



United States
Department of
Agriculture

Agricultural
Marketing
Service

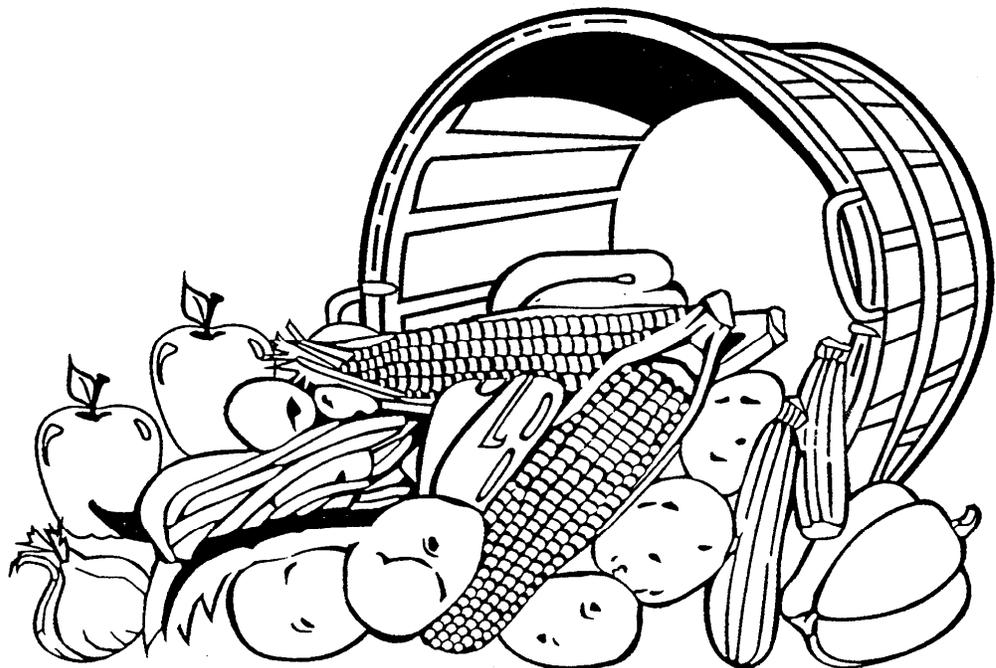
Fruit and
Vegetable
Programs

Fresh Products
Branch

Squash and Pumpkins

Shipping Point and Market Inspection Instructions

October 2005



Shipping Point and Market Inspection Instructions for Squash and Pumpkins

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 Summer Squash, Section 51.4050; and U.S. Grades for Fall and Winter Type Squash and Pumpkins, Section 51.4030.

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 Summer Squash, and Fall and Winter Type Squash and Pumpkins are printed in the appendix of this handbook. All U.S. standards are available on the Internet under the USDA homepage.

October 2005

This replaces the Squash section of the Sweet Anise, Parsnips, Radishes, and Squash Market inspection Instructions, dated October 1972.

This publication may be duplicated without authorization from USDA.

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

Squash is produced commercially throughout the country and most squash is available year round. Squash is separated into two different categories based on its physical characteristics:

“Summer type” squash are picked in the immature stages of development with tender outer skin and are eaten without the removal of the seeds and seed cavity tissue. Some of the main types of squash that are included in this group are yellow crookneck, yellow straight neck, white scallop (patty pan, cymling) and zucchini.

“Fall and winter type” squash are characterized by a hard outer shell, fully formed seeds, and a fully developed seed cavity. Some of the main types of squash that are included in this group are acorn, butternut, hubbard, banana, and spaghetti.

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 which 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. Additional information and instructions may be given by your supervisor.

Number/Type of Containers

The number of containers shall always be reported. In the market and at shipping point locations for stationary lot certification, 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.

Squash are generally packed in waxed cartons.

Brands/Markings

At shipping point, the brand, size, PLI, and other important information appearing on the container shall be reported on the notesheet and certificate in the appropriate section.

At market, the brand, variety, size, count, grade, weight, point of origin, and other important information appearing on the container shall be reported on the notesheet in the “BRANDS/MARKINGS” section. Only the brand name and other pertinent information shall appear in this section on the certificate.

Origin

The inspector 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 in what state or country the commodities are grown.

CONDITION OF PACK

Squash are generally packed in cartons or crates. The following terms shall be used to describe the tightness of the squash in the containers:

Very tight means a condition that is too tight and may result in damaged or bruised squash.

Tight means that the containers are completely filled and so tightly packed that additional squash cannot be included.

Fairly tight means that the containers are apparently full, but additional squash can be inserted without damage to the contents.

Slack means the container is not sufficiently filled to prevent the movement of the squash. Whenever the term slack is used, it should be described in fractions of an inch or inches.

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.

SUMMER TYPE SQUASH

PRODUCT

The name “Squash, summer” 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 Summer Squash are determined on the basis of count. Whenever practical the entire contents of the carton shall be the sample. For cartons that contain a large number of specimens a minimum of 50 summer squash shall be the sample. If the application of tolerances for the sample is exceeded, double the sample size or sample the entire carton in at least one sample that has exceeded the tolerance.

TOLERANCES AND APPLICATION OF TOLERANCES

§51.4051 U.S. No. 1...(a) Tolerances. In order to allow for variations incident to proper grading and handling, the following tolerances, by count, are provided as specified:

(1) For defects. Ten percent for squash in any lot which fails to meet the requirements of this grade, including therein not more than 5 percent for defects causing serious damage, and including in this latter amount not more than 1 percent for squash which is affected by decay or breakdown.

