* Calculated Field

Form Approved: OMB 0580-0013

UNITED STATES DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE FEDERAL GRAIN INSPECTION SERVICE **SERVICE PERFORMED REPORT**	**1. Field Office**

Instructions: Send original to the field office, one copy to the testing laboratory and retain one copy.

2. Sample Type (Check one)

FSA	DSCP	VA	Submitted	Supervision	Other(Specify)

3. Contract No.	4. Sample or Lot No.	5. Date Sampled	6. Commodity Code	7. Location Code	8. Applicant No.

9. Name and Address of Applicant

10. Commodity

Domestic   Export

11. Location of Commodity

12. Identification of Carrier	13. Seal Numbers	14. Inspection Point	15. Destination

17. Gross Weight

16. Number of Containers   Kind of Containers

Laboratory Instructions

			29. Sampler	30. Date	31.Time Start (mil) XX:XX	32.Time Stop (mil) XX:XX	33. Hours Worked *	34. Activity

Tare Weight

19. Empty Outer Containers Weighed # of containers =	21. Empty Inner Containers Weighed # of containers =

35. Total Hours *

Boxes 19. and 21. are the total number of empty containers randomly selected (minimum 10).

Boxes 20. (outer) and 22. (inner) are the total weights of the containers indicated in boxes 19. or 21.

36. Comments of Sampler

18. Total Gross Wt *	20. Total	22. Total

Weight Per Container

23. Gross *	24. Tare *	25. Net *

37. Name(s)

Estimated Weight of Lot

26. Gross *	27. Tare *	28. Net *	38. Sample Mailed	39. Results Received	40. Vendor Called	41. Cert. Mailed

Times must have colons (:)!

Warning: Sec 203(h) of the Agricultural Marketing Act of 1946 (7 U.S.C. 1622 (h)) provides that anyone causing a false certificate to be issued shall be subject to a $1,000 fine or imprisonment for not more than 1 year, or both. 18 U.S.C. provides for a fine of not more than $10,000 or imprisonment for not more than 5 years, or both for false or fraudulent statements made to an agency of the United States.

Form Approved OMB NO. 0580-0013: According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0580-0013. The time required to complete this information collection is estimated to average 20 minutes per response and 3.3 hours yearly per recordkeeper, this includes the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information

