



Synopsis
of
Standardization Provision and Procedures
Updated September 2007



Fruit and Vegetable Quality Control Standardization
Inspection and Compliance Branch
1220 N Street
Sacramento, CA 95814



STANDARD CONTAINERS SECTION 1380.19

STANDARD CONTAINER DEFINITION

Containers marked, "Standard." A container may not be marked "standard" or "standard container" unless it is actually a standard container.

MEASURING CONTAINERS

Unless specified otherwise, all measurements to determine standard containers shall be inside dimensions.

TOLERANCE FOR STANDARD CONTAINER DIMENSIONS

Unless otherwise specified in an individual commodity section, containers are permitted a variation of plus or minus $\frac{1}{4}$ " in each of the dimensions for containers holding 100 pounds or less or one inch (1") variation holding more than 100 pounds.

CONTAINERS WITH INNER DEVICES WHICH ARE DECEPTIVE

A container is considered deceptive and mislabeled when any inner liner, divider, tray, or other device reduces the volume by more than 5 percent.

DETERMINING INSIDE DIMENSIONS OF CONTAINERS

The inside width and length of a fiberboard carton shall be determined by measuring the panels which are opposite from the manufacturer's joint. These measurements shall be taken at a point approximately one-half the depth of the container.

The inside depth of a fiberboard carton shall be determined by measuring in the corner opposite from the manufacturer's joint. Measure from the upper side of the bottom inner flap to the underside of the corresponding top inner flap.

However, when measuring a telescope-type container, without lid in place, measure from the upper side of the bottom inner flap to the edge of the top of the container.

The inside depth and width of a wire-bound container must be measured with the sides and lid tightly pulled together so all corners are square. With the lid closed, it is necessary to measure the depth and width from the outside. Measure straight across from the outside of one cleat to the outside of the opposite cleat exclusive of the veneer siding. In order to measure the length, it is necessary to open the lid. Press the two opposite ends outward against the outside cleats to form the proper inside length. Measure the length with the ends expanded from the inside on one end panel to the corresponding area of the other end panel.

The width and length of lugs or similar containers shall be taken at approximately one-half the depth of the container. The depth shall be taken at the end and shall include cleats, if used. The internal vertical radii shall be measured at a point approximately 1 inch below the top of the body of the container.

A U.S. penny may be used as a guide for $\frac{3}{8}$ inch radii, a U.S. half dollar for $\frac{5}{8}$ inch. Hold the coin parallel to the bottom of the container. Press the coin into the corner. If space is left behind the coin, the container is in violation. The internal vertical radii shall be as large or larger than the radii of the coin.

When a container is unusual or unique in its construction, contact the Standardization supervisor in Sacramento.

(Rev. 6/21/01)

STANDARD CONTAINER DIMENSIONS

REFER TO COMMODITY SECTIONS FOR SPECIFIC REQUIREMENT CONDITIONS

Description in Inches

	Depth	Width	Length
APPLES			
AP 1	10-1/2	11-1/2	18
AP 2	11-3/8	11-1/2	18
AP 3	5-1/4	11-1/2	18
AP 4	5-11/16	11-1/2	18
AP 5	7-1/2	13-1/2	21-1/4
AP 6	7-3/4	14	22-5/8
AP 7	6-1/2	13-1/2	20-5/8
AP 8	9-3/4	11	20-5/8
AP 9	10-3/4	11-1/2	18
AP 10	8-3/4	10	16
AP 11	11-3/4	12 to 12-1/2	19-1/4 to 19-7/8
AP 12	10-5/8	11	19
AP 13	6-3/8	12-3/4	19-3/8
AP 14	9-5/8	11-15/16 to 12-1/16	19-1/8 to 19-7/16
AP 15	5-5/8 to 6-1/2 (inside)	15-1/4 to 15-11/16 (outside)	23 to 23-5/8 (outside)

When in closed containers, apples shall be in standard containers AP 1 through AP 15 (except gift pack, lady variety and crab apples). Wrapped apples can only be in clean, standard containers AP 1, 2, 3, 4, or 11. Tray-packed apples can only be in container AP 11 or AP 15. AP 11 shall be placed in layers of 4 to 6 trays, pads, or molded forms, and AP 15 shall be placed in layers of 2 trays, pads, or molded forms. A collar or liner is permitted, provided it does not reduce the internal capacity of the container.

Place packed apples must be in clean containers.
Gift pack containers must be of rigid construction.

APRICOTS

6 12-basket Container	4-1/2	13	19 □
10A	5 to 10	9-3/8	16-3/8
12B	2-3/8 to 7-1/8	11-1/2	16-1/8
22A	3-5/8 to 4-3/8	11	14-5/8
22B	4 to 7-1/8	12-1/2	16-1/8
22C	6-5/8 to 7-3/8 (inside)	13-1/4 (outside)	15-7/8 (outside)
24	3-3/4 to 7-1/8	13-1/2	16-1/8
25	3-7/8 to 6-1/2 (inside)	11-3/4 to 12 (outside)	19-3/4 (outside)
36	5 to 6-1/2 (inside)	13-1/4 (outside)	17 1/4 (outside)

ARTICHOKES

21	9-3/4	11	20-5/8
21A	7	11	20-5/8
21B	6-5/8 to 7-5/8	11-1/2	19-5/8
22	4-7/8	11	20-5/8

(Rev. 9/02/03)

	Depth	Width	Length
AVOCADOS			
9D3	3-3/8 to 4-1/4	13 to 13-3/4	16 to 16-3/4
9E5	5-3/4 to 8	13 to 13-3/4	16 to 16-3/4
9F	6-3/4 to 8	12-1/2 to 13-1/8	14-1/4 to 15

When packed in rows and layers, must be in containers 9D and 9E.
Container 9F shall be volume filled only.

May be placed loose in properly marked nonstandard containers if the containers vary more than 10% of the cubic volume of all standard containers.

Consumer containers, which do not exceed 60% of the size of the smallest standard container, need not comply with standard container requirements.

CABBAGE			
64	9-1/2 to 11	16	21-7/8

CANTALOUPE			
39 Cantaloupe Crate	12	12	21-7/8
41	13 or 13-1/2	13	21-7/8 or 22-1/8
42	13-1/2	13	22-1/2
43	9 or 9-1/2	13	21-7/8 or 22
44	9 to 10	13	22 or 22-3/8
44A	10-1/2	13	22
44C	15-1/2 to 16	12-7/8	12-7/8
44D	9-3/4 to 10-1/4	12-3/4 to 13-1/4	16-3/4 to 17
44E	10-1/4	13-5/8 to 14	16-1/2
44H	6-3/4 to 8-3/4	16	22-1/8
44I	7-3/4	14	22-1/8
44J	5-3/4	14-1/2	22-1/8
44K	6-1/2 to 8-3/4	15-1/4	17
44N	10 to 10-3/4	12-3/4	15-1/2
44P	6-1/4 to 7-15/16 (inside)	15-3/16 to 16 (outside)	23-3/16 to 24 (outside)
44Q	11	12-3/4	18-1/2
44R	7 to 7-1/4 (inside)	19-1/2 to 20 (outside)	23 to 24 (outside)

CAULIFLOWER			
46D	6 to 7-1/2	17-1/2 to 19-1/16	20 to 22-11/16
46E	6-5/8	16-13/16 to 18-1/4	20-7/16 to 21
46F	5-1/4 to 6	18-11/16 to 19-3/4	22-11/16 to 23

May use other containers for unwrapped cauliflower if properly marked Irregular Container.”

Up to 20% of a shipper’s containers for the proceeding year may also be nonstandard for wrapped cauliflower if the containers are marked, ” Irregular Containers.”

No standard containers for unwrapped, loose cauliflower.

(Rev. 4/16/06)

	Depth	Width	Length
CELERY			
45E Expanded Polystyrene	13-3/4	14	17-1/2
45F Master or Flat Pack	8-1/4 to 10-1/2	11	15
45G Master	8-1/4 to 9	14 to 15	20-1/2 to 22
45H Master	9 to 14	10-3/4	22
45I Master	11	15-1/2	19-1/4
45J	8-5/8	15-1/2	18-3/4
45K Expanded Polystyrene	8-1/2 to 9-1/2	15-3/4	19-3/4
45L Flat Pack	11 to 12	15-1/2	19-1/4
45M Master or Flat Pack	11	14 to 14-1/2	19-1/4
45R Expanded Polystyrene	9 1/4	14-1/8	17-5/8
45S Master or Flat Pack	9-5/8 to 11 (inside) (outside)	15-9/16 to 15-3/4 (outside)	23-1/2 to 23-5/8

Flat Pack means the top leafy tissue has been cut from the celery stock.

Must be lidded or closed except container 45S: If fiberboard, the opening must be completely covered with material of similar quality and strength.

Only necessary ventilation openings are allowed. If wooden, etc., with similar material securely attached covering 40% of the opening.

Consumer packages holding not more than 15 pounds net weight, including hearts.

CHERRIES

4 (12 Basket Crate)	2-7/8 to 3-7/8	12-3/8 to 13-1/2	18 to 18-1/2
4A	4-3/8 to 4-3/4 (inside)	13-1/4 (outside)	15-7/8 (outside)
12A	4	10-1/2	15-1/8
12C	3-1/2 to 4	13-1/2	16-1/8
12D	4-7/8 to 5-3/8	12-1/4 to 12-13/16	14-1/2 to 15-1/8
12E	4-1/2 (inside)	11-3/4 (outside)	19-3/4 (outside)

12A is standard only when packed by the "face and fill" method.

12C is standard only when properly marked with the net weight of 18 pounds or less.

CITRUS

*58 Orange, Lemon, Royal Mandarin, Minneola, or Orlando Tangerines	10-1/4 to 11-1/4	10-11/16	16-3/8
59 Grapefruit	9-3/4	10-11/16	16-3/8
**61 Loose Container	15 to 36	38 to 46	46 to 48
63 Tangerine or Mandarin, Including Minneola or Orlando Tangerines and Royal Mandarin	7-1/2 to 8-1/2	10-11/16	16-3/8
65 all of the above citrus	9 to 9-7/8 (inside)	15-5/8 to 15-13/16 (outside)	23-1/4 to 23-3/4 (outside)
66 all of the above citrus except grapefruit	7-7/8 to 7-15/16 (inside)	15-5/8 to 15-13/16 (outside)	23-1/4 to 23-3/4 (inside)
67 lemons	7 (inside)	15-3/4 (outside)	23-1/4 (outside)

*When container 58 exceeds 10-1/4 inches in depth, it shall be standard only for oranges and shall be prepared for market only by volume-fill method.

**This container may be constructed only in a rectangular or semi-octagonal shape, with top cap optional.

(Rev. 11/08/02)

	Depth	Width	Length
TABLE AND JUICE GRAPES			
28 Sawdust Pack	7-3/4	14-15/16	18-5/8
38J Polystyrene lug	6-3/4	12-1/2	15-3/8
*38K Standard Grape Lug	4-1/2 to 8-1/2 (inside)	13-1/2 to 14-1/2 (outside)	16-5/8 to 17-1/2 (outside)
38L	7-5/8 (inside)	13-11/16 (outside)	16 (outside)
38M	4-1/4 to 5-3/4 (inside)	15-3/8 to 16 (outside)	23-1/2 to 24 (outside)
*38Q Polystyrene Lug	6-1/4 to 8-1/4	11-1/4	18-1/8
*38R Grape Lug	4 to 7 (inside)	15-3/4 to 16 (outside)	19-11/16 to 20 (outside)
*38 RPC	6 3/4 to 7 (outside)	15 3/4 (outside)	23 3/4 (outside)
38S Grape Lug	5 to 9 (inside)	11-11/16 to 12 (outside)	19-11/16 to 20 (outside)
38T Grape Lug	6-5/8 to 7-1/2 (inside)	13-1/8 (outside)	15-7/8 (outside)
38U Grape Lug	6-3/16 (inside)	13-11/16 (outside)	20-1/2 (outside)
38V Grape Lug	5-3/4 (inside)	14 (outside)	16 (outside)

*Juice grapes may be packed only in these containers.

Standard containers may have a taper (up and in-down and in) at each corner. Pads, inner liners, or any other device may be used if it does not reduce the inside volume by more than 10 percent. Vacant spaces must be visible.

In reference to all containers mentioned in this subsection, except when otherwise specifically mentioned, the actual depth of the head of the container determines the depth. The sides need not be placed on the head up to the top edge.

Depth measurement of containers with lids closing for the side shall be made vertically at the inside corner opposite other manufacturer's joint. The measurement shall be made from the upper side of the bottom to the manufacture's score line at the underside of the corresponding top inner flap.

Containers 38J and 38Q shall be constructed of expanded molded polystyrene and shall have a snap-on lid. The depth described above for these containers shall include any measurement in the lid that affects the depth. In addition to the depth, width, and length specifications, 38J shall have an internal vertical radii of the corners of not less than 3/8 inch and the empty container shall have a minimum net weight of 14 ounces, composed of a 9-ounce body and 5-ounce lid. In addition to the depth, width, and length specifications above, 38Q shall have an internal vertical radii of the corners of not less than 5/8 inch and the empty container shall have a minimum net weight of 13 ounces, composed of an 8-ounce body and a 5-ounce lid.

Width and length measurements of containers 38J, 38K, and 38Q, as listed above, shall be taken at a point approximately one-half the depth of the container. Radii measurements of 38J and 38Q shall be taken at a point approximately 1-inch below the top of the body.

LETTUCE

** 45 Loose Container	25 to 42 (outside)	33 to 40 (outside)	40 to 48 (outside)
45A	9-3/4	14	21
45B Flat Pack	10-3/4	16-1/8	21-1/2
45C Flat Pack	11	14-7/8	22-3/4
*** 45F	10-3/8	15-1/4	23-1/4

** This container may be constructed either in a rectangular or semi-octagonal shape, with top cap optional.

Standard containers for lettuce that are made of fiberboard shall be constructed with inner and outer side flaps which are attached to each end and side. The total of the two side flaps shall not exceed the inside width of the container and, if closed after packing, shall be closed by folding the inner and outer flaps inward at the manufacturer's score lines which shall be above the inside bottom surface of the container at a point equal to the inside depth of the container.

*** Standard Container 45F shall have either the top or bottom constructed as defined above however the opposite side shall be constructed with interlocking flaps.

(Rev.8/1/07)

	Depth	Width	Length
MELONS (Other than cantaloupes)			
44H	6-3/4 to 8-3/4	16	22-1/8
44I	7-3/4	14	22-1/8
44J	5-3/4	14-1/2	22-1/8
44K	6-1/2 to 8-3/4	15-1/4	17
44L	7	12-1/4	18-7/8
44M	36	38	46
44N	7	15-3/8	15-1/2
44Q	7-1/4 to 8-3/4 (inside)	13-1/8 to 16 (outside)	19-5/8 to 19-3/4 (outside)

HONEYBALL MELONS

(The above containers except container 44M, in addition to the following)

41	13 or 13-1/2	13	21-7/8 or 22-1/8
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CASABA MELONS

(Containers listed under melons in addition to the following)

44M	36	38	46
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(See container requirements under melons for specific conditions pertaining to container 44M)

NECTARINES

5 basket crate	4 to 7-1/8	16	16-1/8
9B basket crate	4 to 7-1/8	14-1/2	14-1/2
10A	5 to 10	9-3/8	16-3/8
12B	2-3/8 to 7-1/8	11-1/2	16-1/8
22B	4 to 7-1/8	12-1/2	16-1/8
22D	2-7/8 to 7-1/2	13-1/2	16-1/8
22E	8-3/4	13-1/2	16-1/8
22G	7-3/8 to 10-3/8 (inside)	13-1/4 (outside)	15-7/8 (outside)
22H	9 (inside)	9-7/8 (outside)	15-7/8 (outside)
22I	8-3/4 to 9-1/2 (inside)	12 (outside)	20 (outside)
31	4-3/4 to 5-1/4	12	19-3/4
32	5-3/4 to 7-1/4	11-3/4	19-3/4
33	3 to 4 (inside)	10 (outside)	16 (outside)
34	2-5/8 to 4-1/2 (inside)	12 (outside)	19-3/4 (outside)
35	3-1/2 to 7-15/16 (inside)	15-5/8 to 15-13/16 (outside)	23-1/4 to 23-3/4 (outside)
36	5 to 6-1/2 (inside)	13-1/4 (outside)	17-1/4 (outside)

Container 31 is allowed only with molded forms.

(Rev. 6/24/04)

	Depth	Width	Length
PEACHES			
5 Basket Crate	4 to 7-1/8	16	16-1/8
9B Basket Crate	4 to 7-1/8	14-1/2	14-1/2
10A	5 to 10	9-3/8	16-3/8
12B	2-3/8 to 7-1/8	11-1/2	16-1/8
22D	2-7/8 to 7-1/2	13-1/2	16-1/8
22E	8-3/4	13-1/3	15-7/8
22G	7-3/8 or 10-3/8 (inside)	13-1/4 (outside)	15-7/8 (outside)
22H	9 (inside)	9-7/8 (outside)	15-7/8 (outside)
22I	8-3/4 (inside)	12 (outside)	20 (outside)
31	4-3/4 to 5-1/4	12	19-3/4
32	5-3/4 to 7-1/4 (inside)	11-3/4 (outside)	19-3/4 (outside)
33	3 to 4 (inside)	10 (outside)	16 (outside)
34	2-5/8 to 4-1/2 (inside)	12 (outside)	19-3/4 (outside)
35	3-1/2 to 7-15/16 (inside)	15-5/8 to 15-13/16 (outside)	23-1/4 to 23-3/4 (outside)
36	5 to 6-1/2 (inside)	13-1/4 (outside)	17-1/4 (outside)

Container 31 allowed only with molded forms.

PLUMS AND FRESH PRUNES

5 Basket Crate	4 to 7-1/8	16	16-1/8
9C	7	12-1/2	12-1/2
10A	5 to 10	9-3/8	16-3/8
12A	4	10-1/2	15-1/8
12B	2-3/8 to 7-1/8	11-1/2	16-1/8
22B	4 to 7-1/8	12-1/2	16-1/8
22D	2-7/8 to 7-1/2	13-1/2	16-1/8
22G	7-3/8 or 7-1/2 (inside)	13-1/4 (outside)	15-7/8 (outside)
22H	9 (inside)	9-7/8 (outside)	15-7/8 (outside)
32	5-3/4 to 7-1/4 (inside)	11-3/4 (outside)	19-3/4 (outside)
33	3 to 4 (inside)	10 (outside)	16 (outside)
34	2-5/8 to 4-1/2 (inside)	12 (outside)	19-3/4 (outside)
35	3-1/2 to 7-15/16 (inside)	15-5/8 to 15-13/16 (outside)	23-1/4 to 23-3/4 (outside)
36	5 to 6-1/2 (inside)	13-1/4 (outside)	17-1/4 (outside)

TOMATOES (green)

22C	3-3/4 to 7-1/8	13-1/2	16-1/8
53	11-15/16	115/16	18-3/4
54	10-5/8	10-5/8	16-13/16 to 17-3/16
55	10 to 11	11 to 11-3/8	17-1/2 to 18-1/2
56	9-1/8 to 10	11-3/8	18 to 18-1/2
56A	7-1/2 to 8-1/2	11 to 11-3/8	17-1/2 to 18-1/2
57	10-1/4 to 11-1/4	10-11/16	16-3/8
57A	9-1/8	11	17-1/4
57B	5-3/4 to 8-1/2	12-3/4	15-15/16
57C	9-3/16	10-1/2	17
57D	7 to 8-3/4	10-1/2 to 12-3/4	14-3/4 to 17-1/2

Green tomatoes that are not wrapped shall be in standard containers.
All tomatoes must be packed in new containers. See Packing Requirements.

(Rev. 9/02/03)

DELIVERY OF SUBSTANDARD PRODUCE DIRECT TO BROKERS (SECTION 1370.5)

Produce dealers, commission merchants, or brokers are not considered processors of substandard or by-product produce; therefore, a disposal order shall not be considered valid unless the enforcing officer at the point of origin shall also state the name and address of the by-product plant or other authorized location to which the substandard produce is to be delivered. A broker may transport a load to a storage plant owned or operated by the by-products company if the by-products company is made known at the time the disposal order is issued.

This type of transit storage may also be permitted if the storage location is owned or rented by the broker. The name of the by-products plant to whom the load will go shall be supplied at point of origin, and the culls shall be ultimately delivered to the named by-product plant.

An important requirement is control. Control of the loads at the in-transit storage location shall be reasonable for the agricultural commissioner and his staff to enforce in that county. The following four situations cannot be considered as acceptable or as reasonable control:

- Market produce and by-product produce are intermingled in the same warehouse;
- Inadequate identification of the by-product loads;
- By-product loads without predestinated legal by-product plant destination specified; or
- The broker decides he wants to divide a by-product lot into 10 or 20 bag lots to sell to by-product plants not previously designated.

MARKINGS ON ALL CONTAINERS (SECTION 1359)

In addition to markings required under individual commodity sections, containers of fruits, nuts, and vegetables, shall be marked in accordance with Title 4, Division 9, Chapter 10, Section 4510 as interpreted and applied by the Division of Measurement Standards.

Federal Standards exempt products from IRQ marking requirements when the products are for export to foreign countries. However, certain products have additional markings that are required under articles of Title 3 (see commodity sections for additional markings).

MARKING REQUIREMENTS FOR REUSED CONTAINERS

All reusable containers must have all inapplicable markings completely obliterated. Retailers are permitted to reuse empty containers as a platform for a retail display only. In addition, reusable containers may be used to transport product to and from a certified farmers market. They may not be used to display produce unless the old inapplicable markings are obliterated. Products sold by the container shall have the proper markings.

USING A NAME OR ADDRESS OF ANOTHER PERSON OR COMPANY WITHOUT AUTHORITY

An enforcing officer may require a person using another person's trademark, name, address, and/or trade name to show written authorization allowing such use. In the absence of written authorization, the enforcing officer may require the name and address of the actual grower or packer. When a company has gone out of business or discontinued use of a container bearing a particular brand or label and sells their remaining inventory to another entity, use of the containers by the buyer with the seller's responsibility statement, shall be permitted only under written authority of the seller and if the main address of both the seller and the buyer is in the same city or postal zip code.

IMPORTED PRODUCE IN CONTAINERS

Produce imported into this State is exempt from size and container requirements. Such containers must comply with basic marking requirements of identity, responsibility, net quantity, and:

1. Be lawful for use in the state or country of origin and interstate commerce. Without contrary evidence, imported containers are assumed to be legal.
2. Not be constructed so as to misrepresent their capacity, and the dimensions are not so similar to those of a standard container in California for the commodity as to be deceptive.

Notwithstanding the above provisions:

1. Imported products in containers marked with an established California size designation for that product must comply with size requirements (even though the containers may not be standard in California).
2. An imported product in a California standard container marked with a standard count or size must comply with the corresponding size requirements.

Note: Section 1430.13 covers Size exemption for citrus products.

(Rev. 4/29/02)

ACCEPTED COMMODITY IDENTITY STATEMENTS

Citrus

Grapefruit	Lemons	Mandarins	Tangelos
Kumquats	Limes	Oranges	Tangerines
*Oro Blanco	Pummelos	Minneola	*Mello Gold

Fruits

Apples	Cherries	Olives
Apricots	Dates	Peaches
Avocados	Figs	Pears
Bananas	Table Grapes	Persimmons
Berries	Juice Grapes	Plums
(Blackberries)	Kiwi Fruit	Pomegranates
(Blueberries)	Kumquats	Prickly Pears
(Raspberries)	Nectarines	Quince
		Asian Pears (Pear Apple)

Nuts

Almond	Brazil	Coconuts	Filberts
Peanuts	Walnuts	Pistachios	Pecans
(Goobers)			

Vegetables

Anise	Escarole	Parsley	(Butternut
Squash)			
Artichokes	Eggplant	Peas	(Hubbard
Squash)			
Asparagus	Garlic	(Blackeye Peas)	(Banana Squash)
Beans	Greens	(Sugar Peas)	(Turban Squash)
(Blackeye Beans)	(Beet Tops)	(Green Peas)	(Chayote
Squash)			
(Chinese Long Beans)	(Dandelion Greens)	Peppers	(Mediterranean
(Cranberry Beans)	(Chard)	(Chili <i>Peppers</i>)	Squash)
(Fava Beans)	(Collard Greens)	(Anaheim <i>Peppers</i>)	Sweet Potatoes
(Italian Beans)	(Kale)	(Jalapeno <i>Peppers</i>)	(Yams)
(Lima Beans)	(Kohlrabi Greens)	(Fresno Chili	Tomatoes
(Snap Beans)	(Turnip Greens)	<i>Peppers</i>)	(Cherry
Tomatoes)			
(String Beans)	(Mustard Greens)	Potatoes	Watercress
Beets	Kohlrabi	Radishes	Alfalfa
Broccoli	Leeks	Rhubarb	Bean Sprouts
Brussels Sprouts	Lettuce	Romaine	Cilantro
Cabbage	(Big Boston Lettuce)	Spinach	Rapini
Carrots	(Red Lettuce)	Squash	Sunchokes
Cauliflower	(Oakleaf Lettuce)	(Italian Squash)	Ginger Roots
Celery	(Salad Bowl Lettuce)	(Summer Squash)	Bok Choy
Chives	(Butter Lettuce)	(Yellow Crookneck	Nappa Cabbage
Corn	(Butterhead Lettuce)	Squash)	Daikon
Cucumber	Mushrooms	(Yellow Straight-	Bitter Melon
(Lemon Cucumber)	Green Onions	neck Squash)	Moqua
Dill	Onions	(Cocozello Squash)	Dunqua
Endive	Okra	(Table Queen Squash)	Sinqua

Melons

Melons			
(Cantaloupes)	(Cranshaws)	(Persian)	(Watermelons)
	(Casabas)	(Honeydews)	(Santa Claus Melon)

*Oro Blanco and Mello Gold must be labeled "Grapefruit Hybrid" as the identity.

Note - Words in Parenthesis are optional identity statements.

CONVERTING BULK LOTS TO EQUIVALENT CONTAINERS

Commodity	Equivalent Lbs./Containers	Commodity	Equivalent Lbs./Containers
Apples	40	Lettuce: Boston,	25 to 40
Apricots	25	Loose Leaf	25 to 40
Artichokes	25	Romaine	25 to 40
Asparagus	15/30	Lettuce, Shredded	20
Avocados	25	Melons: All	32
Beets	45	(Except Watermelons)	80
Broccoli	20	(Except Cantaloupe)	40
Brussels Sprouts Green	25	Nectarines	25
Cabbage	50	Okra	20
Carrots, Bunched	25	Onions, Dry	50
Carrots, Topped	50	Oriental Vegetables	25
Cauliflower Heads/Carton	15	Parsnips	30
Celery	60	Peaches	20
Cabbage, Chinese	80	Peppers (Bell)	30
Cherries	18	Hot	10
Oranges	40	Plums	30
Lemons	40	Pom Citrus: Grapefruit	40
Limes	10	Pomegranates	25
Mandarins	25	Potatoes	50
Tangerines	25	Prunes, Fresh	30
Corn	40	Radishes	25
Coconuts	50	Rutabagas	50
Cucumbers	30	Squash	25
Cucumber, (Greenhouse)	10	Sweet Potatoes	40
Eggplant	25	Tomatoes	25
Garlic	25	Tomatoes, Cherry	12 Baskets/Crate (Approx. 10 Lbs.)
Grapes	25	Turnips	30
Greens, All Types	25		
Lettuce, Iceberg	50-55		

To be used in estimating containers in bulk lots for noncompliance and county report forms.

(Rev.6/27/01)

GENERAL REPRESENTATIVE SAMPLE SIZE

WHEN NOT SPECIFICALLY MENTIONED IN COMMODITY SECTION (SECTION 1370.8)

Number of Containers	Sample Sizes (Containers)
Less than 10	2
10 - 30	3
31 - 50	4
51 - 100	5
101 - 200	6
201 - 300	8
301 - 500	10
501 - 576	12
577 - 676	13
677 - 784	14
785 - 900	15
901 - 1024	16
1025 - 1156	17
1157 - 1296	18
1297 - 1444	19
1445 - 1600	20
1601 - 1764	21
1767 - 1936	22
1937 - 2116	23
2117 - 2304	24
2305 - 2500	25

The number of containers selected at random only apply when a portion of the contents are inspected. If all the contents are to be inspected and the container sample is four or more the sample may consist of one-half the number of containers designated. However, at least a portion of the specimens in each container will be inspected.

If the tolerance for the commodity, or the defect involved is on a container basis, it is not permissible to average the results of the inspection on one container with that of another container in the sample, unless provided for in the specific commodity section.

(Rev. 12/03/04)

ARTICLE 3. DEFINITIONS

Definitions

Unless the context otherwise requires, the definitions in this group govern the construction to be placed upon the language used in this group.

- Agent* Agent means broker, commission merchant, auctioneer, solicitor, seller on consignment, and any other person that is acting upon the actual or implied authority of another.
- Bulk Lot or Bulk Load* Bulk lot or bulk load of any fresh or dried fruit, nut, or vegetable means any one group of specimens of such product which is not in a container and which is set apart or is separate from any other group.
- By-Product* By-product means any product which is commercially processed, preserved, or manufactured from fruits, nuts, or vegetables, except fresh citrus fruit juices, with or without the addition of other ingredients.
- Closed Container* Closed container means lidded container.
- Container* Container means any box, crate, lug, chest, basket, carton, barrel, keg, drum, sack, or other receptacle.
- Cross Section* Cross section means the section of the fruit or vegetable that is taken at a right angle to a straight line which is drawn from the stem end to the distal end of the fruit or vegetable.
- Deceptive Arrangement or Deceptive Display* Deceptive arrangement or deceptive display of fresh or dried fruits, nuts, or vegetables means any bulk lot or load, arrangement, or display of such products which has in the exposed surface, fresh or dried fruits, nuts or vegetables which are so superior in quality, size, condition, or in any other respect so superior to those which are concealed, or the unexposed portion, as to materially misrepresent any part of the bulk lot or load.
- Deceptive Pack* Deceptive pack means any container or sub-container which has in the outer layer or any exposed surface, fruits, nuts, or vegetables which are in quality, size, condition, or in any other respect so superior to those in the interior of the container or sub-container or in the unexposed portion as to materially misrepresent the contents. Such pack is deceptive if the outer or exposed surface is composed of products whose size is not an accurate representation of the variation of size of the products in the entire container, even though the fruits, nuts, or vegetables in the container are virtually uniform in size or comply with the specific commodity size variation requirements of this part.
- Fruits, Nuts, or Vegetables* Fruits, nuts, or vegetables means the food product of any tree, vine, or plant.
- Lidded Container and Closed Container* Lidded container and closed container are synonymous and, unless otherwise specifically defined in this part, mean any container of which 40 percent or more of the opening is covered by any material in the form of a lid, cover, or wrapping of any kind.
- Manufacturing* Manufacturing means processing.
- Master Container* A master container is any container which contains more than one individual package form of the same commodity or mixed commodities. A master container shall be considered to be a nonconsumer-type container.
- Mature* Mature, except when otherwise specifically defined, means having reached that stage of ripeness that will ensure the completion of the ripening process to a degree that will ensure palatability, after the removal of the product from the tree, plant, or vine.

<i>Mislabel</i>	Mislabel means the placing or presence of any false or misleading statement, design, or device upon any of the following: <ol style="list-style-type: none"> 1. Any container 2. The label or lining of any container 3. The wrapper of any fresh or dried fruit, nut, or vegetable 4. Any fruit, nut, or vegetable 5. Any placard which is used in connection with and which has reference to any fresh or dried fruits, nuts, or vegetables 6. A statement, design or device is false or misleading if the fresh or dried fruit, nut or vegetable, or container to which it apparently or actually refers, does not conform in every respect to such statement, design, or device
<i>Overripe</i>	Overripe means having reached an advanced state of maturity that causes the product to be undesirable for human consumption in a fresh state.
<i>Pack, Packing, or Packed</i>	Pack, packing, or packed means the regular compact arrangement or all or part of the fruit or vegetables in any container or sub-container.
<i>Placard</i>	Placard means any sign, label, or designation (except an oral designation) that is used in connection with any fresh or dried fruit, nut, or vegetable as a description or identification of it.
<i>Preserving</i>	Preserving means processing, as defined in Section 1375.18.
<i>Processing</i>	Processing means canning, preserving, or fermenting (which materially alters the flavor) keeping quality, or any other property; the extracting of juices or other substances; quick freezing; or the making of any substantial change of form. It does not include refrigeration at temperatures that are above the freezing point nor any other treatment which merely retards or accelerates the natural process of ripening or decomposition.
<i>Processing</i>	Includes, "Quick Freezing." The process of "quick freezing" is considered as processing, as stated in Section 42519 of the Food and Agricultural Code. This section is in accordance with State Attorney General's Opinion NS/2754 dated August 8, 1940.
<i>Seedless</i>	In some growing seasons, some varieties of seedless grapes produce an undeveloped, embryo-type seed which has no internal development and which may develop to 1/16 inch in diameter. This has occurred with the Flame in Coachella and with the Thompson in Africa. High temperatures are suspected as being the cause, but this has not been verified. The "seedless" watermelon also contains embryo-type seeds. These products should not be considered mislabeled when marked as "seedless," even though a few fully developed seeds may be present. Questions about possible mislabeling of products marked as "seedless" should be referred to the State district supervisor.
<i>Sub-container</i>	Sub-container means any container which is being used within another container.
<i>At Time of Picking in Relation to Maturity Tests</i>	Maturity test must be made as near to the time of picking as is practicable under the circumstances. "At the time of picking" does not necessarily mean the instant the fruit was separated from the tree, but may be construed to mean when the product has been brought from the orchard or field to the locations of packing within a reasonable time. The term "at the time of picking" cannot be extended to include allowing the product to stand either in the orchard or any other place for the purpose of permitting the produce to undergo a ripening process.

GUIDELINES FOR INSPECTION PROCEDURES

DETERMINING A LOT

The guidelines for determining a lot are:

1. One brand.
2. One grower, packer, or shipper.
3. One variety.
4. One size.
5. Located in one general area.
6. May be part of a larger group, provided there is a discernible difference in condition, size, markings, date, etc.

INSPECTING CONTAINERS OR BULK LOTS (*OFFICIAL*)

1. Select a random sample from all areas of the lot.
2. Inspect for standard container and marking requirements.
3. Inspect for packing requirements.
4. Inspect for deceptive pack or mislabeling.
5. From the sample containers or lot, select the required amount of specimens for sizing, defects and maturity. Inspect and keep a record of inspection results.
6. Issue a noncompliance notice if lot fails one or more requirements. Attach a red tag to the lot if it is not brought into compliance immediately.
7. If prosecution is anticipated, take those containers that you sampled for evidence. Take new containers, if you destroyed the defects in the first samples. Mark any pertinent information on each container, e.g., percent defects, maturity, test results, etc. Defects or samples should be verified by another county inspector or a State supervisor before taking them from the lot.
8. You must not lose control of a lot held under a noncompliance notice. If lot is going to another area, notify the agricultural commissioner at destination. If you are not going to be available to reinspect a lot, notify your office that the lot is under noncompliance.

MIXED NUTS AND SHELLED NUTS

Mixed nuts and shelled raw nutmeats can only be inspected for those defects listed in Section 42950 except Almonds, Pistachios and Walnuts that opted-out.

RECONDITIONING A LOT

Lots held under a notice of noncompliance may not be moved or disposed of without written authorization from an enforcing officer or under his specific direction. Sometimes a lot may consist of many packers or lot numbers. If it is obvious that a particular portion is not in violation, you can allow that portion not to be reconditioned before being sold. Before being released, a lot shall be reinspected to ensure that it is in compliance.

When various counts and sizes are intermixed on a pallet, treat as one lot, unless person in possession can give an amount of each. If rejected and returned to packer, packer may sort.

Holding a lot for several days or removing one or two containers does not constitute reconditioning. A reinspection shall not be made until each container has been reconditioned. When obliterating old markings, a few chalk marks are not considered sufficient.

LOTS HELD UNDER NOTICE OF NONCOMPLIANCE WHICH ARE IN POSSESSION OF A COMMON CARRIER

When necessary to hold a lot, written notice shall be given to the authorized company agent; he may then legally decline to ship that lot. It is the packer or owner's responsibility to recondition or otherwise dispose of the lot.

(Rev 10/14/04)

REINSPECTION OF A REJECTED LOT OTHER THAN CITRUS

Frequently, requests are received for a reinspection of a rejected lot. Unless extenuating circumstances prevail, a reinspection should be denied until the lot is properly reconditioned.

Circumstances warrant consideration of a reinspection to determine the following:

1. All aspects of a lot shall be investigated including the county of origin, if originating from or rejected in another county.
2. The owner of or person in possession of a rejected lot must request a reinspection immediately.
3. Show a valid cause for reinspection.

