



United States
Department of
Agriculture

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Marketing
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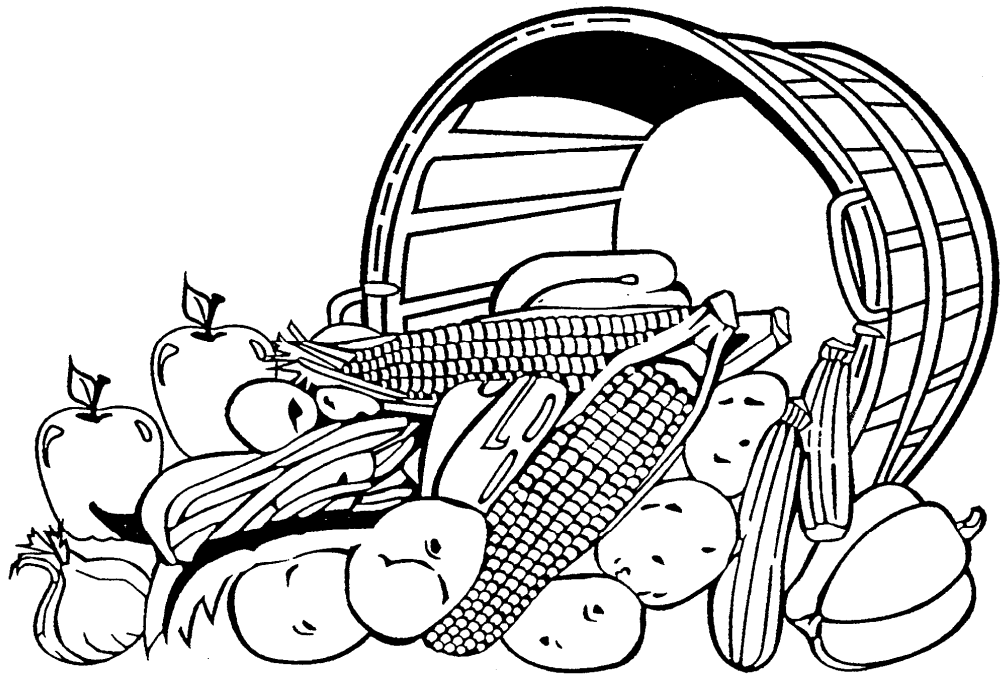
Fruit and
Vegetable
Programs

Fresh Products
Branch

April 2005

Common Green Onions

Shipping Point and Market Inspection Instructions



Shipping Point and Market Inspection Instructions for Common Green Onions

These inspection instructions are specifically developed and designed by the Fresh Products Branch to assist officially licensed inspectors in the interpretation and application of the U.S. Standards for Grades of Common Green Onions, Section 51.1055.

These instructions do not establish any substantial rule not legally authorized by the official grade standards. This publication supersedes any previously issued inspection instructions.

Refer to General Inspection Instructions for additional information pertaining to date, inspection point, carrier, condition of carrier, lading, etc. not covered in these instructions. (Reference to "General Inspection Instructions" in all Fresh Product Branch publications refers to any of or all of the following - General Shipping Point Inspection Instructions, General Market Inspection Instructions, or Fresh Fruit and Vegetable Certificate Writing Handbooks.)

Any portion of these instructions beginning with a section number such as 51.--- and followed with **bold** print is material copied directly from the U.S. standards. The U.S. Standards for Grades of Common Green Onions are printed in the appendix of this instruction. All of the U.S. standards are available on the Internet under the USDA homepage.

April 2005

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

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GENERAL

Common Green Onions are available throughout the year from domestic suppliers, as well as importers. They are sometimes referred to as scallions or salad onions; however, the term “Common Green Onions” shall be used on the certificate. This handbook only applies to common green onions and not leeks or shallots.

REPRESENTATIVE SAMPLING

The importance of obtaining representative samples cannot be over emphasized. Accurate certification is possible only if the samples examined are truly representative of the entire lot or accessible portion. All portions of a lot or load should receive the same attention in sampling regardless of the difficulty involved in reaching all layers or parts of a lot or load. Anytime the entire lot requested is not accessible for sampling, the inspection and certificate must be restricted to the accessible portion.

