



Government
of Canada

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Canada

**FOOD QUALITY SPECIFICATIONS -
FOOD PURCHASED BY FEDERAL GOVERNMENT
DEPARTMENTS**

Poultry

April 1, 2018

The following specifications are used by federal government departments purchasing the items listed below for their departmental food requirements

FQS-06 - Poultry

Any items listed in all Food Quality Specification that are **bolded and in brown** are part of the current National Standard Cycle Menu (NSCM) Standing Offer. Other items that are not on the NSCM but are on the Standing Offer may not be listed in **brown**.

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Description

1. Poultry is meat derived from dressed carcasses of birds as defined by the [Meat Inspection Act \(R.S.C., 1985, c. 25 \(1st Supp.\)\)](#) and [Meat Inspection Regulations, 1990 \(SOR/90-288\)](#)
2. The quality of poultry products is dependent upon the conditions surrounding various stages in the bird's development through production and processing.
3. Acceptable poultry shall have:
 - a. texture and flavor determine the overall quality of the meat.
 - b. standards of quality specify the factors that affect these qualities.
 - c. factors include conformation, fleshing, fat covering, defeathering, exposed flesh, discolorations, disjointed or broken bones, missing parts form the whole carcasses and freezing defects.
4. Any cut of fresh/chilled and/or frozen chicken supplied in Canada must:
 - a. comes from a facility licensed and inspected by CFIA. A list of facilities licensed and inspected by CFIA can be found at [Search the List of Federally Registered Meat Establishments and their Licensed Operators](#);
 - b. meet all the requirements of the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#);
 - c. be Canada Grade A (unless otherwise specified) or equivalent as per the [Livestock and Poultry Carcass Grading Regulations \(SOR/92-541\)](#) (or the equivalent grade of the country of origin);
 - d. meet all the requirements as outlined in [Codex Alimentarius - General Principles of Food Hygiene](#);

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- e. come from a facility that meets HACCP criteria as outlined in the Annex to The [Codex Alimentarius - General Principles of Food Hygiene](#);
 - f. be in full compliance with the requirements of the [Canadian Food Inspection Agency](#);
 - g. be delivered in good condition and show no evidence of damage or deterioration at the time of delivery,
 - h. be dressed,
 - i. be refrigerated or properly iced,
 - j. be of the kind, class, grade, cut, size or weight and type specified,
 - k. not exceed the maximum fat content as indicated in the [Meat Inspection Regulations, 1990 \(SOR/90-288\)](#);
 - l. not have its original weight increased by more than the percentage set out in the [Meat Inspection Regulations, 1990 \(SOR/90-288\)](#), as a result of washing, chilling or other contact with water in a registered establishment or during transportation from a registered establishment to another registered establishment;
 - m. be sound, wholesome, clean and free from foreign matter and from substances toxic or aesthetically offensive;
 - n. be individually wrapped (poultry carcass in a container) to prevent the processed poultry from adhering to the container, except where the container is lined with wax paper or other material or the inner walls of the container are treated with wax or other material;
 - o. have the name of the bird species from which the meat is derived in the product description in lieu of the word Poultry;
 - p. have good proportion of meat to bone;
 - q. have adequate skin covering;
 - r. have an absence of feathers and;
 - s. be free from discoloration.
5. Any cut of fresh/chilled and/or frozen poultry procured from countries other than Canada must:
- a. be procured/supplied from countries that are permitted to export these poultry products to Canada. [Meat Hygiene Manual of Procedures](#) provides current information on countries from which commercial importation of meat products is permitted;
 - b. must be Canada Grade A (unless otherwise specified) or equivalent as per the [Livestock and Poultry Carcass Grading Regulations \(SOR/92-541\)](#) (or the equivalent grade of the country of origin), and/or;
 - c. meet all the requirements for the USDA Standards for Grades of Poultry as outlined in [United States Classes, Standards, and Grades for Poultry](#) and/or;

