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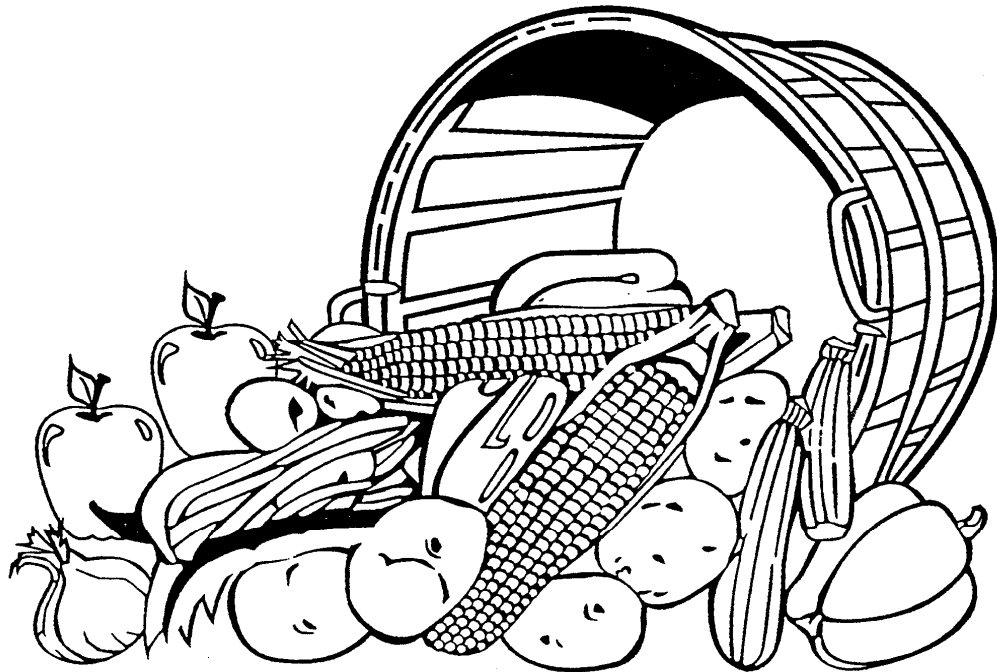
Fruit and  
Vegetable  
Programs

Fresh Products  
Branch

# Sweet Cherries

## Shipping Point and Market Inspection Instructions

July 2005



# Shipping Point and Market Inspection Instructions For Sweet Cherries

These inspection instructions are specifically developed by the Fresh Products Branch to assist officially licensed inspectors in the interpretation and application of the U.S. Standards for Grades of Sweet Cherries, Section 51.2646.

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 the General Inspection Instructions for additional information pertaining to date, inspection point, carrier, condition of carrier, lading, etc. that is not covered in this handbook. 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.

Any portion of these instructions beginning with the section number §51.--- and followed by **bold** print are sections or portions of sections copied directly from U.S. standards. The U.S. Standards for Grades of Sweet Cherries are printed in the appendix of this handbook. All U.S. standards are available on the Internet under the USDA homepage.

**July 2005**

**This publication may be duplicated without authorization from USDA.**

*This replaces Shipping Point Inspection Instructions dated May 1971 and Market Inspection Instructions for Sweet Cherries dated July 1971.*

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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## 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.

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### Size of Sample

The tolerances in the U.S. Standards for Grades of Sweet Cherries are determined on the basis of count.

\*\*\*\* Before opening a container that is to be sampled, the inspector should predetermine from what area in the container the sample shall be taken. Sample this area from top to bottom of the container. **The sample shall consist of a minimum of 50 sweet cherries.** If the application of tolerances is exceeded, double the sample size in at least one sample.

For consumer units with 50 or more cherries, the sample shall consist of 50 cherries. If the application of tolerances is exceeded, run the remainder of the consumer unit or double the sample size in at least one sample. For consumer packages containing less than 50 sweet cherries, the consumer unit shall be the sample.

Consumer units are sold on a per container basis, with a set price. Consumer units generally are marked with a brand and specific weight. Cherries packed in film bags which are not sealed shall not be considered consumer units.

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### Number 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.

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## TOLERANCES AND APPLICATION OF TOLERANCES

**§51.2648 Tolerances.** In order to allow for variations incident to proper grading and handling in each of the foregoing grades, the following tolerances, by count, are provided as specified:

**(a) For defects at shipping point - (1) U.S. No. 1. 8 percent for cherries which fail to meet the requirements for this grade: *Provided*, That included in this amount not more than 4 percent shall be allowed for defects causing serious damage, including in this latter amount not more than one-half of 1 percent for cherries which are affected by decay.**

**(2) U.S. Commercial. 16 percent for cherries which fail to meet the requirements for this grade: *Provided*, That included in this amount not more than 4 percent shall be allowed for defects causing serious damage, including in this latter amount not more than one-half of 1 percent for cherries affected by decay.**

**(b) For defects en route or at destination - (1) U.S. No. 1. 12 percent for cherries in any lot which fail to meet the requirements for this grade: *Provided*, That included in this amount not more than the following percentages shall be allowed for defects listed:**

**(i) 8 percent for cherries which fail to meet the requirements for this grade because of permanent defects; or,**

**(ii) 6 percent for cherries which are seriously damaged, including therein not more than 4 percent for cherries which are seriously damaged by permanent defects and not more than 2 percent for cherries which are affected by decay.**

**(2) U.S. Commercial. 24 percent for cherries in any lot which fail to meet the requirements for this grade: *Provided*, That included in this amount not more than the following percentages shall be allowed for defects listed:**

**(i) 16 percent for cherries which fail to meet the requirements for this grade because of permanent defects; or,**

**(ii) 6 percent for cherries which are seriously damaged, including therein not more than 4 percent for cherries which are seriously damaged by permanent defects and not more than 2 percent for cherries which are affected by decay.**

**(c) For off-size. 5 percent for cherries which fail to meet the specified minimum diameter and 10 percent for cherries that fail to meet any specified maximum diameter.**

The U.S. Commercial grade is the same as the U.S. No. 1 grade **except** for increased tolerances for total defects and permanent defects and a smaller minimum size.

**Summary of Tolerances**

***Shipping Point***

	<b><u>U.S. No. 1</u></b>	<b><u>U.S. Commercial</u></b>
Total Defects	8%	16%
<i>Including serious damage</i>	4%	4%
<i>Including Decay</i>	1/2%	1/2%
Undersize	5%	5%
Oversize	10%	10%

***En Route or at Destination***

	<b><u>U.S. No. 1</u></b>	<b><u>U.S. Commercial</u></b>
Total Defects	12%	24%
<i>Including Permanent Defects</i>	8%	16%
<i>Including Serious Damage</i>	6%	6%
<i>Including Permanent Defects</i>	4%	4%
<i>Including Decay</i>	2%	2%
Undersize	5%	5%
Oversize	10%	10%

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**Application of Tolerances**

**§51.2649 *Application of tolerances.*** Individual samples shall have not more than double the tolerances specified, except that at least two defective and two off-size specimens may be permitted in any sample: *Provided*, That the averages for the entire lot are within the tolerances specified for the grade.

