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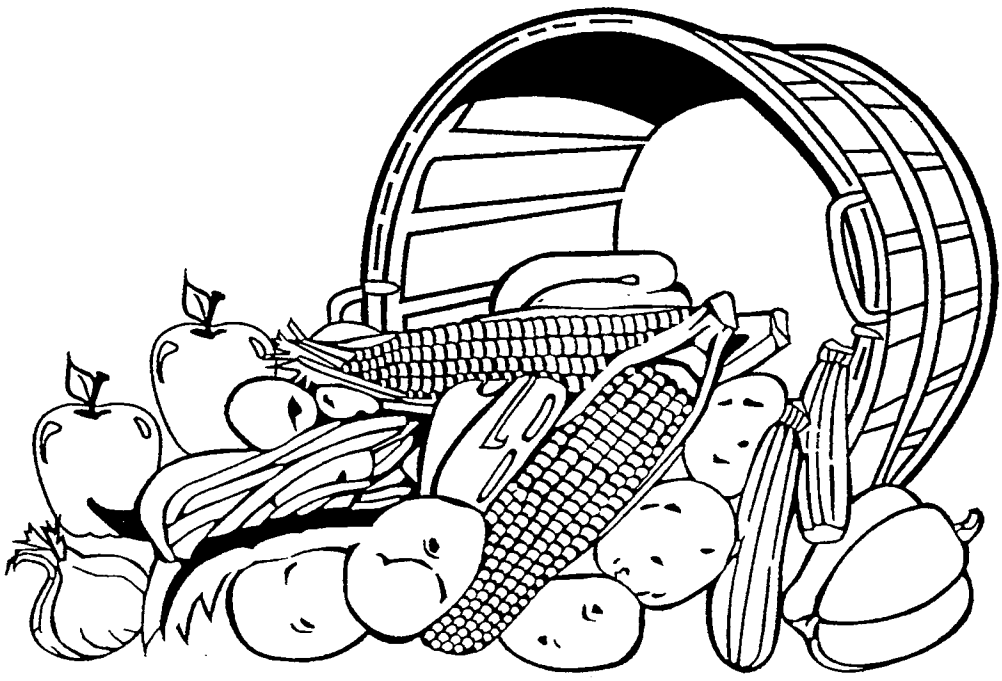
Florida Avocados

Shipping Point and Market Inspection Instructions

November 2000



Shipping Point and Market Inspection Instructions for Florida Avocados

These inspection instructions are specifically developed and designed by the Fresh Products Branch to assist officially licensed inspectors in the interpretation and application of the U.S. Standards for Grades of Florida Avocados, Sections 51.3050.

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

Refer to General Inspection Instructions for additional information pertaining to date, inspection point, carrier, condition of carrier, lading, etc. not covered in these instructions. (Reference to "General Inspection Instructions" in all Fresh Products Branch publications refers to any one, or all of the following - General Shipping Point Inspection Instructions, General Market Inspection Instructions, or Fresh Fruit and Vegetable Certificate Writing Handbooks.)

Any portion of these instructions beginning with a section number such as 51.--- and followed with **bold** print is material copied directly from the U.S. standards. The U.S. Standards for Grades of Florida Avocados are printed in the appendix of this instruction. All of the U.S. standards are available on the Internet under the USDA homepage.

November 2000

This replaces instructions dated November 1965

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*Factors noted with **(Q)** are considered **quality** only. Factors noted with **(C)** are considered **condition** at market. Factors with **(Q or C)** may be considered as **quality** or **condition** depending on the circumstances.*

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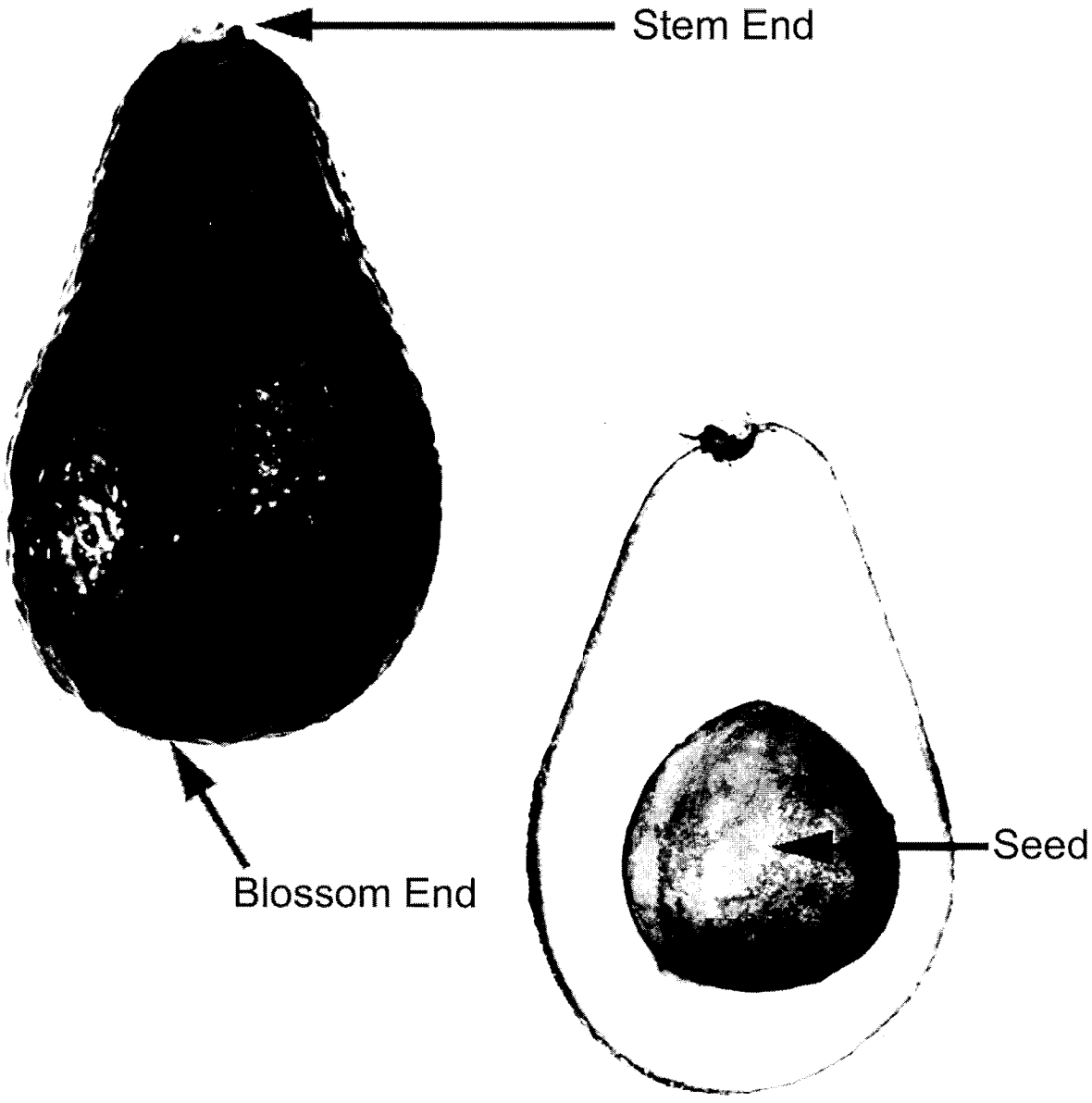
Avocado



(1) GENERAL

The U.S. Standards for Grades of Florida Avocados only apply to avocados from Florida or avocados being imported (based on import requirements for avocados.) For all other avocados, the U.S. standards do not apply and these instructions are to be used only as a guide. When inspecting fruit from somewhere other than Florida, do not use the terms "damage," "serious damage," or "very serious damage." Further, do not use descriptive terms such as "materially," "seriously" or "very seriously affecting the appearance" as these are used in the general definitions of damage, serious damage and very serious damage. Describe the objectionable factors in terms of color, area affected and depth, etc.

