



United States
Department of
Agriculture

Agricultural
Marketing
Service

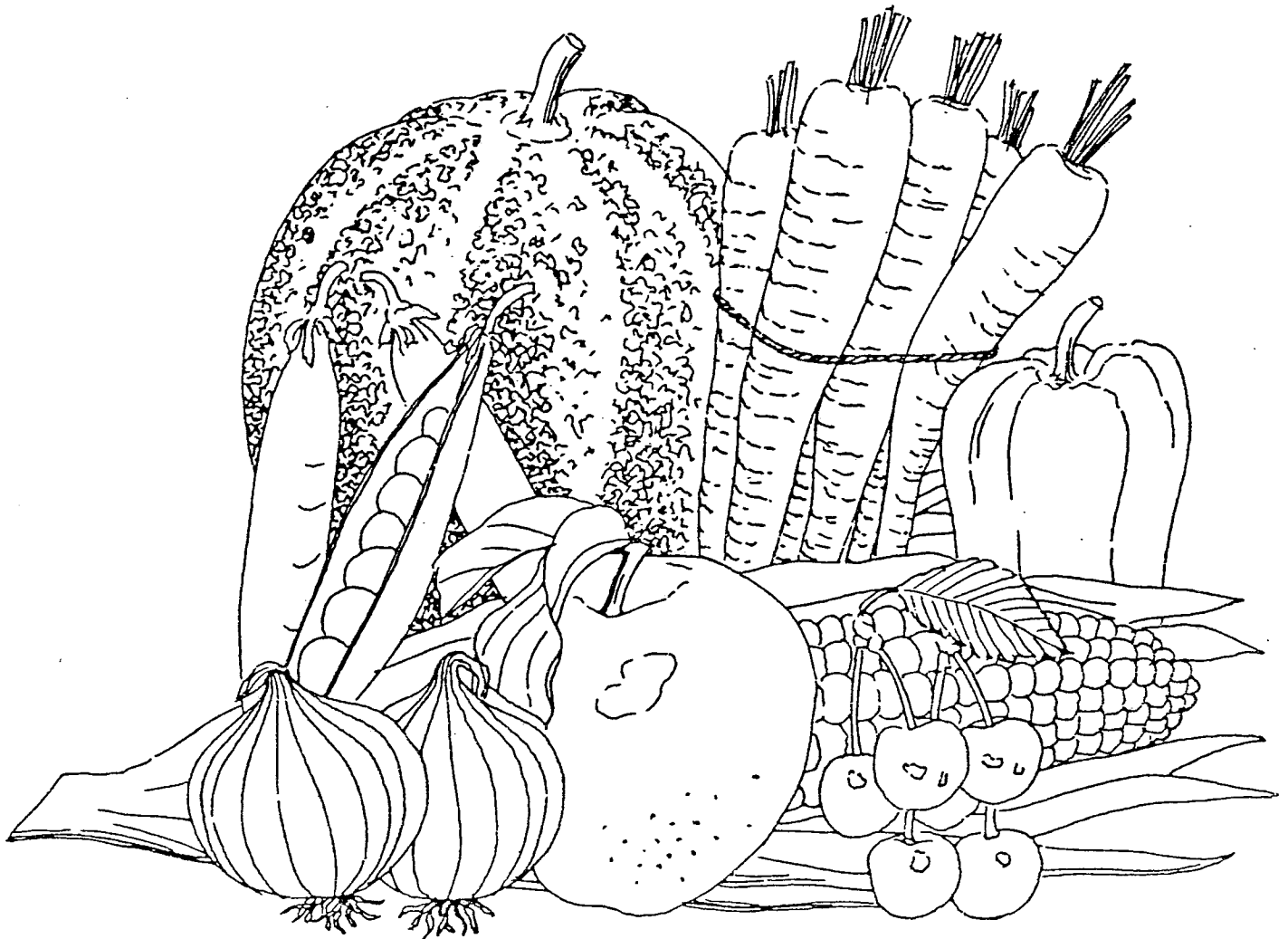
Fruit and
Vegetable
Division

Fresh Products
Branch

Washington, D.C.

