Certification Manual

United States Department of Agriculture

Marketing and Regulatory Programs

Agricultural Marketing Service

Fruit and Vegetable Program

Processed Products Division

AIM Instructional System

Inspection Series

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Certification Manual
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INTRODUCTION

This manual is designed for Processed Products Division (PPD) personnel of the U.S. Department of Agriculture (USDA). The purpose of this manual is to provide background information and establish guidelines to assist in the uniform preparation and distribution of certificates. The procedures contained in this manual are an integral part of Division services. If needed, contact your immediate supervisor for any situation not addressed in this manual.

This manual contains links to various internal and external sources of information. For inspection personnel without internet or intranet access, please contact your immediate supervisor to obtain hard copies of documents as needed.

GUIDE FOR ELECTRONIC USAGE

The Administrative, Inspection, and Management (AIM) System of instructional manuals is available electronically in Adobe Acrobat Portable Document Format (PDF) at the following intranet address: http://agnis/sites/FV/PPB/default.aspx.

When accessed electronically, AIM materials have hyperlinks and hypertext (visible as underlined blue text) available to the PDF user. Clicking on a hyperlink takes the reader to a web site with information relating to the subject. Hypertext will link the reader to a different page within the current manual - or even a different manual - with information relating to the subject. For example, the hypertext in the Table of Contents allows a reader to go directly to the section of interest in the manual by clicking on the section title within the Table of Contents.

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DEFINITIONS

A. Inspection Certificate

As defined in the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables and Related Products:

> *Inspection certificate:* "Inspection certificate" means a statement, either written or printed, issued pursuant to the regulations in this part, setting forth in addition to appropriate descriptive information relative to a processed product, and the container thereof, the quality and condition, or any part thereof, of the product and may include a description of the conditions under which the product is stored.

This definition is an all inclusive description of any kind of inspection certificate and includes not only formal certificates but also letter reports, memoranda reports, and daily inspection reports (DIRs).

The terminology "inspection certificate" is generally the formal printed document used when reporting inspection results of processed fruits and vegetables and other related products.

B. Quality and Condition

As defined in the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables and Related Products:

> *Quality:* "Quality" means the inherent properties of any processed product which determine the relative degree of excellence of such product, and includes the effects of preparation and processing, and may or may not include the effects of packing media, or added ingredients.
>
> *Condition:* "Condition" means the degree of soundness of the product which may affect its merchantability and includes, but is not limited to those factors which are subject to change as a result of age, improper preparation and processing, improper packaging, improper storage or improper handling.

In essence, the definition for quality and condition is a "degree of excellence" and such degree depends upon the following:

1. The inherent or natural characteristics of the product;

2. The effects of processing;

3. The effects of ingredients and additives (such as packing media); and may also include

4. The effects of packaging and storage (while not specifically mentioned in the regulations).

Quality and condition of processed fruits and vegetables is the result of a combination of many attributes. These attributes include the natural properties of the raw material through to the finished product, such as:

1. Color, ripeness, tenderness, or succulence;

2. Preparation of the raw material for processing, including washing, trimming, and peeling;

3. Conditions under which the product is prepared, including the cleanliness of the processing plant and equipment;

4. The processing of the prepared raw material, including blanching, cooling, and/or freezing;

5. The addition of additives, including salt, sugar, syrup, and stabilizers;

6. The adequacy of packaging materials; and

7. The effects of handling and storage.

Quality does not always mean perfection. It includes the superior product, the inferior product, and levels in between. The U.S. standards for grades are a convenient means of designating quality levels, such as U.S. Grade A, B, C, in some cases D, and Substandard. These are meaningful terms which represent consumer acceptance and preference. They may also be tied to well-established commercial terms such as Fancy, Choice or Extra Standard, and Standard.

The term "quality" can also be interpreted to mean "nutritive value". The field of nutrition is very complex. It would be difficult to fully integrate nutritive values into the quality levels established for economic or marketing purposes. Consequently, in establishing quality (grade) levels in the U.S. standards for grades of processed fruits and vegetables, the emphasis is on organoleptic characteristics, rather than nutritive values.

THE PURPOSE OF CERTIFICATION

An inspection certificate contains a summary of pertinent results of product inspection. It can be useful to the applicant or other financially interested party in one or more of the following ways:

1. To facilitate trading on the basis of documents issued by qualified, third party experts;

2. To assure compliance of contracts between seller and buyer;

3. To assist in settlement of disputes over quality and condition of the product;

4. To assist in establishing loan value of product;

5. To help in insuring consumer acceptance by assisting a retailer in obtaining acceptable quality;

6. To assist plant management in controlling quality and plant sanitation;

7. As guidance in labeling and advertising the products, including use of official marks of inspection; and

8. To assure compliance with minimum requirements of quality, size and condition under Marketing Orders and Agreements.

SOURCE OF INFORMATION

Certificates on officially sampled lots are prepared from information taken from the application for inspection, the certificate of sampling, score sheets, work sheets or any other pertinent notes or records relative to an inspection. It is essential that all documents and records from which certificates are prepared are complete, legible and accurate.

FORM OF CERTIFICATE TO USE

The certificate form used depends upon the circumstances and type of the service:

Form FV-146 - "Certificate of Quality and Condition"

Form FV-147 - "Certificate of Quality and Condition - Quality Assurance"

Form FV-149 - "Certificate of Quality and Condition - Continuous Inspection"

Form FV-66 - "Memorandum Report of Inspection"

Form FV-67 - "Quality Assurance Report of Inspection"

Form FV-489 - "Memorandum Report of Inspection for Processed Raisins"

Form FV-490 - "Memorandum Report of Inspection for Unprocessed (Natural Condition) Raisins"

Form FV-416 - "Daily Inspection Report"

Form FV-494 - "Memorandum Report of Inspection for Imported Dates"

Form FV-419 - 1 "Certificate of Loading"

"Letter Reports" - See the "Examples: Letter Reports" section for examples.

COMPUTER GENERATED CERTIFICATES
FV-146E Certificate of Quality and Condition (Processed Foods)

The PPD FV-146 certificate program computer generates an FV-146E Certificate of Quality and Condition (Processed Foods). The PPD FV-146 certificate program requires a user ID and password. PPD has a procedural manual available on the PPD Portal for inspection personnel using the FV-146E. The information required on the electronic version of the form is the same as required on the pre-printed form. The instructions in this document will refer to both types as FV-146. For more information on this type of certification, see your supervisor.

Form FV-146

This certificate form is to be used for all lots represented by officially drawn samples and may be used for export certification of samples submitted by the applicant. It is not to be used for certification of lots packed under continuous inspection, unless specifically requested by the applicant.

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE

CERTIFICATE OF QUALITY AND CONDITION
(PROCESSED FOODS)

Please refer to this certificate by number and inspection office.

Z- 000000

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. It does not excuse failure to comply with any applicable Federal or State laws.
WARNING: ***Any person who knowingly falsely make, issue, alter, forge, or counterfeit this certificate, or participate in any such action, is subject to a fine of not more than $1,000 or imprisonment for not more than one year, or both (7U.S.C. 1622 (h)).***
The conduct of all services and the licensing of all personnel under the regulations governing such services shall be accomplished without discrimination as to race, color, religion, sex, or national origin.

DATE

APPLICANT	ADDRESS
RECEIVER OR BUYER	ADDRESS
SOURCE OF SAMPLES	PRODUCT INSPECTED

CODE MARKS ON CONTAINERS

PRINICIPAL LABEL MARKS

GRADE:

REMARKS:

Pursuant to the regulations issued by the Secretary of Agriculture under the Agricultural Marketing Act of 1946, as amended (7 U.S.C. 1621-1627), governing the inspection certification of the product designated herein, I certify that the quality and condition of the product as shown by samples inspected on the above date were as shown, subject to any restrictions specified above.

ADDRESS OF INSPECTION OFFICE	SIGNATURE OF INSPECTOR

FORM FV-146CS (9-92)

Form FV-146E

This is the electronically generated version of Form FV-146.

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE

CERTIFICATE OF QUALITY AND CONDITION
(PROCESSED FOODS)

Please refer to this certificate by number and inspection office.

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. It does not excuse failure to comply with any applicable Federal or State laws.
WARNING: Any person who knowingly falsely make, issue, alter, forge, or counterfeit this certificate, or participate in any such action, is subject to a fine of not more than $1,000 or imprisonment for not more than one year, or both (7U.S.C. 1622 (h)).
The conduct of all services and the hiring and licensing of all personnel under the regulations governing such services shall be accomplished without discrimination as to race, color, national origin, gender, religion, age, disability, political beliefs, sexual orientation, and marital or family status.

DATE

APPLICANT	ADDRESS
RECEIVER OR BUYER	ADDRESS
SOURCE OF SAMPLES	PRODUCT INSPECTED

CODE MARKS ON CONTAINERS

PRINCIPAL LABEL MARKS

Grade:

Remarks:

Pursuant to regulations issued by the Secretary of Agriculture under the Agricultural Marketing Act of 1946, as amended (7 U.S.C. 1621-1627), governing the inspection certification of the product designated herein, I certify that the quality and condition of the product shown by samples inspected on the above date were as shown, subject to any restrictions specified above.

ADDRESS OF INSPECTION OFFICE	SIGNATURE OF INSPECTOR

FV-146E (02-09) Previous edition dated 02-04 may be used.

Original Certificate

Form FV-147

This certificate form is used only in processing plants approved to operate under the Division Quality Assurance Program (QAP).

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE

CERTIFICATE OF QUALITY AND CONDITION
(PROCESSED FOODS)

QUALITY ASSURANCE

Please refer to this certificate by number and inspection office.

D- 000000

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. It does not excuse failure to comply with any applicable Federal or State laws.
WARNING: ***Any person who knowingly falsely make, issue, alter, forge, or counterfeit this certificate, or participate in any such action, is subject to a fine of not more than $1,000 or imprisonment for not more than one year, or both (7U.S.C. 1622 (h)).***
The conduct of all services and the licensing of all personnel under the regulations governing such services shall be accomplished without discrimination as to race, color, religion, sex, or national origin.

DATE

APPLICANT	ADDRESS
RECEIVER OR BUYER	ADDRESS
CODE MARKS ON CONTAINERS	PRODUCT INSPECTED

PRINICIPAL LABEL MARKS

GRADE:

REMARKS:

Pursuant to the regulations issued by the Secretary of Agriculture under the Agricultural Marketing Act of 1946, as amended (7 U.S.C. 1621-1627), governing the inspection certification of the product designated herein, I certify that the quality and condition of the product as shown by samples inspected on the above date were as shown, subject to any restrictions specified above.

ADDRESS OF INSPECTION OFFICE	SIGNATURE OF INSPECTOR

FORM FV-147CS (9-92)
©U.S. GPO: 1992—333-848

Form FV-149

This certificate form is used only in plants that cover products produced under a continuous inspection contract.

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE

PACKED UNDER CONTINUOUS INSPECTION OF THE U. S. DEPT. OF AGRICULTURE

CERTIFICATE OF QUALITY AND CONDITION
(PROCESSED FOODS)

CONTINUOUS INSPECTION

Please refer to this certificate by number and inspection office.

K- 00000

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. It does not excuse failure to comply with any applicable Federal or State laws. ***WARNING: Any person who knowingly falsely make, issue, alter, forge, or counterfeit this certificate, or participate in any such action, is subject to a fine of not more than $1,000 or imprisonment for not more than one year, or both (7U.S.C. 1622 (h)).***
The conduct of all services and the licensing of all personnel under the regulations governing such services shall be accomplished without discrimination as to race, color, religion, sex, or national origin.

DATE

APPLICANT	ADDRESS
RECEIVER OR BUYER	ADDRESS
CODE MARKS ON CONTAINERS	PRODUCT INSPECTED

PRINICIPAL LABEL MARKS

GRADE:

REMARKS:

Pursuant to the regulations issued by the Secretary of Agriculture under the Agricultural Marketing Act of 1946, as amended (7 U.S.C. 1621-1627), governing the inspection certification of the product designated herein, I certify that the quality and condition of the product as shown by samples inspected on the above date were as shown, subject to any restrictions specified above.

ADDRESS OF INSPECTION OFFICE	SIGNATURE OF INSPECTOR

Form FV-66

This certificate form is used to report inspection results of lots or in-plant inspections when its use is requested by the applicant. This report is useful in certifying lot shipments which consist of numerous items.

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

REPORT OF INSPECTION

This report is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. It does not excuse failure to comply with any applicable Federal or State laws.

WARNING: Any person who knowingly shall falsely make, issue, alter, or counterfeit this report, 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 (7 U.S.C. 1622 (h)).

CERTIFICATE NO. A 00000

DATE OF REPORT

TO (NAME AND ADDRESS)

NAME AND ADDRESS OF BUYER

LOCATION OF PRODUCT(S)

ITEM NO.	PRODUCT ☐ FROZEN ☐ CANNED	NO. OF CASES	CONTAINER SIZE	BRAND	PACKING MEDIUM	LOCA-TION	LOT NO.	DATE INSPECTED	U.S. GRADE	CODES

☐ CONTRACT BASIS

REMARKS

FEE $

Pursuant to the regulations issued by the Secretary of Agriculture under the Agricultural Marketing Act of 1946, as amended (7 U.S.C. 1621-1627), governing the inspection and certification of the product(s) designated herein, I Certify that the quality and condition of the product(s) as shown by samples inspected on the above date(s) were as shown, subject to any restrictions specified above.

EXPENSES $

ADDRESS OF INSPECTION OFFICE

SIGNATURE OF OFFICIAL INSPECTOR

TOTAL $

NOTE: An individual certificate of quality and condition covering separately each of the above listed products may be obtained by any financially interested party upon request to the inspection office at the address shown above.

FORM FV 66 (10-81) (Edition of (7/81) is obsolete.)

Form FV-66E

This certificate form is used to report inspection results of lots or in-plant inspections when its use is requested by the applicant. This certificate is useful in certifying lot shipments which consist of numerous items.

USDA

U.S. DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE
FRUIT AND VEGETABLE PROGRAMS

REPORT OF INSPECTION

This report is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. It does not excuse failure to comply with any applicable Federal or State laws.

WARNING: Any persons who knowingly shall falsely make, issue, alter, or counterfeit this report, 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 (7 U.S.C. 1622(h)).

CERTIFICATE NO.

DATE OF REPORT

APPLICANT (NAME AND ADDRESS)

RECEIVER (NAME AND ADDRESS)

LOCATION OF PRODUCT(S)

ITEM NO.	PRODUCT	NO. OF CASES	CONTAINER SIZE	LABEL /CONTAINER MARKINGS	TYPE/ STYLE	DATE INSPECTED	U.S. GRADE	CODES

End

REMARKS

CERTIFICATE STATEMENT: Pursuant to the regulations issued by the Secretary of Agriculture under the Agricultural Marketing Act of 1946, as amended (7 U.S.C. 1621-1627), governing the inspection and certification of the product(s) designated herein. I certify that the quality and condition of the product(s) as shown by samples inspected on the above date(s) were as shown, subject to any restrictions specified above.

ADDRESS OF INSPECTION OFFICE

SIGNATURE OF OFFICIAL USDA INSPECTOR

FV-66E (01-2010) *(Previous edition dated 04-03 may be used)*

Original Certificate

Form FV-67

This certificate form is used to report results of inspections in plants approved under the QAP, when its use is requested by the applicant.

U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
QUALITY ASSURANCE PROGRAM

QUALITY ASSURANCE REPORT OF INSPECTION

This report is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. It does not excuse failure to comply with any applicable Federal or State laws.

WARNING: Any person who knowingly shall falsely make, issue, alter, or counterfeit this report, 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 (7 U.S.C. 1622 (h)).

CERTIFICATE NO. A 00000

DATE OF REPORT

TO (NAME AND ADDRESS)

NAME AND ADDRESS OF BUYER

LOCATION OF PRODUCT(S)

ITEM NO.	PRODUCT ☐FROZEN ☐CANNED	NO. OF CASES	CONTAINER SIZE	BRAND	PACKING MEDIUM	LOCATION	LOT NO.	DATE INSPECTED	U.S. GRADE	CODES

USDA
PACKED UNDER
QUALITY ASSURANCE
PROGRAM
OF U.S. DEPT. OF AGRICULTURE

REMARKS

Pursuant to the regulations issued by the Secretary of Agriculture under the Agricultural Marketing Act of 1946, as amended (7 U.S.C. 1621-1627), governing the inspection and certification of the product(s) designated herein, based on inspection records produced under a Quality Assurance Program, I certify that the quality and conditions of the product(s) as shown on the above date(s) were as shown, subject to any restriction specified above.

ADDRESS OF INSPECTION OFFICE

SIGNATURE OF OFFICIAL INSPECTOR

NOTE: An individual certificate of quality and condition covering separately each of the above listed products may be obtained by any financially interested party upon request to the inspection office at the address shown above.

FVQ FORM 67 (6/80) REPLACES FV FORM 66 (7/65), WHICH MAY BE USED UNTIL EXHAUSTED

Form FV-489

This is a special certificate form that is used in the inspection of processed raisins under the Raisin Marketing Order.

E 00000

U.S. DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE

MEMORANDUM REPORT OF INSPECTION FOR PROCESSED RAISINS

(DATE)

APPLICANT | ADDRESS

In compliance with the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables and Related Products (7 CFR Part 52), I inspected samples drawn by me, or by a person authorized by the Administrator, from the lot or lots of the product designated herein and, based on such samples, find the quality and condition of said lot or lots, on the above date, to be as stated below:

LOT NO. | WHERE LOCATED

HANDLER'S COUNT cases | TYPE OF CONTAINER | NET WEIGHT lb.

CODE OR OTHER IDENTIFICATION MARK

VARIETAL TYPE | MOISTURE CONTENT %

GRADE: _____ GRADE REQUIREMENTS FOR PROCESSED RAISINS UNDER FEDERAL RAISIN MARKETING ORDER NO. 989, AS AMENDED.

REMARKS:

FEE: SPECIAL AGREEMENT

(INSPECTOR)

2202 MONTEREY STREET, SUITE 102
FRESNO, CALIFORNIA 93721

FORM FV-489 (11-82)
(Edition 2-17-69 may be used.)

PACKER'S COPY

Form FV-490

This is a special certificate form that is used in the inspection of unprocessed (natural condition) raisins under the Raisin Marketing Order.

U.S. DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE

MEMORANDUM REPORT OF INSPECTION FOR UNPROCESSED (NATURAL CONDITION) RAISINS

SERIAL NO. **Q**

PRODUCER

DATE

APPLICANT

PRODUCER'S MAILING ADDRESS

CITY

INSPECTION POINT

In compliance with the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables and Related Products (7 CFR Part 52). I inspected samples drawn by me, or by a person authorized by the Administrator, from the lot or lots of the product designated herein and, based on such samples, find the quality and condition of said lot or lots, on the above date, to be as stated below:

LOT NO.	HANDLER'S COUNT	TYPE OF CONTAINER	WORKSHEET NO.

VARIETAL TYPE

SCALE TICKET NO.

CODE OR OTHER IDENTIFICATION

MOISTURE CONTENT %

NET WEIGHT lb.

GRADE: _____ GRADE REQUIREMENTS FOR NATURAL CONDITION RAISINS UNDER FEDERAL RAISIN MARKETING ORDER NO. 989, AS AMENDED

REMARKS:

FEE: SPECIAL AGREEMENT _____

(INSPECTOR)
2202 MONTEREY STREET, SUITE 102
FRESNO, CALIFORNIA 93721

FORM FV-490 (11-89) *(Previous editions may be used.)* **PART 1 - RAC COPY**

Form FV-416

This certificate form summarizes the day's production and indicates the grade of each item processed.

U.S. DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE

DAILY INSPECTION REPORT

☐ Continuous ☐ Plant Inspection ☐ Other

Report No. | Date | Page of

Company Name and Address *(Include City, State, and Zip Code)*

IDENTIFICATION						GRADE		
Item No.	Product	☐ Canned ☐ Frozen ☐ Dried ☐ Dehydrated	Container Size	Code or Other Mark	Number of Cases	Packers	Incom-plete	Final

Signature of Inspectors *(Print and Sign Name)*

Total Pack: Cases / Pounds

Remarks

Form FV-416 EXAMPLE

Form FV-494

This is a special certificate form that is used in the inspection of imported dates.

U.S. DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE

MEMORANDUM REPORT OF INSPECTION FOR IMPORTED DATES

DATE _____

APPLICANT	ADDRESS OF APPLICANT

In compliance with the regulations of the Secretary of Agriculture, I inspected samples drawn by me, or by a person authorized by the Administrator, from the lot or lots of the product designated herein and, based on such samples, find the quality and condition of said lot or lots on the above date, to be as stated below:

CHOP MARK	VARIETY	STYLE	CASES		TOTAL NET WEIGHT
			SIZE	COUNT	

GRADE: ☐ Meets ☐ Fails import requirements for dates for packaging under Section 8e of the Agricultural Marketing Act of 1937, (as amended) account

REMARKS:

ADDRESS OF INSPECTOR:

_____
(SIGNATURE OF INSPECTOR)

FORM FV 494 (11-81) (Edition of 12-77 is obsolete)

Form FV-419-1

This is a special certificate form that is used to identify shipments of product that have been previously graded.

U.S. DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE

CERTIFICATE OF LOADING

PURCHASE ORDER NO.	SALES ORDER NO./PURCHASE REQUISITION NO.
SOLICITATION NO.	PURCHASE ORDER ITEM NO.

COMMODITY	DATE INSPECTED	CERTIFICATE NO.(S)	SHIPPING POINT

CONTRACTOR	CITY AND STATE
LOT, STOCK, OR BIN NO.	TYPE OF CASE

CODE MARKS SHIPPED

LABEL	MARKS ON CASE

LOADED IN CARS (TRUCKS OR TRAILERS) AS FOLLOWS:

CAR NO. (OR TRUCK/TRAILER)	NO. OF CASES	SEAL NO(S).	DATE LOADED	DESTINATION

REMARKS:

THIS IS TO CERTIFY ON THE DATE(S) SHOWN:

- ☐ The product listed herein was inspected and found to be the quality and condition shown, subject to any restrictions.
- ☐ I personally supervised the loading of the lots described above.
- ☐ I verified the loading procedures of the lot(s) described above under the Processed Products Division, Quality Assurance Program.

ADDRESS OF INSPECTION OFFICE	SIGNATURE OF INSPECTOR *(Print and Sign Name)*	DATE

LEGALITY

Inspection certificates may be used as prima facie evidence in courts of law and must be prepared so that the information shown on the document is legible and accurate.

The act under which inspection is authorized provides that certificates issued by authorized agents of the USDA shall be received in all U.S. Courts as prima facie evidence of the truth of the statements contained therein. This regulation covers official certificates issued for any agricultural product.

The term "prima facie evidence" means such evidence will be sufficient for the proof of a particular fact until contradicted by superior evidence. The value of a certificate is weakened if the quality and condition of the product is not of the quality and condition described on the certificate. It is therefore essential that inspection results be accurately reported.

The certificate has full legal standing regardless of age as long as the product is of the quality and condition described in the certificate. However, it cannot guarantee the product will not undergo adverse changes after inspection and certification. The better the storage conditions and the ability of the product to resist deterioration during storage, the longer the certificate will be useful after inspection and certification. Regardless of these conditions, some commercial buyers and government procurement agencies place a limitation on the length of time a certificate will be honored in making delivery and in determining compliance with certain contracts.

Statements on certificates must be clear and concise, and must be based on facts and not on opinions or assumptions. Expression of personal opinion is not permitted on the certificate. Any statement not based on the inspector's findings must be identified and shown on the certificate as the applicant's or packer's declaration. These declarations usually include count, weight, date of pack, etc.

Under the Perishable Agricultural Commodities Act (PACA), 7 CFR 46 (which can be found at the following internet address:http://www.gpo.gov/fdsys/browse/collectionCfr.action?collectionCode=CFR) it is unlawful for a buyer to reject fresh and certain frozen fruits and frozen vegetables shipped in interstate commerce without reasonable cause. The Act does not cover canned fruits and vegetables. Inspection certificates are often used in administering the PACA whenever it is called upon to aid in the settlement of disputes arising between seller and buyer over the quality and condition of frozen fruits and vegetables. For more information on PACA see the AIM Inspection Series General Procedures Manual, Misrepresentation by Unfair Labeling Practices.

AUTHENTICATION

Occasionally USDA receives requests to authenticate a certificate or other official document to confirm that it is genuine and factual.

A. Authenticated Document

Authentication requires a special certification document that exhibits the signature of the Secretary of Agriculture with the official seal of the USDA embossed on the document. Normally, it takes 4-5 work days for the National office to have a document authenticated.

Note: Only the Secretary of Agriculture is empowered to certify under the seal of the Department of Agriculture that a copy of a certificate or other inspection document is a true, correct, and compared copy of a document that comes under the official custody of the Secretary.

Having a Notary Public notarize the certificate or a Division employee issuing a letter to indicate that the document is factual is not in accordance with policy or Division procedure.

B. Procedure

1. The applicant should submit the original or a copy of the document(s) to be authenticated to the area field office.

2. When the request is received, the document(s) is sent directly to the National office for processing.

3. The document(s) for authentication needs to be sent via express (or overnight) mail to the attention of the Head of the Inspection and Standardization Branch. Please identify as "Document for Authentication."

4. Unless otherwise specified, after the document(s) has been processed, the National office will return the document(s) through the U.S. Postal Service to the area field office which submitted the request.

   The applicant may wish to expedite delivery of the authenticated document by requesting that the document(s) be delivered to an address other than the area office and/or the use of an express carrier.

   The authenticated document(s) can be forwarded to any address requested by the applicant. However, the cost of sending the document(s) via an express carrier shall be the responsibility of the applicant. If the applicant

requests express delivery, the applicant will need to include an express carrier account number with the request.

When such a request is made by the applicant, the area field office shall include the following information with the request to the National office:

a. Company name and address;

b. Company phone number;

c. Name of contact person (to whom the package should be sent); and

d. An express carrier account number, if express delivery is requested.

PROCEDURES FOR HANDLING ALTERED CERTIFICATES

Any notification of alleged altered certificates shall be directed to the local area field office through the normal chain of command. When it is notified that there has been an alleged alteration of a certificate, the field office should follow the guidelines below.

A. Obtain a copy of the alleged altered certificate and as much information as feasible regarding the alleged alteration. Obtain an address, telephone number, and name of a contact person from the entity that contacted your office regarding the alteration. AMS Compliance and Analysis Program has requested that employees **do not** contact the applicant listed on the certificate for any information unless authorized by the National office through the Regional office.

B. Gather all copies of the original certificates that may have been used in the alleged alteration of the certificate from your office files.

C. Notify the Regional office of the alleged alteration immediately after obtaining the information in item A above.

D. Fax a copy of all the documentation and information collected regarding the alleged alteration directly to the Head of the Inspection and Standardization Branch with a courtesy copy to the Regional office.

Once the Head of the Inspection and Standardization Branch has reviewed the alleged alteration documentation, it will be forwarded to the AMS Compliance and Analysis Program for further investigation as necessary.

ACCOUNTABILITY

A. Certificate Forms

Supplies of certificate forms shall be maintained in an orderly manner. Storage facilities shall ensure protection and safeguards.

1. When Received

A record must be maintained of all certificates received at all locations (National office, field offices, inspection points, or plants).

When certificates are sent or delivered to an inspection point, subarea office, or inspector assigned to a plant, a written statement acknowledging receipt must be obtained. Form AMS 420, Receipt for Personal Property, which can be found on the AMS Forms Catalog at the following intranet address: http://agnis/AMSFormsCatalog/Forms/AllItems.aspx, will be used to document receipt from the Officer-in-Charge to the Inspector-in-Charge. The Officer-in-Charge (OIC) is responsible for all certificates issued to their field offices. The OIC must caution each inspector to maintain control of all certificates issued to them.

2. When Typed by Applicant

In plants where typing of certificates is performed by non-USDA personnel, the Inspector-in-Charge will document temporary transfer of certificates on a Memorandum Receipt. An officer of the company will sign and date the Memorandum Receipt accepting custody of the certificates. Alternatively, the company can provide a “Power of Attorney” acceptable to USDA, authorizing another employee to sign and date the Memorandum Receipt for the company officer. Additional certificates will not be transferred to plant personnel until the previous certificates have been typed and returned. The USDA inspector will sign in the Remarks section of the Memorandum Receipt when certificates have been returned and note any void, damaged, or missing documents.

3. When Issued

A ledger must be maintained showing the dates the certificates are issued along with other pertinent information. See the AIM Inspection Series General Procedures Manual, In-Plant Inspection, when certificates are issued under an in-plant assignment.

4. Reporting damage, destruction, loss, or theft

a. Certificates that are missing or unaccounted for shall be reported by telephone to the OIC as soon as the certificate(s) are discovered missing. The OIC will report the loss or theft to the Regional Director, who will notify the National office. Section I of AD Form 112, "REPORT OF UNSERVICEABLE, LOST, STOLEN, DAMAGED OR DESTROYED PROPERTY", which can be found at the Office of the Chief Information Officer, Approved Computer Generated Forms site at the following internet address: http://www.ocio.usda.gov/forms/ocio_forms.html, shall be completed at the area office and copies sent to the Regional and National office. Copies will be maintained at the plant location where the certificate(s) was issued, the area, Regional, and National offices.

b. Certificates that are damaged, or scheduled for destruction shall be reported by telephone to the OIC as soon as the certificates are designated for destruction. The OIC will forward a memorandum to the National office requesting destruction of the certificates. Upon receipt of the memorandum, the Accountable Property Officer (APO) will make a determination. The APO will then return the memorandum with instructions for destruction, if required. Certificate numbers are to be recorded at the time of destruction on Section I of AD Form 112, "REPORT OF UNSERVICEABLE, LOST, STOLEN, DAMAGED OR DESTROYED PROPERTY," which can be found at the Office of the Chief Information Officer, Approved Computer Generated Forms site at the following internet address: http://www.ocio.usda.gov/forms/ocio_forms.html.

B. Inspection Records

Except as may be directed otherwise, documents pertaining to the inspection, such as application for inspection, letters, telegrams, certificates of sampling, scoresheets, worksheets, and specimen labels, should be attached to and filed with the appropriate certificate copy.

Form AMS 420

FORM AMS-420

U.S. DEPARTMENT OF AGRICULTURE

AGRICULTURAL MARKETING SERVICE

RECEIPT FOR PERSONAL PROPERTY

DATE:

INSTRUCTIONS: PREPARE AN ORIGINAL AND TWO COPIES. GIVE THE ORIGINAL AND ONE COPY TO THE PERSON RECEIVING THE PROPERTY, AND RETAIN ONE AS A "CONTROL" COPY PENDING RETURN OF THE SIGNED ORIGINAL. RECEIVER SHALL SIGN THE ORIGINAL, RETURN IT TO THE PREPARING OFFICIAL, AND RETAIN A COPY.

ISSUED BY:

ISSUED TO:

QUANTITY	DESCRIPTION	PROPERTY OR SERIAL NO.	VALUE

CERTIFICATION: *I ACCEPT RESPONSIBILITY FOR THE PROPER OFFICIAL USE AND CUSTODY OF THE ITEMS LISTED ABOVE.*

DATE: _____ **SIGNATURE:** _____

U.S. DEPARTMENT OF AGRICULTURE

NO.: _____

MEMORANDUM RECEIPT DATE: _____

INSTRUCTION: Prepare an original and two copies. Send the original and one copy to the person receiving the property and retain one as a "control" copy pending return of the signed original. Receiver shall sign the original, return it to the preparing official, and retain the copy.

ISSUED BY: (Name, Organization, and Location)		**ISSUED TO: (Name, Organization, and Location)**
QUANTITY	**DESCRIPTION**	**PROPERTY OR SERIAL NO. (If applicable)**

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 (7 U.S.C. 1622 (h)). I understand that I am responsible for the proper use and custody of these items.

