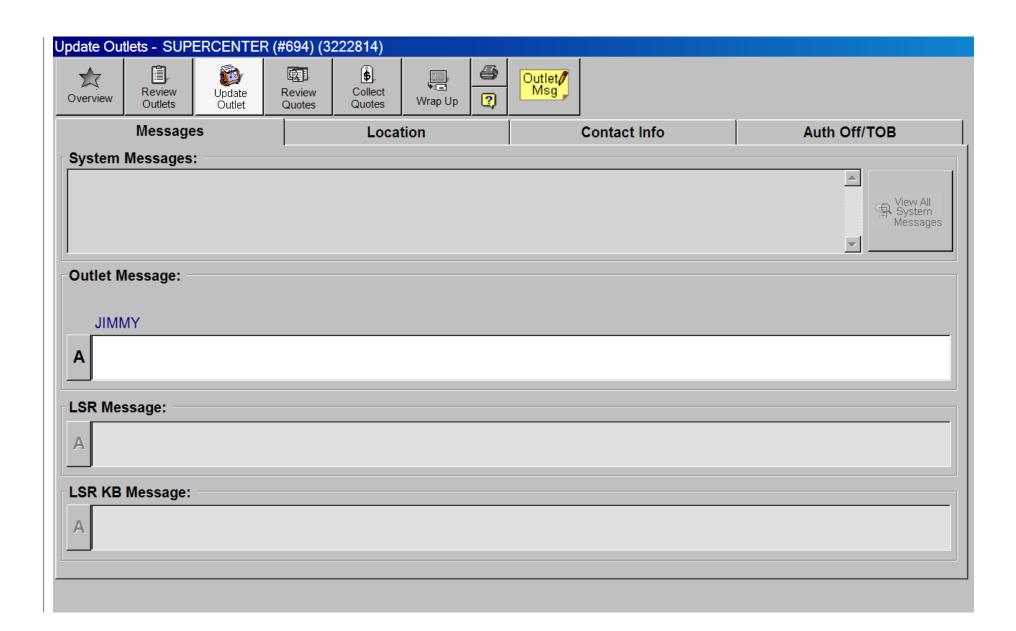
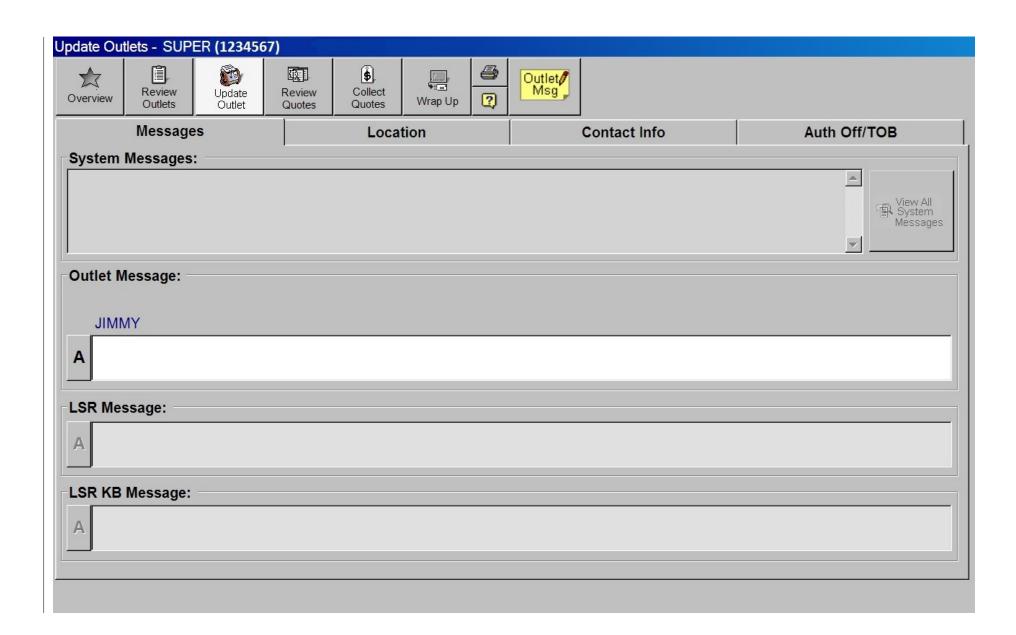
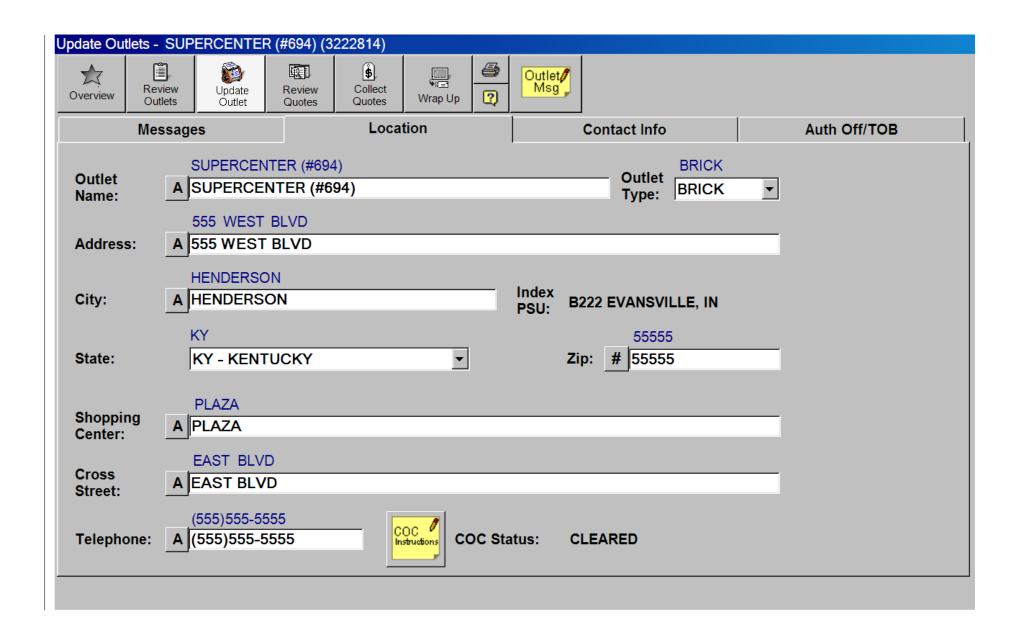
C&S CADC SCREEN CAPTURES FOR OMB CLEARANCE 2014