### ***Shipping Point***

	<b>U.S. No. 1</b>	<b>U.S. Commercial</b>
Total Defects	8% x 2 = <b>16%</b>	16% x 2 = <b>32%</b>
<i>Including serious damage</i>	4% x 2 = <b>8%</b>	4% x 2 = <b>8%</b>
<i>Including decay</i>	1/2% x 2 = <b>1%</b>	1/2% x 2 = <b>1%</b>
Undersize	5% x 2 = <b>10%</b>	
Oversize	10% x 2 = <b>20%</b>	

### ***En Route or at Destination***

	<b>U.S. No. 1</b>	<b>U.S. Commercial</b>
Total Defects	12% x 2 = <b>24%</b>	24% x 2 = <b>48%</b>
<i>Including permanent defects</i>	8% x 2 = <b>16%</b>	16% x 2 = <b>32%</b>
<i>Including serious damage</i>	6% x 2 = <b>12%</b>	6% x 2 = <b>12%</b>
<i>Including serious damage by permanent defects</i>	4% x 2 = <b>8%</b>	4% x 2 = <b>8%</b>
<i>Including decay</i>	2% x 2 = <b>4%</b>	2% x 2 = <b>4%</b>
Undersize	5% x 2 = <b>10%</b>	
Oversize	10% x 2 = <b>20%</b>	

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## **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.



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**Product**

The common name "Sweet Cherries," shall be used to describe this commodity in the product heading. The type may be reported in the "Lot ID" section on market notesheet and certificate.

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**Number/Type of Containers**

The number of containers shall always be reported. In the market and at shipping point locations for stationary lot certifications, the inspector shall 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.

Sweet cherries are usually packed and shipped in 18 and 20 pound lugs and cartons. Some are shipped in two compartment cartons, film bags, and pint cups in trays.

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**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.

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**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 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 sweet cherries are grown.

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## CONDITION OF PACK

When describing pack report any liners or pads within the containers.

The following terms should be used to describe pack when sweet cherries are **volume filled** or **jumble packed**:

**Well filled-** The contents have practically no movement and are packed level with the top of the container.

**Fairly Well Filled-** The contents have some movement and may be slightly below the top edge of the container, but not more than 1 inch below the top edge.

**Slack-** The contents are loose and the fruit is more than 1 inch below the top edge of the container. (This term must always be qualified by stating how much the fruit is below the top edge in fractions of an inch or inches.)

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## 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. Remember to pre-cool the thermometer in order to obtain true readings. 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. The location in the lot and/or load must be specified in greater detail when additional temperatures are taken.

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## SIZE

Size of sweet cherries is defined as meaning the greatest dimension, measured through the center of the fruit, at right angles to a line running from the stem to the blossom end. A cherry that will drop through a sizing ring on its own weight is considered as undersize.

**§51.2656 "Diameter" means the greatest dimension measured at right angles to a line from the stem to the blossom end of the cherry.**

**§51.2646 U.S. No. 1...(h) Size.** Unless otherwise specified, the minimum diameter of each cherry shall be not less than three-fourths inch. The maximum diameter of the cherries in any lot may be specified in accordance with the facts.

**§51.2647 U.S. Commercial...(a) Size.** Unless otherwise specified, the diameter of each cherry shall be not less than five-eighths inch. The maximum diameter of the cherries in any lot may be specified in accordance with the facts.

A tolerance of 5% by count for undersize is included in both U.S. No. 1 and U.S. Commercial grades.

The grades include no requirements as to maximum size, however, the applicant may specify one. Both grades provide a 10% tolerance, by count, for sweet cherries over any specified maximum size.

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### **Specified Row Sizes**

Containers that are marked to a particular row size shall have a 10 percent tolerance for undersize for the marked size. This is separate from the 5 percent tolerance specified in the standards.

When containers are marked to a row size report any undersize (based on the requirements for that particular row size), including a range and an average when exceeding the 10 percent tolerance, in the “other” section of the FV-300 or the “other” column of FEIRS scoresheet. A statement such as “Meets marked row size” or “Fails to meet marked row size” will be made after the grade statement. Only percentages of sweet cherries less than 3/4 inch in diameter (U.S. No. 1) or less than 5/8 inch in diameter (U.S. Commercial) will be reported in the average defects column. If these percentages exceed the 5 percent tolerance, the lot would fail to grade account undersize. On the notesheet, columns must be kept for the minimum diameter of that particular row size and for either the 3/4 inch or the 5/8 inch minimum diameter, depending on which grade the inspection is being based.

### **Row Sizes**

Row Size	9	9-1/2	10	10-1/2	11	11-1/2	12	12-1/2	13
California	75/64	71/64	67/64	64/64	61/64	57/64	54/64	51/64	48/64*
Washington	75/64	71/64	67/64	64/64	61/64	57/64	54/64**		

\* Minimum diameter specified in the California Food and Agricultural Code for Cherries.

\*\* Minimum diameter specified in the Washington Administrative Code for Cherries.

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## 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.

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### Bruising (C)

\*\*\*\* Bruising may be caused by careless or rough handling, or an excessively tight pack. Bruised cherries may be flattened, indented, soft and/or discolored. On older bruises the underlying flesh may also show a translucent, brownish discoloration; however if the bruise is fresh discolored flesh may not be seen. Fruit that show only slight flattening on one side due to pressure of the pack should be ignored.

### Scoring Guide

Score as damage when affecting an aggregate of more than 1/4 inch in diameter. Score against the serious damage tolerance when affecting an aggregate of more than 3/8 inch in diameter. \*\*\*\*

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### Cleanness (Q)

Sweet cherries are required to be clean. Dirt is seldom a factor in the inspection of sweet cherries, but occasionally sweet cherries are encountered where dirt, dust or spray residue is present on the fruit in material amounts.

**§51.2654 "Clean" means that the cherries are practically free from dirt, dust, spray residue, or other foreign material.**

### Scoring Guide

Score as damage only when present in amounts that materially detract from the appearance of the sweet cherry and report as "not clean."

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## Color (Q )

Sweet cherries are required to be at least “fairly well colored.”

**§51.2652 "Fairly well colored" means that at least 95 percent of the surface of the cherry shows characteristic color for mature cherries of the variety.**

Mature sweet cherries must have a minimum of 95% surface color characteristic of the variety. Sweet cherries, which do **not** meet the requirements of “fairly well colored,” shall be reported as “poorly colored” and scored as damage.

Color is one of the most important factors to be reported when describing a lot of sweet cherries. The following terms shall be used to describe color:

**Dark skinned varieties** (such as Bings, etc.):

Pale red, bright red, deep red, dark red, and black.

**Light skinned varieties** (such as Royal Anne’s, etc.):

White, light straw, amber, and yellow.

For light skinned varieties, color refers to the ground color or undercolor of the fruit, and has no relation to the surface blush that often occurs on these varieties.

**Hybrid varieties** (such as Brooks):

For varieties that exhibit characteristics of both light skinned and dark skinned varieties, use the appropriate descriptive terms above. The “**Brooks**” variety is a hybrid cross between an Early Burlatt and a Rainier. Therefore, the color of the “Brooks” may vary with the growing conditions. They may range in color from a spot of color to full color. However, they are required to have any amount of blush, pink or red surface color, which includes mottled or speckled colors.

**Use the color comparator PL-1, “Sweet Cherries Minimum Color for Bings and other similar varieties” when determining “fairly well colored” requirements for dark skinned varieties.**

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## Condition of Stems

This factor is usually associated with the general freshness of a lot of sweet cherries. Stems may be fresh and green, turning brown, dry, brown and shriveled and should be reported accordingly in the “other” section on the certificate.

The grades for sweet cherries do not require that stems be attached to the sweet cherries. Excessive amounts of sweet cherries without stems should be checked carefully for bruising, torn skin in the stem basin, and leaking stem scars.

