

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](http://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  
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