


From: Helmold, Carrie - AMS Carrie.Helmold@ams.usda.gov 
Subject: Freedom of Information Act Request No. 2015-AMS-01108-F
Date: January 5, 2015 at 1:48 PM
To: ryannoah@mit.edu

Mr. Shapiro,

Attached please find an interim response to your FOIA Request, consisting of an interim response letter (2015-AMS-01108-F Interim Response Batch 1.pdf) and the following 29 files:

A-A-20140 CID 8-10-1987
A-A-20140A CID 8-27-1992
A-A-20140B CID 6-24-1993
A-A-20140C Mayonnaise, Salad Dressing, and Tartar Sauce 6-13-05
A-A-20140D Mayo, Salad Dress, & Tartar 6-25-08
Assoc of Dress&Sauces Cmts 6-5-08
Cal West Pkg Cmts 5-21-08
Draft A-A-20140C Mayonnaiase, Salad Dressing, and Tartar Sauce 3-7-05
E-mail from Katherine Wienber, FSA 4-15-05
E-mail from Sharon Hadder on FSA Cmts from KCCO 4-15-05
E-mails with Sharon Hadder on KCCO Cmts April 2005
FDD Cmts 6-16-08
FGIS Cmts 6-17-08
FSA Cmts 3-18-05
FSA Cmts 6-16-08
FSA KCCO Cmts Final Draft of CID for Mayo, etc, A-A-20140C
FSIS Cmts 6-13-08
Jim Fagan comments
KCCO Cmts 4-25-05
Lydia Cmts 6-2-08
Mayo Salad Dressing Tartar Sauce Contacts
Myron Cmts 5-28-08
PPB Cmts 4-14-05
PPB Cmts on Proposed ES Changes 7-15-04
PPD Cmts 2-6-12
S&TP Cmts 4-13-05
S&TP Cmts from Ed Hoerning 3-24-05
S&TP DC Cmts 6-3-08
S&TP Lab Cmts 5-21-08_Redacted

Thank you,

Carrie Helmold FOIA Officer - Agricultural Marketing Service, Rm. 3521-S, Stop 0202
1400 Independence Ave SW, Washington DC 20250-0231 (Phone) 202.720.2498

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A-A-20140 CID 8-10-1987.pdf



A-A-20140A CID 8-27-1992.pdf



A-A-20140B CID 6-24-1993.pdf



A-A-20140C
Mayonnais...6-13-05.pdf



A-A-20140D Mayo,
Salad Dres...6-25-08.pdf

From: PFaison@kellencompany.com [mailto:PFaison@kellencompany.com]
Sent: Thursday, June 05, 2008 2:01 PM
To: Yedinak, Lynne
Subject: RE: Review of Proposed CID for Mayonnaise, Salad Dressings, and Tartar Sauce, A-A-20140D

June 5, 2008

Dear Ms. Yedinak:

The Association for Dressings and Sauces (ADS) appreciates the opportunity to comment on the CID for Mayonnaise, Salad Dressing and Tartar Sauce, A-A-20140D. At this time, there are no recommended revisions to the CID.

Regards,

Patricia Faison
Director, Regulatory & Technical
Affairs
The Association for Dressings and Sauces
(404) 252-3663
pfaison@kellencompany.com

From: kbrister@calwesternpkg.com [mailto:kbrister@calwesternpkg.com]

Sent: Wednesday, May 21, 2008 11:14 AM

To: Yedinak, Lynne

Subject: RE: Review of Proposed CID for Mayonnaise, Salad Dressings, and Tartar Sauce, A-A-20140D

Good Morning,
Cal Western Packaging Corp. does not package Salad Dressing. We package and ship Soybean Oil and its derivatives.

Thanks,

K-----

Karen

*Karen Hopper
Contract Administrator
Cal Western Pkg. Corp.
281-457-5545
281-457-0122 fx*



Draft A-A-20140C
Mayonnias... 3-7-05.pdf

From: Yedinak, Lynne
Sent: Tuesday, April 19, 2005 7:30 AM
To: WIENBERG, KATHERINE -FSA
Subject: RE: Proposed Revision to A-A-20140C Mayonnaise, Salad Dressing, and Tartar Sauce
Importance: High

Katherine,

This was the second sending. I originally sent it to Sharon Haddar on March 17th. I can

This was the second sending. I originally sent it to Sharon Hadder on March 17th. I can not give an extension because I owe USDA comments to DSCP by this Thursday, the 21st.