DATE_____ SIGNATURE OF COMPANY OFFICER _____
(Print and Sign Name)

TITLE _____

REMARKS:

All Certificates listed above have been returned and will be accounted for in the official Certificate Ledger.

DATE_____ SIGNATURE OF USDA OFFICIAL_____
(Print and Sign Name)

TITLE_____

REMARKS:

FORM AD 112

This form is used to report unserviceable, lost, stolen, damaged or destroyed property.

U.S. DEPARTMENT OF AGRICULTURE

REPORT OF UNSERVICEABLE, LOST, STOLEN DAMAGED OR DESTROYED PROPERTY

PROPERTY REPORT NO. I

DATE

SECTION I - ACCOUNTABLE PROPERTY OFFICER'S REPORT

1. STATUS OF PROPERTY *(Check only one-report each one type separately)*
   - ☐ Unserviceable
   - ☐ Obsolete
   - ☐ Damaged
   - ☐ Lost or Stolen
   - ☐ Cannibalized for parts
   - ☐ Destroyed
   - ☐ Others

2. REPORTING ACTIVITY *(Show agency, unit and address)*

3. PROPERTY ITEMS *(See attachment for additional entries)*

QUANTITY (Or property no.) A	ITEM DESCRIPTION AND OTHER DETAILS, INCLUDING SERIAL NUMBERS AND ACQUISITION DATE *(Give present condition and estimated cost of repair)* B	ACQUISITION COST C	*EXPLANATION/DISPOSAL INSTRUCTIONS (If lost, stolen, or destroyed, give detail. Was this reported to proper authorities?)* D

4. NAME IN PRINT AND SIGNATURE OF CUSTODIAN	DATE	5. NAME IN PRINT AND SIGNATURE OF ACCOUNTABLE PROPERTY OFFICER	DATE

SECTION II - PROPERTY MANAGEMENT OFFICER'S REVIEW AND RECOMMENDATION

DETERMINATION FOR LOST, STOLEN, DAMAGED, OR DESTROYED PROPERTY

1. After due consideration of all known facts and circumstances in this case, it is determined that:

   ☐ a. The loss, theft, damage or destruction did not result from employee negligence and any involved employees are hereby relieved of liability.
   ☐ b. There appears to be gross negligence involved; therefore, the case returned to agency officials for appropriate action under the Debt Collection Act.
   ☐ c. There appears to be negligence involved; therefore, the case is returned to agency personnel officials for consideration of disciplinary action.

2. NAME IN PRINT AND SIGNATURE OF PROPERTY MANAGEMENT OFFICER	3. DATE

SECTION III - AUTHORIZATION FOR CANNIBALIZATION, ABANDONMENT, OR DESTRUCTION OF UNSERVICEABLE PROPERTY

1. Unserviceable property listed above is hereby authorized for cannibalization, abandonment, or destruction in accordance with FPMR 101-45.9 based on any of the following determinations as further explained in section I-3(D):

   ___ a. Property has no commercial value.
   ___ b. Health, safety, or security considerations require immediate abandonment or destruction.
   ___ c. Costs of care and handling exceed expected small lot sales proceeds.
   ___ d. Regulation or directive requires abandonment or destruction.
   ___ e. Property is uneconomical to repair/not needed by another user and may be cannibalized for parts. *(Cannibalization is a form of use and property management regulations shall apply. Remainder of property must be disposed of through usual procedures.)*

2. SIGNATURE OF PROPERTY MANAGEMENT OFFICER	3. DATE

SECTION IV - CERTIFICATION FOR COMPLETION OF CANNIBALIZATION, ABANDONMENT, OR DESTRUCTION: ***I certify that cannibalization, abandonment, or destruction action for the items authorized under Section III was completed on this date in accordance with I-3(D).***

1. SIGNATURE OF ACCOUNTABLE PROPERTY OFFICER	2. DATE
3. SIGNATURE OF WITNESS	4. DATE

SECTION V - CERTIFICATIONS OF PROPERTY AND FISCAL OFFICERS

1. SIGNATURE OF PROPERTY MANAGEMENT OFFICER *(The necessary entries have been made to adjust property records.)*	2. DATE
3. SIGNATURE OF FISCAL OFFICER *[The necessary action has been taken to adjust the accounting records and, where required by a determination made under Section II above, to effect collection from involved employee(s).]*	4. DATE

AD FORM 112 (Rev. 3/94)

This form was electronically produced by National Production Services Staff

RESPONSIBILITY

The inspector who signs the certificate is directly responsible for ensuring that the document is accurate, complete, and adequate. It is imperative that the information appearing on the score sheet or other inspector's notes is properly and accurately transferred to the inspection certificate. In cases of legal action, the inspector may be subpoenaed by the court to testify to the accuracy of the inspection certificate on which their signature appears. Therefore, utmost care and diligence must be observed in the preparation of the inspection certificate.

Nevertheless, this does not relieve other individuals in the Division of certain responsibilities with respect to the inspection certificate. For example, the person who prints or types the certificate should always check the completed certificate against the work sheet before releasing the certificate to the inspector for signature.

It must be emphasized that everyone from the person who prints or types the report, to the Officer-in-Charge and supervisors who are responsible for reviewing the work of inspectors, share in the responsibility for the accuracy and adequacy of all inspection certificates.

APPEARANCE OF THE CERTIFICATE

The certificate is an official government document, often used in business transactions, frequently involving thousands of dollars; therefore it must have an appearance commensurate with its importance. The information on the certificate should be properly spaced, centered and confined within the margins of the certificate form. The information contained in the "Body," "Grade Statement" and "Remarks" portions of the certificate should be in block form. It is much better to show information on the reverse side of the certificate than it is to crowd too much on the face of the certificate.

PREPARATION

Extreme care should be taken to ensure that the information taken from sampling documents, score sheets or other work sheets is accurately transferred to the certificate form. The inspector who signs the certificate is responsible for verifying that the information on the certificate conforms to the data on the score sheet and other supporting documents.

The certificate must be voided when an error is made in spelling or content.

Supervisors will periodically review certificate preparation to assure that certificates are prepared correctly.

Billing for certification will be in accordance with instructions in the AIM Inspection Series General Procedures Manual, Fee Computation.

ERRORS

A. Void Certificate

When the certificate is voided, mark the original "**VOID**." Enter it in the certificate ledger records and identify it as being voided. Retain the original and destroy all copies.

B. Corrected Certificate

If there is an error in the certificate and distribution has been made, issue a "**CORRECTED CERTIFICATE**" to supersede the one issued in error. NEVER PERMIT THE APPLICANT TO MAKE ANY CORRECTIONS. Immediately issue a "**CORRECTED CERTIFICATE**" and recall all copies, if they are available. Mark the original "**SUPERSEDED BY CERTIFICATE NO. _____**" and file. Destroy all recovered copies.

In preparing the new certificate, type the words "**CORRECTED CERTIFICATE**" in the upper right hand corner of the form. Under "**REMARKS**" type the following statement in caps:

"THIS CERTIFICATE SUPERSEDES CERTIFICATE NO. _____".

When a corrected certificate is issued, attach a cover letter to the certificate stating that the first certificate has been superseded and should be returned.

DATING CERTIFICATES

Division policy is to date inspection certificates with the date that the U.S. grade and/or condition of product is determined. If more than one day is required to complete the examination, including any analysis required for grade determination, the date on the certificate or other inspection report is the last day that the grade was determined. Some supporting documentation may have later dates than shown on the certificate; such as the condition of container work sheet if this inspection is performed after grading. The date of the inspection certificate is not the date the certificate is typed, unless both are completed on the same date. (Exceptions are the Form FV-66 and Form FV-67 in which the "Date of Report" is the date upon which the certificate is prepared.)

A. Updating Certificates

The applicant will sometimes request that certification be postponed until a later date. This often happens under in-plant inspection when the packer does not request a certificate at time of pack, but needs one at some later date. Example: the applicant has a large unlabeled lot inspected, and at a later date requests a certificate to cover the lot when it is prepared for shipment.

1. No Additional Sample Units Examined

The applicant needs a certificate on a designated lot that may not be available for further sampling. The request date may be three or four months after the product was graded. The inspector reviews the inspection documentation and prepares a certificate, but the certificate must show the last date on which the grade or product condition was determined. **The certificate cannot be updated solely on a review of inspection records.**

2. Additional Sample Units Examined

The applicant needs or desires an up-to-date certificate and the lot is substantially intact and available for further inspection. The inspector examines additional sample units from the lot. The extent of this additional inspection may range from a limited "verification" type examination to a complete inspection of the lot. The inspector must treat each of the situations individually; considering such things as condition of container, length of storage, storage conditions, the product, and the results of the original inspection. When a lot is initially graded under an attribute standard and a standard sample unit size is referenced, the lot may be updated using single sample units. The inspector must use the following guide for the minimum number of sample units to draw and examine:

a. When a time lapse in excess of two days and up to two weeks, has occurred between the grading and the request for certification, open a minimum of two primary containers and evaluate the product in order to bring the certificate up-to-date.

b. When a time lapse in excess of **2 weeks** and up to **12 months** (for canned, dried, and dehydrated products), and up to **6 months** (for frozen products) has occurred between the grading and the request for certification, open at least 1/3 of the rate specified in the single sampling plan and bring the certificate up-to-date. Standard sample unit size sampling tables may be used if inspection is based on those criteria.

c. When a time lapse of more than 12 months for canned, dried, and dehydrated products, or a time lapse of more than 6 months for frozen products has occurred, a complete inspection <u>must</u> be made.

B. Special Situations

1. If the lot has moved to another office area and the lot identity cannot be established, a full set of samples must be drawn and a complete inspection made. Inspectors performing inspections at other than the original in-plant or lot location shall obtain the original inspection results and take these into account. If the lot identity is established, proceed with the applicable sampling rate based on the time since last grading.

   Follow this general procedure for situations where an up-to-date inspection for quality has been completed, but other inspections such as condition of container, case stamping, and checkloading are completed at a later date. The certificate will reflect the type of packing, label, location, condition of container, and case stamping, actually observed or performed by the inspector. In the "Remarks" section of the certificate, indicate "Inspection of assembled lot completed (date)." This procedure is used after lot identity has been confirmed.

   When updating certificates, it is assumed that the up-to-date inspection verifies the original findings. If it does not, a complete quality inspection should be made. Mold counts, fly eggs, net weights, syrups, fill weights, refractive indexes, and counts may be used from previous inspections, and the new quality date incorporated on the updated certificate.

   On examination of the new set of sample units, if the quality or condition (or both) has changed, a decision must be made as to whether an error was made during the original inspection, or whether the product or container (or both) have actually deteriorated. In such instances, refer to the AIM Inspection Series General Procedures Manual.

2. Re-Inspection

   If the product has been inspected before and can be identified, contact the original inspection office. Obtain pertinent information regarding the lot such as grade, condition, lot size, any deviations, etc.

   a. If the re-inspection results agree with the original results, proceed with certification making no reference to the original certificate.

   b. If the re-inspection results do not agree with the original results and it is apparent that changes in quality are the results of condition factors, proceed with certification using the word NOW preceding the grade statement.

   c. If the re-inspection results do not agree with the original results and it is apparent that changes are not the results of condition

factors, an appeal inspection is in order. However before issuing an appeal certificate, do the following:

(1) Increase sample size, particularly when the first sampling is less than 13.

(2) Before certification, contact your Regional or National offices for any further advice or instruction regarding disposition of the inspection.

(3) If possible, draw supplemental sample units for possible review by the Regional or National offices.

C. Appeal Inspection

In addition to reporting the usual information that goes on an inspection certificate, the appeal inspection certificate should include the following:

1. Type APPEAL INSPECTION in caps in the upper right hand corner of the certificate.

2. The last sentence under "Remarks" should read:

"This certificate covers an appeal inspection of the above-mentioned lot which was previously inspected and reported on USDA Certificate No. _____ dated _____, which lot is sustained (or reversed, as the case may be) as to grade."

If only a portion of the lot is reversed, the statement would read as follows:

"This certificate covers an appeal inspection of the above-mentioned lot which was previously inspected and reported on USDA Certificate No._____ dated _____, portions of such lot are reversed as to grade."

In this latter instance, the Grade statement would indicate which code(s) are of lower grade.

Note: If the results of the inspector's examination of the sample indicate that an appeal certificate should be issued reversing the original certificate, details of the results must be submitted to the Regional office, which will confer with the National office before results are reported or a certificate issued. **An appeal certificate reversing the original inspection may be issued only after receiving authority from the National office**. For further information on Appeal inspections see the Regulations, the AIM Inspection Series General Procedures Manual, or contact your supervisor.

The following examples illustrate appeal and re-inspection certificates.

The following example represents a re-inspection of a lot of frozen asparagus for which an appeal was requested. The inspection was handled as a re-inspection and not an appeal because the shattered condition of the units indicates possible mishandling after the original certificate was issued. The word "Now" precedes the grade statement, indicating the lot may have been satisfactory at time of original certification.

PRINCIPAL LABEL MARKS "Top Quality Frozen asparagus Spears Net weight 12 ounces"
Net Weights: Meet declared label weight Style: Spears Length: Approximately 5 ¼ inches GRADE: Now SUBSTANDARD, account "defects" only (shattered units).

The following example represents an appeal inspection in which 2 codes are found of lower quality than the original certificate. The entire lot is reversed, although the applicant could separate the offending marks and salvage the remainder as Grade B.

	APPEAL INSPECTION Z - 000000
	DATE January 3, 2011
APPLICANT	ADDRESS
RECEIVER OR BUYER	ADDRESS
SOURCE OF SAMPLES	PRODUCT INSPECTED
CODE MARKS ON CONTAINERS Stamped on cartons: WKJOB8C, WK80C1, WKJ09D, WKJ10A0, WKJ12B, WJ13BJ…	
PRINCIPAL LABEL MARKS "Golden Sunrise Sweet Corn Packed by Sunshine Frozen Foods Nampa, Idaho, Net Weight – 10 ounces"	

Net Weights: Meet declared label weight
Color: Yellow (Golden)
Style: Whole Kernel

GRADE:
LOT AS A WHOLE: SUBSTANDARD

CODES: WKJO8C, WK08C1, WKJA - SUBSTANDARD, ACCOUNT "DEFECTS" (DISCOLORED KERNELS).

All other codes: U.S. Grade B or U.S. Extra Standard.
Average Score 87 points.

REMARKS:
This certificate covers 600 cases, 24 – 10 ounce cartons each (9,000 pounds – warehouse count and weight). Product packed in waxed and paperboard cartons, with insert label and plain overwrap, clean and in good condition. Lot located in Freezer Storage, Buy-Right Frozen Foods, Washington, DC and designated as Lot No. 12. This certificate covers an appeal inspection of a lot previously inspected and reported on USDA Certificate No. Z-111111 dated November 17, 2010, which lot is reversed as to grade.

The following example represents a typical appeal inspection for a lot on which the applicant had a complaint about color. The original certificate is sustained as to grade.

	APPEAL INSPECTION Z - 000000
	DATE January 3, 2011
APPLICANT	ADDRESS
RECEIVER OR BUYER	ADDRESS
SOURCE OF SAMPLES	PRODUCT INSPECTED
CODE MARKS ON CONTAINERS Stamped on Side Seams: STR090, STR1090, STR2090, STR3190, STR49090…	
PRINCIPAL LABEL MARKS Stamped on Lids: "Frozen S-1. Strawberries With Sugar 4 + 1 30 Lbs. Net."	

Style: Sliced

Fruit – Sugar Ratio: 4 plus 1

GRADE:
U.S. GRADE B or U.S. CHOICE
Average Score 85 points.

REMARKS:
This certificate covers 1,500 cases, 30 pound cans (45,000 pounds – warehouse count and weight). Product packed in full enameled cans with friction-type lids, in good condition. Lot located in Room 501, Sharp Freeze Cold Storage, 4902 West 44th Street, New York, New York and identified as Warehouse Lot No. 324. This certificate covers an appeal inspection of a lot previously inspected and reported on USDA Certificate No. Z-222222 dated November 17, 2010, which lot is sustained as to grade.

The following example represents a situation in which a portion of the original certificate is reversed as to grade**.** The original lot was 1008 cases. The 520 case lot that was appealed was identified as representing practically all of the 3 code marks in question, and the appeal inspection reverses only these 3 code marks. This is an unusual situation and does not generally occur in making appeals.

	APPEAL INSPECTION Z - 000000
	DATE January 3, 2011
APPLICANT	ADDRESS
RECEIVER OR BUYER	ADDRESS
SOURCE OF SAMPLES	PRODUCT INSPECTED
CODE MARKS ON CONTAINERS CHRY CHRY CHRY 1024 1035 1037…	
PRINCIPAL LABEL MARKS "Minute Brand Canned Tart Pitted Cherries in Water Net Weight 16 ounces, Distributed by Quick Kook Foods, Des Moines, Iowa"	

Net Weights: 16.3 to 16.5 ounces

Drained Weights: 14.9 to 15.4 ounces

Packing Medium: Water Pack

GRADE:
U.S. GRADE C or U.S. STANDARD, account "defects" only (serious blemishes). Average Score 74 points.

REMARKS:
This certificate covers 520 cases, 24 No. 303 cans each (warehouse count). Product packed in enamel lined cans, clean and in good condition. Lot located in Stevens transfer Warehouse, 923 West Canal Street, Chicago, Illinois and identified as Warehouse Lot No. 32. This certificate covers an appeal inspection of a portion of a lot previously inspected and reported on USDA Certificate No. Z-333333 dated November 17, 2010, which portion of such lot is reversed as to grade.

POWER OF ATTORNEY

It is illegal for a person to sign another person's name to a certificate unless they have been given Power of Attorney for that purpose. When the inspector who performed the inspection is not available to sign certificates, a "Power of Attorney" should be executed authorizing another inspector, as designated by the supervisor, to sign certificates covering the inspections. The person to whom "Power of Attorney" for signatures on certificates has been given should check the facts on the certificates based on notes and score sheets prior to signing the certificate. The person signing for the inspector should place only their own signature, preceded by the word "By," just below the typed name of the inspector shown on the certificate.

Example:

ADDRESS OF INSPECTION OFFICE Hunt Valley Professional Bldg. 9 Schilling Road Hunt Valley, Maryland 21031-1106 (410) 527-0400	SIGNATURE OF INSPECTOR Lisa Smith By John Doe

The Power of Attorney should be typed on current USDA letterhead paper. The body of the letter should contain the following:

"I, THE UNDERSIGNED, HEREBY AUTHORIZE ANYONE IN THE ABOVE LIST TO SIGN HIS OR HER NAME IN PLACE OF MY SIGNATURE TO INSPECTION CERTIFICATES PREPARED IN ACCORDANCE WITH THE FACTS SET FORTH IN THE NOTES PREPARED BY ME OF OFFICIAL INSPECTION WHICH I HAVE MADE, AND TO SIGN HIS OR HER NAME IN PLACE OF MY SIGNATURE TO ISSUE SUCH CERTIFICATES AS THE OFFICIAL CERTIFICATES OF SUCH INSPECTION."

Prepare the original and one copy, unless otherwise directed.

The signed original, with the name printed adjacent to the signature, is retained at the area field office with copies given to the person who authorized the Power of Attorney and to the person(s) listed on the document. It is not necessary that a Power of Attorney form be notarized or witnessed.

Administrative staff **shall not** be given Power of Attorney to sign an inspector's name to certificates.

The Power of Attorney may be issued to more than one inspector and signed by one designated inspector (see example on the following page). The Power of Attorney should not be used when the inspector is available to prepare, review, and sign the certificate(s).

August 13, 2011

POWER OF ATTORNEY

SUSAN DOE
MARY JONES
WILLIAM ADAMS

I, THE UNDERSIGNED, HEREBY AUTHORIZE ANYONE IN THE ABOVE LIST TO SIGN HIS OR HER NAME IN PLACE OF MY SIGNATURE TO INSPECTION CERTIFICATES PREPARED IN ACCORDANCE WITH THE FACTS SET FORTH IN THE NOTES PREPARED BY ME OF OFFICIAL INSPECTION WHICH I HAVE MADE, AND TO SIGN HIS OR HER NAME IN PLACE OF MY SIGNATURE TO ISSUE SUCH CERTIFICATES AS THE OFFICIAL CERTIFICATES OF SUCH INSPECTION.

John Smith

SIGNATURE John Smith

DISTRIBUTION OF CERTIFICATES

Certificates may be faxed for immediate information, but faxed copies should not be considered a substitute for the actual document. Hard copies should be distributed the same day the document was faxed.

Only the original certificate (manually signed with **BLUE INK**) will be sent to the applicant. Photocopies of the original certificate will be prepared for filing in the area field office.

> **NOTE**: Some programs (such as the inspections for the 8e Marketing Order) may contain additional requirements for distribution.

The single cut sheet certificates have the word "ORIGINAL" printed in non-reproducing blue ink on the bottom of the forms, preventing "ORIGINAL" from appearing on any photocopied certificates. The original single sheet certificates must be signed in **BLUE INK**, so that the signature appears in black on photocopies as further confirmation that the photocopy is not an original.

CONFIDENTIALITY OF GRADING AND INSPECTION DOCUMENTS

Unless permission is granted, do not release inspection records or any information regarding an inspection to anyone other than the applicant. If there is doubt as to the requester's right to a copy of the certificate, contact your supervisor before releasing a copy of a certificate or any grading/inspection records.

ALTERNATE INSTRUCTIONS FOR CERTIFICATION OF STATE PURCHASES

The majority of states that have inspection for processed fruits and vegetables have specific instructions for products that do not meet their requirements. These instructions are to be followed closely. When specific instructions for certification are not available, and the product fails to meet the state specifications, the following applies:

A. Issue a certificate in the name of the applicant as a commercial certificate,

B. Make no reference to contract numbers or reference numbers,

C. Under “Receiver or Buyer” omit any reference to the state, and

D. Make no reference to state specifications.

CERTIFYING USED CONTAINERS

Some frozen food processors may refill used 30-pound metal and/or plastic containers with friction-type lids. Obtain a letter of conformance from the processor stating that the containers were not previously used for non food products. Reused containers must be clean at time of refilling. Products filled into unsanitary containers are classed as **Grade Not Certified**.

A. Reused containers for Government Purchases

Unless specified in the contract or solicitation, reused containers are not acceptable for government purchases (state, Federal, and Military); do not certify without a written waiver.

B. Reused containers for commercial use

1. Certify reused clean containers with clean new food grade liners as follows:

   a. Under the Grade statement indicate: See “Remarks” below for condition of container.

   b. In Remarks indicate: The product is packed in USED plastic containers with clean new liners.

2. Certify reused clean containers without clean new food grade liners as follows:

   a. Under the Grade statement indicate: See “Remarks” below for condition of container.

   b. In Remarks indicate: The product is packed in USED plastic containers WITHOUT clean new liners.

C. Problem of accurately describing containers

Some of these containers have been used several times and may appear to be old, abused, or otherwise damaged. They may bear an assortment of code marks and label statements.

Below are examples of appropriate statements to serve as a guide in certifying used containers.

CODE MARKS ON CONTAINERS

Containers stamped: _____ (Numerous other markings appear on containers, see "Remarks" below). Applicant states: _____is the applicable code.

PRINCIPAL LABEL MARKS

Printed on pressure sensitive label: _____ (Other markings and label statements appear on containers, see "Remarks" below).
Applicant states: _____is the applicable label. "

GRADE
See "Remarks" below for condition of container.

REMARKS:
This certificate covers_____/30 pound containers (_____ pounds, packer's count and weight). Product packed in USED plastic containers with clean new liners, and with USED friction-type lids. Some containers and lids show signs of heavy wear from previous use. Various label and code markings appear on the primary containers.

CERTIFICATION OF TEMPERATURE AND CONDITION ON FROZEN PRODUCT

Follow the general guidelines and Division policy for certification, keeping in mind that the certificate may be restricted to:

- Temperature only,
- Condition of product, Containers and Temperature, or
- Condition (product and containers) Temperature and Grade determination.

If only temperature, or condition of product, or containers and temperature are used, the certificate should clearly state the fact that it is restricted to certain factors or condition at the request of the applicant. The information is recorded in the body of the certificate. There will be no statement of grade. Ordinarily a formal certificate should be issued, although a letter report is satisfactory if the information is adequately detailed.

A. Special Certification Statements

1. Label statements - when several small lots are certified, the "Principal Label Marks" may be shown in a manner similar to the following:

PRINCIPAL LABEL MARKS
Various labels, Topco Spinach, Zero Kist Asparagus, Food Club French Potatoes and Peas.

2. Body of the Certificate - report observations and facts that are abnormal or which deviate from what is customarily expected for a product that has been prepared, frozen and stored under good commercial practice. Where possible separate sample units according to the degree affected and report accordingly.

   The following will provide guidelines for some of the unusual characteristics that are commonly encountered in frozen products.

a. Dehydration - Report according to the following definitions:

(1) "Slight" - dehydration that is no more than slightly noticeable, has a slight whitish, mottled appearance, and may no more than slightly affect the overall color appearance. It would be very unlikely if slight dehydration would affect the thawed product.

(2) "Moderate" - dehydration that is readily noticeable, has a definite whitish, mottled appearance, and materially affects the overall color appearance. Dehydration of this degree might be detected in the thawed product.

(3) "Severe" - dehydration that is very noticeable, has a definite white cast and dried appearance, and seriously affects the overall color appearance of the product. Dehydration of this degree would very likely show up in the thawed product and might even carry over to the prepared cooked product.

b. "Frost and Snow" - Report when extensive.

(1) "Extensive" - frost or snow is defined as a layer on most of the top perimeter units in a layer 3 mm (1/8 inch) or more in thickness.

c. "Layer of Ice" - Report only when in excess of 2 mm thick.

Example: "Most sample units have 2 to 4 mm thick of ice on the bottom; or 6 sample units contain an approximate 7 mm thick layer of ice in one corner."

d. Free Flowing or Solid Mass

Report whether the product is free flowing in the package or a solid frozen mass, if appropriate, but do not imply it is evidence of thawing.

e. Temperature

Take temperature readings at various levels within the lot. Report the range of temperatures taken EXCEPT when there are extreme differences, then report the extremes separately.

Example: Temperature only

Product Temperature:	Top layer of cases at ends of trailer 0 to 12 degrees F.
	Top layer of cases in doorway of trailer 15 to 16 degrees F.
	Middle layer of cases 5 to 6 degrees F.
	Bottom layer of cases 8 to 9 degrees F.
GRADE:	Sampling and Certification restricted to temperature only at request of applicant.

Example: Product condition only

Product Temperature:	Minus 1 to minus 3 degrees F.
Condition of Product:	All samples frozen and in good condition.
Flavor and Odor:	Normal
Color and Appearance:	Normal
Condition of Containers:	Meets applicable U.S. Standards for Condition of Food Containers

Inspection and Certification restricted to condition only at request of applicant.

Example: Product condition only

Product Temperature:	Minus 3 degrees F.
Condition of Product:	All sample units show extensive frost. All product in a solid state with 2 to 4 mm ice on the bottom of most sample units.
Flavor and Odor:	Normal
Color and Appearance:	Most sample units show slight to moderate dehydration which disappears upon thawing.
Condition of Containers:	Meets applicable U.S. Standards for Condition of Food Containers

Inspection and Certification restricted to condition only at request of applicant.

Example: Product condition and grade

Product Temperature:	0 to 3 degrees F.
Condition of Product:	Approximately 65 percent of the sample units show moderate to severe dehydration. All sample units show extensive frost on top of the product.
Condition of Container:	Meets applicable U.S. Standards for Condition of Food Containers.
GRADE:	Substandard (account color and character) (See condition of product.)

3. Grade Statement

a. Non-restricted Certification - Certify the grade or quality of the product in the usual manner. If the product is "out of condition" or adversely affected by condition factors, follow the grade with a statement "See Condition of Product _____" (above or below).

When grade determination is requested or required, use the following guidelines in evaluating the product for scorable dehydration.

(1) Slight - individual units within a sample unit are not scorable.

(2) Moderate - individual units within a sample unit are considered "blemished" units or "major" defectives.

(3) Severe - individual units within a sample unit are considered "seriously blemished" units or "severe" defects.

Allowance permitted is by count or weight depending on the standard being used to grade the product.

b. When using <u>variables/score point</u> U.S. Standards, allow the following levels by grade:

(1) U.S. Grade A - 2 percent of "blemished" units, no seriously blemished units.

(2) U.S. Grade B - 5 percent of "blemished" units, including not more than 1 percent of "seriously blemished" units.

(3) U.S. Grade C - 10 percent of "blemished" units, including not more than 3 percent of "seriously blemished" units.

c. When using an attribute standard, the units affected by dehydration are classified as follows:

(1) "Major" for moderate dehydration.

(2) "Severe" for severe dehydration.

These units are included with other "blemished" units for determining acceptance of a specific quality level for number of classified defectives.

d. Restricted Certification – Identify the restriction(s) as in the following examples:

(1) Inspection and certification restricted to condition of containers and product.

(2) Inspection and certification restricted to product temperature only.

4. Remarks

Include the usual information regarding lot identity, lot size, location, etc.

If information on condition is of a limited amount, it may be included under Remarks. If the information is extensive it should be reported in the "Body" of the certificate.

5. Do Not Report

a. Circumstantial evidence indicating prior abuse of the product.

b. Speculation as to the effect of previous or present abuse of the product on its subsequent shelf life.

c. Unless a large sample is taken, projection of the percentage of defective primary or secondary containers in a lot. Ordinarily report only the number of defective containers in the sample examined.

d. The Quality Grade of the product unless specifically requested and when the product is "substantially in the ice crystal state."

CERTIFICATION OF FRUITS AND VEGETABLES USING UNFROZEN SAMPLE UNITS DRAWN DURING PRODUCTION

When frozen verification sample units will not be examined

A. Under "Product Inspected" show the following:

"(Name of fruit or vegetable) PREPARED FOR FREEZING"

Examples: "STRAWBERRIES PREPARED FOR FREEZING"

or

"PEAS PREPARED FOR FREEZING"

B. Under "Grade," when the product inspected is covered by a U.S. Standards for Grades show the following:

"NO APPLICABLE U.S. STANDARDS OF GRADES FOR THIS PRODUCT. Unfrozen sample units drawn during production indicate product is (Grade 1/) based on applicable factors outlined in the U.S. Standards for Grades of Frozen 2/."

(Do not capitalize any other words in above statement).

(Do not show "Average Score" on certificate).

C. When the product inspected is **not covered by a U.S. Standard for Grades**, assign a descriptive term for the quality factors evaluated. Base the descriptive term on the quality level shown for the standardized product that is similar.

The AIM Inspection Series, General Procedures Manual, Recording Inspection Results (NAG) Products, contains guidelines for assigning descriptive terms to depict a quality level for a non-standardized product.

1/ Show grade indicated by line checks, i.e. Grade A.

2/ Show name of fruit or vegetable, i.e. Strawberries or Peas.

CERTIFICATE HEADING

A. Location

The **Heading** is that portion of the inspection certificate beginning with the title of the certificate continuing through "Principal Label Marks".

B. Certificate Number

The "certificate number" is a series of alpha and/or numeric characters which appears in the upper right or left hand corner of the certificate. Some certificate numbers are pre-printed on the forms. On other forms, an appropriate number shall be entered at the time of preparation.

C. Reference Data

Other numbers, such as contract numbers, purchase order numbers, reference numbers or item numbers, sometimes appear on the certificate. These numbers serve to properly identify the product with the inspection certificate. Unless indicated by specific instructions, these numbers should appear in the upper right hand corner above the certificate number. If there is insufficient space in the upper right hand corner, these numbers should appear in the upper left hand corner, or in the Remarks section.

Contract No. 1234567 Z – 000000
DATE January 3, 2011

When appropriate, the words "APPEAL INSPECTION" or "CORRECTED CERTIFICATE" should appear in "UPPER CASE LETTERS" in the upper right hand corner above the certificate number.

APPEAL INSPECTION Z – 000000
DATE January 3, 2011

D. Date of Certificate

The date of the certificate shall be entered using the form of Month Day Year (Example: February 1, 2011). **Do not abbreviate the date.**

The date shown on certificate forms FV-146, FV-147, and FV-149 is the latest date on which sample units were graded and/or condition of product was evaluated.

