



United States Department of Agriculture

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Marketing and  
Regulatory  
Programs

# Peppers

Agricultural  
Marketing  
Service

## Shipping Point and Market Inspection Instructions

Specialty  
Crops  
Program

March 2016

Specialty  
Crops  
Inspection  
Division

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These instructions contain information and guidelines to help personnel of the U.S. Department of Agriculture's (USDA) Specialty Crops Inspection (SCI) Division uniformly apply and interpret U.S. grade standards, other similar specifications, and special procedures.

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Comments may be submitted to:

Director, Specialty Crops Inspection Division  
Specialty Crops Program  
USDA, Agricultural Marketing Service  
1400 Independence Avenue, SW, STOP 0240  
Washington, DC 20250

These instructions replace Sweet Peppers and Other Peppers Shipping Point and Market Inspection Instructions dated November 1991, and include, but not limited to, all previous correspondence, memos, inspection instructions, or procedures

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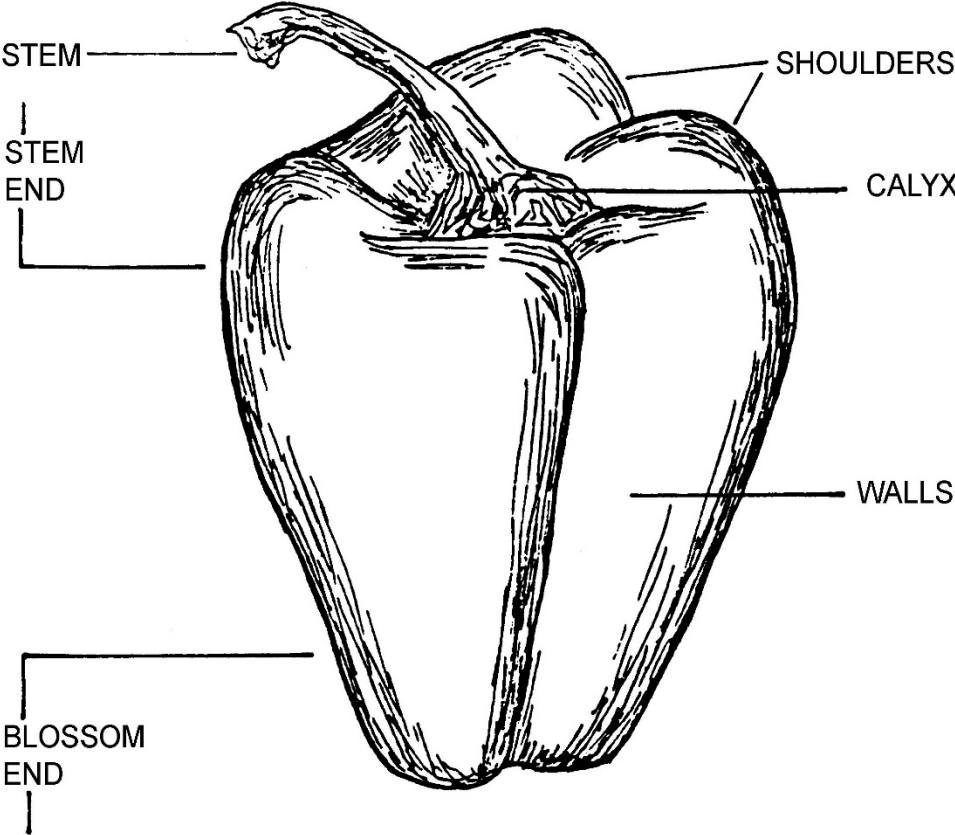
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PEPPER DIAGRAM



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# PART I – SWEET PEPPERS

## GENERAL

There are two general types of Sweet Peppers based on certain varietal characteristics. One type is the thick-walled, meaty, blunt or bell-shaped type, which is usually multi-pointed at the blossom end. The other type is the long, thin-walled, single pointed type. The standards apply to all types, both field and greenhouse grown.

The U.S. Standards for Grades of Sweet Peppers covers peppers of all colors, such as green, red, yellow, orange, salmon, white, purple, blue, brown, etc. Also, there are peppers that are striped and ones that are colored differently on the inside than on the outside. All Sweet Peppers must meet the requirements of “similar varietal characteristics” except when more than one variety and/or color are designated.

Any portion of these instructions beginning with §51 and followed with **bold** print is material copied directly from the [U.S. Standards for Grades of Sweet Peppers](#).

## REPRESENTATIVE SAMPLING

Obtaining representative samples is essential. Accurate certification is possible only if the samples examined are truly representative of the entire lot or accessible portion. Sample all portions of a lot or load even if it is difficult to reach all layers or parts. If you cannot access the entire lot for sampling, restrict the inspection and certificate to the accessible portion.

## SIZE OF SAMPLE

The tolerances in the U.S. Standards for Grades of Sweet Peppers are determined on the basis of count. Whenever practical, sample the entire contents of the container. For containers that contain a large number of specimens, examine at least fifty peppers from each container. If the application of tolerances is exceeded, double the sample size or sample the entire container in at least one sample that exceeded the tolerance.

### Consumer Size Units

The sample size for consumer packages will be the individual consumer unit and not the master container. The individual consumer unit also applies to consumer packages with more than one color in the same package.

Master containers may have consumer units with separate colors. For example: 12 consumer units in a master container consist of 4 sleeves of red peppers, 4 sleeves of yellow peppers, and 4 sleeves of purple peppers. Each sleeve is a consumer unit. To sample representatively, select 1 sleeve (consumer unit) of each color from the master

container. Record as three separate samples all belonging to the same lot. As samples are drawn for the lot, ensure the three colors are represented equally (each color having the same number of samples).

### **Sample Size and Sampling Procedures for Internal Defects**

Refer to the section on “Commodities without Defined Cutting Plans” in the [General Market Manual](#).

## **NUMBER OF SAMPLES**

As a general rule, examine a minimum of 1% of the lot. For lots of fewer than 300 packages, examine a minimum of 3 samples. For lots over 2,000 packages, sample at the rate of two-thirds of 1%. To ensure an accurate description of the lot, examine additional representative samples when the quality, condition, or size within samples is decidedly different.

## **TOLERANCES AND APPLICATION OF TOLERANCES**

### **TOLERANCES**

**§51.3274 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) **U.S. Fancy and U.S. No. 1 grades.**
  - (1) **For defects.** Not more than a total of 10 percent of the peppers in any lot may fail to meet the requirements of these grades, but not more than one-half of this amount, or 5 percent, shall be allowed for peppers which are seriously damaged, including therein not more than 2 percent for peppers affected by decay affecting calyxes and/or walls; and,
  - (2) **For off-size.** Not more than 10 percent of the peppers in any lot may fail to meet the size specifications.
- (b) **U.S. No. 2 grade.**
  - (1) **For defects.** Not more than a total of 10 percent of the peppers in any lot may fail to meet the requirements of this grade, but not more than one-half of this amount, or 5 percent, shall be allowed for peppers affected by sunscald or affected by decay affecting stems only, including therein not more than 2 percent for peppers affected by decay affecting calyxes and/or walls.

## **SUMMARY OF TOLERANCES**

<b>Grade</b>	<b>Total Defects</b>	<b>Including Serious Damage</b>	<b>Including Decay of Walls &amp; Calyxes</b>	<b>Off-Size</b>
U.S. Fancy U.S. No. 1	10%	5%	2%	10%
U.S. No. 2	10%	5%*	2%	----

\*Serious damage for sunscald and stem decay only.

NOTE: The off-size tolerance may be used entirely for under diameter or under length, or both, but the combined average may not exceed 10%. For example, a lot may have an average of 6% under diameter and 4% under length, provided the container tolerances are not exceeded, and meet size requirements. If a lot has 7% under diameter and 4% under length, the total off-size tolerance has been exceeded (11%).

## **APPLICATION OF TOLERANCES**

**§51.3275 Application of tolerances. The contents of individual packages in the lot, based on sample inspection, are subject to the following limitations: Provided, that the averages for the entire lot are within the tolerances specified for the grade:**

- (a) For packages which contain more than 20 peppers, and a tolerance of 10 percent or more is provided, individual packages in any lot shall have not more than one and one-half times the tolerance specified.**
- (b) For packages which contain more than 20 peppers and a tolerance of less than 10 percent is provided, and for packages which contain 20 peppers or less, individual packages in any lot shall have not more than double the tolerance specified, except that at least 1 defective and 1 off-size pepper may be permitted in any package.**

## SUMMARY OF APPLICATION OF TOLERANCES

<b>Application of Tolerances for Packages with More Than 20 Peppers</b>				
<b>Grade</b>	<b>Total Defects</b>	<b>Including Serious Damage</b>	<b>Including Decay of Walls and Calyxes</b>	<b>Off-Size</b>
U.S. Fancy U.S. No. 1	10 x 1½ = 15%	5 x 2 = 10%	2 x 2 = 4%	10 x 1½ = 15%
U.S. No. 2	10 x 1½ = 15%	5 x 2 = 10%*	2 x 2 = 4%	----

\*Serious damage for sunscald and stem decay only.

<b>Application of Tolerances for Packages with 20 Peppers or Less</b>				
<b>Grade</b>	<b>Total Defects</b>	<b>Including Serious Damage</b>	<b>Including Decay of Walls and Calyxes</b>	<b>Off-size</b>
U.S. Fancy U.S. No. 1	10 x 2 = 20%	5 x 2 = 10%	2 x 2 = 4%	10 x 2 = 20%
U.S. No. 2	10 x 2 = 20%	5 X 2 = 10%*	2 x 2 = 4%	----
Allow at least 1 defective and 1 off-size in any package.				

\*Serious damage for sunscald and stem decay only.

## **NOTESHEET AND CERTIFICATE**

Entries on the notesheet and certificate must be legible and accurate. Support all information appearing on the certificate by information on the notesheet. All information and notations must be properly recorded so that anyone familiar with inspection procedures can understand them and write a certificate. Notesheets and certificates are prima facie evidence and must withstand legal scrutiny.

Detailed instructions about dates, inspection points, places of inspection, types of carriers, lading, and other items not covered by these instructions may be found in the General Shipping Point Manual, [General Market Manual](#), Federal-State Inspection Certificate (FV-184) Handbook, or [Fresh Fruit and Vegetable Inspection Certificate \(FV-300\) Manual](#). Contact your supervisor for anything not covered in these instructions.

## **PRODUCT**

Use "Sweet Peppers" to describe this commodity in the "Product" section. Color, such as "Red," "Orange," "Yellow," or whatever the case may be, may be used in the "Lot ID" section or in conjunction with Sweet Peppers in the "Product" heading on market certificates and in the appropriate section on shipping point certificates. Examples: "Sweet Peppers, Yellow," or "Sweet Peppers Red," or "Sweet Peppers, Red & Yellow." Assume that Sweet Pepper lots are "green" when color is not reported.

## **NUMBER/TYPE OF CONTAINERS**

Always report the number of containers. In the market and at shipping point locations for stationary lot certification, always verify the container count provided by the applicant for each lot and report it as the "inspector's count." When the number of containers available for inspection does not match the application, confirm that the amount presented for inspection constitutes the lot. If an accurate count cannot be determined, report the count at someone else's authority, but also report the reason for doing so on the notesheet (e.g., numerous pallets with mixed product).

At shipping point locations for "days-run" certification, the manifest for count typically provided by the applicant is acceptable to use for reporting the number of containers.

Sweet Peppers are generally packed and shipped in cartons or flats. Peppers marketed in consumer size packages, such as film sleeves and shrink-wrap trays, are generally packed in master cartons or flats.

## **BRAND/MARKINGS**

At shipping point, report the brand, variety, size, color, positive lot identification (PLI), and other important information appearing on the container on the notesheet and certificate in the appropriate sections.

At market, report the brand, variety, size, color, count, grade, weight, point of origin, and other important information appearing on the container on the notesheet in the "Brand/Markings" section. On the certificate, report only the brand name and other pertinent information in the "Brand/Markings" section.

## **ORIGIN**

Do not make a positive statement about origin on your own authority; rather, quote the container markings that list the state or country of origin in the appropriate space on the notesheet and the certificate. If origin is not marked, try 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.

## CONDITION OF PACK

Sweet peppers may be shipped in different size and style containers. The principal packs are volume fill (jumble pack), volume filled faced, and placed packed (hand packed in rows and layers). A “faced” package is one that has the top layer arranged in rows with the underlying contents volume filled.

### Volume Filled or Volume Filled Faced Containers

Use the following terms to describe the filling:

**Well filled:** The contents are level with top edge of the container.

**Fairly well filled:** The contents are not touching the lid or cover, and are not more than 1-1/2 inches below it.

**Slack:** The contents are more than 1-1/2 inches below the lid or cover.

Report the amount of slackness in inches or fractions of inches below the lid.

### Placed Packed Containers

Use the following terms to describe the tightness:

**Very tight:** The pack is so tight that some of the contents are bruised, crushed or broken, or out of shape because of the pressure.

**Tight:** A full pack with no movement of contents and slightly touching the lid.

**Fairly tight:** The contents are not necessarily touching the lid with slight movement of contents.

**Slightly slack:** The contents are slightly below the top with moderate movement.

**Slack:** A loose pack with contents more than slightly below the top of the container.

NOTE: Report the amount of slackness in inches or fractions of inches below the lid.

## TEMPERATURE OF PRODUCT

Temperatures are not normally determined or reported 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 you accurately determine and report the temperature or range in temperatures on each lot. Report pulp temperature regardless of the location of the product, e.g., in the carrier, in a warehouse, or stacked on a platform.



Precool the thermometer to obtain true readings and report all temperatures to the nearest whole degree. Take a minimum of three temperatures for each lot; record the results on the notesheet. Take additional temperatures if the lot is abnormally cold or hot, or if there is a specific request for temperature. Specify the location where you took the temperature in the lot and/or load in greater detail when additional temperatures are taken.

## SIZE

### §51.3270 U.S. Fancy...

- (a) **Size.** The diameter of each pepper shall be not less than 3 inches and the length of each pepper shall be not less than 3-1/2 inches.

### §51.3271 U.S. No. 1...

- (a) **Size.** Unless otherwise specified, the diameter of each pepper shall be not less than 2-1/2 inches and the length of each pepper shall be not less than 2-1/2 inches.