All avocados imported into the United States must meet the ongoing minimum grade and maturity requirements for Marketing Order No. 915 prior to importation (release from custody of the United States Customs Service). Avocados must grade at least U.S. No. 2, as defined in the U.S. Standards for Grades of Florida Avocados. All avocados, except **Haas, Fuerte, Zutano** and **Edranol** varieties, must meet the current maturity shipping schedule requirements as set forth annually by the Florida Avocado Administrative Committee. It will be necessary to state in the "Remarks" section on certificates and notesheets: "Inspection based on the U.S. Standards for Grades of Florida Avocados per Import Requirements."

(2) REPRESENTATIVE SAMPLING

The importance of obtaining representative samples cannot be over emphasized. Accurate certification is possible only if the samples examined are truly representative of the entire lot or accessible portion. All portions of a lot or load should receive the same attention in sampling regardless of the difficulty involved in reaching all layers or parts of a lot or load.

Size of Sample

The tolerances in the U.S. Standards for Grades of Florida Avocados are determined on the basis of count. Examine a **minimum of 25** avocados from containers with 25 or more fruit (including bulk bins). The entire contents of containers shall be examined for packages with less than 25 fruit, regardless of the quality or condition of the lot. Whenever defects exceed the container or lot tolerance in one or **** more samples, **double the sample size (bulk bins) or examine the entire contents** in at least one container for the lot or container(s) exceeding the tolerance. ****

Sampling to Determine Internal Defects

The number of fruit cut for internal defects is discretionary. The inspector shall cut a sufficient number of fruit to make an informed decision of the internal quality of the fruit, yet not cut fruit unnecessarily. The percentage of internal defects is based on the entire container or the number of fruit in a sample and **not** on the number of fruit cut.

Number of Samples

Due to potential variations in size, quality, condition, no definite rule can be provided as to a required number of samples. A minimum of 1% of the load is recommended. It is the inspector's responsibility to examine enough samples to ensure an accurate description of the entire lot. Regardless of the number of containers in the lot a minimum of three samples shall be examined.

(3) TOLERANCES AND APPLICATION OF TOLERANCES

§51.3050 U.S. No. 1...(a) Tolerances. In order to allow for variations incident to proper grading and handling, not more than a total of 10 percent, by count, of the avocados in any lot may fail to meet the requirements of this grade: *Provided,* That not more than one-half of this amount, or 5 percent, shall be allowed for avocados affected by decay or anthracnose, including therein not more than 1 percent for avocados affected by decay.

§51.3051 U.S. Combination...(a) Tolerances. In order to allow for variations incident to proper grading and handling, not more than a total of 10 percent, by count, of the avocados in any lot may fail to meet the requirements of the U.S. No. 2 grade: *Provided*, That not more than one-half of this amount, or 5 percent, shall be allowed for avocados affected by decay or seriously damaged by anthracnose, including therein not more than 1 percent for avocados affected by decay. No part of any tolerance shall be allowed to reduce for the lot as a whole the percentage of U.S. No. 1 fruit required or specified in the combination, but individual containers may have not more than 10 percent less than the percentage of U.S. No. 1 fruit required or specified.

§51.3052 U.S. No. 2...(a) Tolerances. In order to allow for variations incident to proper grading and handling, not more than a total of 10

percent, by count, of the avocados in any lot may fail to meet the requirements of this grade: *Provided,* That not more than one-half of this amount, or 5 percent, shall be allowed for avocados affected by decay or seriously damaged by anthracnose, including therein not more than 1 percent for avocados affected by decay.

§51.3053 U.S. No. 3...(a) Tolerances. In order to allow for variations incident to proper grading and handling, not more than a total of 10 percent, by count, of the avocados in any lot may fail to meet the requirements of this grade, including therein not more than 2 percent for avocados affected by decay. (See §§51.3055 and 51.3056.)

	U.S. No. 1	U.S. Comb[1]	U.S. No. 2[2]	U.S. No. 3
Total Defects	10%	10%	10%	10%
Including, Decay or Anthracnose:	5%	N/A[3]	N/A[3]	N/A[3]
Including, Decay or **serious damage** by Anthracnose:	N/A[3]	5%	5%	N/A[3]
including, decay	1%	1%	1%	2%

Application of Tolerances

§51.3056 *Application of tolerances*...(a) 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: (1) For packages which contain more than 20 avocados and a tolerance of 10 percent or more is provided, individual packages in any lot shall have not

[1] No part of any tolerance shall be allowed to reduce for the lot as a whole the percentage of U.S. No. 1 required (at least 60%) or specified in the combination. Individual containers may have not more than 10 percent less than the percentage of U.S. No. 1 required or specified.

[2] By count, of the fruit in any lot may fail to meet the requirements of the U.S. No. 2 grade.

[3] N/A - Not Applicable.

more than one and one-half times the tolerance specified. For packages which contain more than 20 avocados and a tolerance of less than 10 percent is provided, individual packages in any lot shall have not more than double the tolerance specified, except that at least one defective and one off-size specimen may be permitted in any package; and, (2) For packages which contain 20 avocados or less, individual packages shall have not more than double the tolerance specified, except that at least one defective and one off-size specimen may be permitted in any package.

Packages containing more than 20 avocados:

10% tolerance - not more than 1-1/2 times the tolerance.

Less than 10% tolerance - not more than double the tolerance except at least 1 defective and 1 off-size fruit may be permitted in any package.

Packages containing 20 avocados or less:

Not more than double the tolerance except at least 1 defective and 1 off-size may be permitted in any package.

(4) NOTESHEET AND CERTIFICATE

Entries on the notesheet and certificate are to be kept in a legible and accurate manner. It is mandatory that all information appearing on the certificate be supported by information on the notesheet. When the inspection is complete, it is the responsibility of the inspector to ensure that all information is properly recorded. Notations shall be recorded so anyone familiar with inspection procedures can interpret them and write a certificate.

Headings on Notesheets

Detailed instructions pertaining to date, inspection point, place of inspection, type of carrier, lading, etc., which are not covered by these instructions may be found in the General Inspection Instructions. Your supervisor may give additional information and instructions.

Handwritten Certificates

The handwritten certificate (FV-184 at shipping point and FV-300 at market) should be written with great care since they are given to the applicant at the completion of the inspection.

Please refer to the FV-184 or FV-300 certificate handbooks and your immediate supervisor for instructions regarding the procedures to follow when writing certificates.

Product

"Avocados" shall be used to describe this commodity in the "Product" section. Type or variety may be used in conjunction with "Avocados" or may be reported in the "Lot ID" section on market notesheets and certificates or in the "Product/Variety" section on the shipping point inspection certificates.

Number/Type of Containers

The number of containers shall always be reported. The count of large lots certified in a warehouse or on a platform may be reported on the authority of someone other than the inspector. However, the inspector is responsible for assuring that the approximate number of the containers reported in the lot are present. Small lots (100 containers or less) and lots that can be counted with accuracy are to be reported on the inspector's authority as "inspector's count."

Florida avocados are generally packed in single or multiple layer containers. They may be in cartons, or consumer packages within master containers. The type of container shall always be reported under this heading.

Brands/Markings

The brand, variety, size, count, point of origin and other important information appearing on the container should be reported on the notesheet in the "Brands/Markings" section. Only the brand name and other pertinent information should appear in this section on the certificate.

Origin

The inspector should not make a positive statement regarding product origin on their own authority. When container markings list the State or country of origin, it

should be quoted in the appropriate space on notesheets and certificates. This policy is necessary because some firms may use one mark on the same product packed in several States. The inspector can certify only to the marks and has no means of verifying what State or country the avocado is grown. If packages are not marked, or the avocados are in bulk, refer to the General Inspection Instructions.

(5) CONDITION OF PACK

The following terms shall be used to describe the tightness of pack:

"Very tight" means the avocados are packed so tightly that it usually results in injury.

"Tight" means that both pack and bulge of the container are satisfactory.

"Fairly tight" is the condition between "tight" and "slack," that is, tight enough to prevent the specimens from moving within the container.

"Slack" means the container is not sufficiently full and free movement of the fruit occurs. The amount of slackness shall be reported in inches or fractions of an inch.

Standard Pack

Standard pack is only determined when specifically requested by the applicant, as it is not a requirement of the grade(s). When requested to determine standard pack, use the following requirements:

§51.3055 *Standard Pack.* (a) The avocados shall be packed in accordance with good commercial practice and the pack shall be at least fairly tight. The weight of the smallest fruit in any container shall be not less than 75 percent of the weight of the largest fruit in the container. Size of the avocados may be specified by count.