The State Supervising Inspector shall notify the Chief of Inspection and Compliance Branch of such a request, who shall grant or deny this request on the basis of the evidence presented.

REINSPECTION OF CITRUS HELD UNDER A NONCOMPLIANCE NOTICE

When citrus is held under a noncompliance notice and a reinspection is requested, all costs incurred shall be paid by the person requesting the reinspection. The money, in the amount equal to the estimated cost, shall be deposited with the Secretary or his representative. The owner or his representative shall provide the following to the Secretary's representative:

- a. Name and address of person requesting the reinspection
- b. The noncompliance notice number and the defects.
- c. Place where the citrus was rejected.
- d. Place where the citrus is being held.
- e. Reason for requesting the reinspection.

The Secretary's representative shall notify the Chief of Inspection and Compliance Branch of such request, who shall grant or refuse the request on the basis of the evidence presented.

Reasons for not granting a reinspection for non-citrus and citrus:

1. The defect causing the noncompliance exceeds the applicable tolerance by 1-1/2 times.
2. There is an indication that substitution or change in the original lot has been made.
3. A lapse of time has occurred which changed the condition of the lot.

When a reinspection is granted for non-citrus and citrus:

1. For Maturity: The inspection shall be made within 12 hours after the request has been received.
2. For All Other Defects: The inspection shall be made within 24 hours after the request has been received.
3. If practical, the inspector that made the original inspection and issued the noncompliance notice shall be present for the reinspection.
4. A State standardization supervisor shall be present.
5. The owner or his representative shall be present.
6. All parts of the lot shall be readily available to the inspector who shall take a double sample for inspection.
7. Acceptance or rejection will be based upon this sample.
8. The inspector making the reinspection shall notify the Chief of Inspection and Compliance Branch.

REINSPECTION OF A CERTIFIED LOT

When circumstances warrant consideration of a reinspection, the Secretary shall use the following as a guideline for reinspection approval:

All aspects of a lot shall be investigated including the county of origin, if originating from or certified in another county.

Owner of or person in possession of a certified lot must request a reinspection and immediately must show cause for the reinspection.

If a reinspection involves more than one county, a county inspector from each county should be present.

The lot presented for reinspection shall be clearly identified as the lot certified.

When the Secretary approves a reinspection, a State standardization supervisor shall supervise it. Select double the official sample for the commodity being reinspected. This sample will be used to determine the compliance or noncompliance of the lot.

(Rev 9/02/03)

INTERSTATE COMMERCE

Deciding when a shipment is in interstate commerce and not under jurisdiction of a State law is governed by Federal court decisions.

Since specific circumstances play an important part, the following may be used as a guide:

1. There can be no objection to the reasonable inspection of a product while it is in interstate commerce.
2. If the product is unwholesome or injurious to health, the inspector may inspect, issue a notice of noncompliance, and use the widest power afforded enforcement officers. However, unless these or other extenuating circumstances prevail, do not use your power to its fullest extent. You should allow a product in violation to proceed to destination before the lot is held.
3. "In-transit storage" can be considered as being in interstate commerce. "In-transit storage" is defined as being intact at one location or address, but not for the purpose of small brokerage sales.
4. In order to provide out-of-state shippers with the same options given California shippers, rejected lots (even though no longer in interstate commerce) may be returned to point of origin under controlled conditions.

MOVEMENT OF LOTS HELD UNDER NOTICE OF NONCOMPLIANCE

The issuing officer may refuse to permit a rejected lot to be moved. He should allow lots to be moved when it appears to be the reasonable thing to do, provided that the agricultural commissioner of the receiving county gives his consent. Very small lots should be brought into compliance at the rejection location, if it can be accomplished without undue hardship.

ACCEPTANCE OF A CERTIFICATE

A lot shall be considered certified and not subject to reinspection, unless disapproved by the Secretary of the Department of Food and Agriculture, when the certificate:

1. Contains a current date and time in relation to the commodity covered and the distance traveled.
2. Contains an accurate name and address of the applicant.
3. Contains the location where the lot was inspected.
4. Contains the license number of the vehicle that the lot is resting upon or other information which will readily identify the lot.
5. Contains an accurate description of the commodity inspected, including quantity, markings on containers, type of containers, type or variety of commodity, and any other information that will describe the lot.
 - a. Markings shown shall be the same as on the containers.
 - b. Number of containers shown on a certificate shall not exceed plus or minus 20 percent from the actual count.
6. Have all alterations initialed by the certifying inspector.
7. Is signed by the inspector.
8. Contains writing, which is clear and legible.
9. Was issued after the lot was completely assembled and prepared for sale or shipment and a sufficient number of containers or pieces of produce were inspected to ensure the inspector that the lot is in compliance.

LOT INSPECTION AND CERTIFICATION

"Lot inspection" may be a stamp or imprint on the bill of lading indicating that the load or lot has been inspected. It may be a certificate written with the term, "Lot inspection."

"Lot inspection" means:

1. Adequate samples are not available. Lot or lots are not completely assembled for inspection.
2. Only partial inspection in the field, packing house, or warehouse.
3. Pertinent information as to license number of conveyance, trucking concern, brands or trademarks, types of containers, exact number of containers, or other information may be lacking to the inspector.
4. Lot or lots are subject to reinspection at any time.

FEDERAL-STATE CERTIFICATES

Federal-State shipping point certificates contain various types of statements indicating the quality or condition of the products inspected. Such certificates are sometimes the result of condition inspection only. Also, the grade or quality statement given may be based upon inspection at some prior date, and deterioration may have taken place. In some instances such certificates indicate compliance with Federal or State marketing orders.

For these reasons, Federal-State certificates, properly identified, are informative to inspectors in making inspections in connection with quality, condition, or other stated facts.

Federal-State certificates written in California shall be in compliance with all of the requirements of the California Code of Regulations, and the lot shall be considered in compliance unless extenuating circumstances prevail.

If circumstances warrant reinspection, contact the District Supervisor in your area for guidance.

COUNTY CERTIFICATION STAMPS ON BILL OF LADING

If county ordinances require mandatory inspection for commodities and certification of those commodities, such certification shall verify compliance of the product. The county certification stamp or device shall be affixed to a bill of lading, invoice, or other document which bears the information required for normal certification and which accompanies each lot or load. (Food and Agricultural, Section 42792.1.)

Lots are subject to inspection any time identity is lost.

COMMODITIES THAT HAVE OPTED-OUT OF STANDARDIZATION

The following commodities have opted-out of Standardization:

Almonds	Berries	Sprouts (bean, alfalfa, etc.)
Walnuts	Kiwis	Mushrooms
Pistachios	Dates	Sweet Potatoes
Carrots	Pears	

The standards for these commodities have been repealed from the California Code of Regulations. In addition, these commodities are **not** subject to Section 42950 that covers commodities that do not have specific minimum standards including container and labeling requirements. However, these commodities may be subject to Title 4 (Weights and Measures) of the California Code of Regulations. Any questions should be referred to the County Sealer of Weights and Measures or the Division of Measurement Standards.

(Rev. 10/12/04)

PRODUCTION NONCOMPLIANCE

State of California
 Department of Food and Agriculture
 FRUIT AND VEGETABLE QUALITY CONTROL Production Wholesale Retail
 51-003 (Rev. 3/84)

County 1 **No. 490000**

Date 2 Time 3 A.M. Arrival P.M. Date 4

1. TO 5
 Person in Possession or Applicant

Address 6

2. 7
 Other Financially Interested Party or Carrier

Address 8

You are hereby notified that the following described commodity fails to conform with the provisions of the Food and Agricultural Code.

Commodity 9 Amount 10

Identification marks 11

LOCATE AUON 12
 Address or License Number

SECTION VIOLATED 13

NOTICE ON NONCOMPLIANCE

VIOLATION Having in Possession Offering for Sale Transporting 14

NOTICE: (1) The above described lot, including the containers thereof, is a public nuisance. It is unlawful to remove the lot from its present location except under the written permission of an authorized enforcing officer. Unless such lot held by the enforcing officer is reconditioned or otherwise brought into compliance by not later than 15 o'clock (a.m.) (p.m.) _____ Month _____ or written consent to destroy or otherwise dispose of said lot shall have been given to the _____ Year enforcing officer by the persons served with notice of noncompliance, the commodity or commodities are subject to the order of any court or competent jurisdiction to destroy such lot or otherwise abate the nuisance.

Enforcing Officer 16
 Signature

17
 Address or Phone Number

CODE

DISPOSAL ORDER PERMIT SECTION _____

You are hereby notified that the above described lot shall be delivered only to the person and at the destination stated below, and shall not be disposed of except to unload and store at destination, until released in writing by an enforcing officer at destination. No other disposition is permitted unless first authorized in writing by an enforcing officer.

I hereby agree to: Bring into Compliance Transport Lot to 18

for 19

REPORT TO: 20

SIGNED 21

1. County name.
2. Current date.
3. Time Noncompliance was issued. Circle A.M. or P.M. whichever applies.
4. Does not apply.
5. Name of packer.
6. Street, city, state, and zip (if listed in the telephone directory - city, state, zip).
7. Name of other interested party such as grower, etc.
8. Name and address sufficient to locate the person.
9. Common name (not variety).
10. Amount. If bins, show amount in bins and approximate number of standard containers. Example: 3 bins, approximately 60 containers. If in containers other than bins, show the number and what type (carton, lug, wire bound, etc.).
11. Put as much information as is available.
12. Location: Shed floor, cooler, truck, trailer, etc.
13. Always check box and show, 42941.
14. Always check, "having in possession." The following statements should be used when they apply:
 Quality: (commodity) "...exceeds tolerance for..." (defect*).
 Containers: (commodity) "...not in standard containers."
 Container size: "x x "
 Markings: (commodity) "...not marked with responsibility," etc.
15. Time must be filled out. Always allow at least 24 hours for reconditioning.
16. Name of person making rejection (must hold standardization certificate).
17. Always show phone number and include address, if necessary.
18. Always check, "bring into compliance." If dumped, show "dumped at owner's request."
19. Always give an indication of owner's intentions such as, "Recondition and hold for reinspection" or "Donate to charity," etc.
20. Report To: The phone number to contact for release and the name of agency or individual to contact.
21. Ask manager to sign. If he refuses, indicate, "refused to sign" and leave a copy.

*List the defect with the highest percentage first.

WHOLESALE NONCOMPLIANCE

State of California
Department of Food and Agriculture
FRUIT AND VEGETABLE QUALITY CONTROL
51-003 (Rev. 3/84)

Production Wholesale Retail

County 1 **No. 490000**

Date 2 Time 3 A.M. Arrival P.M. Date 4

1. TO 5
Person in Possession or Applicant

Address 6

2. 7
Other Financially Interested Party or Carrier

Address 8

You are hereby notified that the following described commodity fails to conform with the provisions of the Food and Agricultural Code.

Commodity 9 Amount 10

Identification marks 11

LOCATE AT/ON 12
Address or License Number

SECTION

NOTICE ON NONCOMPLIANCE VIOLATED 13

VIOLATION Having in Possession Offering for Sale Transporting

14

NOTICE: (1) The above described lot, including the containers thereof, is a public nuisance. It is unlawful to remove the lot from its present location except under the written permission of an authorized enforcing officer. Unless such lot held by the enforcing officer is reconditioned or

otherwise brought into compliance by not later than 15 o'clock (a.m.) (p.m.) _____ Month _____
or written consent to destroy or otherwise dispose of said lot shall have been given to the

Year _____
enforcing officer by the persons served with notice of noncompliance, the commodity or commodities are subject to the order of any court or competent jurisdiction to destroy such lot or otherwise abate the nuisance.

Enforcing Officer 16
Signature

17
Address or Phone Number

CODE

DISPOSAL ORDER PERMIT SECTION _____

You are hereby notified that the above described lot shall be delivered only to the person and at the destination stated below, and shall not be disposed of except to unload and store at destination, until released in writing by an enforcing officer at destination. No other disposition is permitted unless first authorized in writing by an enforcing officer.

I hereby agree to: Bring into Compliance Transport Lot to

18

for 19

REPORT TO: 20

SIGNED 21

1. County name.
2. Current date.
3. Time Noncompliance was issued. Circle A.M. or P.M. whichever applies.
4. If new arrival, show date. If holdover lot write, "holdover."
5. Name and number (if available) of wholesaler.
6. Street, city, state, and zip (if listed in the telephone directory - city, state, and zip).
7. Shipper or packer when available.
8. Name and address sufficient to locate the shipper.
9. Common name (not variety).
10. Amount. If bins, show amount in bins and approximate number of standard containers. Example: 3 bins, approximately 60 containers. If in containers other than bins, show the number and what type (carton, lug, wire bound, etc.).
11. Put as much information as is available.
12. Back room, cooler number, etc.
13. Always check box and show 42941.
14. Always check "having in possession." The following statements should be used when they apply: Quality: (commodity) exceeds tolerance for (defect*). Containers: (commodity) not in standard containers. Container size: _____ x _____ x _____. Markings: (commodity) not marked with responsibility, etc.
15. Time must be filled out. Always allow at least 24 hours for reconditioning.
16. Name of person making rejection (must hold standardization certificate).
17. Always show phone number and include address, if necessary.
18. Always check "bring into compliance." If dumped, show "dumped at owner's request."
19. Always give an indication of owner's intentions such as "reconditioned and released in inspector's presence" or "hold for reinspection," etc.
20. Report To: The phone number to contact for release and the name of agency or individual to contact.
21. Ask manager to sign. If he refuses, indicate, "refused to sign" and leave a copy.

PROCEDURES AND INSTRUCTIONS FOR: NONCOMPLIANCE NOTICES

When a noncompliance is issued, give the person in possession complete and explicit verbal instructions of what is to be done. If on a truck, instruct the driver as to his responsibility, i.e., to deliver the lot to the destination indicated on the noncompliance notice and notify the person indicated under "report to." Also inform him that the load is not be diverted unless he first gets permission from an agricultural enforcement officer.

Always fill in reverse side of white copy. Stations use carbon paper so information is transferred to pink side of the white copy, which follows these instructions:

The following corresponds with the numbers on the reverse side of the white copy that follows these instructions:

INSPECTORS ITEMIZED RECORD OF DEFECTS FOUND
IN THE OFFICAL SAMPLES INSPECTED

No.- Containers or amount inspected _____ **1** _____

Evidence _____ Identified _____ Sealed _____
Amount Yes or No Yes or No

Defects found in samples inspected:

1. _____ **2** _____

2. _____

3. _____

4. _____

5. _____

6. _____

7. _____

8. _____

9. _____

10. _____

3
Warning tag issued: Yes No (circle one) Indicate person served with "Notice"

4

(a) Person in possession _____

(b) Owner if known _____

(c) Other interested party _____

REMARKS:

_____ **5** _____

Final Disposition _____ **6** _____

Signed _____ **7** _____

Witness _____ **8** _____

1. No. - Containers of Amount Inspected - Amount and type of containers, or pounds, or actual specimens sampled.
2. Defects Found in Samples Inspected - Show total amount inspected per sample and amount of specimens that can be scored.
3. Warning Tag Issued - Circle to indicate whether or not a "red tag" was issued.
4. Indicate Person Served With "Notice" - Put check marks beside those, which apply.
5. Remarks - Show any information that might be of use at a later date.
6. Final Disposition - Show what was done to clear the notice of noncompliance.
7. Signed - Signature of inspector that cleared the noncompliance notice.
8. Witness - any other inspector involved in the clearing of the lot held under noncompliance.

When a rejected lot is left at an inspection station, a notice of "consent to abate" shall be issued. Have the driver sign the "consent to abate" notice. Give the driver a copy.

INSTRUCTIONS FOR DISPOSAL ORDERS

When a disposal order is issued, give the person in possession complete and explicit verbal instructions. Inform driver of his responsibility to deliver the lot to the destination indicated on the disposal order and notify the person indicated under "report to." Also inform him that the load is not to be diverted unless he first gets permission from an agricultural enforcement officer.

The officer issuing the disposal order shall attach the red tag to the lot. The receiving officer shall verify that the lot actually arrived and shall so state on the red tag. The red tag shall be returned to the issuing officer as promptly as possible.

Acceptance of Rejected Produce - The County of origin must be notified by phone prior to returning rejected lots under disposal order, except on weekends or holidays; in which case, the origin county will be notified of the movement at the earliest time when the office opens.

FILLING OUT THE BACK OF THE RED "HOLD" TAG

- 1 - 4. This section is to be filled out by the destination official
5. List the total number and type of containers, or if in bulk loads, the total weight (Same as Line 8)
6. Leave blank
7. Leave blank
8. Return To: Write name of issuing county and mailing address

DEPARTMENT OF FOOD AND AGRICULTURE FRUIT AND VEGETABLE QUALITY CONTROL <h1 style="margin: 0;">HOLD</h1> NONCOMPLIANCE WARNING TAG		NUMBER CONTAINERS _____ 5 _____ CONTAINERS INSPECTED _____ 6 _____ DEFECTS _____ 7 _____ _____ _____ _____ _____ _____ _____ RETURN TO _____ 8 _____
<p><small>The load or lot described hereon, including containers, fails to comply with provisions of Food and Agricultural Code, and is a public nuisance. Until properly reconditioned or otherwise brought into compliance, the transportation or sale of such lot is illegal. All persons are hereby warned not to sell or transport said lot, remove or dispose of any part of the load or lot described hereon, or to remove this Noncompliance Warning Tag without first obtaining specific instructions from the proper enforcing officer. Violation of the terms of this Noncompliance Warning Tag is punishable by a maximum fine of \$3,000 or 6 months in jail or both.</small></p>		
PRODUCTS DESCRIBED ON REVERSE SIDE RECEIVED AND DISPOSED AS DIRECTED.		
INSPECTOR _____ 1 _____	COUNTY _____ 2 _____	
DISPOSITION OR PERMISSION TO MOVE _____ 3 _____		
_____ 4 _____		INSPECTOR

DISTRIBUTION OF COPIES OF DISPOSAL ORDER

1. White (Marked "County Department of Agriculture") - To be retained by the issuing county or station.
2. Yellow (Marked "Person in Possession") - Give to the person in possession or applicant.
3. Pink (Marked "State Supervising Inspector") - County sends to State supervisor for district where issued. Stations send to State supervisor for district where lot is destined. For lots originating outside of California, send to district State supervisor at destination.
4. Goldenrod (Marked "Extra Copy") - If the lot is moving out of your county, send to the county of destination. Stations send to county of destination.
5. Red "Hold" tag (Marked "Return to Issuing County") - This copy is to be attached to the lot.

PROCEDURE FOR ISSUING CITATION

A citation issued to an individual is a notification of charge of infraction or misdemeanor violation. Complete the form as follows, to the extent the information can be obtained. See example on next page. **Always print**, except for your signature.

CALIFORNIA DEPARTMENT OF FOOD AND AGRICULTURE Division of Inspection Services						
AGENCY <u>CDEA Standardization</u>						
NOTICE TO APPEAR No. <u>7105</u>						
DATE <u>1</u>		TIME <u>1</u>		DAY OF WEEK <u>1</u>		
NAME (FIRST, MIDDLE, LAST) <u>2</u>						
RESIDENCE ADDRESS <u>3</u>				CITY		
BUSINESS ADDRESS <u>4</u>				CITY		
DRIVERS LICENSE NO. <u>5</u>			STATE		BIRTHDATE <u>5</u>	
SEX <u>6</u>	HAIR <u>6</u>	EYES <u>6</u>	HEIGHT <u>6</u>	WEIGHT <u>6</u>	OTHER DESC. <u>6</u>	
EMPLOYED BY <u>7</u>			OCCUPATION			
VEHICLE LICENSE NO. <u>8</u>				BUSINESS LICENSE NO. <u>8</u>		
OFFENSE(S)		CODE <u>9</u>	SECTION	DESCRIPTION OF OFFENSE		
INFRACTION <input type="checkbox"/> MISDEMEANOR <input type="checkbox"/> BOOKING <input type="checkbox"/> REQUIRED						
LOCATION OFFENSE(S) COMMITTED <u>11</u>						
<input type="checkbox"/> OFFENSE(S) NOT COMMITTED IN MY PRESENCE. CERTIFIED ON INFORMATION AND BELIEF <u>12</u>						
I CERTIFY UNDER PENALTY THAT THE FORGOING IS TRUE AND CORRECT EXECUTED ON THE DATE SHOWN ABOVE AT ISSUING OFFICER <u>13</u>						
			CALIF.		BADGE NO.	
NAME OF ARRESTING OFFICER—IF DIFFERENT FROM ABOVE <u>14</u>				VACATION DAYS TO		
WITHOUT ADMITTING GUILT, I PROMISE TO APPEAR AT THE TIME AND PLACE CHECKED BELOW.						
<input checked="" type="checkbox"/> SIGNATURE <u>15</u> BEFORE A JUDGE OR A CLERK OF THE MUNICIPAL OR JUSTICE COURT						
ADDRESS <u>16</u>						
CITY <u>17</u>		DIVISION		TELEPHONE NO. <u>17</u>		
ON THE <u>18</u> DAY OF <u>18</u> 20 <u>18</u> AT <u>18</u> M						
FORM APPROVED BY THE JUDICIAL COUNCIL OF CALIFORNIA Rev. 11-18-89 P.C. 8519 51-014 (REV. 9/96) SEE REVERSE SIDE						
COURT COPY						

1. Date, time (a.m. or p.m.), day of week.
2. Offender's full name (first, middle, and last).
3. Residence address and city.
4. Business address and city.
5. Driver's license number, state, and birth date.
6. Description of offender: Sex, hair, eyes, height, weight, etc.
7. Employed/by occupation.
8. Vehicle license number, state, business license number.
9. Offense, code, section, description of offense.
10. Infraction, misdemeanor, booking required (check appropriate box).
11. Location where offense was committed.
12. Offense not committed in officer's presence. (We will not use this section.)
13. Signature of issuing officer.
14. Name of arresting officer.
15. Obtain the person's signature. If the person will not sign the citation, advise the individual you are required to ask the police or sheriff for assistance. In any event, the matter will be presented to the district attorney. If arrest cannot be obtained with the aid of the police or sheriff, report to your supervisor who will contact the district attorney and request a warrant for arrest.
16. Municipal court address.
17. City, division, and telephone.
18. The date set for appearance shall be at least 30 days from date of citation, keeping in mind that Saturdays, Sundays, and holidays are legal court holidays and are not counted when setting court days.

Distribute copies of the citation form as follows:

1. First copy (court copy) and fourth copy (prosecutor's copy) shall be delivered or mailed - with investigator's report attached - daily to the prosecuting attorney's office along with package of information necessary for prosecuting in court. The information should be carefully prepared, complete, accurate, and in a format meeting with prosecuting attorney's requirements. List the offense, person(s) involved, time, date, circumstances, witnesses, physical evidence, and other relevant material. Give address and telephone number where you can be reached for the judge's information. Explain the importance of the offense for failure to appear and bail information.
2. Second copy (defendant's copy) shall be given to offender.
3. Third copy (agency copy) is to be retained by citing officer for file. Attach to investigation report.

Code Violations

SECTION (F&A Code)	INFRACTION	MISDEMEANOR	CIVIL VIOLATION	CRIMINAL PENALTY	CIVIL PENALTY	ADMIN.. PENALTY
Fruits, Nuts, and Vegetables						
42941	Yes				Value of Commodity	
		2 nd Conviction		\$100 - \$1,000, up to 6 Mo. Jail / both		
42942	Yes				Value of Commodity	
		2 nd Conviction		\$100 - \$1,000, up to 6 Mo. Jail / both		
42943	Yes				Value of Commodity	
		2 nd Conviction		\$100 - \$1,000, up to 6 Mo. Jail / both		
42944	Yes				Value of Commodity	
		2 nd Conviction		\$100 - \$1,000, up to 6 Mo. Jail / both		
42945		Yes		\$100 - \$1,000, up to 6 Mo. Jail / both	Value of Commodity	
42946	Yes				Value of Commodity	
		2 nd Conviction		\$100 - \$1,000, up to 6 Mo. Jail / both		
42947	Yes				Value of Commodity	
		2 nd Conviction		\$100 - \$1,000, up to 6 Mo. Jail / both		
42948		Yes		\$100 - \$3,000, up to 6 Mo. Jail / both	Value of Commodity	
42949		Yes		\$100 - \$3,000, up to 6 Mo. Jail / both	Value of Commodity	
42950	Yes				Value of Commodity	
		2 nd Conviction		\$100 - \$1,000, up to 6 Mo. Jail / both		
861-865 Proof of Ownership		Yes		\$100 - \$1,000, up to 6 Mo. Jail / both		

(Rev. 6/6/00)

SECTION (F&A Code)	INFRACTION	MISDEMEANOR	CIVIL VIOLATION	CRIMINAL PENALTY	CIVIL PENALTY	ADMIN.. PENALTY
Avocados						
44971			Yes		\$500 - \$5,000	
44972		Yes		\$250 - \$5,000, up to 6 Mo. Jail / both		
44973	Yes				Less than \$500	

44979	Yes				Less than \$500	
44986		Yes		\$250 - \$5,000, up to 6 Mo. Jail / both		
45031	Yes				Less than \$500	
		2 nd Conviction or retail value more than \$500		\$250 - \$5,000, up to 6 Mo. Jail / both		

SECTION (F&A Code)	INFRACTION	MISDEMEANOR	CIVIL VIOLATION	CRIMINAL PENALTY	CIVIL PENALTY	ADMIN.. PENALTY
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County Wholesaler Registration

43003 43100	Yes		Yes	\$100 - \$1,000, up to 6 Mo. Jail / both	Value of Commodity	
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(Rev. 6/06/00)

SECTION (F&A Code)	INFRACTION	MISDEMEANOR	CIVIL VIOLATION	CRIMINAL PENALTY	CIVIL PENALTY	ADMIN.. PENALTY
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Honey

29671	Yes					
		2 nd Conviction		\$100 - \$1,000 up to 6 Mo. Jail / both		
29672	Yes					
		2 nd Conviction		\$100 - \$1,000, up to 6 Mo. Jail / both		
29673	Yes					
		2 nd Conviction		\$100 - \$1,000, up to 6 Mo. Jail / both		
29674	Yes					
		2 nd Conviction		\$100 - \$1,000 up to 6 Mo. Jail / both		
29675		Yes		\$100 - \$3,000 up to 6 Mo. Jail / both		
29676		Yes		\$100 - \$3,000 up to 6 Mo. Jail / both		
29677	Yes					
		2 nd Conviction		\$100 - \$1,000 up to 6 Mo. Jail / both		
29735	Yes					
		2 nd Conviction		\$100 - \$1,000 up to 6 Mo. Jail / both		

(Rev 4/30/02)

Administrative Civil Penalty Guidelines

Notice of Proposed Action and Disposition

Before a civil penalty is levied pursuant to Section 43003 or Section 885 of the California Food and Agricultural Code, the person charged with the violation shall receive written notice of the proposed action including the nature of the violation and the amount of the proposed penalty. The person shall be allowed to review any evidence related to the matter that is in the possession or control of the county agricultural commissioner or the Department of Food and Agriculture. The person shall have the right to request a hearing within 20 days after receiving notice of the proposed action. A notice may be served to the person charged by certified mail to the address provided on the person's licensing, registration, and/or certification on file with the county agricultural commissioner or the Department of Food and Agriculture. If a hearing is requested, notice of the time and place of the hearing shall be given at least 10 days before the date set for the commissioner's hearing and the person shall be allowed to present evidence on his or her own behalf. If a hearing is not timely requested, the commissioner may take the action proposed without a hearing.

1. The hearing shall be conducted by an unbiased hearing officer who has not served as an investigator, prosecutor or advocate regarding the proposed action.
2. A record shall be made of the proceedings.
3. A decision shall be rendered by the County Agricultural Commissioner and shall be based only upon evidence presented to the hearing officer during the hearing.

If a respondent in an administrative action agrees to pay the proposed penalty, a signed stipulation with the payment of the proposed administrative penalty shall be returned to the county agricultural commissioner within 45 days of the postmark of the notice of proposed action.

If an administrative hearing is requested, a final decision and order shall be made by a hearing officer within 60 days of the conclusion of the hearing. This order will be mailed to the address provided by the respondent. Any penalty imposed shall be due and payable within 45 days of the postmark of such order, unless the respondent timely files a written appeal to the secretary.

Penalty Guidelines.

In applying Section 885 and Section 43003 of the California Food and Agricultural Code, county agricultural commissioners shall use the provisions of this section to determine the violation class and amount of the penalty.

For the purposes of this section, violation classes are designated as "Serious", "Moderate" and "Minor".

1. "Serious". Violations which preclude or significantly interfere with enforcement, or those which cause significant false, misleading or deceptive business practices; or repeat violations of sub-paragraph (2) that occurred within a two-year period and which resulted in an action and subsequent penalty.
2. "Moderate". Violations which undermine enforcement, or those in which there is a potential for intermediate level of consumer or competitive harm; or repeat violations of sub-paragraph (3) that occurred within a two-year period and which resulted in an action and subsequent penalty.
3. "Minor". Violations that have minimal adverse effect on consumers or equitable competition in the marketplace.

Table A shall be used to establish the level of severity of a particular violation and the corresponding penalty range for "Serious", "Moderate" and "Minor" violation classes. Except where specific violation parameters are provided, the violation column in Table A is an abbreviated description of the corresponding section in the California Food and Agricultural Code, Division 1, Part 1, Chapter 8. Agriculture Theft Prevention; and Division 17. Fruit, Nut and Vegetable Standards.

Administrative Civil Penalties for Food and Agriculture Violations

Table A

Section I – Provisions of Division 1 and of Division 17 Not Separately Specified

For a first violation, a fine of not more than \$500.

For a second or subsequent violation, a fine not less than \$100 or more than \$1,000

<i>Code Section</i>	<i>Description of Violation</i>	<i>Minor Violation</i> \$50 - \$150	<i>Moderate or Subsequent Violation</i> \$151 - \$500	<i>Serious or Subsequent Violation</i> \$501 - \$1,000
1. FAC 861	Failure of seller to provide, buyer to obtain, or transporter to possess a record showing proof of ownership		X	
2. FAC 862	Failure to make proof of ownership available for inspection; failure to include required information in the record		X	
3. FAC 864	Falsification of any information in a record intended to show proof of ownership		X	
4. FAC 865	Failure to retain a copy of the record for a period of 60 days after delivery	X		
5. FAC 42792.1	Unlawful use of a county certification stamp or device		X	
6. FAC 42884	Delivery of fruits, nuts or vegetables under disposal order to other than designated destination		X	
7. FAC 42885	Disposal of fruits, nuts or vegetables under disposal order prior to release		X	
8. FAC 42886	Disposal of fruits, nuts or vegetables under disposal order in a manner or for a purpose other than as ordered		X	
9. FAC 42941	Failure of fruits, nuts or vegetables to conform to provisions of this division or regulations promulgated thereto	X *Second violation of same regulation		
CCR 1359	Container labeling: no declaration of responsibility		X	
10. FAC 42942	Deceptive pack, lot load or display of fresh or dried fruits, nuts or vegetables	X		
11. FAC 42943	Mislabeling or misleading statement on container or label	X		
12. FAC 42944	Deceptive or misleading statements in any manner	X		
13. FAC 42946	Failure to pack the same numerical count in each layer	X		
14. FAC 42947	Failure to ensure that the contents of lower layers are of same kind, quality and proportion as top or exposed layers	X		
15. FAC 42950	Failure of 90% to be free of insect injury, worms, mold or decay (specific standards not otherwise established)	X		
16. FAC 43033	Removal of tag or notice from lot under abatement		X	
17. FAC 43331	Use or disposal of fruits, nuts or vegetables under permit other than by the manner or for the purpose permitted		X	
18. FAC 43332	Failure of permit to accompany fruits, nuts or vegetables transported under permit	X		
19. FAC 43333	Selling or offering fruits, nuts or vegetables failing to meet standards to person requiring permit who has no permit	X		

Section II – Provisions of Division 17 Separately Specified
For a first violation, a fine of not more than \$3,000

<i>Code Section</i>	<i>Description of Violation</i>	<i>Moderate Violation</i> <i>\$250 - \$1,000</i>	<i>Serious or Subsequent Violation</i> <i>\$1,001 - \$3,000</i>
1. FAC 42945	Unlawful removal or disposal of fruits, nuts or vegetables with warning tag or notice attached or removal of tag or notice without written permission or under direction of enforcing officer	X	
2. FAC 42948	Refusal to submit fruits, nuts or vegetables to inspection of enforcing officer	X	
3. FAC 42949	Alteration of certificate of inspection, notice of violation, report, statement, or other document issued by an enforcing officer		X
4. FAC 42951	Adulteration of any solution or chemical or alteration of any instrument or device provided to an enforcing officer for use in determining compliance with this division		X

AVOCADOS

5. FAC 44971(b)	Failure to certify avocados as complying with maturity and quality provisions established by regulation	X	
6. FAC 44972	Unlawful shipment or sale of any container of avocados which does not bear the official stamp required by law and regulation	X	
7. FAC 44974(c)	Failure to comply with the inspection and certification requirements of FAC Chapter 9, Avocados	X	
8. FAC 44986	Unlawful use of avocado container certification stamp; refusal to surrender certification stamp to director's authorized agent; counterfeit or alter or use any altered certification stamp		X

Section III – Provisions of Division 17 Separately Specified – Avocados Only
Avocados Worth \$500 or More
For a first violation involving avocados worth \$500 or more, or
For a second or subsequent violation, a fine not less than \$250 or more than \$5,000

<i>Code Section</i>	<i>Description of Violation</i>	<i>Moderate Violation</i> <i>\$250 - \$1,000</i>	<i>Serious or Subsequent Violation</i> <i>\$1,001 - \$5,000</i>
1. FAC 44973	Packing, handling or selling any lot of avocados not in compliance with maturity and quality standards established by regulation	X	
2. FAC 44982	Failure of avocado handler to prepare and retain for two years up-to-date records of daily transactions; failure to include required information in records	X	
3. FAC 44983	Falsification of record or information required to be kept pursuant to FAC 44982		X
4. FAC 44984	Failure to allow inspection of records required to be kept pursuant to FAC 44982		X
5. FAC 45031	Failure to possess a record of proof of ownership for avocados	X	
6. FAC 45034	Falsification of any information in a record intended to show proof of ownership for avocados		X
7. FAC 45035	Failure to retain a copy of the proof of ownership record for avocados for one year after sale	X	

Section III – Provisions of Division 17 Separately Specified – Avocados Only
 Avocados Worth Less Than \$500

For a first violation for avocados worth less than \$500, a fine of not more than \$500
 For a second or subsequent violation, a fine not less than \$250 or more than \$5,000

<i>Code Section</i>	<i>Description of Violation</i>	<i>Moderate Violation</i> <i>\$100 - \$250</i>	<i>Serious or Subsequent Violation</i> <i>Initial: \$251-\$500</i> <i>Subsequent: \$251-\$5,000</i>
1. FAC 44973	Packing, handling or selling any lot of avocados not in compliance with maturity and quality standards established by regulation	X	
2. FAC 44982	Failure of avocado handler to prepare and retain for two years up-to-date records of daily transactions; failure to include required information in records	X	
3. FAC 44983	Falsification of record or information required to be kept pursuant to FAC 44982		X
4. FAC 44984	Failure to allow inspection of records required to be kept pursuant to FAC 44982		X
5. FAC 45031	Failure to possess a record of proof of ownership for avocados	X	
6. FAC 45034	Falsification of any information in a record intended to show proof of ownership for avocados		X
7. FAC 45035	Failure to retain a copy of the proof of ownership record for avocados for one year after sale	X	

(Rev. 8-2007)

PERMITS

The purpose of a permit is to maintain control of a particular commodity from the point of origin to the destination.

There are two types of permits: (1) intrastate (within the State), and (2) interstate (outside the State).

It is unlawful to dispose of or use any fruits, nuts, or vegetables for which a permit has been issued except as specifically authorized in writing by the enforcing officer.

A permit must accompany each transporting vehicle and shall be submitted for inspection on demand of any enforcing officer.

INTERSTATE PERMITS

Form 51-003 (Rev. 3/84) shall be used for all interstate permits. Certain commodities are exempt from one or more standards established in the Food and Agricultural Code.

Prior to issuing a permit, the commissioner shall have verification from The Department of Food and Agriculture that the receiver is a bona fide establishment and that the loads will be transported to a purchaser for commercial processing, preserving, or manufacturing on the premises of the purchaser. Instructions as to the completion and return of the red tag shall be given to the official.

A permit (51-003) must be issued for and accompany each load.

PROCEDURE FOR WRITING INTERSTATE PERMITS

The following procedure shall be used when filling out a permit for interstate shipments. The numbers correspond with those on the sample.