The U.S. Standards for Grades of Sweet Peppers provide a minimum size specification for length and diameter in the U.S. Fancy and U.S. No. 1 grades. No other specifications may be used for U.S. Fancy, but other sizes may be designated for the U.S. No. 1 grade, at applicant's request. When size is certified as meeting that required in the grade, do not report size in connection with the grade statement. If the applicant wishes to specify a larger or smaller minimum, or establish a maximum size, then include this size in the grade statement. Example: "Fails to grade U.S. No. 1, 3-3/4 inch maximum diameter, 2-3/4 inch minimum length account condition," or "U.S. No. 1, 2-1/4 inch minimum diameter and length." When size is specified, report under the "Remarks" or "Other" sections "Size specified at applicant's request."

There are no size requirements for the U.S. No. 2 grade. If a size is marked on the container, or specified by the applicant, report the size on the notesheet and certificate.

Size Requirements		
Grade	Minimum Diameter	Minimum Length
U.S. Fancy	3 inches	3-1/2 inches
U.S. No. 1	2-1/2 inches, UOS*	2-1/2 inches, UOS*
U.S. No. 2	No Size Requirements	

\*UOS: Unless Otherwise Specified

**§51.3285 Diameter...the greatest dimension measured at right angles to the longitudinal axis.**

**§51.3286 Length...the greatest overall length measured in a straight line parallel to the longitudinal axis, exclusive of the stem.**

When describing size on the certificate, report the range in length and diameter of the peppers. Report dimensions in 1/4-inch increments. When the range exceeds one inch, a mostly statement may be used to give a better description of the size of the lot. For example: "3-1/2 to 5, mostly 4 to 4-1/2 inches in diameter."

The standards provide a 10% tolerance, by count, for peppers that fail to meet size specifications. The size tolerance is for Sweet Peppers failing the minimum diameter requirements, the minimum length requirements, or a combination of the two. For example: A lot of peppers may have 7% under-length and 3% under-minimum diameter, for a total of 10% offsize. The lot would meet the size requirements. However, a lot of peppers having 6% under-length and 6% under-minimum diameter, for a total of 12%, would not meet the size requirements.

### **COUNT PER CONTAINER**

At applicant's request, report the range and average of peppers per container in the "Other" section on market certificates. For example: "Count ranges from 57 to 78, average 69 peppers per carton, determined and reported at applicant's request."

## **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 or "permanent" defects are those that do not change during storage or shipment (e.g., shape and scars).

Report factors noted with **(C)** as **CONDITION** on market certificates. Condition defects are factors subject to change during shipment or storage, such as bruising, discoloration, shriveling, and decay.

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

NOTE: Unless specified, base scoring guides for surface areas on a pepper 3-1/2 inches in length and 3 inches in diameter for injury (U.S. Fancy), and 2-1/2 inches in length and diameter for damage and serious damage (U.S. No. 1 and 2). Allow corresponding larger or smaller areas on larger or smaller peppers.

## BACTERIAL SPOT (Q)

Peppers grown in climates where high temperature and frequent rainfall occur are susceptible to bacterial spot. Bacterial spot occurs as small, irregular, raised yellowish brown to black scab-like lesions that become cracked and may open the way for development of decay or infection.

### Scoring Guide

**Injury:** When aggregating more than the area of a circle 5/8 inch in diameter.

**Damage:** When aggregating more than the area of a circle 5/8 inch in diameter.

**Serious damage:** When aggregating more than the area of a circle 1 inch in diameter.

## BLOSSOM END ROT (C)

Blossom End Rot is a physiological disease and is associated with calcium deficiency in the soil and sporadic water fluctuations. It first appears as small water-soaked spots on the lower half of the fruit, near the blossom end. The spots enlarge into smooth sunken dry lesions that become light brown to brownish black in color.

### Scoring Guide

**Injury:** When a single spot is more than 3/8 inch in diameter or an aggregate area exceeds that of a circle 5/8 inch in diameter.

**Damage:** When a single spot is more than 3/8 inch in diameter or an aggregate area exceeds that of a circle 5/8 inch in diameter.

**Serious Damage:** When a single spot is more than 3/4 inch in diameter or an aggregate area exceeds that of a circle 1 inch in diameter.

## BRIGHTNESS AND SMOOTHNESS (Q)

Brightness and smoothness are not factors in any of the U.S. pepper grades. However, since they may affect the market value, they may be described on the certificate. Fresh, firm, and well-developed peppers have a glossy shine that may be described as "bright." Describe less attractive peppers as "fairly bright" or "dull" according to the appearance of the lot. The fact that a lot of peppers have been washed and waxed does not mean that it should be called "bright," or that an unwashed or unwaxed lot should be called "dull."

Peppers may be described as "smooth," "fairly smooth," or "rough," depending on the amount of characteristic ridges or grooves that normally appear on certain varieties.

## BRUISING (C)

Bruising may occur due to rough handling, movement of the peppers in a slack pack, or excessively tight packs. Bruising is characterized by a depressed or flattened area that may have a discolored, whitish, or translucent appearance.

### Scoring Guide

**Injury:** When the aggregate area exceeds 5/8 inch in diameter.

**Damage:** When the aggregate area exceeds 5/8 inch in diameter.

**Serious damage:** When the aggregate area exceeds 1 inch in diameter.

NOTE: If the peppers are bruised so that the fleshy wall has been broken or punctured, score the peppers as serious damage and report as crushed or broken.

## CLEANNES (Q)

Cleanness refers to dirt or other foreign material affecting the individual pepper. There are no cleanness requirements in any of the U.S. Standards for Grades of Sweet Peppers and dirt is not specifically mentioned in any of the grades. However, peppers affected by dirt can be addressed under "other means." Use the following terms to describe the degree of cleanness on peppers:

**Clean:** Practically free from dirt or other foreign material.

**Fairly clean:** Reasonably free from dirt or other foreign material.

**Dirty:** Partially caked with dirt or other adhering foreign material that materially affects the appearance.

**Badly caked with dirt:** Badly caked with dirt or other foreign material that seriously affects the appearance.

NOTE: Do not use "slightly dirty" to describe the degree of cleanness on peppers.

### Scoring Guide

**Damage:** Score peppers that are "dirty" (materially detracting) against the total tolerance for the grade in the U.S. Fancy and U.S. No. 1 grades.

**Serious damage:** Score peppers that are "badly caked with dirt" (seriously detracting) as serious damage in the U.S. Fancy and U.S. No. 1 grades, and against the total tolerance in the U.S. No. 2 grade.

## COLOR (Q OR C)

### GREEN LOTS

Peppers may be described as “green,” “good green,” or “dark green” color. A pepper showing pale green to whitish-green areas caused by “shading” may meet the green color requirement if the surface area is predominantly green.

- Score Sweet Peppers in a green lot when turning color (ripening) as a condition defect against the 10% total defects tolerance and report as “turning red,” “turning yellow,” etc., according to the facts. However, score as quality when showing yellowing or yellow areas caused by sunburn (see the [Sunburn](#) section).
- Do not report green color in conjunction with the grade statement on green lots. When a grade is reported without reference to color, assume the lot is green.
- Green lots with more than 10% turning color peppers fail to grade account condition. However, at applicant’s request, the color requirements may be waved and the lot designated as “mixed color.” When so designated, do not record turning color peppers on the notesheet nor report them on the certificate. Report mixed color in conjunction with the grade such as “U.S. No. 1 Mixed Color,” etc., and report in the “Remarks” or “Other” sections, “Lot designated as mixed color at applicant’s request.”

### COLOR SPECIFIED LOTS

Sweet Pepper lots may be specified to be any color. Individual peppers may be specified to be more than one color (e.g., Red and Yellow Striped).

- Score peppers of contrasting color (off-colored peppers), such as green peppers in a red lot, as quality defects against the 10% allowance for off-color peppers and report as “Green Peppers in a Red Lot,” or whatever the case may be.
- At least 90% of the peppers in the lot must show some amount of the specified characteristic color(s). There are no restrictions on the percentage of different colored peppers that may be present in any one container, provided that the lot as a whole averages 90% or more peppers showing some of the specified characteristic color(s). This includes striped peppers lots, which must show 90% or more of the peppers having some amount of each specified color.
- Report specified color in conjunction with the grade. Example: “U.S. Fancy Red” or “U.S. No. 1 Yellow.” When “green” is one of the specified colors in a lot of two or more colors, report all the specified colors in the grade statement including “green.” Example: “U.S. No. 1 Red, Yellow, and Green.”

- The 10% total defects tolerance is separate from the 10% off-color allowance. For example, a lot of U.S. No. 1 Yellow peppers with 8% defects and 8% off-color peppers would grade “U.S. No. 1 Yellow, since neither the total defects tolerance nor the off-color allowance exceeds 10%.
- Do not apply the application of tolerances to color for color specified lots.
- Peppers not meeting the color requirements of a qualified U.S. grade such as “U.S. Fancy Red” or “U.S. No. 1 Yellow,” etc., may, when requested by the applicant, be designated as “mixed color.” When the applicant requests the lot be based on mixed color, color requirements no longer apply. When designated as mixed color, report the fact with the grade. For example, “U.S. No. 1 Mixed Color.” In the “Remarks” or “Other” sections report “Lot designated as mixed color at applicant’s request.”

### **COLOR APPLICATION SCENARIOS**

The following scenarios based on a U.S. No. 1 grade.

**Scenario 1:** Applicant explains that she asked for full colored red peppers, but most of the peppers show some amount of green on them. The applicant wants you to score the green color. What would you do?

*Answer:* The standards state when an average of 90% or more of the peppers in the lot show some amount of the specified characteristic color, the color requirement is met. Therefore, the green area on the red peppers is not scorable. However, you may describe the color in general terms in the “Remarks” or “Other” sections. Example: “Most peppers show 10 to 75% of surface being green, some show full red color, not affecting grade and reported at applicant’s request.”

**Scenario 2:** You just completed an inspection on orange peppers. The results show 9% off-color (e.g., green peppers in an orange lot), 2% damage by scars, 5% damage by shriveling, and 2% decay. Is the lot out of grade?

*Answer:* The standards allow 10% for total defects AND, in a color specified lot, an additional 10% allowance for off-color. Therefore, the lot meets the grade. Also, since the 9% off-color did not exceed the 10% allowance, do not report it on the certificate.

**Scenario 3:** Using scenario 2 above, if ONE of the samples has 23% off-color with the total off-color remaining at 9%, and all other factors unchanged, does the lot still grade?

*Answer:* Yes. The application of tolerances does not apply to the 10% allowance for off-color.

**Scenario 4:** A lot of “suntan” peppers is called in. The trade name “suntan” is not defined by the USDA. If the applicant says “I bought them for turning red and I’m only interested in the decay, what could you suggest?”

*Answer:* You could suggest the lot be designated as “mixed color.” If the applicant agrees, do not keep a column on the notesheet for turning color nor report it on the certificate. In addition, report mixed color in conjunction with the grade and that it was requested by the applicant.

**Scenario 5:** You inform the applicant that they have 12% damage by bruising and 18% turning red color in a green pepper lot. The applicant requests the lot be recertified as a mixed color lot (hoping it will pass). Can you fulfill the request?

*Answer:* No. We no longer recertify a lot once the inspection is completed. The applicant would need to call in another inspection requesting mixed color. Besides, the lot would still fail account condition with 12% damage by bruising.

**Scenario 6:** You are inspecting a lot with cartons having 12 sleeves of peppers. Each sleeve has 3 peppers – one green, one yellow, and one red. The lot passes for U.S. No. 1 and meets the specified colors (green, yellow, and red). Would the grade statement be “U.S. No. 1 Mixed Color?”

*Answer:* No. Only report “mixed color” when the color requirements are waved. When color is specified, report the specified colors in the grade statement. In this case, report “U.S. No. 1 Green, Yellow, and Red.”

**Scenario 7:** The green peppers in scenario 6 have 14% turning red color. Does the lot now fail to grade U.S. No. 1?

*Answer:* Yes. Turning red color on green peppers is a scorable condition defect. Even though only the green peppers are affected, the entire lot fails. Report as “Fails to grade U.S. No. 1 Green, Yellow, and Red account condition.” In the “Average Defects” section report “Turning Red Color affecting green peppers (\_\_ to \_\_ %).”

## **CRUSHED, BROKEN, OR SPLIT (C)**

Rough handling or a very tight pack may cause crushed, broken, or split peppers. The fleshy walls of these peppers have been penetrated with openings or punctures making them free from defects in all grades.

### **Scoring Guide**

**Always serious damage:** Free from; any amount. When encountering abnormal amounts, report on the certificate the location in the container or load.

## **DISCOLORATION (Q OR C)**

### **INTERNAL DISCOLORATION (C)**

Discoloration may affect the flesh inside the cavity.

#### **Scoring Guide**

**Injury:** When slightly affecting the interior flesh of the pepper.

**Damage:** When materially affecting the interior flesh of the pepper.

**Serious damage:** When seriously affecting the interior flesh of the pepper.

NOTE: Do not score discolored or dried seeds. May report at applicant's request.

### **SURFACE DISCOLORATION (C)**

Surface discoloration may be caused by many factors including transit rubbing. It may appear as non-characteristic tan or darker colors affecting the skin of the pepper.

Discoloration could also appear as light to dark yellow spots. These spots may or may not be sunken, and are more prevalent on colored peppers. If the spots are sunken or have discolored underlying flesh, see the [Sunken Discolored Area](#) section.

#### **Scoring Guide**

**Injury:** When the aggregate area exceeds 5% of the surface.

**Damage:** When the aggregate area exceeds 10% of the surface.

**Serious damage:** When the aggregate area exceeds 25% of the surface.

### **SILVERY WHITE DISCOLORATION (Q)**

Silvery white discoloration appears as a diffused or solid silvery white area. This defect is more common on non-green peppers, but can occur on all colors.

#### **Scoring Guide**

**Injury:** When aggregating more than 5% of the surface.

**Damage:** When aggregating more than 10% of the surface.

**Serious damage:** When aggregating more than 25% of the surface.



## **FIELD FROST INJURY (Q)**

Field frost injury first shows a dark discoloration. More severe cases show a yellowish brown discoloration under the outer skin, which may penetrate the fleshy wall.