April, 1948

Sweet Peppers for Processing



UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
FRUIT AND VEGETABLE DIVISION
FRESH PRODUCTS STANDARDIZATION AND INSPECTION BRANCH

SHIPPING POINT INSPECTION HANDBOOK
FOR
SWEET PEPPERS FOR PROCESSING

TABLE OF CONTENTS

| | <u>Paragraph</u> |
|---|------------------|
| INTRODUCTION | 1-2 |
| INSPECTOR'S RESPONSIBILITY | 3-6 |
| EQUIPMENT REQUIRED | 7 |
| Construction of Grading Table | 8 |
| SELECTION OF SAMPLES | 9-20 |
| Minimum Number of Samples | 14-15 |
| Grading Samples Selected by Other Parties | 16 |
| Irregularity in Loads | 17-20 |
| INSPECTION PROCEDURE | 21-25 |
| Importance of Rapid Inspection | 21 |
| Adherence to Contract Specifications | 22-23 |
| Inspection Under Artificial Light | 24 |
| Inspection in Sunlight | 25 |
| INTERFERENCE WITH INSPECTORS WORK AND ABUSE OF INSPECTORS | 26 |
| METHOD OF INSPECTION | 27-30 |
| Sorting into Compartments on Grading Table | 27-29 |
| Dumping Containers | 30 |
| GRADE INTERPRETATIONS | 31-48 |
| Color | 31-34 |
| Shape | 35-36 |
| Firmness | 37-38 |
| Mold-Soft Rot | 39-40 |
| Blossom-End Rot | 41 |
| Bacterial Spot | 42 |
| Worm Holes - Other Holes in Wall of Pepper | 43 |
| Sunburn | 44 |
| Sunscald | 45 |
| Scars | 46 |
| Mechanical Injury | 47 |
| Other Defects | 48 |

1/ The only change in this reissue of October 1956 is in the name of the Organization.

| | <u>Paragraph</u> |
|--|------------------|
| INSPECTION MEMORANDUM | 49-61 |
| Care of Memoranda | 49-50 |
| Care in Recording | 51 |
| Correct Numbers and Name | 52 |
| Name of Place, Processor and Grower, and Date | 53 |
| Recording Weights and Percentages | 54-56 |
| Signing of Inspection Memorandum | 57 |
| Issuing Restricted Memos on Large Loads at Receiving Stations Where it is not Possible to Obtain Samples in all Parts of Loads | 58 |
| Correcting Inspection Memoranda | 59-60 |
| Distribution of Memorandum Copies | 61 |
| APPEAL INSPECTIONS | 62-70 |
| Appeal on Sampling | 63-65 |
| Appeal on Grading | 66-67 |
| When Second Inspection not an Appeal | 68 |
| Number of Samples to be Examined on Appeal or Second Inspection | 69-70 |

SHIPPING POINT INSPECTION HANDBOOK
FOR
SWEET PEPPERS FOR PROCESSING

INTRODUCTION

Considerable acreage is devoted to the production of sweet peppers for processing in the middle Atlantic States, chiefly Delaware and New Jersey. Not many canners engage in the processing of this product, but those who do are inclined to contract larger acreages with growers. (1)

Sweet peppers are diced before packing, so canners prefer the larger growing varieties such as World Beater and various strains of California Wonder. Some of the larger seed companies have cooperated with the canners in developing special strains that will produce a large percentage of four pointed peppers. Seed is generally saved by the canners and during recent years this has been a profitable sideline to the canning operations. (2)

INSPECTOR'S RESPONSIBILITY

Contracts usually will stipulate a certain price per ton for U. S. No. 1, a lower price for U. S. No. 2, and nothing for Cull peppers. Therefore, it is the duty of the inspector to determine the percentage of each grade and culls in loads delivered to processing plants or loading stations and to report the percentages on inspection memoranda. These percentages furnish the basis for settlement for the loads. (3)

Some processors may contract on the basis of a flat rate for both No. 1's and No. 2's and require only that the percentage of culls be determined. It is satisfactory to make inspections on this basis when it furnishes the necessary information for applying the provisions of the contract between the processor and the grower. (4)

Processors may reserve the right by contract to reject all loads which contain more than a specified percentage of culls or less than a specified percentage of No. 1 peppers. The Inspection Service has no authority to reject loads that fail to meet contract specifications. The inspector should report to the yard-foreman loads which fail to meet contract specifications, after which it is the processor's responsibility to reject or accept such loads. (5)

The inspector is to be guided by the instructions in this hand- (6)
book and by any additional instructions which may be given to him
either vocally or in writing by his supervisor. In the conduct of
his work, however, he may encounter problems which are not fully
covered by such instructions. In such instances he should contact
the Supervisor, by telephone for further instructions. If it is
necessary to take immediate action, he must use his best judgment,
but should immediately advise the supervisor of the action taken in
order that corrective measures can be taken if the proper course was
not followed.

