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Regulatory
Programs

Farmers' Stock Peanuts

Agricultural
Marketing
Service

Inspection Instructions

Specialty
Crops
Program

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Specialty
Crops
Inspection
Division

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These instructions contain information and guidelines to help personnel of the U.S. Department of Agriculture's (USDA) Specialty Crops Inspection (SCI) Division uniformly applies and interprets U.S. grade standards, other similar specifications, and special procedures.

These guidelines do not supersede the Federal Food, Drug, and Cosmetic Act or any other applicable Federal or State laws or regulations. Compliance with these statutes is mandatory. This publication supersedes any previously issued inspection instructions.

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Inspection instructions are issued by USDA after careful consideration of all data and views submitted. The Department welcomes suggestions for improving the inspection instructions in future revisions.

Comments may be submitted to:

Director, Specialty Crops Inspection Division
Specialty Crops Program
USDA, Agricultural Marketing Service
1400 Independence Avenue, SW, STOP 0240
Washington, DC 20250

These instructions replace Farmers' Stock Peanuts Inspection Instructions dated September 2017, and include, but not limited to, Patch # 31 and 38, a memo dated September 7, 2005, regarding High Moisture Grading, and all other previous correspondence, memos, inspection instructions, or procedures.

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GENERAL

These instructions are a guide for certification of farmers' stock peanuts. The term "farmers' stock peanuts" is defined in 7 CFR §996.13(a) as:

"Farmers' stock peanuts" means picked or threshed peanuts which have not been shelled, crushed, cleaned or otherwise changed (except for removal of foreign material, loose shelled kernels, and excess moisture) from the form in which customarily marketed by producers.

There are no U.S. grade standards covering farmers' stock peanuts. These instructions reflect rules and regulations that govern the peanut industry in the United States and include those set forth by the following United States Department of Agriculture (USDA) agencies: Specialty Crops Inspection (SCI) Division, Marketing Order and Agreement Division (MOAD), and Farm Service Agency (FSA).

ABBREVIATIONS USED IN FARMERS' STOCK INSPECTION

FM: Foreign material

LSK: Loose shelled kernels

DAM: Damaged kernels

OK: Other kernels

RMD: Rancidity, mold, or decay

SMKRS: Sound mature kernels riding screen

KRS: Kernels riding screen

SMK: Sound mature kernels

FD: Freeze damage

ELK: Extra large kernels (Virginia type only)

PRINCIPLES OF INSPECTION AND RULES OF CONDUCT

FUNDAMENTAL PRINCIPLES OF INSPECTION

The purpose of a farmers' stock peanut inspection is to determine the percentage of specified quality factors for the load of peanuts being inspected. The farmers' payment from the buyer is based on the percentage of the quality factors determined in the inspection. The Federal-State Inspection Service (referred to as the "Inspection Service" in the remainder of these instructions) serves as a non-biased third party to determine this value. It is essential that each inspection be performed without bias and that all pertinent facts are determined and reported accurately.

The inspector must be completely impartial. If a peanut load is misrepresented, someone may be financially disadvantaged and the credibility of the Inspection Service could be affected. Certificates are intended solely for statements of known facts and never for opinions or assumptions.

RELATIONSHIP OF THE INSPECTOR

RELATION OF THE INSPECTOR TO THE STATE

Farmers' stock peanut inspectors are usually employed by the State, work under the authority of the USDA, and are therefore considered Federal-State inspectors responsible to the state for which they are employed.

RELATION OF THE INSPECTOR TO THE FEDERAL DEPARTMENT

The USDA is represented by a Federal Program Manager (FPM) in each state. The Federal Program Managers are responsible for licensing the Federal-State inspectors to perform inspection of fresh fruits and vegetables, including farmers' stock peanuts. They are also responsible for overseeing the Federal-State Inspection Program to insure that all Federal inspection instructions and regulations are being followed in a manner that is uniform throughout the nation. Because all Federal-State licensees are licensed by the USDA, they are also responsible to the USDA.

LICENSEE'S PERSONNEL RECORD CARDS

The obligations of the licensee to the Federal Department are set forth on the back of the Licensee's Personnel Record Card that each is required to sign at the time their first license is issued. This card is kept on file by the state with the licensee's other personnel records. If so desired, a licensee is entitled to a copy of their Personnel Record Card. Usually, all this requires is completing and signing a duplicate copy.

When signing this card, the licensee agrees:

- To abide by all Federal instructions governing the shipping point inspection of fruits and vegetables whether given in the form of inspection instructions, memorandums, written instructions, or verbally by the Federal Program Manager or Federal Supervising Inspector.
- To accept the interpretation of Federal grades given by the FPM or other authorized representatives of the USDA.
- To make clear and accurate inspection notes of each inspection.
- To prepare certificates from such notes in strict accordance with Federal instructions.
- To surrender the license card when so requested by the FPM or upon expiration (December 31 following date of issue), either to their supervisor or by mail to the Specialty Crops Inspection (SCI) Division Inspection Operations in Washington, DC.

FEDERAL LICENSE CARDS

Information regarding licensing inspectors, delegating supervisory authority or suspending or revoking the authorization to inspect can be found in the [Federal and Federal-State Shipping Point and Cooperative Market Supervisors' Manual](#).

INSPECTORS HAVE NO REGULATORY AUTHORITY

The license to inspect fresh fruits and vegetables, including peanuts, does not give the inspector regulatory authority. If an inspector observes or hears of a situation where a user of the Inspection Service is violating any governmental regulations, they must consult a supervisor and, if warranted, the supervisor will relay the matter to the proper authorities.

RELATION OF THE INSPECTOR TO THE TRADE

Honesty and impartiality are foundation stones of the Inspection Service and all inspectors must avoid any conduct which might raise a question in the minds of patrons as to the licensee's observance of these principles. Licensees are warned against accepting favors from anyone in the industry. Favors may be offered in many forms, such as holiday gifts, high-priced dinners, tickets to sporting events or shows, gifts of money, or other valuables for "especially efficient and accommodating inspection service." Respectfully decline such favors for they imply that some favor has been granted by the inspector or may be expected in the future by the giver. The acceptance of such favors may result in the inspector being charged with "accepting a bribe."

Inspectors must maintain cordial relations with all patrons of the Inspection Service and their employees without becoming so friendly as to create an appearance of favoritism. Avoid undue friendship between the licensee and a member of the trade as it makes it difficult for the inspector to maintain an attitude of strict impartiality and may subject the Inspection Service to criticism. Even though no partiality is shown, an applicant's competitors may suspect and accuse the inspector of being biased. Avoid frequent social contacts such as having dinner or attending shows with members of the trade. Under no circumstances will a licensee become involved in gambling games, such as poker or sports "pools," with members of the trade.

Inspectors must not assume responsibility nor be held responsible for a buying point operation and must always be ready to provide information regarding inspection results. They must be familiar enough with the buying point operation to know who to report loads exceeding allowable moisture or foreign material or to report other unusual situations.

Inspectors must not criticize one industry member in front of another. They are to sample and inspect farmers' stock peanuts—not to express their opinions about business practices at the facilities they are stationed.

Inspectors may learn a great deal about the business of certain buying points or producers. Treat such information as confidential and never give to a competitor or others outside of the Inspection Service.

Inspectors must not make critical remarks to the trade or others in connection with work assignments, Inspection Service policies, or other matters concerning only the Inspection Service. Some farmers' stock inspectors may have long associations with buying point operators or producers because they have lived in the same town or area for a considerable amount of time. In these instances, the licensee must exercise special care not to criticize official instructions or policies and not to disclose any confidential information. Failure to do so may make it necessary for the supervisor to transfer the inspector to another inspection station or to proceed with disciplinary action.

RELATION OF THE INSPECTOR WITH OTHER INSPECTORS

Inspectors must avoid arguments with other inspectors in the presence of outsiders regarding inspection instructions or other matters relative to the Inspection Service. Confine such differences of opinion to private discussion or refer them to the supervising inspector.

It is unethical to criticize other inspectors in the presence of those outside the Inspection Service. Similarly, criticism of other inspectors by outsiders is also discouraged. This includes inspectors in other areas or states as well as those with whom the inspector works. Do not complain of another's work to another inspector; instead, take the matter up with your supervisor.

Those in charge, as well as experienced personnel working in the region, are to provide all possible information and assistance to new inspectors. Do not withhold advice or instructions from an inspector when it is noticed that proper inspection procedures are not being followed. On the other hand, inspectors must not resent having information or advice offered by more experienced non-supervisory inspectors and, if necessary, they may verify it with their supervisor at the earliest opportunity.

RULES OF CONDUCT FOR INSPECTORS

BORROWERS

Inspectors are forbidden to borrow money or accept other financial favors from growers, shippers, or other patrons of the Inspection Service. Politely decline offers of aid in getting trade-in allowances, unusual discounts on purchases, repairs, or other services (including room rents) as they are often made with the purpose of placing the inspector under an obligation. Inspectors must have no obligation to those for whom inspections are made except to properly certify the product offered. Violation of this rule can be cause for the Inspection Service to refuse to renew a license. Failure to meet obligations for room and board, inspection services, automobile repairs, etc., casts a

negative reflection on the integrity of the licensee and may raise a question as to the dependability of that inspector. Licensees must pay their just debts.

FINANCIAL INTEREST OF INSPECTORS

7 CFR §51.15 Financial interest of inspectors reads as follows:

No inspector will inspect any product in which he is directly or indirectly financially interested.

Direct interest includes ownership of or agency control over the product. Indirect interest includes a business or personal relationship with the owner, foreman, grader, or other employee that may raise questions as to the impartiality of the inspector.

DISCREET SPEECH

Inspectors are more likely to get into trouble for talking too much instead of too little. Avoid careless remarks to bystanders about the quality of the product which is being inspected. Do not make comparisons of the qualities of products produced by different growers or grown in different sections. Producers do not like to hear their product compared unfavorably with those of another competitor, area, or state.

OBSERVANCE OF “NO SMOKING” RULES

Some buying points prohibit smoking. While on the buying point premises, inspectors will respect and observe the same restrictions relative to smoking that the company management imposes on its own personnel as well as the health and safety rules of the state agency.

POLITICAL ACTIVITY

As an AMS licensee, you are covered by the Hatch Act (5 U.S.C. §7321-7326). The Hatch Act imposes restrictions upon employees seeking to engage in partisan political activities. Non-partisan political activity is generally allowed. Willful violations of this section will constitute grounds for revocation of the license. Address any questions concerning a licensee’s involvement in a political campaign or eligibility to hold a political office to the FPM.

REPORTING ALLEGED OR SUSPECTED BRIBERY ATTEMPTS

Any AMS employee or licensee, who believes that a bribe was offered, solicited, or accepted by another employee, will: (1) immediately report that information directly to the Office of Inspector General (OIG) by telephone; and (2) follow OIG’s instructions to avoid jeopardizing any subsequent investigation. This includes situations where a forthright offer was not made, but the licensee suspects that they are being “felt out” or that an offer of a bribe could reasonably be implied. Each licensee will be issued a

bribery card (AMS-900) with instructions and telephone numbers for reporting bribes to OIG.

The USDA Specialty Crops Program has great confidence in the honesty and integrity of its licensees. However, the Program feels it has an obligation to inform all licensees involved with sampling or inspection of the consequences of bribes, bribery attempts, and failure to report a bribe or bribery attempt. For this reason, excerpts from 18 U.S.C. §201, Bribery of public officials and witnesses, are quoted as follows:

(b) Whoever—

- (1) directly or indirectly, corruptly gives, offers or promises anything of value to any public official or person who has been selected to be a public official, or offers or promises any public official or any person who has been selected to be a public official to give anything of value to any person or entity, with intent—**
 - (A) to influence any official act; or**
 - (B) to influence such public official or person who has been selected to be a public official to commit or aid in committing, or collude in, or allow, any fraud, or make opportunity for the commission of any fraud, on the United States; or**
 - (C) to induce such public official or such person who has been selected to be a public official to do or omit to do any act in violation of the lawful duty of such official or person;**
- (2) being a public official or person selected to be a public official, directly or indirectly, corruptly demands, seeks, receives, accepts, or agrees to receive or accept anything of value personally or for any other person or entity, in return for:**
 - (A) being influenced in the performance of any official act;**
 - (B) being influenced to commit or aid in committing, or to collude in, or allow, any fraud, or make opportunity for the commission of any fraud on the United States; or**
 - (C) being induced to do or omit to do any act in violation of the official duty of such official or person;**
- (4) ...shall be fined under this title for not more than three times the monetary equivalent of the thing of value, whichever is greater, or imprisoned for not more than fifteen years, or both, and may be disqualified from holding any office of honor, trust, or profit under the United States.**

If you believe you have been offered a bribe or another employee or licensee has solicited or accepted a bribe, apply the following instructions:

- Do not take the bribe.
- Immediately call the OIG-USDA Bribery Hotline and report the incident.
- Do not discuss the incident with anyone, including your supervisors, unless instructed to do so by OIG.

This includes situations where a forthright bribe was not offered, but the employee or licensee suspects they are being “felt out” or that an offer of a bribe could be reasonably inferred.

In all cases of suspected bribery/misconduct, inspectors must call the OIG-USDA Bribery Hotline found on the bribery card.

TAKING PRODUCTS FOR PERSONAL USE AND DISPOSITION OF SAMPLES

7 CFR §51.22 Disposition of samples states:

If it is necessary to take samples of the product to the inspection office for further examination, the inspector, after completion of inspection of such samples, shall dispose of them or any usable portion as follows: (a) Ascertain from the applicant if the owner wants the samples returned to him at his expense, (b) if he does not want them returned at their expense, give them to a nonsectarian charitable organization or, (c) if they have a substantial monetary value, sell them and remit the proceeds to the Agricultural Marketing Inspection Service, U.S. Department of Agriculture, Washington, DC 20250, or if applicable, to the cooperating State Agency. Such proceeds will be deposited to the credit of the Inspection Trust Fund, Federal or cooperating agency, whichever is applicable.

The above statement describes Inspection Service policy in disposing of samples that are brought to the office for further examination or analysis. It also applies to samples of any product analyzed at packing houses, buying points, shelling plants, processing plants, or any other facility. Dispose the product in accordance with these regulations and do not take for personal use. Do not sell or give samples to employees of the Inspection Service, or to anyone outside the Inspection Service (except to charitable institutions). Sell such samples only in commercial channels through a bid or contract process or other type of business arrangement.

Federal and Federally licensed personnel in the performance of official duties are strictly prohibited from removing any product, samples or otherwise, from any conveyance or facility for the purpose of personal use. Failure to adhere to these instructions will result in suspension or revocation of license or appropriate disciplinary

action in the case of Federal employees. In addition, any supervisor, grader, or aide who has knowledge of a person(s) taking product for personal use and fails to report it is subject to similar disciplinary action.

PEANUT TYPES

Always show the type of peanuts inspected on the [SC-95/SC-95-CG](#) and the [FSA-1007](#) certificate. This information is normally provided by the applicant.

SPANISH TYPE

Kernels are small to medium size. All are inclined to be more round than those of other types of peanuts. The skin is smooth and of delicate texture. Kernel color ranges from pale pinkish-buff when fresh to light brown during storage.

RUNNER TYPE

Kernels are small to medium and mostly somewhat elongated, many having blunt, flattened ends. The skin is usually a little thicker and less smooth than Spanish. Kernel color is pinkish-brown when fresh, ranging to reddish-brown during storage.

VIRGINIA TYPE

Pods are large, plump and generally contain two kernels. Kernels are medium to large and generally elongated. Most kernels have a distinct taper at each end and a tendency to be pointed at the sprout end. Skin texture is about the same as Runners. Kernel color is light pinkish-tan when fresh, ranging to reddish-brown during storage.

VALENCIA TYPE

Pods are cylindrical, slender and contain 2 to 4 kernels. Kernels are small to medium and blocky with flattened ends. Kernel color is bright red when fresh, ranging to darker red during storage. Valencia peanuts are grown almost exclusively in New Mexico for cleaned in-shell trade.

GRADING ROOM REQUIREMENTS

The grading room, whether provided by the applicant or the Inspection Service, must meet certain requirements in order to facilitate inspection work, eliminate unnecessary interference, and increase efficiency. Conformity with these requirements will not excuse failure to comply with applicable Federal, State, or local laws dealing with employee occupational safety and health regulations. The major requirements are as follows.

SIZE

Because of the space required for mechanical equipment, a space at least 14 x 20 feet or the equivalent is needed for the grading area where one or two inspectors will be working. Proportionately larger spaces will be required at grading stations where more inspectors are utilized.

FLOOR

The floor must be solid. Masonry base floors are best, but a very solidly supported wood floor may be satisfactory. The mechanical screen shaker and mechanical sheller must have a solid floor in order to function properly. The vibration of these machines is such that they cause a weak floor to shake and thus lower their efficiency.

PRIVACY

Arrange the inspection room with partitioning counters or railings so persons not licensed by the Inspection Service are excluded from the grading area. Permit growers whose peanuts are being graded to watch the grading operation and ask questions from outside the restricted area. They cannot enter the grading area or handle the peanuts in the sample.

VENTILATION AND HEATING

Ensure the grading room has windows or doors and permits ample movement of cool air for ventilation during hot weather as well as provisions for heating in cold weather.

LIGHTING

Proper lighting is necessary in order to identify and accurately score defects. In all peanut inspection stations, florescent bulbs (white) equivalent to 100 watts incandescent are required where inspection equipment is operated and over the work surface of grading or sorting tables. Position light fixtures not more than 4 feet above the work areas and in such a way as to prevent shadows on the work surface.

Lumens to Watts Table

Lumens	Watts (Incandescent)
900 lm	60 w
1125 lm	75 w
1500 lm	100 w
2250 lm	150 w
3000 lm	200 w

GRADING TABLE

The minimum specifications are as follows:

Grading Table	Number of inspectors	
	1-2	3+
Height	3-1/2 feet	3-1/2 feet
Width	At least 3 feet	At least 3 feet
Length	At least 5 feet	Add at least 2-1/2 feet per additional inspector

SAMPLE DIVIDER

If possible, place the sample divider outside of the grading room, either in an adjoining room or in a covered area outdoors, but as close to the grading area as possible. This will help reduce the amount of dust in the air of the grading room. When necessary to place the divider inside the grading room, a window fan near the divider, which can be turned on when peanut samples are being cut down, is very effective for blowing out dusty air.

SAMPLE STORAGE ROOM

Secure samples to protect them from contamination or tampering. A small room, closet, or large cupboard adjacent to the grading area may be used for storing check samples. If such space is provided, it must be fitted with an adequate lock and the keys must be turned over to the licensee in charge of the station. Furnishing such a storage space is not required, but the buyer must know that any samples stored in a non-secured area during the absence of official inspection personnel will not be used for regrades. The door of the grading room may also be sealed or taped in order to secure samples during an inspector's absence.

RESTROOMS AND DRINKING WATER

Make restroom facilities available to all inspection personnel and as close to the grading room as possible. Provide drinking water that is away from the restrooms.

INSPECTION EQUIPMENT

All inspection equipment must be thoroughly checked, properly calibrated by qualified inspection personnel, and maintained before the beginning of each peanut crop.

Apply maintenance stickers ([SC-648-1](#)) or appropriate State-issued stickers to each piece of equipment once it is determined to be in satisfactory working condition. An exception can be made for the pneumatic sampler which may have the current year

sticker placed in the grading room for review. The Inspector-in-Charge of each grading room will ensure all necessary equipment is available, exhibits a current-year maintenance sticker, and is in good working condition. A supervisor will be notified immediately if any equipment does not meet this criterion at the beginning of each season or if any piece of equipment is missing or breaks down during the season.

WARNING: Some equipment such as the foreign material (FM) machine and the pre-sizer are equipped with wheel feeders. Inspection personnel are warned to keep their fingers away from the wheel feeder while these machines are in operation. To remove FM or peanuts that “hang up” in the feeder, the machines must be turned off and then restarted once cleared.

STANDARD GRADING EQUIPMENT

Listed below is the equipment necessary for inspecting farmers’ stock peanuts:

- [Sampler](#) ([spout](#), [pneumatic](#), or [horn sampler](#) for sack loads)
- [Sample containers](#)
- [Farmers’ Stock sample divider and divider pans](#)
- [Scale\(s\)](#)
- [Foreign material machine](#)
- [Pre-sizer](#)
- [Mechanical sheller](#)
- [Moisture tester](#)
- [Screen shaker and sizing screens](#)
- [Kernel splitter](#)
- [Microscope](#)
- [High intensity lamp or task lamp](#)

The following paragraphs describe each piece of equipment and its use. If your state program needs more detailed instructions for equipment maintenance, it may be obtained from any major peanut producing State. The Georgia Federal-State Inspection Service offers detailed instructions and replacement parts for inspection equipment. Requests for maintenance information may also be made to Federal-State Inspection Management Branch in Washington, DC.

SAMPLERS

SPOUT SAMPLER

The spout sampler requires a peanut load to be unloaded onto a belt conveyer. Peanuts then fall through the spout sampler, which is placed at the raised end of the conveyer, subsequently falling into another conveyance. The spout sampler takes a cut out of the flow of peanuts at specified intervals and diverts it to the sample tube, which dumps into a sample container where the sample is collected.

