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Kale and Greens (Beet, Broccoli, Collard, Dandelion, Mustard, and Turnip)

Shipping Point and Market Inspection Instructions



Shipping Point and Market Inspection Instructions for Kale and Greens (Beet, Broccoli, Collard, Dandelion, Mustard, and Turnip)

These inspection instructions are specifically developed by the Fresh Products Branch to assist officially licensed inspectors in the interpretation and application of the U.S. Standards for Grades of Kale, Section 51.3930, U.S. Standards for Grades of Beet Greens, Section 51.2860; U.S. Standards for Grades of Collard or Broccoli Greens, Section 51.520; U.S. Standards for Grades of Dandelion Greens, Section 51.2585; and U.S. Standards for Grades of Mustard and Turnip Greens, Section 51.1030.

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 the General Inspection Instructions for additional information pertaining to date, inspection point, carrier, condition of carrier, lading, etc. that is not covered in this handbook. 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 the section number §51.--- and followed by **bold** print are sections or portions of sections copied directly from U.S. standards. The U.S. Standards for Grades of are printed in the appendix of this handbook. All U.S. standards are available on the Internet under the USDA homepage.

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This replaces Market Inspection Instructions for Greens dated January 1988.

Factors noted with **(Q)** are considered quality only. Factors noted with **(C)** are considered condition at market. Factors noted with **(Q or C)** may be quality or condition depending on the circumstances. Factors not designated do not pertain to either category.

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GENERAL

Kale and greens are available year round. These instructions apply to kale leaves, plants, or bunches of kale leaves or plants and to greens consisting of either plants, bunches, or leaves.

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. Anytime the entire lot requested is not accessible for sampling, the inspection and certificate must be restricted to the accessible portion.

Number of Samples

As a general rule a minimum of 1% of the lot must be examined. For lots of less than 300 packages a minimum of 3 samples must be examined. It is the inspector's responsibility to examine additional representative samples when the quality, condition, or size in samples is decidedly different to ensure an accurate description of the lot.

NOTESHEET AND CERTIFICATE

Entries on the notesheet and certificate must be kept in a legible and accurate manner. It is mandatory that all information that appears on the certificate be supported by information on the notesheet. It is the responsibility of the inspector to ensure that all information is properly recorded. Notations shall be recorded so that anyone familiar with inspection procedures can interpret them and write a certificate. Also remember that notesheets and certificates are prima facie evidence and must be able to withstand legal scrutiny.

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 you additional information and instructions.

Number/Type of Containers

The number of containers shall always be reported. In the market, the inspector shall always verify the container count provided by the applicant for each lot and report it as the “inspector’s count.” If the number of containers available for inspection does not match the application it is the inspector’s responsibility to confirm that the amount presented for inspection constitutes the lot. If an accurate count cannot be determined the inspector may report the count at someone else’s authority. However, the reason for doing so must be reported on the notesheet (e.g., numerous pallets with mixed product).

At shipping point locations for “days-run” certification the applicant generally provides a manifest for count and it is acceptable to use this for the number of containers.

Kale and greens are generally packed and shipped in wire bound crates and waxed fiberboard cartons.

Brands/Markings

The brand, variety, size, count, grade, weight, 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 key markings necessary to properly identify the lot for certification should appear in this section on the certificate.

Origin

The inspectors should not make a positive statement on their own authority, but when container markings list the State or country of origin, it should be quoted in the appropriate space on the notesheet and the certificate. If origin is not marked, it is the inspector’s responsibility to make an effort to obtain this information from the applicant. This policy is necessary because some firms may use one mark on the same product packed in several States. The inspector can certify only to the marks and has no means of verifying what State or country the kale or greens are grown.

CONDITION OF PACK

The following terms should be used in describing the filling of container:

Over Filled - means the pack is too tight, often causing crushed leaves. Any bulge in the container should be described in inches and fractions thereof.

Well Filled - means that the pack is sufficiently filled to prevent movement of the product by being in firm contact with the cover.

Fairly Well Filled - means that pack is not ideal but is between well filled and slack, being tight enough to prevent injury to the product under normal handling conditions.

Slack - the contents are loose and the product is well below the top of the container. The amount of slackness shall be reported in inches or fractions of an inch below the top of the container.

Pack Ice

The presence or absence of pack ice in containers that are intended to have pack ice can be a very important factor in kale or greens inspections. Therefore, in addition to reporting the filling of the container, report on the notesheet the amount of pack ice in the cartons. If the absence of pack ice is a factor in the condition of the kale or greens the pack ice statement shall also be reported on the certificate. The following should be used to report the amount of pack ice: "No pack ice," "Small amount of pack ice," or "Good amount of pack ice." For example, "Fairly well filled, most good amount of pack ice, some small amount."

Iceless Type Packs

Kale or greens may be packed in various types of containers that are not intended to be packed with pack ice. This type of pack will generally have the kale or greens in either a wrap or a film bag. Report this in accordance with the facts on the notesheet.

TEMPERATURE OF PRODUCT

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 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 location of the product, whether in the carrier, warehouse, or stacked on the platform. Remember to precool the thermometer in order to obtain true readings. Report all temperatures to the nearest whole degree.

A minimum of three temperatures for each lot must be taken and recorded on the notesheet. More temperatures must be taken if the lot is abnormally cold, heated, or there is a specific request for temperature. The location in the lot and/or load must be specified in greater detail when additional temperatures are taken.

KALE

GENERAL

These instructions shall apply to kale leaves, plants, bunches of leaves, or bunches of plants; but, shall not be applicable to mixtures of kale leaves, plants, bunches of leaves, or bunches of plants. There are two grades for kale in the standards, U.S. No. 1 and U.S. Commercial. These grades have the same basic requirements except that the U.S. Commercial will allow bronze or slightly yellowish color affecting only the edges of the leaves. There is no definition for serious damage within the standards; therefore all defects shall be scored as damage.

PRODUCT

The name "Kale" shall be used to describe this commodity in the product heading. The type may be reported in the "Product/Variety" section on the shipping point notesheet and certificate or in the "Lot ID" section on the market notesheet and certificate.

Size of Sample

The tolerances in the U.S. Standards for Grades of Kale are determined on the basis of count. Whenever practical the entire contents of the container shall be the sample.

Bunched Kale

For containers of bunched kale a minimum of 25 bunches or the entire contents shall be the sample. If the application of tolerances for the sample is exceeded, double the sample size or sample the entire container in at least one sample that has exceeded the tolerance.

Kale Leaves/Plants

For containers of loose kale leaves that contain a large number of specimens a minimum of 50 leaves/plants shall be the sample. If the application of tolerances for the sample is exceeded, double the sample size or sample the entire container in at least one sample that has exceeded the tolerance.

TOLERANCES AND APPLICATION OF TOLERANCES

§51.3933 Tolerances. In order to allow for variations incident to proper grading and handling in each of the foregoing grades, the following tolerances, by count, are provided as specified:

- (a) Ten percent in any lot which fail to meet the requirements of the specified grade, including therein not more than 1 percent affected by wet decay.

Summary of Tolerances

	<u>U.S. No. 1 and U.S. Commercial</u>
Total defects	10%
<i>Including decay.</i>	1%

Application of Tolerances

§51.3934 Application of tolerances. Individual samples are subject to the following limitations:

(a) For packages which contain 15 specimens or more and a tolerance of 10 percent or more is provided, individual samples in any lot may contain not more than one and one-half times the tolerance specified. For packages which contain 15 specimens or more and a tolerance of less than 10 percent is provided, individual samples may contain not more than double the tolerance specified except that at least one defective specimen may be permitted in any sample: *Provided*, That the average for the entire lot is within the tolerance specified for the grade.

(b) For packages which contain less than 15 specimens, individual samples in any lot may contain not more than double the tolerance specified, except that at least one defective specimen may be permitted in any sample: *Provided*, That the average for the entire lot is within the tolerance specified for the grade.

For packages which contain 15 or more specimens.

U.S. No. 1 and U.S. Commercial

Total defects	$1\text{-}1/2 \times 10\% = 15\%$
<i>Including decay.</i>	$2 \times 1\% = 2\%$

For packages which contain less than 15 specimens.

U.S. No. 1 and U.S. Commercial

Total defects	$2 \times 10\% = 20\%$
<i>Including decay.</i>	$2 \times 1\% = 2\%$

DEFECTS (QUALITY AND CONDITION)

Statements pertaining to freshness, maturity, shape, color, the amount and type of defects, and the amount of decay are shown under the appropriate headings.

Factors noted with **(Q)** are considered as **QUALITY** only. **Quality** (sometimes referred to as “**permanent**” defects) means defects which do not change during storage or shipment (shape, scars, etc.).

Factors noted with **(C)** shall be reported as **CONDITION** on market certificates. **Condition defects** are defects that are subject to change during shipment or storage, (including but not limited to bruising, discoloration, shriveling and decay).

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

Cleanness (Q)

Cleanness refers to dirt or other foreign material affecting the kale leaves or plants.

The standards require kale to be free from damage by dirt.

The following terms should be used in describing cleanness:

Clean - when there is practically no dirt.

Fairly clean - the kale is reasonably free from dirt or other adhering foreign matter, and that the general appearance of the kale is not materially affected.

Scoring Guide

Dirty - the appearance of the kale is materially affected by dirt or foreign material. Kale damaged by dirt shall be reported as “dirty.”

Development (Q)

The U.S. standards require kale to be “not stunted.” Kale that is stunted will be smaller or dwarfed and poorly developed as compared to kale that is not stunted.

Scoring Guide

Score kale that is stunted as damage and report as “poorly developed.”