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## **Cracks and Skin Breaks (Q or C)**

Rain at or just prior to harvest may cause cracks to appear on the sweet cherries due to the excess moisture. Cracks and skin breaks are generally a quality factor; however, when the cracks or skin breaks are fresh they shall be considered a condition factor.

### **Cracks Within the Stem Cavity**

**§51.2655 *Damage (a)* Cracks within the stem cavity when deep or not well healed, or when the appearance is affected to a greater extent than that of a cherry which has a superficial well healed crack one-sixteenth inch in width extending one-half the greatest circumference of the stem cavity.**

### **Cracks Outside the Stem Cavity**

**§51.2655 *Damage (b)* Cracks outside of the stem cavity when deep or not well healed, or when the crack has weakened the cherry to the extent that it is likely to split or break in the process of proper grading, packing, and handling, or when materially affecting the appearance.**

### **Cracks Which Are Not Well Healed**

Cracks which are not well healed or which seriously affect the appearance or marketing quality shall be scored against the serious damage tolerance.

Refer to official visual aids illustrating cracks (see CHR-1-IDENT, CHR-CP-3).

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## **Firmness (C)**

The earliest stage at which sweet cherries are passed as mature should be reported as firm. Such terms as “fairly firm” or “slightly soft” have no definite meaning and should not be used.

Usually firmness of sweet cherries will be found to vary in the individual container, as well as in the lot or load. A condition of this kind should be described by a statement such as “Firm to ripe, mostly firm ripe,” “Firm to firm ripe, mostly firm,” or “Mostly firm, some firm ripe, few ripe.”

The factors used to determine firmness of sweet cherries are color, touch, and taste. In judging firmness of sweet cherries, the characteristics of the variety must be taken into consideration, as the flesh of some varieties is much firmer than that of other varieties. The following terms should be used to describe the firmness of sweet cherries:

**Firm** means the fruit has firmness to the touch characteristic of the variety but may yield slightly to moderate pressure. Firm sweet cherries usually have a fresh bright color, which may be vivid red, dark red, or, for light skinned varieties, light amber.

**Firm Ripe** means that at this stage, the flesh has retained most of the solidity of a firm sweet cherry, but the color has deepened or darkened and both flavor and sweetness have increased, but have not reached their final level. The flesh will yield slightly or moderately to medium pressure depending on the variety.

**Ripe** means that sweet cherries at this stage yield to slight pressure. Flavor and sweetness have reached their peak and the fruit is in prime eating condition. The color of dark skinned varieties will be deep to dark red or black. For light skinned varieties, the color will be medium to deep yellow.

**Soft or Overripe** is the last stage in firmness before the cherry becomes seriously shriveled or mummified or starts to decay. Soft or overripe fruit is pliable and flabby to the touch, yielding readily to slight pressure. Soft or overripe sweet cherries usually have a dull appearance, and can be shriveled. Soft or overripe sweet cherries shall be scored against the serious damage tolerance.

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## Shape (Q)

Sweet cherries are required to be “well formed.”

**§51.2653 "Well formed" means that the cherry has the normal shape characteristic of the variety, except that mature well developed doubles shall be considered well formed when each of the halves is approximately evenly formed.**

## Scoring Guide

Sweet cherries that do not meet the requirements of “well formed” shall be reported as “not well formed” and scored against the total tolerance for the grade. Mature doubles that are uneven in size or shape are considered “not well formed.”

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## Hail Injury (Q)

Hail injury consists of irregular, more or less sunken spots, which often have dried up fragments of the skin and flesh around the edges of the surface.

## Scoring Guide

Hail injury shall be scored as damage when the injury is deep, or is not well healed, or when the aggregate area affected exceeds the area of a circle 3/16 inch in diameter. Score against the serious damage tolerance if it seriously detracts from the appearance of the fruit.

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## Insect Larvae or Holes Caused by Them (Q or C)

The most common worm affecting sweet cherries is the Cherry Fruit Fly. Infested sweet cherries are difficult or impossible to detect by external appearance although sometimes a careful examination will reveal a tiny depression at the point of entrance. However, breaking or cutting the fruit will expose the larvae in the area surrounding the pit.

## Scoring Guide

Sweet cherries that have insect larvae or worms found within them, or tunnels or holes caused by them should always be scored against the serious damage tolerance.

At destination, if live worms are present, or there is a combination of live and dead worms present, the defect shall be reported as a condition defect. Report as a quality defect if all of the worms are dead.

Refer to official visual aid illustrating Insect Damage and Serious Damage. (See CHR-CP-3.)

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## Maturity (Q)

Sweet cherries are required to be mature.

**§51.2651 "Mature" means that the cherries have reached the stage of growth which will insure the proper completion of the ripening process.**

Mature sweet cherries are filled out on the surface. They are usually firm instead of hard. The flavor may be somewhat astringent, but not objectionably sour. The pit will readily separate from the flesh. The surface color of dark skinned varieties will have developed a bright scarlet or darker color instead of a pale or light red color. Light skinned varieties will show a light straw or darker ground color.

After harvesting, mature sweet cherries will continue to become softer and will change to a darker color on dark varieties and to deeper straw color on light varieties.



## **Immature**

Immature means that the flesh of the cherry is not fully developed. Immature sweet cherries will not ripen properly and will shrivel after harvesting. They will also have an unpalatable sour taste and the flesh will be chewy, tough, and leathery. They may have some surface color, but it will be pale or light red and will not typically cover the surface to a uniform degree. Immature sweet cherries shall be scored against the serious damage tolerance.

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## **Pitting (C)**

The surface pitting found on sweet cherries is caused by a breakdown of cells in the flesh directly beneath the skin. This results in a loss of moisture and a subsequent sinking of the skin covering these areas. The pits may be round or elongated in shape, of irregular outline and may show a brownish discoloration. The larger sunken areas are frequently accompanied by a brownish discoloration of the underlying flesh in which small hollow spots may develop.

## **Scoring Guide**

Pitting shall be scored on the basis of the general definitions of damage and serious damage.

Refer to official visual aid CHR-CP-2 which depicts the maximum pitting allowed for the U.S. No. 1 grade, as well as examples of damage and serious damage.

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## **Pulled Stems (Q)**

**§51.2655 *Damage (f)* Pulled stems when the skin or flesh is torn, or when the cherry is leaking.**

**§51.2657 *Serious Damage (e)* Pulled stems with skin or flesh of cherry torn or which causes the cherry to leak.**

## **Scoring Guide**

All sweet cherries with scorable pulled stems shall be scored against the serious damage tolerance. Pulled stems that do not leak or tear the flesh are not scorable.

Refer to official visual aid illustrating Pulled Stems (see CHR-CP-3).

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## Scale (Q)

Typical scale marks are small, reddish circular areas. At the center of each of these areas is usually a light colored spot, marking the place formerly occupied by the tiny scale insect before it was rubbed off in handling. The adult scale is less than 1/16 inch in diameter and gray to black in color.

### Scoring Guide

Scale shall be scored as damage when any scale is present or when more than one scale mark is present. Score against the serious damage tolerance when more than two scale are present or more than three scale marks are present.

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## Scars, Russeting and Limb Rubs (Q)

Scars, russeting, and limb rubs may be caused by a number of external factors. They affect the appearance of the fruit in varying degrees depending on the severity.

### Scoring Guide

Scars, russeting, and limb rubs should be scored as damage when they are excessively deep or rough or dark colored and the aggregate area affected exceeds the area of a circle 3/16 inch in diameter or when they are smooth or fairly smooth, light colored, and superficial and the aggregate area exceeds the area of a circle 1/4 inch in diameter.