Lynne

-----Original Message-----

From: WIENBERG, KATHERINE -FSA

Sent: Friday, April 15, 2005 3:06 PM

To: Yedinak, Lynne

Cc: Bolton, Linda -FSA; HEINTZELMAN, NANCY -FSA; Hadder, Sharon -FSA

Subject: Re: Proposed Revision to A-A-20140C Mayonnaise, Salad Dressing, and Tartar Sauce

Lynne:

FSA just received the proposed A-A-20140C Commercial Item Description for Mayo, Salad Dressing, and Tartar Sauce today. (4/15/2005) We will not be able to met the 4/18/2005 comments deadline.

>>> Lynne Yedinak 03/17/05 07:40AM >>>

Hi Richard, Henry, Sharon, Jane, James, and Ed,

Attached is the proposed revision to A-A-20140C Mayonnaise, Salad Dressing, and Tartar Sauce. Please provide your comments by April 18, 2005. Please justify your comments.

Take care and have a great day.

Lynne

From: Yedinak, Lynne

Sent: Tuesday, April 19, 2005 8:57 AM

To: Hadder, Sharon -FSA

Subject: RE: comments

Importance: High

Sharon,

I can't extend the suspense. I owe USDA comments this Thursday. How much time will Kathy need? I'll see what I can do.

Lynne

-----Original Message-----

From: Hadder, Sharon -FSA
Sent: Friday, April 15, 2005 3:33 PM
To: Yedinak, Lynne
Subject: comments

I sent the cid to KCCO. Kathy Wienberg just got it from Nancy Heinzelman. Sorry about the delay.

Thank You
Sharon Hadder
Domestic Programs Branch
(202) 720-3816
Sharon_Hadder@wdc.fsa.usda.gov



E-mails with Sharon
Hadder on ...ril 2005.pdf

From: Sheldon.Gordon@fns.usda.gov [mailto:Sheldon.Gordon@fns.usda.gov]
Sent: Monday, June 16, 2008 10:36 AM
To: Yedinak, Lynne
Subject: RE: Reminder that Comments are on Proposed CID for Mayonnaise, Salad Dressings, and Tartar Sauce, A-A-20140D

Hi Lynne,
I hope you are having a great day. We do not have any comments at this time on CID A-A20140D.

Thanks,
Sheldon

Sheldon Gordon, MS, RD, LD
USDA/FNS/SNP/FDD
3101 Park Center Drive, Room 508
.....

Alexandria, VA 22302
ph: 703-305-1126
fax: 703-305-1410

-----Original Message-----

From: Greenwood, Henry C

Sent: Tuesday, June 17, 2008 10:48 AM

To: Yedinak, Lynne

Subject: RE: Reminder that Comments are on Proposed CID for Mayonnaise, Salad Dressings,
and Tartar Sauce, A-A-20140D

No comments

Hi Lynn:

I have the following comments on the draft CID for Mayonnaise, Salad Dressing, and Tartar Sauce, A-A-20140C.

Section 6.2.1.2, the last sentence reads, "The mayonnaise and salad dressing may possess egg yolk notes." The word "notes" needs to be removed. The following could be added after "yolk," *"in accordance with section 6.2.3."*

We request that you add the following:

Section 10.1.3 Total Quality Systems Audit. A total quality systems audit (TQSA) conducted by USDA/Farm Service Agency (FSA), is required within 12 months prior to the date of the awarding of the contract. *(A FSA TQSA verifies the manufacturer's capability to produce products in a clean, sanitary environment in accordance with Title 21 Code of Federal Regulations 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 FSA TQSA determines the manufacturer's ability to produce under this CID, if the products of interest are identified at the time of the TQSA.)*

13.1.1 USDA FSA Total Quality Systems Audit contact. Inquiries about services and fees should be directed to: Warehouse Licensing and Examination Division, Stop 9148,

Kansas City Commodity Office, 6501 Beacon Drive, Kansas City, Missouri 64133-6476,
telephone (816) 926-6417 or Fax (816) 926-1774, Website:
www.fsa.usda.gov/daco/TQSA/tqsa.htm.

