



United States
Department of
Agriculture

Agricultural
Marketing
Service

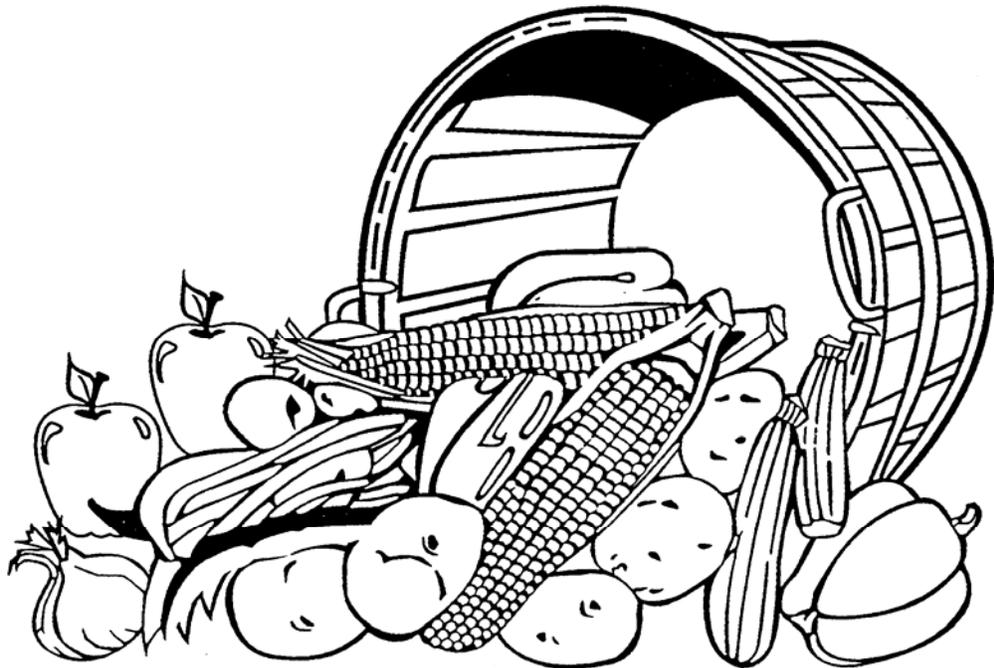
Fruit and
Vegetable
Programs

Fresh Products
Branch

November 1993

Fresh-Cut Produce

Shipping Point and Market Inspection Instructions



Shipping Point and Market Inspection Instructions for Fresh-Cut Produce

These inspection instructions have been developed by the Fresh Products Branch and the Fresh-cut produce industry to assist officially licensed inspectors in the examination and inspection of fresh-cut (ready to use) products. They are intended to provide useful information and guidelines to facilitate inspection and marketing of fresh-cut products.

There are no U.S. grade standards for fresh-cut products. These instructions provide guidelines and definitions which will serve as a common language for the Inspection Service in the inspection and certification of fresh-cut products.

Refer to the General Inspection Instructions for additional information pertaining to date, inspection point, carrier, condition of carrier, lading, etc. not covered in these instructions. (Reference to "General Inspection Instructions" in all Fresh Products Branch publications refers to any one or all of the following: General Shipping Point Inspection Instructions, General Market Inspection Instructions, or Fresh Fruit and Vegetable Certificate Writing Handbooks.)

November 1993

This publication may be duplicated without authorization from USDA.

Table of Contents

Introduction	1
INSPECTION METHODS	1
GENERAL QUANTITY TERMS.....	2
Notesheet And Certificate	2
PRODUCT/COMMODITY	3
TYPE OF CONTAINER	4
BRANDS/MARKINGS	4
PACKAGE CODES	5
INGREDIENT LABEL.....	5
NUMBER/TYPE OF CONTAINERS	6
ORIGIN.....	6
Representative Sampling	6
SIZE OF PACKAGE	7
SIZE AND TYPE OF SAMPLE	7
BASIS OF INSPECTION.....	8
DETERMINING AND REPORTING DEFECTS.....	8
REPORTING SIZE OF SAMPLES	9
EXCESSIVE DEFECTS	9
Tolerances	9
Condition of Pack.....	10
SEALED BAGS.....	10
MASTER CONTAINERS	11
DEFECTIVE PACKAGING	11
PRODUCT IN THE SEAL	11
RIPS, TEARS, HOLES, OR BROKEN PACKAGES.....	12
BLOATED BAGS.....	12
NET WEIGHT	12
Condition of Load and Containers.....	13
Temperature of Product.....	13
Size	13
SAMPLE SIZE FOR DETERMINING SIZE	15
Quality and Condition	15
POSITIVE QUALITY AND CONDITION FACTORS	15
DEFECTS OF FRESH-CUT PRODUCTS.....	16
OFF-COLOR	16
DISCOLORATION	16

OFF-ODORS	17
EXCESSIVE WATER IN PACKAGES	18
CHEMICAL CONTAMINANTS	19
FRESHNESS ATTRIBUTES	19
FRESHNESS DEFECTS	20
MUSHINESS	20
WILTED OR FLABBINESS	20
SHRIVELING	20
EXCESSIVE DRYING	20
SLIMINESS	21
MOLD	21
DECAY OR SOFT ROT	21
Other Defects	21
STRINGINESS OR RIBBINESS	21
LARGE PIECES	22
CORE PIECES, END PIECES, ROOTS AND PEELS	22
MECHANICAL DAMAGE	22
BRUISING OR BROKEN PIECES	23
FOREIGN MATERIAL, AND DIRT, SAND OR SOIL	23
(10) REMARKS	23
Appendix I	25
GLOSSARY OF TERMS FOR FRESH-CUT STYLES	25
Appendix II – Chart For Style of Cut	28
Appendix III Instructions for Writing the FV-300 Certificate	29
GENERAL QUANTITY TERMS	29
EXAMPLES	30
EXAMPLE 1 -- INSPECTION NOTESHEET	32
EXAMPLE 1 -- INSPECTION SCORESHEET	33
EXAMPLE 1 – INSPECTION CERTIFICATE	34
EXAMPLE 2 -- INSPECTION NOTESHEET	35
EXAMPLE 2 --INSPECTION SCORESHEET	36
EXAMPLE 2 -- INSPECTION CERTIFICATE	37

Introduction

Fresh-cut products are "ready to use" products which **have not been** cooked, canned, frozen or dried for any type of long term preservation.. These products are fruits and vegetables which have been prepared for immediate use by the food service industry, retailer or consumer. Little or no additional preparation is needed. Examples are: broccoli and cauliflower florets; carrot and celery sticks; salad mixes containing a mixture of chopped iceberg lettuce, chopped romaine, shredded red cabbage and shredded carrots; and, cubed pineapples and melons. [Pineapple or melon products, or other products packed in juice or syrup are considered a "processed" product (not fresh). Refer applicants or inspection requests to the Processed Products Branch.]

Whole products are washed and usually trimmed of any external leaves, roots, or peel. These products are then cut and/or cored into specified styles and sizes, either by hand or using mechanical equipment, and packaged. In some procedures the product is rinsed in a cold water bath (the water may be treated with chlorine used as a disinfectant) and dried, prior to packaging.

Fresh-cut products generally have a shelf-life of 6 to 21 days. The shelf-life depends primarily on the temperatures during storage and transit, the type of packaging, and the product itself.