Size of Sample

The tolerances in the U.S. Standards for Grades of Common Green Onions are determined on the basis of count.

The minimum sample size shall be 50 onions for containers with 50 or more onions. For containers with less than 50 onions, including consumer size packages, the entire contents shall be the sample. If the application of tolerances for the sample is exceeded, double the sample size to 100 onions in at least one sample which has exceeded the tolerance.

Number of Samples

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

TOLERANCES AND APPLICATION OF TOLERANCES

§51.1055 U.S. No. 1 (b) Tolerance for defects. In order to allow for variations, other than size, incident to proper grading and handling, not more than a total of 10 percent, by count, of the onions in any lot

may fail to meet the requirements of this grade, but not more than 5 percent shall be allowed for defects causing serious damage, including not more than 2 percent for onions affected by decay.

§51.1056 U.S. No. 2 (b) Tolerance for defects. In order to allow for variations, other than size, incident to proper grading and handling, not more than a total of 10 percent, by count, of the onions in any lot may fail to meet the requirements of this grade, including not more than 2 percent for onions affected by decay.

The size tolerances for U.S. No. 1 and U.S. No. 2 are as follows:

§51.1055 and §51.1056 (c) Tolerance for size. Not more than a total of 10 percent, by count, of the onions in any lot may fail to meet the requirements as to the specified length, minimum diameter or maximum diameter, but not more than 5 percent shall be allowed for any one of the requirements for size.

	<u>U.S. No. 1</u>	<u>U.S. No. 2</u>
Total Defects	10%	10%
<i>including</i> Serious damage	5%	---
<i>including</i> decay	2%	2%
Total Offsize*	10%	10%
<i>including</i> specified length	5%	5%
min. diameter	5%	5%
max. diameter	5%	5%

***NOTE:** Size has separate tolerances for specific length of tops and minimum and maximum diameter of bulbs. The total cannot exceed 10% in any combination. Refer to size section.

Application of Tolerances

§51.1059 Application of tolerances. (a) The contents of individual containers in the lot, based on sample inspection, are subject to the following limitations, *provided* the averages for the entire lot are within the tolerances specified:

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

specified, except that at least one defective and one off-size specimen may be permitted in any container.

(2) When a tolerance is less than 10 percent, individual containers in any lot shall have not more than double the tolerance specified, except that at least one defective and one off-size specimen may be permitted in any container.

	<u>U.S. No. 1</u>	<u>U.S. No. 2</u>
Total Defects	$10\% \times 1-1/2 = 15\%$	$10\% \times 1-1/2 = 15\%$
<i>including serious damage</i>	$5\% \times 2 = 10\%$	-----
<i>including decay</i>	$2\% \times 2 = 4\%$	$2\% \times 2 = 4\%$
Total Offsize	$10\% \times 1-1/2 = 15\%$	$10\% \times 1-1/2 = 15\%$
<i>including specific length</i>	$5\% \times 2 = 10\%$	$5\% \times 2 = 10\%$
min. diameter	$5\% \times 2 = 10\%$	$5\% \times 2 = 10\%$
max. length	$5\% \times 2 = 10\%$	$5\% \times 2 = 10\%$

NOTESHEET AND CERTIFICATE

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

Detailed instructions pertaining to date, inspection point, place of inspection, type of carrier, lading, etc., which are not covered by these instructions may be found in the General Inspection Instructions. Additional information and instructions may be given by your supervisor.

Product

The name "Common Green Onions," shall be used to describe this commodity in the product heading.

Number/Type of Containers

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

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

Common green onions are packed and shipped in a variety of containers, including 48 count top iced waxed cartons, bagged in cartons (iceless), and sleeved in cartons (iceless).

Brands/Markings

The brand, variety, size, count, grade, weight, point of origin, and other important information appearing on the container should be reported on the notesheet in the "Brands/Markings" section. Only the brand name and other key markings necessary to properly identify the lot for certification should appear in this section on the certificate.

Origin

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

CONDITION OF PACK

Common green onions are generally packed in cartons. The following terms are to be used to describe the tightness of the pack.