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- d. meet all the requirements of applicable local food legislation whenever those requirements are stricter. All poultry shall be obtained by sources approved by the applicable local and international laws, regulations, procedures and requirements;
 - e. meet all the requirements as outlined in [Codex Alimentarius - General Principles of Food Hygiene](#);
 - f. come from a facility that meets HACCP criteria as outlined in the Annex to The [Codex Alimentarius - General Principles of Food Hygiene](#);
 - g. be in full compliance with the requirements of the [Canadian Food Inspection Agency](#);
 - h. meet all additional criteria listed for purchase of poultry products in Canada.
6. The following characteristics are unacceptable:
- a. breasts that are dented, crooked, knobby, v-shaped or, concave;
 - b. backs that are crooked or hunched;
 - c. legs and wings that are deformed;
 - d. bodies that are wedge-shaped;
 - e. thin legs and drumsticks;
 - f. backs that have insufficient flesh to cover the vertebrae and hip bones;
 - g. evidence of protruding feathers;
 - h. bruising with evidence of coagulation or clotting of blood cells;
 - i. discoloration beyond that allowed for in [Livestock and Poultry Carcass Grading Regulations \(SOR/92-541\)](#);
 - j. freezer burned products (as evident by discoloration and dehydration of the poultry skin or the surface of skinless products).

Packaging

7. Every container of poultry shall be:
- a. of material strong enough to protect the poultry;
 - b. if constructed of corrugated fiberboard, be sound in construction, clean and free from discolouration and objectionable odours;
 - c. if constructed of material other than corrugated fiberboard, be suitable for cleaning and disinfection and free from noxious substances and be cleaned and disinfected before being reused.
8. Material use in packing or wrapping processed poultry shall not come into contact with the poultry unless the material is:
- a. of a kind that does not impart to processed poultry any obnoxious quality;
 - b. is durable and effective having regard to the manner in which it is used and;

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- c. will not tear when it is wet.
9. No shrinkable material shall be used to wrap processed **poultry** for freezing unless the material is fitted to the shape of the poultry to form package that in undamaged.
10. No processed poultry shall be packed in a container with other processed poultry unless that other poultry bears the same common name and grade name.
11. Every container of processed poultry shall be marked in accordance the [Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#), the [Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#) and the [Meat Inspection Regulations, 1990 \(SOR/90-288\)](#) and shall be marked with the following information:
 - a. the grade name of the poultry;
 - b. the words “with giblets” and “avec abattis”, if giblets are packed with the poultry;
 - c. the establishment number of the establishment at which the processed poultry was prepared;
 - d. the common name of the poultry and;
 - e. all other requirements as specified in the [Livestock and Poultry Carcass Grading Regulations \(SOR/92-541\)](#).

Storage and Distribution:

12. Fresh poultry and poultry parts shall be chilled to a temperature of 2°C and held at that temperature until delivery.
13. Chilled poultry and poultry parts shall not have been frozen at any time prior to delivery. Frozen poultry shall be delivered at a temperature of -18°C or lower. Upon delivery the product shall not show evidence of defrosting or freezer deterioration.

FQS-06-01-01 - Table 1: Poultry Types and Classes

Kind of Poultry	Classes	NAMIP#
Chicken ¹	Broiler or fryer - a young chicken (usually under 13 weeks of age), of either sex, that is tender-meated with soft, pliable, smooth –textured skin and flexible breastbone cartilage.	P1000
	Cornish Game Hen - A Rock Cornish Game Hen or Cornish Game Hen is a young immature chicken (usually less than 5 weeks of age) of either sex with a ready-to-cook weight of not more than 0.9 kg (2 pounds).	P1500
	Roaster or roasting chicken - a bird of this class is a young chicken (usually 3 to 5 months of age), of either sex, that is tender-meated with soft, pliable, smooth-textured skin or breastbone cartilage that may be somewhat less flexible than that of a broiler or fryer.	P1100
	Capon - a surgically unsexed male chicken (usually under 8 months of age) that is tender-meated with soft, pliable, smooth-textured skin.	P1200
	Hen, fowl or baking or stewing chicken - a bird of this class is a mature female chicken (usually more than 10 months of age) with meat less tender than that of a roaster or roasting chicken and nonflexible breastbone tip.	P1300
	Cock or rooster - is a mature male chicken with coarse skin, toughened and darkened meat and hardened breastbone tip.	
Duck	Broiler duckling or fryer duckling - a young duck (usually under 8 weeks of age), of either sex, that is tender-meated and has a soft bill and a soft windpipe.	P3000
	Roaster duckling - a young duck (usually under 16 weeks of age), of either sex, that is tender-meated has a bill that is not completely hardened and a windpipe that is easily dented.	P3100
	Mature duck or old duck - a duck (usually over 6 months of age), of either sex, with toughened flesh, hardened bill and hardened windpipe.	P3200
Geese	Young Goose - may be of either sex, is tender-meated, and has a windpipe that is easily dented.	P4000
	Mature goose or old goose - may be of either sex and has toughened flesh and hardened windpipe.	P4100

