per gram or to the nearest CFU per gram. Any results not conforming to the microbiological requirements shall be cause for rejection of the lot.

7. MANUFACTURER’S/DISTRIBUTOR’S PRODUCT ASSURANCE. The manufacturer/distributor shall certify that the cauliflower provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same cauliflower offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

8. REGULATORY REQUIREMENTS. The delivered cauliflower shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of cauliflower within the commercial marketplace. Delivered cauliflower shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act; the Fair Packaging and Labeling Act; the Perishable Agricultural Commodities Act (PACA); and regulations promulgated thereunder.

9. QUALITY ASSURANCE PROVISIONS. *Purchaser shall specify 9.4 or 9.5; purchaser may specify 9.1, or 9.2.1, or 9.2.2, or 9.2.2 with 9.3.1, or 9.3 with 9.3.1, or 9.3 with 9.3.2, or 9.3 with 9.3.3.*

9.1 GAP and/or GHP audit verification program. When required in the solicitation, contract, or purchase order, a GAP and/or GHP Audit shall be conducted by USDA, Agricultural Marketing Service (AMS), Fruit and Vegetable Programs (FV), Fresh Products Branch (FPB). The audit program consists of one initial audit, and at least one unannounced audit depending on how long the facility is in operation during a growing season. *(This is a voluntary program established to verify a participant's adherence to the FDA's "Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables" and does not guarantee a safe product). For further information, see section 12.1.1 and 12.4.2.*

9.2 Food defense. When required in the solicitation, contract, or purchase order, USDA, AMS, FV, Processed Products Branch (PPB) will conduct an assessment of a facility's compliance with Food Defense requirements. Food Defense requirements include a documented and operational food defense plan that provides for the security of a plant's production processes and includes the storage and transportation of pre-production raw materials and other ingredients and post-production finished product. The plan shall address the following areas: (1) food security plan management; (2) outside and inside security of the production and storage facilities; (3) slaughter, when applicable, and processing, including all raw material sources; (4) shipping and receiving; (5) storage; (6) water and ice supply; (7) mail handling; (8) personnel security; and (9) transportation, shipping, and receiving.

9.2.1 FDSS. When required in the solicitation, contract, or purchase order, a FDSS shall be conducted by USDA, AMS, FV, PPB. The FDSS verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. *(An AMS, FDSS verifies the participating company's adherence to the FDA's "Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance.") For further information, see section 12.1.2 and 12.4.2.*

9.2.2 Food defense addendum to plant systems audit (PSA). When required in the solicitation, contract, or purchase order, a Food Defense addendum to a PSA audit shall be conducted by USDA, AMS, FV, PPB auditors. This verifies that operators of food establishments have implemented measures to minimize the risk of tampering or other criminal actions against the food under their control. *(An AMS, FDSS verifies the participating company's adherence to the FDA's "Guidance for Industry - Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance.") For further information, see section 12.1.2 and 12.4.2.*

9.3 Manufacturer's quality assurance. When required in the solicitation, contract, or purchase order, the product manufacturer shall be required to provide evidence, by certificate, that the manufacturing plant has undertaken one of the following quality assurance measures within 12 months prior to providing a bid or no later than 10 business days from the date of awarding of the

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contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

9.3.1 Plant systems audit (PSA). A PSA conducted by USDA, AMS or other third party auditing service, and is required within 12 months prior to the date of the awarding of the contract. *(An AMS PSA verifies the manufacturer's capability to produce products in a clean sanitary environment in accordance with Title 21 CFR Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food, and verifies that the manufacturer has in place an internal quality assurance program. The AMS PSA determines the manufacturer's ability to produce under this CID, if the products of interest are identified at the time of the PSA.)* (Perform with Food Defense addendum when required.)

9.3.2 Plant survey. A plant survey shall be conducted by USDA, AMS, or other third party auditing service and is required within 12 months prior to the date of the awarding of the contract. *(An AMS plant survey audit verifies that, at the time of the survey, the manufacturer produces products in a clean sanitary environment in accordance with 21 CFR 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food.)*

9.3.3 Qualified through verification (QTV) audit. A QTV audit conducted by USDA, AMS, FV, PPB, or other HACCP audit conducted by a third party auditing service is required within 12 months prior to the date of awarding of the contract. *(An AMS QTV audit verifies, at the time of the audit, the manufacturer produces products in a clean sanitary environment in accordance with Title 21 CFR Part 110 - Current Good Manufacturing Practice in Manufacturing, Packing, or Holding of Human Food and FDA's Guidance for Industry: Guide to Minimize Microbial Food Safety Hazards of Fresh-cut Fruits and Vegetables and has in place a quality systems management program which includes, but is not limited to HACCP, Prerequisite Programs and Food Defense.)*

9.4 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished cauliflower distributed meets or exceeds the requirements of this CID.

