Inspection Terms and Certificates

Inspections can be required when trading fresh fruit and vegetables. For quick reference, this section provides resources to help interpret inspection results.

**Common terms used on U.S. Department of Agriculture (USDA) inspection reports**

- **Appeal Inspection:** An appeal inspection may be made by any financially interested party who doubts the accuracy of the initial inspection. Appeal inspections are generally performed by a supervisor and another inspector who has not previously seen the load. A party may request an appeal inspection provided the lot can be positively identified as the same lot originally inspected. Bills of lading, manifests, or other shipping documents are generally accepted as sufficient documentation. An appeal inspection must also be requested in a timely manner so significant deterioration of the product does not occur.

- **Applicant States:** Applicant’s report, taken verbally.
- **Checksum:** Total of numbers in the percentage of defects.
- **Condition Defects:** Defects of a more progressive nature that may have developed after packing (i.e., bruising and decay).
- **Damage:** More serious than injury, scored against the general tolerance for the commodity.
- **First Layer:** The layer of containers resting on the floor or floor racks of the carrier, or on pallets or slip sheets.
- **Injury:** Minor defects, scored only against the highest grades.
- **Inspector’s Count:** Inspector’s certification of package count.
- **Left and Right:** A course or stratum of the load, parallel to the floor of the carrier and one container in height.

- **Misbranding:** Refers to an inspection showing the contents of a container do not conform to the description on the container. For example, if a container marked U.S. No. 1 Carrots is inspected and found to have carrots that are 1/2-inch in diameter and 4-inches long, it would be misbranded, as the U.S. No. 1 Grade calls for carrots which are a minimum of 3/4-inch diameter and a minimum of 5 inches in length. Once a misbranding has been detected, the Federal Inspection Service is obligated to immediately notify PACA. After the misbranding has been established, the applicant nor any other party may change the inspection basis to a “Condition Only” inspection. Misbranding violations are assessed and approved by PACA. Misbranded merchandise must be relabeled and/or repacked to correct misbranding violations, and responsible parties will be subjected to fines as administered by PACA.

- **Percentage of Defects:**
  - **Occasional:** - 5% or less
  - **Approximately 1/2:** 45 to 55%
  - **Few:** 5 to 10%
  - **Mostly:** 55 to 90%
  - **Some:** 10 to 25%
  - **Generally:** 90%
  - **Many:** 25 to 45%
  - **Practically All:** 95%

- **Quality Defects:** Those defects considered permanent or as inherent properties (properties that do not change over time). These are also sometimes called grade defects.

- **Restricted to:** Often appears in the “Remarks” portion of the federal inspection. An inspector will use restricted to when he/she has been asked by the applicant to inspect only certain aspects of the product such as freezing injury, size, pack, condition, or other specific area.

- **Row:** Containers extending lengthwise, parallel to the sides of the carrier and one container in width. It should be noted that three objects are required to make a row, defined as a “series of objects in continued line.”

- **Second Layer:** The second layer counting up from the floor.

- **Serious Damage:** More serious than “damage,” scored against a restricted tolerance.

- **Stack:** Containers extending from one side of the carrier to the other, parallel to the end of the carrier.

- **Through Load:** A load in which containers are loaded from end to end of the trailer with space left only for braces, bulkheads, etc.

- **Very Serious Damage:** Found in connection with restricted tolerances in the lower grades.
A matter of quality!

CourchesneLarose.com
Montreal, Quebec, Canada
T 514-525-6381
# U.S. Fresh Fruit and Vegetable Inspection Certificate