Discoloration (C)

Discoloration may be caused by a number of factors including, disease, plant disorders, aging, or adverse growing or handling conditions. Discoloration affecting kale may be characterized by light tan to black discoloration affecting the leaves.

Scoring Guide

The amount and color of the discoloration should be considered in relation to the size of the kale leaves or plants when scoring. Score discoloration as damage when **U.S. No. 1** - materially affecting the appearance or marketing quality of the kale, or **U.S. Commercial** - materially affecting the appearance or marketing quality of the kale except that bronze or slightly yellowish color affecting only the edges of the leaves shall be permitted, provided these edges are not dried.

Downy Mildew (C)

Downy mildew is characterized by sharply defined angular spots, yellowish to brown in color on the upper side of the leaf while the lower surfaces often show a whitish mold growth.

Scoring Guide

Score downy mildew accompanied by discoloration as damage when readily apparent on any leaf. Score downy mildew not accompanied by discoloration as damage when aggregating an area of more than 1 inch in diameter.

Freshness (C)

The U.S. standards require kale to be free from damage by wilting. The kale losing its normal succulence and becoming limp or dehydrated in appearance characterizes wilting.

Scoring Guide

Score kale that is more than slightly wilted as damage and report as “wilted.”

Freezing and Freezing Injury (C)

The term “frozen” should only be used when ice crystals are present. Frozen kale will be “dark colored, watersoaked, and translucent” in comparison to unaffected kale.

“Freezing injury” is the term that should be used when it is evident that the kale has been frozen, but is not in a frozen condition at the time of inspection. The affected kale may be dull, wilted, watery, and/or translucent.

Use the following procedures when reporting freezing or freezing injury:

- Record pulp temperatures taken at various locations.
- Determine and record extent of the injury in the load.
- Determine and record extent of the injury in the containers.
- Determine and record the degree to which individual specimens are affected.
- Describe the pattern of freezing or freezing injury in clear, concise terms.

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

Insects and Worms (Q or C)

Various types of insects may affect kale in a variety of ways. Cutworms and caterpillars may feed on the kale by chewing on the leaves, causing the kale to have an undesirable appearance. Beetles, crickets, and grasshoppers may also feed on the leaves causing small holes where the feeding occurred. Aphids may affect the leaves of the kale causing the appearance to be affected by the infestation of the aphids. When aphids are a factor, it is especially important the inspection be performed where ample light is present as the color of the aphids may cause them to blend in with the color of the kale.

Scoring Guide

Score the presence of aphids as damage when there are more than five aphids. Score worms as damage when worms are present and there is evidence of feeding on the leaves. Score feeding injury as damage when the injury materially affects the appearance or marketing quality of the kale.

Live insects or worms shall be reported as condition; if dead, report as quality. If you have both live and dead insects or worms, report all as condition.

Mechanical (Q)

Mechanical injury may be caused by rough handling and/or trimming.

Scoring Guide

Score mechanical injury as damage when the individual unit is crushed, torn, or broken.

One Type (Q)

The U.S. standards require kale to be “one type.”

Definitions:

§51.3935 One Type. "One type" means that the kale in any container shall have the same general character of growth and color; i.e., curly leaf type and distinctly smooth leaf types shall not be mixed, and distinctly purple type plants shall not be mixed with green or blue type kale. As blue type kale often shows a purplish tinge on some leaves while other plants of this type may not show this color, such a mixture shall be considered as one type.

Scoring Guide

Kale failing to meet the requirements of “one type” shall be scored as damage and reported as “not one type.”

Seedstems (Q)

Seedstems are characterized by a tough, fibrous, and/or hollow shaft extending to or beyond the top of the kale plant.

Scoring Guide

§51.3937 *Damage*...A plant shall be considered as damaged by a seedstem when the flower buds are dried or have opened, or when the seedstem extends above the top of the plant when the leaves are folded together around the seedstem, or if the removal of part of the seedstem has caused the appearance of the plant to be materially injured.

Trimming (Q)

The U.S. standards require kale to be well trimmed.

Definitions:

§51.3936 *Well Trimmed*. "Well trimmed" means that the butt is trimmed off to not more than three-fourths of an inch from the point of attachment of the outer leaves and that yellow, discolored, dried or otherwise damaged leaves which materially affect the appearance of the plant have been removed.

Scoring Guide

Kale failing to meet the requirements of "well trimmed" shall be scored as damage and reported as "not well trimmed."

Yellowing (C)

The primary causes of yellowing affecting kale are excessive heat and aging. Kale affected by yellowing will have a distinct light yellow cast to a solid yellow color.

Scoring Guide

The amount and color of the yellowing should be considered in relation to the size of the kale leaves or plants when scoring. Score yellowing as damage when materially affecting the appearance or marketability of the kale.

Decay (C)

Kale is required to be free from decay. Any amount of decay is scorable against the 1% restrictive tolerance. Do not report the type of decay on the certificate. When decay is in excess of the tolerance, report the degree and advancement in general terms as: early, moderate, or advanced stages.

GREENS (BEET, BROCCOLI, COLLARD, DANDELION, MUSTARD, AND TURNIP)

GENERAL

Greens are produced throughout the country and are available throughout the year. Each of these commodities only has one grade, U.S. No. 1. However, each standard has serious damage defined, therefore; for each commodity serious damage may be scored when applicable.

Note: Beets that are primarily grown for the roots such as “Bunched beets,” “Beets with short trimmed tops,” and “Topped beets” shall be inspected using the U.S. Standards for Grades of Beets. The Beets, Turnips, and Rutabagas Market Inspection Instructions handbook shall be used for instruction for these types of beets.

These inspection instructions shall apply to the following types of greens:

Beet Greens

§51.2860 General. The standards contained in this subpart are applicable to beet greens consisting of either plants (with or without attached roots) or cut leaves, but they shall not be applicable to a mixture of plants and cut leaves in the same container. The standards apply only to the common red-rooted table varieties of beets (*Beta vulgaris*) but not to mangel wurzel varieties primarily grown for stock feed, or to sugar beets (*Beta vulgaris* var. *saccharifera*).

Broccoli and Collard Greens

§51.520 General. These standards are applicable to collard greens or broccoli greens, or mixtures of the two which may consist of leaves or parts of leaves, plants or mixtures of leaves and plants.

Dandelion Greens

§51.2585 General. These standards are applicable to dandelion greens consisting of either plants or cut leaves, but they shall not be applicable to mixtures of plants and cut leaves in the same container.

Mustard and Turnip Greens

§51.1030 General. These standards are applicable to either mustard greens or turnip greens consisting of either plants (crown or root attached), or cut leaves but they shall not be applicable to mixtures of plants and cut leaves or mixtures of mustard greens and turnip greens in the same container.

PRODUCT

The common name Beet, Collard, Broccoli, Dandelion, Mustard, or Turnip Greens (if bunched, state so), shall be used to describe this commodity in the product heading. Type may be reported in conjunction with the commodity or may be reported in the "Product/Variety" section of the shipping point inspection certificates or in the "Lot ID" section on market notesheet and certificate.

Size of Sample

Bunched Greens

The percentages are determined on the basis of weight or an equivalent basis and the individual bunch is the unit for inspection. If inspected on an equivalent or count basis the entire contents of the container shall be the sample size. If inspected on a weight basis the sample size shall be ten pounds for large bunches (one pound or more) or five pounds for small bunches (less than one pound). If the application of tolerances for the sample is exceeded, double the sample size or sample the entire contents of at least one sample that has exceeded the tolerance.

Loose Greens

The percentages are determined on the basis of weight or an equivalent basis and the individual leaf is the unit for inspection. If inspected on an equivalent or count basis the samples size shall be 100 leaves. If inspected on a weight basis the sample size shall be five pounds. If the application of tolerances for the sample is exceeded, double the sample size or sample the entire contents of at least one sample that has exceeded the tolerance.

The tolerances in the U.S. Standards for Grades of Beet Greens are determined as follows:

§51.2864 Basis for calculating percentages. Percentages shall be calculated on the basis of weight or an equivalent basis, except that the amount of leaves other than beet leaves, blades of grass, weeds or parts of weeds or other foreign material shall be calculated on the

basis of count, using 1 pound of beet greens as the sample. In inspecting the sample, the unit shall be the plant or leaf exactly as it occurs in the sample. A plant or portion of plant shall not be broken to remove the defective portion, but shall be considered as a unit.

When determining the amount of leaves other than beet leaves, blades of grass, weeds or parts of weeds, or other foreign material the following procedures shall be followed:

- Weigh one pound of the beet greens.
- Count all of the total pieces that are in the sample including all foreign material.
- Separate the foreign material from the beet greens and convert the total count to a percentage.

For example: If there was 50 total pieces in the sample including six pieces of foreign material, that total amount of foreign material in the sample would be 6 out of 50 or 12%.

The tolerances in the U.S. Standards for Grades of Collard Greens or Broccoli Greens are determined as follows:

§51.524 *Basis for calculating percentages.* Percentages shall be calculated on the basis of weight or an equivalent basis. In sorting or grading the sample, the unit shall be the plant, the leaf, or a portion of the leaf or plant exactly as it occurs in the sample. A plant or portion of plant shall not be broken to remove the defective portion, but shall be considered as a unit.

The tolerances in the U.S. Standards for Grades of Dandelion Greens are determined as follows:

§51.2589 *Basis for calculating percentages.* Percentages shall be calculated on the basis of weight or an equivalent basis. In sorting or grading the sample, the unit shall be the plant or leaf exactly as it occurs in the sample. A plant or portion of plant shall not be broken to remove the defective portion, but shall be considered as a unit.