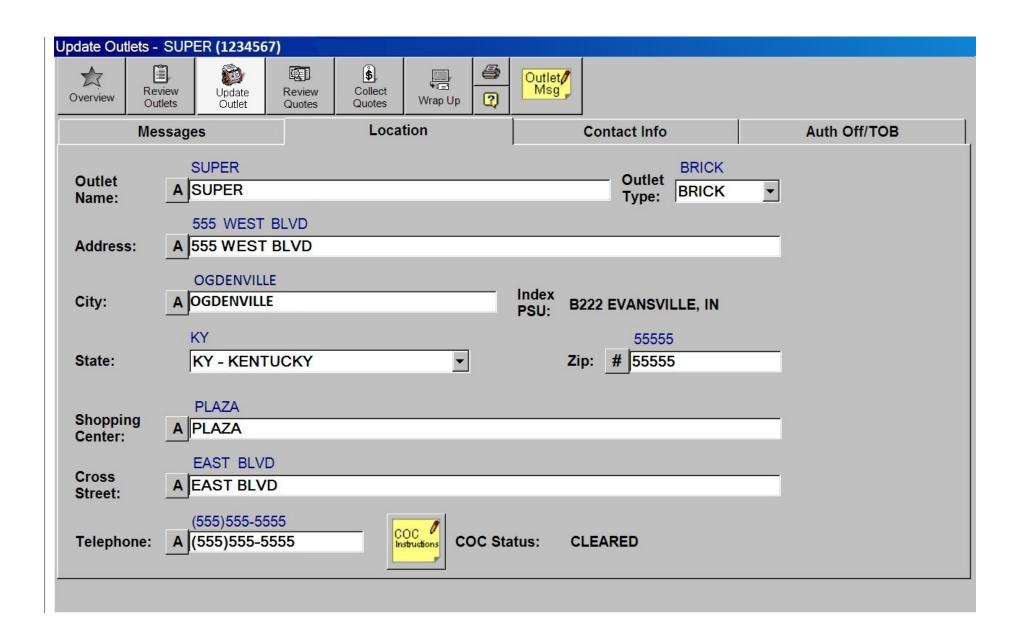
The Outlet Messages tab



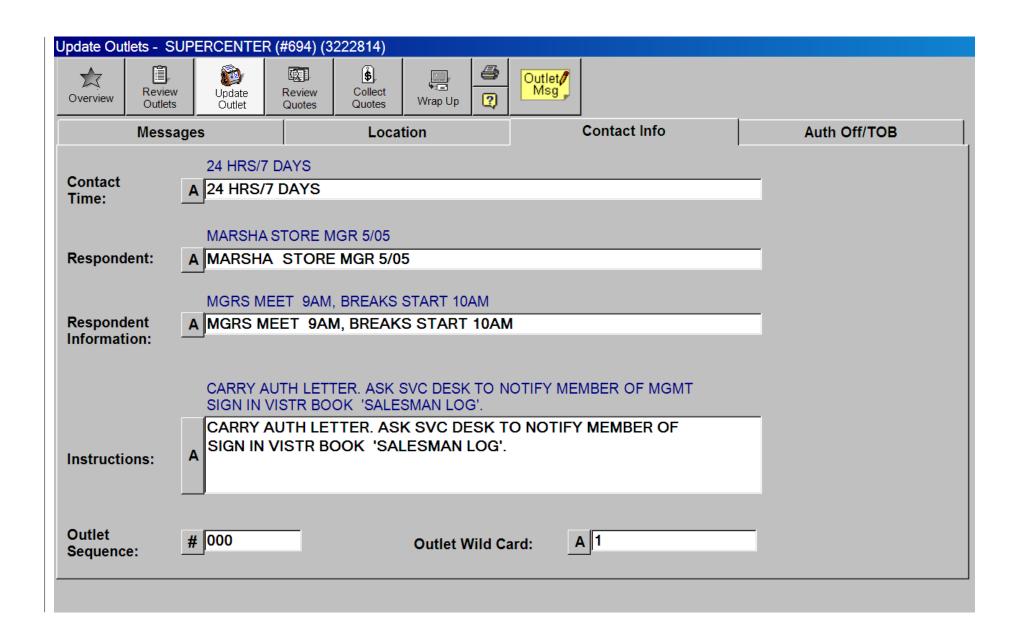