(2) For size. Five percent for squash in any lot which is smaller than any specified minimum size and 10 percent for squash which is larger than any specified maximum size.

§51.4052 U.S. No. 2...(a) Tolerances. In order to allow for variations incident to proper grading and handling, the following tolerances, by count, are provided as specified:

(1) For defects. Ten percent for squash in any lot which fails to meet the requirements of this grade, including therein not more than 1 percent for squash which is affected by decay or breakdown.

(2) For size. Five percent for squash in any lot which is smaller than any specified minimum size and 10 percent for squash which is larger than any specified maximum size.

Summary of Tolerances

	<u>U.S. No. 1</u>	<u>U.S. No. 2</u>
Total defects	10%	10%
<i>Including serious damage</i>	5%	----
<i>Including decay</i>	1%	1%
For off-size		
Specified minimum size	5%	5%
Specified maximum size	10%	10%

Application of Tolerances

§51.4054 Application of tolerances. The contents of individual packages in the lot, based on sample inspection, are subject to the following limitations:

(a) For a tolerance of 10 percent or more, individual packages in any lot may contain not more than one and one-half times the tolerances specified, except that at least one defective and one off-size specimen may be permitted in any package: *Provided*, That the average for the entire lot is within the tolerance specified for the grade.

(b) For a tolerance of less than 10 percent, individual packages in any lot may contain not more than double the tolerance specified, except that at least one defective and one off-size specimen may be

permitted in any package: *Provided*, That the average for the entire lot is within the tolerance specified for the grade.

	<u>U.S. No. 1</u>	<u>U.S. No. 2</u>
Total defects	1-1/2 x 10% = 15%	1-1/2 x 10% = 15%
<i>Including</i> serious damage	2 x 5 % = 10%	-----
<i>Including</i> decay or breakdown	2 x 1% = 2%	2 x 1% = 2%
For off-size		
Specified minimum size	2 x 5% = 10%	2 x 5% = 10%
Specified maximum size	1-1/2 x 10% = 15%	1-1/2 x 10% = 15%

SIZE

Size is not a grade requirement for summer squash. Size may be specified in connection with the grade. If the lot fails the specified size requirements the lot will “Fail to grade U.S. No. 1 (size) account undersize or oversize (according to the facts).”

§51.4050 *General... (b)* Because of the size differences between varieties and the difference in size preference in various markets, there are no size requirements in the grades. However, if so desired, size may be specified in connection with the grade, in terms of minimum or maximum diameter or both, or minimum or maximum length or both. When size is specified it shall be stated in terms of inches and quarter inches.

§51.4061 “Diameter” means the greatest dimension of the squash measured at right angles to a line running from the stem to the blossom end.

§51.4062 “Length” means the greatest dimension of the squash measured from the blossom end to the stem end, or in the case of crooknecks, to the curved surface farthest from the blossom end.



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 which 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.

Bruising (C)

Bruising is characterized by a depressed area and the underlying flesh may or may not be discolored.

Scoring Guide

§51.4058 Damage...(b) Cuts, bruises, or scars which penetrate materially into the squash.

The following scoring guideline is based on a summer squash 6 inches in length. Correspondingly larger areas are permitted on longer summer squash and smaller areas on shorter summer squash.

**** Score bruising as damage when any indentation is more than 1/8 inch in depth or exceeds an area of 1/2 inch in diameter. Score bruising as serious damage when any indentation is more than 1/4 inch in depth or exceeds an area of 3/4 inch in diameter.

Cleanness (Q)

Cleanness refers to dirt, stain, or other foreign material affecting the summer squash. The following terms should be used to describe the relative degree of cleanness:

Clean means the individual squash is practically free from dirt or other foreign matter.

Fairly clean means that the individual squash is reasonably free from dirt or other foreign matter.

Slightly dirty may be used to describe individual squash that are not “fairly clean,” but are not so dirty that they are damaged by dirt.

Scoring Guide

Score as damage when dirt or foreign matter materially affects the appearance or marketing quality of the individual squash. Score as serious damage when the appearance or marketing quality of the individual squash is seriously affected by dirt or foreign material.

Cuts or Mechanical Injury (Q or C)

Cuts or mechanical injury refers to injury to the summer squash caused from rough handling during harvest, packing, or shipping and/or excessive trimming causing injury.

Scoring Guide

§51.4058 *Damage...(b)* Cuts, bruises, or scars which penetrate materially into the squash.

Score as damage when the cut extends into the flesh or when materially affecting the appearance of the summer squash. Score as serious damage when seriously affecting the appearance of the summer squash.

Note: Fresh cuts shall be scored as a condition factor en route or at destination.

Discoloration (C)

Discoloration appears as light brown to black discoloration on the surface of the summer squash.

Scoring Guide

§51.4058 *Damage...*(a) Discoloration caused by scars, bruises or other means which materially damages the appearance of the squash.

As a guide score as damage when light brown discoloration affects an aggregate area of more than 10% of the surface; allow corresponding smaller areas for colors darker than light brown. Score as serious damage when light brown discoloration affects an aggregate area of more than 20% of the surface; allow corresponding smaller areas for colors darker than light brown.

Firmness (C)

Each grade of summer squash is required to be firm. The following terms shall be used to describe firmness:

§51.4057 “Firm” means that the squash does not yield appreciably to slight pressure, and is not noticeably wilted.

Fairly firm means the summer squash yield appreciably to slight pressure but are not soft.

Soft means the summer squash yields readily under moderate pressure.

Wilted means the skin of the summer squash is wrinkled, shriveled, or flabby.