The interval between sampling cuts is controlled by a timer. The timer must be set according to the size of the load. A setting of 10 seconds is suggested for a load of one ton or less while a setting of 20 seconds is suitable for a load of 3 tons or larger. The objective is to draw a sample that is representative of the entire load.

MANUAL PNEUMATIC SAMPLER

The pneumatic sampler is the most common sampler used in farmer's stock peanut inspection and uses a suction tube made of two concentric tubes. The tube has a rotating head that moves the peanuts at the very end of the sampling tube and makes it easier for the tube to enter the peanuts and draw them into the sample bin/container. Air is forced down between the tubes and is pulled back up, along with the peanut sample, inside the inner tube. This design keeps the suction at the very end of the sampling tube so only peanuts and foreign material that are directly below the end of the sampling tube are obtained in the sample. The amount of suction in the sampler is critical to the delivery of the sample. Develop enough suction to pull a column of water 10 to 14.5 inches. This may be adjusted upward for local conditions provided representative samples are drawn. Test pneumatic samplers for appropriate suction before the start of the season and periodically as needed. Calibrate the gauge used to test the suction at least annually with a barometric water column. Also, ensure there is a trap door using the proper specified "wings" (see [Specifications and Photo for Trap Door with Wings Illustration](#)).

A "bridge and crab" system carries the person operating the sampler, allowing the sample tube to be placed at specific points in a load of peanuts. Take five (5) probes on a standard-size dryer trailer and take 15 probes on a normal size flat-bed semi-trailer load. If the number of probes mentioned above will not provide enough peanuts for an adequate sample, take additional probes in accordance with approved [probe patterns](#).

AUTOMATED PNEUMATIC SAMPLER

This version operates in the same manner as the manual version with the exception that the automated version is computerized and must be programmed to pull the sample without a person operating the sampler.

SPECIFICATIONS AND PHOTO FOR TRAP DOOR WITH WINGS

1 **SIDE PLATE**
MATERIAL: 11 Gauge Flat (2 Pieces)
Dimensions: 5 1/2" height, 7 1/2" width

2 **BOTTOM PLATE**
MATERIAL: 1/4" FLAT
Dimensions: 7 1/2" width, 7 1/2" height

3 **SPACER PLATE**
MATERIAL: 1/4" Flat
Dimensions: 1" height, 2" width

4 **PIVOT ROD**
MATERIAL: 5/16" ROD
Length: 6"

NOTE:
Additional material needed: 1-1/8" Cotter Pin similar to McMaster Carr PN: 98335A044

SAMPLER TRAP DOOR
United States Department of Agriculture
Agricultural Research Service
National Peanut Research Laboratory
1011 Research Drive SW
Waynesboro, Georgia 31796
10/24/1998
1 of 1
Date: 02/02/1998
Author: Hank T. Shoppard
Title: Sampler Trap Door



Inspection Instructions for Farmers' Stock Peanuts (July 2019)

HORN SAMPLER

The horn sampler is a hand-held, metal horn-shaped device that is used to sample farmers' stock peanuts in sacks. A cut is made in the sack and the horn sampler is inserted in order to draw the sample.

SAMPLE CONTAINERS

Each buying point must be equipped with enough sample containers to handle the business volume at that given buying point. Sample containers generally will be the basic sample sacks that attach to the bottom of the divider in the sampler, but may be any container that will adequately hold the sample and allow the sample to be taken from the sampler to the farmers' stock hand divider without compromising the sample in any way.

FARMERS' STOCK SAMPLE DIVIDER

This piece of equipment is used to divide the sample into the proper sized work portions after the sample is drawn. The sample is poured into the divider from the top with the peanuts falling through slots with alternating outputs. Half the sample falls on one side of the divider with the remaining portion falling on the opposite side. Divider pans are used to catch the sample as it falls through the divider. Check older sample pans for holes or cracks that could allow sand, foreign material, etc., to leak out. Replace or repair damaged divider pans as necessary.

SCALES

Any digital scale meeting the following specifications may be used for farmers' stock inspections. Scales must be located on a stable surface and balanced (leveled). All new digital scales purchased for official farmers' stock inspection are required to be National Type Evaluation Program (NTEP) approved. Exceptions to other specifications may be granted by Federal-State Inspection Management Branch in Washington, DC. The following are specifications for digital scales used for farmers' stock inspections:

1. Must be NTEP approved to 0.10 gram.
2. Equipped to interface with a computer (with monitor) or have provisions for installation of an interface.
3. Equipped to interface with an on-line printer or have provisions for installation of an interface.
4. Have an instant "taring" capacity which automatically adjusts to zero balance by means of depressing a tare bar. Tare ranges of 0 to 1500 grams. Less than 1.50 seconds required to tare.

5. Display and transmit readings in graduations of 0.10 gram.
6. Capable of weighing up to 4,000 grams with over-load protection for loads up to 15,000 grams.
7. Contain a calibration mode by which it can accurately standardize to zero balance with official test weights. Always carry out calibration in the same manner regardless of the weight unit selected.
8. Designed to function properly in non-laboratory conditions during operation.
 - a. Temperatures 0 to 40 °C.
 - b. Altitude 0 - 4000 m.
 - c. Relative humidity 15 to 85%
 - d. Vibration 0.3 m/second
9. Other technical requirements:
 - a. Stabilization time 3.0 seconds or less
 - b. Sensitivity drift 8×10^{-5} C
 - c. Display sequence less than 0.5 seconds
 - d. Power supply 115V/230V with a tolerance of $\pm 10\%$
 - e. Frequency of 50 to 60 Hz
 - f. Weighing to be reproducible within 0.05 grams

FOREIGN MATERIAL MACHINE

The foreign material machine is an aid for separating foreign material (FM) and loose shelled kernels (LSK) from a sample of farmers' stock peanuts. Samples are passed over an opening between two rollers. Most of the FM and LSK will fall between the rollers into a vibrating trough that conveys the material underneath an air lift (for removal of light material) and over a perforated screen (for removal of grit/small stones).

LSK and small peanuts are subsequently discharged into a catch pan. That portion of the sample that does not pass between the rollers is discharged into a second vibrating trough which also discharges into a stone catch pan. Large peanuts, large LSK, and large pieces of FM are discharged to this catch pan.

Divide samples into five different portions by the cleaner:

1. Light FM that is picked up by the air lift;
2. Sand and other fine material screened from the sample;
3. Stones;
4. A mixture of LSK and small peanut pods;
5. Large peanut pods.

Hand-pick and sort the above five portions to end up with three portions:

1. All FM;
2. All LSK;
3. The cleaned in-shell sample to be pre-sized and shelled.

PRE-SIZER

The pre-sizer separates the cleaned in-shell peanuts into three different sizes which correspond to three separate compartments in the mechanical sheller. Peanuts are fed down two rollers that have three areas in which the peanuts may drop according to size. The smaller peanuts (blue pan) will fall through the rollers in the upper portion, medium peanuts (white pan) will fall through the lower portion of the rollers, and larger peanuts (red pan) will fall off the end of the rollers. Pre-sizer roller spacing, based on the type of peanuts inspected, is as follows:

PEANUT TYPE	ROLLER SPACING
Runner & Spanish	25/64" Upper 29/64" Lower
Virginia	34/64" Upper 38/64" Lower
Valencia	Pre-sizer not used

When the pre-sizer has two sets of rollers that are adjusted for different types of peanuts, mark the machine to identify what type of peanuts are used with each set of rollers.

MECHANICAL SHELLER

The sheller has three compartments for shelling peanuts that correspond to the three pre-sizer pans: Small (blue), Medium (white), and Large (red). The sheller has separate grids that are installed for each type of peanut being shelled. Each compartment has a set of spring loaded sheller bars that are spaced just above the grid. Spring tension on sheller bars must be 2-1/2 to 3 pounds. As the grid moves back and forth, peanuts are forced through the grid, thus “shelling” them. Use of incorrect size grids may cause split kernels; however, excessive splits may be caused by other reasons, such as very dry kernels or kernels that have dried very quickly.

The proper settings for the sheller are as follows:

PEANUT TYPE	COMPARTMENT	GRID OPENINGS	MINIMUM BAR GRID CLEARANCE
Runner	Blue ¹	19/64 x 3/4 inch	1/4 inch
	White	22/64 x 3/4 inch	9/32 inch
	Red ²	26/64 x 3/4 inch ³	11/32 inch
	Red ²	28/64 x 3/4 inch	11/32 inch
Spanish	Blue	18.5/64 x 3/4 inch	1/4 inch
	White	20.5/64 x 3/4 inch	9/32 inch
	Red	24/64 x 3/4 inch	11/32 inch
Virginia	Blue	24/64 x 3/4 inch	11/32 inch
	White	30/64 x 7/8 inch	7/16 inch
	Red	34/64 x 1 inch	1/2 inch

¹ If the peanuts are all very large, it is permissible to eliminate the Blue compartment (19/64) grid in the sizer. The White and Blue pans will be combined in one compartment and run over the 22/64 grid.

² The Red pan may be divided and placed in two compartments, each having the same size grid; 26/64 or 28/64.

³ If specifically requested due to large kernel size this grid may be changed to a larger size.

Exceptions to the above specifications may be made by the Agricultural Research Service (ARS) through the Federal-State Inspection Management Branch for designated newer hybrid varieties of each type of peanut.

Before installing larger grids, ensure that the pre-sizer is adjusted correctly and the tension on the sheller allows correct clearance. When this is completed and an excessive amount of split kernels are still found, the buying point or producer may request other grid sizes be used. Have the written request specify the type and variety (if known) of peanuts being graded and the grid sizes that will be used.

Federal-State supervisors are to consider this request when warranted and forward the information to ARS and the FPMs. When grid sizes do not conform to the sizes specified above, remark on the SC-95 stating what grid size was used in the sheller.

MOISTURE METER

The moisture meter is used to determine the average moisture content of peanut kernels. Install moisture meters on a stable surface (leveled) and balanced. The different types of moisture meters approved for official inspection of farmers' stock peanuts are:

- Dickey-john GAC-2100, B and G
- Dickey-john GAC-2000
- Dickey-john GAC-II
- Steinlite SL-95
- Steinlite, PT-2 and PT-2B
- Steinlite G

The three Dickey-john models as well as the Steinlite SL-95 models give direct moisture reading on a digital readout. The Steinlite PT-2, PT-2B, and G models require a calibration chart to determine the final moisture reading.

MECHANICAL SCREEN SHAKER

The purpose of the screen shaker is to size the peanut kernels. Whole peanuts and portions less than 1/4 of a kernel that fall through the shaker screen are classed as "other kernels." Screens used in the shaker are 13 x 13 inch or 18 x 18 inch frames. Both screens must be made of 16 or 18 gauge metal. Place the screen in the shaker in a position with the slots pointing in the direction of the thrust of the shaker, not at right angles to the thrust.

All shakers are equipped with a timer switch. The duration of the shake must be 20 seconds for farmers' stock samples.

When using the 13 x 13 inch screen with samples of 400 grams or more, avoid overloading the screen by dividing the sample into two approximately equal portions and screen each separately for the full 20 seconds.

To do an accurate job of screening, the shaker must be functioning properly so that the kernels will spread out over the screen when being shaken. Correct alignment and slope are important and must be checked if the peanuts are not spreading fairly evenly over the screen. Excessive up-and-down vibration of the metal screen can cause excessive bouncing of the peanuts and must be corrected by bracing the underside of the screen or by some other means. If the screen is braced, but still does not function

properly, adjust the machine. Do not run hands over the peanuts during this 20 second period of shaking as this could cause peanuts to be forced through openings.

TYPE OF PEANUT	SIZE OF OPENINGS
Runner	16/64 x 3/4 inch slot
Spanish & Valencia	15/64 x 3/4 inch slot
Virginia	21.5/64 x 1 inch slot *
Virginia with 40% or more Fancy size	15/64 x 1 inch slot
Virginia with less than 40% Fancy size	16/64 x 3/4 inch slot

*The 21.5/64 x 1 inch slot is used for determining the percentage of Extra Large Kernels (ELK) regardless of whether or not the load meets Fancy size.

MECHANICAL KERNEL SPLITTER

Use the splitter at all inspection stations. Samples having reasonably dry kernels are generally well adapted to the splitter. However, if the peanuts in a sample are damp and the splitter cannot split them satisfactorily, split the sample by hand.

Adjust the speed control to a moderate speed which will split a majority of the kernels, but will not shatter them into small pieces. Accuracy in grading splits necessitates avoidance of shattering the peanuts as much as possible. Some kernels may not split the first time through the splitter, probably because they strike the metal wall in the wrong position or are high in moisture. Without altering the speed setting, take the kernels which failed to split and run them through the splitter a second time. Do not speed up the splitter simply to save time.

After running the unsplit kernels through once or twice at a moderate speed, increase the speed and run the remaining whole kernels through the splitter again.

Several types of kernel splitters are being used throughout the United States. Some use a belt splitter, usually with two belts, some with one, while others use what is called a "coffee can" splitter. The coffee can splitter uses the same device to split the peanuts as does the belt splitter, but without the belts. The type of splitter used is at the discretion of each state program. The only requirement is that each sample is thoroughly split and checked for concealed damage.

MICROSCOPE

A microscope with 2X and 4X magnification is necessary in each buying point for identification of *Aspergillus flavus* (*A. flavus*) mold. Clean the eye-pieces and objective lenses periodically with lens or eyeglass tissue to avoid accumulation of dust. Never clean the eye-piece with rough paper or cloth. Cover the microscope when not in use.

HIGH INTENSITY LAMP OR TASK LAMP

A lamp that provides proper lighting must be available at all stations where *A. Flavus* mold is identified. Proper lighting means that the lamp provides white or daylight type light equivalent to a 95 to 100 watt incandescent bulb.

SAMPLING

Sampling is one of the most important steps in farmers' stock peanut inspection. If the sampling is inaccurate, the grade factors will also be inaccurate. Inaccurate grade factors will unfairly penalize the buyer, the producer, or both. Care must be taken to insure that every sample is representative of the entire load that is being inspected.

All loads of bulk peanuts will be sampled for official inspection purposes by either a [pneumatic](#) or [spout type](#) mechanical sampler. The only exception to this rule will be made with special permission of the buyer, grower, and supervisor as an emergency measure.

Since many farmers' stock trailers/wagons have been found to have numerous forms of identification on them, the Inspection Service will refuse to grade such loads until the buying point properly identifies the load (i.e., informs the inspector as to which of the trailer's identification will be used for the load).

ARTIFICIAL DRYER SAMPLES

Peanuts may be sampled immediately for grading after being removed from a dryer. In some cases, they may be warmer than the air temperature at the time of sampling and could show a slight change in kernel size and moisture content when the temperature drops to that of the air. It is recommended that analysis be delayed until the sample has completely cooled. However, samples may be analyzed while still warm at applicant's request.

INSPECTION SERVICE APPROVED VEHICLES FOR PEANUT SAMPLING

The sampling of farmers' stock peanuts in Inspection Service approved large capacity hopper-bottomed trailers will be permitted for incoming, regrade, or outgrade inspections. However, this will apply only to large capacity trailers (approximately 20 tons) and not to small capacity farm trailers/wagons that have been modified to a hopper-bottom design. Sampling of such small capacity vehicles will not be approved.

Inspection of peanuts in hopper-bottomed trailers will be denied unless the trailer exhibits a seal indicating that the trailer has been approved by the Inspection Service. These seals are supplied by the [SCI Division Supply Depot](#). The seal will identify the USDA and have a serial number. Keep a record documenting the license number of the trailer approved for each seal applied.

In order to obtain approval, each hopper-bottomed trailer must be examined by the Inspection Service prior to loading. Approval will require color coded markers to be placed on the top of the side board or top rail indicating the locations of hoppers as well as the location of any obstruction (cross-bars, etc.) that may prevent the sampler tube from reaching the bottom of the trailer. Use red markings to identify the location of obstructions and use green markings to identify the location of the hoppers. Ensure all markings are readily visible to the inspector operating the sampler. If not, sampling must be denied.

Although prior approval of flat-bottomed trailers is not required, Inspection Service reserves the right to deny inspection if cross-bars, chains or other obstructions impede proper sampling. The Inspection Service may examine flat-bottomed trailers upon request and apply the seal of approval to those meeting applicable requirements.

PNEUMATIC SAMPLER

The pneumatic sampler may be used to sample farmers' stock peanuts in conveyances that have flat bottoms or semi-trailers that have flat bottoms at different levels, provided that the sampling tube will reach the bottom at each level. Large capacity surface bottoms tapering to a flat surface bottom may be sampled provided they have been approved for sampling by the Inspection Service. If a semi-trailer meets these requirements, but inspectors have reason to believe a representative sample cannot be drawn, consult the supervisor.

Identify the load being sampled by a weight ticket, pink copy of the [SC-95](#), or other means. This identification must be in or attached to the sample bag as soon as the sample is completed to insure that the load will not be inadvertently switched with another.

NOTE: The [SC-95-CG](#) is generated after sampling is completed and cannot be used to identify a sample prior to sampling.

The person drawing the sample must be sure that the divider is clean and that the sample bag is completely empty prior to each sample. The sampler tube must always be free and clear of the top of the load as the conveyance pulls under the sampler. Sampler operators must check the clearance. Never allow the tube to drag the top of the load. Position the probe to enter the truck/trailer 10 to 12 inches from the sides. Never force the probe into a load of peanuts. Stop the probe 4 to 6 inches above the load and then lower it slowly so that it descends all the way to the bottom of the load each time it is inserted.

Forcing the probe may shell some of the peanuts causing unnecessary LSKs, which will unfairly penalize the producer. If the probe seems to have difficulty going down into the load, check the large tubes or hoses on the sampler for clogs. If a clog is detected in a hose, at least one end of the hose must be removed in order to remove the clog. Never put objects in the sample tube to try to dislodge a clog. This usually results in

worsening the clog and could cause damage to the sampler. Sometimes when a load is transported over a long distance, it will settle and be difficult to sample. If this happens, the only way to sample the load is to be patient and allow the tube to enter the load at its own speed without forcing the tube. If a load becomes so tightly packed that it cannot be sampled, transfer it to another trailer(s) to permit probe access.

Only use approved [probe patterns](#) with the pneumatic sampler. Once all of the probes are completed, the sample is dumped and run through the [sample divider](#). This is done over the load that was sampled. Spread out peanuts falling through the divider over the load instead of dumping them in one pile.

While one person can operate the sampler, it requires undivided attention while sampling. All samplers will be furnished with a sampling card or an “All-Weather Probe Pattern Chart” showing the various sampling patterns to be used. Each pattern is identified by a number. Numbers 1, 2 or 3 are for flat bottom trailers and numbers 4 or 5 are for hopper bottom trailers. Vary the sampling pattern (showing the locations for inserting the tube) from one load to another to insure that all probe patterns are used on a daily basis. Record the pattern number on the sample card and the [SC-95/SC-95-CG](#) for each load sampled.

Draw at least five probes for an average farmers’ stock load (6 tons or less) with the number increased proportionately for larger loads. The Pneumatic Sampler Probe Pattern Cards and Instructions were developed for sampling 4 to 6 tons of farmers’ stock peanuts. For larger size loads, increase the number of probes as outlined below:

Type of Vehicle	Size of Load 1 ton = 2,000 lbs.	No. of Probes	Probe Pattern Chart
Flat Bottom	Up to 6 tons	Min. 5	A
Flat Bottom	Over 6 to 10 tons	Min. 8	A
Flat Bottom	Over 10 to 15 tons	Min. 10	A
Flat Bottom	Over 15 tons	15	A
Hopper Bottom (2 hoppers)	Over 15 tons	16	B
Hopper Bottom (3 hoppers)	Over 15 tons	20	B

Some parts of the sampler may be seriously damaged by inexperienced or careless operators. Do not operate the sampler without first having been thoroughly instructed on its proper operation as well as all necessary safety precautions.

PULSING DIVIDER IN THE PNEUMATIC SAMPLER

Some pneumatic samplers are constructed with a Pulsing Divider. This mechanism automatically collects a sample of approximately 3600 grams. Divide this into a usable sample of approximately 1800 grams and use the remainder for the check sample. In instances where the divider malfunctions, refer to instructions for [Reducing the Sample](#).

Instructions for operation of the Pulsing Divider are found in [Appendix I](#).

SAMPLING SMALL LOADS

When a trailer or wagon is only partially loaded or contains only a small amount of peanuts and the usual 5 probes will not be enough for a sample, take additional probes. To ensure sampling remains “representative,” use the next 3 probes in the pattern used to originally sample the load ([Probe Pattern Chart A - 1, 2, or 3](#)).

Example: Pattern 1 is used to sample a small/partial load (6 tons or less), but does not provide for an adequate sized sample. For additional probes, use the same probe pattern number as used for obtaining the original sample, but instead treat the load as if it were a “larger” load (e.g., 10 tons or less). This method will provide for up to 3 additional probes on the load.

If this will still not provide an adequate sample, probe each of the 15 grids (6 tons or less). Record the sample pattern number used for the load in the Probe Pattern block of the [SC-95/SC-95-CG](#). For very small loads, the entire quantity sampled may have to be used without first running it through the divider on the sampler.