Very Tight. The onions are so tightly packed that it may cause bruising.

Tight. The onions are packed in such a way that the carton is sufficiently filled to prevent movement of the onions within the carton.

Fairly Tight. This pack is somewhat loose allowing for very slight movement within the container, but not enough to cause injury under normal handling conditions.

Slack. This pack is definitely loose, allowing for considerable movement. The amount of slackness shall be reported in inches or fractions of an inch below the top of the container.

Pack Ice

The presence or absence of pack ice in containers that are intended to have pack ice can be a very important factor in common green onion inspections. Therefore, in addition to reporting the tightness of the pack, report on the notesheet the amount of pack ice in the cartons. If the absence of pack ice is a factor in the condition of the onions the pack ice statement shall also be reported on the certificate. The following should be used to report the amount of pack ice: "No pack ice," "Small amount of pack ice," or "Good amount of pack ice."

Iceless Type Packs

Common green onions are being packed in various types of containers that are not intended to be packed with pack ice. This type of pack will generally have the onions in either a wrap, sleeve, or film bag. Report this in accordance with the facts on the notesheet.

TEMPERATURE OF PRODUCT

Inspectors would not normally determine or report temperatures at shipping point. However, due to the importance of the pulp temperature of fresh fruits and vegetables when in transit or at destination, it is essential that the inspector accurately determine and report the temperature or range in temperatures on each lot. Pulp temperature should be reported regardless of the location of the product, whether in the carrier, warehouse, or stacked on the platform. Remember to pre-cool the thermometer in order to obtain true readings. Report all temperatures to the nearest whole degree.

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

SIZE

§51.1055 U.S. No. 1... (a) Over-all length. Unless otherwise specified, the over-all length (roots excepted) of the onions shall be not more than 24 inches nor less than 8 inches and the onions shall be not less than one-fourth of an inch or more than one inch in diameter.

§51.1056 U.S. No. 2... (a) Over-all length. Unless otherwise specified, the over-all length (roots excepted) of the onions shall be not less than 8 inches and the onions shall be not less than one-fourth of an inch or more than one and one-half inches in diameter.

GRADE	DIAMETER	LENGTH
U.S. No. 1	UOS* 1/4 in. min. and 1 in. max.	UOS* 8 in. min. and 24 in. max.
U.S. No. 2	UOS* 1/4 in. min. and 1-1/2 in. max.	UOS* 8 in. min.

*UOS (Unless Otherwise Specified)

§51.1066 "Diameter" means the greatest dimension of the onion taken at right angles to the longitudinal axis.

Reporting Size

Report the size range in diameter of the bulbs and the length of the entire plant exclusive of any attached roots. Size is part of the grade, therefore, if the lot fails to meet size requirements, the lot shall be reported as "Fails to Grade U.S. No. 1 Medium account undersize or oversize" according to the facts.

§51.1058 Size. The following terms and definitions are provided for describing the diameters of any lot:

"Small" means less than 1/2 inch.

"Medium" means 1/2 to 1 inch, inclusive.

"Large" means over 1 inch.

Size Tolerances

The size tolerances for U.S. No. 1 and U.S. No. 2 are as follows:

§51.1055 and §51.1056 (c) *Tolerance for size.* Not more than a total of 10 percent, by count, of the onions in any lot may fail to meet the requirements as to the specified length, minimum diameter or maximum diameter, but not more than 5 percent shall be allowed for any one of the requirements for size.

Note: Size tolerances for all grades are specific for length of tops and minimum and maximum diameter of bulbs. The total cannot exceed 10% in any combination. For example: A lot with 3% under 8 inches in length, with 4% under 1/4 inch in diameter, and 4% over 1-1/2 inches in diameter would "Fail to grade U.S. No. 1 Clipped Tops account offsize" as it has 11% offsize.

A lot would also fail when an individual tolerance is exceeded for example: A lot with 6% under 1/4 inch in diameter, and 1% over 1-1/2 inches in diameter would "Fail to grade U.S. No. 1 account offsize" as it exceeded the 5% tolerance for undersize.