Scoring Guide

Summer squash that fails to meet the requirements of “firm” shall be reported as “Not firm” and scored against the total tolerance for the grade. Summer squash that is noticeably soft and/or wilted shall be reported as “soft and/or wilted” according to the facts, and scored as serious damage.

Freezing and Freezing Injury (C)

The term “frozen” should only be used when ice crystals are present. Frozen summer squash will be “dull, glassy, and translucent” in comparison to unaffected summer squash.

“Freezing injury” is the term that should be used when it is evident that the summer squash has been frozen, but is not in a frozen condition at the time of inspection. The affected summer squash may be flabby, 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 in trailer.”

Insects (Q or C)

Insects feeding on or burrowing into the summer squash is the most common type of insect injury. A common insect that causes injury is the cucumber beetle, which may cause the fruit to have scarring or other deformities. Two common types of worms that may affect summer squash is the pickleworm and the armyworm, both of these may burrow into the summer squash feeding on the tender flesh.

Scoring Guide

§51.4058 *Damage...(c)* Insects. Worms or other insects present inside the squash. Worm holes which are unhealed, or more than three-eighths of an inch in depth, or more than one in a squash. Superficial insect injury which materially detracts from the appearance of the squash.

§51.4060 *Serious damage...(a)* Insects, when worms or other insects are present in the squash, or when worm holes are more than three-

eighths of an inch in depth, or when there are more than three worm holes in a squash.

Live insects shall be reported as condition; if dead, report as quality. If both live and dead insects are present report as condition.

Maturity (Q)

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

U.S. No. 1: Fairly young and fairly tender.

U.S. No. 2: Not old and tough.

§51.4055 “Fairly young and fairly tender” means a desirable stage of maturity for summer squash. This is indicated by fairly tender skin for the variety, fairly tender undeveloped seeds, and firm, moist seed cavity tissue.

§51.4059 “Old and tough” means too far advanced in maturity to be suitable for use as summer squash. The skin is tough for the variety and the seeds are tough.

Scoring Guide

Summer squash that fails to meet the requirements of “fairly young and tender” shall be reported as “not fairly young and tender” and scored as damage. Summer squash that fails to meet the requirements of “not old and tough” shall be reported as “old and tough” and scored as serious damage.

New Top Growth (C)

New top growth generally occurs after the squash has been in storage or under suitable conditions for growth. The summer squash may develop new growth appearing as sprouting or sprout like areas growing from the stem scar after harvest.

Scoring Guide

Score as damage when more than 1/2 of the surface area of the stem is affected by new top growth more than 1/2 inch in length, or the entire surface area of the stem is affected by new top growth at any length. Score as serious damage when seriously detracting from the appearance.

Scars (Q)

Scars may be caused by a number of external factors such as leaf rubs or insects feeding on very young summer squash, and affect the appearance in varying degrees depending on the severity. Scars are scored based on their color, depth, and smoothness.

Scoring Guide

The following scoring guidelines are based on summer squash 6 inches in length. Correspondingly larger areas are permitted on longer summer squash and smaller areas on shorter summer squash.

§51.4058 *Damage...*(b) Cuts, bruises, or scars which penetrate materially into the squash.

As a guide score as damage when they are excessively deep, rough, or dark colored and the aggregate area affected exceeds the area of a circle 1/2 inch in diameter, or when they are smooth or fairly smooth, light colored, and superficial and the aggregate area exceeds the area of a circle 1 inch in diameter.

Score as serious damage when they are excessively deep, rough, or dark colored and the aggregate area affected exceeds the area of a circle 3/4 inch in diameter, or when they are smooth or fairly smooth, light colored, and superficial and the aggregate area exceeds the area of a circle 1-1/2 inches in diameter.

Scuffing (C)

Rough handling and/or pieces of sand on the summer squash when packing may cause scuffing. Scuffing is characterized by areas that have a distinct scuffed or sandpaper rub appearance. Light brown to dark brown discoloration may also affect the scuffed area.

Scoring Guide

Score scuffing as damage when affecting more than 10% of the surface of the summer squash, or when affecting more than 5% of the surface when accompanied by discoloration. Score scuffing as serious damage when affecting more than 20% of the surface of the summer squash, or when affecting more than 10% of the surface when accompanied by discoloration. Report as either "scuffed" or "scuffed and discolored" according to the facts.

Shape (Q)

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

U.S. No. 1: Fairly well formed.

U.S. No. 2: No requirements for shape.

§51.4056 “Fairly well formed” means that the shape of the squash is characteristic of the variety or type, and that it is not so badly twisted, grooved or otherwise misshapen by any cause as to damage the appearance of the squash.

Scoring Guide

Summer squash that fails to meet the requirements of “Fairly well formed” shall be reported as “Not fairly well formed” and scored against the total tolerance for the grade.

Stems (Q)

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

U.S. No. 1 is required to have stems or portions of stems attached.

U.S. No. 2: No requirements for stem attachment.

Scoring Guide

Summer squash with missing stems shall be reported as “missing stems” and scored against the total tolerance for the grade.

Decay (C)

All grades require summer squash to be free from decay. Any amount of decay, including decay affecting the stem, is scorable against the 1% restrictive tolerance. A gummy substance can exude from squash, particularly from cut or broken stems. This shall not be scored as decay unless the underlying flesh is breaking down. Do not report the type of decay on the certificate. However, when decay is in excess of the tolerance, report the degree and advancement in general terms as: early, moderate, or advanced stages.

The most common types of decay that affect summer squash are Bacterial Soft Rot and Gray Mold Rot.