¹ A domesticated fowl of the species *Gallus domesticus* having flexible cartilage at the posterior end of the breast or keel bone, tender meat and soft skin of smooth texture. Nearly all parts of the bird can be used for food and the meat can be cooked in many different ways. Commercially produced chicken usually has a fairly neutral flavor and texture

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Turkey	Fryer-roaster turkey - a young immature turkey (usually under 16 weeks of age), of either sex, that is tender-meated with soft, pliable, smooth-textured skin, and flexible breastbone cartilage.	
	Young Turkey - a turkey (usually under 8 months of age) that is tender-meated with soft, pliable smooth-textured skin and breastbone cartilage that is somewhat less flexible than is a fryer-roaster turkey. Sex designation is optional.	P2000
	Yearling Turkey - a fully matured turkey (usually under 15 months of age) that is reasonably tender-meated and with reasonably smooth-textured skin. Sex designation is optional.	P220010
	Mature turkey or old turkey (hen or tom) - an old turkey of either sex (usually in excess of 15 months of age), with coarse skin and toughened flesh.	P2300
Quail	Quail - game bird, suitable for roasting or broiling if young; otherwise must be braised.	P7000

FQS-06-01-02 - Table 2: Poultry Cuts and Specifications

Poultry Cuts									
Cut	Description ²	NAMI ³				CFIA ⁴			
		Chicken	Turkey	Duck	Goose	Chicken	Turkey	Duck	Goose
Dressed poultry carcass (whole poultry)	A "whole bird" consists of an intact carcass with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The head and feet are removed, and the tail may or may not be present. The gizzard, heart, liver, and neck with or without skin (giblet pack) are included as	P1000	P2000	P3000	P4000	70101-11 with giblets or 70102-11 without giblets	80101-11 with giblets or 80102-11 without giblets	N/A	N/A

² This description is based on specifications outlined by the CFIA's *Wholesale Meat Specifications Document* (on line) and NAMI's *Meat Buyers Guide 8th Edition*. See these publications for more detailed specifications. Where discrepancies between these descriptions and the references exist, the CFIA references shall apply

³ The North American Meat Institute (NAMI) formerly NAMP's *Meat Buyers Guide* 8th edition is produced by NAMI and is based on IMPS (Institutional Meat Purchasing Specifications) of the USDA (United State Department of Agriculture's AMS (Agricultural Marketing Services)).

⁴ The Canadian Food Inspection Agency's (CFIA) *Wholesale Meat Specifications Document (WMSD)* has been developed as a result of a thorough review of the current wholesale meat-cut nomenclature. The CFIA administers the *Meat Inspection Act* and *Meat Inspection Regulations*, the *Food and Drugs Act* and the *Food and Drug Regulations*, and the *Consumer Packaging and Labelling Act* and *Consumer Packaging and Labelling Regulations*, which require that meat cuts, organs and other carcass parts be identified on labels with proper common names.

The information about the meat cut names and their specifications and item numbers contained in the CFIA document is identical to that found in the Institutional Purchase Specifications (IMPS) documents developed and maintained by the United States Department of Agriculture's Agricultural Marketing Services (USDA-AMS) and the Meat Buyer's Guide, which is developed and maintained by the North American Meat Institute (NAMI).

