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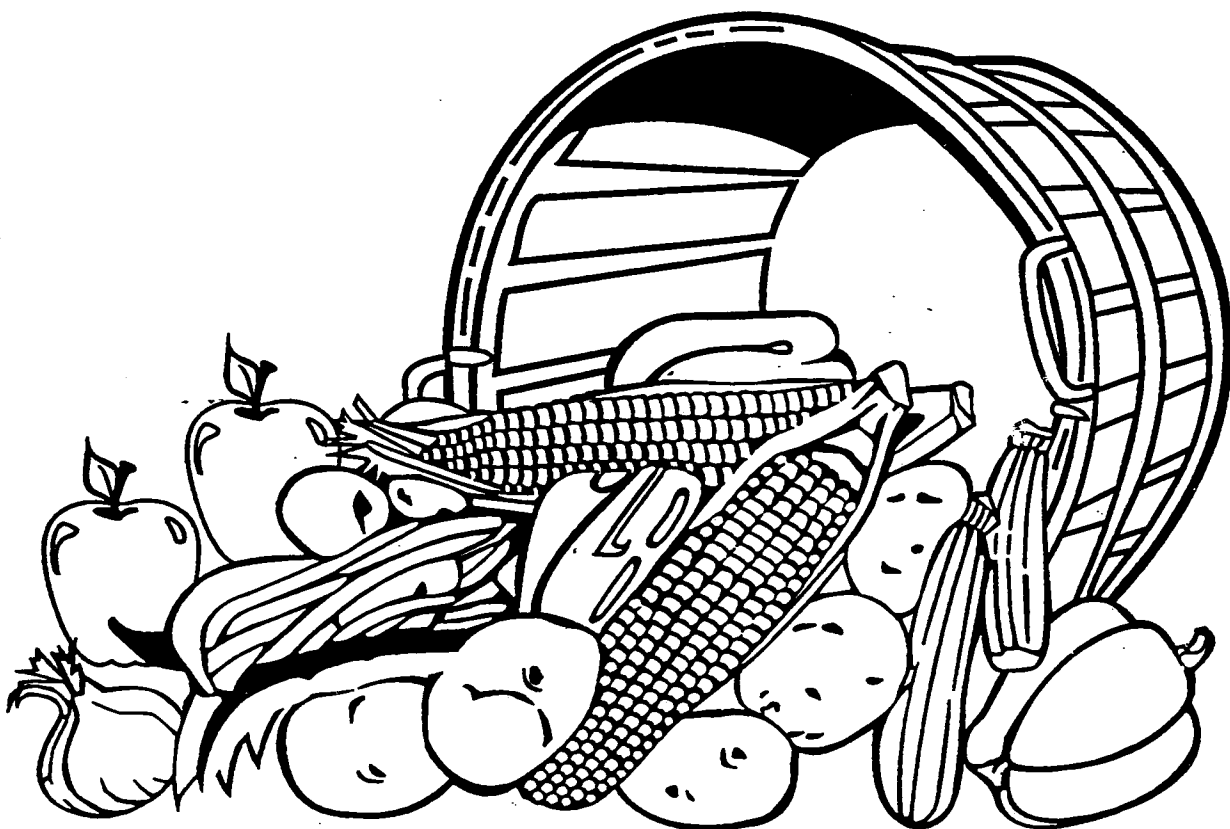
Fruit and
Vegetable
Division

Fresh Cranberries

Shipping Point and

Market

Inspection Instructions



Shipping Point and Market Inspection Instructions for Fresh Cranberries

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 Fresh Cranberries, Section 51.2775.

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.

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This replaces instructions dated October 1972

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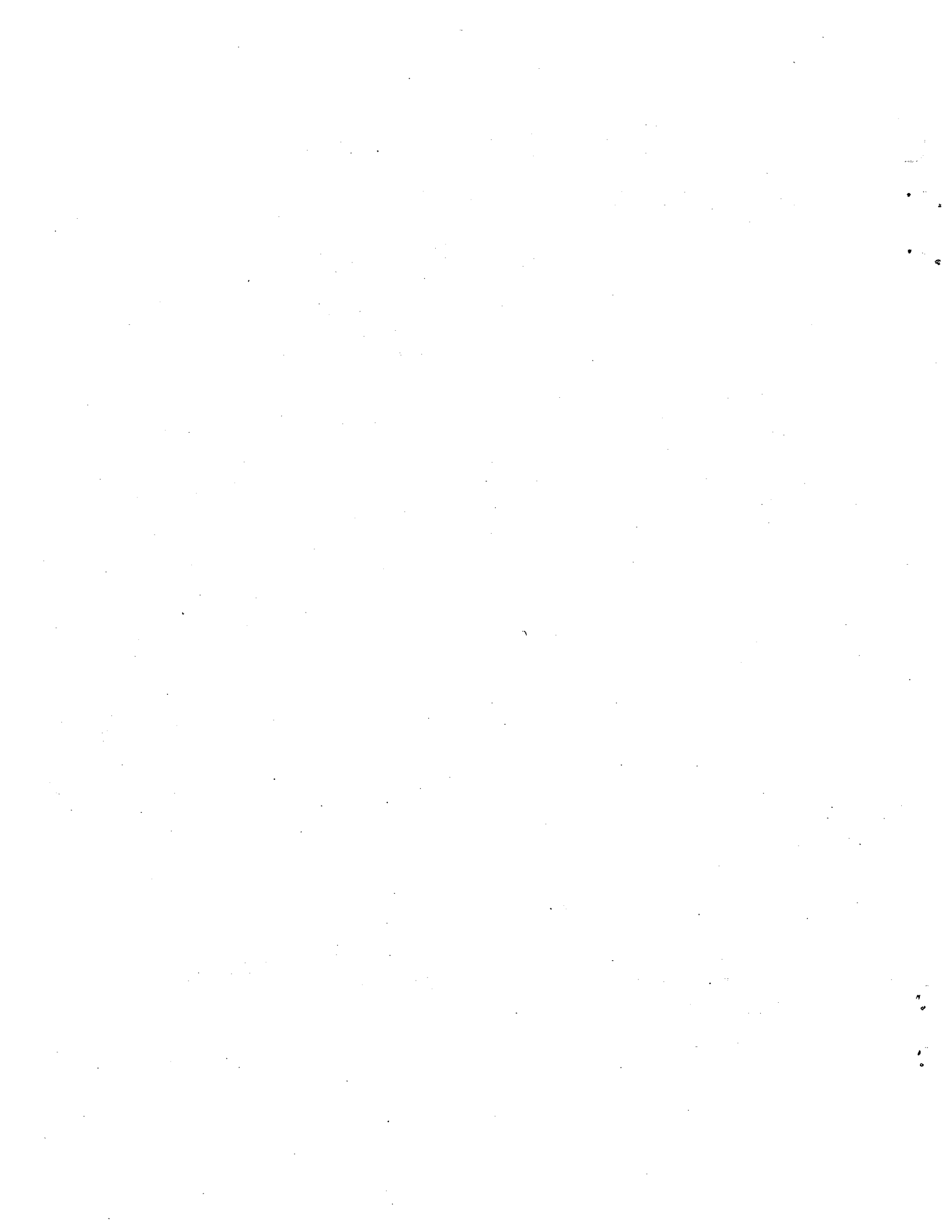


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Appendix I - U.S. Standards for Grades of Fresh Cranberries

Appendix II - Notesheet and Certificate Examples

(1) SAMPLING

Representative Sampling

Representative sampling is just as important as correct interpretation of defects and other factors. 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 the more inaccessible parts of the load.

Size of Sample

§51.2775(b) Compliance with these standards is determined by analyzing samples of 100 berries each drawn at random from individual containers representative of the lot.

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

Number of Samples

Due to potential variations in size, quality, condition or uniformity of color, no definite rule can be provided as to a required number of samples. It is the inspector's responsibility to examine enough samples to ensure an accurate picture of the entire lot. However, it is recommended that 15 or more samples be inspected for an average truckload lot. For lots containing less than 100 containers, a minimum of three samples shall be inspected. Color, size and defects causing damage shall all be determined from the same samples.

(2) TOLERANCES

§51.2776(e) Tolerances: In order to allow for variations incident to proper grading and handling in this grade, the following tolerances, by count, in any lot are provided:

(1) 3 percent for cranberries which fail to meet the size requirements;

(2) 5 percent for cranberries which fail to meet the remaining requirements of the grade, but not more than three-fifths of this amount, or 3 percent, shall be allowed for cranberries which are soft or decayed at shipping point: *Provided*, That an additional tolerance of 2 percent, or a total of not more than 5 percent, shall be allowed for soft or decayed berries en route or at destination; and,

(3) 5 percent for containers in which the cranberries fail to meet the requirements of fairly uniform in color.

The standards have only one grade, U.S. No. 1 and the tolerances for this grade are applied on a count basis.