The date shown on certificate forms FV-66 and FV-67 is the date the report is typed. There is an additional space to insert the latest date each item was examined.

E. Applicant

The "applicant" is the financially interested party, company, or agency who requests the inspection; or any authorized agent acting on their behalf. They must reach an agreement concerning who will be shown as applicant, and who will pay for the inspection. The inspection of merchandise offered for delivery to, or intended for purchase by a Government agency, is often paid for by the vendor or contractor. If the purchasing agency requests that it be shown as applicant even though the vendor assumes the cost of inspection, this request should be honored.

Show applicant's name in the exact form that is used by the applicant. For example, if the applicant's name is "Smith Brothers and Company", do not show it as "Smith Bros. and Co."

F. Receiver or Buyer

Enter the name of the receiver and/or buyer in this space when requested by the applicant. When the applicant specifies that no receiver and/or buyer be shown on the certificate, enter dashes in this space.

G. Address

Show the mailing address as indicated by the applicant. Spell out the name of the city or town and include the zip code. The name of the state shall be abbreviated in its standardized form. When the applicant specifies that no receiver and/or buyer be shown on the certificate, enter dashes in this space.

H. Source of samples

This space will indicate "Officially Drawn" when samples are drawn by a USDA inspector or a licensed sampler. If the samples are drawn by the Applicant, enter "Samples Submitted by the Applicant.

I. Product inspected

Show the name of the product in CAPITAL LETTERS exactly as it appears in the title of the applicable United States Standards of Grades, except as specified below.

1. Standardized Products

When the United States standard or specification covers more than one product description, varietal type, or if the name of the product stated in the title of the U.S. standard or specification does not adequately define the product, show the name of the product graded in accordance with the following:

REPORT AS:	**DO NOT REPORT AS TITLE OF THE STANDARD:**
CANNED GREEN BEANS	CANNED GREEN AND CANNED WAX BEANS
FROZEN BLACKBERRIES	FROZEN BERRIES
STRAWBERRY PRESERVES	FRUIT PRESERVES (JAMS)
FROZEN COLLARDS	FROZEN LEAFY GREENS
TOMATO JUICE FROM CONCENTRATE	TOMATO JUICE
CANNED KIDNEY BEANS	CANNED DRIED BEANS 1/
FROZEN CONCENTRATED ORANGE JUICE	ORANGE JUICE
CANNED STEWED TOMATOES	CANNED TOMATOES

1/ Except for the following products which may be produced from fresh or dry product. When packed from fresh succulent product, lima beans, black-eye, and field peas, label as: Canned Lima Beans, Canned Black-Eye Peas, and Canned Field Peas. When packed from rehydrated dried lima beans, black-eye peas, and field peas, label as: Canned Dried Lima Beans, Canned Dried Black-Eye Peas, or Canned Dried Field Peas.

REPORT AS:	**DO NOT REPORT AS TITLE OF THE STANDARD:**
CANNED DRIED LIMA BEANS	CANNED DRIED BEANS
CANNED DRIED BLACK-EYE PEAS	CANNED DRIED BEANS
CANNED DRIED FIELD PEAS	CANNED DRIED BEANS

2. Non-standardized Products

   a. When a product is evaluated to a specification, show the name of the product indicated by the specification.

   b. When the product is not evaluated to a specification, show the name shown on the label, or the name most commonly used for the product.

3. Dried Prunes

   The California Prune Board (CPB) petitioned FDA to allow the use of "dried plums" as an alternative name to prunes for labeling purposes.

   This FDA revision only applies to the ready-to-eat version of prunes and not for other foods (i.e. canned prunes) that comply with a standard of identity in 21 CFR 145.190, 146.187, and 150.110, which may be found at the following internet address: http://www.gpo.gov/fdsys/browse/collectionCfr.action?collectionCode=CFR.

CODE MARKS ON CONTAINERS

Code marks shall be embossed, stenciled, printed, stamped, or otherwise mechanically applied to the container. Hand written codes are not permitted, unless a tote card or drum tag is used to identify the lot.

A. Primary Containers

1. Metal

Remove the labels from labeled merchandise to determine if there is any coding on the sides of the container under the label. Side marks, or ring marks, on sides of metal containers are an important part of many coding systems and shall be reported in conjunction with the code mark on the processor's end of the container. The color of the ring marks with reference to placement on the container may also be significant.

2. Nonmetal

Frozen food cartons and other packaged products sometimes have the identification mark impressed in the cardboard or perforated in the label or overwrap. Plastic or composite containers may have code marks on the side, lid, or any other area of the container. Some containers may be coded using an adhesive label placed on the container. Examine the containers closely so that obscure or inconspicuous code marks are not overlooked.

3. Bulk Containers

Tote bins or other bulk containers may have code marks included as part of the case markings. These code marks may be placed on the container by a variety of methods, including but not limited to stenciling, printing, stamping, labels, or tags.

Note: Bulk containers are often reused. Reused containers may display code marks from previous use. Only the code marks indicated by the applicant or packer to identify the lot need to be recorded.

B. Secondary Containers

When codes appear on cases but not on individual containers, case codes or marks which serve as identification (such as warehouse lot number) shall be recorded.

Example:

CODE MARKS ON CONTAINERS
Individual serving containers uncoded. Cases stamped X12B2; Z12B3; and X12B5...

RECORDING CODE MARKS FROM CONTAINERS

Unless indicated otherwise, code marks shall be recorded completely and exactly as they appear on the primary container or shipping case. If the color of the ink used is a significant part of the code marks, the color of the ink shall be recorded.

A semicolon shall be used to separate code marks when multiple codes are listed. Three periods shall be used to indicate the end of the code mark statement.

Example:

CODE MARKS ON CONTAINERS
X12B5; X12C5; X12C7; and X12A8...

All marks and spaces have a significant meaning in the code, and should be accurately recorded.

Example:

CODE MARKS ON CONTAINERS
BEANS 1 97...

is not the same as

CODE MARKS ON CONTAINERS
BEANS 197 ...

A. Inverted Number or Odd Symbol

Occasionally, a code mark cannot be accurately duplicated on the certificate, such as an inverted number or an odd symbol. In such instances, show a description of the symbol in parentheses on the certificate.

Example:

CODE MARKS ON CONTAINERS
X B 1 42 G (An inverted A appears after the letter G)...

B. Illegible Code Marks

If the code is illegible, stamp the lot with the "Officially Sampled" stamp. Show code mark as illegible, and indicate the date of the stamp.

Example:

CODE MARKS ON CONTAINERS
Code Marks Illegible. Cases stamped with officially sampled stamp dated May 3, 2011...

C. Partially Illegible Code Marks

If the code is partially illegible, show an asterisk to represent the character(s) of the code mark that is partially illegible.

Example:

CODE MARKS ON CONTAINERS
* Code partially illegible: X*102; XY20*; and *Y*01...

D. Same Code

If all containers bear the same code mark, show the code mark only once.

Example:

CODE MARKS ON CONTAINERS
GBEAN AB 02...

E. Various Codes

If code marks are all different, each must be shown.

Example:

CODE MARKS ON CONTAINERS
KB203; KA206; KC304; and KD402...

or

CODE MARKS ON CONTAINERS		
A10B2	A 051	A02 3
98 76;	98 75; and	9 603...

F. Similar Code Marks

A series of code marks need not be individually repeated in full on the certificate when they are repetitive or are in consecutive order.

1. Same top line with a different bottom line

A series of multiple line codes can be reported by identifying the repetitive portion, then listing the non-repetitive portions, provided that all lines of code begin and end with a printable character. If a space appears at the beginning or end of a line of a code, it will be necessary to show the complete codes.

A series of double line code marks that have the same top line may be shown as follows:

Example:

CODE MARKS ON CONTAINERS
TOMAT over the following: A1 45; A1 49; B2 34; B4 56; and B5 45...

A series of double line code marks that have the same top line but have a space at the beginning or end of the second line code must be shown in full in order to show the spaces in relation to the top line.

Example:

CODE MARKS ON CONTAINERS
TOMAT TOMAT TOMAT 145 ; 146 ; and 148 ...

2. Consecutive Codes

Code marks that are in a series with consecutive numbers or letters may be shown as follows:

Example:

CODE MARKS ON CONTAINERS
4K6B1 thru 4K6B5...

When the actual time is incorporated as part of the code (often seen when coded by ink jet), record the code marks as a series of codes by showing the earliest and the latest of the time designations.

Example: When hours, minutes, and seconds are all necessary for lot identification:

CODE MARKS ON CONTAINERS
GLOXE0810:11 thru GLOXE1123:19...

Example: When only hours and minutes are necessary for lot identification:

CODE MARKS ON CONTAINERS
GLOXE1300 thru GLOXE1729...

Example: When only hours are necessary for lot identification:

CODE MARKS ON CONTAINERS
GLOXE6AM thru GLOXE11AM...

3. Groups of Series

Code marks that are grouped in a series with consecutive numbers or letters may be shown as follows:

Example:

CODE MARKS ON CONTAINERS
4K6B1 4K6B5 DA336 DA336 R AHA thru R AHA; and A FFT thru G FFT...

4. Non Consecutive Similar Codes

Code marks that are similar except for one number or letter that differs in the last position can be shown as follows:

Example:

CODE MARKS ON CONTAINERS
XCA2D AK501; 3; 5; 7; and 9...

G. Numerous Code Marks (Additional codes not examined)

In instances in which numerous code marks are present and it is not possible to draw a container from each one, record all codes on the sampling certificate including those observed but not officially drawn. Warehouse records may show additional code marks that were not observed or officially drawn. Report code marks in a manner similar to the following:

Example:

CODE MARKS ON CONTAINERS
Ink stamp on cartons; Following codes examined: X124G; X125G; X12G5; X1G25; X135G; X175G; X185G; X205G; X215G; 1X634; 2X456; 3X422; and 3X682... Following codes observed but not examined: X195G; 163S4; and 245X6... Warehouse records indicate the following additional codes in lot: X12G4; XG125; GX135; X195G; 163S4; 245X6; and 3682X...

H. Insufficient space on the face of certificate

If the space for recording the code marks on the face of the certificate is not adequate, record additional marks (or all marks) on the reverse side of the certificate. Include the signature of the inspector. To prevent possible illegal addition of other marks, place them between two rows of X's or periods as follows:

Example:

XXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXX

REVERSE SIDE OF CERTIFICATE NO.__________________

CODE MARKS ON CONTAINERS:

4K6B1 4K7B2 4K7B3 4K7A1
RA HA; RA HA; R AHB; and R AHB...

Containers ring marked “BBB” in second position and “222” in fourth position with red ink.
Signature of Inspector. Elaine Q. Doe ______________________________________

XXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXX

When recording code marks on the reverse side of the certificate identify in the code marks section as shown below:

Example:

CODE MARKS ON CONTAINERS

SEE CODES MARKS ON REVERSE SIDE OF CERTIFICATE...

PRINCIPAL LABEL MARKS

Show only essential and identifying statements under this heading. Examples of these statements would include: The brand name, commodity name (including type, style, count, size, syrup designation, etc.), quality statement (if any), net weight or net contents (including metric equivalents, if present), and packer's or distributor's name and address. All label marks should be recorded exactly as found on the label.

Examples:

PRINCIPAL LABEL MARKS

"Red Bishop Brand Tomatoes, Trace of Calcium Chloride Added, U.S. Grade C, Net Weight 16 ounces (1 lb.), Packed by Bishop and Company, Inc., Bishop, California 93514."

PRINCIPAL LABEL MARKS

"Greenies Sweet Peas, Mixed Sizes, Grade A, Net Weight 8 ounces (226.8 grams), Packed by Superior Foods, Inc., Tip City, Delaware 53704."

PRINCIPAL LABEL MARKS

"Sealed Sweet Florida Orange Juice, Net Contents 18 fl. oz. (532.3 ml.), Distributed by Florida Citrus Exchange, Tampa, Florida 33602."

PRINCIPAL LABEL MARKS

Adhesive label on lid:
"Frostee Frozen Red Raspberries, Sugar Added, 4 plus 1, Net 30 lbs., Packed by Frostee Frozen Freezers, Inc. Pontiac, Michigan 48054."

PRINCIPAL LABEL MARKS

Printed Lid:
"Peanut Butter, Chunky, Net Weight 32 ounces (2 pounds), Packed by Southern Peanut Growers Association, Macon, Georgia 31201."

If containers are not labeled, use the term Unlabeled. **Do not** use such terms as None, Not Labeled or No Label.

BODY OF CERTIFICATE

The body is the portion of the inspection certificate between the heading "Principal Label Marks" and "Grade".

A. General

The body of the certificate is reserved for descriptive and technical information or inspection results. The information shown in the body should include a summary of the results of all the examinations made by the inspector to determine compliance with the requirements of the specification or U.S. standard. This information is transferred to the inspection certificate form from the official score sheet, worksheet, or other pertinent records, and represents factual data that is actually determined by the inspector. However, an applicant's declaration for a limited number of factors may be shown such as, the floral source of honey and the variety.

Do not report the results of examination for filth or wholesomeness unless the certificate is restricted to filth analysis only.

The information to be recorded in the body of the certificate is determined by:

1. The purpose for which the certification shall be used;

2. The quality and condition of the product;

3. The requirements of the U.S. standard or specification and;

4. Special or supplementary inspector's instructions.

A facsimile of the “Officially Sampled” stamp is shown in the body of the certificate if the lot is stamped and meets the receiver’s requirements. The stamp is displayed on the right hand side, and shows the same date that is stamped on the lot. The stamp is also referenced in the Remarks section.

B. Recording technical information

Use a colon to separate the value or result from the designated factor. The information in the body of the certificate should usually be reported as summaries of the data which have been recorded in detail on the score sheet or worksheet. Report inspection results in accordance with the following principles:

1. Degrees

When degrees are reported, the word "degrees" shall be spelled out. If the value is below zero, the value shall be preceded with the word "minus" to indicate below zero. Fahrenheit and Celsius can be abbreviated using a capital F. or C. respectively.

Example:

Product Temperature:Minus 18 degrees C.
Product Temperature:Minus 5 degrees F.
Product Temperature:5 degrees F.

2. One Value

When the value of all the sample units is the same, report the results as one value.

Example:

Net Weight: 17.0 ounces.

3. Two Values

If there are two values, show both as follows:

Example:

Net Weight: 16.0 and 17.0 ounces.

4. More Than Two Values

If there are more than two values, show them as a range. The range shall be shown from the lowest to the highest value:

Example:

Total Solids: 16.6 to 18.1 percent.

or

Size: 2, 3, 4 and 5. Mostly 4 and 5.

5. Zero Values

Whenever zero values or percentages are encountered, they should be reported in such a manner as to portray a true picture of the quality of the lot. Some factors, such as vacuum readings, require that zero values be recorded separately and not be included in a range. In these cases, treat samples with zero values separately from samples with values above zero. This value shall be spelled out as the word "zero" when reported.

Example:

Vacuum Readings:	3 cans: Zero inches 4 cans: 1 to 4 inches 7 cans: 5 to 18 inches.

or

Color:	Zero percent white 94 to 97 percent green.

C. <u>Significant accuracy</u>

When reporting results on a certificate, report only to the point of significant accuracy. The method and equipment used will determine the degree of accuracy.

Unless otherwise specified, net contents, net weights, drained weights, Brix readings and other similar factors shall be reported to the first decimal place. However, these values may be recorded on the tally sheet or score sheet beyond the first decimal place.

The following examples serve as guidelines.

1. Net Weight or Net Contents

a. Containers in excess of 10 pounds (or one gallon).

When specifically requested or required, report in pounds and ounces, or report in pounds and tenths of a pound.

Example:

Net Weight:	5 cartons 20 pounds, 2 ounces to 21 pounds 1 carton 19 pounds, 14 ounces Average of all cartons 20 pounds, 8 ounces.

or

Net Weight:	5 cartons 20.3 pounds to 21.0 pounds 1 carton 19.9 pounds Average of all cartons 20.5 pounds.

b. Containers equal to or less than 10 pounds (or one gallon).

Report to the nearest 1/10 ounce.

Example:

Net Weight:	10 cans 16.0 to 16.6 ounces 3 cans 15.7 to 15.9 ounces Average of all cans 16.1 ounces.

or

Net Contents:	9 cans 32.0 to 32.7 fluid ounces 4 cans 31.7 to 31.9 fluid ounces Average of all cans 32.1 fluid ounces.

c. Small and Precisely Controlled Filled Containers.

Report to 1/100 of an ounce or 1/10 of a gram.

Example:

Net Contents:	3.57 to 4.04 fluid ounces Average of all containers 4.01 fluid ounces.

2. Vacuum Readings

Report to the nearest inch, not fraction of an inch. The heading should be "Vacuum Readings" not "Vacuum Range".

Example:

Vacuum Readings:	11 to 14 inches.

3. Brix Readings and Salometer Readings

Report to the nearest 1/10 of a degree.

Example:

Brix Measurement:	16.1 degrees.

4. Analytical Determinations

a. Analytical determination in which the value of the constituent is <u>relatively high</u> (value of 1 percent or more). This includes such factors as total solids, soluble solids, etc. Report to the first decimal.

Example:

Total Solids:	3.1 percent.
Soluble Solids:	68.0 percent.

b. Analytical determination in which the value is relatively low (usually less than 1 percent). Report to the second decimal.

Example:

Total Ash:	0.16 percent.
Moisture Content:	0.02 percent.
Total Acidity (as malic):	0.47 g/100 ml.

If other than percentage by weight, then clarify such as percent by volume.

c. Analytical determinations in which the constituent is extremely small in relation to sample weight, report to the nearest whole number.

Example:

Ascorbic Acid:	55 milligrams per 100 grams.

(not 54.7 milligrams)

5. Refractive Index

Report to the fourth decimal

Example:

Refractive Index:	1.3429 at 20 degrees C.

6. Specific Gravity

Regardless of the method used in the determination, report to the third decimal.

Example:

Specific Gravity:	1.114

7. Recoverable Oil

Report recoverable oil to the nearest third decimal.

Example:

Recoverable Oil:	0.019 percent by volume.

8. Proportion of Ingredients

Report proportions to the nearest 1/10 of an ounce or round to the nearest whole percent.

Example: Proportion of fruit for chilled citrus salad shall be reported as follows:

Proportion of Fruit:	Grapefruit - 56 percent by weight Orange - 32 percent by weight Pineapple - 12 percent by weight.

D. Method of determination

When the method of making a determination is specified in the U.S. standard, specification or purchase document, there is no need to show the method used.

Example: In Fruit Preserves (Jams), the refractometer method for determining soluble solids is specified in the U.S. Standards; therefore refractometer method is not shown.

Soluble Solids:	65.2 to 65.8 percent.

On the other hand, when the method of making a determination is not specified, or the specified method is not used, the method used must be shown.

Example: In Tomato Paste, it is customary to determine tomato soluble solids by refractometer. However, if the applicant specifically requests the vacuum oven method, the vacuum method is shown.

Tomato Soluble Solids:	32.3 to 33.6 percent (Vacuum oven method).

E. Rounding numbers

In dealing with decimals, round off values of 5 or more, upward and values of less than 5 downward.

Example: In rounding hundredths to the nearest whole number;

Report 178.50 as 179
Report 178.49 as 178

Example: In rounding hundredths to the nearest tenth;

Report 18.55 as 18.6
Report 18.54 as 18.5

F. Numerical values of less than one

Whenever the numerical value is less than 1, a zero shall appear before the decimal place.

Example:

Report as 0.32, not as .32

G. Appropriate certification statements

1. Net Contents / Net Weight

In processed products, this is the volume or net weight which may be declared (as on labels, or packer's statement), required (as a contract or specification requirement), and/or recommended (by commercial practice or other criteria).

a For containers in excess of 10 pounds or one gallon, the net contents is not shown in the body of the certificate unless specifically requested or required.

b. For containers less than 10 pounds or one gallon.

(1) When a lot meets the acceptance criteria of the AIM Inspection Series Technical Procedures Manual, Good Commercial Practices Net Weight, show as follows:

(a) Labeled Products

Meets label declaration.

Example:

Net Contents: Meets label declaration.

(b) Unlabeled Products - show as:

Meets net contents of ____ fluid ounces.
or
Meets net contents of ____ ml.
or
Meets net weight of ____ ounces.
or
Meets net weight of ____ kg.

Example:

Net Weight: Meets net weight of 110.0 ounces.

(2) When the lot fails the acceptance criteria of the AIM Inspection Series Technical Procedures Manual, Good Commercial Practices Net Weight, show the number of the sample units and ranges that meet, fail, and the "extreme" sample units, followed by the average of all the sample units.

When the lot fails the acceptance criteria, flag the grade statement.

____ sample units ____ to ____ ounces
____ sample units ____ to ____ ounces
____ sample units ____ to ____ ounces
Average of all sample units _____ ounces.

Examples:

Net weight: 10 cans 16.0 to 16.6 ounces 2 cans 15.7 to 15.9 ounces 1 can 14.6 ounces Average of all cans 16.1 ounces.

Net weight: 3 cartons 40.0 to 40.7 ounces 10 cartons 39.5 to 39.9 ounces Average of all cartons 39.8 ounces.

(3) When the applicant requests the net weight or net contents to be shown as a range of all the sample units, report as follows:

(a) When all sample units meet the required or recommended net contents show the range of all samples.

____ to ____ ounces
____ to ____ fluid ounces.

Examples:

Net weight: 16.0 to 16.3 ounces.

Net contents: 46.0 to 46.7 fluid ounces.

(b) When any sample unit fails the required or recommended net contents, and the average meets, and there are no extremely low sample units, show the number of sample units and range that meet, fail, and the average of all sample units.

____ sample units _____ to ____ ounces
____ sample units _____ to ____ ounces
Average of all sample units ____ ounces.

Example:

Net weight: 12 cans 16.0 to 16.6 ounces 1 can 15.6 ounces Average of all cans 16.2 ounces.

2. Fill Weights

The USDA Fill Weight Procedure is used for certain products only. Where this procedure applies, a statement of meeting or failing USDA recommended fill weights shall be shown on the certificate.

a. When the lot meets criteria in all respects - show as:

Meets USDA recommended fill weight.

Example:

Fill weight:	Meets USDA recommended fill weight.

b. When the lot fails, show the failure statement with the applicable reason and/or most appropriate statement for the situation, and flag the grade statement.

Examples:

Fill weight:	Fails USDA recommended fill weight for individual containers.

Fill weight:	Fails USDA recommended fill weight for sample subgroup averages.

Fill weight:	Fails USDA recommended fill weight account excessive subgroup averages below recommended specification.

Fill weight:	Fails USDA recommended fill weight account sample averages 2.1 ounces below recommended specification.

3. Fill of Container

Fill of container consideration must be given to certain mandatory Food and Drug Administration requirements or certain recommendations such as U.S. standards.

a When product meets requirements no statement is necessary.

b. When product fails the requirements, show the number of sample units that meet and the number that fail, and flag the grade statement.

____ cans satisfactory
____ cans fail Food and Drug Administration standards of fill.

Example:

Fill of container:	10 cans satisfactory 3 cans fail Food and Drug Administration standards of fill.

4. Vacuum Readings

When the vacuum readings of individual containers are reported, show as follows:

a. When all cans have normal vacuum readings for products, usually in excess of 4 inches, report the range of vacuums.

___ to ___ inches.

Example:

Vacuum readings:	5 to 13 inches.

b. When any containers have vacuum readings of 4 inches or less, each of the following must be reported separately:

(1) Number of containers with zero readings (if any).

___ sample units zero inches

(2) Number of containers with zero readings, but container is so full that gauge penetrates product.

___ sample units zero inches (Full)

(3) Number of containers with readings of 1 thru 4 shall be shown as a range.

___ sample units ___ to ___ inches

(4) Number of containers with readings over 4 inches shall be shown as a range.

___ sample units ___ to ___ inches

(5) Number of containers with zero and/or low vacuum readings because of dented cans shall be shown as a range followed by the reason.

___ sample units ___ to ___ inches (dented)

Examples:

Vacuum readings:	2 cans zero inches 1 can zero inches (Full) 10 cans 5 to 9 inches.

Vacuum readings:	2 cans zero inches (Dented) 7 cans 1 to 4 inches 4 cans 5 to 9 inches.

5. Drained Weight

a. When drained weight is a part of the quality requirements or is a recommendation of the U.S. standards, and each sample unit meets the recommended minimum drained weight, show as:

Meets recommended minimum of ___ ounces.

Example:

Drained Weight: Meets recommended minimum of 10.0 ounces.

b. When the average drained weight meets the recommended minimum, and there are no containers with an unreasonable shortage (see AIM Inspection Series Technical Procedures Manual, Good Commercial Practices Drained Weights);

(1) Unless otherwise requested by the applicant, show only the average.

Average ___ ounces.

Example:

Drained Weight:	Average 60.6 ounces.

(2) When the applicant request that the average be reported as meeting a requirement, show as:

Average meets recommended minimum of ___ ounces.

Example:

Drained Weight:	Average meets recommended minimum of 60.0 ounces.

(3) When the applicant requests a breakdown of the drained weights, show the number of sample units that meet the recommended minimum drained weight, the number below the recommended minimum drained weight, and the average of all sample units.

___ sample units ____ to ____ ounces
___ sample units ____ to ____ ounces
Average ____ ounces.

Example:

Drained Weight:	19 cans 9.5 to 10.5 ounces 2 cans 9.0 and 9.4 ounces Average 9.8 ounces.

c. When there is an unreasonable shortage (see AIM Inspection Series Technical Procedures Manual, Good Commercial Practices, Drained Weights) in any individual container, or the average does not meet the recommended minimum, or the lot fails the U.S. standard or specification requirement, show the number of sample units that meet the minimum, the number below the minimum, the number with an unreasonable shortage, the average of all sample units, and flag the grade statement.

___ sample units ___ to ___ ounces
___ sample units ___ to ___ ounces
___ sample units ___ to ___ ounces
Average ___ ounces.

Examples:

Drained Weight:	18 cans 9.5 to 10.5 ounces 2 cans 9.0 and 9.4 ounces 1 can 6.5 ounces Average 9.8 ounces.

Drained Weight:	10 cans 60.0 to 62.3 ounces 11 cans 58.1 to 59.8 ounces Average 59.7 ounces.

d. When the drained weight is a mandatory U.S. Food and Drug Administration requirement.

(1) When all containers meet mandatory requirements, show only the range of drained weights as:

_ to _ ounces.

Example:

Drained Weight:	55.2 to 57.4 ounces.

(2) When any container fails mandatory requirements, show the sample units that meet, the average of the units that meet, and the sample units that fail the limit, and flag the grade statement.

____ cans ____ to ____ ounces
Average ____ ounces

____ cans ____ to ____ ounces.

Example:

Drained Weight:	10 cans 55.2 to 57.4 ounces Average 56.2 ounces 3 cans 53.9 to 54.9 ounces.

e. When drained weights are requested by the applicant and the product is not covered by any specification or U.S. standard;

(1) When there is no unreasonable shortage (see AIM Inspection Series Technical Procedures Manual, Good Commercial Practices Drained Weights) in any individual container, show the range of drained weights and the average.

____ to ____ ounces
Average ____ ounces.

Example:

Drained Weight:	37.2 to 39.5 ounces Average 38.7 ounces.

(2) When there is an unreasonable shortage (see AIM Inspection Series Technical Procedures Manual, Good Commercial Practices Drained Weights) in any individual container, show the containers that do not have an unreasonable shortage, the containers with an unreasonable shortage, the average, and flag the grade statement.

___ cans ____ to ____ ounces
___ can ____ ounces
Average ____ ounces.

Example:

Drained Weight:	5 cans 34.1 to 37.3 ounces 1 can 12.2 ounces Average 31.2 ounces.

6. Syrup Designation

a. When a U.S. standard defines a syrup designation as a range of Brix values, report only the syrup designation, do not show individual Brix measurements unless requested, and;

(1) When all sample units meet the Brix range or are within USDA acceptance criteria (see AIM Inspection Series Technical Procedures Manual, Brix) for a specified syrup designation, show the syrup designation.

Examples:

Syrup Designation:	Light syrup.

Syrup Designation:	In fruit juice.

(2) When sample units are designated as different syrups, and do not come within USDA acceptance criteria for a specified syrup designation, show the "syrup designations" separately.

___ cans Heavy syrup
___ cans Light syrup.

Example:

Syrup Designation:	7 cans Heavy syrup 6 cans Light syrup.

b. When a syrup designation is not defined in the U.S. standards or is not declared, report the range of Brix measurements. Do not show "Average" of Brix measurements, unless requested.

(1) When packing medium is not declared, show the range of Brix measurements of all samples as:

Syrup Designation: Undeclared.
Brix: ____ to ____ degrees.

Example:

Syrup Designation:	Undeclared.
Brix:	10.2 to 12.5 degrees.

(2) When the packing medium is known by the inspector, show the kind of packing medium and the range of Brix measurements from all sample units as:

Syrup Designation: In water
Brix: ____ to ____ degrees.

Example:

Syrup Designation:	In water.
Brix:	10.2 to 12.5 degrees.

(3) When the packing medium is declared, show the packing medium, the source of declaration, and the range of Brix measurements from all sample units as:

Syrup Designation:	In water (see source of declaration).
Brix:	____ to ____ degrees.

Examples:

Syrup Designation:	In water (see label statement).
Brix:	10.2 to 12.5 degrees.

Syrup Designation:	In pear juice (applicant's declaration).
Brix:	10.2 to 12.5 degrees.

Syrup Designation:	Artificially sweetened (packer's declaration).
Brix:	10.2 to 12.5 degrees.

7. Brix Measurements

a. When all containers meet the Brix requirement of the specification or when there is no specification, show the Brix values as a range:

____ to ____ degrees.

Example:

Brix: 11.9 to 12.3 degrees.

b. When any container fails the Brix requirement of the specification and/or fails acceptance criteria in the AIM Inspection Series, Technical Procedures Manual, Brix, show the number of the sample units and the Brix range that meet, number of sample units and the Brix range that fail, the average for all containers, and flag the grade statement.

___ cans ____ to ____ degrees
___ cans ____ to ____ degrees
Average for all cans: ____ degrees.

Example: (specified Brix of 17.0)

Brix:	20 cans 17.0 to 17.3 degrees 9 cans 16.3 to 16.9 degrees Average for all cans: 16.8 degrees.

8. Condition of Container (Exterior and Interior)

a. Formal Condition of Container Inspections

(1) When both Exterior and Interior meet, show as:

Meets applicable U.S. Standards for Condition of Food Containers.

Example:

Condition of Containers:	Meets applicable U.S. Standards for Condition of Food Containers.

(2) When Exterior fails, show as:

Fails applicable U.S. Standards for Condition of Food Containers account (insert defect classification(s))

Example:

Condition of Containers:	Fails applicable U.S. Standards for Condition of Food Containers account major dents, minor dents, and loose labels.

If the applicant requests a detailed breakdown of defects on failed lots, show the defects in the body of the certificate.

Example: Lot Condition of Container Fails

Condition of Containers	Defects noted in a sample of 96 cans include 18 major rust, 3 major buckled and 9 major dents.

(3) When Exterior Meets and Interior Fails, show as

Meets applicable U.S. Standards for Condition of Food Containers. (See Remarks)

Flag the Grade Statement "See Remarks for Interior Condition of Container."

Show in the "Remarks" the number of containers examined for quality, and the number and kind of interior defects found.

Example:

REMARKS: 21 cans examined for quality, 5 major interior de-tinning found.

b. Informal Condition of Container Inspection

When a lot is informally inspected for condition of containers, if there are no defects do not show any reference to the condition of containers in the body or Remarks of the certificate.

If the containers drawn for quality have scorable exterior defects <u>or</u> scorable interior defects in excess of the applicable Acceptance (Ac) numbers in Table I, <u>flag the Grade Statement</u> "See Remarks." In "Remarks, indicate the number and kind of defects, as well as the number of containers examined for quality. **Do not show any results in the body of the certificate.**

Example:

REMARKS: 21 cans examined for quality, 4 minor dents, 2 major buckles, and 2 minor detinning found.

