



**United States  
Department of  
Agriculture**

Food and  
Nutrition  
Service

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Center Drive

Alexandria, VA  
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DATE: August 28, 2008

TO: Child Nutrition (CN) Labeling Program Participants

FROM: CYNTHIA LONG  
Director  
Child Nutrition Division

SUBJECT: Updated Industry Guidelines for Preparation of Quality Control (QC) Program

As discussed in our July 1, 2008 memorandum to all CN Labeling Program Participants, all manufacturers participating in the CN Labeling Program are required to have an approved QC Program (Appendix C in 7 CFR 210, 220, 225, 226). Beginning in spring 2009, all QC Programs will be required to comply with the Food and Nutrition Service (FNS) requirements for production of CN labeled products. In addition, the Agricultural Marketing Service (AMS) will oversee plant inspections and QC Program approvals (excluding seafood). The National Marine Fisheries Service (NMFS) will continue to oversee inspections and QC Program approvals of seafood products.

AMS, NMFS, and FNS have updated the *Industry Guidelines for Preparation of Quality Control Programs for Meat, Poultry, Seafood and Non-meat CN Labeled Products*. A copy of this document has been posted to the CN Labeling website at: <http://www.fns.usda.gov/cnd/cnlabeling/>. In addition, a description of the verification services provided by AMS and NMFS for this program is also posted to the website. Questions related to these guidelines or services should be directed to Gwendolyn Holcomb at [Gwendolyn.Holcomb@usda.gov](mailto:Gwendolyn.Holcomb@usda.gov) or phone (202)-720-6042.

**Original Signed**

CYNTHIA LONG  
Director  
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