	Defects Other Than Soft or Decay	Soft or Decay	Total Defects	Undersize	Containers Not Fairly Uniform in Color
At Shipping Point	5%	3%	5%	3%	5%
En Route or at Destination	5%	5%	7%	3%	5%

(3) APPLICATION OF TOLERANCES

§51.2775(b)...The tolerances for offsize and defective berries apply to the lot and there is no restriction on the percentage that may occur in individual samples or containers: Provided, that averages for the entire lot are within the tolerances specified for the grade.

The tolerances for offsize, defects and for containers in which the cranberries fail to meet the requirements of fairly uniform in color, all refer to the average for the lot. The above is exception with regard to application of tolerances. The general rule of one and one-half times or double the specified tolerance, does not apply. Individual samples or containers may have any amount of defects, provided the lot averages within the specified tolerances.

(4) PRODUCTS INSPECTED

The following information shall be given:

- Commodity
- Type of Container
- Distinguishing Marks
- State or Country of Origin
- Quantity Inspected
- Condition of Pack

Commodity

"Cranberries" shall be used to describe this commodity in the "PRODUCT" heading. The standards provide that U.S. No. 1 cranberries be of one variety or similar varietal characteristics which means there shall be no noticeable mixture within the lot of berries that vary widely as to shape and color. The inspector should not attempt to certify variety and should avoid entering into controversy on this fact.

Some varietal differences are brightness, firmness, and depth of color. Shape may vary from a somewhat pointed oval to round.

Type of Container

Cranberries are commonly packed in 12 ounce film bags in master cartons. At times, one pound or 25 pound cardboard cartons of bulk cranberries may be marketed. Occasionally wood tote bins may be used for sale of bulk cranberries. The type of container shall always be reported under this heading.

Distinguishing Marks

Whenever a container is labeled, printed, tagged or marked with a brand or grade, it shall be reported under the "Brands/Marks" heading. This also includes shipper's name and address, lot numbers, varieties, sizes, weight, date codes and growers marks, as well as PLI markings. If the containers bear no brand, it shall be stated "No Brand." See the General Inspection Instructions for more specific instructions.

State or Country of Origin

The inspector should not make a positive statement on his/her own authority, but 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 two or three States. The inspector can certify only to the marks and has no way of knowing what State or country the cranberries are grown. If packages are not marked or the cranberries are in bulk, refer to the General Inspection Instructions.

Quantity Inspected

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, it is advisable in such instances for the inspector to make a rough check to determine that a substantial number of the containers reported in the lot are present.

Small lots (100 containers or less) that can be counted with accuracy shall be reported on the inspector's authority as "inspector's count."

Condition of Pack

Cranberries are generally marketed refrigerated and dry in film consumer bags or in bulk volume filled cartons. Fullness or slackness of bulk containers should be reported on the notesheet. Refer to General Inspection Instructions for information on reporting damaged packages.

(5) TEMPERATURE OF PRODUCT

At shipping point, temperatures are not normally determined or reported. However, due to the importance of pulp temperature of fresh fruits and vegetables, in transit or at destination, it is essential that the inspector accurately determine and report the temperature or range in temperatures on each lot. Pulp temperature should be reported regardless of the locations of the product, whether in the carrier, warehouse, or stacked on the platform. A minimum of three temperatures should be recorded on the notesheet. More temperatures shall be taken if the lot is abnormally cold, heated, or there is a specific request for temperature.

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

(6) SIZE

§51.2776(d) Size: Unless otherwise specified, the diameter of each cranberry shall be not less than thirteen thirty-seconds of an inch.

§51.2783 "Diameter" means the greatest dimension measured at right angles to a line from stem to blossom end of the berry.

Reporting Size

The size of cranberries is determined by use of a round hole sizer only. Minimum size is a requirement of the grade, and undersize berries must be scored against the 3% size tolerance. There is no maximum size requirement. If the maximum size is not stated by the applicant, it should be determined by the inspector. When reporting size, show the general range from minimum to maximum diameters in fractions of an inch. If the range is significant (more than eight-thirty seconds), a "mostly" statement should be given.

Cup Count

Occasionally inspectors may be asked to report "cup count" which establishes the general size of the berries rather than the minimum size. A cranberry cup holds exactly 1/2 liquid pint. The cup should be filled level full, this is achieved when the inspector estimates that the parts of the berries which show above the edge will balance the spaces left by other top layer berries which do not quite reach the top. The contents of not less than 10 cups shall be counted and results reported with the size (diameter) statements as follows: "Cup count ranges from 94 to 111, average 100 berries per 1/2 pint cup." Include a statement under remarks: "Cup count determined at applicant's request."

(7) QUALITY AND CONDITION

Statements pertaining to freshness, maturity, color, the amount and kind of quality defects, and the amount of soft and decay is shown under the appropriate headings. Those factors noted with one asterisk (*) shall be reported as **CONDITION** factors on market certificates. Those factors noted with two asterisks (***) may be considered as **QUALITY** or **CONDITION**, depending on the circumstances. Factors with no asterisk are considered as quality only.

Visual aids for cranberries are plaster models No. 1 and No. 2, which show bruises, scars and stings, and color photograph CRB-CC-1, which shows uniformity of color. These are the only official U.S.D.A. visual aids.

Similar Varietal Characteristics

§51.2777 "Similar varietal characteristics" means that the cranberries in the container are similar in color and shape.

Cranberries in separate containers in various parts of a lot may be noticeably different so long as they are not mixed in any one container. In the event that some berries in a container are significantly different in type, that is having entirely different color or shape characteristics, they should be scored as defects.

Cleanness

§51.2778 "Clean" means that the cranberries are practically free from dirt, dust, spray residue or, other foreign material.

As cranberries are generally grown in sand, they are normally clean. Even if they touch the ground, it is unlikely that any soil will adhere to them. Occasionally silt from a flooding operation, dust from nearby fields, or spray residue will be found. In some cases, a careless operation could result in berries becoming dirty after picking. Only rarely will individual berries be scored because of dirt.

Foreign Material

§51.2780(e) Foreign material which materially detracts from the appearance of the cranberries in the container (shall be considered as damage).

Foreign material refers to such objects as sticks, stones, or material other than cranberries. "Stick" does not refer to any portion of a cranberry vine or leaves, which should be scored less severely if present.

The standard refers to foreign material in the container. For consumer packages, the entire contents should be considered the sample for foreign material while only 100 berries will be the sample for other defects. In bulk packs, a stick or stone shall be scored if seen in any part of the contents when taking a sample of 100 berries, but no effort should be made to see the entire contents in order to find foreign material.

Scoring Guide:

One individual piece of foreign material found in the container being sampled shall cause that sample to be damaged. If foreign material is found in more than ten percent of the containers, the lot will fail to grade.

Maturity

§51.2779 "Mature" means that the cranberry has reached the stage of development which will insure the proper completion of the ripening process. Cranberries which show more than a slight amount of green shall be considered as immature.

Although cranberries are usually picked after they mature, certain varieties may be harvested just after the green color has changed to whitish green and a tinge of pink is showing. At this stage the grower is assured that the ripening process will continue in storage and the berries will take on all the red color normal for the variety, although it may not be as deep a shade as would have developed had they been permitted to fully ripen on the vines. Berries must have reached this stage to meet the requirement of the grade. Generally immature cranberries will be scored as failing to meet the requirements of fairly well colored.

Berries may be found which are brightly colored with red over the stem-end while the blossom-end is bright green. These are known to growers as "green butts" and, while not immature in a technical sense, they should always be scored as immature since they do not meet the requirements as defined for maturity. The green is generally due to one end of the berry having been buried in the sand in which the cranberries have been grown.

Scoring Guide:

Cranberries which show more than a slight amount of green color must be scored as immature against the 5% tolerance for defects. "Green" means green and not a whitish green.

Firmness (★)

Cranberries for inspection purposes are either firm or soft. The term fairly firm should not be used on the certificate. A desirable cranberry is solid and unyielding to the touch. However, it is not the intent of the standards to exclude from the firm category berries that can be considered fairly firm.

Scoring Guide:

Berries that yield readily to moderate pressure and allow the skin to wrinkle when rolled between the thumb and forefinger should be scored as soft.

Moisture (★)

§51.2780(a) Moisture (shall be considered as damage) when the cranberries in the container are wet from the juice from crushed, leaking or decayed berries. Cranberries which are moist from condensation or which have been cleaned by water shall not be considered damaged by moisture.

This term, as used in the standards, refers only to cranberries wet from juice of crushed, leaking or decayed berries and not to cranberries wet from condensation or residual cleaning water. When considering this factor, care must be taken in order to establish the exact cause of the wet berries to avoid putting a lot out of grade unjustifiably.

Scoring Guide:

If more than 5% of the containers show more than 5% wet and sticky berries in each, or if a lesser percentage of packages shows 10% or more so affected, the lot would be considered as damaged by moisture. To avoid the possibility of a misunderstanding as to the cause of the wet berries, describe them as being "wet and sticky" on the certificate.

Other:

At shipping point, the inspector should have no trouble in determining the cause of wetness, however, at destination care should be taken not to confuse moisture from condensation which occurs fairly often in film bags with moisture from juice of crushed, leaking or decayed berries. Noticeable wetness from condensation, although it does not affect the grade, should be reported, as the fact that some or many berries are wet, may be of importance. State that moisture from condensation does not affect grade.