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	<p>separate parts.</p> <p>A "whole bird without giblets" consists of an intact carcass with all parts, including the breast, thighs, drumsticks, wings, back, and abdominal fat. The head and feet are removed, and the tail may or may not be present.</p>								
Half Poultry/Two piece cut up	<p>A "2-piece cut-up poultry" is produced by splitting a whole bird without giblets end to end through the back and breast to produce approximately equal left and right carcass halves. The tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.</p>	P1008	P2008	P3008	P4008	70201-11	80202-11	N/A	N/A
Poultry 4 Piece Cut-up	<p>A four piece cut up bird is produced by cutting a whole bird without giblets into 2 breast quarters with wings attached and 2 leg quarters. The tail and abdominal fat may or may not be present. Individual parts may or may not come from the same bird.</p>	P1009	N/A	P3009	N/A	70202-11	N/A	N/A	N/A
Hind Quarter with tail (Leg Quarter, chicken leg,	<p>A "leg quarter" is produced by cutting a back half along the center of the backbone into two approximately equal parts. The leg quarter consists of an intact part that includes the drumstick, thigh with adjoining</p>	P1030	P2030	P3030	P4030	70901-11	80901-11	N/A	N/A

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back attached)	portion of the back, abdominal fat, and tail. Can be specified as skinless.								
Wing, whole	A "whole wing" is produced by cutting the wing from a whole bird without giblets at the joint between the humerus and the backbone. The wing consists of: the first segment (drummette) containing the humerus that attaches the wing to the body, second segment (flat) containing the ulna and radius, and the third segment (tip) contains the metacarpals and phalanges.	P1036	P2036	P3036	P4036	71301-11	81301-11	N/A	N/A
Wing First Segment Drummette	A "first segment wing" is produced by cutting a whole wing between the first and second segments. The second and third segments (flat and tip) are removed. The first segment wing consists of the first segment containing the humerus that attaches the wing to the body.	P1037	N/A	N/A	N/A	71304-11	81304-11	N/A	N/A
Winglet, Second segment wing flat	A "second segment wing" is produced by cutting a whole wing between the first and second segments and the second and third segments. The first and third segments (drummette and tip) are removed. The second segment wing consists of the second segment containing the ulna and radius.	P1038	P2040	N/A	N/A	71305-11	81305-11	N/A	N/A

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<p>Back Half (Saddle)</p>	<p>A "back half" is produced by cutting a whole bird without giblets perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The back half consists of both legs with the adjoining portion of the back, adjacent abdominal fat, and tail.</p>	<p>P1004</p>	<p>N/A</p>	<p>N/A</p>	<p>N/A</p>	<p>70401-11</p>	<p>80401-11</p>	<p>N/A</p>	<p>N/A</p>
<p>Leg, Whole</p>	<p>A "whole leg" is produced by separating a leg from a back half between the junction of the femur and pelvic bone. The abdominal fat and back are removed. Skin may or may not be trimmed. The whole leg consists of the thigh and drumstick-</p>	<p>P1031</p>	<p>P2031</p>	<p>P3031 consists of drumstick and thigh</p>	<p>P4031 Consists of drumstick and thigh</p>	<p>71001-11</p>	<p>81001</p>	<p>N/A</p>	<p>N/A</p>
<p>Thigh</p>	<p>A "thigh" is produced by cutting a whole leg at the joint between the tibia and the femur. The drumstick and patella are removed. The thigh consists of the thigh and associated fat. Meat adjacent to the ilium (oyster meat) may or may not be present. Can be specified skinless and /or boneless.</p>	<p>P1033 P1034 (with back attached)</p>	<p>P2033</p>	<p>P3033</p>	<p>P4033</p>	<p>71101-11</p>	<p>81101 (untrimmed)</p>	<p>N/A</p>	<p>N/A</p>
<p>Drumstick</p>	<p>A "drumstick" is produced by cutting a whole leg through the joint between the tibia and the femur. The thigh is removed. The drumstick consists of the drumstick and patella.</p>	<p>P1035</p>	<p>P2035</p>	<p>P3035</p>	<p>P4035</p>	<p>71201-11</p>	<p>81201</p>	<p>N/A</p>	<p>N/A</p>