Scored as serious damage when they are excessively deep or rough or dark colored and the aggregate area affected exceeds the area of a circle 3/8 inch in diameter or when they are smooth or fairly smooth, light colored, and superficial and the aggregate area exceeds the area of a circle 1/2 inch in diameter.

Refer to official visual aid CHR-CP-3-A which depicts the maximum scarring allowed for the U.S. No. 1 grade, as well as examples of damage and serious damage.

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## Similar Varietal Characteristics (Q)

Sweet cherries are required to be of similar varietal characteristics.

**§51.2650 "Similar varietal characteristics" means that the cherries in any container are similar in color and shape.**

## Scoring Guide

Sweet cherries that are of a different color (i.e. light skinned varieties mixed with dark skinned varieties), or shape, when compared to the predominant type in the lot shall be scored as damage and reported as “dissimilar varietal characteristics.”

### Varieties of Sweet Cherries

These varieties are classified in order that the inspector may become familiar with the names of the leading commercial varieties and the class to which they belong.

The light-skinned and dark-skinned varieties are listed separately.

#### Dark-Skinned

Bing  
Black Bigarreau  
Black Eagle  
Black Heart  
Black Oregon  
Black Republican  
Black Spanish  
Black Tartarian  
Burbank  
Burlat  
California Advance  
Chelan  
Chapman  
Chinook

Guigne  
King  
Knights Early Black  
Lambert  
Lapins  
Larian

#### Dark-Skinned

Orb  
Pontiac  
Skeena  
Sonata  
Stella  
Sweetheart  
Tulare  
Van  
Windsor

#### Light-Skinned

C. Bigarreau (pale, white, small)  
Centennial  
Governor Wood  
Ox Heart  
Rainier  
Rockport  
Royal Anne

#### Varieties That Exhibit Characteristics of Both Light-Skinned & Dark-Skinned

Brooks

---

## Sunscald (Q)

Sunscald is frequently encountered during and following very hot weather at harvest time. The sweet cherries from the exposed portions of the tree will have a brown, scalded, dull appearance and in severe cases the flesh will be soft. Occasionally sunscald will occur without the external appearance of the cherry being affected but the flesh will have a brown, discolored, and mushy condition.

### Scoring Guide

Sweet cherries affected by sunscald shall be scored against the serious damage tolerance.

---

## Surface Discoloration (C)

A surface discoloration from tan or pale brown to dark brown can result from numerous causes related to rubbing, rolling, or other types of abrasions on the sweet cherries surface.

### Scoring Guide

Surface discoloration shall be scored as damage if it does not blend in and affects an aggregate area of more than 1/4 inch in diameter. Score as serious damage if it affects an aggregate area of more than 1/2 inch in diameter.

Refer to official visual aid illustrating Brown Discoloration (see CHR-1-IDENT).

---

## Sutures (Q)

Sweet cherries are susceptible to a developmental formation of a longitudinal cleft or furrow. The furrow may extend in length, either partially or whole, from the stem to blossom end of the fruit. When this cleft or furrow exists it shall be referred to as a suture.

### Scoring Guide

Sutures that are of abnormal depth that extend over 1/3 the length of the cherry or cause the fruit to be misshapen, to the point that it could not be considered "well formed," shall be scored as **damage**. Sutures that cause the fruit to be misshapen, to the point that it could be considered "badly misshapen," shall be scored against the **serious damage** tolerance and reported as sutures.

---

### **Undeveloped Doubles (Q)**

Undeveloped doubles are caused by one half of a double not developing. The undeveloped half forms a hard, dark spur attached to the cherry near the stem of the developed half.

### **Scoring Guide**

Score undeveloped doubles as damage.

---

### **Decay (C)**

All grades require sweet cherries to be free from decay. Any amount of decay is scorable against the 1/2 of 1% tolerance for shipping point, or 2% tolerance for en route or destination inspections. Do not report the type of decay on the certificate. However, when decay is in excess of the tolerance, report the degree and advancement as: early, moderate, or advanced stages.

The most common decays affecting sweet cherries in the markets are: Brown Rot, Rhizopus Rot, Blue Mold Rot and Gray Mold Rot. For detailed information on diseases of sweet cherries refer to Miscellaneous Publication No. 228, Market Diseases of Fruits and Vegetables - Peaches, Plums, Cherries and Other Stone Fruits.

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# Appendix I -- U.S. Grade Standards

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## United States Standards For Grades Of Sweet Cherries <sup>1</sup>

Effective May 7, 1971

### Grades

51.2646 U.S. No. 1.

51.2647 U.S. Commercial.

### Tolerances

51.2648 Tolerances.

### Application of Tolerances

51.2649 Application of tolerances.

### Definitions

51.2650 Similar varietal characteristics.

51.2651 Mature.

51.2652 Fairly well colored.

51.2653 Well formed.

51.2654 Clean.

51.2655 Damage.

51.2656 Diameter.

51.2657 Serious damage.

51.2658 Permanent defects.

51.2659 Condition defects.

### Metric Conversion Table

51.2660 Metric conversion table.

### Grades

#### §51.2646 U.S. No. 1.

"U.S. No. 1" consists of sweet cherries which meet the following requirements:

(a) Similar varietal characteristics;

(b) Mature;

(c) Fairly well colored;

(d) Well formed; and,

(e) Clean.

(f) Free from:

(1) Decay;

(2) Insect larvae or holes caused by them;

(3) Soft, overripe or shriveled;

(4) Undeveloped doubles; and,

(5) Sunscald.

(g) Free from damage by any other cause. (See §51.2655.)

(h) Size. Unless otherwise specified, the minimum diameter of each cherry shall be not less than three-fourths inch. The maximum diameter of the cherries in any lot may be specified in accordance with the facts.

(i) For tolerances see §51.2648.

#### §51.2647 U.S. Commercial.

"U.S. Commercial" consists of sweet cherries which meet the requirements for the U.S. No. 1 grade except for minimum diameter and except for increased tolerances.

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<sup>1</sup>Compliance 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.

(a) Size. Unless otherwise specified, the diameter of each cherry shall be not less than five-eighths inch. The maximum diameter of the cherries in any lot may be specified in accordance with the facts.

(b) For tolerances see §51.2648.

#### **Tolerances.**

##### **§51.2648 Tolerances.**

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

(a) **For defects at shipping point<sup>2</sup>** --

(1) **U.S. No. 1.** 8 percent for cherries which fail to meet the requirements for this grade: **Provided**, That included in this amount not more than 4 percent shall be allowed for defects causing serious damage, including in this latter amount not more than one-half of 1 percent for cherries which are affected by decay.

(2) **U.S. Commercial.** 16 percent for cherries which fail to meet the requirements for this grade: **Provided**, That included in this amount not more than 4 percent shall be allowed for defects causing serious damage, including in this latter amount not more than one-half of 1 percent for cherries affected by decay.

(b) **For defects en route or at destination** --

(1) **U.S. No. 1.** 12 percent for cherries in any lot which fail to meet the requirements for this grade: **Provided**, That included in this amount not more than the following percentages shall be allowed for defects listed:

(i) 8 percent for cherries which fail to meet the requirements for this grade because of permanent defects; or,

(ii) 6 percent for cherries which are seriously damaged, including therein not more than 4 percent for cherries which are seriously damaged by permanent defects and not more than 2 percent for cherries which are affected by decay.

