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Broccoli

Shipping Point and Market Inspection Instructions



Shipping Point and Market Inspection Instructions for Italian Sprouting Broccoli

These inspection instructions are specifically developed and designed by the Fresh Products Branch to assist officially licensed inspectors in the interpretation and application of the U.S. Standards for Grades of Italian Sprouting Broccoli, Section 51.3555.

These instructions do not establish any substantial rule not legally authorized by the official grade standards. This publication supersedes any previously issued inspection instructions.

Refer to 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 Product 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.

Any portion of these instructions beginning with a section number such as 51.--- and followed with **bold** print are sections or portions of sections copied directly from the U.S. standards. The U.S. Standards for Grades of Italian Sprouting Broccoli are printed in the appendix of this instruction. All of the U.S. standards are available on the internet under the USDA homepage.

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This replaces inspection instructions dated, March 1999.

This publication may be duplicated without authorization from USDA

Factors noted with **(Q)** are considered quality only. Factors noted with **(C)** are considered condition at market. Factors noted with **(Q or C)** may be quality or condition depending on the circumstances. Factors not designated do not pertain to either category.

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Diagram of Head and Shoot of Broccoli

HEAD: The average diameter is 2-1/4 inches or larger.

SHOOT: The average diameter is under 2-1/4 inches.

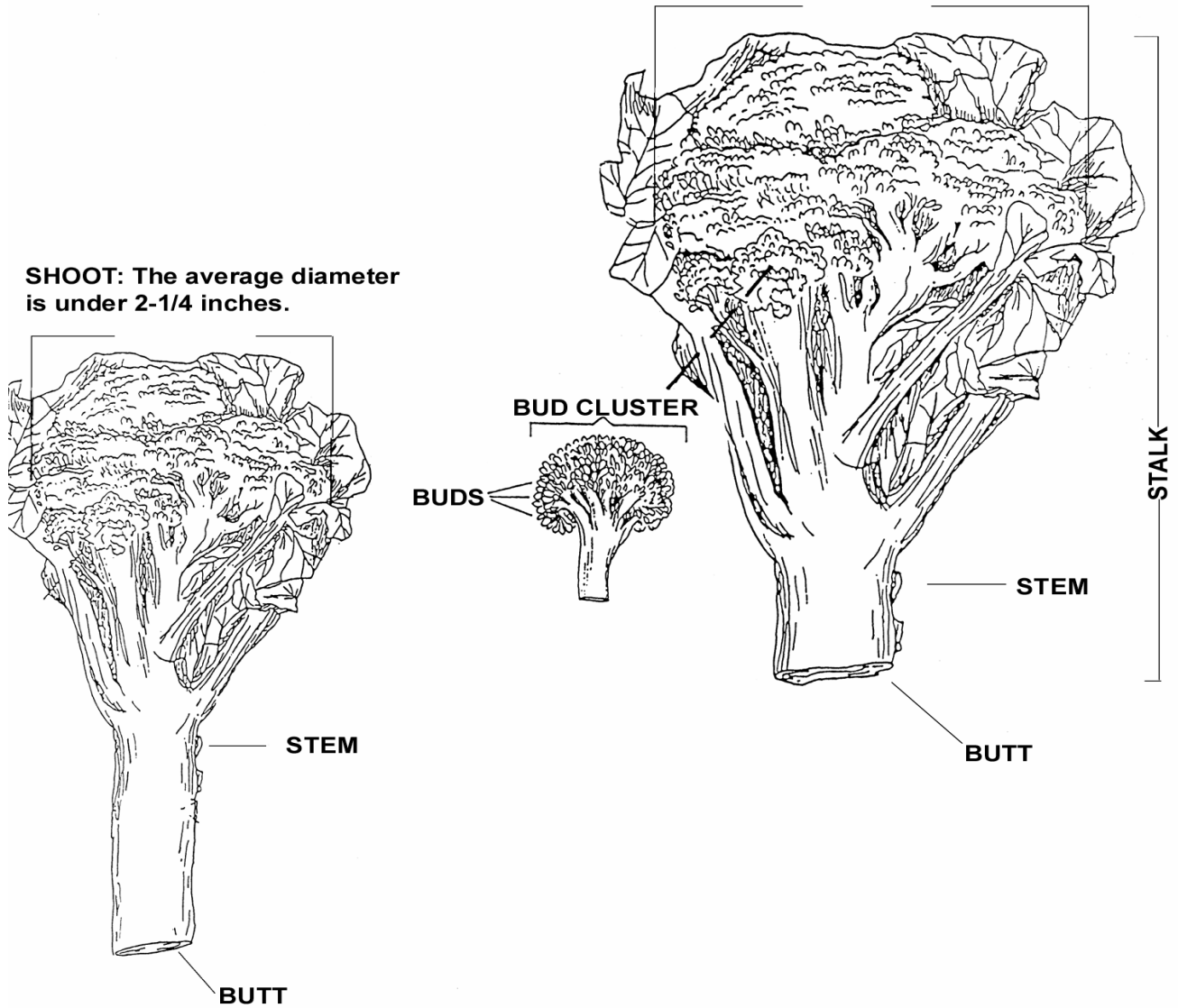


Diagram of Broccoli Crown and Floret

CROWN



FLORET



GENERAL

Broccoli is derived from the Latin for “branch” or arm” and the Italian for “shooting stalk.” It is a member of the cabbage family and most closely resembles cauliflower. California grows over 90 percent of the broccoli in the U.S., followed by Arizona in second place and Maine in third.

The U.S. Standards for Grades of Italian Sprouting Broccoli apply to Bunched Broccoli, Broccoli Crowns and Broccoli Florets. Bunched broccoli are stalks bound together to form a single unit. Broccoli crowns are the heads of stalks that have cut off or shortened stems. Broccoli florets are bud clusters or pieces of bud clusters closely trimmed from the head, with the remaining stalk usually being one inch or less.

Note: Refer to the handbook for Fresh-Cut Produce if broccoli florets are packaged in a mix with other fresh cut commodities such as cauliflower, carrots, etc.

REPRESENTATIVE SAMPLING

The importance of obtaining representative samples cannot be over emphasized. Accurate certification is possible only if the samples examined are truly representative of the entire lot or accessible portion. All portions of a lot or load should receive the same attention in sampling regardless of the difficulty involved in reaching all layers or parts of a lot or load. Anytime the entire lot requested is not accessible for sampling, the inspection and certificate must be restricted to the accessible portion.

Size of Sample

The tolerances of the U.S. Standards for Grades of Italian Sprouting Broccoli for quality and condition defects and size are determined on the basis of count. When not fairly uniform in size, percentages are determined on the basis of weight.

§51.3561 Fairly uniform. “Fairly uniform” means:

(a) For bunched broccoli: Bunches are considered fairly uniform if the diameter of the bunches within the container do not vary more than three inches.

(b) For broccoli crowns: Crowns are considered to be fairly uniform if the diameter of the crowns within the container do not vary more than three inches.

(c) For broccoli florets: Florets are considered fairly uniform if the diameter of the florets within the sample do not vary more than 1-1/2 inches.

The **sample size** for bunched broccoli and broccoli crowns will be the entire container. When in bulk bins the sample size will be a **minimum of 25 specimens, if not fairly uniform then it will be 25 lbs**. Broccoli bunches generally contain two or three stalks of broccoli. The entire bunch, not the individual stalk, is the unit of inspection when determining quality and condition. However, when determining size the individual stalk is the unit of inspection.

The sample size for broccoli florets will consist of a minimum 100 count when packed loose in cartons or service packs. When broccoli florets are not fairly uniform, the sample size will consist of a minimum of 2 pounds, or the individual consumer unit. For florets packed in bulk or in nontraditional packs, sample on a similar basis. Broccoli florets are considered fairly uniform if the diameter of the florets do not vary more than 1-1/2 inches within the sample.

Numbers of Samples

As a general rule a minimum of 1% of the lot must be examined. For lots of less than 300 packages a minimum of 3 samples must be examined. It is the inspector's responsibility to examine additional representative samples when the quality, condition, or size in samples is decidedly different to ensure an accurate description of the lot.

TOLERANCES AND APPLICATION OF TOLERANCES

§51.3559 Tolerances. In order to allow for variations incident to proper grading and handling in each of the foregoing grades, the following tolerances are provided as specified:

For Bunched Broccoli.

(a) For defects. Ten percent for bunches in any lot which fail to meet the requirements of the specified grade, including therein not more than 2 percent for bunches which are affected by decay.

(1) Percentages shall be determined on the basis of count, except that when bunches are not fairly uniform in size, percentages shall be determined on the basis of weight.

(b) For size. (1) Ten percent, percentages shall be determined on the basis of count, except that when bunches are not fairly uniform in size, percentages shall be determined on the basis of weight, for stalks in any lot which fail to meet the size requirements of the specified grade or any sizes specified for length and diameter.

(2) When a percentage of broccoli in a lot is specified to be "heads" or of a certain diameter and larger, no part of any tolerance shall be used to reduce such a percentage for the lot as a whole; but

individual containers may have not more than 15 percentage points less than the percentage specified: Provided, That the entire lot averages within the percentage specified.

For Broccoli Crowns.

(a) For defects. Ten percent for crowns in any lot which fail to meet the requirements of the specified grade, including therein not more than 2 percent for crowns which are affected by decay.

(1) Percentages shall be determined on the basis of count, except that when crowns are not fairly uniform in size, percentages shall be determined on the basis of weight.

(b) For size. (1) Ten percent, percentages shall be determined on the basis of count, except when crowns are not fairly uniform in size, percentages shall be determined on the basis of weight, for crowns in any lot which fail to meet the size requirements of the specified grade or any sizes specified for length and diameter.

(2) When a percentage of the broccoli in a lot is specified as a certain diameter and larger, no part of any tolerance shall be used to reduce such a percentage for the lot as a whole; but individual containers may have not more than 15 percentage points less than the percentage specified: Provided, That the entire lot averages within the percentage specified.

For Broccoli Florets.

(a) For defects. Ten percent for florets in any lot which fail to meet the requirements of the specified grade, including therein not more than 2 percent for florets which are affected by decay.

(1) Percentages shall be determined on the basis of count, except that when florets are not fairly uniform in size, percentages shall be determined on the basis of weight.

(b) For size. (1) Ten percent, percentages shall be determined on the basis of count, except when florets are not fairly uniform in size, percentages shall be determined on the basis of weight, for florets in any lot which fail to meet the size requirements of the specified grade or any sizes specified for length and diameter.

(2) When a percentage of the broccoli florets in a lot is specified to be of a certain diameter and larger, no part of any tolerance shall be used to reduce such a percentage for the lot as a whole; but individual containers may have not more than 15 percentage points

less than the percentage specified: Provided, That the entire lot averages within the percentage specified.

The tolerances for bunched broccoli, broccoli crowns, and broccoli florets are summarized below:

Total Defects	10%
including decay	2%
Total Off-size	10%

Note: The defect tolerance is determined on the basis of count or, when sample is not fairly uniform, by weight. The tolerance for size is also based on count when fairly uniform; otherwise, it is based on weight. The size tolerance applies only to length (stalk) and diameter (head), not the count of bunches, weight of bunches, diameter of butts or number of stalks per bunch.

Application of Tolerances

§51.3560 Application of tolerances.

The contents of individual packages in the lot, based on sample inspection, are subject to the following limitations:

For Bunched Broccoli.

(a) For a tolerance of 10 percent or more, individual packages in any lot may contain not more than one and one-half times the tolerance specified, except that when the package contains 15 bunches or less, individual packages may contain not more than double the tolerance specified: Provided, That the averages for the entire lot are within the tolerances specified for the grade.

(b) For a tolerance of less than 10 percent, individual packages in any lot may contain not more than double the tolerance specified: Provided, That at least one bunch which does not meet the requirements shall be allowed in any one package. And provided further, That the averages for the entire lot are within the tolerances specified for the grade.