Scarring

§51.2780(c) Scarring which detracts from the appearance of the individual berry to a greater extent than scars aggregating the area of a circle one-fourth inch in diameter on a cranberry eighteen thirty-seconds of an inch in diameter (shall be considered as damage).

Inspectors at shipping point may notice that shippers often group scars and bruises in one category and the inspector may at times find it difficult to decide whether a defect should be called a scar or a bruise. In such a case, they should decide whether the defect appears worse than either the maximum bruise or maximum scar on the respective models.

In most cases, true scars do not affect the quality of cranberries to nearly the extent that they do most other fruit. Scars which occur earlier in the growing season are usually defined by a brown colored skin. Such discoloration may be caused by sutures, windblown "cut grass" or weeds, sprayburn, vine rubs or wildlife. Mechanical sprayers and harvesters may also cause bruises which heal and form scars. If these cause injury late in the season, it may appear more like a bruise with little discoloration, but the underlying flesh is likely to be firm and white.

Occasionally, the applications of pesticides cause a sprayburn on cranberries. This may appear as a raised, blister-like scar or as irregular shaped sunken brown areas.

Hail will form scars which vary in size and may be circular or long and narrow. The skin of the berry around the hail injury usually develops a little red pigment before the rest of the berry begins to color and as the berry develops color, this ring will be a darker red. The center of a hail injury spot is usually darker brown than a spot resulting from rot or mechanical injury. Corky tissue usually develops in the flesh beneath the injury. A late season hail storm may not leave sufficient time for scar tissue to develop before harvest. The result may be severe bruising which may be followed by decay.

Scoring Guide:

Scars affecting the appearance of the berry to a greater extent than an aggregate area of 1/4 inch on a cranberry eighteen thirty-seconds inch in diameter should be scored as damage against the 5% tolerance for defects. The inspector should keep in mind that he/she should compare the appearance rather than the size of the scar with the model.

Visual Aid:

Model Number 2, maximum scarring permitted on a U.S. No. 1 Cranberry, depicted by two horizontal nicks. The scar on the model is not characteristic of the majority found. Scars generally show more brown discoloration of the affected area. The insect stings above and small bruises on either side of the scars should be ignored when using the model for comparison of scars. On the basis of all defects shown, this model would not be a U.S. No. 1 cranberry.

Sunscald

Also treated as a scar is sunscald, a hard brown sunken area. This should be reported as scars unless unmistakable sunscald is found to an unusual extent. The term "scald" may be used by cranberry growers and handlers to describe similar brown areas from other causes. These are generally larger or less sunken and may refer to a soft discolored berry which is usually affected by one or more decays. Some of these are called "poppers." The term scald should not be used to report defects.

Scoring Guide:

Score this defect based on appearance when affecting more than 1/4 inch in aggregate on a berry 18/32 inch in diameter.

Bruises (★)

§51.2780(b) Bruises (shall be considered as damage) when the affected area is soft and watery beneath the skin.

Among the various practices which cause bruising are the use of mechanical harvesters and the machine in the screening room which separates the soft from the firm berries as they drop through a series of baffles boards from which the desirable firm berries bounce while the soft stock falls to the bottom. According to the standards, bruising may not be judged upon the basis of the general appearance of the lot, but only as the bruise affects the individual berry. Generally the skin covering the bruised area is the same color as the rest of the berry. Occasionally cranberries have small flattened areas from handling and grading equipment. If these areas are firm beneath the skin, they should not be considered bruises.

Scoring Guide:

Bruises are to be considered as damage either when firm and affecting an area greater than illustrated by the model designated as number "1" that has been distributed to inspection offices, or when the affected area is soft and watery beneath the skin. In the event the model is not available, allow a 3/16 inch bruise on a cranberry 16/32 inch in diameter, or a 1/4 inch bruise on a 18/32 inch berry, etc. If a bruise has caused a noticeable skin break, the cranberry would be scored regardless of size.

Visual Aid:

Refer to Model Number 1, bruising U.S. No. 1 lower limit. Model Number 2 also shows a bruise to the left of the two horizontal scars. This bruise is not the lower limit.

Frozen or Freezing Injury (**)

Frozen cranberries are seldom a problem as they are relatively resistant to cold temperatures. Freezing injury is generally the result of freezing in bogs rather than after picking. Cranberries that have been damaged by freezing usually have a dull or pale color and feel somewhat rubbery. When rolled between the thumb and forefinger, the skin may wrinkle.

Scoring Guide:

At the time of inspection if a berry that has been frozen is firm, but dull or discolored, it should be scored against the 5% tolerance for defects. If the injury has progressed to a soft stage, then it should be scored under the more restrictive tolerance for soft or decay. (See section on Soft or Decayed.)

Other:

To report freezing after packing, en route or at destination refer to the appropriate sections in the General Inspection Instructions. Thawed berries may be described as dull and flabby or watery.

Smothering (**)

This condition, although listed as a defect in the standards, is rarely found today. It was important years ago when cranberries were packed in barrels (100 lbs. net). It probably will never be found in consumer packs, but under unusual storage conditions, it might occasionally occur in bulk packs and tote bins. The berries may be described as discolored and may be more dull and less firm than normal berries. The inspector should not use the term "smothering" without the approval of his/her supervisor.

Scoring Guide:

Berries damaged by smothering are scored against the 5% tolerance for defects when discoloration materially detracts from the appearance of the berry.

Other:

A condition called "smothering" by growers occurs (rather rarely) when the plants are flooded for too long a period by the grower or when extensive, heavy rains bring more water than can be readily drained away. Fruit subjected to these conditions will usually be soft and will be treated as such.

Insect and Worm Damage (**)

§51.2780(d) Insects when any larvae or holes caused by them are present or when feeding injury exceeds the area of a circle one-eighth inch in diameter (shall be considered as damage).

Live or dead worms are seldom found in packed cranberries. The common Fruit Worm completely riddles the inside of the fruit early in the season. Most of the infested berries fall off and those sticking to the vines resemble old raisins and are easily rejected in the first screening operation so that these will practically never appear in the pack. During the growing season, the Fruit Worm damages many surrounding berries by making punctures or scars. These feeding punctures, as well as small shallow holes made by Fruit Worms occasionally appear in graded stock.

Scoring Guide:

If holes have any depth and resemble worm holes, they should be scored "on sight" as worm holes. If shallow or irregular in shape (not round) they should be treated as "insect feeding injury" for which the standards permit an area 1/8 inch in diameter. If any live insects are found, these are condition defects. If only dead insects are found, all insect and worm damage are considered quality defects.

Other:

Insect stings appear as small pitted areas and are usually not scoreable on their own, but such stings in combination with other defects may cause the berry to fail U.S. No. 1. Stings are quality defects. On visual aid Model Number 2, the sting is opposite the scars.

Stems

Although not specifically mentioned in the standards, attached stems (referring to capstems or pedicels and not to a portion of the vine) may appear on enough berries so as to materially affect the general appearance of the lot in which case the lot would fail to grade U.S. No. 1 under "damage by other means."

Scoring Guide:

If over 10% of the berries have attached stems in more than a few packages, the lot is damaged. This would vary in accordance with the length of the stems. Disregard any stems under 1/8 inch in length. As the standards provide no tolerance for stems, the lot would be certified as failing to grade account of excessive stems and report in general quantity terms packages showing stems.

Other:

Lots of cranberries that have many attached stems are likely to have stem punctures which may be followed by decay.

(8) COLOR

§51.2776(c) Color: Individual cranberries shall be at least fairly well colored, and the cranberries in the container shall be fairly uniform in color.

The standards refer to color on both the surface color of the individual berry and the uniformity of berries in the container.

Fairly Well Colored

§51.2781 "Fairly well colored" means that 75% of the surface of the individual cranberry, in the aggregate shows pink or red color characteristic of the variety.

The red color on cranberries ordinarily continues to increase in area and deepen in shade after harvest, but this happens very slowly. Color will always be reported as a quality factor.

Berries meeting color "characteristic of the variety" will vary in color from pink to red to a very deep red depending upon the state of maturity when picked. At times, the berries may be mottled. In such cases, the aggregate area of pink or red must be considered. The shade of red color found may be reported on the certificate in addition to a statement in general terms that color requirements have been met. For example, "Generally fairly well colored and fairly uniform in color ranging from light red to dark red, mostly dark red."

Ordinarily it is sufficient to certify the individual berries as showing 75% or more red color, but upon request, the inspector may show the color range more accurately as, for example: "75% to full, generally over 90% red color."

Scoring Guide:

Cranberries that are not 75% pink or red are scored as damage against the 5% tolerances for defects.

Other:

The grade provides no requirement for brightness and it should be remembered that some varieties are normally bright and glossy while others are relatively dull. This factor does not affect the grade and should not be reported on the certificate.