(b) In order to allow for variations incident to proper sizing and packing, not more than 5 percent, by count, of the avocados in any container may weigh less than 75 percent of the weight of the largest fruit: *Provided,* That no fruit in any container shall weigh less than 60 percent of the weight of the largest fruit in the container. In addition, not more than 5 percent of the containers in any lot may fail to meet the requirements as to tightness of pack.

Important points to remember when determining standard pack:

- The application of tolerances does not apply to standard pack. Not more than 5% of the containers in a lot may fail to meet the requirements of standard pack.

- A lot of avocados can fail to meet standard pack and still meet grade. The grade statement would be as follows: "U.S. No. 1. Fails to meet the requirements of standard pack."

- Note in the "Remarks" section of the certificate and notesheet "Standard pack determined at applicant's request."

(6) TEMPERATURE OF PRODUCT

Refer to the General Inspection Instructions for information not covered in this section.

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

A minimum of three temperatures for each lot must be taken and recorded on the notesheet. More temperatures shall be taken if the lot is abnormally cold, heated, or there is a specific request for temperature.

(7) SIZE

Size generally will not be in question unless the fruit is irregular in appearance. When reporting size the following terms shall be used:

"Fairly uniform" means that not more than 5%, by count, of the avocados in any container weigh less than 75% of the weight of the largest fruit: Provided, that no fruit in any container shall weigh less than 60% of the weight of the largest fruit in the container.

For example: If the weight of the largest fruit is 16 ounces, each fruit weighing less than 12 ounces would be scored against the 5% tolerance permitted for fruit which fail to meet the "fairly uniform" requirement. Any fruit weighing less than 9.6 ounces would cause the container and the lot to fail to meet the "fairly uniform" requirement.

"Irregular" A lot would be considered "irregular" when not meeting the requirements of "fairly uniform" as defined above. When reporting a lot as irregular the percentage that fails to meet the requirement of "fairly uniform" shall be shown to justify the use of the term "irregular."

The term **"uniform"** shall not be used.

Marking as to Count

When containers are marked to count and **do not** conform to count, it is to be report this fact in the "Other" section on market certificates and in the "Description of Products" section on shipping point certificates. Report the range and the average of fruit per container as well as percentage of containers not conforming to count. For example: "Counts range from 15 to 18, average 16; 50% of cartons fail to meet count as marked." This may be a misbranding violation. For further instructions see PACA Ruling on Grade and Size Markings in the General Inspection Instructions.

If count is not marked on the container, but requested by the applicant, give a range and average, and under "Remarks" section of certificates and notesheets "Count reported at applicant's request."

(8) 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. Factors noted with **(C)** shall be reported as **CONDITION** on market certificates. Those factors noted with **(Q or C)** may be considered as **QUALITY or CONDITION,** depending on the circumstances.

Similar Varietal Characteristics (Q)

§51.3057 *Similar varietal characteristics.* "Similar varietal characteristics" means that the avocados in any container are similar in shape, texture, and color of skin and flesh.

Avocado varieties differ according to shape, size and color of fruit. For example, fruit of the Pollock variety, when mature, may exceed 60 ounces in weight, while mature

Booth fruit may weigh less than 6 ounces. Size of the seed cavity and looseness of the seed in the cavity are among other characteristics. In comparison to the size of fruit, Waldin and Booth 1 have large seed cavities, while Booth 7 and Monroe have small seed cavities. Mature fruits of most varieties have green skin color with the exception of a few purple-skinned varieties such as Hardee.

Use **caution** when scoring fruit as "dissimilar varietal characteristics." Some fruit (such as the Hass variety) naturally turn from a green fruit to a purple-black fruit as it ripens.

Firmness/Ripeness (C)

All U. S. grades for Florida avocados require avocados to be "Not Overripe."

The following terms shall be used to describe the firmness:

"Hard" means the avocado does not yield to moderate pressure.

"Firm" means the avocado yields very slightly to moderate pressure.

"Firm ripe" means the avocado yields slightly to moderate pressure and shows softening at the stem end. The flesh is fairly palatable, but has not reached prime eating condition.

"Ripe" means the avocado yields readily to moderate pressure. At this stage of maturity it has reached the best eating condition.

§51.3059 *Overripe.* "Overripe" means that the avocado is dead ripe with flesh soft or discolored and past commercial use.

At the overripe stage of maturity, the avocado has very little resistance to slight pressure, the skin is usually discolored and the flesh is often bruised, dark and unattractive in appearance.

Scoring Guide

Avocados that are overripe shall be scored against all grades.

NOTE: Some varieties naturally turn from a green color to a black color as they ripen. At this point, the inspector will have to rely upon how the avocado yields to the pressure applied.

Maturity (Q)

The U.S. grades for Florida avocados require avocados to be mature.
§51.3058 Mature. ***"Mature" means that the avocado has reached a stage of growth which will insure a proper completion of the ripening process.***

Scoring Guide

Each year the avocado industry in Florida establishes picking and shipping dates by variety, and this regulation controls the shipment of immature fruit. Maturity is judged by weight, diameter, and color of skin. Therefore, if there is a question as to the maturity of the fruit in a load or lot review the Marketing Order or contact your supervisor for further information. Immature fruit is scored against the 10% total defect tolerance in all grades.

NOTE: Fruit meeting the definition of mature but not meeting the Florida Marketing Order Requirements for weight, diameter, or skin color would "fail to meet Florida Marketing Order Requirements" but not be scored as "immature."
**** **As per Marketing Order Administration Branch (MOAB) regulation § 944.31 Avocado Import Maturity Regulation, there is a separate 10% tolerance for "fruit under the import maturity regulation" diameter and weight in ounces. Application of tolerances is double provided that no fruit is more than 2 ounces less than the minimum weight requirement, regardless of number of fruit per container.**

Cleanness (Q)

The U.S. grades for Florida avocados have the following requirements for cleanness:

U.S. No. 1, U.S. Combination, and U.S. No. 2: Clean.

U.S. No. 3: No cleanness requirement.

Definitions:

§51.3061 *Clean*. "Clean" means that the avocado is practically free from dirt, staining or other foreign material. ****

Scoring Guide

Cleanness will seldom be a factor in the inspection of avocados as they are generally washed before packing. However, if the appearance of the individual avocado is materially affected by dirt or other foreign material, score as "damaged by dirt."

Color (Q)

The U. S. grades for Florida avocados have the following requirements for color:

U.S. No. 1: Well colored.

U.S. Combination: At least 60 percent well colored, the remainder fairly well colored.

U.S. No. 2: Fairly well colored.

U.S. No. 3: No requirement.

Definitions

§51.3062 *Well colored.* "Well colored" means that the avocado has the color characteristic of the variety.

§51.3066 *Fairly well colored.* "Fairly well colored" means that the avocado shows a shade of color which is fairly characteristic of the variety.

Avocado varieties differ according to color of skin. Mature fruit of most varieties have green skin color with the exception of a few purple-skinned varieties such as Hardee. Other varieties, such as Hass, gradually turn purplish-black to black as they ripen. Characteristic color for the variety should not be scored as a defect. The normal color for the variety must be considered when determining the correct term(s) when describing color.

Shape (Q)

The U.S. grades for Florida avocados have the following requirements for shape:

U.S. No. 1: Well formed.

U.S. Combination: At least 60 percent well formed, the remainder fairly well formed.

U.S. No. 2: Fairly well formed.

U.S. No. 3: Not badly misshapen.

The normal shape for the variety must be considered when determining the correct term(s) used to describe shape.

Definitions:

§51.3060 *Well formed.* "Well formed" means that the avocado has the normal shape characteristic of the variety.

§51.3065 *Fairly well formed.* "Fairly well formed" means that the avocado may be slightly abnormal in shape but not to the extent that the appearance is seriously affected.

§51.3068 *Badly misshapen.* "Badly misshapen" means that the avocado is so badly curved, constricted, pointed or otherwise deformed that the appearance is very seriously affected.

Trimming (Q)

U.S. No. 1, U.S. Combination, and U.S. No. 2: Well trimmed.

U.S. No. 3: No requirement.