(2) **U.S. Commercial.** 24 percent for cherries in any lot which fail to meet the requirements for this grade: **Provided**, That included in this amount not more than the following percentages shall be allowed for defects listed:

(i) 16 percent for cherries which fail to meet the requirements for this grade because of permanent defects; or,

(ii) 6 percent for cherries which are seriously damaged, including therein not more than 4 percent for cherries which are seriously damaged by permanent defects and not more than 2 percent for cherries which are affected by decay.

(c) **For off-size.** 5 percent for cherries which fail to meet the specified minimum diameter and 10 percent for cherries that fail to meet any specified maximum diameter.

#### **Application of Tolerances**

##### **§51.2649 Application of tolerances.**

Individual samples shall have not more than double the tolerances specified, except that at least two defective and two off-size specimens may be permitted in any sample: **Provided**, That the averages for the entire lot are within the tolerances specified for the grade.

#### **Definitions**

##### **§51.2650 Similar varietal characteristics.**

"Similar varietal characteristics" means that the cherries in any container are similar in color and shape.

##### **§51.2651 Mature.**

"Mature" means that the cherries have reached the stage of growth which will insure the proper completion of the ripening process.

##### **§51.2652 Fairly well colored.**

"Fairly well colored" means that at least 95 percent of the surface of the cherry shows characteristic color for mature cherries of the variety.

##### **§51.2653 Well formed.**

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<sup>2</sup> Shipping point, as used in these standards, means the point of origin of the shipment in the producing area or at port of loading for ship stores or overseas shipment, or, in the case of shipments from outside the continental United States, the port of entry into the United States.

"Well formed" means that the cherry has the normal shape characteristic of the variety, except that mature well developed doubles shall be considered well formed when each of the halves is approximately evenly formed.

**§51.2654 Clean.**

"Clean" means that the cherries are practically free from dirt, dust, spray residue, or other foreign material.

**§51.2655 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 fruit. The following specific defects shall be considered as damage:

- (a) Cracks within the stem cavity when deep or not well healed, or when the appearance is affected to a greater extent than that of a cherry which has a superficial well healed crack one-sixteenth inch in width extending one-half the greatest circumference of the stem cavity;
- (b) Cracks outside of the stem cavity when deep or not well healed, or when the crack has weakened the cherry to the extent that it is likely to split or break in the process of proper grading, packing, and handling, or when materially affecting the appearance;
- (c) Hail injury when deep or not well healed, or when the aggregate area exceeds the area of a circle three-sixteenths inch in diameter;
- (d) Insects when scale or more than one scale mark is present, or when the appearance is materially affected by any insect;
- (e) Limbrubs when affecting the appearance of the cherry to a greater extent than the amount of scarring permitted;
- (f) Pulled stems when the skin or flesh is torn, or when the cherry is leaking;
- (g) Russeting when affecting the appearance of the cherry to a greater extent than the amount of scarring permitted;
- (h) Scars when excessively deep or rough or dark colored and the aggregate area exceeds the area of a circle three-sixteenths inch in diameter, or when smooth or fairly smooth, light colored and superficial and the aggregate area exceeds the area of a circle one-fourth inch in diameter;
- (i) Skin breaks when not well healed or when the appearance of the cherry is materially affected; and,
- (j) Sutures when excessively deep or when affecting the shape of the cherry to the extent that it is not well formed.

**§51.2656 Diameter.**

"Diameter" means the greatest dimension measured at right angles to a line from the stem to the blossom end of the cherry.

**§51.2657 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 fruit. The following specific defects shall be considered as serious damage:

- (a) Decay;
- (b) Insect larvae or holes caused by them;
- (c) Skin breaks which are not well healed;
- (d) Cracks which are not well healed; and,
- (e) Pulled stems with skin or flesh of cherry torn or which causes the cherry to leak.

**§51.2658 Permanent defects.**

"Permanent defects" means defects which are not subject to change during shipping or storage; including, but not limited to factors of shape, scarring, skin breaks, injury caused by hail or insects, and mechanical injury which is so located as to indicate that it occurred prior to shipment.

**§51.2659 Condition defects.**

"Condition defects" means defects which may develop or change during shipment or storage; including, but not limited to decayed or soft cherries and such factors as pitting, shriveling, sunken areas, brown discoloration and bruising which is so located as to indicate that it occurred after packing.



## Metric Conversion Table

<b>§51.2660 Metric conversion table.</b>	
<b>Inches</b>	<b>Millimeters (mm)</b>
8/64 equals	3.2
16/64 equals	6.4
24/64 equals	9.5
32/64 equals	12.7
40/64 equals	15.9
48/64 equals	19.1
51/64 equals	20.2
52/64 equals	20.6
54/64 equals	21.4
56/64 equals	22.2
1 equals	25.4
1-8/64 equals	28.6
1-16/64 equals	31.8
1-24/64 equals	34.9

# Appendix II – SPI Notesheet and Certificate Examples

## Example 1 – Inspection Notesheet

INSPECTION STARTED		M. M. D. Y. Y.		Hour: Min.		AP		U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE FRUIT AND VEGETABLE DIVISION California Department of Food & Agriculture FEDERAL - STATE INSPECTION NOTESHEET							
INSPECTION COMPLETED		M. M. D. Y. Y.		Hour: Min.		AP									
Applicant: <i>Cherries R us</i>				City/State: <i>Linden, CA</i>				Inspection Point: <i>Applicants Shed</i>							
Shipper: _____				City/State: _____				Date of Issue: <i>6-01-04</i>							
Conveyance No. or PLT: <i>Fed. State Lot 510-634</i>				Type: _____				Certificate No.: <i>D123125</i>							
Product: <i>Sweet Cherries</i>				Variety: <i>"Bing"</i>				Pac. House/Package: <i>841X.04A</i>							
Numbers & Size of Cartons: <i>841 lugs</i>								Overtime: _____							
Brands - Markings Size & ETC.: <i>R Cherries</i>								Mileage: _____							
Grade: <i>Commercial</i>								Total: _____							
Lot No.	Size	Sample Size	Total Defects	Damage/ Ser. Damage	Ser. Damage/ V. Ser. Damage	Decay/ Soft-Rot	STEMS	Description of Defects		Internal Defects	Color	Maturity	Size		
								Mostly	Other				Linear	Other	
* 1	4	12+	50	6	3	0	FLG (R)	MES INS	BSK		(R) BRY DRY	(FR) F/R	1		
2	/	12+	50	5	0	0	✓	MES BRU	SCR				2		
3	/	12+	50	6	1	0	✓	UDV MIS	CRA SUT				3		
4	/	12+	50	4	0	0	✓	SUT SCR	IPM BSK				3		
* 5	✓	12+	50	6	2	1	✓	INS SUT	UDV IPM				2		
* 6	✓	11	50	10	1	0	✓	UDV SUT	BSK				0		
7	✓	11 1/2	50	5	0	0	✓	UDV SUT	INS BSK				1		
8	/	13	50	8	2	0	✓	UDV SUT					2		
9	/	12+	50	6	1	0	✓	UDV SUT					2		
10	✓	11	50	5	0	0	✓	UDV BRU	IPM				4		
11	4	500	61	10		1					(R) BRY DRY	(FR) F/R	20		
12	-						FLG (R)					R			
13	X		12	(3)		1/2							(4)		
14															
15			A/NT											U.S. Commercial	
16															
17															
18															
19															
20															
Inspector's Signature: <i>Joe White</i>											Page 1 of 1				
<input type="checkbox"/> Export Apple & Pear Act				<input type="checkbox"/> Grapes & Plum Act				<input type="checkbox"/> WO # _____				<input checked="" type="checkbox"/> Canadian Import			

# Example 2 – Inspection Certificate



U.S. DEPARTMENT OF AGRICULTURE  
 AGRICULTURAL MARKETING SERVICE  
 FRUIT AND VEGETABLE DIVISION

D-123125

## FEDERAL-STATE INSPECTION CERTIFICATE SUBLOT

INSPECTION STARTED: M M D D Y Y Hour Min. AM/PM  
 016 011 014 09:010 A M

INSPECTION COMPLETED: M M D D Y Y Hour Min. AM/PM  
 016 011 014 10:310 A M

This certificate is issued pursuant to the Agricultural Marketing Act of 1946, as amended, and is admissible as prima facie evidence in all courts of the United States.  
 WARNING: Any person who knowingly and unlawfully makes, issues, alters, forges, or counterfeits this certificate or certificate 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.

