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Marketing and
Regulatory
Programs

Agricultural
Marketing
Service

Specialty
Crops
Program

Specialty
Crops
Inspection
Division

Onions

Shipping Point and Market Inspection Instructions

September 2016

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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 Onions Shipping Point and Market Inspection Instructions dated January 2016 and include, but not limited to, all previous correspondence (such as Patch # 004), memos, inspection instructions, or procedures.

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Illustration 1: Parts of the Onion

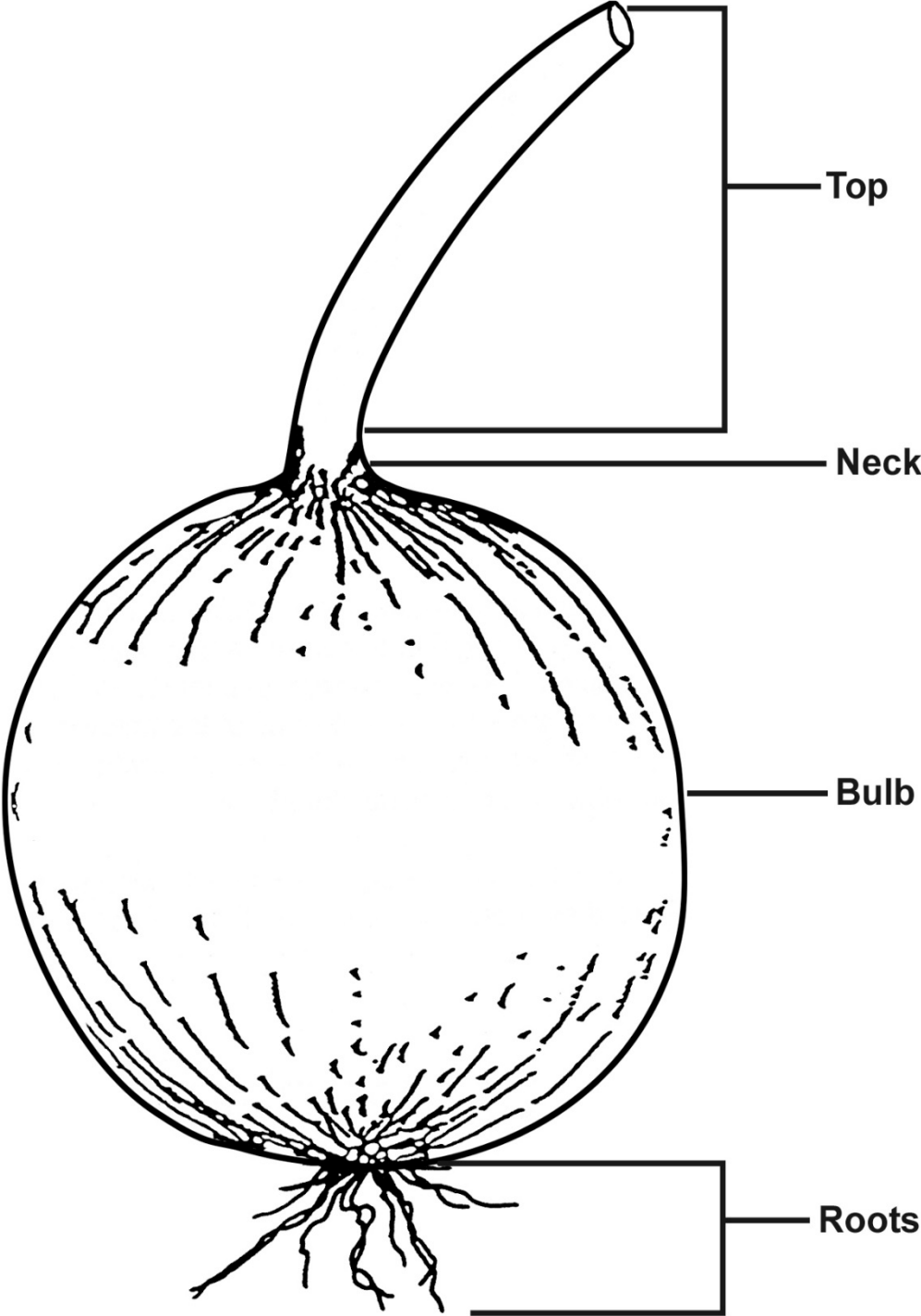
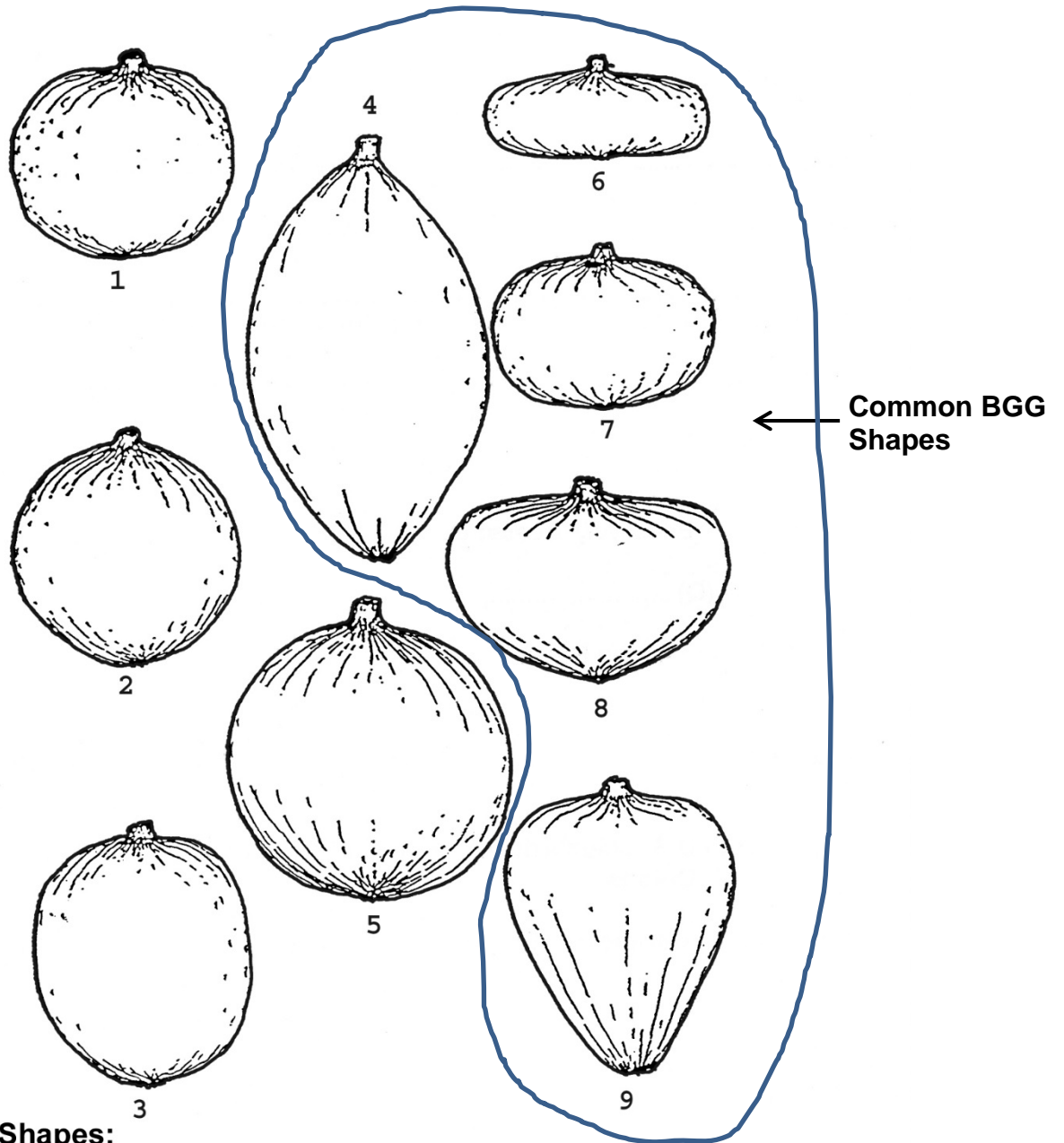


Illustration 2: Onion Shapes



Onions Shapes:

- | | |
|---------------------|----------------|
| (1) flattened globe | (6) flat |
| (2) globe | (7) thick flat |
| (3) high globe | (8) Granex |
| (4) top | (9) top |
| (5) Spanish | |

From Onions, by Dr. Henry A. Jones, published by Dessert Seed Co., used by permission

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GENERAL

These inspection instructions apply to [Bermuda-Granex-Grano](#) (BGG) type onions, [Other Than Bermuda-Granex-Grano and Creole](#) (Northern) type onions, and [Creole](#) type onions.

The above mentioned standards apply to onions with trade names such as “Pearl or “Baby” (onions less than 2 inches in diameter), “Spanish” (yellow or white Northern type onions, often jumbo/large sized), “Australian Brown” (brown BGG type onions), and “Cipollini” (small flat Bermuda type onions).

Common Green Onions, Shallots, and Onion Sets, are not included in these instructions. These commodities have their own standards.

Any portion of these instructions beginning with §51 and followed with **bold** print is material copied directly from the U.S. grade standards.

DETERMINING WHICH STANDARDS TO APPLY

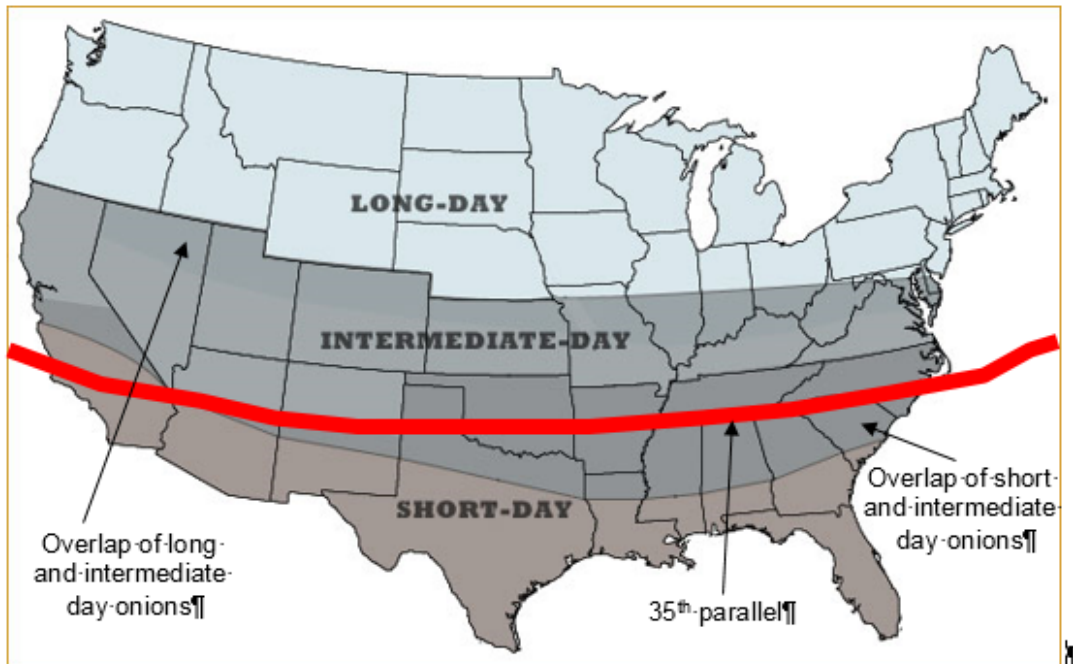
The grade standards applied to the lot of onions is based on the type or variety of the onions. Consider the following factors when determining which standards to apply to a lot or load of onions.

Appearance of the onions: Northern (Other Than) onions are mostly globe shaped with thick, tight, dry outer papery scales. BGG and Creole type are mostly flat or top shaped with fewer dry outer papery scales, which tend to be looser and thinner than those on Northern (Other Than) onions. See [Illustration 2: Onion Shapes](#).

Time of year and curing: Generally during the spring and summer, BGG onions are more prominent than Northern (Other Than) onions. In contrast, during late summer and early fall, Northern onions are generally more prominent than BGG onions. The curing of BGG and Creole onions is generally 2 to 3 months which does not give the outer scales an opportunity to become dry and papery. However, Northern onion curing is generally of a longer duration (3 to 4 months), allowing the outer scales of these onions to become dry and papery, except when shipped as “mid-season.”

Latitude: Historically, the 35th parallel has been a general guide to separate Northern (Other Than) onions from BGG and Creole onions. The 35th parallel runs south of Bakersfield, CA; Flagstaff, AZ; Albuquerque, NM; and Amarillo, TX; and, north of Little Rock, AR; Atlanta, GA; and Columbia, SC (see following Map).

The summer daylight hours are longer north of the 35th parallel and shorter south of it. Northern (Other Than) onions are long-day onions since they form bulbs best with 14 to 16 hours of daylight. BGG and Creole onions do best with 10 to 12 hours of daylight and are known as short-day onions.



However, it has become more challenging to determine the type of onion based on location. Consider the following: The same variety of onion grown in the Bakersfield, CA area may grow in fields south and north of the 35th parallel. Many newer varieties are intermediate onions. Intermediate onions require 12 to 14 hours of daylight to form bulbs and grow south and north of the 35th parallel (see map above). These onions may also be globe shaped and well cured (resembling Northern onions), but grow far south of the 35th parallel. In addition, there are onions grown in the northwest with BGG parentage but are cured to develop dry papery scales (e.g., Walla Walla onions). Due to these factors, the 35th parallel has become less reliable as a guide.

If you are not sure after considering all of the factors and after checking with your supervisor, apply the BGG standards.

Creole type onions resemble BGG onions but are less common. **Unless designated as “Creole” by container markings or by the applicant, apply the BGG standards.**

If the applicant states which standards to apply, report in the “Remarks” or “Other” sections. For example, “Lot inspected on U.S. Standards for Grades of _____ at applicant’s request.”

MARKETING ORDER AND IMPORT CERTIFICATION

When applying marketing order (M.O.) and import requirements (Section 8e of the [Agricultural Marketing Agreement Act of 1937](#)), the grade standards applied to the lot are always based on the type or variety of onion, regardless of growing area or regulation period in effect.

For the most current marketing order and Section 8e onion import requirements for grade and size, please visit: <http://www.ams.usda.gov/rules-regulations/moa> and <https://www.ams.usda.gov/rules-regulations/section8e/onions>. Refer to these sites frequently for in-depth information on requirements, specific exemptions, definitions, etc.

IMPORTED ONIONS AT PORT OF ENTRY

For import requirement certification of onions at port of entry, inspect the onions based on the standard the onions most closely resemble. If the onions are mostly globe type with dry outer papery scales, apply the Other Than standards. However, if the onions are mostly flat or top shaped with practically no dry outer papery scales, apply the BGG standards. Then during the regulation period, the grade, tolerances and sizes for the marketing order that is in effect at that time will be applied to determine compliance or non-compliance with the U.S. Import Requirements. Apply the following table to determine which import regulation is in effect for the specified regulation period.

U.S. Import Regulation based on Marketing Order	Regulation Period
M.O. No. 958: Idaho & Malheur County, OR	June 5 through March 9
M.O. No. 959: Counties in South TX	March 10 through June 4

Example 1: Based on appearance, the onions are determined to be BGG onions. The date of the inspection is May 5, which is during the time that the import regulation for M.O. No. 959 is in effect for import certification. Inspect onions based on the BGG standards, and apply import requirements for minimum grade and size etc., based on the regulation period March 10 through June 4.

Example 2: Based on appearance, the onions are determined to be BGG onions. The date of the inspection is August 5, which is during the time that the import regulation for M.O. No. 958 is in effect for import certification. Inspect onions based on the BGG standards, and apply import requirements for minimum grade and size etc., based on the regulation period June 5 through March 9.

Example 3: Based on appearance, the onions are determined to be Northern (Other Than) onions. The date of the inspection is during the March 10 through June 4 period,

when the import regulation for M.O. No. 959 is in effect for import certification. The onions are inspected on the Other Than standards, and import requirements for minimum grade and size etc., are based on the regulation period March 10 through June 4.

MINIMUM GRADE, SIZE, AND MATURITY REQUIREMENTS FOR IMPORTED ONIONS

All onions imported into the United States must meet the following minimum grade, size, and maturity requirements prior to importation as follows:

NOTE: "Moderately cured" used below means the onions are mature and are more nearly well cured than fairly well cured.

Pearl Onions

- **Regulation Period:** Entire year.
- **Grade and Size:** 2 inches maximum diameter. If meets size requirement, exempt from minimum grade.
- **Maturity:** If meets size requirement, exempt from minimum maturity.

Cipollini (also known as "Borettana") Onions (small flat Bermuda type onions)

- **Regulation Period:** Entire year.
- **Grade and Size:** At least U.S. No. 2, 1-1/2 inches (38.1 mm) minimum diameter.
- **Maturity:** Moderately well cured.

White Onions

- **Regulation Period:** June 5 through March 9.
- **Grade and Size:** At least U.S. No. 1, 1 inch (25.4 mm) minimum diameter with 2 inch maximum diameter, or 1-1/2 inch minimum (no commingling of two size categories in same bag or container).
- **Maturity:** Moderately cured.

Red Onions, Except Braided Red Onions ("braided red" means onions of red varieties with tops braided or interlaced)

- **Regulation Period:** June 5 through March 9.

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- **Grade and Size:** At least U.S. No. 2, 1-1/2 inches (38.1 mm) minimum diameter.
- **Maturity:** Moderately cured.

All Onions, Except White, Red Cipollini, or Pearl Onions

- **Regulation Period:** June 5 through March 9
- **Grade and Size:** U.S. No. 1, 2-1/4 inches minimum diameter or 1-3/4 inches diameter with maximum of 2-3/4 inches diameter. U.S. No. 2 or U.S. Commercial, 3 inches minimum diameter (but not more than 30% of the lot can be comprised of U.S. No. 1 onions when packed in containers weighing less than 60 lbs.). None of these three categories of onions may be commingled in the same bag or other container.
- **Maturity:** Moderately cured.

All Onions, Except Cipollini or Pearl Onions

- **Regulation Period:** March 10 through June 4.
- **Grade:** Must not exceed 20% defects of U.S. No.1. Serious damage must not exceed 10%, including not more than 2% decay. **Size:** White varieties: 1 inch (25.4 mm) minimum diameter; other varieties: 1-3/4 inches (44.5 mm) minimum diameter.

NOTE: Onions in transit from country of origin to entry into the United States for 10 or more days may be entered if they meet an average tolerance for decay not to exceed 5%. The application of tolerances do not apply to this special 5% decay tolerance; there are no restrictions as to amount of decay in individual samples, provided that the average is not more than 5%. For other tolerances (total defects and off size) the application of tolerances sections do apply (see Appendix IV, Certificate Example [6](#)).