Definitions

§51.3063 *Well trimmed.* "Well trimmed" means that the stem, when present, is cut off fairly smoothly at a point not more than one-fourth inch beyond the shoulder of the avocado.

Anthracnose (C)

Anthracnose is caused by a fungus. Anthracnose infections are slightly sunken and nearly circular in shape, dark brown to black, and vary from tiny spots to 1/2 inch or more in diameter. As the fruit ripens, the Anthracnose infection spreads rapidly into the flesh, causing a greenish-black fairly firm decay. The surface of the lesion may develop radial cracks and will show pinkish spore masses of the fungus during moist periods.

Scoring Guide

The U.S. No. 1 grade requires avocados to be "free from" Anthracnose. Score any amount of Anthracnose against the 5% restrictive tolerance for Anthracnose.

The U.S. No. 2 and U.S. No. 3 grades require avocados to be "free from serious damage" by Anthracnose. In the U.S. No. 2 grade there is a 5% restrictive tolerance for serious damage by Anthracnose. In the U.S. No. 3 grade serious damage by Anthracnose is scored against the total defects tolerance of 10%.

§51.3067 *Serious damage.* (a) Anthracnose when any spot exceeds the area of a circle one-fourth inch in diameter, or when more than 3 spots each of which exceeds the area of a circle three-sixteenths inch in diameter;

When Anthracnose has advanced sufficiently to penetrate into the flesh, or when spots are large enough and soft enough to be easily penetrated by pressure from your fingers score as decay against the 1% decay tolerance.

Bruises (C)

Bruises are a common defect of avocados, generally caused by the pack being too loose or too tight. Bruising occurs more often on firm ripe or ripe fruit. Small surface bruises incident to good commercial handling and packing practices should be disregarded unless excessively numerous.

Scoring Guide

As a guide, score as damage when any bruise exceeds 1/4 inch in depth, or when the aggregate area of all the bruises exceeds 5% of the surface. Score as serious damage any bruise exceeds 1/2 inch in depth, or when the aggregate area of all the bruises exceeds 10% of the surface. Score as very serious damage any bruise exceeds 3/4 inch in depth, or when the aggregate area of all the bruises exceeds 25% of the surface.

Cercospora Spot (C)

Cercospora Spot is caused by a fungus that is able to infect previously uninjured fruit and leaves. Spots on fruit appear as small-scattered greenish-white dots, which are generally 1/4 inch or less in diameter. These spots later develop into slightly sunken, light to dark brown spots of definite outline but irregular shape. A fungus often develops on the surface of these spots. The affected surface usually becomes cracked or fissured. Although the fungus is confined to the rind tissue, the dead, cracked tissue made in the rind allows an entrance for anthracnose and other decay organisms.

The U.S. No. 1 grade requires avocados to be free from damage; the U.S. No. 2 grade free from serious damage; and the U.S. No. 3 grade free from very serious damage by Cercospora Spot.

Scoring Guide

Score as damage when any amount of Cercospora Spot is present. Score as serious damage when any spot exceeds an area of a circle 1/4 inch in diameter, or when more than 3 spots each of which exceeds the area of a circle 3/16 inch in diameter, or the aggregate area of all spots exceeds the area of a circle 1 inch in diameter.

Score as very serious damage when any spot exceeds the area of a circle 1/2 inch in diameter, or when more than 3 spots each of which exceeds the area of a circle 3/8 inch in diameter, or when the aggregate area of all spots exceeds the area of a circle 1-1/2 inches in diameter.

Cuts or Other Skin Breaks (Q or C)

Cuts or other skin breaks may be caused by stem punctures, mechanical means during harvesting, or various other ways while growing or harvesting the fruit.

Scoring Guide

> **§51.3064 *Damage*...(a) Cuts or other skin breaks when not healed and penetrating beneath the epidermis or the aggregate area exceeds that of a rectangle 1 inch in length and one-eighth inch in width, or when healed and the appearance is materially affected;**
>
> **§51.3067 *Serious damage*...(b) Cuts or other skin breaks when not healed and penetrating into the flesh of the fruit, or the aggregate area exceeds that of a rectangle 1 inch in length and one-fourth inch in width, or when healed and the appearance is seriously affected;**
>
> **§51.3069 *Very serious damage*...(a) Cuts or other skin breaks when not healed and penetrating into the flesh of the fruit, or any skin break very seriously affecting the appearance, or the edible or shipping quality;**

En route or at destination **healed** cuts or other skin breaks are considered a **quality** factor and **unhealed** cuts or other skin breaks are considered a **condition** factor.

Discoloration (Q or C)

Russeting or similar discoloration is defined in the standards and is based on the aggregate area of russeting of a light brown color. Discoloration of a lighter shade of color may be permitted on a greater area and darker shades of color shall be restricted to a lesser area, provided, that no discoloration shall be permitted which affects the appearance to a greater extent than the specified area of light brown surface discoloration. Discoloration, which occurred during transit, is a condition factor.

Scoring Guide

§51.3064 *Damage*...(c) Russeting or similar discoloration when the appearance of the avocado is affected to a greater extent than that of an avocado which has light brown surface discoloration aggregating 10 percent of the fruit surface;

§51.3067 *Serious damage*...(d) Russeting or similar discoloration when the appearance of the avocado is affected to a greater extent than that of an avocado which has light brown surface discoloration aggregating 25 percent of the fruit surface;

§51.3069 *Very serious damage*...(c) Russeting or similar discoloration when the appearance of the avocado is affected to a greater extent than that of an avocado which has light brown surface discoloration aggregating 50 percent of the fruit surface;

Internal Discoloration (C)

Internal discoloration is generally caused by low temperatures. The flesh of affected fruit may become a grayish-brown color.

Scoring Guide

Score internal discoloration under the general definition of damage, serious damage and very serious damage.

NOTE: When avocados are cut the outer layer of the seed often adheres to the flesh do not score this as discoloration.

Pulled Stems (Q)

Avocados are generally harvested by clipping the fruit from the trees. However, if fruit is pulled from the trees when harvesting, the result may be pulled stems.

Scoring Guide

§51.3064 *Damage*...(b) Pulled stems when the exposed stem cavity is excessively deep, or when skin surrounding the stem cavity is more than slightly torn;

§51.3067 *Serious damage*...(c) Pulled stems when the skin surrounding the exposed stem cavity is torn more than an aggregate area of a circle one-fourth inch in diameter, or when the flesh is torn;

§51.3069 *Very serious damage*...(b) Pulled stems when the skin surrounding the exposed stem cavity is torn more than an aggregate area of a circle one-half inch in diameter, or when the flesh is torn;

Scars or Scab (Q)

Scars are a result of injury to the fruit while it is growing caused by such things as limb rubs or scratches. Scars on avocados range in color from white or gray to brown or black; they may be slightly sunken and checked or cracked.

Avocado scab is caused by a fungus which is present from one season to the next on leaf and stem lesions. The spots on fruits are at first raised, circular to oval and dark brown to purplish brown. They are scattered or may coalesce to form irregular enlarged areas, sometimes involving practically the entire surface of the fruit. The disease does not impair the eating quality of the mature fruit, but its appearance is very unattractive and, in severe cases, the fruit may be deformed or dwarfed. Other fungi may gain access to the flesh through cracks in scab blemishes.

Scoring Guide

§51.3064 *Damage*...(d) Scars or scab when the appearance of the avocado is affected to a greater extent than that of an avocado which has light brown superficial, fairly smooth scars aggregating 10 percent of the fruit surface;

§51.3067 *Serious damage*...(e) Scars or scab when the appearance of the avocado is affected to a greater extent than that of an avocado which has light brown superficial fairly smooth scars aggregating 25 percent of the fruit surface;

§51.3069 *Very serious damage*...(d) Scars or scab when the appearance of the avocado is affected to a greater extent than that of an avocado which has light brown superficial, fairly smooth scars aggregating 50 percent of the fruit surface;

**** **Sprouted Seed (Q)**

A sprouted seed is not a common defect. However, because of the length of time it takes to occur, it will be scored as a quality defect.