PNEUMATIC SAMPLER CONSTRUCTION SPECS FOR HOPPER BOTTOM TRAILERS

To be USDA Inspection Service approved for sampling hopper bottom conveyances, the pneumatic peanut sampler must be erected to meet the following requirements:

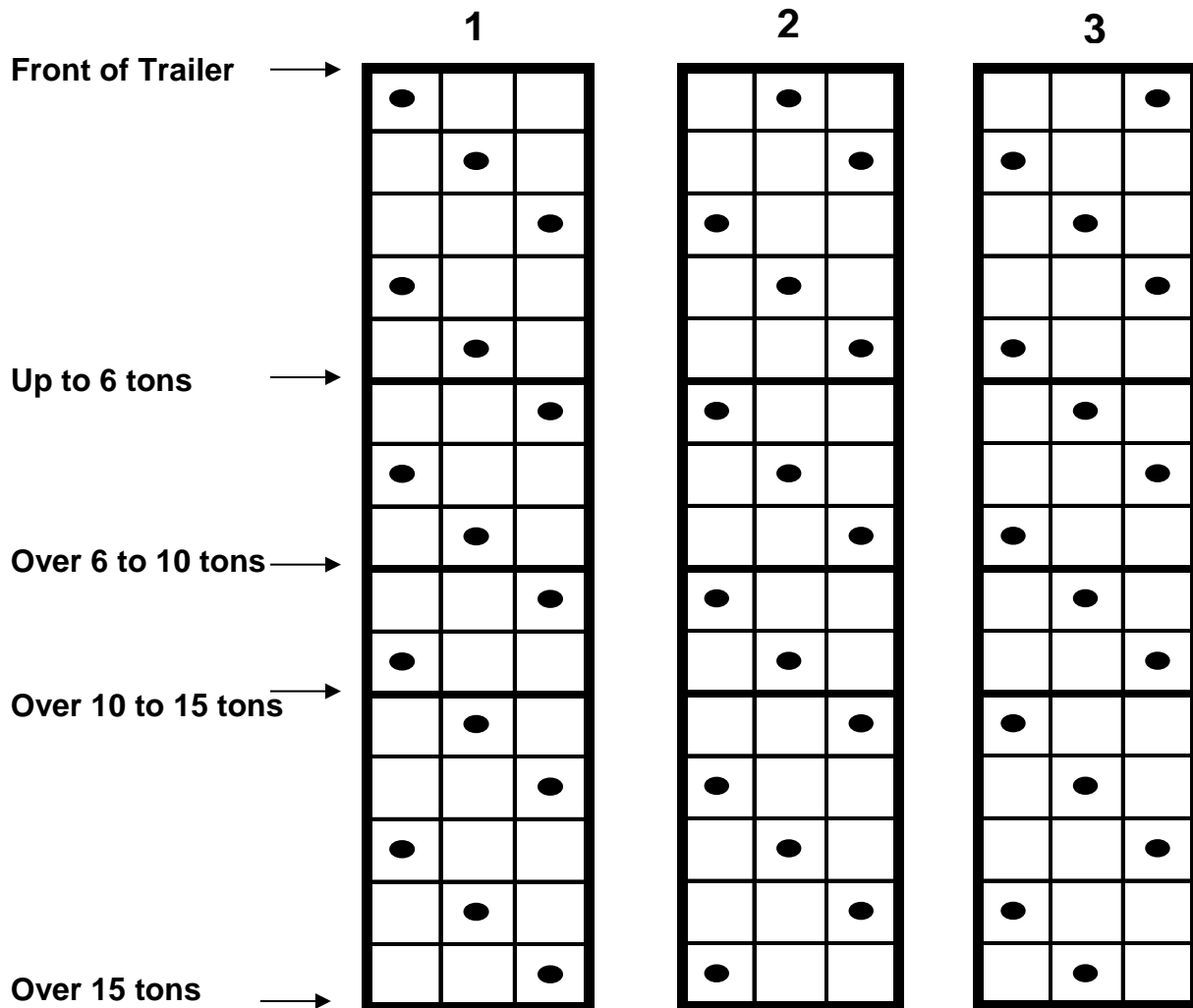
1. To permit a minimum clearance of 14 feet from ground to bottom of bridge;
2. To permit a maximum distance of 15 inches from ground to bottom of the rotating head when the sampling tube is fully extended in the “down” position; and
3. To permit a minimum clearance of 14 feet from ground to bottom of the rotating head when sampling tube is fully retracted in the “up” position.

PROBE PATTERNS

Use the probe patterns from charts A and B with the pneumatic sampler:

Chart A

Pneumatic Sampler Probe Patterns for Flat Bottom Trailers

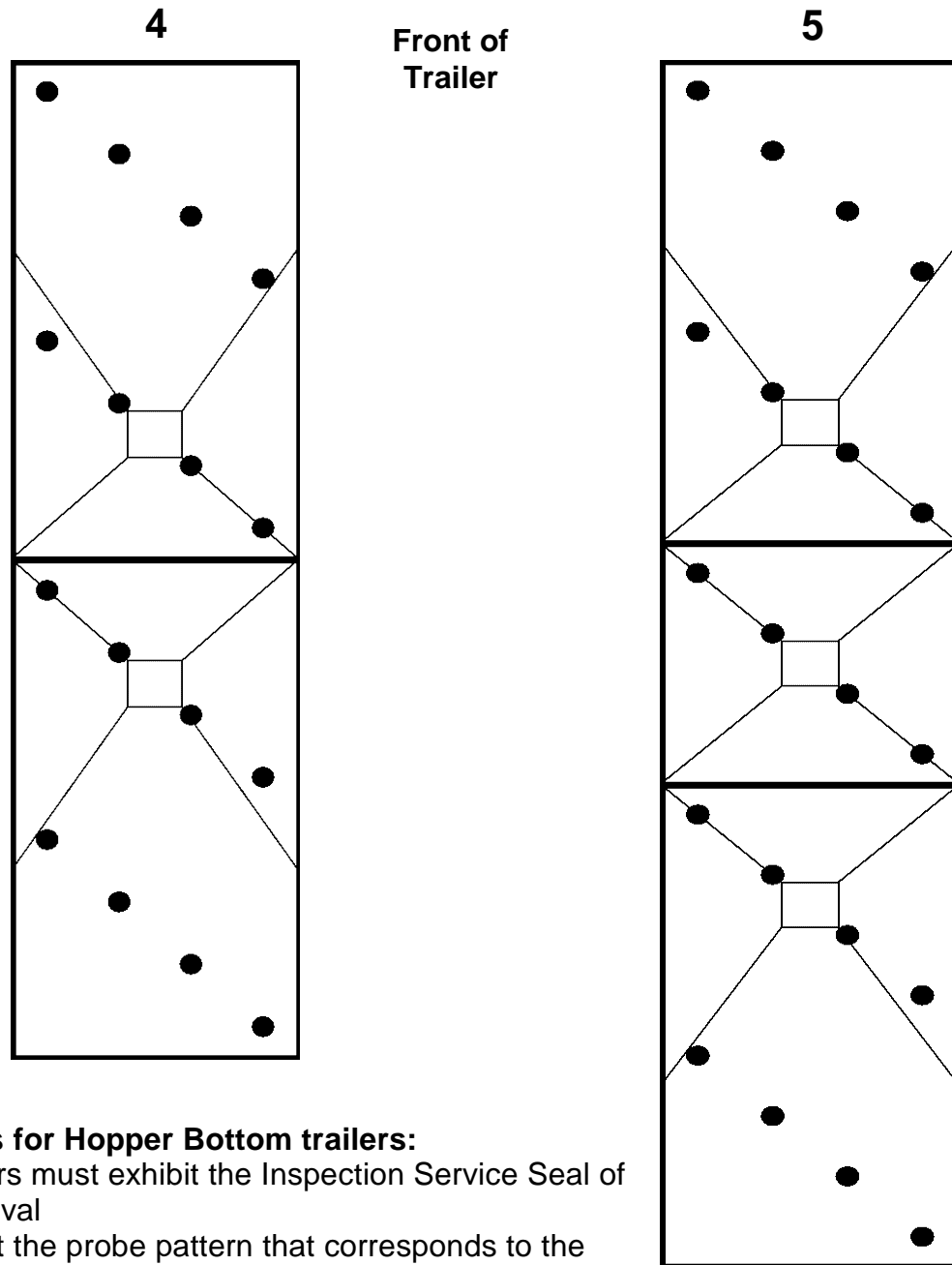


Instructions for Flat Bottom loads of various sizes:

1. Randomly select one probe pattern for each load
2. Record pattern number selected on SC-95/SC-95-CG (1, 2, or 3)
3. Determine the size of the load to be sampled (6 tons or less to over 15 tons)
4. For small/partial loads where additional probes are needed, continue sampling as if the load was "larger" (i.e., up to 10 tons). Example: Pattern 1 used to sample a small/partial load (6 tons or less), but did not provide an adequate sized sample. For additional sample, use Pattern 1 (up to 10 tons). This will provide up to 3 additional probes for the load.

Chart B

Pneumatic Sampler Probe Patterns for Hopper Bottom Trailers



Instructions for Hopper Bottom trailers:

1. Trailers must exhibit the Inspection Service Seal of Approval
2. Select the probe pattern that corresponds to the hopper trailer being sampled and record the pattern number selected on SC-95/SC-95-CG
3. A minimum of 16 probes are required for trailers with 2 hoppers (Pattern 4)
4. A minimum of 20 probes are required for trailers with 3 hoppers (Pattern 5)
5. Prior to loading, the applicant should be informed that the peanuts should be spread during loading to help distribute FM and LSK.

ADDITIONAL PROBES

Pneumatic Sampler Probe Pattern Chart A indicates the minimum number of probes required for various size loads. Some areas may require additional probes depending upon harvest practices in that area. Inspectors must check with their supervisor when additional probing is requested, but in no case will the number of probes be less than the minimum outlined on the previous pages.

AUTOMATED PNEUMATIC SAMPLER

A version of the pneumatic sampler has also been modified for automated operation. This sampler is designed to have a self-cleaning divider, but still check the divider before the first load is sampled each day and then again periodically during the workday to ensure it is clean. Dust and dirt may build up in the divider in humid conditions and, if present, must be removed along with any other sticks, peanuts, or other material.

If the automated pneumatic sampler cannot properly sample a load because of obstructions in the load, extremely high foreign material, extreme settling, or any other reason, switch to the “manual” mode, and sample the load manually as previously outlined.

SPOUT SAMPLER

The spout sampler requires peanuts be unloaded and run through an elevator conveyor for sampling. This differs from the pneumatic sampler, which draws its sample from the load while still on the conveyance.

The interval between sampling passes made by the sampler is controlled by a timer. Vary the setting of the timer depending on the size of the load being sampled. A setting of 10 seconds is suggested for a load of one ton or less, while a setting of 20 seconds is suitable for a load of 3 tons or larger. The objective is to draw a representative sample.

Fit the sample discharge spout with a sliding gate or trap door at the bottom. This must be closed while the sample is accumulating in the pipe in order to avoid the loss of dust to air draft.

COMBINING LOADS

Under certain conditions, it may be advantageous to the producer, buyer, and/or Inspection Service to combine two or more small loads of farmers' stock peanuts and run one grade analysis. If authorized by a supervisor, this procedure may be used if it is acceptable to both the producer and the buyer. However, no more than 50,000 pounds may be combined for any one grade analysis. Exceptions may be approved through Federal-State Inspection Management Branch in Washington, DC on a case-by-case basis. Each load being combined as one sample must come from the same producer, the same farm, and have the same general appearance. If there are marked

differences in the appearance or condition of the peanuts in one load compared to another, sample and grade each load separately. In order to combine loads, sample all at approximately the same time and do not unload until the grade is completed.

SAMPLING SACKED PEANUTS

A representative sample must be obtained in order to accurately determine the grade of the load. Consequently, every effort will be made to draw the best sample possible. At buying points, it will be permissible for the Inspection Service to request sacked peanuts be emptied into a bulk container for sampling with a pneumatic sampler.

NUMBER OF SACKS SAMPLED

Draw samples from at least one-tenth of the sacks in medium to large sized loads with the ratio increased for small loads. For example:

- 2 or 3 sampled in a load of 5.
- 4 or 5 sampled out of 25.
- 6 or 7 sampled out of 50.
- 10 or more sampled out of 100.
- Not less than 10% of the sacks in larger loads.

Sample a total of 7 to 10 lbs. of peanuts, depending on the size of the load. In larger loads, draw smaller quantities from each of the sacks sampled.

MAKING THE LOAD ACCESSIBLE

When sacked peanuts are stacked on a truck or in a warehouse, it is the owner's responsibility to make the load accessible for inspection by moving as many sacks as the inspector considers necessary. The inspector must draw samples from all parts of the load (top, middle, bottom, and sides) in order to ensure obtaining a representative sample of the load.

CUTTING SACKS

Cut sacks in order to sample them. However, avoid needless mutilation and waste of peanuts. Make cuts along the side or bottom seam and place the sack so that the peanuts cannot spill out after sampling.

HORN SAMPLING

Use the “horn” or scoop for sampling sacks. When sampling from the side of a sack, if possible, set it up and make a 10 to 12 inch cut at the seam near the bottom. Insert the horn into the peanuts and then work one hand into the peanuts above the horn. Using both horn and hand together as a “pincer-like” device, remove the peanuts and the foreign material. When sampling from the bottom of the sack, lay the sack on its side and cut the bottom seam so that the horn may be inserted horizontally. When sampling sacks in the bottom of a load, it may be impractical to try to lift the sacks. In such cases, cut the sack as near the underside as possible in order to obtain some of the loose dirt.

SAMPLING PERSONNEL

TRAINING AND LICENSING

Even though they only carry out a portion of the grading process, sample pullers and inspector’s assistants must be trained and authorized to work by the Inspection Service.

Only properly trained and authorized personnel may perform these duties. Record authorized inspector’s assistants’ names and other pertinent information on the Inspector’s Assistant Authorization Record ([Form SC-248](#)), which can be obtained from the Federal-State Inspection Management Branch in Washington, DC.

SUPERVISION OF SAMPLE PULLERS

Sample Pullers are those authorized by the Inspection Service to sample farmers’ stock peanuts. It is the responsibility of the Inspector-in-Charge to supervise the sample puller to ensure that samples are being taken properly.

SAMPLES SUBMITTED BY GROWER OR BUYER

A sample of peanuts may be brought to the inspector with a request that they grade it for informational purposes only. Inspectors may grade the sample if it does not interfere with official inspections workload. They may also hold it until there is time to grade it.

Documentation must show that the inspection covers the sample only. Further, a statement must show under “Remarks” similar to the following: “Sample submitted by (name).”

PREPARING OIL ANALYSIS SAMPLES FOR CCC/OTHER APPLICANTS

When Commodity Credit Corporation (CCC) agents or other applicants request the Inspection Service to prepare a sample of peanut kernels for oil analysis from outgrade farmers’ stock peanuts, handle the sample as follows:

Save all LSKs from the foreign material sample and all kernels from the grade analysis sample. The sample for oil content will include a mixture of all classes of peanuts (LSK, SMK, SS, OK and DAM kernels) in the approximate proportions in which they are present. Due to the larger size of the sample used to determine the percentage of LSKs, add only proportional amount of these kernels to the sample for oil analysis.

For example: If the sample size for LSKs is 1872 grams and the cleaned sample is 1000 grams and there are 42 grams of LSKs, the amount should be 21 grams or approximately 1/2 of the LSKs. If the cleaned sample is 500 grams, the amount of LSKs would be 10 grams.

Mix all classes of kernels thoroughly. Divide the mixed sample to obtain a representative amount specified by the applicant and send to the specified laboratory. Retain an oil analysis check sample until the results of the official sample have been determined.

RETAINING CHECK SAMPLES

Save a portion of the sample approximately equal in size to the portion used for grade analysis as a check sample. Exceptions to this are only allowed by approval of the supervisor. Place the check sample in a paper sack or other suitable container marked for identification, preferably with a copy of the [SC-95/SC-95-CG](#) or sample card enclosed in the sample container. Retain check samples in a secure area at least until the grade has been completed. If the sample is spilled or contaminated at any time during the grading process, the check sample may be used as the official sample (if it has remained secured). Otherwise, the supervisor will specify which samples are retained and for how long.

Supervisors: Use secured check samples to conduct supervisory reviews. Make every effort to conduct a supervisory review weekly (but no less than bi-weekly), note significant differences, and take corrective action as needed. See [Appendix II](#) for assistance in determining when differences in inspection factors are significant.

GRADING THE SAMPLE

An SC-95, or a sample card, or some other form of identification imprinted with the producer's identification information and the weight of the load, must be presented to inspection personnel at a buying point before a sample can be graded. If this information is provided on a sample card or in some other format other than on an actual SC-95, it must subsequently be recorded in the "Farm Producer/Seller (Name and Address)" block of the SC-95/SC-95-CG prior to grading. Also, complete the buying point number, applicant (if known), buying point name and city, and weight on the SC-95 at that time.

Make entries on the SC-95/SC-95-CG immediately after each factor is determined. Do not begin an official farmers' stock sample without having an imprinted SC-95 or some

other form of identification. Once the sample is graded, enter the completed time in the “Time” block on the [SC-95/SC-95-CG](#).

NOTE: The SC-95-CG is generated after sampling and analysis has been completed. Locations using automated systems must obtain all pertinent information on the load and input this data into the computer for subsequent generation of the SC-95-CG.

At least one person in charge of the grading room must have an unrestricted license to grade farmers’ stock peanuts. Other inspectors may have a restricted license to conduct one or more steps of the grading process. Persons licensed as sample pullers or inspector’s assistants may assist in the grading process, but only under close supervision of an unrestricted licensee.

RECORDING WEIGHTS AND PERCENTAGES

Record all weights on the SC-95/SC-95-CG to the nearest tenth of a gram and record all percentages on the [FSA-1007](#) to the nearest whole number with the following exceptions:

- Record the weight of foreign material, LSKs, and Fancy size peanuts in grams to the nearest whole number. Record percentages for freeze damage and concealed RMD to the nearest hundredth.
- Round up numbers ending in 5, 6, 7, 8, and 9 and round down those ending in 1, 2, 3, and 4.

MIXING AND DIVIDING THE SAMPLE

Once the sample has been drawn, mix and divide it using the sample divider. This results in an FM/LSK sample with the remainder, or a portion of it, used as a check sample. Although the sample is usually mixed and divided outside of the grading room, it is the responsibility of the Inspector-in-Charge to ensure that the samples are mixed and divided properly. Always use the sample divider to mix and divide the sample. Foreign material, especially dirt and sand, tends to settle to the bottom of a sample container. Never use only a portion of the sample. Mix and divide the entire sample. Also, never use only a portion of the contents of a dividing pan. Pour the entire contents of a dividing pan through the divider and empty the entire contents of the final cut into the scale pan for the FM/LSK sample. The size of a sample may only be reduced by the following method.

SPREAD SAMPLE IN PAN

The sample is poured from the sample container into one of the long metal pans supplied with the divider. Gradually pour it in while moving the container back and forth along the length of the metal divider pan. This assures a fairly uniform distribution of foreign material throughout the sample rather than having it concentrated in one small

section of the pan. Some dividers are equipped with a spout on one side of the divider and the part of the sample that falls on that side of the sampler will fall into a bucket. If this part of the sample is run through the divider, pour the contents of the bucket and spread evenly in a divider pan before it is poured back through the divider. Pouring the contents directly from the bucket will concentrate the sample onto a small portion of the divider and could very easily bias the sample.

RUN SAMPLE THROUGH THE DIVIDER

The peanuts are poured, not dumped, from the pan into the top of the divider. This gradual pouring from a height of 3 to 5 inches above the divider makes the sample flow freely with little or no clogging in the slots of the divider. When the sample has passed through, any pieces of hay which have lodged on top, or peanuts which have lodged in the slots, must be knocked loose and permitted to fall through without regard to which way they fall. One division may be sufficient when the total sample is small. However, in most cases, more divisions will be necessary to reduce the size of the sample to the amount needed for analysis.

REVERSE THE DIVIDER PAN

The sample divider may contain a slight bias due to lack of uniformity of the slots. In order to counteract this, reverse the ends of the divider pan before making the second cut. Turn the pan so that the left and right ends change places. Reverse the pan again before each additional cut.

REDUCING THE SAMPLE

The inspector must plan the dividing in such a way that when completed, there will be the amount (or somewhat more) than is required for FM/LSK determination (approximately 1,800 grams, but no less than 1,500 grams). If one division too many is made and there is less weight in the sample than is required, then re-combine the whole sample and repeat the dividing procedure with one less cut. Never build up the size of a sample that has already been divided.

If after dividing the sample one or more times, the quantity in one divider pan is too large for the sample needed, but not enough to stand another cut, use the following procedure:

- Set one half of the sample aside.
- Cut the other half of the sample once.
- Add one half of this cut to the portion set aside.
- Cut the combined portions and obtain a quantity near the amount needed in one divider pan.

FOREIGN MATERIAL (FM) AND LOOSE SHELLED KERNELS (LSK) SAMPLE

The reduced sample (approximately 1,800 grams) is needed to determine the percentage of FM and LSKs. The entire content of the final cut in the divider pan is the FM/LSK sample. Pour all of the sample into the scale pan and weigh to obtain a true representation of the amount of FM and/or LSKs present in the load. Never use only a portion of the sample.