Specific Exemptions

Onion regulations do not apply to minimum quantities not exceeding 110 pounds (50 kilograms), braided red onions, onion sets (plantings), or shallots.

Pearl onions not larger than 2 inches (50.8 mm) in diameter are exempt from the minimum grade, size, quality, and maturity requirements of the onion regulations, but must be inspected and certified as to size, and the importer must file an "Importer's Exempt Commodity Form" (FV-6).

The Importer's Exempt Commodity Form (FV-6) is used for pearl onions and onions destined for use in exempt outlets such as charitable institutions, distribution by relief

agencies, or commercial processing. Commercial processing is defined as physically altering the form or chemical composition of the product through canning, freezing, dehydrating, extractive (juicing), and pickling in brine, or heating of the product. The act of slicing, dicing, or peeling is not considered commercial processing. Processing does not include fresh chopped, fresh cut, convenience food or other pre-packing salad operation.

IMPORTED ONIONS NOT AT PORT OF ENTRY

Inspections requested for non-domestic (imported) onions other than at port of entry must be based on the standards that the onions most closely resemble in appearance and curing. Apply the tolerances for the standards being used; for example: BGG onions, BGG tolerances apply.

INSPECTING MIXED COLOR LOTS WITHIN M.O. 958

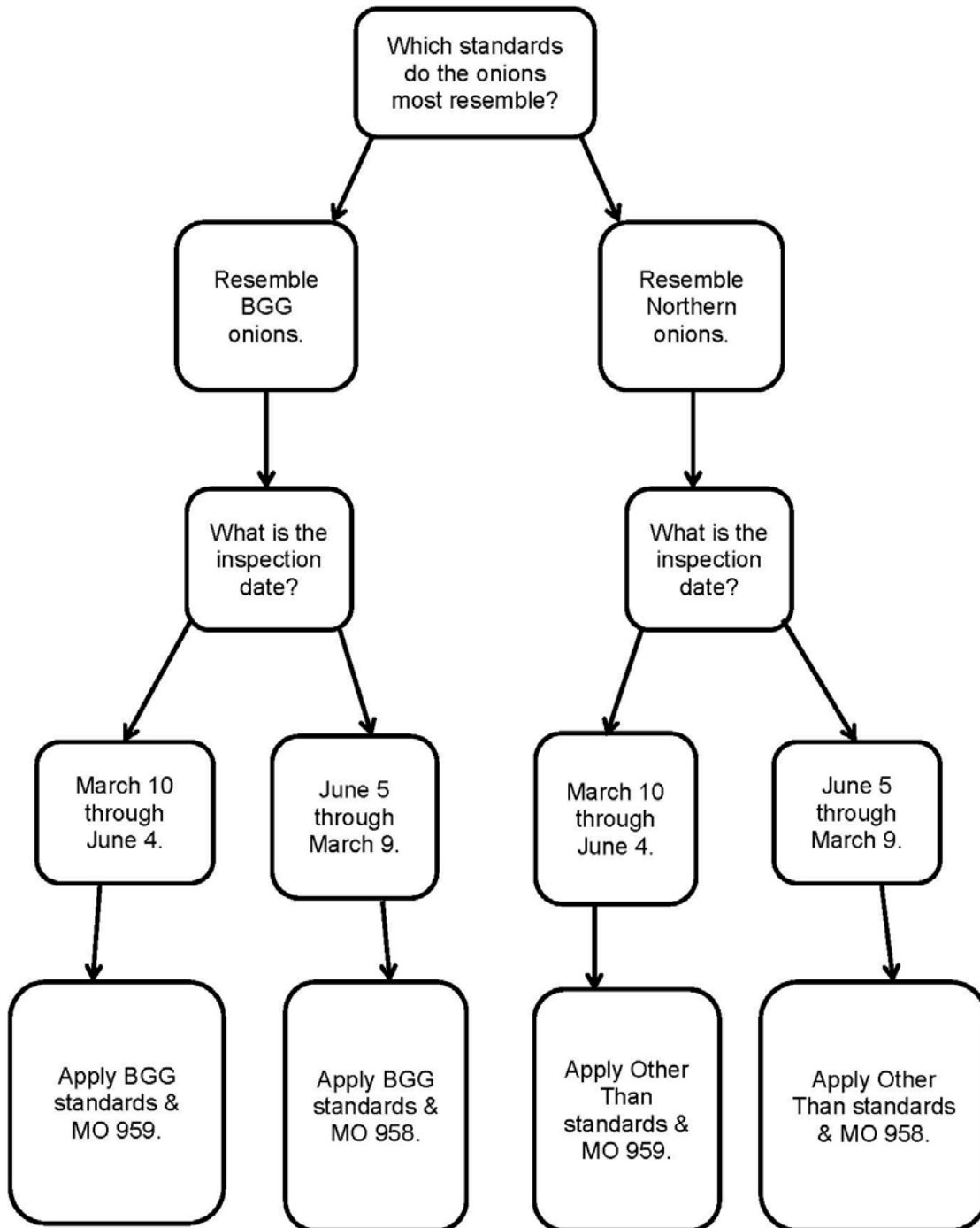
Idaho/E. Oregon onions shipped for fresh market must meet the grade and size requirements prescribed for different colors (varieties) in section 958.328 (a) of the onion handling regulation. When onion colors are comingled, each individual color must continue to meet the grade and size requirements prescribed for that color. In addition, no two size categories of onions may be comingled in the same bag or container. The following chart provides examples of comingled onions that may be shipped:

Mixed Colored Lots within M.O. 958		
Colors	Grade	Size
All colors	U.S. No. 1	1-3/4 inch minimum to 2-3/4 inch maximum diameter
All colors	U.S. No. 1	2-1/4 inch minimum dia.
White and red	U.S. No. 1	1-1/2 inch min. diameter
All colors except red	U.S. No. 1	1-3/4 inch minimum to 2-3/4 inch maximum diameter
All colors except red	U.S. No. 1	2-1/4 inch minimum dia.
All colors except white	U.S. No. 1	1-3/4 inch minimum to 2-3/4 inch maximum diameter
All colors except white	U.S. No. 1	2-1/4 inch minimum dia.
All colors except white	U.S. No. 2	3 inch minimum diameter
All colors except white	U.S. Commercial (not more than 30% will be U.S. No. 1 quality for all colors, except red and white, packed in containers weighing less than 60 lbs.)	3 inch minimum diameter

INSPECTING MIXED COLOR LOTS WITHIN M.O. 959

Any colors may be comingled if the onions are 1-3/4 inches and larger in diameter. When less than 1-3/4 inches in diameter, only white onions may be shipped within Texas M.O. 959.

FLOW CHART FOR DETERMINING WHICH MARKETING ORDERS TO APPLY FOR 8E IMPORT INSPECTIONS



REPRESENTATIVE SAMPLING

Obtaining representative samples is essential. Accurate certification is possible only if the samples examined are truly representative of the entire lot or accessible portion. Sample all portions of a lot or load even if it is difficult to reach all layers or parts. If you cannot access the entire lot for sampling, restrict the inspection and certificate to the accessible portion.

NOTE: Do not restrict inspections for import requirements.

SIZE OF SAMPLE

The Other Than and BGG onion standards have a “Samples for Grade and Size Determination” section for determining sample size, which depends on the size of the container and the onion. The Creole onions standards do not have this section, but for uniformity, apply the same guidelines as follows.

For individual packages containing 20 pounds or more:

- And the size of the onions are Large or Jumbo size or larger, the size of the sample will be the individual package.
- And the size of the onions are larger than 2-1/4 inches diameter, the size of the sample will be at least 20 pounds.
- And the size of the onions are 2-1/4 inches or smaller, the size of the sample will be 20 pounds.

NOTE: When the sample consists of less than the entire package and the sample tolerance(s) are exceeded, analyze the entire contents of at least one package. When it is impractical to run the entire contents, as in the case of “boiler” or “pickler” onions, double at least one sample.

For individual packages containing less than 20 pounds:

- And the size of the onions are larger than 2-1/4 inches, the size of the sample will be at least 20 pounds.
- And the size of the onions are 2-1/4 inches or smaller, the size of the sample will be the individual package or 20 pounds.

NOTE: If a composite sample is obtained from a sufficient number of adjoining packages and the sample tolerance(s) are exceeded, the sample size will not be doubled and the lot is out of grade because of the sample tolerance(s) being exceeded.

Summary of Samples for Grade and Size Determination for All Onions

Size of Package	20 lbs. or More			Less than 20 lbs.	
Size of Onions:	2-1/4 inch or smaller	Larger than 2-1/4 inch	3 inches or larger	Larger than 2-1/4 inch	2-1/4 inch or smaller
Sample Size:	20 lbs.	At least 20 lbs.	Individual package	At least 20 lbs.	Individual package or 20 lbs.

NUMBER OF SAMPLES

At Shipping Point

As a general rule, examine a minimum of 1% of the packages in a lot when there are 100 or more packages. When lots are less than 100 packages, examine a minimum of 2 samples for stationary lots and 1 for in-line lots. When lots are over 2,000 packages, sample at a rate of two-thirds of 1%. To ensure an accurate description of the lot, examine additional representative samples when the quality, condition, or size within samples is decidedly different. The supervisor may also issue instructions to increase the minimum number of samples required for each size lot.

At Market

As a general rule, examine a minimum of 1% of the lot. For lots of fewer than 300 packages, examine a minimum of 3 samples. For lots over 2,000 packages, sample at the rate of two-thirds of 1%. To ensure an accurate description of the lot, examine additional representative samples when the quality, condition, or size within samples is decidedly different.

NOTE: When packages only contain a few specimens, examine 1-1/2 to 2% of the lot or double the sampling rate.

SAMPLING TO DETERMINE INTERNAL DEFECTS

Defects such as watery scales, translucent scales, internal papery scales, decay in the necks and other defects cannot be detected without cutting the onion. Cut the neck to determine if there are defects and then cut the onion crosswise at the center (perpendicular from stem to root end) to determine if there are other internal defects.

The number of specimens cut for internal defects is discretionary. Use caution to avoid unnecessary cutting. However, cut as many onions as necessary in order to make an informed decision on the internal quality of the onions.

It is essential to cut a sufficient number of onions to accurately determine the percentage of defects. When internal defects are found, percentages are determined based upon the entire sample inspected and not on the number of onions that were cut. When the individual onion has a combination of external and internal defects, score quality defects first, then the more serious defects. Do not score the onion more than once unless the defects are cross referenced on the certificate. For example: "...4% decay, including 2% above as quality defects."

If the applicant requests the number of fleshy scales and/or the number of hearts, use a ten pound "cut sample." In these cases, report the results on the certificate based on the cut sample.

TOLERANCES AND APPLICATION OF TOLERANCES

The tolerances for the U.S. Standards for Grades of Onions (Other Than Bermuda-Granex-Grano and Creole Types), the U.S. Standards for Grades of Bermuda-Granex-Grano Type Onions, and the U.S. Standards for Grades of Creole Onions are determined on the basis of weight. The application of tolerances is based on individual samples for Other Than and BGG onions. For Creole onions, the application of tolerances is based on the individual package.

TOLERANCES FOR NORTHERN (OTHER THAN) ONIONS

§51.2837 Tolerances.

(a) For defects:

- (1) U.S. No. 1, U.S. Export No. 1, U.S. No. 1 Boilers and U.S. No. 1 Picklers grades.**
 - (i) Not more than 10 percent of the onions in a lot may be damaged by peeling; and,**
 - (ii) Not more than 5 percent of the onions in a lot may be below the remaining requirements of these grades, but not more than two-fifths of this tolerance, or 2 percent, may be allowed for onions which are affected by decay or wet sunscald.**
- (2) U.S. Commercial and U.S. No. 2 Grades.**
 - (i) Not more than 5 percent of the onions in a lot may be below the requirements of these grades, but not more than two-fifths of this tolerance, or 2 percent, may be allowed for onions which are affected by decay or wet sunscald.**

- (b) For off-size:
- (1) U.S. No. 1, U.S. No. 1 Boilers, U.S. Commercial, and U.S. No. 2 grades. Not more than 5 percent of the onions in a lot may be below the specified minimum size, and not more than 10 percent may be above any specified maximum size.
 - (2) U.S. No. 1 Pickler grade. Not more than 10 percent of the onions in a lot may be above the maximum size specified for this grade.

TOLERANCES FOR BGG ONIONS

§51.3199 Tolerances

- (a) For defects:
- (1) U.S. No. 1 and U.S. No. 2 grades.
 - (i) Not more than 10 percent of the onions in a lot may fail to meet the requirements of these grades, but not more than one-fifth of this tolerance, or 2 percent, may be allowed for onions which are affected by decay or wet sunscald.
 - (2) U.S. Combination grade.
 - i) When applying the foregoing tolerances to this grade no part of any tolerance shall be allowed to reduce, for the lot as a whole, the 50 percent of onions of the U.S. No. 1 grade, but individual containers shall have not less than 40 percent of the U.S. No. 1 grade.
- (b) For off-size:
- (1) Not more than 5 percent of the onions in a lot may be smaller than the minimum diameter specified. In addition, not more than 10 percent of the onions in a lot may be larger than the maximum diameter specified.
 - (2) When a percentage of the onions is specified to be a certain size and larger, individual packages containing more than 10 pounds may have not less than one half of the percentage specified: Provided, that the entire lot averages within the percentage specified.

SUMMARY OF TOLERANCES FOR NORTHERN (OTHER THAN) AND BGG ONIONS

Other Than (Northern) Onions:
U.S. No. 1, U.S. Export No. 1, U.S. No. 1 Boilers, U.S. No. 1 Picklers, U.S. Commercial, and U.S. No. 2
10% Damage by Peeling (does not apply to U.S. Commercial and U.S. No. 2)
5% Total Defects, including 2% Decay or Wet Sunscald
5% Undersize (does not apply to U.S. Export No. 1 and U.S. No. 1 Picklers)
10% Oversize (Does not apply to U.S. Export No. 1)
BGG Onions:
U.S. No. 1 and U.S. No. 2
10% Total Defects, including 2% Decay or Wet Sunscald
5% Undersize, 10% Oversize
U.S. Combination
Lot: 50% or more U.S. No. 1
Individual Containers: Not less than 40% U.S. No. 1
5% Undersize, 10% Oversize

TOLERANCES FOR CREOLE ONIONS

§51.3959 Tolerances

(a) For defects.

- (1) U.S. No. 1 and U.S. No. 2 grades. Ten percent for onions in a lot which fail to meet the requirements of the specified grade, including therein not more than 2 percent for onions which are watersoaked or affected by soft rot.**
- (2) U.S. Combination grade. Ten percent for onions in any lot which fail to meet the requirements of U.S. No. 2 grade, including therein not more than 2 percent for onions which are watersoaked or affected by soft rot. No part of any tolerance shall be allowed to reduce for the lot as a whole the percentage of U.S. No. 1 onions required in the combination, but individual containers may have not more than a total of 15 percentage points less than the percentage of U.S. No. 1 onions required: Provided, That the entire lot averages within the percentage.**

- (b) For off-size. Five percent for onions in a lot which are below the specified minimum size and 15 percent for onions which are larger than any specified maximum size.

SUMMARY OF TOLERANCES FOR CREOLE ONIONS

U. S. No. 1 and U.S. No. 2
10% Total Defects, including 2% Soft Rot or Watersoaked
5% Undersize, 15% Oversize
U.S. Combination
U.S. No. 2: 10% Total Defects, including 2% Soft Rot or Watersoaked U.S. No. 1: Specified percentage
Individual Containers: Not less than 15% of specified percentage of U.S. No. 1 Example: If lot specified to be 60% U.S. No. 1, individual containers cannot have less than 45% U.S. No. 1 (15% subtracted from 60%)
5% Undersize, 15% Oversize

APPLICATION OF TOLERANCES FOR NORTHERN (OTHER THAN) AND BGG ONIONS

§51.2839/51.3201 Application of Tolerances.

The contents of individual packages in the lot are subject to the following limitations:

- (a) Samples which contain more than 20 pounds shall have not more than one and one half times a specified tolerance of 10 percent or more, and not more than double a specified tolerance of less than 10 percent, except that at least one defective and one off-size onion may be permitted in any sample: Provided, that en-route or at destination when onions in containers of 50 pounds or more are packed to a minimum size of 3 inches or larger not more than three onions or more than 4 percent (whichever is the larger amount) may be affected by decay or wet sunscald: And provided further, that the averages for the entire lot are within the tolerances specified for the grade; and,
- (b) Samples which contain 20 pounds or less shall have not more than double the tolerance specified, except that at least one defective and one off-size onion may be permitted in any sample; Provided, that the averages for the entire lot are within the tolerances specified for the grade.

SUMMARY OF APPLICATION OF TOLERANCES FOR NORTHERN (OTHER THAN) AND BGG ONIONS

Samples Containing:	
More Than 20 Lbs.:	20 Lbs. or Less:
10% tolerance or more: Not more than 1-1/2 times tolerance.	Individual samples will not have more than double the tolerance specified, except at least 1 defective and 1 off-size onion in any sample.
Less than 10% tolerance: Not more than double specified tolerance, except at least 1 defective and 1 off-size onion in any sample.	
En route or at destination: Packages of 50 pounds or more and minimum size of 3 inches or larger: Not more than 3 onions or more than 4% (whichever is larger) may be affected by decay or wet sunscald.	
Provided, that the averages for the entire lot are within the tolerances specified for the grade.	

NOTE: Application of tolerances does not apply to defects based on lot allowances, such as dirt, staining, surface mold, and excessive tops (BGG and Other Than), or dry roots and sunburn (Other Than).

APPLICATION OF TOLERANCES FOR CREOLE ONIONS

§51.3960 Application of tolerances.

The contents of individual packages in the lot are subject to the following limitations:

- (a) For a tolerance of 10 percent or more, not more than one-tenth of the packages in any lot may contain more than one and one-half times the tolerance specified: Provided, That soft rot in any package shall not exceed three times the tolerance: And provided further, That the average for the entire lot is within the tolerance specified for the grade.
- (b) For a tolerance of less than 10 percent, not more than one-tenth of the packages in any lot may contain more than double the tolerance specified: provided, That soft rot in any package shall not exceed three times the tolerance and that at least one defective and one off-size specimen may be permitted in any one package: And provided further, That the average for the entire lot is within the tolerance specified for the grade.

SUMMARY OF APPLICATION OF TOLERANCES FOR CREOLE ONIONS

10% or more tolerance: Not more than 10% of packages will have more than 1-1/2 times the tolerance specified, except soft rot in any package will not exceed 3 times the tolerance.