If there is evidence while sampling that an unusually high percent of the containers are defective, or all the containers in a portion of a lot are defective, indicate these obvious facts in the "Remarks" in addition to the condition of quality sample containers. For example:

"Certificate of Sampling indicates most containers in top layer of cases in stacks 4R and 5L show rust."

c. Lot Estimate of Percent Defective

When an applicant requests an estimate of the percent defective in a lot, inspection may be made in accordance with the AIM Inspection Series, Condition of Food Container Manual. The results may be reported in the body of the certificate or in a separate letter report in a manner similar to the following:

From a sample of _____ containers, _____ minor dents indicate a probably range of _____ to _____ percent of containers in lot have minor dents.

d. Condition of container examination not requested by applicant:

Under these circumstances, don't check the lot according to the formal plan, but at the same time don't overlook a bad condition. In the case of clearly acceptable lots, do not mention container condition. In the case of obviously bad lots, contact the applicant and recommend that the poor condition(s) be corrected. If the applicant wishes to continue with the inspection without correcting the poor condition, perform the inspection and flag the certificate according to the nature of the container deviation.

Example: Lot apparently satisfactory

Do not refer to condition of container either in the body, the grade statement, or under Remarks.

Example: Lot obviously defective

Include a statement on the certificate as follows:

REMARKS	"This certificate covers 2,000 cases of 24 No. 303 cans packed in unsealed corrugated fiberboard cases. Visual observation of lot indicates top layer of stack contains large number of seriously rusted containers."

9. When applicant specifically requests the use of alternate Acceptable Quality Levels

a. When the lot meets, show as:

Meets applicable U.S. Standards for Condition of Food Containers at Acceptable Quality Levels of ____ for critical, ____ for major, and ____ for total defects.

Example:

Condition of Containers:	Meets applicable U.S. Standards for Condition of Food Containers at Acceptable Quality Levels of 0.15 for critical, 2.5 for major, and 10.0 for total defects.

b. When the lot fails, show as:

Fails applicable U.S. Standards for Condition of Food Containers at Acceptable Quality Levels of ____ for critical, ____ for major, and ____ for total defects account (insert defect classification(s) see the AIM Inspection Series Condition of Food Container Manual).

Example:

Condition of Containers:	Fails applicable U.S. Standards for Condition of Food Containers at Acceptable Quality Levels of 0.15 for critical, 2.5 for major, and 10.0 for total defects account major dents, minor dents, and loose labels.

10. Frozen products packed in Tote Bins.

It is important to the user of tote-bins to know whether or not the product is free flowing or frozen in a solid mass. If a tote bin is solid mass frozen, the product will require additional repacking costs due to a special "break-up" step in the process. For this reason, the type of pack should always be shown in the Body of the Inspection Certificate.

In certifying tote-bins, observe the following:

a. If the product is not free flowing, the certificate should indicate this, and the grade statement should be flagged. See the example of “Various Levels” on the following page.

b. In the Body of the certificate, note the condition of the product with respect to any noticeable dehydration on the surface of the tote-bin or any other adverse condition, and flag the Grade Statement. See the example of “Various Levels” on the following page.

c. If more than one quality level is involved in a group of tote-bins considered as one lot, give a breakdown showing the number of samples of each quality level. See the example of "Free Flowing" below.

d. If practically all of the tote-bins are free flowing, indicate this in the Body of the certificate but do not flag the Grade Statement. See the example of "Free Flowing" below.

e. If the samples are restricted to the top portion of a tote-bin, it will be necessary to issue a restricted certificate. See the example of "Solid Mass" on the following page.

Example – **Various Levels**:

Condition:	Frozen product shows moderate to heavy dehydration over top 1 inch in most tote-bins.
Type of Pack:	**7 tote-bins solid mass** 2 tote-bins partially free flowing 4 tote-bins free flowing
GRADE:	U.S. GRADE A or U.S. FANCY Score 92 to 97 points. (See condition of product and type of pack above).
REMARKS:	Packed in corrugated fiberboard tote-bins with steel frames, black film bag liners and corrugated fiber pad insert covers.

Example – **Free Flowing**:

Type of Pack:	Free Flowing
GRADE:	3 samples: U.S. GRADE A or U.S. FANCY 10 samples: U.S. GRADE B or U.S. EXTRA STANDARD
Lot as a whole:	U.S. GRADE B or U.S. EXTRA STANDARD Average score 87 points

Example **– Solid Mass:**

Type of Pack:	Solid Mass
GRADE**:**	U.S. GRADE B or U.S. EXTRA STANDARD Score 81 to 86 points Inspection and certification restricted to samples drawn from top 6 inches of Tote-bins. See type of Pack above.
REMARKS:	Packed in wooden tote-bins with translucent film liner and corrugated fiber pad insert covers.

11. Fruit Sugar Ratio

a. Lot Inspection

(1) When the fruit sugar ratio is not determined, show as:

Not determined.

Example:

Fruit Sugar Ratio:	Not determined.

(2) When the fruit sugar ratio has been determined under USDA in-plant inspection, show the ratio and the comment that follows:

__ plus __ (Based on USDA records at time of pack).

Example:

Fruit Sugar Ratio:	4 plus 1 (Based on USDA records at time of pack).

(3) When the fruit sugar ratio is based on finish product testing and;

(a) The ratio meets the specification - show the estimated fruit sugar ratio, followed by the statement "based on finished product testing only."

Example:

Estimated Fruit Sugar Ratio: 4 plus 1 (Based on finished product testing only).

(b) The ratio fails the specification - show the range of the soluble solids, the estimated fruit sugar ratio, and the average fruit sugar ratio, followed by the statement "based on finished product testing only" and flag the grade statement.

Soluble solids __ to
Estimated fruit sugar ratio __ to __ plus
Average fruit sugar ratio __ plus
(Based on finished product testing only)

Example:

Soluble solids:	21.2 to 28.7
Estimated fruit sugar ratio:	2.4 to 4.3 plus 1, Average 3.7 plus 1 (Based on finished product testing only).

b. In Plant Inspection (see the AIM Inspection Series General Procedures Manual, In-Plant Inspection)

(1) When product has no sugar (dry or liquid) added, do not show fruit sugar ratio on the certificate.

(2) When product packed with dry sugar to a specified ratio and meets that ratio, show it as:

___ plus ___.

Example:

Fruit Sugar Ratio: 4 plus 1.

(3) When product is packed with dry sugar to a specified ratio and fails to meet that ratio, show the range of the ratios, the average ratio, and flag the grade statement.

___ plus ___ to ___ plus ___
Average ___ plus ___.

Example:

Fruit Sugar Ratio:	2.3 plus 1 to 5.8 plus 1 Average 3.1 plus 1.

(4) When product is packed with a liquid sugar, show the proportion of fruit to liquid sugar, indicating the syrup strength in degrees Brix as:

___ parts fruit to ___ part ___ degrees Brix syrup.

Example:

Fruit Sugar Ratio:	4 parts fruit to 1 part 60 degrees Brix syrup.

12. Analytical Determination(s)

Analytical determinations, such as specific gravity, salt, percent of pulp, acidity, etc. are documented in the body of the certificate. Use the appropriate terminology found in the applicable U.S. standard or product specification, such as:

Acid (as anhydrous citric): ____ to ____ grams/___ grams.

Examples:

Acid (as anhydrous citric):	0.72 to 0.96 grams/100 grams.

Total Chlorides (NaCl):	4.5 grams/100 ml.

13. Descriptive or Similar Information

Products that have no U.S. standard or applicable product specification and;

a. Product resembles a standardized item; report quality using descriptive terminology similar to that used for the standardized item.

Example: Canned Peach and Pear Chips with Grapes (similar to canned fruit cocktail)

Product Description:	Peach and Pear Chips with Grapes.
Color:	Reasonably Good.
Defects:	Reasonably Free.
Character:	Peaches and Pears: Reasonably Good Grapes: Fairly Good.
Liquor:	Reasonably Clear.
Flavor and Odor:	Normal.

b. Product does not resemble any standardized item; report quality or non-quality factors in terms that describe the specific product characteristics.

Example: Frozen Sliced Kiwi Fruit

Style:	Sliced (1.0 to 1.5 inches diameter).
Color:	Light greenish brown.
Character:	Very soft to mushy.
Defects:	10.2 percent by count broken units 5.1 percent by count seriously blemished units.
Flavor:	Normal.

14. Proportions of Ingredients

a. When proportion of ingredients are a part of the basic quality requirements in the U.S. standard or product specification and;

(1) When all sample units meet the requirements for the grade certified, report only the ingredients.

Example:

Ingredients:	Lima Beans Green Beans Corn.

(2) When specifically requested to report the proportion of ingredients, report each ingredient, the percentage, and method of determination (by weight, by count, etc.).

Example:

Proportion:	Lima Beans 40 percent by weight Green Beans 35 percent by weight Corn 25 percent by weight.

(3) When the proportion of ingredients fails the requirements of a U.S. standard or product specification, report each ingredient, the percentage, method of determination (by weight, by count, etc.), and flag the Grade statement.

b. When proportions are not part of the U.S. standard or product specification, list each ingredient, show the percentage, and report the basis of determination (drained weight, net weight, by count, etc.).

Example:

Proportions of Fruit:	(based on drained weight of fruit)	
	Grapefruit Sections:	51 percent
	Orange Sections:	39 percent
	Pineapple 1/4 slices:	8 percent
	Whole Red Cherries:	2 percent.

15. Count

a. When count is a requirement of the U.S. standard, product specification, or is stated on the label or cases and;

(1) When the lot meets the acceptance criteria (see the AIM Inspection Series Technical Procedures Manual, Good Commercial Practices Count), show as;

Meets requirements for ___ to ___ count.

Note: Do not show the actual range of the sample units, show only the range indicated in the product specification requirements.

Example: If the label states 80 to 100 count, and the actual range found in the sample units is 89 to 97, the lot would be certified as follows:

Count: Meets requirements for 80 to 100 count.

(2) When the lot fails the acceptance criteria in the AIM Inspection Series Technical Procedures Manual, Good Commercial Practices, Count, show the number of sample units that meet, the number of sample units that fail, the range for each, and the average of all units. Also flag the grade statement.

___ cans ___ to ___ units
___ cans ___ to ___ units
Average of all cans ___ units.

Example:

Count:	10 cans 80 to 90 units 3 cans 75 to 79 units Average of all cans 84 units.

b. When the count is not part of the U.S. standard, product specification, or is not stated on the label or cases, show the actual range of counts.

___ to ___ units.

Example:

Count:	8 to 12 units.

16. Style and/or Type

a. When the style and/or type of product is part of the U.S. standards, report the style and/or type.

Example: Canned Green Beans

Type:	Round.
Style:	Whole.

b. When the style and/or type of product further identifies or classifies a non-standardized product, and is definitely known by the inspector, report the style and/or type.

Example: Frozen Strawberries

Style: Diced.

c. When the style and/or type is not known by the inspector, report the style and/or type based on label/packer information or declaration.

Examples: Cranberry Juice Cocktail

Style: With Sugar Added (Label declaration).

Style: Packer states no sweetener added.

17. Mold Counts

Report results of mold counts on certificates only when specifically requested by the applicant. If the applicant requires an average percent of positive fields to be shown on the certificate, report the average of the mold count percentages obtained.

a. When the mold count percentage meets the limits established by the applicable Defect Action Level (see the AIM Inspection Series Foreign Material Manual, Mold) and;

(1) The applicant wants a statement of sample results, report the average.

Example: For Tomato Catsup, 35 positive fields were found out of 100 fields.

Mold Count: Sample average 35 percent.

(2) The applicant wants an indication of compliance with Food and Drug Administration limits, report as:

Does not exceed Defect Action Level of ___ percent. Or
Does not exceed Defect Action Level of an Average of_____ percent (or more).

Example: For Tomato Catsup, Averaged 20 positive fields out of each 50 fields counted.

Mold Count: Does not exceed Defect Action Level of an Average of 55 percent or more.

(3) The applicant wants an indication of compliance with an average limit in a purchase or buyer's specifications, show:

Does not exceed average limit in (name) Specifications.

Example:

Mold Count: Does not exceed average limit in XYZ Grocery Specifications.

b. When the mold count exceeds the applicable Food and Drug Administration Defect Action Level, show:

Exceeds Food and Drug Administration Defect Action Level.

Example: Tomato Juice

Mold Count: Exceeds Food and Drug Administration Defect Action Level.

18. Enzyme Inactivation

When requested by an applicant or required by a purchase specification, and;

a. The lot meets, show as:

Negative (type of enzyme).

Example:

Enzyme Activity: Negative catalase.

b. The lot fails, report the number of sample units that are positive, the number that are negative, and flag the grade statement.

___ sample unit(s) positive peroxidase
___ sample unit(s) negative peroxidase.

Example:

Enzyme Activity: 2 sample units positive peroxidase 1 sample unit negative peroxidase.

19. Peas and Corn for use in Frozen Mixed Vegetables

Certificates issued on lots of bulk packed peas or corn for probable use as ingredients in Grade A frozen mixed vegetables should indicate the acceptability of the lot for this use:

All Grade A deviants are maturity deviants. Their number exceeds the number allowed for grade A. The number of 34 minimum maturity score deviants equals or is less than the number allowed for acceptance or "Top B" maturity.

Example:

Maturity:	Acceptable for 34 point minimum score.

20. Insufficient space on the face of certificate

If the space for recording certification statements on the face of the certificate is not adequate, record additional statements on the reverse side of the certificate. Include the signature of the inspector. To prevent possible illegal addition of other statements, place them between two rows of X's or periods as shown below:

Example:

XXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXX

REVERSE SIDE OF CERTIFICATE NO._____

AVERAGE PROPORTION OF INGREDIENTS:

Carrots	(peeled and diced):	37 percent by weight
Potatoes	(peeled and diced):	35 percent by weight
Green Beans, Cut:		5 percent by weight
Peas, Sweet:		6 percent by weight
Celery, Cut:		4 percent by weight
Corn, Yellow (whole kernel):		8 percent by weight
Lima Beans, thin seeded:		5 percent by weight

Signature of Inspector. Elaine Q. Doe _____

XXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXX

When recording additional certification statements on the reverse side of the certificate identify in the Body of the certificate as shown below:

Example:

Net Weight:	Meets label declaration
Vacuum Readings:	8 and 15 inches
Drained Weight:	68.2 to 74.6 ounces
Average Proportion of Ingredients:	SEE REVERSE SIDE OF CERTIFICATE
Color:	Good
Flavor and Odor:	Good
Absence of Defects:	Practically Free
Texture/Maturity:	Meets
Condition of Containers:	Meets applicable U.S. Standards for Condition of Food Containers

CERTIFICATE GRADE STATEMENT

The grade statement is that portion of the inspection certificate between the body and Remarks. The statement follows the word "GRADE" printed on the certificate.

QUALITY REQUIREMENTS

The statement of grade is based on compliance or non-compliance with the quality requirements of a U.S. standard, product specification, contract, purchase order, etc.

A. Standardized products

1. When a lot is graded against the requirements of a U.S. standard, and the lot meets the requirements of any grade in the U.S. standard, certify the grade of the lot using the terminology in the standard. Some U.S. standards use only a letter grade (such as U.S. GRADE A) and some use a dual nomenclature (such as U.S. GRADE B or U.S. EXTRA STANDARD). The wording of the grade statement must be exactly as it appears in the applicable U.S. standard.

   If the grade is based on a variable standard, the average score (rounded to the nearest whole number) shall be shown immediately below the U.S. grade.

Examples:

GRADE:	U.S. GRADE B

GRADE:	U.S. GRADE A or U.S FANCY Average score 92 points.

2. When a lot is graded against the requirements of a U.S. standard, and the lot fails the requirements of the lowest grade indicated in the standard, certify as substandard and state the reason(s) for the failure. Do not show the average score.

Example:

GRADE:	SUBSTANDARD account defects.

3. When a lot is graded against the requirements of a buyer, state, applicant, etc. specification, and the lot meets the requirements of the specification, certify as follows:

   Meets quality requirements of (type and number of the specification, product name and date)

Example: Canned Apples

GRADE:	U.S. GRADE A or U.S. FANCY Average score 92 points. Meets requirements of Milwaukee Public Schools specifications for Canned Apples, dated June 2010.

4. When a lot is graded against the requirements of a buyer's, state, applicant, etc. specification, and the lot fails, and;

   a. The lot is accepted per waiver, certify as follows:

      Fails requirements of (type and number of specification, product name and date) account (reason for failure). Acceptance authorized by name, title per phone or letter, date.

Example: Canned Apples

GRADE:	U.S. GRADE C or U.S. STANDARD Average score 76 points. Fails requirements of Milwaukee Public Schools specifications for Canned Apples dated June 2010 account color. Acceptance authorized by Kim A. Buyer, State Purchasing Officer, per phone, May 2, 2011.

   b. The lot is not accepted per waiver, and;

      (1) The applicant specifically requests the product be certified as failing the specification, certify as follows:

      Fails requirements of (type and number of specification, product name and date) account (reason for failure).

Example: Canned Apples

GRADE:	U.S. GRADE C or U.S. STANDARD Average score 76 points. Fails requirements of Milwaukee Public Schools specifications for Canned Apples dated June 2010, account color.

Note: See the AIM Inspection Series State and Institutional Purchases Manual for specific instructions.

(2) The product is covered by a U.S. standard, certify as a standardized product.

Example: Canned Apples

GRADE:	U.S. GRADE C or U.S. STANDARD Average score 76 points.

5. Peas and Corn for use in Frozen Mixed Vegetables

Certificates issued on lots of bulk packed peas or corn for probable use as ingredients in Grade A frozen mixed vegetables should indicate the acceptability of the lot in a manner similar to the following:

The number of Grade A deviants is equal or is less than the number allowed for Grade A.

Example:

GRADE:	U.S. GRADE A or U.S. FANCY Average score 94 points

All Grade A deviants are maturity deviants. Their number exceeds the number allowed for Grade A. The number of 34 minimum maturity score deviants equals or is less than the number allowed for acceptance or "Top B" maturity.

Example:

GRADE:	U.S. GRADE B or U.S. EXTRA STANDARD only account "maturity" Average score 90 points

The number of Grade A deviants exceeds the number allowed for Grade A. Grade A deviants for defects and color, plus 34 minimum maturity score deviants equals or is less than the number allowed for acceptance in Grade A mixed vegetables.

Example:

GRADE:	U.S. GRADE B or U.S. EXTRA STANDARD Average score 90 points Acceptable for Grade A Mixed Vegetable repacks

B. NAG products

When there is no applicable U.S. standard for the product, certify as:

No Applicable U.S. Standards for Grades for this product.

1. When the descriptive factors are based on a U. S. standard for a product with similar characteristics, add the following:

   "See above for descriptive factors based on U.S. Standards for Grades of (name of standard)."

Example:

GRADE:	No Applicable U.S. Standards for Grades for this product. See above for descriptive factors based on U. S. Standards for Grades of Canned Apple Juice.

2. When the product characteristics are not similar to any standardized product, or are graded against the requirements of a CID, federal or other specification, add the following:

   See above for descriptive factors.

3. When a lot is graded against the requirements of a CID, buyer's, state, applicant, federal, etc. specification, and the lot meets the requirements of the specification, certify as follows:

   Meets quality requirements of (type and number of the specification, product name and date).

Example: Canned Apple Juice from concentrate

GRADE:	No Applicable U.S. Standards for Grades for this product. See above for descriptive factors based on U. S. Standards for Grades of Canned Apple Juice. Meets requirements of Milwaukee Public Schools specifications for Canned Apple Juice from concentrate dated June 2010.

Example: Pudding Dessert Powder

GRADE:	No Applicable U.S. Standards for Grades for this product. See above for descriptive factors. Meets requirements of State of Illinois specifications for Item Number 5149-378-1030 dated June 2010.

4. When a lot is graded against the requirements of a buyer, state, or applicant specification, and the lot fails, and;

   a. The lot is accepted per waiver, certify as follows:

      Fails requirements of (type and number of specification, product name and date) account (reason for failure). Acceptance authorized by (name), (title) per phone (or letter), date.

Example:

GRADE:	No Applicable U.S. Standards for Grades for this product. See above for descriptive factors based on U. S. Standards for Grades of Canned Apple Juice. Fails requirements of Milwaukee Public Schools specifications for Canned Apple Juice dated June 2010 account color. Acceptance authorized by Kim A. Buyer, State Purchasing Officer, per phone, May 2, 2011.

   b. The lot is not accepted per waiver, and;

      (1) The applicant specifically requests the product be certified as failing the specification, certify as follows:

      Fails requirements of (type and number of specification, product name and date) account (reason for failure).

Example:

GRADE:	No Applicable U.S. Standards for Grades for this product. See above for descriptive factors based on U. S. Standards for Grades of Canned Apple Juice. Fails requirements of Milwaukee Public Schools specifications for Canned Apple Juice from concentrate dated June 2010 account color.

(2) The product is not covered by a U.S. standard, certify as a NAG product.

Example: Canned Mixed Vegetables

GRADE:	No Applicable U.S. Standards for grades for this product. See above for descriptive factors.

C. Breakdown grade statement

1. When reporting a U.S. grade that represents a lot, report the U.S. grade followed by the average score rounded to the nearest whole number.

Example:

GRADE:	U.S. GRADE A or U.S. FANCY Average score 94 points.

2. When requested by the applicant, a breakdown of the grades of the individual sample units may be shown.

Example:

GRADE:	5 samples:	U.S. GRADE A or U.S. FANCY
	1 sample:	U.S. GRADE B or U.S. CHOICE
	Lot as a whole:	U.S. GRADE A or U.S. FANCY, Average score 94 points.

3. When requested by the applicant, a breakdown of the grades of the individual sample units and scores (or the range of the scores) may be shown.

Example:

GRADE:	5 samples:	U.S. GRADE A or U.S. FANCY Score range 92 to 96 points
	1 sample:	U.S. GRADE B or U.S. CHOICE Score 89 points
	Lot as a whole:	U.S. GRADE A or U.S. FANCY Average score 94 points.

4. When the average score indicates a higher grade than the grade statement itself, add an explanation indicating the reason.

Example:

GRADE:	U.S. GRADE B (account color) Average score 92 points.

NON QUALITY FACTORS

When a requirement in the U.S. standards, specifications, or other documents is not a quality or grade factor, include an appropriate statement(s) in the "GRADE" portion of the certificate.

When a product fails recommended criteria based on a non quality factor(s), and;

A. No U.S. grade is assigned

Use one of the following statements in lieu of the grade statement:

1. Fails Food and Drug Administration Standards of Identity, account reason

2. Fails product description for U.S. Standards for Grades of name of product account reason.

3. Fails product description for name of product in name of specification account reason.

4. Grade Not Certified account reason.

Examples:

GRADE:	Fails Food and Drug Administration Standards of Identity, account proportion of ingredients.

GRADE:	Fails product description for U.S. Standards for Grades of Fruit Jelly, account fruit variety.

GRADE:	Grade Not Certified account foreign material.

B. A U.S. grade is assigned

Flag the grade statement to identify the non conformance. See the following section titled "Flagging the Grade Statement"

FLAGGING THE GRADE STATEMENT

A. Non quality factor fails the recommended criteria

When a non quality factor fails the recommended criteria, a statement to identify the non conformance shall be included in the grade section immediately following the grade statement.

1. Net Contents / Net Weight

When the average net contents or net weight is below the recommended criteria, use the following statements for the applicable condition:

a. Labeled Containers

Average net contents (or net weight) _____fluid ounces (or ounces) below label declaration. See net contents (or net weight) above.

Example:

GRADE:	U.S. GRADE A or U.S. FANCY Average score 92 points. Average net contents 1.3 fluid ounces below label declaration. See net contents above.

b. Unlabeled containers

Average net contents (or net weight)_____(fluid ounces) (or ounces) below contents customarily packed in this size container. See net contents (or net weight) above.

Example:

GRADE:	U.S. GRADE A or U.S. FANCY Average score 92 points. Average net weight 1.4 ounces below contents customarily packed in this size container. See net weight above.

c. Contract requirements

Average net contents (or net weight)_____(fluid ounces) (or ounces) below minimum contract requirement. See net contents (or net weight) above.

Example:

GRADE:	U.S. GRADE A or U.S. FANCY Average score 92 points. Average net contents 1.3 fluid ounces below contract requirement. See net contents above.

d. Specification

Average net contents (or net weight)_____(fluid ounces) (or ounces) below _____ specification. See net contents (or net weight) above.

Example:

GRADE:	U.S. GRADE A or U.S. FANCY Average score 92 points. Average net weight 1.1 ounces below A. Buyer Corp. specification. See net weight above.

e. Extremely low sample units (unreasonable shortage)

____ sample unit(s) extremely low net contents (or net weight). See net contents (or net weight) above.

Example:

GRADE:	U.S. GRADE A or U.S. FANCY Average score 94 points. 2 sample units extremely low net weight. See net weight above.

2. Zero Vacuums

When the vacuum readings fail the requirements for acid or non-acid groups in the AIM Inspection Series, Technical Procedures Manual, Good Commercial Practices Vacuum, use the following statement:

See vacuum readings above.

Example:

GRADE:	U.S. GRADE B or U.S. EXTRA STANDARD Average score 89 points. See vacuum readings above.

3. Drained Weight

a. When the average drained weight is below the recommended or required minimum, show as follows:

Average drained weight _____ ounces below recommended (or required) minimum. See drained weight above.

Example:

GRADE:	U.S. GRADE C Average drained weight 1.2 ounces below recommended minimum. See drained weight above.

b. When any container has an unreasonable shortage (see the AIM Inspection Series Technical Procedures Manual, Good Commercial Practices Drained Weights), show as follows:

____ sample unit(s) extremely low drained weight. See drained weight above.

Example:

GRADE:	U.S. GRADE C 2 sample units extremely low drained weight. See drained weight above.

4. Enzyme Activity

When enzyme activity is reported in the body of the certificate and any sample unit test results in positive enzyme activity, show the following:

See enzyme activity above.

Example:

GRADE:	U.S. GRADE C See enzyme activity above.

5. Brix Does Not Meet

When the Brix readings fail the acceptance criteria, show the following:

Fails Brix requirements (see Brix above).

Example:

GRADE:	U.S. GRADE B or U.S. EXTRA STANDARD Average score 85 points. Fails Brix requirements (see Brix above).

6. Fails FDA requirements

A juice or juice beverage product fails the FDA required reconstituted Brix, or fails to show the percent juice or the correct percent of juice on the label, show the following:

GRADE:	U.S. GRADE B or U.S. EXTRA STANDARD Average score 85 points. Product fails FDA percent juice declaration, Brix does not meet required FDA Brix for reconstituted (name of juice) juice.

Or

GRADE:	U.S. GRADE B or U.S. EXTRA STANDARD Average score 85 points. Product fails FDA percent juice declaration; label does not indicate percent of juice.

Or

GRADE:	U.S. GRADE B or U.S. EXTRA STANDARD Average score 85 points. Product fails FDA percent juice declaration; label does not indicate the correct percent of juice.

7. Count Does Not Meet

When the count fails the acceptance criteria, show the following:

Fails count requirements (see count above).

Example:

GRADE:	U.S. GRADE B or U.S. EXTRA STANDARD Average score 82 points. Fails count requirements (see count above).

8. Fill Weight

a. When the average fill weight is below the recommended minimum, show as follows:

Average fill weight ____ ounces below recommended minimum. See fill weights above.

Example:

GRADE:	U.S. GRADE C Average fill weight 1.2 ounces below recommended minimum. See fill weights above.

b. When the subgroup average fill weight is below the recommended minimum, show as follows:

Subgroup average fill weight ____ ounces below lower reject limit for subgroup average. See fill weights above.

Example:

GRADE:	U.S. GRADE C Subgroup average fill weight 1.3 ounces below lower reject limit for subgroup average. See fill weights above.

c. When any container has unreasonable shortage for fill weight (see applicable U.S. Standards for Grades), show as follows:

___ sample unit(s) below lower reject limit for individual fill weight. See fill weights above.

Example:

GRADE:	U.S. GRADE C 1 sample unit below lower reject limit for individual fill weight. See fill weights above.

9. Frozen products packed in Tote Bins.

It is important to the user of tote-bins to know whether or not the product is free flowing or frozen in a solid mass. If a tote bin is solid mass frozen, the product will require additional repacking costs due to a special "break-up" step in the process. For this reason, the type of pack should always be shown in the Body of the Inspection Certificate.

In certifying tote-bins, observe the following:

a. If the product is not free flowing, the certificate should indicate this, and the grade statement should be flagged. See the example of “Various Levels” on the following page.

b. In the Body of the certificate, note the condition of the product with respect to any noticeable dehydration on the surface of the tote-bin or any other adverse condition, and flag the Grade Statement. See the example of “Various Levels” on the following page.

c. If more than one quality level is involved in a group of tote-bins considered as one lot, give a breakdown showing the number of samples of each quality level. See the example of "Free Flowing" below.

d. If practically all of the tote-bins are free flowing, indicate this in the Body of the certificate but do not flag the Grade Statement. See the example of "Free Flowing" below.

e. If the samples are restricted to the top portion of a tote-bin, it will be necessary to issue a restricted certificate. See the example of "Solid Mass" on the following page.

Example – **Various Levels**:

Condition:	Frozen product shows moderate to heavy dehydration over top 1 inch in most tote-bins.
Type of Pack:	7 tote-bins solid mass 2 tote-bins partially free flowing 4 tote-bins free flowing
GRADE:	U.S. GRADE A or U.S. FANCY Score 92 to 97 points. (See condition of product and type of pack above).
REMARKS:	Packed in corrugated fiberboard tote-bins with steel frames, black film bag liners and corrugated fiber pad insert covers.

Example – **Free Flowing**:

Type of Pack:	Free Flowing
GRADE:	3 samples: U.S. GRADE A or U.S. FANCY 10 samples: U.S. GRADE B or U.S. EXTRA STANDARD
Lot as a whole:	U.S. GRADE B or U.S. EXTRA STANDARD Average score 87 points

Example **– Solid Mass:**

Type of Pack:	Solid Mass
GRADE:	U.S. GRADE B or U.S. EXTRA STANDARD Score 81 to 86 points Inspection and certification restricted to samples drawn from top 6 inches of Tote-bins. See type of Pack above.
REMARKS:	Packed in wooden tote-bins with plastic bag liner and corrugated fiber pad insert covers.

10. Other Factors

When the product fails the acceptance criteria for a factor not covered in the previous text, show the following:

Does not conform with recommended (state factor).

Example:

GRADE:	U.S. GRADE B or U.S. EXTRA STANDARD Average score 84 points. Does not conform with recommended proportions.

B. Label Statements Do Not Agree With the Inspection Data

When the label statements do not agree with the inspection data, show the following:

See label statement above for (state factor).

Example: **Label statement shows Grade A**

GRADE:	U.S. GRADE B or U.S. EXTRA STANDARD Average score 84 points. See label statement above for Grade.

Example: **Label statement for count differs from inspection results**.

GRADE:	U.S. GRADE A or U.S. FANCY Average score 94 points. See label statement above for count.

RESTRICTED CERTIFICATE

An applicant may request an inspection of a lot be limited to certain factors. These factors may include the product condition, condition of container, product temperature, net weight, drained weight, analytical testing, individual quality factors (such as an examination for color only), foreign material analysis, private buyer specification, etc.

When the inspection is limited, a grade for the lot as a whole is not assigned. Only the factors examined during the inspection may be reported on the certificate. In lieu of a lot grade, a statement indicating the restrictions shall be used as follows:

Inspection and certification restricted only to state factor(s) at the request of the applicant.

Example:

GRADE:	Inspection and certification restricted only to product condition and temperature at the request of applicant.