All commodities respire (breathe), although the rates of respiration differ by commodity. Through the respiration process commodities will naturally change. This may be a change in color, texture (shriveling), size, or general condition, such as the decaying process. The process of respiration causes gases to be generated. Fresh-cut products, by the nature of their state, generate gases more readily than whole products. This fact, coupled with packaging and transportation can result in the occurrence of unique and unusual defects. Excess gas in sealed bags can result in slightly expanded, bloated, split or ruptured bags. Odor - the presence of foul or otherwise undesirable odors - may be an indication of defective or spoiled product. Excessive "free" liquid in packages may also be an indication of these problems. Discoloration can be any color depending on the cause - yellow, red, tan, brown, or black.

Inspection Methods

Inspecting fresh-cut product is uniquely different from whole commodity inspections. It would be very time consuming and labor intensive to actually handle each piece of fresh-cut product in a sample. However, it is the intent of the Inspection Service to give as accurate a picture of the load or lot as possible. Samples should be removed from their containers, and spread out on a clean, light or white colored tray or table. Adequate light is essential to accurately describe the colors and other factors of quality and condition of both normal and defective pieces.

Each product will have defects unique to it. For example: core pieces may not be objectionable in a package of shredded green cabbage because they are undetectable

(being white to light green); but the same core pieces may be objectionable in a package of shredded red cabbage because they are detectable (being white to light green). Obvious defects should be picked out and set aside. Keep separate piles for each different defect. Judge defects on the basis of "materially affecting the appearance" of the sample.

When inspecting "mixes" keep separate categories for each type of defect, (and corresponding columns on the notesheet). Also, make a notation on the notesheet, and a statement on the certificate as to what specific part of the mix is affected by particular defects. For example, in a coleslaw mix of green cabbage, red cabbage, and carrot: yellow to tan discoloration of edges affecting green cabbage only, black discoloration affecting mostly carrot, some red cabbage, decay affecting carrot only; or in a floret mix of broccoli and cauliflower: yellow discoloration affecting broccoli, decay generally affecting broccoli, few cauliflower.

Some defects may not be "measurable" in terms of the number of affected pieces. These include odors and excessive free liquid in containers. These types of "defects" should be reported on the notesheet and certificate in general terms. See the section on Quality and Condition for descriptions of these and other defects.

General Quantity Terms

The following general terms with the meanings shown shall be used when appropriate:

Term:	Meaning:
Occasional	1 to 5%, use only with reference to packages
Few	10% or less
Some	11 to 25%
Many	26 to 45%
Approximately half	46 to 54%
Most (mostly)	
Generally	
Practically all	96% or more

Revised, April 1995 HU-128-8(a)
Page 3 Fresh-Cut Produce, Shipping Point and
Market Inspection Instructions, November 1993

Notesheet And Certificate

Entries on the notesheet and certificate must be kept in a legible and accurate manner. It is mandatory that all information which appears on the certificate be supported by information on the notesheet. It is the responsibility of the inspector to

ensure that all information is properly recorded. Notations shall be recorded so that anyone familiar with inspection procedures can interpret them and write a certificate. Also remember that notesheets and certificates are prima facie evidence and must be able to withstand legal scrutiny.

Detailed instructions pertaining to date, inspection point, place of inspection, type of carrier, lading, etc., which are not covered by these instructions may be found in the General Inspection Instructions. Additional information and instructions may be given by your supervisor.

Product/Commodity

Whether packaged individually or in a mix, the common name of the commodity(s) and the style of cut (see below) shall be reported in the "Product" section of the certificate, such as:

- Broccoli florets;
- Cauliflower and broccoli florets;
- Carrot sticks;
- Shredded lettuce;
- Shredded cabbage; and,
- Salad mix containing chopped lettuce, shredded carrots and shredded red cabbage. If more room is needed, the individual commodities can be listed in the "lot ID" or "Remarks" sections on the certificate.

The inspector shall not name commodities in a mix if they are unsure or unable to properly identify them. Also, do not identify the commodity using trade names or trade terms. For example: do not use "Broccoli Wokly," or "Car-a-bites." They are trade names. Instead use broccoli or carrots, respectively, with the term for the style of cut (broccoli florets, or peeled carrot pieces).

The major products used by the industry are lettuce (including iceberg lettuce, romaine, endive, escarole, and leaf lettuce); cabbage; carrots; onions; broccoli; cauliflower; celery; melons; and pineapple. However, any commodity can be cut into a fresh-cut product and may be offered for inspection. Many specialty commodities are also being offered as fresh-cut products.

A chart in the Appendix section illustrates some of the various commodities and styles that can be prepared. The chart is not all-inclusive. Fresh-cut products are continually being developed and marketed by the industry.

Style of Cut

Fresh-cut produce is available in many styles. The major styles include chopped, shredded, sticks, florets, and coins, among others. The styles may be further defined by specific sizes.

The style of cut shall be reported along with the commodity in the "Product" section of the certificate (see Product/Commodity, above). A glossary of the terms for Styles of Cuts is in the Appendix section. It lists and defines various cut styles currently being seen in the marketplace. Similar styles that are differentiated by size are grouped together in the list. The list is not all-inclusive, others may also be seen.

A particular style may be specified by the applicant, or it may be stated on the package. If either is the case, use the specified term as the style of cut. However, if a style of cut is not specified use the "Glossary of Terms" to determine which term is most appropriate.

Type of Container

Fresh-cut products are packaged in various containers. The most common containers are plastic film bags (herein referred to as "film bags") with airtight seals, and molded plastic trays with clam-shell like lids or plastic over-wrap. Other types of packaging may also be seen. The fresh-cut industry uses a multitude of container sizes ranging from small single serving pouches to larger bags. They also use plastic containers that would serve four to eight people or that could be used in the restaurant or foodservice segment of the industry. The individual bags or other containers are usually packed in master containers, generally fiberboard cartons. Product may also be packaged in bulk (one bag per master container.)

Report the type of container on the notesheet using generic terms. Use terms such as: film bags, molded cups or baskets with hinged lids, fiberboard cartons, etc. Do not report the type of packaging using trade terms, since there may be confusion using trade terms and the possibility of misnaming a type of package may occur. Refer to the General Inspection Instructions for more detailed instructions concerning packaging and type of container.

For defects associated with packaging see the Condition of Pack section of these instructions.

Brands/Markings

Identifying brands, processor, shipper or grower names and addresses, weight, count, date codes or other codes and ingredient statements are some types of information commonly found on individual containers. Most of this information may also be found on master containers. **The brand and other significant markings shall be**

reported in the "Brands/Markings" section of the certificate. All other pertinent markings shall be reported on the notesheet, such as weight, count, state of origin, etc. If the containers bear no brand, it shall be stated as "No brand."

Master containers are generally printed to show the number and size of individual bags or other containers within them. Such as: "4/10 pound bags," "one dozen 12 ounce bags," or "8-3 pound bags," etc. This information shall always be reported on the notesheet and certificate.

Federal and Federal-State positive lot identification numbers (PLI) shall always be reported on the notesheet and certificate.

Package Codes

Some processing plants print, brand or otherwise mark a code on the film bags, other containers and/or master containers. The meaning of the codes varies with the plant where the product was processed. Most codes indicate some type of a date; processed date, packing date, shipping date, best if used by date, last date of sale, sell by date or expiration date. Some codes may indicate other information. This information is similar to a lot identification mark. Therefore, if present, it should be shown on the notesheet (and on the certificate as additional identifying marks, at the request of the applicatn.) Refer to the General Inspection Instructions for more detailed instructions pertaining to lot identification.