DEFECTS (QUALITY AND CONDITION)

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

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

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

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

Bruised and/or Broken Leaves (C)

Bruised and/or broken leaves may result from a very tight pack, excessive pack ice, or rough handling. Slight bruising affecting the tips of the leaves should not be scored.

Scoring Guide

Score as damage when affecting more than 20% of the leaves on the plant, or when materially affecting the appearance. Score as serious damage when affecting more than 30% of the leaves of the plant, or when the appearance is seriously affected.

Cleanness (Q)

Cleanness refers to dirt or other foreign material on the bulbs and/or tops. The U.S. standards have the following requirements for cleanness:

U.S. No. 1 and U.S. No. 2: Fairly clean.

§51.1061 "*Fairly clean*" means that the appearance of the onion is not materially injured by dirt.

Scoring Guide

Common green onions shall be considered damaged by dirt when the appearance is materially affected by adhering mud, dirt, or foreign material, and reported as not fairly clean against the total tolerance for defects for each grade.

The following terms shall be used to describe cleanness:

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

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

Color (Q)

The U.S. standards have the following requirements for color:

U.S. No. 1: Good green color.

U.S. No. 2: Fairly good green color.

§51.1065 "*Good green color*" means that the tops have a normal green color characteristic of healthy plants. A slight discoloration of

the extreme tips and slight scarring caused by thrips are not objectionable.

§51.1071 "Fairly good green color" means that the tops are pale or yellowish green or otherwise slightly discolored.

Scoring Guide

When inspecting on the basis of the U.S. No. 1 grade report common green onions which do not meet the requirements of good green color as "not good green color" against the total tolerance for the grade.

When inspecting on the basis of the U.S. No. 2 grade report common green onions which do not meet the requirements of fairly good green color as "not fairly good green color" against the total tolerance for the grade.

Discoloration (C)

Common green onions can be affected by various types of discoloration from yellowing to tan to light brown discoloration. The type and color of the discoloration should be described and reported using the following guide.

Scoring Guide

Score discoloration as damage when affecting an aggregate area of more than 20% of the leaves of the plant, or when materially affecting the appearance. Score as serious damage when affecting an aggregate area of more than 30% of the leaves of the plant, or when seriously affecting the appearance of the plant.

Maturity (Q)

To meet the requirements of U.S. No. 1, green onions must be young and tender. This is the ideal stage of maturity in which the onion has very little or no trace of fibers upon breaking. To meet the requirements of U.S. No. 2, green onions must be fairly young and tender, that is, not tough and stringy. The terms "young and tender," "fairly young and tender," and "tough and stringy" should be used to describe the maturity.

§51.1068 "Fairly young and tender" means that the onion is not tough, stringy, or advanced to the stage where the neck is flabby.

Scoring Guide

When inspecting on the basis of the U.S. No. 1 grade report common green onions which do not meet the requirements of young and tender as “not young and tender” against the total tolerance for the grade.

When inspecting on the basis of the U.S. No. 2 grade report common green onions which do not meet the requirements of fairly young and tender as “not fairly young and tender” against the total tolerance for the grade.

Mechanical Injury (Q)

Mechanical injury is characterized by crushed or broken tops caused by rough handling and/or trimming, or may result from the roots being trimmed too closely affecting the bulb of the onion.

Scoring Guide

Score mechanical injury as damage when materially affecting the appearance of the common green onion. Score as serious damage when seriously affecting the appearance of the common green onion.

Firmness and Freshness (C)

The U.S. standards have the following requirements for firmness:

U.S. No. 1: Firm.

Firm means that the bulb does not yield slightly to moderate pressure and the tops are rigid.

U.S. No. 2: Fairly firm.

Fairly firm means that the bulb may yield slightly to moderate pressure but is not appreciably soft or spongy, and the tops are not flabby.

Scoring Guide

When common green onions do not meet the requirements of firm report as “not firm” and score as damage. When common green onions do not meet the requirements of fairly firm report as “flabby” and score as serious damage.

Freshness

Generally refers to the tops. The U.S. grade standards specify for the U.S. No. 1 and U.S. No. 2 grades that the tops shall be fresh.

§51.1064 "*Fresh*" means that the tops are not withered or badly wilted.