FOREIGN MATERIAL

Foreign material includes everything other than peanut kernels or portions of kernels and in-shell peanuts. Foreign material typically consists of dirt, hay (vines), sticks, stones, insects, peanut shells which do not contain peanut kernels, raisins, etc. Vines or hay are parts of the peanut plant other than the threadlike stem or tail of the individual nut. When a piece of vine is attached to the stem, detach the vine and included as foreign material. The stem is considered as part of the peanut. Raisins or twisters are immature, undeveloped peanuts with badly shriveled and shrunken shells. Class them as foreign material. Raisins and twisters are scored on the basis of appearance only (see [Visual Aid PEN-CP-8 "Raisins"](#)). Do not pinch or open to determine the extent to which the kernels have developed inside.

When performing the inspection, keep visual aids depicting foreign material in a location which is readily available for use by the inspector.

LOOSE SHELLED KERNELS

Loose shelled kernels are peanut kernels or any portions of kernels completely free from hulls when found in farmers' stock peanuts. They are undesirable, since kernels generally keep better if they are inside of completely sound hulls. Loose shelled kernels are not checked for damage, but must be checked for *A. flavus* mold.

1,500 GRAM MINIMUM

Aim for a sample of about 1,800 grams, but must never use less than 1,500 grams. It is important that the dividing procedure be planned carefully so as to arrive at an amount close to the desired 1,800 grams.

The Inspector-in-Charge must ensure that the person mixing and dividing the sample is not pressured into making all of the samples come out close to the 1,500 gram minimum although, if a foreign material sample is considered too large, it can be sent back to be further reduced. Never return a foreign material sample to be reduced just to make it come out closer to the 1,500 gram minimum.

THE FOREIGN MATERIAL MACHINE

The foreign material machine is used to separate FM and LSKs from the in-shell farmers' stock peanuts. This machine normally does its job well, although the inspector will almost always have to finish the sorting by hand. Completely clean the foreign material machine of foreign material and peanuts after each sample is run. Empty each pan and check and clean the rollers under the transparent flaps where the peanuts first enter the machine for any peanuts or foreign material.

REPORTING THE PRESENCE OF HIGH MOISTURE FOREIGN MATERIAL (HMFM)

Applicants may request the Inspection Service report the presence of HMFM (gherkins, citrons, maypops, etc.) found in loads of farmers' stock peanuts during the sampling process (see [Visual Aid PNT-CP-7](#)). If HMFM is found in the official sample, report it on the [SC-95/SC-95-CG](#) in the "Other" section of the foreign material block. If the HMFM is noticed during the sampling process, but is not found in the official sample, note this on the sampling card (or other sample identification) and report it to the buying point operator. Reporting HMFM is not required in the Virginia-Carolina area.

LARGE PIECES OF FOREIGN MATERIAL

If large stones, dirt clods, or other large types of foreign material appear in the sample being run through the divider, ensure a proportionate part of the material is included in the analysis sample. Accomplished this by breaking clods of dirt, pieces of hay, or sticks into small pieces to permit even distribution when the sample is cut down. If the large pieces of foreign material are too hard to break, use the following procedure:

1. Weigh the large piece(s) of foreign material and record the weight temporarily.
2. Divide the total sample enough times to reduce it to the approximate size to be analyzed, keeping track of the number of times the sample was divided.
3. Using the following chart, divide the foreign material weight determined above by the number of times the sample was divided:

Number of times sample was divided:	Divide foreign material weight by:
One	2
Two	4
Three	8
Four	16

4. The figure obtained is the proportionate weight of the large piece(s) of foreign material which must be added to the weight of the total sample and to the weight of the foreign material segregated from the total sample.

5. The weight of foreign material obtained by adding the two figures is divided by the total weight of the sample and the resulting figure is the percentage of foreign material reported for the load.

UNUSUAL FOREIGN MATERIAL

If a piece of very unusual substance such as a nut, bolt, or other piece of machinery is found in the sample, make every effort to determine whether more of the substance is present in the load. If confident that no more substance of this nature is present, discard the one piece found in the sample. However, if more than one piece of unusual foreign material is found, handle as described in the example for large pieces of foreign material. Any unusual or hazardous foreign material found in a sample that is not discarded as described above must be noted on the [SC-95/SC-95-CG](#). Consider corn, pecans, glass, metal, or other such foreign material as unusual or hazardous.

UNUSUALLY HIGH AMOUNTS OF FOREIGN MATERIAL

Some loads may contain so much foreign material that a normal sized FM/LSK sample would not provide enough peanuts for an adequate cleaned in-shell sample. In this case, the FM/LSK sample would have to be larger than normal (perhaps 3,000 to 4,000 grams) and in some instances, the entire sample may have to be used without being mixed and divided.

CALCULATING PERCENTAGES

When analyzing the random weight samples from the last cut, calculate the percentages of FM and LSKs. The amounts found in the sample are divided by the total weight of the FM/LSK sample and converted to percentages.

Example: 112: Weight (in grams) of foreign material separated from sample.

1,952: Weight (in grams) of total FM/LSK sample.

Divide 112 grams by 1,952 grams.

Result: 0.057377.

Divide 0.057377 by .01 to determine percentage of foreign material in FM/LSK sample (or move decimal 2 places to the right).

Result: 5.7377% (which is rounded to 6%).

All other grade factors are determined by dividing the weight of the factor being determined by the total weight of the cleaned in-shell sample (500 to 550) and converted to percentages.

Example: 23: Weight (in grams) of the “Other Kernels.”

509: Weight (in grams) of total cleaned in-shell sample.

Divide 23 grams by 509 grams.

Result: 0.045

Divide 0.045 by .01 to determine percentage of “Other Kernels” in cleaned in-shell sample (or move decimal 2 places to the right).

Result: 4.5% (which is rounded to 5%).

SAMPLE SIZE FOR GRADE ANALYSIS

Once all FM and LSKs have been removed, a portion of the cleaned FM/LSK sample is analyzed to determine the quality and size of the kernels. Base the size of the cleaned in-shell sample on the following:

Size of Load	Size of Cleaned In-Shell Sample	Size of Cleaned In-Shell Sample for Computer/Automated Systems
10 Tons or Less	500 grams	500 or more grams
Over 10 Tons	500 grams	500 or more grams

NOTE: When the amount of in-shell peanuts is insufficient to obtain a 500 gram sample due to excessive LSK or FM, base the sample size on the amount of in-shell peanuts available (e.g., determine the amount of SMK, SS, OK, and DAM based on the amount of in-shell peanuts available in the sample used to determine foreign material). If the amount of in-shell peanuts is insufficient for determining moisture, use the LSKs and note the moisture results with an asterisk (*) on the certificate, reporting under remarks “LSK combined with in-shell peanuts to determine moisture content at the request of MOAD or FSA, Washington, DC.” If the load consists of 100% LSKs and FM and *A. flavus* is found, class as [Segregation \(Seg.\) III](#). If *A. flavus* is not found, class as Seg. I and mark “Special Handling” for the warehouse person.

PRE-SIZER

Pre-size Spanish, Runner, and Virginia peanuts before they are shelled. Spanish and Runner peanuts use the same roller spacing while Virginia peanuts require a different spacing. Valencia peanuts are not pre-sized before shelling. Pre-sizers generally have two sets of rollers. In buying points where more than one type of peanut is inspected, one side will usually be set up for Spanish and Runner while the other side will be set up for Virginia. Clearly mark each side of the pre-sizer as to which type of

peanut is being sized. The pre-sizer sorts the peanuts according to hull size. Do not let the peanuts pile up as they flow down the rollers as this will cause some of the smaller peanuts to ride down to the larger openings. The smaller peanuts will not shell properly if they end up in the sheller compartments meant for larger peanuts. Larger peanuts will be split in the compartments meant for the smaller peanuts as well as not shelling properly.

VIRGINIA TYPE “FANCY” SIZING

Size all Virginia type peanuts to determine the percentage of Fancy size since there are market valuation differences depending upon whether the load contains less than 40% or 40% or more Fancy size (generally, loads containing 40% or more Fancy size are valued higher). Regardless of the percentage of Fancy size found, report loads as “Virginia type” on the [SC-95/SC-95-CG](#) and certificate (FSA-1007).

Determine the percentage of Fancy size by the pre-sizer with spacing set at 34/64 inch at the upper end and 38/64 inch at the lower end. Weigh the smallest size peanuts separated out by the pre-sizer (blue pan) and subtract this amount from the weight of the cleaned sample (500 grams). Divide the remainder (cleaned sample minus blue pan contents) by the weight of the cleaned sample. The result is the percentage of Fancy size.

Enter the grams and percentage of Fancy size on the SC-95/SC-95-CG in the space provided for each. When a sample contains less than 40% Fancy size peanuts, report under remarks as: “Fails 40% Fancy.” The producer/grower/seller has three options for Virginia type loads found to contain less than 40% Fancy size: (1) Accept the grade of the original inspection; (2) Appeal the original inspection results; or (3) “No Sale” the load.

BROKEN, CRACKED AND DISCOLORED SHELLS (VALENCIA PEANUTS ONLY)

Determine the amount of broken or cracked shells and discolored shells for Valencia peanuts. Use an additional 100 grams (minimum) of the cleaned in-shell peanuts from the FM/LSK sample for this determination.

CRACKED OR BROKEN SHELLS

Score when they have been broken to the extent that the kernel within is plainly visible without minute examination and with no application of pressure. Also score when the appearance of the individual peanut is materially affected.

DISCOLORED SHELLS

Score as discolored when 25% or more (aggregate) of the shell is discolored or when the shell is a darker shade of brown than considered characteristic (see [Visual Aid PN-2](#)).

SHELLING

There are separate shelling grids for Spanish, Runner, and Virginia peanuts. Valencia peanuts are shelled using the Spanish grid with the largest openings. Some buying points have shelling grids for Valencia peanuts with the same larger openings for each of the three compartments that allows the shelling of peanuts in all three compartments. If a buying point does not have this type of Valencia shelling grid, shell the peanuts using a Spanish grid and also using only the red compartment with the larger openings.

Shell by hand unshelled peanuts that come out of the sheller. Never place unshelled peanuts back into the sheller, except for Total Kernel Content and Hulls Only Analyses.

Once the sample has been shelled, check the hulls for kernels. Place any kernels found in the hulls with the other shelled kernels (the cleaned and shelled sample).

MOISTURE TEST

All moisture meters must be properly calibrated and be identified as being “approved” for use by the Inspection Service for the current crop year.

MOISTURE SAMPLE

Use a portion of the cleaned and shelled sample for the moisture test. The sample must include a mixture of all classes of peanuts (SMK, SS, OK, and DAM) in approximately the same proportions in which they are present in the sample as a whole.

STEINLITE MODELS

There are currently four approved Steinlite Models. See chart below:

Model	Calibration Charts
Steinlite SL-95	Not required
Steinlite PT-2 and Steinlite PT-2B	(Runner Type) Steinlite 08/30/65 (Spanish & VA Types) 09/73
Steinlite G	(Runner & Spanish Types) Steinlite 01/31/59 (VA Type) 06/89

Steinlite SL-95

The Steinlite SL-95 requires a minimum of 275 grams for an accurate moisture reading. The moisture sample must be weighed to insure that this minimum is met. If very large kernels are being tested, hold the load button down while pouring the peanuts into the machine. This prevents them from lodging in the loading chamber.

DICKEY-JOHN GAC-II, GAC-2000, AND GAC-2100

These moisture machines only require that the hopper be “level full” for a moisture test. If the machine shows an unusual reading, the hopper may not have been level full.

Set the machine to the type of peanuts being tested before the reading is taken. The reading is entered in the “Moisture Reading” block and then rounded to the nearest whole percentage and recorded in the “Moisture block” on the [SC-95/SC-95-CG](#).

NOTE: Dickey-john models do not require use of a temperature conversion chart for determining final moisture content.

WARM-UP THE TESTER

For all Steinlite testers, turn ON the instrument switch about 5 minutes before the test is made. The tester does not function properly until the tubes have warmed up. Leave the tester switch ON for as long as tests are being made, but turn it OFF when not using the instrument for an hour or more.

WEIGHING SAMPLE

A precise weight is essential for accurate moisture reading when the moisture meter requires an exact weight. Ensure the scales balance accurately at all times. Weigh the quantity needed for the test carefully and obtain an accurate balance.

TEMPERATURE

Take the peanut temperature in order to make any necessary corrections in the readings. Most instruments have a built-in thermometer. Allow the peanuts to remain in contact with the thermometer for at least 30 seconds before the reading is taken. If the instrument does not have a built-in thermometer, take the temperature with a laboratory thermometer, preferably before testing.

TESTING PROCEDURE

Weigh the sample and pour it into the funnel. Level the peanuts in the funnel with a straightedge. Adjust the instrument’s balance knob if necessary. Drop the sample into the testing cell by releasing the catch on the trap door. Take the instrument reading. Release the peanuts into the drawer for removal by opening the lower gate. After a brief wait, record the temperature of the peanuts. Moisture content is found on the chart opposite the reading taken from the instrument. If applicable, apply the temperature correction to the moisture figure. Finally, round off the corrected moisture content figure to the nearest whole number and enter on the [SC-95/SC-95-CG](#).

CONVERTING READING TO MOISTURE CONTENT

Steinlite moisture testers require a conversion table in order to determine the moisture content. There are different conversion tables or charts for each of the three major types of shelled peanuts: Spanish, Runner, and Virginia. Moisture for Valencia is determined using the Runner chart as the two varieties are similar in kernel size. There are also different charts for the G and PT-2B Steinlite models for different types of peanuts. Ensure to use the correct chart for the instrument you are using and the type of peanuts being tested. Find the moisture percentage on the chart that fits the reading obtained on the particular button. If necessary, make temperature corrections as shown in the following examples:

Example 1: Spanish reading (75 grams), A-53.

- 85 °F: Temperature.
- 7.86%: Moisture indicated on Steinlite chart (model G).
- - .20%: Correction for temperature 85 to 80 °F ($- 5^{\circ} \times .04 = -.20$)
- 7.66%: Correct moisture ($7.86\% - .20\% = 7.66\%$).

Example 2: Spanish reading (75 grams), A-57.

- 71 °F: Temperature.
- 8.36%: Moisture indicated on Steinlite chart (model G).
- +.36%: Correction for temperature, 71 to 80 °F ($+ 9^{\circ} \times .04 = +.36$)
- 8.72%: Correct moisture ($8.36\% + .36\% = 8.72\%$).

REPORTING MOISTURE CONTENT

Moisture content determined by electric meter is approximate. Round off the percentage reported to the nearest whole number after making the temperature correction.

For moisture meters that register only to tenths, add a "0" to the end of the number. For example, report 7.5% as 7.50%. See the following chart for other examples:

Corrected Moisture Reading:	Enter in Moisture Block as:
6.25%	6%
6.49%	6%
6.50%	7%
6.75%	7%
8.49%	8%
9.50%	10%

SECOND MOISTURE TEST

If the moisture content determined from the reading is questionable because it is unusually high, unusually low, or for any other reason, take a second reading. Remove the sample from the tester, re-weigh it, and repeat the testing procedure. If the two meter readings are within one or two dial points or within 1% of one another, they will be averaged and this average figure used as the moisture content figure. If the two readings vary by 2% or more, make a third and possibly a fourth reading in order to obtain an average reading that is truly representative of the sample.

If one reading is significantly different from the other two or three, it may be assumed that there has been an error in operation or an error in reading the display needle and that particular reading must be omitted in determining the average.

CARE OF MOISTURE METERS

Electronic moisture meters contain compensatory parts which are designed to prevent errors and make accurate readings. However, if at any time one of the instruments acts abnormally or fails to operate, notify the supervising inspector immediately to take steps to have the instrument checked or replaced.

SHAKER

SCREENING AND CHECKING SCREEN OPENING SIZE

The size of screen openings is very important as farmers' stock prices vary based on the percentage of "sound mature kernels." The Inspection Service must check the size openings of screens used and mark the frames to avoid using the wrong screen. Supervisors have access to sizing gauges for checking screens. To help identify the screen type, paint the screen frames different colors. For example, white for Virginia, blue for Runner, and red for Spanish type peanuts. In lieu of painting the frames, each state program may also devise their own method for differentiating screen types.

KERNEL SCREENING

All farmers' stock grading stations are equipped with [mechanical screen shakers](#). These machines eliminate most of the human variation from the screening operation. It is vital that the shaker be properly adjusted. If not adjusted or working properly, screening may be done by hand until the shaker can be corrected or repaired. However, hand screening will require prior approval from the supervisor, the producer, and the buyer.

NOTE: Adjust the shaker so that all kernels have a chance to fall through an opening. If not, consult your supervisor.

HAND SCREENING

Hand screening must be authorized by a supervisor, the producer, and the buyer. If hand screening is necessary, use the following procedure:

Shake the screen from side to side with a slight tilting motion at frequent intervals to permit kernels that are over the openings to drop through. If large numbers of kernels lodge in the openings, a slight up-and-down motion may help to free some of them. Do not bump the screen on a hard surface as that tends to force kernels that should not go through the openings. When no more peanuts pass through the screen, the operation is finished.

GRADE FACTORS

SOUND MATURE KERNELS (SMK)

These are whole kernels that are free from damage and which ride the screen officially designated for the type. The size openings designated for each type of peanuts are:

- Runner: 16/64 x 3/4 inch diameter slot.
- Spanish and Valencia: 15/64 x 3/4 inch diameter slot.
- Virginia: 21.5/64 x 1 diameter slot (used for determining the percentage of Extra Large Kernels (ELKs) regardless of whether or not the load meets Fancy size).
- Virginia containing 40% or more Fancy size: 15/64 x 1 inch diameter slot.
- Virginia containing less than 40% Fancy size: 16/64 x 3/4 inch diameter slot.

Splits that ride any of the screens will be put with the splits, either sound or damaged, as the case may be.

SOUND SPLITS (SS)

These are split or broken kernels (less than 3/4 kernel) which are not damaged. Portions less than 1/4 of a whole kernel will not be included with splits, but will be left with the OKs.

DAMAGED KERNELS (DAM)

Defective kernels that ride the official screen and defective splits, including the following:

- Rancid, decayed or moldy, whether concealed or visible (see [Visual Aid PNT-CP-11](#) for examples of concealed rancid, mold and decay).
- Having sprouts more than 1/8 inches long.
- Affected by insects, worm cuts, web or frass.
- White chalky areas when showing more than 3 spots on a kernel or when the aggregate affects more than 25% of the surface.
- Distinctly dirty, with appearance materially affected.
- When more than 10% of the flesh is discolored darker than minimum light yellow (see [Visual Aid PN-CC-1](#)).
- When the surface of the kernel is affected by tan, tan to brown, green, or purple discoloration (see [Visual Aid PN-CP-1](#), [PNT-CP-9](#), and [PNT-CP-10](#)).
- Pitting of the flesh when discolored darker than minimum light yellow color (see [Visual Aid PN-CC-1](#)).
- Affected by freezing, or having characteristics of freeze damage such as causing hard, translucent or discolored flesh (see [Visual Aid Pen-CP-6](#)) or
- Affected by skin discoloration which is dark brown, dark purple, dark gray, dark blue or black and which covers more than 25% of the surface (see [Visual Aid PN-1](#), Skin Discoloration; shades as dark or darker than illustrated are considered dark discoloration). If the skin is discolored to the extent that the kernel is damaged, then there is no need to remove the skin to determine if the flesh is discolored. However, if the skin is noticeably discolored, but not enough to be scored, then the skin must be removed to determine if the kernel has flesh discoloration.

CONCEALED RANCIDITY, MOLD OR DECAY (RMD)

This term applies to a kernel affected by rancidity, mold or decay that is not apparent by external examination (see [Visual Aid PNT-CP-11](#)). Such concealed damage is found only when the peanut kernels are split. The requirements of the minimum quality and handling standards for domestic and imported peanuts (quality standards) make it necessary to determine and report on the certificate the percentage of concealed RMD found in the sample (even though the percentage may be zero). In this case, do not include kernels that are scored only for concealed (internal) flesh discoloration. Examples: “Concealed RMD 0.00%,” or “Concealed RMD 0.75%,” or “Concealed RMD 1.35%.”

FREEZE DAMAGE (FD)

Weigh all freeze damage. Report the exact fractional percentage in the space provided on the [SC-95/SC-95-CG](#). Examples: “Freeze Damage = 10.00%,” or “Freeze Damage = 0.40%,” or “Freeze Damage = 1.75%.” If no freeze damaged kernels are found, report as “Freeze Damage = 0.00%.”

Even though reported separately on the certificate, also include the amount of Concealed RMD and FD kernels in the total percentage reported in the “Damage” heading of the certificate.

REPORTING DAMAGE

Under the certificate heading “Damage,” report the total percentage of damage rounded to the nearest whole number. In some areas the buyer wants the visible and concealed damage shown separately. In this case, record the approximate amount of visible damage first (SMKs and Splits), then the approximate amount of concealed damage, and lastly, the total. Example: “1+1=2” or “1+0=1.”

OTHER KERNELS (OK)

Other kernels are kernels that pass through the official screen, separating them from the sound mature kernels. All whole kernels passing through the prescribed screens are included, whether they be sound or defective. Splits and broken pieces (1/4 to less than 3/4 of a whole kernel) which have passed through the screen with the whole kernels are picked out and placed with the sound splits or with the damaged splits, depending upon their condition. Portions less than 1/4 of a whole kernel will not be included, but will be left with the “other kernels”.