Ingredient Label

Some packages may show an ingredient label or list. It may state "ingredients" "contains," or "may contain," among other statements, and be followed by a list of one or more fresh-cut commodities. Pay special attention to packages that shows an ingredient list. No ingredient list is required on packages by the Inspection Service. However, if a list is present, the listed fresh-cut commodities should be in the package or lot. Throughout the lot, if one commodity is missing in a package, but appears in other packages it may not be considered misbranding. . Possible violations of the Perishable Agricultural Commodities Act should be reported to the appropriate authorities.

Note the difference between the phrases: "contains..." and "may contain..." The statement "may contain..." implies that the listed product may or may not be present.

Number/Type of Containers

The number of containers shall always be reported. In the market and at shipping point locations for stationary lot certification, the inspector shall always verify the container count provided by the applicant for each lot and report it as the "inspector's count." Show the actual number of master containers. If the film bags or other "consumer" containers are not in master containers, the number of bags or other containers shall be the number of containers. If the number of containers available for inspection does not match the application it is the inspector's responsibility to confirm that the amount presented for inspection constitutes the lot. If an accurate count cannot be determined the inspector may report the count at someone else's authority. However, the reason for doing so must be reported on the notesheet (e.g., numerous pallets with mixed product.)

At shipping point locations for "days-run" certification the applicant generally provides a manifest for count and it is acceptable to use this for the number of containers.

Origin

The inspector should not make a positive statement on their own authority, but when container markings list the state or country of origin, it should be quoted in the appropriate space on the notesheet and the certificate. If origin is not marked, it is the inspectors responsibility to make an effort to obtain this information from the applicant. This policy is necessary because some firms may use one mark on the same product packed in several states. The inspector can certify only to the marks and has no means of verifying what state or country the product is grown.

A practice among some processors is to print the state where the commodity was grown **and** the State where the commodity was processed on the container. If present, both locations shall be reported on the notesheet; and the location grown shall be reported on the certificate.

Representative Sampling

Representative sampling is just as important as correct interpretation of defects and other factors. A possible if the samples examined a Revised, April 1995 HU-128-8(b) accessible portion of the load or lot to be Page 7 Fresh-Cut Produce, Shipping Point and Market Inspection Instructions, November 1993 it is essential in determining the number of samples to take for the lot.

Due to potential variations in quality and/or condition, no definite rule can be provided as to a required number of samples. It is the inspectors responsibility to examine enough samples to ensure an accurate picture of the lot. **As a guide**, on a full

load of consumer sized packages, the minimum number of samples should be equal to the number of packages in two (2) master containers. Up to two (2) packages may be selected from each master container sampled. Correspondingly fewer samples may be drawn from smaller sized lots. An absolute minimum of 3 master containers should be sampled, unless there are less than three in the lot, then use each master container to choose sample packages. For larger food service packages such as master containers with ten pound (10 lbs.) bags, a minimum of ten (10) samples should be examined from a full load.

Size of Package

Generally, fresh-cut products will be packaged in small "consumer" type packages. They may range in size from less than 4 ounces to 5 pounds. Some fresh-cut product will be packaged in large size containers for restaurants or foodservice industries. Occasionally, the product will come in "bulk;" that is the master container is lined with a film bag, or only one bag is in a master container. These generally contain more than 5 pounds of product.

Size and Type of Sample

Package contains:	Sample Size:
8 ounces or less, 225 grams or less, 50 count or less	entire contents of package
more than 8 ounces, more than 225 grams, more than 50 count	minimum of 8 ounces, 225 grams, or 50 count

The unit of measurement shall be ounces, grams, or count, whichever is most appropriate for the fresh-cut product being inspected, based on package markings, and/or available scales. Individual samples shall be drawn from separate containers throughout the lot. Predetermine the area of the package from which to draw the sample, and select contiguous pieces of fresh-cut product for the sample. Samples should be taken from different locations throughout the packages and lot.

Samples shall be examined individually, determining defects and other factors. Defects shall be totaled for all samples, and an average shall be determined for the lot for each defect. Most other factors (freshness, color, etc.) are also determined this way.

Revised, September 1994, HU-4(a)

Some defects and other factors and package defects will be determined on the basis of the overall appearance of the package (off-odors, off-colors, excessive water in packages, torn bags, bloated bags, etc.); and shall be reported either in average number of packages affected or using general terms.

Basis of Inspection

Individual samples shall be examined for the determination of defects and other factors. The inspection shall be based on weight or count, whichever basis is most appropriate. The weight will usually be marked on the package or master container, such as 10/4 pound bags, etc.

For some products weight is the only practical method of sampling, for example: chopped or shredded products, buds, or diced products (those products which are small and not easily handled). Counting the individual pieces in a six ounce sample of shredded lettuce would be tedious and time consuming.

Count may be more practical for sticks, balls, florets, rings and other products that are larger and more easily handled. For products which are larger than 1/2 inch in two dimensions (see Table A in Size section) it may be practical to base the inspection on count.

Determining and Reporting Defects

Fresh-cut products are unique in that a container or sample may consist of hundreds of individual pieces of product. The overall appearance of the product is the best indicator of the quality and condition. Defects are best described using percentages as well as the number or range in numbers of affected pieces.

Weight Based Samples

For inspections based on weight the defects shall be combined, weighed, and reported as total defects unless the individual specimens are large enough to report the defects separately. For example: Carrot sticks that are not uniform in size may range from 3 to 6 inches in length, so the inspection would be based on weight. The defective pieces would be of adequate size to determine the percentage of each defect separately. If the defects are not of adequate size to determine the percentage of defects separately, the defects shall be reported using percentages as well as the range and average number of defective pieces in the sample. Defective pieces shall be counted. Defects and other factors of quality and condition shall be reported using a narrative statement on the body of the certificate adjacent to the total percentage of all defects in the average defect column as follows;

AVERAGE DEFECTS	X	X	OFFSIZE /DEFECTS	OTHER
14	X	X	Total Defects (13 to 15%) Including: From 12 to 50 pieces,	Percentages based on
14	X	X	Checksum	average 31 pieces per sample affected by
	X	X	discoloration. From 2 to 8 pieces, average 5	
	X	X	pieces per sample affected by decay.	

In the preceding example the percentages were determined based on weight, as the sample size was 225 grams. This combined method of reporting percentages and pieces is intended to provide a clear picture of the quality and condition of the lot and/or load. For example: less than one percent discoloration generally would be insignificant. However, that particular percentage may consist of several individual pieces of product affected by discoloration in the sample. In this case, reporting the range and average number of pieces affected may help provide a clearer picture of the lot.

Count Based Samples

For inspections based on count the defects shall be reported separately as follows:

AVERAGE DEFECTS	X	X	OFFSIZE /DEFECTS	OTHER
12	X	X	Discoloration affecting from 1/4 to 1/2 of surface (8 to 16%)	Percentages based on 50 count sample.
08	X	X	Flabby carrots (2 to 10%)	
06	X	X	Decay (2 to 10%)	
26	X	X	Checksum	

See the Appendix section for Notesheet and Certificate examples.