FORM FGIS-992 (01/18) Previous editions are obsolete. Expires January 2021

FSA Commodity Codes

WBUE20 Bulgur, Soy Fortified- Exp	WFLE20 Flour, Bread-Exp	SSHD10 Shortening-I-Dom
WBUD10 Bulgur-Dom	WFLD45 Flour, Cake-Dom	SSHD20 Shortening-II-Dom
WBUE10 Bulgur-Exp	CFLE10 Flour, Corn Soya Masa Instant-Exp	SSHD30 Shortening-III-Dom, Liquid
RCED10 Cereal, Rice, Instant-Dom	CFLD10 Flour, Corn Masa Instant-Dom	SOLE40 Soybean Oil, Crude Degummed-Exp
WCED10 Cereal, Whole Wheatmeal-Dom	WFLD50 Flour, Durum-Dom	WPAD30 Spaghetti-Dom
WPAD10 Lasagna-Dom	WFLD55 Flour, Pastry-Dom	CYSD10 Syrup, Corn Blend-Dom
CBLE10 Corn Soy Blend-Dom	SFLE10 Flour, Soy, Defatted-Exp	OLD10 Vegetable Oil-A-Dom
CMKE20 Corn Soy Milk, Instant-Exp	WFLD60 Flour, Whole Wheat-Dom	SOLE10 Vegetable Oil-A-Exp
CMKE10 Corn Soy Milk-Exp	CCED20 Fortified Corn Cereal-Dom	SOLD20 Vegetable Oil-B-Dom
CCME20 Cornmeal, Soy Fortified-Exp	RCED20 Fortified Rice Cereal-Dom	SOLE20 Vegetable Oil-B-Exp
CCMD10 Cornmeal-Dom	WCED20 Fortified Wheat Cereal-Dom	SOLD30 Vegetable Oil-C-Dom
CCME10 Cornmeal-Exp	CGRD10 Grits, Corn, Coarse-Dom	SOLE30 Vegetable Oil-C-Exp
CCMD20 Cornmeal Regular-Dom	CGRD20 Grits, Corn, fine-Dom	WPAD40 Vermicelli-Dom
WFAD20 Farina-Dom	GGRE10 Grits-sorghum, Soy fortified-Exp	WBLE10 Wheat Protein Concentrate Blend-Exp
WFLD10 Flour, All Purpose-Dom	WPAD10 Lasagna-Dom	WBLE20 Wheat Soy Blend-Exp
WFLE10 Flour, All Purpose-Exp	WPAE10 Macaroni, Wheat Soy-Exp	WMKE10 Wheat Soy Milk-Exp
WFLD20 Flour, Bakers, Hd Wht Hearth Style-Dom	WPAD20 Macaroni-Dom	WRGD10 Wheat Rolled-Dom
WFLD25 Flour, Bakers Soft Wht Bl-Dom	WPAD24 Macaroni, Enr, Rotelle, Reg. Cook	SOLE30 Vegetable Oil-C-Exp
WFLD30 Flour, Bakers Soft Wht Unbl-Dom	WPAD25 Macaroni, Rotini, Reg. cook	WPAD40 Vermicelli-Dom
WFLD15 Flour, Bred Bakers Hd Wht-dom	TRGE30 Oats, Rolled, Soy Fortified-Exp	WBLE10 Wheat Protein Concentrate Blend-Exp
WFLD40 Flour, Bread, Hearth Style-Dom	TRGD20 Oats, Rolled, Instant-Dom	WBLE20 Wheat Soy Blend-Exp
WFLE30 Flour, Bread, Wheat, Soyfort 12%-Exp	TRGE20 Oats, Rolled, Instant-Exp	WMKE10 Wheat Soy Milk-Exp
WFLD35 Flour, Bread-Dom	TRGD30 Oats, Rolled, Quick-Dom	WRGD10 Wheat Rolled-Dom

VA Commodity Codes

CCMD90 Cornmeal, Degummed, Enriched	CRGD90 Hominy Grits, Enriched, Quick-Cook	SSHD95 Shortening Type III
WEGD90 Egg Noodles, Ribbon Shaped	WPAD95 Macaroni, Enriched, Elbow, Regular	WPAD90 Spaghetti, Enriched, Long Form, Regular
WEGD95 Egg Noodles, Ribbon, Shaped, Yolk	NCMD90 Noodles Chow Mein	CSYD90 Syrup, Type III, Blended and Ref.
WFAD90 Farina Enriched Malt Low Sodium	TRGD90 Rolled Oats, Quick Cooking	MSYD90 Syrup, Type VIII, Class 2, Thick
WFAD95 Farina wheat Enriched, Quick-Dom	SOLD90 Salad Oil, Type A	WCED90 Whole Wheat Cereal, Malt Quick-Cook
WFLD90 General Purpose Wheat Flour	SSHD90 Shortening Type I	