Scoring Guide

Any wilting or flabbiness of the tops shall be scored on the general definitions of damage or serious damage and described.

Shape (Q)

The grade standards provide for the following requirements for shape:

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

U.S. No. 2: Not badly misshapen.

§51.1060 "*Fairly well formed*" means that the onion is not more than slightly curved, angular, crooked, lopsided or otherwise slightly misshapen.

§51.1067 "*Not badly misshapen*" means that the onion is not badly curved or crooked.

Freezing and Freezing Injury (C)

The term "frozen" should only be used when ice crystals are present. Frozen green onions will be "dull, glassy, and translucent" in comparison to unaffected green onions.

"Freezing injury" is the term that should be used when it is evident that the green onions have been frozen, but are not in a frozen condition at the time of inspection. The affected onions may be flabby, watery, and/or translucent.

When reporting freezing or freezing injury, it is important to give the following information:

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

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

Seedstems (Q)

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

§51.1062 *Damage.* (a) An onion with a seedstem shall be considered as damaged if the seedstem has been broken at a point other than at the top, or is coarse, fibrous, hollow or soft, or has separated naturally from the sheath or skin. Onions often show flower buds while the seedstem is still tender. Such onions are not objectionable if the flower buds have been removed, or if present, are not noticeably protruding; however, an onion with a seedstem which, after the flower bud has been removed, exceeds the length of the longest leaves of the plant, shall be considered as damaged.

Seedstems shall be scored as serious damage when excessively coarse and/or fibrous.

Thrip injury (Q)

Thrip injury is characterized by a silvery white discoloration affecting the leaves of the green onions.

Scoring Guide

Score thrip injury as damage when affecting an aggregate area of more than 20% of the leaves of the plant, or when materially affecting the appearance. Score as serious damage when affecting an aggregate area of more than 30% of the leaves of the plant, or when seriously affecting the appearance of the plant.

Refer to official visual aid GON-1-IDENT illustrating thrip injury on common green onions.

Trimming (Q)

Trimming generally refers to attached discolored, dead, or slick outer leaves on the bulb of the green onion and to the trimming of the roots. The bulb of the onion cannot be cut or broken above the point of root attachment from the trimming of the roots.

The U.S. grades for common green onions have the following requirements for trimming:

U.S. No. 1: Well trimmed.

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

§51.1063 "*Well trimmed*" means that the bulb is not broken above the point of root attachment and is practically free from dead, discolored or slick outer skins. Fresh, clean, loose skins which do not materially affect the appearance of the individual onion or the bunch are permitted.

§51.1070 "*Fairly well trimmed*" means that the bulb is not broken above the point of root attachment and is reasonably free from dead, discolored or slick outer skins. Fresh, fairly clean, loose skins which do not seriously affect the appearance of the individual onion or the bunch are permitted.

Roots

To meet the requirements of U.S. No. 1, common green onions must be free from damage caused by roots. This means that the roots should be neatly trimmed and fairly uniform in appearance.

Scoring Guide

Score excessive roots as damage when **seriously** affecting the appearance of the common green onion or when **all** roots are longer than 1-1/2 inch in length.

Clipped Tops

The tops of the common green onions are not required to be clipped; however, if they are clipped the standards have the following requirements.

§51.1062 Damage... (b) *Clipping*. The tops of onions are sometimes clipped or pinched back to remove discolored or otherwise injured leaves. An individual plant shall not be considered as damaged

when not more than the tips of all the leaves have been clipped or pinched back; or when not more than half the leaves have been clipped or pinched back to a greater extent but not to the extent that the appearance is materially injured; or when the tops of all the onions have been evenly clipped back in accordance with good commercial practice and the designation "Clipped Tops" is specified in connection with the grade.

When the tops of the common green onion are clipped the grade statement shall read: "U.S. No. 1, Clipped Tops."

Decay (C)

All grades require that common green onions be "free from decay." Care should be taken so as not to confuse dead or watersoaked tissue with decay, since they are often very similar in appearance. Decayed tissue will disintegrate when rubbed between the fingers, while bruised or watersoaked tissue will remain intact.