EXTRA LARGE KERNELS (ELK)

Extra-large kernels are a grade factor only in Virginia type peanuts. They are a part of the SMKs which are separated from the rest by the 21.5/64 x 1 inch screen on which

they ride. Determine and report percentage of ELK on all loads regardless of percentage of Fancy size.

HULLS

Hulls are saved as one means of checking the accuracy of the grade. Sort to salvage any kernels that may remain among them from the shelling machine. Weigh and record them in the proper block on the [SC-95/SC-95-CG](#) and determine the percentage to account for that portion of the sample.

WEIGHING GRADED MATERIAL

After the sorting and grading of the kernels is completed, the various categories are weighed and recorded. Add the percentages of all classes of kernels and hulls to ascertain that they total between 99 and 101%.

ADJUSTING PERCENTAGES

Percentages will not always add to 100%. If the total is not more than 1% below or above 100%, the grade is considered accurate. In other words, the total percentage may be reported as 99% to 101%. If the total of all percentages is 2% or more above or below 100%, grade the check sample to obtain official results. When check samples are not available, resample the load.

To account for the variation, reweigh each item to determine if a mistake was made in calculating the percentages. If the error cannot be found, discard the results and analyze the check sample. If the check sample is not available, resample the load.

Never report a grade on the basis of an analysis totaling 2% or more variation from 100%, or change any grade factor just to make the sample between 99 to 101% when a grading error(s) has occurred. Occasionally, certificates on loads that have already been dumped are found to contain math errors which, when corrected, total outside the 99 to 101% parameter. When this occurs, the Inspection Service will alert the buying point operator/manager to the problem, and apologize for the error. If the applicant and producer do not want any corrective action taken, then obtain written documentation to that effect and stamp the file copy of the [SC-95/SC-95-CG](#) and/or [FSA-1007](#) certificate: "Uncorrectable error(s), Document not corrected, Letter on file."

REPORTING PERCENTAGES

After weighing the grade factors and determining the percentages, report as follows:

- RMD and FD: Report exact percentages.

Example: RMD 0.81 %, FD 1.42%.

Inspection Instructions for Farmers' Stock Peanuts (July 2019)

- All other factors (including foreign material): Round off to the nearest whole number. Report the whole number on the certificate.

Examples:

1.49%: Report as 1%.

1.50%: Report as 2%.

0.49% or less: Report as 0%.

MIXED TYPES

The standards for shelled and cleaned in-shell peanuts require that they be of one type. Mixtures of two types of peanuts in farmers' stock are objectionable. If kernels are noted that are very definitely of another type from the majority of the load (Runner mixed with Spanish), such kernels will be picked out of the SMK to determine the amount of the mixture. If more than 1/2 of 1% is present, weigh them, determine the percentage on the basis of the cleaned sample weight, and report the percentage under Remarks.

Example: "Load contains 2% Runner." It is understood that this percentage is included in the percentage reported for SMK.

NOTE: Before scoring and reporting a load of farmers' stock peanuts with mixed types, consult your supervisor.

When types are mixed, make the grade and moisture determinations in the usual manner with the determinations based on the requirements for the type making up the majority of the sample. For a load consisting mostly of Spanish type, base determination for both grade and moisture on instructions for Spanish type.

A. FLAVUS MOLD

As a means of separating loads of aflatoxin contaminated peanuts from wholesome loads of peanuts, the Inspection Service will use the "Dickens visual method" for determining the presence of *A. flavus* mold. This rapid method of visual examination has proven to be an effective means of identifying this toxin-producing mold. *A. flavus* mold is considered the primary producer of aflatoxin. A high intensity lamp or task lamp and a microscope are needed to determine the presence of *A. flavus* mold.

CHARACTERISTICS

A. flavus has certain visible characteristics that differentiate it from many of the other molds that grow on peanuts. The outstanding characteristics are the color of the fungus and the shape and color of the conidial heads (balls). Colored photographs

showing highly magnified growths of *A. flavus* and other kinds of mold are provided at each buying point (see [Visual Aids PEN-CP-3, 3-A & 3-B](#)).

When viewed by the unaided eye, the color of the mold is yellow-green or olive-green to brown. Olive-green appears to be the most prevalent color in *A. flavus* growth. Examine closely when this color is noted. The surface of the mold has a fuzzy or beady appearance. Advanced growth may reveal what seem to be minute balls. When examined under the microscope, the color of the mold appears much lighter due to the reflections of direct light. The conidial heads have the appearance of a bead on a string or a golf ball on a tee.

Only balls that are definitely round, smooth, have a compact appearance, and are on “stems” are considered to indicate the presence of *A. flavus*. The color of the balls may be white or shades of yellow, green, olive, or brown. Disregard balls showing other colors such as blue, purple, or black as these are characteristic of other molds.

DETERMINATION

Examine only the Loose Shelled Kernels, Other Kernels, and Damaged Kernels for *A. flavus*. Examine the three classes separately as follows:

After weighing and recording the percentage of each category, pour them into a shallow pan and spread so the kernels are one layer deep. Place the pan under the high-intensity lamp and shake the pan frequently to expose any moldy surface. Pick out all the moldy or other suspicious kernels and further examine under the lamp to determine color and whether a beady or fuzzy surface is present. Check kernels with cuts, worm holes, or sprouts found in the LSKs and OKs for concealed mold.

View the most suspicious looking kernels with the microscope using the 2X magnification for examination and the 4X magnification for positive identification. A positive identification cannot be made unless 5 or more balls can be found on an individual kernel.

CONFIRMING *A. FLAVUS*

Place the kernel or kernels found to contain *A. flavus* in a small coin envelope or small bag. Hold the container until checked by a supervisor or a delegated inspector to insure that the mold is correctly identified.

DETERMINING *A. FLAVUS* MOLD IN LOADS CONTAINING EXCESSIVE FOREIGN MATERIAL

Loads may be “No-Saled” due to excessive FM (more than 10.49% FM or a percentage deemed “excessive” by the producer or applicant). In such cases, do not examine the LSKs for *A. flavus* mold after it is requested that grading cease so that the load can be re-cleaned.

If the load does not contain excessive FM or if the load contains excessive FM and it is requested that the grade be completed, examine the LSKs for *A. flavus* mold. If found, check the “*A. flavus* Found” block on the [SC-95/SC-95-CG](#).

Only check the “*A. flavus* Not Found” block if it is requested that grading be stopped or if the grade is completed and it is determined that no *A. flavus* mold was found.

DETERMINING *A. FLAVUS* MOLD IN LOADS CONTAINING EXCESSIVE MOISTURE

Inspectors will not check any moldy kernels which they suspect might contain *A. flavus* mold under the microscope if the moisture exceeds 10.49% (11.49% for Virginia type seed peanuts) unless a high moisture grade is requested by the applicant. The reason for this is that moisture determination is the first step in the grading process after shelling the peanuts. The check for *A. flavus* mold is made later when the “Damaged Kernels” have been picked out and the “Other Kernels” have been separated by screening. When peanuts are found to contain more than 10.49% moisture (11.49% for Virginia type seed peanuts), stop the grading process (unless the grower or applicant specifically requests that the grade be completed) and issue a SC-95/SC-95-CG stating under “Remarks” “No Sale - Excess Moisture”. Check the “*A. flavus* Not Found” block on the SC-95/SC-95-CG to confirm that *A. flavus* was not found on the LSKs.

SUBMITTED SAMPLES FOUND TO CONTAIN *A. FLAVUS* MOLD

Submitted samples are samples which have not been “officially” obtained and information such as farm or trailer identification, weight tickets, or other identification is not normally provided to the inspector. Report submitted samples in which *A. flavus* mold is found on an [SC-95/SC-95-CG](#) as a [Seg. III](#) and mark and identify the SC-95/SC-95-CG as a “Submitted Sample.” Do not generate a [FSA-1007](#) on submitted samples.

REQUESTS FOR PORTIONS OF OFFICIAL SAMPLES

Occasionally, applicants request portions or “components” of official grade samples be returned to them for quality control purposes, usually a chemical assay for aflatoxin, after the grade is completed. Requests may be for one specific type of defect or any combination of defects, including LSKs, damaged kernels, other kernels, etc. The Inspection Service will honor such requests. However, kernels or portions of kernels affected by *A. flavus* mold must first be verified by supervisory personnel before being released to an applicant.

SUMMARY OF INSPECTION BY STEPS

Below is a step-by-step summary of a farmers' stock inspection by type of peanut. Refer to previous sections on sampling and grading for more detailed instructions.

SPANISH AND RUNNER PEANUTS

1. Issue and give a weight ticket, sample card, or other form of ID that identifies the load(s) being sampled, and the weight of the load, to the inspector before grading can begin. For the SC-95-CG, enter the load identification data into the computer before grading begins.
2. Sample the load(s) and place identification (weight ticket, sample card, etc.) with sample.
3. Divide sample and identify check sample.
4. Weigh FM/LSK sample and record on SC-95/SC-95-CG.
5. Run FM/LSK sample through the [foreign material machine](#).
6. Empty each pan from the foreign material machine, keeping the in-shell peanuts, FM, and LSKs separate. Ensure the machine is clean. Spread the in-shell peanuts on the grading table to expose any remaining FM or LSKs for removal.
7. Finish separating FM and LSKs from the in-shell peanuts. Remove all small in-shell peanuts that are not raisins or twisters from the FM and place them with the other in-shell peanuts.
8. Weigh and record the weight of the FM in the "Foreign Material GR" block on the [SC-95/SC-95-CG](#), determine the percentage by dividing the weight of the FM by the weight of the total FM sample, and record in the "Foreign Material %" block on the SC-95/SC-95-CG. In Southeast and Southwest areas only: Note high moisture and/or hazardous foreign material on SC-95/SC-95-CG when present.
9. Weigh and record the weight of the LSKs in the "LSK GR" block on the SC-95/SC-95-CG, determine the percentage by dividing the weight of the LSKs by the weight of the total FM sample, and record in the "LSK %" block on the SC-95/SC-95-CG. With proper lighting check LSKs for *A. flavus* mold. If present, check "A. *flavus* Found" block on SC-95/SC-95-CG.
10. Weigh a minimum of 500 grams of the cleaned in-shell sample for grade analysis and record on the SC-95/SC-95-CG.
11. Run weighed in-shell sample through the Spanish/Runner side of the [pre-sizer](#).

12. Place each colored pan of the sized in-shell sample in appropriately colored sections of the [sheller](#) and start sheller.
13. Shell any unshelled peanuts by hand and check hulls for kernels. Ensure sheller is completely clean. If any FM (small rocks, sticks, etc.) is found in the hulls or in the shelled peanuts, replace it with in-shell peanuts from the check sample. Add the weight of the rocks, sticks, etc. to the FM and recalculate the FM percentage.
14. Weigh hulls, record weight on SC-95/SC-95-CG, and determine percentage.
15. Determine kernel moisture; record exact meter reading on SC-95/SC-95-CG.
16. Size kernels on [shaker](#) using appropriate screen for 20 seconds. For Runners, use 16/64 x 3/4 inch slot screen; for Spanish, use 15/64 x 3/4 inch slot screen. Check shaker table for loose peanuts, placing any found back into catch pan.
17. Remove any splits that rode screen, weigh all whole kernels riding screen (total KRS), and record weight.
18. Remove damaged kernels from peanuts that rode the screen.
 - a. First, pick out visible damage.
 - b. Second, pick out concealed damage by running the peanuts through the [kernel splitter](#).
 - c. Third, remove any concealed RMD, then weigh and record in "Concealed RMD" block on [SC-95/SC-95-CG](#).
19. Weigh all damaged kernels (visible and concealed combined) found in kernels riding the screen and record the weight on the SC-95/SC-95-CG in the block marked "Damage KRS." With proper lighting, check damage for *A. flavus* mold and check the "*A. flavus* Found" block on the SC-95/SC-95-CG if present.
20. Subtract the weight of the damaged kernels that rode the screen from the weight of total KRS to obtain the weight of the sound mature kernels riding screen (SMKRS). Determine percentage and enter in the "SMKRS" block.
21. Remove split and broken kernels from whole kernels falling through the screen (other kernels). Separate into two classes:
 - a. Undamaged split/broken kernels.
 - b. Damaged split/broken kernels.

22. Weigh and record the weight of the sound splits (undamaged), determine percentage, and record in the “Sound Splits” block on the SC-95/SC-95-CG.
23. Add the percentage of SMKRS with the percentage of sound splits and enter the sum in the “Total SMK” block on the SC-95/SC-95-CG.
24. Weigh other kernels which fell through the shaker screen, record weight, and determine percentage. With proper lighting, check other kernels for *A. flavus* mold and check the “*A. flavus* Found” block on the SC-95/SC-95-CG if present.
25. Weigh and record the weight of the damaged splits in the “Damage Splits” block on the SC-95/SC-95-CG. With proper lighting, check damage splits for *A. flavus* mold and check the “*A. flavus* Found” block on the SC-95/SC-95-CG if present. Save the damaged splits.
26. Add the weight of the damage splits with the weight of the damage KRS, enter the sum in the “Total Damage” block on the SC-95/SC-95-CG, and determine and record the percentage.
27. Separate the freeze damaged kernels from all of the damaged kernels (split and broken kernels and the kernels riding the screen). Enter the weight of the freeze damaged kernels and corresponding percentage in the “Freeze Damage block.”
28. Add the percentages of SMK, other kernels, total damage, and hulls. The total must equal between 99 and 101%.
29. Determine [segregation](#). If *A. flavus* has not been found, check the “*A. flavus* Not Found” block on the [SC-95/SC-95-CG](#).
30. Enter time inspection was completed; sign and date the SC-95/SC-95-CG.

VIRGINIA PEANUTS

1. Issue and give a weight ticket, sample card or other form of ID that identifies the load(s) being sampled, and the weight of the load, to the inspector before grading can begin. For the SC-95-CG, enter the load identification data into the computer before grading begins.
2. Sample the load(s) and place identification (weight ticket, sample card, etc.) with sample.
3. Divide sample and identify check sample.
4. Weigh FM/LSK sample and record on SC-95/SC-95-CG.

5. Run FM/LSK sample through the [foreign material machine](#).
6. Empty each pan from the foreign material machine, keeping the in-shell peanuts, FM, and LSKs separate. Ensure the machine is completely clean. Spread the in-shell peanuts on the grading table to expose any remaining FM or LSKs for removal.
7. Finish separating FM and LSKs from the in-shell peanuts. Remove all small in-shell peanuts that are not raisins or twisters from the FM and place them with the other in-shell peanuts.
8. Weigh and record the weight of the FM in the “Foreign Material GR” block on the SC-95/SC-95-CG, determine the percentage by dividing the weight of the FM by the weight of the total FM sample, and record in the “Foreign Material %” block on the SC-95/SC-95-CG. In Southeast and Southwest areas only: Note high moisture and/or hazardous foreign material on SC-95/SC-95-CG when present.
9. Weigh and record the weight of the LSKs in the “LSK GR” block on the SC-95/SC-95-CG, determine the percentage by dividing the weight of the LSKs by the weight of the total FM sample, and record in the “LSK %” block on the SC-95/SC-95-CG. With proper lighting, check LSKs for *A. flavus* mold. If present, check “*A. flavus* Found” block on [SC-95/SC-95-CG](#).
10. Weigh a minimum of 500 grams of the cleaned in-shell sample for grade analysis and record on the SC-95/SC-95-CG.
11. Run weighed in-shell sample through Virginia side of the [pre-sizer](#).
12. Weigh and record the contents of the blue pan in the “Fancy” block on the SC-95/SC-95-CG (subtract this weight from the weight of the total grade sample) and determine the percentage of fancy on the SC-95/SC-95-CG.
13. Place each colored pan of the sized in-shell sample in appropriately colored sections of the [sheller](#) and start sheller.
14. Shell any unshelled peanuts by hand and check hulls for kernels. Ensure sheller is completely clean. If any FM (small rocks, sticks, etc.) is found in the hulls or in the shelled peanuts, replace it with in-shell peanuts from the check sample. Add the weight of the rocks, sticks, etc. to the FM and recalculate the FM percentage.
15. Weigh hulls, record the weight on SC-95/SC-95-CG, and determine percentage.
16. Determine kernel moisture; record exact meter reading on SC-95/SC-95-CG.
17. Size kernels on ELK and prescribed screens. Check the shaker table for loose peanuts and place into the catch pan.

18. Remove kernels from the shaker and sort into three separate categories:
 - a. Kernels riding ELK screen (top screen).
 - b. Kernels riding prescribed screen (bottom screen).
 - c. Kernels and splits passing both screens.
19. Weigh kernels riding the ELK screen and record weight in the “Kernels Riding ELK Screen” block on the SC-95/SC-95-CG.
20. Remove damaged kernels from peanuts which rode the ELK screen.
 - a. First pick out visible damage.
 - b. Then pick out concealed damage by running the peanuts through the [kernel splitter](#), examining the inside of each kernel.
21. Weigh all damaged kernels found in kernels riding the ELK screen and record the total weight on the [SC-95/SC-95-CG](#) in the block marked “Total Damage GR.” Save damaged kernels.
22. Subtract the damaged ELK kernels from the kernels riding ELK screen” and enter the difference in the “= Net ELK” block on the SC-95/SC-95-CG. Determine percentage in the “ELK” block.
23. Weigh kernels riding the prescribed screen (bottom screen) and record in the kernels riding prescribed screen block on the SC-95/SC-95-CG.
24. Add the weight of kernels riding ELK screen with the weight of kernels riding prescribed screen and enter the sum in the “Total KRS” block on the SC-95/SC-95-CG.
25. Remove the damaged kernels from the kernels riding prescribed screen.
 - a. First pick out visible damage.
 - b. Second, pick out concealed damage by running the peanuts through the kernel splitter, examining the inside of each kernel.
26. Weigh the combined visible and combined concealed damage from the ELK screen and the prescribed (bottom) screen, but keep separately on the scale pan. Record in the “Damage KRS” block on the SC-95/SC-95-CG.
27. Remove concealed RMD from the concealed damage, then weigh and record grams and percentage in the “Concealed RMD” block on the SC-95/SC-95-CG.

28. Subtract the weight of the damaged kernels which rode the screen (damage KRS) from the weight of total KRS to obtain the weight of the sound mature kernels riding screen (SMKRS). Determine percentage and enter in the "SMKRS" block.
29. Remove split and broken kernels from the whole kernels passing both screens and separate into two classes:
 - a. Undamaged, split/broken kernels
 - b. Damaged, split/broken kernels.
30. Weigh and record the weight of the sound splits and determine percentage and record in the "Sound Splits" block on the [SC-95/SC-95-CG](#).
31. Add the percentage of SMKRS with the percentage of sound splits and enter the sum in the "Total SMK" block on the SC-95/SC-95-CG.
32. Weigh other kernels that fell through the shaker screen, record weight, and determine percentage. With proper lighting, check other kernels for *A. flavus* mold and check the "*A. flavus* Found" block on the SC-95/SC-95-CG if present.
33. Remove damage from the split and broken kernels and record the weight in the "Damage Splits" block on the SC-95/SC-95-CG and save the damaged split or broken kernels.
34. Add the weight of the damage splits with the weight of the damage KRS and enter the sum in the "Total Damage" block on the SC-95/SC-95-CG. Determine and record the percentage.
35. From all of the damaged kernels (split and broken kernels and the kernels riding the two screens), separate the freeze damage and weigh. Enter the weight of the freeze damaged kernels and percentage in the "Freeze Damage" block.
36. With proper lighting, check all damage for *A. flavus* mold and check the "*A. flavus* Found" block on the SC-95/SC-95-CG if found.
37. Add the percentages of SMK, other kernels, total damage, and hulls. The total must equal between 99 and 101%.
38. Determine [segregation](#). If *A. flavus* has not been found, check the "*A. flavus* Not Found" block on the SC-95/SC-95-CG.
39. Enter time completed, sign, and date the SC-95/SC-95-CG.

VALENCIA PEANUTS

1. Issue and give a weight ticket, sample card or other form of ID that identifies the load(s) being sampled, and the weight of the load, to the inspector before grading can begin. For the SC-95-CG, enter the load identification data into the computer before grading begins.
2. Sample the load(s) and place identification (weight ticket, sample card, etc.) with sample.
3. Divide sample and identify check sample.
4. Weigh FM/LSK sample and record on SC-95/SC-95-CG.
5. Run FM/LSK sample through the [foreign material machine](#).
6. Empty each pan from the foreign material machine, keeping the in-shell peanuts, FM, and LSKs separate. Ensure the machine is completely clean. Spread the in-shell peanuts on the grading table to expose any remaining FM or LSKs for removal.
7. Finish separating FM and LSKs from the in-shell peanuts. Remove all small in-shell peanuts that are not raisins or twisters from the FM and place them with the other in-shell peanuts.
8. Weigh and record the weight of the FM in the “Foreign Material GR” block on the [SC-95/SC-95-CG](#), determine the percentage by dividing the weight of the FM by the weight of the total FM sample, and record in the “Foreign Material %” block on the SC-95/SC-95-CG. In Southeast and Southwest areas only: Note high moisture and/or hazardous foreign material on SC-95/SC-95-CG when present.
9. Weigh and record the weight of the LSKs in the “LSK GR” block on the SC-95/SC-95-CG, determine the percentage by dividing the weight of the LSKs by the weight of the total FM sample, and record in the “LSK %” block on the SC-95/SC-95-CG. With proper lighting, check LSKs for *A. flavus* mold. If present, check “*A. flavus* Found” block on SC-95/SC-95-CG.
10. Weigh a minimum of 500 grams of the cleaned in-shell sample for grade analysis and record on the SC-95/SC-95-CG.
11. Take an additional 100 grams of shelled peanuts from the cleaned FM/LSK sample.