The tolerances in the U.S. Standards for Grades of Mustard Greens and Turnip Greens are determined as follows:

§51.1034 *Basis for calculating percentages.* Percentages shall be calculated on the basis of weight or an equivalent basis. When mustard greens or turnip greens are packed as plants, each plant shall be considered as a unit. When packed as cut leaves, the individual leaf shall be considered as a unit.

TOLERANCES AND APPLICATION OF TOLERANCES

Beet Greens

§51.2861 U.S. No. 1...(c) In order to allow for variations incident to proper grading and handling, the following tolerances shall be permitted (see §§51.2863 and 51.2864):

(1) *For over-size roots.* 5 percent for beet greens with roots in any lot which are larger than five-eighths inch in diameter;

(2) *For over-size leaf blades.* 3 percent for beet leaves in any lot which are longer than 6-1/2 inches;

(3) *For mixtures of whole plants, clusters and leaves.* Not more than 10 percent of the beet greens may consist of cut leaves in a lot consisting of plants, and not more than 3 percent of the beet greens may consist of whole plants and clusters in a lot consisting of cut leaves;

(4) *For leaves other than beet leaves, weeds, grass or other foreign material.* Not more than 3 pieces in a 1 pound sample; and,

(5) *For other defects.* Not more than a total of 10 percent, but not more than one-half of this tolerance, or 5 percent shall be allowed for defects causing serious damage, including therein not more than 1 percent for decay.

	<u>U.S. No. 1</u>
Total Defects	10%
<i>Including serious damage</i>	5%
<i>Including decay</i>	1%
Mixture of cut leaves in a lot consisting of plants	10%
Mixture of plants in a lot consisting of cut leaves	3%
For over-size roots	5%
For over-size leaf blades	3%

Collard Greens and Broccoli Greens

§51.521 U.S. No. 1...(a) In order to allow for variations incident to proper grading and handling, not more than a total of 10 percent, by weight, of the units in any lot, may fail to meet the requirements of the grade: *Provided*, That not more than one-half of this amount, or 5 percent, shall be allowed for serious damage by any cause, and including therein not more than 2 percent for decay. (See §51.524.)

	<u>U.S. No. 1</u>
Total Defects	10%
<i>Including serious damage</i>	5%
<i>Including decay</i>	2%

Dandelion Greens

§51.2586 U.S. No. 1...(a) Tolerance for defects. In order to allow for variations incident to proper grading and handling, other than for mixtures of plants and cut leaves, not more than a total of 10 percent, by weight, of the units in any lot, may fail to meet the requirements of the grade: *Provided*, That not more than one-half of this amount, or 5 percent, shall be allowed for serious damage by any cause, and including therein not more than 2 percent for decay. (See §51.2589.)

(b) Tolerances for mixtures of plants and leaves. Not more than 5 percent, by weight, of the dandelion greens packed as plants, in any

lot, may consist of cut leaves or when packed as cut leaves may consist of plants. (See §51.2589.)

	<u>U.S. No. 1</u>
Total Defects	10%
<i>Including serious damage</i>	5%
<i>Including decay</i>	2%
Mixture of cut leaves in a lot consisting of plants or a mixture of plants in a lot consisting of cut leaves	5%

Mustard Greens and Turnip Greens

§51.1031 U.S. No. 1...(b) Tolerance for defects. In order to allow for variations incident to proper grading and handling, other than for size of roots and mixtures of plants and leaves, not more than a total of 10 percent, by weight, of the units in any lot, may fail to meet the requirements of the grade: *Provided*, That not more than one-half of this amount, or 5 percent, shall be allowed for serious damage by any cause and including therein not more than 2 percent of decay. (See §51.1034.)

(c) Tolerance for mixtures of whole plants and leaves. Not more than 5 percent, by weight, of the mustard or turnip greens may consist of cut leaves in a lot consisting of plants, or of plants in a lot consisting of cut leaves. (See §51.1034.)

(d) Tolerance for size. Turnip greens with roots attached shall have not more than 10 percent, by weight, of roots which are larger than the specified maximum size. (See §51.1034.)

	<u>U.S. No. 1</u>
Total Defects	10%
<i>Including</i> serious damage	5%
<i>Including</i> decay	2%
Mixture of cut leaves in a lot consisting of plants or a mixture of plants in a lot consisting of cut leaves	5%
Oversize (Roots of turnip greens with roots attached)	10%

Application of Tolerances

Beet Greens

§51.2863 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 a tolerance of 10 percent or more, individual packages in any lot may contain not more than one and one-half times the tolerance specified; and,

(2) For a tolerance of less than 10 percent, individual packages in any lot may contain not more than double the tolerance specified.

	<u>U.S. No. 1</u>
Total Defects	$1\text{-}1/2 \times 10\% = 15\%$
<i>Including</i> serious damage	$2 \times 5\% = 10\%$
<i>Including</i> decay	$2 \times 1\% = 2\%$
Mixture of cut leaves in a lot consisting of plants	$1\text{-}1/2 \times 10\% = 15\%$
Mixture of plants in a lot consisting of cut leaves	$2 \times 3\% = 6\%$
For over-size roots	$2 \times 5\% = 10\%$
For over-size leaf blades	$2 \times 3\% = 6\%$

Collard Greens or Broccoli Greens

§51.523 *Application of tolerances.* The contents of individual containers 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:

(a) When a tolerance is 10 percent or more, individual containers in any lot shall have not more than one and one-half times the tolerance specified.

(b) When a tolerance is less than 10 percent, individual containers in any lot shall have not more than double the tolerance specified: *Provided*, That at least one specimen which does not meet the requirements may be permitted in any container.

U.S. No. 1

Total Defects	$1\text{-}1/2 \times 10\% = 15\%$
<i>Including</i> serious damage	$2 \times 5 = 10\%$
<i>Including</i> decay	$2 \times 2\% = 4\%$

Dandelion Greens

§51.2588 *Application of tolerances.* (a) The contents of individual containers 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.

(1) When a tolerance is 10 percent or more, individual containers in any lot shall have not more than one and one-half times the tolerance specified.

(2) When a tolerance is less than 10 percent, individual containers in any lot shall have not more than double the tolerance specified: *Provided*, That at least one specimen which does not meet the requirements may be permitted in any container.

U.S. No. 1

Total Defects	1-1/2 x 10% = 15%
<i>Including serious damage</i>	2 x 5% = 10%
<i>Including decay</i>	2 x 2% = 4%
Mixture of cut leaves in a lot consisting of plants or a mixture of plants in a lot consisting of cut leaves	2 x 5% = 10%

Mustard Greens and Turnip Greens

§51.1033 Application of tolerances. (a) The contents of individual containers in the lot, based on sample inspection, are subject to the following limitation: *Provided*, That the averages for the entire lot are within the tolerances specified.

(1) When a tolerance is 10 percent or more, individual containers in any lot shall have not more than one and one-half times the tolerance specified.

(2) When a tolerance is less than 10 percent, individual containers in any lot shall have not more than double the tolerance specified.

U.S. No. 1

Total Defects	1-1/2 x 10% = 15%
<i>Including serious damage</i>	2 x 5% = 10%
<i>Including decay</i>	2 x 2% = 4%
Mixture of cut leaves in a lot consisting of plants or a mixture of plants in a lot consisting of cut leaves	2 x 5% = 10%
Oversize (Roots of turnip greens with roots attached)	1-1/2 x 10% = 15%

SIZE

When size is determined, report the size statement, including a mostly range if necessary, on the notesheet and certificate. If the lot fails to meet marked or specified size, show the percentage of offsize in the average defects column. If the lot meets the marked size, but has a percentage of offsize within tolerance, state “undersize/oversize/offsize within tolerance” (as applicable) after the size statement.

Broccoli, Collard, Dandelion, and Mustard Greens - there are no size requirements or tolerances, but size may be specified and described if specifically requested by the applicant.

Turnip Greens - (Root attached) unless otherwise specified, the maximum diameter of the root shall not be more than 1-1/2 inches. They shall have not more than 10 percent, by weight, of roots that are larger than a specified maximum size. There are no additional size requirements or tolerances, but other size factors, such as length of leaves, may be specified and described if specifically requested by the applicant.

Beet Greens - maximum diameter of root shall not be larger than 5/8 inch (cannot be otherwise specified). Not more than 5% for beet greens with roots in any lot, which are larger than 5/8 inch in diameter.

Leaf blades shall not be longer than 6-1/2 inches (cannot be otherwise specified). Not more than 3% for beet leaves in any lot, which is longer than 6-1/2 inches.

DEFECTS (QUALITY AND CONDITION)

Statements pertaining to freshness, maturity, shape, color, the amount and type of defects, and the amount of decay are shown under the appropriate headings.

Factors noted with **(Q)** are considered as **QUALITY** only. **Quality** (sometimes referred to as “**permanent**” defects) means defects which do not change during storage or shipment (shape, scars, etc.).

Factors noted with **(C)** shall be reported as **CONDITION** on market certificates. **Condition defects** are defects that are subject to change during shipment or storage (including but not limited to bruising, discoloration, shriveling and decay).

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

Cleanness (Q)

The standards require all greens to be fairly clean. Fairly clean means that the appearance of the product is not materially affected by the presence of mud, dirt, or other foreign material.

In scoring dirt on greens, the severity, as well as the color should be considered. The same amount of dirt in the heart leaves is more objectionable than the outer lower leaves. Likewise, dark or black soil would affect the appearance more than the same amount of lighter colored soil. All of these factors should be kept in mind in determining when to score for dirt. Do not be too critical in scoring, as it is practically impossible to harvest greens in a commercial manner without having some adhering dirt.

The following terms shall be used to describe cleanness:

Clean - practically free of mud, dirt, or foreign material.