For Broccoli Crowns.

(a) For a tolerance of 10 percent or more, individual packages in any lot may contain not more than one and one-half times the tolerance specified, except when the package contains 15 crowns or less, individual packages may contain not more than double the tolerance

specified: Provided, That the averages for the entire lot are within the tolerances specified for the grade.

(b) For a tolerance of less than 10 percent, individual packages in any lot may contain not more than double the tolerance specified: Provided, That at least one crown which does not meet the requirements shall be allowed in any one package. And provided further, That the averages for the entire lot are within the tolerances specified for the grade.

For Broccoli Florets.

(a) For a tolerance of 10 percent or more, individual packages in any lot may contain not more than one and one-half times the tolerance specified, except when the package contains 3 pounds or less, individual packages may contain not more than double the tolerance specified: Provided, That the averages for the entire lot are within the tolerances specified for the grade.

(b) For a tolerance of less than 10 percent, individual packages in any lot may contain not more than double the tolerance specified: Provided, That the averages for the entire lot are within the tolerances specified for the grade.

The application of tolerances for bunched broccoli, broccoli crowns, and broccoli florets are summarized below:

Packages containing **more than 15 bunches**, or **more than 15 crowns**, or **more than 3 pounds of florets**:

Total Defects	$10\% \times 1\text{-}1/2 = \mathbf{15\%}$
Including decay	$2\% \times 2 = \mathbf{4\%}$
Total Offsize	$10\% \times 1\text{-}1/2 = \mathbf{15\%}$

Packages containing **15 bunches or less**, or **15 crowns or less**, or **3 pounds or less of florets**:

Total Defects	$10\% \times 2 = \mathbf{20\%}$
Including decay	$2\% \times 2 = \mathbf{4\%}$
Total Offsize	$10\% \times 2 = \mathbf{20\%}$

Except that at least **one defective bunch** or **one defective crown** will be allowed in any one package provided the averages of the entire lot are within the tolerances specified for the grade.

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 will be recorded so that anyone familiar with inspection procedures can interpret them and write a certificate. Also, 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. Your supervisor may give you additional information and instructions.

Product

“Broccoli” will be used to describe this commodity in the “Product” heading. Type (Bunched, Crowns, Florets) must be reported in conjunction with broccoli or be reported in the “Product/Variety” section on the shipping point inspection certificate or in the “Lot ID” section on a market notesheet and certificate.

Number/Type of Containers

The number of containers will always be reported. In the market and at shipping point locations for stationary lot certification, the inspector will always verify the container count provided by the applicant for each lot and report it as the “inspector’s count.” 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.

The most commonly used containers for shipping broccoli are wire-bound crates or waxed fiberboard cartons with the latter being the most widely used. The crates are generally used only when shipping within the production area. The type of container will always be reported under this heading.

Brands/Markings

The brand, variety, size, count, grade, weight, point of origin and other important information appearing on the container should be reported on the notesheet in the “Brands/Markings” section. Only the brand name and other key markings necessary to properly identify the lot for certification should appear in this section on the certificate.

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 inspector’s responsibility to make an effort to obtain this information for the applicant. This practice 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 broccoli is grown.

CONDITION OF PACK

Bunched broccoli and broccoli crowns are generally packed in cartons two layers deep. The following terms are used to describe the tightness of the pack. Tightness refers to bunches within the layers and not the tightness of the contents against the top of the carton.

Very Tight. The bunches are so tightly packed that it may cause bruising.

Tight. Meaning that the broccoli is packed in such a way that the carton is sufficiently filled to prevent movement of the bunch from end to end or side to side of the carton.

Fairly Tight. This pack is somewhat loose allowing for very slight movement within the container, but not enough to cause injury under normal handling conditions.

Slack. Pack is definitely loose, allowing for considerable movement. The amount of slackness will be reported in inches or fractions of an inch below the top of the container.

Pack Ice

The presence or absence of pack ice can be a very important factor in broccoli inspections. Therefore, in addition to reporting the tightness of the pack, report the amount of pack ice in the cartons. The following should be used to report the amount of pack ice: “No pack ice,” “Small amount of pack ice,” or “Good amount of pack ice.” For example, “Fairly tight, most good amount of pack ice, some small amount.”

TEMPERATURE OF PRODUCT

Inspectors would not normally determine or report temperatures at shipping point. However, due to the importance of the pulp temperature of fresh fruits and vegetables when in transit or at destination, it is essential that the inspector accurately determine and report the temperature or range in temperatures on each lot. Pulp temperature should be reported regardless of the location of the product, whether in the carrier, warehouse, or stacked on the platform. Pre-cool the thermometer in order to obtain true readings and report all temperatures to the nearest whole degree.

A minimum of three temperatures for each lot must be taken and recorded on the notesheet. More temperatures must be taken if the lot is abnormally cold, heated, or there is a specific request for temperature, and these must be reported in greater detail specifying location in lot or load.

SIZE

Size is determined on the basis of weight, bunches must be taken apart and size factors determined separately.

Bunched Broccoli – Size Requirement Chart

Bunched Broccoli			
GRADE	DIAMETER	LENGTH	
		Minimum	Maximum
U.S. Fancy	2-1/2 inches minimum	6 inches UOS*	8-1/2 inches UOS*
U.S. No. 1	No requirement; may be specified	5 inches UOS*	9 inches UOS*
U.S. No. 2	No requirement; may be specified	No requirement; may be specified	
*UOS = Unless Otherwise Specified			

Broccoli Crowns – Size Requirement Chart

Broccoli Crowns			
GRADE	DIAMETER	LENGTH	
		Minimum	Maximum
U.S. Fancy	Not less than 2-1/2 inches or more than 5 inches	2-1/2 inches UOS**	5 inches UOS**
U.S. No. 1	No requirement; may be specified	3-1/2 inches UOS**	6 inches UOS**
U.S. No. 2	No requirement; may be specified	No requirement; may be specified	
**UOS = Unless Otherwise Specified			

Broccoli Florets – Size Requirement Chart

Broccoli Florets			
GRADE	DIAMETER	LENGTH	
		Minimum	Maximum
U.S. Fancy	Not less than 3/4 inch or more than 3 inches	1 inch UOS**	3-1/2 inches UOS**
U.S. No. 1	Not less than 1 or more than 4 inches	1-1/2 inches UOS**	4-1/2 inches UOS**
U.S. No. 2	No requirement; may be specified	No requirement; may be specified	
**UOS = Unless Otherwise Specified			

§51.3558 Size specifications.

Bunched Broccoli.

(a) Diameter. The terms “heads” and “shoots” may be used to designate size of stalks in connection with U.S. No. 1 and U.S. No. 2 grades. If heads and shoots are mixed, the percentage, by weight, of heads contained in the lot may be specified.

(1) The minimum or maximum diameter, or both, in terms of inches and quarter inches, in the U.S. No. 1 and U.S. No. 2 grades, may be specified for the lot as a whole or for a certain percentage, by weight or by count (when fairly uniform), of the lot; for example: “2 inches minimum,” or “50 percent 3-1/4 inches or larger,” or “75 percent 2-1/2 inches or larger.”

(b) Length. The minimum or maximum length, or both, in terms of inches or half inches, may be specified for all grades in connection with the grade in accordance with the facts; for example: “7 inches minimum length,” or “6-1/2 to 8-1/2 inches long.”

Broccoli Crowns.

(a) Diameter. **(1)** For U.S. No. 1 and U.S. No. 2 grades, the minimum or maximum diameter, or both, in terms of inches and quarter inches, may be specified for the lot as a whole or for a certain percentage, by weight or count (when fairly uniform), of the lot.

(b) Length. The minimum or maximum length, or both, in terms of inches or half inches, may be specified for all grades in connection with the grade in accordance with the facts.

Broccoli Florets.

§51.3556 U.S. No. 1. (Requirement of the grade.)

For Broccoli Florets. (c) The diameter of each floret shall be not less than 1 inch or more than 4 inches. Unless otherwise specified, the length of each floret shall not be less than 1-1/2 inch or more than 4-1/2 inches.

It is important to note that when size is specified in connection with the grade for the diameter of the head, it is specified in inches or **quarter** inches. Specified lengths are reported in inches or **half** inches.

Reporting Size

The following terms defined in the standard are used in conjunction with describing the size of broccoli.

§51.3562 *Stalk*. “Stalk” means a portion of the broccoli plant including the stem, bud clusters and leaves. Individual stalks may be designated as “heads” or “shoots” as follows:

(a) “Head” means a stalk of broccoli having a cluster of closely associated buds which is 2-1/4 inches or larger in diameter.

(b) “Shoot” means a stalk of broccoli having bud clusters which fail to meet the requirements for a head.

§51.3563 *Bunch*. “Bunch” means stalks bound together to form a unit. A single stalk may be considered a bunch if it is approximately as large as other bunches in the lot.

When reporting size (length and/or diameter when applicable) a range must be reported. Dimensions will be reported in inches and fractions of inches. If there is a wide range in size, it is desirable to show the size of “most” of the specimens in order to give the general size impression of the lot. Size columns are to be kept on notesheets to substantiate the size reported on the certificate. When size is otherwise specified, it is reported in connection with the grade. For example, “U.S. No. 2, 3 inch minimum diameter.”

Occasionally, applicants request that the diameter of the butt, the number of stalks per bunch or the weight of the bunches (report to the nearest 1/4 pound) be reported. The range and average for the lot is to be reported in the “OTHER” section on market certificates and the “Description of Product” section on shipping point certificates. It will be necessary to state in the “REMARKS” section of the certificate and notesheet “Reported at applicant’s request.” Tolerances do not apply to these types of size requests (see tolerances and application of tolerances).

Diameter

§51.3572 *Diameter*. “Diameter” means the average measurement across the bud cluster at the top of the stalk, crown, or floret.

To determine the average diameter of the stalk measure the largest and smallest width of the stalk, crown, or floret (across the bud clusters), add them together and then divide by two.

The terms “heads” and “shoots” may be used to designate size of stalks in connection with U.S. No. 1 and U.S. No. 2 grades. If heads and shoots are mixed, the percentage by weight of heads contained in the lot may be specified. In order to

determine the percentage of each it will be necessary to open several bunches and separate the heads from the shoots.

The U.S. Fancy grade requires that the heads be not less than 2-1/2 inches in diameter. However, **larger** minimums may be specified. There are no diameter requirements for either U.S. No. 1 or U.S. No. 2, but the minimum or maximum diameter or both may be specified for the lot as a whole, or for a certain percentage by weight of the lot.

Length

§51.3573 Length. “Length” means the total length of the stalk measured from the base of the stem to the top of the bud cluster.

The U.S. Fancy requires that each stalk will be not less than 6 inches or more than 8-1/2 inches in length. It is **not** permissible to specify a smaller minimum or a larger maximum length. However, a larger minimum and a smaller maximum may be specified.

The U.S. No. 1 grade requires that, **unless otherwise specified**, each stalk be not less than 5 inches and not more than 9 inches. It is permissible to specify a smaller or larger minimum or maximum length. There are no length requirements for U.S. No. 2 grade, however, it may be specified.

Marking as to Count

Broccoli cartons are generally marked as to count of bunches. When containers are marked to count and **do not** conform to count, report this in the “OTHER” section on market certificates and in the “Description of Products” section on shipping point certificates. Report the range and average of bunches per container, as well as the percentage of containers not conforming to count. For example: “Counts range from 11 to 15, average 14; 30% of cartons fail to meet count as marked.” This may be a misbranding violation see “PACA Ruling on Grade and Size Markings,” in the *General Inspection Instructions* for further instructions.

DEFECTS (QUALITY AND CONDITION)

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

Factors noted with **(Q)** are considered as **QUALITY** only. **Quality**, sometimes referred to as “**permanent**” defects, means defects which do not change during storage or shipment (shape, scars, etc.).