State of California
 Department of Food and Agriculture
 FRUIT AND VEGETABLE QUALITY CONTROL Production Wholesale Retail
 51-003 (Rev. 3/84)

County 1 **No. 423884**

Date 2 Time 3 A.M. Arrival P.M. DATE 4

1. TO 5
 Person in Possession or Applicant
 Address 6

2. 7
 Other Financially Interested Party or Carrier
 Address 8

You are hereby notified that the following described commodity fails to conform with the provisions of the Food and Agricultural Code.

Commodity 9 Amount 10

Identification marks 11

LOCATED AT/ON 12
 Address or License Number

SECTION VIOLATED

NOTICE OF NONCOMPLIANCE VIOLATION: Having in Possession Offering for Sale Transporting

NOTICE: (1) The above described lot, including the containers thereof, is a public nuisance. It is unlawful to remove the lot from its present location except under the written permission of an authorized enforcing officer. Unless such lot held by the enforcing officer is reconditioned or otherwise brought into compliance by not later than _____ o'clock (a.m.) (p.m.) _____ Month _____ or written consent to destroy or otherwise dispose of said lot shall have been given _____ Year to the enforcing officer by the persons served with notice of noncompliance, the commodity or commodities are subject to the order of any court of competent jurisdiction to destroy such lot or otherwise abate the nuisance.

Enforcing Officer 13
 Signature

14
 Address or Phone Number
 CODE SECTION 15

DISPOSAL ORDER PERMIT SECTION

You are hereby notified that the above described lot shall be delivered only to the person and at the destination stated below, and shall not be disposed of except to unload and store at destination, until released in writing by an enforcing officer at destination. No other disposition is permitted unless first authorized in writing by an enforcing officer.

I hereby agree to: Bring into Compliance Transport Lot to 16

for
 REPORT TO 17

SIGNED 18
 COUNTY DEPT. OF AGRICULTURE

1. Name of issuing county.
2. Date of shipment.
3. Time of shipment.
4. The "arrival date" can be deleted.
5. Name of the applicant to whom the permit is issued.
6. Address of the applicant.
7. Name of the truck driver or trucking company.
8. Address of the truck driver or trucking company.
9. Commodity: The commodity for which the permit is issued.
10. Amount: List the total number and type of containers, or if in bulk load, the total weight.
11. Identification Marks: List markings (if any) or "none" if bulk lot.
12. Located On/At: Strike out the word "at". List the license number(s) on which the load(s) is resting.
13. Enforcing Officer: Sign your name.
14. Write commissioner's office address and telephone number. If the product is going to Canada for processing, give the Sacramento office address of Fruit, Vegetable and Egg Quality Control—Standardization.
15. Check "permit" square. After "code section," use appropriate code section for the commodity.
16. Check "transport lot to" and write the name and address of the receiver at destination, and for what purpose the product is to be used. Example: or processing, repacking, etc.
17. Report To: Give the name of like agricultural official and his telephone number including the area code.
18. To be signed by either a responsible representative of the shipping company or the truck driver.

EXCEPTION FOR OUT OF STATE PROCESSING

Current regulations specify that a permit issued by the County Agricultural Commissioner must accompany any product moving out of State for processing. This provision does not apply to any product that has been changed or altered from its natural state. Examples: Celery branches cut from their stalks, broccoli and cauliflower crowns or product that has been sliced or chopped.

INTRASTATE PERMITS

Form 51-011 (Rev. 3/76) is used for intrastate shipments of produce which fails to conform to the standards established in the Food and Agricultural Code. Products under these permits are exempt from all standards.

An intrastate permit may be issued for a period not exceeding 36 months and is valid only in the issuing county, unless endorsed by the commissioners of the other counties involved. The applicant must be able to furnish proof that the commodities are disposed of in accordance with the provisions of the permit. A permit may be issued for a commodity being shipped:

1. From a packing plant which does not have proper or adequate facilities for processing, grading, packing, or reconditioning to another packing plant within the State which has such facilities.
2. To a by-product plant within the State for commercial processing, preserving, or manufacture of by-products for resale.
3. To a feed yard within the state for livestock feeding purposes.
4. To a dumping ground or waste disposal plant within the State for disposal.
5. For charitable purposes.

Any commissioner may issue a permit to any person in his county to buy, sell, receive, or transport fruits, nuts, or vegetables that are exempt from the standards.

A permit may not be issued when a commodity is in conflict with orders or regulations stated in the code. Any commissioner may refuse to issue or endorse, or may revoke or suspend any permit or endorsement issued by him if, after investigation, in his judgment the permittee or applicant has failed any of the following terms:

1. To have adequate or proper facilities to pack, process, or otherwise dispose of the commodity.
2. To abide by terms of a previous permit.
3. To furnish evidence required by the commissioner.

Such a refusal must be in writing and shall be supported by a previous investigation.

The permittee has the right to appeal to the Secretary within ten days for a hearing, but is not allowed to operate pending his petition. Every person having a valid permit shall keep an accurate record of all transactions required by the commissioner. All records shall be kept for at least one year and shall be delivered to the commissioner upon request at any time within the year.

A person must have a valid permit to sell, buy, receive, transport or deliver, or cause to be transported, any fruits, nuts, or vegetables which are exempt from the standards which are established. The following are exceptions:

1. A common carrier that operates over a regular route or between fixed terminals, and transports any lot in good faith and in accordance with its duties as a common carrier.
2. A person who is transporting fruits, nuts, or vegetables from the producing orchard or field to the first packing plant within the State.
3. A person who is transporting fruits, nuts, or vegetables under a disposal order.

PROCEDURES FOR WRITING INTRASTATE PERMITS

The following is the correct procedure for filling out an intrastate permit. The following numbers correspond to those on the sample copy:

1. Permit number that is assigned to the applicant by the agricultural commissioner.
2. Write the name of the county.
3. Name of the commodity.
4. Check appropriate square(s).
5. Write the name of the applicant to whom the permit is issued.
6. Address of applicant.
7. License number of the truck (tractor). Do not use the trailer license number.
8. Make of the truck (tractor). Example: Mac, GMC, Ford, etc.
9. Signature of issuing commissioner.
10. Signature(s) of destination commissioner(s) and destination county (counties).
11. If the commodity is distributed to more than one county, name of the commissioner and county of distribution point must be included.
12. Check appropriate square(s).
13. Signature of applicant or a responsible representative.
14. Date when the permit was signed by the applicant.
15. Date the permit was issued..
16. Date the permit expires.

STATE OF CALIFORNIA DEPARTMENT OF FOOD AND AGRICULTURE FRUIT AND VEGETABLE QUALITY CONTROL STANDARDIZATION INTRASTATE PRODUCE PERMIT 51-611 (Rev. 3-70)	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="padding: 2px;">PERMIT NUMBER</td> <td style="text-align: center; padding: 2px;">1</td> </tr> <tr> <td style="padding: 2px;">ISSUING COUNTY</td> <td style="text-align: center; padding: 2px;">2</td> </tr> <tr> <td style="padding: 2px;">COMMODITY</td> <td style="text-align: center; padding: 2px;">3</td> </tr> </table>	PERMIT NUMBER	1	ISSUING COUNTY	2	COMMODITY	3		
PERMIT NUMBER	1								
ISSUING COUNTY	2								
COMMODITY	3								
This permit is issued under the authority of Group 4, Article 6, Section 1390.1 of the California Administrative Code, to sell, buy, receive, transport, deliver or cause to be transported, fruits, nuts, or vegetables which fail to conform to standards established in Group 4 or the California Administrative Code for the purpose(s) checked below.									
4									
A. <input type="checkbox"/> From a packing plant which has not proper or adequate facilities for processing, grading, packing or reconditioning to another packing plant within the State which has such facilities.	C. <input type="checkbox"/> To a feed yard with the State for livestock feeding purposes.								
B. <input type="checkbox"/> To a by-product plant within the State for commercial processing, preserving, or manufacture of by-products for resale. Dates going to a distillery for the manufacture of brandy or alcohol or for any products not for human consumption, to be designated as "By Products."	D. <input type="checkbox"/> To a dumping ground or waste disposal plant within the State for disposal. E. <input type="checkbox"/> For charitable purposes.								
<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%; padding: 2px;">PERMITTEE</td> <td style="width: 50%; padding: 2px;">ADDRESS</td> </tr> <tr> <td style="text-align: center; padding: 2px;">5</td> <td style="text-align: center; padding: 2px;">6</td> </tr> </table>	PERMITTEE	ADDRESS	5	6	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%; padding: 2px;">TRUCK LICENSE NO.</td> <td style="width: 50%; padding: 2px;">MAKE</td> </tr> <tr> <td style="text-align: center; padding: 2px;">7</td> <td style="text-align: center; padding: 2px;">8</td> </tr> </table>	TRUCK LICENSE NO.	MAKE	7	8
PERMITTEE	ADDRESS								
5	6								
TRUCK LICENSE NO.	MAKE								
7	8								
-OVER-									

WHEN BEING TRANSPORTED PERMIT MUST ACCOMPANY VEHICLE			
This permit is not issued in lieu of any city, county or other license. Permit may be revoked or suspended for failure to furnish required evidence of lawful disposal of the commodity.			
This permit is valid in the issuing county and if endorsed by the Agricultural Commissioner in the county or counties which the products are transported from or delivered to it is valid in and between such counties.			
1. ISSUING COMMISSIONER <div style="text-align: center;">9</div>	2. ENDORSING COMMISSIONER <div style="text-align: center;">10</div>	COUNTY <div style="text-align: center;">11</div>	COUNTY <div style="text-align: center;">11</div>
3. ENDORSING COMMISSIONER <div style="text-align: center;">10</div>	COUNTY <div style="text-align: center;">10</div>	4. ENDORSING COMMISSIONER <div style="text-align: center;">10</div>	COUNTY <div style="text-align: center;">11</div>
12			
I HEREBY CERTIFY THAT the products (check use(s) which apply) for which this permit is issued will be:			
<input type="checkbox"/> SOLD <input type="checkbox"/> BOUGHT <input type="checkbox"/> DELIVERED <input type="checkbox"/> RECEIVED <input type="checkbox"/> TRANSPORTED <input type="checkbox"/> OR USED			
only for the purpose(s) indicated on the front of this permit.			
SIGNATURE OF PERMITTEE <div style="text-align: center;">13</div>		DATE <div style="text-align: center;">14</div>	
DATE OF ISSUE <div style="text-align: center;">15</div>		DATE OF EXPIRATION <div style="text-align: center;">16</div>	

RETAIL INSPECTION PROCEDURE

When a cursory inspection indicates a commodity has a possible violation, inspect in the following manner:

Sample (Bulk Display)

When a commodity is inspected by weight:

WEIGHT	SAMPLE SIZE
1 - 50 lbs.	All
51 - 200 lbs.	50 lbs.
201 -400 lbs.	100 lbs.
401 -1000 lbs.	200 lbs.

When a commodity is inspected by count:

SPECIMEN	SAMPLE SIZE
1 - 50 specimens	All
51 - 200 specimens	50 specimens
201- 400 specimens	100 specimens
401 -1000 specimens	200 specimens

Select a portion that includes specimens from the top and bottom of the display.

Consumer Containers - Sample according to Section 1370.8, California Code of Regulations. Inspect the entire contents of the container.

PRODUCE NOT ON DISPLAY

Produce, such as back room or cold box supplies must be inspected for possible labeling, container, or quality violations some time during each visit. A notice of noncompliance is to be issued when the lot in violation equals one container or more. It is not necessary to issue a notice of noncompliance for a bulk display of less than one container if the management is informed that the produce is not in compliance, and the produce is removed from sale or brought into compliance before the inspector leaves the premises.

PRODUCE ON RETAIL DISPLAY

Produce that is displayed does not have to be in standard containers.

This is in no way intended to interfere with operations of retail warehouses, such as large chain stores, where commodities are removed from standard containers and placed in nonstandard containers for distribution to retail outlets.

DETERMINING PERCENT WASTE (BY VOLUME)

The percent of waste by volume of an individual specimen shall be determined by removing the affected parts. Remove only what would be removed during normal and practical preparation for use. Weigh the affected parts. When affected portion exceeds individual specimen tolerance, the entire specimen shall be scored against lot or container tolerance.

SIZE VARIATION TOLERANCE

When not specifically mentioned, the tolerance for size variation shall be the same as that provided for an individual defect of the commodity being inspected.

DETERMINING SIZE VARIATION

Remove the largest and the smallest specimens from the sample. With calipers, measure the size differential. If it is greater than the allotted variation, put aside these two specimens and repeat this procedure for the remaining specimens. Each pair counts as one defect. In computing percentage, divide the number of off- size pairs by the total sample specimens.

CONSUMER PACKAGES

Consumer packages, except as provided in an individual commodity section, are exempt from standard container requirements, provided:

1. They have a volume not greater than 85 percent of the smallest standard container for the commodity, except: apricots, cherries, grapes, nectarines, peaches, pears, or plums need not conform to this requirement;
2. They will not hold more than 15 pounds when full (exceptions: apple containers which will not hold more than 20 pounds when full, and orange, lemon, grapefruit, or royal mandarin containers which will not hold more than 25 pounds when full). Tangerines and mandarin 12 pounds when full.

STORAGE OR TRANSIT SHRINKAGE

Produce which has shrunk during storage or transit:

1. Shall not be held in violation for not being tightly packed.
2. Shall be required to meet size requirements, variation in size, minimum size, or other size requirements.

DETERMINING TIGHTNESS OF PACK

Produce that is packed in panta-pak, trays, cups or other comparable inner devices shall be of the proper size for the device used. "Proper size" means the produce fits snugly in opening in the device.

Other type packs shall be packed so as to prevent any movement of the produce in the container.

TESTING TAP WATER FOR NEUTRALITY

Add 20 drops of Phenolphthalein solution to 100 cc of water, if this remains colorless and then turns pink by the addition of one drop of Sodium Hydroxide (0.1562) - water is neutral.

SPECIAL INSTRUCTIONS FOR COMMODITIES COVERED UNDER SECTION 42950

Eggplant

Internal browning - Eggplant cannot be scored for internal browning until it has progressed to decay.

Garlic

Defects - When a garlic clove contains mold, decay, or insect injury, the total bulb shall be scored.

Sugar Peas

Tolerances 10% by weight in any one container or bulk lot
Defects - free from insect injury, worms, mold, or decay

Other Commodities: Please refer to the Program Specific Manual for the following Programs:

- **Direct Marketing Program**
- **Organic Program**
- **Egg Quality Control Program**

APPLES (SECTION 1400)

Exemptions, For By - Products Use

Except for maturity, grade, and labeling requirements, lady and crab apples are exempt from the requirements of the California Code of Regulations.

Special Marking Requirements

Consumer Packages (20 Lbs. or Less): Grade (California fancy grade or better). May contain mixed varieties.

Master Containers

Grade designation, and variety or varieties.

Non-consumer Containers: Grade designation, variety or "unknown variety" when in closed containers, minimum diameter when loose in terms of inches not less than 1/8 inch fractions followed by the words "minimum diameter" or abbreviations, "min. dia." or "min."

Gift Pack: May contain mixed varieties. Labeled "gift pack" (grade markings not required; however, must meet extra fancy grade requirements, except russeting permitted on pippins unless they can be scored as appreciable damage in fancy grade).

Grade designation may be used in lieu of California grade designations: U.S. Extra Fancy, U.S. Fancy, U.S. No. 1, U.S. No. 1 and U.S. Utility.

Note: Out-of-state containers and controlled atmosphere, all containers and consumer packages must be marked with the California registration number of the owner or operator of a controlled atmosphere room, or storage building or packer or re-packer of such apples. If such persons are located outside California, the registration number assigned by the Secretary or a comparable California identification assigned by another state.

Standard Containers

Required when in closed containers.

Tolerances

Grade: 10%, by count, for a combination of defects not to exceed 5%, for any one cause, in any one lot. Individual packages may have double the tolerance provided, that the entire lot averages within the tolerance specified.

When applied to a combination grade, tolerances shall apply only to the lowest grade (fancy) and at least 50%, by count, shall meet the standard for the higher grade. (No tolerance is allowed for the higher grade apples.)

Size: 5%, by count, allowed for apples failing to meet "minimum size" or "uniform size" with not more than 10% permitted for individual containers, provided the lot or container does not exceed the tolerances for defects.

Gravenstein Maturity

Gravenstein apples shall be considered mature when a composite sample of the juice taken from the representative portion of each of 10 representative apples in any lot tests not less than 10.5% soluble solids, as shown by a standard temperature compensating hand refractometer.

Note: Testing - girdling knives are to be used when testing Gravensteins. Cut completely around the apples, 1/2 the distance between the stem end and the blossom end. The juice is to be extracted from the girdled portion and tested for soluble solids. Gravensteins apples are tested at the time of packing and are the only apples that can be tested for maturity after leaving the area of production.

General Apple Maturity

Apples shipped prior to the release date are subject to inspection for maturity in any receiving county except when certified by the agricultural commissioner of the origin county.

Granny Smith, Red Delicious, Golden Delicious, Jonathan, Rome, Newton Pippins, and McIntosh varieties are released by sampling orchards prior to picking and testing for maturity by using the pressure tester and refractometer. There is no pressure test required on Red Delicious apples, but pressure may

be used for the "sliding scale test."

(Rev 4/28/05)

Maturity Testing Prior to Picking:

1. Sample consists of:
 - a. Granny Smith □ 6 apples, 2 from inside, 2 from outside and 2 from midpoint from each of 5 trees for a total of 30 apples from each orchard
 - b. Other varieties □ 10 apples per each size, 2 apples from each of 5 trees for each size, with a total of 20 apples from each orchard
2. Tests start about three weeks prior to anticipated release date
3. The same inspector makes all tests throughout the testing period
4. Apples are taken from the same orchards throughout the testing period for each variety
5. The sample should be representative of the variation of sizes in the orchard. Apples representative of the sizes in the orchard are taken from 2-3/8" to larger than 2-5/8" in diameter. Avoid sunburned fruit, and fruit that could be rejected

The steps below do not apply to the Granny Smith:

6. Two sizes are taken at the same time but tested and averaged separately. Small apples would be considered as 2-3/8" to 2-5/8" in diameter, and large apples would be considered as those which are larger than 2-5/8". Circle large or small to indicate the fruit size.
7. Pressure Test: Remove □" to 3/4" diameter disc of peel no more than 1/16" thick on each fruit at opposite sides at the middle point. Press the rounded 7/16" plunger of the pressure tester into each area to a depth of 5/16" (up to notch) and record the reading. Average the tests of all ten apples.
8. Juice for the soluble solids test is obtained from either the pressure test or from a strip of the apple that has been removed by cutting completely around the fruit with a girdling knife. The juice from all ten pressure tests or all ten strips (including the skin) must be thoroughly mixed before testing. In either case, the juice for the soluble solids test must come from the same fruit that has been tested for pressure.
9. Prior to any testing, have your hand refractometer and your pressure tester checked for accuracy.
10. When completing the form provided by the State, circle the elevation using a practical application of high and low for the county. High would be those orchards which are rolling hills, unirrigated or mountainous; whereas, low would be flatland or that which is irrigated easily by gravity.
11. Once the Red Delicious variety attains a soluble solids reading of 10.0, its projected release date will be no more than two weeks from the date the test equaled 10%.

All other varieties need only be "properly matured", which means that the apple, at the time it was taken from the tree, had reached the stage of minimum maturity, based upon the known and defined factors of maturity, which ensures palatability and proper completion of the ripening process.

Granny Smith Maturity

The apples shall be considered mature when attaining a numerical value of 2.5 on the "Granny Smith Apple Starch Scale." This value is based on the mathematical average of the sample apples and is determined by use of the starch-iodine test.

The following standard iodine-potassium solution is used:

- 1 ounce of potassium iodide
- ¼ ounce of iodine
- 5 pints of water

Store the solution in a sealed, dark glass container in a dark place.

(Rev. 7/12/04)

Granny Smith Sampling and Testing Procedure

Use the following sampling and testing procedures for Granny Smith:

1. Collect a sample of 30 apples. Apples should be tested the day they are collected.
2. Cut each apple into halves; cutting horizontally at the widest part.
3. Put iodine solution in shallow pan to a depth of about 1/8 inch.

4. Place cut surface of the stem end half in the solution for about 30 seconds.
5. Transfer to the distilled water rinse for about 10 seconds.
6. Remove the apple from the rinse and stand it face up for one minute.
7. Note blue color development on apple and compare to starch scale chart.
8. Record numerical value.
9. Calculate an average of the 30 readings.
10. To pass maturity, the numerical value must show an average of 2.5 or better.

Iodine will stain almost anything it contacts, especially skin and clothing. Cover the testing table surface with plastic. Wear a suitable apron and use rubber gloves (surgical gloves permits greater dexterity). Use a sharp instrument such as a knife or ice pick to manipulate the apple in the iodine.

The iodine solution and rinse water can be reused and added to between samples, but should not be carried from one day's testing into the next day. Iodine loses its strength if exposed to light and will affect test results.

County Release Date

The release date for harvest may be established when the average numerical value of the test orchards in the county is equal to or greater than 2.5 on the starch scale.

Apples shipped prior to the release date are subject to inspection for maturity in any receiving county except when certified by the agricultural commissioner of the origin county.

Maturity of Apples From Out-of-State

Maturity provisions of the California Code of Regulations do not apply to out-of-state apples, except that the apples must be "properly matured" as defined by the Code of Regulations or must meet the maturity requirements of the state of origin. For the Granny Smith, Red and Golden Delicious, Jonathan, Rome, Newtown Pippin, and McIntosh, properly matured means the standards established for those varieties.

Grades and California Grades

U. S. Extra Fancy must meet California Extra Fancy

U. S. Fancy must meet California Fancy

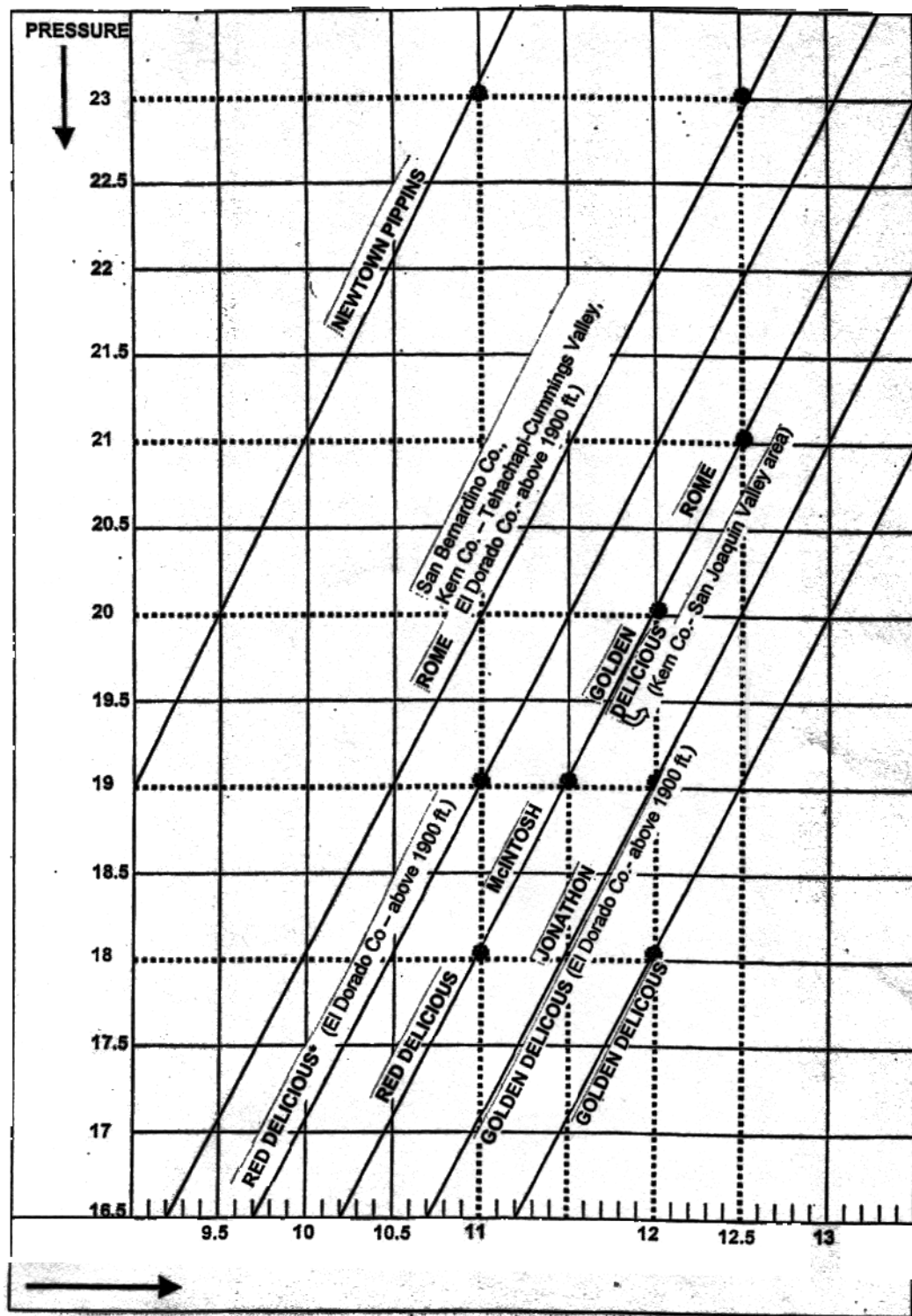
U. S. No. 1 must meet California Fancy

U. S. Utility must meet California C Grade

The additional tolerance for hail permitted under the U.S. No. 1 hail grade is not permitted under California Grades.

(Rev. 8/03/04)

Maturity Chart (Sliding Scale)



* Red Delicious apples need not comply with the pressure requirements when complying with the minimum soluble solids requirements; however pressure may be used to compensate for soluble solids as provided below:

Apples are considered mature when the combination of pressure and soluble solids are charted on the line or to the right of the line that bears the name of the variety.

REQUIREMENTS BY GRADE

	FOR EXTRA FANCY	FOR FANCY	FOR C GRADE
Properly Matured	X	X	X
Not Overripe	X	X	X
One Variety (except consumer containers)	X	X	X
Clean (not showing signs of being on the ground)	X	X	Virtually Clean
Hand Picked	X	X	X
Shape	Fairly Well Formed	Fairly Well Formed	No Requirements
Color	Well Colored (based on color table)	Fairly Well Colored (based on color table)	No Requirements

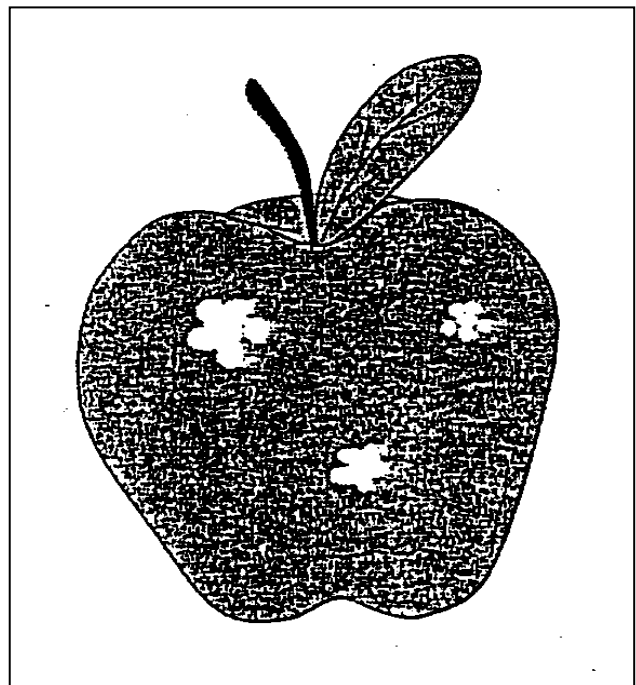
DEFECTS BY GRADE

DEFECTS	EXTRA FANCY	FANCY	C GRADE
Decay	None	None	None
Bitter Pit	None	None	None, except Bellefleur and Newtown Pippins (not more than 3 spots on not more than 25% of the apples in any container).
Jonathan Spot	None	None	None, except as above for Bellefleur and Pippins.
Jonathan Freckle	None	Not more than appreciably affecting the appearance or quality.	Not to exceed 1/2" aggregate.
Internal Breakdown	None	None	None
Internal Browning	None	Not more than a trace of discoloration in the flesh.	Not able to be detected by external examination. No cutting required to find it.
Visible Watercore	None	None	None
Skin Breaks---Unhealed	Not over 1/8" diameter, or 1/8" depth, or aggregate over 3/16".	Same as Extra Fancy	Same as Extra Fancy
Well Healed	Not over 1/4" aggregate	Same as Extra Fancy	Not over 1/2" aggregate.
Spray Burn Sunscald Sunburn	None	Not more than slight skin or flesh discoloration. No blistering or cracking of the skin.	Not seriously discoloring or injuring the flesh. Not blistering or cracking the skin.

DEFECTS	EXTRA FANCY	FANCY	C GRADE
Sunburn (Granny Smith - Any shade of brown, not yellow or tan, on the skin)	Not more than 1/4" aggregate diameter.	Not more than 1/2" aggregate diameter.	Not more than 3/4" aggregate diameter.
Scald Storage Scald	None	Not more than 3/4" brown skin discoloration.	Not more than 1" brown skin discoloration.
Soft Scald (decay)	None	None	None
Hail	None	Not more than 2 marks, each 1/8" or less, not exceeding 1/16" in depth.	Not more than 10% of the surface affected, or not seriously deformed.
Fly Speck Fungus	None	Not more than slightly affecting the appearance.	Not seriously affecting the appearance or quality.
Stem or Calyx Cracks (well healed)	See skin Breaks, above.	Not over 1/4" in aggregate length.	Not over 1/2" in aggregate length.
Frost Injury	None	Not over 1/2" aggregate diameter. Skin deep only.	Not more than 10% of the surface or seriously deforming the fruit.
Scab	None	Not over 1/4" aggregate diameter.	Not over 1/2" aggregate diameter.
Insect Injury---Unless otherwise specified	None	None	None
Scale Insects including San Jose Scale	"	Green/Yellow surface not more than 3 spots. Red surface not more than 5 spots.	Not more than 10% of the surface of the apple.
Stink Bug	"	Not more than 3/4" aggregate diameter.	Not more than 1-1/2" aggregate diameter.
Coddling Moth bites and stings (healed).	"	Not more than 2, each 1/8" or less in diameter.	Not more than 5, each 1/8" or less in diameter.
Pansy Spot*	Not more than 5/8" aggregate diameter.	Not more than 7/8" aggregate diameter.	Not more than 1-1/2" aggregate diameter.
Limb Rub	None	Not soft, or exceeding 3/4" aggregate diameter.	Not more than 10% of the surface, or seriously affecting the appearance or quality of the apple.
Cork/Drought Spot	None	Not more than 1/2" aggregate diameter, or deeper than 3/16".	Not more than 10% of the surface of the apple.
Russetting	Confined to basin of the stem cavity.		
Excessively Rough or Dark		Not more than 3/4" aggregate diameter.	Not more than 10% of the surface of the apple.
Not Excessively Rough		Not more than 15% of the surface of the apple, except as below.	Not a defect.

		Not more than 25% of the surface of Pippin or Green variety apples.	
DEFECTS	EXTRA FANCY	FANCY	C GRADE
Bruising Individual bruise Multiple bruises	Not more than ¼" in depth. Not more than 1" in diameter Not more than 2" in aggregate diameter	Same as Extra Fancy	Same as Extra Fancy
Other Diseases or Defects	None	Not more than appreciably affecting the appearance or quality of the apple.	Not seriously affecting the appearance or quality of the apple.

*Pansy Spot is a superficial blemish caused by thrips, that affects only the skin, and is non-progressive in nature. The defect often appears as a pansy shaped pattern or discolored skin. On green varieties, it will appear whitish, and on red varieties, whitish to pale pink.



Size and Packing

Shall be packed to comply with extra fancy, fancy, "C" grade, or combination of extra fancy and fancy. All varieties of Gravenstein apples for shipment or sale on North American Continent shall be at least fancy grade or better.

All apples, except well packed apples, lady apples, crab apples, and "C" grade loose, shall be of a size that will not pass through a 2-1/4" ring.

Each container marked with grade must contain only one variety, except gift packs, and consumer packages may contain mixed varieties. Gift pack apples must meet extra fancy grade requirements, except russeting is permitted on pippins, unless scoreable as appreciable damage in fancy grade.

Well-packed apples must be uniform in size (125 or less - 3/8" variance, 138 or more - 1/4" variance) and packed in a regular, compact, diagonal arrangement. Size variation is determined by measuring the smallest and largest fruit in the container. Each pair is counted as one defect.

APRICOTS (SECTION 1402)

Exemptions: None

Special Marking Requirements

Variety; or, if not known, "unknown variety".

Row count or count, if packed.

If loose, numerical size designation and 24lbs. net wt.

Standard Containers

Required.

Tolerances

Maturity and Defects - 10%, by count, not to exceed 5% for any one cause - in any one container or bulk lot.

Size Variation - Not more than 5%, by count, in any one container or bulk lot.

Vary no more than 1/4" in diameter measured through widest portion of cross section.

Count, Row Count or Numerical Size Designation - No tolerance.

Maturity

Must be reasonably well filled out, and (a) at least 3/4 of the outside surface has attained a color equal to No. 3 yellowish green or (b) at least 1/2 the surface area of the flesh as shown on a transverse cut through the center, made approximately 1/2 the distance between the stem and blossom ends, has attained color equal to No. 4 yellow.

Defects

Must not be overripe.

Free from - Insect injury penetrating or damaging flesh Mold Decay Brown Rot.

Shot Hole Fungus when spots cover an aggregate area of more than 1/2" in diameter

Serious damage, 10% by volume of individual apricot, caused by - Cuts, Scab, Bruises, Hail, Cracks, Growth Cracks, Other Causes

Pit burn when causing a breakdown of the flesh adjacent to the pit is brown in color.

Size and Packing

Loose apricots must be uniform in size. When packed or loose in any container, they must not vary in size more than 1/4" in diameter when measured through the widest portion of the cross section. Loose apricots marked 4 or 18 size need not meet size variation requirement.

At random, select three containers, then randomly select 40 apricots from each container. Combine and weigh the 120 apricots. The combined weight shall equal or exceed the weight designated in column D.

A	B	C	D
Size Designation	Approximate number of apricots per pound	Number of Apricots in combined sample	Minimum Weight of combined sample
4	4	120	25 pounds
5	5	120	22.5 pounds
6	6	120	20 pounds
7	7	120	17.5 pounds
8	8	120	15 pounds
10	10	120	12 pounds
12	12	120	10 pounds
14	14	120	8.5 pounds
16	16	120	7.5 pounds
18	No maximum number	No maximum number	No minimum weight

Packed Apricots - "Row count" shall mean the number of rows of apricots packed laterally across the end of the container followed by the word "row" or "rows."

"Count" is the total amount of apricots packed in the container.

(Rev. 6/30/01)

ARTICHOKES (SECTION 1404)

Exemptions: None

Standard Containers

Required

Tolerances

10% by count for other defects. 5% by count for decay

10% by count for size variation

Defects

Free From:

Mold, Decay, Insect larvae

Serious damage caused by insects (see note)

Freezing when stem discoloration extends beyond the area of attachment of stem to base or choke.

Other causes: when 10%, by volume, of edible portions wasted.

Note: It is difficult to distinguish small brown or black lines caused by breaking in the bract from actual tunneling by small worms and large punctures in bracts from damage by worms or insect injury. Small brown or black lines must be broken open to determine if it is worm tunneling which is generally irregular and not a straight line and usually found on the inside lower half of the bract. It is necessary to pull back bracts to discover damage in most cases; however, worm tunneling should be scored when found anywhere on a bract. Large punctures (not in the edible portion) are generally not considered insect injury sufficient to reject the artichoke unless more than six bracts are so punctured; extreme tips cut off or just carrying on the outside surface of the bract are not sufficient evidence to score for insect injury. However, chewing or other insect damage on the inside of the lower half of the bract should always be scored when an area of more than 1/2" has been injured.

Size and Packing

Globe artichokes shall be tightly packed when packed as a standard pack in any standard container.

Globe artichokes shall not vary in size more than one-half inch in diameter if measured through the widest portion of the cross section of the artichoke.

(Rev. 12/06/04)

ASPARAGUS (SECTION 1406)

Exemptions: None

Special Marking Requirements

When packed as white*, container shall be marked clearly and conspicuously as "white"

All asparagus containers must be marked with a 'loose' size designation

No abbreviations permitted. Containers marked with the designation "crooks" need not bear any size designation.