Fairly Clean - appearance is not materially affected by presence of mud, dirt, or other foreign material.

Slightly Dirty - there is considerable, mud, dirt, or foreign material.

Dirty - distinctly affected by mud, dirt, or foreign material.

Scoring Guide

Greens that fail to meet the requirements of “fairly clean” shall be scored against the total tolerance of the grade when mud, dirt, or other foreign material materially affects the appearance or marketing quality of the greens.

Discoloration (C)

Discoloration may be caused by a number of factors including, disease, plant disorders, aging, or adverse growing or handling conditions. Discoloration affecting greens may be characterized by light tan to black discoloration affecting the leaves.

Yellowing (C)

The primary causes of yellowing affecting greens are excessive heat and aging. Greens affected by yellowing will have a distinct light yellow cast to a solid yellow color.

Scoring Guide (Broccoli, Collard, Dandelion, Mustard, and Turnip Greens)

The amount and color of the discoloration or yellowing should be considered in relation to the size of the greens when scoring. Score discoloration or yellowing as damage when materially affecting the appearance or marketability of the greens. Score as serious damage when the unit is badly discolored.

Scoring Guide (Beet Greens)

§51.2870 Damage (a) Discoloration when the appearance of the individual leaf or plant is materially affected by yellowing, spotting or any other type of discoloration, except that leaves showing a reddish color, often caused by cold weather, shall not be considered as damaged by discoloration. Plants which have small dried, withered or slightly yellowed leaves at the base of the plant shall not be considered as damaged by discoloration unless the general appearance of the plant or of the plants in the container is materially affected.

Downy Mildew (C)

Downy mildew is characterized by sharply defined angular spots, yellowish to brown in color on the upper side of the leaf while the lower surfaces often show a whitish mold growth.

Scoring Guide

Score downy mildew accompanied by discoloration as damage when readily apparent on any leaf. Score downy mildew not accompanied by discoloration as damage when aggregating an area of more than 1 inch in diameter.

Freezing and Freezing Injury (C)

The term “frozen” should only be used when ice crystals are present. Frozen greens will be “dark colored, watersoaked, and translucent” in comparison to unaffected greens.

“Freezing injury” is the term that should be used when it is evident that the greens have been frozen, but are not in a frozen condition at the time of inspection. The affected greens may be dull, wilted, watery, and/or translucent.

Use the following procedures when reporting freezing or freezing injury:

- Record pulp temperatures taken at various locations.
- Determine and record extent of the injury in the load.
- Determine and record extent of the injury in the containers.
- Determine and record the degree to which individual specimens are affected.
- Describe the pattern of freezing or freezing injury in clear, concise terms.

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

Freshness (C)

The standards require all greens to be fresh. Fresh means that the greens are not more than slightly wilted. Greens should be described by use of the following terms: Fresh or wilted. Wilting is characterized by the greens losing their normal succulence and becoming limp or dehydrated in appearance.

Scoring Guide

Greens that fail to meet the requirements of “fresh” shall be reported as “wilted” and scored against the total tolerance for the grade.

Insects (Q or C)

Various types of insects may affect greens in a variety of ways. Cutworms and caterpillars may feed on the leaves of the greens causing them to have an undesirable appearance. Beetles, crickets, and grasshoppers may also feed on the leaves causing small holes where the feeding occurred. Aphids may affect the leaves causing the appearance to be affected by the infestation of the aphids. When aphids are a factor, it is especially important the inspection be made where ample light is present as the color of the aphids may cause them to blend in with the color of the greens.

Scoring Guide

Score the presence of aphids as damage when there are more than five aphids. Score worms as damage when worms are present and there is evidence of feeding on the leaves. Score feeding injury as damage when the injury materially affects the appearance or marketing quality of the greens. Score the presence of aphids as serious damage when there are more than fifteen aphids. Score worms as damage when worms are present and when feeding injury seriously affects the unit.

Live insects or worms shall be reported as condition; if dead, report as quality. If you have both live and dead insects or worms, report all as condition.

Mechanical Damage (Q)

Rough handling and/or trimming may cause mechanical injury. The principal cause is packing the product too tightly in the container. Do not be too critical in scoring broken or crushed leaves that are next to the edge of the container lid or those caused by crushed ice in the center of the container. A few broken or crushed leaves are to be

expected at the edge of the container or in contact with crushed ice. However, if this condition is excessive it shall be scored as damage.

Scoring Guide

Score mechanical injury as damage when the unit is badly crushed, torn, or broken. Score as serious damage when seriously affecting the appearance of the greens.

Mixture of Whole Plants and Leaves (Q)

The standards for beet, dandelion, mustard and turnip greens provide separate tolerances for a mix of plants and leaves within an individual container or sample. The standards for broccoli and collard greens do not have requirements or a separate tolerance for a mix of plants and leaves within an individual container or sample.

Beet Greens

§51.2861 U.S. No. 1...(3) For mixtures of whole plants, clusters and leaves. Not more than 10 percent of the beet greens may consist of cut leaves in a lot consisting of plants, and not more than 3 percent of the beet greens may consist of whole plants and clusters in a lot consisting of cut leaves;

Dandelion Greens

§51.2586 U.S. No. 1...(b) Tolerances for mixtures of plants and leaves. Not more than 5 percent, by weight, of the dandelion greens packed as plants, in any lot, may consist of cut leaves or when packed as cut leaves may consist of plants. (See §51.2589.)

Mustard and Turnip Greens

§51.1031 U.S. No. 1...(c) Tolerance for mixtures of whole plants and leaves. Not more than 5 percent, by weight, of the mustard or turnip greens may consist of cut leaves in a lot consisting of plants, or of plants in a lot consisting of cut leaves. (See §51.1034.)

Root Defects (Q or C)

In the case of mustard, turnip, or beet greens with root attached, **no separate tolerance** is allowed for defects affecting roots. When the root is defective, the plant is scored against the 10% tolerance. Condition defects that may affect the roots generally consist of defects such as discoloration or decay. Quality defects that may affect the roots may include defects such as scarring, growth cracks, or old cuts.

Scoring Guide

Score defects affecting the roots as damage when seriously affecting the appearance of the unit of inspection (bunch or leaf).

Note: Decay affecting the root shall be scored against the decay tolerance.

Seedstems (Q)

Seedstems are characterized by a tough, fibrous, and/or hollow shaft extending to or beyond the top of the individual greens plant.

Scoring Guide

For dandelion, mustard, and turnip greens, seedstems are scored as damage when they exceed one-fourth the length of the longest leaf. Seedstems are considered damage in collard and broccoli greens when tough, woody and more than 3-1/2 inches in length or tender or fairly tender and more than one-third the length of the plant. For all greens score as serious damage when seriously affecting the appearance of the plant.

Tenderness (Q)

The standards require all greens to be “fairly tender.”

Greens cannot be old, tough, or excessively fibrous. While the growing season has much to do with tenderness of the product, the age of the plant will usually signify extent of development. Generally, small leaves or plants may be properly described as young and tender. Use caution when scoring plants as “not fairly tender” as the stems must be very fibrous and tough.

Scoring Guide

Greens that fail to meet the requirement of “fairly tender” shall be reported as “not fairly tender” and scored against the total tolerance for the grade.

Trimming (Q)

The standards require collard, broccoli, beet, and dandelion greens to be “well trimmed.” Mustard and Turnip Greens have no requirements for trimming.

Beet Greens

§51.2869 “Well trimmed,” in the case of cut leaf beet greens, means that the length of leaf stem or petiole is not more than the length of the leaf blade and that the overall length of the leaf including blade and petiole is not more than 11 inches.

Collard Greens and Broccoli Greens

§51.529 “Well trimmed,” as applied to plants, means that the main stem shall not extend more than one inch below the point of attachment of the first leaf.

Dandelion Greens

§51.2594 “Well trimmed,” as applied to plants, means that they are cut at the crown of the root or cut so that the roots do not extend more than approximately one and one-half inches below the crown.

Scoring Guide

Greens failing to meet the requirements of “well trimmed” shall be scored against the total tolerance for the grade and reported as “not well trimmed.”

White Rust (C)

White Rust is a common disease of turnip and mustard greens. The primary symptom being small pinhead size white spots, slightly raised, usually found on the under side of the leaf. Usually it appears as yellow spots on the top side leaves.

Scoring Guide

Score white rust as damage when the appearance of the greens are materially affected. Score as serious damage when the appearance of the greens are seriously affected.

Decay (C)

Greens are required to be free from decay. Any amount of decay is scorable against the restrictive decay tolerance. Do not report the type of decay on the certificate. When decay is in excess of the tolerance, report the degree and advancement in general terms as: early, moderate, or advanced stages. Care should be taken to ensure that bruised, water soaked leaves, which are not deteriorating, are not scored as decay.

APPENDIX I - U.S. GRADE STANDARDS

United States Standards for Grades of Kale¹

Effective July 21, 2005

General

51.3930 General.

Grades

51.3931 U.S. No. 1.

51.3932 U.S. Commercial.

Tolerances

51.3933 Tolerances.

Application of Tolerances

51.3934 Application of tolerances.

Definitions

51.3935 One type.

51.3936 Well trimmed.

51.3937 Damage.

General

§51.3930 General

These standards apply to kale leaves, plants, or bunches of kale leaves or plants, but shall not be applicable to mixtures of kale leaves, plants, or bunches of kale leaves or plants.

Grades

§51.3931 U.S. No. 1.

"U.S. No. 1" consists of kale of one type which are well trimmed, not stunted, free from decay and from damage caused by yellow or discolored leaves, seedstems, wilting, bud burn, freezing, dirt, disease, insects, or mechanical or other means. (See §51.3933.)