DSCP Commodity Codes

MMXU63 Mix, Cheesecake (Unbaked)	UDUP30 Dessert, Pwdr, Inst, Starch, Class 3-Btsc	NCMU10 Noodles, Chow Mein
MSHU95 Bakery Mix Shortening, Emulsified	WFAU10 Farina, Type I	WEGU10 Noodles, Egg, Type I
MBRU20 Bread, White, Enriched, Canned	WFLU20 Flour, Bread, Type I, Hd Wht	WEGU20 Noodles, Egg, Type I, Egg yolk
MBRU25 Bread, Shelf Stable, I	WFLU30 Flour, Pastry, Type IV	MCBU30 Oatmeal Cookie Bar, Type I
MBRU10 Brownies, Type I	WFLU40 Flour, Type II, Cake	MCBU90 Oatmeal Cookie and Granola Bar
MCCU10 Cake, Canned, Apple Coffee, Type II	WFLU10 Flour, Type III, General Purpose	TRGU40 Oats, Instan, Flavored
MCCU40 Cake, Canned, Blueberry, Type II	MCBU35 Granola Bar Type II	TRGU50 Oats, Instant, Flavored, Tray - Pack
MCCU50 Cake, Canned, Cherrynut, Type II	CGRU20 Grits, Hominy	TRGU30 Oats, Rolled, Instant, Type I I I
MCCU35 Cake, Canned, Chocolate, Type II	UICU10 Icing Mix Powder, Flavor 1 (Vanilla)	TRGU20 Oats, Rolled, Quick, Type I I
MCCU25 Cake, Canned, Fruit, Type I	UICU30 Icing Mix Powder, Flavor 3 (Other)	TRGU10 Oats, Rolled, Regular, Type I
MCCU15 Cake, Canned, Marble, Type II	UICU20 Icing Mix Powder, flavor 2 (Chocolate)	CGNU20 Popcorn, Type I, Fancy
MCCU45 Cake, Canned, Orange Nut, Type I	WPAU10 Lasagna, Group IV	CGNU30 Popcorn, Type I, No. 1
MCCU20 Cake, Canned, Pound, Type II	WPAU20 Macaroni, Group I	CGNU40 Popcorn, Type I I, Fancy
MCCU30 Cake, Canned, Spice, Type II	UMAU10 Margarine, Canned	CGNU50 Popcorn, Type I I, No. 1
MCBU10 Cereal Bars I, Cornflake	UMAU20 Margarine, Type I	MSOU10 Salad Oil, Type A
MCBU15 Cereal Bars II, Rice-Cornflake	UMAU30 Margarine, Type II	MSOU20 Salad Oil, Type B
MCBU20 Cereal Bars III, Fruit-Flv Cornflake	MMXU45 Mix, Angel Food, Class 1, Style F	MSOU30 Salad Oil, Type C
MCBU25 Cereal Bars IV, Granola	MMXU48 Mix, Devil's Food, Class I, Style C	MSHU10 Shortening-I
TCOU10 Cookies, Oatmeal, Type II	MMXU21 Mix, Doughnut, Class 3	MSHU20 Shortening- I I
CSTU10 Corn Starch, Type I	MMXU51 Mix, Gingerbread, Class 1, Style D	MSHU45 Shortening-I I I
CSTU20 Corn Starch, Type II	MMXU30 Mix, Pancake & Waffle, Class 2, Style G	WPAU30 Spaghetti, Group I I
CSTU30 Corn Starch, Type III	MMXU39 Mix, Pancake & Waffle, Class 2	USYU10 Syrup, Type I
CCMU10 Cornmeal, Type I, Coarse	MMXU09 Mix, Pancake & Waffle, Buckwheat, Class 2, Style F	USYU20 Syrup, Type I I
CCMU15 Cornmeal, Type I, Fine	MMUX54 Mix, Pound Cake, Class 1, Style E	USYU30 Syrup, Type I I I
CCMU20 Cornmeal, Type II, Coarse	MMUX06 Mix, Roll, Class 4, Style A	USYU40 Syrup, Type V
CCMU25 Cornmeal, Type II, Fine	MMUX36 Mix, Sweetdough, Class 4, Style B	USYU50 Syrup, Type V I
WCRU30 Crackers, Class II	MMUX57 Mix, White Cake, Class 1, Style A	USYU80 Syrup, Type V I I
WCRU10 Crackers, Soda, Plain, Type I, Class A	MMUX60 Mix, Yellow cake, Class 1, Style B	USYU60 Syrup, Type V I I I , Class 1, Thin
WCRU20 Crackers, Soda, Salted, Type I, Class B	MMUX42 Mix, Yellow Cornbread, Class 2, Style A	USYU70 Syrup, Type V I I I, Class 2, Thick
UDUP10 Dessert, Pwdr, Inst, Starch, Class 1-Choc	MMUX12 Mix, Brownie, Butterscotch, Class 5, Style B	WPAU40 Vermicelli, Group I I I
UDUP20 Dessert, Pwdr, Inst, Starch Class 2-Van	MMUX15 Mix, Brownie, Chocolate, Class 5, Style A	MMXU03 Mix, Biscuit, Class 2, Style B