EQUIPMENT REQUIRED

1. Inspection Memoranda. (7)
2. Partitioned grading table or other suitable table.
3. Three suitable metal containers.
4. Three direct reading scales. (Should be checked and
adjusted whenever they do not show zero reading when con-
tainers are empty).
5. Water bucket for washing hands.
6. Towels for drying hands.
7. Slide rule or computation chart.
8. Sizing gauge if minimum size is specified in contract.

Construction of Grading Table. The grading table is generally furnished (8)
by the processor. The type of table generally used for the inspection
of canning tomatoes is very satisfactory for the inspection of peppers.
Specifications for the construction of the table may be obtained from
the Fresh Products Standardization and Inspection Division, Fruit and
Vegetable Branch in Washington.

SELECTION OF SAMPLES

Too much emphasis cannot be placed on the importance of the (9)
inspector obtaining representative samples from loads of peppers.
He may be able to grade peppers perfectly but unless the sample is
representative of the load the inspection is misleading. He should
at all times keep in mind that the percentage of each grade reported
in the memorandum determines the amount of money the grower will re-
ceive and the processor will pay for the load. Therefore, if his
sample is not representative, the settlement cannot be equitable.

Some processors furnish helpers to lift sample containers (10)
from the conveyance, empty the peppers on the grading table, refill
the containers after grading and place them back on the load. Such
assistance from helpers is often necessary if the inspector is to
keep up with the deliveries. Although these helpers are expected

to do the manual labor, it is the responsibility of the inspector to select representative samples.

He should always remember that he, and not the helper, signs the memorandum. Regardless of how competent the helper may be, the inspector must not allow him to select samples from a load without comparing them with containers on the remainder of the load. If in his opinion samples selected by the helper are not representative he should point out other samples to be taken from the load. (11)

Helpers are employees of the processor and many growers may get the impression that these men are working for the interests of their employer unless the inspector by his actions lets it be known that he is supervising the selection of the samples. He should not hesitate to tell helpers to select other samples or point out the containers that he desires. (12)

The inspector should make every effort possible to select containers from all parts of the load, particularly if he has reason to believe that the load has been "stacked". Frequently it is possible to take additional samples when the peppers are being unloaded. He should always avoid taking sample containers that are too easily accessible as they may have been placed there for that purpose. It is also good practice to continually vary the positions from which samples are taken from the loads. (13)

Minimum Number of Samples. Frequently at the beginning or ending of the season growers deliver only a few containers and when the load has 10 or less containers it is permissible to make a composite sample taken from the top of one container and the bottom of another. For loads having more than 10 containers the following rules should be used as a guide in selecting the minimum number of samples for various sized loads: (14)

- 2 containers for more than 10 to 50.
- 3 containers for more than 50 to 450.
- 4 containers for more than 450.

These numbers are minimum and there is no objection to increasing the number of samples when the time will permit. In fact, the Supervising Inspector may set other minimums when the conditions justify increasing the number. Certainly when the quality is irregular, loads should not be inspected on the basis of the minimum number. (15)

Grading Samples Selected by Other Parties. In some cases growers bring in loads after the inspection platform has closed and the inspector has gone for the day, and one of the processor's employees selects samples to be graded the following day. It is obvious that the inspector should not grade and certify to the quality of such samples as being "samples of the lot herein described" when he has never seen the lot and its quality may have materially changed during the night. However, he may inspect and certify to the grade of samples selected by other parties and it is up to the processor and grower whether settlement for the load will be made on the basis of inspection of the samples. In all such cases the inspector should show the number of samples he inspected in the blank marked "Number of Containers" and not the number of containers reported to be in the load from which they supposedly were selected. In addition, he should make the following statement under "Remarks." "This memo restricted to _____ hampers (or other containers) not officially sampled." (16)