FALL AND WINTER TYPE SQUASH AND PUMPKIN

PRODUCT

The name "Squash, winter" shall be used to describe this commodity in the product heading when inspecting fall and winter type squash. 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.

The name "Pumpkin" shall be used to describe this commodity in the product heading when inspecting pumpkins.

**** **NOTE: The standard does not apply to pumpkins which are painted or shellacked. These pumpkins will be considered a NOG.**

Size of Sample

The tolerances in the U.S. Standards for Grades of Fall and Winter Type Squash and Pumpkin are determined on the basis of weight, or by count when fairly uniform in size. Fairly uniform means that the weight of the largest specimen is not more than 25% larger than that of the smallest specimen.

When packed in containers the entire contents shall be the sample. When in bulk or bulk bins, the sample shall consist of 25 specimens when fairly uniform in size, or approximately 50 pounds if not fairly uniform in size.

Note: When not fairly uniform in size the sample size shall be increased to approximately 100 pounds when inspecting large specimens.

TOLERANCES AND APPLICATION OF TOLERANCES

§51.4033 Tolerances. In order to allow for variations incident to proper grading and handling in each of the foregoing grades, the following tolerances, by weight or by count when fairly uniform in size, are provided as specified:

(a) **Defects.** Ten percent for specimens in any lot which fail to meet the requirements of the specified grade: Provided, That included in this amount not more than 2 percent shall be allowed for soft rot or wet breakdown or serious damage by dry rot.

(b) Size. Five percent in any lot for specimens which are smaller than a specified minimum weight, and 15 percent which are larger than a specified maximum weight.

Summary of Tolerances

	U.S. No. 1 and U.S. No. 2
Total defects	10%
<i>Including</i> soft rot or wet-breakdown or seriously damaged by dry rot.	2%
For off-size	
Specified minimum size	5%
Specified maximum size	15%

Application of Tolerances

§51.4034 Application of tolerances. When packed in containers the entire contents shall be sample or when in bulk or bulk bins, the sample shall consist of approximately 50 pounds or 25 specimens when fairly uniform in size. Samples are subject to the following limitations:

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

(b) For a tolerance of less than 10 percent, individual samples in any lot may contain not more than double the tolerance specified: *Provided*, That at least one defective or off-size specimen may be permitted in any individual sample: *And Provided Further*, That the

average for the entire lot is within the tolerance specified for the grade.

For packages which contain 16 or more specimens.

U.S. No. 1 and U.S. No. 2

Total defects $1\text{-}1/2 \times 10\% = 15\%$

Including soft rot or wet-breakdown
or seriously damaged by dry rot. $2 \times 2\% = 4\%$

For off-size

Specified minimum size $2 \times 5\% = 10\%$

Specified maximum size $1\text{-}1/2 \times 15\% = 22\text{-}1/2\%$

For packages which contain 15 specimens or less.

U.S. No. 1 and U.S. No. 2

Total defects $2 \times 10\% = 20\%$

Including soft rot or wet-breakdown
or seriously damaged by dry rot. $2 \times 2\% = 4\%$

For off-size

Specified minimum size $2 \times 5\% = 10\%$

Specified maximum size $2 \times 15\% = 30\%$

SIZE

Size is not a requirement of the grade; however, a size may be designated in connection with the grade at applicants request. Size may be reported in terms of diameter, length, or weight depending upon the variety. When size is specified in diameter and/or length, it shall be stated in quarter inch increments.

§51.4032 Size. Minimum and/or maximum size of any lot of squash or pumpkin may be specified in connection with the grade in terms of whole pounds and/or fractions thereof.

For example: (Butternut Squash) Range from 3/4 to 3-1/2 pounds, mostly 1-1/2 to 2 pounds in weight.

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 which 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.

Broken or Cracked (Q or C)

Each grade of winter squash and pumpkins are required to be “not broken or cracked.”

Winter squash and pumpkins may become broken or cracked due to rough handling, excessively tight pack, or over filling bulk containers.

§51.4035 Definitions...(d) “Cracked” means split open, exposing the flesh.

Scoring Guide

Winter squash or pumpkins that are cracked or broken shall be scored as serious damage.

If the cracks are fresh or the inspector believes either of these conditions occurred after packing, report as condition.

Cleanness (Q)

Cleanness refers to dirt, stain, or other foreign material affecting the winter squash or pumpkins. The following terms should be used to describe the relative degree of cleanness:

Clean means the individual squash or pumpkin is practically free from dirt or other foreign matter.

Fairly clean means that the individual squash or pumpkin is reasonably free from dirt or other foreign matter.

Slightly dirty may be used to describe individual squash or pumpkin that are not “fairly clean,” but are not so dirty that they are damaged by dirt.

Scoring Guide

Score as damage when dirt or foreign matter materially affects the appearance or marketing quality of the individual squash or pumpkin. Score as serious damage when the appearance or marketing quality of the individual squash or pumpkin is seriously affected by dirt or foreign material.

Cuts or Mechanical Injury (Q or C)

Cuts or mechanical injury refers to injury to the winter squash or pumpkins caused from rough handling during harvest, packing, or shipping.

Scoring Guide

Score as damage when materially affecting the appearance of the winter squash or pumpkins. Score as serious damage when seriously affecting the appearance of the winter squash or pumpkins.

Note: Fresh cuts shall be scored as a condition factor en route or at destination.

Dry Rot (C)

Dry rot will appear as a corky area that extends into the flesh of the winter squash or pumpkins.