APPLICANT: Cherries R US CITY STATE: Linden, CA PLU: Fed State Lot 510-634

INSPECTION POINT: Linden OTHER ID: \_\_\_\_\_

CONVEYANCE NO.: \_\_\_\_\_ TYPE: \_\_\_\_\_ NOTESHEET NO.: N/A

PRODUCT/VARIETY	NUMBER AND SIZE OF CONTAINER	DESCRIPTION OF PRODUCT <small>(Brand, Markings, Size, Quality/Condition, etc.)</small>	GRADE
Sweet Cherries "BING"	891 18lb lugs	R Cherries	U.S. Commercial
Mostly red, some bright red, some dark red color.			
Mostly firm ripe, some firm, some ripe.			
Stems fresh and green color, mostly attached			
Defects - Average within tolerance Less than 1/2 of 1% decay			

ABOVE PRODUCTS MEET REQUIREMENTS OF MARKETING ORDER  
 VARIETY OF PRODUCT AND NUMBER OF CONTAINERS ARE PROVIDED BY THE APPLICANT AND ARE NOT BEING CERTIFIED BY THE INSPECTOR UNLESS OTHERWISE NOTED

FOR DATA ENTRY ONLY		REMARKS:
CORRECTS FV-184 CERTIFICATE NUMBER		
APPLICANT		I, the undersigned, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that samples of the herein described product were inspected and the grades as shown by said samples were as herein stated.
CWT	ON-SITE HOURS	
INSPECTED BY	TRAVEL MILES	
	OTHER	
		FEE: \$ _____ O.T.: \$ _____ EXP.: \$ _____ ESTIMATED TOTAL: \$ _____
		INSPECTOR'S SIGNATURE: <u>Joe Who</u> DATE ISSUED: <u>6-1-04</u>

FV-184 (10-83) (Previous versions may be used)

ORIGINAL

Example 3 – Inspection Notesheet

INSPECTION STARTED: M.M.D.D.Y.Y. Hour: Min. AM/PM										U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE FRUIT AND VEGETABLE DIVISION California Department of Food & Agriculture FEDERAL - STATE INSPECTION NOTESHEET									
INSPECTION COMPLETED: M.M.D.D.Y.Y. Hour: Min. AM/PM																			
Applicant: R Best Packing										City/State: Stockton, CA									
Shipper: _____										City/State: Stockton, CA									
Conveyance No. or PLT: CA FED STATE 510-107										Type: _____									
Product: Sweet Cherries										Variety: Brooks RAINIER									
Numbers & Size of Containers: 290 Lugs										310 Lugs									
Brands, Markings, Size & ETC: Prima Brand										Overtime: _____									
Grade Basis: U.S. No. 1 and U.S. Commercial										Mileage: 32 x 34									
Lot No.	Size	Sample Size	Total Defects	Damage/Scr. Damage	V. Scr. Damage	Decay/Soft-Rot	STEMS	Description of Defects		Internal Defects	Color		Maturity	Size					
								Mostly	Other		3/4 To LS	5P To LU		5/8 Underly	5/8 Over				
1	6 11+	50	5	0	0		FIG (A)	DDV SUT	BRU	/		(E) FR	4						
2	6 11+	50	2	0	0			SCR SUT		/		✓	1						
3	6 11+	50	3	1	0			CRA SUT		/		✓	2						
4	6 11+	50	3	1	0			DDV SUT		/		(FR) F	4						
5	6 11+	200	13	2			FIG (A)					F-FR	11						
6										3/4 5P To R LS To LU		(F)							
7			(7) (1)			No Decay								(5)					
8			AN						U.S. No 1										
9																			
10																			
11																			
12	7 10	50	7	0	0		FIG (A)	BRU SCR		(S) A		(F) FR	1						
13	7 10	50	6	0	0		✓	✓		/		/	4						
14	7 10	50	6	3	0		✓	BRU SCR	INS BSK	/		/	6						
15	7 10	50	5	1	0		✓	BRU SCR	BSK	/		/	4						
16	7 10	200	24	4			FIG (A)			(S) A			15						
17																			
18			(13) (2)			No Decay								(8)					
19			AN						U.S. Commercial										
20																			

Inspector's Signature: Jack Jones

Page 1 of 1

Export Apple & Pear Act
  Grape & Plum Act
  MO # \_\_\_\_\_
  Canadian Import

# Example 4 - Inspection Certificate



U.S. DEPARTMENT OF AGRICULTURE  
 AGRICULTURAL MARKETING SERVICE  
 FRUIT AND VEGETABLE DIVISION

D-123128

## FEDERAL-STATE INSPECTION CERTIFICATE

SUBLOT

INSPECTION STARTED: M M D D Y Y Hour Min. A.P. *05 10 09 01:00 P*

INSPECTION COMPLETED: M M D D Y Y Hour Min. A.P. *05 10 09 01:00 P*

The certificate is issued pursuant to the Agricultural Marketing Act of 1946, as amended and is assignable as where facts evidenced in all states of the United States. WARNING: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this certificate, or participate in any such action, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both.

APPLICANT: *R Best Packing* CITY, STATE: *Stockton, CA* PLI: *CA FED STATE 510-107*

INSPECTION POINT: *Stockton, CA* OTHER ID: \_\_\_\_\_

CONVEYANCE NO.: \_\_\_\_\_ TYPE: \_\_\_\_\_ NOTESHEET NO.: \_\_\_\_\_

PRODUCT/VARIETY	NUMBER AND SIZE OF CONTAINER	DESCRIPTION OF PRODUCT (Brand, Markings, Size, Quality/Condition, etc.)	GRADE
<i>SWEET Cherries "Brooks"</i>	<i>290 18 16 lugs</i>	<i>Prima Brand Cherries show 3/4 of Surface Speckled Pink to red color, remainder of Surface light straw to white color</i>	<i>U.S. No. 1</i>
<i>SWEET Cherries "Rainier"</i>	<i>310 18 16 lugs</i>	<i>Prima Brand Mostly straw, some amber color</i>	<i>U.S. Commercial</i>
<i>Firm to firm ripe, mostly firm</i>			
<i>Each lot:</i>			
<i>Stems fresh and green color, mostly attached.</i>			
<i>Defects average within tolerance.</i>			
<i>No Decay.</i>			

ABOVE PRODUCTS MEET REQUIREMENTS OF MARKETING ORDER

VARIETY OF PRODUCT AND NUMBER OF CONTAINERS ARE PROVIDED BY THE APPLICANT AND ARE NOT BEING CERTIFIED BY THE INSPECTOR UNLESS OTHERWISE NOTED

FOR DATA ENTRY ONLY

CORRECTS FV-1284 CERTIFICATE NUMBER: \_\_\_\_\_

APPLICANT: *21*

CWT: \_\_\_\_\_

ON-SITE HOURS: \_\_\_\_\_

O.T. (Per.): \_\_\_\_\_

TRAVEL MILES: \_\_\_\_\_

O.T. (Per.): \_\_\_\_\_

OTHER: \_\_\_\_\_

REMARKS:

I, the undersigned, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that samples of the herein described product were inspected and the grades as shown by said samples were as herein stated.