Scoring Guide

Score as damage when a sprout extends beyond the seed 1/4 inch, and serious damage when exceeding 3/4 inch, and very serious damage when extending 1 1/4 inch beyond the seed. ****

Sunburn (Q)

Sunburn is generally caused by a portion of the fruit being excessively exposed to the sun. The side of the fruit that has been exposed will usually have a distinct greenish-yellow color.

Scoring Guide

§51.3064 *Damage*...(e) Sunburn when the appearance of the avocado is affected to a greater extent than that of an avocado which has greenish-yellow colored sunburn aggregating 10 percent of the fruit surface;

§51.3067 *Serious damage*...(f) Sunburn when the appearance of the avocado is affected to a greater extent than that of an avocado which has greenish-yellow colored sunburn aggregating 25 percent of the fruit surface;

§51.3069 *Very serious damage*...(e) Sunburn when the appearance of the avocado is affected to a greater extent than that of an avocado which has greenish-yellow colored sunburn aggregating 50 percent of the fruit surface;

**** **Freezing and Freezing Injury (C)**

The term "frozen" should only be used when ice crystals are present. Frozen avocados will be darker in color and glassy in comparison to unaffected avocados. ****

"Freezing injury" is the term that should be used when it is evident that the avocados have been frozen, but are not in a frozen condition at the time of inspection. The avocados may be discolored, watersoaked and dull in appearance.

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

- Pulp temperatures taken at various locations.
- Extent of the injury in the load.
- Extent of the injury in the containers.
- The degree to which individual specimens are affected.
- The pattern of freezing or freezing injury in clear, concise terms.

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

Decay (C)

All grades require avocados to be free from decay; any amount is scorable against the 1% tolerance for U.S. No. 1 and 2 grades, the U.S. No. 3 grade has a 2% tolerance. The most common types affecting avocados are Rhizopus Rot and Anthracnose decay. The type of decay is not to be reported on the certificate. When the decay is in excess of the tolerance report the degree of advancement as; early, moderate or advanced.

Appendix I
U. S. Standards

United States
Department of
Agriculture

Agricultural
Marketing
Service

Fruit and
Vegetable
Programs

Fresh
Products
Branch

United States Standards for Grades of Florida Avocados

Effective September 3, 1957
(Reprinted - January 1997)

United States Standards for Florida Avocados [1]

Grades
51.3050 U.S. No. 1.
51.3051 U.S. Combination.
51.3052 U.S. No. 2.
51.3053 U.S. No. 3.
Unclassified
51.3054 Unclassified.
Standard Pack
51.3055 Standard pack.
Application of Tolerances
51.3056 Application of tolerances.
Definitions
51.3057 Similar varietal characteristics.
51.3058 Mature.
51.3059 Overripe.
51.3060 Well formed.
51.3061 Clean.
51.3062 Well colored.
51.3063 Well trimmed.
51.3064 Damage.
51.3065 Fairly well formed.
51.3066 Fairly well colored.
51.3067 Serious damage.
51.3068 Badly misshapen.
51.3069 Very serious damage.

Grades

§51.3050 U.S. No. 1.

"U.S. No. 1" consists of avocados of similar varietal characteristics which are mature but not overripe, well formed, clean, well colored, well trimmed and which are free from decay, anthracnose, and freezing injury and are free from damage caused by bruises, cuts or other skin breaks, pulled stems, russeting or similar discoloration, scars or scab, sunburn, sunscald or sprayburn, cercospora spot, other disease, insects, or mechanical or other means.

(a) **Tolerances.** In order to allow for variations incident to proper grading and handling, not more than a total of 10 percent, by count, of the avocados in any lot may fail to meet the

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

requirements of this grade: Provided, That not more than one-half of this amount, or 5 percent, shall be allowed for avocados affected by decay or anthracnose, including therein not more than 1 percent for avocados affected by decay. (See §§51.3055 and 51.3056.)

§51.3051 U.S. Combination.

"U.S. Combination" consists of a combination of U.S. No. 1 and U.S. No. 2 avocados: **Provided,** That at least 60 percent, by count, of the avocados in each container meet the requirements of the U.S. No. 1 grade.

(a) **Tolerances.** In order to allow for variations incident to proper grading and handling, not more than a total of 10 percent, by count, of the avocados in any lot may fail to meet the requirements of the U.S. No. 2 grade: **Provided,** That not more than one-half of this amount, or 5 percent, shall be allowed for avocados affected by decay or seriously damaged by anthracnose, including therein not more than 1 percent for avocados affected by decay. No part of any tolerance shall be allowed to reduce for the lot as a whole the percentage of U.S. No. 1 fruit required or specified in the combination, but individual containers may have not more than 10 percent less than the percentage of U.S. No. 1 fruit required or specified. (See §§51.3055 and 51.3056.)

§51.3052 U.S. No. 2.

"U.S. No. 2" consists of avocados of similar varietal characteristics which are mature but not overripe, fairly well formed, clean, fairly well colored, well trimmed and which are free from decay and freezing injury and are free from serious damage caused by anthracnose, bruises, cuts or other skin breaks, pulled stems, russeting or similar discoloration, scars or scab, sunburn, sunscald or sprayburn, cercospora spot, other disease, insects, or mechanical or other means.

(a) **Tolerances.** In order to allow for variations incident to proper grading and handling, not more than a total of 10 percent, by count, of the avocados in any lot may fail to meet the requirements of this grade: **Provided,** That not more than one-half of this amount, or 5 percent, shall be allowed for avocados affected by decay or seriously damaged by anthracnose, including therein not more than 1 percent for avocados affected by decay. (See §§51.3055 and 51.3056.)

§51.3053 U.S. No. 3.

"U.S. No. 3" consists of avocados of similar varietal characteristics which are mature but not overripe, which are not badly misshapen, and which are free from decay and are free from serious damage caused by anthracnose and are free from very serious damage caused by freezing injury, bruises, cuts or other skin breaks, pulled stems, russeting or similar discoloration, scars or scab, sunburn, sunscald or sprayburn, cercospora spot, other disease, insects, dirt or mechanical or other means.

(a) **Tolerances.** In order to allow for variations incident to proper grading and handling, not more than a total of 10 percent, by count, of the avocados in any lot may fail to meet the requirements of this grade, including therein not more than 2 percent for avocados affected by decay. (See §§51.3055 and 51.3056.)

Unclassified

§51.3054 Unclassified.

"Unclassified" consists of avocados which have not been classified in accordance with any of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards, but is provided as a designation to show that no grade has been applied to the lot.

Standard Pack

§51.3055 Standard pack.

(a) The avocados shall be packed in accordance with good commercial practice and the pack shall be at least fairly tight. The weight of the smallest fruit in any container shall be not less than 75 percent of the weight of the largest fruit in the container. Size of the avocados may be specified by count.

(b) In order to allow for variations incident to proper sizing and packing, not more than 5 percent, by count, of the avocados in any container may weigh less than 75 percent of the weight of the largest fruit: **Provided,** That no fruit in any container shall weigh less than 60 percent of the weight of the largest fruit in the container. In addition, not more than 5 percent of the containers in any lot may fail to meet the requirement as to tightness of pack.

Application of Tolerances

§51.3056 Application of tolerances.

(a) 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:

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

(2) For packages which contain 20 avocados or less, individual packages shall have not more than double the tolerance specified, except that at least one defective and one off-size specimen may be permitted in any package.

Definitions

§51.3057 Similar varietal characteristics.

Similar varietal characteristics means that the avocados in any container are ar in shape, texture, and color of skin and flesh.

§51.3058 Mature.

Mature means that the avocado has reached a stage of growth which will insure a proper completion of the ripening process.

§51.3059 Overripe.

Overripe means that the avocado is dead ripe with flesh soft or discolored and past commercial use.

§51.3060 Well formed.

Well formed means that the avocado has the normal shape characteristic of the variety.

§51.3061 Clean.

Clean means that the avocado is practically free from dirt, staining or other foreign material.

§51.3062 Well colored.

Well colored means that the avocado has the color characteristic of the variety.

§51.3063 Well trimmed.

Well trimmed means that the stem, when present, is cut off fairly smoothly at a point not more

than one-fourth inch beyond the shoulder of the avocado.

§51.3064 Damage.