"Crooks" when exceeding 5% tolerance

**Note: White asparagus may only be grown north or west of the San Geronio Pass.*

Standard Containers

None.

Tolerances

Defects Other Than Color:

10%, by count, not to exceed 5% for any one cause in any one container or bulk lot.

Color:

Not more than 20% have more than the allotted white, and not more than 5% have more than 3" white. Individual containers may contain 1-1/2 times the color tolerance provided the lot averages within the specified tolerance. White asparagus may have not more than 5% of the spears with more than 1-1/2 inches of any color other than white.

Unmarked - Not more than 1-1/2" white.

Marked "long green" or "tall green" not more than 1" white.

Marked "all green", no white.

Marked white - not more than 1-1/2" other than white.

Size Tolerances:

10% by count, smaller than size designated - in each container.

Measuring of Color

Stalk more than 9" - from tip measure down 9" then back to nearest point of color.

Stalk 9" or less - from cut end, measure to nearest point of color. (Nearest point of color other than white may be green, including purple. Spears that are purple and labeled/marked "green" are permissible.

Note: White - Means those areas on the stalks that are white with no shade of purple or green or any other color.

Sampling

Color, Defects, and Size:

To determine color, defects and size, remove 100 spears at random from both the exterior and interior of the container.

Deceptive packing:

In any container, spears in any outer layer or exposed surface must not misrepresent the interior spears in any respect. To determine deception, remove the outside spears and representative sample of approximately 100 stalks from the interior. Compare the interior spears to the outside spears.

Size

Size Designation:	Diameter:
Colossal	Not less than 16/16" in Diameter
Jumbo	Not less than 13/16" in Diameter
Extra Large	Not less than 10/16" in Diameter
Large	Not less than 7/16" in Diameter
Standard	Not less than 5/16" in Diameter
Small	Not less than 3/16" in Diameter

Note - Diameter is measured at widest portion of the cross section of the stalk regardless of length. Asparagus marked "Tips" must have a size statement.

Defects

Shall Not - Be wilted or crushed except as necessary in proper sorting or packing. Be badly crooked (bending beyond a right angle and pointing down hooking or bending in an "S" shape or deep "C" curve) unless properly marked.

Have badly broken tips.

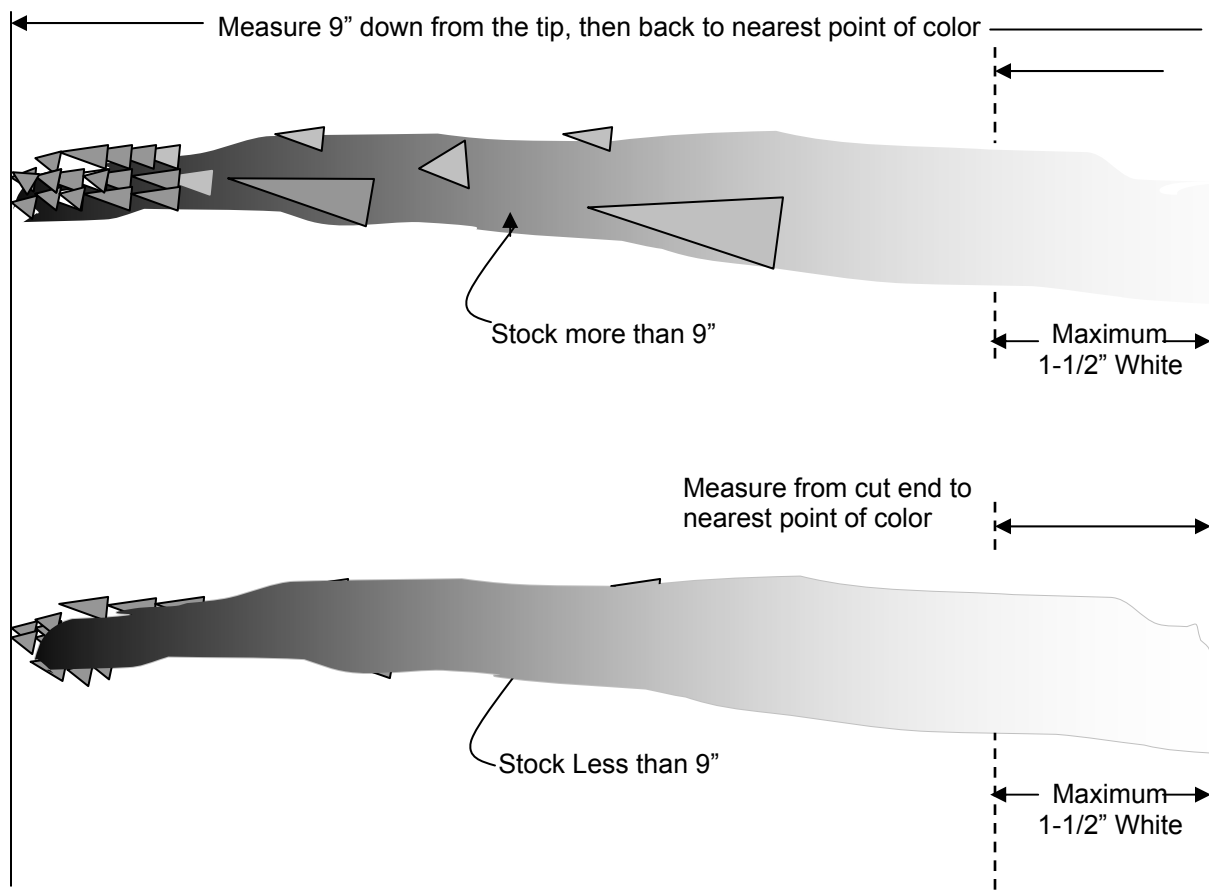
Have badly spreading tips. Score when three or bracts are from $\frac{3}{4}$ " to 1" in length, and spread $\frac{1}{4}$ " from the stalk, or when 3 or more bracts are longer than 1" and spread away from the stalk.

Have badly seeded tips. Score if greenish seeds show around the petals (usually develops after spreading, but may be present without spreading)

Free From: Decay

Damage materially affecting quality caused by: Dirt, Disease, Insects, Mechanical Injury
Other Causes

Asparagus Diagram – 1-1/2" Measurement for White



(Rev. 3/10/05)

Asparagus Defect Diagrams

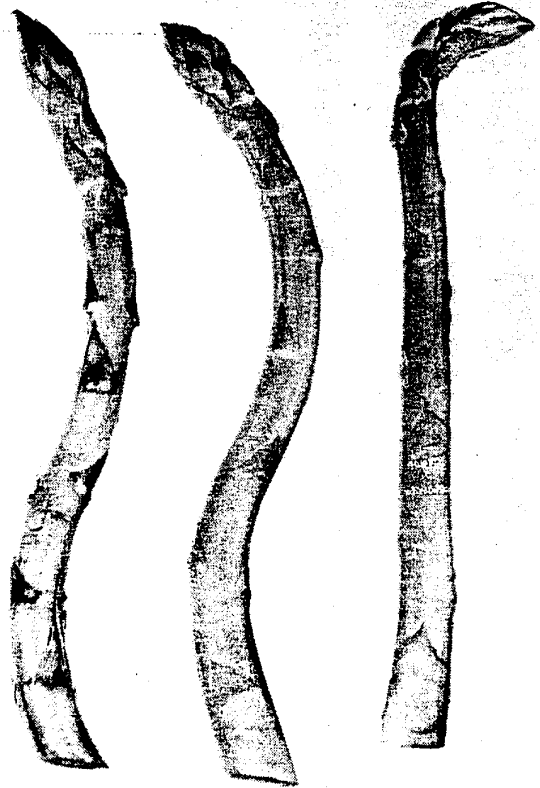
ASPARAGUS EXAMPLES

Not Serious Crooks



Pass

Reject

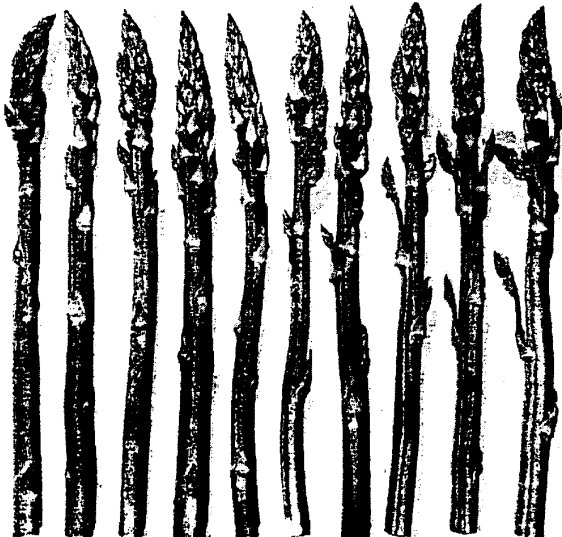


Serious Crook

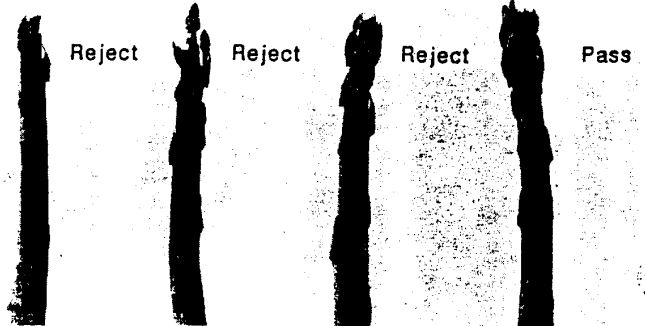
Serious Crook

Not a Crook

Badly Spreading



Broken Tips



Reject

Reject

Reject

Pass

AVOCADOS (SECTION 1408)

Exemptions - When under a permit or disposal order, avocados intended solely for by-product use are exempt from certification requirements.

Avocados are exempt from certification at a certified farmers market when the producer is issued an exemption permit. The permits are available only from January 17th to September 30th for varieties of avocados that have been released from maturity testing. Avocados must have a certification stamp for the period between October 1st through January 16th.

Note: Avocados imported from Florida are exempt from dry matter requirements.

Special Marking Requirements

Certification Stamp Container must be rejected and returned to the packer for compliance if a stamp is not present.

Count when packed.

Variety when one of the following - Fuerte, Hass, Zutano, Bacon, MacArthur, Rincon, Jalna, Pinkerton, or Reed.

"Irregular container" (letters) on nonstandard containers of loose avocados.

Standard Containers

Required

Tolerances

Defects: 5% by count in any one container or bulk lot.

Net Weight: Must meet net weight within 2% tolerance at origin.

Count/Size: Not more than 20% by Count in Column B and no fruit above or below Column C.

Column A		Column B		Column C	
Count/Size	Count/Size	Weight (oz.)		Weight (oz.)	
Container 9D	Container 9E and 9F	Min.	Max.	Min.	Max
49 or more	97 or more	No Weight Requirement			
48	96	3-1/2	3-3/4	3	4-3/4
42	84	3-3/4	4-3/4	3-1/2	6-1/4
35	70	4-3/4	6-1/4	3-3/4	7-1/2
30	60	6-1/4	7-1/2	4-3/4	9-1/2
24	48	7-1/2	9-1/2	6-1/4	11-1/2
20	40	9-1/2	11-1/2	7-1/2	12-1/2
18	36	10-1/2	12-1/2	9-1/2	14
16	32	11-3/4	14	10-1/2	15-3/4
14	28	13-3/4	15-3/4	11-3/4	18-3/4
12	24	15-3/4	18-3/4	14	22
10	20	18-3/4	22	15-3/4	24
9	18	22	24	18-3/4	28
8	16	24	28	22	30
7	15 or less	No Weight Requirement			

(Rev. 7/12/04)

Maturity

The average dry weight of the sample must not be less than the percentage established for the variety.

Minimum Maturity Standard

Dry Matter %	Variety
17.7	Bacon
19.0	Fuerte
20.8	Hass
24.2	Gwen
21.6	Pinkerton
18.7	Zutano
18.7	Reed
19.3	Jim
20.4	Rincon
18.4	Susan
18.7	Clifton, Covacado, Duke, Henry Select, Jalna, Leucadia, Santana, Teague, Other fall/winter varieties.
20.8	Anaheim, Benik, Bonita, Carlsbad, Dickinson, Edranol, Elsie, Ryan, Itzamna, MacArthur, Nabal, Queen, Thille, Other Spring/Summer Varieties

Maturity Releases

The chart below states the Date/Size maturity release dates for the following varieties:

Variety	size 40	size 48	size 60	size 70 and smaller	
Bacon	10/21	11/04	11/25	12/09	
Fuerte	10/27	11/10	12/01	12/15	
Hass		11/28	12/12	01/02	01/16
Zutano	11/16	11/30	12/21	01/04	

Variety	size 28	size 32	size 36	size 40	size 48
Pinkerton	11/23	12/07	12/21	12/28	01/11

Variety	size 32	size 36	size 40	size 48	size 60
Gwen	02/06	02/20	03/06	03/20	04/03

Defects

Free From: All defects, which singly or in aggregate cause waste of 10% or more, by weight, of the entire avocado, including skin and seed

Defects Include: Insect Injury, Freezing Injury, Decay, Rancidity, Other causes.

Determination of Scoreable Freeze Damage

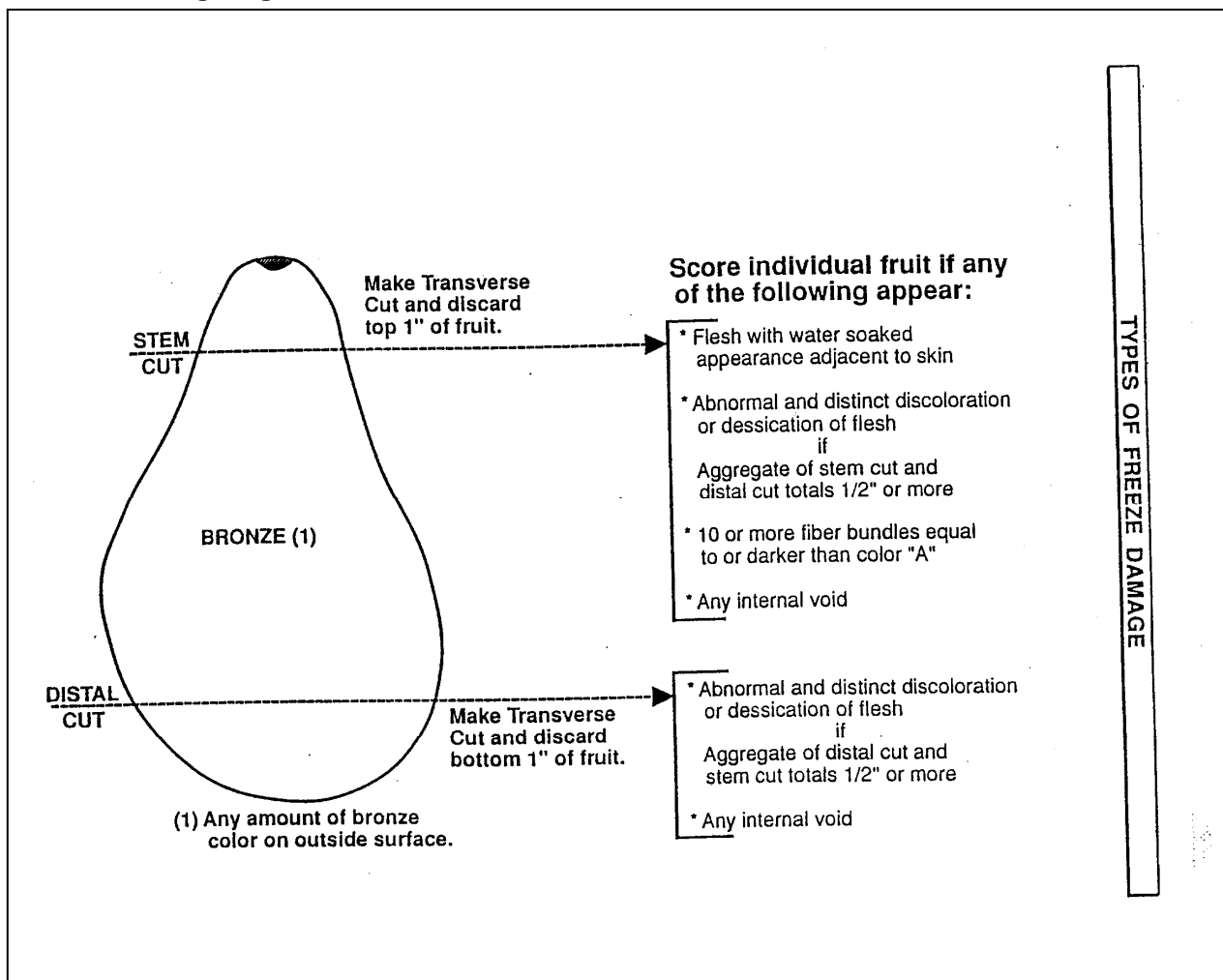
1. Outside skin surface has any amount of bronze color **or**;
2. Any amount of water soaked discoloration of the flesh adjacent to the skin as determined on the surface of a transverse cut made at least one inch from the stem end of the fruit **or**;
3. Using the CDFA color guide 10 or more bundles as dark as the color guide appears on either surface of the cut. When it is not possible to determine exactly how many bundles are in a brown mass of color, the bundles that appear as one solid brown color should be counted as one bundle **or**;
4. Using a transverse cut at the blossom end at the base of the seed or at the neck at least 1" from stem end. Score if abnormal and distinct discoloration or desiccation of flesh appears on either or both cuts in an aggregate area more than 1/2 inch in diameter **or**;
4. Any internal void as determined using a transverse cut 1-inch from the stem or distal ends. Brown bundles are not to be included in determining aggregate area unless grayish discoloration surrounds the bundles.

Sampling for freeze damage is done in one of two ways. First, the inspector will select the proper number of sample containers. If external discoloration is evident in a 'lot' of packed containers, the inspector will cut fruit until he finds more than 5% of any one-sample container with scoreable defects.

If insufficient external signs are visible, a random sample of 10 avocados will be selected when the sample size is five containers or less, or 20 avocados if the sample is over five containers.

If one or more avocados of the 10 selected are scoreable for freeze damage, an additional 10 avocados will be selected at random from the sample containers. When more than five percent of the 20 fruit sample shows excessive freeze damage, the lot will be rejected. A noncompliance notice will be issued. The fruit must then be reconditioned or disposed of.

Freeze Scoring Diagram



Fruit Drop Caused by Extreme Winds

When abnormal fruit drop is caused by "Extreme Winds", the following procedure will be used:

1. Determination of periods of "Extreme Winds" shall be at the discretion of the Secretary.
2. The period of maturity testing windfall fruit shall not exceed five days starting at the end of the extreme winds.
3. Maturity testing will be permitted on windfall fruit not more than two sizes below the smallest released fruit of respective varieties.
4. If no size release has been made for the variety, maturity testing shall be restricted to fruit weighing not than 6.25 ounces. Fruit weighing less than 6.25 ounces will be allowed a test at the request and expense of the grower.
5. Windfall fruit as defined above, that fail maturity standards shall be rejected and disposed of under supervision of an enforcing officer.
6. Reconditioning and retesting of windfall fruit is not permitted.

Size and Packing

None of the nine varieties, required to be marked by variety, shall be intermixed or mixed with an unnamed variety.

Avocados packed in rows and layers must be fairly tightly packed, fairly uniform in size, and meet the following count and net weight requirements:

Weight Requirements for Packed Containers

The net weight of containers 9D, 9E & 9F shall be not less than the weight established in the chart below:

Container	41 or Less	42 or More	83 or Less	84 or More
9D				
a. Volume Fill by Count	12.5	11		
b. Volume Fill by Weight	12.5	12.5		
c. Tray Pack or Rows/Layers	12.5	11		
9E				
a. Volume Fill by Count			25	22
b. Volume by Weight			25	25
c. Tray Pack or Rows/Layers			25	22
9F				
a. Volume Fill by Count		25	22	
b. Volume Fill by Weight		25	22	

The container weights established by this section shall apply only at the point of packing.

Special Instructions

Except for "wind falls" rejected lots may be reconditioned and reinspected.

Note: Avocados known as cukes are subject to all requirements.

BELL PEPPERS (SECTION 1410)

Exemptions: None

Standard Containers

None

Tolerances

10%, by weight, in any one container or bulk lot. (See section 42950 of California Food & Agriculture Code)

Defects

Free From: Worms, Mold, Decay, and Insect injury that has penetrated or damaged the edible portion.

Note: The hard core of the bell pepper is not considered the edible portion, therefore, when damaged by insects, it can not be rejected. However, if the insect is in the core at the time of inspection, the bell pepper can be rejected.

Size and Packing

None.

BROCCOLI (SECTION 1414)

Exemptions: None

Standard Containers

None

Tolerances

10%, by stalk count, not to exceed 5% for any one cause in any lot.

Defects

Free From: Mold, Decay, Worm or other Insect Injury

Over-maturity when each stalk, whether loose or bunched, has more than three flower buds open and normal flower color is visible.

Other defects causing waste of 10%, or more, by volume, of any one stalk

Note: Each bunch is counted as one stalk whether it is made up of one or several individual stalks.

Size and Packing

None

BRUSSELS SPROUTS (SECTION 1416)

Exemptions: None

Standard Containers

None

Tolerances

10%, by weight, not to exceed 5% for any one cause except serious damage due to insects in any one container or bulk lot. Damage is serious when it causes 10% or more waste by volume of any single sprout.

Note: Serious damage due to insects may use up to 10% of the tolerance. This is not an extra tolerance

Defects

Free From: Mold, Decay, Burst Heads, Insect Larvae

Serious damage that affects 50%, by volume, of an individual sprout, that is caused by insect injury or presence of insects.

Other defects causing waste of 10%, or more, by volume, of any one sprout.
Shall not be soft or spongy.

Size and Packing

None

CABBAGE (SECTION 1418)

Exemptions:

Cabbage sold to the armed forces is exempt from container and marking requirements.

Cabbage used for salad products is exempt only from container requirements.

Red cabbage is only subject to Section 42950.

Permit Exemption

Cabbage transported to a shredding plant for salad products out of state need not comply with the container requirements.

Standard Containers

Required.

Quality Standards

All cabbage shall conform to the U.S. commercial grade or better.

Lot Tolerance By Weight

25% including 10% serious damage, 2% decay.

Container - When tolerance is 10% or more individual containers are permitted 1-1/2 times tolerance.

When the tolerance is less than 10% the tolerance may be doubled provided the entire lot averages within the tolerance.

Regardless of the tolerance, at least one defective head may be permitted in an individual container provided the entire lot average within the tolerance.

Maximum Allowable Container Tolerance by Weight

Total defects 37.5%, including 15% for serious damage and 4% for decay.

Example:

22.5 %	Damage
11.0%	Serious Damage
4.0%	Decay
37.5%	Total Defects

The lot would be passable, provided the lot averages 25% or less total defects.

Reasonably firm

The head is not soft and is of reasonable weight for its size.

Scoring Defects

<i>Defect</i>	<i>Damage Is:</i>	<i>Serious Damage Is:</i>
Soft Rot/Decay	Any amount.	Any amount.
Seed Stems	Noticeable bump.	Breaking through the crown, or see stalk formation.
Worm Injury	Any hole more than 3 leaves deep or materially detracts from appearance.	Any hole more than 5 leaves deep or seriously detracts from appearance.
Aphids	Presence of 10 or materially detracts from appearance.	Wrapper leaves infested or seriously detracts
<i>Defect</i>	<i>Damage Is:</i>	<i>Serious Damage Is:</i>
Thrips	Affects an area of more than 2" on 2 head leaves (3 lb. head).	Affects an area of more than 2-1/4" on 3 head leaves (use a proportional area for different sized heads).
Yellowing	Affects an area the size of the smallest wrapper leaf.	Affects an area the size of the two smallest wrappers.
Alternaria	Materially affects the appearance	3/4 of the crown is affected by concentrated

Leaf Spot or Black Leaf Speck	of 2 head leaves. May not affect a third.	spotting
Sunscald	Affects an area ¼ the size of the crown or deeper than 2 head leaves.	Affects an area 1/2 the size of the crown or Deeper than 3 head leaves.
Freezing or Water Soaked	Materially affects the appearance or quality.	Seriously affects the appearance or quality.
Tipburn	Present on more than 3 head leaves or affects an area of 1"x 2" or more.	Present on more than 5 head leaves or affects an area of 2"x 2" or more.
Withering	More than slightly affects the outer head leaves and wrappers.	
Puffiness	Heads are loosely formed with large air spaces. Light in proportion to the size of the head.	
Hollow Stems	1-1/2" deep and ¾" wide.	
Burst	More than 4 head leaves cracked.	More than 8 head leaves cracked.
Mechanical	2" cut deeper than 3 head leaves.	4" cut deeper than 5 head leaves.
Fairly Well Trimmed	Not more than 7 wrapper leaves.	Not more than 3 midribs severed from the butt.

Freezing

Slight freezing injury, appearing as slight discoloration or toughening of the outer leaves; should not be scored as a defect, but when this discoloration or toughening is sufficient to materially affect the appearance or damage the quality, it should be scored.

There are three types of freezing injury that are common on cabbage:

1. The drying out and toughening of the leaves which results in a light, yellowish, papery texture and often a brownish discoloration.
2. The second type can be distinguished by softening and slight watery discoloration of the affected tissue. This condition can definitely be attributed to freezing and is always associated with recent freezing.
3. The internal type of freezing injury is characterized by water - soaked, discolored appearance of the heart leaves; and in many cases, affects the stem and the entire central portion of the head. When inspecting cabbage that has been stored for a considerable time, cut a few heads in each lot. The heads may not show any external evidence of this injury. In some lots, many of the affected heads can be detected by a water-soaked appearance of the cut stump or of the bases of the leaves around the stump.

Tip-burn

Characteristic symptoms of this disease are yellowing, browning, and gradual dying of the leaf margins. Score as damage when present on more than three head leaves or when the aggregate area exceeds that of a 1" x 2" rectangle. Score as serious damage when present on more than five head leaves or when the aggregate area exceeds that of a 2" x 2" square.

Disease

Alternaria Leaf Spot - Black Leaf Speck:

Since Black Leaf Speck and the early stages of Alternaria Leaf Spot are difficult to distinguish from one another, it is best to describe the injury rather than classify it. Score as damage when materially affecting the appearance of two head leaves or when any portion of the third head leaf is affected. Score as serious damage when more than ¾ of the area of the crown is affected by concentrated, but not coalesced spots.

Although most pathologists say *Alternaria* Leaf Spot is a type of decay, it is never scored as a soft rot and cannot be scored against the soft rot tolerance.

Insects

Aphids - Score as damage when more than 10 aphids are on the compact portion of the head. Score as serious damage when the wrapper leaves are badly infested (having sufficient scattered aphids or cluster of aphids which seriously affects the appearance of the head)

Worm Injury - Caused by larvae and occurs as holes of irregular size and shape. At times the excreta of frass of the worms is present in sufficient quantity to be conspicuous and in some instances entire outer leaves present a shredded appearance. Score as damage when any hole caused by them penetrates more than three head leaves or when feeding injury or frass materially defects from the appearance of the individual head. Score as serious damage when any hole caused by them penetrates more than five head leaves or when feeding injury of frass seriously detracts from the appearance of the individual head.

Thrips Injury or Edema

These small insects (just visible to the naked eye) puncture and rasp off the epidermis and suck the juice from the injured tissue. When extensive feeding has occurred, the surface of the leaves present a yellowish - brown scarified appearance when the injured tissues begin to dry. On a three - pound head, score as damage when the aggregate area affected exceeds the equivalent area of a two - inch circle on each of two head leaves. Score as serious damage when the aggregate area affected exceeds the equivalent area of a 2 1/4" circle on each of three head leaves. Correspondingly greater or lesser amounts permitted on smaller or larger heads.

Mechanical Damage

Scores as damage when the cut is more than two inches in length and deeper than three head leaves. Score as serious damage when the cut is more than four inches in length and deeper than five head leaves. If the cut is different in proportions, but equally as objectionable, it should also be scored.

Trim - Score as damage when the third rib is cut free of the butt.

Withered - If the head as a whole has normal succulence, the outer head leaves and wrapper leaves maybe slightly wilted.

Puffy

Heads are loosely formed with large air space in the central portion. They lack firmness and are very light in proportion to size.

Burst

Heads which are cracked open either at the base or at the crown.

Score as damage when affecting more than four head leaves or as serious damage when affecting more than eight head leaves.

Fairly Well Trimmed

Not more than seven wrapper leaves. Not more than 10% by weight may fail to meet the requirements as to the number of wrapper leaves.

CANTALOUPE (SECTION 1420)

Exemptions: None

Standard Containers

Required

Tolerances

Defects: 10%, by count, not to exceed 5% for any one cause in any one container or bulk lot.

Maturity

The juice of the edible portion must contain not less than 8% soluble solids.

Soluble Solids Determination

Select the least mature looking cantaloupes and remove two ½” diameter plugs from opposite sides of each melon, one-half the distance between the stem and blossom ends. Remove the outer 3/8” of the rind from the plugs; however, use all the rag on the inside of the plugs. Extract the juice from the plugs and determine the percentage of soluble solids by using the standard hand refractometer.

Low Sugar Indicators

Poor netting, dark spots or sunburn, soft melons, dark green color, and melons that have been torn from the vine or have not reached full slip.

Sample and Lot Tolerance for Maturity-Container

Melons Per Container	Min. No. Test Melons Per Container	Number of Container	No. Low Test Melons Per Container	Lot Passable
2 - 20	4	2	2	Yes
“	“	3	2	No
“	“	2	3	No
21 - 40	6	2	3	Yes
“	“	3	3	No
“	“	2	4	No

Cantaloupe Container Cursory Sample

A precursory sample should consist of one sample container for minimum standards. If two or more melons fail maturity, proceed with a full official sample.

Sample and Lot Tolerance for Maturity - Bin and Bulk

No. of Bins	No. of Sample Bins	No. of Melons Per Sample Bin	No. of Low Test Melons Per Bin	Lot Tolerance
Less than 10	2	*13	5 melons in two bins or less	Reject
10 to 30	3	13	5 melons in two bins or more	Reject
31 to 50	4	13	“	Reject
51 or More	5	13	“	Reject

*Estimate number of bins when in bulk at 500 lbs. per bin. Select 13 least mature appearing melons that are visible from the top of each sample bin or bulk load.

Defect-Bin Tolerances

An additional 23 melons shall be cut when checking for other defects (36 melons per bin).

Two-bin sample-one bin with 5 or more defective melons - Reject

Three bins or more-two bins with 5 or more defective melons-Reject

Defects

Must not be overripe.

Free From: Mold, Decay, Insect injury penetrating or damaging the edible portion

Serious damage affecting the edible portion caused by:

Growth cracks, Cuts, Sponginess, Flabbiness, Wilting, Other causes

Bruising which damages more than one cubic inch of the edible portion

Sunburn when watery appearance affecting the edible portion is as wide as $\frac{1}{4}$ the depth of the edible portion (See graphic below), or shows some sort of breakdown.

Internal Decline - when a water soaked appearance affects an aggregate area of one square inch on the cut surface of the flesh (Internal Decline is scored as other causes).

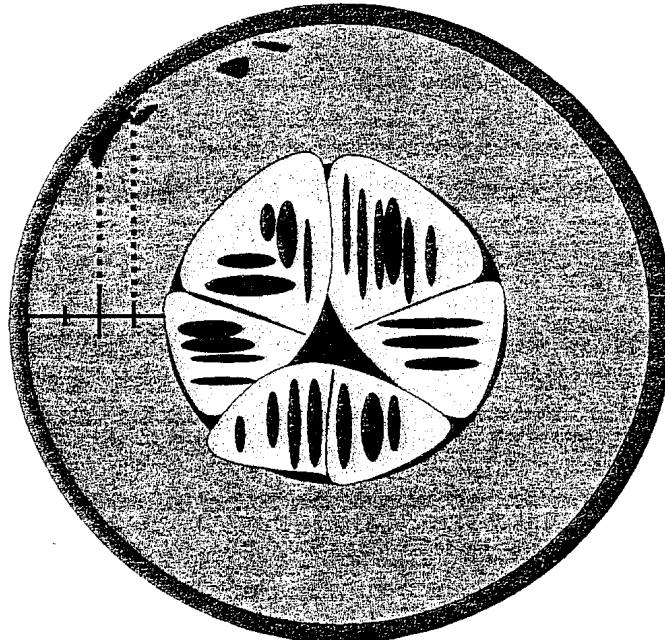
Mold in stem scar - If the mold wipes out clean, it cannot be rejected; however, if the flesh immediately under the mold spot is slimy or decayed, the melon can be rejected.

Size and Packing

All cantaloupes must be packed in regular compact arrangements in standard containers. They must be virtually uniform in size with approximately the same numerical count in each layer.

SCORING SUNBURN

SUNBURN IN CANTALOUPE IS SCOREABLE IF THE AFFECTED AREA IS AS WIDE AS ONE FOURTH OF THE DEPTH OF THE EDIBLE PORTION. THIS EXAMPLE DEPICTS A SCOREABLE MELON.



CAULIFLOWER (SECTION 1424)

Exemptions: None

Special Marking Requirements

Count marked on one outside end or side when wrapped (except individually wrapped heads or consumer packages) and when packed.

"Irregular Container" when packed in nonstandard containers.

Standard Containers

Required. When wrapped and unwrapped except unwrapped cauliflower may use other size containers when marked "Irregular Container."

Wrapped cauliflower may use other containers marked "Irregular Container" if the annual shipments do not exceed 20% of the total shipments of the previous year.

Tolerances

Defects - 5%, by count, in any one container or bulk lot.

Containers or bulk lots of less than 10 heads are permitted 20%, by count.

Defects

Free From: Rot

Worm or other insect injury penetrating or damaging the curd

Serious Damage: wasting 10% or more of the edible portion caused by:

- Freezing
- Sunburn
- Other causes

Presence of insects on the curd is not scoreable. Aphis honeydew that has soaked into the curd and is difficult to wash out in the normal preparation for use is scoreable.

Size and Packing

Packed cauliflower must be properly trimmed leaving only enough jacket leaves to protect the head. Heads when wrapped must be individually wrapped, fairly tightly packed, and sized as follows:

		Oversize and Undersize Permitted in Samples	
Count	Curd Size in Inches	In One Container	In Remaining Containers
9 or less	6-1/2 and over	3 heads undersize	2 heads undersize
12	5-1/4 and over	3 heads <input type="checkbox"/>	2 heads
16	4 and over	3 heads <input type="checkbox"/>	2 heads
20	Under 4	3 heads oversize	2 heads oversize

Curds too large to pack as a 12-count in containers 46E or 46F and specified for wrapped and packed cauliflower may be wrapped and packed with a lesser count.

Container 46D shall only be packed with nine or less curds that measure not less than 6-1/2" in diameter.

Note: Fairly tightly packed must be determined at the time of packing. If the arrangement has been disarranged, either by loading or transportation, then fairly tightly packed must be decided by repacking the heads flat, using any dividers or liners that were originally in the container in the same manner as originally used.

(Rev. 12/06/04)

CELERY (SECTION 1426)

Exemptions: None

Special Marking Requirements

Count. May be expressed in dozens and half-dozens, the number shall be followed by the term "Doz." or "Dozen".

No markings are required on wrappers of sleeved celery.

Standard Containers

Required, closed except for container 45

Tolerances

10%, by count, not to exceed 5% for any one cause in any one container or bulk lot. Additional 10% for pithy defect. (Could be total of 20%).

Slight Bulge -10%, by count. Container 45L must be packed with no more than a slight bulge on top and bottom. The bulge must not exceed 1" when measured from the top of the container headpiece to high point of the bulge.

Defects

Free From: Decay (including Pink Rot)

Serious Damage: Blackheart when one or more branches, which compose the heart are decayed or wet

Insects, affecting an aggregate area of 1 sq. inch, on more than 4 branches. Presence of insects is not serious - must be damaged

Seed Stems: if the length is more than 4 times the maximum stalk diameter as measured 2" above the point of attachment of the outer branches to the root.

Pithy Condition when a distinctly open texture with air spaces in the central portion are in more than 4 branches and each is affected more than $\frac{1}{4}$ the distance across the surface of a transverse cut, and extends more than $\frac{2}{3}$ the length of the branch. (Damage need not be contiguous)

Size and Packing

Must be tightly packed so that it is not possible to place additional stalks in the container without damaging or injuring the celery.

(Rev. 10/12/04)

CHERRIES (SECTION 1428)

Exemptions: None

Special Marking Requirement

"Mixed varieties" when two or more varieties are in same container.

The name of the variety if known, or if not known, the words, "Unknown Variety."

Net weight, not to exceed 18 pounds on container 12C. May be abbreviated.