Instructions for Completing FGIS-992

Actions by person performing inspection. Complete items 1 through 37.

1.   Field office performing the service.

2.   Type of sample, check one; or specify if you check "other".

3.   Contract number assigned by the contracting party when applicable. Include prefix characters as part of the contract number.

4.   Sample or lot number assigned. Field offices shall specify one range of lot numbers for each commodity location (mill point). This range shall be large enough to accommodate the maximum number of lots inspected at that commodity location under any one contract. Each range must begin with a number which ends with the digit 1 (e.g., 501-1000; 2501-3000; 1-350). Lot numbers must be numeric and cannot exceed 4 digits in length. Each lot will have its own number (e.g., 501; 502; 503; etc.). To identify new original inspections, either reserve the first digit of the four digit lot code number for this purpose or use the next available lot number for each contract. Julian date codes may be used for DSCP.

5.   Date sampled (MM/DD/YY).

6.   Commodity code (sees reverse side of form for codes, or contact the testing laboratory for codes not listed).

7.   Location code from the list of numbers provided to the field office.

8.   Applicant number derived by using the last six numbers of the NFC applicant number.

9.   Name and address of applicant.

10.   Type of commodity and whether domestic or export.

11.   Location of commodity if other than the applicant's address. If the location is the same as block 9, show "Same".

12.   Car number, license number, or other identification of the carrier.

13.   Record the seal numbers applied and/or broken. If space is not adequate, show "See Below" and place in blocks 16 or 36.

14.   Inspection point code. Field offices view the Grain and Weighing Information System(GIWIS) under "Reports -- Active Specified Service Points" for identifying codes, agencies and contractors must contact area field office for codes.

15.   Destination if known. When submitting ethylene dibromide residue testing and aflatoxinsurvey samples, use the destination codes provided in Grain Inspection Handbook, Book IV, Chapter 4, Data Collection Forms, Report of Grain Inspected and Weighed for export, Form FGIS-938.

16. Number of containers and complete description of kind of containers (the descriptiveterms should be those used in the announcements and specifications). Record checkloading information, such as tally or description, of how the count was made. When submitting supervision samples, include the type of test performed and the original results obtained. Also, include any necessary laboratory instructions.

17. The gross weight of each container weighed. Refer to the checkweighing instructions in the Weighing Handbook, Chapter 4, Section 4.5, to determine the number of containers to weigh. When not recording in pounds. Indicate the unit of weight used. Weights should be entered as exactly displayed on the scale used. E.G., if the scale's smallest division size is 0.1, then 110.1, not 110.10.

18. Record the total gross weight of the containers weighed by totaling the results in the columns following block 17.

19. The weight of the empty outer containers weighed. Refer to the checkweighing instructions in the Weighing Handbook, Chapter 4, Section 4.5, for the number of containers to weigh. Place a "1" here if the tare is not known and using a tare value from Table 4 of Chapter 4 of the Weighing Handbook in block 20.

20. The total weight of the empty outer containers weighed by totaling the results in block 19 above (The tare containers are weighed together in one weighing). Outer containers weighed individually must be handwritten by on the back of the form and the total of all entered in block 20.