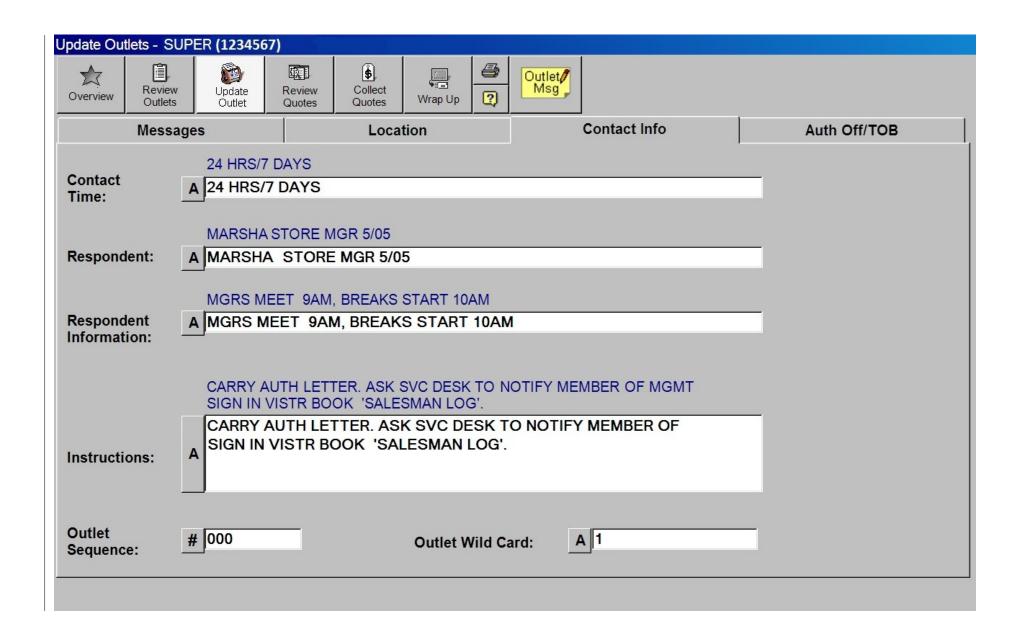
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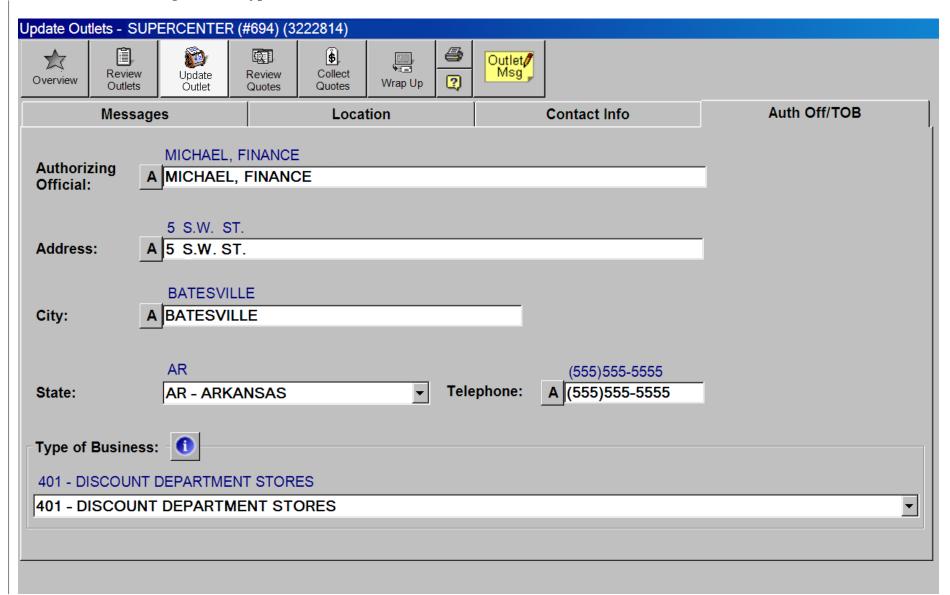