Irregularity in Loads. At some places where peppers are received, they are unloaded at points which are at some distance from where samples are taken, and the inspections are made. The unloading of large truckload lots sometimes reveals a different quality in the bottom layers than was found by the inspector in accessible portions of the load. Some processors may request the Inspection Service to place an inspector at the unloading point to send back for further sampling any lots which unloading has shown to be of different quality in the lower layers than in the portions accessible to sampling at the inspection platform. It is not believed proper for the Inspection Service to undertake this kind of additional service for the processor. While it is recognized that large truckloads may be "framed" by the grower, our inspection regulations require the applicant to make the lots on which the inspection is requested available for thorough examination. The casual examination of the stock as it is being dumped rapidly from the containers cannot give an accurate idea of how the quality is running, and the Inspection Service should not assume the responsibility for ordering loads back to the inspection platform on the basis of general impressions of quality obtained by this type of examination. If facilities are not provided for adequate sampling of all layers, the processor must expect variations in quality in different parts of a load, and the responsibility of sending loads back for further examination should rest on him. (17)

The Inspection Service should have a definite understanding with the processor to the effect that he may send back a load for regrading if in the process of unloading it is shown that there is a material difference between the upper and lower portions of the load. The same privilege should also be extended to a grower if he feels that he has better peppers in the bottom portion of his load. (18)

If the load is sent back to the inspection platform for the examination of portions not accessible for sampling at the time of the first inspection, the weighted average of the two inspections should be given for the load as a whole, and the first memorandum should be voided. If the portion of the load returned for re-sampling is to be weighed, it will not be necessary to average the result of the two inspections, and a new memorandum should be issued on this portion of the load, and treated as a new inspection without any reference to the first inspection. The number of containers shown on the first memorandum should be reduced to agree with the number unloaded before the second weighing. (19)

Some processors may stipulate in their contracts with the growers that loads showing a material difference in quality of the peppers in the lower portion of the load from that in the upper portion may be re-weighed and sent back to the grading platform for a grading of the lower portion. (20)

INSPECTION PROCEDURE

Importance of Rapid Inspection. It is absolutely necessary that the inspector work very rapidly at times in order that factory operations or growers may not be unnecessarily delayed. The inspector should be on hand to make inspections whenever deliveries are made. When practical, definite hours should be established for receiving peppers for inspection. This time may have to be varied as the season advances. (21)

Adherence to Contract Specifications. The inspector should obtain a copy of the contract between the processor and grower from the cannery plant before inspection is started. He should become thoroughly familiar with these specifications before the grading is started. (22)

Quite frequently processors will deviate from their contract specification as to size or some other factor early in the season when the supply of peppers is limited. Some canners may even request the inspector to notify the growers of the deviation from the contract specifications. In no case should the inspector or Inspection Service assume the processor's responsibility of notifying the growers of the variation from or return to the contract. However, inspectors and the Inspection Service should always insist that the processor notify the central Inspection Office within the State in writing of any change from the contract, or a return to the contract specifications once it has been changed. Such changes in specifications should also be posted at the inspector's platform. The Supervisor should instruct the inspector in the methods of handling such changes and inform him regarding the proper notation to be placed on the memorandum to cover any deviations from the grades. (23)

Inspection Under Artificial Light. In some cannery plants, in order to handle the volume, it may be necessary to inspect peppers under artificial light. While the Department does not favor inspection of peppers under artificial light, it must be recognized that frequently it cannot be avoided. In these cases the Inspection Service should insist on the proper lighting facilities for both the grading table and the place where the loads are to be sampled. In circumstances of this kind the inspector should consult with the Supervising Inspector regarding proper lighting facilities. (24)

Inspection in Sunlight. The inspector should never attempt to grade peppers in the sun; the table should be kept in the shade, as the true color cannot be distinguished when the sun is on the peppers. (25)

INTERFERENCE WITH INSPECTORS WORK AND ABUSE OF INSPECTORS

There are occasionally growers who attempt to intimidate or influence the inspector by abusive language. In some cases the growers may even go so far as to transfer peppers from one compartment to another of higher grade. It should be clearly understood that the Inspection Service under its official Rules and Regulations, S.R.A. 93, Sec. 51.46, has authority to suspend the service under such conditions. Whenever a grower becomes abusive or interferes with the work of the inspector and will not listen to reason, the inspector should refuse to grade his load and so advise the grower and processor. It will then be up to the processor and the grower to adjust payment of the load without inspection or properly to assure the inspector that the future conduct of the grower will be satisfactory. When such instances occur, the inspector should immediately prepare a written report for the Supervisor setting forth all particulars. (26)