Reporting Size of Samples

The size of samples taken for each lot shall be reported in the "Other" or "Remarks" section of the certificate. This information shall be reported as:

"50 count samples" (when packages contain more than 50 count)

"6 ounce samples," (when packages contains 8 ounces or less)

"8 ounce samples," (when packages contain 8 ounces)

"300 gram samples," (when packages contain more than 225 grams)

"entire packages sampled" by count (when packages contain 8 ounces or less and count varies in packages)

Excessive Defects

Occasionally, packages will be inspected that contain an unusually large amount of defects. This is especially true when product is affected by decay. When the amount of defects present, in the lot as a whole, is excessive, it can be reported using general quantity terms. For example: "In most packages generally all product is decayed, in some packages most product shows tan to brown discoloration;" "In all packages generally all product is slimy;" or "Upon opening all packages emit a sour odor, with most product being decayed."

Tolerances

There are no U.S. grade standards for fresh-cut products. Therefore, there are no tolerances for off-size, defects or defective packages. However, the average number of defects shall be determined based on sample inspection, and general

statements concerning the quality and condition of the product or package can be made. Product may be bought or sold based on specific requirements in a contract.

Condition of Pack

Although we do not generally report "normal" pack conditions, we should be aware that fresh-cut products may be packaged in many types of packs. Different types of packs shall be inspected as separate lots. Various normal conditions include: airtight sealed bags with or without an apparent vacuum, or with modified atmosphere (pillow packs), molded plastic containers, or combinations of these and others types.

Report on the notesheet the type of pack, and if present, any defects of the pack. Any abnormal or defective condition of the pack that could affect the quality, condition or marketability of the product should be described in detail on the notesheet and certificate. The following lists a few types of packs. The list is not intended to be all encompassing, since new technologies are being developed.

Sealed Bags

Most film bags are sealed so that the contents do not come in contact with the outside air. Some types of film bags are: "semi-permeable" - perforated bags allowing air into or out of the bag; "non-permeable" - not allowing any exchange of air; and others are packaged with a gas atmosphere inside the bag.

The bags are usually sealed as they come off the packaging line. They may be vacuum sealed, sealed with a partial vacuum, sealed with no vacuum, or sealed with gas atmosphere inside the bag, resulting in a "pillow pack." Additionally, some film bags have re-sealable features, similar to a zipper-type closure.

In vacuum sealing, the excess air is removed before the bag is sealed. Some product may have a tight vacuum seal, removing as much air as possible from the bag. The result is a bag that is tightly molded to the contours of the product within the bag. Other product may have a partial vacuum, where only some of the air is removed from the bag. This type of pack will allow the bag to gently enclose the product within the bag. This type of seal may be desirable for product that would otherwise be damaged (by bruising) if a tight vacuum seal were applied.

Gas atmosphere has been used in the produce industry for many years. Its major use has been to change the atmosphere causing the product to respire slowly and arrive at destination in a fresh condition. Bags that have been sealed to enclose the product in a gas atmosphere will appear inflated. This is normal for this type of pack. It is commonly referred to as a "pillow pack."

A **defective package** that closely resembles the pillow pack is the "bloated bag." It is not a normal condition, and is generally the result of decaying or otherwise spoiled product generating gases in the package, and causing the packaging to expand. See the section on "Defective Packaging" for further descriptions and reporting of bloated bags.

Master Containers

Film bags or other containers of fresh-cut product are generally packed in fiberboard master containers. Some master containers may have dividers separating the consumer containers. The master containers are generally sealed with tape or glue, and palletized. The pallets may be banded, or the master containers may have glue applied to the tops to keep the layers of containers together. (See Condition of Load and Containers section.)

Defective Packaging

Defective packaging shall be reported, using general terms and a description of the defective packages (in the "Other" or "Remarks" section). A complimentary statement is not necessary. A proportionate number of these same packages can be used for the inspection of the actual product. However, if the product in these packages is distinctly different than product in normal packages, they shall be inspected and reported separately. Normal conditions of the packages shall be reported only at the specific request of the applicant. Abnormal or unusual conditions, or defective packaging which may have a bearing on quality or condition of the product shall always be reported when an inspection is requested. Some of the more common defects of the packaging include: product in the seal, rips, or holes in the packages, and bloated bags.

Defective packs shall be reported using general quantity terms for the number of packages in the lot. Remember, when using general quantity terms for containers the term "occasional" (meaning one to five percent, 1 to 5%) can be used. A list of the general quantity terms and corresponding meanings can be found in the Introduction section, page 2.

Product in the Seal

Packaging should be free from product in the seal or seam. This is especially critical for sealed film bags. If found, a general statement shall be made, in the "Other" or "Remarks" section, such as: "a few (some, many, etc.) film bags show lettuce (cabbage, carrot, etc.) in seal."

Product in the seal may be a result of equipment working improperly. Processors desire this information so adjustments to equipment and "in-house" inspections can be made accordingly. Additionally, product in the seal may cause some or all of the remainder of the product to be defective.

Rips, Tears, Holes, or Broken Packages

Packages should be free from rips, tears, or holes in the containers and containers which are broken open. The location in the master container should be reported, in the "Other" or "Remarks" section, especially if a pattern can be found. If such containers are found, a general statement shall be made such as: "a few (some, many, etc.) film bags show tears from 1/2 to 1 inch in length in bags adjacent master container walls," or "many bags broken open."

If the product is defective within packages that are ripped or torn, etc., a thorough description of the resulting product defects shall also be reported. Abnormal or unusual conditions of master containers shall also be reported.

Bloated Bags

Packages should not be expanded or bloated beyond normal packaging practices. Usually, bags that are bloated will be on the verge of rupturing or otherwise opening. Gases are generated from decaying or fermenting product, which may cause the bag to expand.

For this condition, inspectors must consider the following: First, many types of packs are now being sealed with a modified atmosphere. This is **normal**, and may be preferred depending on the type of product. It should not be considered a defect, however, it can be reported. Any number of pack types may appear somewhat bloated. Consider the overall condition of the lot. Second, if packages are bloated, then defects affecting the product generally will be found. For example: product may be decayed or slimy, or otherwise affected by decay producing organisms; excessive liquid may be present in the bags; or off-odors may be present upon opening the bags.

Net Weight

Net weight can be determined on any lot. In **general**, the product will not have to be removed from the packages, as the weight of the package will be negligible. In a **few** cases, product must be removed from the packages to accurately determine net weight. However, individual bags or other containers should be removed from master containers.

Unusual circumstances, such as torn bags with contents spilled, bags with contents showing excessive aging, loss of moisture, wilting or decay should be noted. These conditions may affect the weight of the product after it was packaged. For determining net weight follow the procedures outlined in the General Inspection Instructions.

Condition of Load and Containers

Describe in detail on the notesheet and certificate, in the "Other" or "Remarks" section, any unusual or defective condition of the load or containers. This would include such conditions as a shift in the load, crushed or broken master containers, split or broken bags as a result of broken master containers, frozen loads, etc.

Refer to the General Inspection Instructions for information concerning condition of load and containers.

Temperature of Product

Temperatures should always be taken as the temperature of the product has a direct relationship with the freshness. For best quality on most fresh-cut fruit and vegetable products, the temperature should be maintained near, but slightly above 32° F.

It is essential that the inspector accurately read and report the temperature or range in temperatures on each lot. The inspector should insert the thermometer probe in the center of the package, ensuring that product surrounds the thermometer. A minimum of three temperatures, each taken from a different sample package must be obtained for each lot inspected. If the range is significantly above or below the optimum temperature for the product more temperatures must be taken throughout the lot in order to provide accurate information to the applicant.

If necessary, the location of the temperatures may be reported in the "Other" or "Remarks" section of the certificate. Such as: 37° F in bags adjacent outside of pallets, 32° F in bags inside pallet; and, 29° F in bags within master containers on floor layer of pallet, 32° F in bags within master containers on fourth layer of pallet, 34° F in bags within master cartons on top layer of pallets.