Decay may affect the tops as well as the bulbs and any amount is scorable against the 2% tolerance for decay. The type of decay is not to be reported on the certificate. When the decay is in excess of the tolerance, report the degree of advancement as: early, moderate or advanced stages.

Appendix I – U.S. Grade Standards

United States Standards for Grades of Common Green Onions^{1 2}

Effective June 20, 1947

Grades

51.1055 U.S. No. 1.

51.1056 U.S. No. 2.

Unclassified

51.1057 Unclassified.

Size

51.1058 Size.

Application of Tolerances

51.1059 Application of tolerances.

Definitions

51.1060 Fairly well formed.

51.1061 Fairly clean.

51.1062 Damage.

51.1063 Well trimmed.

51.1064 Fresh.

51.1065 Good green color.

51.1066 Diameter.

51.1067 Not badly misshapen.

51.1068 Fairly young and tender.

51.1069 Serious damage.

51.1070 Fairly well trimmed.

51.1071 Fairly good green color.

Grades

§51.1055 U.S. No. 1.

U.S. No. 1 shall consist of green onions which are fairly well-formed, firm, young and tender, fairly clean, free from decay, and from damage caused by seedstems, roots, foreign material, disease, insects, mechanical or other means. The bulbs shall be well trimmed. The tops shall be fresh, of good green color, free from damage caused by broken or bruised leaves, or by clipping. When all the tops of the onions have been evenly clipped back in accordance with good commercial practice, they shall be specified as "Clipped Tops" in connection with the grade.

(a) **Over-all length.** Unless otherwise specified, the over-all length (roots excepted) of the onions shall be not more than 24 inches nor less than 8 inches and the onions shall be not less than one-fourth of an inch or more than one inch in diameter.

(b) **Tolerance for defects.** In order to allow for variations, other than size, incident to proper grading and handling, not more than a total of 10 percent, by count, of the onions in any lot may fail to meet the requirements of this grade, but not more than 5 percent shall be allowed for defects causing serious damage, including not more than 2 percent for onions affected by decay.

(c) **Tolerance for size.** Not more than a total of 10 percent, by count, of the onions in any lot may fail to meet the requirements as to the specified length, minimum diameter or maximum diameter, but not more than 5 percent shall be allowed for any one of the requirements for size.

§51.1056 U.S. No. 2.

U.S. No. 2 shall consist of green onions which are not badly misshapen, and which are fairly firm, fairly young and tender, fairly clean, free from decay and from serious damage caused by seedstems, roots,

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

²These standards apply only to commonly cultivated green onions (*Allium cepa*) and not to leeks (*Allium porrum*), Welch or Japanese multiplier onions (*Allium fistulosum*), and shallots (*Allium ascalonicum*).

foreign material, disease, insects, mechanical or other means. The bulbs shall be fairly well trimmed. The tops shall be fresh, of fairly good green color, and free from serious damage caused by broken or bruised leaves, or by clipping. When all the tops of the onions have been evenly clipped back in accordance with good commercial practice, they shall be specified as "Clipped Tops" in connection with the grade.

(a) **Over-all length.** Unless otherwise specified, the over-all length (roots excepted) of the onions shall be not less than 8 inches and the onions shall be not less than one-fourth of an inch or more than one and one-half inches in diameter.

(b) **Tolerance for defects.** In order to allow for variations, other than size, incident to proper grading and handling, not more than a total of 10 percent, by count, of the onions in any lot may fail to meet the requirements of this grade, including not more than 2 percent for onions affected by decay.

(c) **Tolerance for size.** Not more than a total of 10 percent, by count, of the onions in any lot may fail to meet the requirements of the specified length, minimum or maximum diameter, but not more than 5 percent shall be allowed for any one of the requirements for size.

Unclassified

§51.1057 Unclassified.

Unclassified shall consist of onions which are not graded in conformity with either of the foregoing grades. The term "unclassified" is not a grade within the meaning of these standards but is provided as a designation to show that no definite grade has been applied to the lot.

Size

§51.1058 Size.

The following terms and definitions are provided for describing the diameters of any lot:

"Small" means less than 1/2 inch.