Factors noted with **(C)** shall be reported as **CONDITION** on market certificates. **Condition defects** are defects which are subject to change during shipment or storage, including but not limited to bruising, discoloration, shriveling and decay.

Those factors noted with **(Q or C)** may be considered as **QUALITY or CONDITION**, depending on the circumstances.

Blighted Buds (Q)

Blight affects the broccoli as it is growing. Affected broccoli usually has dry, hard yellowish to brown buds or bud clusters.

Scoring Guide

For Broccoli Bunches and Broccoli Crowns, score as **damage** when the affected area exceeds a circle 1 inch in diameter (aggregate area). Score as **serious damage** when the affected area exceeds a circle 1-1/2 inch in diameter (aggregate area).

For Broccoli Florets, score as **damage** when affected area exceeds more than 1/4 inch diameter (aggregate area). Score as **serious damage** when the affected area exceeds more than 1/2 inch in diameter (aggregate area).

Bruising (C)

Bruising may result from a very tight pack, excessive pack ice or rough handling. It can affect the bud clusters, stalks, butt and sides of the bunch or crowns; florets could also (to a lesser extent) be affected by bruising.

Scoring Guide

Score as **damage** when it materially affects or detracts from the appearance of the bunch, crown or floret; score as **serious damage** when it seriously affects or detracts from the appearance of the bunch, crown or floret.

Cleanness (Q)

Cleanness refers to dirt or other foreign material on/in the broccoli. The U.S. grades have the following requirements for cleanness:

- **U.S. Fancy & U.S. No. 1: Free from damage by dirt or other foreign material.**
- **U.S. No. 2: Free from serious damage by dirt or other foreign material.**

Scoring Guide

Broccoli will be considered **damaged** by dirt when the appearance is materially affected and **serious damage** when the appearance is seriously affected.

Compactness (Q)

The U.S. Standards for Grades for Italian Sprouting Broccoli have the following requirements for compactness of bud clusters:

- **U.S. Fancy: Generally compact.**
- **U.S. No. 1: Generally fairly compact.**
- **U.S. No. 2: No requirements.**

Definitions

§51.3565 Compact. “Compact” means that the individual buds in the bud clusters are generally small and tightly crowded together, and that the bud clusters on the stalk are generally close together and feel fairly firm and moderately resistant to pressure.

§51.3566 Fairly compact. “Fairly compact” means that the individual buds and bud clusters on the stalk are generally close together so that the top of the clusters do not have a ragged appearance or feel very soft.

Compactness refers to the location of individual buds and bud clusters on the stalks and is not subject to change. The buds will **open** rather than spread.

Discoloration (C)

The most desirable color for the entire broccoli stalk is green to dark green. It must be noted that some varieties of broccoli often have a purplish to blue cast over the bud clusters. This cast is characteristic for some varieties of broccoli. Broccoli with these colors would not be scored (refer to visual aid BRO-1-IDENT).

Bud Clusters

§51.3564 Damage. (b) Discoloration of bud clusters, when the appearance of the broccoli is materially affected by buds which have a noticeably yellowish, brownish, or reddish cast in contrast to the desirable good green color. A bluish or purplish cast over the green is often characteristic of good broccoli and shall not be considered as damage.

§51.3571 Serious Damage. (a) Discoloration of bud clusters, when the buds have a decidedly yellowish, brownish, or reddish cast which seriously detracts from the appearance of the broccoli. A bluish or purplish cast over the green is often characteristic of good broccoli and shall not be considered as serious damage.

Leaves

§51.3564 Damage. (c) Discoloration of leaves, when the appearance of the broccoli is materially affected by discolored leaves or parts of leaves.

§51.3571 Serious Damage. (b) Discoloration of leaves, when the appearance of the broccoli is seriously affected by discolored leaves or parts of leaves.

The U.S. Fancy and U.S. No. 1 grades require broccoli to be free from damage by discolored bud clusters and leaves. The U.S. No. 2 grade requires broccoli to be free from serious damage by discolored bud clusters and leaves. The most common discolorations affecting broccoli are distinct yellow and brown colors usually affecting the buds and to a lesser extent leaves.

Bunched broccoli, broccoli crowns, and broccoli florets may show discoloration in association with wilting, flabbiness, age, heat and/or lack of ice. Yellow bud clusters may appear in overmature broccoli. Poor storage conditions such as less than optimal temperatures and exposure to ethylene producing fruit, which broccoli is sensitive to, may also cause bud discoloration.

Scoring Guide

The following guideline defines materially and seriously detracting from the appearance for **bud clusters**.

For Bunched Broccoli and Broccoli Crowns, score as **damage** when the affected area exceeds a circle 1/2 inch in diameter (aggregate area). Score as **serious damage** when the affected area exceeds a circle 1 inch in diameter (aggregate area).

For Broccoli Florets, score as **damage** when the affected area exceeds a circle 1/8 inch in diameter (aggregate area); **serious damage** when the affected area exceeds 1/4 inch in diameter (aggregate area).

Freezing and Freezing Injury (C)

The term “frozen” should only be used when ice crystals are present. Frozen broccoli or portions of broccoli in a frozen state will be darker green and glassy in comparison to non-frozen stock, with a distinct line of demarcation between the affected and the unaffected portion. When cut, stems and butts may show an abnormal amount of watersoaking and translucency.

“Freezing injury” is the term that should be used when it is evident that the broccoli has been frozen but is not in a frozen condition at the time of inspection. The broccoli may be limp, flabby and the affected areas may be dark, watersoaked and dull in appearance with a lack of luster. Bud clusters may be dry and shatter readily when handled.

When reporting freezing or freezing injury it is important to give the following information:

- Record pulp temperatures taken at various locations.
- Determine and record extent of the injury in the load.
- Determine and record extent of the injury in the containers.
- Determine and record degree to which individual specimens are affected.
- Describe the **pattern** of freezing or freezing injury in clear concise terms.

When the location of injury indicates where or when the freezing occurred this is to be stated. For example: "Freezing injury so located as to indicate occurred after packing but not in present location."

Package and Top Ice Freezing

Broccoli is generally shipped with top and pack ice. Freezing from top ice may occur not only over the top layer of the load, but next to the side walls or next to packages in the upper layers where finely crushed top ice has shifted into the spaces between rows. Pack ice freezing occurs when broccoli in contact with package ice freezes due to improper cooling characteristics of the ice. This injury, as well as that of top ice, is caused by using ice that has been stored at temperatures well below the freezing point or by ice made with a high percentage of salt or sodium.

When reporting freezing due to pack ice, no attempt should be made to show it occurred in car or trailer. This type of freezing may occur after packing, before loading, or it can occur after the product is loaded.

Freezing of Melted Pack Ice

Although rare, another type of transit freezing which affects practically only broccoli is freezing from melted pack ice. This occurs when broccoli is harvested during high temperatures, pack ice is then inserted and cartons are immediately loaded into a trailer. The warm broccoli emitting field heat melts much of the pack ice, causing water to collect in the bottom of wax-impregnated cartons. As the load travels eastward it may encounter severe winter temperatures, the melted package ice (water), then re-freezes. This refreezing can cause a solid layer of ice to form in the bottom of the carton (especially floor layer) and may embed the broccoli into the ice. As with all types of freezing, describe as accurately as possible.

Freshness (C)

Freshness refers to the succulence and turgidity of the bunches. It is unlikely that lack of freshness will be a factor. However, when encountered it is generally because of the lack of pack or top ice. The following terms are to be used when describing freshness:

Fresh. The broccoli has normal succulence, brightness and firmness.

Wilted. The broccoli is drooping and lacks firmness.

Flabby. The broccoli is soft, limp and pliable.

Scoring Guide

Broccoli that is wilted or flabby will be scored when the appearance, edible or marketing quality is materially or seriously affected using the general definition of damage and serious damage respectively.

Hollow Stems (Q)

Certain growing conditions will cause broccoli to develop hollow stems, such as plant spacing and boron deficiency.

Scoring Guide

Score Bunched Broccoli or Broccoli Crowns, as **damage** when the opening extends more than 3 inches up into the stem or up the entire length of the stem when shorter than 3 inches on a crown; or when the opening is shorter and more than slightly discolored or watersoaked; Broccoli Florets are **damaged** when the opening is slightly discolored or watersoaked.

Although rare, hollow stems could be considered **serious damage** if dark discoloration affected the hollow area within the opening greater than an inch in length in aggregate.

Insect Damage (Q or C)

Several types of insects and worms may cause insect damage. The most recognizable insect and the one that is most often found at destination is the aphid. The damage should be reported in accordance with the facts as either "insect damage" or "worm damage."

All three grades require that bunches and crowns not be damaged by insects which includes worms.

Scoring Guide

A Broccoli Bunch or a Broccoli Crown is considered **damaged** when more than 5 insects are present or when more than 1 worm is present. Also, when bunches or crowns show evidence of insect or worm feeding, score as **damage** when the affected area exceeds that of a circle 5/8 inch in diameter (aggregate area).

For Broccoli Florets, score as **damage** when 2 or more insects are present or more than 1 worm is present. Also, when florets show evidence of insect or worm

feeding, score as **damage** when the affected area exceeds that of a circle 1/4 inch in diameter (aggregate area).

In transit or at destination, if damage is fresh, or if live insect(s) or worm(s) are present or a combination of live and dead, report as a condition factor. Report as a quality factor when the damage is old or if the insect(s) or worm(s) are dead.

Maturity (C)

Maturity refers to the condition of the buds and bud clusters, color of the plant, and leaves. When not overmature, the bud clusters are closed although an occasional enlarged individual bud may be on the verge of opening. Overmature or open flower buds is the most frequent cause of complaint with broccoli at destination.

Scoring Guide

All three grades require that broccoli not be damaged by overmaturity.

§51.3564 Damage. (a) Overmaturity, when the appearance of the broccoli is materially affected by the presence of open flower buds, or buds which are enlarged and on the verge of opening.

When overmaturity is found as indicated in the preceding description it will be reported as “flowering bud clusters” or “enlarged bud clusters” whichever is applicable using the scoring guides below.

Flowering Bud Clusters

Bunched Broccoli or Broccoli Crowns are **damaged** by “flowering bud clusters” when more than 3 buds are *obviously* open. For Broccoli Florets, score as **damage** any amount of buds that are *obviously* opened.

Enlarged Buds

Bunches are **damaged** by enlarged buds if all the stalks in the bunch have most of their buds on the verge of opening. Crowns and florets are **damaged** by enlarged buds if the bunch or floret has most of their buds on the verge of opening.

Stem Texture (Q)

There are no requirements for stem or stalk texture for broccoli. However, lots of broccoli are occasionally encountered that have very fibrous stems and stalks. This quality factor is believed to be the result of adverse growing conditions.

Scoring Guide

This guide generally only applies to Bunched Broccoli as opposed to crowns and florets which would have been trimmed enough to remove the tough and woody

portions of the stem. Score stalks as **damage** by “tough and woody stems” when having a definite woody texture affecting more than 1 inch in length from the evenness of the cut at the base of the stalk above the lowest portion of trim. Score as **serious damage** when the affected portion is more than 3 inches in length.

Note: For broccoli packed in bunches, if only one stalk in the bunch were affected, the entire bunch would be considered damaged.

Trimming (Q)

Trimming refers to attached leaves and leaf stems that are longer than average length for the bunch or loose leaves and stems in the container; and the evenness of the cut at the base of the stalk.

The U.S. Standards for Grades of Italian Sprouting Broccoli have the following trimming requirements for bunches:

- **U.S. Fancy: Closely trimmed, unless otherwise specified as “well trimmed.”**
- **U.S. No. 1: Well trimmed, unless otherwise specified as “closely trimmed,” “fairly well trimmed” or “leafy.”**
- **U.S. No. 2: Fairly well trimmed, unless otherwise specified as “closely trimmed,” “well trimmed” or “leafy.”**
- **U.S. Fancy & U.S. No. 1 are also required to be “neatly and fairly evenly cut off at the base.”**

Bunched broccoli is considered to be “neatly and fairly evenly cut off at the base” if the butts are smoothly trimmed in a plane approximately parallel to the bottom of the container and the butts are not stringy or frayed.