Row Count, Row Size, or Minimum Diameter: Row count followed by the word "row" or "rows" or the letter "R" in like size letters if the cherries are row packed.

Not permitted for Tartarians less than 14-row size 46/54-inch minimum diameter or Bings less than 13-row size

48/64-inch minimum diameter.

"Row size" or minimum diameter if the cherries are loose.

Face and Fill are not required to be marked with a size designation.

Standard Containers

Required

Tolerances

Maturity and Defects other than Doubles - 10%, by count, not to exceed 5% for any one cause in any container or bulk lot. Additional 5% for slightly immature cherries provided such cherries do not show any green areas. Except Bings testing 16% soluble solids and Tartarians testing 14% soluble solids. The soluble solids percentage is determined by testing the composite juice of a sample of not less than 10 representative cherries selected at random from the total sample containers with a standard refractometer. Doubles: 10%, by count, when both halves are well developed, uniform in size, and mature. 2.5%, by count, when one portion is not well developed. Well developed means the smaller side cannot be less than one-half the size then the other half. Dried spurs are not considered doubles.

Any amount of doubles allowed if the container is properly marked with the words: "Exceeds Tolerance for Doubles." Size: 10%, by count, smaller than size marked. Individual containers may have 15%, by count, smaller if the average for the entire lot is 10%.

Example: Meets minimum tolerance

Decay	4%
Immature	4%
Slightly Immature	4%
Total Defects	12%
Doubles	10%
Under developed doubles	2%
Total Doubles	12%

Example: Fails to meet tolerance

Decay	4%
Bird Peck	2%
Immature	8%
Total Defects	14%
Doubles	6%
Under developed doubles	2%
Total Doubles	8%

Sampling procedure

The sample is 50 cherries for checking maturity, defects, doubles or size. (*Note: a double counts as one cherry*).

To determine maturity (visual), defects and size take 50 cherries at random from each sample container selected at random. Check each sample of 50 separately.

Maximum number of cherries to exceed defect tolerances:

5%	3 cherries is the maximum tolerance	4 cherries exceeds the tolerance
10%	5 cherries is the maximum tolerance	6 cherries exceeds the tolerance
15%	8 cherries is the maximum tolerance	9 cherries exceeds the tolerance

Maximum number of cherries for immature doubles:

2-1/2%	1 cherry is the maximum tolerance	2 cherries exceeds the tolerance
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Maturity

Must be mature.

Red or black variety cherries - at the time of picking, the entire surface of the cherries must have attained at least a solid light red color.

Additional tolerance provided for "slightly immature" (see tolerance section).

(Rev. 4/18/05)

Defects

Must not be overripe.

Free From: Insect injury or bird pecks penetrating or damaging the flesh.

Unsealed skin breaks (defined as any split, crack, growth crack or skin break where the flesh is visible)

- Mold
- Brown rot
- Decay

Growth cracks or cracks or splits over 3/8" length even though well healed. (Well-healed shoulder cracks, any length, allowed.)

Serious Damage: caused by Sunburn, Shriveling, and Sponginess Abnormal softening and other causes.

Other causes: Bruising or discoloration when discoloration is visible externally affecting an aggregate area of 50% or more of the fruit surface.

Hail damage must be scored under "other causes". Some hail damage resembles damage from wind or bruising causing brown discoloration of the skin and underlying flesh. At times, the affected area may be sunken with the same brown discoloration in the flesh. These conditions are considered serious damage when causing any unsealed skin break or visible discoloration affecting 50% or more of the individual cherry. Well-healed skin breaks without discoloration to the underlying flesh (except a slight amount virtually in the skin) are not considered damage unless exceeding an aggregate area for the following sizes:

- 3/8" in diameter for 12 row size and smaller;
- 1/2" in diameter for 11-1/2 row size and larger.

Size and Packing

Cherries loose in containers: The size shall be determined by using an official "standard cherry row sizer."

Note: Cherries that pass through a row size hole by its own weight are considered undersize. When sizing doubles, use the largest half of the double.

Packed cherries or cherries packed "face and fill" shall meet one of the following:

- a. When not marked with a size designation the fill may not be more than one size smaller than the face and not more than 10% may be two sizes smaller than the face.
- b. When marked with a size designation the fill must be the same size as the face.
- c. The minimum size restriction for Tartarian and Bing varieties shall apply to Face and Fill.

Row size number is that number of cherries of uniform size whose aggregate width will equal 10-1/2".

Minimum diameter is the greatest dimension measured at a right angle to a line from the stem to the blossom end.

Each container sample of 50 cherries must be checked separately.

Note: When sizing cherries, set aside all cherries in the sample that are clearly smaller than the size marked. Be certain to size the widest diameter of the cherry. If more than 10% of the cherries are smaller than the size marked, the container is in violation.

Packing of doubles: Doubles must not be deceptively packed. If the container contains doubles, the exposed portion of the contents must contain doubles placed so that the defective or inferior portion is visible. This requirement does not apply to doubles with both portions equally well developed.

(Rev. 5/05/06)

CITRUS - GENERAL INFORMATION (SECTION 1430)

Exemptions:

Packing Requirements

1. Tangerines or mandarins (except Royal Mandarins) in closed consumer containers not to exceed 12 pounds.
2. Oranges, grapefruit, lemons or Royal Mandarins in closed consumer containers not to exceed 25 pounds.
3. Citrus transported under permit for repackaging or processing.
4. For by-products use, under a permit for transporting out of state for processing, preserving, or manufacturing purposes oranges which fail to comply with quality standards.
5. When in a retail establishment in possession of a retailer for the purpose of resale directly to consumers.
6. Sold by the grower or packer to consumers on the premises where produced or packed, or at a retail stand which is operated by such grower or packer near the point of production, which in no case shall be outside the county in which the fruit was produced.
7. Oranges for charitable purposes or for use by the U. S. Government for relief distribution and oranges in containers transported directly to the State of Baja California, Republic of Mexico, are exempt from packing and container requirements.

Citrus Fruit that Fails Quality Standards

This article does not prohibit any person from transporting citrus fruit that fails to meet the quality standards of this article for processing to a by-products plant within the State or to a neighboring citrus fruit growing state under a permit issued pursuant to this article by the Secretary.

Citrus Mix or Blend

No person shall mix or blend citrus fruits, which do not conform to the requirements with other citrus fruits, which conform, to such requirements for the purpose of selling, marketing, or transporting.

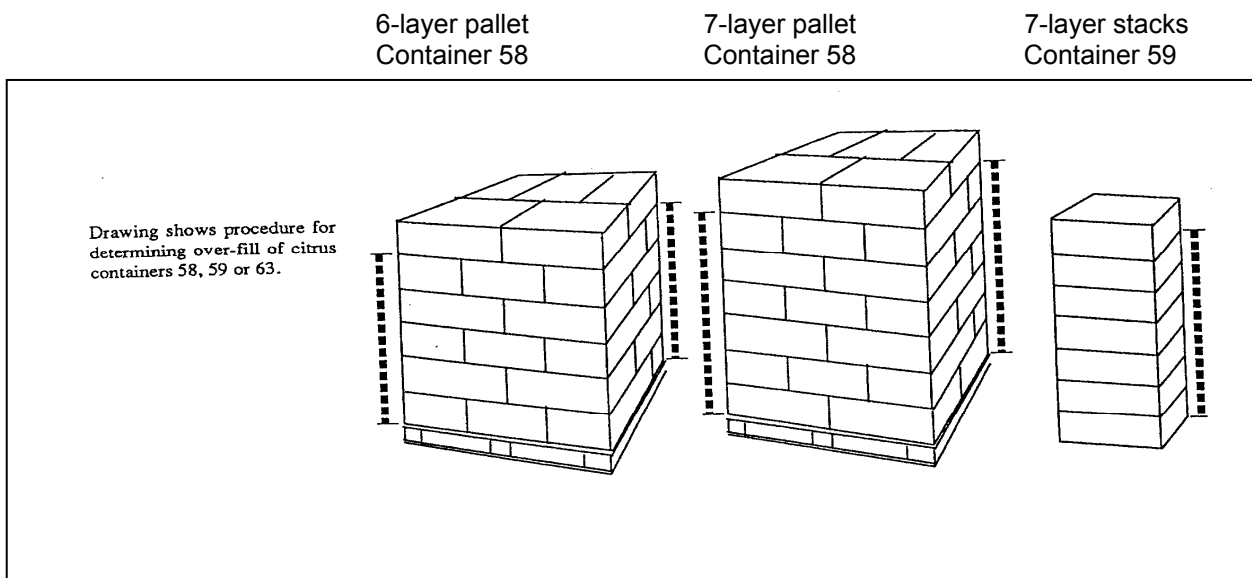
Packing

Oranges, grapefruit, lemons, tangerines and mandarins, which are in standard containers numbered 58, 59, 63 must be compactly packed so that the fruit will not readily move in the container and shall not be overfilled. Containers 65, 66 or 67 are exempt from fruit movement and overfill.

1. None of the fruit in any container of oranges, lemons, grapefruit, minneolas, or Royal Mandarins may be more than 15% larger or smaller than the average diameter of the fruit in the container. This requirement shall apply to Royal Mandarins and minneolas only when the container is marked with count and minimum diameter of the fruit.
2. None of the fruit in any container of tangerines or mandarins may vary more than ½-inch in diameter between fruits when the container is marked with a count description. This requirement shall apply to Royal Mandarins and minneolas only when the container is marked with the size designation of the fruit.
3. The diameter shall be taken at the widest portion of a cross section.

(Rev. 10/17/02)

Over-fill of Citrus Containers



1. Begin measurement at bottom corner of the bottom container.
2. Excluding the top layer, measure up to the top corner of the second layer of containers.
3. Record the measurements.
4. Average the two measurements.
5. Write a Notice of Non-Compliance, if the average sum of the two measurements exceeds the combined inside depth of the containers, plus variance of 1-3/4" per container. (This will allow for over-fill and manufacturing error).

If the stack/pallet is rejected, all cartons must be opened, the fruit removed, re-sized and the cartons repacked.

Citrus Freeze

Citrus will show freeze damage at temperatures ranging from 25°F to 30°F. Tangerines, lemons and limes freeze at the higher limits of this range. Oranges are at the lower end of the scale. Grapefruit and hybrid fruits are intermediate. However, considerable variation occurs between varieties, so all citrus fruits are likely to show freezing injury when subjected to temperatures below 30°F for sufficient time. Also, the flesh of the fruit freezes at a slightly higher temperature than the rind of the same fruit.

Fruit frozen in transit or storage can have a positive freeze diagnosis. It depends on a consideration of the history of the fruit and the conditions under which the injury is found.

Oranges that freeze on the tree show a number of symptoms if examined soon after the freezing occurs. Cutting off both ends of the fruit best identifies this early freezing damage. Cut just through the rind of the central part and spread the segments apart. If the fruit has been frozen, the membrane between the segments will look soaked and will usually be sprinkled with white, hesperidin crystals. Because the concentration of soluble solids varies from segment to segment, it is not unusual for some segments to show freeze damage while others remain unaffected. If the freezing has been severe, the rind may show effects ranging from a typical brown stain to gray discolored areas of varying size. The rind tissues may, or may not be sunken. When severely frozen, they commonly become soft and mushy underlain by mushy pulp.

Several days after the freeze, other symptoms appear. The most characteristic is a buckling of the partition walls at the stem end of the fruit, with or without evidence of drying of the pulp. Small pits, or pitted areas may also develop in the rind on any part of the fruit. In fruit picked several days after it has been frozen on the tree, the injury is recognized by a wood-like pulp or by open spaces between the segments after the collapse and drying out of some of the juice sacs.

Cavities may appear in the orange pulp before open spaces develop between the segment walls. When dried considerably, small open spaces appear between these segments' walls. Sometimes only one or two segments will dry out, and all or only part of the segment affected. Where only one or two segments

are affected, it takes considerable time for them to dry an inch or more.

In the practical handling of the citrus fruit, three degrees of dryness are recognized: (1) Opened slightly, in which the cut surface shows a slight open space between the segment walls and the juice sacs, but the surface of the pulp appears juicy; (2) Opened distinctly, in which the cut surface shows large open spaces, but the pulp still appears juicy; and (3) dry. The cut surface shows no large open spaces, but the fruit seems to have dried out evenly all through. The color of the pulp shows it to be almost devoid of juice, or when the fruit has dried out and some of the segments have somewhat collapsed.

Drying in oranges usually progresses from the stem end. If an orange that has been frozen is examined a few days after it thaws, it will usually show hesperidin crystals on the membrane separating the segments of the pulp. Sometimes the crystals are seen within a few hours after freezing.

Several weeks after freezing, the crystals may not be so numerous or conspicuous, probably because the more severely frozen fruit falls soon after the freeze. Fruit that has remained on the tree for several weeks after freezing has a rind that is thicker than normal, especially over the damaged part of the fruit.

Dryness from freezing differs from dryness of granulation because the juice sacs are collapsed after they have been emptied by disappearance of the juice. In granulation, the fruit sacs do not collapse but become filled with gelatinous or solid matter. Fruit that dries from freezing is consequently lighter in weight. Flotation devices at the packinghouse separate severely or moderately dried fruit from fruit that is normal or only slightly dried.

Immature fruit that has been frozen, can recover to some extent. However, there will be some drying inside the fruit. Also, the freeze can weaken the oranges that have survived a freeze should be listed as drying due to freeze and not drying due to other causes.

Fruit frozen in transit or storage can have a positive freeze diagnosis, but it depends on a consideration of the history of the fruit and the conditions under which the injury is found.

Orange Freeze Survey

From the date temperatures drop low enough to damage oranges, all oranges should be inspected for frost damage using the segment cut. The district supervisor should monitor the appearance of lots of oranges being inspected in the packinghouses, watching for development of gross drying. When oranges that are scoreable with transverse cuts begin to appear, consideration should be given to beginning a frost survey. The severity of the freeze must be taken into consideration when deciding the proper time to begin the survey. Frost survey forms are available in the district offices or from the Sacramento office. A separate form should be used for each location selected for the survey.

Representative locations should be selected throughout the area damaged by cold temperatures. In a valley-wide freeze, a location is southern Kern County, Tulare-Kern County line, Lindsay, Orange Cove, and perhaps the Sanger, Clovis, and/or Madera areas should be selected. Packinghouse managers and property owners should be know that surveys are being conducted on their trees and should commit to leave fruit on the trees in the whole block until completion of the survey.

When possible, use the same grove from year to year. Fruit should be selected from at least 5 representative trees at each location. The same trees and same fruit picking procedures shall be used for each survey. The same individual should cut and score each survey. Cuts should be made at approximately 7-day intervals and each time a fruit is read, a mark should be placed in the appropriate columns on the frost survey forms. Totals are then run in each column on each survey.

Fruit is cut first using the segment cut and scored, and then the same piece of fruit is cut transversely and scored. Progression of drying will be evident as the scoreable fruit in the transverse column approaches the scoreable fruit in the segment column. Carry the weekly totals forward to the next week's survey form until Date A and B are completed. Forward a copy of each orchard survey to Sacramento weekly.

Drying Due to Other Causes

Citrus with damage due to drying or desiccation from causes other than freezing will show that the juice in the cells has dried up or has become solidified giving them and the cut surface a granular, glazed or jelly-like appearance, which is faded in color.

Sampling for Freezing or Drying Damage

A representative sample shall consist of not less than 100 fruits from the sample containers or bulk lot. If the total number of fruits in bulk lot or containers is less than 500 fruits, the sample shall consist of not less than 10% of the fruit.

Citrus, Evidence of Freezing Damage in Oranges □ Whenever an enforcement officer has reason to believe that any lot of citrus may have serious damage due to freezing and that such damage cannot be detected by immediate examination, he may take for inspection a representative sample, notifying the packer or owner or person in possession of such a lot that the sample has been taken by issuing a disposal order.

Holding and Inspecting of Samples of Oranges From Lots subjected to below freezing temperatures

1. After the inspector makes a routine inspection of the lot being packed, if he finds that there is reason to believe that the fruit is not free from serious damage due to freezing and that such damage cannot be detected by immediate examination, he may take and hold for inspection a representative sample of the lot.
2. Taking of Sample:
 - a. A sample shall consist of 100 fruits from each size that the inspector determines may be below the minimum requirements of the California Code or Regulations.
 - b. In addition to our sample, select out of the same cartons a "like" sample for the shipper when requested to do so by the shipper.
 - c. In addition, select from the lot one unopened packed container at random representing one of the sizes taken in the first sample.
 - d. All samples taken shall be sealed and properly identified by the inspector and all samples are to be left on the premises of the packer under disposal notice and red warning notice.
 - e. The official sample is to be held approximately eight (8) days and then officially inspected. If the sample shows serious freezing damage in excess of the tolerance permitted in the California Code of Regulations, a notice of noncompliance shall be issued to the person in possession and may cause the prosecution of the person or persons guilty of such violation.

Sampling for Internal Defects

In sampling lots for frost damage or drying due to other causes, we must first determine whether the lot contains serious damage. This may be accomplished by cutting 10 fruit from each of the 3 smallest sizes. If serious damages found, take another 23 fruit, which will give you 33 fruit per size. This will give you a sufficient cut to determine whether an official sample should be taken. If you find two or more fruit with serious damage in any lot, take an additional 67 fruit from that size to complete the official sample of 100. The official sample shall only be taken from packed containers.

Segment Cut For Freeze Damage

SEGMENT CUT FOR FREEZE DAMAGE

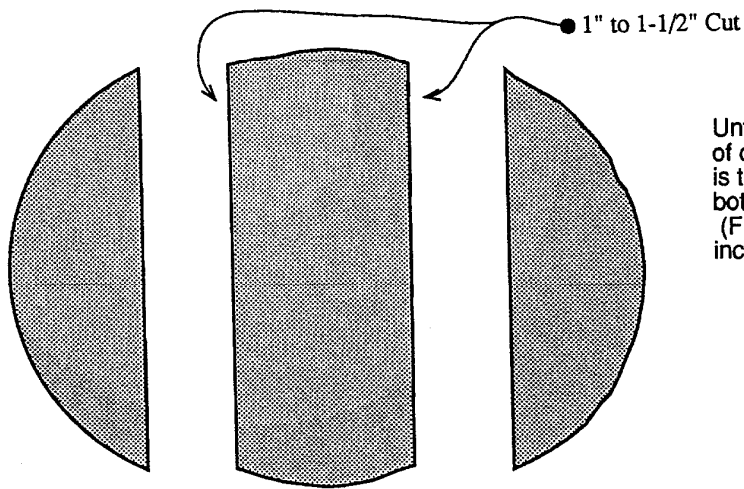


Figure A

Until the establishment of a date A, the only method of cutting an orange for freezing damage inspection is the segment cut. This cut is to be made by removing both ends of the orange leaving the center segment (Fig. A). This center segment to be not less than 1 inch or more than 1-1/2 inches in width.

Each orange must show damage to the entire length (not necessarily the entire areas) of both sides of two segments. Damage is a water-soaked appearance, evidence of previous water-soaking or the presence of crystals (Fig. B). The tolerance for this defect is 15%.

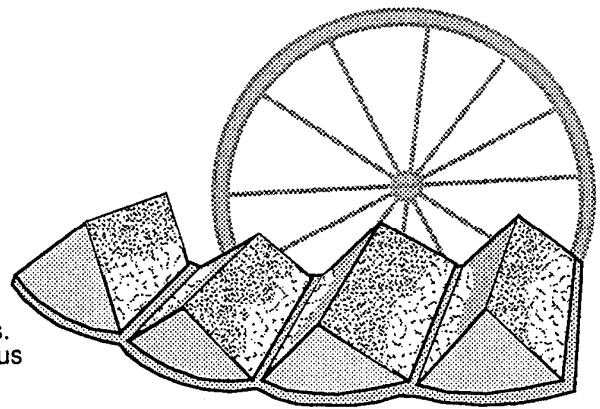


Figure B

TRANSVERSE CUT

Cut the fruit in halves, between blossom and distal ends.

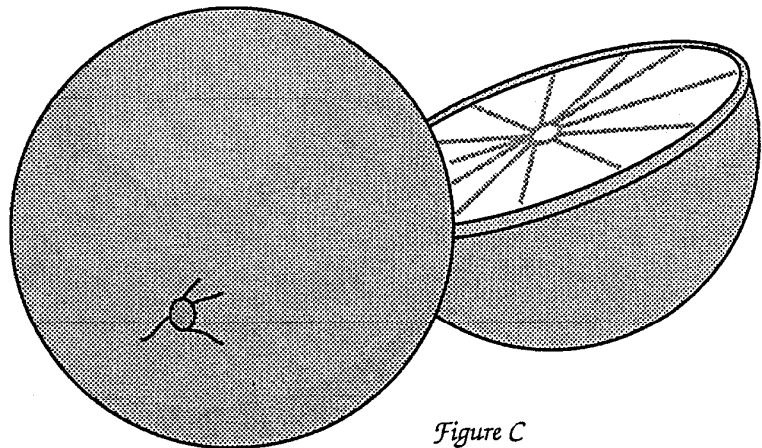


Figure C

Cuts to Determine Damage From Freeze or Drying Due to Other Causes

Grapefruit, lemons, tangerines and limes - Volume cut only.

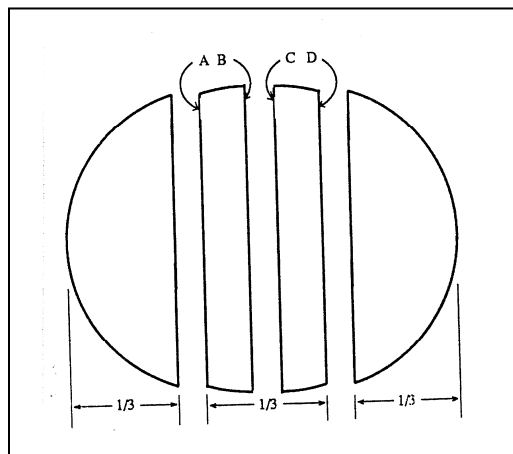
VOLUME CUT

Each fruit must show 20% or more damage, by volume, before rejecting it.

Cut the fruit in thirds crosswise with stem and blossom ends removing and discarding a third from each end. Save the center third from each end. Save the center third section and divide into equal cross cut halves.

Each side of the four center cut surfaces represents 25% of the volume of the fruit. Add the area of damage on each of the four surfaces and divide by four to obtain the volume of the damage.

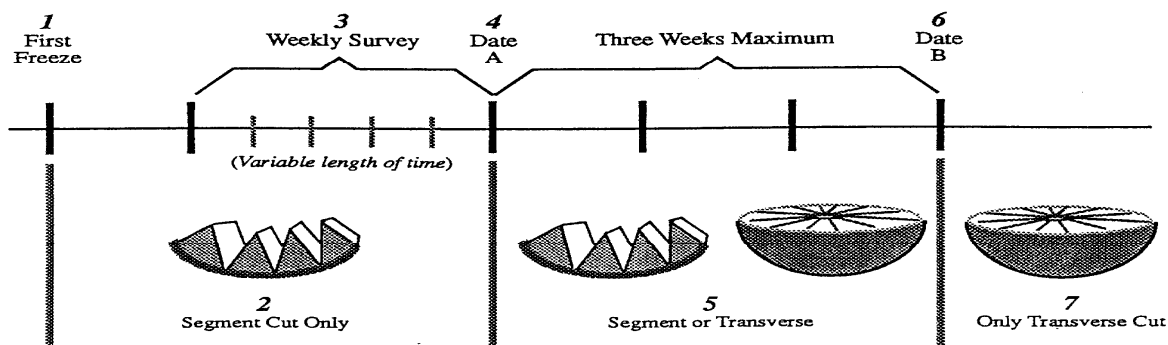
Example:
Damage



Side a	50%
Side b	10%
Side c	5%
Side d	+ 0%

$\square \div 4 = 16.25\% \text{ Volume - passable}$

ORANGE FREEZE TIMELINE



First freeze - temperatures drop below freezing for a sufficient amount of time and a freeze is declared.

1. Segment cutting begins to determine the severity of the freeze.
2. When freeze damage begins showing on a transverse cut, a weekly survey is begun. The length of the survey varies, depending on the damage progression.
3. After the threat of freeze has passed, and as the percentage of damaged fruit from transverse cuts approaches the level of scoreable damage shown on segment cuts, **Date A** can be established.
4. Once **Date A** has been established, inspectors are then allowed to use a segment **or** a transverse cut, whichever show the most damage.
5. **Date B** can be set at any time between **Date A** and 21 days.
6. After **Date B**, only a transverse cut can be used.

Tolerances for Freeze or Drying Due to Other Causes

Commodity	Damage	Type Cut	Damage Area	Tolerance	Fruit Sample
Grapefruit	F or D	Volume	20%	15%	100
	F or D	Volume	40%	5% comb.	
Lemons	F	Volume	20%	10% (1)	100
	F	Volume	40%	5% comb.	
	D	Volume	20%	5%	
Oranges	F	Segment	2 or more	15%	100
	F	Transverse	20%	15% comb.	
	F	Transverse	40%	5%	
	D	Volume	20%	10%	
Limes	F	Volume	20%	15%	100
	F	Volume	40%	5% comb.	
	D	Volume	20%	10%	
Tangerines or Mandarins	F or D	Volume	20%	10%	100

F ----- Freezing.

D ----- Drying due to other causes.

(1)----- The total can not exceed 10% for freezing, internal decline, sunburn or drying due to any cause.

Combination - Can be used as part of the tolerance.

Example - 12-20% and 3-40% = 15% Total Allowed.

Citrus Average Diameter

Grapefruit, oranges, lemons, minneolas and royal mandarins marked with count and average diameter must meet or exceed the average diameter marked. Uniform in size means none of the fruit in the container may be more than 15% larger or smaller than the average size of the fruit in the container.

Sampling Procedure:

100 containers or less - Select 2 sample containers, 1 additional sample container for each additional 100 containers or portion thereof in the lot. Select 10% of the fruit, by count, from each sample container.

Example □ A lot of 150 containers marked "138 count, Average diameter 2.42". Choose 3 containers. From each container take 14 fruit. The total will be 42 fruit. Measure the diameter (cross-section) of each fruit in each sample.

Fruit	Diameter	Compute
10	2.42	
9	2.44	101.58 □ ÷ 42 = 2.42
7	2.41	
11	2.40	
+5	+2.43	
42	101.58	

Special Marking Requirements

Variety required for grapefruit, mandarins, oranges and tangerines.

Standard Containers

GRAPEFRUIT	LEMONS	LIMES	ORANGES	TANGERINES
59, 61 (BIN) 65	58, 61, 65, 66, 67	NONE REQUIRED	58, 61, 65, 66	61, 63, 65, 66
POMELOS	MELO GOLD ORO BLANCO	ROYAL MANDARINS	MINNEOLA TANGELOS	ORLANDO TANGELOS
NONE REQUIRED	NONE REQUIRED	58, 61, 63, 65, 66	58, 61, 63, 65, 66	58, 61, 63, 65, 66,

CITRUS MATURITY

COMMODITY	SAMPLE SIZE	MATURITY REQUIREMENTS
GRAPEFRUIT	18 FRUIT MINIMUM	GROWN IN DESERT AREAS OR ARIZONA 6 TO 1 RATIO GROWN IN OTHER AREAS AND OTHER STATES 5 1/2 TO 1 AND 90% BY COUNT HAVE ATTAINED A CHARACTERISTIC YELLOW OR GRAPEFRUIT COLOR ON 2/3 OR MORE OF THE SURFACE. GRAPEFRUIT NOT MORE THAN 0.4 BELOW THE MATURITY STANDARD MAY HAVE AN ADDITIONAL TWO TESTS BUT NOT MORE THAN THREE TESTS. THE RESULTS OF ALL TESTS SHALL BE AVERAGED TO DETERMINE IF THE LOT MEETS THE MATURITY STANDARD.
LEMONS	NONE	NONE
LIMES	NONE	SHALL HAVE FREE RUNNING JUICE WHEN SQUEEZED UNDER NORMAL PRESSURE BY FINGERS
ORANGES	30 FRUIT MINIMUM	ORANGES SHALL MEET AN 8 TO 1 RATIO WHEN 90% BY COUNT OF THE FRUIT MEETS ORANGE COLOR A ON ¼ OF THE FRUIT SURFACE.
TANGERINES, MANDARINS, HYBRIDS, ALL VARIETIES OF TANGELOS	18 FRUIT MINIMUM	ALL VARIETIES SHALL MEET 6 1/2 TO 1 RATIO WHEN 90% BY COUNT SHOW A YELLOW, ORANGE, OR RED COLOR ON 75% OR MORE OF THE FRUIT SURFACE AT TIME OF PACKING. VARIETIES NOT MORE THAN 0.4 (6.1 TO 6.4) BELOW THE MATURITY STANDARD MAY HAVE AN ADDITIONAL TWO TESTS BUT NOT MORE THAN THREE TESTS. THE RESULTS OF ALL TESTS SHALL BE AVERAGED TO DETERMINE IF THE LOT MEETS THE MATURITY STANDARD.

(Rev. 12/06/04)

MATURITY TESTING PROCEDURE

Maturity sample-minimum: 18 fruit for Grapefruit and Tangerines, Mandarins, including Hybrids; minimum 30 fruit for oranges.

Cut each fruit in halves to fit the juice extractor. All of the free juice must be extracted from each portion of the fruit in a sample. Care must be taken not to contaminate the juice with oil, rind, or other substance. When the citrus press extractor is used, the fruit is cut into halves. Special attention to the above statement is very important. Squeeze the fruit once and allow enough time for the juice to run free (approximately 30 seconds).

The citrus press shall be the only method of juice extraction for navel oranges. The citrus press or the hand/electric juicer may be used for the extraction of juice for citrus other than navels. The packer has the options of using either the press or the hand/electric juicer for grapefruit, tangerines, or Valencia oranges.

The citrus press may be used on citrus other than navels and passing results will be accepted for an official test. However, fruit with failing results may, if the shipper elects, be tested on the hand/electric juicer.

Citrus Press Procedure - Place not more than one layer of halved fruit in the drawer at a time. Apply the PSI stamped on the press, as measured by the air valve, for a minimum of 30 seconds. Only certified citrus presses shall be used in official testing.

Soluble Solids Testing - Strain juice through a screen (17-30 mesh per lineal inch). Mix thoroughly and pour the juice into a cylinder with a height sufficient to allow the hydrometer to float. Immerse the hydrometer into the cylinder and leave for at least two minutes before taking the reading. The juice must be at the top of the cylinder to get an accurate reading.

Proceed with the acid test below while waiting for the hydrometer to reach equilibrium.

Acid Test - Fill the pycnometer with juice.

When placing the top on the pycnometer, caution should be used to apply just enough pressure to retain juice in the neck of the pycnometer. The juice should extend to the top of the pycnometer in order to have the required 25 cc of juice. The excessive juice should be rinsed from the pycnometer by placing the finger over the opening and rinsing under the tap.

Pour the juice from the pycnometer into the titration flask. The accuracy of the test depends on the entire 25 cc of juice being used.

Rinse the pycnometer by filling it four times with neutral or distilled water and pouring it into the flask. Rinse the top of the pycnometer by pouring the first 25 cc's of water through the stem.

Fill a 50 cc Burette with standard sodium hydroxide (0.1562 NaOH), adjusting the bottom of the meniscus to the zero mark. Add 20 drops of phenolphthalein (indicator) to the titration flask, add sodium hydroxide from the Burette, small quantities at a time, to the juice in the titration flask, shaking the flask continuously. Stop the flow of sodium hydroxide from the Burette as soon as the pink tint is observed. The tint must hold for 30 seconds.

Read the bottom of the meniscus for the amount of sodium hydroxide used to neutralize the acid contained in the juice (Burette reading).

The hydrometer is read to the nearest 0.1 degree Brix and the Burette to the nearest 0.1 cc. The soluble solids to acid ratio shall be determined by the use of the □Citrus Maturity Ratio Tables□ compiled by the Department of Food and Agriculture.

Note: When the temperature correction exceeds the maximum correction number on the hydrometer (+.8 or -.4) use only the maximum number. Do not interpret the correction beyond these points.

(Rev. 11/08/02)

CITRUS DEFECTS

1. Decay.
2. Mold or rot.
3. Insects or insect injury affecting the edible portion.
4. Unhealed skin breaks.

When inspecting for external defects the entire contents of each sample container should be examined.

Citrus Maturity Table

Example —

Hydrometer 11.6 and 42.3 cc OF .1562 NaOH
Result - 7.2 to 1 ratio 11.6

	.0	.1	.2	.3	.4	.5	.6	.7	.8	.9
21	14.4	14.4	14.3	14.2	14.2	14.1	14.0	14.0	13.9	13.8
22	13.8	13.7	13.7	13.6	13.5	13.5	13.4	13.4	13.3	13.2
23	13.2	13.1	13.1	13.0	13.0	13.0	12.9	12.8	12.7	12.7
24	12.6	12.6	12.5	12.5	12.4	12.4	12.3	12.3	12.2	12.2
25	12.1	12.1	12.0	12.0	11.9	11.9	11.8	11.8	11.8	11.7
26	11.7	11.6	11.6	11.5	11.5	11.4	11.4	11.4	11.3	11.3
27	11.2	11.2	11.1	11.1	11.1	11.0	11.0	10.9	10.9	10.9
28	10.8	10.8	10.8	10.7	10.7	10.6	10.6	10.6	10.5	10.5
29	10.5	10.4	10.4	10.3	10.3	10.3	10.2	10.2	10.2	10.1
30	10.1	10.1	10.0	10.0	10.0	9.9	9.9	9.9	9.8	19.8
31	9.8	9.7	9.7	9.7	9.7	9.6	9.6	9.6	9.5	9.5
32	9.5	9.4	9.4	9.4	9.4	9.3	9.3	9.3	9.2	9.2
33	9.2	9.2	9.1	9.1	9.1	9.1	9.0	9.0	9.0	8.9
34	8.9	8.9	8.9	8.8	8.8	8.8	8.8	8.7	8.7	8.7
35	8.7	8.6	8.6	8.6	8.6	8.5	8.5	8.5	8.5	8.4
36	8.4	8.4	8.4	8.4	8.3	8.3	8.3	8.3	8.2	8.2
37	8.2	8.2	8.2	8.1	8.1	8.1	8.1	8.0	8.0	8.0
38	8.0	8.0	7.9	7.9	7.9	7.9	7.9	7.8	7.8	7.8
39	7.8	7.8	7.7	7.7	7.7	7.7	7.7	7.6	7.6	7.6
40	7.6	7.6	7.5	7.5	7.5	7.5	7.5	7.4	7.4	7.4
41	7.4	7.4	7.4	7.3	7.3	7.3	7.3	7.3	7.3	7.2
42	7.2	7.2	7.2	7.2	7.2	7.1	7.1	7.1	7.1	7.1
43	7.1	7.0	7.0	7.0	7.0	7.0	7.0	6.9	6.9	6.9
44	6.9	6.9	6.9	6.8	6.8	6.8	6.8	6.8	6.8	6.8
45	6.7	6.7	6.7	6.7	6.7	6.7	6.6	6.6	6.6	6.6
46	6.6	6.6	6.6	6.5	6.5	6.5	6.5	6.5	6.5	6.5
47	6.5	6.4	6.4	6.4	6.4	6.4	6.4	6.4	6.3	6.3
48	6.3	6.3	6.3	6.3	6.3	6.3	6.2	6.2	6.2	6.2
49	6.2	6.2	6.2	6.1	6.1	6.1	6.1	6.1	6.1	6.1
50	6.1	6.1	6.0	6.0	6.0	6.0	6.0	6.0	6.0	6.0
51	5.9	5.9	5.9	5.9	5.9	5.9	5.9	5.9	5.9	5.8
52	5.8	5.8	5.8	5.8	5.8	5.8	5.8	5.8	5.7	5.7
53	5.7	5.7	5.7	5.7	5.7	5.7	5.7	5.6	5.6	5.6
54	5.6	5.6	5.6	5.6	5.6	5.6	5.6	5.5	5.5	5.5
55	5.5	5.5	5.5	5.5	5.5	5.5	5.5	5.4	5.4	5.4
56	5.4	5.4	5.4	5.4	5.4	5.4	5.4	5.3	5.3	5.3
57	5.3	5.3	5.3	5.3	5.3	5.3	5.3	5.2	5.2	5.2
58	5.2	5.2	5.2	5.2	5.2	5.2	5.2	5.2	5.2	5.1
59	5.1	5.1	5.1	5.1	5.1	5.1	5.1	5.1	5.1	5.1
60	5.1	5.0	5.0	5.0	5.0	5.0	5.0	5.0	5.0	5.0
61	5.0	5.0	5.0	4.9	4.9	4.9	4.9	4.9	4.9	4.9
62	4.9	4.9	4.9	4.9	4.9	4.9	4.8	4.8	4.8	4.8
63	4.8	4.8	4.8	4.8	4.8	4.8	4.8	4.8	4.8	4.7
64	4.7	4.7	4.7	4.7	4.7	4.7	4.7	4.7	4.7	4.7
65	4.7	4.7	4.7	4.6	4.6	4.6	4.6	4.6	4.6	4.6

GRAPEFRUIT (SECTION 1430.17)

Exemptions:

See General Citrus Section page 76

Special Marking Requirements

Melo Gold and Oro Blanco shall be marked as “grapefruit hybrids” as an identity statement.