### **Scoring Guide**

**Injury:** When the aggregate area exceeds 5% of the surface.

**Damage:** When the aggregate area exceeds 10% of the surface.

**Serious damage:** When the aggregate area exceeds 25% of the surface.

NOTE: Allow less surface area when peeling and feathering.

## **DARK OR BLACK AREAS**

Peppers may have very dark or black shiny smooth areas blending into the skin color. This pigmentation usually starts at the blossom end and may cover a considerable portion of the pepper surface. It is thought to be a varietal characteristic; therefore, do not score against any U.S. grade. If requested by the applicant to include a description of the black coloration in the "Remarks" or "Other" sections using general terms, followed by, "not affecting grade, reported at applicant's request."

Do not confuse dark or black areas with sooty mold, which can be easily scraped off with a fingernail or knife (see the [Sooty Mold](#) section).

## **BLACK STEMS**

Dark or black color on stems is not a scorable factor unless decay is present. However, the stem color may be reported in the "Remarks" or "Other" sections in general terms at applicant's request. For example, "Many stems turning black, few black color, reported at applicant's request, not affecting grade."

## **FIRMNESS (C)**

Sweet Peppers are required to be "firm."

**§51.3278 Firm...the pepper is not soft, shriveled, limp or pliable, although it may yield to slight pressure.**

The determination of firmness for peppers is somewhat different than that of other vegetables and is more difficult to gauge. Peppers consist of partly empty shells; the seed bearing portion is not in contact with the walls, but is connected by a thin membrane. The resistance to pressure is based entirely on the condition and thickness

of the walls. Wall thickness may be the predominating factor in determining the resistance to pressure. Do not report peppers as “soft” due to thin walls.

### Scoring Guide

**Always serious damage:** Report peppers failing to meet the requirements of firm as “Soft” or “Flabby,” according to the facts, and score them as serious damage.

## **FREEZING OR FREEZING INJURY (C)**

Use the term “frozen” only when ice crystals are present. Frozen peppers will be “dull, glassy, and translucent” in comparison to unaffected peppers. Freezing is a free from defect in all grades of Sweet Peppers.

“Freezing injury” is the term used when it is evident that the peppers have been frozen, but are not in a frozen condition (thawed out) at the time of inspection. The affected peppers may be flabby, watery, and/or translucent. The U.S. Fancy grade is free from freezing injury. For the U.S. No.1 and U.S. No. 2 grades, apply the general definitions for damage and serious damage when scoring freezing injury.

Use the following procedures when reporting freezing or freezing injury:

- Record pulp temperatures taken at various locations.
- Determine and record extent of the injury in the load.
- Determine and record the 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, record the fact. For example, “Freezing injury so located as to indicate occurrence after packing but not in present location,” or “Freezing injury so located as to indicate freezing occurred in trailer.”

## **HAIL OR SIMILAR INJURY (Q)**

Hail or similar injury usually appears as several unhealed punctures or small openings. If the hail or similar injury has had time to heal, the crack(s) or puncture(s) may have a brownish corky tissue on or below the surface.

### Scoring Guide

**Injury:** When the skin is healed and the affected areas aggregate more than the equivalent of a circle 3/8 inch in diameter.

**Damage:** When the skin is healed and the affected areas aggregate more than the equivalent of a circle 3/8 inch in diameter.

**Serious damage:** When the injury is not healed, or when the puncture or opening penetrates through the fleshy wall of the pepper.

## INSECTS (Q OR C)

Various types of insects may affect peppers in several ways. Different types of worms may feed on the peppers by chewing or burrowing into the fleshy walls, and feeding on the inside of the peppers causing internal damage. Aphids may affect the appearance as they feed on plant sap by depositing a sugar-rich sticky liquid, known as aphid honeydew, on the surface of the peppers. Other types of insects such as stinkbugs may feed on the surface of the peppers leaving white or yellow blotches (greenish brown spots on colored peppers).

**Aphids:** These insects do not burrow into the peppers or chew on the surface as worms do. However, when present in sufficient amounts they are objectionable. Use adequate light to determine if aphids are a factor.

**Worms:** The most common are the armyworm and the earworm. These worms typically chew on the surface or burrow into the pepper, feeding on the inside cavity, causing internal damage that may promote secondary disease infection.

### Scoring Guide

#### Evidence of insect or worm feeding

**Injury:** When a single injury is more than 3/8 inch in diameter or an aggregate area exceeds a circle 5/8 inch in diameter.

**Damage:** When a single injury is more than 3/8 inch in diameter or an aggregate area exceeds a circle 5/8 inch in diameter.

**Serious damage:** When the injury penetrates the fleshy wall, or when a single injury is more than 3/4 inch in diameter or an aggregate area exceeds a circle 1 inch in diameter and length, or when one or more attached worms show evidence of feeding.

#### Insects or worms present with no evidence of feeding

When there is no evidence of insect feeding, score Sweet Peppers with more than 5 insects present against the total tolerance for all U.S. grades.

When one or more attached worms are present with no evidence of feeding, do not score. However, mention them on the notesheet and certificate and report as not affecting grade.

NOTE: Report fresh feeding and live insects or worms as condition. When dead, report as quality. When both live and dead insects or worms are present, report them as condition.

## INTERNAL SPROUTS (C)

Internal seed sprouting, known as “second growth” by the industry, may develop within the seed cavity. It’s more prevalent on non-green peppers, but can occur on all colors.

### Scoring Guide

**Damage:** When more than half of the internal volume of the cavity is affected by internal sprouts (determined by cutting crosswise parallel to the stem and blossom end).

**Serious damage:** Never score internal sprouts as serious damage.

NOTE: Peppers with nonscorable internal sprouts may be described in the “Remarks” or “Other” sections using general terms and reported as “not affecting grade.”

## MATURITY (Q)

Green peppers are not a variety or type that is colored green; they are under-ripened peppers. Generally if left on the plant to ripen, green peppers will begin to turn red, orange or yellow. Even though green peppers are under-ripened, they can still be mature. In fact, Sweet Peppers of all grades are required to be “mature green.”

**§51.3276 Mature green...the pepper has reached the stage of development that will withstand normal handling and shipping.**

Mature peppers are firm and have well developed hard seeds. Immature peppers usually have soft, pliable, thin-fleshed, pale colored walls, and seeds that are soft and underdeveloped. “Mature green” applies not only to green peppers, but to all colors.

### Scoring Guide

**Always serious damage:** Report peppers not meeting the requirements of mature green as “immature” and score them as serious damage.

## **MECHANICAL (Q OR C)**

Mechanical injury refers to cuts and skin breaks caused by rough handling during harvesting and packing or by birds pecking holes through the walls to obtain seeds. When healed or unhealed, apply the following scoring guide:

### **Scoring Guide**

**Injury:** When the aggregate area exceeds 5/8 inch in diameter.

**Damage:** When the aggregate area exceeds 5/8 inch in diameter.

**Serious damage:** When the aggregate area exceeds 1 inch in diameter, or when penetrating the fleshy wall of the pepper.

NOTE: Score fresh cuts or skin breaks as a condition factor en route or at destination.

## **MOLD (C)**

### **SURFACE MOLD**

Lots subjected to high humidity or moisture may show white to gray, or black surface mold, which may dissipate when exposed to drier air. Describe and report surface mold that does not affect the appearance at applicant's request.

### **Scoring Guide**

**Injury:** When the aggregate area exceeds 5% of the surface.

**Damage:** When the aggregate area exceeds 10% of the surface.

**Serious damage:** When the aggregate area exceeds 25% of the surface.

NOTE: Greater or lesser areas may be allowed depending on the color and concentration of the mold. Black heavily concentrated mold would be allowed lesser area than gray and slightly concentrated surface mold.

### **INTERNAL MOLD**

Mold may also affect the flesh inside the cavity.

### **Scoring Guide**

**Injury:** When slightly affecting the interior flesh of the pepper, or when more than slightly affecting the seeds.

**Damage:** When materially affecting the interior flesh or the seeds of the pepper.

**Serious damage:** When seriously affecting the interior flesh of the pepper. However, when mold only affects the seeds, do not score as serious damage.

## PITTING (C)

Pitting may occur when peppers are subjected to windblown sand or dirt while still in the field. It is progressive and usually becomes prevalent after packing. Pitting may also occur when peppers are held in storage at low, but not freezing temperatures for an extended period. Slightly affected peppers may develop only a few scattered pits, but severely affected ones may develop “sheet-pitting” covering most of the surface.

### Scoring Guide

**Injury:** When slightly detracts from the appearance.

**Damage:** When materially detracts from the appearance.

**Serious damage:** When seriously detracts from the appearance.

## PULLED STEMS (Q)

When peppers are improperly clipped or the pod is pulled sharply from the plant, a tear or rip may occur, usually pulling the stem and part of the calyx.

### Scoring Guide

**Serious damage:** Score only when a definite break occurs in the pepper wall.

## SCARS (Q)

Scars generally consist of brownish corky tissue formed on the surface of peppers as a result of injury caused by branches rubbing against the pepper during development.

### Scoring Guide

**Injury:** When scattered over the surface and aggregating more than the area of a circle 5/8 inch in diameter or one scar 3/8 inch in diameter.

**Damage:** When scattered over the surface and aggregating more than the area of a circle 5/8 inch in diameter or one scar 3/8 inch in diameter.

**Serious damage:** When scattered over the surface and aggregating more than the area of a circle 1 inch in diameter or one scar 3/4 inch in diameter.

## **GROUND SCAR**

These scars, sometimes referred to as “ground spots” or “ground scars,” consist of dark, rough, dirty looking spots occurring on the blossom end where peppers had been resting on or rubbing against the ground.

### **Scoring Guide**

**Injury:** When slightly affecting the appearance of the pepper.

**Damage:** When materially affecting the appearance of the pepper.

**Serious damage:** When more than 15% of the surface is affected.

## **SHAPE (Q)**

The U.S. Standards have the following requirements for shape:

- **U.S. Fancy:** Well shaped.
- **U.S. No. 1:** Fairly well shaped.
- **U.S. No. 2:** Not seriously misshapen.

The standards apply to all types of Sweet Peppers. When determining shape, consider the characteristics of the variety and describe using the following terms:

**§51.3279 Well shaped...the pepper is not more than slightly curved, slightly indented or not otherwise more than slightly misshapen.**

**§51.3281 Fairly well shaped...the pepper may be more than slightly indented or curved, but is not of the type commonly known as “button” or is not decidedly crooked, constricted or deformed.**

**§51.3283 Not seriously misshapen...the pepper is not badly indented, crooked, constricted or otherwise badly deformed.**

### **Scoring Guide**

**Injury:** When failing to meet the requirements of well shaped, report as “not well shaped” against the total tolerance for the grade.

**Damage:** When failing to meet the requirements of fairly well shaped, report as “misshapen” against the total tolerance for the grade.

**Serious damage:** When failing to meet the requirements of not seriously misshapen, report as “seriously misshapen” against the total tolerance for the grade.

**Visual aids:** See [U.S. Standards for Grades of Sweet Peppers](#).

## **SHRIVELING (C)**

Shriveling is a common condition factor at destination. It is often caused from injury to the skin, which results in moisture loss. Aging and exposure to warm, dry atmosphere may also cause shriveling.

Peppers pressed against the sides of the container may show more shriveling. When sampling less than the entire container, ensure the sample is representative by not including too many peppers in contact with the sides of the container. When it's present, use the following scoring guide:

### **Scoring Guide**

**Injury:** When slightly detracts from the appearance.

**Damage:** When materially detracts from the appearance.

**Serious damage:** When seriously detracts from the appearance.

## **SIMILAR VARIETAL CHARACTERISTICS (Q)**

Individual lots of Sweet Peppers are required to have similar varietal characteristics except when more than one variety and/or color is marked on the container.

**§51.3277 Similar varietal characteristics...each pepper is of the same general type (except when more than one variety and/or color are marked on the container). For example, thin walled types and thick walled types of the same color shall not be mixed within the container.**

### **Scoring Guide**

Report peppers that fail to meet the requirements of similar varietal characteristics as “dissimilar varietal characteristics” and score against the total tolerance in all grades.

## **SOOTY MOLD (Q)**

Sooty mold is caused by a fungus that appears as a black coating on the surface of the pepper. The fungus obtains its nourishment from insect “honeydew.” Honeydew is a sweet, clear, sticky substance secreted by insects such as aphids, mealy bugs, scale, and whiteflies. The honeydew drops from the insects to the plant. Wind-blown sooty



mold spores stick to the honeydew and begin to germinate. Sooty mold may occur as light deposits scattered over the surface of the pepper or as heavily concentrated areas on the shoulders and calyxes. The mold can be easily scraped off with a fingernail or knife. Normal washing procedures do not entirely remove fungus deposits. Do not confuse sooty mold with dark or black coloration, which is a skin pigmentation and cannot be removed (see [Discoloration: Dark or Black Areas](#) section).

### Scoring Guide

**Injury:** When the aggregate area exceeds 5% of the surface.

**Damage:** When the aggregate area exceeds 10% of the surface.

**Serious damage:** When the aggregate area exceeds 25% of the surface.

NOTE: Allow less surface area when dark and heavily concentrated. For example, if sooty mold is black and heavily concentrated around the shoulders and calyx, it may be materially detracting (scorable for damage) even though it does not exceed 10% of the surface. Also, insects, such as aphids, may be present. If the amount of sooty mold is not scorable, yet there are more than 5 insects present, score as Insect Injury. If both are present in scorable amounts, choose the more severe of the two.

## SUNBURN (Q)

Sunburn causes yellow areas and in severe cases the wall of the affected area may be somewhat brittle and slightly thinner than the remainder of the pepper. Sunburn is typically found on the shoulders or sides of the pepper.

### Scoring Guide

**Injury:** When causing discoloration which affects an aggregate area exceeding 5% of the surface of the pepper.

**Damage:** When causing discoloration which affects an aggregate area exceeding 15% of the surface of the pepper.

**Serious damage:** When causing discoloration which affects an aggregate area exceeding 25% of the surface of the pepper.

## SUNKEN DISCOLORED AREAS (C)

Injury to the pepper skin during harvesting, packing, and shipping may result in tiny punctures on the skin, causing loss of moisture. This injury is practically invisible prior to shipping, but may become discolored and/or sunken in transit within a few days after reaching the market.