A. Certification based on private buyer specifications

Certification to a U.S. Grade of a product will be in accordance with the current effective U.S. Standard, unless contractual obligations were entered into prior to effective date of a new or revised U.S. Standard. Under such circumstances, contractual documents must be reviewed by the field office as well as the Regional, and National offices, which will be responsible for granting approval.

Certification will be restricted to grade determination, plus those factors that can be ascertained by the inspector such as count, drained weight, net weight, enzyme tests, etc. If there are certain requirements that cannot be ascertained by the inspector (variety, harvesting practice, grade of raw product, etc.) such requirement will not be covered by the certificate. If the buyer wants assurance of certain factors that cannot be verified or determined by USDA, they may obtain an affidavit from the processor to cover such requirements.

Certification based on buyer's specifications and U.S. standards can be done under the following conditions:

1. Grading is based on currently effective standard and;

2. The Buyers Specifications are as follows:

   a. Use the same inspection procedures as outlined in USDA regulations; or

   b. Contain more restrictive Acceptable Quality Levels; or

c. Provide for larger standard sample unit size; or

d. Provide an increased sampling rate.

Certification should be restricted to buyer specifications when the specifications:

1. Change classification of defects; or

2. Contain smaller standard sample unit sizes; or

3. Contain smaller sampling rates; or

4. Use less restrictive Acceptable Quality Levels.

Certification of acceptable lots must reference the applicable specification, date, and any amendments. See the following example:

"Meets quality requirements of _____Specification for Frozen _____, dated _____, as amended by letter from (name of buyer's representative) dated _____."

If a lot fails buyer's specifications and subsequent amendments, certify without reference to the buyer's specifications, unless specifically requested by the applicant to issue a failing certificate. If so requested, certify as follows:

"Fails quality requirements of _____Specification for Canned _____, dated_____, account serious defects."

If the lot meets grade requirements but fails non-scoring factors such as drained weights, Brix, or proportion of ingredients, state the number of determinations in the body of the Certificate. Break down the results into meeting and failing sample units. Certify as follows:

"Meets quality requirements of _____Specification for Frozen _____, dated _____, but Fails drained weight account sample average 0.6 ounce below specified / Fails proportion of ingredients. / Fails brix requirements (See above).

REMARKS SECTION OF CERTIFICATE

The Remarks section is that located between the grade statement and address/signature blocks. The statements included in the Remarks portion of the certificate follow the word "REMARKS" which is printed on the certificate.

General

The Remarks section of the certificate will contain one or more of the following, in the sequence listed:

A. The quantity of merchandise certified.

B. The location and lot identity of the merchandise certified.

C. The condition of the samples when the condition of container is not requested.

D. Any additional information pertaining to the secondary container such as case stamping, case marking, etc.

E. Date of pack.

F. Previous certification.

G. Other factual information related to the lot certified (such as country of origin, purchase order number, invoice/shipping manifest number, etc.).

Appropriate Certification Statements

A. <u>Quantity</u>

The quantity statement of the certificate shall contain the following information as applicable: total number of cases, number of containers per case, size of container, total poundage (frozen and dried), count disclaimer (packer's, applicant's, or warehouse count and/or weight), and description of primary container, intermediate packaging, and shipping cases.

Example:

REMARKS:

This certificate covers 1000 cases 6/No. 10 cans (applicant's count). Product packed in beaded-body enamel lined cans, and cased in corrugated fiber cartons. Lot located in applicant’s warehouse Chicago, Illinois, and identified by code marks as shown above. Inspection records indicate product packed September 2010.

B. Location of Product Certified

The location of the product shall include the name, and address (city and state) of the warehouse or facility where the product was located at the time of sampling.

Example:

REMARKS:

This certificate covers 1000 cases 6/No. 10 cans (applicant's count). Product packed in beaded-body enamel lined cans, and cased in corrugated fiber cartons. **Lot located in applicant's warehouse Chicago, Illinois,** and identified by code marks as shown above. Inspection records indicate product packed September 2010.

C. Lot Identity of the Product Certified

The primary means used to identify the lot (code marks, case stamping, tanker/seal numbers) shall be included.

Example:

REMARKS:

This certificate covers 1000 cases 6/No. 10 cans (applicant's count). Product packed in beaded-body enamel lined cans, and cased in corrugated fiber cartons. Lot located in applicant's warehouse Chicago, Illinois, and **identified by code marks as shown above.** Inspection records indicate product packed September 2010.

Secondary code marks present (time codes, pouch codes, etc…) that are not specified by the applicant, or determined by supervisory inspection staff to be identifying code marks may be recorded as follows:

Example:

REMARKS:

This certificate covers 1000 cases 6/No. 10 cans (applicant's count). Product packed in beaded-body enamel lined cans, and cased in corrugated fiber cartons. Lot located in applicant's warehouse Chicago, Illinois, and identified by code marks as shown above. **Secondary time codes present not used for lot identification.** Inspection records indicate product packed September 2010.

D. Case Stamping When Required

When the purchase document requires that the cases be stamped, and;

1. When the lot meets the requirements of the purchase specification, a facsimile of the case stamp shall be shown on the certificate, and the following statement shall be shown in the Remarks:

   Cases stamped with USDA "OFFICIALLY SAMPLED" stamp as shown above.

Example:

REMARKS:

This certificate covers 1000 cases 6/No. 10 cans (applicant's count). Product packed in beaded-body enamel lined cans, and cased in corrugated fiber cartons. Lot located in applicant's warehouse Chicago, Illinois, and identified by code marks as shown above. Inspection records indicate product packed September 2010. **Cases stamped with USDA "OFFICIALLY SAMPLED" stamp as shown above.**

2. When the lot fails the purchase requirements, do not show a facsimile of the case stamp on the certificate. Only indicate case stamping by showing the following statement in the Remarks:

   Cases stamped with USDA "OFFICIALLY SAMPLED" stamp dated date on stamp

Example:

REMARKS:

This certificate covers 1000 cases 6/No. 10 cans (applicant's count). Product packed in beaded-body enamel lined cans, and cased in corrugated fiber cartons. Lot located in applicant's warehouse Chicago, Illinois, and identified by code marks as shown above. Inspection records indicate product packed September 2010. **Cases stamped with USDA "OFFICIALLY SAMPLED" stamp dated September 3, 2010.**

E. Date of Pack

When requested or required, the date of pack statement shall contain the source of the information (written statement from applicant or inspection records), and the month and year of pack. One of the following statements shall be shown in the Remarks:

Written statement from applicant indicates product packed (mo. yr.).

or

Inspection records indicate product packed (mo. yr.).

Examples:

REMARKS:

This certificate covers 1000 cases 6/No. 10 cans (applicant's count). Product packed in beaded-body enamel lined cans, and cased in corrugated fiber cartons. Lot located in applicant's warehouse Chicago, Illinois, and identified by code marks as shown above. **Written statement from applicant indicates product packed September 2010.**

REMARKS:

This certificate covers 1000 cases 6/No. 10 cans (applicant's count). Product packed in beaded-body enamel lined cans, and cased in corrugated fiber cartons. Lot located in applicant's warehouse Chicago, Illinois, and identified by code marks as shown above. **Inspection records indicate product packed September 2010.**

F. Latest Season's Pack

When the product is required to be of the latest season's pack (see the AIM Inspection Series, USDA Purchases Manual), the statement shall contain the source of the information (written statement from applicant or inspection records), and that the product is of a latest season's pack. One of the following statements shall be shown in the Remarks:

Written statement from applicant indicates product is of latest season's pack.

or

Inspection records indicate product is of latest season's pack.

Examples:

REMARKS:

This certificate covers 1000 cases 6/No. 10 cans (applicant's count). Product packed in beaded-body enamel lined cans, and cased in corrugated fiber cartons. Lot located in applicant's warehouse Chicago, Illinois, and identified by code marks as shown above. **Written statement from applicant indicates product is of latest season's pack.**

REMARKS:

This certificate covers 1000 cases 6/No. 10 cans (applicant's count). Product packed in beaded-body enamel lined cans, and cased in corrugated fiber cartons. Lot located in applicant's warehouse Chicago, Illinois, and identified by code marks as shown above. **Inspection records indicate product is of latest season's pack.**

G. Case Markings

When special markings are required as part of the purchase requirements and the case markings meet, show the following statement:

Cases marked in accordance with (contract/specification) requirements.

Example:

REMARKS:

This certificate covers 1000 cases 6/No. 10 cans (applicant's count). Product packed in beaded-body enamel lined cans, and cased in corrugated fiber cartons. Lot located in applicant's warehouse Chicago, Illinois, and identified by code marks as shown above. Inspection records indicate product packed September 2010. **Cases marked in accordance with contract requirements.**

H. Condition of Container

1. When lot is not formally inspected for condition of container (see the AIM Inspection Series, Condition of Food Container Manual) and:

   a. Containers meet criteria, do not comment.

   b. Containers fail criteria, show the number of sample units examined for quality, number of sample units found in each defect category.

Example:

REMARKS:

This certificate covers 1000 cases 6/No. 10 cans (applicant's count). Product packed in beaded-body enamel lined cans, and cased in corrugated fiber cartons. Lot located in applicant's warehouse Chicago, Illinois, and identified by code marks as shown above. Inspection records indicate product packed September 2010. **Of 21 sample units drawn for quality, three have minor dents and two are buckled.**

2. When the lot is formally inspected for condition of container, report results in the body of the certificate.

I. Dietetic Pack

When product is known or declared as a dietetic pack, show the following:

Packer states product is dietetic product and is so labeled.

Example:

REMARKS:

This certificate covers 1000 cases 6/No. 10 cans (applicant's count). Product packed in beaded-body enamel lined cans, and cased in corrugated fiber cartons. Lot located in applicant's warehouse Chicago, Illinois, and identified by code marks as shown above. Inspection records indicate product packed September 2010. **Packer states product is dietetic product and is so labeled.**

J. Assembled-Lot Certificate

When the quality/condition inspection of the product has been completed and other inspections (such as condition of container, case mark verification, unitization, etc.) are performed at a later date, show the following:

Inspection of the assembled lot completed (date).

Example:

REMARKS:

This certificate covers 1000 cases 6/No. 10 cans (applicant's count). Product packed in beaded-body enamel lined cans, and cased in corrugated fiber cartons. Lot located in applicant's warehouse Chicago, Illinois, and identified by code marks as shown above. Inspection records indicate product packed January 2011. **Inspection of the assembled lot completed February 25, 2011.**

K. Superseded Certificate

When the certificate supersedes another certificate, after all other Remarks have been shown, skip one line and show in all caps, the following statement:

THIS CERTIFICATE SUPERSEDES CERTIFICATE NUMBER (number).

Example:

REMARKS:

This certificate covers 1000 cases 6/No. 10 cans (applicant's count). Product packed in beaded-body enamel lined cans, and cased in corrugated fiber cartons. Lot located in applicant's warehouse Chicago, Illinois, and identified by code marks as shown above. Inspection records indicate product packed September 2010.

THIS CERTIFICATE SUPERSEDES CERTIFICATE NUMBER W-123456.

L. Appeal Inspection

See the AIM Inspection Series, General Procedures Manual.

M. Additional Information

Other pertinent information which is requested or has been determined as necessary (unless covered by other instructions) may be included on the certificate in the Remarks section. This may include such information as: Government purchase order numbers, complaint number, delivery order number, customs entry number, country of origin, name of vessel, shipping manifest number, etc.

Example:

REMARKS:

This certificate covers 1000 cases 6/No. 10 cans (applicant's count). Product packed in beaded-body enamel lined cans, and cased in domestic corrugated fiber cartons. Lot located in applicant's warehouse Chicago, Illinois, and identified by code marks as shown above. Inspection records indicate product packed September 2010.

Purchase Order Number 4100000003.

ADDRESS AND SIGNATURE SECTION OF CERTIFICATE

A. Address

The area field office address and phone number shall be shown on the certificate. The area field office address will always be shown, regardless of the location where the product was graded or the certificate was issued.

Example: If the product was graded in Philadelphia, PA (an Inspection Point of the Hunt Valley field office), the certificate would show Hunt Valley as the inspection office.

ADDRESS OF INSPECTION OFFICE	SIGNATURE OF INSPECTOR
Hunt Valley Professional Bldg. 9 Schilling Road, Suite 203 Hunt Valley, Maryland 21031-1106 (410) 527-0400	

B. Signature

1. The name of the inspector shall be typed in the signature block.

2. The original of the certificate must be manually signed in blue ink.

3. The person signing and issuing the certificate will be one of the following:

   a. The inspector who performed the inspection.

   b. Another inspector or supervisor who has been given the power of attorney for the inspector. (See "POWER OF ATTORNEY")

   c. An inspector designated as the "Inspector-in-Charge". The inspector-in-charge may sign the certificate for any inspection performed under his or her charge. This may be an inspection performed by one or more inspectors.

   The title, "Inspector-in-Charge" shall follow the typed name of the inspector.

Example:

ADDRESS OF INSPECTION OFFICE	SIGNATURE OF INSPECTOR
Hunt Valley Professional Bldg. 9 Schilling Road, Suite 203 Hunt Valley, Maryland 21031-1106 (410) 527-0400	John D. Doe, Inspector-in-Charge

COMMODITY SPECIFIC CERTIFICATION STATEMENTS

General

This section contains examples of certificate statements specifically required for certain products. Depending upon the circumstances, additional certificate documentation may be required.

Imported Canned Ripe Olives

A. Grade Statement

Under "GRADE" certify as follows:

1. Meeting lots

"Meets the U.S. Import Requirements under Section 8e of the Agricultural Marketing Agreement Act of 1937, as amended."

SOURCE OF SAMPLES	**PRODUCT INSPECTED**
Officially Drawn	CANNED RIPE OLIVES
CODE MARKS ON CONTAINERS SL 11 SL 11 SL 11 C 145; C 146; and C 147…	
PRINCIPAL LABEL MARKS "Quality Brand Sliced Ripe Olives, Net Drained weight 55 oz. (3 lb. 7 oz.), Product of Morocco. Imported by ABC Foods, Houston, TX 77564."	
Net Drained Weight: Meets label declaration. Vacuum Readings: 5 to 15 inches Type: Ripe Style: Sliced **GRADE:** MEETS the U.S. Import Requirements under section 8e of the Agricultural marketing Act of 1937, as amended. **REMARKS:** This certificate covers 952 cases of 6/10 cans (applicant's count). Product packed in No. 10 enamel lined cans cased in corrugated fiberboard cases. Lot located in applicant's warehouse and identified by code marks as shown above. Lot also identified by U.S. Customs Entry No. 003-04567890-1, Country of Origin – Morocco, Port of Entry – Houston, Texas, Arrival Date – January 2, 2011, B/L No. MOU0012345, Container No. GSTE 01234, Importing Vessel – Tanziers.	

2. Failing lots

FAILS U.S. Import Requirements under Section 8e of the Agricultural Marketing Agreement Act of 1937, as amended, account _____ (as applicable)."

SOURCE OF SAMPLES	**PRODUCT INSPECTED**
Officially Drawn	CANNED RIPE OLIVES

CODE MARKS ON CONTAINERS

SL 11 SL 11 SL 11
D 145; D 146; and D 147…

PRINCIPAL LABEL MARKS "Supreme Brand Sliced Ripe Olives, Net Drained weight 55 oz. (3 lb. 7 oz.), Product of Egypt. Imported by ABC Foods, Houston, TX 77564."

Net Drained Weight:	Meets label declaration.
Vacuum Readings:	5 to 15 inches
Type:	Ripe
Style:	Sliced
Salometer Readings:	15.4 to 16.0 degrees

GRADE:

FAILS the U.S. Import Requirements under section 8e of the Agricultural marketing Act of 1937, as amended, account salometer readings and flavor (excessively salty).

REMARKS:

This certificate covers 952 cases of 6/10 cans (applicant's count). Product packed in No. 10 enamel lined cans cased in corrugated fiberboard cases. Lot located in applicant's warehouse and identified by code marks as shown above. Lot also identified by U.S. Customs Entry No. 003-02567890-1, Country of Origin – Egypt, Port of Entry – Houston, Texas, Arrival Date – January 2, 2011, B/L No. MOU0012347, Container No. GSTE 01235, Importing Vessel – Zim Lane.

B. Remarks

Include the usual remarks and U.S. Customs Entry number, country of origin, date of arrival, port of entry, Bill of Lading number, container number, and importing vessel name. The warehouse lot number (if there is one) will follow the code marks.

Distribution of Certificates

Distribution shall be in accordance with the instructions found in the AIM Inspection Series, 8e Marketing Order Manual.

Imported Raisins

A. Grade

In the "GRADE" section certify as follows:

1. Meeting Lots

Meets U.S. import requirements under Section 8e of the Agricultural Marketing Act of 1937, as amended.

Grade:	MEETS U.S. import requirements under Section 8e of the Agricultural Marketing Act of 1937, as amended.

2. Failing Lots

Fails U.S. import requirements under Section 8e of the Agricultural Marketing Act of 1937, as amended, account foreign material (rodent contamination) or account excess capstems (as may be applicable).

Grade:	FAILS U.S. import requirements under Section 8e of the Agricultural Marketing Act of 1937, as amended, account foreign material (rodent contamination).

B. Remarks

In the "REMARKS" section, include any information that will serve to further identify the lot, such as date and port of arrival, name of importer, and U.S. Customs entry or other identification number. Custom Entry Numbers are now **mandatory** on all certificates. Show total count, total poundage, and country of origin.

Remarks:	This certificate covers 1,400 – 30 pound cases (42,000 pounds packer's count and weight). Product packed in plastic bags within fiberboard cases. Lot located at American Raisin Company. 417 West Ninth Street, Westin, CA 12345. Imported by American Raisin Company. U.S. Customs Entry No. UT4- 0083333-3. Arrival Date January 27, 2011. Country of Origin South Africa. Port of Entry Oakland, CA. Name of Vessel MSC MARK ANTHONY. Container No. MEDU 1678900. Lot No. 12345. B/L No. MSCUCV833123. Broker No. 0083333.

All meeting lots under the same entry number can be combined on a single certificate if the applicant so desires, provided that such items as container size and variety are the same.

Failing lots under the same entry number may be combined on a single certificate if they failed for the same reason. Do not include on a single certificate lots that fail solely because of quality with those that fail account foreign material.

Lots identified under the different entry numbers cannot be combined on the same certificate.

C. Distribution of Certificates

Distribution shall be in accordance with the instructions found in the AIM Inspection Series, 8e Marketing Order Manual.

SAMPLES SUBMITTED BY AN APPLICANT

Policy

Division policy is to issue only letter reports for samples submitted by the applicant. The only exception is for product which is certified for export. See the Export Certification section of this manual.

General

The Regulations provide for the inspection and certification of samples submitted by an applicant. Applicants who submit samples for inspection may be generally categorized as:

A. Processing plants not under in-plant inspection that use the inspection results as guides in their own quality control;

B. Institutions desiring occasional checks on the quality of products which they have purchased or may purchase;

C. Brokers or buyers who use inspection results as a guide in sales and purchases;

D. Applicants that are required by a foreign country to furnish federal certification of a product being exported into that country. This may be a certification of an organoleptic examination that states the product is “fit for human consumption"; or,

E. Individuals or firms desiring information that can used as misrepresenting a block of product, or otherwise used to afford themselves an unfair advantage. When possible misrepresentation is evident, the inspection request should be **declined**.

Declining Inspection

Samples submitted by an applicant may be inspected under any of the first four above conditions. The Regulations state that the inspection of samples submitted by an applicant will be declined when it appears that to perform the inspection service would not be in the best interest of the Government. Circumstances under which inspection service will be declined are as follows:

A. Sample units originating from plants under contract or special agreement;

B. Sample units from a lot that has been previously officially sampled and inspected;

C. When it is apparent that the applicant is merely comparing brands or packers:

D. Labeled containers or sample units from which the labels have been stripped;

E. When the applicant fails to establish a financial interest;

F. When the lot is in controversy (or suspected controversy) with the Food and Drug Administration or a state or municipal regulatory agency. This also applies to officially drawn samples; and

G. Any other circumstances that would indicate that it is not in the best interest of the Government to inspect such sample units.

Procedure

A. Complete Form FV-356

Before inspecting and certifying a sample submitted by the applicant, the applicant must complete Form FV-356, "Application for Inspection and Certificate of Sampling", which may be found on the AMS Forms Catalog at the following intranet address: http://agnis/AMSFormsCatalog/Forms/AllItems.aspx.

B. Examination of Sample Units

Food and Drug Administration food defect action levels or Processed Products Division guidelines that are applicable to officially drawn sample units shall also be applied to sample units submitted by the applicant.

Sample units submitted by an applicant do not represent a lot. Therefore, lot acceptance criteria based on officially drawn samples **shall not** apply.

Each individual sample unit shall be graded for quality, condition, and all other factors involved in determining grade, unless the applicant requests the letter report be restricted to a specific factor or factors.

C. Certification

Certificate forms (FV-146, FV-147, FV-149, FV-67 or FV-66) **shall not be used** for certification of sample units that are submitted by an applicant, except for export certification. Forms FV-146, FV-147, and FV-149 may be used for export certification. These certificates **must** show the port of embarkation and/or the country in the "RECEIVER OR BUYER" block.

Certification of a sample unit(s) submitted by an applicant may be based on U.S. standards, Federal specifications, or any other buyer-seller specifications, provided by the applicant.

Follow the procedures below when preparing a letter report:

1. Letter reports shall be prepared by the area field office on USDA letterhead stationery.

2. All letter reports shall be serially numbered. The serial number of the reports shall contain the office prefix (same prefix that is used for fee bills), the number of the letter report, and the two digit year of the report. The number series will start with "-1" at the beginning of the fiscal year.

Example: The 5th letter report in 2011 from the Hunt Valley, Maryland area would have the serial number: **HVH-5-11**.

3. Show ranges only, or when appropriate, separate values. **DO NOT** report averages.

4. When all containers meet the same grade, state the U.S. grade and show the score point range (when applicable).

When all containers are not the same grade, group the containers according to grade, showing code marks and score points (if applicable) of each group. **DO NOT SHOW** "Lot as a Whole."

5. A single letter report may be used for certifying multiple products. Applicants may request a separate report be issued for each product.

The following statements typed in capital letters shall appear on each report:

"SAMPLES NOT OFFICIALLY DRAWN BY USDA OR AUTHORIZED REPRESENTATIVE OF USDA."

"SAMPLES SUBMITTED BY APPLICANT AND DO NOT OFFICIALLY REPRESENT ANY LOT."

Instructions for Certification of Previously Certified Product (Breakdown Certificates)

This provides instructions for preparing certificates for product that has been previously certified when an applicant requests that a portion of the original lot is used for delivery to a recipient.

Description

A breakdown certificate is issued when a portion of a previously certified lot is re-certified to a designated receiver's specifications using all of the grade and quality factor information from the original lot. The only changes permitted are:

1. Addition of label statement when original lot was unlabeled;

2. Change Net weight/Net contents to "meets label declaration" when original lot was unlabeled;

3. Addition of Condition of Container statement when "inspection of assembled lot" is completed at a later date;

4. Addition of grade statement meeting requirements of receiver; and

5. Addition of a purchase order number.

Procedure

1. Use the same quality factor information as the original certificate without additional samples and analysis.

2. Show all codes of the original certificate on each breakdown certificate.

3. Reference the original certificate number, case count, and certification date of the original lot on the breakdown certificate.

4. Include a statement similar to the following in the Remarks section:

This certificate covers 900 cases of 6/No. 10 cans (applicant count). Product packed in beaded-body enamel lined cans and cased in corrugated fiber cartons from a lot(s) of 5000 cases previously certified on Certificate Number A-123456, dated October 22, 2010.

5. Show the date of the "inspection of the assembled lot" for which the breakdown certificate is issued in the Remarks section, if applicable.

6. Use last date for the stamp date when the original lot is sampled on multiple dates.

7. Document (using a ledger or similar record) the original quantities for each code and record the amount for each shipment. Ensure that the total number of cases

and codes certified in breakdown certificates do not exceed the total number of cases and codes from the original certificate.

8. Do not use a breakdown certificate to document the remaining inventory. Statements on breakdown certificates should only reflect the facts applicable to the respective shipment. (Applicants and receivers are not concerned with inventory and tracking, especially if breakdowns are offered to multiple receivers.)

9. Update inspections depending on the receiver's requirements for date of certification. Most receivers have time limits based upon the date shown on the certificate. If the original grading exceeds that time limit, an update inspection is required. For more information on update inspection see the "Updating Certificates" section of this manual.

10. Contact your supervisor for any questions or conditions not addressed by this instruction.

11. See examples P and Q in the "Examples of Completed Certificates" section on the following pages for an example of an original and a breakdown certificate.

EXAMPLES OF COMPLETED CERTIFICATES

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE

CERTIFICATE OF QUALITY AND CONDITION

(PROCESSED FOODS)

Please refer to this certificate by number and inspection office.

EXAMPLE: A

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. It does not excuse failure to comply with any applicable Federal or State laws.
WARNING: Any person who knowingly falsely make, issue, alter, forge or counterfeit this certificate, or participate in any such action, is subject to a fine of not more than $1,000 or imprisonment for not more than one year, or both (7U.S.C. 1622 (h)).
The conduct of all services and the licensing of all personnel under the regulations governing such services shall be accomplished without discrimination as to race, color, religion, sex, or national origin.

DATE
April 11, 2010

APPLICANT	ADDRESS
Case Food Corporation.	Atlanta, GA 12345
RECEIVER OR BUYER	**ADDRESS**
State of New Jersey Division of Purchase and Property	Trenton, NJ 08628
SOURCE OF SAMPLES	**PRODUCT INSPECTED**
Officially Drawn	FROZEN PEAS

CODE MARKS ON CONTAINERS
Polybags coded T6023 (2 inverted); cases coded T6026; and T-6026…

PRINICIPAL LABEL MARKS
"Clear polybags. Cases marked: "TOPMARK CONT. 73169, GREEN PEAS 12/40 oz. Poly, Distributed by P. F. C., Tracy, GA 21673"

Net weight: Meets label declaration.
Style: Sweet.
Condition of Containers: Meets applicable U.S. Standards for Condition of Food Containers.

OFFICIALLY SAMPLED
APR 11 2010
U.S. DEPARTMENT OF AGRICULTURE
FV 00

GRADE:
U.S. GRADE B or U.S. EXTRA STANDARD (account color)
Average score 92 points.
Meets requirements of the State of New Jersey Specification For Frozen Peas, Purchase Order Number 3617193.

REMARKS:

This certificate covers 490 cases, 12 - 2 1/2 pound polybags (14,700 pounds, applicant's count and weight). Product packed in heat sealed polyethylene bags and cased in domestic corrugated fiber cases. Lot identified by code marks as shown above and located in applicant's cold storage warehouse, Atlanta, Georgia. Cases stamped with USDA "OFFICIALLY SAMPLED" stamp as shown above. Written statement from packer indicates product packed November, 2009. Cases marked in accordance with contract requirements.

Pursuant to the regulations issued by the Secretary of Agriculture under the Agricultural Marketing Act of 1946, as amended (7 U.S.C. 1621-1627), governing the inspection certification of the product designated herein. I certify that the quality and condition of the product as shown by samples inspected on the above date were as shown, subject to any restrictions specified above.

ADDRESS OF INSPECTION OFFICE	SIGNATURE OF INSPECTOR
1555 St. Joseph Ave. East Hill, GA 30344-2591 (404) 962-2591	Jane Smith *Jane Smith*

FORM FV-146CS

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE

CERTIFICATE OF QUALITY AND CONDITION

(PROCESSED FOODS)

Please refer to this certificate by number and inspection office.

EXAMPLE: B

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. It does not excuse failure to comply with any applicable Federal or State laws.
WARNING: Any person who knowingly falsely make, issue, alter, forge or counterfeit this certificate, or participate in any such action, is subject to a fine of not more than $1,000 or imprisonment for not more than one year, or both (7U.S.C. 1622 (h)).
The conduct of all services and the licensing of all personnel under the regulations governing such services shall be accomplished without discrimination as to race, color, religion, sex, or national origin.

DATE
April 11, 2010

APPLICANT	ADDRESS
Way Canning Company For: Charles Millen, Inc.	Brooklyn, NY 11234
RECEIVER OR BUYER	**ADDRESS**
City of New York Bureau of Municipal Supplies	New York, NY 10114
SOURCE OF SAMPLES	**PRODUCT INSPECTED**
Officially Drawn	CANNED CARROTS

CODE MARKS ON CONTAINERS
1CART 1CART 1CART
KLO46; KLO47; and KLL4P…

PRINICIPAL LABEL MARKS
"Nugget Brand, Diced Carrots, Net Wt. 105 oz. (6 lb. 9 oz.) 2.98 Kg, Distributed by Nugget Distributors, Stockton, CA 95204 Product of U.S.A."

Net weight:	Meets label declaration.
Style:	Diced.
Vacuum readings:	2 cans 1 to 4 inches. 11 cans 5 to 8 inches.
Drained weight:	6 cans 70.3 to 75.8 ounces. 7 cans 65.7 to 69.7 ounces. Average of all cans 69.4 ounces.
Condition of Containers:	Meets applicable U.S. Standards for Condition of Food Containers

OFFICIALLY SAMPLED
APR 11 2010
U.S. DEPARTMENT OF AGRICULTURE
FV 00

GRADE:
U.S. GRADE C or U.S. STANDARD (account defects)
Average score 84 points.
Fails requirements of City of New York Specification 14-V-8; 93A, account drained weight average 0.6 ounces below recommended minimum. Acceptance authorized by Mr. Pat Newton, Department of Purchase, per phone April 12, 2010.

REMARKS:

This certificate covers 448 cases 6 / No. 10 cans (applicant's count). Product packed in beaded-body enamel lined cans, and cased in domestic corrugated fiber cartons. Lot identified by code marks as shown above and located in warehouse of XYZ Canning Company, Brooklyn, New York. Cases stamped with USDA "OFFICIALLY SAMPLED" stamp as shown above. Written statement from packer indicates product packed September 2009.

Pursuant to the regulations issued by the Secretary of Agriculture under the Agricultural Marketing Act of 1946, as amended (7 U.S.C. 1621-1627), governing the inspection certification of the product designated herein. I certify that the quality and condition of the product as shown by samples inspected on the above date were as shown, subject to any restrictions specified above.

ADDRESS OF INSPECTION OFFICE	SIGNATURE OF INSPECTOR
9 Maple Road Huntington, MD 21031-1106 (410) 962-1106	Kim Jones *Kim Jones*

FORM FV-146CS

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE

CERTIFICATE OF QUALITY AND CONDITION

(PROCESSED FOODS)

Please refer to this certificate by number and inspection office.

EXAMPLE: C

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. It does not excuse failure to comply with any applicable Federal or State laws.
WARNING: Any person who knowingly falsely make, issue, alter, forge or counterfeit this certificate, or participate in any such action, is subject to a fine of not more than $1,000 or imprisonment for not more than one year, or both (7U.S.C. 1622 (h)).
The conduct of all services and the licensing of all personnel under the regulations governing such services shall be accomplished without discrimination as to race, color, religion, sex, or national origin.

DATE
December 11, 2010

APPLICANT
Hall Foods Corporation
William R. Hill & Company, Inc.

ADDRESS
Hart, PA 17770

RECEIVER OR BUYER
Commonwealth of Virginia

ADDRESS
Richmond, VA 23224

SOURCE OF SAMPLES
Officially Drawn

PRODUCT INSPECTED
CANNED WHITE POTATOES

CODE MARKS ON CONTAINERS
15172 HTW; 25172 HTW; 35172 HTW; 15173 HTW; and 15174 HTW….

PRINICIPAL LABEL MARKS
"Hall Tiny Whole Potatoes Net Wt. 6 lbs. 14 oz. (110 oz.) (3.12 kg.) 120-150 count. Hall Foods Corporation, Hart, PA 17770 U.S.A."

Net weight:	Meets label declaration.
Vacuum:	2 to 5 inches.
Drained weight:	Meets recommended minimum of 74.0 ounces.
Style:	Whole.
Size:	Small.
Count:	11 cans 123 to 149 10 cans 103 to 119 Average of all cans 124.
Condition of Containers:	Meets applicable U.S. Standards for Condition of Food Containers.