Scoring Guide

§51.3567 *Closely trimmed.* “Closely trimmed” means that not more than a total of 5 percent, by weight, of the bunch consists of attached stems and leaves that are longer than the average length of the bunch, regardless of point of attachment, or loose leaves and stems.

§51.3568 *Well trimmed.* “Well trimmed” means that not more than a total of 15 percent, by weight, of the bunch of attached stems and leaves that are longer than the average length of the bunch, regardless of point of attachment, or loose leaves and stems.

§51.3569 *Fairly well trimmed.* “Fairly well trimmed” means that not more than a total of 30 percent, by weight, of the bunch consists of attached stems and leaves that are longer than the average length of the bunch, regardless of point of attachment, or loose leaves and stems.

§51.3570 *Leafy.* “Leafy” means that more than 30 percent, but not more than 50 percent, by weight, of the bunch consists of attached stems and leaves that are longer than the average length of the bunch, regardless of point of attachment, or loose leaves and stems.

Watersoaked Areas (C)

At times broccoli is encountered with watersoaked discolored areas, which is thought to be caused by heavy or long periods of rain. These affected areas often breakdown into decay; therefore, it is necessary to rub your fingers through the areas to see if they are mushy or disintegrate upon touch.

Scoring Guide

For Bunched Broccoli and Broccoli Crowns, score as **damage** when the affected area exceeds a circle 1/2 inch in diameter (aggregate area). Score as **serious damage** when the affected area exceeds a circle 1 inch in diameter (aggregate area).

For Broccoli Florets, score any amount of watersoaked areas as **damage**. Score as **serious damage** when the affected area exceeds 1/4 inch in diameter (aggregate area).

Decay (C)

All grades require that broccoli be free from decay; any amount is scored against the 2% tolerance.

The most common types affecting broccoli is Bacterial Soft Rot, Gray Mold Rot, and Watery Soft Rot. The type of decay is not to be reported on the certificate. However, when the decay is in excess of the tolerance report the degree of advancement as: early, moderate or advanced stages. Also, state whether it affects the bud clusters, leaves, stems, butts, or a combination thereof.

APPENDIX I: U.S. GRADE STANDARDS

United States Standards for Grades of Italian Sprouting Broccoli¹

Effective November 2, 2006

Grades

51.3555 U.S. Fancy.

51.3556 U.S. No. 1.

51.3557 U.S. No. 2.

Size Specifications

51.3558 Size specifications.

Tolerances

51.3559 Tolerances.

Application of Tolerances

51.3560 Application of Tolerances.

Definitions

51.3561 Fairly uniform.

51.3562 Stalk.

51.3563 Bunch.

51.3564 Damage.

51.3565 Compact.

51.3566 Fairly compact.

51.3567 Closely trimmed.

51.3568 Well trimmed.

51.3569 Fairly well trimmed.

51.3570 Leafy.

51.3571 Serious damage.

51.3572 Diameter.

51.3573 Length.

51.3574 Crowns or Crown cut.

51.3575 Florets or Florettes.

51.3576 Same type.

Grades

§51.3555 U.S. Fancy.

"U.S. Fancy" consists of Italian Sprouting Broccoli of the same type. The broccoli shall be free from decay, and from damage caused by overmaturity, discoloration of bud clusters or leaves, freezing, wilting, dirt or other foreign material, disease, insects, mechanical or other means. The bud clusters shall be generally compact. Bunched broccoli shall be neatly and fairly evenly cut off at the base, and closely trimmed unless otherwise specified as "well trimmed." (See §51.3559.)

For Bunched Broccoli. (a) The diameter of each stalk shall be not less than 2-1/2 inches. Unless otherwise specified, the length of each stalk shall be not less than 6 inches or more than 8-1/2 inches.

For Broccoli Crowns. (b) The diameter of each crown shall be not less than 2-1/2 inches or more than 5 inches. Unless otherwise specified, the length of each stalk shall be not less than 2-1/2 inches or more than 5 inches.

For Broccoli Florets. (c) The diameter of each floret shall be not less than 3/4 inch or more than 3 inches. Unless otherwise specified, the length of each stem shall not be less than 1 inch or more than 3-1/2 inches.

§51.3556 U.S. No. 1.

"U.S. No. 1" consists of Italian Sprouting Broccoli of the same type. The broccoli shall be free from decay, and from damage caused by overmaturity, discoloration of bud clusters or leaves, freezing, wilting, dirt or

¹Compliance with the provisions of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug and Cosmetic Act, or with applicable State laws and regulations.

other foreign material, disease, insects, mechanical or other means. The bud clusters shall be generally fairly compact. The bunched broccoli shall be neatly and fairly evenly cut off at the base, and well trimmed, unless otherwise specified as "closely trimmed," "fairly well trimmed," or "leafy." (See §51.3559.)

For Bunched Broccoli. (a) There are no requirements for diameter but diameter may be specified for any lot as set forth in §51.3558. Unless otherwise specified, the length of each stalk shall be not less than 5 inches or more than 9 inches.

For Broccoli Crowns. (b) There are no requirements for diameter but diameter may be specified for any lot as set forth in §51.3558. Unless otherwise specified, the length of each crown shall be not less than 3-1/2 inches or more than 6 inches.

For Broccoli Florets. (c) The diameter of each floret shall be not less than 1 inch or more than 4 inches. Unless otherwise specified, the length of each floret shall not be less than 1-1/2 inch or more than 4-1/2 inches.

§51.3557 U.S. No. 2.

"U.S. No. 2" consists of Italian Sprouting Broccoli of the same type. The broccoli shall be free from decay, and from damage caused by overmaturity, insects, and from serious damage caused by discoloration of bud clusters or leaves, freezing, wilting, dirt or other foreign material, disease, or mechanical or other means. The bunched broccoli shall be fairly well trimmed unless otherwise specified as "closely trimmed," or "well trimmed," or "leafy." (See §51.3559.)

For Bunched Broccoli. (a) There are no requirements for diameter or length, but size may be specified for any lot in connection with the grade, as set forth in §51.3558.

For Broccoli Crowns. (b) There are no requirements for diameter or length, but size may be specified for any lot in connection with the grade, as set forth in §51.3558.

For Broccoli Florets. (c) There are no requirements for diameter or length, but size may be specified for any lot in connection with the grade, as set forth in §51.3558.

Size Specifications

§51.3558 Size specifications.

For Bunched Broccoli. (a) **Diameter.** The terms "heads" and "shoots" may be used to designate size of stalks in connection with U.S. No. 1 and U.S. No. 2 grades. If heads and shoots are mixed, the percentage, by weight, of heads contained in the lot may be specified.

(1) The minimum or maximum diameter, or both, in terms of inches and quarter inches, in the U.S. No. 1 and U.S. No. 2 grades, may be specified for the lot as a whole or for a certain percentage, by weight or by count (when fairly uniform), of the lot; for example: "2 inches minimum," or "50 percent 3-1/4 inches or larger," or "75 percent 2-1/2 inches or larger."

(b) **Length.** The minimum or maximum length, or both, in terms of inches or half inches, may be specified for all grades in connection with the grade in accordance with the facts: for example, "7 inches minimum length," or "6-1/2 to 8-1/2 inches long."

For Broccoli Crowns. (a) **Diameter.** (1) For U.S. No. 1 and U.S. No. 2 grades, the minimum or maximum diameter, or both, in terms of inches and quarter inches, may be specified for the lot as a whole or for a certain percentage, by weight or count (when fairly uniform), of the lot.

(b) **Length.** The minimum or maximum length, or both, in terms of inches or half inches, may be specified for all grades in connection with the grade in accordance with the facts.

For Broccoli Florets. (a) **Diameter.** (1) For the U.S. No. 2 grade, the minimum or maximum diameter, or both, in terms of inches and quarter inches, may be specified for the lot as a whole or for a certain percentage, by weight or count (when fairly uniform), of the lot.

(b) **Length.** The minimum or maximum length, or both, in terms of inches or half inches, may be specified for all grades in connection with the grade in accordance with the facts.

Tolerances

§51.3559 Tolerances.

In order to allow for variations incident to proper grading and handling in each of the foregoing grades, the following tolerances are provided as specified:

For Bunched Broccoli. (a) **For defects.** Ten percent for bunches in any lot which fail to meet the requirements of the specified grade, including therein not more than 2 percent for bunches which are affected by decay.

(1) Percentages shall be determined on the basis of count, except that when bunches are not fairly uniform in size, percentages shall be determined on the basis of weight.

(b) **For size.** (1) Ten percent, percentages shall be determined on the basis of count, except that when bunches are not fairly uniform in size, percentages shall be determined on the basis of weight, for stalks in any lot which fail to meet the size requirements of the specified grade or any sizes specified for length and diameter.

(2) When a percentage of the broccoli in a lot is specified to be "heads" or of a certain diameter and larger, no part of any tolerance shall be used to reduce such a percentage for the lot as a whole; but individual containers may have not more than 15 percentage points less than the percentage specified:

Provided, That the entire lot averages within the percentage specified.

For Broccoli Crowns. (a) **For defects.** Ten percent for crowns in any lot which fail to meet the requirements of the specified grade, including therein not more than 2 percent for crowns which are affected by decay.

(1) Percentages shall be determined on the basis of count, except that when crowns are not fairly uniform in size, percentages shall be determined on the basis of weight.

(b) **For size.** (1) Ten percent, percentages shall be determined on the basis of count, except when crowns are not fairly uniform in size, percentages shall be determined on the basis of weight, for crowns in any lot which fail to meet the size requirements of the specified grade or any sizes specified for length and diameter.

(2) When a percentage of the broccoli in a lot is specified as a certain diameter and larger, no part of any tolerance shall be used to reduce such a percentage for the lot as a whole; but individual containers may have not more than 15 percentage points less than the percentage specified: **Provided**, That the entire lot averages within the percentage specified.

For Broccoli Florets. (a) **For defects.** Ten percent for florets in any lot which fail to meet the requirements of the specified grade, including therein not more than 2 percent for florets which are affected by decay.

(1) Percentages shall be determined on the basis of count, except that when florets are not fairly uniform in size, percentages shall be determined on the basis of weight.

(b) **For size.** (1) Ten percent, percentages shall be determined on the basis of count, except when florets are not fairly uniform in size, percentages shall be determined on the basis of weight, for florets in any lot which fail to meet the size requirements of the specified grade or any sizes specified for length and diameter.

(2) When a percentage of the broccoli florets in a lot is specified to be of a certain diameter and larger, no part of any tolerance shall be used to reduce such a percentage for the lot as a whole; but individual containers may have not more than 15 percentage points less than the percentage specified: **Provided**, That the entire lot averages within the percentage specified.

Application of Tolerances

§51.3560 Application of tolerances.

The contents of individual packages in the lot, based on sample inspection, are subject to the following limitations:

For Bunched Broccoli. (a) For a tolerance of 10 percent or more, individual packages in any lot may contain not more than one and one-half times the tolerance specified, except that when the package contains 15 bunches or less, individual packages may contain not more than double the tolerance specified: **Provided**, That the averages for the entire lot are within the tolerances specified for the grade.

(b) For a tolerance of less than 10 percent, individual packages in any lot may contain not more than double the tolerance specified: **Provided**, That at least one bunch which does not meet the requirements shall be allowed in any one package. **And provided further**, That the averages for the entire lot are within the tolerances specified for the grade.