Peppers, particularly non-green ones, may show light to deep yellow spots, which may darken to brown and become sunken. The underlying flesh may be white, yellow, or brown color. If the spots are not sunken, see the [Surface Discoloration](#) section.

### Scoring Guide

**Injury:** When a single spot exceeds 3/8 inch in diameter or an aggregate area exceeds a circle 5/8 inch in diameter.

**Damage:** When a single spot exceeds 3/8 inch in diameter or an aggregate area exceeds a circle 5/8 inch in diameter.

**Serious damage:** When a single spot exceeds 3/4 inch in diameter or an aggregate area exceeds a circle 1 inch in diameter.

## SUNSCALD (Q)

Sweet Peppers of all grades are required to be free from sunscald. Sunscald appears as sunken areas, which become tan or creamy-white, and is usually located on the sides or upper half of the pepper. Often the skin will become thin, dry, and parchment-like.

### Scoring Guide

**Always serious damage:** Score any amount of sunscald against the 5% serious damage tolerance in each U.S. grade.

## DECAY (C)

In the market, Bacterial Soft Rot, Gray Mold Rot (Botrytis Rot), and Alternaria Rot are the most common decays affecting peppers. Alternaria Rot is especially prevalent on stems following chilling injury.

Do not report the type of decay on the certificate. However, report the degree of advancement as early, moderate, or advanced stages using general terms.

**NOTE: Do not combine (add together) stem decay and decay affecting walls and/or calyxes.** When both stem decay and decay affecting walls and/or calyxes are present, report them on separate columns on the notesheet and on separate lines on the certificate (See Appendix I Example # 3 [Notesheet Back](#) and [Certificate](#), and Example # 4 [page 1](#) and [page 2](#)).

## **DECAY AFFECTING STEMS**

Score stem decay when the surface sloughs off or disintegrates upon touch. Do not confuse black or dark discolored stems for decay (see the [Black Stems](#) section).

### **Scoring Guide**

**Always serious damage:** Score stem decay against the 5% serious damage tolerance in the U.S. Fancy and U.S. No. 1 grades. Score as serious damage against the restrictive 5% tolerance for “peppers affected by sunscald or affected by decay affecting stems only” in the U.S. No. 2 grade. Report as “Decay affecting stems” or “Stem decay.”

## **DECAY AFFECTING CALYXES AND/OR WALLS**

### **Scoring Guide**

**Always serious damage:** Score calyx and wall decay against the 2% tolerance for “decay affecting calyxes and/or walls” and reported as thus. Decayed seeds in the cavity are also scored against the 2% tolerance for decay.

## PART II – PEPPERS, OTHER THAN SWEET PEPPERS

### GENERAL

“Other Than” peppers include hot peppers, which come in many different sizes, shapes, flavors, and colors. Hot peppers contain capsaicin, a chemical concentrated in the placenta (the heart of the pepper where the seeds are attached). When capsaicin is combined with pain receptors in the mouth and throat, it creates a sensation of hotness.

Any portion of these instructions beginning with §51 and followed with **bold** print is material copied directly from the [U.S. Standards for Grades of Peppers \(Other Than Sweet Peppers\)](#)

### REPRESENTATIVE SAMPLING

Obtaining representative samples is essential. Accurate certification is possible only if the samples examined are truly representative of the entire lot or accessible portion. Sample all portions of a lot or load even if it is difficult to reach all layers or parts. If you cannot access the entire lot for sampling, restrict the inspection and certificate to the accessible portion.

### SIZE OF SAMPLE

The tolerances in the U.S. Standards for Grades of Peppers (Other Than Sweet Peppers) are determined on the basis of count. Whenever practical, the entire contents of the container will be the sample. For containers that contain a large number of specimens, at least fifty peppers will be examined from each container. If the application of tolerances is exceeded, double the sample size or sample the entire container in at least one sample that exceeded the tolerance.

The sample size for consumer packages will be the individual consumer unit and not the master container.

For sample size and sampling procedures for internal defects, refer to the section on “Commodities without Defined Cutting Plans” in the [General Market Manual](#).

### NUMBER OF SAMPLES

As a general rule, examine a minimum of 1% of the lot. For lots of fewer than 300 packages, examine a minimum of 3 samples. For lots over 2,000 packages, sample at the rate of two-thirds of 1%. To ensure an accurate description of the lot, examine additional representative samples when the quality, condition, or size within samples is decidedly different.

## TOLERANCES AND APPLICATION OF TOLERANCES

### TOLERANCES

**§51.1285 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) **U.S. Fancy and U.S. No. 1 grades.**
- (1) **For Defects.** Not more than 10 percent of the peppers in any lot may fail to meet the requirements of these grades, but not more than one-half of this amount, or 5 percent, shall be allowed for peppers which are seriously damaged or affected by decay of the stems only, including therein not more than 2 percent for peppers affected by decay affecting calyxes and/or walls.
  - (2) **For Offsize:** Not more than 10 percent of the peppers in a lot may fail to meet the specified size.
- (b) **U.S. No. 2 grade.**
- (1) **For Defects.** Not more than 10 percent of the peppers in any lot may fail to meet the requirements of the grade, but not more than one-half of this amount, or 5 percent, shall be allowed for peppers which are affected by sunscald or affected by decay of the stem only, including therein not more than 2 percent for peppers affected by decay affecting calyxes and/or walls.
  - (2) **For Off-Size.** Not more than 10 percent of the peppers in a lot may fail to meet the specified size.

### SUMMARY OF TOLERANCES

Grade	Total Defects	Including Serious Damage	Including Decay of Walls & Calyxes	Off-Size
U.S. Fancy U.S. No. 1	10%	5%	2%	10%
U.S. No. 2	10%	5%*	2%	10%

\* Serious damage for sunscald and decay affecting stems only.

## APPLICATION OF TOLERANCES

§51.1286 Application of Tolerances. The contents of individual packages in the lot, based on sample inspection, are subject to the following limitations: Provided, that the averages for the entire lot are within the tolerances specified for the grade.

- (a) For packages which contain more than 20 peppers, and a tolerance of 10 percent or more is provided, individual packages in any lot shall have not more than one and one-half times the tolerance specified.
- (b) For packages which contain more than 20 peppers and a tolerance of less than 10 percent is provided, and for packages which contain 20 peppers or less, individual packages in any lot shall have not more than double the tolerance specified, except that at least 1 defective and 1 off-size pepper may be permitted in any package

### SUMMARY OF APPLICATION OF TOLERANCES

Application of Tolerances for Packages with More Than 20 Peppers				
Grade	Total Defects	Including Serious Damage	Including Decay of Walls and Calyxes	Off-Size
U.S. Fancy U.S. No. 1	$10 \times 1\frac{1}{2} = 15\%$	$5 \times 2 = 10\%$	$2 \times 2 = 4\%$	$10 \times 1\frac{1}{2} = 15\%$
U.S. No. 2	$10 \times 1\frac{1}{2} = 15\%$	$5 \times 2 = 10\%^*$	$2 \times 2 = 4\%$	$10 \times 1\frac{1}{2} = 15\%$

\* Serious damage for sunscald and decay affecting stems only.

Application of Tolerances for Packages with 20 Peppers or Less				
Grade	Total Defects	Including Serious Damage	Including Decay of Walls and Calyxes	Off-size
U.S. Fancy U.S. No. 1	$10 \times 2 = 20\%$	$5 \times 2 = 10\%$	$2 \times 2 = 4\%$	$10 \times 2 = 20\%$
U.S. No. 2	$10 \times 2 = 20\%$	$5 \times 2 = 10\%^*$	$2 \times 2 = 4\%$	$10 \times 2 = 20\%$
Allow at least 1 defective and 1 off-size in any package.				

\* Serious damage for sunscald and decay affecting stems only.

## NOTESHEET AND CERTIFICATE

Entries on the notesheet and certificate must be legible and accurate. Support all information appearing on the certificate by information on the notesheet. All information and notations must be properly recorded so that anyone familiar with inspection procedures can understand them and write a certificate. Notesheets and certificates are prima facie evidence and must withstand legal scrutiny.

Detailed instructions about dates, inspection points, places of inspection, types of carriers, lading, and other items not covered by these instructions may be found in the General Shipping Point Manual, [General Market Manual](#), Federal-State Inspection Certificate (FV-184) Handbook, or [Fresh Fruit and Vegetable Inspection Certificate \(FV-300\) Manual](#). Contact your supervisor for anything not covered in these instructions.

## PRODUCT

Even though this section deals with non-sweet peppers such as hot peppers, for more consistency with the title of the standards, the name “Other Peppers” will be used to describe this commodity in the “Product” section. Color and description may be used in conjunction with the product or reported in the “Lot ID” section on market certificates, such as “Other Peppers, Yellow,” or “Other Peppers, Long Green,” or “Other Peppers, Round Red.” Unlike Sweet Peppers, when color is not reported, do not assume the peppers are “green.”

## NUMBER/TYPE OF CONTAINERS

Always report the number of containers. In the market and at shipping point locations for stationary lot certification, always verify the container count provided by the applicant for each lot and report it as the “inspector’s count.” When the number of containers available for inspection does not match the application, confirm that the amount presented for inspection constitutes the lot. If an accurate count cannot be determined, report the count at someone else’s authority, but also report the reason for doing so on the notesheet (e.g., numerous pallets with mixed product).

At shipping point locations for “days-run” certification, the manifest for count typically provided by the applicant is acceptable to use for reporting the number of containers.

Other Peppers are generally packed and shipped in waxed cartons weighing 11, 15, or 20 pounds. Peppers marketed in consumer size packages such as clamshells, film bags, and shrink-wrap trays are generally packed in master cartons or flats.

## BRAND/MARKINGS

At shipping point, report the brand, variety, size, color, positive lot identification (PLI), and other important information appearing on the container on the notesheet and certificate in the appropriate sections.

At market, report the brand, variety, size, color, count, grade, weight, point of origin, and other important information appearing on the container on the notesheet in the “Brand/Markings” section. On the certificate, report only the brand name and other pertinent information in the “Brand/Markings” section.

## ORIGIN

Do not make a positive statement about origin on your own authority; rather, quote the container markings that list the state or country of origin in the appropriate space on the notesheet and the certificate. If origin is not marked, try 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.

## CONDITION OF PACK

Other Peppers, such as hot peppers, are generally volume filled (jumble packed) in containers. Use the following terms to describe the fullness:

**Well filled:** The contents are level with top edge of the container.

**Fairly well filled:** The contents are not in contact with the lid or cover, and not more than 1-1/2 inches below the lid or cover.

**Slack:** The contents are more than 1-1/2 inches below the lid or cover.

Report the amount of slackness in inches or fractions of inches below the lid.

## TEMPERATURE OF PRODUCT

Temperatures are not normally determined or reported 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 you accurately determine and report the temperature or range in temperatures on each lot. Report pulp temperature regardless of the location of the product, e.g., in the carrier, in a warehouse, or stacked on a platform.

Precool the thermometer to obtain true readings and report all temperatures to the nearest whole degree. Take a minimum of three temperatures for each lot; record the results on the notesheet. Take additional temperatures if the lot is abnormally cold or



hot, or if there is a specific request for temperature. Specify the location where you took the temperature in the lot and/or load in greater detail when additional temperatures are taken.

## SIZE

There are no size requirements for Other Peppers. However, size may be specified in inches and fractions of inches in connection with the grade by minimum diameter, maximum diameter, minimum length, and/or maximum length. Example: “U.S. No. 1, 3 inch minimum length.” In “Remarks” state: “Minimum length specified by and reported at applicant’s request.”

**§51.1296 Diameter...the greatest dimension measured at right angles to the longitudinal axis.**

**§51.1297 Length...the greatest length measured in a straight line parallel to the longitudinal axis, excluding the stem.**

## 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 or “permanent” defects are those that do not change during storage or shipment (e.g., shape and scars).

Report factors noted with **(C)** as **CONDITION** on market certificates. Condition defects are factors subject to change during shipment or storage, such as bruising, discoloration, shriveling, and decay.

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

## BLOSSOM END ROT (C)

Blossom End Rot is a physiological disease that can affect peppers. It is associated with calcium deficiency in the soil and sporadic water fluctuations. It first appears as small watersoaked spots near the blossom end. The spots enlarge into smooth, sunken dry lesions that become light brown to brownish black in color.

In the U.S. Grade Standards for Peppers (Other Than Sweet Peppers), Blossom End Rot is a free from defect in the U.S. Fancy grade.

## Scoring Guide

**Injury:** When present in any amount.

**Damage:** When aggregate area exceeds the area of a circle 3/8 inch in diameter. On Other Peppers that are less than 1/2 inch in diameter and less than 1 inch in length, score when the aggregate area exceeds 5% of the surface.

**Serious damage:** When aggregate area exceeds the area of a circle 3/4 inch in diameter. On Other Peppers that are less than 1/2 inch in diameter and less than 1 inch in length, score when the aggregate area exceeds 10% of the surface.

## BRUISING (C)

Bruising may occur due to rough handling, movement of the peppers in a slack pack, or excessively tight packs. Bruising is characterized by a depressed or flattened area that may have a discolored, whitish, or translucent appearance.

## Scoring Guide

**Injury:** When aggregate area exceeds 5% of the surface.

**Damage:** When aggregate area exceeds 10% of the surface.

**Serious Damage:** When aggregate area exceeds 15% of the surface.

## COLOR (Q & C)

Other Peppers do not have a color requirement. However, a short concise color description may be reported in the "Remarks" or "Other" sections to give a clearer picture of the lot. Examples: "Mostly turning red to red, many green," or "Mostly yellow, some both orange and red."

- Even though there is no color requirement, an applicant may specify color in connection with the grade, provided at least 90% of the peppers show any amount of specified color. When color is specified, report color with the grade: "Fails to grade U.S. No. 1 Yellow account condition" or "U.S. No. 1 Green." In remarks state: "Applicant specified lot as yellow color (or green color, or whatever the case may be).
- Unlike Sweet Peppers, when a grade statement does not include color, do not assume the peppers are green.