METHOD OF INSPECTION

Sorting into Compartments on Grading Table. Practices may vary among inspectors as to the compartments in which peppers of the various grades are placed when sorting. It of course would be advantageous if all inspectors used the same compartments for the same grades. However, some inspectors find it easier to place the No. 1 peppers in the right-hand compartments and culls in the left-hand compartment of the table, whereas others find it handier to reverse the compartments for these two classifications. Most inspectors use the forward center compartment for No. 2's. Size of the various compartments of previously constructed tables also may determine which shall be used for the various grades. The cull compartment may be small, whereas that used for the No. 1's should be large enough to hold most of the sample. Since it seems impossible to obtain maximum efficiency by insisting that all inspectors use the same compartments for the same classifications when sorting, no set rules are established for this procedure. However, in order that growers may not be confused as to which compartments are being (27)

used for the various grades the inspector should mark each individual compartment to indicate the grade it contains.

When the sample containers have been selected, one should be emptied into the proper compartment on the grading table, after which the inspector can proceed immediately to segregate the peppers into the various grade compartments. He should sort the peppers as rapidly as possible. Frequent hesitation on the part of the inspector in trying to arrive at the correct grade classification of a pepper creates the impression among growers and processors that he is not experienced. If it is seen that a mistake has been made, the pepper should then be transferred immediately to the proper compartment. (28)

Experience has demonstrated that it is good practice to first pick out those peppers that are distinctly No. 1, No. 2, or culls, and place them in the proper compartment, leaving all borderline specimens for the last. After most of the peppers have been segregated in this way, it will be less difficult to place the borderline specimens properly by comparison with those already graded. In following this method it will appear that the inspector is working very rapidly at the time when the grower is most critical. This procedure usually gives the grower more confidence in the inspector, and eliminates many arguments. (29)

Dumping Containers. As a rule the containers resting on the scales should not be dumped until all of the peppers from the sample containers have been sorted in order to prevent errors in weighing. However, if the percentage of a certain grade is high a container may not hold all the peppers in the sample and a second weighing may be necessary. There is usually no necessity for taking more than one weight reading on the culls. (30)

GRADE INTERPRETATIONS

Color. Color is an important factor in determining the grade of peppers and the inspector must be able to distinguish between shades of red color when segregating the peppers into their proper grades. As peppers approach maturity, the color gradually changes from green to a greenish brown, then to a light red, medium red and finally, when fully ripe, to a dark red color. Ripening of the flesh is irregular, however, and during the change from green to red a pepper may show green, greenish brown and red areas on the surface. (31)

A. U. S. No. 1 pepper is required to be well colored which means that at least 90 percent of the surface shows characteristic medium or dark red color and green color does not predominate on the remaining 10 percent of the surface. Thus a pepper which has 90 percent of the surface showing characteristic medium red color, 6 percent (32)

showing greenish brown color and 4 percent green color just barely meets the requirements for "well colored". If the above percentages of greenish brown and green colors are reversed the pepper would fail to meet the requirements for "well colored". Likewise a pepper which shows only light red color on the surface would not be considered "well colored".

A. U. S. No. 2 pepper is required to be "fairly well colored" (33) which means that at least three-fourths of the surface shows characteristic medium or dark red color.

It is not possible to describe in words the borderline color (34) between light red and medium red. Therefore, the inspector must be trained to distinguish between these colors through actual demonstration by his Supervisor or others qualified for such training.

Shape. U. S. No. 1 grade requires peppers to be fairly well (35) shaped which means that they are not of the type commonly known as "buttons", or are not decidedly crooked, constricted, or otherwise seriously deformed.

"Buttons", which are peppers which fail to develop normally for (36) some reason or other, are objectionable because there is very little flesh left after the core and seeds are removed. Decidedly crooked, constricted, or otherwise seriously deformed peppers are objectionable because they cannot be diced properly into uniform pieces. Ordinarily peppers which are not at least "fairly well shaped" should be placed in the U. S. No. 2 classification because few peppers are so badly misshapen that they would be considered seriously damaged.