"Medium" means 1/2 to 1 inch, inclusive.

"Large" means over 1 inch.

Application of Tolerances

§51.1059 Application of tolerances.

(a) The contents of individual containers in the lot, based on sample inspection, are subject to the following limitations, provided the averages for the entire lot are within the tolerances specified:

(1) When a tolerance is 10 percent or more, individual containers in any lot shall have not more than one and one-half times the tolerance specified, except that at least one defective and one off-size specimen may be permitted in any container.

(2) When a tolerance is less than 10 percent, individual containers in any lot shall have not more than double the tolerance specified, except that at least one defective and one off-size specimen may be permitted in any container.

Definitions

§51.1060 Fairly well formed.

"Fairly well formed" means that the onion is not more than slightly curved, angular, crooked, lopsided or otherwise slightly misshapen.

§51.1061 Fairly clean.

"Fairly clean" means that the appearance of the onion is not materially injured by dirt.

§51.1062 Damage.

"Damage" means any injury or defect which materially affects the appearance, or the edible or shipping quality.

(a) **Seedstems.** An onion with a seedstem shall be considered as damaged if the seedstem has been broken at a point other than at the top, or is coarse, fibrous, hollow or soft, or has separated naturally from the sheath or skin. Onions often show flower buds while the seedstem is still tender. Such onions are not objectionable if the flower buds have been removed, or if present, are not noticeably protruding; however, an onion with a seedstem which, after the flower bud has been removed, exceeds the length of the longest leaves of the plant, shall be considered as damaged.

(b) **Clipping.** The tops of onions are sometimes clipped or pinched back to remove discolored or otherwise injured leaves. An individual plant shall not be considered as damaged when not more than the tips of all the leaves have been clipped or pinched back; or when not more than half the leaves have been clipped or pinched back to a greater extent but not to the extent that the appearance is materially injured; or when the tops of all the onions have been evenly clipped back in accordance with good commercial practice and the designation "Clipped Tops" is specified in connection with the grade.

§51.1063 Well trimmed.

"Well trimmed" means that the bulb is not broken above the point of root attachment and is practically free from dead, discolored or slick outer skins. Fresh, clean, loose skins which do not materially affect the appearance of the individual onion or the bunch are permitted.

§51.1064 Fresh.

"Fresh" means that the tops are not withered or badly wilted.

§51.1065 Good green color.

"Good green color" means that the tops have a normal green color characteristic of healthy plants. A slight discoloration of the extreme tips and slight scarring caused by thrips are not objectionable.

§51.1066 Diameter.

"Diameter" means the greatest dimension of the onion taken at right angles to the longitudinal axis.

§51.1067 Not badly misshapen.

"Not badly misshapen" means that the onion is not badly curved or crooked.

§51.1068 Fairly young and tender.

"Fairly young and tender" means that the onion is not tough, stringy, or advanced to the stage where the neck is flabby.

§51.1069 Serious damage.

"Serious damage" means any injury or defect which seriously affects the appearance, or the edible or shipping quality.

(a) Seedstems which are excessively coarse or fibrous shall be considered as serious damage.

(b) Badly broken or badly bruised tops shall be considered as serious damage.

(c) Clipping. The tops of onions are sometimes clipped or pinched back to remove discolored or otherwise injured leaves. An individual plant shall not be considered as seriously damaged when not more than the tips of all the leaves have been clipped or pinched back; or when not more than half the leaves have been clipped or pinched back to a greater extent but not to the extent that the appearance is seriously injured; or when the tops of all the onions have been evenly clipped back in accordance with good commercial practice and the designation "Clipped Tops" is specified in connection with the grade.

§51.1070 Fairly well trimmed.

"Fairly well trimmed" means that the bulb is not broken above the point of root attachment and is reasonably free from dead, discolored or slick outer skins. Fresh, fairly clean, loose skins which do not seriously affect the appearance of the individual onion or the bunch are permitted.

§51.1071 Fairly good green color.

"Fairly good green color" means that the tops are pale or yellowish green or otherwise slightly discolored.