Scoring Guide

§51.4035 Definitions...(e) “Damage”...(3) Dry rot which affects an area more than 1 inch (2.5cm) in diameter in the aggregate on a 10

pound (4.5kg) specimen or correspondingly smaller or larger areas depending on the size of the specimen.

(f) “Serious damage”...(2) Dry rot which affects an area more than 2 inches (5cm) in diameter in the aggregate on a 10 pound (4.5kg) specimen, or correspondingly smaller or larger areas depending on the size of the specimen.

Note: Serious damage by dry rot is scored against the 2% tolerance for soft rot or wet breakdown or serious damage by dry rot.

Freezing or Freezing Injury (C)

The term “frozen” should only be used when ice crystals are present. Frozen winter squash or pumpkins will be “dull, glassy, and translucent” in comparison to unaffected winter squash or pumpkins.

“Freezing injury” is the term that should be used when it is evident that the winter squash or pumpkins have been frozen, but is not in a frozen condition at the time of inspection. The affected winter squash or pumpkin may be dull, flabby, 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 in trailer.”

Insects (Q or C)

Insects burrowing in to the winter squash or pumpkins are the most common type of insect injury. The most common insect that causes injury to winter squash or pumpkin is the cucumber beetle, which may cause the fruit to have scarring or other

deformities. The two most common worms that may affect winter squash or pumpkins is the pickleworm and the armyworm, both of these may burrow into the winter squash or pumpkins feeding on the tender flesh.

Scoring Guide

Score as damage when worm holes are unhealed, or when there is more than 2 holes in the winter squash or pumpkin. Score as serious damage when worms are present in the winter squash or pumpkins, or when there are more than 4 holes in the winter squash or pumpkins.

Live insects shall be reported as condition, if dead, report as quality. If both live and dead insects are present report as condition.

Maturity (Q)

Maturity on winter squash and pumpkins is characterized by a hard outer shell, fully formed seeds, and a fully developed seed cavity.

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

U.S. No. 1: Well matured.

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

§51.4035 Definitions...(b) “Well matured” means reaching a stage of development which is indicative of good handling and keeping quality for the variety.

(c) “Fairly well matured” means reaching a stage of development in which the outer skin (shell) is not tender.

Scoring Guide

Winter squash or pumpkins that fail to meet the requirements of “well mature” shall be reported as “not well mature” and scored against the total tolerance for the grade. Winter squash or pumpkins that are not “fairly well matured” shall be reported as “not fairly well matured” and scored against the total tolerance for the U.S. No. 2 grade.

Scars (Q)

Scars may be caused by a number of external factors such as leaf rubs or insects feeding on the very young winter squash and pumpkins. They affect the

appearance of the winter squash and pumpkins in varying degrees depending on the severity. Scars are to be judged on their color, depth, and smoothness.

Scoring Guide

§51.4035 Definitions...(e) “Damage”...(1) Scars, except stem scars caused by rodents or other means, which are not well healed and corked over, or which cover more than 10 percent of the surface in the aggregate, or which form depressions or pits that materially affect the appearance.

(f) “Serious damage”...(1) Scars, except stem scars, caused by rodents or other means which are not well healed or corked over, or which cover more than 25 percent of the surface in the aggregate, or which form depressions or pits that seriously affect the appearance.

Stem Scars (Q)

For varieties of winter squash or pumpkins that normally retain their stems after harvesting, but do not have the stems attached, and the stem scars are well healed, do not score as a defect. However, if specifically requested by the applicant, describe and report at applicants request, not affecting grade.

Scoring Guide

A stem scar shall be scored as damage when unhealed on hubbard, delicious, marrow, pumpkins, and other varieties that normally retain their stems after harvesting.

Similar Varietal Characteristics (Q)

Each grade of winter squash and pumpkins are required to have “similar varietal characteristics.”

§51.4035 Definitions. (a) “Similar varietal characteristics” means having the same general characteristics, such as shape, texture, and color.

Scoring Guide

Winter squash or pumpkins that fail to meet the requirements of “similar varietal characteristics” shall be reported as “dissimilar varietal characteristics” and scored against the total tolerance for the grade.

Yellow to Orange Color (C)

Yellow to orange color is a defect that may only be scored on acorn squash. Areas of dark yellow to orange color are characteristic on some varieties of acorn squash. In cases of over maturity or prolonged storage, acorn squash can develop areas of yellow to orange color. This will generally appear less pronounced than the normal yellow to orange areas and in advanced stages may affect the entire surface area.

Scoring Guide

Yellow to orange, due to over maturity or aging, is scored on the same basis as scars. When bright yellow to orange color, exclusive of the ground spot, affects more than 10 percent of the surface score as damage. Score as serious damage when more than 25 percent of the surface is affected.

Soft Rot and Wet Breakdown (C)

All grades require winter squash and pumpkins to be free from soft rot or wet breakdown. Any amount of soft rot or wet breakdown is scorable against the 2% restrictive tolerance. Do not report the type of soft rot or wet breakdown on the certificate; however, when it is in excess of the tolerance, report the degree and advancement in general terms as: early, moderate, or advanced stages.

The most common types of soft rot that affect winter squash or pumpkins in the markets are Fusarium Rot, Rhizopus Rot, and Black Rot.

Soft Rot or Wet Breakdown Affecting the Stem

Soft rot or wet breakdown affecting the stem of the pumpkin is to be reported as “soft rot or wet breakdown affecting the stem” and scored against the 10% total tolerance for the grade. Soft rot or wet breakdown affecting only the stem of winter squash is not scorable.