Less than 10% tolerance: Not more than 10% of the packages will have more than double the tolerance specified, except soft in any package will not exceed 3 times the tolerance and at least 1 defective and 1 off-size onion may be permitted in any package.

Provided, that the averages for the entire lot are within the tolerances specified for the grade.

NOTESHEET AND CERTIFICATE

Entries on the notesheet and certificate must be legible and accurate. Support all information appearing on the certificate by information on the notesheet. All information and notations must be properly recorded so that anyone familiar with inspection procedures can understand them and write a certificate. Notesheets and certificates are prima facie evidence and must withstand legal scrutiny.

Detailed instructions about dates, inspection points, places of inspection, types of carriers, lading, and other items not covered by these instructions may be found in the General Shipping Point Manual, [General Market Manual](#), Federal-State Inspection Certificate (FV-184) Handbook, or [Fresh Fruit and Vegetable Inspection Certificate \(FV-300\) Manual](#). Contact your supervisor for anything not covered in these instructions.

PRODUCT

Use "Northern Onions" to describe Other Than onions in the "Product" heading on the notesheet and certificate. Use "BGG Onions" to describe Bermuda Granex-Grano onions and "Creole Onions" to describe Creole onions. Color, such as "Red," "White," "Yellow," or "Mixed Color" may be used in the "Lot ID" section or in conjunction with Northern Onions, BGG Onions, or Creole Onions in the "Product" heading on market certificates and in the appropriate section on shipping point certificates. Examples: "Onions, Yellow" or "BGG Onions, White" or "Northern Onions, Mixed Color" or "Creole Onions, Red," etc.

When colors are mixed (comingled), report colors in the "Brand/Markings" (if marked on the container), "Lot ID," "Other," or "Remarks" sections on market certificates (see Appendix IV, Certificate Examples [7](#) and [9](#)), or appropriate section on shipping point certificates. For example, "Product" section: "BGG Onions, Mixed Color." "Lot ID" section: "Yellow, Red, White." Also, do not report color in connection with the grade statement. For example, if a lot of mixed color Northern (Other Than) onions meets the U.S. No. 1 grade, the grade statement would be "U.S. No. 1."

In addition to color, you may, when requested, describe the shape such as flat, top-shaped, or globe. Report shape in the “Other” or “Lot ID” sections on market certificates. Do not use the word “type” in conjunction with shape. When mixtures of shapes are found, give a general description of the shapes. For example: “Mostly globe, some top-shaped,” or “Many top-shaped, some globe, some flat.” Intermediate shapes may also be encountered. However, do not use intermediate terms to describe onion shapes such as semi-globe or semi-top-shaped.

It is permissible to certify as “U.S. No. 1” lots of onions showing a mixture of globe, flat and top-shaped onions, provided only the color and type of onion is used to identify the product (e.g., “BGG Onions, Yellow”). However, do not certify as “U.S. No. 1” lots of onions showing a mixture of globe, flat, and top-shaped onions if the onions were described to be of only one shape. For example, if “Northern Onions, Yellow Globe” or “BGG Onions, Red Flat” were used to identify the product and the onions in the lot had a mixture of shapes, they could not be certified as “U.S. No. 1.”

When inspecting BGG or Creole type onions, always report with the grade “Granex-Grano” or “Creole” to indicate which standards are being applied. Also, report the type (Granex-Grano or Creole) before any specified size. For example, “U.S. No. 1 Granex-Grano Jumbo” or “Fails to grade U.S. No. 1 Granex-Grano Medium account condition” or “Fails to grade U.S. No. 1 Creole 3 inch minimum account quality.”

If the applicant requests variety certification, decline the request with an explanation that the law under which the Inspection Service operates does not authorize variety certification.

NUMBER/TYPE OF CONTAINERS

Always report the number of containers. In the market and at shipping point locations for stationary lot certification, always verify the container count provided by the applicant for each lot and report it as the “inspector’s count.” When the number of containers available for inspection does not match the application, confirm that the amount presented for inspection constitutes the lot. If an accurate count cannot be determined, report the count at someone else’s authority, but also report the reason for doing so on the notesheet (e.g., numerous pallets with mixed product).

At shipping point locations for “days-run” certification, the manifest for count typically provided by the applicant is acceptable to use for reporting the number of containers.

Open mesh sacks, crates, and cartons are the most widely used containers for shipments of onions. Consumer size mesh bags or film bags are packed in master containers. When encountering any other type of container, mention it under the “Number of Containers” heading.

BRAND/MARKINGS

At shipping point, report the brand, variety, size, color, Positive Lot Identification (PLI), and other important information appearing on the container on the notesheet and certificate in the appropriate sections.

At market, report the brand, variety, size, color, count, grade, weight, point of origin, and other important information appearing on the container on the notesheet in the “Brand/Markings” section. On the certificate, report only the brand name and other pertinent information in the “Brand/Markings” section.

ORIGIN

Do not make a positive statement about origin on your own authority; rather, quote the container markings that list the state or country of origin in the appropriate space on the notesheet and the certificate. If origin is not marked, try to obtain this information from the applicant. This policy is necessary because some firms may use one mark on the same product packed in several states.

CONDITION OF PACK

When onions are packed in open mesh sacks, do not report the pack. When onions are packed in crates or cartons, use the following terms to describe pack on the notesheet:

Bulge: The container is over filled causing an excessively high bulge. Measure the bulge from the bottom of the container to the bottom edge of the cover.

Well filled: The container is filled so that the onions are in contact with the cover.

Level full: The onions are level with the top edge of the container.

Fairly-well filled: The onions almost fill the container to the top edge, but cannot be more than 1/2 inch below it.

Slack: The onions are more than 1/2 inch below the top edge of the container. Report the amount of space between the top edge and the contents in inches or fractions of an inch.

NOTE: If the condition of the pack (e.g., too light or too heavy) results in a request to certify as to a specified or a marked net weight on either a stationary lot or on in-line sampling, follow the procedures described in the General Inspection Instructions.

TEMPERATURE OF PRODUCT

Temperatures are not normally determined or reported at shipping point. However, due to the importance of the pulp temperature of fresh fruits and vegetables when in transit or at destination, it is essential that you accurately determine and report the temperature or range in temperatures on each lot. Report pulp temperature regardless of the location of the product, e.g., in the carrier, in a warehouse, or stacked on a platform.

Precool the thermometer to obtain true readings and report all temperatures to the nearest whole degree. Take a minimum of three temperatures for each lot; record the results on the notesheet. Take additional temperatures if the lot is abnormally cold or hot, or if there is a specific request for temperature. Specify the location where you took the temperature in the lot and/or load in greater detail when additional temperatures are taken.

ALLOWANCES

An allowance is an amount of a particular factor (e.g., staining) permitted in a lot without regards to tolerances. When the factor (e.g., staining) exceeds the allowance, the lot as a whole fails to grade. If the allowance is not exceeded, the factor (e.g., staining) does not affect the quality of the lot. The following are lot allowances:

Northern (Other Than) onions: Dirt or staining, surface mold, pinkish-red discoloration, silvery white discoloration, excessive tops, dry roots, loose skins or chaff, cracked papery scales, sunburn, and wet onions.

BGG onions: Dirt or staining, surface mold, pinkish-red discoloration, silvery white discoloration, excessive tops, cracked papery scales, and wet onions.

Creole onions: Dirt or staining, surface mold, cracked papery scales, and wet onions.

For more information and scoring guides for each allowance, go to “Quality and Condition” and see the section that pertains to each defect.

REPORTING ALLOWANCES

When a lot allowance is exceeded, the lot is considered damaged or seriously damaged and fails to grade. On shipping point certificates, report the range and average, including serious damage, in the “Description of Product” section.

At market, report the total amount of appreciably stained onions (or damage for other defects) in the first column of the “Average Defects” section, and include the percentage of badly stained onions (or serious damage for other defects) in the second column. Report the entire percentage, not just the percentage over the allowance. For example,

if there is 22% damage by dry roots, all 22% is reported on the certificate. See [Appendix IV](#) for specific examples.

When the lot allowances are not exceeded, do not report them on the certificate unless requested by the applicant. When requested, use the general quantity terms unless specifically requested by the applicant to report percentages. For example, for a lot having 15% cracked papery scales, the “Remarks” or “Other” sections would report “Some onions show cracked papery scales, not affecting grade, reported at applicant’s request.” Or, if the applicant specifically requested percentages, “15% show cracked papery scales, not affecting grade. Percentages reported at applicant’s request.”

COMBINING SAME ALLOWANCES TO FAIL A LOT

Combine defects that have the same allowances, such as dirt, staining, surface mold, pinkish-red discoloration, and silvery-white discoloration, to fail a lot. For example, if a U.S. No. 1 BGG yellow onion lot had 10% appreciably stained, 10% appreciably affected by silvery-white discoloration, and 10% dirty onions, the lot would fail on quality since the combination of 30% quality defects would exceed the 20% allowance for dirt, staining and other means on BGG yellow onions.

When a combination of quality and condition defects causes the lot to exceed the allowance, and the quality portion does not exceed on its own, fail the lot account condition. For example, if a U.S. No. 1 Northern (Other Than) white onion lot had 10% appreciably stained and 10% appreciably affected by surface mold (a condition defect), the lot would fail on condition since the combination of 20% quality and condition defects would exceed the 15% allowance for dirt, staining, and other means on Northern (Other Than) white onions.

REPORTING ALLOWANCE(S) IN THE GRADE STATEMENT

When an allowance(s) is exceeded report the fact in the grade statement. For example, “Fails to grade U.S. No. 1 Granex-Grano Jumbo account quality (excessive tops).” When a lot allowance is exceeded due to a combination of allowances, report all of them in the grade statement. For example, “Fails to grade U.S. No. 1 Colossal account condition (staining and surface mold).” In this case, the surface mold and staining together exceeded the lot allowance, causing the lot to fail account condition.

NO APPLICATION OF TOLERANCES

Do not apply the application of tolerances to defects based on lot allowances. An individual sample could contain 100% of these defects and still meet a U.S. No. 1 grade, provided that the average for the lot was within the specified allowance. For example, a lot of onions could meet a U.S. No. 1 grade even if an individual sample contained 100% of the onions with tops 3 inches or more in length, but averaged less than 30% with tops 3 inches or more in length.

CALCULATING ALLOWANCES AND U.S. No. 1 QUALITY

When a lot allowance has been exceeded, only deduct the amount in excess of the allowance from 100% to determine the percentage of U.S. No. 1 Quality. Deduct the percentage of other defects in the usual manner. For example, a lot having 5% defects, 20% dry roots, 35% excessive tops, and no undersize; the percentage of U.S. No. 1 quality is 90% for Northern (Other Than) onions and 70% for BGG onions. The percentage of U.S. No. 1 quality is different between the two standards, since dry roots is based on a lot allowance for Northern (Other Than) onions and dry roots is based on the total tolerance (and not on a lot allowance) for BGG onions.

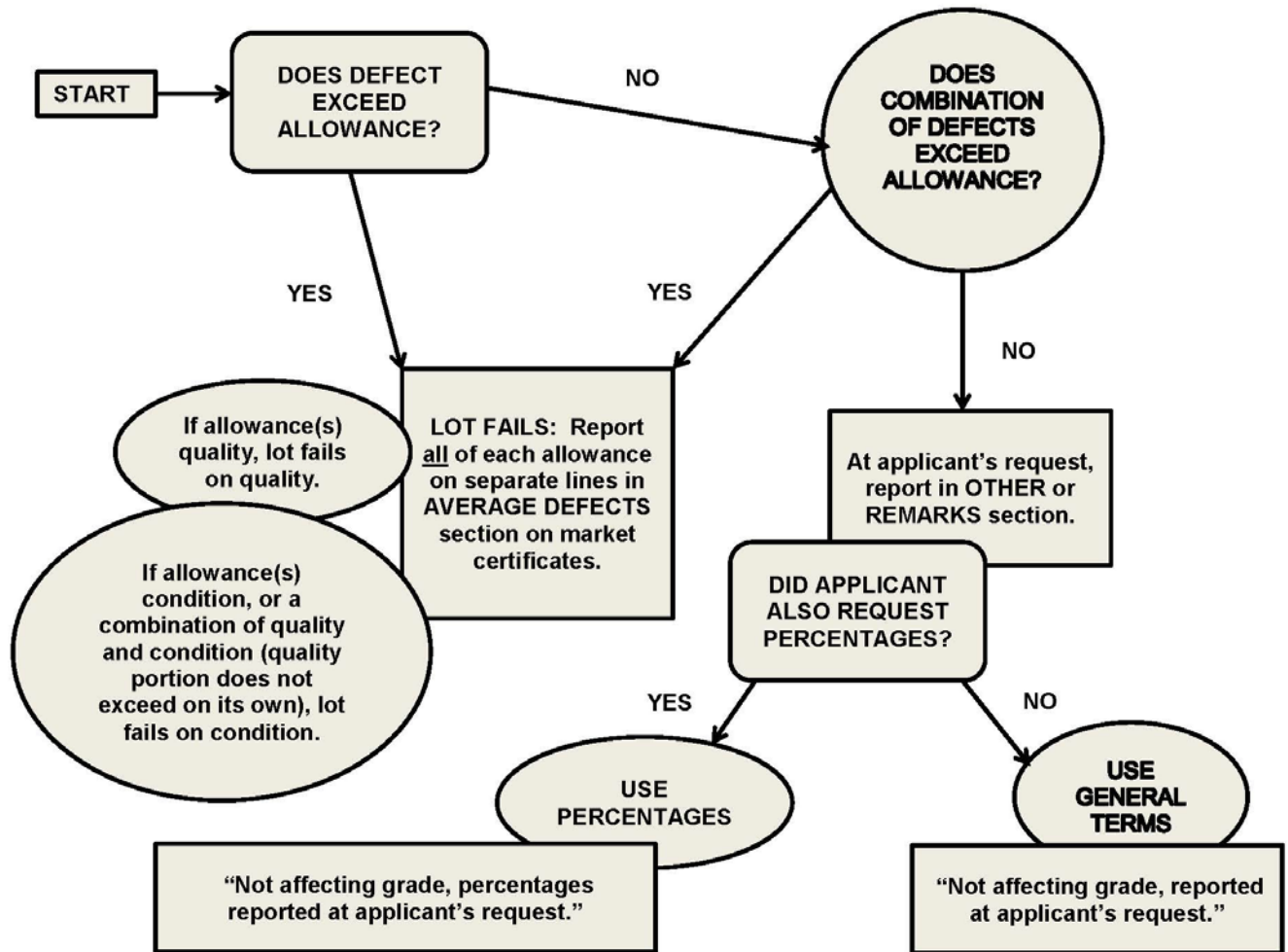
APPLYING DIFFERENT LOT ALLOWANCES FOR DIFFERENT COLORED ONIONS

When applying different lot allowances for different colored onions, apply the most restrictive lot allowance for the color affected. For example, you have encountered staining in a mixed color lot containing red, white, and yellow onions. The allowance for staining in a white lot is 15% and 20% for red and yellow lots. Since the lot contains white onions, apply the most restrictive lot allowance of 15%. If the mixed color lot did not contain white onions, apply the 20%.

ALLOWANCE SUMMARY CHART

Defect	Northern (Other Than)	BGG	Creole
Excessive Tops	Damage: More than 30% of the onions in a lot have tops 3 inches or more in length	Same as Northern onions	No allowance
Dry Roots	Damage: More than 20% of the onions in a lot have practically all roots 2 inches in length	No allowance	No allowance
Sunburn	Damage: More than 33% of the onions in a lot have a medium green color 1/3 of the surface	No allowance	No allowance
Dirt/Staining/Surface Mold/Pinkish-Red Discoloration/Silvery-White Discoloration	Damage: More than 20% of the onions in a yellow, brown, or red lot, or more than 15% of the onions in a white lot, are appreciably affected or caked Serious Damage: More than 25% of the onions in any colored lot are badly affected or caked	Same as Northern onions	Damage: More than 15% of the onions in a lot are appreciably affected; <u>and</u> more than 5% of the onions in a lot are badly affected or caked; <u>and</u> most of the lot is almost scorable Serious Damage: More than 10% of the onions in a lot are badly affected or caked
Cracked Papery Scales	Damage: More than 20% of the onions in a lot are equal or worse than Onion Photo No. 14	Same as Northern onions	Same as Northern onions
Loose Skin/Chaff	Damage: More than 10% of the containers in a lot have more than 8 ounces of loose skin	No allowance	No allowance
Wet Onions	Damage: More than 20% of the onions in a lot are dripping with moisture	Same as Northern onions	Same as Northern onions.
Application of tolerances does not apply to allowances.			

DECISION TREE FOR REPORTING ALLOWANCES



The following defects can be combined to exceed the same allowance:

- Dirt (Q)
- Staining (Q)
- Surface Mold (C)
- Pinkish-Red Discoloration (Q)
- Silvery-White Discoloration (Q)

SIZE

Size is part of grade and the U.S. grades of Northern (Other Than), BGG, and Creole onions have the following size requirements:

NORTHERN (OTHER THAN) ONIONS

§51.2830 U.S. No. 1

- (e) **Size.** Unless otherwise specified the diameter shall be not less than 1-1/2 inches, and yellow, brown, or red onions shall have 40 percent or more, and white onions shall have 30 percent or more, by weight, of the onions in any lot 2 inches or larger in diameter.
- (f) **When a percentage of the onions is specified to be of any certain size or larger, no part of any tolerance shall be allowed to reduce the specified percentage, but individual packages in a lot may have as much as 25 percentage points less than the percentage specified, except that individual packages containing 10 pounds or less shall have no requirements as to percentage of a certain size or larger: Provided, that any lot, regardless of package size, shall average within the percentage specified.**

§51.2832 U.S. Commercial.

- (f) **Size.** Unless otherwise specified, the diameter shall be not less than 1-1/2 inches.

§51.2833 U.S. No. 1 Boilers...Size: The diameter of onions of this grade shall be not less than 1 inch nor more than 1-7/8 inches.

§51.2834 U.S. No. 1 Picklers...Size: The maximum diameter of onions of this grade shall not be more than 1 inch.

§51.2835 U.S. No. 2.

- (e) **Size.** Unless otherwise specified, the diameter shall be not less than 1-1/2 inches.

U.S. Export No. 1 has no size requirements. Size may be specified in accordance with one of the sizes in the size classification chart or specified by the applicant. See Appendix I: [Certifying Onions for Export](#).

Onions may be marked “Pearl,” based on Marketing Order 958. Pearl onions are onions produced using specific cultural practices that limit growth to the same general

size as boilers and picklers and that have been inspected and certified as measuring 2 inches in diameter or less.