- a. Separate the peanuts with cracked or broken shells, weigh and determine the percentage, and record the weight and percentage in the “Cracked or Broken Shells” block on the SC-95/SC-95-CG.
 - b. Separate the peanuts with discolored shells, weigh and determine the percentage, and record the weight and percentage in the “Discolored Shells” block on the SC-95/SC-95-CG.
12. If the [sheller](#) is equipped for Valencia peanuts (sheller grid with the largest openings for Spanish peanuts on all three compartments), then pour the sample (500 grams) into the three compartments fairly equally. If using the regular Spanish grid, pour the sample into the shelling compartment with the largest openings (red compartment). Start sheller.
13. Shell any unshelled peanuts by hand and check hulls for kernels. Ensure sheller is completely clean. If any FM (small rocks, sticks, etc.) is found in the hulls or in the shelled peanuts, replace it with in-shell peanuts from the check sample. Add the weight of the rocks, sticks, etc. to the FM and the recalculate the FM percentage.
14. Weigh hulls, record the weight on [SC-95/SC-95-CG](#), and determine percentage.
15. Determine kernel moisture; record exact meter reading on SC-95/SC-95-CG.
16. Size kernels on [shaker](#) using appropriate screen for 20 seconds (15/64 x 3/4 slot screen).
17. Remove any splits or broken kernels riding screen and weigh all whole kernels riding screen (total KRS). Record weight.
18. Remove damaged kernels from peanuts that rode the screen.
 - a. First pick out visible damage.
 - b. Second, pick out concealed damage by running the peanuts through the [kernel splitter](#) and examining the inside of each split kernel.
 - c. Third, remove any concealed RMD, then weigh and record in “Concealed RMD” block on SC-95/SC-95-CG.
19. Weigh all damaged kernels (visible and concealed combined) found in kernels riding the screen and record the weight on the SC-95/SC-95-CG in the block marked “Damage KRS.” With proper lighting, check damage for *A. flavus* mold and check the “*A. flavus* Found” block on the SC-95/SC-95-CG if present.

20. Subtract the weight of the damaged kernels that rode the screen from the weight of total KRS to obtain the weight of the sound mature kernels riding screen (SMKRS). Determine percentage and enter in the “SMKRS” block.
21. Remove split and broken kernels from whole kernels falling through the screen (other kernels). Separate into two classes:
 - a. Undamaged split/broken kernels.
 - b. Damaged split/broken kernels.
22. Weigh and record the weight of the sound splits (undamaged), determine percentage, and record in the “Sound Splits” block on the SC-95/SC-95-CG.
23. Add the percentage of SMKRS with the percentage of sound splits and enter the sum in the “Total SMK” block on the [SC-95/SC-95-CG](#).
24. Weigh “other kernels” that fell through the shaker screen, record weight, and determine percentage. With proper lighting, check other kernels for *A. flavus* mold and check the “*A. flavus* Found” block on the SC-95/SC-95-CG if present.
25. Weigh and record the weight of the damaged splits in the “Damage Splits” block on the SC-95/SC-95-CG. Check damage splits for *A. flavus* mold and check the “*A. flavus* Found” block on the SC-95/SC-95-CG if present. Save the damaged splits.
26. Add the weight of the damage splits with the weight of the damage KRS. Enter the sum in the “Total Damage” block on the SC-95/SC-95-CG. Determine and record the percentage.
27. From all of the damaged kernels (split and broken kernels and the kernels riding the screen), separate the freeze damage. Enter the weight of the freeze damaged kernels and percentage in the “Freeze Damage” block.
28. Add the percentages of SMK, other kernels, total damage, and hulls. The total must equal between 99 and 101%.
29. Determine [segregation](#). If *A. flavus* has not been found, check the “*A. flavus* Not Found” block on the SC-95/SC-95-CG.
30. Enter time completed, sign, and date the SC-95/SC-95-CG.

REGRADES, APPEALS, OUTGRADES, AND RESALES

DEFINITIONS:

OFFICIAL REGRADE

“Regrades” are follow-up inspections requested by a financially interested party who is not disputing the results of the original inspection. Results of a regrade are averaged with the previous (original) results. In order for a load to be officially regraded, there must be no doubt (e.g., PLI’d with constant visual contact) that the load being regraded is the same load that was originally graded and that it has not been altered.

APPEAL

An appeal inspection is when a financially interested party disputes the original official inspection. A supervisor must be notified and must be present for any appeal inspection. An appeal inspection will either sustain or reverse the original inspection.

Unlike official regrades, the results of an appeal inspection are not averaged with the results of the original inspection. The decision to sustain or reverse will be made by the Federal-State Inspection Management Branch in Washington, DC.

OUTGRADE (BAIL-OUT)

This term covers any inspection of farmers’ stock peanuts moving out of warehouse storage. It is also known as a “bail-out” inspection when referring to CCC Loan peanuts. However, for the purpose of uniformity, insert the word “Outgrade” in the “Type of Inspection” block on the [FSA-1007](#) certificate for all outgrade inspections. Unless specifically requested in writing by an applicant, inspect outgrades in the same manner as incoming farmers’ stock peanuts.

RESALE

This term is applied to the inspection of farmers’ stock peanuts which are resold. Inspectors must ensure that the word “Resale” is inserted in the “Type of Inspection” block on the FSA-1007 covering all resale inspections. This includes the sale of CCC Loan peanuts being resold to another handler or to commercial peanuts being sold from one handler to another. Segregation normally is not determined on Resales except those resold to a second applicant (In grade-In weight) for incoming farmers’ stock peanuts.

REGRADE POLICY

REGRADE FOR QUALITY

Any financially interested party is entitled to request a second inspection (re-inspection) on a load of peanuts. The inspector should make such an inspection when the request is reasonable. The load must retain its unquestionable identity for all regrade or appeal inspections (see [Official Regrade](#)).

Except for loads that have been “No-Saled” for reconditioning to remove FM and/or LSK, once *A. flavus* is found, the load will remain a [Seg. III](#) and the kernels will not be checked for *A. flavus* in the regrade. If *A. flavus* is not found in the first inspection, but a regrade is requested, make another examination for *A. flavus* and determine segregation accordingly.

WHEN LOAD IS NOT AVAILABLE

The request for a re-inspection will be denied if the load has been put into the warehouse with other peanuts or the load cannot be identified for resampling when the second inspection is requested. Do not use the check sample to make a re-inspection unless there is clear evidence that an error was made on the original inspection and the check sample has remained secure. Such exceptions may be made only when approved by a supervisor.

AVERAGING FOR RESULTS

In most cases, average the percentage determined for each grade factor from the first and second inspections and report the average grade on the certificate. However, if there is a significant difference between any of the percentages in the first and second inspection results, draw and grade a third sample. Then report the average of all three samples on the certificate. If there is clear evidence that a mechanical error in grading has been made or that a sample from another load has been used by mistake, discard the grade on that particular sample and report the grade of the other sample or average of the two other samples.

Whenever two or more [SC-95/SC-95-CGs](#) are combined to determine an average that will be reported on an [FSA-1007](#), the serial number of the SC-95/SC-95-CG that shows the averages will be the serial number entered on the FSA-1007 and the serial numbers from the remaining SC-95/SC-95-CGs must be referenced in the “Remarks” section of the FSA-1007. Also, cross reference the SC-95/SC-95-CGs.

REGRADE FOR MOISTURE

When a regrade is requested for moisture content, resample the load. The moisture percentages from the first and second samples must be averaged and reported on the certificate unless the percentages vary more than 1%. In such cases, draw a third

sample and report on the certificate the average of the two percentages closest together.

LIMITED SECOND INSPECTION

When making a second or third sample analysis, do not repeat the moisture test if only the grade is in question. Further, do not make a grade analysis when only moisture content is in question. However, cross-reference the SC-95/SC-95-CGs and certificates in the “Remarks” section.

PARTLY UNLOADED TRUCKS

If it is apparent that the remaining portion of a load on a partly unloaded vehicle is of decidedly different quality than is indicated by the grade for the load, have the warehouse person or buyer stop the unloading. Weigh the vehicle containing the remainder of the load and the certificate will then apply only to that portion of the load already unloaded.

The inspector will sample and grade the remaining portion of the load, issuing another certificate covering the separate load.

APPEAL INSPECTIONS

An appeal inspection may be requested by any financially interested party who believes the inspector has graded the sample incorrectly because of misinterpretation of a grade specification(s). The load in question, if still available, will be held aside.

For appeals, both the number of probes taken on the load and the sample size for analysis must be double that of the original inspection.

The results of the appeal inspection will be the official grade for the load and it will either sustain or reverse the first inspection.

NOTE: If a certificate has been issued on the load being appealed, forward the results the Inspection Operations in Washington, DC for a decision whether to reverse or sustain the original inspection. Appeals will not be honored when performed on an unofficial grade.

Report appeal inspections on intrastate shipments of farmers’ stock peanuts (those remaining within the boundaries of a State) on [FSA-1007](#) peanut certificates. Whenever possible, conduct the appeal using two inspectors licensed for farmers’ stock peanuts, one of whom must be approved for supervisory work. Report interstate shipments (those moved to another State) on the [SC-300](#) certificate and ensure the appeal is performed by at least a market licensee. Notify and provide a copy of all appeals to the FPM or, in their absence, the state supervisor. Report request for authority to reverse

or sustain to the Inspection Operations in Washington, DC prior to issuing the appeal certificate or reporting the results to the applicant.

APPEAL INSPECTIONS FOR *A. FLAVUS* ONLY

An appeal inspection may be requested by any financially interested party who believes the inspector has incorrectly identified *A. flavus*. The individual kernel or kernels will be held by the inspector and the supervisor will make the final decision on those same kernels. Notify the FPM.

REGRADE ON TRANSPORTS FROM OUTLYING BUYING STATIONS

Applicants sometimes request a regrade at an unloading point on transports from outlying buying stations. These loads may or may not have official status. If the sampling and grading instructions outlined in these instructions are followed and an FSA-1007 is issued on the load, the regrade has official status. However, some States regrade these loads for a reduced fee using different sampling and grading procedures and issue a form other than an FSA-1007. This type of regrade does not have official status.

INSTRUCTIONS FOR GRADING COMMERCIAL AND CCC LOAN OUTGRADES

The following instructions cover the inspection of Commercial and CCC Loan outgrades (bail-outs). Some of the following are in addition to normal farmers' stock inspection instructions while others are normal procedures for inspecting farmers' stock peanuts and are repeated here for emphasis.

NOTE: Inspectors, discuss these procedures with the warehouse staff and supervisor before beginning a Commercial or CCC Loan outgrade for clarification of these instructions and any further requirements for their state program, growing area, and/or applicants.

1. Ensure pneumatic samplers and hopper-bottom trailers are USDA Inspection Service approved prior to drawing samples. Further, ensure the hopper-bottom vehicle color markings are legible and the sampler tube is able to reach the bottom of the conveyance.
2. Probe semi-trailers a minimum of 15 times and use official [probe patterns](#) for hopper or flat bottom trailers 16 tons or larger, whichever is applicable.
3. Empty pneumatic sampler hopper after every six probes (minimum). Check bag for fullness.
4. When warehouse staff, an applicant's agent, or other financially interested party ask for an official regrade, resample and analyze the two grades separately and report as an average on a third [SC-95/SC-95-CG](#).

5. Combine no more than 5 dryer trailers/wagons or 25 tons (approximately 50,000 pounds) maximum per sample and certificate. Requests for deviations from this rule will be considered on a case-by-case basis by the Federal-State Inspection Management Branch in Washington, DC.
6. Generally make outgrade inspections for either full grade determination or for total kernel content, and hulls only with no determination for damage.
7. Ensure the time the inspection started is recorded under “Remarks.”
8. Ensure that all buying point and handler or buyer numbers are on certificates. Write “Commercial Outgrade” in the block under “Farm Producer/Seller name and address.” CCC may require release numbers to be recorded on certificates also.
9. Do not show segregation in the block above grade factors in Section I. Instead, state in “Remarks:” “Applicant states from segregation (I, II or III, whichever is applicable).”

NOTE: There may be instances where peanuts are being sold and segregation may be requested to be shown by a financially interested party.

10. Look for kernels affected by *A. flavus* mold only when requested by the applicant. Do not check “*A. flavus* Found” or “*A. flavus* Not Found” block on the [SC-95/SC-95-CG](#) unless specifically requested. A verbal “yes” or “no” unofficial report may be given to the applicant concerning *A. flavus* in commercial outgrades.
11. Write “Outgrade” or “Resale,” whichever is applicable, in “Type of Inspection” block in Section I of the [FSA-1007](#).
12. Put LSKs in the oil sample (see section on [Preparing Oil Analysis Samples for CCC/Other Applicants](#)).
13. While holding check samples for at least three days is preferable, hold them at least overnight or until the load has been dumped.
14. Ensure applicable screens are USDA Inspection Service approved and are in good working order before using.
15. On the last load of a completed load for CCC Loan Outgrades/Resales, state in “Remarks” on the certificate: “Load Complete” or “Last Load.”

THE SC-95/SC-95-CG AND FSA-1007 CERTIFICATE

SC-95/SC-95-CG - PEANUT INSPECTION NOTESHEET

The initial report of the inspection of farmers' stock peanuts is reported on this form. The majority of the form is designated for the inspection report and the inspector's signature, while the lower right-hand portion is designed for use by the applicant. The Computer Generated (CG) form generally is a "one-document" single page combination of the SC-95-CG and the FSA-1007.

DISTRIBUTION OF SC-95/SC-95-CG

When the SC-95 is a separate form, file one copy of the form with the FSA-1007 at the district or state office, and one copy may be enclosed with the "check sample." Distribution of the remaining copies will vary with circumstances. Supervisor, advise the inspector on how to distribute the completed SC-95/SC-95-CGs at a given station. Inspection service, retain the original copy of the SC-95/SC-95-CG until all copies are returned by the buying point operator. This prevents any changes/additions to the original SC-95/SC-95-CG.

NOTE: All copies of the computer generated SC-95-CG or "one-documents are the same color. Distribution may vary by State.

Retain the copies of the forms, which are filed at the district or state office, for 3 years following the end of the fiscal year in which they are issued or in which any violation or litigation case involving that certificate is closed, whichever is longer.

SC-95/SC-95-CG SUMMARY REPORT

An [SC-95/SC-95-CG](#) summary report, titled "FSIS Inspection Note Summary" is computer generated by each buying point on a daily basis and contains all SC-95/SC-95-CGs that are entered each day along with the corresponding [FSA-1007s](#). Besides the serial numbers of each form, this report also shows the type of peanut, inspection date, segregation, weight of the load, and type of sales transaction for each load.

FSA-1007 INSPECTION CERTIFICATE AND CALCULATION WORKSHEET

The official results of inspections for farmers' stock peanuts are reported on this certificate. "Section I" of the form has space for the inspection report and the inspector's signature and "Section II" has space for information required by the buyer or FSA. The handwritten certificates are 4-part snap out sets (original and 3 copies). Ensure the date/time inspected shown on the FSA-1007 is the same date/time recorded on the SC-95/SC-95-CG. "Date Inspected" must be numerical as to month, day, year (e.g., 5/22/16).

The FSA-1007 certificate is normally completed by the buying point using their computer system and data is electronically transferred to FSA in Kansas City, Missouri. On occasion, such as early or late in the season when the electronic transfer system is not in operation, complete the certificate by hand. Whenever the Inspection Service is asked to handwrite an FSA-1007, notify an Inspection Service supervisor. The local FSA office will then be contacted to notify them of the request and to ask if they will accept a handwritten certificate. If the local FSA office cannot accept a handwritten certificate, notify Inspection Branch in Washington, DC for the appropriate steps to take for issuing the certificate.

DISTRIBUTION OF FSA-1007

The pre-printed, handwritten certificates have the distribution indicated on the bottom portion of each copy. The following distribution applies in most situations:

- Original: Applicant
- 1st Copy: Inspection Service
- 2nd Copy: Return to Buying Point for Distribution
- 3rd Copy: Return to Buying Point for Distribution (FSA-DACO copy)

NOTE: The inspector will sign the completed [FSA-1007](#), take a copy for Inspection Service Records, and give the remaining copies to the buying point operator for later distribution.

VOIDS, SUPERSEDES, AND CORRECTIONS OF SC-95, SC-95-CG, AND FSA-1007 CERTIFICATES

VOIDS

When an [SC-95/SC-95-CG](#) or certificate is voided because of a mistake or incorrect information, mark "VOID" in large letters diagonally across its face. Copies of voided certificates may be destroyed provided that the following statement is recorded under "Remarks" on the original certificate: "Original on file, one copy to applicant (if requested), and remainder of copies destroyed." Keep the voided original with copies of other issued certificates, which are eventually turned in to the central inspection office. For computer generated voids, print only copies deemed necessary.

Once a computer generated SC-95/SC-95-CG of certificate is closed and signed, it cannot be voided. It must be corrected to supersede the incorrect document.

CORRECTING THE SC-95/SC-95 CG AND FSA-1007

Errors found on an SC-95/SC-95-CG before issuance to the buying point are corrected by crossing the error out (a single line drawn through the incorrect number), initialing by the inspector, and replacing the error with the correct data. If more than two errors need correcting, it is usually better to void the SC-95/SC-95-CG and issue a new SC-95/SC-95-CG to prevent issuing a confusing and sloppy SC-95/SC-95-CG.

Once the SC-95/SC-95-CG has been issued, or once the FSA-1007 has been transmitted, or to correct the date or any error affecting the dollar value of the load, supersede the SC-95/SC-95-CG or certificate and reissue it to the buying point. Ensure the superseded SC-95/SC-95-CG or certificate has "Superseded by (serial number)" written across the face making it obvious that it has been superseded. The superseding certificate or SC-95/SC-95-CG must have "Corrected" written on the top margin and "Supersedes (serial number)" stated under "Remarks." Corrections on the FSA-1007 by the Inspection Service are made only in Section I of the certificate.

NOTE: There are no "cross-outs" on SC-95-CGs.

In order to delete incorrect data that has been transmitted to FSA Data Collection Center (DCC) in Kansas City, issue the corrected certificate at the original buying point, or in the case of a shuttle buying point, issue the corrected certificate to the main buying point for the shuttle.

When a certificate is superseded after the buying point has been closed, the Inspection Service must issue a handwritten certificate and distribute it with a copy (or photo copy) sent to the local FSA office.

ERRORS IN IDENTIFICATION – SC-95/SC-95-CG

If the incorrect operator or farm number has been imprinted/entered on the [SC-95/SC-95-CG](#) prior to starting the grading process, it may be voided. Changes to the farm or producer identification number, or the vehicle number on the SC-95/SC-95-CG, are allowed provided that:

- The inspector is certain of the error.
- A single line is drawn through the incorrect number and initialed by the inspector.
- The original copy of the SC-95/SC-95-CG is retained by the Inspection Service to prevent possible alteration by anyone other than the inspector.

NOTE: If the farm or producer identification is incorrectly imprinted on the SC-95, the applicant, producer, or an agent acting on their behalf must draw a line through the error, enter the correct data, and initial the change before returning the SC-95 to the

inspector. Further, the farm and producer identification on the [FSA-1007](#) must match the information on the SC-95.

HANDLING ID ERRORS ON SC-95/SC-95-CG AND FSA-1007 AFTER DISTRIBUTION

The Inspection Service will deny all requests to supersede an SC-95/SC-95-CG and/or an FSA-1007 certificate in order to correct the farm/producer identification after peanuts have been marketed and the SC-95/SC-95-CG/certificate is distributed. Such requests must subsequently be referred to the FSA Peanut Branch in Washington, DC. If changes are approved by FSA, a copy of an FSA form noting the changes will be forwarded to the appropriate Inspection Service office to be filed with Inspection Service documentation corresponding to the load in question.

HANDLING SC-95/SC-95-CGs AND FSA-1007s PERCENTAGE ERRORS

If mistakes are made on the SC-95/SC-95-CG and are discovered prior to the data being transmitted to FSA, the inspector will draw a line through the incorrect data, record the correct data in close proximity, and initial. Do not void the SC-95/SC-95-CG. If percentages do not add up to between 99 and 101% due to a computation error and the error cannot be identified and corrected, state the following in the “Remarks” section: “Computation Errors(s).” The [SC-95/SC-95-CG](#) must then be voided. Next, analyze the check sample or resample the load, subsequently reissuing a new SC-95/SC-95-CG for the load. Lastly, the sample must be examined for the presence of *A. flavus* mold with segregation determined and reported on the new sample.

WHEN AN APPLICANT REQUESTS THAT A CORRECTION NOT BE MADE

An applicant may request that a correction not be made whenever the correction does not affect conveyance identification, time, segregation, tonnage, dollar value and/or date inspected on the [FSA-1007](#). For example, a change in foreign material would affect tonnage, but a change from 0.10% to 0.01% RMD would not change the dollar value (provided such a change did not change the segregation of the load). In this situation the correction would be noted on the file copy of the SC-95/SC-95-CG and certificate, but neither would be superseded or require issuance of a correction document.