APPENDIX I – U.S. GRADE STANDARDS

United States Standards for Grades of Summer Squash ¹

Effective January 6, 1984

General

51.4050 General.

Grades

51.4051 U.S. No. 1.

51.4052 U.S. No. 2.

Unclassified

51.4053 Unclassified.

Application of Tolerances

51.4054 Application of tolerances.

Definitions

51.4055 Fairly young and fairly tender.

51.4056 Fairly well formed.

51.4057 Firm.

51.4058 Damage.

51.4059 Old and tough.

51.4060 Serious damage.

51.4061 Diameter.

51.4062 Length.

General

§51.4050 General.

(a) These standards apply only to squash which are picked in the immature stages of development and eaten without the removal of seeds and seed cavity tissue. Squash commonly used in this manner are yellow crookneck, yellow straightneck, white scallop (patty pan, cymling), zucchini, cocozelle, etc., each including one or more varieties.

(b) Because of the size differences between varieties and the difference in size preference in various markets, there are no size requirements in the grades. However, if so desired, size may be specified in connection with the grade, in terms of minimum or maximum diameter or both, or minimum or maximum length or both. When size is specified it shall be stated in terms of inches and quarter inches.

Grades

§51.4051 U.S. No. 1.

"U.S. No. 1" consists of squash of one variety or similar varietal characteristics, with stems or portions of stems attached, which are fairly young and fairly tender, fairly well formed, firm, free from decay and breakdown, and from damage caused by discoloration, cuts, bruises and scars, freezing, dirt or other foreign material, disease, insects, mechanical or other means.

(a) **Tolerances.** In order to allow for variations incident to proper grading and handling, the following tolerances, by count, are provided as specified:

(1) **For defects.** Ten percent for squash in any lot which fails to meet the requirements of this grade, including therein not more than 5 percent for defects causing serious damage, and including in this latter amount not more than 1 percent for squash which is affected by decay or breakdown.

(2) **For size.** Five percent for squash in any lot which is smaller than any specified minimum size and 10 percent for squash which is larger than any specified maximum size.

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

§51.4052 U.S. No. 2.

"U.S. No. 2" consists of squash of one variety or similar varietal characteristics which are not old and tough, but are firm, free from decay and breakdown, and free from damage caused by freezing, and from serious damage caused by discoloration, cuts, bruises, scars, dirt or other foreign material, disease, insects, mechanical or other means.

(a) **Tolerances.** In order to allow for variations incident to proper grading and handling, the following tolerances, by count, are provided as specified:

(1) **For defects.** Ten percent for squash in any lot which fails to meet the requirements of this grade, including therein not more than 1 percent for squash which is affected by decay or breakdown.

(2) **For size.** Five percent for squash in any lot which is smaller than any specified minimum size and 10 percent for squash which is larger than any specified maximum size.

Unclassified

§51.4053 Unclassified.

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

Application of Tolerances

§51.4054 Application of tolerances.

The contents of individual packages in the lot, based on sample inspection, are subject to the following limitations:

(a) For a tolerance of 10 percent or more, individual packages in any lot may contain not more than one and one-half times the tolerances specified, except that at least one defective and one off-size specimen may be permitted in any package: **Provided**, That the average for the entire lot is within the tolerance specified for the grade.

(b) For a tolerance of less than 10 percent, individual packages in any lot may contain not more than double the tolerance specified, except that at least one defective and one off-size specimen may be permitted in any package: **Provided**, That the average for the entire lot is within the tolerance specified for the grade.

Definitions

§51.4055 Fairly young and fairly tender.

"Fairly young and fairly tender" means a desirable stage of maturity for summer squash. This is indicated by fairly tender skin for the variety, fairly tender undeveloped seeds, and firm, moist seed cavity tissue.

§51.4056 Fairly well formed.

"Fairly well formed" means that the shape of the squash is characteristic of the variety or type, and that it is not so badly twisted, grooved or otherwise misshapen by any cause as to damage the appearance of the squash.

§51.4057 Firm.

"Firm" means that the squash does not yield appreciably to slight pressure, and is not noticeably wilted.

§51.4058 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 squash. The following specific defects shall be considered as damage:

(a) Discoloration caused by scars, bruises or other means which materially damages the appearance of the squash.

(b) Cuts, bruises, or scars which penetrate materially into the squash.

(c) Insects. Worms or other insects present inside the squash. Worm holes which are unhealed, or more than three-eighths of an inch in depth, or more than one in a squash. Superficial insect injury which materially detracts from the appearance of the squash.

§51.4059 Old and tough.

"Old and tough" means too far advanced in maturity to be suitable for use as summer squash. The skin is tough for the variety and the seeds are tough.

§51.4060 Serious damage.

"Serious damage" means any defect, or any combination of defects, which seriously detracts from the appearance, or the edible or marketing quality of the squash. The following specific defect shall be considered as serious damage:

(a) Insects, when worms or other insects are present in the squash, or when worm holes are more than three-eighths of an inch in depth, or when there are more than three worm holes in a squash.

§51.4061 Diameter.

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

§51.4062 Length.

"Length" means the greatest dimension of the squash measured from the blossom end to the stem end, or in the case of crooknecks, to the curved surface farthest from the blossom end.

United States Standards for Grades of Fall and Winter Type Squash and Pumpkin¹

Effective October 13, 1983

51.4030 General.

51.4031 Grades.

51.4032 Size.

51.4033 Tolerances.

51.4034 Application of tolerances.

51.4035 Definitions.

§51.4030 General.