In section 13.3.2, the following paragraph should be added after the first paragraph:

The Food Defect Action Levels Handbook for commodities can be located at the following Internet website: <http://vm.cfsan.fda.gov/~dms/dalbook.html>. A printed version of this booklet may be obtained by written request to: Industry Activities Staff (HFS-565) Center for Food Safety and Applied Nutrition FDA 200 C Street S.W., Washington, DC 20204.

Thank You
Sharon Hadder
202-720-3816

-----Original Message-----

From: Hadder, Sharon -FSA
Sent: Monday, June 16, 2008 10:36 AM
To: Yedinak, Lynne
Cc: Shuck, Todd -FSA; Wienberg, Katherine -FSA; March, William -FSA
Subject: RE: Reminder that Comments are on Proposed CID for Mayonnaise, Salad Dressings, and Tartar Sauce, A-A-20140D

Lynne, DACO and KCCO have reviewed CID A-A-20140D, and have no comments.

Thank You
Sharon Hadder
Domestic Programs Branch
202-720-3816

From: HEINTZELMAN, NANCY -FSA
Sent: Thursday, June 09, 2005 9:38 AM
To: Yedinak, Lynne; DC DCN004PO1(Sharon_Hadder)%FSA1; HEINTZELMAN,
NANCY -FSA
Cc: WIENBERG, KATHERINE -FSA
Subject: RE: Final Draft of CID for Mayonnaise, Salad Dressing, and Tartar Sauce, A-A-
20140C

Lynne:

DDOD/KCCO has no comments on the referenced CID.

Thanks

Nancy J. Heintzelman, Chief
Procurement & Warehouse Branch
Dairy & Domestic Operations Division

-----Original Message-----

From: Wagner, Darrell

Sent: Friday, June 13, 2008 1:35 PM

To: Yedinak, Lynne

Subject: RE: Review of Proposed CID for Mayonnaise, Salad Dressings, and Tartar Sauce, A-A-20140D

Hi Lynne:

I have the following comments or suggestions regarding this CID:

Page 4, 6.2.3 Egg ingredients

I have a concern about the language used to report Salmonella, not detected or not isolated. The AMS, Science and Technology Programs, Field Laboratory Services, laboratories will report fee-for-service analysis results for Salmonella as "Negative / 100 grams". As it is currently written in the CID this may create some confusion.

I also have a concern in this section about the statement on the standard plate count limitation of 20,000 per gram. Since there is no mandatory standard for standard plate count regarding egg products produced and inspected according to 9 CFR 590 I have recommended some different language that might be used to limit confusion: ".....and shall be limited to a Standard Plate Count of no greater than 20,000 per gram as reported on a recognized U.S. Department of Agriculture certificate of analysis."

I would like to add to the last sentence in this section that egg products are processed and "continuously inspected" according to 9 CFR 590.

To capture all of the points that I raise I will re-write the section completely with my recommendation below:

6.2.3 Egg ingredients. All egg ingredients shall be reported as Salmonella, not detected, or as Salmonella Negative / 100 grams and shall be limited to a Standard Plate Count of no greater than 20,000 per gram as reported on a recognized U.S. Department of Agriculture certificate of analysis. Egg ingredients shall have been processed and continuously inspected according to the Regulations Governing the Inspection of Eggs and Egg Products (9 CFR 590) as amended.

Thanks for the opportunity to comment

Thanks for the opportunity to comment.