BGG ONIONS

§51.3198 Size classifications [all grades]...Size shall be specified in connection with the grade in terms of minimum diameter, range in diameter, minimum diameter with a percentage of a certain size or larger, or in accordance with one of the size classifications listed below: Provided, that unless otherwise specified, onions shall not be less than 1-1/2 inches in diameter, with 60 percent or more 2 inches or larger in diameter.

SIZE CLASSIFICATION CHART FOR NORTHERN (OTHER THAN) AND BGG ONIONS

Size Designation	Minimum Diameter		Maximum Diameter	
	Inches	Millimeters	Inches	Millimeter
Small	1	25.4	2-1/4	57.2
Repacker/Prepacker ¹	1-3/4	44.5	3	76.2
Medium	2	50.8	3-1/4	82.6
Large or Jumbo	3	76.2	(2)	---
Colossal	3-3/4	95.3	(2)	---

¹In addition to the sizes specified, a lot of onions designated as Repacker or Prepacker must contain at least 60% or more 2 inches or larger in diameter.

²No requirement.

CREOLE ONIONS

§51.3955 U.S. No. 1...Unless otherwise specified, the minimum size shall be 1-3/4 inches in diameter.

§51.3956 U.S. No. 2...Unless otherwise specified, the minimum size shall be 1-1/2 inches in diameter.

REPORTING SIZE

Usually the size on which an onion lot is certified is specified by the applicant. However, sometimes you will need to determine the size designation which is best suited to the lot. Statements describing size must show the range of size in terms of minimum and maximum diameters. When lots are certified as meeting a grade, the appropriate "within tolerance" statements (well within tolerance, within tolerance, and average within tolerance) may be made in reporting off-size, unless the applicant

requests that the percentage be reported. In addition, provide a “mostly statement” when the range varies more than 1 inch.

As an example, you determine that a lot of U.S. No. 1 Jumbo BGG onions has 2% undersize. The size range (smallest to largest) would be reported in the “Other” or “Remarks” sections of the certificate as follows: “Size: 2-3/4 to 4-1/2, mostly 3 to 4 inches in diameter. Undersize within tolerance.” However, when requested, instead of the “Undersize within tolerance” statement, the undersize may be reported as follows: “Size: 2-3/4 to 4-1/2, mostly 3 to 4 inches in diameter. 2% undersize. Percentage of undersize reported at applicant’s request.”

The term “off-size” may be used to report a combination of undersize and oversize when the individual tolerances are not exceeded.

At shipping point, when the lot fails to meet the size specified in connection with the grade, report the range and average of off-size unless the applicant requests certification on another size that will permit the lot to be within the size tolerance. However, when one of the size classifications are used, or the size is marked on the container, do not change these requirements.

At market, when the lot fails to meet the size specified with the grade, report the range and average of off-size. Do not recertify the lot to a different size, even at applicant’s request.

If a percentage of U.S. No. 1 quality is requested, report the off-size in percentages so that it may be added to the grade defects to determine the percentage of U.S. No. 1 quality.

When a percentage of a specified diameter or larger is required by the grade or is specified in connection with the grade or if maximum size is specified in connection with the grade, report in the size statement whether the lot meets or fails to meet these requirements.

Report diameters in 1/4 inch variations except in the case of “Boilers” and “Picklers” or when other variations are specified in the sales contract, as is sometimes done for export shipments. In those instances, report diameters in 1/8 inch variations. There are two exceptions to this policy:

- When the inspection shows that the tolerance for a specified maximum size has been exceeded but no onions are found 1/4 inch larger in diameter than the specified maximum. Such a lot may be certified as meeting the next 1/8 inch larger size than the specified maximum, provided the tolerance for oversize is not exceeded.

- When a sizing ring graduated in 1/8 inch variations is not available. In this case 1/4 inch variations are acceptable. If a caliper is available, use it to report onion size for the specified variations.

SIZE IN CONNECTION WITH GRADE STATEMENTS

When the minimum or maximum size, or the percentage of 2 inches in diameter and larger onions is requested by the applicant to be other than that specified in the grade, or the lot fails to meet the size specification, the “Grade” statement must be qualified to indicate the variation in one of the following ways. For example: “Fails to grade U.S. No. 1 Granex-Grano, 3 inch minimum account condition” or “U.S. No. 1 Medium account size.”

The minimum size specified in connection with the grade is 1-1/2 inches in diameter for Northern (Other Than) and BGG onions, and 1-3/4 inches in diameter for Creole onions; however, greater or lesser minimums may be specified to qualify the grade. When a larger or smaller minimum is specified, report it in the “Grade” statement. Example: “U.S. No. 1, 1-1/4 inch minimum” or “U.S. No. 1 Granex-Grano, 1 inch minimum.”

No maximum size is required by the grades; however, the applicant may specify a maximum size. When a maximum size is specified, indicate it in connection with the grade. Example: “U.S. No. 1, 3 inch maximum” or “U.S. No. 1 Granex-Grano, 5 inch maximum.”

NORTHERN (OTHER THAN) ONIONS:

When a lot of yellow, brown, or red Northern (Other Than) onions certified on the basis of a U.S. No. 1 grade fails to contain the required average of 40% 2 inches in diameter and larger (30% for white onions or other specified average), report it as failing to grade. Example: “Fails to grade U.S. No. 1 account averaging less than 40% 2 inches in diameter and larger onions.”

When the percentage of yellow, brown, or red onions 2 inches in diameter and larger in individual containers is irregular and any container is found to be more than 25% below the required average of 40% of 2 inches and larger (30% for white onions or other specified average), the “Grade” statement must be qualified to indicate this variation. For example, “Fails to grade U.S. No. 1 account less than the required percentage of 2 inches and larger in few samples.”

BGG ONIONS:

When a lot of yellow, brown, or red BGG onions certified on the basis of U.S. No. 1 fails to contain the average 60% 2 inches or larger, report it as failing to grade. For example, “Fails to grade U.S. No. 1 Granex-Grano account averaging less than 60% 2 inches in diameter and larger onions.”

When the percentage of yellow, brown or red onions 2 inches in diameter and larger in individual containers is irregular and any container is found to be more than one-half of the percentage below the required average of 60% of 2 inches and larger, the “Grade” statement must be qualified to indicate this variation. Example: “Fails to grade U.S. No. 1 Granex-Grano account less than the required percentage of 2 inches and larger in few samples” or “U.S. No. 1 Granex-Grano, 60% 2 inches and larger.”

PERCENTAGE OF ONIONS SPECIFIED

When a percentage of onions are specified to be of a certain size or larger, the determination of how many percentage points below the specified tolerance that the individual sample can be, is made using the size of the container for a reference.

When a minimum size smaller than 1-1/2 inches is specified, the requirement as to the percentage of 2 inches or larger does not apply unless the applicant requests it.

NORTHERN (OTHER THAN):

The U.S. No. 1 grade requires a 1-1/2 inch minimum (unless otherwise specified) with at least 40% 2 inches or larger for yellow, brown, and red onions, and 30% 2 inches or larger for white onions. However, for packages containing more than 10 pounds, individual samples may have as much as 25 percentage points less than the specified percentage of 2 inches or larger in diameter. Individual packages containing 10 pounds or less will have no requirements as to the percentage of 2 inches or larger in diameter.

Depending on the size of the package, apply the requirement to the sample. For example: A lot of yellow onions in 50 pound sacks cannot be reported as an unqualified U.S. No. 1 if any sample contains less than 15% 2 inches or larger, regardless of the average. However, if this same example was in 3 pound consumer bags within master containers, the 20 pound sample could contain 0% 2 inches or larger and still meet an unqualified U.S. No. 1 grade, provided that the average for the lot was at least 40%.

When onions are inspected on the basis of a minimum diameter smaller than 1-1/2 inches, and a percentage of 2 inches or larger is specified, the percentage point variation below the specified percentage of 2 inches or larger applies. For example: A lot of 50 pound sacks were sold as U.S. No. 1, 1-1/4 inch minimum with 50% 2 inches or larger, no individual sample could contain less than 25% 2 inches or larger. However, if this same lot was 3 pound consumer units within master containers, the individual sample could have 0% 2 inches or larger, provided that the average for the lot was 50% 2 inches and larger.

Also, under the “unless otherwise specified” clause, greater amounts of 2 inches or larger may be specified. For example: “U.S. No. 1, 60% 2 inches or larger.” In this example no sample may go below 35% 2 inches or larger, unless they are in individual

packages of 10 pounds or less. Individual samples could then have 0% 2 inches or larger, provided that the average for the lot was 60% 2 inches or larger.

When stating the average percentage of 2 inches or larger in diameter, report the exact percent when requested by the applicant, otherwise report that the requirements were met. For example: "over 40% 2 inches in diameter and larger." Be sure to keep exact percentages on the notesheet. For example, if notes show an average of 77% 2 inches or larger in diameter, report "Average 77% 2 inches or larger in diameter." When a percentage of 2 inches or larger is less than the 40% required by the U.S. No. 1 grade, report the range as well as the average percentage. Show the range regardless of the average percentage if any samples fall more than 25 percentage points below the average percentage of 2 inches and larger in diameter.

U.S. Commercial and U.S. No. 2 grades require the same minimum diameter as U.S. No. 1, but do not require a percentage 2 inches in diameter or larger. Therefore, when a percentage of 2 inches or larger is specified by the applicant in connection with these grades, there is no limit as to how much individual samples may fall below the percentage of 2 inches or larger; because the 25 percentage points limitation does not apply to these lower grades.

BGG:

Unless otherwise specified, onions will not be less than 1-1/2 inches in diameter, with at least 60% 2 inches or larger. However, individual samples may have not less than one-half of the percentage specified of 2 inches or larger in diameter, except for individual packages containing 10 pounds or less shall have no requirement as to percentage of 2 inches or larger in diameter. Therefore, refer to the size of the package to determine whether to apply the one-half of the percentage specified (for packages containing more than 10 pounds) or no requirement (for packages containing 10 pounds or less).

Once that has been determined, apply the requirement to the sample. For example, a lot of yellow onions in 50 pound sacks cannot be reported as an unqualified U.S. No. 1 if any package contains less than 30% 2 inches or larger, regardless of the average. However, if this same example was in 3 pound consumer bags within master containers, the 20 pound sample could contain 0% 2 inches or larger and still meet an unqualified U.S. No. 1 grade, provided that the average for the lot was at least 60%.

When onions are inspected on the basis of a minimum smaller than 1-1/2 inches, and a percentage of 2 inches or larger is specified, apply the percentage point variation below the specified percentage of 2 inches or larger. For example, a lot of 50 pound sacks were sold as U.S. No. 1, 1-1/4 inch minimum with 40% 2 inches or larger, no individual container could contain less than 20% 2 inches or larger. However, if the same lot was 3 pound consumer units within master containers, the individual sample could have 0% 2 inches or larger, provided that the average for the lot was 50% 2 inches or larger.

Also, under the “unless otherwise specified” clause, greater amounts of 2 inches or larger may be specified. For example: “U.S. No. 1, 70% 2 inches or larger.” In this example no sample may go below 35% 2 inches or larger, unless they are in individual packages of 10 pounds or less. Individual samples could then have 0% 2 inches or larger, provided that the average for the lot was 70% 2 inches or larger.

When stating the average percentage of 2 inches or larger in diameter, report the exact percent when specifically requested by the applicant, otherwise simply report that the requirements were met. For example: “over 60% 2 inches in diameter and larger.” Be sure to keep exact percentages on the notesheet. For example, if notes show an average of 77% 2 inches or larger in diameter, report “Average 77% 2 inches or larger in diameter.” When a percentage of 2 inches or larger is less than the 60%, report the range as well as the average percentage.

Show the range regardless of the average percentage if any samples fall below the one-half of the percentage specified average percentage of 2 inches and larger in diameter.

U.S. Combination and U.S. No. 2 grades have the same size requirements as the U.S. No. 1 grade.

DEFECTS (QUALITY AND CONDITION)

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

Factors noted with **(Q)** are considered as **QUALITY** only. Quality or “permanent” defects are those that do not change during storage or shipment (e.g., shape and scars).

Report factors noted with **(C)** as **CONDITION** on market certificates. Condition defects are factors subject to change during shipment or storage, such as bruising, discoloration, shriveling, and decay.

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

NOTE: Unless specified, scoring guides for surface areas based on an onion 3 inches in diameter. Allow corresponding larger or smaller areas on larger or smaller onions.

BLACK MOLD BETWEEN THE SCALES (C)

The indications of this disease are the presence of black, powdery spore masses of the fungus between the outer fleshy scale and the adjacent papery scale or between the layers of papery scales. The spore masses are usually heaviest around the neck of the onion and have a tendency to follow the veins down the sides. On onions with thin or

light papery scales these spore masses are usually visible through the scales. Onions that have black mold between the scales are very susceptible to Black Mold Rot.

Scoring Guide

Damage: When the aggregate area of a circle exceeds 3/4 inch in diameter.

Serious damage: When the aggregate area of a circle exceeds 1-1/4 inches in diameter.

NOTE: At shipping point, when the spores are wet or damp and the adjacent scales are moist and slick, but decay is not yet present, score any amount.

BOTTLENECKS (Q)

A bottleneck is not necessarily misshapen or elongated. Whether or not an onion is a bottleneck is not determined by its shape, but by the fact that it has an abnormally thick neck in proportion to the size of the bulb.

NORTHERN (OTHER THAN) ONIONS

Scoring Guide

Damage: Free from defect in the U.S. No. 1 and U.S. Commercial grades. Refer to [Photo No. 15](#) which illustrates bottlenecks or “thick-necked” Northern onions.

Serious damage: Never score bottlenecks as serious damage or score against the U.S. No. 2 grade.

BGG AND CREOLE ONIONS

Scoring Guide

Serious damage: Free from defect in the U.S. No.1 and U.S. No. 2 grades. Score when the appearance of the onion is worse than the onion in the lower right corner of [Photo No. 15](#) for Northern onions.

Visual Aids: Refer to Onion [Photo No. 15](#).

BRUISING (C)

Bruising in onions has increased with the use of mechanical harvesters and with storage handled in large tote bins. Record on the notesheet and certificate a pattern, if any, to the bruising in the lot, a description of bruised onions, and the location in the pack and load.

For purposes of clarification, bruising is classified into four categories: Impact Bruises, Impact Bruises Causing Broken Scales, Gouges, and Pressure Bruises.

NOTE: On the notesheet and certificate, simply report the defect as “Bruising.”

IMPACT BRUISES:

Impact bruises soften an area several scales deep but do not break the fleshy scales. The affected area may also have a watersoaked translucent appearance.

Scoring Guide

Damage: When more than 2 fleshy scales are definitely soft and the aggregate area affected exceeds 5% of the surface.

Serious damage: When more than 4 fleshy scales are soft and the aggregate area exceeds 10% of the surface.

IMPACT BRUISES CAUSING BROKEN SCALES

These bruises soften an area several scales deep but do break the fleshy scales. Again, the affected area may have a watersoaked translucent appearance.

Scoring Guide

Damage: When any bruise breaks 1 fleshy scale.

Serious damage: When any bruise breaks 2 or more fleshy scales.

GOUGES

Scoring Guide

Damage: When the removal of a portion of one fleshy scale materially injures the appearance.

Serious damage: When such injury penetrates into the second fleshy scale.

PRESSURE BRUISES

Compression in storage or transit and lack of firmness may cause flattened areas which may affect the shape of the onion. However, many times these onions will “puff” outward if held a few days and return to near normal shape. Such onions will generally be classified as fairly firm and not scored. Unless materially affecting the appearance (shape) of the onion, do not score but describe and report as not affecting grade in the “Remarks” or “Other” sections.

CLOSELY TRIMMED NECKS (Q)

The practice of trimming the necks to look for neck decay during the packing process is very prevalent. However, it is possible that in doing this the onions may be damaged.

Scoring Guide

Damage: When a cut, resulting from a closely trimmed neck, exceeds the area of a circle 3/4 inch in diameter. The depth of the cut cannot be below the natural attachment of the neck to the bulb. If so, score as damage regardless of the area affected.

Serious damage: When seriously detracting from the appearance.

CRACKED FLESHY SCALES (Q)

Do not confuse with cracked scales caused by bruising. Bruised scales that are cracked will also be softened and may have a watersoaked translucent appearance. Cracked fleshy scales will not be softened nor have a fresh appearance.

Scoring Guide

Damage: When one or more of the fleshy scales of an onion are cracked or when affecting an onion to the same degree or worse than [Photo No. 14](#).

Serious damage: When seriously affecting the appearance of the onion.

Visual Aids: Refer to Onion [Photo No. 14](#).

CRACKED PAPERY SCALE (Q)

Cracked, thin papery skins are not a scorable defect unless there is an excessive amount which exceeds the lot allowance. When the lot allowance is not exceeded, cracked papery scales may be described and reported in the “Remarks” or “Other” sections. For example, “10% of onions in the lot affected by cracked papery scales, not affecting grade, reported at applicant’s request.” When the lot allowance is exceeded, the lot is considered damaged (materially detracting from the appearance of the lot).

Scoring Guide

Damage: When more than 20% of the onions in a lot are affected to the same degree or worse than [Photo No. 14](#).

Serious damage: Never score cracked papery scales as serious damage.

Visual Aids: Refer to Onion [Photo No. 14](#).

CUTS/MECHANICAL DAMAGE (Q)

Cuts may be caused by mechanical means, or during the harvesting, packing or handling methods of the onions. Superficial cuts which do not affect more than one fleshy scale and which do not materially affect the appearance of the onions shall not be scored as damage.

Scoring Guide

Damage: When extending deeper than one fleshy scale, or when superficial cuts affecting only one scale exceed 3/4 inch in length.

Serious damage: When extending deeper than two fleshy scales, or when seriously affecting the appearance of the onion (more than 1-1/2 inches in length).

DIRT/CLEAN (Q)

Use the following terms when describing freedom from dirt on onions:

Clean: The onion is practically free from dirt or foreign material.

Fairly clean: There is some dirt or foreign material but only enough to slightly affect the appearance of the onion.

Slightly dirty: There is considerable dirt or foreign material but not sufficient to materially affect the appearance of the onion.

Dirty: Dirt affects the individual onion to the same degree as appreciably stained. Refer to [Photos C-10 and ONS-CP-10A](#) for appreciably stained onions.

Badly-caked: Dirt affects the individual onion to the same degree as badly stained. Refer to [Photo C-11](#) for badly stained onions.

Report percentages of dirt/cleanness on the certificate only when the lot is damaged (lot allowances exceeded) or when requested by the applicant when the lot is not damaged.