These grade standards apply to squash and pumpkin, both of the cucurbit family (*Cucurbita pepo*, *C. moshata*, *C. maxima*, *C. mixta*), having a hard shell and mature seeds.

§51.4031 Grades.

(a) "U.S. No. 1" consists of squash or pumpkin which meet the following requirements:

(1) Basic requirements:

(i) Similar varietal characteristics;

(ii) Well matured; and,

(iii) Not broken or cracked.

(2) Free from: Soft rot or wet breakdown.

(3) Free from damage by:

(i) Scars;

(ii) Dry rot;

(iii) Freezing;

(iv) Dirt;

(v) Disease;

(vi) Insects; and,

(vii) Mechanical or other means.

(4) Tolerances (See §51.4033).

(b) "U.S. No. 2" consists of squash or pumpkin which meet the following requirements:

(1) Basic requirements:

(i) Similar varietal characteristics;

(ii) Fairly well matured; and,

(iii) Not broken or cracked.

(2) Free from: Soft rot or wet breakdown.

(3) Free from serious damage by:

(i) Scars;

(ii) Dry rot;

(iii) Freezing;

(iv) Dirt;

(v) Disease;

(vi) Insects; and,

(vii) Mechanical or other means.

(4) Tolerances (See §51.4033).

§51.4032 Size.

Minimum and/or maximum size of any lot of squash or pumpkin may be specified in connection with the grade in terms of whole pounds and/or fractions thereof.

§51.4033 Tolerances.

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

¹ Compliance with the provisions of these standards shall not excuse failure to comply with provisions of applicable Federal or State laws.

(a) **Defects.** Ten percent for specimens in any lot which fail to meet the requirements of the specified grade: **Provided**, That included in this amount not more than 2 percent shall be allowed for soft rot or wet breakdown or serious damage by dry rot.

(b) **Size.** Five percent in any lot for specimens which are smaller than a specified minimum weight, and 15 percent which are larger than a specified maximum weight.

§51.4034 Application of tolerances.

When packed in containers the entire contents shall be sample or when in bulk or bulk bins, the sample shall consist of approximately 50 pounds or 25 specimens when fairly uniform in size. Samples are subject to the following limitations:

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

(b) For a tolerance of less than 10 percent, individual samples in any lot may contain not more than double the tolerance specified: **Provided**, That at least one defective or off-size specimen may be permitted in any individual sample: **And Provided Further**, That the average for the entire lot is within the tolerance specified for the grade.

§51.4035 Definitions.

(a) "Similar varietal characteristics" means having the same general characteristics, such as shape, texture and color.

(b) "Well matured" means reaching a stage of development which is indicative of good handling and keeping quality for the variety.

(c) "Fairly well matured" means reaching a stage of development in which the outer skin (shell) is not tender.

(d) "Cracked" means split open, exposing the flesh.

(e) "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 edible or marketing quality. The following specific defects shall be considered as damage:

(1) Scars, except stem scars caused by rodents or other means, which are not well healed and corked over, or which cover more than 10 percent of the surface in the aggregate, or which form depressions or pits that materially affect the appearance.

(2) Stem scars which are unhealed on varieties which normally retain their stems after harvesting.

(3) Dry rot which affects an area more than 1 inch (2.5cm) in diameter in the aggregate on a 10 pound (4.5kg) specimen or correspondingly smaller or larger areas depending on the size of the specimen.

(f) "Serious 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 seriously detracts from the appearance or the edible or marketing quality. The following specific defects shall be considered as serious damage:

(1) Scars, except stem scars, caused by rodents or other means which are not well healed or corked over, or which cover more than 25 percent of the surface in the aggregate, or which form depressions or pits that seriously affect the appearance.

(2) Dry rot which affects an area more than 2 inches (5cm) in diameter in the aggregate on a 10 pound (4.5kg) specimen, or correspondingly smaller or larger areas depending on the size of the specimen.



U.S. DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE

INSPECTION CERTIFICATE

K -

Applicant: **R & R Wholesale**

Address: **Anytown USA**

Shipper: **State Vegetable**

Address: **LaBelle FL**

Insp. Site: **Applicants Whse.**

Lot ID: **091905**

Number of Containers: **325 Cartons**

Origin: **F L**

Carrier / Lot ID Stated by: **Applicant**

Carrier Type / Name: _____

Refrigeration Unit: On Off Open Closed

Brand / Markings: **No Brand 1/2 Bu**

Product: **Squash, Summer**

Temperature: **42 to 45 °F**

Inspection Date: **09/19/05**

Time: **08:40**

Location: **A**

LOT	TEMPERATURES		AVERAGE DEFECTS		OFFSIZE / DEFECTS	OTHER
	to	to	including SER. DAM.	including SER. DAM. U.S. Damage		
A.	42	45	00	00	Quality (Not Fairly Well Formed)	
B.			01	01	Scuffed and Discolored	
C.			05	05	Decay (2 to 6%)	
D.			06	06	Checksum	
L						
O						
T						

GRADE: **Fails to Grade U.S. No. 1 Only Account Condition**

REMARKS: _____

Inspector's Signature: **/ M Inspector**

Market Office: **Anytown USA**

ESTIMATED TOTAL

Example

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 PV-300 (10-90) Replaces PV-303 (4-86) and PV-386 (1-90) which are obsolete