- In addition, unlike Sweet Peppers, Other Peppers do not have a 10% allowance for off-color. When color is specified, off-color is scored against the 10% total tolerance.
- Never score turning color peppers in a green Other Pepper lot, since all colors, including green, are specified colors. However, turning color may be reported in the “Remarks” or “Other” sections in general terms or, when requested by the applicant, in percentages. Example: “Most peppers green, many turning red color affecting 10 to 50 % of surface, not affecting grade, reported at applicant’s request,” or (when requested) “16 to 59%, average 40% turning red color affecting 10 to 50% of surface, not affecting grade. Percentages reported at applicant’s request.”

### **COLOR APPLICATION SCENARIOS**

The following scenarios based on a U.S. No. 1 grade.

**Scenario 1:** You have been requested to perform a grade inspection on Jalapeno peppers. The applicant specifies that the peppers are green. You find that most of the peppers are turning red color. Should you score the turning red peppers?

*Answer:* No. The Standards for Grades of Peppers (Other Than Sweet Peppers) states that the applicant may specify color in connection with the grade provided at least 90% of the peppers show any amount of specified color. In this case, all the peppers show the specified green color; therefore, do not score them. However, since color was specified, include a color description on the notesheet and certificate such as “Many green, mostly turning red color, affecting 10 to 33% of surface, not affecting grade, reported at applicant’s request.”

**Scenario 2:** You are performing a grade inspection on Other Peppers of unknown type. The cartons are not marked and the inspection request did not specify color. The peppers have similar varietal characteristics but are full green, yellow, orange, and red color (no turning). How would you handle the variation in color?

*Answer:* Depends. First, ask the applicant. A) If color is not specified, you do not need to report color. However, as a courtesy, you may report color in the “Remarks” or “Other” sections, such as “Many peppers green color, some yellow, some orange, few red.” B) If color is specified (let’s say it’s green), score the other colors as “Quality - Off-color peppers in a green lot” or “Quality - Yellow, orange, & red peppers in a green lot.” In the “Remarks” or “Other” sections state “Applicant specified lot as green color.” The lot would meet or fail to meet “U.S. No. 1 Green.”

## **CRUSHED, BROKEN, OR SPLIT (C)**

Rough handling or a very tight pack may cause crushed, broken, or split peppers. The fleshy walls of these peppers have been penetrated with openings or punctures making them free from defects in all grades.

### **Scoring Guide:**

**Always serious damage:** Free from; any amount. When encountering abnormal amounts, report on the certificate the location in the container or load.

## **DIRT/CLEANNES (Q)**

There are no cleanness requirements for Other Peppers. Cleanness refers to dirt or other foreign material affecting the surface of the individual pepper. Use the following terms to describe the degree of cleanness:

**Clean:** Practically free from dirt or other foreign material.

**Fairly clean:** Reasonably free (95% or more of surface) from dirt or other foreign material.

**Dirty:** Scorable as defined by injury, damage, and serious damage.

NOTE: Do not use “slightly dirty” to describe the degree of cleanness on peppers.

### **Scoring Guide**

**Injury:** Dirty when aggregate area exceeds 5% of the surface.

**Damage:** Dirty when aggregate area exceeds 10% of the surface.

**Serious Damage:** Dirty when aggregate area exceeds 15% of the surface.

## **DISCOLORATION (Q OR C)**

### **INTERNAL DISCOLORATION (C)**

Discoloration may affect the flesh inside the cavity.

### **Scoring Guide**

**Injury:** When slightly affecting the interior flesh of the pepper.

**Damage:** When materially affecting the interior flesh of the pepper.

**Serious damage:** When seriously affecting the interior flesh of the pepper.

NOTE: Do not score discolored or dried seeds. May report at applicant's request.

### **SURFACE DISCOLORATION (C)**

Surface discoloration may be caused by many factors including transit rubbing. It may appear as non-characteristic tan or darker colors affecting the skin of the pepper.

Discoloration could also appear as light to dark yellow spots. These spots may or may not be sunken, and are more prevalent on colored peppers. If the spots are sunken or have discolored underlying flesh, see the [Sunken Discolored Area](#) section.

#### **Scoring Guide**

**Injury:** When aggregate area exceeds 5% of the surface.

**Damage:** When aggregate area exceeds 10% of the surface.

**Serious Damage:** When aggregate area exceeds 15% of the surface.

### **SILVERY WHITE DISCOLORATION (Q)**

Silvery white discoloration appears as a diffused or solid silvery white area. This defect affects all colors of peppers, but is less common on green ones.

#### **Scoring Guide**

**Injury:** When aggregate area exceeds 5% of the surface.

**Damage:** When aggregate area exceeds 10% of the surface.

**Serious Damage:** When aggregate area exceeds 15% of the surface.

### **FIELD FROST INJURY (Q)**

Field frost injury first shows a dark discoloration. More severe cases show a yellowish brown discoloration under the outer skin, which may penetrate the fleshy wall.

#### **Scoring Guide**

**Injury:** When the aggregate area exceeds 5% of the surface.

**Damage:** When the aggregate area exceeds 10% of the surface.

**Serious damage:** When the aggregate area exceeds 15% of the surface.

NOTE: Score less of the surface when peeling and feathering.

### **DARK OR BLACK AREAS**

Some lots may show peppers with very dark or black areas blending into the skin color. This coloration usually starts at the blossom end and may cover a considerable portion of the pepper surface. This is a pigmentation of the pepper and does not progress. It is thought to be a varietal characteristic; therefore, do not score against any U.S. grade. If requested by the applicant to include a description of the black coloration on the inspection certificate, report it in the “Remarks” or the “Other” sections using general terms, followed by, “not affecting grade, reported at applicant’s request.”

Do not confuse dark or black areas with sooty mold, which can be easily scraped off with a fingernail or knife (see section on Sooty Mold).

### **BLACK STEMS**

Do not score dark or black color on stems unless decay is present. The stem color may be reported in the “Remarks” or “Other” sections in general terms at applicant’s request. Example: “Most stems turning black color, many black, reported at applicant’s request, not affecting grade.”

## **FIRMNESS (C)**

Other Peppers are required to be “firm.”

**§51.1289 Firm...the pepper is not soft or pliable, although it may yield to slight pressure.**

The determination of firmness for peppers is somewhat different than that of other vegetables and is more difficult to gauge. Peppers, consist of partly empty shells with the seed bearing portion (placenta) not in contact with the walls, but connected by a thin membrane. The resistance to pressure is based entirely on the condition and thickness of the walls. In fact, wall thickness may be the predominating factor in determining the resistance to pressure. Do not report peppers as “soft” due to thin walls.

### **Scoring Guide**

**Always serious damage:** Report peppers failing to meet the requirements of firm as “Soft” or “Flabby,” according to the facts, and score them as serious damage.

## **FREEZING OR FREEZING INJURY (C)**

Use the term “frozen” only when ice crystals are present. Frozen peppers will be “dull, glassy, and translucent” in comparison to unaffected peppers. Freezing is a free from defect in all grades of Other Peppers.

“Freezing injury” is the term used when it is evident that the peppers have been frozen, but are not in a frozen condition at the time of inspection (thawed out). The affected peppers may be flabby, watery, and/or translucent. Freezing injury is a free from defect in all grades of Other Peppers.

Use the following procedures when reporting freezing or freezing injury:

- Record pulp temperatures taken at various locations.
- Determine and record extent of the injury in the load.
- Determine and record the 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, record the fact. For example, “Freezing injury so located as to indicate occurrence after packing but not in present location,” or “Freezing injury so located as to indicate freezing occurred in trailer.”

## **HAIL/MECHANICAL (Q & C)**

Hail and mechanical (cuts, skin breaks) are free from defects in the U.S. Fancy grade.

### **Scoring Guide:**

**Injury:** When present in any amount.

**Damage:** When aggregate area exceeds the area of a circle 3/8 inch in diameter. On Other Peppers that are less than 1/2 inch in diameter and less than 1 inch in length, score when the aggregate area exceeds 5% of the surface.

**Serious damage:** When aggregate area exceeds the area of a circle 3/4 inch in diameter. On Other Peppers that are less than 1/2 inch in diameter and less than 1 inch in length, score when the aggregate area exceeds 10% of the surface.

**NOTE:** Score fresh cuts or skin breaks as a condition factor en route or at destination.

## INSECTS/WORMS (Q OR C)

Other Peppers tend to be more pest resistant than Sweet Peppers due to the chemical capsaicin. Natural and organic pesticides, containing capsaicin, are made from juices of crushed hot peppers.

### Scoring Guide

#### Evidence of insect or worm feeding

**Injury:** When insect or worm feeding slightly affects the appearance.

**Damage:** When insect or worm feeding materially affects the appearance.

**Serious damage:** When insect or worm feeding seriously affects the appearance, or when any amount of feeding penetrates the fleshy wall, or when one or more attached worms show evidence of feeding.

#### Insects or worms present with no evidence of feeding

When there is no evidence of insect feeding and there are more than 5 insects present, report as "Insects" and score against the total tolerance for all U.S. grades.

When one or more attached worms are present with no evidence of feeding, do not score. However, mention their presence on the notesheet and certificate and report as not affecting grade.

NOTE: Report fresh feeding and live insects or worms as condition. When dead, report as quality. When either live and dead insects or worms are present, report as condition.

## MATURITY (Q)

Other Peppers in all grades are required to be mature.

**§51.3276 Mature...the pepper has reached the stage of development that will withstand normal handling and shipping.**

Mature peppers are firm and have well developed hard seeds. Immature peppers may have soft, pliable, thin-fleshed, pale colored walls, and seeds that are soft and underdeveloped.

### Scoring Guide

**Always serious damage:** Report Other Peppers that do not meet the requirements of mature as immature and score as serious damage.



## **MOLD (C)**

### **SURFACE MOLD**

Lots subjected to high humidity or moisture may show white to gray, or black surface mold, which may dissipate when exposed to drier air. Surface mold that does not affect the appearance can be described and reported at applicant's request.

#### **Scoring Guide**

**Injury:** When the aggregate area exceeds 5% of the surface.

**Damage:** When the aggregate area exceeds 10% of the surface.

**Serious damage:** When the aggregate area exceeds 15% of the surface.

NOTE: Greater or lesser areas may be allowed depending on the color and concentration of the mold. Black heavily concentrated mold would be allowed lesser area than gray and slightly concentrated surface mold.

### **INTERNAL MOLD**

Mold may affect the flesh inside the cavity.

#### **Scoring Guide**

**Injury:** When slightly affecting the interior flesh of the pepper, or when more than slightly affecting the seeds.

**Damage:** When materially affecting the interior flesh or seeds of the pepper.

**Serious damage:** When seriously affecting the interior flesh of the pepper. However, when mold only affects the seeds, do not score as serious damage.

## **PITTING (C)**

Pitting may occur when peppers are subjected to windblown sand or dirt while still in the field. It is progressive and usually becomes prevalent after packing. Pitting may also occur when peppers are held in storage at low, but not freezing temperatures for an extended period. Slightly affected peppers may develop only a few scattered pits, but severely affected ones may have most of the surface displaying a "sheet-pitting" affect.

#### **Scoring Guide**

**Injury:** When aggregate area exceeds 5% of the surface.

**Damage:** When aggregate area exceeds 10% of the surface.

**Serious damage:** When aggregate area exceeds 15% of the surface.

## **PULLED STEMS (Q)**

When peppers are improperly clipped or the pod is pulled sharply from the plant, a tear or rip may occur, usually pulling the stem and part of the calyx away.

### **Scoring Guide**

**Serious damage:** Score only when a definite break occurs in the pepper wall.

## **SCARS (Q)**

There are varieties of Other Peppers, particularly the Jalapeno, that tend to develop what the trade calls “dry lines” or “heat marks.” These longitudinal striations or corky cracks resemble skin checks and are actually scars. The scars may be an indication of heat intensity, but the data is inconclusive. In the market there are those who desire the presence of these scars and those who do not. However, the standards for Other Peppers consider scars a defect and provide the following scoring guide:

### **Scoring Guide**

**Injury:** When aggregate area exceeds 5% of the surface.

**Damage:** When aggregate area exceeds 10% of the surface.

**Serious damage:** When aggregate area exceeds 15% of the surface.

## **SHAPE (Q)**

Other Peppers have the following requirements for shape:

- **U.S. Fancy:** Well shaped.
- **U.S. No. 1:** Fairly well shaped.
- **U.S. No. 2:** Not seriously misshapen.

The standards apply to all types of Other Peppers. When determining shape, consider the characteristics of the variety and describe using the following terms:

**§51.1290 Well shaped...the pepper is not more than slightly curved, slightly indented or slightly misshapen for the variety.**

**§51.2191 Fairly well shaped...the pepper may be more than slightly indented or curved, or is not decidedly crooked, constricted or deformed for the variety.**

**§51.1292 Not seriously misshapen... the pepper is not badly indented, crooked, constricted or otherwise badly deformed for the variety.**

### **Scoring Guide**

**Injury:** When failing to meet the requirements of well shaped, report as “not well shaped” against the total tolerance for the grade.

**Damage:** When failing to meet the requirements of fairly well shaped, report as “misshapen” against the total tolerance for the grade.

**Serious damage:** When failing to meet the requirements of not seriously misshapen, report as “seriously misshapen” against the total tolerance for the grade.

## **SHRIVELING (C)**

Shriveling is a common condition factor at destination on Other Peppers. However, there are varieties of Other Peppers that “appear” crinkled or shriveled, but on closer examination, the walls are crisp, turgid, with no movement of skin. Do not confuse shriveling with this wrinkled characteristic on certain varieties such as Cubanelle types. When shriveling is present, use the following scoring guide:

### **Scoring Guide**

**Injury:** When aggregate area exceeds 5% of the surface.

**Damage:** When aggregate area exceeds 10% of the surface.

**Serious damage:** When aggregate area exceeds 15% of the surface.

## **SIMILAR VARIETAL CHARACTERISTICS (Q)**

Similar varietal characteristics, except when specified as mixed varieties and/or colors, is a requirement in all grades of Other Peppers.

**§51.1288 Similar varietal characteristics...each pepper is of the same type and shape.**

### **Scoring Guide**

Report peppers that fail to meet the requirements of similar varietal characteristics as “dissimilar varietal characteristics” and score against the total tolerance in all grades.