Damage means any defect which materially affects the appearance, or the edible or shipping quality of the individual fruit, or the general appearance of the avocados in the container. Any one of the following defects, or any combination of defects the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as damage:

(a) Cuts or other skin breaks when not healed and penetrating beneath the epidermis or the aggregate area exceeds that of a rectangle 1 inch in length and one-eighth inch in width, or when healed and the appearance is materially affected;

(b) Pulled stems when the exposed stem cavity is excessively deep, or when skin surrounding the stem cavity is more than slightly torn;

(c) Russeting or similar discoloration when the appearance of the avocado is affected to a greater extent than that of an avocado which has light brown surface discoloration aggregating 10 percent of the fruit surface;

(d) Scars or scab when the appearance of the avocado is affected to a greater extent than that of an avocado which has light brown superficial, fairly smooth scars aggregating 10 percent of the fruit surface;

(e) Sunburn when the appearance of the avocado is affected to a greater extent than that of an avocado which has greenish-yellow colored sunburn aggregating 10 percent of the fruit surface; and,

(f) Sunscald or sprayburn when not well healed, or when soft, or when the appearance of the avocado is affected to a greater extent than that of an avocado which has light brown, superficial scars aggregating 10 percent of the fruit surface.

§51.3065 Fairly well formed.

Fairly well formed means that the avocado may be slightly abnormal in shape but not to the extent that the appearance is seriously affected.

§51.3066 Fairly well colored.

Fairly well colored means that the avocado shows a shade of color which is fairly characteristic of the variety.

§51.3067 Serious damage.

Serious damage means any defect which seriously affects the appearance, or the edible or shipping quality of the individual fruit, or the general appearance of the avocados in the container. Any one of the following defects, or any combination of defects the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as serious damage:

(a) Anthracnose when any spot exceeds the area of a circle one-fourth inch in diameter, or when more than 3 spots each of which exceeds the area of a circle three-sixteenths inch in diameter;

(b) Cuts or other skin breaks when not healed and penetrating into the flesh of the fruit, or the aggregate area exceeds that of a rectangle 1 inch in length and one-fourth inch in width, or when healed and the appearance is seriously affected;

(c) Pulled stems when the skin surrounding the exposed stem cavity is torn more than an aggregate area of a circle one-fourth inch in diameter, or when the flesh is torn;

(d) Russeting or similar discoloration when the appearance of the avocado is affected to a greater extent than that of an avocado which has light brown surface discoloration aggregating 25 percent

of the fruit surface;
(e) Scars or scab when the appearance of the avocado is affected to a greater extent than that of an avocado which has light brown superficial fairly smooth scars aggregating 25 percent of the fruit surface;
(f) Sunburn when the appearance of the avocado is affected to a greater extent that of an avocado which has greenish-yellow colored sunburn aggregating 25 percent of the fruit surface;
(g) Sunscald or sprayburn when not well healed, or when soft, or when the appearance of the avocado is affected to a greater extent than that of an avocado which has light brown superficial, fairly smooth scars aggregating 25 percent of the fruit surface; and
(h) Cercospora spot when any spot exceeds the area of a circle one-fourth inch in diameter, or when more than 3 spots each of which exceeds the area of a circle three-sixteenths inch in diameter, or when the aggregate area of all spots exceeds the area of a circle 1 inch in diameter.

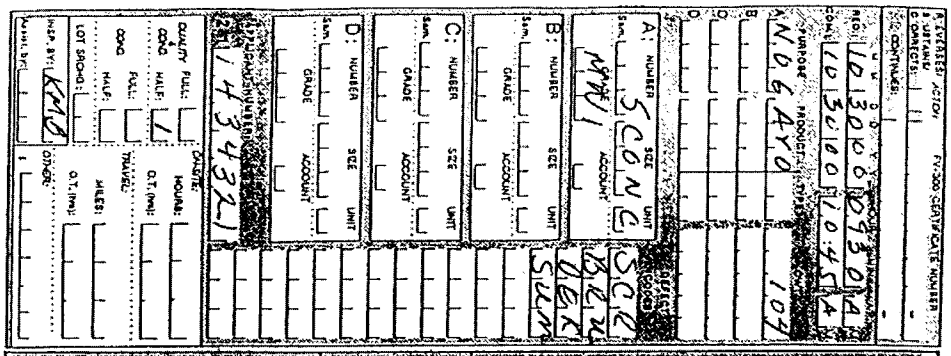
§51.3068 Badly misshapen.

Badly misshapen means that the avocado is so badly curved, constricted, pointed or otherwise deformed that the appearance is very seriously affected.

§51.3069 Very serious damage.

Very serious damage means any defect which very seriously affects the appearance, or the edible or shipping quality of the avocado. Any one of the following defects, or any combination of defects the seriousness of which exceeds the maximum allowed for any one defect, shall be considered as very serious damage:
(a) Cuts or other skin breaks when not healed and penetrating into the flesh of the fruit, or any skin break very seriously affecting the appearance, or the edible or shipping quality;
(b) Pulled stems when the skin surrounding the exposed stem cavity is torn more than an aggregate area of a circle one-half inch in diameter, or when the flesh is torn;
(c) Russeting or similar discoloration when the appearance of the avocado is affected to a greater extent than that of an avocado which has light brown surface discoloration aggregating 50 percent of the fruit surface;
(d) Scars or scab when the appearance of the avocado is affected to a greater extent than that of an avocado which has light brown superficial, fairly smooth scars aggregating 50 percent of the fruit surface;
(e) Sunburn when the appearance of the avocado is affected to a greater extent than that of an avocado which has greenish-yellow colored sunburn aggregating 50 percent of the fruit surface; and,
(f) Sunscald or sprayburn when not well healed, or when the appearance of the avocado is affected to a greater extent than that of an avocado which has light brown superficial, fairly smooth scars aggregating 50 percent of the fruit surface.

Appendix II
Notesheet & Certificate



CARRIER/CONTAINER IDENTIFICATION
RT 15331,4 10,K
PREFIX NUMBER STATE

LOAD ID
UL

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

CERTIFICATE NUMBER: EXAMPLE #1

Carrier No. Stated by: applicant

Additional Lot ID.:

Carrier Type / Name:

Refrigeration Unit: ☐ ON ☐ OFF

Doors: ☐ OPEN

Condition of Carrier:

Inspection Site: applicants warehouse

INSPECTION STARTED: m m d d y y Hour Min. A/P
1,0 3,0 0,0 1,0:0,0 A M

Inspection Completed: m m d d y y Hour Min. A/P
1,0 3,0 0,0 1,0:4,5 A M

APPLICANT: RT Produce Co

Address: Memphis TN

SHIPPER: Cal Fresh Produce Co

Address: Fresno CA

A: PRODUCT: AVOCADOS
NUMBER of CONTAINERS: 400 Cartons INSP. COUNT N
TEMPERATURES: 40 to 42

BRANDS / MARKS: "CALAVO" Cal Fresh Produce Co. Fresno CA Produce OF USA 32 count Hass

B: PRODUCT:
NUMBER of CONTAINERS: INSP. COUNT
TEMPERATURES:

C: PRODUCT:
NUMBER of CONTAINERS: INSP. COUNT
TEMPERATURES:

D: PRODUCT:
NUMBER of CONTAINERS: INSP. COUNT
TEMPERATURES:

Condition of Load & Containers:
(X) STACKED ON PALLETS AT ABOVE LOCATION ( ) INTACT THROUGH LOAD ( ) PARTLY UNLOADED

FORM FV-300-N (3-93)

A	B	C	D
PACK: FT in layers SIZE:	PACK: SIZE:	PACK: SIZE:	PACK: SIZE:

SCORESHEET

PLI Number	Other ID.	TEMP.	Sample CT	DK	BRN	SCR Q		
NONE	32	40	32	0	1	1		FR
"	32	42	32	0	0	2		FR
"	32	42	32	0	1	0		FR
"	32		32	0	1	2		FR
"	32		32	0	0	1		FR
			160		(2%)	(4%)		

Scars light brown, fairly smooth and rounded, more than 10% of surface

Bruising is scattered throughout pack and appears 3/4 to 1 1/4" diameter and up to 3/8" depth.

firm ripe

REMARKS / RESTRICTIONS / SPI

CARLOT Basis:
HOURLY Basis:
TRAVEL Time:
EXPENSES:
EST. TOTAL:

REPORTED TO: Cara
DATE: 10/30/00 TIME: 10:45 AM
REQUESTED BY: Cara
DATE: 10/30/00 TIME: 9:30 AM

INSPECTED BY: Hazel Green
ASSISTED BY:

*U.S. GPO: 1997-522-134/91197

CARRIER or LOT IDENTIFICATION				Applicant: RT's Produce Co	U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE INSPECTION CERTIFICATE EXAMPLE #1
RT (PREFIX)	53314 (NUMBER)	OK (STATE)	UL	Address: Memphis TN	
Carrier/Lot ID Stated by: applicant	Additional Lot ID:			Shipper: Cal Fresh Produce Co	
Carrier Type/Name:				Address: Fresno Ct	Inspection Started: 10 30 00 / 10 00 A
Refrigeration Unit: On / Off	Doors: Open / Closed			Insp. Site: applicants warehouse	

LOT	TEMPERATURES			Product	Brand/Marking	Origin	Lot ID	Number of Containers	Insp. Count
A:	40	to 42	°F	Avocados	"Calavo" 32 count	Ct	Hass	400 cartons	
B:		to	°F						
C:		to	°F						
D:		to	°F						

LOT	AVERAGE DEFECTS	Including DAMAGE SER. DAM	Including SER. DAM VIS. DAM	OFFSIZE DEFECTS	OTHER
	04			Quality (scars)	Scars are light
	02			Bruising	brown, fairly smooth
	00			Decay	and aggregate more
	06			Checksum	than 10% of surface
					Bruising is scattered
					through out pack and
					affects 3/4 to 1 1/4 inches
					in diameter and up
					to 3/8 inch in depth
					Firm Ripe.

GRADE: NO Established US Grade Standard

~~REMARKS:~~

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

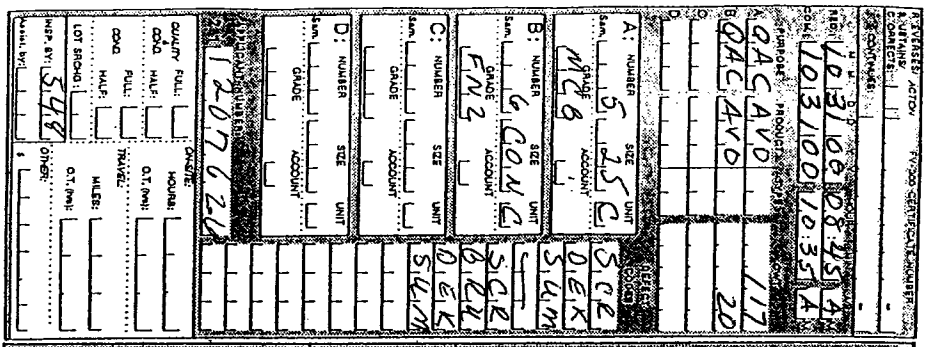
I, the undersigned, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that at the request of the applicant and on the date indicated, samples of the herein described product were inspected and the quality and/or condition as shown by said samples were as herein stated.

Inspector's Signature: Hazel Green

Market Office: Memphis TN

ESTIMATED TOTAL $

FORM FV-300 (10-90) Replaces FV-300 (4-86) and FV-396 (1-90) which are obsolete



A:	5	25 C	MCB		QAC AVO	117	10310008:45A
B:	6 CONC	FN2			QAC AVO	20	10310010:35A
C:							
D:							

INSPECTION NUMBER: 12076264

REFER TO: SCR, DEK, SWM, DEK

REVERSES ACTION / NEW DOC / CORRECTIVE NUMBER / COMMODITY / PURPOSE / PRODUCT / CONTAINERS / FV-300 CERTIFICATE NUMBER

QUALITY FULL: / COND. HALF: / COND. FULL: / HALF: / LOT SRCHD: / INSP. BY: 548 / ON-SITE: / O.T. (HOURS): / TRAVEL: / MILES: / O.T. (MIN): / OTHER: / $

CARRIER & LOT DESCRIPTION: AT 4132 GA (PREFIX, NUMBER, STATE)

LOADING: UL

INSPECTION NOTESHEET — U.S. DEPARTMENT OF AGRICULTURE, AGRICULTURAL MARKETING SERVICE, FRUIT & VEGETABLE DIVISION

CERTIFICATE NUMBER: EXAMPLE #2

Carrier No. Stated by: Applicant

Additional Lot ID.: —

Carrier Type / Name: —

Refrigeration Unit: ON / OFF

Doors: OPEN

Condition of Carrier:

Inspection Site: applicant's plant

INSPECTION STARTED (m m d d y y Hour Min. A/P): 10 31 00 09:00 A M

Inspection Completed: 10 31 00 10:30 A M

APPLICANT: L & A Produce Co

Address: Atlanta GA

SHIPPER: Fresh Veggie Inc

Address: Homestead FL

A: PRODUCT: AVOCADOS
NUMBER of CONTAINERS: 450 Carton — INSP. COUNT: N
TEMPERATURES: 41 to 43

BRANDS / MARKS: "Bob's" Roberts Produce Co Miami, FL 1/2 bushel Produce US Comb USDA/FL 109-28 25 count

B: PRODUCT: AVOCADOS
NUMBER of CONTAINERS: 150 CARTONS — INSP. COUNT: N
TEMPERATURES: 42 to 44

"Bob's Best" 1/4 Bushel Roberts Produce Co Miami FL. US No. 2 USDA/FL 109-27 7, 8, 10 count

C: PRODUCT:
NUMBER of CONTAINERS: — INSP. COUNT:
TEMPERATURES:

D: PRODUCT:
NUMBER of CONTAINERS: — INSP. COUNT:
TEMPERATURES:

Condition of Load & Containers:
(X) STACKED ON PALLETS AT ABOVE LOCATION ( ) INTACT THROUGH LOAD ( ) PARTLY UNLOADED

FORM FV-300-N (3-93)

A	B	C	D
PACK: FT in layers	PACK: FT	PACK:	PACK:
SIZE: FU in Cartons	SIZE: FU in CTNS	SIZE:	SIZE:

SCORESHEET

USDA/FL PLI Number	Other I.D.	TEMP.	Sample CT	D NWF SCE Q	SD	VSD	DK	under 12 oz or 3 4/16"	
109-28	25	43	25	4	2	0	0	0	H
109-28	25	43	25	5	1	0	0	0	H
109-28	25	41	25	3	1	0	0	0	H
109-28	25	42	25	2	0	1	0	0	H
109-28	25	41	25	3	2	1	0	0	H
				14/5/2 %					

M, Cl, GWF, WC WT Hard

USDA/FL				SD SCE	VSD	DK	SD Bru	VSD	under 12 oz 3 3/16"	
109-27	8	42	8	1 (13)	0	0	2 (25)	1 (13)	0	R
109-27	8	43	8	0	0	0	1 (13)	0	0	R
109-27	7	44	7	1 (14)	0	0	1 (14)	0	0	R
109-27	7	44	7	0	0	0	2 (29)	1 (14)	0	R
109-27	10	42	10	0	0	0	1 (10)	0	0	R
109-27	10	44	10	1 (10)	0	0	1 (10)	0	0	R
				6%			17/5%			

M, Cl, FWF, WC, WT Ripe

Bruising scattered through out pack affecting ripe fruit

EL: Maturity Based on Walden variety

REMARKS / RESTRICTIONS / SPI

CARLOT Basis: HOURLY Basis: TRAVEL Time: EXPENSES: EST. TOTAL:	REPORTED TO: Kaley DATE: 10/31/00 TIME: 10:35Am REQUESTED BY: Kaley DATE: 10/31/00 TIME: 8:45Am	INSPECTED BY: Ava Cados ASSISTED BY:

*U.S. GPO: 1997-522-134/91197

U.S. DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE

INSPECTION CERTIFICATE

EXAMPLE #2

CARRIER or LOT IDENTIFICATION	AJ 4132 GA (PREFIX / NUMBER / STATE)
Loading	UL
Applicant	L&A Produce Co
Address	Atlantic GA
Carrier / Lot ID Stated by	applicant
Additional Lot ID	—
Shipper	Fresh Veggie Inc
Address	Homestead FL
Carrier Type / Name	—
Refrigeration Unit	☐ On ☐ Off
Doors	☐ Open ☐ Closed
Insp. Site	applicant's plant
Inspection Started	10 31 00 09:00 AM