21. The weight of empty inner containers weighed, if present. Refer to the checkweighing instructions in the Weighing Handbook, Chapter 4, Section 4.5, for the number of containers to weigh. When not recording in pounds, indicate the unit of weight used (The tare containers are weighed together in one weighing). Inner containers weighed individually must be handwritten by on the back of the form and the total of all entered in block 22.

22. The total weight of the empty inner containers selected, if present from block 21.

23. Record the average gross weight of the filled containers, by dividing the results in block 18 by the number of containers weighed. This field is automatically calculated if completed electronically 24. Record the average tare weight of the empty containers. This field is automatically calculated if completed electronically. If the empty containers are not available for determining tare weight and the lot was previously checkweighed (e.g., at origin), use the previously determined tare weight. If it is not known whether the tare was previously determined use Weighing Handbook, Chapter 4, Section 4.5, Table 4.

25. Record the average net weight of containers by subtracting the result in block 24 from that in block 23. This field is automatically calculated if completed electronically.

26. Record the estimated gross weight of the lot by multiplying the number of containers in the lot block 16 by the result in block 23. This field is automatically calculated if completed electronically.

27. Record the estimated tare weight of the lot by multiplying the number of containers in the lot block 16 by the result in block 24. This field is automatically calculated if completed electronically.

28.   Record the estimated net weight of the lot by subtracting the result in block 27 from that in block 26. Some commodity instructions say to certify using the labeled or intended amount for certification if the lot complies, but for the purposes of this worksheet use the sampled calculations for block 28. This field is automatically calculated if completed electronically.

29.   The name of the sampler(s).

30.   Date service was performed.

31.   Starting time to the nearest ¼ hour. For the automatic calculating feature to work column 33 the time must be entered in military time and with a ":" (colon) separating the hours from minutes. Shifts exceeding a calendar day 24-hour period (00:15-24:00) must be split between two entries.

32.   Stopping time to the nearest ¼ hour. For the automatic calculating feature to work column 33 the time must be entered in military time and with a ":" (colon) separating the hours from minutes. Shifts exceeding a calendar day 24-hour period (00:15-24:00) must be split between two entries.

33.   The total hours for each period of time recorded. If more than one lot is worked simultaneously, prepare an FGIS-992, for each. Record the time worked on each form; however, do not attempt to prorate and divide the time between different lots. This field is automatically calculated if completed electronically.

        Place asterisks by the hours worked and under the "comments of sampler," identify the other lots worked simultaneously. When billing, field office personnel shall divide the time equally between the lots worked simultaneously or use the following method to prorate the time worked on each lot.

        a.   Total the hours worked on each lot individually during a 1-day (24 hour) period.

        b.   Total the hours worked on all lots during the 1-day (24 hour) period.

        c.   Divide the hours worked on each individual lot by the total hours worked on all lots.

        d.   Multiply this amount by the actual clock hours worked for the day (24 hours) and round to the nearest ¼ hour.

34.   The type of service performed (abbreviations are acceptable; i.e., S-sampling, C-condition, CW-checkweighing, CC-checkcount, SB-stand by, etc).

35.   The total hours worked. This field is automatically calculated if completed electronically.

36.   Special services, unusual conditions, events, or observations concerning the lot. When necessary, give an explanation of the time recorded when other lots are worked simultaneously or condition of the carrier when found to be unfit to maintain the quality of the product.

37.   Name(s) of person(s) performing services.

Actions by person(s) in the field office confirming information. Complete items 38 through 41.

38.   Date sample was mailed.

39.   Date the field office received the results from the testing laboratory.

40.   Date the results were called to the vendor.

41.   The date the certificate was mailed.

CONTACT INFORMATION:

Contact the field office responsible for the geographic area in which the service will be provided. Details for these locations can be found on the FGIS website. The completed form should also be mailed to this location.

For further information on the Form FGIS-992 "Service Performed Report" contact:

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