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<p>Bone-in whole breast with back, ribs, and wings (Front Half)</p>	<p>A "bone-in whole breast with back, ribs, and wings" is produced by cutting a whole bird without giblets perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum. The neck skin is removed. The bone-in whole breast with back, ribs, and wings consists of a full breast with the adjacent back portion and both wings attached.</p>	<p>P1003</p>	<p>P2003</p>	<p>N/A</p>	<p>P4003</p>	<p>70301-11</p>	<p>80601-11/ 80602-11 first segment wings only</p>		
<p>Bone-in whole breast without back, with ribs and wings</p>	<p>A "bone-in whole breast without back, with ribs and wings" is produced from a bone-in whole breast with back, ribs, and wings and separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The neck skin and back are removed. The bone-in whole breast without back, with ribs and wings consists of the entire breast without the back and the ribs and wings are attached.</p>	<p>N/A</p>	<p>N/A</p>	<p>N/A</p>	<p>N/A</p>	<p>N/A</p>	<p>80611-1</p>		
<p>Breast (Full Breast)</p>	<p>The portion of the whole poultry which is separated from the wing, from the neck, from the back and from the hind quarter. The breast includes the "Y" shaped ends of the ribs and excludes the neck skin.</p>	<p>P1012 with rib P1013 without ribs</p>	<p>P2012 with ribs P2013 without ribs</p>	<p>P3012 with ribs P3013 without ribs</p>	<p>P4012 with ribs P4013 without ribs</p>	<p>N/A</p>	<p>80614-1 without back, with ribs</p>	<p>N/A</p>	<p>N/A</p>

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Front half without wings	A "front half without wings" is produced by cutting a whole bird without giblets perpendicular to the backbone at the ilium just above the femur and downward to the tip of the metasternum, and removing the wings. The front half without wings consists of a full breast with the adjacent back portion.	N/A	N/A	N/A	N/A	70302-11	N/A	N/A	N/A
Boneless Whole Breast with tenderloin	A "boneless whole breast with tenderloins" is produced from a front half without wings by separating the entire breast from the back by cutting along the junction of the vertebral and sternal ribs. The back, rib meat, neck skin and bones are removed. The boneless whole breast with tenderloins Can be specified as skinless (skin removed)01-.	N/A	N/A	N/A	N/A	70604-2	N/A	N/A	N/A
Bone-In split breast with back portion, ribs, and wing (hotel style split breast)	A "bone-in split breast with back portion, ribs, and wing" is produced by cutting a bone-in whole breast with back, ribs, and wings) into two approximately equal portions along the center of the sternum. The bone-in split breast with back, ribs, and wing consists of one-half of a whole breast with the back, ribs, wing, tenderloin, and bones are attached.	P1010	P2010	P3010	P4010	70702-1	80701-1	N/A	N/A
Half Breast	One of the two approximately equal	P1014	P2014	P3014	P4014	70701-1	N/A	N/A	N/A

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	portions of a full breast obtained by cutting through the breast bone along the median line.	with ribs P1015 without ribs	with ribs P2015 without ribs	with ribs P3015 without ribs	with ribs P4015 without ribs				
Breast/ Front Quarter; Split Breast	<p>A "breast quarter" is produced by cutting a front half along the sternum and back into two approximately equal portions. The breast quarter consists of half of a breast with the attached wing and a portion of the back.</p> <p>A "breast quarter without wing" is produced by cutting a front half without wings along the sternum and back into two approximately equal portions. The breast quarter without wing consists of half of a breast with a portion of the back. Can be specified skinless or boneless or skinless and boneless.</p>	P1010 with wing P1011 without wing	P2010 with wing P2011 without wing	P3010 with wing P3011 without wing	P4010 with wing P4011 without wing	70501-11 with wing 70502-11 without wing	80704-1 with ribs 80705-1 without ribs	N/A	N/A
Boneless Split Breast without back or rib meat, without tenderloin	Produced by cutting a bone-in whole breast without the back, with ribs and wings (80611) into two approximately equal portions along the centre of the sternum and removing ribs, wings, bones and tenderloin. The boneless split breast without back portion, tenderloin, or rib meat consists of one-	N/A	N/A	N/A	N/A	N/A	80712-21	N/A	N/A