LOT	TEMPERATURES		Product	Brand/Marking	Origin	Lot ID	Number of Containers	Imp. count
A:	41	43	Avocados	"Bob's" 1/2 Bushel US COMB	FL	See Remarks	450 Cartons	N
B:	42	44	Avocados	"Bob's Best" 1/4 bushel USNO2	FL	See Remarks	150 Cartons	N
C:								
D:								

LOT	AVERAGE DEFECTS	Including DAMAGE SER. DAM	Including SER. DAM V.S. DAM	OFFSIZE DEFECTS	OTHER
A	14	05	02	Quality (scars, badly misshapen) (10 to 20%)	A Hard
	00	00	00	Decay	
	14	05	02	Checksum	
B	06	06	00	Quality (scars) (0 to 14%)	B Ripe Bruising found scattered through out pack
	17	17	05	Bruising (10 to 29%)	
	00	00	00	Decay	
	23	23	05	Checksum	

GRADE: A US Combination B Fails to grade USNO2 only account condition.

REMARKS: A USDA/FL 109-28, 25 Count B USDA/FL 109-27 7, 8, 10 Count

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.

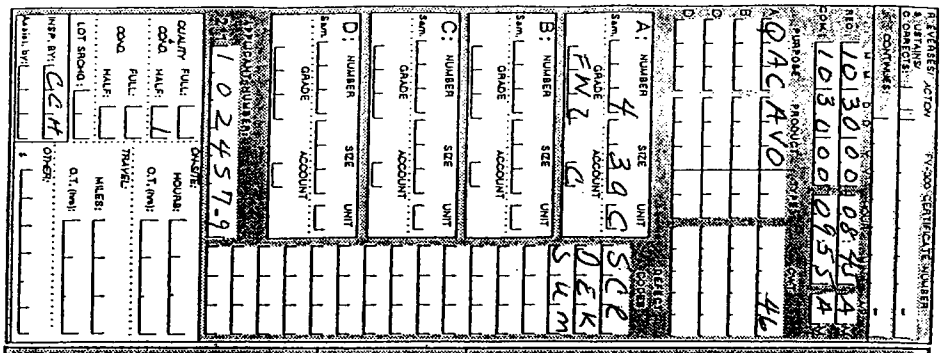
Inspector's Signature: Ava Cados

Market Office: Atlanta GA

ESTIMATED TOTAL $

FORM FV-300 (10-90) Replaces FV-303 (4-86) and FV-398 (1-90) which are obsolete

A: NUMBER / SIZE / UNIT	4 / 39 / G
GRADE / ACCOUNT	FNL / G
B: NUMBER / SIZE / UNIT	
C: NUMBER / SIZE / UNIT	
D: NUMBER / SIZE / UNIT	
APPLICANT NUMBER	102457-9
QUALITY FULL / CONG. HALF	1
CONG. FULL / HALF	
LOT SRCHG.	
INSP. BY	CCH
ONSITE: HOURS / O.T. (hrs)	
TRAVEL: MILES / O.T. (hrs)	
OTHER: $	
REVERSES / ACTION / SUBTAINS / CORRECTS	
FV-300 CERTIFICATE NUMBER	
CONTAINS	
REQ.	10 30 00 08:45 A
COMP.	10 30 00 09:55 A
PURPOSE	QAC AVO
PRODUCT	
OTHER	46
DEFECT CODES	SCR / DEK / SUM



CARRIER & LOT IDENTIFICATION: AC LU 516141 | PREFIX NUMBER STATE

LOADING: LO

INSPECTION NOTESHEET — U.S. DEPARTMENT OF AGRICULTURE, AGRICULTURAL MARKETING SERVICE, FRUIT & VEGETABLE DIVISION

CERTIFICATE NUMBER: EXAMPLE #3

Carrier No. Stated by: —

Additional Lot ID.: —

Carrier Type / Name: Mech. refrig

Refrigeration Unit: [X] ON [ ] OFF

Doors: [ ] OPEN [X] closed

Condition of Carrier:

Inspection Site: applicant's Warehouse

INSPECTION STARTED: m m d d y y Hour Min. A/P — 10 30 00 09:00 AM

Inspection Completed: m m d d y y Hour Min. A/P — 10 30 00 09:45 AM

APPLICANT: Hearne Produce Co

Address: Pompano Beach FL

SHIPPER: Son Comy Exportadora

Address: Santiago Chile

A: PRODUCT: AVOCADOS
NUMBER of CONTAINERS: 200 Cartons
INSP. COUNT: y
TEMPERATURES: 44 to 46

B: PRODUCT:
NUMBER of CONTAINERS:
INSP. COUNT:
TEMPERATURES:

C: PRODUCT:
NUMBER of CONTAINERS:
INSP. COUNT:
TEMPERATURES:

D: PRODUCT:
NUMBER of CONTAINERS:
INSP. COUNT:
TEMPERATURES:

BRANDS / MARKS: "Frutex" Son Comy Exportadora S.A. Santiago Chile 30 Count

Condition of Load & Containers:
( ) STACKED ON PALLETS AT ABOVE LOCATION (X) INTACT THROUGH LOAD ( ) PARTLY UNLOADED

FORM FV-300-N (3-93)

A	B	C	D
PACK: FT in layers SIZE: F.U. in cartons	PACK: SIZE:	PACK: SIZE:	PACK: SIZE:

SCORESHEET

PLI Number	Other ID.	TEMP.	Sample CT	SCR DD Quality	VSD	DG
NONC	30	44	30	2	0	3
"	30	44	30	0	0	0
"	30	46	30	1	0	0
"	30	44	30	0	0	2
				3%		4%

M, CI, WF WC WT Generally firm
DK early stage.

REMARKS / RESTRICTIONS / SPI: Inspection based on US Grade Standard for Florida Avocados per Import Requirement Custom Entry No. DM422570599. Inspected during process of unloading

CARLOT Basis :
HOURLY Basis :
TRAVEL Time :
EXPENSES :
EST. TOTAL :

REPORTED TO: Walter
DATE: 10/30/00 TIME: 9:55
REQUESTED BY: Walter
DATE: 10/30/00 TIME: 8:45

INSPECTED BY: Carlos Haas
ASSISTED BY:

*U.S. GPO: 1997-522-134/91197

U.S. DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE

INSPECTION CERTIFICATE

EXAMPLE #3

CARRIER or LOT IDENTIFICATION	ACLU516141 (PREFIX / NUMBER / STATE)
Loading Dock	LO
Carrier/Lot ID Stated by:	
Additional Lot ID:	
Carrier Type / Name:	mech refrig
Refrigeration Unit:	☒ On ☐ Off
Doors:	☐ Open ☒ Closed
Applicant:	Hearne Produce Co
Address:	Pompano Beach FL
Shipper:	Son Cony Exportadora
Address:	Santiago Chile
Insp. Site:	applicants Warehouse
Inspection Started	10 30 00 09.00 A M

LOT	TEMPERATURES	Product	Brand/Marking	Origin	Lot ID	Number of Containers	Insp. Count
A:	44 to 46 °F	Avocados	"Fruitex" 30 count	CE	Hass	200 cartons	9
B:							
C:							
D:							

LOT	AVERAGE DEFECTS	Including SER. DAM	Including V.S. DAM	OFFSIZE / DEFECTS	OTHER
	03	00	00	Quality (0 to 7%) Scare	Decay early stage.
	04	04	04	Decay (0 to 10%)	Generally firm

GRADE: Fails to grade US NO. 2 account condition Fails to meet U.S. Import Requirement under Section 8e of AMAA of 1937 as amended and are not eligible for entry into the United States.

REMARKS: Inspection based on US Grade Standards for Florida Avocados per Import requirements. Custom entry NO. DM422507599 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.

Inspector's Signature: Cados Hass

Market Office: Pompano Beach FL

ESTIMATED TOTAL $

FORM FV-300 (10-90) Replaces FV-303 (4-86) and FV-396 (1-90) which are obsolete