9.5 USDA certification. When required in the solicitation, contract, or purchase order that product quality, acceptability or both be determined, the PPB, FV, AMS, USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the cauliflower in accordance with PPB procedures which include: selecting random samples of the cauliflower, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official PPB score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, PPB inspectors will examine the cauliflower for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

10. PACKAGING. Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

11. USDA INSPECTION NOTES. When Section 9.5 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of cauliflower, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6). When USDA analytical testing is specified, PPB inspection personnel shall select samples and submit them to the USDA, Science and Technology Programs (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

12. REFERENCE NOTES.

12.1 USDA certification contacts.

12.1.1 FPB GAP and GHP certification. For FPB GAP and GHP certification, contact the Branch Chief, FPB, FV, AMS, USDA, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240, telephone (202) 720-5870, Fax (202) 720-0393, or via E-mail: fpbhq@ams.usda.gov.

12.1.2 PPB certification, Plant Survey, PSA, FDSS, and QTV audit. For PPB certification, Plant Survey, PSA, FDSS, and QTV audits contact the Branch Chief, PPB, FV, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693, Fax (202) 690-1527, or via E-mail: Terry.Bane@ams.usda.gov.

12.2 Analytical testing and technical information contact. For USDA technical information on analytical testing, contact the Branch Chief, Technical Service Branch, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621 or via E-mail Shirleyj.wright@ams.usda.gov or AMSLaboratoryDivision@ams.usda.gov.

12.3 PACA information. For USDA PACA information, contact the Branch Chief, PACA, FV, AMS, USDA, STOP 0242, 1400 Independence Avenue, SW, Washington, DC 20250-0242, telephone (202) 720-4180 or via E-mail karla.whalen@ams.usda.gov.

12.4 Sources of documents.

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12.4.1 Source of information for nongovernmental documents are as follows:

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877-2417, telephone (301) 924-7077, (800) 379-2622, or on the Internet at: <http://www.aoac.org>.**

12.4.2 Sources of information for governmental documents are as follows:

Applicable provisions of the National Organic Program are contained in 7 CFR Part 205, the Perishable Agricultural Commodity Act are contained in 7 CFR Part 499, the Fair Packaging and Labeling Act are contained in 16 CFR Parts 500 to 503, and the Federal Food, Drug, and Cosmetic Act are contained in 21 CFR Parts 1 to 199. These documents may be purchased from: **Superintendent of Documents, New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit card (Visa, MasterCard, Discover/NOVUS, and American Express) purchases may be made by calling the Superintendent of Documents on (866) 512-1800, (202) 512-1800 or on the Internet at: <http://www.gpoaccess.gov/nara/index.html>.**

Copies of Guidance for Industry: Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables is available from: **FDA, Center for Food Safety and Applied Nutrition (CFSAN) on the Internet at: <http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProduceandPlanProducts/ucm064574.htm>.**

Copies of Guidance for Industry - Guide to Minimize Microbial Food Safety Hazards for Fresh-cut Fruits and Vegetables are available online from: **FDA, CFSAN on the Internet at: <http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/ProduceandPlanProducts/ucm064458.htm>.**

Copies of FDA's Guidance for Industry: Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance is available from: **FDA, CFSAN on the Internet at: (<http://www.fda.gov/Food/GuidanceComplianceRegulatoryInformation/GuidanceDocuments/FoodDefenseandEmergencyResponse/ucm083075.htm>).**

Copies of USDA Food Safety Inspection Services (FSIS) Microbiological Laboratory Guidebook (MLG), MGL 5.04, *Detection, Isolation and Identification of Escherichia coli O157:H7 from Meat Products* is available from: **FSIS, Laboratory Quality Assurance Division, Office of Public Health Science, on the Internet at: http://www.fsis.usda.gov/PDF/MLG_5_04.pdf.**

Copies of US Standards and Inspection Instructions for Fresh Fruits and Vegetables and Other Special Products may be obtained from: **USDA, AMS, FV, FPB, Standardization Section, STOP 0240, 1400 Independence Avenue, SW, Washington, DC 20250-0240 or on the Internet at: <http://www.ams.usda.gov/standards>.**

Copies of the FDA Bacteriological Analytical Manual (BAM) are available online from: **FDA, CFSSAN on the Internet at:**

<http://www.fda.gov/Food/ScienceResearch/LaboratoryMethods/BacteriologicalAnalyticalManualBAM/default.htm>.

Copies of this CID, the United States Standards for Condition of Food Containers, and beneficial comments, recommendations, additions, deletions, clarifications, etc. and any data which may improve this CID are available from and/or provided to: **Branch Chief, PPB, FV, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-9939, Fax (202) 690-1527, via E-mail: FQASstaff@ams.usda.gov or on the Internet at: <http://www.ams.usda.gov/FQAS>.**

CIVIL AGENCY COORDINATING ACTIVITIES:

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USDA - FV

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