When not exceeding the lot allowances and requested by the applicant, report dirt/cleanness in the “Other” or “Remarks” sections, using the general quantity terms, unless the applicant requests percentages. For example, on BGG white onions: “Mostly fairly clean, some slightly dirty, including a few dirty, not affecting grade, reported at applicant's request.” When percentages are requested, the same statement could read: “80% fairly clean, 15% slightly dirty, including 5% dirty, not affecting grade, percentages reported at applicant’s request.”

Dirt/cleanness and staining/brightness are closely related. When reporting the overall appearance of the lot, cleanness and brightness may complement each other. For example, “Mostly fairly clean and fairly bright, some slightly dirty and slightly stained.” A lot that is appreciably to badly stained may be clean or fairly clean; or a lot that is dirty may be bright or fairly bright. However, statements combining the factors such as “Mostly fairly clean, some slightly stained” are incorrect.

NORTHERN (OTHER THAN) AND BGG ONIONS

The U.S. No. 1 grade contains a requirement that onions must be free from damage by dirt. The U.S. Commercial and U.S. No. 2 grades contain requirements that onions must be free from serious damage by dirt.

Scoring Guide

Damage: When dirt exceeds the amount shown in [Photo C-10 or ONS-CP-10A](#), the individual onion is damaged and scored as dirty. The lot is damaged when the average for the lot of dirty onions exceeds 20% for yellow, brown, or red onions, or more than 15% for white onions.

Serious damage: When dirt exceeds the amount shown in [Photo C-11](#), the individual onion is seriously damaged and scored as badly caked. The lot is seriously damaged when the average for the lot exceeds 25% badly caked onions for all colors.

CREOLE ONIONS

The Creole onion standards state that the U.S. No. 1 grade must be free from damage by dirt. The U.S. No. 2 grade must be free from serious damage by dirt.

Scoring Guide

Damage: When dirt exceeds the amount shown on onion [Photo C-10 or ONS-CP-10A](#), the individual onion is damaged and scored as dirty. The lot is damaged by dirt when the following three factors are met:

- The lot averages at least 15% dirty onions; plus,

- The lot averages at least 5% onions badly caked with dirt; plus,
- Most of the remainder of the lot has dirt on onions that is almost scorable.

If the lot contains slightly more than 20% of dirty onions and most of the remainder of the lot has very little dirt, the lot is not considered damaged.

Serious damage: When dirt exceeds the amount shown on onion [Photo C-11](#), the individual onion is seriously damaged and scored as badly caked. The lot is seriously damaged when the average for the lot exceeds 10% badly caked onions for all colors.

Visual Aids: Refer to Onion [Photos C-10, C-11, and ONS-CP-10A](#).

DRY ROOTS (Q)

Dry roots are old and dead, and occasionally are abnormally long, thick, and heavy. Unlike new root growth, they are not fresh and turgid.

NORTHERN (OTHER THAN) ONIONS

The U.S. No. 1 and U.S. Commercial grades must be free from damage by dry roots. The Other Than standards have a 20% lot allowance for dry roots.

Scoring Guide

Damage: When more than 20% of the onions in a lot have practically all (96% or more) of the roots 2 inches or more in length. This applies to individual roots and not the root system. For example, the root system (the base of the onion to the longest root) may be over 2 inches in length, but only a few (10%) of the individual roots are over 2 inches in length. In this case, the onion would not be scored.

Serious damage: Never score dry roots as serious damage in Northern (Other Than) onions.

BGG AND CREOLE ONIONS

The U.S. No. 1 grade requires that individual onions must be free from damage by dry roots. There are no requirements for the U.S. No. 2 grade. However, the onions may be scored as serious damage when seriously detracting from the appearance. Score dry roots against the total tolerance for the grade.

Scoring Guide

Damage: When practically all (96% or more) of the roots on an individual onion have a length of 2 inches or more. This applies to individual roots and not the entire root

system. For example, the entire root system may be over 2 inches in length, but only 75% (most) of the individual roots are over 2 inches in length. In this case, the onion would not be scored.

Serious damage: When seriously detracting from the appearance.

Visual Aids: Refer to Onion [Photo No. 1](#).

DRY SUNKEN AREAS (Q OR C)

Hail can injure the exposed portion of the bulb causing dry sunken areas. High temperature can also cause dry sunken areas. This injury takes place at harvest time when hail or clods of dirt injure the bulbs, or the bulbs are exposed to the heat and bright sunlight. The injury is most common in midseason onions. The tissues of the exposed area of the onion are killed and become soft and slippery. Later, when temperatures are reduced and the onions are exposed to the air, the damaged or scalded tissue loses moisture rapidly by evaporation so that sunken, leather-like areas are produced, which are usually bleached almost white. Dry sunken areas are entry ways for decay during transit, marketing, or storage.

NOTE: In the Creole onion standards dry sunken areas are referred to as sunscald. The term “sunscald” was also used for dry sunken areas in Northern (Other Than) and BGG onions prior to 1995. For uniformity, report sunscald as “Dry sunken areas.”

REPORT AS A CONDITION FACTOR

- When BGG and Creole onions are shipped without being stored; this is generally the case (see exception below under “Report as a quality factor”).
- When Northern (Other Than) onions are shipped without being stored. Northern onions are considered as “non-storage” onions until October 31 of the year of production.
- When onions are imported.

REPORT AS A QUALITY FACTOR

- When BGG and Creole onions are stored. However, BGG and Creole onions are generally not stored, except when shipped from the Vidalia, GA area after July 1 each season.
- When Northern (Other Than) onions are stored. Northern onions are considered “storage” onions from November 1 until the end of the crop year.

NORTHERN (OTHER THAN) AND BGG ONIONS

All grades of Northern (Other Than) and BGG onions, except the U.S. No. 2 grade, require onions be free of damage by dry sunken areas. The U.S. No. 2 grade for Northern (Other Than) and BGG onions require onions be free of serious damage by dry sunken areas.

Scoring Guide

Damage: Bulbs not having affected area covered with outer papery scales: When exceeding the equivalent to that of a circle 1/2 inch in diameter on an onion 2-3/4 inches in diameter (correspondingly lesser or greater areas on smaller or larger onions). Bulbs having affected area covered with outer papery scales: When exceeding the equivalent to that of a circle 3/4 inch in diameter on an onion 2-3/4 inches in diameter (correspondingly lesser or greater areas on smaller or larger onions).

Serious damage: When extending deeper than one fleshy scale, or when affecting an area equivalent to that of a circle 1 inch in diameter on an onion 2-3/4 inches in diameter (correspondingly lesser or greater areas on smaller or larger onions).

CREOLE ONIONS

All grades of Creole onions require onions be free from damage by sunscald (dry sunken areas).

Scoring Guide

Damage: When the onion is not dry and well cured, score any amount of sunscald (dry sunken areas) against the total tolerance in all grades, and report as "Dry sunken areas." When the onion is dry and well cured, score sunscald (dry sunken areas) when materially affecting the appearance of the onion against the total tolerance in all grades, and report as "Dry sunken areas."

Serious damage: Never score sunscald (dry sunken areas) as serious damage in Creole onions.

EXCESSIVE TOPS (Q)

The U.S. No. 1 and U.S. Commercial grades for Northern (Other Than) and BGG onions must be free from damage by excessive tops. This term applies to long dry tops which have not been detached from the onions. When the 30% lot allowance is exceeded, the lot is considered damaged.

Scoring Guide

Damage: When more than 30% of the onions in a lot have tops 3 inches or more in length. Creole onions do not have a lot allowance on excessive tops; therefore, excessive tops do not affect the grade. At applicant's request, report excessive tops on Creole onions when having a length of 3 inches or more in the "Other" or "Remarks" sections.

Serious Damage: Never score excessive tops as serious damage.

FREEZING (C)

SHIPPING POINT

Onions will be considered frozen when ice crystals are present. Score frozen onions against all grades, and describe the number of scales affected.

When ice crystals are not present, score based on the appearance of the onions at the time of inspection. For example, if the onions are translucent and watersoaked in appearance, score as "Translucent scales" or "Watery scales," using the scoring guidelines defined in the standards. However, if the scales are decayed, score as decay (see [Watery Scales and Translucent Scales](#) section).

MARKET

When ice crystals are present or if there is a pattern in the load that is indicative that the onions were frozen in transit, report according to instructions found in the General Shipping Point Manual and [General Market Manual](#) indicating the extent of the freezing injury in the load, in the container, and the individual specimen affected. If there are no ice crystals present and no pattern in the load, score as "Watery scales" or "Translucent scales," using the scoring guidelines defined in the standards (see [Watery Scales and Translucent Scales](#) section).

When the onions are not on the trailer, but ice crystals are present or there is a pattern in the package indicative of freezing, report according to instructions found in the General Shipping Point Manual and [General Market Manual](#) indicating the extent of the freezing injury. If there is no pattern or no ice crystals present, score as "Watery scales"

or “Translucent scales,” using the scoring guidelines defined in the standards (see [Watery Scales and Translucent Scales](#) section).

INSECTS OR INSECT DAMAGE (Q OR C)

INSECTS

If insects, such as aphids or thrips, are discovered during the process of inspection, do not peel scales to search for them.

At market, if the insects are live or there is evidence of fresh frass that occurred during transit, treat as a condition factor. If the insects are dead or the insect damage is old, treat as a quality factor. If both live and dead insects are present, treat as a condition factor.

Scoring Guide

Damage: When more than 5 insects are present.

Serious damage: When more than 15 insects are present.

INSECT DAMAGE

Report all types of injury caused by worms or insects as “Insect damage” when severe enough to score against the grade.

When injury caused by the Onion Maggot is found, it is usually necessary to cut to determine the extent of the injury since decay and severe tunneling are frequently found in connection with a small entry hole. Do not score small worm holes in or around the base of the onions as severely as those affecting the side and fleshy scales.

Scoring Guide

Damage: When materially affecting the appearance of the onion, or worm holes penetrate more than one or two fleshy outer scales, depending on the size of the hole.

Serious damage: When seriously detracting from the appearance of the onion.

INTERNAL PAPERY SCALES (Q)

Occasionally lots of onions will have light brown papery scales between adjacent inner fleshy scales (and/or discolored scales in the process of drying), extending into the bulb from the neck.

To determine if onions are damaged by internal papery scales, cut the neck of the onion as close as possible to the point of attachment.

Scoring Guide

Damage: When the papery scale extends into the onion more than 1/2 inch on onions 1/2 to 2 inches; more than 3/4 inch on onions 2 to 3 inches; and more than 1 inch on onions 3 inches and larger in diameter.

Serious damage: When the internal papery scales seriously detract from the appearance.

LOOSE SKINS OR CHAFF (Q)

In most shipments loose skins are of no commercial importance, and are an indication that the stock is mature and well cured. Unless the amount is excessive and the general appearance of the lot is appreciably affected, do not report.

When this allowance is exceeded, consider the lot as damaged and report as follows: "Lot contains excessive loose skins which damage the general appearance of the lot."

This factor does not affect BGG and Creole type onions. They peel naturally with curing and handling. If requested, report as not affecting grade.

NORTHERN (OTHER THAN) ONIONS

Scoring Guide

Damage: When more than 10% of the containers in a lot have more than 8 ounces of loose skin per container.

Serious damage: Loose skin or chaff is not scored as serious damage in Northern (Other Than) onions.

MATURITY (Q), CURING/DRYNESS (C), AND FIRMNESS (C)

Curing (dryness) and firmness interrelate with and help define maturity for each onion type.

CURING/DRYNESS (C)

Northern (Other Than) onions must be well cured and U.S. No. 1 BGG onions must be fairly well cured. Curing is the drying process which occurs in the field, open sheds, or in climate controlled facilities before or in storage. In many cases, particularly in the early fall, the onions may be slightly damp, have outer skins adhering closely to the bulb

and an unusual amount of moisture present in the neck. Such onions may properly be certified as “Mid-season” without reference to dryness or curing. It is generally recognized that poorly cured onions may dry out under proper storage.

FIRMNESS (C)

The U.S. No. 1 grades for Northern (Other Than) and BGG requires that the onions must be “fairly firm.” U.S. No. 1 Creole onions are required to be “mature,” a stage of development at which the onions are firm, not becoming soft or spongy. The U.S. Commercial grade for Northern (Other Than) onions and U.S. No. 2 grades for Northern and BGG onions also specify that onions must not be soft or spongy. There are no requirements for U.S. No. 2 Creole onions. Use the following terms when describing firmness:

Firm: The onion does not yield slightly to moderate pressure.

Fairly firm: The onion may yield slightly to moderate pressure but is not appreciably soft or spongy.

Soft and spongy: The onion gives readily to slight pressure.

Scoring Guide

Always serious damage: When mature onions lack firmness due to freezing injury, sprouts, age or other condition factors, report as “Soft and spongy” and score as serious damage. When onions lack firmness due to maturity (quality), report as “Immature” and score as serious damage.

MATURITY (Q)

When onions are not mature, they are immature lacking firmness and yielding readily to slight pressure. The outer scales may be somewhat wrinkled, and in pronounced cases they may be stripped off easily by pressure of the thumb. Such onions are usually dull in color. When reporting immature onions, give a further description such as “Onions immature, generally very spongy with outer scales slightly wrinkled.”

NOTE: Do not confuse immaturity with the slippery condition usually indicating the early stages of Bacterial Soft Rot, which often occurs as a result of the onions being overheated.

Northern (Other Than) Onions

The U.S. No. 1, U.S. Commercial and U.S. No. 2 grades require that Northern (Other Than) onions must be mature.

§51.2841 Mature...means well cured. Midseason onions which are not customarily held in storage shall be considered mature when harvested in accordance with good commercial practice at a stage which will not result in the onions becoming soft or spongy.

Northern (Other Than) onions will ordinarily be considered “mature” if the tops have dried back and the outer scales are thin and papery. At market, curing, dryness, and firmness are considered as condition factors.

The definition for “mature” makes an exception for “mid-season” onions. Mid-season onions are those that are harvested during the summer for immediate shipment and consumption in only a fairly well cured state.

Always include the term “mid-season” in the “Grade” statement (e.g., “U.S. No. 1, Mid-season onions”) except when the onions are mature and well cured. If the onions are mature and well cured (the usual case during latter portions of early onion harvesting), then make no reference in the “Grade” statement as to the onions being “mid-season.”

BGG Onions

The U.S. No. 1 grade requires that BGG onions must be mature.

§51.3203 Mature...the onion is fairly well cured, and at least fairly firm.

If the onions make a dry, crackling sound, this is a good indication that they are mature, dry, and well cured. In some cases, freshly harvested onions may not show these indications, yet still may be mature but only fairly well cured.

The U.S. No. 2 grade requires that onions not be soft and spongy.

Creole onions

The U.S. No. 1 grade requires that onions must be mature.

§51.3962 Mature...having reached a stage of development at which the onions are firm, not becoming soft or spongy.

There are no maturity requirements for U.S. No. 2 Creole onions.

All Onion Types

Scoring Guide

Always serious damage: When not meeting the requirements of mature, report as “Immature” and score as serious damage.

MOISTURE-WET (C)

Even though onions may have been properly cured and even have become dry, they may absorb moisture during storage or in transit under humid conditions. Onions taken from cool storage into warm, humid outside air, or when unloaded from refrigerated cars or trailers during hot humid weather or in the rain, may result in onions becoming wet.

Use the following terms when reporting moisture:

Dry: No Moisture.

Fairly dry: Slightly moist.

Damp: Moist but not dripping.

Wet: Dripping with moisture.

Do not score onions that are only damp due to condensation, rain, or lack of maturity. Onions must be dripping wet before they can be scored.

Scoring Guide

Damage: When more than 20% of the onions in a lot are dripping with moisture the lot allowance is exceeded and the lot is considered damaged. Report the percentage (when exceeding 20%) as a condition factor in the “Average Defects” section. For example, “Dripping wet onions (15 to 60%).” An example grade statement would be, “Fails to grade U.S. No. 1 account condition (wet onions).”

Serious damage: Never score a “wet” lot as serious damage.

At applicant’s request, when the lot is not damaged by moisture, describe the wetness in general terms in the “Other” or “Remarks” sections. For example, “Most onions fairly dry, many damp, few wet, not affecting grade, reported at applicant’s request.”

NEW NECK GROWTH (C)

New neck growth is a continuation of the growth of the neck after harvesting and is either green or white in color. It usually occurs in “non-storage” onions that have been harvested a little too early. Score on the same basis as visible sprouts.

Scoring Guide

Damage: When any new neck growth is visible.

Serious damage: When any new neck growth is more than 1/2 inch in length.

NEW ROOT GROWTH (C)

New roots are often found in shipments that have been in storage during late winter or spring. Slight new root growth does not affect grade and will not be mentioned on the certificate unless requested by the applicant; in which case it will be “reported at applicant's request, not affecting grade.”

Scoring Guide

Damage: When most (over 55%) of the new roots on the individual onion are 1 inch or more in length.

Serious damage: Never score new root growth serious damage.

NUMBER OF FLESHY SCALES

Report this factor only at applicant's request. If the applicant requests the number of fleshy scales, base the results on a ten pound cut sample.

The number of fleshy scales will be those outside a specified center diameter. Report the percentage of fleshy scales in the “cut sample” in the “Other” section on market certificates and in the “Description of Product” section on shipping point certificates. For example, “7 to 12, average 9 fleshy scales per onion.” On both shipping point and market certificates, state in the “Remarks” section that “Range and average number of fleshy scales outside a ___ [e.g., “3/4”] inch diameter [or “from the heart of the onion”], were determined and reported at applicant’s request, not affecting grade.”

NUMBER OF HEARTS

“Single hearts” consist of concentric layers of fleshy scales from the outermost fleshy scale to a singular center of the onion. Onions with more than one center or heart are referred to as “multiple heart” onions.

Report this factor only at applicant's request. Base the results on a ten pound cut sample and determine the percentages of single and/or multiple hearts based on a specified diameter center of the onions. Report the percentages of single and/or multiple hearts in the “cut sample” in the “Other” section on market certificates and in the “Description of Product” section on shipping point certificates.

For example, “65% single hearts and 35% multiple hearts.” On both shipping point and market certificates, state in the REMARKS section that “Percentages of multiple hearts inside a ___ [e.g., “1-1/2”] inch center diameter were determined and reported at applicant's request, not affecting grade.”

PEELERS (Q)

Peelers are only defects on Northern (Other Than) onions and are scored against a separate 10% tolerance provided for them in the U.S. No. 1 grade. There are no additional tolerances for peelers in the U.S. Commercial or U.S. No. 2 grades. When determining the percentage of U.S. No. 1 quality, the percentage of all peelers must be added to the percentage of other grade defects and off-size.