Size

Unless specifically requested by the applicant, size shall not be determined. Processors prepare products in a wide range of sizes based on the needs and specifications of the customer. These specifications can change from day to day. It would be impossible to keep informed of all the possible sizes of cuts of the various products since commodities can be cut into a myriad of sizes.

If specifically requested, size can be determined. Size will be reported in inches and fractions of inches. Depending on the specified size, **measuring to the nearest 1/8 of an inch (3.13 mm) will usually be sufficient. However, if products are**

specified in 1/8 inch (3.13 mm) or smaller increments, then measure to the nearest 1/16 of an inch (1.56 mm). The dimensions reported will largely depend on the style of cut. Table "A," below, shows the styles of cut (for any commodity,) and the dimensions that should be reported for the style.

Table A

Style of cut:	Measure for:			
	diameter	length ¹	width ¹	thickness
Buds	x	x		
Chopped		x	x	x
Chunks		x	x	x
Coined	x			x
Crosscut	x	x		
Crowns	x	x		
Diced		x	x	x
Florets	x	x		
Julienne		x	x	
Rings			x	x
Shredded		x	x	
Sliced	x	x	x	x
Slivered		x	x	
Spears		x	x	
Stalks		x	x	
Sticks		x	x	
Strips		x	x	
Trimmed & Cleaned	x	x		
Trimmed & Cored	x	x		
Wedges ²		x	x	
Whole Peeled	x	x		
Whole Trimmed	x	x		

¹ When measuring for length and width on shredded or chopped products, or other similar cut products, the length shall be the larger of the two dimensions of length and width.

² Length measured from tip to tip along outer edge, width measured midway between tips of wedge piece along outer edge.

Determine a size range (and any off-size based on specifications). If no size is specified, give a size range based on the smallest and largest pieces in the sample. This can be reported in the "Other" or "Remarks" section of the certificate. (See the example certificates in the Appendix section.)

Sample Size For Determining Size

The sample size for determining size on fresh-cut products shall be the same size as for defect determination (entire contents for packages which contain 8 ounces, 225 grams, or 50 count, or less; a minimum of 8 ounces, 225 grams, or 50 count for packages which contain more than 8 ounces, 225 grams, or 50 count.) The same sample can be used for size determination and defect determination.

Quality and Condition

Statements pertaining to freshness, color, the amount and kind of defects and decay are shown under the appropriate headings.

The following attributes (relating to qualities of a product that stimulate the sense organs) can be used to judge the overall freshness of a fresh-cut product: color, odor, texture, and defects. Some of these qualities shall be measured based on the general appearance of the product or lot, while others shall be measured based on individual pieces of product. Many of the defects found in fresh-cut products are similar to those found in the whole uncut commodity. However, some products may have unique characteristics, which shall be specified in the descriptions of such factors. Additionally, some defects may be specific to a particular product.

Since there are no grade standards for fresh-cut products, the terms "grade defects," "injury," "damage," "serious damage," and "very serious damage" shall not be used. Additionally, do not use descriptive terms such as "materially" or "seriously" affecting appearance as these terms are generally used in the general definitions of damage and serious damage. Instead, describe the objectionable factor(s) in terms of color, area affected and depth, etc.

The descriptions shall be in the form of a narrative statement on the certificate. Remember, at destination, no entries are to be made in the defect columns on the FV-300 certificate.

Example certificates which show various defect and general statements can be found in the Appendix section.

Positive Quality and Condition Factors

In general, fresh-cut products should be: fresh; crisp; and/or, firm (characteristic for the product); and, should have: normal color characteristic of the fresh-cut product; and, fresh vegetable or fruit odor; for the product.

Defects of Fresh-Cut Products

Most defects affecting fresh-cut products are similar to the defects that affect whole commodities. Some defects are unique to fresh-cut products, such as core pieces, end pieces, off-odors, and excessive water in packages. Some of the more common defects that could affect fresh-cut products include:

Off-Color

Fresh-cut products should have normal color for the product. **A statement shall always be made to describe off-colors, if present.** A general statement **may** be made on the certificate to indicate the normal color of the product if requested.

"Off-color" refers to the overall color of the pieces that make up the fresh-cut product. It shall be determined based on the appearance of the lot and reported using general terms. For example, in a lot of shredded green cabbage that shows off-color: "Product is generally whitish-green to green, few pieces yellow." A complimentary statement to indicate normal colors need not be made unless specifically requested. If reported, normal color may be described by using the actual colors of the product or by using a more general statement. For example, in shredded green cabbage: "Product is of normal color characteristic for the fresh-cut product," or "Product is generally whitish green to green color."

The off-color or normal color statement **shall not** include reference to discoloration defects (discolored spots, reddish-brown discolored edges, etc.), but rather the inherent coloration of the product. (See below for the section on discoloration.) Keep in mind that fresh-cut products show areas that may not be visible during inspection of the commodity when it is whole and uncut. These areas may be lighter or darker in color than the external areas. For example: normal color for the external leaves of whole iceberg lettuce is at least light green (on 3/4 of the crown), but the internal leaves may be yellowish to white, normal color for fresh-cut lettuce includes white, whitish-green, yellowish-green, light green, and green; normal color for whole red cabbage is reddish-purple to dark purple, normal color for fresh-cut red cabbage includes white, whitish-red, reddish-purple to purple.

Discoloration

Fresh-cut products should be free from discoloration. Any color which is not the normal color of the cut product, and is not "off-color" (see above) shall be considered discoloration. Discoloration usually affects only a portion of a piece of fresh-cut product, but may affect the entire piece. When reporting this defect describe the color - yellow, pink, red, brown, black, or other color; and the extent to which the pieces are affected - entire pieces, spotty, stripes, edges, etc. Keep separate columns on the notesheet for the different types of discoloration (black, tan, pink, etc.) as separate categories if more

than one distinct type of discoloration is present. The description of the extent and color assists the industry to determine how and/or why the discoloration occurred.

It is too difficult to determine the actual name of the different types of discoloration. For example, once a head of lettuce with obvious tipburn has been cut into chopped lettuce the pieces affected may have discoloration on one or more edges up to the entire piece. No positive determination can be made as to whether the original discoloration was tipburn or some other type of discoloration. For this reason several types of specific defects shall be described as discoloration, including tipburn and Russet Spotting.

Discoloration, specifically that which was tipburn, should not be confused with decay. Pieces affected by discoloration will not disintegrate when rubbed between the fingers, while tissue affected by decay will disintegrate.

Fresh-cut products that are particularly susceptible to discoloration include lettuces, cabbages, and other leafy greens.

Off-Odors

Fresh-cut products should be free from off-odors. These include, but are not limited to: chlorine smell, ammonia smell, musty/moldy smell, sour smell, fermented smell and other odors not typical of fresh vegetables or fruits in the package (a chopped lettuce product should not smell like an onion product).

A general statement shall be made on the certificate to indicate if off-odors are present. The determination of off-odors, shall be made immediately after packages have been opened. The statement on the certificate would be similar to: "upon opening, product in some (most, many, etc.) packages emits a sour (chlorine, musty, etc.) odor. A complimentary statement **may** be made, such as: most (some, etc.) packages have a fresh, characteristic smell. Determination of other factors and defects shall be made regardless of the presence or absence of off-odors.