All varieties of white Marsh grapefruit shall be marked “Marsh White” or “Golden”. All varieties of pink Marsh grapefruit shall be marked “Marsh Ruby” or “Marsh Red”.

Variety, count, and average diameter. Master containers need not be marked with count or average diameter.

Average diameter not required on grapefruit imported from another state or foreign country.

Standard Containers

Required

Tolerances

1. Defects - 10% by count, but not more than 5% for any one defect in any container or bulk lot. An additional 15% tolerance, by count, for the least serious form of scarring.
2. Freezing or drying - 15% by count, showing 20% damage, including not more than 5% showing 40% damage.
3. Example of total amount of defects allowed in any one container or bulk lot:

Spotting or Pitting	4%
Sunburn	3%
Softness	+ 3%
Total	10%
Additional Tolerance	+15% for least serious form of scarring.
Total	25%
Freezing or Drying	10% - 20% damage 5%.- 40% damage 40% total tolerance (Lot passable)

4. Count - 8% over count marked, none under.

Defects

See Citrus General Section Page 86.

Other Defects:

1. Freezing or drying due to any cause if 20% or more of the pulp or edible portion shows evidence of drying or a mushy condition. Drying due to any cause is very serious if 40% or more of the pulp or edible portion shows drying or a mushy condition. (Volume cut only.)
2. Bruising, if 20 percent of the pulp or edible portion is damaged.
3. Scars (including insect scars):
 - a. If they are very deep, or if they are very rough or very dark and aggregate more than 1” in diameter.
 - b. That are dark, rough, or deep and aggregate more than 5% of the fruit’s surface.
 - c. That are fairly light in color, slightly rough or of slight depth and aggregate more than 15% of the fruit’s surface.
 - d. That are light-colored and fairly smooth with no depth and aggregate more than 25% of the fruit’s surface.
4. Scale when concentrated as a ring or blotch 1” or more in diameter, when more than thinly scattered or when it affects the appearance of the fruit to a greater extent.
5. Dirt, smudge stain, sooty mold, rot residues or other foreign material if it affects 25% aggregate area.
6. Greenish or brownish rind oil spots covering an aggregate of 10% or more of the surface.
7. Spotting or pitting if spots or pits are sunken and cover an aggregate area of 10% or more of the surface.
8. Roughness if 90% or more of the surface is rough and coarse, or lumpy.
9. Aging if 1/3 or more of the surface is dried and hard.
10. Softness if the fruit is flabby.
11. Sunburn if it causes decided flattening of the fruit, drying or dark discoloration of the skin or

- affects 1/3 or fruit surface.
 12. Sheepnose if the stem end protrudes decidedly.

(Rev. 10/17/02)

Maturity

See Citrus General Section Pages 83, 84 and 85

Grapefruit grown in desert areas and Arizona shall test at least 6 to 1 ratio at the time of picking. No color requirements.

Grapefruit grown in other areas and other states shall test 5-1/2 to 1 ratio and at least 90%, by count, shall have attained a characteristic yellow or grapefruit color on at least 2/3 of the fruit surface.

Packing

See Citrus General Section Pages 73 - 74.

Size

Column A	Column B
Count	Av. Dia. in Inches
Containers 59, 65	
9	6.200
12	5.640
14	5.350
16	5.120
18	4.920
23	4.540
27	4.270
32	4.030
36	3.880
40	3.740
48	3.530
56	3.350
64	3.170
80	2.900
88	2.840

(Rev 4/28/05)

LEMONS (SECTION 1430.29)

Exemptions

See Citrus General Section Page 73.

Special Marking Requirements

Count, and average diameter.

Average diameter markings not required when imported from another state or foreign country.

Standard Containers

Required

Tolerance

1. Defects - 5% by count, in any container or bulk lot.
2. Freezing - 10% by count, showing 20% damage, including not more than 5% showing 40% damage.
3. Drying due to other causes and internal decline - 5% by count, showing 20% damage.

Total tolerance not more than 15% of the categories above combined.

Example of the total amount of defects allowed in any one container or bulk lot:

2%	20% damage by freezing
5%	40% damage by freezing
2%	Decay
2%	Drying
3%	Scarring
+1%	Internal decline
15%	Total (Lot Passable)

4. Count - 8% over count marked, none under.

Defects

Free From: See Citrus General Section pages 82.

Other Defects

1. Freezing or drying due to any cause showing 20% dry, stained or mushy pulp. The volume cut shall determine evidence of damage.
2. Internal decline when affecting 20% of the pulp or the core show gumming for its entire length.
3. Scale when each of three circles 1" in diameter has 15 or more scales.
4. Staining when 1/3 of the surface is affected by pronounced discoloration.
5. Deformities when 1/3 of the surface is affected by pronounced discoloration.
6. Scars when dark, rough or deep, and if they aggregate 25% or more of fruit surface.
7. Green-brown spots when aggregating 25% of the fruit surface.
8. Aging when 25% of the fruit surface is shriveled or hard.
9. Bud mite when 20% of the surface is malformed or the stylar end shows a definite division or is open.
10. Spotting or pitting when spots or pits are sunken or aggregate more than 1/2" in diameter.
11. Red blotch when aggregating 10% of the fruit surface.
12. Peteca when spots or pits aggregate 10% of the fruit surface.
13. Dirt, sooty mold, rot residues or other foreign material when aggregating 10% of the fruit surface.

Maturity

None

Packing

See Citrus General Section Page 73 - 74.

(Rev. 10/17/02)

Size

Column A	Column B
Count	Av. Dia. in Inches
Containers 58, 65, 66, 67	
63	2.925
75	2.775
95	2.570
115	2.410
140	2.240
165	2.130
200	2.010
235	1.880
285	1.770
319	1.685
343	1.640

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(Rev 4/28/05)

LIMES (SECTION 1430.33)

Exemptions: None

Standard Containers

None

Tolerances

1. Defects - 10% total by count, not more than 5% for any one defect in any container or bulk lot.
2. Freezing - 15% by count, showing 20% damage, including not more than 5% showing 40% damage.
3. Drying due to other causes - 10% by count, showing 20% damage, including not more than 5% showing 40% damage.
4. Total tolerance not more than 5% in addition to either the freezing tolerance of 15% or the drying tolerance of 10%.

Example #1 - 15% Freezing 5% All other defects 20% Total	OR	Example #2 - 10% Drying +5% All other defects 15% Total
---	----	--

Defects

See citrus general section Page 82.

Maturity

Free flowing juice (i.e., when cut in halves the juice flows free under normal pressure of squeezing by fingers).

Size

None

Packing

None

ORANGES (SECTION 1430.35)

Exemptions:

See General Section Page 73.

Special Marking Requirements

Variety-All varieties of Navel oranges shall be marked "Navel". All varieties of Valencia oranges shall be marked "Valencia". Blood oranges maybe labeled as "Blood" or with the blood varietal designation.

Count and average diameter - Average diameter not required when imported from another state or foreign country.

"COLOR ADDED" ORANGES - Oranges grown in California are not allowed to have color added. Oranges grown outside of California may have color added to the skin, provided 55 percent or more of the oranges have the statement "color added" in legible print. The "color added" marking shall be considered legible when:

1. Any combination of three or more letters is legible on each word; or
2. Any two letters are legible on one word, and all the letters are legible on the other word. Acetone is used to determine if color has been added.

Standard Containers

Required

Tolerances

1. Defects - 10% total by count, not more than 5% for any one defect in any container or bulk lot.
2. Freezing - 15% by count, showing 20% damage, including not more than 5% showing 40% damage.
3. Drying due to other causes - 10% by count, showing 20% damage.
4. Combination of all defects shall not exceed 20% by count.

Example #1 - 15% Freezing	Example #2 - 10% Drying
+5% All other defects	OR +10% All other defects, including freezing
20% Total	20% Total

Defects

See Citrus General Section Page 82.

Maturity

All oranges shall meet minimum maturity requirements of 8 to 1 ratio and at least 90% by count in any lot, before picking, attained orange color (A) on at least one fourth of the surface, except Bloods that are exempt from maturity requirements.

(Note) The Cara Cara variety Navel orange shall meet orange maturity requirements.

OFFICIAL ORANGE MATURITY TESTING PROCEDURE

Sampling Procedures

Procedure for testing oranges before and after sweating and packing:

- a. A cursory test may be performed using 18 fruits. This test need not include halving the oranges prior to juicing. If this test is 8.0 or higher, the oranges may continue in the packing process. If this test is below 8.0, an official test must be made (next step).
- b. If the oranges are in bins and there are 30 bins or less, test 30 fruit, taking fruit at random from each bin. If there are more than 30 bins, one fruit shall be taken, at random, from each bin. If the oranges are in packed cartons, refer to General Sampling Plan (Section 1370.8) to determine the amount of cartons to sample. From those cartons a minimum of 30 fruit shall be sampled. The fruit sample must be halved and tested according to the procedure outline in the California Code of Regulations. When testing, the hydrometer is read to the nearest 0.1, Brix and the burette to the nearest 0.1 cc.

(Rev. 12/20/04)

Official Orange Maturity Testing Procedure

Condition Accelerated in Color Before Inspection and the color was unknown prior to acceleration.	Test 1	Test 2
Meets Color A	S.S. 8.1 – Pass S.S. under 7.6:1 - Reject & dispose of lot. S.S. at least 7.6:1 but under 8.0:1 – Hold under “Hold Off Sale” stickers. Complete 1 more test without delay and average the results of the 2 tests.	-----
	If the average is:	
	S.S. 8.1 – Pass	-----
	S.S Under 8:1 Reject & dispose of lot	-----
Fails Color A. Reject & dispose of lot		-----

Note: If the sweat room doors are closed for any period of time on a lot of oranges, the oranges shall be treated as having been accelerated in color. Oranges that fail 8:1 Ratio shall not be accelerated in color.

Condition Inspected Before Acceleration or any form of processing.	Test 1	Test 2
Meets Color A	S.S. 8:1 - Pass. S. S. under 6.6:1 - Reject & dispose of lot. S.S. at least 7:1 but under 8:1 Hold under Disposal Order No acceleration permitted. Proceed to Test No. 2.	S.S. 8:1 – Pass S. S. under 8:1 Reject & dispose of lot
	S.S. at least 6.6:1 but under 7:1 Hold under “Hold Off Sale” sticker. Complete 1 more test without delay and average the results of the 2 tests.	-----
	If the average is: S.S. 8:1 – Pass S. S. under 7:1 Reject & dispose of lot	-----
	S. S. at least 7:1 but under 8:1 Hold under Disposal Order and proceed to Test No. 2. No sweating permitted	S. S. 8:1 – Pass S. S. under 8:1 Reject & dispose of lot

Test 2 must be completed within 4 days of the date of Test 1. The fruit maybe reconditioned or sized during this period. When sized after Test 1, each size shall be permitted 1 additional and independent test within these 4 days.

Note: Fruit inspected in packing bins or cartons (processed) but acceleration has not occurred. Oranges testing less than 8:1 but at least 7.6:1 on test 1, immediately complete test 2 and average the results of the two tests. If the average is less than 8:1, reject and dispose of the lot or recondition the lot prior to further testing. Oranges testing less than 7.6:1, reject and dispose of the lot or recondition the lot prior to further testing.

Condition Inspected before Acceleration or any form of processing.	Test 1	Test 2
Fails Color A	Reject and dispose of lot or recondition the lot. A lot failing to meet Color A requirements will be allowed to be reconditioned one time with 24 hours from the initial inspection. Fruit sorted out as failing Color A must be disposed of.	

Fruit sorted as meeting Color A must be tested in accordance with the above procedures.
(Rev. 10/20/03)

Packing

See Citrus General Section Pages 73 - 74.

Size

Oranges and Royal Mandarins Container 58,65,66		Avg. Diameter In Inches.
24		4.370
32		3.970
36		3.820
40		3.680
48		3.470
56		3.300
72		3.040
88		2.840
113		2.600
138		2.420
163		2.290
180		2.220
210		2.070
245		1.980
270		1.920

(Rev. 10/17/02)

**TANGERINES and MANDARINS (Including Hybrid Derivatives)
And All Varieties of Tangelos (1430.46)**

Exemptions:
See Citrus General Section page 73.

Special Marking Requirements

Variety, count or size designation.
Average diameter markings not required when imported from another state or foreign country.

Standard Containers

Required

Tolerances

1. Defects - 5% by count, in any container or bulk lot.
2. Freezing and Drying - 10% by count, showing 20% damage.
3. Size - Undersize, 10% by count. Oversize - 10% by count.
4. Size variation - 10% by count.
5. Count – 8% over count marked, none under.

When marked with count, not more than 10%, by count, may vary more than 1/2" in diameter.
Example of total defects allowed:

+5% Decay
15% Total

10% Freezing or drying

Maturity

Tangerines, Mandarins, Tangelos, and hybrids must meet minimum maturity requirements at time of packing.
See Citrus General section Pages 81, 82, and 83.

Defects

See Citrus General section Page 82.

Packing

See Citrus General Section Pages 73 and 74.

Size and Diameter

Column A	Column B	Column C
Super Colossal	3.25	4.00
Colossal	3.00	3.25
Mammoth	2.75	3.00
Jumbo	2.50	2.75
Large	2.25	2.50
Medium	2.00	2.25
Small	1.75	2.00

Fruit, in any container, which fails to meet the size requirements, shall be considered as complying if the container is marked with the words "irregular sizes."

The diameter in inches of tangerines or mandarins in containers marked with one of the size designations (tabulated in Column A above) shall be between the measurements tabulated in the corresponding lines of Column B and Column C.

(Rev 12/20/04)

The diameter in inches, of not more than 10%, by count, of the fruit in the container may measure less than the corresponding measurement in Column B. Not more than 10%, by count, of the fruit in the container may measure more than the corresponding measurement in Column C.

Compliance with the minimum and maximum diameter regulations or a specified tangerine size designation is determined by using a rigid sizer, without applying pressure, as follows:

Minimum Diameter: Place the fruit on the sizer with the line from the stem end to blossom end at right angles to the sizer. Fruit passing through the sizer is scoreable for undersize.

Maximum Diameter: Place the fruit on the sizer in any position without regard to the positions of the stem end and blossom end. Fruit not passing through the sizer is scoreable as oversize.

Count and Average Diameter—Minneolas Only

Count		Av. Dia In Inches Container 58, 63, 65, 66
Container 58, 65, 66	Container 63	
36	24	4.250
40	30	4.000
48	36	3.750
56	42	3.500
64	48	3.315
80	54	3.125
100	66	2.875
125	90	2.625
150	120	2.375
180	135	2.125
210	165	1.875

(Rev 11/12/04)

GREEN CORN (SECTION 1432)

Exemptions: None

Standard Containers

None

Tolerances

10%, by count, in any lot. Individual containers are permitted 20%, by count, provided the lot averages 10%.

Maturity

Shall have plump, milky and well-developed kernels, but not shriveled (over mature), on all the surface of at least one- half the length of the cob.

Defects

Free From:

Serious Damage affecting kernels beyond 25% of the length, measured from the tip end (Plate II), caused by:

- Smut
- Fermentation
- Mold
- Insects
- Decay
- Freezing: Freezing damage is indicated when kernels appear glassy or transparent or have started to shrivel.

Mechanical damage is considered serious when:

1. More than 10 kernels beyond a distance of one inch from the base of the cob have been damaged (Note: See corn Plate I, Scoring Mechanical Damage.),or
2. More than 10 kernels beyond 25% of the length of the cob measured from the tip are damaged. (Note: See corn Plate I, Scoring Mechanical Damage.)

Note: One or the other, but not both of above methods may be used on an individual ear.

Other causes:

Skips are considered damage when more than 10 kernels are missing beyond 25% of the length of the cob measured from the tip (Plate II).

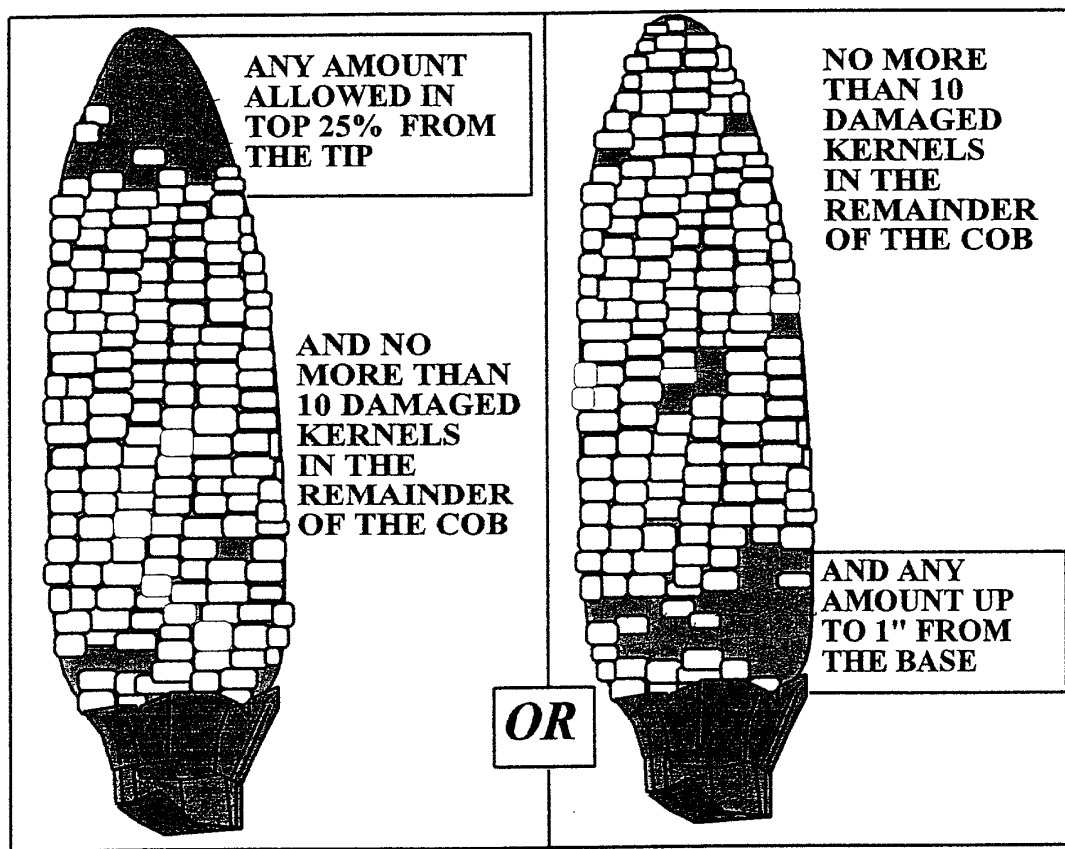
Dryback scored same as serious damage (Plate II).

Size and Packing

None

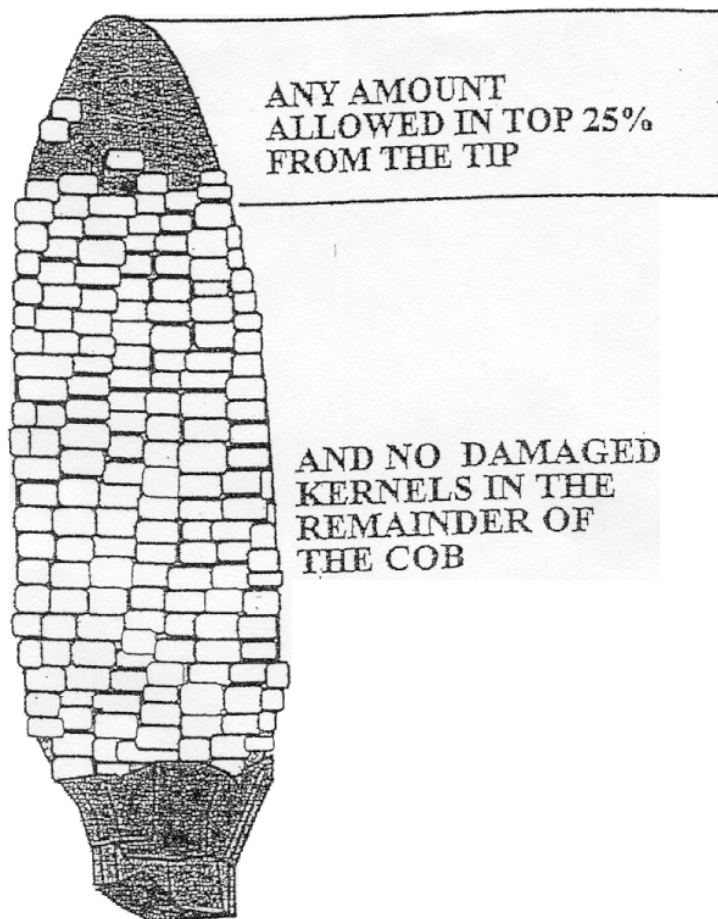
(Rev. 5/1/02)

SCORING MECHANICAL DAMAGE



ONE OR THE OTHER OF THE ABOVE METHODS CAN BE USED ON AN INDIVIDUAL COB, BUT NOT BOTH.

SCORING DEFECTS



THIS METHOD IS TO BE USED FOR SCORING ALL DEFECTS OTHER THAN MECHANICAL DAMAGE.

SKIPS ARE SCORED UNDER OTHER CAUSES USING THIS METHOD AND ARE ALLOWED AN ADDITIONAL TEN KERNELS BEYOND THE TOP 25% OF THE TIP.

TABLE GRAPES (SECTION 1436)

Exemptions: See Juice Grape Exceptions

Special Marking Requirements

Table Grapes

The name of the variety of grapes, if known, or if not known, the words “unknown variety.” If two or more varieties are placed in the same container, the words “mixed varieties.” In lieu of the term “Mixed varieties,” a mixture of white grapes may be marked “Mixed white varieties” and a mixture of black grapes may be marked “Mixed black varieties.”

“Red Seedless”, “White Seedless” or “Black Seedless” are not recognized variety statements, but when used must follow the variety statement.

“Net Weight 21 lbs.” or “Net Wt. 21 lbs.” except those packed east of White Water, including Coachella Valley, must be marked “Net Weight 20 lbs.” or “Net Wt. 20 lbs.”

These weight markings are not required on standard container number 28, or containers with bunches of grapes which are completely wrapped.

Table grapes imported into California from other states and foreign countries.

Closed consumer – type containers that have been closed by the retailer and intended to be sold in compliance with Title 4 marking requirements.

Standard Containers

Required

Closed Standard Container Requirements

All table grapes shall be in closed containers that have the top opening of the container covered as specified below:

- (a) 40 percent or more of the opening is covered with a material that is part of the construction of the container or is attached to the container opening.
- (b) Not with standing subdivision (a), container 38M shall be considered covered when 90 percent or more of the opening of the container is covered with a wrap, curtain, or pad that is held in place by the weight of the grapes in the container. A liner that is at least ½ the distance down the side of the container or a liner that is placed inside the container and closed by sealing shall be considered as covering the opening.
- (c) Openings in the closing material that facilitate cooling or that are necessary for attaching the material to the container shall be considered as complying with subdivision (a) and (b).

Consumer Containers, Closed Defined

All grapes must be packed in standard closed containers, except consumer containers.

The following table shows the different types of packaging: Whether a container is considered a consumer container, whether a standard container is required, and whether labeling is required:

CONTAINERS	Consumer Container Yes/No	Standard Container Required Yes/No	LABELING REQUIREMENTS	
			Consumer Container	Master Container
Closed Consumer 15 lbs or less(1) (Shrink wrap tray, closed bag, zip lock, etc.)	YES	NO	IRQ (Not for export)	Identity, (“Table Grapes”) Responsibility Quantity, Variety
Open Bag(1)	NO	YES	None	Identity, Responsible Party, Quantity, Variety
Paper or Mesh Wrap with or without ventilation holes(1)	NO	YES	None	Identity, Responsible Party, Quantity, Variety

(1) Standard weight markings are **not** required (i.e., 20 lb. Net weight, 21 lb. Net weight).

Questions regarding the Business & Professions Code requirements should be referred to the County Sealer of Weights and Measurement Standards.

(Rev. 12/06/04)

Tolerances

More than 5%, by count, of the berries are defective, score the entire bunch. Not more than 10%, by weight of the bunches in any container or bulk lot may be seriously damaged.

Table Grape Maturity Sampling

Sampling Method:

There shall be selected at random from the lot the number of sample containers specified by the following table:

100 containers or less	3
101 to 300	5
301 to 500	6
501 to 700	7

Over 700 - One additional sample for each additional 200 containers or fraction thereof.

Select from the sample containers the 3 containers that appear to contain the least mature grapes.

From these 3 containers, select the 2 containers that appear to contain the least mature grapes.

Test 1

Remove from each of these 2 containers 20% of the least mature appearing grapes from a contiguous area, but not less than 2 bunches from each container.

Combine the grapes removed from both containers, crush and extract the juice. Thoroughly mix the juice, pour through a screen or sieve of not less than 8 mesh per lineal inch and test for percentage of soluble solids on a temperature compensated hand refractometer. Use a Swizzle stick to apply juice to refractometer.

If the test results comply with the minimum soluble solids requirements for the variety, no further testing of the lot is required. If test 1 fails, save 10 ml of juice for test 4, proceed with test 2.

Test 2

If the test results fail to meet the soluble solids requirements thoroughly stir the juice used for the soluble solids, test, then measure out 10 cc's of the juice and titrate to determine if the soluble solids to acid ratio is equal to or higher than 20 to 1. If so, no further testing of lot is required. If test 2 fails, proceed with test 3.

Note: If Thompsons test below 15% soluble solids and the Perlettes and Suraone test below 14% soluble solids, do not titrate but proceed to test 3.

Test 3

If the sample fails the titration test, proceed to the third sample container and again select 20%, but not less than 2 bunches, of the least mature appearing grapes from a contiguous area; crush and extract the juice.

Test the juice for soluble solids content and determine the mathematical average soluble solids percentage of the lot by combining the results of this test and the first test. If the average soluble solids content complies with the minimum requirements for that variety, no further testing is required. If the average soluble solids fails, proceed with test 4.

If the mathematical average of Test 1 and Test 3 is less than 15% soluble solids for Thompsons or 14% soluble solids for Perlettes and Suraone, the lot can be rejected and no further testing required.

Test 4

If the mathematical average of the combined tests is below the minimum requirements, proceed as follows: After thoroughly mixing the juice from tests 1 and 3, remove 10 cc from each juice sample, combine and thoroughly mix.

Remove 10 cc's of the combined juice and titrate to determine if the soluble solids to acid ratio is equal to or higher than 20 to 1. If not, the lot shall be rejected.

Grapes, Method of Testing

1. All grapes in the sample shall be completely crushed without unnecessary crushing of the stems. The juice shall be poured through a sieve or metal screen strainer that will permit the juice to escape rapidly and at the same time not permit, under pressure, any pulp or solids to go through. In no case shall the screen or sieve be less than 8 mesh per lineal inch.
2. When making a soluble solids test, a temperature compensated hand refractometer shall be used, with a maximum graduation of 0.2 degrees. The juice shall be thoroughly mixed and a small sample of the juice placed upon the prism and read immediately to avoid evaporation. When the hand refractometer is used as a dipping instrument, it shall be immersed to a depth that will insure complete coverage of the prism and remain in the juice 2 or 3 minutes for temperature equilibrium and the juice shall be thoroughly mixed prior to reading.
3. Prior to each grape season, hand refractometers shall be checked for accuracy optically by using a standard solution. If the instrument is not accurate, it shall not be used in any official testing procedure.
4. When a test has been completed, the juice shall be drained or dried from all equipment before the juice from a subsequent test is used. The refractometer shall be washed and dried after each use.

Note: For grapes in consumer packages that are placed in master containers, use an official sample of boxes. Inspect each consumer package and select the least mature bunch for your test. This will comprise the test for that particular container.

Table Grapes Maturity

"Mature" means that the juice of a variety of grapes tests not less than 16-1/2% soluble solids, except the following varieties of grapes shall be considered mature if they test not less than that percent of soluble solids which is specified below:

Percent of Soluble Solids	Variety
17-1/2%	All white varieties of Muscat and White Malaga grown North and West of the San Gorgonio Pass.
17%	Thompson Seedless grown North and West of the San Gorgonio Pass.
15-1/2%	Beauty Seedless grown South and East of San Gorgonio Pass; Berenda Red, Cardinal, Imperial Cardinal, Richards Black and Robin grown North and West of San Gorgonio Pass; and Blackrose Bleu Grau Burger California Concord Concord Dattier De Beyrouth Delight Dizmar Drodelabi Emperor Fresno Beauty Isabella Regia Khalila Perlette Persian 23 Pierce Isabella Queen Red Malaga Ribier Servian Blue Sugraone Sugrathirteen
14-1/2%	Berenda Red, Cardinal, Imperial Cardinal, Richards Black and Robin grown south and

East of San Gorgonio Pass; and

Ladyfinger Olivette Blanche
Khandahar Rish Baba

14%

Exotic

Any variety of grapes which is in the group above except the Thompson Seedless, Perlette, and Sugraone varieties shall also be considered mature if the juice contains soluble solids equal to or in excess of 20 parts to every part of acid contained in the juice.

The Thompson Seedless variety shall be considered mature if the juice contains not less than 15% soluble solids and the Perlette and Superior Seedless (Sugraone) varieties shall be considered mature if the juice contains not less than 14% soluble solids, provided the juice so tested for these three varieties shall also contain soluble solids equal to or in excess of 20 parts to every part of acid contained in the juice.

(Rev. 9/4/01)

Defects

Free from serious damage caused by: Mold, decay, raisined berries, sunburn, dried berries, waterberry or redberry.

Mildew and insect injury penetrating or damaging the flesh.

Severe freezing when affecting the pulp of the berry.

Defect Definitions -

Waterberry: A watery, soft or flabby condition. These berries are low in sugar, have tender skins and are easily crushed.

Redberry: Generally in black varieties; red or brownish color, also watery, soft and flabby. These berries are low in sugar, have tender skins and are easily crushed.

Raisined berries: A condition resembling raisins where there is insufficient juice to drop from the berry when pressed between the thumb and forefinger.

Sunburned or dried: A condition where all or part of the individual berries show drying.

Severe freezing injury: A condition where the pulp of the berries is affected.

Reconditioning Procedure

No lot shall be reinspected following a rejection for failure to meet quality and maturity requirements unless a reasonable attempt has been made to recondition all portions of the lot.

Reasonable attempt means: The shipper or packer shall recondition or cause to be reconditioned all portions of a rejected lot. This means removing bunches of grapes from the containers and eliminating those bunches or portions of the bunches which caused the rejection.

Exception: When it is obvious to the inspector that a single packer number is on all three least mature sample containers, all containers from that packer may be removed from the lot. The inspector may under this circumstance reinspect the remainder of the lot and pass it. If the remaining portion of the lot meets maturity and quality requirements, the shipper or packer will only be required to recondition those containers that were removed from the lot. This exception will be permitted only once on any lot. There will be no other exceptions permitted.

Disposal of rejected grapes: It shall be the responsibility of packing management to properly and accurately account for immature grapes which have been removed from a lot during the reconditioning process and to notify the inspector when, where, and how immature grapes were disposed of.

Size and Packing

None

JUICE GRAPES (SECTION 1437)

Exemptions:

The requirements for juice grapes that are being transported out of state for commercial processing, preserving, or manufacturing shall:

1. Comply with the quality requirements;
2. Be in containers with a net weight of at least 350 pounds; and
3. Be in containers that are clearly and conspicuously labeled with the following:
 - a. Identity and responsibility;
 - b. The words "For Manufacturing Purposes Only."
4. The permit is issued for and is attached to each load or lot of grapes that is transported.

Special Marking Requirements

The name of the variety of grapes, if known, or if not known, the words "Unknown Variety." If 2 or more varieties are placed in the same container, the words "Mixed varieties." in lieu of the term "Mixed varieties," a mixture of white grapes may be marked "Mixed white varieties" and a mixture of black grapes may be marked "Mixed black varieties." For a container to be labeled "mixed variety", there must be no more than 90% of any one variety.

The Black Corinth and Zante Currant juice grapes are the same variety.

1. The varietal designation of the Zinfandel shall be printed or embossed in clear and conspicuous letters on the container label and in at least $\frac{3}{4}$ -inch letters on each side panel of the container. Such designation shall be included as part of the label and side panels at the time of manufacture.

When mislabeled as the "Zinfandel" variety, the grapes shall be removed from their original container and placed in properly marked containers or otherwise disposed of as authorized. A variety other than Zinfandel is mislabeled when found in containers marked Zinfandel, even though Zinfandel has been obliterated and the proper variety placed on the container.
2. All other varietal labels shall be printed or embossed on each container.
3. "Stick-on" labels are prohibited for varietal markings.

A net weight statement of 36 or 42 lbs. Containers exported to countries other than Canada need not comply with requirement, provided they are marked with:

1. The statement, "Only for Export Shipment to," followed by the country of destination.
2. All of the required markings in the recognized language of the country of destination.

Containers 38K, 38Q, and 38R "Net weight 36 lbs." or "Net weight 42 lbs."

Standard Container

Required

Tolerances

15%, by weight, of the berries in any one container or bulk lot.

Maturity

All varieties of juice grapes shall at least test 19% soluble solids; except for White Malaga, Thompson Seedless, Alicante and Palomino varieties shall test 18% soluble solids.

Sampling Method

1. Select at random from the lot, the number of sample containers specified by the following table:

100 containers or less	3
101 to 300	5
301 to 500	6
501 to 700	7
2. For lots of over 700 containers, one additional sample container shall be selected for each additional 200 containers or fraction thereof.
3. Maturity testing procedure for Juice grapes: Select the required number of containers to be

tested. From each of these containers select at random not less than 10% of the grapes. Grapes so selected shall be representative of the entire box, not just the least mature appearing. Combine these grapes and make a composite test of the total juice.

4. Titration shall not be used to test the maturity of juice grapes.

Juice Grapes, Method of Testing

1. All grapes in the sample shall be completely crushed without unnecessary crushing of the stems. The juice shall be poured through a sieve or metal screen strainer that will permit the juice to escape rapidly and at the same time not permit, under pressure, any pulp or solids to go through. In no case shall the screen or sieve be less than 8 mesh per lineal inch.
2. When making a soluble solids test, a temperature compensated hand refractometer shall be used, the juice shall be placed upon the prism and read immediately to avoid evaporation.
3. Prior to each grape season, hand refractometers shall be checked for optical accuracy by using a standard solution. If the instrument is not accurate, it shall not be used in any official testing procedure.
4. When a test has been completed, the juice shall be drained or dried from all equipment before the juice from a subsequent test is used. The refractometer shall be washed and dried after each inspection visit.

Defects

Free From: Mold, Decay, Waterberry, Redberry, and Severe freezing injury.

Size and Packing

None

Grape Variety Inspection

1. To get an idea of what is being received in the packing shed, look at two packed containers from each lot (Particularly if the grapes are labeled Zinfandel).
2. If no inconsistencies are observed in labeling when compared to the variety, no further inspection is necessary.
3. If varieties other than that marked on the label are found in the lot, select an official sample from the in the lot. Refer to Section 1370.8 in the Code of Regulations.
4. Remove a minimum of one bunch from each container of the official sample. Initial and date each of these containers. Flag-tape the stem of each bunch taken. The tape should also be marked with your initials and the date.
5. Place your samples in an empty container and seal the lid of the container using "Hold-Off-Sale" tape. Initial and date the tape, and if more than one sample is taken from the shed, number each of them.
6. In addition to those containers officially sampled from the lot, select and seal two unopened containers at random to hold pending identification. Again, initial and date the containers selected.
7. Issue a notice of noncompliance to the packing shed manager or foreman citing Section 42941 (Unlawful Act) and 42943 (Mislabeling). In completing the noncompliance form, indicate all markings on the label in the space provided for identification marks.
8. Inform the shed manager that you have taken samples for identification to be made at the University of California, Davis.
9. If the shed manager admits to mislabeling, the grapes may be reconditioned as follows:
 - a. For grapes mislabeled as Zinfandel, the bunches must be physically removed from the mislabeled containers and properly repacked. The side panels may not be simply turned inside out.
 - b. If another variety is found to be mislabeled, the varietal designation must be completely obliterated and replaced with the correct varietal name.
10. If no admission to mislabeling is made, the lot will be held at the packing shed until verification of the variety is obtained from the University.