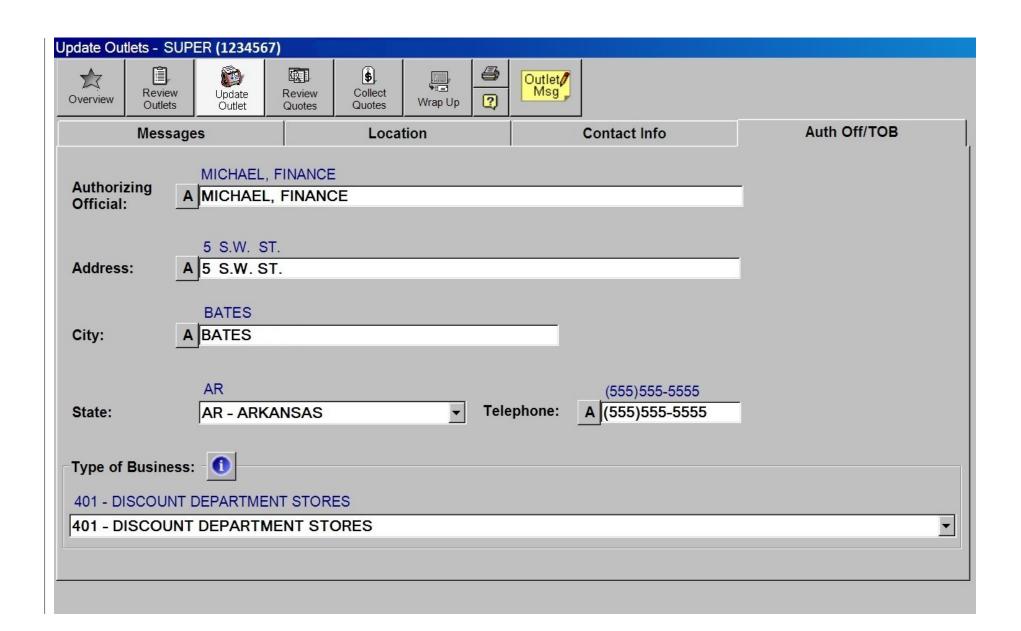
The Outlet Contact Info tab



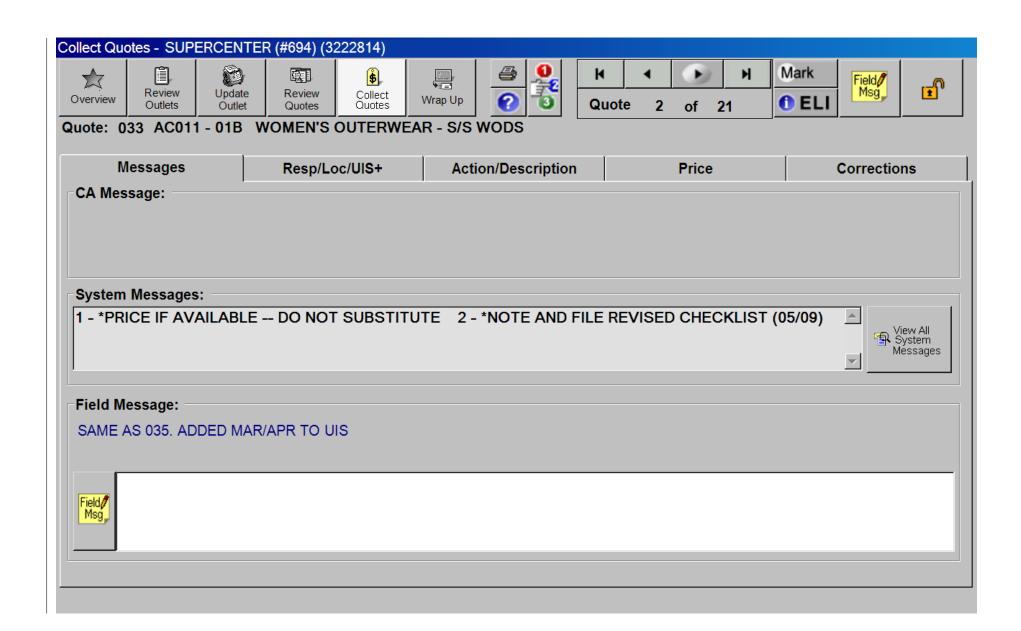


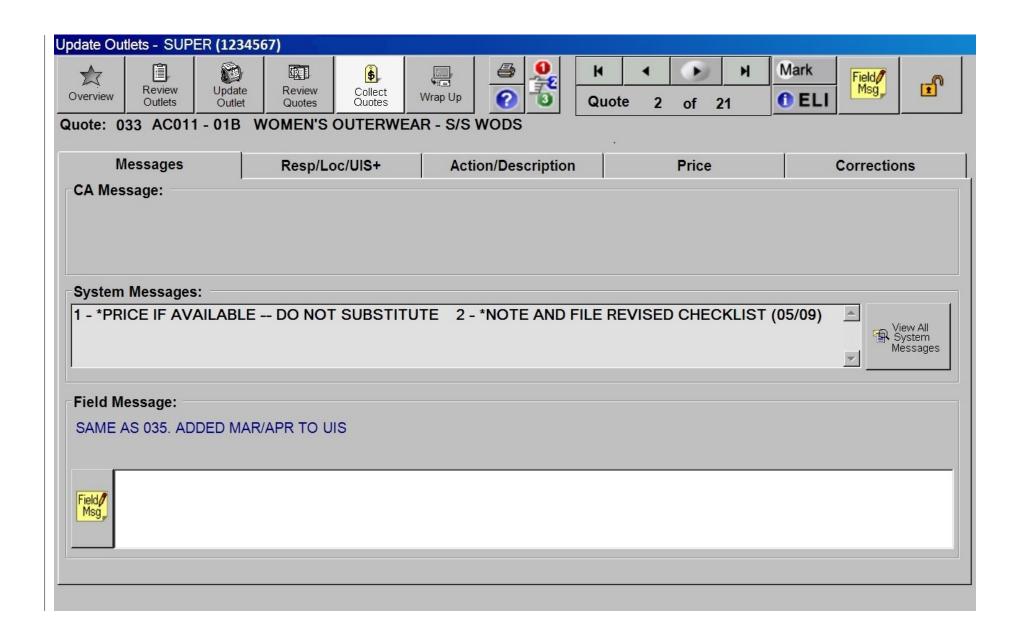
The Outlet Authorizing Official/Type of Business tab