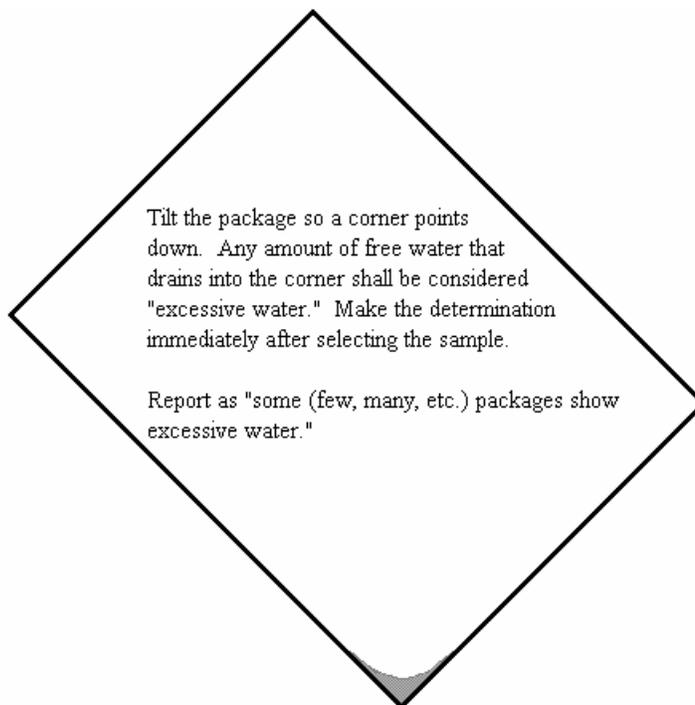
Fresh-cut products are processed using a number of different steps and procedures. One step that may be used is a chlorine rinse of the product. The actual amount of chlorine is generally very small. In most processing operations, the product is handled in such a way that no odor is detectable in the finished product. However, this is not always the case and upon opening packages a chlorine smell may be evident. Sour or fermented odors may be an indication of spoilage. Decay, slimy or mushy product may be present. Musty or moldy odors may be an indication of old product or mold in the product.

Excessive Water in Packages

Normal fresh-cut **vegetable** products should be fresh and succulent, but not soggy. Packages should not contain an excessive amount of water. **If there is any amount of water in the corner of packages of fresh-cut vegetable product that are not normally packed in water, then consider the sample package as having "excessive water."**

Most fresh-cut products are washed, cut, dried, and packaged. At times the drying stage is not adequate, causing water to accumulate in the packages. Excessive water is objectionable because of the possibility of the water causing fermentation in the sealed packages, or causing the product to be water-soaked. This defect affects the appearance of the packages. (Note: some products are packed in water and some fresh-cut fruit products may yield a small amount of natural juice during transportation. *These are normal and desirable conditions, and should not be reported as defective.* Report these facts in the "Other," or "Remarks" section.)

To determine if free or excessive water is present, tilt the package so that a corner is pointing down, but keep the product from filling the corner of the package. Any amount of free or excessive water is objectionable. Do not wait too long to make the determination for excessive water in packages, since even in packs without excessive water, water may collect if they are left for a long period of time. See the illustration below, and see the Appendix section for an example certificate.



Chemical Contaminants

The inspection service can not determine whether a product has chemical contamination. The Food and Drug Administration (FDA) can evaluate this factor. If requested, report this to the applicant. Inspectors can draw sample packages for the FDA or an applicant's designated laboratory, if requested (appropriate fees will be charged).

Freshness Attributes

Depending on the commodity or commodities used in the fresh-cut product, the desired "freshness" characteristics shall be fresh, crisp and/or firm. These characteristics vary, and a combination may be appropriate. Examples of desired characteristics for various fresh-cut products include:

Commodity:	Freshness Attribute(s):		
	Fresh	Crisp	Firm
Cabbage, Lettuce, Romaine, Other leafy greens	x	x	
Broccoli, Cauliflower	x	x	x
Carrots	x	x	x
Celery	x	x	
Melons, Pineapple	x		x
Garlic, Onions, Other bulb commodities	x		x
Peppers	x	x	x
Potatoes, Other root commodities			x
Tomatoes			x

Freshness Defects

Defects that detract from the freshness attributes would include: mushiness, wilting or flabbiness, shriveling, excessive drying, sliminess, and decay. Any one defect may be dissimilar in appearance when affecting different commodities (or different **styles** of cut of the same commodity). Some defect terms would not be used properly if describing the condition of certain commodities (such as ribbiness in celery or lettuce, not in broccoli), while other defects are universal (such as decay).

Mushiness

Pieces of fresh-cut product should be fresh, crisp and/or firm. Pieces that are partially or completely mushy shall be considered defects. If the mushiness has advanced to decay, score as decay.

Mushiness appears as a mushy or soft condition affecting pieces of the product. The pieces are soft, and may collapse when handled. Note: if the tissue breaks down and disintegrates it shall be considered decay. However, if the tissue does not breakdown or disintegrate, but only collapses without the tissue actually sloughing away, but is otherwise soft or mushy it shall be described as mushy.

Wilted or Flabbiness

Fresh-cut product should be fresh, crisp, and/or firm. Pieces that are soft, limp, and drooping shall be considered defects and reported as "wilted" or "flabby." The pieces lack firmness or turgidity, and generally bend easily without breaking.

Shriveling

Fresh-cut product should be free from shriveling (except very slight shriveling.) Shriveling appears as wrinkling of the outer layers of a product. Generally, any shriveling will affect the appearance of the individual pieces of product. Only very slight shriveling should be ignored.

Fresh-cut products that may be affected by shriveling include, but are not limited to: sweet peppers, and tomatoes.

Excessive Drying

Fresh-cut products should be free from excessive drying. Normal product should be fresh and succulent. Fruits and vegetables are naturally high in water. Most fresh-cut product is dried, either in a centrifuge or with forced air, after it has been washed and cut. At times the product will lose not only the external moisture, but internal

moisture also. If the product seems to contain little or no internal moisture, report as "Dry". The product will appear dry, papery, with veins more pronounced (for leafy products) or somewhat washed out in appearance (carrots, broccoli).

Any fresh-cut product may be affected by excessive drying, however, leafy products are particularly susceptible.

Sliminess

Fresh-cut products should be free from sliminess. In some products this is the stage immediately prior to decay. Individual pieces of the product feel oily and/or slimy. Do not confuse this with product that is only wet. The product that is slimy will have a definite slimy feel.

Mold

Fresh-cut products should be free from mold. Mold may appear as white, gray, black or other colors. Note: that if the pieces affected by mold have advanced to decay, score as decay. The mold may appear as tiny spots or as larger areas affecting individual pieces of product.

Decay or Soft Rot

Fresh-cut product should be free from decay or soft rot. Decay or soft rot may be of any color, and is characterized by a deterioration of tissue. It is serious and progressive in nature. Tissue breakdown and disintegration will occur. Score decay or soft rot based on the individual pieces of product. For example: use "decay" for cauliflower, broccoli, melons, onions, etc.; use "soft rot" for potatoes, carrots, cabbage, etc.

A statement about decay or soft rot shall always be made on the certificate, either as the range and average number of affected pieces, or as "no decay" if none is present.

Other Defects

Stringiness or Ribbiness

Fresh-cut products should be free from stringiness or ribbiness. These defects, if found in the fresh-cut product will have been present in the whole commodity prior to processing. They are usually associated with an overmature, overgrown or tough

condition of the whole commodity. Individual pieces may be crisp, but will not break cleanly and easily.