Berry Speckle

Berry speckle and related leaf spot is found mostly in cranberry beds that have not been treated with fungicides. The speckles on berries are superficial and except for making the berries less attractive for fresh sale, causes no appreciable harm. They appear in August as small bright or deep red spots sometimes with tiny light colored centers. The speckles are especially prominent on the fruit before they have developed their red color. As the berry ripens, the speckles will blend with the normal color, but do not disappear altogether, resulting in a mottled color.

Scoring Guide:

Berries infected with berry speckle or leaf spot should be scored as fairly well or not fairly well colored, taking into account the percentage of the surface that is pink or red. Those berries affected may also contrast with other berries in a container to the extent that they affect uniformity in color.

Fairly Uniform in Color

§51.2782 "Fairly uniform in color" means that the berries in the individual containers do not show sufficient variation in color to materially detract from the general appearance of the berries in the container.

The "fairly uniform" provision of the grade applies to the general appearance of all the cranberries in the container. In the case of consumer packages, this factor shall always be judged on the appearance of the contents after removing them from the container.

It must be remembered that "container" or "package" as used above, refers to the smallest unit. In the case of a 12 ounce package packed in master containers, the sample will be the 12 ounce package, not the master container. There is nothing in the standards which precludes the berries in one film bag from being of a noticeably different shade from those in the neighboring bags in the same master container so long as the berries within each are fairly uniform.

Scoring Guide:

This provision will be judged by means of a color photograph distributed to inspection offices. For those not having the photographs, it is suggested that a package which shows in excess of 5% of the berries which contrast materially with the appearance of the remainder, is not fairly uniform in color. Contrasting berries may be either much darker, much lighter, show more green, be mottled rather than solid in color or vice versa. No individual berries shall be removed for scoring before judging uniformity of color and it is suggested that the inspector not overdo the application of the fairly uniform provision. It is not intended that a container of cranberries be scored as not fairly uniform in color unless it is actually of an unattractive appearance because of contrasting colors or shades.

A special tolerance of 5% is provided for containers in which the contents are not fairly uniform in color.

Visual Aid:

CRB-CC-1, lower limit of Fairly Uniform in Color. This is not the lower limit for shade of color or fairly well colored.

(9) SOFT OR DECAYED (★)

The terms "soft" and "decayed" are always grouped in one category. Soft berries are generally as undesirable as decayed berries. Decay is generally associated to at least some extent with softness. The inspector should never certify a percentage of "soft" instead of "soft and decayed" unless absolutely certain that there is no decay. They may occasionally find decay in a lot which shows no soft berries and which shall be certified as to the percentage of decay. This will usually be when initial stage decay has been diagnosed by a pathologist. Generally a lot in which decay is the important consideration will also show a few soft, so that both terms must be used, but it is important to give the range and average whenever the tolerance is exceeded: From 7 to 30%, average 15% soft or decayed, generally in early stages."

A cranberry should only be scored as decayed when a definite lesion can be seen and/or actual breakdown of the flesh or skin has taken place. If the applicant persists in claiming that decay is present, although not scored, the inspector should submit a sample of the berries suspected of having decay to a pathologist.

A tolerance of 3% at shipping point, 5% at destination or enroute, is provided for soft or decayed berries.

Soft (★)

There are several types of soft berries. The most undesirable is known to cranberry packers as "scald." These are tan in color, sometimes with brown areas, and with flesh having a watery consistency and an unpleasant or sour flavor. These are also referred to as "poppers" by the trade, because when squeezed, the flesh pops out.

Freezing on the vine will cause berries to lack normal firmness and possibly become rubbery. This type of softness is as important as "scald," because it is likely that some will be found in a graded pack if the berries were frozen on the vine. These berries retain nearly normal color, are far less soft than "poppers" and the flavor is almost normal.

Scoring Guide:

A berry need not be completely soft to be scored in this category. The soft area will not only feel soft or rubbery to the touch, but the skin will wrinkle when the berry is squeezed and will appear thinner than normal and probably be of a grayish or dull color. The flesh underneath may show a diffusion of red color.

Other:

Because of the more restrictive tolerance for soft berries, the inspector must be careful not to score as soft, berries that are bruised and may superficially bear a close resemblance. See sections on "Firmness" and "Bruising."

Decay (★)**End Rot (★)**

End Rot is mainly a storage rot disease that develops in fresh fruit only after it has been harvested and placed in storage. This rot is the most common cranberry fruit rot in Wisconsin and is important in all cranberry growing areas.

End Rot is so called because the first symptom of rot commonly appears at one end or the other of the berry, but most commonly at the blossom end. The rotted portion of the berry is soft, watery and clearly demarcated from the sound portion. When the whole berry becomes rotted, it is soft and elastic to the touch and often distended by gas produced by the rotting process. These "poppers" may burst from excessive pressure within the berry caused by squeezing, handling or temperature changes. The berries then collapse. The rotted berries may be yellowish or brownish from the color of the fungus within them.

Scoring Guide:

The inspector should score any amount of soft and watery tissue or collapsed berries against the soft and decay tolerance, being careful not to mistake decay for bruises which normally occur on the sides of the berries. See section on "Moisture" for scoring wet and sticky berries.

Black Rot (★)

Black Rot has been reported in all commercial growing areas and it is of particular importance as a storage rot in Wisconsin, the Northwest and New Jersey.

Black Rot can be readily recognized by the usual jet black color, however, one strain causes only light to dark brown coloration. The rot is relatively firm and dry, but in the early stages of rotting, the affected tissues may be slightly watery. The berries gradually wither, shrink and assume the appearance of raisins or prunes. Eventually, they mummify or harden.

Scoring Guide:

Black (not dark red) berries affected by Black Rot shall be scored against the decay tolerance. The berries may be plump or shriveled.

Fruit Rot (★)

Berries affected by Fruit Rot are soft, off-colored and may be slightly mottled. The most diagnostic symptom is the "stringing out" of a slimy substance when a finger is touched to and then pulled away from the cut surface of a rotted berry.

Scoring Guide:

Score any amount of rot against the soft and decay tolerance.

Hard Rot (★)

Hard Rot (cotton ball) has been reported in all cranberry growing areas of North America. Hard Rot or cotton ball in the berry results in a failure to ripen normally, rarely showing any red color. Soon, yellowish brown, broad bands appear lengthwise on the berry and rapidly spread until the whole berry is a uniform yellowish brown. The interior of the berry is filled with a cottony white mold of the fungus, giving rise to the name "cotton ball."

Scoring Guide:

Firm green or white berries will probably be scored as immature or not fairly well colored. Those berries having yellowish brown discoloration may be investigated further by cutting. If a cottony growth fills the interior seed cavity, the berry should be scored as decay.

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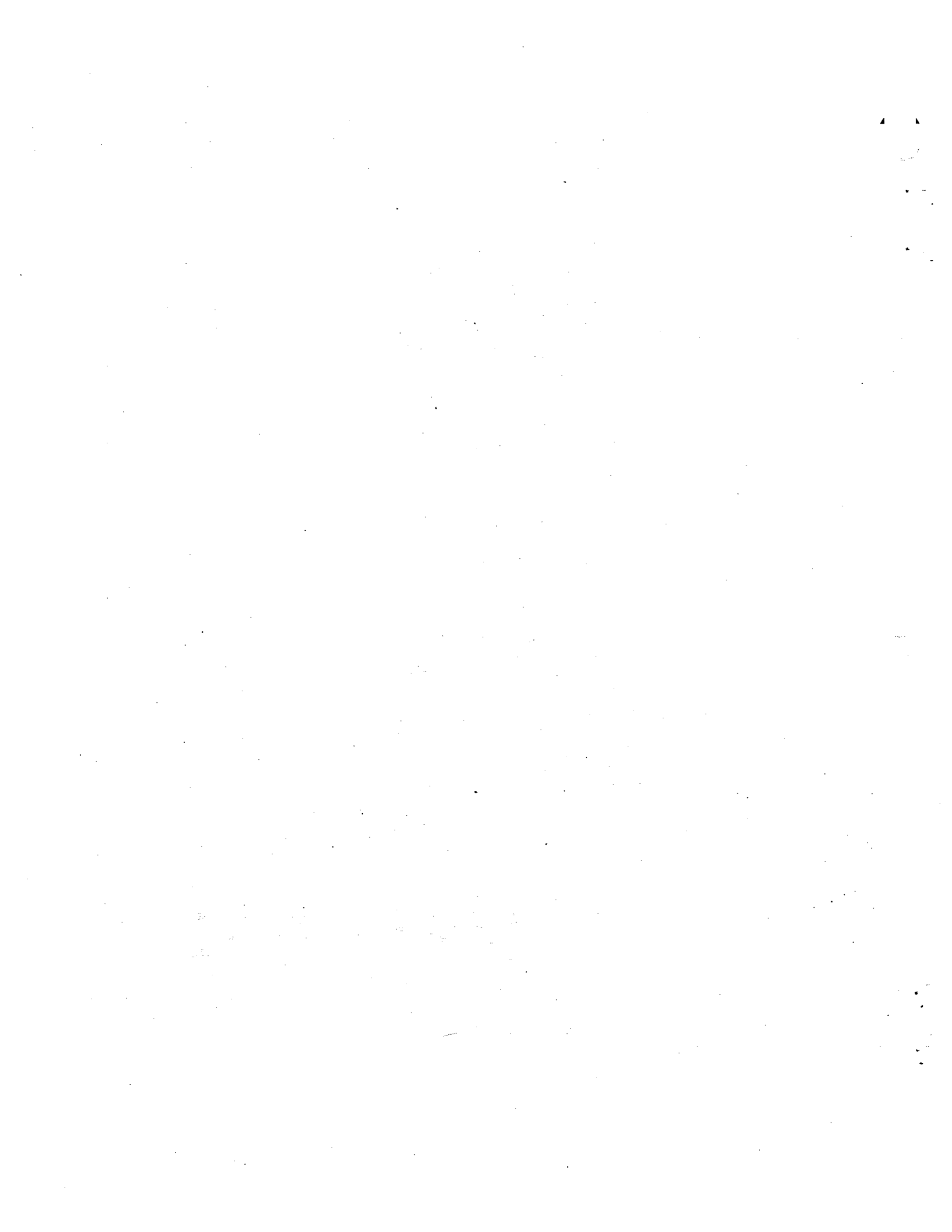
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Appendix I

U.S. Standards







United States
Department of
Agriculture

Agricultural
Marketing
Service

United States Standards for Grades of Fresh Cranberries

Effective August 26, 1971



This publication may be duplicated without authorization from USDA.