For Broccoli Crowns. (a) For a tolerance of 10 percent or more, individual packages in any lot may contain not more than one and one-half times the tolerance specified, except when the package contains 15 crowns or less, individual packages may contain not more than double the tolerance specified:

Provided, That the averages for the entire lot are within the tolerances specified for the grade.

(b) For a tolerance of less than 10 percent, individual packages in any lot may contain not more than double the tolerance specified: **Provided**, That at least one crown which does not meet the requirements shall be allowed in any one package. **And provided further**, That the averages for the entire lot are within the tolerances specified for the grade.

For Broccoli Florets. (a) For a tolerance of 10 percent or more, individual packages in any lot may contain not more than one and one-half times the tolerance specified, except when the package contains

3 pounds or less, individual packages may contain not more than double the tolerance specified:

Provided, That the averages for the entire lot are within the tolerances specified for the grade.

(b) For a tolerance of less than 10 percent, individual packages in any lot may contain not more than double the tolerance specified: **Provided**, That the averages for the entire lot are within the tolerances specified for the grade.

Definitions

§51.3561 Fairly uniform.

“Fairly uniform” means: (a) **For bunched broccoli:** Bunches are considered fairly uniform if the diameter of the bunches within the container do not vary more than three inches.

(b) **For broccoli crowns:** Crowns are considered to be fairly uniform if the diameter of the crowns within the container do not vary more than three inches.

(c) **For broccoli florets:** Florets are considered fairly uniform if the diameter of the florets within the sample do not vary more than 1-1/2 inches.

§51.3562 Stalk.

“Stalk” means a portion of the broccoli plant including the stem, bud clusters and leaves. Individual stalks may be designated as “heads” or “shoots” as follows:

(a) “Head” means a stalk of broccoli having a cluster of closely associated buds which is 2-1/4 inches or larger in diameter.

(b) “Shoot” means a stalk of broccoli having bud clusters which fail to meet the requirements for a head.

§51.3563 Bunch.

“Bunch” means stalks bound together to form a unit. A single stalk may be considered a bunch if it is approximately as large as other bunches in the lot.

§51.3564 Damage.

“Damage” means any specific defect described in this section; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which materially detracts from the appearance, or the edible or marketing quality of the broccoli. The following specific defects shall be considered as damage:

(a) Overmaturity, when the appearance of the broccoli is materially affected by the presence of open flower buds, or buds which are enlarged and on the verge of opening.

(b) Discoloration of bud clusters, when the appearance of the broccoli is materially affected by buds which have a noticeably yellowish, brownish, or reddish cast in contrast to the desirable good green color. A bluish or purplish cast over the green is often characteristic of good broccoli and shall not be considered as damage.

(c) Discoloration of leaves, when the appearance of the broccoli is materially affected by discolored leaves or parts of leaves.

§51.3565 Compact.

“Compact” means that the individual buds in the bud cluster are generally small and tightly crowded together, and that the bud clusters on the stalk are generally close together and feel fairly firm and moderately resistant to pressure.

§51.3566 Fairly compact.

“Fairly compact” means that the individual buds and bud clusters on the stalk are generally close together so that the top of the clusters do not have a ragged appearance or feel very soft.

§51.3567 Closely trimmed.

“Closely trimmed” means that not more than a total of 5 percent, by weight, of the bunch consists of attached stems and leaves that are longer than the average length of the bunch, regardless of point of attachment, or loose leaves and stems.

§51.3568 Well trimmed.

“Well trimmed” means that not more than a total of 15 percent, by weight, of the bunch of attached stems and leaves that are longer than the average length of the bunch, regardless of point of attachment, or loose leaves and stems.

§51.3569 Fairly well trimmed.

“Fairly well trimmed” means that not more than a total of 30 percent, by weight, of the bunch consists of attached stems and leaves that are longer than the average length of the bunch, regardless of point of attachment, or loose leaves and stems.

§51.3570 Leafy.

"Leafy" means that more than 30 percent, but not more than 50 percent, by weight, of the bunch consists of attached stems and leaves that are longer than the average length of the bunch, regardless of point of attachment, or loose leaves and stems.

§51.3571 Serious damage.

"Serious damage" means any specific defect described in this section; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which seriously detracts from the appearance or the edible or marketing quality of the broccoli. The following specific defects shall be considered as serious damage:

(a) Discoloration of bud clusters, when the buds have a decidedly yellowish, brownish, or reddish cast which seriously detracts from the appearance of the broccoli. A bluish or purplish cast over the green is often characteristic of good broccoli and shall not be considered as serious damage.

(b) Discoloration of leaves, when the appearance of the broccoli is seriously affected by discolored leaves or parts of leaves.

§51.3572 Diameter.

"Diameter" means the average measurement across the bud cluster at the top of the stalk, crown, or floret.

§51.3573 Length.

"Length" means the total length of the stalk measured from the base of the stem to the top of the bud cluster.

§51.3574 Crowns or Crown Cuts.

"Crowns" mean the main stem is cut back from a portion of the broccoli plant including the stems which are of lengths according to the grade applied, bud clusters, and leaves.

§51.3575 Florets or Florettes.

"Florets" or "Florettes" mean the main stem is cut back considerably and only a single smaller secondary stem remains with the bud cluster. Florets are bud clusters or pieces of the bud cluster that have been closely trimmed from the head.

§51.3576 Same type.

"Same type" means lots shall consist of broccoli with similar type characteristics, i.e., bunched can not be mixed with florets.

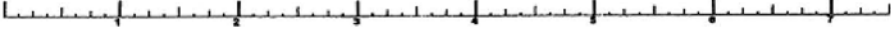
Appendix II: Examples

**** **Example 1 – Inspection Notesheet**

QUALITY & CONDO. FULL HALF HOURS O.T. (hrs) MILES O.T. (hrs) INSP BY: 0 5 3 ASSISTED BY: 1 3 OTHER \$	APPLICANT NUMBER 2 1	A: NUMBER OF CONTAINERS SIZE UNIT 0 8 1 4 C FINI B: NUMBER OF CONTAINERS SIZE UNIT 0 0 0 0 C: NUMBER OF CONTAINERS SIZE UNIT 0 0 0 0 D: NUMBER OF CONTAINERS SIZE UNIT 0 0 0 0	DEFECT CODES H O L C B C O V M S U M D E K	ACTION: FV-300 CERTIFICATE NUMBER RUSTINESS/CONTAINERS: - CONTAINERS: - REG: 0 3 3 0 0 8 0 8 0 0 PURPOSE: PRODUCT TYPE: CMT 1 5 0 0 0 A M
CARRIER or LOT IDENTIFICATION: L O T 1 3 7 PREFIX NUMBER STATE		LOADING: Loaded - LO Ppty Unlded - PU UNLOADED - UL Lot Inspn - LI U L	U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE FRUIT & VEGETABLE DIVISION INSPECTION NOTESHEET CERTIFICATE NUMBER: EXAMPLE 1	
Carrier or LOT IDENTIFICATION: Applicant		Inspection STARTED: m m d d y y Hour Min. A/P 0 3 3 0 0 8 1 0 : 5 0 A M		
Additional Lot ID:		Inspection Completed: m m d d y y Hour Min. A/P 0 3 3 0 0 8 1 1 : 5 5 A M		
Carrier Type/ Name: Refrigeration Unit: <input type="checkbox"/> ON <input type="checkbox"/> OFF Doors: <input type="checkbox"/> OPEN <input type="checkbox"/> CLOSED		APPLICANT: J.R. Produce Co., Inc. Address: Philadelphia, PA		
Condition of Carrier:		SHIPPER: Handy's Co. Address: Salinas, CA		
INSPECTION SITE: Applicant's Warehouse		BRANDS/MARKS: "Green Head" Packed and Shipped by Handy's Co. Salinas, CA, Marked 14 Bunches Produce of USA		
A: PRODUCT: Bunched Broccoli NUMBER OF CONTAINERS: 600 cartons TEMPERATURES: 33 to 34°F INSP. COUNT: Yes				
B: PRODUCT: NUMBER OF CONTAINERS: TEMPERATURES: INSP. COUNT:				
C: PRODUCT: NUMBER OF CONTAINERS: TEMPERATURES: INSP. COUNT:				
D: PRODUCT: NUMBER OF CONTAINERS: TEMPERATURES: INSP. COUNT:				
Condition of Load & Containers: (X) STACKED ON PALLETS AT ABOVE LOCATION () INTACT THROUGH LOAD () PARTLY UNLOADED				

FORM FV- 300-N (3-93)

Example 1 – Inspection Scoresheet



A			B			C			D				
Pack: T, Most show small amt pack ice, some none			Pack:			Pack:			Pack:				
Size: Stalks 5-10, <u>6 1/2 to 7"</u> Offsize within tolerance			Size:			Size:			Size:				
SCORESHEET													
PLI Number	Other I.D.	TEMP.	Sample CT	DK	Discoloration of Bud Clusters		Flowering Bud Clusters		Quality		Stalk Length "	Weight	Stalk len. Offsize lbs.
None	Bunched	34°F	14	0	1	0	1	0	3	1	6-8	0	0
None	"	33	14	1	2	0	0	0	1	0	6-10	19	8%
None	"	34	14	0	1	0	0	0	4	1	6-7	0	0
None	"		14	2	2	1	1	1	5	2	7-10	18	7%
None	"	33	14	0	2	1	0	0	2	0	5-9	0	0
None	"		14	0	3	1	2	2	3	0	5-8	0	0
84				3	11	3	4	18	4	6	15		
				4%	13%	4%	5%	21%	5%	3%			
				0-14	7-21		0-14	7-36					
				ES									
				Hollow Stem Tough/Woody									
FNI account quality													
REMARKS / RESTRICTIONS / SPI													
CARLOT Basis: _____ HOURLY Basis: _____ TRAVEL Expenses: _____ EXPENSES: _____ EST. TOTAL: _____				REPORTED TO: <u>Jim R.</u> DATE: <u>3/30/08</u> TIME: <u>12:05 PM</u> REQUESTED BY: <u>Mike</u> DATE: <u>3/30/08</u> TIME: <u>9:00 AM</u>				INSPECTED BY: <u>I. Am Inspector</u> ASSISTED BY: _____					

Example 1 – Written FV 300 Certificate

CARRIER OR LOT IDENTIFICATION												
L O T I						STATE			Additional Lot ID:			
CARRIER / LOT ID Stated by: Applicant												
Carrier Type / Name: Applicant												
Refrigeration Unit: On <input type="checkbox"/> Off <input type="checkbox"/> Open <input type="checkbox"/> Closed <input type="checkbox"/>												
TEMPERATURES												
A	B	C	D	O	T	Product: Bunched Broccoli						Lot ID: 0330081050A M
33						"Green Head" 14 count						600 cartons
						Brand / Markings:						Insp count: Y
						Origin: C A						
Applicant: J.R. Produce Co., Inc. Address: Philadelphia, PA Shipper: Handy's Co. Address: Salinas, CA Insp. Site: Applicant's Warehouse												
U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE INSPECTION CERTIFICATE Example 1												
OFFSIZE / DEFECTS												
AVERAGE DEFECTS					Including: SER. DAM. U.S. Damage							
21	13	05	04	00	04	13	Quality (Hollow Stem, Tough and Woody Stem) (7 to 36%)					
							Discoloration of Bud Clusters (7 to 21%)					
							Flowering Bud Clusters (0 to 14%)					
							Decay (0 to 14%)					
							Checksum					
							Stalks range from 5 to 10, mostly 6-1/2 to 7 inches in length.					
							Offsize within tolerance.					
							Decay in early stages affecting buds.					
							Most cartons show small amount of pack ice, some show none.					
GRADE: Fails to Grade U.S. No.1 account Quality.												
REMARKS:												
I, Am Inspector												
Market Office: Philadelphia, PA												
ESTIMATED TOTAL												