Fresh-cut products that may be affected by stringiness or ribbiness include, but are not limited to: cabbages, lettuces, celery, other leafy commodities.

Large Pieces

Fresh-cut product should be free from "large pieces." These are pieces of product that are visually considerably larger than the average pieces in the package. This does not mean a "size" inspection must take place. Large pieces, although they may be blemish free are objectionable in the package presentation. For example, chopped or shredded lettuce may contain pieces that are obviously larger than the average size piece in the package. The pieces are not cut into the proper size mainly because of the way the whole commodity was fed into the cutting machines.

Fresh-cut products that may be affected by large pieces include, but are not limited to: lettuces, cabbages, and onions.

Core Pieces, End Pieces, Roots and Peels

Fresh-cut product should be free from identifiable core pieces, end pieces, roots, and peels. Core pieces, end pieces, roots and peels are objectionable because they are generally inedible. They are usually removed on the grading line. However, it is difficult to assure that every piece is removed. Removal at a later point in the marketing channel would be very labor intensive.

"**Core pieces**" refers to pieces of the core of the commodity prior to it being cut into the fresh-cut product. In usual preparation for fresh-cut products, "head" type commodities are cored (the core is removed). Occasionally part of the core is not removed in the coring process. Even if present, core pieces may not be identifiable in fresh-cut product that is shredded, chopped or otherwise cut into small pieces, and therefore, would not be objectionable. "**End pieces**" refers to the ends of commodities that are usually cut off in normal preparation prior to being cut into the fresh-cut product - such as ends of carrots, and ends of onions. "**Roots**" refers to the actual growing roots of commodities - such as onions and garlic. "**Peels**" refers to the outer peel of a commodity prior to being cut into the fresh-cut product - such as onions, garlic, melons, and potatoes (if the fresh-cut product is peeled).

Mechanical Damage

Fresh-cut product should be free from mechanical damage. Mechanical damage will appear as jagged, torn or roughly cut edges on individual pieces of product. The cutting knives should be razor sharp to give a smooth, straight cut. However, at times

they may not be as sharp as necessary and may tear product instead of cutting it with smooth edges. It can also occur if product is processed at a rate too fast for the machinery to cut properly.

Bruising or Broken Pieces

Fresh-cut product should be free from bruising or broken pieces. This will generally only be a noticeable factor in products that are larger than shredded, chopped, diced, cubed, julienne, and slivered styles. Bruising or broken pieces normally occurs in the packaging and/or transit processes. It most commonly occurs in lettuce or other leafy products if they are packaged too tightly in containers (too tight of a vacuum). It may also occur as a result of rough handling.

Foreign Material, and Dirt, Sand or Soil

Fresh-cut product shall be free from foreign material, dirt, sand, or soil. Foreign material may be plastic, glass, metal, off-type fruit or vegetable pieces, or other items not desired in the fresh-cut product. (This does not refer to core pieces, end pieces, roots and peels, which are reported as a separate defect.) These items may have been inadvertently placed into packages in the processing or packaging line. Many processors use metal detectors to detect the presence of metals in packages. Dirt, sand or soil may have been on the whole commodity prior to processing, but was not washed off during processing. Generally, foreign material, dirt, sand, or soil will be loose in the packages. However, in some cases individual pieces may be affected by adhering foreign material, dirt, sand or soil. Report these defects as affecting the appearance of the packages.

(10) Remarks

Under this heading any explanatory or qualifying statements that are necessary to complete the certificate should be made. They may include one or more of the following:

- Restrictions to a lot, load, or size.
- Contract specifications.
- Information supplied by the applicant such as designation, lot number, etc.
- Cross reference to another certificate number such as in re-inspections, appeals, etc.
- Condition of pack, packages, and load.

- Temperature locations and significant ranges.
- Weight or size statements.

Appendix I

Glossary of Terms for Fresh-Cut Styles

This glossary is intended to be used as a reference for describing the style of cut for fresh-cut products. If the style of cut is not specified, (by applicant, on package, on manifest documents, etc.), use the glossary to determine which term is most appropriate based on the style of cut. However, if the style of cut is specified, use the term specified.

The "Common Commodities" listed for each definition are not intended to be a complete list. Other commodities, not listed, may be used when making a particular fresh-cut product. Illustrations are not drawn to scale.

Balls:



Pieces of a commodity cut into spheres, either smooth or corrugated; usually "bite size."

Common commodities - cantaloup, honeydew, watermelon.

Buds, Florets, Crowns:



Lateral or terminal flowers or clusters of flowers from the head or stem of a flowering or curd type commodity; may be joined by a portion of the main or lateral stem.

Common commodities - broccoli, cauliflower.

Chopped, Shredded:



Pieces of a commodity cut with square, rectangular or irregular sides; may be long and narrow or short and stocky.

Common commodities - cabbage, carrots, lettuce, romaine, other leafy greens.

Coined, Crosscut, Rings, Slices:

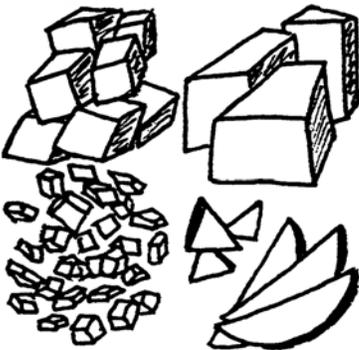


Pieces of a commodity cut at right angles to the longitudinal axis of the commodity; pieces are usually of uniform thickness with parallel surfaces and which otherwise conform to the shape of the commodity; may be smooth or corrugated; may be bias cut (approximate 45° angle cut instead of right angle cut).

Common commodities - broccoli stem

pieces, carrots, celery, onions, sweet peppers, potatoes, tomatoes.

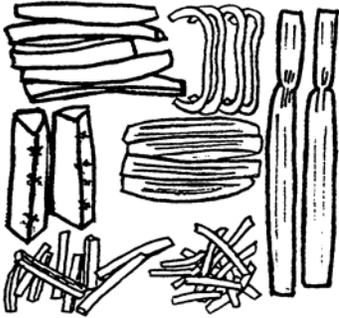
Diced, Cubed, Chunks, Wedges:



Pieces of a commodity cut into squares, rectangles, or triangles; sides may be somewhat equal (diced, cubed, wedges) or irregular (chunks).

Common commodities - broccoli stem pieces, celery, melons, pineapples, potatoes, onions, tomatoes.

Julienne, Slivered, Strips, Spears, Stalks, Sticks:



Pieces of commodity cut parallel to the longitudinal axis of the commodity usually with somewhat parallel surfaces; may have ends intact, squared off, or tapered to a point; may be fairly uniform throughout the length of the piece.

Common commodities - broccoli stem pieces, carrots, celery, onions, sweet peppers, pineapples, potatoes.

Trimmed & Cleaned, Trimmed & Cored, Whole

Peeled, Whole Trimmed:



A product which retains the approximate original shape of the commodity (or leaves in the case of spinach leaves), usually washed; may have peel removed; may have core removed; may have excess roots, tops, stems, and/or outer leaves removed.

Common commodities - cabbage, carrots, cauliflower, celery, garlic, grapes, lettuce, romaine, other leafy greens, onions, potatoes, spinach leaves, strawberries.

Random Cut:

Pieces of a commodity cut into random shapes (and sizes).



Common commodities - any commodity.