**UNITED STATES STANDARDS FOR GRADES OF
FRESH CRANBERRIES¹**

SOURCE: 36 FR 16893, Aug. 26, 1971, unless
otherwise noted. Redesignated at 42 FR
32514, June 27, 1977 and at 46 FR 63203,
Dec. 31, 1981.

Effective August 26, 1971

<p>Sec. 51.2775</p>	<p align="center">GENERAL</p> <p>General.</p>	<p>(b) Free from damage caused by:</p> <p>(1) Moisture;</p> <p>(2) Bruises;</p> <p>(3) Freezing;</p> <p>(4) Smothering;</p> <p>(5) Scarring;</p> <p>(6) Sunscald;</p> <p>(7) Foreign material;</p> <p>(8) Disease;</p> <p>(9) Insects; or,</p> <p>(10) Mechanical or other means.</p>
<p>51.2776</p>	<p align="center">GRADES</p> <p>U.S. No. 1.</p>	<p>(c) Color: Individual cranberries shall be at least fairly well colored, and the cranberries in the container shall be fairly uniform in color.</p> <p>(d) Size: Unless otherwise specified, the diameter of each cranberry shall be not less than thirteen thirty-seconds of an inch.</p> <p>(e) Tolerances: In order to allow for variations incident to proper grading and handling in this grade, the following tolerances, by count, in any lot are provided:</p> <p>(1) 3 percent for cranberries which fail to meet the size requirements;</p> <p>(2) 5 percent for cranberries which fail to meet the remaining requirements of the grade, but not more than three-fifths of this amount, or 3 percent, shall be allowed for cranberries which are soft or decayed at shipping point: <i>Provided</i>, That an additional tolerance of 2 percent, or a total of not more than 5 percent, shall be allowed for soft or decayed berries en route or at destination; and,</p> <p>(3) 5 percent for containers in which the cranberries fail to meet the requirements of fairly uniform in color.</p>
<p>51.2777</p> <p>51.2778</p> <p>51.2779</p> <p>51.2780</p> <p>51.2781</p> <p>51.2782</p> <p>51.2783</p>	<p align="center">DEFINITIONS</p> <p>Similar varietal characteristics.</p> <p>Clean.</p> <p>Mature.</p> <p>Damage.</p> <p>Fairly well colored.</p> <p>Fairly uniform in color.</p> <p>Diameter.</p>	<p align="center">DEFINITIONS</p> <p>§ 51.2777 Similar varietal characteristics.</p> <p>"Similar varietal characteristics" means that the cranberries in the container are similar in color and shape.</p> <p>§ 51.2778 Clean.</p> <p>"Clean" means that the cranberries are practically free from dirt, dust, spray residue, or other foreign material.</p> <p>§ 51.2779 Mature.</p> <p>"Mature" means that the cranberry has reached the stage of development</p>
<p>51.2784</p>	<p align="center">METRIC CONVERSION TABLE</p> <p>Metric conversion table.</p> <p>AUTHORITY: The provisions of this subpart issued under secs. 203, 205, 60 Stat. 1087, as amended, 1090 as amended; 7 U.S.C. 1622, 1624.</p> <p align="center">GENERAL</p> <p>§ 51.2775 General.</p> <p>(a) These standards apply only to the commonly cultivated cranberry (<i>Vaccinium macrocarpon</i>).</p> <p>(b) Compliance with these standards is determined by analyzing samples of 100 berries each drawn at random from individual containers representative of the lot. The tolerances for off-size and defective berries apply to the lot and there is no restriction on the percentage that may occur in individual samples or containers: <i>Provided</i>, That the averages for the entire lot are within the tolerances specified for the grade.</p> <p align="center">GRADES</p> <p>§ 51.2776 U.S. No. 1.</p> <p>"U.S. No. 1" consists of cranberries which meet the following requirements:</p> <p>(a) Basic requirements:</p> <p>(1) One variety or similar varietal characteristics;</p> <p>(2) Clean;</p> <p>(3) Mature;</p> <p>(4) Firm; and,</p> <p>(5) Not soft or decayed.</p>	<p>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.</p>

which will insure the proper completion of the ripening process. Cranberries which show more than a slight amount of green color shall be considered immature.

§ 51.2780 Damage.

"Damage" means any specific defect described in this section; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which materially detracts from the appearance, or the edible or marketing quality of the individual cranberry or the general appearance of the cranberries in the container. The following specific defects shall be considered as damage:

(a) Moisture when the cranberries in the container are wet from the juice from crushed, leaking, or decayed berries. Cranberries which are moist from condensation or which have been cleaned by water shall not be considered damaged by moisture:

(b) Bruises when the affected area is soft and watery beneath the skin;

(c) Scarring which detracts from the appearance of the individual cranberry to a greater extent than scars aggregating the area of a circle one-fourth inch in diameter on a cranberry eighteen thirty-seconds of an inch in diameter;

(d) Insects when any larvae or holes caused by them are present or when feeding injury exceeds the area of a circle one-eighth inch in diameter; and,

(e) Foreign material which materially detracts from the appearance of the cranberries in the container.

§ 51.2781 Fairly well colored.

"Fairly well colored" means that 75 percent of the surface of the individual cranberry, in the aggregate, shows pink or red color characteristic of the variety.

§ 51.2782 Fairly uniform in color.

"Fairly uniform in color" means that the berries in the individual containers do not show sufficient variation in color to materially detract from the general appearance of the berries in the container.

§ 51.2783 Diameter.

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

METRIC CONVERSION TABLE

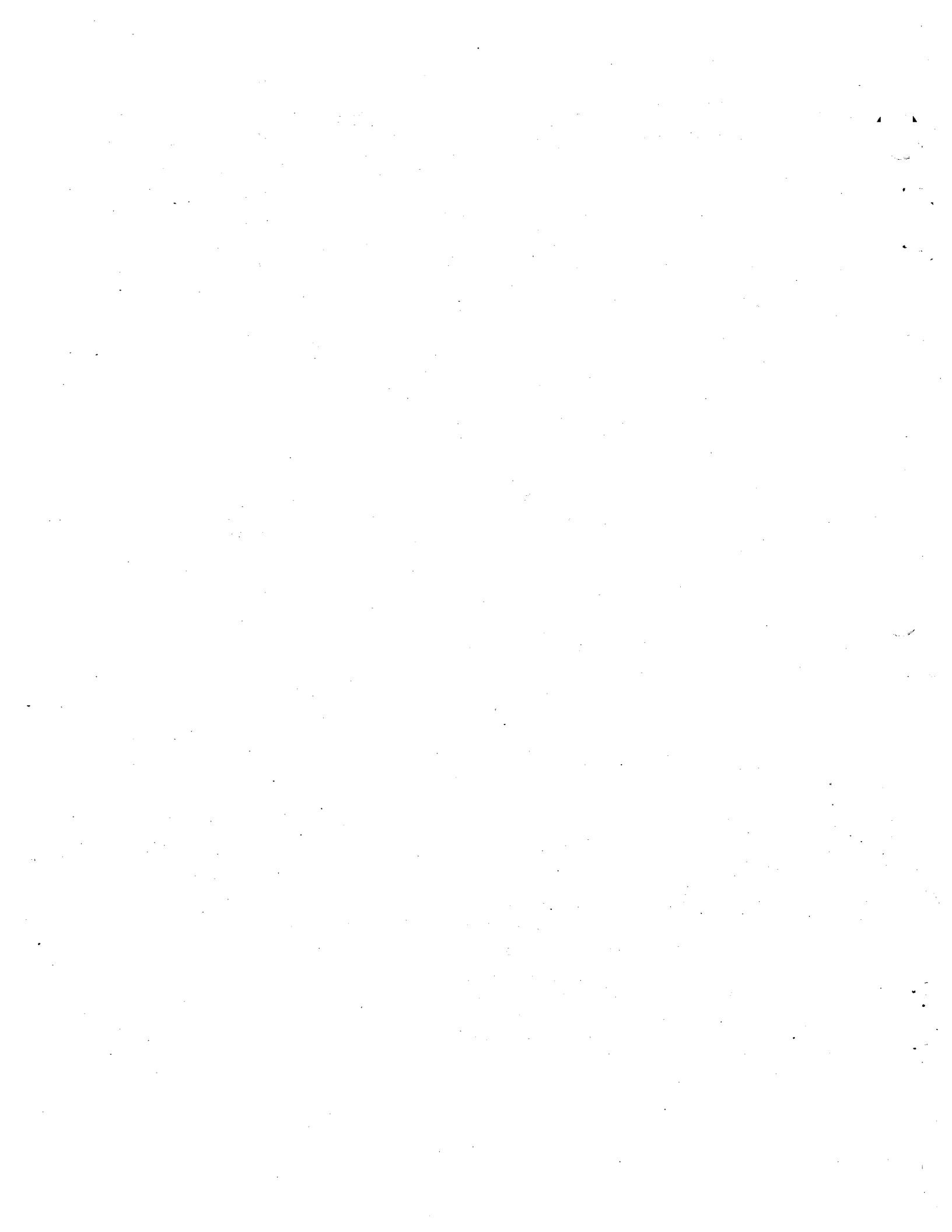
§ 51.2784 Metric conversion table.