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	half of a whole breast without back, tenderloin or rib meat. Can be specified skinless.								
Breast Fillet, tenderloin	A "tenderloin" is produced by separating the inner pectoral muscle from the breast and the sternum. The tenderloin consists of a single intact muscle with the embedded tendon.	P1017	P2017	P3017	N/A	70801-22	80801-22	N/A	N/A
Breast Fillet, tenderloin, tendon clipped	A "tenderloin with tendon clipped" is produced by separating the inner pectoral muscle from the breast and the sternum. The protruding portion of the tendon is removed. The tenderloin with tendon clipped consists of a single intact muscle.	P1018	P2018/ P2018D (destrapped)	P3017	N/A	70802-22	80802-22 clipped/ 80803-22 tendon removed	N/A	N/A
Whole Back	A "whole back" is produced by cutting a whole bird without giblets perpendicular to the backbone at the junction of the neck. A cut is then made parallel along each side of the backbone through the vertebral ribs down to the base of the ilium, and along the outer edge of the pelvic bones. The whole back consists of the entire backbone, ilium, and pelvic bones with attached meat and skin. The tail, abdominal fat, and portions of the kidneys and testes may or may not be present.	P1041	N/A	N/A	N/A	71404-11	N/A	N/A	N/A

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Back, Lower	A "lower back" is produced by cutting a back half through the joint between the femur the pelvic bone to remove each of the legs. The lower back consists of the lower backbone, ilium, and pelvic bones with attached meat and skin. The tail, abdominal fat, and portions of the kidneys and testes may or may not be present.	N/A	N/A	N/A	N/A	71402-11	N/A	N/A	N/A
Meat, Diced	Turkey meat is available as a PSO (Purchaser Specified Option) as either dark meat only, or white meat only, or both without any skin or bones, seasonings or additives. It must be available in a diced size of approximately 7 mm. It must be individually quick frozen and bulk packed.						N/A		
Poultry Giblets	<p>Gizzards, processed: The "gizzard" is removed from a carcass body cavity. Gizzards are mechanically cut and processed by removing the inner lining and contents. Fat and other adhering organs are removed. The gizzard consists of one or more irregularly shaped pieces of the enlarged muscular portion of the digestive canal.</p> <p>Livers: The "liver" is removed from a carcass body cavity. The bile sac (gall</p>	P1043	P2043	N/A	P4043	71901-00 processed gizzards; 72001-00 livers 72101-00 hearts	81901-00 hand processed gizzards 81902-00 mechanically processed gizzards 82001-00 livers	N/A	N/A

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	<p>bladder) is removed. The liver consists of a smooth brownish to reddish colored organ with one or more lobes that is irregular in shape and size.</p> <p>Hearts: The "heart" is removed from a carcass body cavity. Fat attached to the heart, the pericardial sac, and the aortal cap is removed. The heart consists of a muscular organ that circulates blood.</p>						82101-00 hearts, cap off 82102-00 hearts, cap on		
Neck	A "neck" is produced by cutting the neck from the carcass at the shoulder joint and removing the head. The neck consists of the neck bones with attached meat and skin.	P1042	P2042	N/A	N/A	71601-11	N/A	N/A	N/A
Bones, Chicken	Bones include any type of bones from the carcass and may or may not include skin and tissue.	P1049	N/A	N/A	N/A	N/A	N/A	N/A	N/A

Additional poultry cuts and modifiers can be found in the [Canadian Food Inspection Agency - Wholesale Meat Specifications Document](#) for poultry and the NAMI Meat Buyers Guide.

FQS-06-02 - Further Processed Poultry Products

FQS-06-03 - Cooked Chicken

Description:

14. Chicken is available cooked whole or in various other cooked forms such as strips, whole boneless, skinless breasts and cooked chicken must be prepared from chicken that complies with the standard for poultry.
15. Chicken is available diced in several forms – white meat, dark meat and as a mixture of white and dark meat, sold in varying ratios of white to dark.
16. Diced Cooked Chicken supplied must be 100 per cent white meat without any skin or bones, seasonings or additives. It must be available in a diced size of approximately 5 mm. It must be fully cooked, individually quick frozen and bulk packed.
17. Diced Chicken is unacceptable if:
 - a. it contains skin and bones
 - b. the product shows signs of previous thawing
 - c. the dice is too large or irregular

FQS-06-04 - Turkey, Ground

Description

18. Ground turkey is a mixture of white and dark turkey meat with some remaining skin and fat that is ground by mechanical means. Ground turkey should be manufactured from whole muscle material such as drumstick, thighs, neck, etc., with all components, e.g. skin and adhering fat, in natural proportions. Ground turkey is usually of a light pink colour and holds together well.
19. Ground turkey is often used as a substitute for ground beef to make a healthier choice recipe. Often, an adjustment to the spices in the recipe is required since ground turkey is milder than ground beef.
20. Because of the short shelf life of ground poultry products, ground turkey should be provided frozen.