Mixed Black Variety Inspection

1. Follow procedures outlined in step 1 and 2 under Grape Varietal Inspection. If you suspect that the lot is one variety and not mixed as it is labeled, take an official sample as outlined in Section 1370.8 of the Code of Regulations and steps 4, 5, and 6 under Grape Varietal Inspection

2. If the lot is found to be only one variety, a notice of noncompliance should be issued again using Sections 42941 and 42943 of the Agricultural code. To be considered a mix, each container of juice grapes must have at least 10% of the grapes different than the other variety(ies) in the container
3. Corrective action is to label the containers with the proper varietal designation or to recondition by placing at least 10% of a different variety into the containers
4. If some boxes are found containing mixed varieties and some with a single variety, place "Hold-Off-Sale" tape on the lot; do not issue a noncompliance, but instruct management to hold the lot pending further inspection

This will include checking field conditions before the release of the lot; for field inspection, contract your field State supervisor or Sacramento

LETTUCE (SECTION 1438)

Exemptions:

Need not be in standard containers when:

1. In retail establishment for resale direct to consumers.
2. Sold by producer regularly engaged in the production of lettuce, directly to the consumer on premises where produced or at a retail stand which is operated by the producer near the point of production.
3. Head lettuce prepared for transportation, transported or sold by a producer or jobber of lettuce in containers which contain less than 18 heads for sale to retail stores of not more than one container per sale.
4. Lettuce sold to the Armed Forces of the USA or for export markets other than Canada or Mexico
5. Individually wrapped head of lettuce (consumer containers).
6. Lettuce measuring less than 14 inches in circumference

Special Marking Requirements

Count (heads)

Shipping container 45, loose container, does require identity and responsibility markings. Shipping containers transporting lettuce from fields to processors within the same county are not required to be labeled.

Standard Containers

Required for naked lettuce only

Slight Bulge

45A - Shall average not more than 2" gap between the top flaps. This is determined by measuring 5 points (one on each end, one in the middle and 2 equidistant between the above points) and dividing the total measurements by 5. 10% lot tolerance.

45B-45C - If the gap in a closed carton exceeds 1-1/8" at any point, the carton is scored. Gap measurements should be made in the field. 5% lot tolerance.

No gap requirements on standard container 45F.

Tolerances

Not more than 15%, by count, but not to exceed 5% decay in any one container or bulk lot. Individual containers are permitted 1-1/2 times the tolerances specified provided the lot averages within.

Table I -- 5% Tolerance (Decay)

	Doz. 18 Heads	2 Doz. 24 Heads	2-1/2 Doz. 30 Heads
A Container exceeds tolerance by 1-1/2	3	3	4
B Lot exceeds tolerance when containers average	2	2	3

Table II -- 15% Tolerance (All defects combined)

	Doz. 18 Heads	2 Doz. 24 Heads	2-1/2 Doz. 30 Heads
A Container exceeds tolerance by 1-1/2	6	7	8

B Lot exceeds tolerance when containers average	4	5	6
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Lettuce Sampling (Bulk)

Bins in Lot*	Total Heads to be Sampled	When the Number of Defects Equal the Number Below, the Sample Exceeds the Tolerance	
		5%	15%
1 - 3	72	4	12
4 - 5	96	6	15
6 - 10	120	7	19
11 - 20	144	8	23
21 - 30	192	11	30
31 - 50	240	14	38
51 - 52	264	15	41
53 - 62	288	16	45
63 - 72	312	18	49

*Based on 10 containers per bin of 24 heads per container. Larger size bins may be converted to container equivalents accordingly.

Defects

(All head lettuce, including partially or completely cored heads.) Shall not be leafy without head formation.

Wrapper leaves - must have not more than 6 wrapper leaves. Leaves are considered head leaves when at least half of the leaf has folded over toward the center of the head; all other leaves are wrapper leaves.

The following refers to head leaves only (not wrapper leaves):

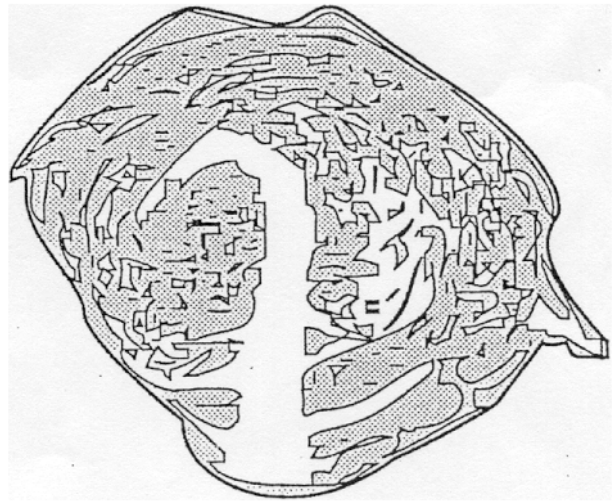
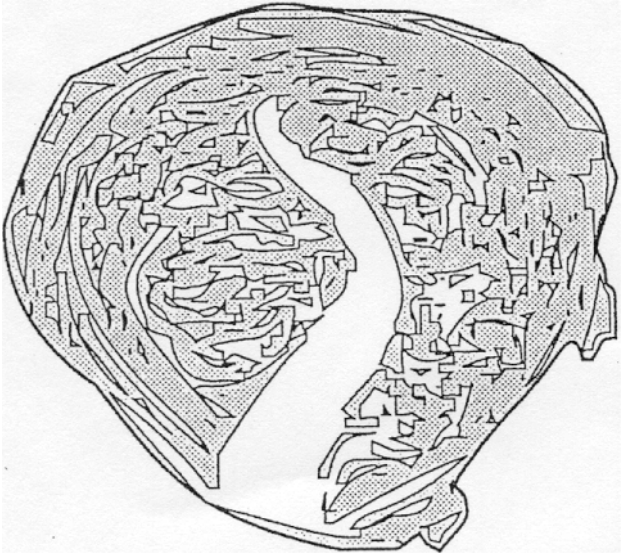
Free From:

- Decay
- Insect injury

Free from serious damage due to:

- Burst heads When the interior of head is visible.
- Broken mid ribs When more than four (4) leaves have mid ribs completely severed. Do not break heads to look for this defect, but if it is found in the process of looking for other defects, score the defect.
- Tip-burn Score if an aggregate area of more than 1" x ½" is affected and shows the color buff or darker (Refer to color chip.) Tan to brown specks with normal lettuce color between specks are not scoreable. Score only when the defect is found inside the 6 outer head leaves.
- Freezing To be scored, the tissues in the leaf must be one of the following: Brittle, soft, pithy or discolored and the injury must be due to freezing. Blistering on the epidermis of the leaf is not considered serious damage. Score only on leaves inside the 6 outer head leaves.
- Seed Stem Seed stems exceeding the length permitted in the following illustration (See next page). (Determined by internal examination).

(Rev. 10/20/03)



Size Variation

Packed head lettuce shall not vary in size more than 15% of heads which would fairly tightly pack a size larger or smaller than the size marked. There cannot be a variation of more than 1-1/2 inches between the largest and smallest head of whole or partially cored heads of lettuce in a container.

Size and Packing

Head Lettuce shall be packed with 1-1/2, 2 or 2-1/2 dozen heads per standard container. Partially or completely cored heads shall be placed 4, 6, or 8 to a container and then put into a master container. Head lettuce measuring less than fourteen inches when measured at its widest point is exempt from this section.

(Rev. 10/20/03)

SALAD PRODUCTS (SECTION 1438.19)

Consumer containers are exempt from labeling requirements when shipped to food service institutions.

Definitions:

Salad Products Shredded or chopped head lettuce, leaf type lettuce, or cabbage either individually packaged or mixed with other vegetables (in any amount).

Shredded More than 50% of the pieces are less than ½" inch in width, any length is permitted.

Chopped More than 50% of the pieces are more than ½" inch in width (includes whole leaves removed from the plant).

Standard Containers

None

Salad products shall be in closed containers that are not tinted or colored unless approved by the *Department*. All containers of salad products, including consumer packs, shall be in master containers. Closed master containers shall be new. Open master containers may be used but shall be clean. Consumer packs at retail need not be in master containers.

Tolerance for defects

1. Compliance or noncompliance with the quality requirements of this article shall be determined in accordance with Table I, or Table II, and applicable procedures stated below.
2. In applying Table 1 for shredded lettuce and Table II for chopped lettuce, the number of sample containers shall be selected at random as governed by Tables I and II. A lot shall be considered in compliance or noncompliance in accordance with the amount of grams of defects established for each step. When the number of grams of defects in one or more steps is:
 - a. Equal to or less than the number in the "Accept" column, the lot shall be passed.
 - b. Equal to or more than the number in the "Reject" column, the lot shall be rejected.
 - c. More than the numbers in the "Accept" column but less than those in the "Reject" column, the next step shall be completed. The sample product and defects from all steps shall be combined in determining whether to pass or reject a lot.

Table I. Defect sampling plan—Shredded Product

Step	No. of Containers	Cumulative No. of Containers	Accept	Reject
1	2	2	48g	74g
2	2	4	109g	134g
3	2	6	171g	191g
4	2	8	236g	247g
5	2	10	300g	301g

Table II. Defect sampling plan—Chopped Product

1	2	2	128g	154g
2	2	4	269g	292g
3	2	6	411g	430g
4	2	8	555g	602g
5	2	10	700g	701g

The foregoing sampling plan is based on a 10 pound bag as a sampling unit. If there is any variation from the 10-pound bag as a sample unit (e.g., 1, 5, or 15 pounds), the number of sample containers shall remain constant but the allowable grams shall change proportionally (10%, 50%, 150%) with the size of the container.

Defects

Clean, which is defined as free from dirt, sand or foreign material, which includes additives or preservatives not approved for use in food products.

Free From: Insects, Insect injury, Slime, Decay, Rot, Cores, Discoloration, Excessive moisture.

Prior to Preparation Requirement

All vegetables prior to preparation for salad products must meet the basic quality requirements, or, if found in noncompliance, must be reconditioned before processing.

(Rev. 9/03/02)

MELONS OTHER THAN CANTALOUPE (SECTION 1442)

Exemptions

Container Requirements:

1. Crane melons that are shipped within the state.
2. Melons that are in a retail establishment in possession of a retailer for the purpose of resale directly to consumers.
3. Casabas shipped within the state or when in bulk bin 44M and shipped to Nevada, Oregon, Utah or Washington or British Columbia, Canada.

Special Marking Requirements

Shipping container 44M must only be marked with identity and responsibility.

Pink flesh, orange flesh, and Mayan melons are not honeydews. They are mislabeled if marked or sticker labeled as Honeydews.

Honeydews labeled "Tamdews" only, is not acceptable as an identity statement.

Note: No variety statement is required for melons. "Melons" is sufficient for identity statement.

Standard Containers

Required.

Tolerances

10%, by count, in one container or bulk lot, 5% for any one cause.

Maturity Sampling Procedure (Honeydews)

Containers in Lot	Sample Containers
50 or less	3
51 to 200	5
201 to 400	7
401 to 600	9

Lots over 600 select an additional 3 for each additional 500 or fraction thereof.

Testing Procedure

From each random sample container as outlined above, select the two least mature appearing melons. A cursory sample of 3 containers should be tested prior to taking an official sample. From each melon remove two ½" plugs, one from each of opposite sides, taken at approximately one-half the distance between the stem and blossom ends. Avoid plugging the ground spot or sunburn areas. The portion of the plug 3/8" from the outside edge shall not be used in the sample. Combining and thoroughly mixing the juice from all plugs shall determine the percent of soluble solids.

Maturity Sampling for Bulk Honeydews in Bins

No. of Bins	Sample Bins
Less than 10	2
10 to 30	3
31 to 50	4
51 or more	5

Maturity Sampling (Bulk)

Cursory sample is 6 melons. Three (3) bins or more, 2 melons from each of 3 bins. Two (2) bins, 3 melons from each. One (1) bin, 6 melons.

Official sample is 13 least mature looking Honeydews from the top of the bin.

(Rev. 11/08/02)

Maturity

- Honeydews - 10% soluble solids.
- Honeyballs - 10% soluble solids, shall be netted and have pink flesh.
- Persian and Casaba - External indicators indicate that melons are mature and the arils surrounding the seeds have been absorbed.
- Others - No maturity requirements.

Defect-Sampling

An additional 23 melons shall be cut when checking for other defects. (Total of 36 melons per bin).

Action Points for Defects (Bulk)

Two-bin sample one bin with 5 or more exceeding tolerance. Reject.

Three bins or more two bins with 5 or more exceeding tolerance. Reject.

Defects

Persian, Casabas, Honeydew and Honeyball.

Free From: Mold, decay and insect injury penetrating or damaging the edible portion.

Serious damage:

- Growth cracks, cuts, sunburn, softness when affecting the edible portion.
- Bruises affecting more than 1 cubic inch of the flesh.

Other causes:

Internal decline, when a water soaked appearance affects an aggregate area of one square inch or more on the cut surface of the flesh. Usually appears next to the seed cavity. Select the softest melon in the container and cut to see if there is internal decline. It is not necessary to cut every melon in every sample container.

Other Miscellaneous Melons (Section 42950)

Size and Packing

None

WATERMELONS (SECTION 1442)

Exemptions: None

Standard Containers

None

Tolerances

10%, by count, in any one container or bulk lot, not to exceed 5% for any one cause.

Sampling Procedure

Cursory Sample:

A cursory sample of 5 melons selected at random may be used when inspecting for compliance with minimum standards. If 1 melon is scored, take official sample.

Certification of Watermelons

An inspection for the purpose of issuing an "inspection" certificate must include at least 10 cut melons.

Carton Conversion

When watermelons are packed in cartons, convert to pounds and use above sampling procedure.

Official Sample and Action Points

Compliance shall be determined by the examination of watermelons selected at random as follows.

Write a noncompliance when following is reached:

Tons	Sample Size	One Cause	Multiple Causes
1 – 10	10 melons	2	2
10 – 20t	10 melons + 1 for each additional or fraction of a ton.	2	3
20 - 40to	20 melons + 1 for each additional or fraction of a ton	3	4

Maturity

Flesh shall have 75% red color intensity, characteristic to the variety.

Note: Maturity for yellow/orange varieties shall be determined based on appearance not red color.

Defects

Free From: Mold, decay, and insect injury penetrating or damaging the edible portion.

Serious damage to watermelons:

Overripe	When the heart is broken loose from the sides or can be lifted out easily by hand, and in addition the aril strings are yellow and rubbery.
Heart Cracks	When damaging the edible portion to the same degree as "overripe."
White Heart	When extending beyond the center of the melon and is more than $\frac{3}{4}$ " in width.
Rind Rot	Score when brown discoloration extends into the edible portion to the extent that there is no normal rind color between the discoloration and the edible portion, if it affects an aggregate area of more than 1" in length. If any amount of rind rot is found on the first cut, make as many cuts as necessary to determine 1" aggregate on any 1 slice.
Yellow and Tan Spots.	When affecting the edible portion more than 1 cubic inch, make as many cuts as necessary to determine the extent of damage if any is found on the first cut.
Bruises	When affecting 2 cubic inches or more of the edible portion.

Growth cracks, cuts, sunburn, softness, or other damage that effects the edible portion.

Size and Packing

None

NECTARINES (SECTION 1446)

Exemptions: None

Special Marking Requirements

A numerical size description if volume or loose filled in any nonconsumer container.
Count when packed in uniform layers and rows.

Standard Containers

Required

Tolerances

1. Maturity and Defects: 10%, by count, not to exceed 5% for any one cause in any one container or bulk lot.

Additional tolerance of 10%, by count, for split pits. (May have a maximum 15% of split pits, including the 5% for any one cause, provided that there is no more than 5% other defects.)

Example 1:

10% all defects

10% split pits

20% Total

Example 2:

5% one cause or other defects

15% split pits

20% Total

2. Size Variation: For packed nectarines 5%, by count, in any one container shall not vary more than 3/8" in diameter as measured through widest portion of the cross section of the fruit. Each pair of fruit that exceed the 3/8" inch variance shall be counted as one defect against the tolerance. When measuring size variation, take the largest and smallest fruit to determine size variation. Example: Container with 72 count is allowed four pairs.

Maturity

At the time of picking must comply with one of the following:

1. 1" diameter aggregate area of surface has color broken from green or dark green to distinct flecking of light green or light green indicating equivalent maturity; or
2. Shoulders and suture well developed and filled out.

Defects

Mature But not overripe

Free From: Insect injury penetrating or damaging the flesh
Split pits open at the stem end
Mold, brown rot, and decay affecting the edible portion

Serious damage wasting 10%, by volume, caused by:

Skin Breaks

Cuts

Growth cracks

Bruises

Other causes

Split pit Score when there is an unhealed crack, or a healed crack aggregating more than 3/8" in length. Unhealed split pits are those which show fresh or unhealed flesh. A hole with no flesh showing should be scored as healed and the hole is included with any length of healed flesh. If the stem (button) is present do not remove. If open on both sides of the stem, include the stem's diameter in the length of the split pit.

Note: Mold or mildew is not scored unless affecting the flesh.

(Rev. 4/16/06)

Size and Packing

Volume and loose filled nonconsumer containers shall be marked with one of the size descriptions established below in Column A and comply with the corresponding requirements in Column B.

COLUMN A SIZE DESCRIPTION	COLUMN B MAXIMUM NUMBER OF FRUIT IN A 16-POUND SAMPLE
------------------------------	---

118	112
112	105
108	100
96	90
88	84
84	78
80	75
72	68
70	63
64	57
60	53
56	48
54	45
50	42
48	41
44	36
42	34
40	32
36	29
34	27
32	25
30	23

Sizes smaller than 118, the maximum number of nectarines in a 16-pound sample shall be equal to the number of fruit that would be packed in the corresponding tray-pack size. Example, 130 tray-pack size would have a maximum of 130 nectarines in a 16-pound sample.

When packed, shall not vary more than 3/8" in diameter as measured through the widest cross section.

(Rev. 4/04/05)

Peento type nectarines in volume-filled nonconsumer containers marked with one of the size descriptions established below in Column A shall comply with the corresponding requirement in Column B:

Column A Size Description	Column B Maximum Number of Fruit in a 16 lb Sample
80	140
72	128
70	111
64	99
60	93
56	87
54	80
50	77
48	74
44	70
42	68
40	59
36	53
34	50
32	39
30	32

For sizes smaller than 80, no weight/count has been assigned, and are exempt from this Section.

(Rev. 8/2007)

OLIVES (SECTION 1448)

Exemptions: Olives for processing

Application

Regulations apply to fresh unprocessed olives when offered for sale in wholesale or retail markets.

Tolerances (FAC Section 42950)

Defects - 10%, by weight, in any one container or bulk lot.

Includes - Free from insect injury which has penetrated or damaged the edible portion, worms, mold or decay.

Serious Damage - If scale on the fruit results in definite depressions and discoloration of the flesh.

Size and Packing

None

ONIONS (SECTION 1450)

Exemptions: None

Special Marking Requirements

Note: Onion bulblets intended for transplanting are exempt from markings.

Standard Containers

None

Tolerances

Defects: 5%, by weight, in any one container or bulk lot.

Defects:

Free From: Insect injury - penetrating or damaging the edible portion

Mold - on the outer fleshy scale which cannot be easily removed by wiping or any mold found inside the first or outer fleshy scale is scoreable.

Decay

Serious damage due to:

- Sunscald
- Heat
- Freezing
- Sprouting -when more than 1" in length from the neck where the sprout emerges, or the onion has become soft or spongy
- Other causes

Note: Damage is serious when it wastes 20% by volume on an individual onion. 20% of the volume is equivalent to 2 entire outer fleshy scales.

Water-Soaked Appearance.

A defect can appear in lots of onions which shows as a water-soaked appearance and frequently leads to breakdown. Occasionally, this defect will disappear after a short interval of 2 or 3 days. This circumstance has made it necessary to release some of the onions so affected, which had been previously held. It may not be proper to consider water-soaked scales or eventual breakdown as freezing damage unless you have some information that the onions have been frozen. The water-soaked condition and breakdown may have been the result of some other cause.

This condition may not always affect the outer scales, therefore, one side of the onion may have a water-soaked condition to the depth of several scales and still be passable, provided the affected portion is not more than 20% by volume. In making this determination onions should be cut crosswise at the center. If at least 2 entire fleshy scales are affected in the cross-section, the onion should then be cut lengthwise from the stem to the root end and the amount of damage observed.

If it can be verified that this defect is due to freezing damage, it is not necessary to make arrangements for the lot to stand for a 3-day waiting period. Freezing damage will continue to develop relatively fast. However, if you are not sure, it would be good judgment to defer action until the onions have been observed during a 3-day period as it is not uncommon for this defect to disappear completely during this period. However, if the amount of water-soaked appearance or breakdown is still over the tolerance after this period as described above, or if the area of damage has become discolored to a yellowish or brownish appearance, then the defect should be considered serious damage as "other causes".

Size and Packing

None

PEACHES (SECTION 1454)

Exemptions: None

Special Marking Requirements

A numerical size description, when volume or loose filled in any nonconsumer container. Count, if packed uniform layers and rows or when placed in molded forms in container 31.

Standard Containers

Required

Tolerances

Maturity and Defects X 10%, by count, not to exceed 5% for any one cause.

Individual containers are permitted 1-1/2 times the tolerance provided the lot averages within tolerance.

Size Variation: For packed peaches 5%, by count, in any one container shall not vary more than 3/8" in diameter as measured through widest portion of the cross section of the fruit. Each pair of fruit which exceed the 3/8" inch variance shall be counted as one against the tolerance. Example: Container with 72 count is allowed four pairs.

Maturity

Must be mature -Shoulders and suture well developed and filled out. In addition, Elberta variety must have flesh of a yellowish color at the time of picking.

Color - The stage of maturity has developed beyond the white immature color of the flesh to a slightly yellowish color.

Semi-cling or Cling Variety maturity indications are yellowish color in skin and flesh (degree depending upon variety).

Defects

Mature, but not overripe.

Free From:

- Insect injury penetrating or damaging the flesh
- Split pits, open at the stem end
- Mold
- Brown rot
- Decay

Serious damage wasting 10%, by volume, caused by:

- Cuts
- Skin breaks
- Growth cracks
- Blight
- Hail
- Bruises
- Scab
- Rust
- Diseases
- Other causes

Split pits X Score when there is an unhealed crack, or a healed crack aggregating more than 1/2" in length. Unhealed split pits are those which show fresh or unhealed flesh. A hole with no flesh showing should be scored as healed and the hole is included with any length of healed flesh. If the stem (button) is present do not remove. If open on both sides of the stem, include the stem's diameter in the length of the split pit.

- Blossom tip bruising X A brown spot approximately the size of a dime on the blossom tip of the peach (no decay present) is not scoreable. This condition is caused normally in handling and in transit.
- Other type bruising X Shown by external or internal browning. Must be a dark brown to be rejected. If tan color and bruised over a large area affecting 10%, by volume, can also be rejected.

Note: Mold or mildew is not scorable unless affecting the flesh.

(Rev. 4/16/06)

Size and Packing

Volume and loose filled nonconsumer containers shall be marked with one of the size descriptions established below in Column A and comply with the corresponding requirements in Column B.

COLUMN A SIZE DESCRIPTION		COLUMN B MAXIMUM NUMBER OF FRUIT IN A 16-POUND SAMPLE	
	108		108
	96		96
	88		92
	84		83
	80		77
	72		69
	70		65
	64		58
	60		53
	56		48
	54		46
	50		43
	48		41
	44		37
	42		34
	40		32
	36		29
	34		28
	32		25
	30		23
	28		21
	26		20

Sizes smaller than 118, the maximum number of peaches in a 16-pound sample shall be equal to the number of fruit that would be packed in the corresponding tray-pack size. Example, 130 tray-pack size would have a maximum of 130 peaches in a 16-pound sample.

When packed, shall not vary more than 3/8" in diameter as measured through the widest cross section.

(Rev. 4/04/05)

Peaches – Size and Packing

Peento type peaches in volume-filled nonconsumer containers marked with one of the size descriptions established below in Column A shall comply with the corresponding requirement in Column B:

Column A Size Description	Column B Maximum Number of Fruit in a 16 lb Sample
80	140
72	128
70	111
64	99

60	93
56	87
54	80
50	77
48	74
44	70
42	68
40	59
36	53
34	50
32	39
30	32

For sizes smaller than 80, no weight/count has been assigned, and are exempt from this Section.

(Rev. 8/1/07)

PEAS (SECTION 1458)

Exemptions: None

Standard Containers

None

Tolerances

10%, by weight, not to exceed 5% for any one cause in any one container or bulk lot.

Damage is serious when more than 20% of the peas in the pod are affected.

Peas Poorly Filled - Pods are poorly filled if one half or more of the pod is filled with undeveloped peas.

Defects

Free From: Insect larvae

Over maturity when more than 1/3 of the surface of the pod is wrinkled, shriveled or yellow.

Serious damage affecting 20% of the peas in a pod caused by:

- Insect damage
- Freezing
- Decay
- Mildew
- Other causes

Size and Packing

None

PERSIMMONS (SECTION 1460)

Exemptions: None

Standard Containers

None

Tolerances

Defects and Maturity: 10%, by count, not to exceed 5% for any one cause in any one container or bulk lot.

Size Variation - 5%, by count, in any one container or bulk lot. Shall not vary more than 1/2" in diameter measured through widest portion of the cross section. When measuring size variation, take the largest and smallest fruit to determine size variation. Each pair are counted as one defect.

Maturity

Hachiya Variety: At least 1/3 the length of the fruit, from the blossom end shall have attained an orange or reddish color equal to or darker than MC. 6.7YR.93/12.7. Remaining 2/3 a green color equal to or lighter than MC. 2.5GY 5/6 (Lot 10114D).

Other Varieties: Yellowish-green color equal to or lighter than MC. 10Y 6/6 (Lot #7138).

Defects

Shall **not** be overripe.

Free From:

- Mold
- Decay

Serious damage wasting 10% by volume, caused by:

- Cuts
- Bruises
- Broken skin
- Growth cracks
- Hail
- Other causes

Size and Packing

None

PLUMS AND FRESH PRUNES (SECTION 1462)

Exemptions: None

Special Marking Requirements

A numerical size designation for volume or tight-filled nonconsumer containers.

If hail damaged, marked "hail damage".

Interspecific plums may be labeled by their registered name (Pluots, Plumcots, Aprims, etc.) or varietal name (Flavorella, Plum Parfait, Flavor Delight, etc.) or "Interspecific" or "IS Plums". They also may be labeled as plums.

Standard Containers

Required.

Tolerances

Total tolerance of defects 10%, by count, only 5% for any one defect in any one container or bulk lot. Additional tolerance of 10% for hail damage if marked "hail marked."

Size Variation 5%, by count, shall not vary more than $\frac{1}{4}$ " in diameter measured through widest portion of the cross section of the fruit or not vary more than $\frac{3}{8}$ " for volume filled containers, 2- $\frac{1}{4}$ " or larger. When measuring size variation, take the largest and smallest fruit to determine size variation. Each pair are counted as one defect.

Individual containers may have 1- $\frac{1}{2}$ times the tolerance specified if the entire lot averages within.

Maturity

1. Plums and fresh prunes shall be considered mature if, at time of picking, the fruit has reached the stage of maturity that will ensure completion of the ripening process after harvest. Factors for determining maturity shall include how well the shoulders are filled out, primary and background skin color flesh color, and spring which is characteristic of the variety.
2. Plums Immaturity - After plums have been picked and stored for some time, they will increase in color. They do not increase in maturity regardless of the color, and therefore whenever a lot of plums arrive at the packinghouse and is immature, it must be reconditioned immediately. It would be impossible within a relatively short period of storage to determine which of the individual plums are immature unless sorting is done upon arrival at the packinghouse.

Defects

Free From:

- Decay, Mold, Brown Rot
- Unhealed skin breaks
- Cuts
- Insect injury penetrating or damaging the flesh

Serious damage caused by:

1. Bruises more than $\frac{3}{16}$ " deep, or aggregate more than $\frac{1}{2}$ " in diameter.
2. Growth cracks over $\frac{1}{2}$ " long or over $\frac{3}{16}$ " deep.
3. Sunburn affecting the flesh.
4. Hail - 5% tolerance when over $\frac{3}{16}$ " deep or an aggregate area of more than $\frac{1}{2}$ " in diameter. Additional 1" tolerance when over $\frac{3}{8}$ " deep or aggregate area of more than $\frac{3}{4}$ " in diameter. Maximum in individual containers is 17 $\frac{1}{2}$ % (7 $\frac{1}{2}$ % for any one cause plus 10% under additional tolerance).
5. Doubles when one side is $\frac{1}{4}$ " or less in size than the other side.
6. Insect injury when affecting 15% or more of the surface or injury causes bumps or depressions $\frac{1}{4}$ " high or deep.
7. Internal growth cracks cavities or gum spots causing plum to be seriously malformed.
8. Heat damage when extreme hot weather causes the flesh to turn dark brown to black in color. This is serious damage when causing a waste of 10% or more of the edible portion.
9. Scale damage is scored when scale has damaged the flesh.

10. Broken skins are scored as any unhealed skin break.

Note: We cannot cut plums to see if they have a split pit. This must be determined by appearance, such as the plum being malformed.

(Rev 4/16/06)

Size and Packing

Plums or fresh prunes shall be marked with one of the size designations listed below followed by the word "Size".

Size Designations for plums and fresh prunes

20	50	90
25	55	100
30	60	110
35	65	120
40	70	140
45	80	170

Compliance for numerical size designation shall be based on a random sample of plums or fresh prunes identical to the numerical size designation marked on the container that shall weigh not less than 10-pounds (example: where the designation is "80 size" 80 fruit shall weigh not less than 10-pounds).

Other numerical size designations may be used if they are in increments of five. The sampling and compliance is the same as above.

Container 9C allows fewer plums on the bottom layer(s) if each bottom layer is not compact within the layer and they meet size variation requirements.

POMEGRANATES (SECTION 1464)

Exemptions: None

Special Marking Requirements

Variety, if known, or if not known, "Unknown Variety." Count, when packed.

Standard Containers

None

Tolerances

Size variation: 10% by count in any one container. When packed shall not vary more than $\frac{1}{2}$ " in diameter when measured through the widest portion of the cross section.

Maturity

Pomegranates must be mature and shall not be considered mature unless both of the following requirements are satisfied:

The juice from a composite sample of fruit selected in accordance with the following procedures does not exceed 1.85% of acid:

1. Randomly select 5 fruit from each of 4 sample containers for lots of 16 containers or more.* The juice from all of the fruit selected shall be extracted, strained, combined, and thoroughly mixed. Place 10 cc of the combined juice in a flask. Tip the flask 45° and determine if the juice is a shade of red equal to, or darker than Munsell Color Chart 5R-5/12, lot 8730.
2. Add 100 cc of neutral or distilled water and 10 drops of phenolphthalein indicator solution. With the use of pipette, add sodium hydroxide solution (.1562N). As the sodium hydroxide is added, the reddish color of the juice will change in color, then change back to pink. When this occurs, divide the amount of sodium hydroxide used by 10 to determine the percent acid.

See page 43 to test water for neutral.

Note: Do not include defective specimens in maturity sample.

*The first 20 fruit drawn for maturity sampling shall also constitute the first step in the sequential sampling for defects.

Defects

Free From:

- Rot
- Decay
- Serious damage wasting 10%, by volume, caused by □
- Growth crack
- Cuts
- Bruises
- Other causes

Sunburn when 20% of the seed arils are not the characteristic reddish color.

Note: Generally, there are not obvious outside indications of internal breakdown (decay) other than skin being flat and dull. The only way to accurately determine this condition is to cut a few suspicious fruits.

Size and Packing

None

Sequential Sampling Plan

Table 1. Maturity and defect sampling plan

Step	Containers	Fruit Per Container	Cumulative Sample Size	Any One Cause		Combination of Causes	
				A*	B**	A*	B**
1	2	10	▶20	0	4	1	6
2	2	10	40	1	5	3	8
3	2	5	50	2	6	4	10
4	2	5	60	3	7	6	11
5	2	5	70	4	8	7	12
6	2	5	80	5	8	9	13
7	2	5	90	6	8	10	13
8	2	5	100	7	8	12	13

* Compliance

** Noncompliance

For lots with less than 16 containers, the sample shall consist of 10% or 20 fruit, whichever is least, drawn from 3 containers.

1. Compliance or noncompliance with the quality requirements shall be determined in accordance with Table 1 and applicable procedures stated in subsection (b), below.
2. In applying Table 1, the number of sample containers and fruits shall be selected at random. A lot shall be considered in compliance or noncompliance in accordance with the number of defects established for any one cause or combination of causes in each step. When the number of defects in one or more steps is:
 - a. Equal to or less than the number in Accept Column, the lot shall be passed.
 - b. Equal to or more than the numbers in Reject Column, the lot shall be rejected.
 - c. The next step shall be completed. The sample fruits and defects from all steps shall be combined in determining whether to pass or reject a lot.

(Rev. 6/22/01)

POTATOES (SECTION 1466)

Exemptions: When under a permit, potatoes intended for by-products use need not meet quality standards.

Application of Grades

Except as otherwise provided in this article, potatoes shall conform to the U.S. No. 2 grade or better. However, potatoes less than 1 ½" in diameter shall not be considered as meeting a U.S. grade unless: (1) the containers are marked with a size in terms of diameter in connection with a grade marking, and (2) not more than 10%, by weight, of the potatoes in each container so marked shall exceed 1 7/8 in diameter.

Special Marking Requirements

1. All containers holding less than 50 lbs. shall show one of the U.S. grades.
2. All containers holding 100 lbs. or less, failing to meet quality standards for U.S. No. 2 grade, may be used for processing purposes if properly marked "Processing Potatoes" in 3 inch letters.
3. Open containers need not be marked with one of the U. S. grades when they are part of an open display of potatoes that is marked with one of the grade markings.

Standard Containers

None

Maturity

No more than slightly skinned (1/4 of the skin missing or feathered).

U. S. No. 2 need not meet the skinning maturity requirements.

Tolerances

Skinning Not more than 15%, by weight, of a lot may be more than slightly skinned. Individual containers are permitted a 30% tolerance, provided the lot averages 15% or less. U.S. No. 2 is exempt from this requirement.

U. S. No. 1 8% total of which not more than 5% external -- 5% internal. Including therein 3% for potatoes which are affected by freezing, southern bacterial wilt, ring rot, late blight, soft rot or wet breakdown, including therein not more than 1% of for potatoes which are frozen or affected by soft rot or wet breakdown.

U. S. No. 2 10% total of which not more than 6% external – 6% internal. Including therein 3% for potatoes that are affected by freezing, southern bacterial wilt, ring rot, late blight, soft rot or wet breakdown, including therein not more than 1% for potatoes that are frozen or affected by soft rot or wet breakdown.

U. S. Commercial

20% total of which not more than 10% serious damage for potatoes which fail to meet the requirements for U.S. No. 2 grade including not more than 6% external--6% internal. Including therein 3% for potatoes which are affected by freezing, southern bacterial wilt, ring rot, late blight, soft rot or wet breakdown, including therein not more than 1% for potatoes which are frozen or affected by soft rot or wet breakdown. (U.S. Commercial grade is rarely used by the industry.)

Container Tolerance

Individual samples shall have not more than double the tolerance specified, except that at least one defective and one off-size potato may be permitted in any sample, provided the entire lot averages within the tolerances specified for the grade.

Size and Packing

(Packed for a specified size)

The minimum size or the minimum and maximum sizes may be specified in connection with the grade in terms of diameter or weight of the individual potato or in accordance with one of the size designations in the tables below. However, the sizes so specified shall not be in conflict with the basic size requirements for the grade.

Size Designations

GRADE	U. S. No. 1	U. S. No. 2
SIZE: 3% Tolerance for undersize if minimum size is less than 2 ¼" or 5 ozs. 5% Tolerance for undersize if minimum is larger than 2 ¼" or 5 ozs. 10% Tolerance for oversize	Not less than 1 7/8" unless otherwise specified *Potatoes marked with a minimum diameter of less than 1 1/2 inches may not have more than 10% that are larger than 1-7/8	Not less than 1 ½" unless otherwise specified *Marked with diameter less than 1 ½", not more than 10% may be over 1 7/8
SIZE DESIGNATIONS Size A (40% - 2 1/2 or 6 ozs. and larger)	MINIMUM DIAMETER 1 7/8 WEIGHT -----	MAXIMUM DIAMETER ----- WEIGHT -----
Size B	1 ½	2 ¼
Small	1 ¾	2 ½
Medium	2 ¼	3 ¼"
Large	3	4 ¼"
Under 50		
50	15 oz.	-----
60	12 oz.	19 oz.
70	10 oz.	16 oz.
80	9 oz.	15 oz.
90	8 oz.	13 oz.
100	7 oz.	12 oz.
110	6 oz.	10 oz.
120	5 oz.	9 oz.
Over 120	4 oz.	8 oz.