§51.3932 U.S. Commercial.

"U.S. Commercial" consists of kale which meet the requirements of U.S. No. 1 except that bronze or slightly yellowish color affecting only the edges of the leaves shall be permitted, provided these edges are not dried. (See §51.3933.)

Tolerances

§51.3933 Tolerances.

In order to allow for variations incident to proper grading and handling in each of the foregoing grades, the following tolerances, by count, are provided as specified:

(a) Ten percent in any lot which fail to meet the requirements of the specified grade, including therein not more than 1 percent affected by wet decay.

Application of Tolerances

§51.3934 Application of tolerances.

Individual samples are subject to the following limitations:

(a) For packages which contain 15 specimens or more and a tolerance of 10 percent or more is provided, individual samples in any lot may contain not more than one and one-half times the tolerance specified.

For packages which contain 15 specimens or more and a tolerance of less than 10 percent is provided, individual samples may contain not more than double the tolerance specified except that at least one defective specimen may be permitted in any sample: **Provided**, That the average for the entire lot is within the tolerance specified for the grade.

¹ Packing of the product in conformity with the requirements of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic act.

(b) For packages which contain less than 15 specimens, individual samples in any lot may contain not more than double the tolerance specified, except that at least one defective specimen may be permitted in any sample: **Provided**, That the average for the entire lot is within the tolerance specified for the grade.

Definitions

§51.3935 One type.

"One type" means that the kale in any container shall have the same general character of growth and color; i.e., curly leaf type and distinctly smooth leaf types shall not be mixed, and distinctly purple type plants shall not be mixed with green or blue type kale. As blue type kale often shows a purplish tinge on some leaves while other plants of this type may not show this color, such a mixture shall be considered as one type.

§51.3936 Well trimmed.

"Well trimmed" means that the butt is trimmed off to not more than three-fourths of an inch from the point of attachment of the outer leaves and that yellow, discolored, dried or otherwise damaged leaves which materially affect the appearance of the plant have been removed.

§51.3937 Damage.

"Damage" means any defect, or any combination of defects, which materially detracts from the appearance, or the edible or marketing quality of the plant. A plant shall be considered as damaged by a seedstem when the flower buds are dried or have opened, or when the seedstem extends above the top of the plant when the leaves are folded together around the seedstem, or if the removal of part of the seedstem has caused the appearance of the plant to be materially injured.

United States Standards for Grades of Beet Greens¹

Effective December 26, 2008

General

51.2860 General.

Grades

51.2861 U.S. No. 1.

Reserved

51.2862 [Reserved].

Application of Tolerances

51.2863 Application of tolerances.

51.2864 Basis for calculating percentages.

Definitions

51.2865 Similar varietal characteristics.

51.2866 Fresh.

51.2867 Fairly clean.

51.2868 Fairly tender.

51.2869 Well trimmed.

51.2870 Damage.

51.2871 Diameter.

51.2872 Serious damage.

General

§51.2860 General.

The standards contained in this subpart are applicable to beet greens consisting of either plants (with or without attached roots) or cut leaves, but they shall not be applicable to a mixture of plants and cut leaves in the same container. The standards apply only to the common red-rooted table varieties of beets (*Beta vulgaris*) but not to mangel wurzel varieties primarily grown for stock feed, or to sugar beets (*Beta vulgaris* var. *saccharifera*).

Grades

§51.2861 U.S. No. 1.

"U.S. No. 1" consists of beet greens of similar varietal characteristics which are fresh, fairly clean, fairly tender, well trimmed and which are free from decay, weeds, grass, other kinds of leaves or other foreign material, and from damage caused by discoloration, freezing, disease, insects or mechanical or other means.

(a) In the case of beet greens with roots attached, the roots shall be free from damage by any cause, and the maximum diameter of the root shall not be larger than five-eighths inch.

(b) The leaf blades of beet greens shall not be longer than 6-1/2 inches.

(c) In order to allow for variations incident to proper grading and handling, the following tolerances shall be permitted (see §§51.2863 and 51.2864).

(1) **For over-size roots.** 5 percent for beet greens with roots in any lot which are larger than five-eighths inch in diameter;

(2) **For over-size leaf blades.** 3 percent for beet leaves in any lot which are longer than 6-1/2 inches;

(3) **For mixtures of whole plants, clusters and leaves.** Not more than 10 percent of the beet greens may consist of cut leaves in a lot consisting of plants, and not more than 3 percent of the beet greens may consist of whole plants and clusters in a lot consisting of cut leaves;

(4) **For leaves other than beet leaves, weeds, grass or other foreign material.** Not more than 3 pieces in a 1 pound sample; and,

¹Packing of the product in conformity with the requirements of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic act.

(5) **For other defects.** Not more than a total of 10 percent, but not more than one-half of this tolerance, or 5 percent shall be allowed for defects causing serious damage, including therein not more than 1 percent for decay.

Unclassified

§51.2862 [Reserved].

Application of Tolerances

§51.2863 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 a tolerance of 10 percent or more, individual packages in any lot may contain not more than one and one-half times the tolerance specified; and,

(2) For a tolerance of less than 10 percent, individual packages in any lot may contain not more than double the tolerance specified.

§51.2864 Basis for calculating percentages.

Percentages shall be calculated on the basis of weight or an equivalent basis, except that the amount of leaves other than beet leaves, blades of grass, weeds or parts of weeds or other foreign material shall be calculated on the basis of count, using 1 pound of beet greens as the sample. In inspecting the sample, the unit shall be the plant or leaf exactly as it occurs in the sample. A plant or portion of plant shall not be broken to remove the defective portion, but shall be considered as a unit.

Definitions

§51.2865 Similar varietal characteristics.

“Similar varietal characteristics” means that the beet greens in any container are similar in color and type.

§51.2866 Fresh.

“Fresh” means that the beet greens are not more than slightly wilted.

§51.2867 Fairly clean.

“Fairly clean” means that the individual leaf or plant is reasonably free from dirt or other foreign material and that the general appearance of the beet greens in the container is not materially affected.

§51.2868 Fairly tender.

“Fairly tender” means that the beet greens are not tough or excessively fibrous.

§51.2869 Well trimmed.

“Well trimmed,” in the case of cut leaf beet greens, means that the length of leaf stem or petiole is not more than the length of the leaf blade and that the overall length of the leaf including blade and petiole is not more than 11 inches.

§51.2870 Damage.

“Damage” means any defect which materially affects the appearance, or the edible or shipping quality of the individual beet leaf or plant, or the general appearance of the beet greens 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) Discoloration when the appearance of the individual leaf or plant is materially affected by yellowing, spotting or any other type of discoloration, except that leaves showing a reddish color, often caused by cold weather, shall not be considered as damaged by discoloration. Plants which have small dried, withered or slightly yellowed leaves at the base of the plant shall not be considered as damaged by discoloration unless the general appearance of the plant or of the plants in the container is materially affected, and,

(b) Mechanical damage when the individual leaf is badly crushed, torn or broken.

§51.2871 Diameter.

“Diameter” means the greatest dimension of the root measured at right angles to a line from the center of the crown to the base of the root.

§51.2872 Serious damage.

“Serious damage” means any defect which seriously affects the appearance or the edible or shipping quality of the individual beet leaf or plant, or the general appearance of the beet greens 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) Discoloration when the individual leaf or plant is badly discolored;

(b) Insects when the individual leaf or plant is noticeably infested or when it is seriously damaged by them; and,
(c) Decay.

United States Standards for Grades of Collard Greens or Broccoli Greens¹

Effective April 16, 1953

General

51.520 General.

Grades

51.521 U.S. No. 1.

Unclassified

51.522 Unclassified.

Application of Tolerances

51.523 Application of tolerances.

51.524 Basis for calculating percentages.

Definitions

51.525 Similar varietal characteristics.

51.526 Fresh.

51.527 Fairly tender.

51.528 Fairly clean.

51.529 Well trimmed.

51.530 Damage.

51.531 Serious damage.

General

§51.520 General.

These standards are applicable to collard greens or broccoli greens, or mixtures of the two which may consist of leaves, or parts of leaves, plants or mixtures of leaves and plants.

Grades

§51.521 U.S. No. 1.

U.S. No. 1 consists of collard greens or broccoli greens, of similar varietal characteristics which are fresh, fairly tender, fairly clean, well trimmed, and of characteristic color for the variety or type; which are free from decay and free from damage caused by coarse stalks and seed stems, discoloration, freezing, foreign material, disease, insects or mechanical or other means.

(a) In order to allow for variations incident to proper grading and handling, not more than a total of 10 percent, by weight, of the units in any lot, may fail to meet the requirements of the grade: **Provided**, That not more than one-half of this amount, or 5 percent, shall be allowed for serious damage by any cause, and including therein not more than 2 percent for decay. (See §51.524.)

Unclassified

§51.522 Unclassified.

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

Application of Tolerances

§51.523 Application of tolerances.

The contents of individual containers 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:

(a) When a tolerance is 10 percent or more, individual containers in any lot shall have not more than one and one-half times the tolerance specified.

(b) When a tolerance is less than 10 percent, individual containers in any lot shall have not more than double the tolerance specified: **Provided**, That at least one specimen which does not meet the requirements may be permitted in any container.

¹Compliance 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.

§51.524 Basis for calculating percentages.

Percentages shall be calculated on the basis of weight or an equivalent basis. In sorting or grading the sample, the unit shall be the plant, the leaf, or a portion of the leaf or plant exactly as it occurs in the sample. A plant or portion of plant shall not be broken to remove the defective portion, but shall be considered as a unit.

Definitions

§51.525 Similar varietal characteristics.