Types of Ground Turkey

Type	Specifications as per <i>Canadian Food Inspection Agency - Wholesale Meat Specifications Document - Turkey</i>	CFIA ⁵
Ground turkey, 10% fat or less	"Ground turkey, 10% fat or less" is produced by grinding white, dark, and trim meat from carcasses or parts. The kidneys, sex glands, and skin are removed prior to grinding. Ground turkey, 10% fat or less, consists of meat muscle fibers that are strand-like in appearance with the percentage of fat less than or equal to 10 percent.	85203-22
Ground turkey, white meat, 10% fat or less	"Ground white turkey meat, 10% fat or less" is produced by grinding white turkey meat (breast, wing, tenderloin, scapula, and/or trim meat) from carcasses or parts. No kidneys, sex glands, or skin are added. Ground white turkey meat, 10% fat or less, consists of meat muscle fibers that are strand-like in appearance with the percentage of fat less than or equal to 10 percent.	85204-22

21. Ground turkey provided must be:
- made from fresh, not previously frozen meat;
 - skinless and boneless;
 - extra lean, containing not more than 10 per cent fat; and
 - free of additives.

FQS-06-05 –Cooked Turkey

22. Turkey is available cooked as a turkey breast, or in various other cooked forms such as diced, sliced, pulled or in a roll. Cooked turkey products must be prepared from turkey that complies with the standard for poultry.
23. **Diced cooked turkey supplied must be 100 per cent white and/or dark meat, as specified, without any skin or bones, seasonings or additives. It must be available in a diced size of approximately 5 mm. It must be fully cooked, individually quick frozen and bulk packed.**
24. Diced cooked turkey is unacceptable if:
- it contains skin and bones
 - the product shows signs of previous thawing
 - the dice is too large or irregular

⁵ The Canadian Food Inspection Agency's (CFIA) Wholesale Meat Specifications Document (WMSD) has been developed as a result of a thorough review of the current wholesale meat-cut nomenclature. The CFIA administers the *Meat Inspection Act* and *Meat Inspection Regulations*, the *Food and Drugs Act* and the *Food and Drug Regulations*, and the *Consumer Packaging and Labelling Act* and *Consumer Packaging and Labelling Regulations*, which require that meat cuts, organs and other carcass parts be identified on labels with proper common names.

The information about the meat cut names and their specifications and item numbers contained in the CFIA document is identical to that found in the Institutional Purchase Specifications (IMPS) documents developed and maintained by the United States Department of Agriculture's Agricultural Marketing Services (USDA-AMS) and the Meat Buyer's Guide, which is developed and maintained by the North American Meat Institute (NAMI).

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25. Sliced cooked turkey supplied must be 100 per cent white meat without any skin or bones, seasonings or additives. It must be available in a slice of approximately 5mm. It must be fully cooked, individually quick frozen and bulk packed.
26. Sliced cooked turkey is unacceptable if:
 - a. it contains skin and bones
 - b. the product shows signs of previous thawing
 - c. the slice is too thick

Applicable Regulations and Resources for Poultry Products

[Meat Inspection Act \(R.S.C., 1985, c. 25 \(1st Supp.\)\)](#)

[Meat Inspection Regulations, 1990 \(SOR/90-288\)](#)

[Search the List of Federally Registered Meat Establishments and their Licensed Operators – \(CFIA\)](#)

[Food and Drugs Act \(R.S.C., 1985, c. F-27\)](#)

[Livestock and Poultry Carcass Grading Regulations \(SOR/92-541\)](#)

[Codex Alimentarius - General Principles of Food Hygiene](#)

[Codex Alimentarius – Code of Hygiene Practice for Meat](#)

[Canadian Food Inspections Agency - Meat Hygiene Manual of Procedures](#)

[Consumer Packaging and Labelling Regulations \(C.R.C., c. 417\)](#)

[Canadian Food Inspection Agency \(CFIA\)](#)

[Canadian Food Inspection Agency - Poultry Meat Cuts Manual](#)

[Canadian Food Inspection Agency - Meat and Poultry Products](#)

[United States Classes, Standards, and Grades for Poultry](#)

[The Meat Buyers Guide Online](#)