GRADE:
U.S. GRADE A
Average score 92 points.
Fails requirements of the Commonwealth of Virginia Specifications for Canned Potatoes, Item No. 275-86-910726, account count. Acceptance authorized by Mr. Craig Smith, purchasing agent, per phone December 9, 2010.

REMARKS:

This certificate covers 1904 cases, 6/No. 10 cans (applicant's count). Product packed in beaded-body enamel lined cans, and cased in domestic corrugated fiber cartons. Lot located in applicant's warehouse, Hart, Pennsylvania, and identified by code marks as shown above. Inspection records indicate product packed September 2010.

Pursuant to the regulations issued by the Secretary of Agriculture under the Agricultural Marketing Act of 1946, as amended (7 U.S.C. 1621-1627), governing the inspection certification of the product designated herein. I certify that the quality and condition of the product as shown by samples inspected on the above date were as shown, subject to any restrictions specified above.

ADDRESS OF INSPECTION OFFICE
4 Springtime Drive
Flowers, MD 21021-1106
(401) 962-1106

SIGNATURE OF INSPECTOR
Eric Salinas
Eric Salinas

FORM FV-146CS

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE

CERTIFICATE OF QUALITY AND CONDITION

(PROCESSED FOODS)

Please refer to this certificate by number and inspection office.

EXAMPLE: D

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. It does not excuse failure to comply with any applicable Federal or State laws.
WARNING: Any person who knowingly falsely make, issue, alter, forge or counterfeit this certificate, or participate in any such action, is subject to a fine of not more than $1,000 or imprisonment for not more than one year, or both (7U.S.C. 1622 (h)).
The conduct of all services and the licensing of all personnel under the regulations governing such services shall be accomplished without discrimination as to race, color, religion, sex, or national origin.

DATE
April 11, 2010

APPLICANT
Harts Trading Corporation

ADDRESS
New York, NY 10114

RECEIVER OR BUYER
– – – – – – –

ADDRESS
– – – – – – –

SOURCE OF SAMPLES
Officially Drawn

PRODUCT INSPECTED
CANNED PINEAPPLE

CODE MARKS ON CONTAINERS
* Codes partially illegible, *1-04 B1-05 *1-06 B1-P5
L0685; LO685; LO685; and LO685…

PRINICIPAL LABEL MARKS
"Daphne Sliced Pineapple in Natural Juice Net Weight 105 oz. (6 lb. 9 oz) 2.98 kg. Packed for Harts Trading Corp. New York, N.Y. 10017 U.S.A. Product of Kenya."

Net weight:	Meets label declaration.
Vacuum readings:	5 to 15 inches.
Drained weight:	Meets recommended minimum of 61.5 ounces.
Style:	Sliced.
Syrup:	In Juice
Acid (as Citric):	0.62 to 0.96 grams/100 ml.
Count:	53 to 57 units.

GRADE:
U.S. GRADE B (account color and character)
Average score 91 points.

REMARKS:

This certificate covers 880 cases, 6/No. 10 cans (applicant's count). Product packed in beaded-body enamel lined cans, and cased in domestic corrugated fiber cartons. Lot located at Baltimore International Warehousing, Baltimore, Maryland, and identified by code marks as shown above, and Warehouse Lot No. 2637.

Pursuant to the regulations issued by the Secretary of Agriculture under the Agricultural Marketing Act of 1946, as amended (7 U.S.C. 1621-1627), governing the inspection certification of the product designated herein. I certify that the quality and condition of the product as shown by samples inspected on the above date were as shown, subject to any restrictions specified above.

ADDRESS OF INSPECTION OFFICE
9 Schilling Road
Welsh Valley, MD 21031-1106
(410) 962-1106

SIGNATURE OF INSPECTOR
Lisa Johnson
Lisa Johnson

FORM FV-146CS

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE

CERTIFICATE OF QUALITY AND CONDITION

(PROCESSED FOODS)

Please refer to this certificate by number and inspection office.

EXAMPLE: E

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. It does not excuse failure to comply with any applicable Federal or State laws.
WARNING: Any person who knowingly falsely make, issue, alter, forge or counterfeit this certificate, or participate in any such action, is subject to a fine of not more than $1,000 or imprisonment for not more than one year, or both (7U.S.C. 1622 (h)).
The conduct of all services and the licensing of all personnel under the regulations governing such services shall be accomplished without discrimination as to race, color, religion, sex, or national origin.

DATE
January 11, 2011

APPLICANT
Conner Canning Co.

ADDRESS
Nottingham, PA, 21555

RECEIVER OR BUYER
– – – – – – –

ADDRESS
– – – – – – –

SOURCE OF SAMPLES
Officially Drawn

PRODUCT INSPECTED
CANNED MUSHROOMS

CODE MARKS ON CONTAINERS
MUSHROOMS MUSHROOMS MUSHROOMS MUSHROOMS
RPE5A 895BM; RPE5P 895BM; RRE5A 895RM; and RSE5A 895RM. . .

PRINICIPAL LABEL MARKS
Unlabeled.

Net weight:	102.9 to 106.0 ounces.
Vacuum readings:	1 can 2 inches.
	12 cans 7 to 16 inches.
Drained weight:	9 cans 69.0 to 71.7 ounces
	4 cans 65.4 to 66.6 ounces.
	Average 70 ounces
Color:	White or Cream.
Style:	Stems and pieces.

GRADE:
11 cans U.S. GRADE B
2 cans (code RPE5A 8955BM) SUBSTANDARD
Lot as a whole: SUBSTANDARD, account defects.

REMARKS:

This certificate covers 1008 cases, 6/No. 10 cans stacked bright (packer's count). Product packed in beaded enamel lined cans. Lot located in applicant's warehouse, Nottingham, Pennsylvania, and identified by code marks as shown above. Written statement from applicant indicates product packed September 2010.

Pursuant to the regulations issued by the Secretary of Agriculture under the Agricultural Marketing Act of 1946, as amended (7 U.S.C. 1621-1627), governing the inspection certification of the product designated herein. I certify that the quality and condition of the product as shown by samples inspected on the above date were as shown, subject to any restrictions specified above.

ADDRESS OF INSPECTION OFFICE
17 Schilling Road
Bay Valley, MD 21031-1106
(410) 962-1106

SIGNATURE OF INSPECTOR
Chris Miller
Chris Miller

FORM FV-146CS

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE

CERTIFICATE OF QUALITY AND CONDITION

(PROCESSED FOODS)

Please refer to this certificate by number and inspection office.

EXAMPLE: F

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. It does not excuse failure to comply with any applicable Federal or State laws.
WARNING: Any person who knowingly falsely make, issue, alter, forge or counterfeit this certificate, or participate in any such action, is subject to a fine of not more than $1,000 or imprisonment for not more than one year, or both (7U.S.C. 1622 (h)).
The conduct of all services and the licensing of all personnel under the regulations governing such services shall be accomplished without discrimination as to race, color, religion, sex, or national origin.

DATE
April 11, 2010

APPLICANT
Bently Food Company

ADDRESS
Jersey City, NJ 08830

RECEIVER OR BUYER
State of New Jersey
Division of Purchase and Property

ADDRESS
Trenton, NJ 08872

SOURCE OF SAMPLES
Officially Drawn

PRODUCT INSPECTED
FROZEN WINTER BLEND VEGETABLES

CODE MARKS ON CONTAINERS
Clear polybags coded T4297. . .

PRINICIPAL LABEL MARKS
Cases marked: "Topmark, Contact 73169, Frozen Winter Blend 12/32 oz. Poly, Distributed by P. F. C., Tracy, CA 22073"

Net weight:	Meets net weight of 32.0 ounces.
Proportion:	Broccoli (cut) 65 percent by weight Cauliflower 35 percent by weight.
Color:	Good.
Absence of defects:	Practically Free.
Character:	Good.
Flavor and odor:	Good.
Condition of Containers:	Meets applicable U.S. Standards for Condition of Food Containers.

OFFICIALLY SAMPLED
APR 11 2010
U.S. DEPARTMENT OF AGRICULTURE
FV 00

GRADE:
No applicable U.S. Standards for grades for this product. See above for descriptive factors based on U.S. Standards for Grades of Frozen Broccoli and U.S. Standards for Grades of Frozen Cauliflower.
Meets requirements of the State of New Jersey Specifications for Frozen Winter Blend, Catalog Number 3943-140-12209.

REMARKS:

This certificate covers 375 cases, 12/32 ounce polybags, (9,000 pounds, applicant's count and weight). Product packed in heat sealed polyethylene bags and cased in domestic corrugated fiber cartons. Lot identified by code marks as shown above and located in applicant's cold storage warehouse Jersey City, New Jersey. Cases stamped with USDA "OFFICIALLY SAMPLED" stamp as shown above. Written statement from applicant indicates product packed January, 2010. Cases marked in accordance with specification requirements.

Pursuant to the regulations issued by the Secretary of Agriculture under the Agricultural Marketing Act of 1946, as amended (7 U.S.C. 1621-1627), governing the inspection certification of the product designated herein. I certify that the quality and condition of the product as shown by samples inspected on the above date were as shown, subject to any restrictions specified above.

ADDRESS OF INSPECTION OFFICE
17 King Road
Ridgely, MD 21022
(410) 962-1106

SIGNATURE OF INSPECTOR
Makensie Roberts
Makensie Roberts

FORM FV-146CS

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE

CERTIFICATE OF QUALITY AND CONDITION

(PROCESSED FOODS)

Please refer to this certificate by number and inspection office.

EXAMPLE: G

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. It does not excuse failure to comply with any applicable Federal or State laws.
WARNING: Any person who knowingly falsely make, issue, alter, forge or counterfeit this certificate, or participate in any such action, is subject to a fine of not more than $1,000 o imprisonment for not more than one year, or both (7U.S.C. 1622 (h)).
The conduct of all services and the licensing of all personnel under the regulations governing such services shall be accomplished without discrimination as to race, color, religion, sex, or national origin.

DATE: January 11, 2011

APPLICANT	ADDRESS
Richards Incorporated	Harmon, New Jersey 08865
RECEIVER OR BUYER	**ADDRESS**
- - - - - - - - -	- - - - - - - - -
SOURCE OF SAMPLES	**PRODUCT INSPECTED**
Officially Drawn	FROZEN BLUEBERRIES

CODE MARKS ON CONTAINERS

172453; 181053; 181253; and 181553…

PRINICIPAL LABEL MARKS

"Cultivated Blueberries 30 lbs. Net 13.6 kg. Distributed by Richards, Inc., Harmon, NJ 08037 Produce of U.S.A."

Type: Cultivated.

GRADE:

U.S. GRADE B or U.S. CHOICE (account defects)
Average score 91 points.

REMARKS:

This certificate covers 2097 cases, 30 pounds each (62,910 pounds, applicant's count and weight). Product packed in corrugated fiber cases with polyethylene liners. Lot located at Mideastern Cold Storage, Orchard Road, Vineland, New Jersey, and identified by code marks as shown above.

Pursuant to the regulations issued by the Secretary of Agriculture under the Agricultural Marketing Act of 1946, as amended (7 U.S.C. 1621-1627), governing the inspection certification of the product designated herein. I certify that the quality and condition of the product as shown by samples inspected on the above date were as shown, subject to any restrictions specified above.

ADDRESS OF INSPECTION OFFICE	SIGNATURE OF INSPECTOR
29 Tibbetts Road Zach Valley, NC 21031-1106 (710) 962-2000	Jason Ling Jason Ling

FORM FV-146CS

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE

CERTIFICATE OF QUALITY AND CONDITION

(PROCESSED FOODS)

Please refer to this certificate by number and inspection office.

EXAMPLE: H

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. It does not excuse failure to comply with any applicable Federal or State laws.
WARNING: Any person who knowingly falsely make, issue, alter, forge or counterfeit this certificate, or participate in any such action, is subject to a fine of not more than $1,000 or imprisonment for not more than one year, or both (7U.S.C. 1622 (h)).
The conduct of all services and the licensing of all personnel under the regulations governing such services shall be accomplished without discrimination as to race, color, religion, sex, or national origin.

DATE: April 11, 2010

APPLICANT Draper Corporation For: A. Bohrer	ADDRESS Moonachie, NJ 07074
RECEIVER OR BUYER State of Ohio Department of Mental Health	ADDRESS Columbus, OH 12564
SOURCE OF SAMPLES Officially Drawn	PRODUCT INSPECTED FROZEN MIXED VEGETABLES

CODE MARKS ON CONTAINERS
Cases coded: DPE 300B1…

PRINICIPAL LABEL MARKS
Cases marked: "Net Wt. 20 lbs. Wendy Brand, Frozen 5-Way, Mixed-Veg., Distributed by Kurnat Produce, Moonachie, N.J. 07074 DPE 300B1"

Ingredients: Green Beans, Round, Cut 1 to 1-1/2 inch
Whole Kernel Corn, Yellow
Carrots, Diced, 3/8 inch
Lima Beans, Thin-seeded
Peas, Sweet.

Condition of Containers: Meets applicable U.S. Standards for Condition of Food Containers

OFFICIALLY SAMPLED
APR 11 2010
U.S. DEPARTMENT OF AGRICULTURE
FV 00

GRADE:
U.S. GRADE B or U.S. EXTRA STANDARD (account color)
Average score 91 points.
Meets State of Ohio Specifications for Frozen Mixed Vegetables, Item Number 278-45-2034C

REMARKS:

This certificate covers 2,000, 20 pound cases (40,000 pounds, applicant's count and weight). Product packed in polyethylene lined, corrugated fiber cases. Lot identified by code marks as shown above. Lot located in cold storage warehouse of DXT Canning Company, Milton, Delaware. All visible cases stamped with USDA "OFFICIALLY SAMPLED" stamp as shown above. Written statement from applicant indicates product is of latest season's pack. Inspection of the assembled lot completed April 15, 2010.

Pursuant to the regulations issued by the Secretary of Agriculture under the Agricultural Marketing Act of 1946, as amended (7 U.S.C. 1621-1627), governing the inspection certification of the product designated herein. I certify that the quality and condition of the product as shown by samples inspected on the above date were as shown, subject to any restrictions specified above.

ADDRESS OF INSPECTION OFFICE 417 Maple Road Bay Valley, MD 21031-1106 (410) 962-1106	SIGNATURE OF INSPECTOR Jennifer Garcia-Smith Jennifer Garcia-Smith

FORM FV-146CS

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE

CERTIFICATE OF QUALITY AND CONDITION

(PROCESSED FOODS)

Please refer to this certificate by number and inspection office.

EXAMPLE: I

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. It does not excuse failure to comply with any applicable Federal or State laws.
WARNING: Any person who knowingly falsely make, issue, alter, forge or counterfeit this certificate, or participate in any such action, is subject to a fine of not more than $1,000 or imprisonment for not more than one year, or both (7U.S.C. 1622 (h)).
The conduct of all services and the licensing of all personnel under the regulations governing such services shall be accomplished without discrimination as to race, color, religion, sex, or national origin.

DATE
April 11, 2010

APPLICANT	ADDRESS
Sole Ingredients	Detroit, MI 45209
RECEIVER OR BUYER	**ADDRESS**
- - - - - - - - -	- - - - - - - - - -
SOURCE OF SAMPLES	**PRODUCT INSPECTED**
Officially Drawn	PEANUT BUTTER

CODE MARKS ON CONTAINERS
P00781…

PRINICIPAL LABEL MARKS
"Select Creamy Peanut Butter, Net Wt. 35 lbs. Product of Canada."

Style:	Regular.
Texture:	Smooth.
Type:	Stabilized.
Defects:	Appearance seriously affected by dark particles.
Condition of Containers:	Meets applicable U.S. Standards for Condition of Food Containers.

GRADE:

Inspection and certification restricted to product defects only, at the request of the applicant.

REMARKS:

This certificate covers 2,088/30 pound pails (62,640 pounds, applicant's count and weight). Product packed in plastic pails with snap-on type lids. Lot located in applicant's warehouse, Lincoln Park, Michigan and identified by code marks as shown above.

Pursuant to the regulations issued by the Secretary of Agriculture under the Agricultural Marketing Act of 1946, as amended (7 U.S.C. 1621-1627), governing the inspection certification of the product designated herein. I certify that the quality and condition of the product as shown by samples inspected on the above date were as shown, subject to any restrictions specified above.

ADDRESS OF INSPECTION OFFICE	SIGNATURE OF INSPECTOR
4318 N. Technology Drive South Park, IN 46628-9752 (219) 287-9752	Jerri Bennet Jerri Bennet

FORM FV-146CS

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE

CERTIFICATE OF QUALITY AND CONDITION

(PROCESSED FOODS)

Please refer to this certificate by number and inspection office.

CORRECTED CERTIFICATE

EXAMPLE: J

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. It does not excuse failure to comply with any applicable Federal or State laws.
WARNING: Any person who knowingly falsely make, issue, alter, forge or counterfeit this certificate, or participate in any such action, is subject to a fine of not more than $1,000 or imprisonment for not more than one year, or both (7U.S.C. 1622 (h)).
The conduct of all services and the licensing of all personnel under the regulations governing such services shall be accomplished without discrimination as to race, color, religion, sex, or national origin.

DATE
April 11, 2010

APPLICANT
Grant Foods, Inc.

ADDRESS
Elwood, IN 55443

RECEIVER OR BUYER
- - - - - - - - -

ADDRESS
- - - - - - - - -

SOURCE OF SAMPLES
Officially Drawn

PRODUCT INSPECTED
CANNED TOMATOES

CODE MARKS ON CONTAINERS

DICED	DICED	DICED	DICED	DICED	DICED
5T4	5T4	5T4	5T4	5T4	5T4
229 ;	230 ;	231 ;	231A ;	232 ; and	232A…

PRINICIPAL LABEL MARKS

Unlabeled…

Net weight:	101.1 to 103.8 Average 102.3 ounces.
Vacuum readings:	11 to 17 inches.
Drained weight:	68.5 to 79.0 ounces. Average 75.0 ounces.
Style:	Diced.

GRADE:

U.S. GRADE B, (account color and defects)
Average score 92 points.

REMARKS:

This certificate covers 12,588 cases 6/No. 10 cans (applicant's count). Product packed in beaded body enamel lined cans, cased in domestic corrugated fiber cases. Lot located in applicant's warehouse, Elwood, Indiana and identified by code marks as shown above. Written statement from applicant indicates product packed September 2009.
THIS CERTIFICATE SUPERSEDES CERTIFICATE NUMBER Z-009021.

Pursuant to the regulations issued by the Secretary of Agriculture under the Agricultural Marketing Act of 1946, as amended (7 U.S.C. 1621-1627), governing the inspection certification of the product designated herein. I certify that the quality and condition of the product as shown by samples inspected on the above date were as shown, subject to any restrictions specified above.

ADDRESS OF INSPECTION OFFICE
4318 N. Technology Drive
South Park, IN 46628-9752
(219) 287-9752

SIGNATURE OF INSPECTOR
John Smith
John Smith

FORM FV-146CS

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE

CERTIFICATE OF QUALITY AND CONDITION

(PROCESSED FOODS)

Please refer to this certificate by number and inspection office.

EXAMPLE: K

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. It does not excuse failure to comply with any applicable Federal or State laws.
WARNING: Any person who knowingly falsely make, issue, alter, forge or counterfeit this certificate, or participate in any such action, is subject to a fine of not more than $1,000 or imprisonment for not more than one year, or both (7U.S.C. 1622 (h)).
The conduct of all services and the licensing of all personnel under the regulations governing such services shall be accomplished without discrimination as to race, color, religion, sex, or national origin.

DATE
April 11, 2010

APPLICANT USDA, Food and Consumer Service	**ADDRESS** Alexandria, VA 22302
RECEIVER OR BUYER - - - - - - - - -	**ADDRESS** - - - - - - - - -
SOURCE OF SAMPLES Officially Drawn	**PRODUCT INSPECTED** CANNED APPLESAUCE

CODE MARKS ON CONTAINERS
F6EKE; and F6EJY…

PRINICIPAL LABEL MARKS
Labeled in accordance with Announcement FV-980, Invitation No. 003.

Condition of Containers: FAILS applicable U.S. Standards for Condition of Food Containers, account Leaker or blown containers, and swollen containers.

GRADE:

Inspection and certification restricted only to condition of food containers at the request of the applicant.

REMARKS:

This certificate covers 912 cases 6/No. 10 cans (applicant's count). Product packed in beaded body enamel lined cans, and cased in domestic corrugated fiber cases. Lot located at Thomas Company, 8001 TPC Road, Rock Island, Illinois, and identified by code marks as shown above. Lot N/D No. is VD020138059, and the FCS Complaint No. 96-MP-A-14.

Pursuant to the regulations issued by the Secretary of Agriculture under the Agricultural Marketing Act of 1946, as amended (7 U.S.C. 1621-1627), governing the inspection certification of the product designated herein. I certify that the quality and condition of the product as shown by samples inspected on the above date were as shown, subject to any restrictions specified above.

ADDRESS OF INSPECTION OFFICE 4318 N. Technology Drive South Park, IN 46628-9752 (219) 287-9752	**SIGNATURE OF INSPECTOR** Anna Patrick Anna Patrick

FORM FV-146CS

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE

CERTIFICATE OF QUALITY AND CONDITION

(PROCESSED FOODS)

Please refer to this certificate by number and inspection office.

EXAMPLE: L

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. It does not excuse failure to comply with any applicable Federal or State laws.
WARNING: Any person who knowingly falsely make, issue, alter, forge or counterfeit this certificate, or participate in any such action, is subject to a fine of not more than $1,000 or imprisonment for not more than one year, or both (7U.S.C. 1622 (h)).
The conduct of all services and the licensing of all personnel under the regulations governing such services shall be accomplished without discrimination as to race, color, religion, sex, or national origin.

DATE: April 11, 2010

APPLICANT	ADDRESS
MJB Industries	Louisville, KY 40269
RECEIVER OR BUYER	**ADDRESS**
State of Illinois	Springfield, IL 32162
SOURCE OF SAMPLES	**PRODUCT INSPECTED**
Officially Drawn	PUDDING DESSERT POWDER

CODE MARKS ON CONTAINERS
Primary Containers: Not coded. Cases coded: 50715081LL…

PRINICIPAL LABEL MARKS
"Instant Pudding, Banana, Net Wt. 5 lbs. MJB Industries, Inc. Louisville, Kentucky 40269"

Net weight:	Meets label declaration.
Flavor:	Banana, Instant Type.
Color:	Good.
Consistency	Good.
Odor:	Good.
Appearance:	Good
Defects:	Practically Free.
Moisture:	2.1 percent.
Condition of Containers:	Meets applicable U.S. Standards for Condition of Food Containers

OFFICIALLY SAMPLED
APR 11 2010
U.S. DEPARTMENT OF AGRICULTURE
FV 00

GRADE:
No applicable U.S. Standards for grades for this product. See above for descriptive factors. Meets requirements as published in the State of Illinois specifications for Pudding Dessert Powder, Item Number 5149-378-1030.

REMARKS:

This certificate covers 39 cases 6/5 pound bags each (1,170 pounds, applicant's count and weight). Product packed in heat sealed foil bags, cased in domestic corrugated fiber cases. Lot located in applicant's warehouse, Louisville, Kentucky, and identified by code marks as shown above. Written statement from applicant indicates product packed December, 2009. Cases stamped with USDA "OFFICIALLY SAMPLED" stamp as shown above.

Pursuant to the regulations issued by the Secretary of Agriculture under the Agricultural Marketing Act of 1946, as amended (7 U.S.C. 1621-1627), governing the inspection certification of the product designated herein. I certify that the quality and condition of the product as shown by samples inspected on the above date were as shown, subject to any restrictions specified above.

ADDRESS OF INSPECTION OFFICE	SIGNATURE OF INSPECTOR
4318 N. Technology Drive South Lake, IN 46628-9752 (219) 287-9752	Ronica Lane Ronica Lane

FORM FV-146CS

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE

CERTIFICATE OF QUALITY AND CONDITION

(PROCESSED FOODS)

Please refer to this certificate by number and inspection office.

EXAMPLE: M

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. It does not excuse failure to comply with any applicable Federal or State laws.
WARNING: Any person who knowingly falsely make, issue, alter, forge or counterfeit this certificate, or participate in any such action, is subject to a fine of not more than $1,000 or imprisonment for not more than one year, or both (7U.S.C. 1622 (h)).
The conduct of all services and the licensing of all personnel under the regulations governing such services shall be accomplished without discrimination as to race, color, religion, sex, or national origin.

DATE
April 11, 2010

APPLICANT Lane Frozen Foods, Inc.	**ADDRESS** Ronica, MI 49038
RECEIVER OR BUYER Continental Food Sales	**ADDRESS** Seattle, WA 21321
SOURCE OF SAMPLES Officially Drawn	**PRODUCT INSPECTED** FROZEN RED TART PITTED CHERRIES

CODE MARKS ON CONTAINERS
20716401; 20719402; 20719403; and 20719404…

PRINICIPAL LABEL MARKS
"I.Q.F. Red Tart Pitted Cherries. Net Wt. 30 lbs. Packed by Lane Frozen Foods, Inc. Ronica, Michigan 49038"

Type of pack: Straight Pack (Individually Quick Frozen)

Condition of Containers: Meets applicable U.S. Standards for Condition of Food Containers

OFFICIALLY SAMPLED
APR 11 2010
U.S. DEPARTMENT OF AGRICULTURE
FV 00

GRADE:

U.S. GRADE B or U.S. CHOICE (account defects)
Average score 92 points.

REMARKS:

This certificate covers 600/30 pound cases (18,000 pounds, applicant's count and weight). Product packed in domestic corrugated fiber cartons with polyethylene bag liners. Lot located in freezer of Hanson Cold Storage, Benton Harbor, Michigan and identified by code marks as shown above, and Freezer Lot No. 47487. Cases stamped with USDA "OFFICIALLY SAMPLED" stamp as shown above.

Pursuant to the regulations issued by the Secretary of Agriculture under the Agricultural Marketing Act of 1946, as amended (7 U.S.C. 1621-1627), governing the inspection certification of the product designated herein. I certify that the quality and condition of the product as shown by samples inspected on the above date were as shown, subject to any restrictions specified above.

ADDRESS OF INSPECTION OFFICE 4318 North Oakland Drive Westville, CA 46628 (219) 287-9752	**SIGNATURE OF INSPECTOR** Emily Smith Emily Smith

FORM FV-146CS

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE

CERTIFICATE OF QUALITY AND CONDITION

(PROCESSED FOODS)

Please refer to this certificate by number and inspection office.

EXAMPLE: N

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. It does not excuse failure to comply with any applicable Federal or State laws.
WARNING: Any person who knowingly falsely make, issue, alter, forge or counterfeit this certificate, or participate in any such action, is subject to a fine of not more than $1,000 or imprisonment for not more than one year, or both (7U.S.C. 1622 (h)).
The conduct of all services and the licensing of all personnel under the regulations governing such services shall be accomplished without discrimination as to race, color, religion, sex, or national origin.

DATE
January 11, 2011

APPLICANT
Harts Trading Corporation

ADDRESS
Herndon, VA 20114

RECEIVER OR BUYER
– – – – – – –

ADDRESS
– – – – – – –

SOURCE OF SAMPLES
Officially Drawn

PRODUCT INSPECTED
CANNED RIPE OLIVES

CODE MARKS ON CONTAINERS
11-04 11-05 11-06 11-P5
L0685; LO685; LO685; and LO685…

PRINICIPAL LABEL MARKS
"Supreme Sliced Ripe Olives, Net. Dr. Wt. 55 oz. (3 lbs. 7 oz.) (1,560 g), Packed for Harts Trading Corp. New York, N.Y. 10017 U.S.A. Product of Spain"

Net Weight:	Meets label declaration.
Vacuum Readings:	13 cans 1 to 4 inches.
Drained weight:	Meets recommended minimum of 55.0 ounces.
Type:	Ripe.
Style:	Sliced
Salometer Readings:	15.4 to 16.0 degrees

GRADE:

FAILS the U.S. Import Requirements under section 8e of the Agricultural marketing Act of 1937, as amended, account salometer readings and flavor (excessively salty).

REMARKS:

This certificate covers 952 cases of 6/10 cans (applicant's count). Product packed in No. 10 beaded body enamel lined cans cased in corrugated fiber cases. Lot located at King Logistics, Baltimore, Maryland and identified by code marks as shown above. Lot also identified by U.S. Customs Entry No. 003-04567890-1, Country of Origin – Spain, Port of Entry – Baltimore, Maryland, Arrival Date – January 5, 2011, B/L No. MOU0012345, Container No. GSTE 01234, Importing Vessel – Zim Lane.

Pursuant to the regulations issued by the Secretary of Agriculture under the Agricultural Marketing Act of 1946, as amended (7 U.S.C. 1621-1627), governing the inspection certification of the product designated herein. I certify that the quality and condition of the product as shown by samples inspected on the above date were as shown, subject to any restrictions specified above.

ADDRESS OF INSPECTION OFFICE
9 Schilling Road
Pleasant Valley, MD 21081-1103
(410) 962-1106

SIGNATURE OF INSPECTOR
James Osborn
Jams Osborn

FORM FV-146CS

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE

CERTIFICATE OF QUALITY AND CONDITION

(PROCESSED FOODS)

Please refer to this certificate by number and inspection office.

Example O

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. It does not excuse failure to comply with any applicable Federal or State laws.
WARNING: Any person who knowingly falsely make, issue, alter, forge or counterfeit this certificate, or participate in any such action, is subject to a fine of not more than $1,000 or imprisonment for not more than one year, or both (7U.S.C. 1622 (h)).
The conduct of all services and the licensing of all personnel under the regulations governing such services shall be accomplished without discrimination as to race, color, religion, sex, or national origin.

DATE
January 29, 2011

APPLICANT
Lane Frozen Foods, Inc.

ADDRESS
Crystal, Michigan 48038

RECEIVER OR BUYER
_____

ADDRESS
_____

SOURCE OF SAMPLES
Officially Drawn

PRODUCT INSPECTED
FROZEN WHOLE KERNEL CORN

CODE MARKS ON CONTAINERS
90716400; 90716401; 90719402; 90719403; and 90719404…

PRINICIPAL LABEL MARKS
"LANE FOODS WHITE CORN, WEIGHT 1600 lbs., PRODUCT CODE 007 0041, MJB 0498"

Temperature:	Zero to 2 degrees Fahrenheit (at time of sampling)
Type of pack:	Free Flowing
Color:	9 Score Points
Absence of Defects:	38 and 39 Score Points
Tenderness and Maturity:	36 Score Points

OFFICIALLY SAMPLED
APR 11 2010
U.S. DEPARTMENT OF AGRICULTURE
FV 00

GRADE:
U.S. GRADE C or U.S. STANDARD, account tenderness and maturity
Average score 83 points.
Inspection and certification restricted to samples drawn from the top 18 inches of tote bins

REMARKS:

This certificate covers 12 – approximately 1,600 pound tote bins (18,083 pounds, applicant's count and weight). Product packed in polyethylene-lined cardboard tote bins. Lot located in freezer of Tibco Storage, Bentonville, Wisconsin and identified by code marks as shown above.

Pursuant to the regulations issued by the Secretary of Agriculture under the Agricultural Marketing Act of 1946, as amended (7 U.S.C. 1621-1627), governing the inspection certification of the product designated herein. I certify that the quality and condition of the product as shown by samples inspected on the above date were as shown, subject to any restrictions specified above.

ADDRESS OF INSPECTION OFFICE
742 E Fond du Lac Street
Ripon, WI 54971-9555
(920) 748-9752

SIGNATURE OF INSPECTOR
Conner Matthews
Conner Matthews John Smith

FORM FV-146CS

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE

CERTIFICATE OF QUALITY AND CONDITION
(PROCESSED FOODS)

Please refer to this certificate by number and inspection office.