"Similar varietal characteristics" means that the collard greens or broccoli greens shall be of the same general color and character of growth. No mixture of varieties or types shall be permitted which materially affects the appearance of the lot.

§51.526 Fresh.

"Fresh" means that the greens are not more than slightly wilted.

§51.527 Fairly tender.

"Fairly tender" means that the greens are not tough, or excessively fibrous.

§51.528 Fairly clean.

"Fairly clean" means that the appearance of the greens is not materially affected by the presence of dirt, dust, or other foreign material.

§51.529 Well trimmed.

"Well trimmed," as applied to plants, means that the main stem shall not extend more than one inch below the point of attachment of the first leaf.

§51.530 Damage.

"Damage" means any defect which materially affects the appearance, or the edible or shipping quality of the individual unit, or the lot as a whole. 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) Coarse stalks or seed stems when they are woody and tough and more than 3-1/2 inches in length, or when they are fairly tender or tender and are more than one-third the length of the entire plant. The length of the plant shall be measured from the base of the main stem to the tip of the leaf extending the greatest distance from the base of the main stem;
- (b) Discoloration when the appearance of the unit is materially affected by yellowing or any other type of discoloration; and,
- (c) Mechanical damage when the unit is badly crushed, torn, or broken.

§51.531 Serious damage.

"Serious damage" means any defect which seriously affects the appearance, or the edible or shipping quality of the individual unit, or the lot as a whole. 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) Insects when the unit is noticeably infested, or when it is seriously damaged by them;
- (b) Discoloration when the unit is badly discolored; and,
- (c) Decay.

United States Standards for Grades of Dandelion Greens ¹

Effective February 4, 1955

General

51.2585 General.

Grades

51.2586 U.S. No. 1.

Unclassified

51.2587 Unclassified.

Application of Tolerances

51.2588 Application of tolerances.

51.2589 Basis for calculating percentages.

Definitions

51.2590 Similar varietal characteristics.

51.2591 Fresh.

51.2592 Fairly tender.

51.2593 Fairly clean.

51.2594 Well trimmed.

51.2595 Damage.

51.2596 Serious damage.

General

§51.2585 General.

These standards are applicable to dandelion greens consisting of either plants or cut leaves, but they shall not be applicable to mixtures of plants and cut leaves in the same container.

Grades

§51.2586 U.S. No. 1.

U.S. No. 1 consists of dandelion greens of similar varietal characteristics which are fresh, fairly tender, fairly clean, well trimmed, and which are free from decay and free from damage caused by seedstems, discoloration, freezing, foreign material, disease, insects or mechanical or other means.

(a) **Tolerance for defects.** In order to allow for variations incident to proper grading and handling, other than for mixtures of plants and cut leaves, not more than a total of 10 percent, by weight, of the units in any lot, may fail to meet the requirements of the grade: **Provided**, That not more than one-half of this amount, or 5 percent, shall be allowed for serious damage by any cause, and including therein not more than 2 percent for decay. (See §51.2589.)

(b) **Tolerances for mixtures of plants and leaves.** Not more than 5 percent, by weight, of the dandelion greens packed as plants, in any lot, may consist of cut leaves or when packed as cut leaves may consist of plants. (See §51.2589.)

Unclassified

§51.2587 Unclassified.

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

Application of Tolerances

§51.2588 Application of tolerances.

(a) The contents of individual containers 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.

(1) When a tolerance is 10 percent or more, individual containers in any lot shall have not more than one and one-half times the tolerance specified.

¹Compliance 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.

(2) When a tolerance is less than 10 percent, individual containers in any lot shall have not more than double the tolerance specified: **Provided**, That at least one specimen which does not meet the requirements may be permitted in any container.

§51.2589 Basis for calculating percentages.

Percentages shall be calculated on the basis of weight or an equivalent basis. In sorting or grading the sample, the unit shall be the plant or leaf exactly as it occurs in the sample. A plant or portion of plant shall not be broken to remove the defective portion, but shall be considered as a unit.

Definitions

§51.2590 Similar varietal characteristics.

"Similar varietal characteristics" means that the dandelion greens shall be of the same general color and character of growth. No mixture of varieties or types shall be permitted which materially affects the appearance of the lot.

§51.2591 Fresh.

"Fresh" means that the greens are not more than slightly wilted.

§51.2592 Fairly tender.

"Fairly tender" means that the greens are not old, tough, or excessively fibrous.

§51.2593 Fairly clean.

"Fairly clean" means that the appearance of the greens is not materially affected by the presence of mud, dirt, or other foreign material.

§51.2594 Well trimmed.

"Well trimmed," as applied to plants, means that they are cut at the crown of the root or cut so that the roots do not extend more than approximately one and one-half inches below the crown.

§51.2595 Damage.

"Damage" means any defect which materially affects the appearance, or the edible or shipping quality of the individual unit, or the lot as a whole. 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) Seed stems when more than one-fourth the length of the longest leaf;
- (b) Discoloration when the appearance of the unit is materially affected by discoloration; and,
- (c) Mechanical damage when the unit is badly crushed, torn, or broken.

§51.2596 Serious damage.

"Serious damage" means any defect which seriously affects the appearance, or the edible or shipping quality of the individual unit, or the lot as a whole. 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) Insects when the unit is noticeably infested or when it is seriously damaged by them;
- (b) Discoloration when the unit is badly discolored; and,
- (c) Decay.

United States Standards for Grades of Mustard Greens and Turnip Greens¹

Effective March 8, 1953

General

51.1030 General.

Grades

51.1031 U.S. No. 1.

Unclassified

51.1032 Unclassified.

Application of Tolerances

51.1033 Application of tolerances.

51.1034 Basis for calculating percentages.

Definitions

51.1035 Similar varietal characteristics.

51.1036 Fresh.

51.1037 Fairly tender.

51.1038 Fairly clean.

51.1039 Damage.

51.1040 Firm.

51.1041 Diameter.

51.1042 Serious damage.

General

§51.1030 General.

These standards are applicable to either mustard greens or turnip greens consisting of either plants (crown or root attached), or cut leaves but they shall not be applicable to mixtures of plants and cut leaves or mixtures of mustard greens and turnip greens in the same container.

Grades

§51.1031 U.S. No. 1.

U.S. No. 1 consists of mustard greens or turnip greens of similar varietal characteristics which are fresh, fairly tender, fairly clean, and which are free from decay and free from damage caused by seedstems, discoloration, freezing, foreign material, disease, insects or mechanical or other means.

(a) **Specifications for roots.** In the case of turnip greens with roots attached, the roots shall be firm and free from damage by any cause and unless otherwise specified, the maximum diameter of the root shall be 1-1/2 inches.

(b) **Tolerance for defects.** In order to allow for variations incident to proper grading and handling, other than for size of roots and mixtures of plants and leaves, not more than a total of 10 percent, by weight, of the units in any lot, may fail to meet the requirements of the grade: **Provided**, That not more than one-half of this amount, or 5 percent, shall be allowed for serious damage by any cause and including therein not more than 2 percent of decay. (See §51.1034.)

(c) **Tolerance for mixtures of whole plants and leaves.** Not more than 5 percent, by weight, of the mustard or turnip greens may consist of cut leaves in a lot consisting of plants, or of plants in a lot consisting of cut leaves. (See §51.1034.)

(d) **Tolerance for size.** Turnip greens with roots attached shall have not more than 10 percent, by weight, of roots which are larger than the specified maximum size. (See §51.1034.)

Unclassified

§51.1032 Unclassified.

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

¹Compliance 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.

Application of Tolerances

§51.1033 Application of tolerances.

(a) The contents of individual containers in the lot, based on sample inspection, are subject to the following limitation: **Provided**, That the averages for the entire lot are within the tolerances specified.

(1) When a tolerance is 10 percent or more, individual containers in any lot shall have not more than one and one-half times the tolerance specified.

(2) When a tolerance is less than 10 percent, individual containers in any lot shall have not more than double the tolerance specified.

§51.1034 Basis for calculating percentages.

Percentages shall be calculated on the basis of weight or an equivalent basis. When mustard greens or turnip greens are packed as plants, each plant shall be considered as a unit. When packed as cut leaves, the individual leaf shall be considered as a unit.

Definitions

§51.1035 Similar varietal characteristics.

"Similar varietal characteristics" means that the mustard or turnip greens shall be of one type (such as, crinkly leaf type or smooth leaf type in the case of mustard greens). No mixture of types shall be permitted which materially affects the appearance of the lot.

§51.1036 Fresh.

"Fresh" means that the mustard or turnip leaves are not more than slightly wilted.

§51.1037 Fairly tender.

"Fairly tender" means that the mustard or turnip greens are not old, tough, or excessively fibrous.

§51.1038 Fairly clean.

"Fairly clean" means that the appearance of the mustard or turnip greens is not materially affected by the presence of mud, dirt, or other foreign material.

§51.1039 Damage.

"Damage" means any defect which materially affects the appearance, or the edible or shipping quality of the individual plant (with or without roots), the individual cut leaf, or the lot as a whole. 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) Seed stems when more than one-fourth the length of the longest leaf;

(b) Discoloration when the appearance of the individual unit is materially affected by yellowing or any other type of discoloration; and,

(c) Mechanical damage when the individual unit is badly crushed, torn, or broken.

§51.1040 Firm.

"Firm" means that the root is not soft, flabby, or shriveled.

§51.1041 Diameter.

"Diameter" means the greatest dimension measured at right angles to a line from the center of the crown to the base of the root.

§51.1042 Serious damage.