## SOOTY MOLD (Q)

Sooty mold is caused by a fungus that appears as a black coating on the surface of the pepper. The fungus obtains its nourishment from insect “honeydew.” Honeydew is a sweet, clear, sticky substance secreted by insects such as aphids, mealy bugs, scale, and whiteflies. The honeydew drops from the insects to the plant. Wind-blown sooty mold spores stick to the honeydew and begin to germinate. Sooty mold may occur as light deposits scattered over the surface of the pepper or as heavily concentrated areas on the shoulders and calyxes. The mold can be easily scraped off with a fingernail or knife. Normal washing procedures do not entirely remove fungus deposits. Do not confuse sooty mold with dark or black coloration, which is a skin pigmentation and cannot be removed (see [Discoloration: Dark or Black Areas](#) section).

### Scoring Guide

**Injury:** When aggregate area exceeds 5% of the surface.

**Damage:** When aggregate area exceeds 10% of the surface.

**Serious damage:** When aggregate area exceeds 15% of the surface.

NOTE: Allow less surface area when dark and heavily concentrated. For example, if sooty mold is black and heavily concentrated around the shoulders and calyx, it may be materially detracting (scorable for damage) even though it does not exceed 10% of the surface. Also, insects, such as aphids, may be present. If the amount of sooty mold is not scorable, yet there are more than 5 insects present, score as Insect Injury. If both are present in scorable amounts, choose the more severe of the two.

## SUNBURN (Q)

Sunburn causes yellow areas and in severe cases the wall of the affected area may be somewhat brittle and slightly thinner than the remainder of the pepper. Sunburn is typically found on the shoulders or sides of Other Peppers.

### Scoring Guide

**Injury:** When aggregate area exceeds 5% of the surface.

**Damage:** When aggregate area exceeds 10% of the surface.

**Serious damage:** When aggregate area exceeds 15% of the surface.

## SUNKEN DISCOLORED AREAS (C)

Injury to the pepper skin during harvesting, packing, and shipping may result in tiny punctures on the skin, causing loss of moisture. This injury is practically invisible prior to shipping, but may become discolored and/or sunken in transit within a few days after reaching the market.

Peppers, particularly non-green ones, may show light to deep yellow spots, which may darken to brown and become sunken. The underlying flesh may be white, yellow, or brown color. If the spots are not sunken, see the [Surface Discoloration](#) section.

### Scoring Guide

**Injury:** When slightly detracting from the appearance.

**Damage:** When materially detracting from the appearance.

**Serious damage:** When seriously detracting from the appearance.

## SUNSCALD (Q)

Other Peppers of all grades are required to be free from sunscald. Sunscald appears as sunken areas, which become tan or creamy-white, and is usually located on the sides or upper half of the pepper. Often the skin will become thin, dry, and parchment-like.

### Scoring Guide

**Always serious damage:** Score any amount of sunscald against the 5% serious damage tolerance in each U.S. grade.

## DECAY (C)

The major post-harvest decays of Other Peppers are Alternaria Rot, Gray Mold Rot (Botrytis), and Bacterial Soft Rot. Phytophthora Rot may occur if the peppers are exposed to prolonged periods of heavy rainfall prior to harvest.

Do not report the type of decay on the certificate. However, report the degree of advancement as early, moderate, or advanced stages using general terms.

**NOTE: Do not combine (add together) stem decay and decay affecting walls and/or calyxes.** When both stem decay and decay affecting walls and/or calyxes are present, report them on separate columns on the notesheet and on separate lines on the certificate (See Appendix I Example # 3 [Notesheet Back](#) and [Certificate](#), and Example # 4 [page 1](#) and [page 2](#)).

## **DECAY AFFECTING STEMS**

Do not confuse black or dark discolored stems for decay. Score as decay when the surface sloughs off or disintegrates upon touch (see [Black Stems](#) section).

### **Scoring Guide**

**Always serious damage:** Score stem decay against the 5% serious damage tolerance in the U.S. Fancy and U.S. No. 1 grades. Score as serious damage against the restrictive 5% tolerance for “peppers affected by sunscald or affected by decay affecting stems only” in the U.S. No. 2 grade. Report as “Decay affecting stems” or “Stem decay.”

## **DECAY AFFECTING CALYXES AND/OR WALLS**

### **Scoring Guide**

**Always serious damage:** Score decay affecting the calyxes and walls against the 2% tolerance for “Decay affecting calyxes and/or walls.” Decayed seeds in the cavity are also scored against the 2% tolerance for decay.

# APPENDIX I – NOTESHEET AND CERTIFICATE EXAMPLES

## EXAMPLE 1: FV-184 NOTESHEET

INSPECTION STARTED: M M D D Y Y		0 2 1 2 1 5		HOUR Min. A/P		0 1 : 0 0 P M		U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE FRUIT AND VEGETABLE DIVISION  <b>FEDERAL-STATE INSPECTION NOTESHEET</b>											
INSPECTION COMPLETED: M M D D Y Y		0 2 1 2 1 5		HOUR Min. A/P		0 2 : 0 0 P M													
APPLICANT: FLORIDA PEPPER GROWERS, LLC.					CITY STATE: GLADE, FL			PL: NONE											
INSPECTION POINT: SAME AS APPLICANT								OTHER ID: PO. 5556											
CONVEYANCE NO.: LOT INSPECTION								TYPE: CERTIFICATE NO.: EXAMPLE # 1											
PRODUCT/VARIETY, Number & Size of Container, Description of Product (Brand, Markings, Size, etc.) Grade Marked: SWEET PEPPERS: CENTRAL FLORIDA BRAND FLORIDA PEPPER GROWERS, LLC. GLADE, FL 1 BU. PRODUCE OF U.S.A.																			
840 CARTONS																			
COUNT	DEFECTS						SIZE		ADDITIONAL INFORMATION				CWT: 210						
	SAMPLE SIZE	TOTAL DEFECTS	INCLUDING			RESTRICTIVE TOLERANCES	ADDITIONAL TOLERANCES	DESCRIPTION OF DEFECTS	MIN. 2" DIA.	MAX. 2-1/2" LENG.	COUNT / CARTON	FIRMNESS	FULL GREEN COLOR	MATURE GREEN	SHAPE	FEE \$	OT \$	EXPENSES \$	TOTAL \$
			UNDERSIZE	RANGE " DIA.	UNDERSIZE														
		UNDERSIZE	UNDERSIZE	UNDERSIZE															
74	3	4	1	1	0		SCARS	INSECT	0	1	74	F	Y	Y	WS-FWS	APPLICANT SPECIFIED			
72	2	3	0	0	0		SCARS		0 1/4	0 2/4	72	✓	✓	✓	✓	2 INCH MIN. DIAMETER			
68	2	3	0	0	0		SCARS		0 TO 0	0 TO 68	68	✓	✓	✓	✓	& REQUESTED AVERAGE			
75	4	5	2	3	0		SCARS	BRUISING	1 3/4	1 4	75	✓	✓	✓	✓	COUNT OF PEPPERS			
77	4	5	0	0	0		BRUISING	SCARS	2 3 IN.	1 1 IN.	77	✓	✓	✓	✓	PER CARTON.			
71	1	1	1	1	0		INSECT		0 DIA	0 L	71	✓	✓	✓	✓				
74	2	3	0	0	0		SCARS		0	3 4	74	✓	✓	✓	✓	UNDERSIZE WITHIN			
73	2	3	0	0	0		BRUISING		1 1	0	73	✓	✓	✓	✓	TOLERANCE.			
8	27	5		0					5	7	584								
	(3)	(1)		(X)					(1)	(1)	(73)					COUNT RANGES 68 TO 77, AVERAGE 73 PEPPERS / CARTON.			
																U.S. NO. 1, 2 INCH MIN. DIAMETER			
																WS-FWS = WELL SHAPED TO FAIRLY WELL SHAPED			
INSPECTOR'S SIGNATURE: <i>I. Am Inspector</i>								DATE: 2/12/2015				PAGE 1 OF 1							

FV-184-13 (2/94)

# EXAMPLE 1: FV-184 CERTIFICATE

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

S -

## FEDERAL-STATE INSPECTION CERTIFICATE

SUBLOT

INSPECTION STARTED:		M M D D Y Y 0 2   1 2   1 5	Hour Min. 0 1 : 0 0	A/P P 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 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
INSPECTION COMPLETED:		M M D D Y Y 0 2   1 2   1 5	Hour Min. 0 2 : 0 0	A/P P M	
APPLICANT: FLORIDA PEPPER GROWERS, LLC.			CITY/STATE: GLADE, FL		PLI: NONE
INSPECTION POINT: SAME AS APPLICANT			OTHER ID:		PO. 5556
CONVEYANCE NO. LOT INSPECTION			TYPE:		NOTESHEET NO.: EXAMPLE # 1
PRODUCT/VARIETY	NUMBER AND SIZE OF CONTAINER	DESCRIPTION OF PRODUCT (Brand, Markings, Size, Quality/Condition, etc.)		GRADE	
SWEET PEPPERS	840 CARTONS	CENTRAL FLORIDA BRAND 1 BU.		U.S. NO. 1, 2 INCH MIN. DIAMETER	
		1-3/4 TO 3-1/2 INCHES DIAMETER			
		2-1/4 TO 4 INCHES LENGTH			
		UNDERSIZE WITHIN TOLERANCE.			
		GRADE DEFECTS RANGE 1 TO 5%, AVERAGE 3%, INCLUDING 1% SERIOUS DAMAGE, CONSISTING OF SCARS, BRUISING, AND INSECTS.			
		NO DECAY.			
		COUNT RANGES 68 TO 77, AVERAGE, 73 PEPPERS PER CARTON.			
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					
<b>FOR DATA ENTRY ONLY</b>				REMARKS:	
CORRECTS FV-184 CERTIFICATE NUMBER				APPLICANT SPECIFIED 2 INCH MIN.	
APPLICANT				DIAMETER AND REQUESTED AVERAGE COUNT	
21 X X X X X X X X				OF PEPPERS PER CARTON.	
CWT	ON-SITE HOURS	I, the undersigned, a duty 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.		FEE \$	ESTIMATED TOTAL
INSPECTED BY	O. T. (hrs)			INSPECTOR'S SIGNATURE	
	TRAVEL MILES	DATE ISSUED	EXP. \$		
0 0 0	O. T. (hrs)		2/12/2015		\$\$\$\$
	OTHER				

FV-184 (10-93) (Previous versions may be used)

Shipping Point and Market Inspection Instructions for Peppers (March 2016)



## EXAMPLE 2: FV-300 NOTESHEET (FRONT)

QUALITY & CONDITION		APPLICANT NUMBER		D: NUMBER SIZE UNIT		C: NUMBER SIZE UNIT		B: NUMBER SIZE UNIT		A: NUMBER SIZE UNIT		DEFECT CODES		CONTINUOUS		ACTION			
Asstly	INSP. BY:	LOT SRCHG:	COND. HALF	COND. FULL	COND. HALF	COND. FULL	COND. HALF	COND. FULL	COND. HALF	COND. FULL	COND. HALF	COND. FULL	COND. HALF	COND. FULL	COND. HALF	COND. FULL	COND. HALF	COND. FULL	
O.T. (hrs)		MILES		HOURS		MINUTE		MINUTE		MINUTE		MINUTE		MINUTE		MINUTE		MINUTE	
CARRIER or LOT IDENTIFICATION:				LOADING:				INSPECTION NOTESHEET				U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE FRUIT & VEGETABLE DIVISION							
L O T 1 2 3 3 2 1				Loaded- LO Pty Unlded- PU UNLOADED- UL Lot Inspn - LI				CERTIFICATE NUMBER: <b>EXAMPLE # 2</b>											
PREFIX NUMBER STATE				APPLICANT				Inspection STARTED:				m m d d y y Hour Min. A/P							
Carrier or LOT IDENTIFICATION:				Additional Lot ID:				0 2 0 9 1 5				0 8 : 2 5 A M							
Carrier Type/ Name:				Refrigeration Unit:				Inspection Completed:				m m d d y y Hour Min. A/P							
ON OFF				Doors: OPEN CLOSED				0 2 0 9 1 5				0 9 : 4 0 A M							
Condition of Carrier:				APPLICANT: PIPER PEPPERS CORP.				Address: SOMEWHERE, NY				SHIPPER: FRESH DELIVERY, INC.							
INSPECTION SITE: APPLICANT'S WAREHOUSE				Address: SOMEWHERE, CA															
A: PRODUCT: SWEET PEPPERS				BRANDS/MARKS: "PRETTY PEPPER"															
NUMBER OF CONTAINERS: 315 CARTONS				INSP. COUNT: Y				NATIONAL PEPPER PACKERS ASSOC. ANYWHERE, CA											
TEMPERATURES: 39 TO 42°F				PRODUCE OF U.S.A. 11 LBS JUMBO YELLOW															
B: PRODUCT: SWEET PEPPERS				"PRETTY PEPPER" NATIONAL PEPPER PACKERS															
NUMBER OF CONTAINERS: 245 CARTONS				INSP. COUNT: Y				ASSOC. ANYWHERE, CA PRODUCE OF U.S.A. 11 LBS											
TEMPERATURES: 40 TO 43°F				JUMBO ORANGE															
C: PRODUCT: OTHER PEPPERS				"FLAME" HOT JOSE PACKING CO. SOMEPLACE, MX															
NUMBER OF CONTAINERS: 54 CARTONS				INSP. COUNT: Y				PRODUCE OF MEXICO 11 LBS JALAPENO											
TEMPERATURES: 42 TO 45°F																			
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)

Shipping Point and Market Inspection Instructions for Peppers (March 2016)