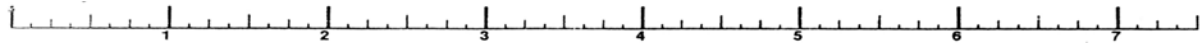
Appendix II – Notesheet and Certificate Examples

Notesheet Example

APPLICANT NUMBER: 21 QUANTITY: FULL, HALF, O.T. (Hrs) CONTAINER: FULL, HALF, PANEL, MESH, O.T. (Hrs) LOT: 9, 9, 9 INSPECTION: 9, 9, 9 OTHER:		A: NUMBER, SIZE, UNIT: 05, 1/2, C GRADE, ACCOUNT: FILL, U B: NUMBER, SIZE, UNIT: 5, 1/2, C GRADE, ACCOUNT: V, U C: NUMBER, SIZE, UNIT: 5, 1/2, C GRADE, ACCOUNT: D, U D: NUMBER, SIZE, UNIT: 5, 1/2, C GRADE, ACCOUNT: S, U		REG. NO.: 011105106:00 AM COOK: 01110510:15 AM PURPOSE: ORANGE PRODUCT: ORANGE TYPE: 50 DEFECT:		U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE FRUIT & VEGETABLE DIVISION	
CARRIER or LOT IDENTIFICATION: RTI 5718FI PREFIX NUMBER STATE Carrier No. Stated by: Applicant Additional Lot ID.: Carrier Type / Name: Refrigeration Unit: ON OFF Doors: OPEN Condition of Carrier: Inspection Site: Applicants Whse.		LOADING: Loaded - L O, Pity Unloaded - P U, Unloaded - U L, Lot Inspn. - L I INSPECTION NOTESHEET U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE FRUIT & VEGETABLE DIVISION CERTIFICATE NUMBER: Example INSPECTION STARTED: 01/11/05 09:30 A M Inspection Completed: 01/11/05 10:15 A M APPLICANT: R+R Wholesale Address: Anytown, USA. SHIPPER: State Vegetables Address: LaBelle, Fl.		A: PRODUCT: Common Green Onions NUMBER of CONTAINERS: 500 Cartons INSPECTION COUNT: 4 TEMPERATURES: 38-39° BRANDS / MARKS: "Sweet Sweet Onions State Vegetables LaBelle Fl. Produce of USA" MARKED "48 Bunches" B: PRODUCT: (crossed out) C: PRODUCT: (crossed out) D: PRODUCT: (crossed out)			
Condition of Load & Containers: <input checked="" type="checkbox"/> STACKED ON PALLETS AT ABOVE LOCATION () INTACT THROUGH LOAD () PARTLY UNLOADED							

FORM FV-300-N (3-93)

Scoresheet Example



A		B			C			D					
PACK: F+		PACK:			PACK:			PACK:					
SIZE: Paper Sleeves L - 10 to 12" P - 1/2 to 3/4"		SIZE:			SIZE:			SIZE:					
SCORESHEET					Mach								
PLI Number	Other I.D.	TEMP.	Sample C+	Qva	DK	Yellow Discolor w/ Tops 50				- 3" Length	+ 24" Length	- 3/4" Dia	+ 1" Dia
None		39	50	0	1 (2)	3	1 (2)			0	0	0	0
None		38	50	1 (2)	0	5	2 (4)			0	0	0	0
None		39	100	4 (2)	6 (2)	12	4 (4)			0	0	0	0
None			50	1 (2)	2 (2)	4	1 (2)			0	0	0	0
None			50	2 (2)	2 (2)	3	1 (2)			0	0	0	0
			12	27%	16	42	14			/	/	/	/
					(0 to 6%)	(6 to 12%)				Gen Firm	Gen Fresh		
					Early Stages Affecting Tops								
REMARKS / RESTRICTIONS / SPI													
CARLOT Basis: Refer to Fee				REPORTED TO: Bobby				INSPECTED BY: W.A. Workman					
HOURLY Basis: Schedule				DATE: 1-11-05				TIME: 10:30am					
TRAVEL Time:				REQUESTED BY: Donald				ASSISTED BY:					
EXPENSES:				DATE: 1-11-05				TIME: 6:00 pm					
EST. TOTAL:													