Do not confuse peelers with onions that have the papery outer scales cracked, but still attached. As long as the outer papery skin is present on at least one-half of the onion, even though it is loose, it cannot be scored as a peeler. Keep in mind that the thin papery skin may be tight to the onion in the process of drying and as light as tissue paper, especially early in the season. If the outer skin is removed and it is obviously not an edible fleshy scale, then consider it a thin papery skin.

NORTHERN (OTHER THAN) ONIONS

Scoring Guide

Damage: When more than one-half of the thin papery skin is missing, leaving the underlying fleshy scale unprotected.

Serious damage: Never score peelers as serious damage in Northern (Other Than) onions.

PINKISH-RED DISCOLORATION (Q)

This defect has generally affected white onions; but may affect yellow onions too. It appears as though the white onions have been rubbed against red onions and the red pigment has stained the outer papery scales of the onions. Some onions also appear as though the pinkish-red color is “bleeding” through the papery scales or a very faint, cloudy pink color.

The cause of this defect is unknown. Describe the defect as “Pinkish-Red Discoloration” and score it on the same basis as staining (see scoring guide below). Do not peel the onions in order to score them; base it on the appearance of the onion unless it is thought that the fleshy scales are affected. If the fleshy scales are affected, score the onion as dissimilar varietal characteristics. See [Similar Varietal Characteristics/One Type](#) section.

Describe pinkish-red discoloration using the following terms:

Slightly affected by pinkish-red discoloration: There is considerable discoloration but not sufficient in severity to affect the appearance of the individual onion.

Appreciably affected by pinkish-red discoloration: There is sufficient discoloration to materially affect the appearance of the individual onion. Refer to [Photos C-10 and ONS-CP-10A](#) for appreciably stained onions.

Badly affected by pinkish-red discoloration: There is sufficient discoloration to seriously affect the appearance of the individual onion. Refer to [Photo C-11](#) for badly stained onions.

Report percentages of pinkish-red discoloration on the certificate only when the lot is damaged (lot allowances exceeded) or when requested by the applicant when the lot is not damaged.

When not exceeding the lot allowances and requested by the applicant, report pinkish-red discoloration in the “Other” or “Remarks” sections, using the general quantity terms, unless the applicant requests percentages. For example, on Northern (Other Than) white onions: “Mostly slightly affected, some appreciably affected, including a few badly affected by pinkish-red discoloration, not affecting grade, reported at applicant’s request.” When percentages are requested, the same statement could read: “83% slightly affected, 12% appreciably affected, including 5% badly affected by pinkish-red discoloration, not affecting grade, percentages reported at applicant’s request.”

NORTHERN (OTHER THAN) AND BGG ONIONS

Score pinkish-red discoloration on the basis of the individual onion. Even though not specifically mentioned in the standards, pinkish-red discoloration is included in “other means” within the definition of dirt or staining. Therefore, score and report pinkish-red discoloration on the same basis as damage by staining or dirt.

Scoring Guide

Damage: When exceeding the amount shown on [Photo C-10 or ONS-CP-10A](#), the individual onion is damaged and scored as appreciably affected by pinkish-red discoloration. The lot is damaged when the average for the lot of appreciably affected onions exceeds 20% for yellow, brown, or red onions, or more than 15% for white onions.

Serious damage: When exceeding the amount shown on [Photo C-11](#), the individual onion is damaged and scored as badly affected by pinkish-red discoloration. The lot is seriously damaged when the average for the lot of badly affected onions exceeds 25% for all colors of onions.

Visual Aids: Refer to Onion [Photos C-10, C-11, and ONS-CP-10-A](#).

CREOLE ONIONS

The Creole onion standards state that the U.S. No. 1 grade must be free from damage by staining, dirt...or other means. The U.S. No. 2 grade must be free from serious damage by the same. As with Northern (Other Than) and BGG onions, dirt, staining, surface mold, pinkish-red discoloration, and silvery-white discoloration are closely related factors (all affect brightness). Therefore, for uniformity with Other Than and BGG onion standards, the scoring guide (allowance) for staining also applies to pinkish-red discoloration (included in other means).

Scoring Guide

Damage: When exceeding the amount shown in [Photo C-10 or ONS-CP-10A](#), the individual onion is damaged and scored as appreciably affected by pinkish-red discoloration.

The lot is damaged when the following three factors are met:

- The lot averages at least 15% onions appreciably affected by pinkish-red discoloration; plus,
- The lot averages at least 5% badly affected by pinkish-red discoloration; plus,
- Most of the pinkish-red discoloration in the lot is almost scorable, but not quite.

Or, the lot is damaged when the following two factors are met:

- The lot averages slightly over 20% onions appreciably affected by pinkish-red discoloration; plus,
- Most of the remainder of the lot has none or very little pinkish-red discoloration.

Serious damage: When exceeding the amount shown on [Photo C-11](#), the individual onion is seriously damaged and scored as badly affected by pinkish-red discoloration. The lot is seriously damaged when the lot averages over 10% onions badly affected by pinkish-red discoloration.

Visual Aids: Refer to Onion [Photos C-10, C-11, and ONS-CP-10A](#).

PURPLE BLOTCH (C)

Infection of onions with Purple Blotch may occur at harvest time, usually at the neck of the topped bulbs or through wounds elsewhere on the bulbs. These lesions are semi-watery at first, becoming papery as they dry. The color of the lesion is the most characteristic symptom. The fungus appears to secrete a pigment that diffuses through

the scale tissue in advance of the hyphae (thread-like filaments). These tissues are yellow at first, later becoming red, then brown, and finally almost black as the dark-colored hyphae fill the old parts of the lesions. Under humid conditions Purple Blotch may develop into Purple Blotch Rot. If the tissue of the onion breaks down and disintegrates readily when rubbed between the fingers, score Purple Blotch Rot as decay.

Purple Blotch will be judged on the basis of appearance of the individual onions. It is more conspicuous and therefore more objectionable on white onions than on yellow, red or, brown varieties.

Scoring Guide

Damage: When definite areas exceed an aggregate area of 1/2 inch in diameter on white onions, or when definite areas exceed an aggregate area of 3/4 inch in diameter on other varieties.

Serious damage: When seriously detracting from the appearance of the onion.

Visual Aids: Refer to [ONS-IDENT-1](#) and [ONS-IDENT-2](#).

SCALLIONS (Q)

Both bottlenecks and scallions have thick necks. Unlike bottlenecks, scallions have small and poorly developed bulbs.

NORTHERN (OTHER THAN) ONIONS

Scoring Guide

Scallions are scored against the total tolerance in all grades of Northern onions.

BGG AND CREOLE ONIONS

Even though not mentioned in the BGG and Creole onion standards, apply the same scoring guide for Northern (Other Than) onions.

SEEDSTEMS (Q)

Transplanted onions are susceptible to seedstems during the latter part of their growth. When harvested, the seedstems are cut or broken off leaving thick, tough stems extending through the center of the onions.

The U.S. No. 1 grade for all onions and the U.S. Commercial grade for Northern (Other Than) onions must be free from damage by seedstems. The U.S. No. 2 grade for all onions must be free from serious damage by seedstems.

Restore the roundness of the seedstem if it has become flattened and measure its diameter at shoulder level of the onion.

Scoring Guide

Damage: When tough or woody, or when more than 1/4 inch in diameter.

Serious damage: When more than 1/2 inch in diameter.

Visual Aids: Refer to Onion [Photos No. 2 and No. 3](#).

SHAPE (Q)

Refer to [Illustration 2: Onion Shapes](#) for common BGG shapes (numbers 4, 6, 7, 8, and 9). Numbers 1, 2, 3, and 5 illustrate common Northern (Other Than) shapes.

NORTHERN (OTHER THAN) ONIONS

The U.S. No. 1 grade requires onions to be “Fairly well shaped.” The U.S. Commercial grade requires onions to be “Not badly misshapen.” The U.S. No. 2 grade has no shape requirements. Describe Northern (Other Than) onions using the following terms:

Well shaped: Onions having a smooth uniform shape characteristic of the variety.

Fairly well shaped: Having the shape characteristic of the variety, but onions may be slightly off-type or slightly misshapen. Refer to [Photos ONS-CP-3-A, No. 4 \(onion C\), No. 5, and No. 8 \(onion A\)](#).

Misshapen: The onion’s appearance is materially affected. Refer to [Photos ONS-CP-3, No. 4 \(onions A, B, & D\), and No. 8 \(onion B\)](#).

Badly misshapen: The onion’s appearance is seriously affected.

Some onions, especially Sweet Spanish onions have a tendency to be somewhat elongated. This elongated growth is mainly due to the seed. When such onions are encountered, they are considered to be fairly well shaped as long as the length is no more than twice as long as the diameter. For example, an onion that is 3 inches in diameter could be 6 inches in length.

Consider red torpedo-shaped onions fairly well shaped as long as the length is not more than three times the diameter.

Scoring Guide

Damage: When not meeting the requirements of fairly well shaped, report as “Misshapen.”

Serious damage: When the onion’s appearance is seriously affected, report as “Badly misshapen.”

Visual Aids: Refer to Onion [Photos ONS-CP-3, ONS-CP-3-A, No. 4, No. 5, and No. 8.](#)

BGG ONIONS

In the U.S. No. 1 grade onions are required to be “Fairly well shaped.” There are no requirements for shape in the U.S. No. 2 grade. Describe BGG Onions using the following terms:

Well shaped: Onions having a smooth uniform shape characteristic of the variety.

Fairly well shaped: The onion shows the characteristic shape, not appreciably three, four, or five sided, thick necked or badly pinched. Refer to [Photos No. 9 and No. 13.](#)

Misshapen: The onion’s appearance is materially affected. Refer to [Photo No. 7.](#)

Since there are no requirements for the U.S. No. 2 grade, the shape of the onions may be described but not scored as a defect.

Score onions affected with abnormally thick necks and well developed bulbs (not fairly well developed bulbs such as in “Bottlenecks”) as “Misshapen” under the appreciably thick neck requirement for fairly well formed. Refer to the thick necked onion in the lower left corner of [Photo No. 15.](#)

Scoring Guide

Damage: When not meeting the requirements of fairly well shaped, report as “Misshapen.”

Serious damage: Do not score serious damage for shape in BGG onions.

Visual Aids: Refer to Onion [Photos No. 7, No. 9, No. 13,](#) and [No. 15](#) (lower left photo).

CREOLE ONIONS

In the U.S. No. 1 grade, onions are required to be “Fairly well shaped.” Unlike Northern (Other Than) and BGG onions, the U.S. No. 2 grade requires onions to be “Not badly misshapen.”

Creole onions may be described using the following terms:

Well shaped: Onions having a smooth uniform shape characteristic of the variety.

Fairly well shaped: Having the characteristic shape, not thicknecked, lopsided or otherwise materially deformed, but not necessarily of either flat or globe type.

Misshapen: The onion's appearance is materially affected. Refer to [Photo No. 7](#).

Badly misshapen: The onion's appearance is seriously affected.

Scoring Guide

Damage: When not meeting the requirements of fairly well shaped, report as "Misshapen."

Serious damage: When the onion's appearance is seriously affected, report as "Badly misshapen."

Visual Aids: Refer to Onion [Photo No. 7](#).

SILVERY-WHITE DISCOLORATION (Q)

This defect has generally affected red onions. It appears as though the red onions have lost their pigmentation, leaving a silvery-whitish discoloration which mostly occurs around the neck and sides of the onions. Some onions also show black pimply-like areas, and some onions may have a dry sunken appearance.

The cause is thought to be caused by feeding insects (thrips); however, it has not been confirmed by pathologists. Therefore, describe the defect as "Silvery-white discoloration" and score it on the same basis as staining (see scoring guide below). Do not peel the onions in order to score them; base it on the appearance of the onions.

NOTE: If the areas are dry and sunken, score and report as "Dry sunken areas" (see [Dry Sunken Areas](#) section for scoring guides).

Describe silvery-white discoloration using the following terms:

Slightly affected by silvery-white discoloration: There is considerable discoloration but not sufficient in severity to affect the appearance of the individual onion.

Appreciably affected by silvery-white discoloration: There is sufficient discoloration to materially affect the appearance of the individual onion. Refer to [Photo C-10 or ONS-CP-10A](#).

Badly affected by silvery-white discoloration: There is sufficient discoloration to seriously affect the appearance of the individual onion. Refer to [Photo C-11](#).

Report percentages of silvery-white discoloration on the certificate only when the lot is damaged (lot allowances exceeded) or when requested by the applicant when the lot is not damaged.

When not exceeding the lot allowances and requested by the applicant, report silvery-white discoloration in the “Other” or “Remarks” sections, using the general quantity terms, unless the applicant requests percentages.

For example, on Northern (Other Than) red onions: “Mostly slightly affected, some appreciably affected, including a few badly affected by silvery-white discoloration, not affecting grade, reported at applicant’s request.” When percentages are requested the same statement could read: “75% slightly affected, 20% appreciably affected, including 10% badly affected by silvery-white discoloration, not affecting grade, percentages reported at applicant’s request.”

NORTHERN (OTHER THAN) AND BGG ONIONS

Score silvery-white discoloration on the basis of the individual onion. Even though not specifically mentioned in the standards, silvery-white discoloration is included in “other means” within the definition of dirt or staining. Therefore, score and report silvery-white discoloration on onions on the same basis as “damage by staining or dirt.”

Scoring Guide

Damage: When exceeding the amount shown on [Photo C-10 or ONS-CP-10A](#), the individual onion is damaged and scored as appreciably affected by silvery-white discoloration. The lot is damaged when the average for the lot of appreciably affected onions exceeds 20% for yellow, brown, or red onions, or more than 15% for white onions.

Serious damage: When exceeding the amount shown on [Photo C-11](#), the individual onion is seriously damaged and scored as badly affected by silvery-white discoloration. The lot is seriously damaged when the average for the lot of badly affected onions exceeds 25% for all colors of onions.

Visual Aids: Refer to Onion [Photos C-10, C-11, and ONS-CP-10A](#).

CREOLE ONIONS

The Creole onion standards state that the U.S. No. 1 grade must be free from damage by staining, dirt...or other means. The U.S. No. 2 grade must be free from serious damage by the same. As with Northern (Other Than) and BGG onions, dirt, staining,

surface mold, pinkish-red discoloration, and silvery-white discoloration are closely related factors (all affect brightness). Therefore, for uniformity with Other Than and BGG onion standards, the scoring guide (allowance) for staining also applies to silvery-white discoloration (included in other means).

Scoring Guide

Damage: When exceeding the amount shown on Photo [C-10 or ONS-CP-10A](#), the individual onion is considered materially detracting from the appearance and scored as damage.

The lot is damaged when the following three factors are met:

- The lot averages at least 15% onions appreciably affected by silvery-white discoloration; plus,
- The lot averages at least 5% badly affected by silvery-white discoloration; plus,
- Most of the silvery-white discoloration in the lot is almost scorable, but not quite.

Or, the lot is also damaged when the following two factors are met:

- The lot averages slightly over 20% onions appreciably affected by silvery-white discoloration; plus,
- Most of the remainder of the lot has none or very little silvery-white discoloration.

Serious damage: When exceeding the amount shown on [Photo C-11](#), the individual onion is seriously damaged and scored as badly affected by silvery-white discoloration. The lot is seriously damaged when the average for the lot of badly affected onions exceeds 10% for all colors of onions.

Visual Aids: Refer Onion [Photo C-10, C-11, and ONS-CP-10A](#).

SIMILAR VARIETAL CHARACTERISTICS/ONE TYPE (Q)

Onions must be similar in color, shape, and character of growth when packed in the same container. For example, cannot mix Northern (Other Than) and BGG type onions in the same package. However, different colors of the same type may be comingled in the same container when designated as a mixed or specialty pack.

If a lot is specified as mixed color, and you find containers with contents that are not, separate these and inspect as a separate lot.

NOTE: If a master container has an occasional unit that is not mixed color, ignore. For example: While inspecting samples consisting of 7 three pound units (21 pounds), you find a unit that is not mixed color. Do not separate the unit but include it in the sample.

If the product is not designated as a mixed color or specialty pack, or segregated into separate colors, then make a determination as to the “characteristic” color for the lot. Occasionally a lot of yellow or white onions will have some bulbs showing pink or reddish fleshy scales that may be due to reversion or varietal crossing. Score onions showing color(s) that are not characteristic for the lot as a quality defect against all grades and report as “Off-colored onions,” “Red onions in a white lot,” or whatever the case may be.

Off-color fleshy scales which are not characteristic for the variety are generally visible from the outside of the onion and are scored on sight. However, if upon the normal course of cutting the onions for other defects you discover inner scales that are not the characteristic color for the variety being inspected, score these onions as a quality defect and report as “Off-colored onions.”

If different types of onions are mixed (e.g., Northern and BGG type), report as “Dissimilar varietal characteristics.”

Scoring Guide

Score onions that fail to meet the requirements of similar varietal characteristics against the total tolerance in all grades.

When off-color affects the papery scales only, report and/or score it on the same basis as staining. See [Staining/Brightness](#) section.

SMUDGE (C)

Smudge attacks onions at the time of harvest and blemishes the scales. The fungus may continue to develop in transit and storage. Under very moist conditions the fungus not only causes blemishes but also may lead to deterioration of the outer scales.

Smudge is characterized by black blotches or aggregations of minute black or dark green dots on the outer scales. These dots are often arranged in concentric rings, though they may be grouped in other ways. In severe cases, the smudge spots are so extensive that the side of the onion appears smoked. Generally the lesions are on the outer scales, but they may be found on the inner scales. On fleshy scales the fungus produces sunken, yellowish spots which enlarge slowly. Smudge rarely occurs on yellow or red varieties, and then only on the uncolored portion of the outer scales at the neck. The disease occurs widely but only white varieties are seriously affected.

Scoring Guide

When occurring as sunken spots, report as “Smudge” using the following guide.

Damage: Bulbs not having affected area covered with outer papery scales: When exceeding the equivalent to that of a circle 1/2 inch in diameter on an onion 2-3/4 inches in diameter (correspondingly lesser or greater areas on smaller or larger onions). Bulbs having affected area covered with outer papery scales: When exceeding the equivalent to that of a circle 3/4 inch in diameter on an onion 2-3/4 inches in diameter (correspondingly lesser or greater areas on smaller or larger onions).

Serious damage: When extending deeper than one fleshy scale, or when affecting an area equivalent to that of a circle 1 inch in diameter on an onion 2-3/4 inches in diameter (correspondingly lesser or greater areas on smaller or larger onions).

When occurring similar to surface mold and staining, score on the same basis as surface mold and staining and report as “Slightly affected,” “Appreciably affected,” or “Badly affected by smudge.” See [Surface Mold](#) or [Staining/Brightness](#) sections.

