

INCH-POUND

A-A-52217A

October 3, 2002

SUPERSEDING

A-A-52217

March 11, 1997

COMMERCIAL ITEM DESCRIPTION

TRAY, MESS, COMPARTMENTED

The General Services Administration has authorized the use of this Commercial Item Description for all federal agencies.

1. SCOPE.

1.1 Scope. This Commercial Item Description covers disposable, compartmented mess trays manufactured for one-time use by Federal, State, local governments, and other interested parties and as a component in military ration feeding systems.

2. CLASSIFICATION.

2.1 Trays. The disposable, compartmented mess trays shall conform to the following classes:

Class 1 - White or natural (not a component in military ration feeding systems)

Class 2 - Green

Class 3 - Tan or sand

3. SALIENT CHARACTERISTICS.

3.1 Design and construction. The compartmented mess tray shall be rectangular in shape, have five food compartments, and shall be approximately 8-1/2 inches in width by 12-1/2 inches in length. The tray shall have a compartment for the entrée that is approximately 2/3 the total compartment for silverware is acceptable. The trays shall be nestable and all compartments shall length of the tray and approximately 1/2 the width. The four remaining compartments shall each be approximately 1/3 the length of the tray and approximately 1/2 the width. A sixth be approximately 1 inch deep.

3.1.1 Materials. The material used shall meet the requirements of the Federal Food, Drug and Cosmetic Act as amended: Title 21, CFR 176.170.

Beneficial comments, recommendations, additions, deletions, clarifications, etc. and any other data which may improve this document should be sent to: Defense Supply Center Philadelphia (DSCP), ATTN: DSCP-HSL, 700 Robbins Avenue, Philadelphia, PA 19111-5092

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3.1.2 Rigidity. The trays shall be rigid and the average force needed to deflect the tray a distance of 1 cm shall be no less than 450 grams in the length direction and no less than 500 grams in the width direction when tested as specified in 5.2.1.

3.1.3 Water resistance. The trays shall not show total penetration, ply separation, delamination or blistering, when in contact with a 2% saline solution for 30 minutes and at temperatures between 160°F and 162°F when tested as specified in 5.2.2. Total penetration is defined as the wetting and staining of the bond paper under the tray.

3.1.4 Odor and taste. The trays shall not have any objectionable odor nor impart any objectionable taste to food items during use (see 5.2.3).

3.1.5 Grease resistance. The trays shall be grease resistant and shall not show evidence of total penetration by oil when tested as specified in 5.2.4. Total penetration is defined as the wetting and staining of the bond paper under the tray.

3.2 Color. The color of the class 1 mess tray shall be white or natural. The color of the class 2 mess tray (green) shall approximate any of the following colors of FED-STD-595: 34373, 34441, 34491, 34504, 34516, 34518, 34558 or 34670. The color of the class 3 tray (tan/sand) shall approximate any of the following colors of FED-STD-595: 20450, 22563 or 23531.

3.3 Identification marking. The trays shall be marked with the manufacturer's name, trade name, or trademark.

3.4 Workmanship. All stock for the trays shall be protected from contamination during and after processing. The finished trays shall be clean and free of holes, tears, cuts, cracks, scuffs, buckled areas, delamination, blisters, distortion, malformation or warpage.

4. REGULATORY REQUIREMENTS.

4.1 Contractor-recovered materials. The offeror/contractor is encouraged to use recovered materials to the maximum extent practicable, in accordance with paragraph 23.403 of the Federal Acquisition Regulation (FAR).

5. QUALITY ASSURANCE PROVISIONS.

5.1 Product conformance. The products provided shall meet the salient characteristics of this commercial item description, shall conform to the producer's own drawings, specifications, standards and quality assurance practices, and be the same product that has been sold in the commercial market place for over two years, or is the same product that has successfully been delivered to the Government on a previous contract or purchase order. The Government reserves the right to require proof of such conformance prior to first delivery, and thereafter as may be

otherwise provided for under the provisions of the contract.

5.1.1 Market acceptance criteria. Market acceptability criteria has been determined to be necessary to document the quality of the product to be provided under this CID. Acceptance criteria is based on the company having sold at least 10,000 items, meeting the CID requirements herein, in the commercial or Government marketplace over the past 2 years.