Example P

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. It does not excuse failure to comply with any applicable Federal or State laws.
WARNING: Any person who knowingly falsely make, issue, alter, forge or counterfeit this certificate, or participate in any such action, is subject to a fine of not more than $1,000 or imprisonment for not more than one year, or both (7U.S.C. 1622 (h)).
The conduct of all services and the licensing of all personnel under the regulations governing such services shall be accomplished without discrimination as to race, color, religion, sex, or national origin.

DATE
December 15, 2009

APPLICANT	ADDRESS
A. Good Company	Smithfield, PA
RECEIVER OR BUYER	**ADDRESS**
----------	----------
SOURCE OF SAMPLES	**PRODUCT INSPECTED**
Officially Drawn	CANNED WHOLE KERNEL CORN

CODE MARKS ON CONTAINERS

ABCD123; EFG456; and HIJ789 …

PRINICIPAL LABEL MARKS

Unlabeled

Net weight:	106.1 to 107.6 ounces
Vacuum Readings:	12 to 14 inches
Drained Weight:	74.4 to 79.5 ounces
	Average of all cans 77.4 ounces
Type:	Supersweet
Color:	Golden

GRADE: U.S. Grade B (account tenderness and maturity)

REMARKS: This certificate covers 2800 cases, 6/No. 10 cans, stacked bright (warehouse count). Product packed in beaded-body enamel lined cans. Lot located at applicant's warehouse at Smithfield, Pennsylvania, and identified by code marks as shown above. Written statement from packer indicates product packed September 2009.

Pursuant to the regulations issued by the Secretary of Agriculture under the Agricultural Marketing Act of 1946, as amended (7 U.S.C. 1621-1627), governing the inspection certification of the product designated herein. I certify that the quality and condition of the product as shown by samples inspected on the above date were as shown, subject to any restrictions specified above.

ADDRESS OF INSPECTION OFFICE	SIGNATURE OF INSPECTOR
1555 St. Joseph Ave. East Hill, GA 30344-2591 (404) 962-2591	Jane Smith *Jane Smith*

FORM FV-146CS

UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL MARKETING SERVICE

CERTIFICATE OF QUALITY AND CONDITION
(PROCESSED FOODS)

Please refer to this certificate by number and inspection office.

Example O

This certificate is receivable in all courts of the United States as prima facie evidence of the truth statements therein contained. It does not excuse failure to comply with any applicable Federal or State
WARNING: Any person who knowingly falsely make, issue, alter, forge or counterfeit this participate in any such action, is subject to a fine of not more than $1,000 or imprisonment for one year, or both (7U.S.C. 1622 (h)).
The conduct of all services and the licensing of all personnel under the regulations governing such be accomplished without discrimination as to race, color, religion, sex, or national origin.

DATE: December 15, 2009

APPLICANT	ADDRESS
A. Good Company	Smithfield, PA
RECEIVER OR BUYER	**ADDRESS**
State of New Jersey	Trenton, NJ
SOURCE OF SAMPLES	**PRODUCT**
Officially Drawn	CANNED WHOLE KERNEL CORN

CODE MARKS ON CONTAINERS

ABCD123; EFG456; and HIJ789…

PRINICIPAL LABEL MARKS

Whole Kernel Golden Corn, Net Weight 106 ounces, Packed by A. Good Company, Smithfield, PA

OFFICIALLY SAMPLED
DEC 14, 2009
U.S. DEPARTMENT OF AGRICULTURE
FV 00

Net weight: Meets label declaration
Vacuum Readings: 12 to 14 inches
Drained Weight: 74.4 to 79.5 ounces
Average of all cans 77.4 ounces
Type: Supersweet
Color: Golden
Condition of Containers: Meets applicable U.S. Standards for Condition of Food Containers

GRADE: U.S. Grade B (account tenderness and maturity)
Product meets requirements of the State of New Jersey Specification 910681

REMARKS: This certificate covers 952 cases, 6/No. 10 cans, (warehouse count), cased in corrugated fiber cartons from a lot of 2,800 cases previously certified on Certificate Number XXXX-12-345678 dated December 15, 2009. Product packed in beaded-body enamel lined cans. Lot located in applicant's warehouse at Smithfield, Pennsylvania and identified by code marks as shown above. Cases stamped with the USDA "Officially Sampled" stamp as shown above. Written statement from applicant states product packed September, 2009. Inspection of assembled lot completed on February 11, 2010. Order number 123672, Purchase Order # DM101-0000014901.

Pursuant to the regulations issued by the Secretary of Agriculture under the Agricultural Marketing Act of 1946, as amended (7 U.S.C. 1621-1627), governing the inspection certification of the product designated herein. I certify that the quality and condition of the product as shown by samples inspected on the above date were as shown, subject to any restrictions specified above.

ADDRESS OF INSPECTION OFFICE	SIGNATURE OF INSPECTOR
1555 St. Joseph Ave. East Hill, GA 30344-2591 (404) 962-2591	Jane Smith *Jane Smith*

FORM FV-146CS

EXAMPLES – LETTER REPORTS

Sample Submitted by Applicant

(Insert Current Letterhead)

January 29, 2011

HVH-9-11

ABC Distributing Co.
P.O. Box 12345
Pikesville, MD 21208-8082

Reference: Sample Submitted by Applicant – January 25, 2011

We have completed the organoleptic evaluation on two jars of MUSTARD that you submitted. The samples were labeled "MUSTARD A.B. CORP. NEW ORLEANS, LA 70119 PRODUCT OF U.S.A. NET WT. 32 OZ. (2 LB.) 907 g" and "MUSTARD DISTRIBUTED BY XYZ FOOD GROUP, INC. MCCLEAN, VA 22106-7273 PRODUCT OF U.S.A. NET WT. 32 OZ. (2 LB.) 907 g".

At your request, the examination was restricted to the following evaluations.

Appearance:	Both samples slightly lumpy
Flavor and Odor:	Normal
Color:	Normal

SAMPLES NOT OFFICIAL DRAWN BY USDA OR AUTHORIZED REPRESENTATIVE OF USDA.

SAMPLES SUBMITTED BY APPLICANT AND DO NOT OFFICIALLY REPRESENT ANY LOT.

JULIE SMITH
Processed Products Division
Fruit and Vegetable Programs
9 Schilling Road
Hunt Valley, Maryland 21031

Sample Submitted by Applicant

(Insert Current Letterhead)

January 12, 2011

HVH-3-11

XYZ Super Markets, Inc.
3045 New Tampa Highway
Lakeland, Florida 33802

Reference: Sample Submitted by Applicant – January 7, 2011

We have completed the grading of 2 – N. 300 cans of Canned CRANBERRY SAUCE that you submitted. The samples were labeled: "XYZ Grade A Fancy Jellied Cranberry Sauce Net Wt. 16 ox. (1 lb) 454 g. Distributed by XYZ Super Markets, Inc. Lakeland, FL 33802".

Both cans were coded:	1234 12345A
Net Weight:	16.2 ounces each
Vacuum Readings:	12 and 16 inches
Style:	Strained
Soluble Solids:	37.3 and 38.1 percent

This product graded as follows:

Both cans – U.S. GRADE A, Score 95 points each

SAMPLES NOT OFFICIAL DRAWN BY USDA OR AUTHORIZED REPRESENTATIVE OF USDA.

SAMPLES SUBMITTED BY APPLICANT AND DO NOT OFFICIALLY REPRESENT ANY LOT.

WILLIAM ADAMS
Processed Products Division
Fruit and Vegetable Programs
9 Schilling Road
Hunt Valley, Maryland 21031

Non Manipulation Letter Report

(Insert Current Letterhead)

YAK-002-11 January 25, 2011

Growers and Shippers Co.
101 Your Street
Anytown, WA 23456

Reference: Inspection performed on January 25, 2011.

We have completed the warehouse portion of the plant survey for warehouse XYZ located at123 North Warehouse Drive, Anytown, USA 23456. The warehouse conditions observed were acceptable.

A condition of container inspection was performed on the lot. The lot was found to meet applicable U.S. Standards for Condition of Food Containers. The sample units were labeled Really Good Food Product, 25 kg. *(include all primary label information and code markings, as noted in the AIM Inspection Series, Certification Manual)* Certificate number(s) *(insert)* shows that *(insert product name)* was imported into the USA from *(insert Country of origin)* and stored at XYZ warehouse, Anytown, WA for a period of 9 months. Based on our inspection of records, we have determined that *(insert product name)* was handled in accordance with good manufacturing practices and stored under appropriate conditions to assure its security and continued suitability.

Inspection of records shows these samples represent 208 pallets of 24/25 kg containers each and 1 pallet of 8/25 kg containers, weighing a total of 125,000 kilograms.

John Q. Public
Processed Products Division
Fruit and Vegetable Programs
108 South 6th Avenue
Yakima, WA 98902-3387

EXPORT CERTIFICATION

This instruction outlines the procedure for issuing certificates of quality and condition for products that are exported to foreign countries. In addition, the instructions describe the documents that cover phytosanitary certificates, FDA certificate of free sale, authentication of official documents, certification of grain products, verification of dairy products, and certification of frozen products to Japan and South Korea.

The intended purpose of Division export certificates is to expedite the entry of products into foreign countries. Export certificates are not issued for the purpose of certifying a product formula or an analytical method. Inspectors are not authorized to sign statements, invoices, or write letters concerning a particular item. Companies under contract for in-plant inspection may be provided with a letter stating the facts of the inspection agreement. This letter may cover a particular product as long as a certificate is issued and the certificate is referenced in the letter.

A. Policy

Division policy is to evaluate sample units organoleptically and examine product for presence of foreign material to assure product wholesomeness. Product shall meet applicable FDA defect action levels or established PPD guidelines.

Note: Exporter's declaration of lot size is to be shown on the certificate for all ports of entry or airport terminals, even when a sample unit is submitted by the applicant. See appropriate example(s) for applicable statements that must be shown on certificate Form FV-146.

B. Certificate of Free Sale

FDA furnishes the Certificate of Free Sale for export items. FDA reviews the product label, and if the label statements are in compliance with FDA regulations, a certificate is issued indicating that the product is sold freely in the United States. The certificate also indicates that FDA has the option to conduct periodic inspections of the processing plant, and that FDA has not examined the product.

Additional information regarding this program may be found at the following internet address:
http://www.fda.gov/RegulatoryInformation/Guidances/ucm125789.htm

The Certificate of Free Sale is issued for processed products that are intended to be used for human and non human consumption.

FDA does not charge a fee for this type of service.

C. Certificate of Origin

A Certificate of Origin is not issued by the PPD. This type of certification may be available through certain state agencies, or possibly the local chamber of commerce office.

D. Authentication of Official Documents

Some foreign countries require that the export certificate be accompanied by certification under the seal of the U.S. Department of Agriculture (USDA).

Refer to the Authentication section of this manual for further information.

E. Phytosanitary Certificate

Phytosanitary certificates are not issued by PPD. Plant Protection and Quarantine (PPQ) is the unit within the Animal and Plant Health Inspection Service (APHIS) that serves to assist exporters in meeting the plant quarantine import requirements of foreign countries. As part of this service, PPQ issues Federal Phytosanitary Certificates for plants and plant products grown in the United States, its possessions, and the Commonwealth of Puerto Rico. These certificates inform the foreign plant protection service that the shipment has been inspected and was found to conform to the phytosanitary import requirements of that country, particularly attesting to the freedom from quarantine plant pests and pathogens, and practically free from other injurious pests.

Some countries require Federal inspection, whereas, others permit state inspection. For additional information regarding phytosanitary certification, go to the USDA, Animal and Plant Health Inspection Service (APHIS) Plant Export page at the following internet address: http://www.aphis.usda.gov/import_export/plants/plant_exports/index.shtml.

The following USDA, APHIS internet address will take you to a list of products considered to have been processed or manufactured to the extent that there is negligible risk of harboring injurious plant pest. Federal Phytosanitary Certificates are not issued for the listed products even though such certificates may be required by the plant import requirements of a foreign country. The list is not to be considered all inclusive: http://www.aphis.usda.gov/import_export/plants/plant_exports/ineligible.shtml.

F. Request for Export Certificate

An FV-356, "Application for Inspection and Certificate of Sampling" are still applicable and must be completed. The applicant will need to provide information regarding the type of inspection service requested, the number of units declared in the consignment, product and storage temperatures, and other pertinent information concerning the shipment or foreign country requirements. When completed and signed by the exporter, the FV-356 also functions as the shipper's declaration on the number of units in the consignment.

Area offices and inspectors at plants may duplicate the FV-356 and provide the document to Division applicants. When completed and submitted, the information provided will assist in accurately completing most export certificates that cover processed fruits and vegetables, and the certification requirements for Japan and South Korea.

1. Exports with “Organic” in the label

PPD cannot certify products as being organic. PPD can certify that the product appears fit for human consumption. If offices are asked to certify products for export and they contain the word “organic” in the label, record the label as it appears and use the following statement for Condition.

Condition: Product appears fit for human consumption based on sensory evaluation.

For Organic certification, refer applicants to the National Organic Program (NOP). Information regarding the NOP may be found on the USDA AMS internet site at the following at the following internet address: http://www.ams.usda.gov/AMSv1.0/ams.fetchTemplateData.do?template=TemplateA&topNav=Home&page=Home&resultType=&acct=AMSPW. On the left side of the page click on the “National Organic Program” link under the “Browse by Subject” heading.

Note: The FV-356, "Application for Inspection and Certificate of Sampling" is available on the AMS Forms Catalog at the following intranet address: http://agnis/AMSFormsCatalog/Forms/AllItems.aspx

SAMPLE SUBMITTED BY APPLICANT

Certification of Samples Submitted by the Applicant for Export Certification

A. Certification of sample units submitted by an Applicant

For this type of certification, the applicant submits a sample unit to the PPD grading office, or to the inspector at the plant. Applicants have the option of having their products graded to a U.S. grade in accordance with the applicable U.S. Standards for Grades, or restricting certification to product condition examination only. In addition, product wholesomeness is determined in accordance with the applicable FDA defect action levels or PPD guidelines.

1. Sample submittal

The applicant should be advised to submit 1 or more sample unit(s) of the same product. Approximately 2-3 pounds of product shall be submitted when the primary container exceeds 5 pounds.

When there are two or more types or styles of product, a sample unit covering each type or style shall be submitted.

2. Certify to a U.S. Grade

Products certified to a U.S. grade are graded in accordance with the applicable U.S. Standards for Grades. When sample units are submitted by the applicant a "restricted certificate" statement will follow the U.S. Grade, such as:

Restricted Certificate: This certificate is restricted to the examination of 2-16 ounce sample units and does not officially represent any lot.

Financial institutions usually will not accept a certificate which is restricted when transactions are covered by a letter of credit. Advise the applicant of this so that the lot can be officially sampled and the appropriate certificate prepared.

Certificate form FV-146 is applicable when the sample unit is submitted by the applicant. The certificate will include the following:

a. Name and address of applicant;

b. Name of the City and Country;

c. Submitted by Applicant in the source of samples block;

d. Results of non-quality factors in the body;

e. U.S. Grade and score point value(s);

f Appropriate restricted certificate statement;

g. Applicant's declaration of the number of units; and

h. Other pertinent information relative to the foreign country requirements.

Example: **Certified to Grade - Submitted by Applicant**

Net weights: 16.0 and 16.2 ounces.
Color: Golden (or yellow).

GRADE:

U. S. Grade C or U. S. Standard
Score: 75 points each

CERTIFICATE RESTRICTED: This certificate covers the examination of 2-16 ounce cartons submitted by applicant and does not officially represent any lot.

REMARKS:

Exporter declares this consignment is for 800 cases, 24/16 ounce containers, (19,200 pounds Applicant's count and weight), and covered by loading manifest number A-3345.

3. Certify to Product Condition

When product condition inspection is requested, Division policy is to evaluate sample unit(s) organoleptically, and examine for presence of foreign material to assure product wholesomeness. Product shall meet applicable FDA defect action levels or established PPD guidelines. If acceptable, type in the body of the certificate the following:

Condition: Product in good condition. Product appears fit for human consumption based on organoleptic testing only.

Note: Do not grade product to a U.S. Grade Standard or describe quality levels when inspection and certification is restricted to product condition.

When a sample unit is submitted by the applicant, a "restricted certificate" statement will follow the word "GRADE" printed on the certificate:

CERTIFICATE RESTRICTED: This certificate is restricted to the examination of 2-16 ounce sample units and does not officially represent any lot. Inspection and certification restricted to product condition only at the request of the applicant.

Financial institutions usually will not accept a certificate which is restricted when transactions are covered by a letter of credit. Advise the applicant of this so the lot can be officially sampled and the appropriate certificate prepared.

Certificate form FV-146 is applicable when the sample unit is submitted by the applicant. The certificate will include the following:

a. Name and address of applicant;

b. Name of the City and Country;

c. Submitted by Applicant in the source of samples block;

d. Condition statement in the body;

e. Appropriate restricted certificate statement;

f. Applicant's declaration of the number of units; and

g. Other pertinent information relative to the foreign country requirements.

Example: **Submitted by Applicant - Certified to Condition**

Condition: Product in good condition. Product appears fit for human consumption based on organoleptic testing only.

GRADE:

CERTIFICATE RESTRICTED: This certificate covers the examination of 2-16 ounce sample units and does not officially represent any lot. Inspection and certification restricted to product condition only at the request of the applicant.

REMARKS:

Exporter declares this consignment is for 800 cases, 24/16 ounce containers, (19,200 pounds, Exporter's count and weight), and covered by loading manifest number A-123345.

OFFICIALLY DRAWN SAMPLES

Certification of Officially Drawn Samples for Export Certification

A. Certify to a U.S. Grade

When a U.S. grade is requested, grade the product in accordance with the applicable U.S. Standards for Grades. When there is no applicable grade standard, appropriate descriptive terms will be used to describe product quality. In addition, product wholesomeness is determined in accordance with the FDA defect action levels or PPD guidelines. Certificate forms FV-146, FV-147, or FV-149 are applicable for officially drawn samples.

The sample size for officially drawn samples will be in accordance with the time sampling plan found in the AIM Inspection Series, Sampling Manual for on-line in-plant inspection, or the applicable sampling rate table in Inspection Aid # 42 for lot sampling.

The certificate will include the following:

1. Name and address of applicant;
2. Name of the City and Country;
3. Officially drawn in the source of samples block;
4. Results of non-quality factors in the body;
5. U. S. Grade and Average score; and
6. Other pertinent information relative to the foreign country requirements.

B. Certify to Product Condition

When product condition inspection is requested, Division policy is to check product wholesomeness to meet the applicable FDA defect action levels or PPD guidelines, and examine the sample unit(s) organoleptically. Do not grade product to a U.S. Grade or describe quality levels when inspection and certification is restricted to product condition. If acceptable, type in the body of the certificate the following:

Condition: Product in good condition. Product appears fit for human consumption based on organoleptic testing only.

Below the word "GRADE" printed on the certificate, type in the following:

CERTIFICATE RESTRICTED: Inspection and certification restricted to product condition only at the request of the applicant.

Financial institutions usually will not accept a RESTRICTED CERTIFICATE when transactions are covered by a letter of credit. Advise the applicant of this so that the lot can be officially graded and the appropriate certificate prepared.

Certificate forms FV-146, FV-147, and FV-149 are applicable for officially drawn samples.

The certificate will include the following:

1. Name and address of applicant;
2. Name of the City and Country;
3. Officially sampled in the source of sample block;
4. Condition statement in the body;
5. Appropriate restricted certificate statement; and
6. Other pertinent information relative to the shipment or foreign country requirements.

MULTIPLE PRODUCTS

A. Certification of multiple products

In most cases, multiple items may be shown on a single certificate. Certification of multiple products on a single certificate is applicable only when the applicant submits more than one product at one time. The maximum number of items to certify on one certificate shall not exceed (15) fifteen. If a lot exceeds the maximum number of items limit, a statement that references additional certificate number(s) that certify the balance of the lot may be included on the certificate. An item shall include a product that is of a single type, style, syrup designation, and container size. A product that meets this criteria, but consists of two containers with different code marks is considered one item.

Example: **Submitted by Applicant - Multiple Products**

SOURCE OF SAMPLES	**PRODUCT INSPECTED**
Submitted by Applicant	ASSORTED FROZEN VEGETABLE PRODUCTS

CODE MARKS ON CONTAINERS

See Below

PRINCIPAL LABEL MARKS

See Below

PRODUCT	CODE MARK	LABEL	CONTAINER SIZE	NUMBER CASES (POUNDS)
Green Beans	220324	Acme	1- 12/40 ounce carton	100 (3000)
Wax Beans	22G001	Continental	1- 12/40 ounce carton	100 (3000)
Corn	FFTT99	Muzzo	1- 12/30 ounce poly bag	150 (3375)
Spinach	28V1	Royal	1- 12/36 ounce carton	100 (2700)
Broccoli	55PPXZ	Ralphs	2- 24/10 ounce cartons	80 (1200)

Condition: Product in good condition.
Product appears fit for human consumption based on organoleptic testing only.

GRADE:

CERTIFICATE RESTRICTED: This certificate covers the examination of 6 sample units and does not officially represent any lot. Inspection and certification restricted to product condition only at the request of the applicant.

REMARKS:

Exporter declares this consignment is for 530 cases, (13,275 pounds - Exporter's count and weight) for shipment on the MS Voyager, and shown on shipping manifest T-5500X.

Example: **Officially Drawn - Multiple Products**

SOURCE OF SAMPLES	**PRODUCT INSPECTED**
Officially Drawn	ASSORTED CANNED VEGETABLE PRODUCTS

CODE MARKS ON CONTAINERS

See Below

PRINCIPAL LABEL MARKS

See Below

PRODUCT	CODE MARK	LABEL	CONTAINER SIZE	NUMBER CASES
Green Beans	8G0012	Sunshine	24/300 Cans	50
Spinach	HY P	Packers	24/300 Cans	75
Beets	YTV	Acme	24/300 Cans	50

Condition: Product in good condition.
Product appears fit for human consumption based on organoleptic testing only.

GRADE:

CERTIFICATE RESTRICTED: Inspection and certification restricted to product condition only at the request of the applicant.

REMARKS:

This certificate covers 175 cases (Applicant's count). Assorted canned products identified as shown above and located at Stevens Merchandise Warehouse, Orlando, Florida, and shown on shipping manifest EX99770.

Note: Export certificates issued for the Country of Japan shall be restricted to the certification of a single product.

MEAT, POULTRY, AND EGG PRODUCTS

Certification of meat, poultry, and egg products

PPD does not have the authority to certify a meat, poultry or egg product for export, even when these products may be prepared with or contain a fruit or vegetable component.

The Food Safety Inspection Service (FSIS) is the Federal agency responsible for coordinating export certification service for meat and poultry products.

For additional information regarding export certification of a meat or poultry item, refer the applicant to the FSIS, Regulations and Policies, page at the following internet address: http://www.fsis.usda.gov/Regulations_&_Policies/Index_of_Import_Requirements_by_Country/index.asp.

GRAIN PRODUCTS

Certification of Grain products

A. General

The Division does not provide export certification service for processed grain products, unless prior authorization is received from the Inspection and Standardization Branch in Washington, D.C.

B. Policy

Grain Inspection, Packers and Stockyards Administration (GIPSA) will not certify that a product is "fit for human consumption". GIPSA offers specific testing services that buyers and sellers may request to determine the suitability of a product.

GIPSA can provide a condition examination or perform tests provided in Section 68.90 of the Agricultural Marketing Act regulations. Some of these tests include: aflatoxin, bacteria count, staphylococcus aureus, salmonella, coliform, filth, cooking tests, appearance, odor, flavor in oils, and insoluble impurities in oils. GIPSA may also certify that a product meets all or parts of a commercial item description, Federal specification, or military specification if such a document exists for the product.

Please advise exporters that any questions they may have regarding this policy decision should be directed to GIPSA at the following internet address: http://www.gipsa.usda.gov/.

DAIRY PRODUCTS

Verification service for Dairy

A. General

This section outlines the procedure for issuing certificates of quality and condition for dairy products that are exported to foreign countries. PPD and the Dairy Grading Branch, Dairy Programs, have signed a cross utilization agreement that authorizes PPD to certify dairy products for export. To be eligible for certification, the product must have been produced in dairy plants that have been approved for USDA grading or inspection service. The publication "Dairy Plants Surveyed and Approved for USDA Grading Service," Section I, contains a list of approved plants, the assigned plant number, the plant's location, and two digit symbols which represent the dairy product(s) eligible for export certification. Contact the Inspection and Standardization Branch, Washington, D.C., to receive information on the certification eligibility of a dairy product.

When it is determined that a dairy product is not eligible for certification, refer the applicant to the Dairy Grading Branch located in Glen Ellyn, Illinois. The Dairy Grading Branch may be contacted at the following address and telephone number:

National Program Coordinator
Room 2746-S
Washington, DC 20250

Telephone (202) 720-7473

Do not sample any dairy product for organoleptic evaluation of product condition, or formal condition of container. If any condition exists which may preclude shipping an item, contact your Regional Director.

B. Procedure

Employees of the PPD will implement the following verification inspection procedure to determine if a dairy product is eligible for certification.

1. When requested, PPD grading office will arrange a date and time to perform on-site verification of the dairy products. Inform the applicant that a manifest (See Export Manifest example) must be furnished to inspection personnel when they arrive at the facility. The manifest must contain the following:

   a. Name of product to be certified;

   b. Name, plant number, and location of the processors; and

   c. Number of cases of each product.

   The Export Manifest example may be duplicated and given to applicants to assist in providing the required information.

2. Upon arrival at the applicant's facility, observe the product(s) offered for export and verify that the information shown on the manifest is correct in relation to the dairy item(s) present. Secondly, confirm with the National office that the product(s) offered is eligible for export certification and that it was produced in an approved dairy plant, as indicated in the publication "Dairy Plants Surveyed and Approved for USDA Grading Service." This document may be found at the USDA, AMS, Dairy Commodity Areas page at the following internet address: http://www.ams.usda.gov/AMSv1.0/dairy. In the “Programs and Services” section click on the “Grading” link, then in the “Dairy Grading” section click on the “Dairy Plant Surveys” link, now click on the “Dairy Plants Surveyed and Approved for USDA Grading Service” link.

3. The PPD grading office is responsible for issuing the export certificate for dairy products that comply with the above verification inspection requirements.

   See the example of an acceptable Dairy Export Verification Certificate. Any deviation from the statement shown in the "REMARKS" section must be cleared with your Regional Director.

Note: An export certificate will not be issued for any dairy product which cannot be confirmed as being produced in an approved plant, or cannot be shown to be eligible for certification.

When processed fruits and vegetables are offered for export certification at the same time, issue a separate certificate to cover dairy product(s).

Example: Cross Utilization Agreement

CROSS UTILIZATION AGREEMENT
Between
FRUIT AND VEGETABLE PROGRAMS, PROCESSED PRODUCTS DIVISION
and
DAIRY PROGRAMS, DAIRY GRADING BRANCH

I. TITLE OF AGREEMENT

Export Certification Service for Dairy Products.

II. OBJECTIVE

The objective of this agreement is to provide applicants, upon request, with an efficient export certification service for dairy products. Dairy products offered for export certification must have been produced in dairy plants approved by the United States Department of Agriculture (USDA), Agricultural Marketing Service (AMS), Dairy Programs, for grading service.

This agreement authorizes the Processed Products Division, Fruit and Vegetable Programs, AMS, USDA, to carry out an export certification program for dairy products.

III. RESPONSIBILITIES

The Dairy Grading Branch, Dairy Programs shall:

1. Furnish PPD with the current issue of the publication Dairy Plants Surveyed and Approved for USDA Grading Service, Section I, and all interim updates

2. Recommend to PPD an appropriate inspection and certification procedure for dairy products.

3. Perform all liaison functions necessary to clarify proceedings to suspend or deny an applicant's request for export certification service.

4. Provide PPD with guidance regarding health and safety issues that may have an impact on the certification of dairy products.

The Processed Products Division, Fruit and Vegetable Programs shall:

1. Conduct on-site verification to determine if the dairy product(s) presented for certification have been manufactured in an approved dairy plant as documented in Section I, of the publication Dairy Plants Surveyed and Approved for USDA Grading Service and interim updates.

2. Validate, by direct observation, that the item(s) presented for export concur with the information shown on the manifest and comply with item 1 above. This includes the product name, name and plant number of the manufacturing plant, and the number of cases to certify.

3. Assess all applicants the current hourly fee in accordance with § 52.42 of the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables and Related Products.

4. Prepare and distribute the export certificate, and maintain records.

It is mutually agreeable that:

This agreement shall become effective when signed, and shall continue in effect as long as mutually agreed. The agreement may be terminated at any time by the mutual written consent of the Branch or Division, or by either Branch or Division giving a 30 day written notice to the other Branch or division.

Concurrence:

_____	_____
(Signature) (Date)	(Signature) (Date)
L. M. Duffy, Chief Dairy Grading Branch Dairy Programs	Ralph M. Done, Director Processed Products Division Fruit and Vegetable Programs

Example: Export Manifest

Export Manifest - Verification of Dairy Products

Applicant's Name: Applicant's Address:

Consignee's Name: Consignee's Address (City/Country)

Location of Product (if different from applicant's address):

List the following for each item offered.

PRODUCT	BRAND	NAME OF FIRM	LOCATION (CITY/ST)	NO. CASES

The information shown is accurate and validates that the above dairy products have been produced in an approved USDA dairy plant.

Signature:

Title:

Date:

Example: **Dairy Export Verification Service**

SOURCE OF SAMPLES	**PRODUCT INSPECTED**
---Not Applicable---	ASSORTED DAIRY PRODUCTS

CODE MARKS ON CONTAINERS

Not Applicable

PRINCIPAL LABEL MARKS

See Below

PRODUCT	BRAND	NAME/LOCATION OF FIRM	NUMBER CASES
Sour Cream	Acme	Hilmar Cheese/Fresno, CA	10
Butter	Continental	Eddies/Fredrick, MD	204
Cheddar Cheese	Dorman	S & S Dairy/Tempe, AZ	480
Colby Cheese	Presser	Danish Creamery/Uniontown, AL	55
Cream Cheese	Ralphs	Mid-American/Nelson, MN	90
Swiss Cheese	Kraft	Kraft Foods/Melrose, MN	2016

GRADE:

REMARKS:

This is to certify that verification procedures confirm that the product(s) shown above are eligible for export certification and have been produced in an approved dairy plant that meets the requirement for United States Department of Agriculture grading or inspection service.

EXPORTS TO JAPAN

A. Certification of frozen products for Japan

1. Products That Require PPD Certificates

Export certification by PPD is required on all frozen fruit and vegetable products that are not allowed into Japan in the raw state. When Federal certification is not required, the processor or exporter must prepare and issue a written affidavit indicating the product freezing temperature, freezing date, and storage temperature.

There may be situations when a written affidavit would not be appropriate due to the requirements of the importer, or the type of transaction covered by the letter of credit. The U.S. exporter is responsible for knowing when a Federal certificate is preferred, but is not a requirement of Japan.

Information regarding Japan's certification requirements or the requirements of any other foreign country may be obtained by contacting an International Marketing Specialist, Foreign Agricultural Service, at the following internet address: http://www.fas.usda.gov/

PPD export certification is mandatory for the products listed below. When requested, PPD will provide export certification service for all other products.

Products	Certification Responsibility
Apple, Apricot, Cherry, Peach, Pear, Plum, and Quince.	Federal Government (AMS)
Sweetpotato/Yam.	Federal Government (AMS)
Eggplant, Peppers, Tomato, and Cabbage.	Federal Government (AMS), even when one component is in a product consisting of multiple ingredients.
White Potatoes.	Federal Government (AMS), required for products that are parboiled in water and fresh frozen. Products parfried in hot oil are exempt from Federal certification.

B. Certification for Japan

Certification for the Country of Japan may be accomplished by having the sample submitted by the applicant, by the applicant requesting that the sample be officially drawn, or by verification service.

1. Sample Submitted by Applicant

Under this type of certification, the applicant is responsible for submitting a sample unit covering the export consignment(s). A "Restricted Certificate" is issued to indicate the number of sample units examined, and that the sample does not officially represent any lot.