SOUR SKIN (C)

This disease commonly attacks Northern (Other Than) onions, but may also attack BGG and Creole onions. It usually affects the outer fleshy scales of the bulb, although not necessarily the outermost one. Scales affected usually have a sour vinegar-like odor, are yellow to brown in color, and feel oily and slick to the touch.

Scoring Guide

Always serious damage: Score any amount against the total tolerance for all grades.

SPLITS AND DOUBLES (Q)

A split is distinguished by the fact that two or more distinct bulbs are only partially covered by an outer scale. A double is two or more bulbs joined only at the base.

SPLITS

Scoring Guide

Damage: When well cured onions are not practically covered by one outer scale, or when fairly well cured (not well cured) onions are not completely covered by one outer scale.

Serious damage: Never score splits as serious damage.

Report split onions that are materially misshapen as “Splits” and not misshapen. Do not score splits against the U.S. Commercial for Northern (Other Than) onions and the U.S. No. 2 grades for Northern and BGG onions (see [Shape](#) section). Splits are scored as damage in the U.S. No. 2 grade for Creole onions.

DOUBLES

Scoring Guide

Damage: Free from defects in the U.S. No. 1 grade (all onions), U.S. Commercial grade (Northern (Other Than) only), and U.S. No. 2 grade (Creole only).

Serious damage: Never score doubles as serious damage or score against the U.S. No. 2 grade for Northern (Other Than) or BGG onions.

SPROUTS (C)

Onions that are affected by sprouting are generally onions that have been in storage.

VISIBLE/CONCEALED SPROUTS

Measure the length of a concealed sprout from its tip back to the point where the sprout emerges from the bulb into the neck. Do not consider the portion of the sprout that is within the bulb in the measurement. In addition, do not score concealed sprouts as serious damage.

When the percentage of sprouts exceeds 5%, it is necessary to show the length of the sprouts as well as indicate whether the sprouts are “visible,” “concealed in the neck” or both. Example: Sprouts range from 1/2 to 2-1/2, mostly 1 to 2 inches in length, mostly visible, some concealed in the neck.

Scoring Guide

Damage: When any sprout is visible, or when any concealed sprout is more than 3/4 of an inch in length on an onion 2 inches or larger in diameter, or proportionally shorter on smaller onions.

Serious damage: When any visible sprout is more than 1/2 inch in length.

INTERNAL SPROUTS

Occasionally, internal sprouts may be encountered when cutting onions to determine other defects. Internal sprouts grow from the center of the onion out into the fleshy scales and do not occur in the neck. In addition, an internal sprout must grow

perpendicular to the fleshy scales, which means it is actually penetrating or breaking through the fleshy scales.

Even though a sprout may emerge from the center of the onion and not the neck, if it is going parallel (going with the flow) with the fleshy scales, and not penetrating or breaking through them, it is not scorable. However, it can be reported in the “Other” or “Remarks” sections as not affecting grade. For example: “Most samples show some to few of onions having internal sprouts not penetrating fleshy scales, reported at applicant’s request, not affecting grade.”

Scoring Guide

Damage: When penetrating one fleshy scale.

Serious damage: When penetrating more than two fleshy scales.

STAINING/BRIGHTNESS (Q)

Brightness is closely related to staining. Consider the two together from the standpoint of the outer scale’s natural color, and the affect that staining, discoloration, adhering dirt, and foreign material have upon it. Furthermore, consider the inherent characteristic of the variety. Certain varieties by nature are not as bright as other varieties. When brightness is irregular, describe using general quantity terms such as “Mostly bright, some fairly bright.” Describe brightness and staining using the following terms:

Bright: The general appearance of the individual onion is bright.

Fairly bright: The individual onion has some slight staining or discoloration caused by weathering or other means.

Slightly stained: The individual onion has considerable staining or discoloration caused by weathering or other means but not sufficient in severity to score the onion against the grade.

Appreciably stained: There is sufficient staining or discoloration caused by weathering or other means to materially affect the appearance of the individual onion. Refer to [Photos C-10 and ONS-CP-10A](#).

Badly stained: There is sufficient staining or discoloration caused by weathering or other means to seriously affect the appearance of the individual onion. Refer to [Photo C-11](#).

Report percentages on the certificate only when the lot is damaged (lot allowances exceeded) or when requested by the applicant when the lot is not damaged.

When not exceeding the lot allowances and requested by the applicant, report staining in the OTHER or REMARKS sections, using the general quantity terms, unless the applicant requests percentages. For example, on yellow onions: “Many slightly stained, some appreciably stained, including a few badly stained, not affecting grade, reported at applicant's request.” When percentages are requested the same statement could read: “32% slightly stained, 17% appreciably stained, including 7% badly stained, not affecting grade, percentages reported at applicant’s request.”

Dirt/cleanness and staining/brightness are closely related. When reporting the overall appearance of the lot, cleanness and brightness may complement each other. For example, “Generally fairly clean and fairly bright, few slightly dirty and slightly stained.” A lot that is appreciably to badly stained may be clean or fairly clean; or a lot that is dirty may be bright or fairly bright. However, statements combining the factors such as “Generally fairly clean, few slightly stained” are incorrect.

NORTHERN (OTHER THAN) AND BGG ONIONS

The U.S. No. 1 grade contains a requirement that onions must be “free from damage” by staining. The U.S. Commercial and U.S. No. 2 grades contain requirements that onions must be “free from serious damage” by staining.

Scoring Guide

Damage: When staining exceeds the amount shown in Photo [C-10 or ONS-CP-10A](#), the individual onion is damaged and scored as appreciably stained. The lot is damaged when the average for the lot of appreciably stained onions exceeds 20% for yellow, brown or red onions, or more than 15% for white onions.

Serious damage: When staining exceeds the amount shown in [Photo C-11](#), the individual onion is seriously damaged and scored as badly stained. The lot is seriously damaged when the average for the lot of badly stained onions exceeds 25% for all colors of onions.

CREOLE ONIONS

The Creole onion standards state that the U.S. No. 1 grade must be free from damage by staining. The U.S. No. 2 grade must be free from serious damage by staining.

Scoring Guide

Damage: When staining exceeds the amount shown in [Photo C-10 or ONS-CP-10A](#), the individual onion is considered materially detracting from the appearance and scored as damage.

The lot is damaged by staining when the following three factors are met:

- The lot averages at least 15% appreciably stained onions; plus,
- The lot averages at least 5% badly stained onions; plus,
- Most of the remainder of the lot has onions having staining that is almost (but not quite) scorable.

If the lot contains slightly more than 20% of appreciably stained onions and most of the remainder of the lot has very little staining, do not consider the lot damaged.

Serious damage: When staining exceeds the amount shown in [Photo C-11](#), the individual onion is considered seriously detracting from the appearance and scored as serious damage. The lot is seriously damaged when the average for the lot of badly stained onions exceeds 10% for all colors of onions.

Visual Aids: Refer to Onion [Photos C-10, C-11, and ONS-CP-10A](#).

SUNBURN (Q)

Sunburn is a greenish discoloration caused by exposure to the sun without actually killing the tissues. Often yellow and white onions have a greenish cast on one side of the onion in the first fleshy outer scale. Also, green veining in white and yellow onions is common and characteristic. Since this is a natural condition, do not report as sunburn. Rough handling or thin skinned onions will usually result in a considerable amount of this greenish cast showing. In judging the amount of green color in a lot of onions, do not remove the outer scales.

NORTHERN (OTHER THAN) ONIONS

The U.S. No. 1 and U.S. Commercial grades must be free from damage by sunburn.

Sunburn is an allowance on Northern (Other Than) onions and must be recorded on the notesheet in a separate column from other defects. When the average for the lot exceeds 33%, consider the lot damaged (see [Allowance](#) Section).

Scoring Guide

Damage: When more than 33% of the onions in a lot have a medium green color on one-third of the surface.

Serious damage: Never score sunburn as serious damage in Northern onions.

Visual Aids: Refer to Color Comparator ONS-CC-2 (not on-line since its color critical).

BGG ONIONS

The U.S. No. 1 grade requires that individual onions must be free from damage by sunburn and scored against the total tolerance for the grade. There are no requirements in the U.S. No. 2 grade.

Scoring Guide

Damage: When dark green in color and affecting an area equivalent to that of a circle 1 inch in diameter on an onion 2-3/4 inches in diameter (correspondingly smaller or larger areas on smaller or larger onions), or when medium to light green in color and affecting more than 10% of the surface of the onion.

Serious damage: Never score sunburn as serious damage in BGG onions.

Visual Aids: Refer to Color Comparator ONS-CC-1 (not on line since its color critical).

CREOLE ONIONS

The U.S. No. 1 grade requires that individual onions or the appearance of the lot must be free from damage by sunburn. There are no requirements for the U.S. No. 2 grade. Sunburn means discoloration due to exposure to the sun where there is no injury to the tissue. “Bad sunburn” means having enough dark green color to materially detract from the appearance of the onion. Do not peel onions to determine sunburn.

Scoring Guide

Damage: When individual onions show bad sunburn (are materially detracting), or when individual onions show slight sunburn in sufficient amounts to cause the lot to have a distinctly greenish cast.

Serious damage: Never score serious damage by sunburn in Creole onions.

SURFACE MOLD (C)

A number of different fungi occur as surface mold on onions. These surface molds may be black, blue, gray or other colors. These fungi can also occur between the scales (see section on “Black Mold Between the Scales”). If the proper conditions are present surface mold can result in decay. Score the tissue of the onion if it is broken as decay (see [Decay](#) section). Describe surface mold using the following terms:

Slightly affected by surface mold: The individual onion has some surface mold, but not sufficient in severity to affect the appearance of the individual onion.

Appreciably affected by surface mold: There is sufficient surface mold to materially affect the appearance of the individual onion. Refer to [Photos C-10 and ONS-CP-10A](#).

Badly affected by surface mold: There is sufficient surface mold to seriously affect the appearance of the individual onion. Refer to [Photo C-11](#).

Report surface mold on the certificate only when the lot is damaged (lot allowances exceeded) or when requested by the applicant when the lot is not damaged. When not exceeding the lot allowances and requested by the applicant, report surface mold in the “Other” or “Remarks” sections, using the general quantity terms, unless the applicant requests percentages.

For example, on yellow onions: “Many slightly affected, some appreciably affected, including a few badly affected by surface mold, not affecting grade, reported at applicant's request.” When percentages are requested the same statement could read: “32% slightly affected, 17% appreciably affected, including 7% badly affected by surface mold, not affecting grade, percentages reported at applicant’s request.”

NORTHERN (OTHER THAN) AND BGG ONIONS

Score surface mold on the basis of the individual onion. Even though not specifically mentioned in the standards, surface mold is included in “other means” within the definition of dirt or staining. Therefore, score and report surface mold on onions on the same basis as “damage by staining or dirt.” Like all allowances, report surface mold separately, especially since it is a condition defect.

Scoring Guide

Damage: When surface mold exceeds the amount shown in [Photo C-10 or ONS-CP-10A](#), the individual onion is damaged and scored as or appreciably affected by surface mold. The lot is damaged when the average for the lot of appreciably affected onions exceeds 20% for yellow, brown or red onions or more than 15% for white onions.

Serious damage: When surface mold exceeds the amount shown in [Photo C-11](#), the individual onion is seriously damaged and scored as badly affected by surface mold. The lot is seriously affected when the average for the lot of badly affected onions exceeds 25% for all colors of onions.

CREOLE ONIONS

The Creole onion standards state that the U.S. No. 1 grade must be free from damage by staining, dirt...or other means. The U.S. No. 2 grade must be free from serious damage by the same. As with Northern (Other Than) and BGG onions, dirt, staining, surface mold, pinkish-red discoloration, and silvery-white discoloration are closely related factors (all affect brightness). Therefore, for uniformity with Other Than and BGG onion standards, the scoring guide (allowance) for staining also applies to surface mold (included in other means).

Scoring Guide

Damage: When surface mold exceeds the amount shown in [Photo C-10 or ONS-CP-10A](#), the individual onion is considered materially detracting from the appearance and scored as damage.

The lot is damaged by surface mold when the following three factors are met:

- The lot averages at least 15% onions appreciably affected by surface mold; plus,
- The lot averages at least 5% onions badly affected by surface mold; plus,
- Most of the remainder of the lot has onions having surface mold that is almost (but not quite) scorable.

If the lot contains slightly more than 20% of onions appreciably affected by surface mold and most of the remainder of the lot has very little surface mold, do not consider the lot damaged.

Serious damage: When surface mold exceeds the amount shown in [Photo C-11](#), the individual onion is considered seriously detracting from the appearance and scored as serious damage. The lot is seriously damaged when the average for the lot of badly affected onions exceeds 10% for all colors of onions.

Visuals Aids: Refer to Onion [Photos C-10, C-11, and ONS-CP-10A](#).

WATERY SCALES AND TRANSLUCENT SCALES (C)

Watery scales and translucent scales are defects that look very similar. However, watery scales may be distinguished from translucent scales by the “off-color” of the scales. Therefore, cut the onions to determine whether they are damaged by watery scales or translucent scales.

Cut a sufficient number of onions to accurately determine the percentage of translucent scales or watery scales. The percentage of translucent scales or watery scales is determined based upon the entire sample inspected and not on a “cut” sample (see [Sampling to Determine Internal Defects](#) section).

Use a sharp knife when cutting to determine damage by watery scales or translucent scales. A dull knife or a serrated edged knife can cause injury to tissue, increasing the watersoaked appearance.

First cut the onions crosswise at the center to determine if they are damaged by watery scales or translucent scales. If at least one entire outer fleshy scale is affected (two for translucent scales) in cross section, cut the onions lengthwise from stem to root end.

Although two or more scales may be affected to some extent, do not consider the onions damaged unless the total volume affected is more than what is allowed in the definition of damage for watery scales or translucent scales. An onion could have a watersoaked condition several scales deep and not be scored as damage, provided that it did not exceed the total volume allowed for damage by watery or translucent scales.

The color of the scales will determine how the defects are scored and reported. If there is no discoloration of the scales, report and score the onions based on the guidelines for translucent scales. If there is discoloration of the scales, score and report the onions based on the scoring guide for watery scales.

When determining damage by watery scales, always remove the dry outer scales before deciding the extent of discoloration present. This is essential since the brown color of the dry outer scale is often apparent through the somewhat transparent flesh and gives a brown appearance when there may not be any discoloration of the fleshy scales. Frequently the appearance of discoloration is not noticeable after the dry outer scales are removed (see [Photo C-1](#)).

WATERY SCALES

Onions maybe affected by watery scales directly from the field, in storage, or in onions which may have been frozen. Onions with watery scales have an “off-color,” watersoaked appearance when cut crosswise. They are very similar to translucent scales, except for the “off-color” of the scales. Score and report “Watery scales” when there is discoloration associated with the watersoaked condition. When no discoloration is present, score and report the onions as “Translucent scales.”

Scoring Guide

Damage: When more than the equivalent of one entire outer fleshy scales are affected by an off-colored, watersoaked condition. The off-color must be of some shade of brown or yellow.

Serious damage: When more than the equivalent of two entire outer fleshy scales is affected by an off-colored, watersoaked condition. The off-color must be of some shade of brown or yellow.

Visual Aids: Refer to [Photo C-1](#).

TRANSLUCENT SCALES

Translucent scales is a physiological disease, with characteristics very similar to watery scales. When the onions have a watersoaked appearance, and no discoloration is present, score and report the onions as “Translucent scales.” However, when there is

discoloration associated with the watersoaked condition, report them as “Watery scales” and score according to the guidelines in the previous section.

Scoring Guide

Damage: When more than the equivalent of two entire outer fleshy scales has a watersoaked condition.

The U.S. No. 1 grades for all onions and the U.S. Commercial grade for Northern (Other Than) onions require that onions must be free from damage by translucent scales.

Serious damage: Never score translucent scales as serious damage.

Visual Aids: Refer to [Photo C-1](#).

WET NECKS (C)

Sometimes by exerting pressure, water or juice can be squeezed from the neck of an onion. Wet necks alone do not damage onions. For example, do not score mid-season onions having wet necks (see [Maturity, Curing/Dryness, and Firmness](#) section).

Also, dampness or wetness of the neck does not mean that an onion is decayed. To determine if decay is present, cut open the neck of the onion. If decay is present, decomposition of some of the inner scales is usually evident.

Scoring Guide

Damage: If only the neck is wet, do not score. However, when the entire onion is wet (dripping with moisture), score as damage by “Wet onions” (see [Moisture-Wet](#) section).

Serious damage: When the wet neck has a sour smell or if the scales are discolored and/or slick but not decayed, score as serious damage by “Wet necks.” If decay is present, score and report it as “Decay” (“Soft rot” for Creole onions).

WET SUNSCALD (C)

Onions that are harvested when the bulbs are exposed to heat and bright sunlight may be affected by wet sunscald. When the scalded area is soft, mushy, sticky, or wet, score and report it as “Wet sunscald.”

NORTHERN (OTHER THAN) AND BGG ONIONS

All grades of Northern (Other Than) and BGG onions require onions be free from wet sunscald.

Scoring Guide

Always serious damage: Score any amount against the 2% tolerance for decay or wet sunscald.

CREOLE ONIONS

The Creole onion standards do not specifically mention “wet sunscald,” but instead use the term “watersoaked” in connection with soft rot. When the scalded area is watersoaked (soft or mushy and wet), score and report it as “Wet sunscald.”

Scoring Guide

Always serious damage: Score any amount against the 2% tolerance for watersoaked or soft rot.

DECAY / SOFT ROT(C)

All grades of Northern (Other Than) and BGG onions require that onions be free from decay. All grades of Creole onions require that onions be free from soft rot.

Decay or soft rot can affect different areas of onions; some may occur in the necks, the inner scales, on the outside of the bulb when scales are cut or injured, or between the papy scales. Cut the necks or make a cross-section cut of the onions to determine whether there is decay or soft rot “internally” affecting the onions. Cut a sufficient number of onions to accurately determine the percentage of decay or soft rot. The percentage of decay or soft rot is determined based upon the entire sample inspected and not on a “cut” sample (see [Sampling to Determine Internal Defects](#) section).

The most common types of decay or soft rot affecting onions include Bacterial Soft Rot, Black Mold Rot, Blue Mold Rot, Fusarium Bulb Rot, and Gray Mold Rot. Do not identify the type of decay or soft rot; but describe the stages as early, moderate, or advanced.

At applicant’s request, you may also report in general terms the portion of the onion affected by decay or soft rot. For example, “Most decay affecting necks, some affecting 1 to 2 outer fleshy scales, reported at applicant’s request.”

Scoring Guide

Always serious damage: For Northern (Other Than) or BGG onions, score any amount against the 2% tolerance for decay in all grades, and report as “Decay.”. For Creole onions, score any amount against the 2% for soft rot in all grades, and report as “Soft rot.”