R. ENTERSES/ ACTION S. USTAINS/ ACTION C. OBJECTS:	FV-300 CERTIFICATE NUMBER CONTAINERS:	M M D D Y Y HOUR MIN. AP M M D D Y Y HOUR MIN. AP	A: NUMBER SIZE UNIT B: NUMBER SIZE UNIT C: NUMBER SIZE UNIT D: NUMBER SIZE UNIT	DEFECT CODES	PURPOSE PRODUCT TYPE CWT	REO: M M D D Y Y HOUR MIN. AP COM: M M D D Y Y HOUR MIN. AP	QUANTITY FULL: ONSITE: HOURS: O.T. (hrs): ONSITE: HOURS: O.T. (hrs): ONSITE: HOURS: O.T. (hrs): ONSITE: HOURS: O.T. (hrs):	APPLICANT NUMBER:	ASSIST BY:
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CARRIER or LOT IDENTIFICATION: PREFIX: <u>P01</u> NUMBER: <u>9451</u> STATE:	LOADING: Loaded - L O Pity Unloaded - P U Unloaded - U L Lot Inspn. - L I <u>UL</u>	INSPECTION NOTESHEET U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE FRUIT & VEGETABLE DIVISION CERTIFICATE NUMBER: <u>Example 2</u>
Carrier No. Stated by: <u>Applicant</u>	INSPECTION STARTED: m m d d y y Hour Min. A/P <u>091605</u> <u>02:00</u> <u>P</u> <u>M</u>	INSPECTION COMPLETED: m m d d y y Hour Min. A/P <u>091605</u> <u>03:00</u> <u>P</u> <u>M</u>
Additional Lot ID.: _____ Carrier Type / Name: _____ Refrigeration Unit: <input type="checkbox"/> ON <input type="checkbox"/> OFF Doors: <input type="checkbox"/> OPEN <input type="checkbox"/> _____ Condition of Carrier: _____ Inspection Site: <u>Applicants Whse</u>	APPLICANT: <u>Squash Sales Inc.</u> Address: <u>Anytown USA</u> SHIPPER: <u>Squash Town</u> Address: <u>Shellman NC.</u>	

A: PRODUCT: <u>Squash, Winter</u> NUMBER of CONTAINERS: <u>375 Cartons</u> INSP. COUNT: <u>4</u> TEMPERATURES: <u>49-53°</u>	BRANDS / MARKS: "No Brand Fresh Vegetables Produce USA 1 Bu" Marked "Buttercut" "No Brand Pumpkins Produce USA"
B: PRODUCT: <u>Pumpkins</u> NUMBER of CONTAINERS: <u>18 Bins</u> INSP. COUNT: <u>4</u> TEMPERATURES: <u>50-51°</u>	
C: PRODUCT: _____ NUMBER of CONTAINERS: _____ INSP. COUNT: _____ TEMPERATURES: _____	
D: PRODUCT: _____ NUMBER of CONTAINERS: _____ INSP. COUNT: _____ TEMPERATURES: _____	

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



A	B	C	D
PACK: <u>Finely Tight</u> SIZE: _____	PACK: <u>Bulk Bins</u> SIZE: _____	PACK: _____ SIZE: _____	PACK: _____ SIZE: _____

SCORESHEET				Q	SR	Dry Rt	SD	Cut Sam
PLI Number	Other I.D.	TEMP.	Sample Ct					
None		49	17	50 2 ^①	0	2 ^①	0	2
None		53	15	1 ^①	0	1 ^①	1	1
None		51	17	1 ^①	0	2 ^①	0	1
		50	17	2 ^①	0	2 ^①	0	1
				9%	10	11%	2%	
				6-12%		7 to 12%		
				SCALES				
Fails to Grade US No1 Only Account Condition								

			Ct	Q	SR	Fresh Cracks	Cut Sam	
None	51	25	1 ⁵⁰	1 ^①	1 ^①	1 ^①	1	
None	50	25	0	2 ^①	3 ^①		1	
None	50	25	0	1	1		1	
None	50	25	1	1	2		1	
				2%	5%	7%	4-12%	
				Early Stages				
				4 to 8%				
Fails to Grade US No1 Only Account Condition								

REMARKS / RESTRICTIONS / SPL

CARLOT Basis : _____ HOURLY Basis : _____ TRAVEL Time : <u>Example</u> EXPENSES : _____ EST. TOTAL : _____	REPORTED TO: <u>David P.</u> DATE: <u>9-16-05</u> TIME: <u>3:05 pm</u> REQUESTED BY: _____ DATE: <u>9-16-05</u> TIME: <u>6:00 Am</u>	INSPECTED BY: <u>Im. Inspector</u> ASSISTED BY: _____
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U.S. DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE

INSPECTION CERTIFICATE

K -

Applicant: **Squash Sales Inc.**
Address: **Anytown USA**
Shipper: **Squash Town**
Address: **Shellman NC**
Insp. Site: **Applicants Whse**

Carrier / Lot ID Stated by: **Applicant**
Carrier Type / Name: _____
Refrigeration Unit: _____
On Off Doors: _____
Open Closed

Lot ID: **091605** Number of Containers: **375 Cartons** Insp count: **Y**
Origin: **N C** Brand / Markings: **No Brand 1 Bu.**

Product: **Squash, Winter** **No Brand 1 Bu.**
Product: **Pumpkins** **No Brand**

TEMPERATURES: **49** to **53** °F
50 to **51** °F

AVERAGE DEFECTS: **09** % **00** %
11 % **02** %
00 % **00** %
20 % **02** %

02 % **00** %
07 % **07** %
05 % **05** %
14 % **12** %

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GRADE: **Each Lot: Fails to Grade U.S. No. 1 Account Condition**

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: **IM Inspector**

Market Office: **Anytown USA**

ESTIMATED TOTAL: **Example**

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