Example 1 – FEIRS FV 300 Certificate

USDA		U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE http://FPBInspections.ams.usda.gov		INSPECTION CERTIFICATE EXAMPLE 1	
				PAGE 1 of 1	
CARRIER or LOT ID: LOT 137		APPLICANT: (000000000) J.R. PRODUCE		REQUESTED: 3/30/2008 9:00 AM	
LOADING STATUS: UNLOADED		PHILADELPHIA, PA		STARTED: 3/30/2008 10:50 AM	
STATED BY: APPLICANT		SHIPPER: HANDY'S CO.		COMPLETED: 3/30/2008 11:55 AM	
ADDITIONAL ID: NA		SALINAS, CA		PASSWORD FOR ONLINE ACCESS	
CARRIER TYPE: NA		MARKET OFFICE: PHILADELPHIA, PA			
REFRIG UNIT: NA	DOORS: NA	INSP SITE: APPLICANT'S WAREHOUSE		ESTIMATED FEE: NO CHARGE	
REMARKS:					
LOT A (QAC) - BROCCOLI, ITALIAN SPROUTING					
TEMP: 33° to 34°F	INSP CT: YES	NUMBER OF CONTAINERS: 600 CARTON(S)			ORIGIN: CA
MARKINGS: BRAND: GREEN HEAD MARKINGS: GREEN HEAD. PACKED AND SHIPPED BY: HANDY'S CO. SALINAS, CA. MARKED 14 BUNCHES. PRODUCE OF USA.					
PLI: NONE			OTHER ID: BUNCHED		
INJURY	DAM	SER DAM	V.S. DAM	OFFSIZE/DEFECTS	
NA	21	5	NA	QUALITY DEFECTS (7 to 36%)(HOLLOW STEMS, TOUGH AND WOODY STEMS)	
NA	13	4	NA	DISCOLORED BUD CLUSTERS (7 to 21%)	
NA	5	0	NA	FLOWERING BUD CLUSTERS (OPEN) (0 to 14%)	
NA	4	4	NA	DECAY OF BUD CLUSTERS (0 to 14%)	
NA	43	13	NA	CHECKSUM	
GRADE: FAILS TO GRADE U.S. NO. 1 ACCOUNT QUALITY.					
LOT DESC: LENGTH: OF STALKS 5 TO 10 INCHES, MOSTLY 6 TO 7-1/2 INCHES. OFFSIZE WITHIN TOLERANCE. STAGES OF DECAY (BUD CLUSTERS): EARLY MOST CARTONS SMALL AMOUNT PACK ICE, SOME NONE					
I, the undersigned, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that at the request of the applicant and on the date indicated, samples of the herein described product were inspected and the quality and/or condition as shown by said samples were as herein stated.					
Warning: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this certificate or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both.				Signature: 0000 - Inspector, I. Am	
FORM FV-E300 (1.0.11.1)				Date: 3/30/2008	

Example 2 – Inspection Notesheet


ACTION: FV-300 CERTIFICATE NUMBER: REVERSES/CONTINUERS: <input type="checkbox"/>						
LOT NO. 21 INSPECTION BY: 01 6 3 ASSISTANT:	APPLICANT NUMBER: 21	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 20%;"> A: NUMBER OF CONTAINERS: 01 6 3 UNIT: C O N I C DEFECT CODES: I N S M I L </td> <td style="width: 20%;"> B: NUMBER OF CONTAINERS: UNIT: S I U M DEFECT CODES: M I L </td> <td style="width: 20%;"> C: NUMBER OF CONTAINERS: UNIT: S I U M DEFECT CODES: M I L </td> <td style="width: 20%;"> D: NUMBER OF CONTAINERS: UNIT: S I U M DEFECT CODES: M I L </td> </tr> </table>	A: NUMBER OF CONTAINERS: 01 6 3 UNIT: C O N I C DEFECT CODES: I N S M I L	B: NUMBER OF CONTAINERS: UNIT: S I U M DEFECT CODES: M I L	C: NUMBER OF CONTAINERS: UNIT: S I U M DEFECT CODES: M I L	D: NUMBER OF CONTAINERS: UNIT: S I U M DEFECT CODES: M I L
A: NUMBER OF CONTAINERS: 01 6 3 UNIT: C O N I C DEFECT CODES: I N S M I L	B: NUMBER OF CONTAINERS: UNIT: S I U M DEFECT CODES: M I L	C: NUMBER OF CONTAINERS: UNIT: S I U M DEFECT CODES: M I L	D: NUMBER OF CONTAINERS: UNIT: S I U M DEFECT CODES: M I L			
QUALITY & CONDITION: FULL: <input type="checkbox"/> PARTIAL: <input type="checkbox"/> COND. HALF: 1 COND. HALF: <input type="checkbox"/> MILES: <input type="checkbox"/> O.T. (HRS): <input type="checkbox"/> O.T. (MINS): <input type="checkbox"/> OTHER: \$						
CARRIER or LOT IDENTIFICATION: L O T 2 3 1 9 PREFIX: 2319 STATE:		LOADING: Loaded- LO Unloaded- UL Pkty Unlded- PU Lot Inspn- LI U L				
INSPECTION NOTESHEET U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE FRUIT & VEGETABLE DIVISION CERTIFICATE NUMBER: EXAMPLE 2		INSPECTION STARTED: m m d d y y Hour Min. A/P 0 1 0 2 0 9 0 7 : 3 5 A M				
Carrier or LOT IDENTIFICATION: Applicant Additional Lot ID: Carrier Type/ Name:		INSPECTION COMPLETED: m m d d y y Hour Min. A/P 0 1 0 2 0 9 0 8 : 1 5 A M				
Refrigeration Unit: <input type="checkbox"/> ON <input type="checkbox"/> OFF <input type="checkbox"/> OPEN <input type="checkbox"/> CLOSED Doors:		APPLICANT: J.R. Produce Co., Inc. Address: Phila., PA SHIPPER: Country Greens Co. Address: Boston, MA				
Condition of Carrier:		INSPECTION SITE: Applicant's Warehouse				
A : PRODUCT: Broccoli Crowns NUMBER OF CONTAINERS: 400 cartons INSP. COUNT: Yes TEMPERATURES: 33 to 34°F		BRANDS/MARKS: "Green Bud" Country Greens Co. Boston, MA, net wt. 20 lbs., Produce of U.S.A.				
B : PRODUCT: NUMBER OF CONTAINERS: INSP. COUNT: TEMPERATURES:						
C : PRODUCT: NUMBER OF CONTAINERS: INSP. COUNT: TEMPERATURES:						
D : PRODUCT: NUMBER OF CONTAINERS: INSP. COUNT: TEMPERATURES:						
Condition of Load & Containers: (X) STACKED ON PALLETS AT ABOVE LOCATION () INTACT THROUGH LOAD () PARTLY UNLOADED						

FORM FV- 300-N (3-93)

Example 2 – Inspection Scoresheet

A				B				C				D			
Pack: FT No Pack Ice Present				Pack: /				Pack: /				Pack: /			
Size: Stalks 2-1/2 to 4 " length				Size: /				Size: /				Size: /			
SCORESHEET				DK	Discoloration of Bud Clusters		Wilted		Quality Insect		Under 2-1/2 " L		Stalk length		
PLI Number	Other I.D.	TEMP.	Sample CT		D	SD	D	SD	D	SD	Under 6" L	Over 6" L			
None		33°F	74	1	2 ⁽³⁾	0	1 ⁽¹⁾	0	4 ⁽⁵⁾	0	0	0	3-4		
None		34	81	0	1 ⁽¹⁾	0	2 ⁽²⁾	0	9 ⁽¹¹⁾	0	0	0	2 1/2-4		
None		33	69	0	3 ⁽⁴⁾	0	4 ⁽⁶⁾	0	10 ⁽¹⁴⁾	2 ⁽³⁾	0	0	3-4		
None		34	75	1	3 ⁽⁴⁾	0	2 ⁽³⁾	0	15 ⁽²⁰⁾	3 ⁽⁴⁾	0	0	3-4		
			4	2	12	0	12	0	50	7	0	0			
				(1/2%)	(3%)	X	(3%)	X	(13%)	(2%)	X	X			
				ES					5-20						
FN1 account quality															
REMARKS / RESTRICTIONS / SPI Inspection based on 2-1/2 inch minimum stalk length at applicant's request.															
CARLOT Basis: /				REPORTED TO: John L.				INSPECTED BY: I. Am Inspector							
HOURLY Basis: /				DATE: 1/2/09				TIME: 8:25 AM							
TRAVEL Expenses: /				REQUESTED BY: FHX				ASSISTED BY: /							
EXPENSES: /				DATE: 1/2/09				TIME: 7:00 AM							
EST. TOTAL: /															

Example 2 – FEIRS FV 300 Certificate

		U.S. DEPARTMENT OF AGRICULTURE		INSPECTION CERTIFICATE		EXAMPLE 2	
		AGRICULTURAL MARKETING SERVICE				PAGE 1 of 1	
http://FPBInspections.ams.usda.gov							
CARRIER or LOT ID: LOT 2319		APPLICANT: (000000000) J.R. PRODUCE		REQUESTED: 1/2/2009 7:00 AM			
LOADING STATUS: UNLOADED		PHILADELPHIA, PA		STARTED: 1/2/2009 7:35 AM			
STATED BY: APPLICANT		SHIPPER: COUNTRY GREEN'S CO.		COMPLETED: 1/2/2009 8:15 AM			
ADDITIONAL ID: NA		BOSTON, MA		PASSWORD FOR ONLINE ACCESS			
CARRIER TYPE: NA		MARKET OFFICE: PHILADELPHIA, PA					
REFRIG UNIT: NA	DOORS: NA	INSP SITE: APPLICANT'S WAREHOUSE		ESTIMATED FEE: NO CHARGE			
REMARKS:							
LOT A (QAC) - BROCCOLI, ITALIAN SPROUTING							
TEMP: 33° to 34°F		INSP CT: YES		NUMBER OF CONTAINERS: 400 CARTON(S)		ORIGIN: MA	
MARKINGS: BRAND: GREEN BUD							
MARKINGS: COUNTRY GREENS CO. BOSTON, MA., MARKED NET WT. 20 LBS. PRODUCE OF USA.							
PLI: NONE				OTHER ID: BROCCOLI CROWNS			
INJURY	DAM	SER DAM	V.S. DAM	OFFSIZE/DEFECTS			
NA	13	2	NA	QUALITY DEFECTS (5 to 20%)(INSECTS DAMAGE)			
NA	3	0	NA	DISCOLORATION OF BUD CLUSTERS (1 to 4%)			
NA	3	0	NA	WILTED (1 to 6%)			
NA	0.5	0.5	NA	DECAY (0 to 1%)			
NA	20	3	NA	CHECKSUM			
GRADE:		FAILS TO GRADE U.S. NO. 1, 2-1/2 INCH MIN. STALK LENGTH ACCOUNT QUALITY.					
LOT DESC:		LENGTH: OF STALKS 2-1/2 TO 4 INCHES. NO OFFSIZE. STAGES OF DECAY: EARLY ICE: PACK ICE: NO PACK ICE INSPECTION BASED ON 2-1/2 INCH MINIMUM STALK LENGTH AT APPLICANT'S REQUEST. DISCOLORATION OF BUD CLUSTERS: YELLOW TO BROWN COLOR.					
I, the undersigned, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that at the request of the applicant and on the date indicated, samples of the herein described product were inspected and the quality and/or condition as shown by said samples were as herein stated.							
Warning: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this certificate or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both.				Signature: 0000 - INSPECTOR, I. AM		Date:	
FORM FV-E300 (1.0.11.1)						1/2/2009	