Certification will be limited only to those requests that have all the required information documented on the request form that is submitted with the sample unit(s).

Inspection and certification procedures shown in the "Sample submitted by the Applicant" section are applicable when the sample is submitted by the applicant. The certificate will include the following.

a. Name and address of applicant;

b. Name of the City and Country;

c. Submitted by Applicant in the source of samples block;

d. Condition statement in the body, or U.S. Grade, if applicable;

e. Show the port or terminal of export and entry in the body;

f. Appropriate restricted certificate statement, if applicable;

g. Applicant's declaration of the number of units in the consignment;

h. Date(s) product was frozen (month, date and year);

i. Temperature of frozen product (in degrees Centigrade);

j. Temperature of freezer warehouse (in degrees Centigrade) where product is stored;

k. Name of carrier or vessel; and

l. Other pertinent information relative to the shipment or foreign country requirements.

Example: **Submitted by Applicant - Certified to Condition**

SOURCE OF SAMPLES	**PRODUCT INSPECTED**
Submitted by Applicant	FROZEN WHOLE KERNEL CORN
CODE MARKS ON CONTAINERS	
ZX2FX...	
PRINCIPAL LABEL MARKS	
"Mays Frozen Cut Corn, net weight 16 ounces. Packed by J. L. Mays Frozen Foods, Portland, Oregon 97206"	

CONDITION: Product in good condition.
Product appears fit for human consumption based on organoleptic testing only.

Port of export: Portland, Oregon.
Port of entry: Shimizu, Japan.

GRADE:
CERTIFICATE RESTRICTED: This certificate covers the examination of 1-16 ounce sample unit and does not officially represent any lot. Inspection and certification restricted to product condition only at the request of the applicant.

REMARKS:
Applicant declares this consignment is for 10,000 cases, 24/16 ounce poly bags (240,000 pounds - Applicant's count and weight). Written statement from shipper indicates product was frozen on November 16 and 17, 2010, at -20°C., and stored at -18°C. Means of conveyance is the vessel Hyga Maru and voyage number is X0223.

Example: **Submitted by Applicant - Certified to Grade**

SOURCE OF SAMPLES	**PRODUCT INSPECTED**
Submitted by Applicant	FROZEN WHOLE KERNEL CORN
CODE MARKS ON CONTAINERS	
T34; and T36...	
PRINCIPAL LABEL MARKS	
"Frosty Frozen Cut Corn, net weight 10 ounces. Distributed by Saki & Sons, Inc. Sacramento, California 94210"	

Net weights: 10.0 and 10.2 ounces.
Color: Golden (or yellow).

Port of export: Portland, Oregon.
Port of entry: Kobe, Japan.

GRADE:
U.S. Grade C
Score: 75 points each
CERTIFICATE RESTRICTED: This certificate covers the grading of 2-10 ounce cartons and does not officially represent any lot.

REMARKS:
Applicant declares this consignment is for 1,500 cases, 24/10 ounce cartons, (22,500 pounds - Applicant's count and weight). Written statement from applicant indicates product was frozen on October 24, 2010, at -20°C., and stored at -18°C. Means of conveyance is the vessel Tosco Maru and the voyage number is Y290.

2. Officially Drawn Sample

Under this type of certification, the sample representing the lot is officially drawn by an authorized representative of the Division. Certification is done by the inspector assigned to the processing plant under contract for inspection service, or by the designated area office performing lot inspection service.

The original of the certificate must be sent to the receiver so that it is received prior to the vessel arriving at the port of entry. When delivery is by a commercial airliner the original certificate has to accompany the shipment.

Inspection and certification procedures shown in the "Officially Drawn Samples" section of this manual are applicable when the sample is officially drawn. The information shown on certificate forms FV-146, FV-147, and FV-149 shall include the following:

a. Name and address of applicant;

b. Name of the City and Country;

c. Officially Drawn (FV-146), in the source of samples block;

d. Condition statement, if applicable, or certify to U.S. Grade;

e. Show the port or terminal of export and entry in the body;

f. Appropriate restricted certificate statement, if applicable;

g. Date(s) product was frozen (month, date and year);

h. Temperature of frozen product;

i. Temperature of freezer warehouse where product is stored;

j. Name of carrier or vessel; and

k. Other pertinent information relative to the shipment or foreign country requirements.

Prepare a certificate for each consignment. Under certain conditions, the applicant will require additional certificates. When two or more importers are consigned partial deliveries from the shipment, issue a separate certificate for each importer covering the applicable number of units of product consigned. When the vessel docks at two or more ports, issue a

separate certificate covering the number of units of product consigned to the importer(s), for each port of entry.

Example: **Officially Drawn - Certified to Grade**

SOURCE OF SAMPLES	**PRODUCT INSPECTED**
Officially Drawn	FROZEN PEAS
CODE MARKS ON CONTAINERS	
21X; 22X; 23X; and 24X...	
PRINCIPAL LABEL MARKS	
"Ace Frozen Peas, net weight 40 ounces. Distributed by West, Inc., Los Angeles, CA 90012"	

Net weights: Meets label declaration.

Port of export: Los Angeles, California.
Port of entry: Shimizu, Japan.

GRADE:
U.S. Grade A
Average score: 90 points

REMARKS:
This certificate covers 1600 cases, 12/2-1/2 pound cartons (48,000 pounds - Applicant's count and weight). Lot identified by codes shown above and located in applicant's cold storage warehouse Los Angeles, California. Written statement from applicant indicates product was frozen on January 5, 2010, at -20°C., and stored at -18°C. Means of conveyance is the vessel Maui Maru and the voyage number is X0033.

Example: **Officially Drawn - Certified to Condition**

SOURCE OF SAMPLES	**PRODUCT INSPECTED**
Officially Drawn	FROZEN PEAS
CODE MARKS ON CONTAINERS	
21X; 22X; 23X; and 24X...	
PRINCIPAL LABEL MARKS	
"Ace Frozen Peas, net weight 40 ounces. Distributed by West, Inc., Los Angeles, CA 90012"	

CONDITION: Product in good condition. Product appears fit for human consumption based on organoleptic testing only.

Port of export: Los Angeles, California
Port of entry: Shimizu, Japan.

GRADE:
CERTIFICATE RESTRICTED: Inspection and certification restricted to product condition only at request of the applicant.

REMARKS:
This certificate covers 1600 cases, 12/2-1/2 pound cartons (48,000 pounds Applicant's count and weight). Lot identified by codes shown above and located in applicant's cold storage warehouse Los Angeles, California. Written statement from applicant indicates product was frozen on January 5, 2010, at -20°C., and stored at -18°C. Means of conveyance is the vessel Maui Maru and the voyage number is DT007

Example**: Continuous Inspection (FV-149CS) - Certified to Grade**

CODE MARKS ON CONTAINERS	**PRODUCT INSPECTED**
221X; 222X; 223X; and 224X...	FROZEN PEAS

PRINCIPAL LABEL MARKS

"Single Frozen Peas, net wt. 40 ounces. Dist. by Single Foods, Inc., Wasco, Oregon 97065"

Net weights: Meets label declaration.

Port of export: Seattle, Washington.
Port of entry: Shimizu, Japan

GRADE:
U.S. Grade A
Average score: 90 points

REMARKS:
This certificate covers 1600 cases, 12/2-1/2 pound cartons (48,000 pounds Applicant's count and weight). Lot identified by codes shown above and located in applicant's cold storage warehouse Wasco, Oregon. Written statement from shipper indicates product was frozen on January 5, 2010, at -20°C., and stored at -18°C. Means of conveyance is the vessel Maui Maru and the voyage number is 9980X.

Example: **Continuous Inspection (FV-149CS) - Certified to Condition**

CODE MARKS ON CONTAINERS	**PRODUCT INSPECTED**
221X; 222X; 223X; and 224X...	FROZEN PEAS

PRINCIPAL LABEL MARKS

"Single Frozen Peas, net wt. 40 ounces. Dist. by Single Foods, Inc., Wasco, Oregon 97065"

CONDITION: Product in good condition.
Product appears fit for human consumption based on organoleptic testing only.

Port of export: Seattle, Washington.
Port of entry: Shimizu, Japan.

GRADE:
CERTIFICATE RESTRICTED: Inspection and certification restricted to product condition only at the request of the applicant.

REMARKS:
This certificate covers 1600 cases, 12/2-1/2 pound cartons (48,000 pounds - Packers' count and weight). Lot identified by codes shown above and located in applicant's cold storage warehouse Wasco, Oregon. Written statement from applicant indicates product was frozen on January 5, 2010, at -20°C., and stored at -18°C. Means of conveyance is the vessel Maui Maru and the voyage number is DD239.

Example: **Quality Assurance Program (FV-147CS) - Certified to Grade**

CODE MARKS ON CONTAINERS	**PRODUCT INSPECTED**
221X; 222X; 223X; and 224X...	FROZEN PEAS

PRINCIPAL LABEL MARKS

"Single Frozen Peas, net wt. 40 ounces. Dist. by Single Foods, Inc., Wasco, Oregon 97065"

Net Weight: Meets label declaration.

Port of export: Portland, Oregon.
Port of entry: Shimizu, Japan.

GRADE:

U.S. Grade A
Average score: 90 points

REMARKS:

This certificate covers 1600 cases, 12/2-1/2 pound cartons (48,000 pounds - Applicant's count and weight). Lot identified by codes shown above and located in applicant's cold storage warehouse Wasco, Oregon. Written statement from applicant indicates product was frozen on January 5, 2010, at -20EC, and stored at -18EC. Means of conveyance is the vessel Maui Maru and the voyage number is YY189.

Example: **Quality Assurance Program (FV-147CS) - Certified to Condition**

CODE MARKS ON CONTAINERS	**PRODUCT INSPECTED**
221X; 222X; 223X; and 224X...	FROZEN PEAS

PRINCIPAL LABEL MARKS

"Single Frozen Peas, net wt. 40 ounces. Dist. by Single Foods, Inc., Wasco, Oregon 97065"

CONDITION: Product in good condition.
Product appears fit for human consumption based on organoleptic testing only.

Port of export: Seattle, Washington.
Port of entry: Shimizu, Japan.

GRADE:

CERTIFICATE RESTRICTED: Inspection and certification restricted to product condition only at the request of the applicant.

REMARKS:

This certificate covers 1600 cases, 12/2-1/2 pound cartons (48,000 pounds - Applicant's count and weight). Lot identified by codes shown above and located in applicant's cold storage warehouse Wasco, Oregon. Written statement from applicant indicates product was frozen on January 5, 2010, at -20EC, and stored at -18EC. Means of conveyance is the vessel Maui Maru and the voyage number is 2245J.

3. Export Verification Service

This service is designed to facilitate the issuance of export certificates based on a processor's capabilities of adequately producing wholesome products and maintaining these products at a temperature of 0 degrees F. or colder to ensure freezing. Submission of frozen product will not be required when products and product components are processed in plants that are under the export verification service.

Applicants under contract for in-plant inspection or special agreement for lot inspection already meet the verification service requirements. Certificates issued under this service will be restricted to products that are processed in the United States.

The primary purpose of this service is to evaluate a processor's plant sanitation program, processing procedure, and/or records to assure that practices will result in producing a wholesome product that is frozen, packaged, and stored under good manufacturing practices. This can be accomplished through a combination of submission of process records/specifications or on-site evaluations, and review of plant records against observed conditions.

An initial in-plant inspection will be conducted for all applicants who request this type of certification service.

When the initial inspection indicates approval, the Application and Contract for Export Verification Service will be executed. Periodic inspections will be conducted to verify management's ability to operate a reliable program. Visits should be limited to when the plant is in operation and/or repacking product. The frequency of visits will depend upon the plant's history to produce a wholesome product, length of the processing season, and size and complexity of the plant. When plant management maintains a reliable program, inspections will be reduced.

Evaluations of the plant's sanitation shall be documented in accordance with the Sanitation Form - Export Verification Service. Other acceptable alternatives to the Sanitation Form are the PPD Plant Survey or the PPD Plant Systems Audit (PSA).

a. Application and Contract for Export Verification Service,

AMS agrees to:

(1) Perform initial and periodic inspections to verify that the conditions of this agreement requesting this type of service are met.

(2) Verify through on-site evaluations and/or plant's processing and production records, that adequate manufacturing and freezing procedures are adhered to in accordance with good commercial practice.

(3) Examine finished product only if necessary to evaluate the plant's reliability to produce wholesome products. If samples are examined for condition only, inspection will be performed at the processor's facility.

AMS reserves the right to increase the frequency of inspections where it considers the plant's quality control methods unreliable to produce wholesome products.

(4) Provide applicants with the form, "Request for Export Certificate". Upon receipt of the completed form, promptly prepare and issue the applicable certificate(s).

Applicant agrees to:

(1) To use only clean, sound, raw materials that are suitable for processing; and to employ such methods of receiving, transporting, packaging, preparing, processing and storing of foods that are in accordance with good manufacturing practices.

(2) Make available reports and records concerning processing and production information to assure AMS that products intended for export were actually produced at the designated plant(s).

(3) Adequately code each primary container of all products. Provide AMS information on code identification and the primary container code mark(s) shipped for each consignment.

(4) Complete and submit “Request for Export Certificate" for each certificate that is requested.

(5) Pay all costs associated with initiation and maintenance of the service.

b. Responsibilities

Officers-in-charge will be responsible for providing the Regional office with the name and location of applicants under this type of agreement. The Regional offices will transmit this information electronically to the National office.

The National office will compile and forward a listing of approved plants to the Regional and field offices. Applicants can request this information from any Division location.

The area supervisor will inform the Regional Director of plants that operate under marginal sanitation conditions that may result in producing an unwholesome product. Unless appropriate corrective action is taken within the time specified, the area supervisor, with concurrence of the Regional Director may terminate the agreement.

c. Distribution

(1) Application for Export Verification Service example

The area supervisor shall sign the original and two copies of the agreement and forward the documents to the applicant for concurrence and signature. Request that the applicant return the original and one copy. Send the returned copy to the Regional office.

(2) Sanitation Form

Original maintained at the field office. Upon request, provide one copy to the applicant. One copy to the Regional office when a critical deficiency is reported.

d. Certification Statement (Form FV-146)

See the following example - Export Verification Service (Japan)

See the following examples - Export Verification Service

Example: **Export Verification Service (Japan)**

SOURCE OF SAMPLES	**PRODUCT INSPECTED**
----Not Applicable----	FROZEN WHOLE KERNEL CORN
CODE MARKS ON CONTAINERS	
26L2; 26L3; 26L4; and 26L5...	
PRINCIPAL LABEL MARKS	
"Ace Frozen Cut Corn, Net Wt. 40 ounces Dist. by West, Inc., Los Angeles, CA 90012"	

Port of export: Los Angeles, California
Port of entry: Kobe, Japan.

GRADE:

Meets requirements for Export Verification Service to Country of Japan

REMARKS:

Applicant declares this consignment is for 1600 cases 12/2-1/2 pound cartons (48,000 pounds - Applicant's count and weight). Lot identified by codes shown above and located in applicant's cold storage warehouse Los Angeles, California. Written statement from applicant indicates product was frozen on January 5, 2010, at -20°C., and stored at -18°C. Means of conveyance is the vessel Maui Marie and the voyage number is A600.

Example: **Export Verification Service**

SOURCE OF SAMPLES	**PRODUCT INSPECTED**
----Not Applicable----	DEHYDRATED POTATO FLAKES
CODE MARKS ON CONTAINERS	
See “Remarks” below.	
PRINCIPAL LABEL MARKS	
"Ace Dehydrated Potato Flakes, Net Wt. 40 ounces Dist. by West, Inc., Los Angeles, CA 90012"	

XXXXX: Product was produced in a facility meeting applicable U.S. Food and Drug Administration Good Manufacturing Practices. The above product is typically processed between 205 degrees and 212 degrees Fahrenheit for 15 to 60 minutes then packaged and placed in a dry storage warehouse.

REMARKS:

Consignment is for 1600 cases 12/2-1/2 pound cartons -- 48,000 pounds - Applicant's count and weight. Applicant states product coded A220. Product identified with Reference no. AZ12345.

Example: **Export Verification Service**

SOURCE OF SAMPLES	**PRODUCT INSPECTED**
----Not Applicable----	FROZEN FRENCH FRIED POTATOES
CODE MARKS ON CONTAINERS See "Remarks" below.	
PRINCIPAL LABEL MARKS "Ace Frozen French Fried Potatoes, 30 lbs. Net Wt., Packed 6/5 lb. Distributed by Idahoan Producers, Idaho Falls, ID."	
XXXXX: Product was produced in a facility meeting applicable U.S. Food and Drug Administration Good Manufacturing Practices. The above product is typically processed to a minimum of 90 degrees Centigrade (194 degrees Fahrenheit) and frozen and stored at -18 degrees Centigrade (0 degrees Fahrenheit). **REMARKS:** Consignment is for 1600 cases 6/5 pound bags, 48,000 pounds, applicant's count and weight. Applicant states product coded P21202. Product identified with Reference no. AZ12345.	

Example: Application and Contract for Export Verification Service

UNITED STATES DEPARTMENT OF AGRICULTURE
Agricultural Marketing Service
Fruit and Vegetable Programs
Processed Products Division

Application and Contract for Export Verification Service

I (We)_____, located at
hereinafter referred to as the applicant, hereby make application for the special agreement export certification service. The service will be restricted to the certification of frozen fruit and vegetable products exported to the country of Japan.

I. Applicant agrees that with respect to:

A. Regulations - To conform to all applicable Federal, state, and local sanitation regulations.

B. Plant Condition - To maintain the processing plant, equipment, and premises in accordance with good commercial practice, whereby products produced are wholesome.

C. Raw Material and Processing - To use only sound raw material which has been handled or stored under sanitary conditions and is suitable for processing; and to employ such methods of handling raw materials for processing as may be necessary to conform to the sanitary requirements, and to process in accordance

with good commercial practice.

D. Coding - To code adequately each primary container of all products packed. Adequate coding shall consist of, but is not limited to, marking each container with a legible, permanent series of numbers that will distinguish it from all other lots packed.

E. Labeling - Not to use or permit use of any label on which reference is made to the U.S. grade on any product which has not been certified as meeting the requirements of that grade and meets the requirements of the regulations.

F. Payment - To pay by check, draft, or money order drawn to the order of U.S. Department of Agriculture for the service covered herein within the due dates specified on bill.

II. AMS agrees that with respect to:

A. Services

l. To ascertain whether applicable sanitation requirements are met for plants requesting this type of service. AMS will perform initial and periodic sanitation inspections, and examine product samples if necessary to verify adherence to this provision.

AMS reserves the right to increase the frequency of sanitation inspections if conditions indicate non-compliance with sanitation requirements.

2. To promptly prepare and issue export certificate(s) upon receipt of the completed form, "Request for Export Certificate".

B. Charges

To assess the applicable fee for the required micro analyses and charge for verification inspections in accordance with § 52.42 of the Regulations Governing Inspection and Certification of Processed Fruits and Vegetables and Related Products.

III. Termination, Suspension, or Withdrawal of Service

Export certification service shall be provided at the designated plant(s) and shall be continued until the service is suspended, withdrawn, or the agreement is terminated by:

A. Mutual consent;

B. Either party giving the other party 60 days' written notice specifying the date of suspension or termination;

C. A written one-day's notice by AMS if the applicant fails to honor any invoice

within 30 days after date of receipt, or if the applicant fails to maintain the designated plant in a sanitary condition or to use suitable raw material for processing;

D. Bankruptcy of the applicant or closing out of business, or change in controlling ownership of the firm; or

E. AMS at any time, acting pursuant to any applicable laws, rules or regulations, debarring the applicant from receiving any further benefits of the service.

This application when approved shall constitute an agreement between the undersigned and AMS in accordance with the terms and conditions provided herein.

APPROVED:	APPROVED:
_____	
NAME OF APPLICANT	U.S.DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE FRUIT AND VEGETABLE PROGRAMS
_____	
BY (signature)	BY (signature)
_____	
TITLE	TITLE
_____	
DATE	DATE
_____	

Example: Sanitation Form - Export Verification Service

SANITATION FORM - EXPORT VERIFICATION SERVICE

PLANT:

LOCATION:

PRODUCT(S) BEING PACKED:

A. SANITATION PROGRAM	YES	NO
1. Is there a planned sanitation program?		
2. Is there an adequate program to prevent rodents, birds, or animals on the premises, in the receiving area, and/or warehouse?		
3. Is there an adequate program to control insects on the premises, in the receiving area, processing area, and/or warehouse?		
B. PREMISES		
1. Are there significant deficiencies in the general appearance of the premises?		
2. Are weeds, trash, rubbish, unused machinery or "junk" a problem?		
3. Are there offensive odors?		
4. Is there a dust or soot problem?		
5. Is there a drainage problem?		
C. RECEIVING AREA		
1. Is the general appearance satisfactory?		
2. Is the area free from offensive odors?		
D. PLANT CONSTRUCTION AND DESIGN	YES	NO
1. Is general appearance, construction and condition of the buildings satisfactory?		
2. Do floors, gutters or drains have sufficient slope and outlets to drain adequately?		

3.	Are buildings adequately ventilated so that all areas are kept reasonably free from excessive heat, steam, condensation, vapors, smoke or fumes?		
4.	Are there leaks in the roof?		
5.	Are there leaking pipes or valves?		
	E. PROCESSING AREA, EQUIPMENT AND FACILITIES		
1.	Is the general appearance satisfactory?		
2.	Are the equipment and area structures free from flaking paint and rust?		
3.	Is the area free from offensive odors?		
4.	Are containers and utensils used in handling the product cleaned, stored and utilized in such a manner as to preclude an insanitary condition?		
5.	Are product belts clean and in good condition?		
6.	Are gutters and drains in good repair, functioning satisfactorily and properly fitted with grates and screens?		
7.	Are plant facilities and equipment satisfactory with respect to absence of slime and/or mold buildup?		
8.	When overflow sirup and brine are used, are they properly handled to avoid contaminating the products?		
9.	Are window ledges, wall plates, beams, equipment, etc., free from lunch boxes, tools, and personal gear?		
	F. TOILET FACILITIES	YES	NO
1.	Are toilet rooms clean, dry, and of good general appearance?		
2.	Are all toilets, sinks, and faucets in good working condition?		
	G. WAREHOUSE AND STORAGE FACILITIES		
1.	Is the warehouse in good repair?		
2.	Are the packaging, labeling, and storage areas neat and orderly?		
3.	Are empty containers protected from dust and other sources of contamination?		
4.	Are materials and supplies stacked in a manner to permit sanitation inspection?		

H. WASTE DISPOSAL			
1.	Is the general appearance of collecting area satisfactory?		
2.	Is drainage in area(s) suitable?		
I. PERSONNEL			
1.	Do employees wear suitable clothing, including effective head coverage?		
2.	Are employees working in the processing area free from insecure jewelry (bracelets, dangling earrings, etc.)?		
3.	Are employees working in direct contact with food, free from infected lesions or skin diseases?		
4.	Is gum chewing and all uses of tobacco limited to designated areas away from the processing areas?		
5.	Are other personnel habits such that will preclude contamination of the food?		

REMARKS SHEET

NAME AND ADDRESS OF PLANT	DATE

ITEM (List by letter and number)	REMARKS

	SIGNATURE

EXPORTS TO SOUTH KOREA

A. Certification of frozen products for South Korea

Certification for South Korea may be accomplished by having the sample submitted by the applicant, by the applicant requesting that the sample units be officially drawn, or by export verification service. The Korean government requires certification of frozen fruits and vegetables, and temperature declaration statement from the applicant. All frozen fruits and vegetables are required to be inspected prior to shipping.

1. Temperature Requirements

Temperature integrity and statement accuracy are the responsibility of the applicant. The requirement is that the product be frozen and maintained at -17.8 degrees C. The applicant shall submit a letter that indicates compliance with temperature requirements.

2. Certification

Certificate forms FV-146, FV-147, and FV-149 are applicable. Applicants have the option of having the product graded to a U.S. Standard or restricting inspection to product condition.

Note: Do not grade product to a U.S. Grade Standard or describe quality levels when inspection and certification is restricted to product condition.

Information shown on the certificate will be determined on the type of certification requested and how the sample is obtained. The following examples indicate the information required for certificates issued for South Korea.

Be certain to include in the REMARKS section of the certificate the following:

a. Applicant's declaration of the number of units in the consignment, when applicable; and

b. Declaration of temperatures (see the following examples).

Example**: Officially Drawn - Certified to Grade**

SOURCE OF SAMPLES	**PRODUCT INSPECTED**
Officially Drawn	FROZEN BLUEBERRIES
CODE MARKS ON CONTAINERS	
72552...	
PRINCIPAL LABEL MARKS	
"GARDEN Fresh Frozen Cultivated Blueberries 30 LBS net 13.61 kg Dist. by Garden Frozen Foods Baltimore, Maryland"	

Type - Cultivated

GRADE:

U.S. GRADE A or U.S. FANCY
Average score: 94 points

REMARKS:

This certificate covers 1000 corrugated cases, 30 pounds each (30000 Pounds - Applicant's count and weight). Lot identified by code as shown and located at Deep Cold Storage, Baltimore, Maryland. Written statement from applicant states that product has been frozen at or below -17.8 degrees C., and the storage temperature was kept at or below -17.8 degrees C.

Example: **Officially Drawn - Certified to Condition**

SOURCE OF SAMPLES	**PRODUCT INSPECTED**
Officially Drawn	FROZEN BLUEBERRIES
CODE MARKS ON CONTAINERS	
72552...	
PRINCIPAL LABEL MARKS	
"GARDEN Fresh Frozen Cultivated Blueberries 30 LBS net 13.61 kg Dist. by Garden Frozen Foods Baltimore, Maryland"	

Condition: Product in good condition.
Product appears fit for human consumption based on organoleptic testing only.

GRADE:

CERTIFICATE RESTRICTED: Inspection and certification restricted to product condition only at the request of the applicant.

REMARKS:

This certificate covers 1000 corrugated cases, 30 pounds each (30,000 Pounds - Applicant's count and weight). Lot identified by code as shown and located at Deep Cold Storage, Baltimore, Maryland. Written statement from applicant states that product has been frozen at or below -17.8 degrees C., and the storage temperature was kept at or below -17.8 degrees C.

Example: **Officially Drawn - Certified to Condition - Multiple Products**

SOURCE OF SAMPLES	**PRODUCT INSPECTED**
Officially Drawn	VARIOUS FROZEN FRUITS AND VEGETABLES

CODE MARKS ON CONTAINERS

See Below

PRINCIPAL LABEL MARKS

See Below

PRODUCT		CODE MARK	LABEL	NUMBER CASES (POUNDS)
Cultivated Blueberries	72552	Garden	500 cases	(15000 Pounds)
Raspberries	72223	Freshie	200 cases	(6000 Pounds)
Blackberries	75443	Garden	300 cases	(9000 Pounds)
Peaches	80654	Terrace	200 cases	(6000 Pounds)

Condition: Product in good condition.
Product appears fit for human consumption based on organoleptic testing only.

GRADE:

CERTIFICATE RESTRICTED: Inspection and Certification restricted to product condition only at the request of the applicant.

REMARKS:
This certificate covers 1200 cases, 30 pounds each (36,000 pounds - Applicant's count and weight). Lot identified by code as shown and located at Deep Cold Storage, Baltimore, Maryland. Written statement from applicant states that product has been frozen at or below -17.8 degrees C., and the storage temperature was kept at or below -17.8 degrees C.

Example: **Submitted by Applicant - Certified to Condition**

SOURCE OF SAMPLES	**PRODUCT INSPECTED**
Submitted by Applicant	FROZEN SPINACH

CODE MARKS ON CONTAINERS

72254...

PRINCIPAL LABEL MARKS

"JUST PICKT Frozen Leaf Spinach, net weight 3 pounds. Distributed by Bird Frozen Foods Baltimore, Maryland"

CONDITION: Product in good condition.
Product appears fit for human consumption based on organoleptic testing only.

GRADE:
CERTIFICATE RESTRICTED: This certificate covers the examination of 1-3 pound container and does not officially represent any lot. Inspection and certification restricted to product condition only at the request of the applicant.

REMARKS:
Applicant declares this consignment is for 10,000 cases, 12/36 ounce cartons (270,000 pounds Applicant's count and weight). Written statement from applicant states that product was frozen at or below -17.8 degrees C., and the storage temperature was kept at or below -17.8 degrees C.

Example: **Submitted by Applicant - Certified to Condition - Multiple Products**

SOURCE OF SAMPLES	**PRODUCT INSPECTED**
Submitted by Applicant	VARIOUS FROZEN FRUITS

CODE MARKS ON CONTAINERS

See Below

PRINCIPAL LABEL MARKS

See Below

PRODUCT	CODE	LABEL	CONTAINER SIZE
Cultivated Blueberries	727734	Just Pickt	12/3 pound polybags
Raspberries	988761	Everfresh	6/5 pound polybags
Peaches	665231	Tree Fresh	12/2 pound polybags

Condition: Product in good condition.
Product appears fit for human consumption based on organoleptic testing only.

GRADE:
CERTIFICATE RESTRICTED: This certificate covers the examination of 3 sample units and does not officially represent any lot. Inspection and certification restricted to product condition only at the request of the applicant.

REMARKS:
Applicant declares this consignment is for 10,000 cases, (240,000 pounds - Applicants count and weight). Written statement from applicant states that product was frozen at or below -17.8 degrees C., and the storage temperature was kept at or below -17.8 degrees C.

Example: **Export Verification Service**

SOURCE OF SAMPLES	**PRODUCT INSPECTED**
----Not Applicable----	FROZEN WHOLE KERNEL CORN

CODE MARKS ON CONTAINERS

26L2; 26L3; 26L4; and 26L5...

PRINCIPAL LABEL MARKS

"Ace Frozen Cut Corn, Net Weight 40 ounces Distributed by West, Inc., Los Angeles, CA 90012"

Product was produced in a facility meeting applicable U.S. Food and Drug Administration Good Manufacturing Practices. The above product is typically processed to a minimum of 90 degrees Centigrade (194 degrees Fahrenheit) and frozen and stored at -18 degrees Centigrade (0 degrees Fahrenheit).

GRADE:
Meets requirements for Export Verification Service to South Korea.

REMARKS:
Applicant declares this consignment is for 1600 cases 12/2-1/2 pound cartons (48,000 pounds, Applicant's count and weight). Lot identified by codes shown above and located in applicant's cold storage warehouse Los Angeles, California. Written statement from applicant states that product was frozen at or below -17.8 degrees C., and the storage temperature was kept at or below -17.8 degrees C.

Attachments **Version Date**
(Printed for distribution)

☐ **7 CFR 46:** _____
http://www.gpo.gov/fdsys/browse/collectionCfr.action?collectionCode=CFR.

☐ **21 CFR 145.190, 146.187, 150.110:** _____
http://www.gpo.gov/fdsys/browse/collectionCfr.action?collectionCode=CFR.

☐ **Dairy Plants Surveyed and Approved for USDA Grading Service:** _____
http://www.ams.usda.gov/AMSv1.0/dairy.

☐ **USDA, APHIS Federal Phytosanitary Certificates are not issued for the listed products:** _____
http://www.aphis.usda.gov/import_export/plants/plant_exports/ineligible.shtml.

☐ **FDA Certificate of Free Sale for export items:** _____
http://www.fda.gov/RegulatoryInformation/Guidances/ucm125789.htm.

☐ **Form FV-356, Application for Inspection and Certificate of Sampling:** _____
http://agnis/AMSFormsCatalog/Forms/AllItems.aspx.

☐ **Form AD 112, Report of Unserviceable, Lost, Stolen, Damaged or Destroyed Property:** _____
http://www.ocio.usda.gov/forms/ocio_forms.html.

☐ **Form AMS 420, Receipt for Personal Property:** _____
http://agnis/AMSFormsCatalog/Forms/AllItems.aspx.

Checked Materials have been printed from the links in this Manual and included for reference.