A letter is required to be on file from all financially interested parties requesting that corrections not be made. Typically, this will require letters on behalf of the buying point as well as from the producer requesting that corrections not be made to the SC-95/SC-95-CGs and certificates when segregation, tonnage, and/or dollar value is not affected. Letters from producers are not required when a Cooperative Marketing Association is requesting that corrections not be made. In these cases, only the letter from the Association is necessary. Whenever a correction is noted on a SC-95/SC-95-CG and/or certificate under these circumstances, make a statement stating “Letter on file concerning corrections.”

VALUES THAT AFFECT TONNAGE OR DOLLAR VALUES

Changes in the following factors affect tonnage or dollar value for farmers' stock peanuts:

1. Percentage of Foreign Material.
2. Percentage of Loose Shelled Kernels.
3. Percentage of Moisture.
4. Percentage of Fancy size (for Virginia peanuts when the original figure was below 40% and the corrected figure goes above 40%, or vice versa).
5. Percentage of Extra Large Kernels (Virginia peanuts).
6. Percentage of Sound Splits.
7. Percentage of Total Sound Mature Kernels.
8. Percentage of Total Damaged Kernels.
9. Percentage of Other Kernels.
10. Percentage of Total Kernels.
11. Percentage of Freeze Damage (when percentage is specified by contract).
12. Percentage of Concealed Rancid, Moldy, or Decayed Kernels when affecting [segregation](#).
13. Discolored or Cracked Shells and Broken Shells. For Valencia peanuts, check with applicant for contracted specifications to see if dollar value is affected.
14. Any factor or combination of factors that change the segregation.

ACCOUNTABILITY OF SC-95/SC-95-CG AND FSA-1007 FORMS

The buying point and inspector are individually responsible for all [SC-95/SC-95-CG](#) and certificates in their possession. Ensure incomplete SC-95/SC-95-CG or unsigned inspection certificates are never unattended or unsecured. Any time the inspector leaves the grading room, any incomplete SC-95/SC-95-CG or unsigned certificates in their possession must be locked in the grading room or other secure location within the grading room. Inspectors, also secure computers when not present. You may take the computer if it remains secured at all times.

ISSUING FORMS TO STATION OPERATORS

Furnish the inspection station operator with [FSA-1007](#) certificates and SC-95/SC-95-CGs so that the grower's name, address, farm number and buying point code number can be imprinted on the form prior to grading. For computer-generated forms, certificate numbers will be issued by USDA Headquarters and will be distributed to buying points by state inspection services. Station operators will be advised that they will be held accountable by the Inspection Service for all FSA-1007s and SC-95s issued to them. Station operators or their representative will be required to sign a form acknowledging receipt of all blank certificates and SC-95/SC-95-CGs. The signed receipt will list the serial numbers and date issued. These accountability records are kept on file in the State/District office and at USDA Headquarters. The serial number of each accompanying SC-95/SC-95-CG is recorded by the computer in a space provided on FSA-1007.

Computer generated forms have the numbers installed in the buying point computers at the beginning of the season. Delete the numbers that remain from the previous season before installing the new series.

DAILY TABULATION SHEET

Each state program will decide if a daily tabulation sheet listing all inspections performed each day is necessary for their program. If so, instructions will be given to the inspectors in that particular state for completion and distribution of the tabulation sheet.

ISSUING "No-SALE" SC-95/SC-95-CGs

On each [SC-95/SC-95-CG](#) report the [segregation](#) by checking-off the proper block indicating whether *A. flavus* mold-affected kernels were found.

When inspected loads are not sold, issue a SC-95/SC-95-CG stating the facts. This is done by stating under the "Remarks" heading "No-Sale" along with the reason the load was no-saled ("Excess Moisture," "Returned to farm for seed," "Grade," etc.). Give one copy of the SC-95/SC-95-CG to the buyer and one copy to the producer.

NOTE: For Seg. II peanuts, neither FSA nor USDA/MOAD require any further accountability.

TYPES OF FARMERS' STOCK TRANSACTIONS

There are two main types of transactions for farmers' stock peanuts – commercial and loan.

- A "commercial" transaction is when the peanuts are bought by a sheller or mill directly from the producer or buying point.

- A “loan” transaction is when the peanuts are pledged as collateral for an FSA-CCC Loan and are placed into an approved storage facility. Forfeited Loan peanuts can be authorized for bid by FSA with the buyer paying for the peanuts based on the bid price.

RETURNED TO FARM FOR SEED (ALL SEGREGATIONS)

The grower may return loads (any segregation) to the farm for seed purposes. When returned for seed, Section II, lines A through G, of the FSA-1007 must be completed by the buyer showing net weight. If a certificate is requested, no entries are required in the “Applicant/Buyer” block since the load has not been purchased. If a certificate is not requested, handle the load as a “No Sale.”

COMMERCIAL SALE RESOLD TO APPLICANT USING SAME FSA-1007

In this type of transaction, the farm producer is shown as the “seller.” The Applicant/Buyer Number 2 is the handler who purchased the load of peanuts from Applicant Number 1 who entered into the contract with the producer. Only one [FSA-1007](#) is issued on these transactions. Inspectors must check that the word “Resale” is inserted in the “Type of Inspection” block on the FSA-1007.

RESALE - COMMERCIAL

Inspectors must check that the word “Resale” is inserted in the “Type of Inspection” block on the FSA-1007.

FARM STORED PEANUTS

The initial CCC loan to the producer may use FSA forms, which do not require inspection. However, any subsequent sale to a handler or forfeiture to CCC requires that the peanuts be inspected and segregation determined.

QUALITY REGULATIONS

Even though there are no differences in quality regulations for commercial or CCC loan purchases, buying point managers must notify inspectors as to whether a load is intended for commercial purchase or CCC loan (“Received” or “Unreceipted/Stored”) in order to properly process the FSA-1007 certificate. Use the following table:

SEGREGATION (SEG.) I	
Defect	Commercial & CCC Loan
Total Damage (includes all Concealed RMD, Freeze Damage, and other damage)	May not exceed 3.49%
Concealed RMD (included in Total Damage)	May not exceed 1.00%
<i>A. flavus</i> Mold	Free From
Freeze Damage (included in Total Damage)	No additional tolerance (included in 3.49% total)
Other Types	No restriction (must be determined)
Loose Shelled Kernels	No restriction (must be determined)
SEGREGATION (SEG.) II	
Defect	Commercial & CCC Loan
Total Damage (includes all Concealed RMD, Freeze Damage, and other damage)	3.50% or more
Concealed RMD (included in Total Damage)	More than 1.00%
<i>A. flavus</i> Mold	Free From
Freeze Damage (included in Total Damage)	No additional (included in 3.50% or more total)
Other Types	No restriction (must be determined)
Loose Shelled Kernels	No restriction (must be determined)
SEGREGATION (SEG.) III	
Classify all loads containing a peanut kernel(s) or portions of a kernel(s) with visible <i>A. flavus</i> mold as Segregation 3	

OBJECTIONABLE FOREIGN ODORS

Occasionally, loads of farmers’ stock peanuts are found to contain objectionable foreign odors. This usually is of significant importance to buying point operators. If a load is found to have a very strong sour and/or fermented odor, report this under the

“Remarks” section of the certificate as “Load has offensive odor.” This applies to both commercial and CCC loan purchases.

FOREIGN MATERIAL

All segregations of CCC loan farmers’ stock peanuts may be eligible for loan regardless of the amount of foreign material. Peanuts with foreign material over 4% are subject to deductions by FSA.

COMMERCIAL PURCHASES

As of August 31, 2016, in accordance with the recommendation of the Peanut Standards Board, USDA/MOAD Minimum Quality and Handling Standards for Domestic and Imported Peanuts removed the 10.49% limit for incoming Farmers’ Stock peanuts. Individual buying points and/or producers may continue to “no sale” peanuts that exceed their own limitation for foreign material; however, that limitation must be documented in writing to the Inspection Service.

MOISTURE RESTRICTIONS

For both commercial purchases and CCC loan, the following moisture restrictions apply to all segregations of farmers’ stock peanuts:

NON-SEED PEANUTS

Moisture may not be less than 2.49% and not exceed 10.49%.

SEED PEANUTS

Virginia Type seed peanuts will not exceed 11.49% moisture. All other seed peanuts will not exceed 10.49% moisture. Seed peanuts must be stated by the applicant to have been produced under the auspices of a state agency which regulates or controls the production of seed peanuts. Show a related statement under “Remarks” stating “Applicant states certified seed” or whatever type seed is being inspected.

HIGH MOISTURE GRADING

The regulations, 7 CFR 996.30 (b), permit handlers to purchase farmers’ stock peanuts in excess of 10.49% moisture content.

Domestic and imported peanuts shall be dried to 18 percent or less prior to inspection and to 10.49 percent or less prior to storing or milling: *Provided*, That Virginia type peanuts used for seed shall be dried to 18 percent or less prior to inspection and to 11.49 percent or less prior to storing or milling.

NOTE: High Moisture Grading does not apply to Valencia Peanuts or any other type of grades addressed in the official conversion chart.

This rule means lots with moisture content over 18% (e.g., 18.01%) will be considered “no sale for higher moisture.” The need for a second inspection for “moisture only” is eliminated. For those lots higher than 18%, enter the actual moisture reading on the SC-95 notesheet under “meter reading” and make no further entry for “moisture.”

Ensure there is prior notification for high moisture grading, or grading will be based on the 10.49% moisture.

REGRADE FOR SEG. III PEANUTS

USDA/MOAD regulations allow handlers to purchase all segregations of farmers’ stock peanuts. However, all milled peanuts must meet outgoing quality and aflatoxin requirements prior to disposition for sale, even if milled from [Seg. III](#) farmers’ stock peanuts. With this in mind, FSA rules allow loads of Seg. III peanuts to be “No Saled” and then reconditioned to remove foreign material and/or loose shelled kernels. These reconditioned loads may then be offered for re-inspection without further accountability.

DISPOSITION OF SEG. III PEANUTS CONTAINING EXCESS FM OR MOISTURE

[Seg. III](#) peanuts containing excessive foreign material or moisture can be “No Saled” for grade and cleaned and/or dried with no further accountability required.

PEANUTS RETURNED TO FARM FOR SEED

If the buyer notifies the inspector that the peanuts are being returned to farm for seed, note this fact under “Remarks” on the [FSA-1007](#) as follows: “Applicant states return—farm seed.”

APPENDIX I: OPERATION INSTRUCTIONS FOR A PULSING DIVIDER

Use the following instruction for operation of a pulsing divider:

1. Ensure the power is on and the white light is illuminated.
2. The sampler trap door will close automatically when the blower is turned on.
3. Probe the peanuts using the approved method:
 - a. The amber light will remain on until there are enough peanuts in the holding bin to get sufficient amount for a grade sample and check sample.
 - b. The green light will remain on when the sample size is in normal range.
 - c. If the red light comes on, stop sampling.

Note: the green and amber lights may flash on and off while peanuts are being loaded into the bin.

4. After probing the trailer and the green or red light is on steady, the bulk sample is ready to be divided.
5. Position the sampler bin so excess peanuts will fall back into the trailer.
6. Ensure the sampler bin door is closed.
7. Press the green button to start the divider cycle. The trap door will release and the dividing process will start.
8. Press the "Stop Cycle" (red button) after the peanuts have stopped falling.
9. Open the bin door and clean the mechanism.
 - a. Pressing both jog (yellow) buttons momentarily will allow the divider to turn half a turn so each divider slot may be cleaned.
 - b. Pressing and holding the jog (yellow) buttons will make the divider turn continuously.
10. Close the bin door.

To return the sampler to conventional mode, press and hold the red button for 7 seconds. In this mode the pulsing divider will run continuously to cut out sample. To switch out of conventional mode, press and hold both jog (yellow) buttons. The divider will not divide the sample if the bin door is open.

APPENDIX II: DIFFERENCES IN ORIGINAL SAMPLE AND CHECK SAMPLE

Supervisors: As a guide, when the differences in the original grade determination and the supervisor's check sample are greater than in the table below, take corrective action, which may include more training, adjusting equipment, checking scales, etc.

Factor	Percentage between original sample and check sample not to be exceeded (plus or minus)
FM	3 to 4%
LSK	2 to 3%
Hulls	3 to 4%
SMK	3%
Splits	2 to 3%
Damage	1%
ELK	3 to 4%

APPENDIX III – LIST OF PEANUT VISUAL AIDS

Do not use the reproduced photos below for color critical comparison, but use the official hardcopies of the visual aids. The photos below are for identification only (showing what the visual aid looks like).



PN-2 (revised 1983)
Shell Discoloration on Valencia type peanuts.



PN-CP-1 and PN-CP-2 (August 1986)
Top photo: Surface Discoloration (PN-CP-1).
Bottom photo: Adhering Dirt on peanuts (PN-CP-2).

ADHERING MATERIAL ON PEANUT KERNELS

PN-CP-5 (January 1996)
Adhering material on peanut kernels.



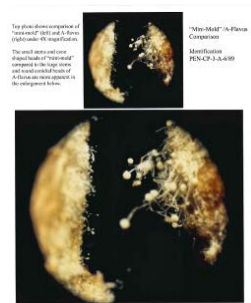
Minor Defects
Whole or half kernels with adhering material in equal or greater amounts than shown are scored as minor defects.

USDA

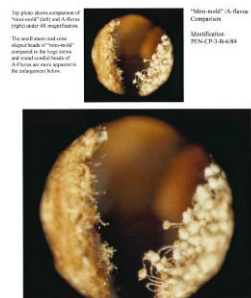
PN - CP - 5
Adhering Material
on Peanut Kernels
November 1995



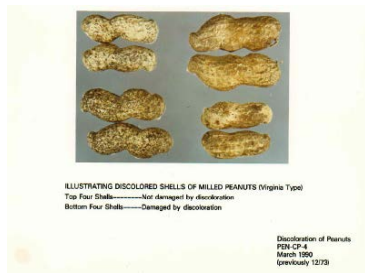
PEN-CP-3 (revised September 1982)
Aspergillus Flavus Mold identification.



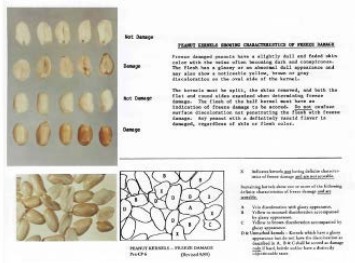
PEN-CP-3-A (June 1989)
"Mini-Mold" and A-Flavus comparison.



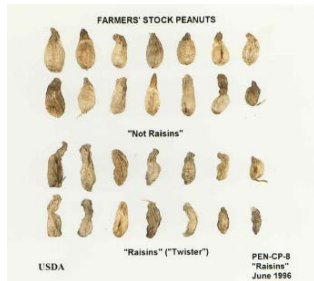
PEN-CP-3-B (June 1989)
"Mini-Mold" and A-Flavus comparison.



PEN-CP-4 (December 1973)
Shell Discoloration of Virginia type milled peanuts.



PEN-CP-6 (revised September 1989)
Peanut kernels showing freeze damage.



PEN-CP-8 (June 1996)
Farmers' stock peanuts showing "Not Raisins" and "Raisins" ("Twister").



PN Photo No.7 (June 1968)
Guide for scoring Virginia type peanuts in the shell showing "not damaged" and "damaged" shells.



PN-1 (revised 2010)
Peanut Color Comparator for Brown, Gray, Blue-gray and Purple Skin Discoloration on peanuts.



PN-CC-1 (April 2014)
Peanut Color Comparator for minimum Light Yellow Color for scoring Flesh Discoloration.



PNT-CP-7 (September 1992)
High moisture foreign material for peanuts.

PURPLE FLESH DISCOLORATION



Maximum allowed before minor.

PNT-CP-9
July 2000

PNT-CP-9 (July 2000)
Visual aid for Purple Flesh Discoloration, maximum allowed before minor.

GREEN FLESH DISCOLORATION



Maximum allowed before minor.

PNT-CP-10
February 2003

PNT-CP-10 (February 2003)
Visual aid for Green Flesh Discoloration, maximum allowed before minor.

Peanut Kernels: Identification Only - Concealed Rancid, Mold, & Decay



USDA Official Visual Aid

PNT-CP-11 FEB 2014

PNT-CP-11 (February 2014)
Identification only for concealed Rancid, Mold, and Decay.

APPENDIX IV: CERTIFICATE EXAMPLES

The following pages contain examples of certificates used for inspecting and certifying loads of farmers' stock peanuts. These examples include the [SC-95-CG](#) and [FSA-1007](#). While every effort has been made to incorporate certificate examples covering all scenarios and situations encountered in the inspection of farmers' stock peanuts, the examples listed are not all-inclusive. For situations where no certificate example is listed or if you have any questions as to how to complete a certificate, contact your immediate supervisor for assistance. You may also contact Federal-State Inspection Management Branch in Washington, DC for guidance.

SC-95-CG – COMPUTER GENERATED (TWO DOCUMENT SYSTEM)

UNITED STATES DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE		
SC-95-CG	Federal-State Inspection Service Peanut Inspection Notesheet	X000013
Applicant States		
Farm Producer:	Buying Point:	Type of Peanut: Runner Crop Year: 2017 Weight Ticket: 2909 Wgt Inc. Conveyance 25,000
	Applicant: Not Given	
		Bulk

Completed: 10:58 AM P.P.No: 1 Conveyance ID: TPC 3
A.FLAVUS NOT FOUND Segregation: 1

1852.0 gr		Foreign Material Sample
76.0 gr	4 %	Foreign Material
86.0 gr	5 %	LSK
	7 %	Moisture (6.9)
525.0 gr		Cleaned Sample
372.1 gr		Total KRS
1.8 gr		Damage KRS
370.3 gr	71 %	SMKRS
15.5 gr	3 %	Sound Splits
	74 %	Total SMK
14.8 gr	3 %	Other Kernels
0.0 gr		Damage Splits
1.8 gr	0 %	Total Damage
	77 %	Total Kernels
122.3 gr	23 %	Hulls
	100 %	Total Kernels & Hulls
0.0 gr	0 %	Freeze Damage
0.0 gr	0 %	Concealed RMD

Remarks:

Very G. Inspector

SIGNATURE OF INSPECTOR: *Very G. Inspector* DATE: 08/30/2017

I, the above, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that at the request of the applicant and on the date indicated, samples of the above described products were inspected and the quality and/or conditions as shown by said samples were as herein stated. WARNING: Any person who knowingly shall make, issue, alter, forge or counterfeit this report, or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both.