Inches	MILLIMETERS (mm)	Inches	MILLIMETERS (mm)
1/8	3.175	1 1/2	14.288
1/4	6.350	1 5/8	15.081
3/8	9.525	1 3/4	15.875
1/2	12.700	1 7/8	16.669
5/8	15.875	2	17.462
3/4	19.050	2 1/8	18.256
7/8	22.225	2 1/4	19.050
1	25.400		

Dated: August 23, 1971.

G. R. GRANGE,
Deputy Administrator,
Marketing Services.

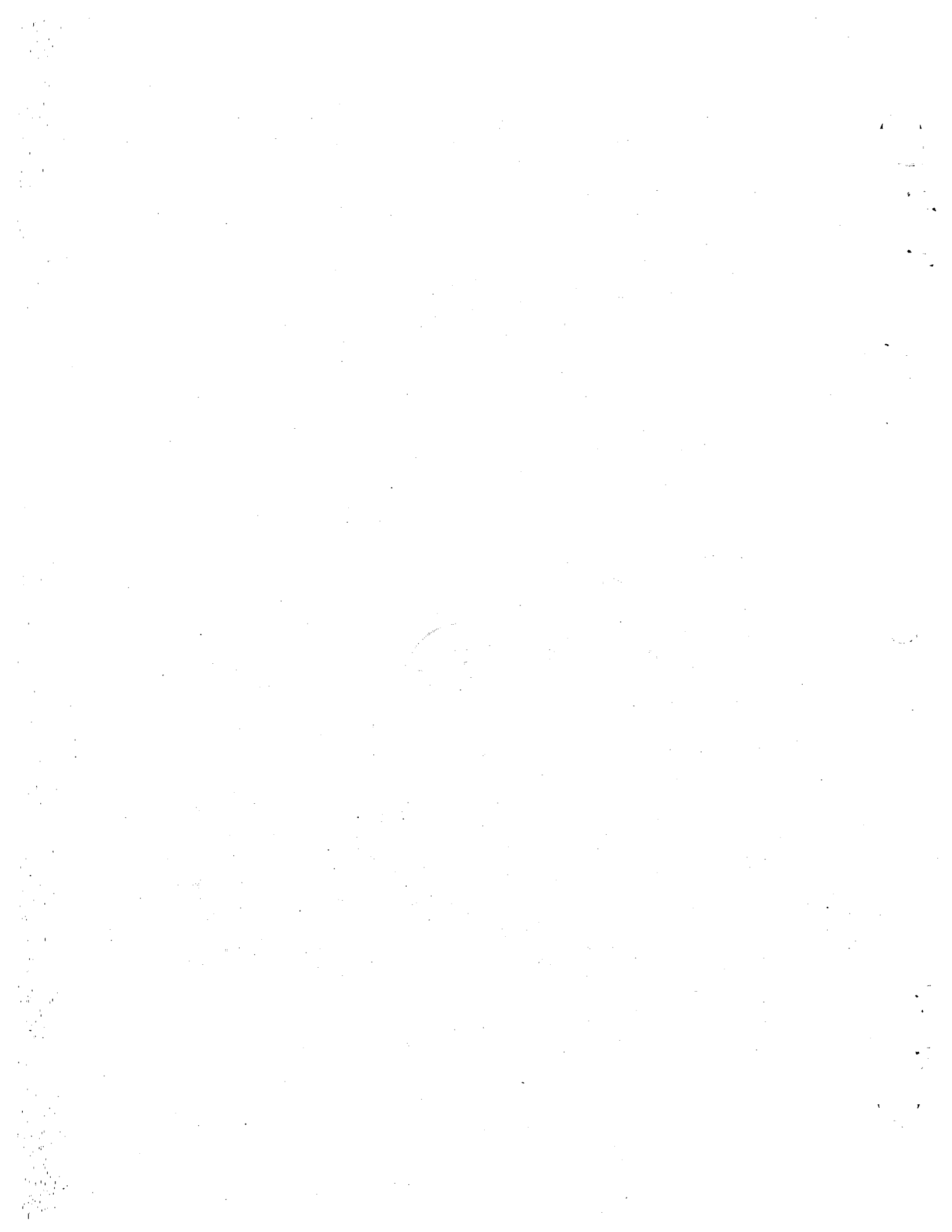
[FR Doc. 71-12551 Filed 8-25-71; 8:50 am]