Firmness. Peppers naturally yield to pressure because of the (37) hollow cavity inside. A pepper may yield to slight pressure and still be considered firm. U. S. No. 1 grade requires that the peppers be only fairly firm which is defined to mean that they are not soft, limp, or excessively shrivelled. When the pepper reaches full maturity it is dark red in color, the walls are firm and the outside is smooth. If left on the vine it soon starts to lose moisture as evidenced by a slight wrinkling on the surface of the wall. As time goes on the wrinkling becomes more pronounced and the wall becomes more pliable, but from a grade standpoint would be considered fairly firm. Following this a portion of the wall may become limp or soft and excessively shrivelled and if viewed in cross section will be thinner than the fairly firm portion. Such a pepper has passed the stage when it could be considered fairly firm and therefore would not grade U. S. No. 1. Also, if that portion of the wall which has become soft and thin, cannot be removed without a loss of more than 20 percent of the pepper, it would fail to meet the requirements of U. S. No. 2 and should be classed as a "cull".

It is important for the inspector to keep in mind that a pepper may show considerable wrinkling and still be considered fairly firm. However, when some portion of the wall of the pepper becomes soft and thin it cannot be considered fairly firm, and would not meet U. S. No. 1 requirements. (38)

Mold-Soft Rot. Peppers affected by mold or soft rot are not permitted in U. S. No. 1 grade. Anthracnose is probably the most serious disease affecting peppers grown for processing. They are also subject to a number of other decays such as Rhizopus Rot, Bacterial Rot, Alternaria and Gray-Mold Rot. (39)

Peppers affected by mold and soft rot are permitted in the U. S. No. 2 grade, provided the affected portion can be removed in the ordinary process of trimming without a loss of more than 20 percent. Peppers, which have holes in the wall, often show considerable mold development on the inside of the wall. The presence of such mold may not be visible from external examination, so the inspector should always break open such peppers to determine the amount of waste involved in the removal of the injury. (40)

Blossom-End Rot. This is a disease probably resulting from inadequate or varying soil water which affects the blossom end of the peppers. In the initial stage, when only the skin shows discoloration, it may be considered as a blemish. However, if the wall of the pepper is affected it should be considered as soft rot, in which case it would not meet the U. S. No. 1 requirements. Affected peppers which would require more than 20 percent waste in order to remove the injury would not meet No. 2 requirements. (41)

Bacterial Spot. This disease is characterized by yellowish brown, irregular, blister-like lesions on the surface of the pepper. They gradually enlarge and may become irregularly ridged, rough and cankerous. The disease should be treated as a blemish unless followed by secondary infection from decay organisms. (42)

Wormholes - Other Holes in Wall of Pepper. Peppers having worm holes, with or without worms present, are not permitted in U. S. No. 1 grade. Those having holes from other causes which penetrate through the wall, except small fresh holes incident to proper handling are also considered damaged. Whether a pepper with holes in the wall will meet U. S. No. 2 requirements is dependent upon the amount of waste involved. If the hole or holes in a pepper are so large that more than 20 percent of the wall has disappeared it would be seriously damaged and should be placed in the cull classification. (43)

Sunburn. Sunburn on peppers appears as yellowish discoloration on the affected area. This injury is handled entirely on a waste basis. (44)

Sunscald. Often the flesh of a pepper is so badly burned that a portion of the wall breaks down. At first the affected area may become creamy white in color. Eventually the affected tissue may dry down to almost paper thinness and the area will appear grayish black to black having become infected by disease organisms. The injury resembles dry rot in many respects. Many peppers affected with sunscald, arrive at the processing plant with the walls of the affected area broken. Such peppers fail to meet requirements of U. S. No. 1 grade. If the affected area of a pepper is not punctured and not over 5 percent waste in excess of that which would occur if the pepper were perfect is incurred in removing the injury, it will meet U. S. No. 1 requirements. When the wall of a sunscalded pepper is punctured, it will grade U. S. No. 2 provided the waste in removing the injury is not over 20 percent. The inspector should always break open such peppers to determine whether the inside of the wall is affected with mold, as is often the case. Often the amount of waste involved is much more than is evident from external examination of the sunscalded area because of mold development inside the pepper. The moldy portion of the wall, of course, should be included with the sunscalded portion in determining the amount of waste involved. (45)