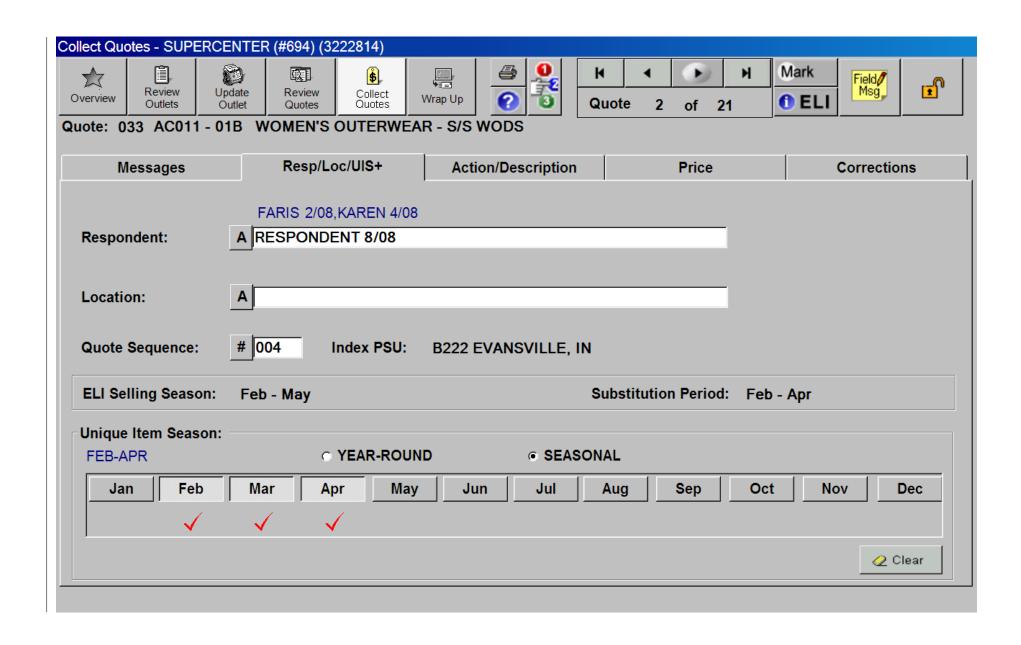


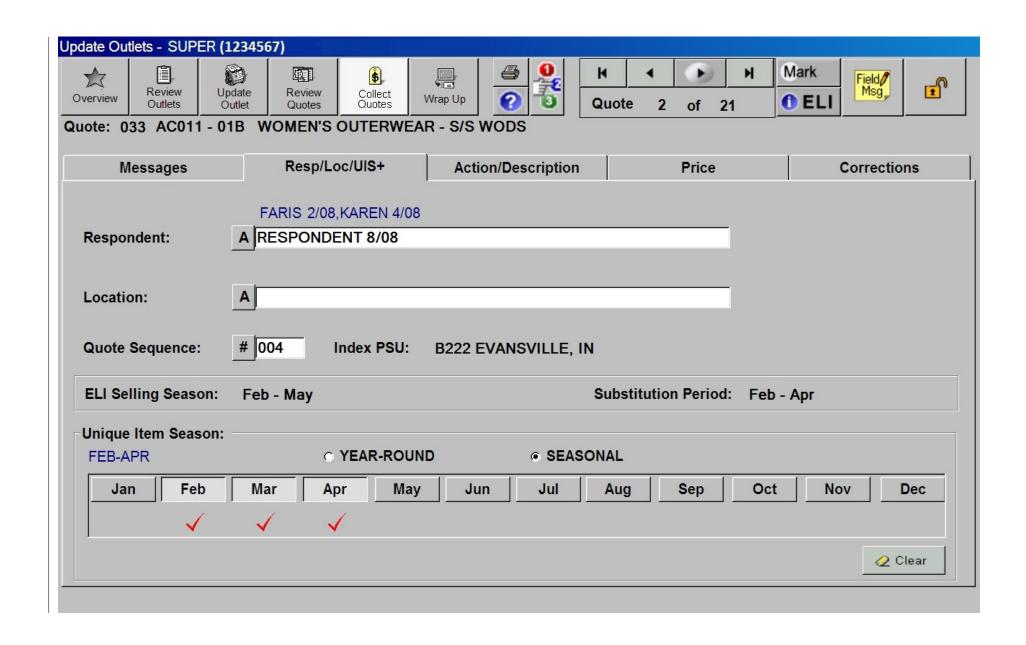
The Quote Messages tab