**EXAMPLE 2: FV-300 NOTESHEET (BACK)**

A		B		C		D							
Pack: WELL FILLED		Pack: WELL FILLED		Pack: WELL FILLED		Pack: <b>EXAMPLE # 2</b>							
Size: 2 3/4 - 5, MO 3 - 4" L 3 - 4" DIA		Size: 2 3/4 - 5, MO 3 - 4" L 3 - 4" DIA		Size: 2-1/2 TO 4" L UNDERSIZE W/IN TOL.		Size: /							
SCORESHEET													
PLI Number	Other I.D.	TEMP.	Sample	QUALITY SCARS		DK	BRUISING		QUALITY OFF-COLOR	UNDER 2-1/2" L/DIA	LENGTH "	DIA "	
(A) NONE	YEL	41°F	20CT	1 (5)	0	0	1 (5)	0	5 (25)	0	3-4 1/2	3-4	
NONE	"	39	20	0	0	1 (5)	2 (10)	1 (5)	0	0	3 1/2-5	3-4	
NONE	"	42	21	1 (5)	0	0	0	0	1 (5)	0	2 3/4-4	3-4	
			3	10	0	5	15	5	30	0			
				(3)	(X)	(2)	(5)	(2)	(10)	(X)	MOSTLY		
						E		0-10			0-25	3-4" L	
	MN1 YELLOW					WAL					G YEL		
											F GREEN		
				QUALITY INSECT		DK	CRUSHED & BROKEN	TURNING ORANGE	UNDER 2-1/2" L/DIA	LENGTH "	DIA "		
(B) NONE	ORAN	40°F	22CT	1 (5)	0	0	1 (5)	14 (64)	0	2 3/4-4	3-4		
NONE	"	43	20	0	0	0	2 (10)	6 (30)	0	3 1/2-5	3-4		
NONE	"	43	21	0	0	0	0	11 (52)	0	3-4 1/2	3-4		
			3	5	0	0	15	146	0				
				(2)	(X)	(X)	(5)	(49)	(X)	MOSTLY			
							0-10				3-4" L		
	MN1 ORANGE												
				QUALITY SCARS		DK	TURNING RED	SHRIVEL	UNDER 3" L	LENGTH "			
(C) NONE	HOT	44°F	71CT	31 (44)	25 (35)	0	(20)	14	6 (8)	2 (3)	(7)	5	2 1/2-4
NONE	HOT	42	50	22 (44)	17 (34)	0	(34)	17	2 (4)	0	(8)	4	2 1/2-4
NONE	HOT	45	50	16 (32)	10 (20)	0	(10)	5	3 (6)	1 (2)	(4)	2	2 1/2-4
			3	120	89	0	64	18	5	19			
	FN1 GREEN, 3" MIN LENGTH ACCOUNT Q			(40)	(30)	(X)	(21)	(6)	(2)	(6)			
REMARKS / RESTRICTIONS / CP: LOT B: RANGE AND AVERAGE OF TURNING ORANGE COLOR DETERMINED AND REPORTED AT APPLICANT'S REQUEST. LOT C: APPLICANT SPECIFIED GREEN COLOR AND 3 INCH MINIMUM LENGTH.													
CARLOT Basis:	\$\$\$\$	REPORTED TO:	TERRY		INSPECTED BY:								
HOURLY Basis:		DATE:	02/09/15	TIME:	10:00 AM	<i>I. Am. Inspector</i>							
TRAVEL Expenses:		REQUESTED BY:	MARTHA		ASSISTED BY:								
EXPENSES:		DATE:	02/09/15	TIME:	6:00 AM								
EST. TOTAL:	\$\$\$\$												

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

## EXAMPLE 2: FV-300 CERTIFICATE

CARRIER OR LOT IDENTIFICATION				Loading		Applicant:		U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE			
L O T		1 2 3 3 2 1		Loaded - LO Pty Unit - PU Unloaded - UL Lot Insp - LI		PIPER PEPPERS CORP.		INSPECTION CERTIFICATE <b>EXAMPLE # 2</b>			
PREFIX		NUMBER		STATE		Address: SOMEWHERE, NY					
Carrier / Lot ID Stated by: APPLICANT				Additional Lot ID:		Shipper: FRESH DELIVERY, INC.		m m d d y y hour min A/P 0 2 0 9 1 5 0 8 2 5 A M			
Carrier Type / Name:						Address: SOMEWHERE, CA					
Refrigeration Unit: <input type="checkbox"/> On <input type="checkbox"/> Off				Doors: <input type="checkbox"/> Open <input type="checkbox"/> Closed		Insp. Site: APPLICANT'S WAREHOUSE					
LOT	TEMPERATURES		Product:		Brand / Markings:		Origin	Lot ID:	Number of Containers:	Insp count	
A.	39	to 42	SWEET PEPPERS		"PRETTY PEPPER" 11 LBS JUMBO		C   A	YELLOW	315 CARTONS	Y	
B.	40	to 43	SWEET PEPPERS		"PRETTY PEPPER" 11 LBS JUMBO		C   A	ORANGE	245 CARTONS	Y	
C.	42	to 45	OTHER PEPPERS		"FLAME" 11 LBS		M   X	JALAPENO	54 CARTONS	Y	
D.		to									
L O T	AVERAGE DEFECTS		including DAMAGE SER. DAM.		including SER. DAM. V.G. Damage		OFFSIZE / DEFECTS		OTHER		
		%		%		%					
A	03	%	00	%	/	%	QUALITY - SCARS	LOTS A AND B: 2-3/4 TO 5, MOSTLY 3 TO 4 INCHES IN LENGTH.			
	05	%	02	%	/	%	BRUISING (0 to 10%)	3 TO 4 INCHES IN DIAMETER.			
	02	%	02	%	/	%	DECAY, EARLY STAGES AFFECTING WALLS	NO UNDERSIZE.			
	10	%	04	%	/	%	CHECKSUM	LOT A: GENERALLY YELLOW, FEW GREEN COLOR, NOT AFFECTING GRADE.			
B	02	%	00	%	/	%	QUALITY - INSECTS	LOT B: 30 TO 64%, AVERAGE 49% TURNING ORANGE COLOR, NOT AFFECTING GRADE.			
	05	%	05	%	/	%	CRUSHED AND BROKEN (0 to 10%)	AFFECTING GRADE.			
	00	%	00	%	/	%	DECAY	2-1/2 TO 4 INCHES IN LENGTH.			
	07	%	05	%	/	%	CHECKSUM	UNDERSIZE WITHIN TOLERANCE.			
C	40	%	30	%	/	%	QUALITY - SCARS (32 to 44%)				
	06	%	02	%	/	%	SHRIVELING (4 TO 8%)				
	00	%	00	%	/	%	DECAY				
	46	%	32	%	/	%	CHECKSUM				
		%		%	/	%					
		%		%	/	%					
GRADE: LOT A: U.S. NO. 1 YELLOW; LOT B: U.S. NO. 1 ORANGE; LOT C: FAILS TO GRADE U.S. NO. 1 GREEN, 3 INCH MIN LENGTH ACCOUNT QUALITY.											
REMARKS: LOT B: RANGE AND AVERAGE OF TURNING ORANGE COLOR DETERMINED AND REPORTED AT APPLICANT'S REQUEST.											
LOT C: APPLICANT SPECIFIED GREEN COLOR AND 3 INCH MINIMUM LENGTH.											
<b>WARNING:</b> 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.				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				ESTIMATED TOTAL			
				Inspector's Signature <i>I. Am Inspector</i>				Market Office: WASH / BALTIMORE		\$\$\$\$	

FORM FV-300 (10-90) Replaces FV-303 (4-86) and FV-306 (1-90) which are obsolete

Shipping Point and Market Inspection Instructions for Peppers (March 2016)

### EXAMPLE 3: FV-300 NOTESHEET (FRONT)

R. EVERSES/ S. JUSTINIS/ CONTAINER NO. 21 ACTION FV-300 CERTIFICATE NUMBER CONTINUES	A: NUMBER SIZE UNIT B: NUMBER SIZE UNIT C: NUMBER SIZE UNIT D: NUMBER SIZE UNIT	QUALITY & COND. FULL HALF COND. HALF FULL COND. HALF LOT BROHG INSP. BY: \$ Ass'd by:	O.T. (HRS) MILES HOURS O.T. (MINS)	DEFECT CODES A B C D	PURPOSE PRODUCT TYPE CWT M M M M
<b>CARRIER or LOT IDENTIFICATION:</b> I X B Z 7 5 0 4 5 0 PREFIX NUMBER STATE		<b>LOADING:</b> Loaded- LO Paly Unload- PU UNLOADED- UL Lot Inspn.- LI		<b>INSPECTION NOTESHEET</b> U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE FRUIT & VEGETABLE DIVISION	
Carrier or LOT IDENTIFICATION: INSPECTOR		Inspection STARTED: m m d d y y Hour Min. A/P 0 4 1 6 1 4 0 6 : 4 5 A M		CERTIFICATE NUMBER: <b>EXAMPLE # 3</b>	
Additional Lot ID: PO. 103838		Inspection Completed: m m d d y y Hour Min. A/P 0 4 1 6 1 4 0 7 : 4 0 A M		APPLICANT: ROBERT'S VEG SHACK, INC.	
Carrier Type/ Name: MECH. REFRIG. TRAILER		Refrigeration Unit: <input checked="" type="checkbox"/> ON <input type="checkbox"/> OFF		Doors: <input type="checkbox"/> OPEN <input checked="" type="checkbox"/> CLOSED	
Condition of Carrier:		Address: ANYWHERE, NJ		SHIPPER: GREAT GREEN PEPPER CORP.	
INSPECTION SITE: APPLICANT'S STORE		Address: SOMEWHERE, CA		Address:	
A : PRODUCT: SWEET PEPPERS NUMBER OF CONTAINERS: 640 CARTONS INSP. COUNT: YES TEMPERATURES: 41 TO 46°F		BRANDS/MARKS: "FANCY GREEN" SHIPPED BY GREAT GREEN PEPPER CORP. SOMEWHERE, CA PRODUCE OF MEXICO 1 BUSHEL, MARKED EXTRA LARGE			
B : PRODUCT: SWEET PEPPERS NUMBER OF CONTAINERS: 400 CARTONS INSP. COUNT: YES TEMPERATURES: 38 TO 43°F		"SOLID GREEN" SHIPPED BY GREAT GREEN PEPPER CORP. SOMEWHERE, CA PRODUCE OF MEXICO 1 BUSHEL, MARKED LARGE			
<del>C : PRODUCT:</del>					
<del>D : PRODUCT:</del>					
Condition of Load & Containers: ( ) STACKED ON PALLETS AT ABOVE LOCATION ( X ) INTACT THROUGH LOAD ( ) PARTLY UNLOADED					
6 LAYERS HIGH, 2 TO 3 ROWS PER PALLET, 2 PALLETS WIDE, LENGTHWISE & CROSSWISE					

FORM FV- 300-N (3-93)

Shipping Point and Market Inspection Instructions for Peppers (March 2016)

### EXAMPLE 3: FV-300 NOTESHEET (BACK)

A		B		C		D																			
Pack: WELL FILLED Size: 3-1/2 TO 4-1/2" L 2-3/4 TO 4" DIA		Pack: WELL FILLED Size: 3 TO 4" L 2-3/4 TO 3-3/4" DIA		Pack: Size: 		Pack: <b>EXAMPLE # 3</b> Size: 																			
SCORESHEET																									
PLI Number	Other I.D.	TEMP.	Sample	QUALITY SCARS			SHRIVELING			TURNING RED COLOR	UNDER 3" DIA		LENGTH "	DIA "											
				I	D	SD	DK	I	D		SD	UNDER 3-1/2" L			DIA "										
(A) NONE	EX-LG	41°F	53CT	1(2)	0	0	0	4(8)	4(8)	0		0	0	4-4½	3-3¼										
NONE	"	44	50	2(4)	1(2)	0	0	0	0	0		0	0	0	4-4½	3-4									
NONE	"		59	1(2)	0	0	1(2)	5(8)	5(8)	2(3)			2(3)	0	3½-4	2¾-4									
NONE	"	46	55	0	0	0	0	2(2)	2(4)	0			0	0	3½-4	3-3¼									
NONE	"		52	0	0	0	0	2(2)	2(4)	1(2)			0	0	4-4½	3-4									
NONE	"	43	55	1(2)	0	0	1(2)	0	0	0			0	0	3½-4	3-3¼									
			6	10	2	0	4	24	24	5		3	0												
				2	(X)	(X)	(-1)	4	4	1		1	(X)												
							A							UNDERSIZE WITHIN TOLERANCE											
	MFY MIXED COLOR (SEE REMARKS)							WALL																	
				QUALITY SCARS				STEM				PITTING				TURNING RED COLOR		CRUSHED & BROKEN		UNDER 2-1/2" DIA / L		LENGTH "		DIA "	
				D	SD	DK	DK	D	SD	D	SD	TURNING RED COLOR	SD	UNDER 2-1/2" DIA / L	LENGTH "	DIA "									
(B) NONE	LG	39°F	63CT	2(3)	0	0	0	7(11)	3(5)	3	5	2(3)	0	3-4	2¾-3										
NONE	"	42	56	3(5)	0	0	2(1)	5(9)	1(2)	10	18	0	0	3-4	3-3¼										
NONE	"	43	58	1(2)	0	0	3(2)	4(7)	1(2)	15	26	3(5)	0	3-4	3-3½										
NONE	"	38	61	3(5)	0	0	0	10(16)	5(8)	0		0	0	3-4	3-3½										
			4	15	0	0	5	43	17	49	8	0													
				4	(X)	(X)	(1)	11	4	12	2	(X)													
							E																		
								7-16		0-26															
	FNI ACCOUNT CONDITION																								
REMARKS / RESTRICTIONS / SPI LOT A: AT APPLICANT'S REQUEST: GRADE BASED ON U.S. FANCY AND DESIGNATED AS A MIXED COLOR LOT.																									
LOTS A & B: INSPECTED DURING PROCESS OF UNLOADING.																									
CARLOT Basis: \$\$\$\$				REPORTED TO: BRENT				INSPECTED BY:																	
HOURLY Basis:				DATE: 4/16/12				TIME: 7:30 AM				<i>I. Am Inspector</i>													
TRAVEL Expenses:				REQUESTED BY: BRENT				ASSISTED BY:																	
EXPENSES:				DATE: 4/16/12				TIME: 6:00 AM																	
EST. TOTAL: \$\$\$\$																									

\*U.S. Government Printing Office: 1993-339-138

**Tip:** Lot A: When designated as "mixed color," do not keep a column for turning red color, since all color requirements are waived.