5.2 Tests.

5.2.1 Rigidity test.

5.2.1.1 Apparatus. Cup and Plate Rigidity Tester manufactured by Sherwood Tool Inc., or equivalent (see 7.5).

5.2.1.2 Procedure. All samples are to be conditioned in accordance with TAPPI method, T402 OM-93. Load cell is to be set up and the test performed in accordance with the instructions furnished with the testing device to meet the requirements in 3.1.2.

5.2.2 Water resistance test. A mixture of tap water and common table salt, forming a solution of 2% saline (38.8 grams of salt to ½ gallon U.S. of water), shall be heated to a temperature between 160°F and 162°F and poured onto the tray surfaces to a depth approximately equal to one-half the depth of the tray. The tray shall rest on a flat sheet of double-faced corrugated board or other suitable paper support, approximately 1/4 inch thick, with a sheet of clean white bond paper between the tray and supporting surface. After 30 minutes, the water in the test tray shall be drained and discarded. The test tray shall be examined for evidence of delamination. Separation of plies extending more than 1/4 inch in any direction or formation of blisters greater than 1/4 inch in diameter shall be considered delamination. The bond paper shall be examined for visible evidence of water penetration to determine compliance with 3.1.3.

5.2.3 Odor and taste certification. The manufacturer shall certify that the trays meet the requirements specified in 3.1.4.

5.2.4 Grease resistance test. Cooking grade corn oil shall be heated to 160°F \pm 2°F and poured onto the tray surfaces to a depth approximately equal to one-half the depth of the tray. The tray shall rest on a flat sheet of double-faced corrugated board or other suitable paper support, approximately 1/4 inch thick, with a sheet of clean white bond paper between the tray and supporting surface. After 30 minutes, drain the oil and examine the bond paper for any evidence of penetration, to determine compliance with 3.1.5.

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6. PACKAGING.

6.1 Packaging. Preservation, packing and marking requirements shall be as specified in the contract or purchase order (see 7.1).

7. NOTES.

7.1 Ordering data. Purchasers should select the preferred options permitted herein and include the following information in procurement documents (if applicable).

- a. Title, number and date of this CID.
- b. Class of item required (see 2.1)
- c. Packaging requirements (see 6.1)

7.2 Sources for documents.

7.2.1 Sources for Government publications.

Copies of the Federal Food, Drug, and Cosmetic Act, 21 CFR Parts 170-199, are available from: Superintendent of Documents, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954.

Copies of FED-STD-595 - Colors Used in Government Procurement, are available from: Document Automation and Production Service, Standardization Documents Order Desk, Building 4D, 700 Robbins Avenue, Philadelphia, PA 19111-5094.

7.2.2 Sources for non-government association documents.

Standard T402 OM-93 - Standard Conditioning and Testing Atmospheres for Paper, Board, Pulp Handsheets, and Related Products, are available from: Technical Association of the Pulp and Paper Industry, P.O. Box 105113, Atlanta, GA 30348.

7.3 National Stock Numbers (NSN). The NSNs assigned to the classes of mess trays covered by this Commercial Item Description are:

- Class 1 - 7350-01-012-8787
- Class 2 - TBD
- Class 3 - 7350-01-411-5266

7.4 Sources of supply. Manufacturers whose products are known to meet the requirements of this CID are listed below; however, competition is not limited to these companies:

The Chinet Company
242 College Avenue
P.O. Box 1016
Waterville, ME 04903-1016

Tenneco Packaging
Suite 300
1 Parkway North
Deerfield, IL 60015-2561

7.5 Source of Rigidity tester. The apparatus referred to in 5.2.1.1 may be obtained from Sherwood Tool Inc., 10 Main St., Kensington, CT 06037.

MILITARY INTERESTS:

CIVIL AGENCY COORDINATING ACTIVITY:

Custodians:

GSA - FSS

Army - GL
Navy - SA
Air Force - 99

Preparing Activity:

DLA - SS

Review Activities:

Project No. 7350-0297

Army - MD1, QM1
Navy - MC
Air Force - 03, 84