INSPECTED BY: \_\_\_\_\_

INSPECTOR'S SIGNATURE: *Jack Jones*

DATE ISSUED: *5/10/09*

FEE: \$ \_\_\_\_\_

O.T.: \$ \_\_\_\_\_

EXP.: \$ \_\_\_\_\_

ESTIMATED TOTAL: \$ \_\_\_\_\_

FV-1284 (10-93) (Previous versions may be used)

ORIGINAL

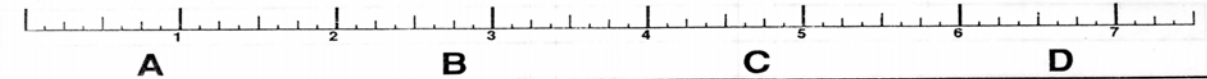
# Appendix III -- Market Notesheet and Certificate Examples

## Example 1 – Inspection Notesheet

QUANTITY FULL: _____ QUANTITY HALF: _____ ON-SITE: _____ HOURS: _____ TRAVEL: _____ MILES: _____ LOT NO.: _____ LOT SIZE: _____ UNIT: _____ NSP BY: 999 OTHER: _____	APPLICANT NUMBER: _____ D: NUMBER SIZE UNIT GRADE ACCOUNT C: NUMBER SIZE UNIT GRADE ACCOUNT B: NUMBER SIZE UNIT GRADE ACCOUNT A: NUMBER SIZE UNIT GRADE ACCOUNT DEFECT CODES SCAL DIT DEK SUM	M M O D Y T HOUR MIN AM PM REG: 11/15/04 10:30 AM CON: 11/15/04 03:40 PM PURPOSE PRODUCT TYPE CRT A: QAC CHE 72	CONTAINERS: _____ 9. USTAINS: _____ C. OBJECTS: _____ R. 300 CERTIFICATE NUMBER
<b>CARRIER or LOT IDENTIFICATION:</b> PREFIX NUMBER STATE 1,2,3,4,5, A,B,C A		<b>LOADING:</b> Loaded - L O Pity Unloaded - P U Unloaded - U L Lot Inspn. - L I U L	
<b>INSPECTION NOTESHEET</b> U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE FRUIT & VEGETABLE DIVISION CERTIFICATE NUMBER: Example #1		<b>INSPECTION STARTED:</b> m m d d y y Hour Min. A/P 1 1 1 5 0 4 0 2 : 4 5 P M	
Carrier No. Stated by: Applicant Additional Lot ID.: _____ Carrier Type / Name: _____ Refrigeration Unit: <input type="checkbox"/> ON <input type="checkbox"/> OFF Doors: <input type="checkbox"/> OPEN <input type="checkbox"/> _____ Condition of Carrier: _____ Inspection Site: Applicants Whse.		<b>INSPECTION COMPLETED:</b> m m d d y y Hour Min. A/P 1 1 1 5 0 4 0 3 : 4 0 P M APPLICANT: XYZ Produce, Inc. Address: Aptown, USA. SHIPPER: Cherries R US Address: Linden, CA.	
<b>A: PRODUCT:</b> Cherries, Sweet NUMBER of CONTAINERS: 720 Logs INSPECTION COUNT: 4 TEMPERATURES: 40-41°		<b>BRANDS / MARKS:</b> " R Cherries Cherries R US Linden Ca. Net wt. 18 lbs Produce OF USA." MARKED " 10 Row Size " Stamped " CA Fed-State Lot 402-524 "	
<del><b>B: PRODUCT:</b>          NUMBER of CONTAINERS: _____          INSPECTION COUNT: _____          TEMPERATURES: _____</del>			
<del><b>C: PRODUCT:</b>          NUMBER of CONTAINERS: _____          INSPECTION COUNT: _____          TEMPERATURES: _____</del>			
<del><b>D: PRODUCT:</b>          NUMBER of CONTAINERS: _____          INSPECTION COUNT: _____          TEMPERATURES: _____</del>			
Condition of Load & Containers: <input checked="" type="checkbox"/> STACKED ON PALLETS AT ABOVE LOCATION ( ) INTACT THROUGH LOAD ( ) PARTLY UNLOADED			

FORM FV-300-N (3-93)

# Example 2 -- Inspection Scoresheet



PACK: WF Top Pad SIZE: 67/64 - 71/64	PACK: SIZE:	PACK: SIZE:	PACK: SIZE:
--	----------------	----------------	----------------

SCORESHEET						Pitting		-67/64	-3/4
PLI Number	Other ID.	TEMP.	Sample CT	Q	DK	0	50		
408-524		40	50	1 (2)	0	(3) 4	1 (2)	1 (2)	0
408-524		40	50	0	0	(4) 2	0	0	0
408-524		41	100	3 (3)	0	(7) 17	9 (3)	3 (3)	0
408-524		40	50	1 (2)	0	(12) 6	2 (4)	0	0
408-524			50	0	0	(10) 5	1 (2)	1 (2)	0
408-524			50	1 (2)	0	(12) 6	3 (6)	1 (2)	0
408-524			50	2 (4)	0	(3) 4	2 (4)	0	0
				(2%) Scars		(10%) (4%) (4 to 17%)		(19%)	/
Mostly Firm Some Firm Ride Mostly Bright Red Some Deep Red Stems Green.									

REMARKS / RESTRICTIONS / SPI

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CARLOT Basis : _____ HOURLY Basis : _____ TRAVEL Time : _____ EXPENSES : _____ EST. TOTAL : _____	REPORTED TO: John D. DATE: 11-15-04 TIME: 3:50 pm REQUESTED BY: Denise DATE: 11-15-04 TIME: 10:30 am	INSPECTED BY: I.M. Inspector ASSISTED BY:
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U.S. GPO: 1997-522-134/91197

**Example 3 – Inspection Certificate**

 U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE		<b>INSPECTION CERTIFICATE</b> <b>K - EXAMPLE # 1</b>	
CARRIER OR LOT IDENTIFICATION PREFIX: 1   2   3   4   5   A   B   C   A STATE: CA NUMBER: U L Additional Lot ID:		Applicant: XYZ Produce, Inc. Address: Anytown, USA Shipper: Cherries R Us Address: Linden, Ca Insp. Site: Applicants Whse.	
Carrier / Lot ID Stated by: Applicant Carrier Type / Name:		Lot ID: Ca Fed State Lot 408-524 Number of Containers: 720 Lugs Insp count: Y	
Refrigeration Unit: On <input type="checkbox"/> Off <input type="checkbox"/> Open <input type="checkbox"/> Closed <input type="checkbox"/>		Brand / Markings: "R Cherries" Net Wt 18lbs. Bing 10 Row C A	
LOT TEMPERATURES A. 40 to 41 °F B. to °F C. to °F D. to °F		<b>OFFSIZE / DEFECTS</b>	
AVERAGE DEFECTS Including SER. DAM. V-S-Damage- Including SER. DAM. V-S-Damage-		OTHER	
02 % 00 % 10 % 04 % 00 % 00 % 12 % 04 %		:67/64 to 71/64 inches in diameter :None under 3/4 inch in diameter :Mostly firm, some firm ripe :Mostly bright red, some deep red color :Stems green	
GRADE: U.S. No. 1 Meets Marked Row Size			
REMARKS:			
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>I.M. Inspector</i> Market Office: Anytown, USA	
		ESTIMATED TOTAL	