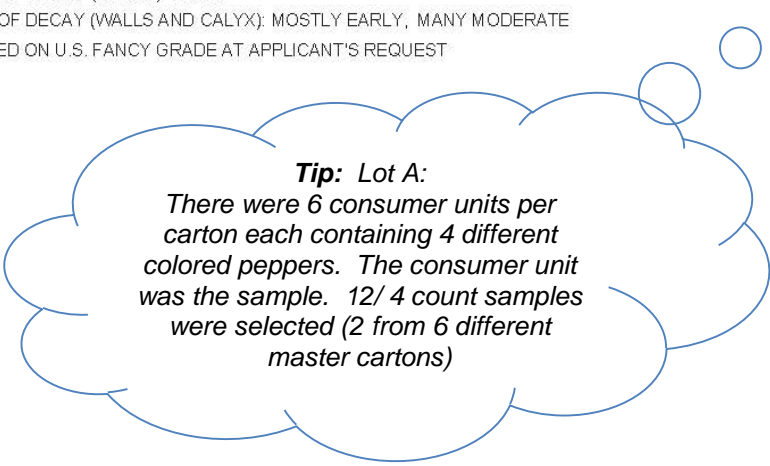
### EXAMPLE 3: FV-300 CERTIFICATE

CARRIER OR LOT IDENTIFICATION			Loading		Applicant:		U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE						
I   X   B   Z   7   5   0   4   5   0			Loaded - LO Ply Unit - PU Unloaded - UL Lot Insp - LI		ROBERT'S VEG SHACK, INC.		INSPECTION CERTIFICATE <b>EXAMPLE # 3</b>						
PREFIX NUMBER STATE			L   O		Address: ANYWHERE, NJ								
Carrier / Lot ID Stated by:			Additional Lot ID:		Shipper:		m m d d y y hour min A/P 0 4 1 6 1 4 0 6 4 5 A M						
INSPECTOR			PO. 103838		GREAT GREEN PEPPER CORP.								
Carrier Type / Name:			Refrigeration Unit:		Address:		Insp. Site:						
MECHANICAL REFRIGERATED TRAILER			<input checked="" type="checkbox"/> On <input type="checkbox"/> Off		SOMEWHERE, CA								
Refrigeration Unit:			Doors:		Insp. Site:		APPLICANT'S STORE						
<input checked="" type="checkbox"/> On <input type="checkbox"/> Off			<input type="checkbox"/> Open <input checked="" type="checkbox"/> Closed										
LOT	TEMPERATURES		Product:		Brand / Markings:		Origin		Lot ID:		Number of Containers:		Insp count
A.	41	to 46	SWEET PEPPERS		"FANCY GREEN" 1 BUSHEL		M   X		EXTRA LARGE		640 CARTONS		Y
B.	38	to 43	SWEET PEPPERS		"SOLID GREEN" 1 BUSHEL		M   X		LARGE		400 CARTONS		Y
C.		to											
D.		to											
L O T	AVERAGE DEFECTS		including SER. DAM.		including SER. DAM.		OFFSIZE / DEFECTS		OTHER				
A.	02	%	00	%	00	%	QUALITY - SCARS		LOT A: 3-1/2 TO 4-1/2 INCHES IN				
	04	%	01	%	00	%	SHRIVELING		LENGTH.				
	-1	%	-1	%	-1	%	DECAY - ADVANCED STAGES AFFECTING WALL		2-3/4 TO 4 INCHES IN DIAMETER,				
	07	%	02	%	01	%	CHECKSUM		UNDERSIZE WITHIN TOLERANCE.				
B.	DAM	%	S DAM	%		%	QUALITY - SCARS						
	04	%	00	%		%	TURNING RED COLOR (0 TO 26%)		LOT B: 3 TO 4 INCHES IN LENGTH,				
	12	%	00	%		%	PITTING (7 TO 16%)		2-3/4 TO 3-3/4 INCHES IN WIDTH.				
	02	%	02	%		%	CRUSHED AND BROKEN		NO UNDERSIZE.				
	01	%	01	%		%	STEM DECAY - EARLY STAGES						
	00	%	00	%		%	DECAY						
	30	%	07	%		%	CHECKSUM						
GRADE: LOT A: U.S. FANCY MIXED COLOR.													
LOT B: FAILS TO GRADE U.S. NO. 1 ACCOUNT CONDITION.													
REMARKS: LOT A: AT APPLICANT'S REQUEST: GRADE BASED ON U.S. FANCY AND DESIGNATED AS A MIXED COLOR LOT.													
LOTS A AND B: INSPECTED DURING PROCESS OF UNLOADING.													
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.					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					ESTIMATED TOTAL			
					Inspector's Signature <i>l. Am Inspector</i>					Market Office: NEWARK, NJ			\$\$\$\$


FORM FV-300 (10-90) Replaces FV-305 (4-86) and FV-306 (1-90) which are obsolete

Shipping Point and Market Inspection Instructions for Peppers (March 2016)

**EXAMPLE 4: FV-300 FEIRS CERTIFICATE (PAGE 1)**

		<b>U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE</b> http://FPBInspections.ams.usda.gov		<b>INSPECTION CERTIFICATE</b>		<b>EXAMPLE # 4</b>	
				<b>PAGE 1 of 2</b>			
CARRIER or LOT ID: PO 111777		APPLICANT: SOMEONE		REQUESTED: 02/11/2015 8:45 AM			
LOADING STATUS: UNLOADED		SOMEWHERE		STARTED: 02/11/2015 11:15 AM			
STATED BY: APPLICANT		SHIPPER: SOMEBODY		COMPLETED: 02/11/2015 1:01 PM			
ADDITIONAL ID: NA		SOMEWHERE ELSE		PASSWORD FOR ONLINE ACCESS			
CARRIER TYPE: NA		MARKET OFFICE: SOMEPLACE					
REFRIG UNIT: NA	DOORS: NA	INSP SITE: APPLICANT'S WAREHOUSE		ESTIMATED FEE:		<b>NO CHARGE</b>	
REMARKS:							
<b>LOT A (QAC) - PEPPERS, SWEET</b>							
TEMP: 42° to 45°F	INSP CT: YES	NUMBER OF CONTAINERS: 375 CARTON(S)				ORIGIN: HO	
MARKINGS: BRAND: RAINBOW MARKINGS: SHIPPED BY ATLANTIC INTERNATIONAL, LLC. NEW YORK, NY PRODUCT OF NETHERLANDS, MARKED 24 COUNT - 6 SLEEVES (4 COLORS/SLEEVE) 15 LBS.							
PLI: NONE				OTHER ID: GREEN, ORANGE, RED, YELLOW			
INJURY	DAM	SER DAM	V.S. DAM	<b>OFFSIZE/DEFECTS</b>			
6	0	0	NA	QUALITY DEFECTS (0 to 25%)(SILVERY WHITE DISCOLORATION)			
6	6	6	NA	DECAY OF STEM (0 to 25%)			
13	13	13	NA	DECAY OF WALLS AND CALYX (0 to 50%)			
25	19	19	NA	CHECKSUM			
GRADE: FAILS TO GRADE U.S. FANCY GREEN, ORANGE, RED, AND YELLOW ACCOUNT CONDITION.							
LOT DESC: LENGTH: 3-1/2 TO 4-1/4 INCHES DIAMETER: 3 TO 4 INCHES NO UNDERSIZE  STAGES OF DECAY (STEMS): EARLY STAGES OF DECAY (WALLS AND CALYX): MOSTLY EARLY, MANY MODERATE LOT BASED ON U.S. FANCY GRADE AT APPLICANT'S REQUEST							
 <p><b>Tip: Lot A:</b> There were 6 consumer units per carton each containing 4 different colored peppers. The consumer unit was the sample. 12/ 4 count samples were selected (2 from 6 different master cartons)</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.							
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: 02/11/2015	
FORM FV-E300 (1.0.11.1)							

**EXAMPLE 4: FV-300 FEIRS CERTIFICATE (PAGE 2)**

		<b>U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE</b> http://FPBInspections.ams.usda.gov		<b>INSPECTION CERTIFICATE</b>		<b>EXAMPLE # 4</b>	
				<b>PAGE 2 of 2</b>			
<b>CARRIER or LOT ID:</b> PO 111777		<b>APPLICANT:</b> SOMEONE		<b>REQUESTED:</b> 02/11/2015 6:45 AM			
<b>LOADING STATUS:</b> UNLOADED		SOMEWHERE		<b>STARTED:</b> 02/11/2015 11:15 AM			
<b>STATED BY:</b> APPLICANT		<b>SHIPPER:</b> SOMEBODY		<b>COMPLETED:</b> 02/11/2015 1:01 PM			
<b>ADDITIONAL ID:</b> NA		SOMEWHERE ELSE		<b>PASSWORD FOR ONLINE ACCESS</b>			
<b>CARRIER TYPE:</b> NA		<b>MARKET OFFICE:</b> SOMEPLACE					
<b>REFRIG UNIT:</b> NA	<b>DOORS:</b> NA	<b>INSP SITE:</b> APPLICANT'S WAREHOUSE		<b>ESTIMATED FEE:</b>		<b>SEE PAGE 1</b>	
<b>REMARKS:</b>							
<b>LOT B (QAC) - PEPPERS, SWEET</b>							
<b>TEMP:</b> 43° to 48°F		<b>INSP CT:</b> YES		<b>NUMBER OF CONTAINERS:</b> 200 CARTON(S)		<b>ORIGIN:</b> HO	
<b>MARKINGS:</b> BRAND: BOLD MARKINGS: SHIPPED BY ATLANTIC INTERNATIONAL, LLC. NEW YORK, NY PRODUCT OF NETHERLANDS, MARKED-18 COUNT - 8 SLEEVES (1 COLOR/SLEEVE X 3 COLORS) 12 LBS.							
<b>PLI:</b> NONE				<b>OTHER ID:</b> ORANGE, RED, YELLOW			
<b>INJURY</b>	<b>DAM</b>	<b>SER DAM</b>	<b>V.S. DAM</b>	<b>OFFSIZE/DEFECTS</b>			
22	0	0	NA	LENGTH UNDER 3-1/2 INCHES (0 to 67%)			
6	0	0	NA	QUALITY DEFECTS (0 to 33%)(SILVERY WHITE DISCOLORATION)			
17	17	17	NA	DECAY OF STEM (0 to 67%)			
6	6	6	NA	DECAY OF WALLS AND CALYX (0 to 33%)			
51	23	23	NA	CHECKSUM			
<b>GRADE:</b>	FAILS TO GRADE U.S. FANCY ORANGE, RED, AND YELLOW ACCOUNT CONDITION AND SIZE.						
<b>LOT DESC:</b>	LENGTH: 3 TO 4-1/2 DIAMETER: 3 TO 4 INCHES NO UNDERSIZE STAGES OF DECAY (STEMS): EARLY STAGES OF DECAY (WALLS AND CALYX): EARLY LOT BASED ON U.S. FANCY GRADE AT APPLICANT'S REQUEST						
<small>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.</small>							
<small>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.</small>				<b>Signature:</b> 0000 - INSPECTOR, I. AM		<b>Date:</b>	
<b>FORM FV-E300 (1.0.11.1)</b>						02/11/2015	



## EXAMPLE 5: FV-300 NOTESHEET (FRONT)

REVERSE SIDE JUST INSPECTION CONTINUOUS ACTION FV-300 CERTIFICATE NUMBER CONTINUOUS	A: NUMBER SIZE UNIT B: NUMBER SIZE UNIT C: NUMBER SIZE UNIT D: NUMBER SIZE UNIT DEFECT CODES	QUALITY FULL & POK-SITE COND. HALF HOURS COND. HALF O.I. (hrs) COND. HALF MILES LOT SPROG. O.I. (hrs) INSP. BY. ASSTBY. \$ OTHER	APPLICANT NUMBER 2 1	PURPOSE PRODUCT TYPE DEFECT CODES	M M O B V L HOUR MIN A/P M M O B V L HOUR MIN A/P
<b>CARRIER or LOT IDENTIFICATION:</b> PREFIX: P O   NUMBER: 1 0 9 0 9   STATE:   Carrier or LOT IDENTIFICATION: LOT 450		<b>LOADING:</b> Loaded- LO Pky Unltd- PU UNLOADED- UL Lot Inspn.- LI   U L		<b>INSPECTION NOTESHEET</b> U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE FRUIT & VEGETABLE DIVISION CERTIFICATE NUMBER: <b>EXAMPLE # 5</b>	
Additional Lot ID:		Inspection STARTED: m m d d y y Hour Min. A/P 0 8 0 3 1 5   0 2 : 4 7   P M		Inspection Completed: m m d d y y Hour Min. A/P 0 8 0 3 1 5   0 3 : 2 5   P M	
Carmer Type/ Name:		Refrigeration Unit: <input type="checkbox"/> ON <input type="checkbox"/> OFF <input type="checkbox"/> OPEN <input type="checkbox"/> CLOSED		APPLICANT: <b>SOMEBODY, INC.</b>	
Condition of Carrier:		Doors: <input type="checkbox"/> OPEN <input type="checkbox"/> CLOSED		Address: <b>SOMEWHERE, NY</b>	
INSPECTION SITE: <b>APPLICANT'S STORE</b>		SHIPPER: <b>ANYBODY, INC.</b>		Address: <b>ANYWHERE, NY</b>	
A : PRODUCT: <b>SWEET PEPPERS</b> NUMBER OF CONTAINERS: <b>200 CARTONS</b> INSP. COUNT: Y TEMPERATURES: <b>45 TO 47 °F</b>		BRANDS/MARKS: <b>MS. STRIPED 20 LBS. NET WT.</b> <b>PACKED AND SHIPPED BY HOLLAND VEGETABLES, LLT.</b> <b>AMSTERDAM, NL PRODUCT OF NETHERLANDS, MARKED</b> <b>RED/YELLOW STRIPED</b>			
B : PRODUCT: NUMBER OF CONTAINERS: INSP. COUNT: TEMPERATURES:		( X ) STACKED ON PALLETS AT ABOVE LOCATION ( ) INTACT THROUGH LOAD ( ) PARTLY UNLOADED			
C : PRODUCT: NUMBER OF CONTAINERS: INSP. COUNT: TEMPERATURES:					
D : PRODUCT: NUMBER OF CONTAINERS: INSP. COUNT: TEMPERATURES:					
Condition of Load & Containers:					

FORM FV- 300-N (3-93)