"Serious damage" means any defect which seriously affects the appearance, or the edible or shipping quality of the individual plant (with or without roots), the individual cut leaf, or the lot as a whole. 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) Insects when the unit is noticeably infested or when seriously damaged by them;

(b) Discoloration when the unit is badly discolored; and,

(c) Decay.

APPENDIX II – CERTIFICATE AND NOTESHEET EXAMPLES

Example 1 – Inspection Notesheet

INSPECTION SITE: CARLOTT BASIS LOT NO: 1 LOT SIZE: 1 (sq ft) CONDO. HAIR: 2 FULL: <input type="checkbox"/> HAIR: <input type="checkbox"/> MILES: 1 O.T. (hrs): 1 INSPECTION BY: 284 ASSISTANT: 4 OTHER: \$ 1	APPLICANT NUMBER: 21 D: NUMBER: 1 SIZE: 1 UNIT: 1 C: NUMBER: 3 SIZE: 3 UNIT: 3 B: NUMBER: 3 SIZE: 3 UNIT: 3 A: NUMBER: 3 SIZE: 3 UNIT: 3	PURPOSE: 1 PRODUCT TYPE: 1 CWT: 1 A: 1 B: 1 C: 1 D: 1 CONTINUES: 1 R: 1 S: 1 T: 1 U: 1 V: 1 W: 1 X: 1 Y: 1 Z: 1	FV-300 CERTIFICATE NUMBER: 1 U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE FRUIT & VEGETABLE DIVISION
CARRIER or LOT IDENTIFICATION: N O I D PREFIX: N O I D NUMBER: STATE:		LOADING: Loaded-L0, Ppty Unlded-PU, UNLOADED-UL, Lot Inspn-LI L I INSPECTION NOTESHEET CERTIFICATE NUMBER: EXAMPLE 1	
Carrier or LOT IDENTIFICATION: _____ Additional Lot ID: _____ Carrier Type/Name: _____ Refrigeration Unit: <input type="checkbox"/> ON <input type="checkbox"/> OFF Doors: <input type="checkbox"/> ON <input type="checkbox"/> OFF		Inspection STARTED: 1 0 3 0 0 7 0 9 : 0 0 A M Inspection Completed: 1 0 3 0 0 7 1 0 : 0 0 A M	
Condition of Carrier: _____ INSPECTION SITE: Applicant's Warehouse		APPLICANT: M.R. Greens, Inc. Address: Baltimore, MD SHIPPER: Terra Vita Inc. Address: Salinas, CA	
A : PRODUCT: Greens, Collard NUMBER OF CONTAINERS: 200 Cartons INSP. COUNT: Y TEMPERATURES: 35-36°F		BRANDS/MARKS: "No Brand", 2 Doz. Bunches, Produce of U.S.A.	
B : PRODUCT: Greens, Beet NUMBER OF CONTAINERS: 160 Cartons INSP. COUNT: Y TEMPERATURES: 35-37°F		"No Brand", 2 Doz. Bunches, Produce of U.S.A.	
C : PRODUCT: Greens, Dandelion NUMBER OF CONTAINERS: 240 Cartons INSP. COUNT: Y TEMPERATURES: 34-35°F		"No Brand", 1 Doz. Bunches, Produce of U.S.A.	
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)

Example 1 – Inspection Scoresheet

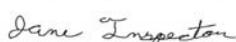
A		B		C		D		
Pack: FWF		Pack: FWF		Pack: FWF		Pack: _____		
Size: _____		Size: _____		Size: _____		Size: _____		
SCORESHEET								
PLI Number	Other I.D.	TEMP.	Sample CT	Qual.		DK	Yellowed Leaves	
				D	SD		D	SD
(A) None	/	35	24	0	0	(4) 1	(8) 2	0
None	/	36	24	0	0	0	2	0
None	/	35	24	0	0	0	(17) 4	0
			72/	(X)	(X)	(1)	(11)	(X)
						(0 to 4%)	(8 to 17%)	
						Early Stages		
						Mostly Good Amount, Some Small Amount of Pack Ice. Fails to Grade U.S. No. 1 Account Condition.		
(B) None	/	35	24	0	0	0	(8) 2	0
None	/	37	24	0	0	0	2	0
None	/	36	24	0	0	0	2	0
			72/	(X)	(X)	(X)	(8)	(X)
							(8 to 8%)	
						Mostly Good Amount, Many Small Amount of Pack Ice U.S. No. 1		
(C) None	/	35	12	0	0	(8) 1 ^E	(8) 1	0
None	/	35	12	0	0	(17) 2 ^E	(17) 2	0
None	/	34	12	0	0	0	2	0
			36/	(X)	(X)	(8)	(14)	(X)
						(0 to 17%)	(8 to 17%)	
						Early Stages		
						Mostly Good Amount, Some Small Amount of Pack Ice. Fails to Grade U.S. No. 1 Account Condition.		
REMARKS / RESTRICTIONS / SPI								
CARLOT Basis: _____		REPORTED TO: Joe		INSPECTED BY:				
HOURLY Basis: CARLOT BASIS		DATE: 10/30/07		TIME: 10:00 AM		<i>J.M. Inspector</i>		
TRAVEL Expenses: _____		REQUESTED BY: Joe		ASSISTED BY:				
EXPENSES: _____		DATE: 10/30/07		TIME: 8:00 AM				
EST. TOTAL: _____								

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

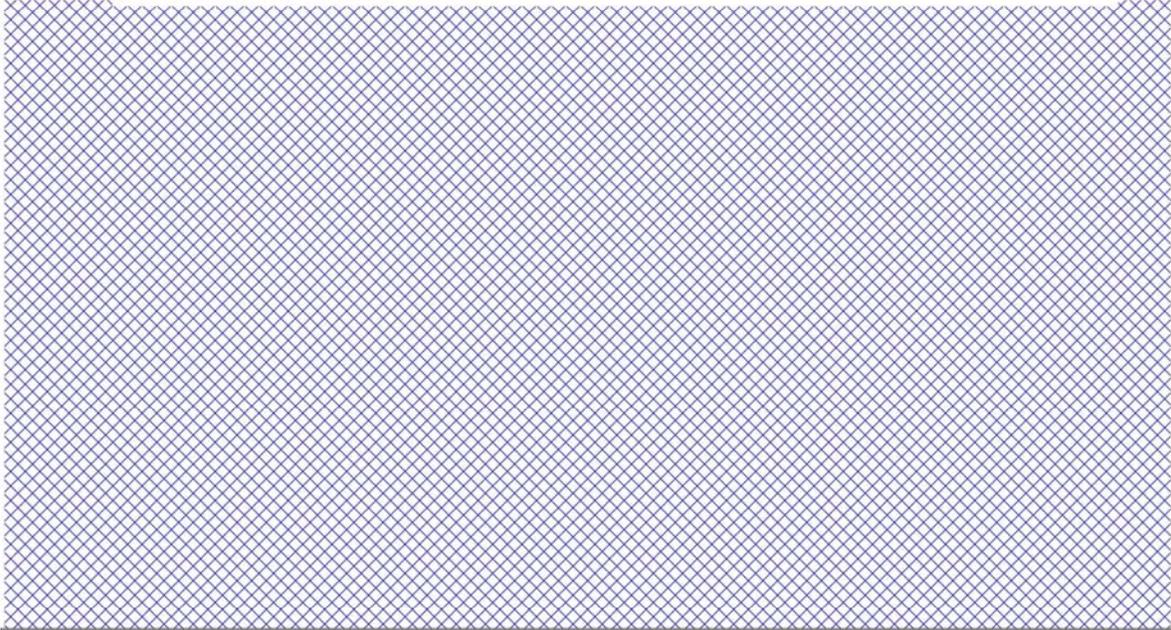
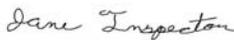
Example 1 – Inspection Certificate

CARRIER OR LOT IDENTIFICATION				Loading		APPLICANT		U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE				
CARRIER LOT ID Stated by:		NUMBER		STATE		Address:		INSPECTION CERTIFICATE K - EXAMPLE 1 				
CARRIER TYPE / Name:		RADIOCALL LOT ID:		SHIPPER:		Address:						
Refrigeration Unit:		Doors:		Insp. Site:		Applicant's Warehouse		m m d d y y hour min AP M 1 0 3 0 0 7 0 9 0 0 A M				
TEMPERATURES		Product:		Brand / Markings:		Origin		Lot ID:		Number of Containers:		Insp count
A.	35 to 36	°F Greens Collard		"No Brand", Produce of U.S.A.		O T		2 Doz Bunches		200 Cartons		Y
B.	35 to 37	°F Greens Beet		"No Brand", Produce of U.S.A.		O T		2 Doz Bunches		160 Cartons		Y
C.	34 to 35	°F Greens Dandelion		"No Brand", Produce of U.S.A.		O T		1 Doz Bunches		240 Cartons		Y
D.	to		°F									
AVERAGE DEFECTS		Including SER. DAM.		Including SER. DAM. V.S. Damage		OTHER						
A.	00 %	Quality		Yellowed Leaves (8 to 17%)		Lot A: Mostly Good Amount, Some Small Pack Ice						
	01 %	Decay (0 to 4%) Early Stages		Checksum								
	12 %	Checksum										
B.	00 %	Quality		Yellowed Leaves (8 to 8%)		Lot B: Mostly Good Amount, Some Small Pack Ice						
	08 %	Decay		Checksum								
	08 %	Checksum										
C.	00 %	Quality		Yellowed Leaves (8 to 17%)		Lot C: Mostly Good Amount, Some Small Pack Ice						
	14 %	Decay (0 to 17%) Early Stages		Checksum								
	08 %	Checksum										
	22 %	Checksum										
GRADE: Lot A and C: Fails to Grade U.S. No. 1 Account Condition.												
Lot B: U.S. No. 1												
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.												
Inspector's Signature						Inspector's Office			ESTIMATED TOTAL			
<i>J. M. Inspector</i>						Baltimore, Maryland			CARLOT BASIS			