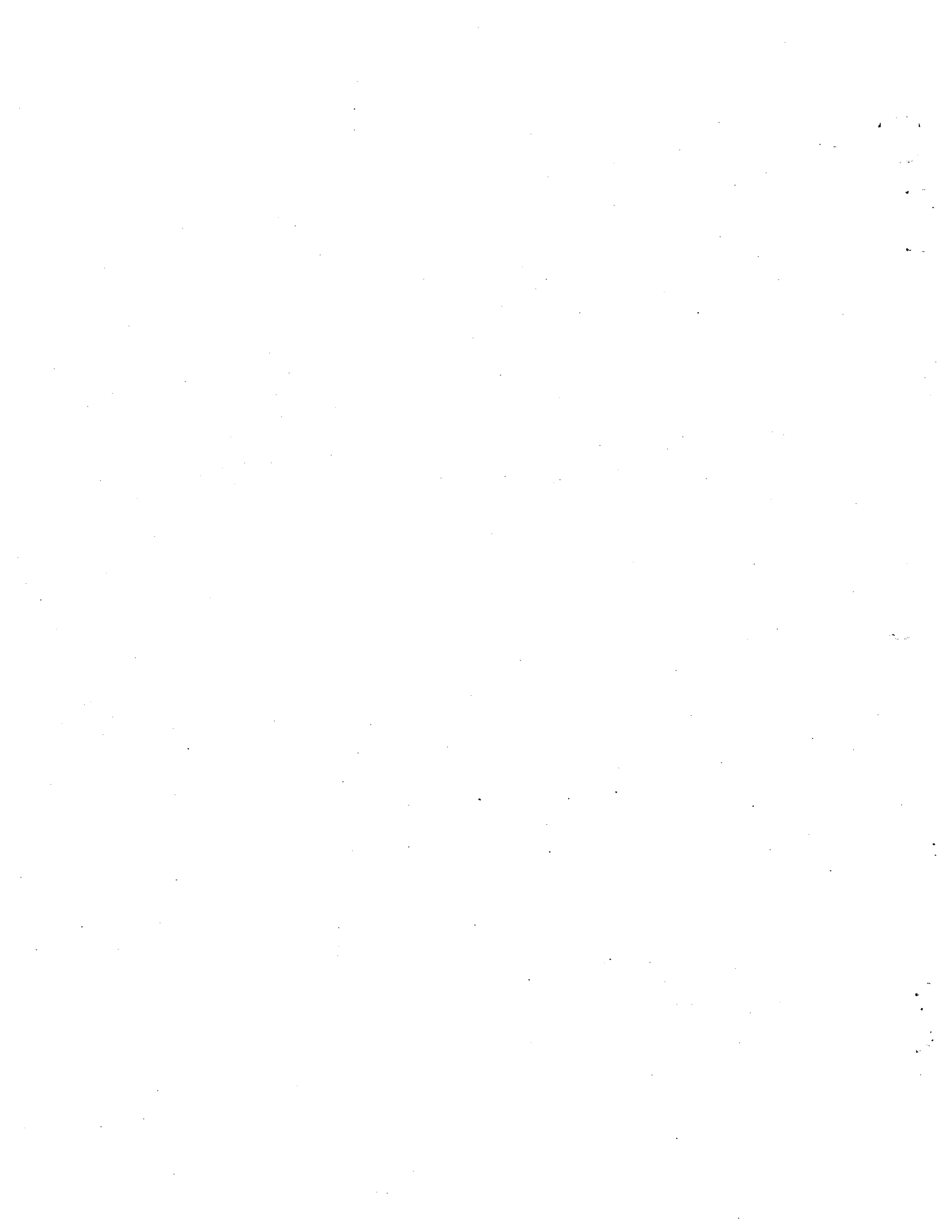
Appendix II

Certificate & Notesheet Examples





Shipping Point Notesheets & Certificates



INSPECTION STARTED: M M D D Y Y 1 1 1 1 9 5	Hour:Min 1:1:0.0	AIP A M	WARNING: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this memorandum report, or participate in any such action, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both.	U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE NS-000000EXAMPLE #1 FEDERAL-STATE INSPECTION NOTESHEET REPORT						
INSPECTION COMPLETED: M M D D Y Y 1 1 1 1 9 5	Hour:Min 1:2:0.0	AIP P M		APPLICANT: #252 OCEAN SPRAY CRANBERRY CO. CITY/STATE: Babcock, WI	PAGE 1 OF 1					
INSPECTION: Habelman Bros. Tunnel City, WI	CONVEYANCE NO.: Lot INSPECTION	TYPE: X X	OTHER ID: HB 325 HB 322	PL: X X						
Product/Variety, Description of Product (Brand, Markings, Size, etc.), Grade Marked, Number and Size of Containers: FRESH CRANBERRIES "OCEAN SPRAY" 12 oz. Net Wt. 1520 24-1203. film bags in e/b ctns.										
GRADE: U.S. No. 1	<input type="checkbox"/> MEETS MARKETING ORDER <input type="checkbox"/> MEETS CANADIAN IMPORT REQUIREMENTS <input type="checkbox"/> MEETS EXPORT APPLE AND PEAR ACT <input type="checkbox"/> MEETS EXPORT GRAPE AND PLUM ACT <input type="checkbox"/> MEETS EXPORT GRAPE AND PLUM ACT (EXCEPT FOR EUROPE GREENLAND AND JAPAN) <input type="checkbox"/> MEETS US IMPORT REQUIREMENTS		At the request of the applicant, a certificate may be issued based upon information contained herein. 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 described products were inspected and the quality and/or condition as shown by said samples were as herein stated. INSPECTOR'S SIGNATURE: My Name							
CWT: 273	SAMPLE SIZE	DEFECTS				SIZE		ADDITIONAL INFORMATION		
FEE \$		TOTAL DEFECTS	INCLUDING		ADDITIONAL TOLERANCES	DESCRIPTION OF DEFECTS	MIN. 13/32	MAX. 24/32	MOSTLY	OTHER
OT \$	DAMAGE / SER.-DAM.		SER. DAM. / V. SER. DAM.	DECAY / SOFT AREAS	RESTRICTIVE TOLERANCES		UNDERSIZE	OVERSIZE		
EXPENSES \$										
TOTAL \$										
REMARKS, ID, ETC.										
322	100	5	0			Brc	0	0		
	100	3	1			Scr	1	0		
	100	4	0			Worm	1	0		
	100	5	1				0	0		
	100	7	2				0	0		
	100	1	1				0	0		
	100	2	1				1	0		
	100	1	1				0	0		
	100	2	1				0	0		
	100	4	0				0	0		
	100	5	0				0	0		
	100	5	2				0	0		
	100	4	1				0	0		
325	100	6	1				0	0		
	100	2	0				0	0		
	100	2	0				0	0		
	100	3	3				0	0		
	100	3	1				0	0		
	100	4	0				1	0		
	100	4	2				0	0		
50#C-156	2000	72	18				14	20		
		4%	-1%				32	32		

FV-291-13 (9/85)

Variety and number of containers provided by applicant unless otherwise noted.

FEDERAL-STATE INSPECTION CERTIFICATE

SUBLOT

INSPECTION STARTED: M M D D Y Y	Hour	Min.	AMP	This certificate is issued pursuant to the Agricultural Marketing Act of 1946, as amended and is admissible as prima facie evidence in all courts of the United States. WARNING: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this certificate, or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both.
11/11/95	11:00		A M	
INSPECTION COMPLETED: M M D D Y Y	Hour	Min.	AMP	
11/11/95	12:00		P M	

APPLICANT: #252 OCEAN SPRAY CRANBERRY Co.	CITY/STATE: Babcock, WI	PLI: X X
INSPECTION POINT: HABELMAN BROS. Tunnel City, WI	OTHER ID: HB 325 HB 322	NOTESHEET NO.: 00000
CONVEYANCE NO.: X X X	TYPE: X X X	

PRODUCT VARIETY	NUMBER AND SIZE OF CONTAINER	DESCRIPTION OF PRODUCT (Brand, Markings, Size, Quality/Condition, etc.)	GRADE	661s
FRESH CRANBERRIES	1520 24-12 oz film bags in c/b ctns	"OCEAN SPRAY" 12 oz Net Wt.	U.S. No. 1	273

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

FOR DATA ENTRY ONLY

APPLICANT: []

INSPECTED BY: []

ON SITE HOURS: []

TRAVEL FEES: []

OTHER: []

REMARKS: S.O. # C-156

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

INSPECTOR'S SIGNATURE: *Jay Name*

DATE ISSUED: 11-11-95

FEE: Contract

O.T.: \$

EXP.: \$

ESTIMATED TOTAL: \$

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

INSPECTION STARTED: M M D D Y Y 0 9 1 5 9 5	Hour Min 0 8 : 0 0	AIP A M	WARNING: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this memorandum report, or participate in any such action, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both.	U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE NS-0000001 EXAMPLE #2 FEDERAL-STATE INSPECTION NOTESHEET REPORT
INSPECTION COMPLETED: M M D D Y Y 0 9 1 5 9 5	Hour Min 0 1 : 1 0	AIP P M		
APPLICANT: #1311 Northland Cranberry Co., Inc. CITY STATE: Wisconsin Rapids, WI			PAGE 1 OF 1	
INSPECTION: Applicant's Warehouse			PLI: F/S WI 804765-011	
CONVEYANCE NO.: WI 53803 TYPE: Mech. Refrig.			OTHER ID: X X	
Product Variety, Description of Product (Brand, Markings, Size, etc.), Grade Marked, "Number and Size" of Containers:				

FRESH CRANBERRIES "NORHLAND" 12oz. Net Wt. 1840 m/c 24/12oz. film bags.
"NORHLAND" 25lbs. Net Wt. 72 c/b cartons

GRADE: U.S. No. 1	<input type="checkbox"/> MEETS MARKETING ORDER <input type="checkbox"/> MEETS CANADIAN IMPORT REQUIREMENTS <input type="checkbox"/> MEETS EXPORT APPLE AND PEAR ACT <input type="checkbox"/> MEETS EXPORT GRAPE AND PLUM ACT <input type="checkbox"/> MEETS EXPORT GRAPE AND PLUM ACT (EXCEPT FOR EUROPE GREENLAND AND JAPAN) <input type="checkbox"/> MEETS US IMPORT REQUIREMENTS	At the request of the applicant, a certificate may be issued based upon information contained herein. 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 described products were inspected and the quality and/or condition as shown by said samples were as herein stated. INSPECTOR'S SIGNATURE: My Name
-------------------	--	--

CWT: 349	FEE \$	OT \$	EXPENSES \$	TOTAL \$	REMARKS, ID, ETC.	SAMPLE SIZE	DEFECTS					SIZE		ADDITIONAL INFORMATION							
							TOTAL DEFECTS	DAMAGE / SER. DAM.	SER. DAM. / V. SER. DAM.	SOFT AND DECAY / SOFT-ROT	RESTRICTIVE TOLERANCES	ADDITIONAL TOLERANCES	DESCRIPTION OF DEFECTS		MIN.	MAX.					
													MOSTLY		OTHER	13/32	28/32				
					1840	100	3		1				Scm	Worm	0	-					
					12oz. film bags	100	2		1				Br.	Soft	0	-					
						100	3		2				poor color		0	-					Fairly Well
						100	5		2						0	-					
						100	3		1						0	-					to Well
						100	1		0						0	-					Colored
						100	1		0						0	-					
					PLI Label over tape	100	1		0						0	-					
						100	3		2						0	-					
						100	6		3						0	-					
						100	3		1						0	-					
						100	7		3						0	-					Fairly
						100	3		1						0	-					Uniform in
						100	5		0						0	-					Color
						100	1		1						0	-					
						100	1		0						0	-					
						100	8		2						0	-					
						100	3		1						0	-					Mature
						100	1		0						0	-					
						200	60		22												
							3%		1%												
					72-25lb. bulk cartons	100	3		1				Scm	peck	0	-					
						100	4		0				Br.	color	0	-					
						200	7 (4%)		1 (1/2 of 1%)												

FV-291-13 (9/95)

*Variety and number of containers provided by applicant unless otherwise noted.