Example 3 – Inspection Notesheet

QUALITY & COND. FULL: 1 COND. HALF: COND. HALF: O.T. (hrs) O.T. (hrs) MILES O.T. (hrs)		APPLICANT NUMBER 2 1		DEFECT CODES N I Q D O V M C I B C S U M	
CARRIER or LOT IDENTIFICATION: PREFIX: A X X Z 5 8 0 9 6 NUMBER: STATE: Carrier or LOT IDENTIFICATION: Inspector Additional Lot ID: 85721 Carrier Type/ Name: Mechanical Refrigerated Trailer Refrigeration Unit: <input checked="" type="checkbox"/> ON <input type="checkbox"/> OFF Doors: <input checked="" type="checkbox"/> OPEN <input type="checkbox"/> CLOSED Condition of Carrier: INSPECTION SITE: Applicant's Dock		LOADING: Loaded- LO Ppty Unlded- PU UNLOADED- UL Lot Inspn - LI L O		INSPECTION NOTESHEET U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE FRUIT & VEGETABLE DIVISION CERTIFICATE NUMBER: EXAMPLE 3 Inspection STARTED: m m d d y y Hour Min. A/P 0 3 0 3 0 8 0 9 : 4 5 A M Inspection Completed: m m d d y y Hour Min. A/P 0 3 0 3 0 8 1 0 : 2 5 A M APPLICANT: Sean Co. Inc. Address: Chelsea, MA SHIPPER: Wendy's Produce Co. Address: Santa Maria, CA	
A : PRODUCT: Bunched Broccoli NUMBER OF CONTAINERS: 460 cartons INSPECTION COUNT: 1 Yes TEMPERATURES: 35 to 37°F		BRANDS/MARKS: "Tight Pack" Wendy's Produce Co. Santa Maria, CA Marked 14 bunches Produce of USA			
B : PRODUCT: NUMBER OF CONTAINERS: INSPECTION COUNT: TEMPERATURES:		(This section is crossed out with a diagonal line)			
C : PRODUCT: NUMBER OF CONTAINERS: INSPECTION COUNT: TEMPERATURES:					
D : PRODUCT: NUMBER OF CONTAINERS: INSPECTION COUNT: TEMPERATURES:					
Condition of Load & Containers: () STACKED ON PALLETS AT ABOVE LOCATION (X) INTACT THROUGH LOAD () PARTLY UNLOADED 6 layers per pallet, 4 rows per pallet crosswise, 1 to 2 pallets wide loaded to within approx. 8 feet from rear doors. Top ice from 3 to 6 inches. Inspected during process of unloading.					

FORM FV- 300-N (3-93)

Example 3 – Inspection Scoresheet

A				B				C				D											
Pack: Good amount pack ice F/T in layers				Pack:				Pack:				Pack:											
Size: Stalks 8 to 9" L Stems 1½ - 2" Dia				Size: Bud Clusters 3½ - 4½ " Dia				Size:				Size:											
SCORESHEET												Quality		Flowering Bud Clusters		Discolored Bud Clusters		Bud Cluster Diameter		Stalk Length"		Stem Diameter"	
PLI Number	Other I.D.	TEMP.	Sample CT	D/SC	DK	D	D	D	SD	Bud Cluster Diameter	Under 5" L Over 9" L	Stalk Length"	Stem Diameter"										
None		36°F	14	0	0	4		0	0	3½ - 4½	0	8-9	1½ - 2										
None		35	14	0	0	2		4	0	3½ - 4	0	8-9	1½ - 2										
None		37	14	0	0	3		0	0	3½ - 4	0	8-9	1½ - 2										
None		36	14	0	0	3		0	0	3½ - 4½	0	8-9	1½ - 2										
None		35	14	0	0	8		0	0	4 - 4½	0	8-9	1½ - 2										
			70	(X)	(X)	(29)		(6)	(X)		(X)												
						14-57		0-29															
FN1 account condition																							
REMARKS / RESTRICTIONS / SPI Diameter of stems and bud clusters reported at applicant's request.																							
Inspected during process of unloading.																							
CARLOT Basis: _____				REPORTED TO: Pat				INSPECTED BY:															
HOURLY Basis: _____				DATE: 3/3/08				TIME: 10:25 AM		I. Am Inspector													
TRAVEL Expenses: _____				REQUESTED BY: John				ASSISTED BY:															
EXPENSES: _____				DATE: 3/3/08				TIME: 9:00 AM															
EST. TOTAL: _____																							

Example 3 – Written FV 300 Certificate

CARRIER OR LOT IDENTIFICATION

A | X | Z | 5 | 8 | 0 | 9 | 6 | 1 | 1 | L | O

PREFIX | NUMBER | STATE | L | O

Carrier/Lot ID Stated by: 85721

Inspector:

LOADING

Loaded - LO
Ply Unit - PU
Unloaded - UL
Lot Insp - LI

Applicant: Sean Co., Inc.
Address: Chelsea, MA
Shipper: Wendy's Produce
Address: Santa Maria, CA
Insp. Site: Applicant's Dock

U.S. DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE

INSPECTION CERTIFICATE

Example 3

m m d d y y hour min A/P

0 3 0 3 0 8 0 9 4 5 A M

Lot ID: 460 cartons

Mechanical Refrigerated Trailer		Doors: <input checked="" type="checkbox"/> Open <input type="checkbox"/> Closed	
REFRIGERATION UNIT:	Product: Bunched Broccoli	Brand / Markings: "Tight Pack" 14 bunches	Origin: C A
TEMPERATURES	Insp. count: Y		
A. 35 to 37 F			
B. /			
C. /			
D. /			

OFFSIZE / DEFECTS

including SER. DAM.	excluding SER. DAM.	AVERAGE DEFECTS	U.S. Damage
%	%	%	%
%	%	%	%
%	%	%	%
%	%	%	%
%	%	%	%
%	%	%	%
%	%	%	%
%	%	%	%
%	%	%	%
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%	%	%	%
%	%	%	%
%	%	%	%
%	%	%	%
%	%	%	%

OTHER

Bud Clusters from 3-1/2 to 4-1/2 inches in diameter.

Stalks 8 to 9 inches in length.

No off size.

Stems from 1-1/2 to 2 inches in diameter.

Good amount of pack ice present.

GRADE: Fails to grade U.S. No. 1 account condition

REMARKS: Inspected during process of unloading. Stem and bud cluster diameters reported at applicant's request.

WARNING: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this certificate, or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both.

Inspector's Signature: I. Am Inspector

Market Office: Everett, MA

ESTIMATED TOTAL

Example 3 – FEIRS FV 300 Certificate

USDA		U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE http://FPBInspections.ams.usda.gov		INSPECTION CERTIFICATE EXAMPLE 3	
				PAGE 1 of 1	
CARRIER or LOT ID: AXXZ 58096		APPLICANT: (000000000) SEAN CO. INC.		REQUESTED:	3/3/2008 9:00 AM
LOADING STATUS: LOADED		CHELSEA, MA		STARTED:	3/3/2008 9:45 AM
STATED BY: INSPECTOR		SHIPPER: WENDY'S PRODUCE		COMPLETED:	3/3/2008 10:25 AM
ADDITIONAL ID: 85721		SANTA MARIA, CA		PASSWORD FOR ONLINE ACCESS	
CARRIER TYPE: MECHANICAL REFRIGERATED		MARKET OFFICE: EVERETT, MA			
REFRIG UNIT: ON	DOORS: OPEN	INSP SITE: APPLICANT'S DOCK		ESTIMATED FEE:	NO CHARGE
REMARKS: INSPECTED DURING PROCESS OF UNLOADING.					
LOT A (QAC) - BROCCOLI, ITALIAN SPROUTING					
TEMP:	35° to 37°F	INSP CT:	YES	NUMBER OF CONTAINERS:	460 CARTON(S)
				ORIGIN: CA	
MARKINGS:	BRAND: TIGHT PACK MARKINGS: TIGHT PACK. WENDY'S PRODUCE. SANTA MARIA, CA. MARKED 14 BUNCHES. PRODUCE OF USA.				
PLI: NONE			OTHER ID:		
INJURY	DAM	SER DAM	V.S. DAM	OFFSIZE/DEFECTS	
NA	0	0	NA	QUALITY DEFECTS	
NA	29	0	NA	FLOWERING BUD CLUSTERS (OPEN) (14 to 57%)	
NA	6	0	NA	DISCOLORED BUD CLUSTERS (0 to 29%)	
NA	0	0	NA	DECAY	
NA	35	0	NA	CHECKSUM	
GRADE:	FAILS TO GRADE U.S. NO. 1 ACCOUNT CONDITION.				
LOT DESC:	LENGTH: OF STALKS 8 TO 9 INCHES. NO OFFSIZE. DIAMETER: OF BUD CLUSTERS 3-1/2 TO 4-1/2 INCHES PACK ICE: GOOD AMOUNT OF PACK ICE STEMS: 1-1/2 TO 2 INCHES IN DIAMETER STEM AND BUD CLUSTER DIAMETERS REPORTED AT APPLICANT'S REQUEST				
I, the undersigned, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that at the request of the applicant and on the date indicated, samples of the herein described product were inspected and the quality and/or condition as shown by said samples were as herein stated.					
Warning: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this certificate or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both.				Signature:	0000 - INSPECTOR, I. AM
FORM FV-E300 (1.0.11.1)				Date:	3/3/2008

Example 4 – Inspection Notesheet

APPLICANT NUMBER 2 1		CONTINUES:				ACTION					
<small>QUALITY & COND.</small> FULL <input type="checkbox"/> HALF <input type="checkbox"/>		<small>COND.</small> FULL <input type="checkbox"/> HALF <input type="checkbox"/>		<small>COND.</small> FULL <input type="checkbox"/> HALF <input type="checkbox"/>		<small>COND.</small> FULL <input type="checkbox"/> HALF <input type="checkbox"/>		<small>COND.</small> FULL <input type="checkbox"/> HALF <input type="checkbox"/>		<small>COND.</small> FULL <input type="checkbox"/> HALF <input type="checkbox"/>	
<small>INSPECTION BY</small> 0 5 3		<small>LOT SERIALIZED</small> 0 1 1		<small>OT (HRS)</small> OT (MINS)		<small>OT (HRS)</small> OT (MINS)		<small>OT (HRS)</small> OT (MINS)		<small>OT (HRS)</small> OT (MINS)	
<small>ASSIST BY</small> \$		<small>OTHER</small> \$		<small>OTHER</small> \$		<small>OTHER</small> \$		<small>OTHER</small> \$		<small>OTHER</small> \$	
CARRIER or LOT IDENTIFICATION: LOT 9 9 9 9 9			LOADING: Loaded- LO Pkty Unlded- PU UNLoaded- UL Lot Inspn- LI U L			INSPECTION NOTESHEET U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE FRUIT & VEGETABLE DIVISION			CERTIFICATE NUMBER: EXAMPLE 4		
Carrier or LOT IDENTIFICATION: APPLICANT						Inspection STARTED: m m d d y y Hour Min. A/P 0 9 1 6 0 8 1 0 : 2 7 A M					
Additional Lot ID: /						Inspection Completed: m m d d y y Hour Min. A/P 0 9 1 6 0 8 1 1 : 2 2 A M					
Carrier Type/ Name: /						APPLICANT: PETITE VEGGY, LLC.					
Refrigeration Unit: ON <input type="checkbox"/> OFF <input type="checkbox"/> OPEN <input type="checkbox"/> CLOSED <input type="checkbox"/>						Address: SOMEWHERE, PA					
Condition of Carrier: /						SHIPPER: PETITE VEGGY, LLC.					
INSPECTION SITE: APPLICANT'S COOLER						Address: ANYWHERE, CA					
A : PRODUCT: BROCCOLI FLORETS NUMBER OF CONTAINERS: 200 CARTONS INSPECTION COUNT: YES TEMPERATURES: 39 TO 57°F			BRANDS/MARKS: IN FILM BAGS PRINTED "LITTLE TYKES" U.S. FANCY PACKED & SHIPPED BY PETITE VEGGY, LLC. ANYWHERE, CA NET WT. 5 LBS. PRODUCE OF U.S.A., PACKED IN CARTONS PRINTED BROCCOLI FLORETS 4 - 5 LB. BAGS, STAMPED 9/15/08 "GREEN QUEEN" J.B. QUEENS & DAUGHTERS PACKING CO, INC. ANYWHERE, CA PRODUCE OF U.S.A., MARKED CROWNS 20 LBS. NET WEIGHT								
B : PRODUCT: BROCCOLI CROWNS NUMBER OF CONTAINERS: 127 CARTONS INSPECTION COUNT: YES TEMPERATURES: 38 TO 44°F											
C : PRODUCT: /											
D : PRODUCT: /											
Condition of Load & Containers: (X) STACKED ON PALLETS AT ABOVE LOCATION () INTACT THROUGH LOAD () PARTLY UNLOADED											