Scars. Scars are generally caused by some injury during the growing period. They should be scored on a waste basis. (46)

Mechanical Injury. Naturally some peppers are injured during handling and hauling. Peppers which show small fresh holes or splits incident to proper handling should not be scored against No. 1 Grade. Peppers having large fresh holes or splits should be considered as No. 2 grade unless the injury is so extensive as to cause over 20 percent waste. (47)

Other Defects. Defects such as bird pecks, insect injury of various kinds (except worm damage) should be handled under the general definitions of damage and serious damage. (48)

INSPECTION MEMORANDUM

Care of Memoranda. Inspectors should take necessary precautions to prevent blank memoranda from falling into hands of persons who have no right to use them. Each inspector shall be held responsible for the return of all unused memoranda to the Supervising Inspector or inspection office at the close of the season or deal. (49)

Inspectors will receive specific instructions from the Supervising Inspector with reference to mailing the inspection copy of the memoranda. Some States desire these mailed daily, while others may make other arrangements. (50)

Care in Recording. The memorandum must be easily legible. (51)
All data set down during the process of inspection should be complete, neat in appearance, and clear. All computations should be checked carefully for errors. Inspectors will be held responsible for figures being legible on all copies of the memorandum. Remember that the original memorandum is sometimes lost, and then it becomes absolutely necessary to use the carbon copies.

Correct Numbers and Name. Most of the processors furnish the growers with a book of forms which are to be filled in by the growers on each load delivered. These forms give the name of grower, date, and number of packages on the individual load. The inspector will transpose this information from this form to the memorandum. No excuse will be accepted for failure to record this information correctly on the memorandum. The memoranda are numbered and may be padded in book form. (52)

Name of Place, Processor and Grower, and Date. The name of place where the inspection is made, name of processor and grower, time of inspection and date should be filled in on the memorandum just before starting the inspection, or immediately after the inspection is made. Where the processor has obtained authority from Washington to print a supply of inspection memoranda to be used in their inspections, it will not be necessary to write in the name of the processor for it appears on the face of the memorandum. (53)

Recording Weights and Percentages. The form outlined below shows (54) that part of the memorandum on which the inspector records weights and percentages. After the peppers in each container have been weighed, the results should be recorded on the memorandum as illustrated below:

| | <u>WEIGHT LBS.</u> | <u>PERCENT</u> |
|-------------|--------------------|----------------|
| U. S. No. 1 | 38 | 73 |
| U. S. No. 2 | 10 | 19 |
| CULLS | 4 | 8 |
| TOTALS | 52 | 100 |

The recording of the weights on the memorandum should be in whole pounds, even though the scale may show a fractional part of a pound. The nearest whole pound should be used, except that when the amount of culls is 1/2 to 1 pound, it should be reported as one pound on the memorandum. When the amount of culls is less than 1/2 percent it should be ignored and zero should be recorded on the memorandum under that column. (55)

In computing percentages from the percentage chart or slide rule, always add or subtract from the No. 2 grade in order to make the percentage total 100. This point can best be illustrated by the following example: (56)

| | Pounds | Actual Percent | Nearest whole percent | Percent to be reported on memorandum |
|-------------|--------|----------------|-----------------------|--------------------------------------|
| U. S. No. 1 | 46 | 79.31 | 79 | 79 |
| U. S. No. 2 | 10 | 17.24 | 17 | 18 |
| CULLS | 2 | 3.45 | 3 | 3 |
| TOTAL | 58 | 100.00 | 99 | 100 |

Signing of Inspection Memorandum. The inspector shall sign the memorandum with his full name, or the initials of his given name, and his last name in full. This warning is given because some new inspectors have been found to either initial or simply sign the last name to the memorandum. Legally either of these signatures would be worthless. (57)

Issuing Restricted Memos on Large Loads at Receiving Stations Where it is not Possible to Obtain Samples from All Parts of Loads. Memos restricting the inspection to certain portions of loads may be issued only at receiving stations located at considerable distances from the processing plant on large loads where the processor refuses, or is unwilling, to make the load accessible. Such is the case when the processor has the inspection made at outlying receiving stations and then hauls the peppers some distance to his processing plant. Naturally, it is usually not practicable to break down large loads to the point of making all parts accessible for sampling before the long haul to the plant. In such instances inspectors, therefore, may issue memos restricting the inspection to the accessible portion of the load, which will probably be containers in the top layer and in some instances to the outside rows in (58)

the case of pyramid loads. Inspectors located at processing plants should under no circumstances issue restricted memos on any loads as it is always possible for them to obtain representative samples in one way or another either before or during the process of unloading.