(Form FV-E300) Electronic format

<table>
<thead>
<tr>
<th>Field</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Web Address</strong></td>
<td>To view certificate</td>
</tr>
<tr>
<td><strong>Temperature</strong></td>
<td>Shows lowest to highest pulp temperatures recorded</td>
</tr>
<tr>
<td><strong>Off-size &amp; Defects</strong></td>
<td>Shows the percentages and defects found during the inspection</td>
</tr>
<tr>
<td><strong>Grade</strong></td>
<td>Shows determinations meeting or failing to meet the grade applied</td>
</tr>
<tr>
<td><strong>Timing</strong></td>
<td>Timing and date inspection requested started, and completed</td>
</tr>
<tr>
<td><strong>Password</strong></td>
<td>To allow access to view the certificate</td>
</tr>
<tr>
<td><strong>Fee</strong></td>
<td>Estimated fee for services rendered</td>
</tr>
<tr>
<td><strong>Lot Description</strong></td>
<td>Shows the size, color, and other needed inspection information</td>
</tr>
<tr>
<td><strong>Inspector Information</strong></td>
<td>The inspector's name, facsimile signature and inspector's code</td>
</tr>
</tbody>
</table>

## U.S. DEPARTMENT OF AGRICULTURE

**AGRICULTURAL MARKETING SERVICE**

http://FPIInspections.ams.usda.gov

<table>
<thead>
<tr>
<th>Field</th>
<th>Description</th>
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<tbody>
<tr>
<td>CARRIER or LOT ID:</td>
<td><strong>APPLICANT:</strong> Requested, <strong>STARTED:</strong></td>
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<tr>
<td>LOADING STATUS:</td>
<td><strong>SHIPPER:</strong> Requested, <strong>COMPLETED:</strong></td>
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<tr>
<td>STATED BY:</td>
<td><strong>MARKET OFFICE:</strong></td>
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<tr>
<td>ADDITIONAL ID:</td>
<td><strong>PASSWORD FOR ONLINE ACCESS:</strong></td>
</tr>
<tr>
<td>CARRIER TYPE:</td>
<td><strong>DOORS:</strong> <strong>INSPE CT:</strong> Number of Containers</td>
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<tr>
<td>REFRIG UNIT:</td>
<td><strong>INSPE SITE:</strong> Estimated Fee: $</td>
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<tr>
<td>REMARKS:</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Field</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>TEMP:</td>
<td>°F insulated, °C uninsulated</td>
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<tr>
<td>INJURY</td>
<td>DAM V.S. DAM OFFSIZE/DEFECTS</td>
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<tr>
<td>MARKINGS:</td>
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<tr>
<td>LOT A (QAC)</td>
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</tr>
<tr>
<td>LOT DEC:</td>
<td>Stages of decay</td>
</tr>
<tr>
<td>CHECKSUM</td>
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</tbody>
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**Warning:** Any person who knowingly shall falsely make, issue, alter, forge, or counterfeits this certificate or participate in any such actions, is subject to a fine of not more than $1,000 or imprisonment for not more than one year, or both.

**Signature:** XXXXX - INSPECTOR, NAME

**Date:**

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Know Your Commodity Guide
All in the Family.

As a part of a family of growers and shippers, D’Arrigo New York looks at produce with a unique point of view.
Canada Fresh Fruit and Vegetable Inspection Certificate

(Form S-5) Electronic format

Product Description
Product description divided into two areas: the first area consists of a generated statement from the information entered about the product by the inspector. The second area contains additional information that did not appear in the generated statement (i.e., name and address of the shipper, packer, or country of origin). This area may contain a colour and or maturity statement. Colour descriptions may include cleanliness, washed, or waxed. Maturity describes horticultural maturity.

Applicant
Person requesting the inspection; full name & address

Shipper
From manifest

Permanent Defects
Statement summarizing the averages and ranges of permanent defects scored

Condition
Statement summarizing the averages and ranges of condition defects scored

Certification
Indicates if a lot meets or fails to meet requirements of the Fresh Fruit & Vegetable Regulations or indicates if and how inspection was conducted. and ranges of condition defects scored.

Total Fee
The total cost of the inspection including applicable taxes

Where inspected
Exact location of lot at time of inspection

Consignee
Receiver of lot

Temperatures
Pulp Temperature 1- the first product temperature taken, generally taken at the top of the container or load

Pulp Temperature 2- the second product temperature taken, generally taken near the bottom of the container or load

Warehouse- the temperature of the room where the product was stored at the time of sampling for inspection

Outside- the actual outside temperature

Vehicle- the temperature of the vehicle the product is presented for inspection in or being placed into