FEDERAL-STATE INSPECTION CERTIFICATE

SUBLOT

INSPECTION STARTED:	M M D D Y Y	Hour	Min.	AMP	This certificate is issued pursuant to the Agricultural Marketing Act of 1946, as amended and is admissible as prima facie evidence in all courts of the United States. WARNING: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this certificate, or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both.
	019/15/915	018	010	AM	
INSPECTION COMPLETED:	M M D D Y Y	Hour	Min.	AMP	
	019/15/915	011	110	PM	

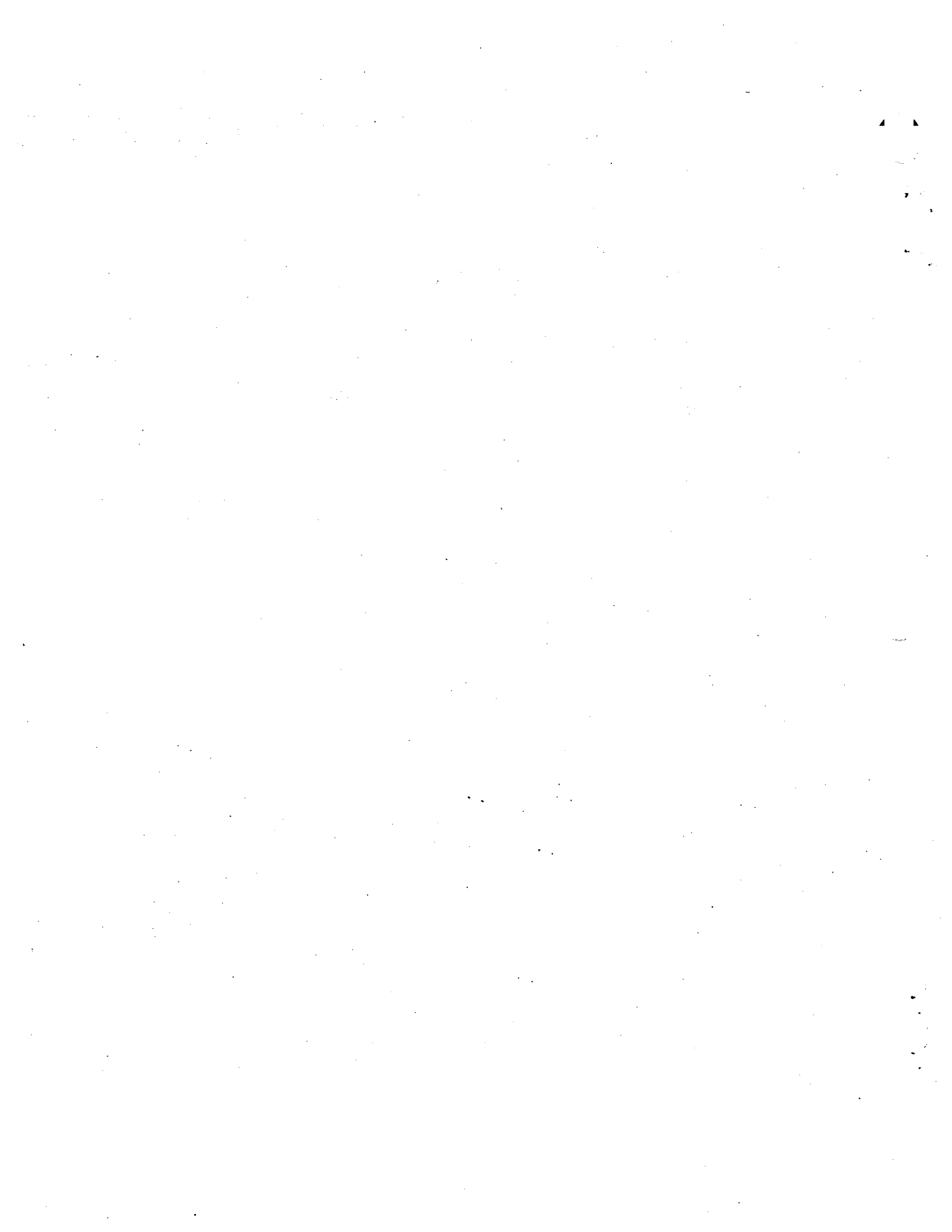
APPLICANT:		CITY/STATE:	PL:
*1311 NORTHLAND CRANBERRY CO., INC.		WISCONSIN RAPIDS, WI	F/S WI 804765-011
INSPECTION POINT:		OTHER ID:	
Applicant's Warehouse		X X	
CONVEYANCE NO.:	TYPE:	NOTESHEET NO.:	
WI 53803	MECH. REFRIG.	0000001	

PRODUCT/VARIETY	NUMBER AND SIZE OF CONTAINER	DESCRIPTION OF PRODUCT (Brand, Markings, Size, Quality/Condition, etc.)	GRADE
FRESH CRANBERRIES	72 25 lb. c/b ctns. (bulk)	"Northland" 25 lbs. Net Wt.	U.S. No. 1 18

<p>ABOVE PRODUCTS MEET REQUIREMENTS OF MARKETING ORDER</p> <p>VARIETY OF PRODUCT AND NUMBER OF CONTAINERS ARE PROVIDED BY THE APPLICANT AND ARE NOT BEING CERTIFIED BY THE INSPECTOR UNLESS OTHERWISE NOTED.</p>		<p>REMARKS:</p> <p>X X</p>
<p>FOR DATA ENTRY ONLY</p> <p>CONNECTER OR CERTIFICATE NUMBER</p> <p>APPLICANT</p> <p>INSPECTED BY</p> <p>DATE</p> <p>TIME</p> <p>TRAFFIC</p> <p>O.T. #21</p> <p>OTHER</p>		
<p>I, the undersigned, an duly authorized Inspector of the United States Department of Agriculture, do hereby certify that samples of the herein described product were inspected and the grades as shown by said samples were as herein stated.</p>		<p>FEE: \$</p> <p>O.T.: \$</p> <p>EXP.: \$</p> <p>ESTIMATED TOTAL</p>
<p>INSPECTOR'S SIGNATURE</p> <p><i>My Name</i></p>		<p>DATE ISSUED</p> <p>9-15-95</p>

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

Market Certificates



U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE INSPECTION CERTIFICATE EXAMPLE #1		APPLICANT Food Distributors, Inc. SAN FRANCISCO, CA		U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE INSPECTION CERTIFICATE EXAMPLE #1	
C.A.R. NUMBER 93310		APPLICANT S.O. 22-156		1 1 1 4 9 5 0 8 3 5 A	
REGISTRATION UNIT <input type="checkbox"/> OIL <input type="checkbox"/> OIL		APPLICANT'S WAREHOUSE BABCOCK, W.I.		1 2 0 C T N S	
TEMPERATURE 35		"OCEAN SPRAY" 120g. NET WT. W.I.		1 2 0 C T N S	
A: 36		CRANBERRIES		1 2 0 C T N S	
B:		CRANBERRIES		1 2 0 C T N S	
C:		CRANBERRIES		1 2 0 C T N S	
D:		CRANBERRIES		1 2 0 C T N S	
AVERAGE DEFECTS		QUALITY (SCARS, WORMS) BRUISING SOFT AND DECAY CHECKSUM		GENERALLY FIRM	
02		03		02	
07		07		07	
GRADE: U.S. No. 1		REMARKS: Inspection restricted to 10 pallets made accessible by applicant.		ESTIMATED TOTAL \$ —	
WARNING: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this certificate, or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both.		Inspector's Signature Joe Inspector		Market Office Here, CA	
FORM PV-300 (10-60) Replaces PV-300 (4-58) and PV-300 (1-55) which are obsolete		Inspector's Department		ESTIMATED TOTAL	

C.A.R.R. E.R. O. I.D.E.N.T.I.F.I.C.A.T.I.O.N.		U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE	
M E 15630		INSPECTION CERTIFICATE	
CARRIER LOT ID STATED BY:		EXAMPLE #2	
CARRIER NAME: Refrigerated Trailer		APPLICANT: ALPHA Distributing	
L.D.		NEW LONDON, TX	
CARRIER LOT ID STATED BY:		ADDRESS: NORTHLAND CRANBERRY CO. INC.	
REFRIGERATION UNIT:		WISCONSIN RAPIDS, WI	
LOT TEMPERATURES:		SHIPPER: APPLICANT'S DOCK	
A: 48	53	INSTRUMENT: "NORTHLAND" 25 LBS NET WT.	
B: /	/	W.I. F/S W.I. 804765A	
C: /	/	DATE: 09/19/95	
D: /	/	TIME: 09:50 A	
AVERAGE TEMPERATURE DEVIATION:		MARKET OFFICE:	
03		OTHER:	
04		GENERALLY FIRM.	
03		QUALITY (SCARS AND NOT FAIRLY WELL COLORED)	
10		BULKING	
		SOFT AND DRY (0 TO 5%)	
		CHECKSUM	
GRADE: FAILS TO GRADE U.S. No. 1 ONLY ACCOUNT CONDITION.			
REMARKS: X			
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.		ESTIMATED TOTAL \$	
FORM PV-300 (10-80) Replace PV-300 (1-88) and PV-300 (1-85) which are obsolete		There, TX	