Appendix II – Chart For Style of Cut

		C O M M O D I T Y															
		Bro	Cab	Car	Cau	Cel	Gar	Grp	Let	Mel	Oni	Pep	Pin	Pot	Rom	Str	Tom
S T Y L E O F C U T	Buds	X			X												
	Crowns	X			X												
	Florets				X												
	Chopped		X						X						X		
	Shredded		X	X					X					X			
	Coined	X		X													
	Crosscut					X											
	Rings										X						
	Sliced				X	X					X			X			X
	Cubed									X			X				
	Diced	X	X	X		X					X	X		X			X
	Chunks									X				X			
	Wedges									X			X	X			X
	Julienne	X		X													
	Slivered										X						
	Strips											X					
	Spears	X															
	Stalks					X											
	Sticks	X		X		X								X			
Trim & Cln.		X					X	X							X		
Trim & Core		X						X							X		
Whole Peel			X			X				X			X				
Whole Trim				X			X										

Appendix III Instructions for Writing the FV-300 Certificate

The following instructions are intended to be specific for writing the FV-300 inspection certificate only:

The portion of the certificate that identifies the inspection shall be completed according to the instructions detailed in the FV-300 certificate writing handbook.

Most of the information reported in the body of the FV-300 certificate will be done in narrative form. Narrative statements pertaining to the product found shall be made in the "Offsize/Defects" section adjacent to the percentages reported in the "Average Defects" column. Whenever an average of defective pieces is shown, it shall be followed by "**piece(s) per sample.**" In addition, averages shall be reported in whole numbers, except when reporting averages which are less than one piece (<1) per sample. Averages which are less than one piece per sample, regardless of the actual fraction, shall be reported as "average less than 1 piece per sample." **Never** report as "½ piece per sample" or "less than ½ piece per sample."

Narrative statements pertaining to packaging, size of samples, size, type and stage of decay, positive statements about the product shall be made in the "Other" section. The statement "No established U.S. grade standards" can be made in the grade section. Statements normally reserved for the "Remarks" section shall be made in the "Remarks" section.

When reporting defects, each statement shall show, in general quantity terms, the percentage of samples with a particular defect and the percentage of samples with no defects. When all samples show a particular defect, it is not necessary to use general quantity terms. A chart of the general quantity terms is shown below.

General Quantity Terms

The following general terms with the meanings shown shall be used when appropriate:

Term:	Meaning:
Occasional	1 to 5%, use only with reference to packages
Few	10% or less
Some	11 to 25%
Many	26 to 45%

Approximately half	46 to 54%
Most (mostly)	55 to 89%
Generally	90% or more
Practically all	96% or more

Examples

Some examples on how to determine which terms to use are shown below. See the notesheet and certificate examples that follow for further illustrative instructions.

Example #1:

Sample:	Defects Present in Sample:	Number of Defects in Sample:
1	yes	3
2	no	0
3	no	0
4	yes	1
5	yes	3
6	yes	4

Four samples out of six total samples (67% or most) have defects, two samples out of six total samples (33% or many) have no defects. The percentages are gotten from the chart above, with the corresponding meanings. The defect statement would be: "Most 1 to 4, many none, **average 2 pieces per sample** affected by (name defect and amount of piece affected, if necessary)."

Example #2:

Sample:	Defects Present in Sample:	Number of Defects in Sample:
1	no	0
2	no	0
3	no	0
4	yes	5
5	no	0
6	no	0

7	no	0
8	yes	4

Two samples out of eight total samples (25% or some) have defects, six samples out of eight total samples (75% or most) have no defects. The defect statement would be: "Most none, some 4 to 5, **average 1 piece per sample** affected by (name defect and amount of piece affected, if necessary)."

Example #3:

Sample:	Defects Present in Sample:	Number of Defects in Sample:
1	yes	1
2	no	0
3	no	0
4	yes	1

Two samples out of four total samples (50% or half) have defects, two samples out of four total samples (50% or half) have no defects. The defect statement would be: "In half 1, in half none, **average less than 1 piece per sample** affected by (name defect and amount of piece affected, if necessary)."

Example #4:

Sample:	Defects Present in Sample:	Number of Defects in Sample:
1	yes	5
2	yes	4
3	yes	3
4	yes	2
5	yes	1

The defect statement would be: "From 1 to 5, **average 3 pieces per sample** affected by (name defect and amount of piece affected, if necessary)."

Example 1 -- Inspection Notesheet

CARRIER NO. 1 20724680		INSPECTION NOTESHEET U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE FRUIT & VEGETABLE DIVISION	
PREFIX NUMBER STATE 06 02 03		CERTIFICATE NUMBER 10051A	
Carrier No. Stated by: APPLICANT		INSPECTION STARTED: m m d d y y Hour Min. A/P 06 02 03 09:00 A M	
Additional Lot ID.:		Inspection Completed: m m d d y y Hour Min. A/P 06 02 03 10:05 A M	
Carrier Type / Name:		APPLICANT: THE BOWL THING	
Refrigeration Unit: <input type="checkbox"/> ON <input checked="" type="checkbox"/> OFF		Address: MISSOULA, MONTANA	
Doors: <input type="checkbox"/> OPEN <input checked="" type="checkbox"/>		SHIPPER: SALAD MAKERS INC.	
Condition of Carrier:		Address: SEASIDE, CA.	
Inspection Site: APPLICANT'S WAREHOUSE		BRANDS / MARKS: "LEAFY GREEN" GROWN AND PACKED BY LEAFY GREEN FARMS SEASIDE, CA. DISTRIBUTED BY SALAD MAKERS INC. PRODUCE OF USA. LABELED SELL BY 061403	
A: PRODUCT: SACAD MIX NUMBER OF CONTAINERS: 448 TEMP. COUNT: Y TEMPERATURES: 35-37		B: PRODUCT: NUMBER OF CONTAINERS: / TEMP. COUNT: / TEMPERATURES: /	
C: PRODUCT: NUMBER OF CONTAINERS: / TEMP. COUNT: / TEMPERATURES: /		D: PRODUCT: NUMBER OF CONTAINERS: / TEMP. COUNT: / TEMPERATURES: /	
Condition of Load & Containers: (-) STACKED ON PALLETS AT ABOVE LOCATION () INTACT THROUGH LOAD () PARTLY UNLOADED			

FORM FV-300-N (3-93)

Example 1 -- Inspection Scoresheet

ICEBERG LETTUCE, ROMAINE, CARROT, RED CABBAGE

A	B	C	D
PACK: SEALED BAGS	PACK:	PACK:	PACK:
SIZE:	SIZE: PIECES	SIZE:	SIZE: GRAMS

SCORESHEET						S-C OK	Y-B DIS				WT OF DEFECTS
PLI Number	Other SELLER	TEMP.	Sample GRAMS								
NONE	06/4/03	36	225	0	7						16
NONE	"	35	225	0	2						5
NONE	"	37	225	0	3						7
NONE	"		225	0	5						13
NONE	"	36	225	0	8						19
						(X)	(5)				50/1125
							2-8				(58)
225 GRAM SAMPLES EXAMINED											

REMARKS / RESTRICTIONS / SPI

CARLOT Basis: _____	REPORTED TO: SKIP	INSPECTED BY: RALPH DRESSING
HOURLY Basis: 43.00	DATE: 6/2/03	TIME: 10:10A
TRAVEL Time: _____	REQUESTED BY: SKIP	ASSISTED BY: _____
EXPENSES: _____	DATE: 6/2/03	TIME: 6:30A
EST. TOTAL: _____		

*U.S. GPO: 1997-522-134/01197