Darrell Wagner, Staff Officer
Policy Development Division
USDA, FSIS, OPPED
Omaha NE 68102
402-344-5000
e-mail darrell.wagner@fsis.usda.gov

Pie Fillings, Fruit Prepared:

I concur with the CID as written. However para 6.5.2 remains a concern. the Drained Weight Testing is extremely slow and cumbersome and adds tremendous cost to those vendor electing to do business under the CID. Standard commercial practices utilize a mixing verification (one that previously has been verified to provide desired results) after the first drained weight test. Such a practice would encourage suppliers and allow USDA and company personnel to use their skills in more productive avenues with a resultant cost savings to the government

Mayonnaise, Salad Dressing, and Tartar Sauce:

I concur with the CID as written

If any questions, I can be reached at 210-493-8024

Jim Fagan
Executive Director
R&DA
210-493-8024
fax: 493-8036

Date: 04/25/2005 01:47 pm (Monday)
From: Katherine Wienberg
To: Sharon Hadder
CC: Linda Bolton; Nancy Heintzleman
Subject: Fwd: RE: Proposed Revision to A-A-20140C Mayonnaise, Salad
Dressing, and Tartar Sauce

Sharon:

Attached is a memo I received from Lynne Yedinak. According to this memo the CID was due by April 21st and it is to late.

Linda Bolton found a couple of the web- sites were incorrect.

13.1.1 USDA FSA Total Quality Systems Audit contract. Should be:
<http://www.fsa.usda.gov/daco/pdd/tqsa.htm>

and

www.dodssp.daps.mil should be <http://dvdssp.daps.dla.mil>

If you have any questions, let me know.

KCCO Cmts 4-25-05.txt[12/18/2014 9:29:10 AM]



Lydia Cmts 6-2-08.pdf

Specification: CID A-A-20140C

Title: Mayonnaise, Salad Dressing, And Tartar Sauce

Contacts:

Company: C. F. Sauer Company

POC: Jason Chesney
Phone: 864-288-3211
Fax:
Email: JChesney@cfsauer.com

Company: Assoc. For Dressings And Sauces

POC: Patricia Faison
Phone: 404-252-3663
Fax:
Email: PFaison@kellencompany.com

Company: Unilever (Hellmann's)
2200 Cabot Drive #459C
Lisle, IL 60532

POC: Lorraine Knutsen
Phone: 630-955-5525
Fax: 630-955-5548
Email: Lorraine.Knutsen@unilever.com

From: Betts, Myron
Sent: Wednesday, May 28, 2008 11:41 AM
To: Yedinak, Lynne
Subject: FW: Review of Proposed CID for Mayonnaise, Salad Dressings, and Tartar Sauce, A-A-20140D
Importance: High

Hi Lynn

The CID looks good. No comment at this time.

Myron

From: Boyd, Richard
Sent: Thursday, April 14, 2005 9:23 AM
To: Yedinak, Lynne
Cc: Boyd, Richard; Hoover, Albert; Melvin, Jonathan
Subject: FW: Proposed Revision to A-A-20140C Mayonnaise, Salad Dressing, and Tartar Sauce
Importance: High

Lynne – The message below from J.D. provides the comments from PPB.
Thanks,
Richard

From: Melvin, Jonathan
Sent: Friday, March 18, 2005 12:36 PM
To: Boyd, Richard; Hoover, Albert
Subject: FW: Proposed Revision to A-A-20140C Mayonnaise, Salad Dressing, and Tartar Sauce
Importance: High

Looks fine to me.
Essentially the same other than:
1) format changes;
2) Inch-Pound changed to Metric in the top;
3) Removal of specific types of commercially acceptable packaging; and
4) finally the addition of PSA, Plant Survey requirements for USDA purchases under Contractors Certification/Quality Assurance.

From: Hoover, Albert
Sent: Friday, March 18, 2005 10:47 AM
To: Melvin, Jonathan
Subject: FW: Proposed Revision to A-A-20140C Mayonnaise, Salad Dressing, and Tartar Sauce
Importance: High

J.D.,
Please provide comments to Richard Boyd on this CID before April 18, 2005.
Thanks,
Al

From: Boyd, Richard
Sent: Thursday, March 17, 2005 9:54 AM
To: Hoover, Albert
Cc: Boyd, Richard; Macon, Randle
Subject: FW: Proposed Revision to A-A-20140C Mayonnaise, Salad Dressing, and Tartar Sauce
Importance: High

Al – Based on the nature of this product, I am forwarding it to you and Inspection for comment.
Could you have whoever comments on it send me a cc so that I can maintain the PPB comment log?
Thanks,
Richard

From: Boyd, Richard
Sent: Thursday, July 15, 2004 7:52 PM
To: Yedinak, Lynne
Cc: Boyd, Richard
Subject: RE: Please Review

Hi Lynne – In follow-up to our discussion during the product review today, I have no comments on these changes.