WHEN UNDERSIZE AND OVERSIZE POTATOES ARE ALSO DEFECTIVE

Undersize or oversize potatoes that are defective should be scored twice, first for size and second for grade defect. Based on size and defects have separate tolerances.

Sampling

When inspecting a carload of potatoes (300) sacks of 100-pound sacks, all the potatoes in at least 6 sacks shall be inspected. When inspecting smaller sized sacks, a proportionate number of sacks shall be selected for inspection (50 pound sacks - 12 sacks inspected).

When internal defects are not discernible from external examination cut at least 20 pounds of potatoes, taken at random. If the 20 pounds cut reveal less than the tolerance permitted discontinue the inspection. If however, the 20-pound sample exceeds the tolerance, an additional 30 pounds shall be selected at random and cut for inspection. The total taken shall not exceed 50 pounds from a 100-pound sack. Proportionate amounts shall be used in the case of smaller sacks.

Defects

DEFECTS	U. S. No. 1	U. S. No. 2
Firmness	More than slightly shriveled or flabby.	Excessively shriveled, spongy or flabby.
Shape	Fairly well shaped.	Not seriously misshapen.

Dry Rot, Soft Rot and Wet Breakdown

All rots, regardless of the name or type, score against the 1% tolerance for soft rot, when rot is soft, mushy or in a leaky condition.	U. S. NO. 1	U. S. NO. 2
Alternaria Tuber Rot (Dry Rot)	When the appearance is materially affected or there is more than 5% waste	When the appearance is seriously affected or there is more than 10% waste.
Late Blight Tuber Rot *	Free From.	Free From.
Bacterial Ring Rot Brown Rot (Southern Bacterial Wilt) ** Blackheart	Free From.	Free From.
Leak Sclerotium Rot*** Slimy Soft Rot	Free From.	Free From.
Frozen Wet Breakdown	Scored against the 3% tolerance for freezing, Southern Bacterial Wilt, Ring Rot, Late Blight, Soft Rot or Wet Breakdown and the 1% tolerance for soft rot.	Scored against the 3% tolerance for freezing, Southern Bacterial Wilt, Ring Rot, Late Soft Rot or Wet Breakdown and the 1% tolerance for soft rot.
Jelly End Rot Fusarium Tuber Rot	Moist and dry, score when causing 5% waste.	Moist and dry, score when causing 10% waste.

*All grades require potatoes to be free from and scored as serious damage against the 3% tolerance for frozen or affected by Southern Bacterial Wilt, Ring Rot, Late Blight, Soft Rot or Wet Breakdown and against 1% at soft rot stage.

** Both are considered serious damage when any amount is present. When rot is not in the soft rot stage, score under the 3% for potatoes which are frozen or affected by Southern Bacterial Wilt, Ring Rot, Late Blight, Soft Rot or Wet Breakdown. Otherwise, score as a free from defect against the 1% tolerance for Soft Rot.

*** If dry and pitted judge on the same basis as pitted Scab (appearance/waste)

Shatter Bruises

Shatter Bruises	Materially detracting from the appearance or, loss of more than 5% of the total weight of the potato, or when affecting 5% of the surface.	Seriously detracting from the appearance or, loss of more than 10% of the total weight of the potato, or when affecting 10% of the surface.
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Pressure Bruises

DIAMETER	WEIGHT	U. S. NO. 1 (aggregate area)	U. S. NO. 2 (aggregate area)
Potato is:	Potato is:	Not more than:	Not more than:
Less than 2 in.	Less than 4 oz.	3/8 in.	3/4 in.
2 to 2-1/2	4 to 6 oz.	3/4 in.	1 in.
More than 2-1/2 to 3 in.	More than 6 to 8 oz.	1 in.	1-1/4 in.
More than 3 to 3-1/2 in.	More than 8 to 14 oz.	1-1/4 in.	1-1/2 in.
More than 3-1/2 to 4 in.	More than 14 to 20 oz.	1-1/2 in.	1-3/4 in.
More than 4 to 4-1/2 in.	More than 20 to 28 oz.	1-3/4 in.	2-1/4 in.
More than 4-1/2 to 5 in.	More than 28 to 36 oz.	2 in.	2-1/4 in.
More than 5 in.	More than 36 oz.	2-1/4 in.	2-1/2 in.

Sunken Discolored Areas

Maximum Area Allowed

DIAMETER	WEIGHT	U. S. NO. 1 (aggregate area)	U. S. NO. 2 (aggregate area)
Potato is:	Potato is:	Not more than:	Not more than:
Less than 2 in.	Less than 4 oz.	3/8 in.	3/4 in.
2 to 2-1/2	4 to 6 oz.	3/4 in.	1 in.
More than 2-1/2 to 3 in.	More than 6 to 8 oz.	1 in.	1-1/4 in.
More than 3 to 3-1/2 in.	More than 8 to 14 oz.	1-1/4 in.	1-1/2 in.
More than 3-1/2 to 4 in.	More than 14 to 20 oz.	1-1/2 in.	1-3/4 in.
More than 4 to 4-1/2 in.	More than 20 to 28 oz.	1-3/4 in.	2 in.
More than 4-1/2 to 5 in.	More than 28 to 36 oz.	2 in.	2-1/4 in.
More than 5 in.	More than 36 oz.	2-1/4 in.	2-1/2 in.

Sunken Discolored Sticky Areas

Maximum Area Allowed

DIAMETER	WEIGHT	U. S. NO. 1 (aggregate area)	U. S. NO. 2 (aggregate area)
Potato is:	Potato is:	Not more than:	Not more than:
Less than 2 in.	Less than 4 oz.	1/4 in.	1/2 in.
2 to 2-1/2	4 to 6 oz.	1/2 in.	3/4 in.
More than 2-1/2 to 3 in.	More than 6 to 8 oz.	3/4 in.	1 in.
More than 3 to 3-1/2 in.	More than 8 to 14 oz.	1 in.	1-1/4 in.
More than 3-1/2 to 4 in.	More than 14 to 20 oz.	1-1/4 in.	1-1/2 in.
More than 4 to 4-1/2 in.	More than 20 to 28 oz.	1-1/2 in.	1-3/4 in.
More than 4-1/2 to 5 in.	More than 28 to 36 oz.	1-3/4 in.	2 in.
More than 5 in.	More than 36 oz.	2 in.	2-1/4 in.

Sunken Discolored Areas With Underlying Flesh Discolored

If discoloration causes more waste than is permitted by the grade (5% or 10%), score as damage or serious damage for external defects.

Flattened or Depressed Areas:**Maximum Area Allowed**

DIAMETER	WEIGHT	U. S. NO. 1 (aggregate area)	U. S. NO. 2 (aggregate area)
Potato is:	Potato is:	Not more than:	Not more than:
Less than 2 in.	Less than 4 oz.	½ in.	1 in.
2 to 2-1/2	4 to 6 oz.	1 in.	1-1/2 in.
More than 2-1/2 to 3 in.	More than 6 to 8 oz.	1-1/4 in.	1-3/4
More than 3 to 3-1/2 in.	More than 8 to 14 oz.	1-1/2 in.	1-7/8 in.
More than 3-1/2 to 4 in.	More than 14 to 20 oz.	1-3/4 in.	2 in.
More than 4 to 4-1/2 in.	More than 20 to 28 oz.	2 in.	2-1/4 in.
More than 4-1/2 to 5 in.	More than 28 to 36 oz.	2-1/4 in.	2-3/4 in.
More than 5 in.	More than 36 oz.	2-1/2 in.	3-1/4 in.

Combination of Internal and External Defects

When the potato is affected by both external and internal defects the following will apply:

- The potato shall be scored against the tolerance most affected.
- If one defect is more severe than the other, the other more severe defect is scored.
- If neither defect is more severe the inspector will decide which defect to score.

When the potato is affected by both internal and external defects and meets both grade tolerances (i.e. 4% waste bruising, 4% waste Vascular Browning) but added together equals 8%, divide the percentages of potatoes scored in combination as equally as possible between the two tolerances. EXAMPLE: Lot averages 4% damage by external defects and 2% damage by internal defects with 2% damage by a combination of external and internal defects. The 2% should be divided, adding 1% to the external tolerance and 1% to the internal tolerances.

External Defects

EXTERNAL DEFECTS	U. S. No. 1	U. S. No. 2
Dirt	Fairly clean. At least 90 % of potatoes in a lot are reasonably free from dirt or staining and not more than a slight amount of loose dirt or foreign matter is present in the container.	Free from serious damage caused by dirt or other foreign matter is present in the container. Any potato, which is badly caked with dirt or badly stained, is a grade defect.
Rhizoctonia (Black Scurf)	More than 15% of the surface.	More than 50% of the surface.
Pitted Scab	When removal causes a loss of more than 5% of the total weight of the potato or materially detracting from the appearance.	When removal causes a loss of more than 10% of the total weight of the potato or materially detracting from the appearance.
Cuts	One smooth cut affecting 5% of the Surface.	(Cuts) affecting 10% of the surface in the aggregate or, when a single cut extends over ½ the length of the potato.

Clipped Ends (Long type potatoes)	N/A	A long type potato having one clipped end, which is fairly smooth, must weigh a minimum of 6 oz. Its length must be at least 1 ½ times the largest diameter of the clipped end and any other defects or combination of defects are not allowed. If the potato has one fairly clipped end and weighs more than 6 oz. and length is more than 1 ½ times the diameter of the clipped area any other defects or combination of defects, which do not detract from the appearance, are allowed.
Clipped Ends (Small long type potatoes)	N/A	For small long type potatoes, a clipped end will be permitted if the clipped area is not more than 10% of the surface when fairly smooth, or not more than 5% of the surface when rough.
Clipped on both ends	N/A	Potatoes clipped on both ends, or are clipped on one end and the length of the remaining portion is less than 1½ times the greatest diameter of the cut, or irregular cuts which seriously affect the appearance of the potato.
Knobs Removed	When more than one knob is removed or the area affects 5% of the surface or the affected area is rough or jagged.	When affecting more than 10% of the surface or when the area that is rough or jagged affects more than 5% of the surface.
Dried Stems	When pliable dried stems are over 1/8 in. in diameter and 2-½ in. long or when stiff, over 1/8 in. in diameter and over 1 in. long.	Not scored as serious damage.

Elephant Hide	When affecting 10% of the surface area of the potato. (If flesh is reddish brown color allow less surface area).	When affecting more than 25% of the surface area.
External Sprouts	10% of the lot has more than ¾ in. length or sprouts or clusters that materially detract from appearance.	N/A
Skin Checks	Materially detracting from the appearance.	Seriously detracting from the appearance.
Tuber Moth	Materially detracting from the appearance or when removal causes more than 5% of the total weight of the potato.	Seriously detracting from the appearance or when waste is 10% or live larvae is present.

Air Cracks	A) Materially detracting from the appearance. B) 5% total weight or 1/3 length or diameter in aggregate.	A) Seriously detracting from the appearance. B) 10% of weight or ¾ length or diameter in aggregate.
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Enlarged Lenticels External Discoloration Surface Russet Scab	Materially detracting from the appearance.	Seriously detracting from the appearance.
Growth Cracks Diameter Weight Under 2" Under 4 oz. 2" to 2½ 4 oz. to 6 oz. 2½" to 3" 6 oz. to 8 oz. Over 3" Over 8 oz.	A) Affects more than ½ the length of the potato in round varieties (aggregate). Or more than 1/3 the length of long varieties. B) Depth is greater than: 1/8" 1/4" 3/8" 1/2"	A) Affects more than ¾ the length of the Potato (aggregate) B) Depth is greater than: 1/4" 3/8" 1/2" 5/8"
Second Growth	When materially detracting from appearance of potato.	When seriously detracting from the appearance of potato.
Flea Beetle Greening Nematode Other Causes	A) Materially detracting from the appearance. B) Wastes more than 5% of the potato.	A) Seriously detracting from the appearance. B) Wastes more than 10% of the potato.
Sunburn	Wastes more than 5% of the potato.	Wastes more than 10% of the potato.
Grub Damage Rodent Damage Bird Damage	A) Affects more than 5% of the surface of the potato. B) Wastes more than 5%..	A) Affects more than 10% of the surface of the potato. B) Wastes more than 10%.
Surface Scab	Not more than 5% of the surface.	Not more than 25% of the surface.
Silver Scurf	More than 50% of the surface.	Entire surface is allowed, without wrinkling, or sponginess.
Grass Damage Wire Worm Damage	A) When one hole is over ¾" in a 2 □ " 6 oz. potato. B) When all holes aggregate more than 1 ¼". Correspondingly larger or smaller in larger or smaller potatoes.	A) When one hole is over 1 □" in a 2 □" 6 oz. potato. B) When all holes aggregate more than 2". Correspondingly larger and smaller in larger or smaller potatoes.
Insects Worms	Serious Damage	When present inside the potato.

Internal Defects

INTERNAL DEFECTS	U. S. No. 1	U. S. No. 2
Internal Potato Necrosis	More than 5% waste of the total weight of the potato.	More than 10% waste of the total weight of the potato.
Internal Brown Spot (within the vascular ring)	More than 3 scattered spots 1/8 in. in diam. in a 2-1/2 in. or 6oz. potato.(correspondingly lesser or greater areas in smaller or larger potatoes).	More than 6 scattered spots 1/8 in in diam. in a 2-1/2 in. or 6 oz. potato.(correspondingly lesser or greater areas in smaller or larger potatoes).
Internal Pink to Purple Discoloration Heat or Drought Necrosis (Occurring outside the vascular ring) ***** (Occurring within the vascular ring)	More than 5% waste of the total weight of the potato. ***** More than 3 scattered spots 1/8 in. in diam. in a 2-1/2 in. or 6 oz. potato. (correspondingly lesser or greater areas in smaller or larger potatoes).	More than 10% waste of the total weight of the potato. ***** More than 6 scattered spots 1/8 in. in diam. in a 2-1/2 in or 6oz. potato. (correspondingly lesser or greater areas in smaller or larger potatoes).
Internal Black Spot*	More than 5% waste of the total weight of the potato.	More than 5% waste of the total weight of the potato.

*Disregard small amounts of light shades or minor spots of discoloration.

INTERNAL DEFECTS	U. S. No. 1	U. S. No. 2
Internal Discoloration Stem End Browning Brown Spot Black Spot Mahogany Browning	A) From vascular ring out, Wastes 5% of the potato. B) Entirely within the vascular ring, not more than light brown spots, 1/8" in diameter on a 2 1/2" 6 oz. potato. Correspondingly larger and smaller areas on larger or smaller potatoes.	A) From vascular ring out, Wastes 10% of the potato. B) Entirely within the vascular ring, not more than six light brown spots, 1/8" in diameter on a 2 1/2" 6 oz. potato. Correspondingly larger and smaller areas on larger or smaller potatoes.
Net Necrosis Vascular Browning Blackleg Ingrown Sprouts	Wastes more than 5% of the potato.	Wastes more than 10% of the potato.
Fusarium Wilt Alternaria Tuber Rot	A) If wet or mushy, score as wet rot. B) If moist or dry, score if it wastes more than 5% of the potato.	A) If wet or mushy, score as wet rot. B) If moist or dry, score if it wastes more than 10% of the potato.

Hollow Heart Hollow Heart with Discoloration Light Brown Discoloration (brown center) Inches Ounces	Hole or Discolored area (discoloration must be as dark as or darker than color chip pot-cc1) is larger than: Inches	Hole or Discolored area (discoloration as dark as or darker than color chip pot- cc1) is larger than: Inches
2" 4	3/8"	5/8"
2 1/2" 6	1/2"	3/4"
2 3/4" 7	5/8"	7/8"
3" 8	3/4"	1"
3 1/4" 10	7/8"	1 1/4"
3 1/2" 14	1"	1 1/2"
3 3/4" 16	1 1/8"	1 5/8"
4" 20	1 1/4"	1 7/8"
4 1/4" 24	1 3/8"	2"
4 1/2" 28	1 1/2"	2 1/8"

Skinnering and Feathering 15% lot tolerance 30% container tolerance	Not more than 25% of the surface missing skin.	If labeled as U. S. No. 2, no requirements in California.
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Defect Definitions

Sunburn - Usually appears opposite stem end as a green color externally, but may appear as a light tan to a dark tan color. Any green color or marked yellowing of the flesh is considered objectionable. When in doubt as to whether the flesh is green or yellow, compare it with a slice from the unaffected portion of the potato. If the flesh of the affected area is definitely more green or yellow than the unaffected area, it should be considered objectionable and included in the percentage of waste.

Greening - When potatoes are exposed to any light for a period of time they will turn greenish or yellowish on all exposed surfaces. In such cases, damage or serious damage depends upon the extent to which the appearance of the potato is affected and whether the greening causes more waste than is permitted in the grade. Greening causes the potato to be bitter and affects all varieties.

Hollow Heart - Generally found in large, rough, misshapen potatoes. Normally in potato tubers that grow too rapidly. All varieties are susceptible to this defect. Cut lengthwise through center.

Internal Discoloration Discoloration such as that caused by net necrosis or any other type of necrosis, stem end browning, internal brown spot or other similar types of discoloration that is not visible externally.

Pitted Scab - Pits may be only very slight depressions or they may extend into the potato 1/4" or more.

Surface Scab - As it implies, it appears like a scab on the surface of the potato.

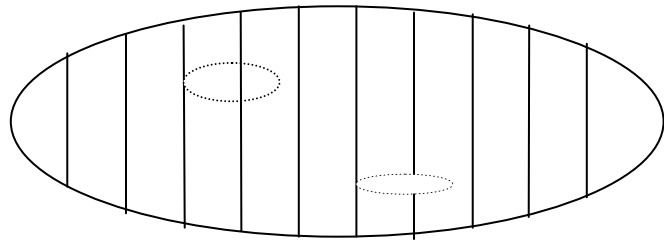
Rhizoctonia - Adheres to the skin and gives the appearance of black soil or tar sticking to the potato. The potato may be badly infected with this disease and still be clean. It should be scored the same as dirt in both the U.S. No. 1 and U.S. No. 2 grade.

Tuber Moth Damage - This is more serious than wireworm damage. Eggs are deposited by the insect, usually at or near the eyes, and are most likely to be found on sunburned areas. They make tunnels close to the surface and finally riddle the potatoes with deeply penetrating channels. Soft rot often develops following tuber moth injury. Any evidence of it is scoreable against U.S. No. 1, and if live larvae are present, it should be scored as serious damage against U.S. No. 2. If no live larvae are present on potatoes designated as U.S. No. 2, score the amount of damage when causing a waste of more than 10%.

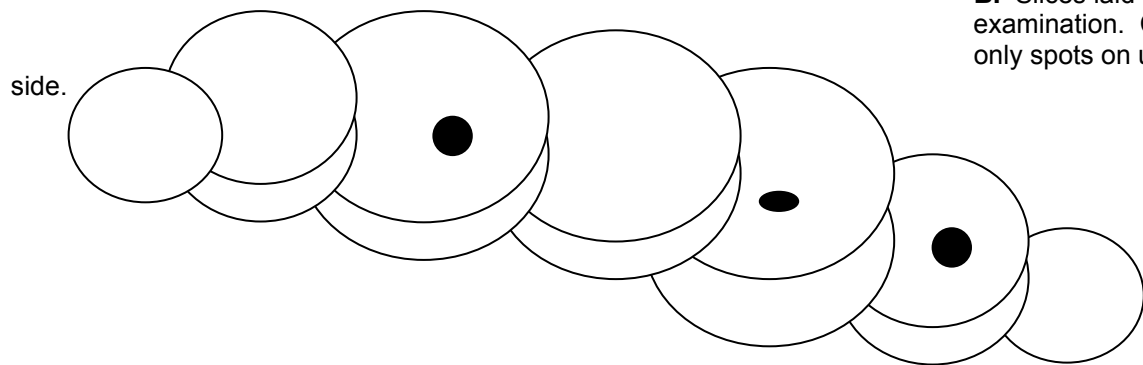
Seed Purpose - Potatoes for seed purpose, unless certified, shall comply with all the requirements relating to potatoes. However, potatoes failing to meet standards for serious damage due to greening may be used for seed purpose if the containers are so marked or they are accompanied by a warning notice.

Methods of Cutting Potatoes to Determine Internal Defects

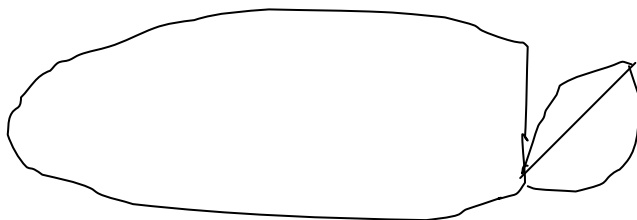
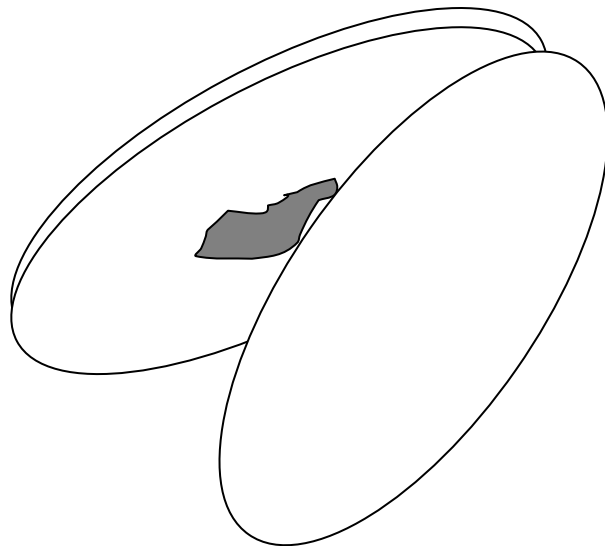
- A. Potato cut in half-inch slices. Dotted lines indicate the location of internal discoloration.



- B. Slices laid down for examination. Consider only spots on upper



Hollow Heart/Alfalfa Virus Discoloration
Cut tuber lengthwise



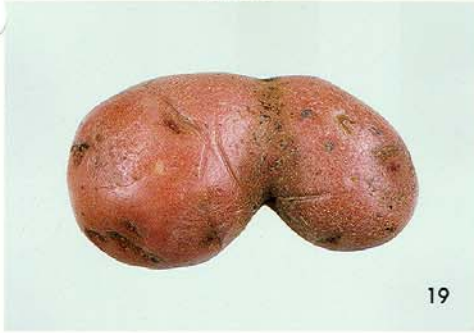
Net Necrosis/Stem End Browning
Clip stem end of tuber

Potato Shapes

BASIC REQUIREMENTS

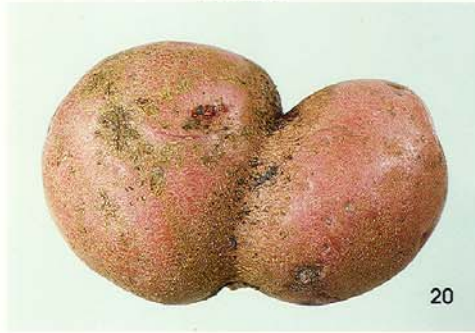
4

SHAPE



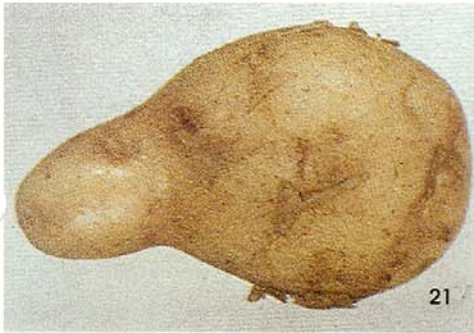
Not seriously misshapen
U.S. No. 2 - maximum allowed

SHAPE



Not seriously misshapen
U.S. No. 2 - maximum allowed

SHAPE



Not seriously misshapen
U.S. No. 2 - maximum allowed

SHAPE



Not seriously misshapen
U.S. No. 2 - maximum allowed

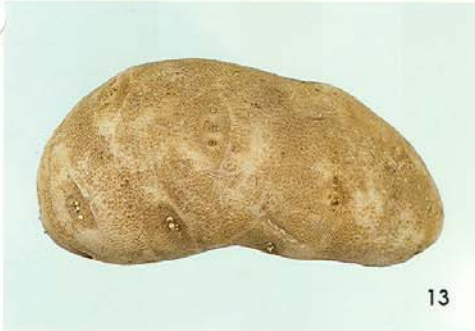
USDA Visual Aid POT.-L-1-May 1998

Potato Shapes

BASIC REQUIREMENTS

3

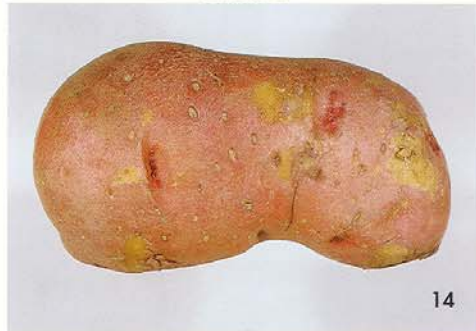
SHAPE



13

Well shaped
U.S. Extra No. 1 - maximum allowed

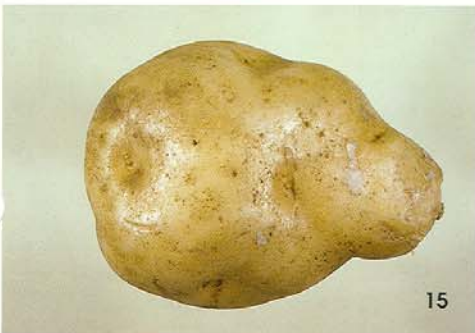
SHAPE



14

Fairly well shaped
U.S. No. 1 - maximum allowed

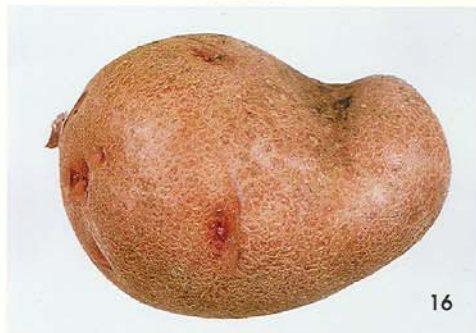
SHAPE



15

Fairly well shaped
U.S. No. 1 - maximum allowed

SHAPE



16

Fairly well shaped
U.S. No. 1 - maximum allowed

SHAPE



17

Fairly well shaped
U.S. No. 1 - maximum allowed

SHAPE



18

Not seriously misshapen
U.S. No. 2 - maximum allowed

USDA Visual Aid POT.-L-1-May 1998

Potato Shapes

BASIC REQUIREMENTS

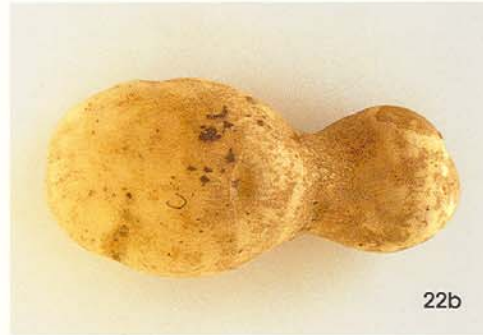
5

SHAPE



U.S. No. 1 - maximum allowed

SHAPE



U.S. No. 2 - maximum allowed

SHAPE



U.S. No. 2 - maximum allowed

QUINCE (SECTION 1468)

Exemptions: None

Standard Containers

None

Tolerances

Defects and Maturity - 10%, by count, not to exceed 5% for any one cause in any container or bulk lot.

Size Variation. 5%, by count, in any container must not vary more than ½" in diameter.

Maturity

Prior to harvest, quince must have reached a stage of ripeness that will ensure completion of the ripening process to a degree that will ensure palatability.

Note: To be considered mature, quince must have developed to the point where a break in ground color is apparent from green to yellowish green.

Defects

Shall not be overripe.

Free From: Insect injury penetrating or damaging the flesh.

Mold

Decay

Serious damage wasting 10%, by volume, caused by:

Cuts

Skin breaks

Scab

Hail

Bruises

Cracks

Disease

Other causes

Size and Packing

None

TOMATOES (SECTION 1472)

Exemptions: None

Special Marking Requirements

Tomatoes labeled with the term "vine ripened" or similar wording that may give the same impression shall be considered mislabeled unless the skin surface or the flesh of each tomato has attained some discernible degree of pink or red color at time of harvest.

Tomatoes labeled Roma "saldette" or "plum" tomatoes grown and packed in California must be marked with net weight 25lbs.

Tomatoes labeled "Greenhouse Grown" or similar wording using "Greenhouse" means tomatoes grown in a fixed steel structure using irrigation and climate control, in an artificial medium that substitutes for soil. All packed tomatoes shall be marked with a grower and lot identification code to enable traceback.

Standard Containers

Required when green and not wrapped.

Tolerances

Defects and Maturity: 10%, by weight, not to exceed 5% for any one cause in any container or bulk lot.

Maturity

Prior to harvest, tomatoes must have reached a stage of maturity that will ensure completion of the ripening process to a degree that will ensure palatability.

Defects

Shall not be overripe.

Free From: mold, decay, wet or soft rot- dirt, manure, bird or animal droppings that adhere to the surface of the tomato.

Insect injury penetrating or damaging the flesh

Pinworm injury that has penetrated beyond the tissue making up the base of the core of the tomato.

Serious damage wasting 10%, by volume, caused by:

Freezing	Catfaces
Mosaic	Growth cracks
Blossom end rot	Sun-scald
Alkali spots	Other causes
Bruises	

Catface Damage Determination:

Slice off and weigh the scarred tissue. If the full depth cannot be seen, halve the tomato, slice off the affected portion, and weigh it. Either method shall include the pulp or tissue that has the abnormal rough growth characteristics of catface. Distortion in the shape alone cannot be considered damage.

Growth Crack Damage Determination:

Three or more cracks on the stem end - cut or slice under the affected portion from the point of the largest crack to remove. The cut may have more depth where the damage penetrates deeply, or less depth when the damage is not as deep.

One or two cracks opposite each other on the stem end □ gouge out the damaged portion.

Other combinations of cracks on the stem end - use the same method as for one to two cracks.

Cracks extending in a complete or partial circle on the top half (stem end or shoulder) - use the same method for three or more cracks.

Note: Sunburn (other causes) is not scored in the green stage until the damaged area is visible. It will be visible when a sufficient amount of red has developed to outline the yellow burned area.

(Rev. 6/15/06)

Size and Packing

All tomatoes must be packed in new containers, except tomatoes may be repacked from the original containers into the same containers by the original packer of the tomatoes or tomatoes that are reconditioned and repacked by a commercial repacker who is registered with the Department.

Registration of Commercial Repackers

A commercial repacker is a person or firm who is engaged in repacking of tomatoes in used containers, has facilities for receiving, storing, and grading tomatoes. Every commercial repacker shall register with the Department of Food and Agriculture.

Handler Registration

For purposes of this section, a handler is any individual or company that engages in the operation of selling, marketing, or distributing tomatoes that have been produced, purchased, or acquired from a producer, and are first marketed on behalf of a producer, whether as an owner, agent, employee, broker, or otherwise, but shall not include retailers or restaurants, and Certified Producers as defined in Section 1392.2.

Prior to commencing packing, handlers shall register with the Secretary of the Department of Food and Agriculture. Registration shall be on a Department form and shall include only the following:

1. The name, address (including zip code), and telephone number of the handler.
2. The name of the principal owner(s) of the company.

In the event of a suspected violation of this article, a handler shall provide, upon request of the Secretary or his representative, records related to field location, grower, harvest date, pack date, transporter, and purchaser of packed tomatoes. Such records shall be maintained for the current marketing year.

HONEY (SECTION 1495)

Marking Requirements for Extracted and Comb Honey Defined by California Food and Agricultural Code:

Extracted Honey:

All containers or sub-containers of extracted honey shall be conspicuously marked with:

1. The name and address of the producer or distributor,
2. The net weight of the honey in the container, and
3. One of the United States grades established for honey by the United States Department of Agriculture, except honey to which pollen has been added,
4. If the amount of pollen added is visible and each such container is plainly and conspicuously labeled with the words "Pollen Added,"
5. In the case of opaque containers, with the color of the honey.
6. Any "slack filled" container shall be conspicuously marked "slack filled." "Slack filled" means that the contents of any container occupy less than 85% of the closed container.
7. Containers less than 5 ounces are exempt from standard weight requirements.

Chunk or Bulk Comb Honey:

All containers of chunk or bulk comb honey shall be marked with:

1. The name and address of the producer or distributor,
2. The net weight of the honey in the container,
3. One of the United States grades established for chunk or bulk comb honey by the United States Department of Agriculture.
4. Comb honey that has crystallized shall be conspicuously marked with the work "crystallized" upon the container of honey or the label of any such container, or on a placard used in connection therewith having references to such honey.
5. Opaque containers of bulk or chunk comb honey shall be marked with the color the honey would be if extracted, except when in the unclassified grade.
6. Glass containers of chunk or bulk comb honey may contain any amount of actual comb honey but not just wax or an empty wax comb that later fills with the extracted honey from the filling of the container. Opaque containers of chunk or bulk comb honey shall contain not less than 50% of volume of chunk or bulk comb honey unless otherwise specified.
7. Containers of chunk or bulk comb honey shall conform to the standard units of net weight in containers.
8. Any "slack filled" container shall be conspicuously marked "slack filled." "Slack filled" means that the contents of any container occupy less than 85% of the closed container.

Adulterated Honey:

Honey is considered to be adulterated when anything not deposited by the bee is added to the honey. This would include products such as jelly, pollen, molasses, fructose, and almonds. When adulterated, the honey must be labeled in accordance with product predominance such as "Honey & Apricot Jelly." (Honey constitutes the majority of the container contents), or "Molasses & Honey." (Molasses constitutes the majority of the container contents).

In the case of pollen added and the pollen is visible, the honey must be labeled as, "Honey With Pollen Added." The identity of the honey and the added product must be in the same type and size of letters.

As Applied to Honey:

1. No container or sub-container of honey shall be marked or labeled with the name "California" unless the honey is produced entirely within the state.
2. Any container or sub-container of honey imported from any territory or foreign country must be labeled with the name of the territory or country of origin.
3. Any honey that is a blend of two or more floral types of honey may be labeled as to the predominant floral type as determined by flavor.

Standard Containers for Extracted, Chunk or Bulk Comb Honey:

Containers prepared for and shipped directly to a foreign country need not comply with the standard weights.

The established standard units of net weight are as follows:

60 pounds	3 pounds	12 ounces avoirdupois
12 pounds	2-1/2 pounds	8 ounces avoirdupois
10 pounds	2 pounds	5 ounces avoirdupois
6 pounds	1-1/2 pounds	
5 pounds	1 pound	

When the combined net weight of the extracted honey in all sub-containers contained in one master container is equal to one of the units of weight specified above, the unit is a standard weight if sold as a unit directly to the consumer.

Note: Regardless of the U.S. grade term that is marked, all types of honey must be free from serious damage and at least as free from excessive foreign material as honey that has been strained through standard bolting cloth of 23 meshes per inch. Serious damage shall be deemed to mean any injury or defect that seriously affects the appearance or edibility of the honey, such as overheating, which destroys both natural color and flavor; fermentation, which causes foam and/or sourness, and objectionable flavor from any substance or thing other than the floral source.

“Foreign material” means wax particles, insects, or other materials not deposited by bees but shall not include decorative artificial leaves or blossom.

Cappings may only be sold as such. Honey that contains cappings cannot be sold.

No more than one unabbreviated grade term may be on any one container of honey regardless of type.

Grades For Extracted Honey:

1. U.S. Grade A
2. U.S. Grade B
3. U.S. Grade C
4. Substandard

Grades For Comb-Section Honey:

1. U.S. Fancy
2. U.S. No. 1
3. U.S. No. 1 Mixed color
4. U.S. No. 2
5. Unclassified

Grades For Wrapped Cut-Comb Honey:

1. U.S. Fancy
2. U.S. No. 1
3. Unclassified

Grades For Shallow-Frame Comb Honey:

1. U.S. Fancy No. 1
2. U.S. No. 1
3. Unclassified

(Rev.6/11/03)

Grades For Chunk or Bulk Comb Honey:

1. U.S. Fancy
2. U.S. No. 1
3. Unclassified

Honey Additives:

Honey additives must be stated in like-size letters with the predominant ingredient listed first (examples, "Lemon Flavor with Honey", "Honey and Walnuts", and "Creamed Honey with Cinnamon") for the honey regulations the adulterated honey needs only to indicate the contents.