FORM FV- 300-N (3-93)

Example 4 – Inspection Scoresheet

A		B		C		D							
Pack: /		Pack: F/T, NO PACK ICE		Pack: /		Pack: /							
Size: CLUST 1½-3" DIA STALKS 1-3½" LEN		Size: STALKS 4-6" LEN		Size: /		Size: /							
SCORESHEET				QU	DK	YELLOW DISCOL. BUDS	STALK LENGTH"	UNDER 1" L	UNDER 3-1/2" L	UNDER 3/4" DIA	OVER 3" DIA	DIAMETER"	
PLI Number	Other I.D.	TEMP.	Sample	D/SD		D	SD						
NONE	FLOR	39°F	100 CT	0		0	0					2-3	
"	FLOR	44	100 CT	0		(4)	4	0				1½-3	
"	FLOR	57	200 CT	0	(4)	7	(20)	39	14	(7)		2-3	
"	FLOR	48	100 CT	0	(2)	2	(9)	9	5	(5)		1½-3	
				4	0	6	33	12			0	0	
				(X)	(2)	(8)	(3)			(X)	(X)		
FFY ACCOUNT CONDITION				0-4		0-20							
IN SOME SAMPLES				E									
GEN FRESH													
COMPACT													
				QU		DISCOLORED WATERSOAKED BUDS				UNDER 3-1/2" L	STALK LENGTH		
				D/SD	DK	D	SD			UNDER 3" L			
NONE	CRWN	44°F	37CT	0		3	(8)	10	(27)	7	(19)	0	4-6
"	CRWN	38	40	0		0		3	(8)	0		0	4-5
"	CRWN	41	44	0		2	(5)	6	(14)	3	(7)	0	4-5
				3	0	13	49	28			0		
				(X)	(4)	(16)	(9)			(X)			
				0-8		8-27							
				E-M									
COMPACT													
FNI ACCOUNT CONDITION													
REMARKS / RESTRICTIONS / OPI													
CARLOT Basis: /				REPORTED TO: JOJO				INSPECTED BY: I.M. Inspector					
HOURLY Basis: /				DATE: 9/16/08		TIME: 11:40 AM		ASSISTED BY: /					
TRAVEL Expenses: /				REQUESTED BY: JOJO									
EXPENSES: /				DATE: 9/16/08		TIME: 8:05 AM							
EST. TOTAL: /													

*U.S. Government Printing Office: 1993-339-136

Example 4 – Written FV 300 Certificate

CARRIER OR LOT IDENTIFICATION				Loading				U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE															
LOT	TI	9	9	9	9	9	9	Loaded - LO	Unloaded - LU	Phys Unld - PU	Unloaded - UL	INSPECTION CERTIFICATE											
PREFIX NUMBER				STATE				EXAMPLE 4															
Carrier/Lot ID Stated by: APPLICANT								Applicant: PETITE VEGGY, LLC				m				h				A			
Carrier Type/Name: APPLICANT								Address: SOMEWHERE, PA				d				y				M			
Refrigeration Unit: On <input type="checkbox"/> Off <input type="checkbox"/>								Shipper: PETITE VEGGY, LLC				m				h				A			
Doors: <input type="checkbox"/> Open <input type="checkbox"/> Closed								Address: ANYWHERE, CA				d				y				M			
Product: BROCCOLI FLORETS								Insp. Site: APPLICANT'S COOLER				m				h				A			
Brand / Markings:								Origin: C A				d				y				M			
"LITTLE TYKES" 4-5 LB. US FANCY								Number of Containers:				m				h				A			
"GREEN QUEEN" 20 LBS.								Insp. count:				d				y				M			
Insp. count:								Y				m				h				A			
Insp. count:								Y				m				h				A			
OFFSIZE / DEFECTS																							
AVERAGE DEFECTS								including SER. DAM. V.S. Damage								OTHER							
A	00	%	00	%	00	%	00	%	QUALITY								LOT A: FLORETS 1-1/2 TO 3 INCHES						
	08	%	03	%	03	%	03	%	YELLOW DISCOLORED BUDS (0 TO 20%)								DIAMETER						
	02	%	02	%	02	%	02	%	DECAY (0 TO 4%), EARLY STAGE								STALKS 1 TO 3-1/2 INCHES LENGTH						
	10	%	05	%	05	%	05	%	CHECKSUM								NO OFFSIZE						
	00	%	00	%	00	%	00	%	QUALITY								LOT B: STALKS 4 TO 6 INCHES						
	16	%	09	%	09	%	09	%	DISCOLORED WATERSOAKED BUDS (8 TO 27%)								LENGTH						
	04	%	04	%	04	%	04	%	DECAY (0 TO 8%), EARLY TO MODERATE STAGES								NO OFFSIZE						
	20	%	13	%	13	%	13	%	CHECKSUM								NO PACK ICE PRESENT						
		%		%		%		%															
		%		%		%		%															
		%		%		%		%															
		%		%		%		%															
		%		%		%		%															
		%		%		%		%															
		%		%		%		%															
GRADE: LOT A: FAILS TO GRADE U.S. FANCY ACCOUNT CONDITION IN SOME SAMPLES																							
LOT B: FAILS TO GRADE U.S. NO. 1 ACCOUNT CONDITION																							
REMARKS																							
<p>WARNING: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this certificate, or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both.</p> <p>I, the undersigned, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that at the request of the applicant and on the date indicated, samples of the herein described product were inspected and the quality and/or condition as shown by said samples were as herein stated.</p> <p style="text-align: right;">Inspector's Signature: <i>L.M. Inspector</i></p> <p style="text-align: right;">Market Office: PITTSBURGH, PA</p>																							
ESTIMATED TOTAL																							

Example 4 – FEIRS FV 300 Certificate: Page 1 of 2

USDA		U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE http://FPBInspections.ams.usda.gov		INSPECTION CERTIFICATE		EXAMPLE 4	
				PAGE 1 of 2			
CARRIER or LOT ID: LOT 99999		APPLICANT: (000000000) PETITE VEGGY, LLC.		REQUESTED: 9/16/2008 8:05 AM			
LOADING STATUS: UNLOADED		SOMEWHERE, PA		STARTED: 9/16/2008 10:27 AM			
STATED BY: APPLICANT		SHIPPER: (000000000) PETITE VEGGY, LLC.		COMPLETED: 9/16/2008 11:22 AM			
ADDITIONAL ID: NA		ANYWHERE, CA		PASSWORD FOR ONLINE ACCESS			
CARRIER TYPE: NA		MARKET OFFICE: PITTSBURGH, PA					
REFRIG UNIT: NA	DOORS: NA	INSP SITE: APPLICANT'S COOLER		ESTIMATED FEE: NO CHARGE			
REMARKS:							
LOT A (QAC) - BROCCOLI, ITALIAN SPROUTING							
TEMP: 39° to 57°F	INSP CT: YES	NUMBER OF CONTAINERS: 200 CARTON(S)				ORIGIN: CA	
MARKINGS: BRAND: LITTLE TYKES							
MARKINGS: IN FILM BAGS PRINTED U.S. FANCY PACKED & SHIPPED BY PETITE VEGGIE, LLC. ANYWHERE, CA NET WT. 5 LBS. PRODUCE OF U.S.A., PACKED IN CARTONS PRINTED BROCCOLI FLORETS 4 - 5 LB. BAGS, STAMPED 9/15/08							
PLI: NONE				OTHER ID: BROCCOLI FLORETS			
INJURY	DAM	SER DAM	V.S. DAM	OFFSIZE/DEFECTS			
NA	0	0	NA	QUALITY DEFECTS			
NA	8	3	NA	YELLOW DISCOLORED BUDS (0 to 20%)			
NA	2	2	NA	DECAY OF BUD CLUSTERS (0 to 4%)			
NA	10	5	NA	CHECKSUM			
GRADE: FAILS TO GRADE U.S. FANCY ACCOUNT CONDITION IN SOME SAMPLES.							
LOT DESC: LENGTH: 1 TO 3-1/2 INCHES. NO OFFSIZE. DIAMETER: 1-1/2 TO 3 INCHES. NO OFFSIZE. STAGES OF DECAY: EARLY							
I, the undersigned, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that at the request of the applicant and on the date indicated, samples of the herein described product were inspected and the quality and/or condition as shown by said samples were as herein stated.							
Warning: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this certificate or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both.				Signature: 0000 - I.M Inspector		Date: 9/16/2008	
FORM FV-E300 (1.0.11.1)							

Example 4 – FEIRS FV 300 Certificate: Page 2 of 2

USDA		U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE http://FPBInspections.ams.usda.gov		INSPECTION CERTIFICATE EXAMPLE 4 PAGE 2 of 2	
CARRIER or LOT ID: LOT 99999		APPLICANT: (000000000) PETITE VEGGY, LLC.		REQUESTED: 9/16/2008 8:05 AM	
LOADING STATUS: UNLOADED		SOMEWHERE, PA		STARTED: 9/16/2008 10:27 AM	
STATED BY: APPLICANT		SHIPPER: (000000000) PETITE VEGGY, LLC.		COMPLETED: 9/16/2008 11:22 AM	
ADDITIONAL ID: NA		ANYWHERE, CA		PASSWORD FOR ONLINE ACCESS	
CARRIER TYPE: NA		MARKET OFFICE: PITTSBURGH, PA			
REFRIG UNIT: NA	DOORS: NA	INSP SITE: APPLICANT'S COOLER		ESTIMATED FEE: SEE PAGE 1	
REMARKS:					
LOT B (QAC) - BROCCOLI, ITALIAN SPROUTING					
TEMP: 38° to 44°F	INSP CT: YES	NUMBER OF CONTAINERS: 127 CARTON(S)			ORIGIN: CA
MARKINGS: BRAND: GREEN QUEEN					
MARKINGS: J.B. QUEENS & DAUGHTERS PACKING CO, INC. ANYWHERE, CA PRODUCE OF U.S.A., MARKED CROWNS 20 LBS. NET WEIGHT					
PLI: NONE			OTHER ID: BROCCOLI CROWNS		
INJURY	DAM	SER DAM	V.S. DAM	OFFSIZE/DEFECTS	
NA	0	0	NA	QUALITY DEFECTS	
NA	16	9	NA	DISCOLORED WATERSOAKED BUDS (8 to 27%)	
NA	4	4	NA	DECAY OF BUD CLUSTERS (0 to 8%)	
NA	20	13	NA	CHECKSUM	
GRADE:	FAILS TO GRADE U.S. NO. 1 ACCOUNT CONDITION.				
LOT DESC:	LENGTH: 4 TO 6 INCHES. NO OFFSIZE. STAGES OF DECAY (BUD CLUSTERS): APPROX HALF EARLY, APPROX HALF MODERATE NO PACK ICE PRESENT				
I, the undersigned, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that at the request of the applicant and on the date indicated, samples of the herein described product were inspected and the quality and/or condition as shown by said samples were as herein stated.					
Warning: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this certificate or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both.				Signature: 0000 - I.M. Inspector	
FORM FV-E300 (1.0.11.1)				Date: 9/16/2008	