# Example 4 – Inspection Notesheet

ANALYST BY: _____ INSP. BY: _____ LOT NO.: _____ CONT. NO.: _____ QUANT. FULL: _____ CONT. HALF: _____ CONT. FULL: _____ CONT. HALF: _____ O.T. (feet): _____ MILES: _____ O.T. (feet): _____ ORDER: _____	APPLICANT NUMBER: <b>21</b> D. NUMBER: _____ SIZE: _____ UNIT: _____ GRADE: _____ ACCOUNT: _____ C. NUMBER: _____ SIZE: _____ UNIT: _____ GRADE: _____ ACCOUNT: _____ B. NUMBER: _____ SIZE: _____ UNIT: _____ GRADE: _____ ACCOUNT: _____ A. NUMBER: _____ SIZE: _____ UNIT: _____ GRADE: _____ ACCOUNT: _____	DEFECT CODES: D _____ C _____ B _____ A _____	PURPOSE: _____ PRODUCT: _____ TYPE: _____ CONT. _____ REO.: _____ M. M. O. D. V. Y. HOUR: _____ MIN. _____ AM. _____ PM. _____	REFERENCE / ACTION: _____ CONTAINER: _____ U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE FRUIT & VEGETABLE DIVISION	
<b>CARRIER or LOT IDENTIFICATION:</b> PREFIX: <u>45678</u> NUMBER: <u>9</u> STATE: <u>WA</u>		<b>LOADING:</b> Loaded - L O Pkty. Unloaded - P U Unloaded - U L Lot. Insp. - L I <u>UL</u>		<b>INSPECTION NOTESHEET</b> U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE FRUIT & VEGETABLE DIVISION CERTIFICATE NUMBER: <u>Example # 2</u>	
Carrier No. Stated by: <u>Applicant</u> Additional Lot ID.: _____ Carrier Type / Name: _____ Refrigeration Unit: <input type="checkbox"/> ON <input type="checkbox"/> OFF Doors: <input type="checkbox"/> OPEN <input type="checkbox"/> _____ Condition of Carrier: _____		Inspection Started: m m d d y y Hour Min. A/P <u>11 16 04 10:00 A M</u> Inspection Completed: m m d d y y Hour Min. A/P <u>11 16 04 11:10 A M</u>		APPLICANT: <u>RER Wholesale</u> Address: <u>Anytown, USA</u> SHIPPER: <u>Cherry Dale Farms</u> Address: <u>YAKIMA WA.</u>	
Inspection Site: <u>Applicants Whse.</u>		BRANDS / MARKS: <u>"Dales Best Cherries Cherry Dale Farms YAKIMA WA. Produce of USA Net wt 20 lbs." Stamped "WA No. 1 Bing 10 1/2 Row Size."</u>			
<b>A:</b> PRODUCT: <u>Cherries, Sweet</u> NUMBER of CONTAINERS: <u>960</u> INSP. COUNT: <u>9</u> TEMPERATURES: <u>48-51°</u>		(Faint grid background with handwritten numbers and letters)			
<del><b>B:</b> PRODUCT: _____          NUMBER of CONTAINERS: _____ INSP. COUNT: _____          TEMPERATURES: _____</del>					
<del><b>C:</b> PRODUCT: _____          NUMBER of CONTAINERS: _____ INSP. COUNT: _____          TEMPERATURES: _____</del>					
<del><b>D:</b> PRODUCT: _____          NUMBER of CONTAINERS: _____ INSP. COUNT: _____          TEMPERATURES: _____</del>					
Condition of Load & Containers: <input checked="" type="checkbox"/> STACKED ON PALLETS AT ABOVE LOCATION              ( ) INTACT THROUGH LOAD              ( ) PARTLY UNLOADED					

# Example 5 --Inspection Scoresheet

A				B				C				D			
PACK: WF				PACK:				PACK:				PACK:			
SIZE: 67/64 to 67/64				SIZE:				SIZE:				SIZE:			

SCORESHEET															
PLI Number	Other I.D.	TEMP.	Sample C+	Q	OK	Surface Dis.				-3/4			-64/64		
None		48	50	2	1	0	3	1		0			0		
None		48	100	1	6	0	8	4		0			0		
None		51	50	0	2	0	5	1		0			0		
None		50	50	2	2	0	3	2		0			0		
None			50	1	3	0	8	4		0			0		
None			50	0	0	0	2	0		0			0		
None			50	0	0	0	4	1		0			0		
None			50	1	3	0	7	3		0			0		
None			50	1	1	0	4	0		0			0		
None			50	3	4	0	6	1		0			0		
				2%	4%	9%	3%			Ø			Ø		
				SCARS	(0+8%)	4 to 16%									
					EARLY STAGES										
													Generally Fr Ride, Few Ride Generally Deep Red, Few DARK Red. Stems turning Brown		


  

REMARKS / RESTRICTIONS / SPI

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CARLOT Basis : _____ HOURLY Basis : _____ TRAVEL Time : _____ EXPENSES : _____ EST. TOTAL : _____	REPORTED TO: <u>Randy</u> DATE: <u>11-16-04</u> TIME: <u>11:20 Am</u> REQUESTED BY: <u>Richard</u> DATE: <u>11-16-04</u> TIME: <u>6:00 Am</u>	INSPECTED BY: <u>I.M. Inspector</u> ASSISTED BY: _____
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# Example 6 – Inspection Certificate



U.S. DEPARTMENT OF AGRICULTURE  
AGRICULTURAL MARKETING SERVICE

**INSPECTION CERTIFICATE**  
**K - EXAMPLE # 2**

Applicant: **R & R Wholesale**  
Address: **Anytown, USA**  
Shipper: **Cherry Dale Farms**  
Address: **Yakima Wa**  
Insp. Site: **Applicants Whse.**

m m d d y y hour min A/P  
**1 1 1 6 0 4 1 0 0 0 A M**

Lot ID: \_\_\_\_\_  
Number of Containers: \_\_\_\_\_

LOT	TEMPERATURES		Product	Brand / Markings	Origin	Insp count
	On	Off				
A.	48	51	F Cherries, Sweet	"Dales Best Cherries" Net Wt 20lbs Bing	W   A	Wa No 1 10 1/2 Row Size 960 Lugs
B.			F			
C.			F			
D.			F			

AVERAGE DEFECTS		Including—		Including—	
02	03	SER. DAM.	SER. DAM.	V-S-Damage	OTHER
02	00	%	%	%	Quality
09	03	%	%	%	Brown Surface Discoloration (4 to 16%)
04	04	%	%	%	Decay (0 to 8% Early Stages)
15	07	%	%	%	Checksum
		%	%	%	64/64 to 67/64 inches in diameter
		%	%	%	None under 3/4 inch in diameter
		%	%	%	Generally firm ripe, few ripe
		%	%	%	Generally deep red, few dark red color
		%	%	%	Stems turning brown

GRADE: **Fails to Grade U.S. No. 1 Only Account Condition, Meets Marked Row Size**

REMARKS: \_\_\_\_\_

ESTIMATED TOTAL

Inspector's Signature: *I.M. Inspector*

Market Office: **Anytown, USA**

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.

FORM FV-300 (10-90) Replaces FV-303 (4-86) and FV-395 (1-90) which are obsolete