Thank you,
Richard

From: Yedinak, Lynne
Sent: Thursday, July 08, 2004 9:35 AM
To: Boyd, Richard
Subject: Please Review

Richard,

Please review the attached proposed ES changes for Peanut Butter, A-A-20328 and Mayonnaise, Salad Dressing, and Tartar Sauce, A-A-20140B.

Please let me know if you have any comments or changes by **July 15th**.

Thank you for your assistance. Have a great day.

Lynne

**PACKAGING REQUIREMENTS AND QUALITY ASSURANCE PROVISIONS FOR
CID A-A-20140D, MAYONNAISE, PREPARED**

C-2 PERFORMANCE REQUIREMENTS

SECTION D

Current text: F. Net weight. The net weight of one serving of product shall be 28.35 grams.

Observation: Inspection methods states to record results to the nearest gram.

Recommendation: Suggest the document states the net weight requirement to the nearest gram reading, such as 28 grams. Also need to adjust Minor 204 text in product exam table, if this recommendation is adapted.

D-1 PACKAGING

Current Text: A. Packaging. One ounce (28.35 grams) of product shall be filled into a preformed barrier pouch as described below.

(1) Preformed pouch. Text describes starting with a preformed pouch.

(c) Pouch filling and sealing. One ounce of the fat free mayonnaise (28.35 grams) shall be filled into the pouch and the filled pouch shall be sealed.

Observation: Processors are using roll stock material, forming the pouch on the production line just before filling and sealing. Not sure if this text captures this production process since no preformed pouch exists at a different stage in the process.

April 13, 2005

To: Lynne Yedinak
FV, FQAS

Through: Anita J. Okrend, Chief
USDA, AMS, Science and Technology Programs, Technical Services

USDA, AMS, Science and Technology Programs, Technical Services
Branch

From: James E. Roberts, Microbiologist
USDA, AMS, Science and Technology Programs, Technical Services
Branch

Subject: A-A-20140C Mayonnaise, Salad Dressing and Tartar Sauce

After review of document, A-A-20140C Mayonnaise, Salad Dressing and Tartar Sauce, the reviewer determined that the Official Methods of Analysis of the AOAC International methods 941.13 and 981.12 are acceptable.

Section 6.2.3

The reviewer suggests that there be clarification of section 6.2.3, "All egg ingredients shall be *Salmonella* negative and in compliance with the standard plate count (SPC) limitation of not greater than 20,000 per gram, as indicated by a U.S. Department of Agriculture certificate." Is this statement meant to convey that both *Salmonella* and SPC must be on the same certificate or SPC alone?

Laboratories report results as *Salmonella*, not detected, or *Salmonella*, not isolated, not *Salmonella* negative.

Since, the time of testing of egg products to the time of delivery of egg products and certificate to the customer can vary, how long will the certificate be good for?

From: Hoerning, Edward
Sent: Thursday, March 24, 2005 1:54 PM
To: Yedinak, Lynne
Subject: RE: Proposed Revision to A-A-20140C Mayonnaise, Salad Dressing, and Tartar Sauce

Lynne:

It was good to see you again. I thought the Quality Summit was a successful meeting.

I checked on the analytical methods referenced. These are acceptable methods for this product. We can do these at the S&T Lab.

Ed

From: Ho, Jane
Sent: Tuesday, June 03, 2008 7:45 AM
To: Yedinak, Lynne
Cc: Wright, Shirley
Subject: Re: A-A-20140D Mayonnaise, Salad Dressing, and Tartar Sauce

Good morning Lynne,

We concur with the document of A-A-20140D Mayonnaise, Salad Dressing, and Tartar Sauce.

Jane