Correcting Inspection Memoranda. If the corrections are not too conspicuous, minor mistakes which would not affect the credibility of the memorandum if presented in court may be changed by crossing out the part in error, and inserting the correct information. No corrections should be made on any memorandum unless the inspector has all copies so that all may be corrected at the same time. Whenever an error has been discovered, and the inspector does not have all copies of the memorandum, a new memorandum should be issued upon which the following statements should be made: (59)

"This memorandum supersedes Memorandum No. _____
which is in error."

No attempt should be made to erase errors on memoranda. All corrections should be initialed to show the authority for the correction. (60)

Distribution of Memorandum Copies. The distribution of the original memorandum and one copy will depend on the arrangements made by the party requesting the inspection. In most cases this party will be the processor, who in all probability will request that the inspector give the original and one copy to the grower, who will present these documents to the canner along with the load. The processor usually keeps the original and gives the copy to the grower for his files. The second carbon copy is retained by the inspection office for at least one year, or preferably two years, if feasible. (61)

APPEAL INSPECTIONS

Either the grower or the processor may appeal from the inspector's findings. The appeal may be based on either (1) the sampling, or (2) the grading of the sample. (62)

(1) Appeal on Sampling. In some cases the growers or processor may question the accuracy of the inspection owing to the irregularity of quality in the various containers. (63)

In most cases where the grower or processor questions the accuracy of a report, it is not the grade interpretation that is in question but the sampling. Regardless of how careful the inspector is in sampling loads there will be an occasional load in which the samples will not accurately represent its true quality. From this standpoint it is necessary to admit the possibility of error in (64)

~~sampling~~ loads of irregular quality.

When the grower or processor questions the accuracy of the sampling but does not question the grade interpretation of the inspector, it will be permissible for the same inspector to select additional samples for analysis. These samples should be inspected, and the results of the two inspections combined into a weighted average on a new memorandum. The first memorandum, if issued, should be voided.

(65)

(2) Appeal on Grading. If either the processor or grower questions the accuracy of an inspector's report because of grade interpretation, he may request an appeal inspection to verify his contention. Such a request usually cannot be granted at outlying plants or receiving stations where only one inspector is located unless a Keyman or Supervising Inspector happens to be in the immediate vicinity. If either one of the latter is not available, the inspector should endeavor to adjust the difficulty, perhaps by taking additional samples and giving a detailed explanation of the reasons for his scoring. If a processor or grower is still not satisfied with the inspector's interpretation of grade factors, it is of course his privilege to notify the Supervising Inspector of this dissatisfaction and it then becomes the duty of the Supervisor to take such steps as he deems necessary to correct the situation. If an inspector is in doubt as to whether some of his grade interpretations are correct he should so notify his Supervisor and perhaps request an early check up of his grade interpretations.

(66)

Memoranda issued on an appeal inspection upon request of either a grower or processor should include only the results of the second examination. In other words, results of the appeal inspection should never be averaged with those obtained and reported on the first memorandum by the first inspector.

(67)

When Second Inspection Not an Appeal. If a considerable period of time has elapsed since the first inspection was made, or the load has been out of the inspection yard, a second inspection should be treated as a new inspection and no reference should be made to the first memorandum. This procedure is necessary in the inspection of peppers for processing, as they ripen very rapidly during the canning season, particularly during periods of hot weather. It is possible for a load to show a certain percentage of culls owing to lack of color, and several hours later the same load may show a considerably lower percentage of culls.

(68)

Number of Samples to be Examined on Appeal or Second Inspection. The number of samples to be examined in the case of an

(69)

appeal or second inspection will depend upon the uniformity of the lot in question and the character of the defects. If the load shows considerable irregularity, double the usual number of samples should be taken. If the quality is relatively uniform in the different containers, and it is only a question of proper interpretation of certain quality factors, it may be sufficient to examine the peppers in the same number of containers as in the first inspection.

An appeal, or second inspection, should never be made of the peppers in the same containers as were used in the first inspection. (70)