FSA-1007 – DRAFT (ONE-DOCUMENT SYSTEM)

FSA-1007 (05-31-05)		USDA/FSA/AMS		The authority for collecting the information is Pub. L. 107-171. This authority allows for the collection of information without prior OMB approval mandated by the Paperwork Reduction Act of 1995. The time required to complete this information collection is estimated to average 30 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, completing and reviewing the collection of information.	
Inspection Certificate and Calculation Worksheet					
Farm Producer/Seller's Name, St. & CO. Code & Farm No.				Buying Point No. & Location	
				Serial No.	
				Share %	
				Applicant/Buyer's Name and No. 1. Not Given 2. 3.	
SECTION I – INSPECTION CERTIFICATE – FARMERS' STOCK PEANUTS				SECTION II – CALCULATION WORKSHEET	
This certificate is issued pursuant to the Agricultural Marketing Act of 1946 as amended (7 U.S.C. 1621 et. seq.) and is admissible as prima-facie evidence in all courts in the United States. Any person who knowingly shall falsely make, alter, forge, or counterfeit this certificate, electronic image, or participate in any such action is subject to a fine not more than \$1000.00, imprisonment for not less than 1 year, or both.				Whse. Description and Bin No.	
				Delivery Point, if not the same as Whse.	
Vehicle No. C 66				Weight Ticket No. 1864	
P.P. No. 1				In <input type="checkbox"/> Out <input type="checkbox"/>	
Type of Inspection				Type Storage	
Date Inspected					
No. Bags	Bulk	Type	Seg.	Crop Year	Time
	X	RU	1	2016	1:31 PM
WT. OF FM SAMPLE		1947.7 gr.	VALENCIA TYPE ONLY		
FOREIGN MATERIAL		43.7 gr.	2 %	SAMPLE WT	gr.
OTHER/UNUSUAL FM				CRACKED/BROKEN	gr. %
LSK		133.8 gr.	7 %	DISCOLORED	gr. %
CLEANED SAMPLE WT		502.1 gr.	VIRGINIA TYPE ONLY		
METER READING/MOISTURE		08.80	9 %	SAMPLE WT	gr.
TOTAL KRS		365.5 gr.		BLUE PAN WT	gr.
DAMAGED KRS		1.2 gr.		FANCY	gr. %
SOUND MATURE KRS		364.3 gr.	73 %	KERNELS RELS	gr.
SOUND SPLITS		12.0 gr.	2 %	ELK DAMAGE	gr.
TOTAL SMK			75 %	NET ELK	gr. %
OTHER KERNELS		17.3 gr.	3 %	KERNELS RPS	gr.
DAMAGED SPLITS		0.0 gr.		FREEZE DAMAGE	0.0 gr. 0 %
TOTAL DAMAGE		1.2 gr.	0 %	CONCEALED RMD	0.0 gr. 0 %
TOTAL KERNELS			78 %	A.FLAVUS NOT FOUND	
HULLS		109.4 gr.	22 %	TOTAL KERNELS & HULLS	100 %
Remarks:				Appl. No. R. Unreceipted/Stored	
				Appl. No. S. Received	
I, the undersigned, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that, at the request of the applicant and on the date inspected indicated above, samples of the above described products were inspected and the quality and/or condition as shown by said samples were as herein stated.				Appl. No. T. Commercial	
Signature of Inspector Very G. Inspector <i>Very G. Inspector</i>				LBS. (Line G)	
				LBS. (Line G)	
Signature of Licensed Weigher				X Line P = \$	
				X Line P = \$	
I, the undersigned, a duly licensed weigher, do hereby certify that this certificate is issued under the United States Warehouse Act and in accordance with the regulations thereunder.				X %	
				X %	
Deductions				Value of Segment	
				Value of Segment	
1. Peanut Promotion				\$	
				\$	
2. Tax – Service Fee				\$	
				\$	
3.				\$	
				\$	
4.				\$	
				\$	
5.				\$	
				\$	
6.				\$	
				\$	
7. Net Amount				\$	
				\$	
Q. Remarks				Date Delivered for Immediate Sale:	

1007 DRAFT

Note: THIS IS NOT A WAREHOUSE RECEIPT-NOT NEGOTIABLE

1 of 1 Originals

FSA-1007 – DRAFT (ONE-DOCUMENT SYSTEM)

FSA-1007 (05-31-05) USDA/FSA/AMS		Inspection Certificate and Calculation Worksheet		The authority for collecting the information is Pub. L 107-171. This authority allows for the collection of information without prior DMB approval mandated by the Paperwork Reduction Act of 1995. The time required to complete this information collection is estimated to average 30 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, completing and reviewing the collection of information.						
Farm Producer/Seller's Name, St. & CO. Code & Farm No.				Buying Point No. & Location		Serial No.				
				Share %		Applicant/Buyer's Name and No.				
						1. Not Given 2. 3.				
SECTION I – INSPECTION CERTIFICATE – FARMERS' STOCK PEANUTS				Whse. Description and Bin No.		Delivery Point, if not the same as Whse.				
This certificate is issued pursuant to the Agricultural Marketing Act of 1946 as amended (7 U.S.C. 1621 et. seq.) and is admissible as prima-facie evidence in all courts in the United States. Any person who knowingly shall falsely make, alter, forge, or counterfeit this certificate, electronic image, or participate in any such action is subject to a fine not more than \$1000.00, imprisonment for not less than 1 year, or both.				Type Storage						
Vehicle No. 181				Weight Ticket No. 5746		In Out				
P.P. No. 1		Type of Inspection		Date Inspected 10/05/2015		SECTION II – CALCULATION WORKSHEET				
No. Bags	Bulk X	Type RU	Seg. 1	Crop Year 2015	Time 10:55 AM	SEG.	A. Weight including Vehicle			
						HMC	11,820 lbs.			
						FM	B. Weight of Vehicle			
							lbs.			
WT. OF FM SAMPLE	1792.8 gr.	VALENCIA TYPE ONLY				LSK	C. Gross Weight (A minus B)			
FOREIGN MATERIAL	64.4 gr.	4 %	SAMPLE WT	gr.		MST	11,820 lbs.			
OTHER/UNUSUAL FM			CRACKED/ BROKEN	gr.	%	SMK	D. Foreign Material (% of FM x C)			
LSK	206.5 gr.	12 %	DISCOLORED	gr.	%	SS	lbs.			
CLEANED SAMPLE WT	519.1 gr.	VIRGINIA TYPE ONLY				SMKRS	E. Weight Less FM (C minus D)			
METER READING/MOISTURE	07.50	8 %	SAMPLE WT	gr.		OK	lbs.			
TOTAL KRS	371.9 gr.		BLUE PAN WT	gr.		FRZ	F. Excess Moisture (% of EM x E)			
DAMAGED KRS	1.1 gr.		FANCY	gr.	%	C RMD	lbs.			
SOUND MATURE KRS	370.8 gr.	71 %	KERNELS RELS	gr.		DAM	G. NET WEIGHT (E minus F)			
SOUND SPLITS	14.2 gr.	3 %	ELK DAMAGE	gr.			lbs.			
TOTAL SMK		74 %	NET ELK	gr.	%	Total Kernels	H. LSK (% of LSK x C)			
OTHER KERNELS	17.5 gr.	3 %	KERNELS RPS	gr.		HULLS	lbs.			
DAMAGED SPLITS	1.1 gr.		FREEZE DAMAGE	0.0 gr.	0 %	ELK	I. Net Weight excluding LSK (G minus H)			
TOTAL DAMAGE	2.2 gr.	0 %	CONCEALED RMD	0.0 gr.	0 %	FANCY	lbs.			
TOTAL KERNELS		77 %	A. FLAVUS NOT FOUND			TotKrnls & Hulls (ExLSK)	J. Kernel Value Per Ton (Excluding LSK)			
HULLS	114.3 gr.	22 %	TOTAL KERNELS & HULLS		99 %		\$/¢			
Remarks:				Appl. No. R. Unreceipted /Stored	Appl. No. S. Received	Appl. No. T. Commercial				
				LBS. (Line G)	LBS. (Line G)	LBS. (Line G)				
				X Line P = \$	X Line P = \$	X Line P = \$				
				X %	X %	X %				
I, the undersigned, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that, at the request of the applicant and on the date inspected indicated above, samples of the above described products were inspected and the quality and/or condition as shown by said samples were as herein stated.				Date Signed 10/05/2015		Value of Segment = \$				
I, the undersigned, a duly licensed weigher, do hereby certify that this Certificate is issued under the United States Warehouse Act and in accordance with the regulations thereunder.				Date Signed		Value of Segment = \$				
Signature of Licensed Weigher				Date Signed		Value of Segment = \$				
Q. Remarks				Deductions						
				1. Peanut Promotion						\$
				2. Tax – Service Fee						\$
				3.						\$
				4.						\$
				5.						\$
				6.						\$
7. Net Amount						\$				
				Date Delivered for Immediate Sale:						

1007 DRAFT

Note: THIS IS NOT A WAREHOUSE RECEIPT-NOT NEGOTIABLE

(2 Originals)

FSA-1007 – FINAL (ONE-DOCUMENT SYSTEM)

FSA-1007 (09-08-11) Draft										INSPECTION CERTIFICATE AND CALCULATION WORKSHEET										USDA/FSA/AMS											
Farm Producer Name/Seller's Name, St. & CO. Code & Farm No.										Buying Point No & Location										Serial No.											
										Share % 100.0000 %										Applicant/Buyer's Name and No. 1. 2. 3.											
SECTION I - INSPECTION CERTIFICATE - FARMERS STOCK PEANUTS										Whse. Description and Bin No. 400LD										Delivery Point, if not the same as Whse.											
<small>This certificate is issued pursuant to the Agricultural Marketing Act of 1946 as amended (7 U.S.C. 1621 et. seq.) and is admissible as prima-facie evidence in all courts in the United States. Any person who knowingly shall falsely make, alter, forge, or counterfeit this certificate, electronic image, or participate in any such action is subject to a fine not more than \$1000.00, imprisonment for not less than 1 year, or both.</small>										Type Storage COMM										Weight Ticket No. 5746											
										Vehicle No. 181										In X				Out							
P.P. No. I		Type of Inspection				Date Inspected 10/05/15				SECTION II - CALCULATION WORKSHEET																					
No. Bags		Bulk X		Type RU		Seg. 1		Crop Year 15		Time 10:55 AM		Seg		A. Weight Including Vehicle 11,820 lbs.																	
												HMC		B. Weight Of Vehicle 3,080 lbs.																	
												FM		C. Gross Weight (A minus B) 8,740 lbs.																	
WT. OF FM SAMPLE		1,792.8 GR.										LSK		D. Foreign Material (% of FM X C) 350 lbs.																	
FOREIGN MATERIAL		64.4 GR.		4 %		SAMPLE WT		0.0 GR.				MST		E. Weight Less FM (C minus D) 8,390 lbs.																	
OTHER/UNUSUAL FM						CRKD/BRKN		0.0 GR.		0 %		SMK		F. Excess Moisture (% of EM x E) 84 lbs.																	
LSK		206.5 GR.		12 %		DISCOLORED		0.0 GR.		0 %		SS		G. NET WEIGHT (E minus F) 8,306 lbs.																	
CLEANED SAMPLE WT		519.1 GR.										SMKRS		H. LSK (% of LSK x C) 1,049 lbs.																	
METER MOISTURE		7.50		8 %		SAMPLE WT		0.0 GR.				OK		I. Net Weight excluding LSK (G minus H) 7,257 lbs.																	
TOTAL KRS		371.9 GR.				BLUE PAN WT		0.0 GR.				FRZ		J. Kernel Value Per Ton/Lb. (Exc. LSK) \$/c 361.18																	
DAMAGED KRS		1.1 GR.				FANCY		0.0 GR.		0 %		CRMD		K. ELK Premium \$/c .00																	
SOUND MATURE KRS		370.8 GR.		71 %		KERNELS RELS		0.0 GR.				DAM		L. Total (J + K) \$/c 361.18																	
SOUND SPLITS		14.2 GR.		3 %		ELK DAMAGE		0.0 GR.				Total Kernels		M. Damage		Excess FM		Excess Splits		TOTAL											
TOTAL SMK				74 %		NET ELK		0.0 GR.		0 %				.00		.00		.00		\$/c .00											
OTHER KERNELS		17.5 GR.		3 %		KERNELS RPS		0.0 GR.				HULLS		N. Net Value Per Ton/Lb. Exc. LSK (L Minus M) \$/c 361.18																	
DAMAGED SPLITS		1.1 GR.				FREEZE DAMAGE		0.0 GR.		.00 %		ELK		O. Value Per Lb. Exc. LSK (N divided by 2000) 18.05900 c																	
TOTAL DAMAGE		2.2 GR.		0 %		CONCEALED RMD		0.0 GR.		.00 %		FANCY		P. Value Per Pound Including LSK N or O x I = \$ 1,310.54 H x \$.07 = \$ 73.43																	
TOTAL KERNELS				77 %		A. FLAVUS NOT FOUND						Total Kernels & Hulls (Exc. LSK)		TOTAL = \$ 1,383.97 + G = 16.66229 c																	
HULLS		114.3 GR.		22 %		TOTAL KERNELS & HULLS		99 %																							
REMARKS										10/06/15										Appl. No. 1		R. Unrcptd/Strd		Appl. No.		S. Received		Appl. No.		T. Commercial	
										LBS. (Line G)		8,306		LBS. (Line G)				LBS. (Line G)				x Line P = \$		1,383.97		x Line P = \$				x Line P = \$	
x		100.00		%		x		%		x		%		x		%		x		%		%									
Value of Segment		= \$		1,383.97		Value of Segment		= \$				Value of Segment		= \$				Value of Segment		= \$											
<small>I, the undersigned a duly authorized inspector of the United States Department of Agriculture, hereby certify that at the request of the applicant and on the date inspected indicated above samples of the above described products were inspected and the quality and condition as shown by said samples were as herein stated.</small>										1. Peanut Promotion																					
										Signature of Inspector		Date Signed		2. Tax /Ser. Fee		\$ 8.31		\$		\$											
<small>I, the undersigned a duly licensed weigher do hereby certify that this certificate is issued under the United States Warehouse Act and in accordance with the regulations thereunder.</small>										3. Premium		\$ 93.69		\$		\$															
										Signature of Licensed Weigher		Date Signed 10/06/15		4. Cleaning/Hauling		\$		\$													
Q. REMARKS GA06										5. Drying		\$ 146.40		\$		\$															
														6. Regrade		\$		\$													
Contracted: 8,306 Stored: 0 This certificate is issued by an inspector licensed under the United States Warehouse Act and the regulations thereunder. United States Warehouse Act, Nut Weight Certificate. Location #: Marketing Assistance Loan value will be calculated based on the weight and quality factors on the Warehouse Receipt. PROD#: 1007#: DACO#:										7. Net Amount		\$ 1,322.95		\$		\$															
																				Date Delivered for Immediate Sale:											

Note: THIS IS NOT A WAREHOUSE RECEIPT- NOT NEGOTIABLE

FSIS

Inspection Instructions for Farmers' Stock Peanuts (July 2019)

FSA-1007 – EXCESS FOREIGN MATERIAL – NO SALE

FSA-1007 (05-31-05)		USDA/FSA/AMS		The authority for collecting the information is Pub. L. 107-171. This authority allows for the collection of information without prior OMB approval mandated by the Paperwork Reduction Act of 1995. The time required to complete this information collection is estimated to average 30 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, completing and reviewing the collection of information.	
Inspection Certificate and Calculation Worksheet					
Farm Producer/Seller's Name, St. & CO. Code & Farm No.				Buying Point No. & Location	
				Serial No.	
Share %		Applicant/Buyer's Name and No. 1. Not Given 2. 3.			
SECTION 1 – INSPECTION CERTIFICATE – FARMERS' STOCK PEANUTS					
This certificate is issued pursuant to the Agricultural Marketing Act of 1946 as amended (7 U.S.C. 1621 et. seq.) and is admissible as prima-facie evidence in all courts in the United States. Any person who knowingly shall falsely make, alter, forge, or counterfeit this certificate, electronic image, or participate in any such action is subject to a fine not more than \$1000.00, imprisonment for not less than 1 year, or both.					
Whse. Description and Bin No.			Delivery Point, if not the same as Whse.		
Type Storage			Weight Ticket No. 4567		
Vehicle No. TPC 79			In _____ Out _____		
P.P. No. 2		Type of Inspection		Date Inspected 07/22/2016	
SECTION II – CALCULATION WORKSHEET					
No. Bags		Bulk X		Type VA	
Seg. X		Crop Year 2016		Time 11:34 AM	
WT. OF FM SAMPLE 1807.3 gr.		VALENCIA TYPE ONLY			
FOREIGN MATERIAL 136.4 gr.		8 %		SAMPLE WT gr.	
OTHER/UNUSUAL FM		CRACKED/ BROKEN		gr. %	
LSK		DISCOLORED		gr. %	
CLEANED SAMPLE WT		VIRGINIA TYPE ONLY			
METER READING/MOISTURE		% SAMPLE WT		gr.	
TOTAL KRS		BLUE PAN WT		gr.	
DAMAGED KRS		FANCY		gr. %	
SOUND MATURE KRS		0.0 gr.		0 %	
SOUND SPLITS		% ELK DAMAGE		gr.	
TOTAL SMK		% NET ELK		gr. %	
OTHER KERNELS		% KERNELS RPS		gr.	
DAMAGED SPLITS		FREEZE DAMAGE		gr. %	
TOTAL DAMAGE		% CONCEALED RMD		gr. %	
TOTAL KERNELS		%		TotKrnls & Hulls (ExLSK)	
HULLS		% TOTAL KERNELS & HULLS		%	
Remarks: NO SALE - FM/LSK.					
App. No.		R. Unreceipted /Stored		App. No.	
LBS. (Line G)		S. Receipted		T. Commercial	
X Line P = \$		LBS. (Line G)		LBS. (Line G)	
X %		X Line P = \$		X Line P = \$	
Value of Segment = \$		X %		X %	
Value of Segment = \$		Value of Segment = \$		Value of Segment = \$	
Deductions					
1. Peanut Promotion					
2. Tax – Service Fee					
3.					
4.					
5.					
6.					
7. Net Amount					
Date Delivered for Immediate Sale:					
1007 DRAFT					

Note: THIS IS NOT A WAREHOUSE RECEIPT-NOT NEGOTIABLE

(1 Originals)

FSA-1007 – EXCESS MOISTURE – NO SALE

FSA-1007 (05-31-05) Inspection Certificate and Calculation Worksheet		USDA/FSA/AMS		The authority for collecting the information is Pub. L. 107-171. This authority allows for the collection of information without prior OMB approval mandated by the Paperwork Reduction Act of 1995. The time required to complete this information collection is estimated to average 30 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, completing and reviewing the collection of information.							
Farm Producer/Seller's Name, St. & CO. Code & Farm No.				Buying Point No. & Location		Serial No.					
Share %				Applicant/Buyer's Name and No.							
				1. Not Given							
				2.							
				3.							
SECTION 1 – INSPECTION CERTIFICATE – FARMERS' STOCK PEANUTS						Whse. Description and Bin No.		Delivery Point, if not the same as Whse.			
This certificate is issued pursuant to the Agricultural Marketing Act of 1946 as amended (7 U.S.C. 1621 et. seq.) and is admissible as prima-facie evidence in all courts in the United States. Any person who knowingly shall falsely make, alter, forge, or counterfeit this certificate, electronic image, or participate in any such action is subject to a fine not more than \$1000.00, imprisonment for not less than 1 year, or both.						Type Storage					
Vehicle No. TPC 80				Weight Ticket No. 5678		In		Out			
P.P. No. 1		Type of Inspection			Date Inspected 07/22/2016		SECTION II – CALCULATION WORKSHEET				
No. Bags	Bulk X	Type VA	Seg. X	Crop Year 2016	Time 11:48 AM	SEG.	A. Weight including Vehicle		24,500 lbs.		
						HMC	%	B. Weight of Vehicle	lbs.		
						FM		C. Gross Weight (A minus B)	lbs.		
WT. OF FM SAMPLE	1806.0 gr.	VALENCIA TYPE ONLY				LSK		D. Foreign Material (% of FM x C)	lbs.		
FOREIGN MATERIAL	45.7 gr.	3 %	SAMPLE WT	gr.		MST		E. Weight Less FM (C minus D)	lbs.		
OTHER/UNUSUAL FM			CRACKED/ BROKEN	gr.	%	SMK		F. Excess Moisture (% of EM x E)	lbs.		
LSK	65.3 gr.	4 %	DISCOLORED	gr.	%	SS		G. NET WEIGHT (E minus F)	lbs.		
CLEANED SAMPLE WT	541.3 gr.	VIRGINIA TYPE ONLY				SMKRS		H. LSK (% of LSK x C)	lbs.		
METER READING/MOISTURE	10.70	11 %	SAMPLE WT	541.3 gr.		OK		I. Net Weight excluding LSK (G minus H)	lbs.		
TOTAL KRS	0.0 gr.		BLUE PAN WT	163.1 gr.		FRZ		J. Kernel Value Per Ton (Excluding LSK)	\$/¢		
DAMAGED KRS	gr.		FANCY	378.2 gr.	70.0 %	C RMD		K. ELK Premium	\$/¢		
SOUND MATURE KRS	0.0 gr.	0 %	KERNELS RELS	0.0 gr.		DAM		L. Total (J + K)	\$/¢		
SOUND SPLITS	gr.	%	ELK DAMAGE	0.0 gr.		Total Kernels		M. Damage	Excess FM	Excess Splits	TOTAL
TOTAL SMK		0 %	NET ELK	0.0 gr.	0 %			\$	\$	\$	\$/¢
OTHER KERNELS	gr.	%	KERNELS RPS	0.0 gr.		HULLS		N. Net Value Per Ton/Lb. Excluding LSK (L minus M)			\$/¢
DAMAGED SPLITS	gr.	%	FREEZE DAMAGE	gr.	%	ELK		O. Value Per Pound Excluding LSK (N divided by 2000)			¢
TOTAL DAMAGE	gr.	%	CONCEALED RMD	gr.	%	FANCY		P. Value Per Pound Including LSK			
TOTAL KERNELS		0 %				TotKrnls & Hulls (ExLSK)		N or O x I = \$ _____			
HULLS	153.4 gr.	28 %	TOTAL KERNELS & HULLS		28 %			H x .07 ¢ = \$ _____			
Remarks: NO SALE - HIGH MOISTURE.						TOTAL = \$ _____ + G				¢	
I, the undersigned, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that, at the request of the applicant and on the date inspected indicated above, samples of the above described products were inspected and the quality and/or condition as shown by said samples were as herein stated. Signature of Inspector <i>Very G. Inspector</i> Date Signed 07/22/2016						Appl. No.	R. Unreceipted /Stored	Appl. No.	S. Receipted	Appl. No.	T. Commercial
						LBS. (Line G)		LBS. (Line G)		LBS. (Line G)	
						X Line P = \$		X Line P = \$		X Line P = \$	
						X	%	X	%	X	%
I, the undersigned, a duly licensed weigher, do hereby certify that this certificate is issued under the United States Warehouse Act and in accordance with the regulations thereunder. Signature of Licensed Weigher _____ Date Signed _____						Value of Segment		Value of Segment		Value of Segment	
						= \$		= \$		= \$	
						Deductions					
						1. Peanut Promotion					
Q. Remarks						2. Tax – Service Fee	\$	\$	\$	\$	\$
						3.	\$	\$	\$	\$	\$
						4.	\$	\$	\$	\$	\$
						5.	\$	\$	\$	\$	\$
						6.	\$	\$	\$	\$	\$
						7. Net Amount	\$	\$	\$	\$	\$
						Date Delivered for Immediate Sale:					
1007 DRAFT											

Note: THIS IS NOT A WAREHOUSE RECEIPT-NOT NEGOTIABLE

(1 Originals)