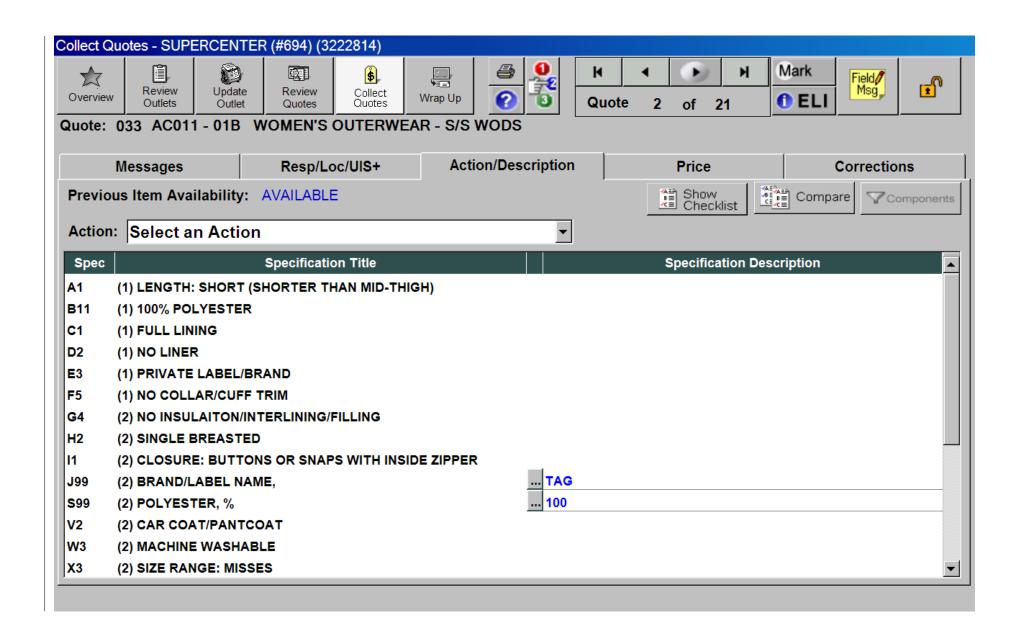


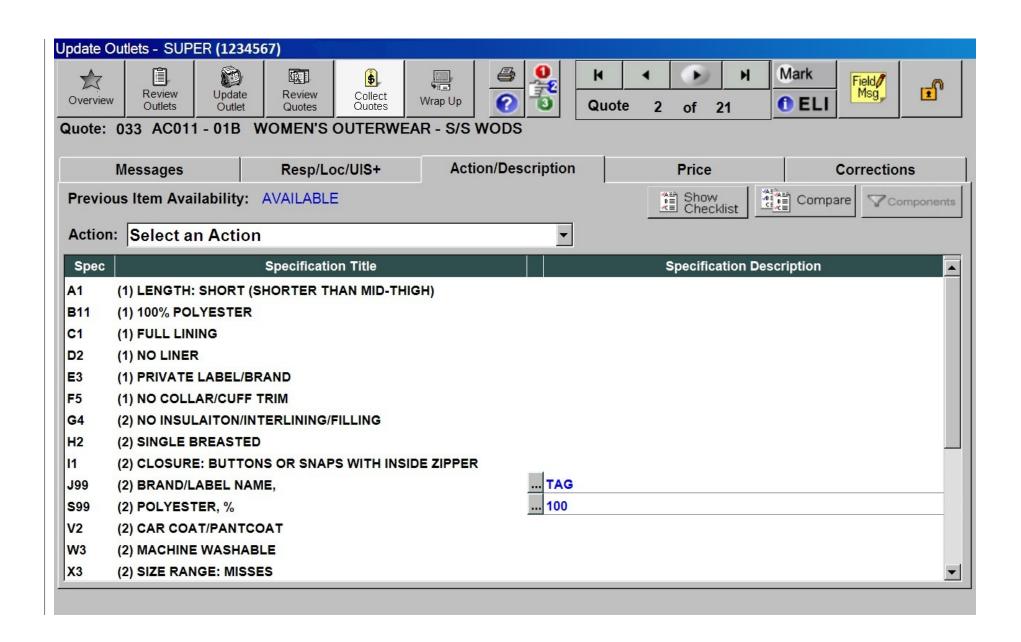
The Quote Respondent/Location/Seasonal information tab