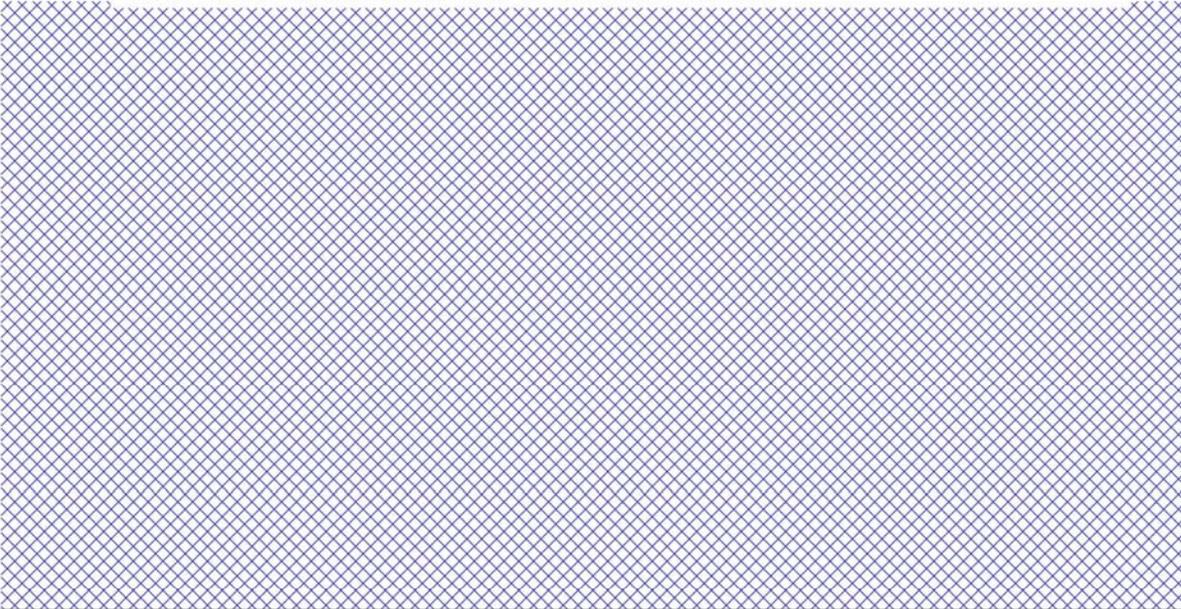
Example 2 – Inspection Certificate

		U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE http://FPBInspections.ams.usda.gov		INSPECTION CERTIFICATE T-EXAMPLE 2 PAGE 1 of 3	
CARRIER or LOT ID: NOID		APPLICANT: (000000000)TEST APPLICANT		REQUESTED: 10/30/2007 11:25 AM	
LOADING STATUS: LOT INSPECTION		WASHINGTON, DC		STARTED: 10/30/2007 12:39 PM	
STATED BY: NA		SHIPPER: TEST APPLICANT		COMPLETED: 10/30/2007 1:15 PM	
ADDITIONAL ID: NA		WASHINGTON, DC		PASSWORD FOR ONLINE ACCESS	
CARRIER TYPE: NA		MARKET OFFICE: HQ		EXAMPLE 2	
REFRIG UNIT: NA	DOORS: NA	INSP SITE: APPLICANT'S WAREHOUSE		ESTIMATED FEE: CARLOT BASIS	
REMARKS: 					
LOT A (QAC) - KALE					
TEMP: 35° to 37°F		INSP CT: YES		NUMBER OF CONTAINERS: 330 CARTON(S)	
MARKINGS: BRAND: NO BRAND				ORIGIN: OT	
		MARKINGS: NO BRAND, PRODUCE OF U.S.A., 2 DOZ.			
PLI: NONE		OTHER ID: BUNCHED			
INJURY	DAM	SER DAM	V.S. DAM	OFFSIZE/DEFECTS	
NA	0	NA	NA	QUALITY DEFECTS	
NA	4	NA	NA	YELLOWED (0 to 8%)	
NA	1	NA	NA	DECAY (0 to 4%)	
NA	5	NA	NA	CHECKSUM	
GRADE:	MEETS U.S. NO. 1.				
LOT DESC:	STAGES OF DECAY: EARLY ICE: PACK ICE: MOSTLY GOOD AMOUNT, MANY SMALL AMOUNT, FEW NO PACK ICE.				
					
I, the undersigned, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that at the request of the applicant and on the date indicated, samples of the herein described product were inspected and the quality and/or condition as shown by said samples were as herein stated.					
Warning: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this certificate or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both. FORM FV-E300 (1.0.11.1)				Signature: 0000 - INSPECTOR, JANE 	
				Date: 10/30/2007	

Example 2 – Inspection Certificate

		U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE http://FPBInspections.ams.usda.gov		INSPECTION CERTIFICATE T- EXAMPLE 2	
				PAGE 2 of 3	
CARRIER or LOT ID: NOID		APPLICANT: (000000000)TEST APPLICANT		REQUESTED: 10/30/2007 11:25 AM	
LOADING STATUS: LOT INSPECTION		WASHINGTON, DC		STARTED: 10/30/2007 12:39 PM	
STATED BY: NA		SHIPPER: TEST APPLICANT		COMPLETED: 10/30/2007 1:15 PM	
ADDITIONAL ID: NA		WASHINGTON, DC		PASSWORD FOR ONLINE ACCESS	
CARRIER TYPE:NA		MARKET OFFICE: HQ		EXAMPLE 2	
REFRIG UNIT: NA	DOORS: NA	INSP SITE: APPLICANT'S WAREHOUSE		ESTIMATED FEE: SEE PAGE 1	
REMARKS: 					
LOT B (QAC) - GREENS, COLLARD					
TEMP: 35° to 36°F	INSP CT: YES	NUMBER OF CONTAINERS: 35 CARTON(S)			ORIGIN: OT
MARKINGS: BRAND: NO BRAND					
MARKINGS: NO BRAND, PRODUCE OF U.S.A., 2 DOZ					
PLI: NONE			OTHER ID: BUNCHED		
INJURY	DAM	SER DAM	V.S. DAM	OFFSIZE/DEFECTS	
NA	6	0	NA	QUALITY DEFECTS (0 to 13%)(INSECTS)	
NA	9	0	NA	YELLOWED LEAVES (0 to 13%)	
NA	1	1	NA	DECAY (0 to 4%)	
NA	16	1	NA	CHECKSUM	
GRADE:	FAILS TO GRADE U.S. NO. 1 ACCOUNT CONDITION.				
LOT DESC:	STAGES OF DECAY: EARLY ICE: PACK ICE: GOOD AMOUNT OF PACK ICE.				
					
I, the undersigned, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that at the request of the applicant and on the date indicated, samples of the herein described product were inspected and the quality and/or condition as shown by said samples were as herein stated.					
Warning: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this certificate or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both.			Signature: 0000 - INSPECTOR, JANE		Date:
FORM FV-E300 (1.0.11.1)					10/30/2007

Example 2 – Inspection Certificate

		U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE http://FPBInspections.ams.usda.gov		INSPECTION CERTIFICATE T-EXAMPLE 2	
				PAGE 3 of 3	
CARRIER or LOT ID: NOID		APPLICANT: (000000000)TEST APPLICANT		REQUESTED: 10/30/2007 11:25 AM	
LOADING STATUS: LOT INSPECTION		WASHINGTON, DC		STARTED: 10/30/2007 12:39 PM	
STATED BY: NA		SHIPPER: TEST APPLICANT		COMPLETED: 10/30/2007 1:15 PM	
ADDITIONAL ID: NA		WASHINGTON, DC		PASSWORD FOR ONLINE ACCESS	
CARRIER TYPE:NA		MARKET OFFICE: HQ		EXAMPLE 2	
REFRIG UNIT: NA	DOORS: NA	INSP SITE: APPLICANT'S WAREHOUSE		ESTIMATED FEE: SEE PAGE 1	
REMARKS: 					
LOT C (QAC) - GREENS, TURNIP					
TEMP: 35° to 37°F	INSP CT: YES	NUMBER OF CONTAINERS: 200 WIRE-BOUND CRATE(S)			ORIGIN: NC
MARKINGS: BRAND: NO BRAND					
MARKINGS: NO BRAND, STAMPED: GROWN AND PACKED IN NORTH CAROLINA, 24 BUNCHES					
PLI: NONE			OTHER ID: BUNCHED		
INJURY	DAM	SER DAM	V.S. DAM	OFFSIZE/DEFECTS	
NA	0	0	NA	QUALITY DEFECTS	
NA	13	0	NA	BROWN LEAVES (8 to 17%)	
NA	1	0	NA	BRUISED LEAVES (0 to 4%)	
NA	3	3	NA	DECAY (0 to 4%)	
NA	17	3	NA	CHECKSUM	
GRADE:	FAILS TO GRADE U.S. NO. 1 ACCOUNT CONDITION.				
LOT DESC:	STAGES OF DECAY: EARLY ICE: PACK ICE: MOSTLY GOOD AMOUNT, SOME SMALL AMOUNT OF PACK ICE.				
					
I, the undersigned, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that at the request of the applicant and on the date indicated, samples of the herein described product were inspected and the quality and/or condition as shown by said samples were as herein stated.					
Warning: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this certificate or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both.				Signature: 0000 - INSPECTOR, JANE	
FORM FV-E300 (1.0.11.1)				Date: 10/30/2007	
				