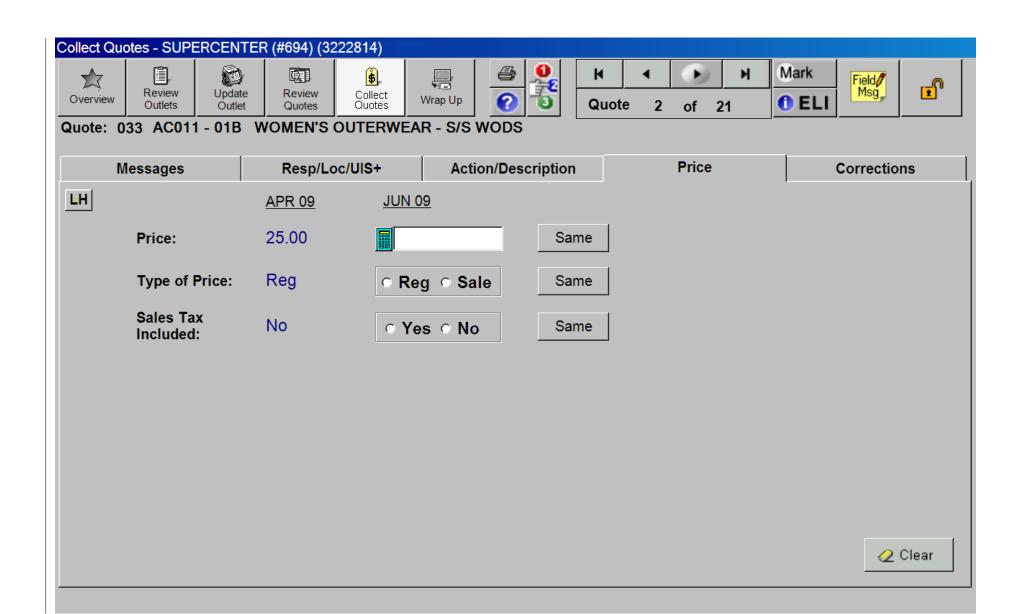


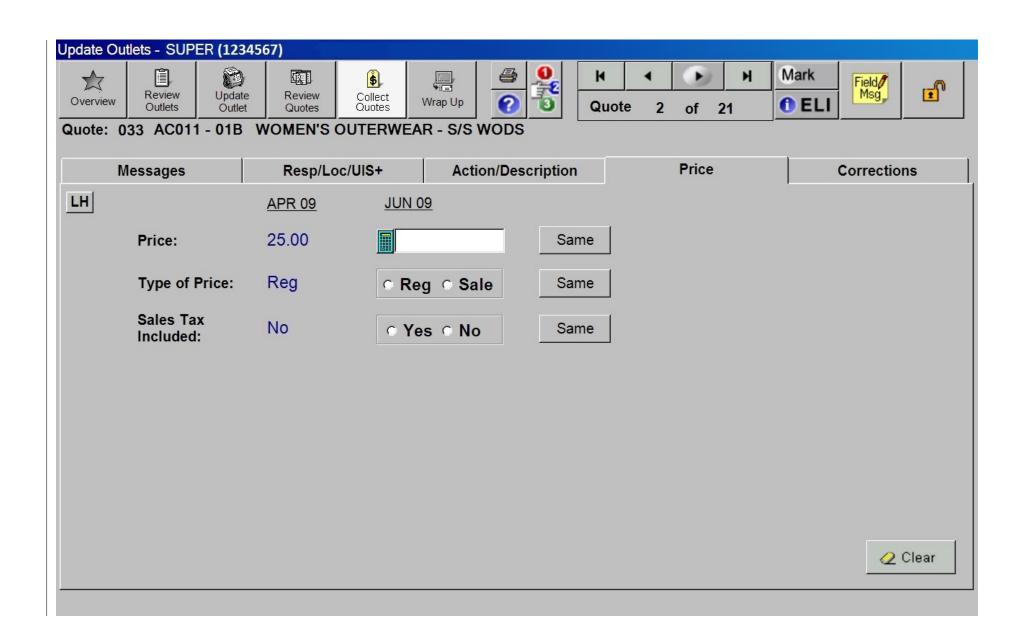
The Quote Action/Description tab



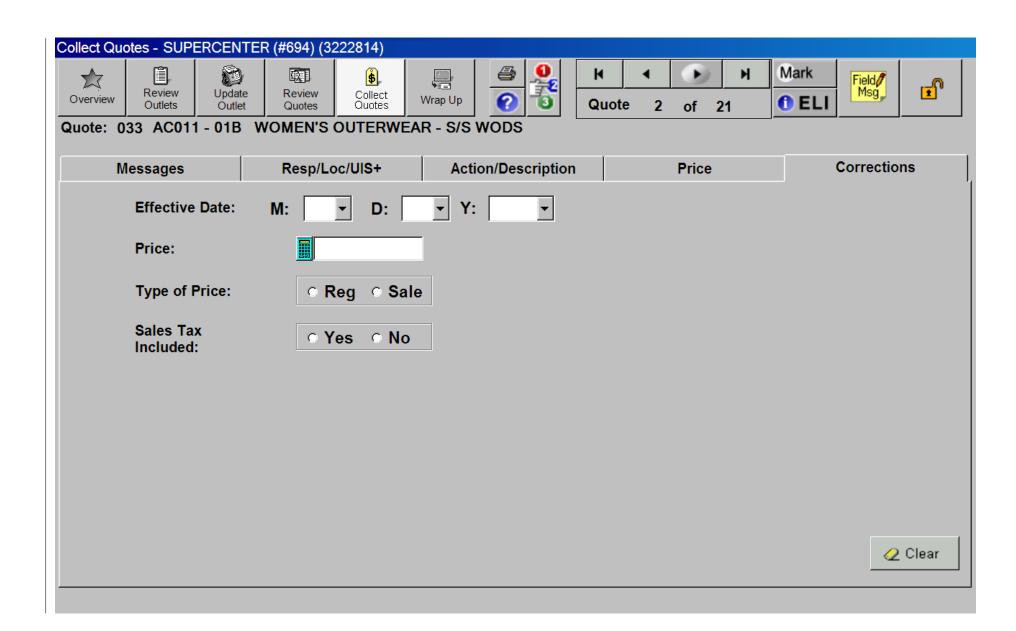


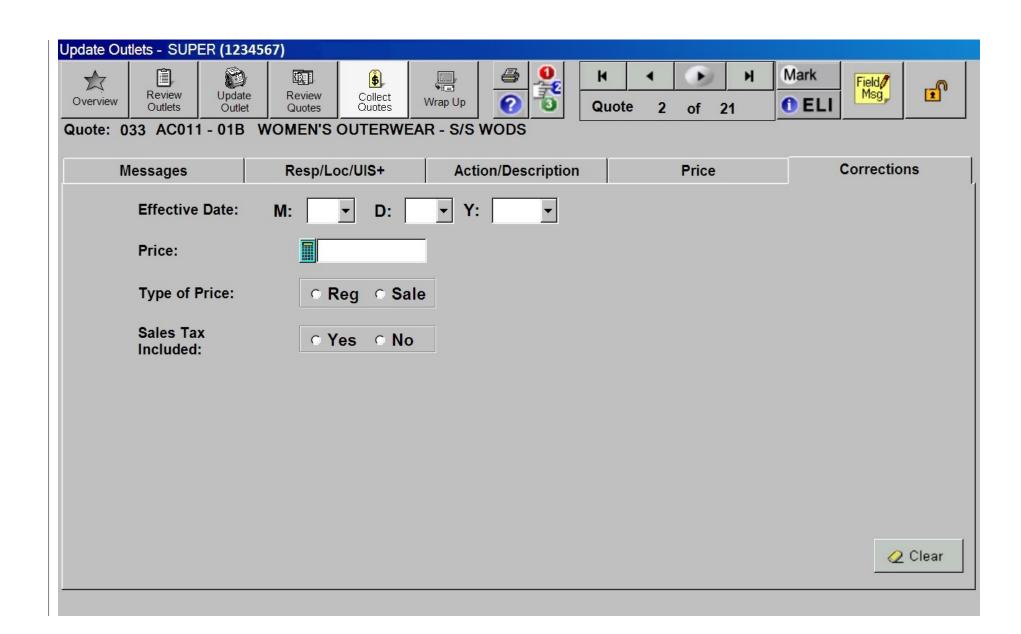
The Quote Price tab



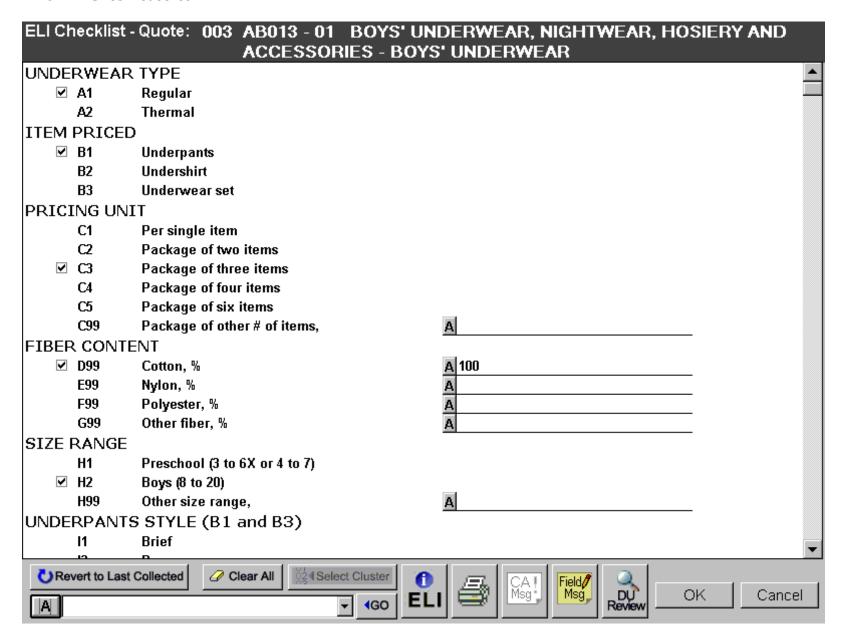


The Quote Corrections tab





The ELI Checklist screen



The ELI Info screen

FC011 - UNCOOKED GROUND BEEF FC011 - GROUND BEEF ELI DEFINITION - Includes all fresh or frozen 100% ground beef and ground beef with additives or extenders. Includes kosher beef. EXCLUDES - Beef combined with other meats. Also excludes yeal. SPECIAL INSTRUCTIONS EXPIRATION DATE - If you notice the unique item is offered at different prices attributable to different expiration dates, always price the item with the most distant expiration date. Any item that is past its expiration date is ineligible for pricing. PACKAGING SIZE - Care must be exercised to ensure you are pricing a unique item. If the outlet offers different per pound prices based on volume purchased, this must be included in the disaggregation process. For example, assume the outlet offers a specific item at two different per pound prices. Typically, a lower per pound price would be charged for volume purchased in a "family" or "bonus" pack. You should disaggregate between the two price levels. Use the F99, "Other Packaging Size" specification entry (e.g. "bonus pack" or "not bonus pack") to ensure you will consistently price the same item. The terms "family" and "bonus" are illustrative rather than standardized. Use whatever term is applicable in your specific outlet. METRIC SIZES - Metric equivalent sizes are shown rounded on the face of this checklist next to the U.S. standard units. If you choose to report metric sizes in the size adjunct, enter the metric size exactly as it is listed on the package. BEEF WHOLESALE (PRIMAL) CUTS - The major areas of the beef wholesale carcass: chuck, rib, loin, round, shank, brisket, plate, and flank.

Close

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