APPENDIX I: CERTIFYING NORTHERN ONIONS FOR EXPORT

The U.S. Standards for Grades of Onions (Other Than Bermuda-Granex-Grano and Creole Type) include a U.S. Export No. 1 grade. This grade is designed for use in foreign trade. However, the existing domestic grades may still be used for onions for export. The U.S. No. 1 and the U.S. Export No. 1 have the same requirements except for those listed below.

DORMANCY: USE OR NON-USE OF SPROUT INHIBITOR (C)

The U.S. Export No. 1 grade requires onions to be dormant.

§51.2842 Dormant...means that at least 90 percent of the onions in any lot show no evidence of growth as indicated by distinct elongation of the growing point or distinct yellow or green color in the tip of the growing point.

Dormancy is required in order to reduce the possibility of sprouting during overseas shipment. The domestic U.S. No. 1 grade has no dormancy requirements. Score onions which are damaged by sprouts as not dormant and against the 5% tolerance for defects.

The “Application of Tolerances” does not apply to the dormancy definition. There is no limit on the percentage of onions in individual samples or containers which are not dormant, provided that at least 90% of the onions in the lot are dormant.

See [photograph C-2](#), “Onions Showing Dormancy & New Growth.”

USE OF SPROUT INHIBITOR

Effective sprout inhibitors have been developed and are being widely used. We cannot certify as to whether onions have been treated with sprout inhibitor, but if requested will describe the state of dormancy generally associated with non-treated and effectively treated onions.

NON-TREATED ONIONS

Usually by January or February common storage onions which have not been treated will show a slight yellowing or yellowish-green color in the heart. The growing point of the sprout will generally extend up into the upper two-thirds of the bulb. If exposed to light for even a short time, the yellow center turns green, especially near the tip. Untreated onions may also show enlarged, discolored vascular bundles. Cut a thin slice from the root end to observe this. Non-treated onions usually have a slightly elongated appearance at the base as the root end of the onion begins to swell. This usually takes place after the vascular bundles begin to enlarge and change color.

EFFECTIVELY TREATED ONIONS

If onions are effectively treated, they have a distinctly white center. Very small air spaces are noticeable around the sprout because it has not enlarged or grown. The sprout seldom extends into the upper two-thirds of the bulb. Bulbs usually appear more round, particularly in the Yellow Globe varieties as no swelling of the root end is noticeable.

When requested, report the stage of dormancy based on a ten pound cut sample. Ensure the results are also based on the cut sample. Approximate the amount, if any, present that show evidence of complete dormancy. They can be described on the certificate as: "Generally show evidence of complete dormancy;" "About 3/4 of stock shows evidence of complete dormancy, 1/4 show yellowish-green hearts;" or "Stock generally shows green hearts."

SIZE

There are no size requirements for the U.S. Export No. 1 grade. Therefore, size may be specified in accordance with one of the sizes in the size classification section of the standards or based on the sizes specified by the applicant. Include the size in the "Grade" statement. Example: "U.S. Export No. 1 Large" (see [Size](#) section).

EXPORT PACKING REQUIREMENTS

§51.2831 U.S. Export No. 1.

- (d) **Unless otherwise specified onions are packed in accordance with Export Packing Requirements set forth in §51.2840.**

§51.2840 Export packing requirements. Onions specified as meeting Export Packing Requirements shall be packed in containers having a net capacity of 25 kilograms (approximately 56 pounds).

Unless otherwise specified, onions must be packed in 25 kilogram containers (approximately 56 pounds). When other containers are used, such as 50 pound sacks, the weight of such containers must be shown following the grade statement. Example: "U.S. Export No. 1, Medium. Onions packed in 50 lb. sacks." When 25 kilogram containers are used, no such qualifying statement is necessary.

APPENDIX II: METRIC CONVERSIONS

For onions marked with metric sizes, use the following metric conversion chart to determine compliance to marked sizes. If a lot fails to meet size as marked due to excessive off-size, report failing to meet the requirements based on the English equivalent, but do not state that it fails to meet marked size. However, be sure to report this to PACA as a possible misbranding. See certificate example in Appendix V.

Millimeters to Inches			
Millimeters	Inches	Millimeters	Inches
3.2	1/8	79.4	3-1/8
6.4	1/4	82.6	3-1/4
9.5	3/8	85.7	3-3/8
12.7	1/2	88.9	3-1/2
15.9	5/8	92.1	3-5/8
19.1	3/4	95.3	3-3/4
22.2	7/8	98.4	3-7/8
25.4	1	101.6	4
28.6	1-1/8	104.8	4-1/8
31.8	1-1/4	108.0	4-1/4
34.9	1-3/8	111.1	4-3/8
38.1	1-1/2	114.3	4-1/2
41.3	1-5/8	117.5	4-5/8
44.5	1-3/4	120.7	4-3/4
47.6	1-7/8	123.8	4-7/8
50.8	2	127.0	5
54.0	2-1/8	130.2	5-1/8
57.2	2-1/4	133.4	5-1/4
60.3	2-3/8	136.5	5-3/8
63.5	2-1/2	139.7	5-1/2
66.7	2-5/8	142.9	5-5/8
69.9	2-3/4	146.1	5-3/4
73.0	2-7/8	149.2	5-7/8
76.2	3	152.4	6

APPENDIX III: NORTHERN (OTHER THAN) AND BGG ONION GUIDE

Standards		Grades-BGG		Grades-Other Than	
Bermuda-Granex-Grano (BGG) Type Other Than BGG & Creole Types		U.S. No. 1 U.S. Combination U.S. No. 2		U.S. No. 1 U.S. Export No. 1 U.S. Commercial U.S. No. 1 Boilers U.S. No. 1 Picklers U.S. No. 2	
NOTE: Do not use this guide as a replacement for the U.S. standards.					
Tolerances (U.S. No. 1)		Sizes		Size Tolerance	
BGG	Other Than	Range and percent may be specified, or... May use predefined sizes: Small – 1 to 2-1/2" Repacker/Prepacker - 1-3/4 to 3" with 60% or more at least 2" in diameter Medium: 2 to 3-1/4" Large or Jumbo – 3" minimum Colossal: 3-3/4" min.		5% undersize 10% oversize If percent of a size range is specified, at least one-half of an individual sample must be of the percentage marked. Overall lot must meet lot tolerance.	
10% Total damage 2% decay or wet sunscald	10% Peeling 5% Other total damage 2% Decay, wet sunscald				
Common Defects (*free from)		Application of Tolerances			
Quality	Condition	Samples 20 lbs. or less: Double stated tolerances. Samples more than 20 lbs.: 1-1/2 times tolerance of 10% or more. Not more than double tolerances of less than 10%. In all, at least one off-size and one defective onion permitted provided lot tolerances are not exceeded. En route or destination: Containers of 50 lbs. or more that are packed to a minimum size of 3 inches or larger may have not more than 3 onions or 4% (whichever is the larger amount) affected by decay or wet sunscald, provided the averages for the entire lot are within the tolerance specified.			
Staining Shape Excessive tops Dry roots Old cuts Doubles* Splits Bottlenecks Scallions (*BGG only) Sunburn Dry sunken areas Cracked fleshy scales Insects or damage	Decay* Wet sunscald* Sprouts New root growth Bruising Surface mold Watery scales Translucent scales Dry sunken areas Insects or damage				
SAMPLE SIZES					
Size of Package	20 lbs. or more			Less than 20 lbs.	
Size of Onion	2-1/4" and smaller	Larger than 2-1/4"	3" or larger	Larger than 2-1/4"	2-1/4" or smaller
Size of Sample	20 lbs.	At least 20 lbs.	Individual package	At least 20 lbs.	20 lbs. or individual package

EXAMPLE 2: FV-184 INSPECTION NOTESHEET

INSPECTION STARTED:	M M D D Y Y 1 1 0 4 1 4	Hour Mn. A/P 0 7 : 1 5 A M	U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE FRUIT AND VEGETABLE DIVISION FEDERAL-STATE INSPECTION NOTESHEET														
INSPECTION COMPLETED:	M M D D Y Y 1 1 0 4 1 4	Hour Mn. A/P 0 9 : 1 5 A M															
APPLICANT: DAVE'S PRODUCE CO.		QTY/ STATE: SOME WHERE, ID	OTHER ID: X														
INSPECTION POINT: SAME AS ABOVE																	
CONVEYANCE NO.: L84812 IN		TYPE: REFRIGERATED TRAILER	CERTIFICATE NO.: EXAMPLE 2														
PRODUCT/VARIETY, Number & Size of Container, Description of Product (Brand, Markings, Size, etc.) Grade Marked: ONIONS, YELLOW "NO MARKS" 36 BULK BINS (BINS WEIGH APPROXIMATELY 1200 LBS - 43,200 LBS. TOTAL) ONIONS, YELLOW "DAVE'S BEST" 50 LBS. 210 OPEN MESH SACKS ONIONS, RED "DAVE'S BEST" 25 LBS. 95 OPEN MESH SACKS																	
SAMPLE SIZE	DEFECTS					SIZE			ADDITIONAL INFORMATION					CWT:			
	TOTAL DEFECTS	INCLUDING			ADDITIONAL TOLERANCES	DESCRIPTION OF DEFECTS		MIN. 3 INCHES DIA	MAX. 4-1/2 INCHES DIA	EXCESSIVE TOPS	SHAPE	CLEANNESS	BRIGHTNESS	FIRMNESS	MATURITY	FEE	\$
		RESTRICTIVE TOLERANCES	PEELERS	MOSTLY												OTHER	UNDERSIZE
		SPOTS/STREAKS/DAHL	SCALING/SOFTENING												EXPENSES	\$	
50	0	0	0	0	0			0	0	0	W	C	FB	F	M		
50	0	0	0	0	0			0	0	0	V	V	V	V	V		
50	1	1	1	0	0		CUTS	.5	0	0	6	V	V	V	V		
50	2	0	0	0	0		BRUISES	1	0	0	2.5	V	V	V	V		
50	0	0	0	0	0			0	0	0	3	V	V	V	V		
50	0	0	0	0	0			0	0	0	2.5	V	V	V	V		
50	1	0	0	0	0		BRUISES	.5	0	0	1	V	V	V	V		U.S. NO. 1
50	2	1	0	0	0		CUTS	0	0	0	3	V	V	V	V		3 INCH MINIMUM
400	6	2	1	0	0			2	0	0	19	W	C	FB	F	M	
	2	1	1/2	0	1			1	0	0	5						
								2-1/4	3-3/4	3-1/2							
50	1.75	.75	.75	.5	0		CUTS, MOLD	0	0	0	10.5	FW	C	FB	F	M	U.S. NO. 1
50	1.25	0	0	0	0		BRUISES	0	0	0	3.5	V	V	V	V		2-1/4 INCH
50	1.5	0	0	.5	0		CUTS, MS	0	0	0	7.5	V	V	V	V		MINIMUM
150	4.5	.75	.75	1	0			0	0	0	21.5	FW	C	FB	F	M	
	3	1	1/2	0	1			0	0	0	14						
25	1.25	0	0	0	0		BRUISES	0	0	0	5	FW	C	FB	F	M	U.S. NO. 1
25	.75	.75	.75	0	0		CUTS	0	0	0	4	V	V	V	V		3 INCH
25	1	0	0	0	0		CUTS	.5	0	0	7	V	V	V	V		MINIMUM
75	3	.75	.75	0	0			.5	0	0	16	FW	C	FB	F	M	
	4	1	1	0	0			1	0	0	25						
EACH LOT MEETS M.O. 958																	
INSPECTOR'S SIGNATURE:		<i>J. M. Inspector</i>								DATE:		11/4/2014		PAGE 1 OF 1			

FV-184-13 (2/94)

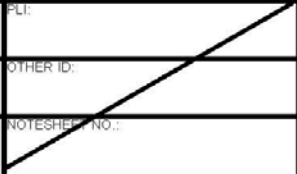
EXAMPLE 2: FV-184 INSPECTION CERTIFICATE

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

S ■ EXAMPLE ■ 2

FEDERAL-STATE INSPECTION CERTIFICATE

SUBLOT

INSPECTION STARTED:		M M D D Y Y 1 1 0 3 1 4	Hour Min. 0 7 : 1 5	AMP A M	<small>This certificate is issued pursuant to the Agricultural Marketing Act of 1946, as amended, and is admissible as prima facie evidence in all courts of the United States. WARNING: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this certificate, or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both</small>
INSPECTION COMPLETED:		M M D D Y Y 1 1 0 3 1 4	Hour Min. 0 9 : 1 5	AMP A M	
APPLICANT: DAVE'S PRODUCE CO.			CITY/STATE: SOMEWHERE, ID		
INSPECTION POINT: SAME AS ABOVE			OTHER ID:		
CONVEYANCE NO.: L84812 IN			TYPE: REFRIG. TRAILER		
PRODUCT/VARIETY		NUMBER AND SIZE OF CONTAINER	DESCRIPTION OF PRODUCT (Brand, Markings, Size, Quality/Condition, etc.)		GRADE
ONIONS YELLOW		36 BINS	"NO MARKS"		U.S. NO. 1 3 INCH MINIMUM
ONIONS YELLOW		210 SACKS	"DAVE'S BEST" 50 LBS.		U.S. NO. 1 2-1/4 INCH MINIMUM
ONIONS RED		95 SACKS	"DAVE'S BEST" 25 LBS.		U.S. NO. 1 3 INCH MINIMUM
ABOVE PRODUCTS MEET REQUIREMENTS OF MARKETING ORDER					958
<small>*VARIETY OF PRODUCT AND NUMBER OF CONTAINERS ARE PROVIDED BY THE APPLICANT AND ARE NOT BEING CERTIFIED BY THE INSPECTOR UNLESS OTHERWISE NOTED</small>					
FOR DATA ENTRY ONLY <small>CORRECTS FV-184 CERTIFICATE NUMBER</small>				REMARKS:	
<input type="text"/>				TRAILER UNIT OFF.	
APPLICANT 21 <input type="text"/>				APPROXIMATELY 1200 LBS. PER BIN.	
CWT		ON-SITE HOURS	I, the undersigned, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that samples of the herein described product were inspected and the grades as shown by said samples were as herein stated.		FEE \$
INSPECTED BY		O. T. (hrs)			O. T. \$
<input type="text"/>		TRAVEL MILES	J. M. Inspector		EXP \$
<input type="text"/>		O. T. (hrs)			ESTIMATED TOTAL
<input type="text"/>		OTHER \$	INSPECTOR'S SIGNATURE		11/3/2014 DATE ISSUED
<input type="text"/>		<input type="text"/>			\$\$\$

FV-184 (10-93) (Previous versions may be used)

EXAMPLE 3: ELECTRONIC FV-184 INSPECTION NOTESHEET

Georgia Federal-State Inspection Service											
Inspector's Notes - Onions											
Notesheet-CG											GXXXXXXX
Inspection Started		Applicant: XXX			SOUTHERN SWEETS, SOMEWHERE, GA						
08/21/2014 @ 8:45 AM		Inspection Point: XXX			SOUTHERN SWEETS, SOMEWHERE, GA						
Inspection Completed		Shipper			SAME AS APPLICANT						
08/21/2014 @ 9:30 AM		Receiver			NOT GIVEN						
Product		Product Stamping: Brand, Size, Type, Other I. S. Marks				Grade		Conveyance			
YELLOW ONIONS BGG 400 40 LBS. F/B CARTONS		SOUTHERN SWEETS VIDALIA ONIONS U.S. NO. 1 PRODUCT OF U.S.A. GROWN & PACKED BY EDDY ALBERT, GREEN ACRES FARMS, VIDALIA, GA XXXXX NET WT. 40 LBS.				U.S. NO. 1, JUMBO, GRANEX-GRANO		QUALITY CONTROL			
Sample 40 LBS.	Total Defects	Other S.D.		Damage	Decay	Cut Spec.	Under 3	NVM	Generally	Mostly	
1	0.75	0.00		0.00	0.75	4	0.00	0.00	3 to 4 3/4	3 1/2 to 4 1/2	
2	3.75	1.50	SUA	0.75	1.50	5	0.00	0.00	3 to 4 3/4	3 1/2 to 4 1/2	
3	1.50	0.75	SUA	0.75	0.00	4	0.00	0.00	3 to 4 3/4	3 1/2 to 4 1/2	
4	1.25	0.75	SOS	0.50	0.00	5	0.00	0.00	3 to 4 3/4	3 1/2 to 4 1/2	
Lot Avg	5%	2%		1%	1%		0%	0%			
<p>WARNING: Any person who knowingly shall falsely make issues, alter, forge or counterfeit this memorandum report or participate in any such actions is subject to a fine of not more than \$1000 or imprisonment for not more than one year or both.</p>						<p>Remarks: MEETS GEORGIA DEPARTMENT OF AGRICULTURE VIDALIA ONION RULE 40-7-8-.08 SIZE AND GRADE REQUIREMENTS. MEETS CANADIAN IMPORT REQUIREMENTS. APPLICANT STATES PO NUMBER XXXXXXXX.</p>					
I. M. Inspector		<i>J. M. Inspector</i>				LOT: XXXXX					
INSPECTOR'S SIGNATURE:						DATE: 8/21/2014					
<p>I, the above, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that samples of the herein described product were inspected and the grades as shown by said samples were herein stated.</p>											
Notesheet-CG (04-02) (Previous editions may be used)											Page 1 of 1

EXAMPLE 3: ELECTRONIC FV-184 INSPECTION CERTIFICATE

U. S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE FRUIT AND VEGETABLE DIVISION FEDERAL-STATE INSPECTION CERTIFICATE			
FV-184-GC			GXXXXXXX
Inspection Started	This certificate is pursuant to the Agricultural Marketing Act of 1946, as amended and is admissible as prima facie evidence in all courts of the United States. WARNING: Any person who knowingly shall falsely make, issue, alter, forge or counterfeit this certificate or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year or both.		
08/21/2014 @ 8:45 AM			
Inspection Completed			
08/21/2014 @9:30 AM			
Applicant: XXX	SOUTHERN SWEETS, SOMEWHERE, GA		
Inspection Point: XXX	SOUTHERN SWEETS, SOMEWHERE, GA	PLI No.	
Shipper	SAME AS APPLICANT	N/A	
Receiver	NOT GIVEN	Carrier ID	
Conveyance	QUALITY CONTROL	N/A	
Product/Variety	Number and Size of Container	Description of Product	Grade
YELLOW ONIONS, BGG	400 40 LBS. F/B CARTONS	SOUTHERN SWEETS VIDALIA ONIONS U.S. NO. 1 PRODUCT OF U.S.A. GROWN & PACKED BY EDDY ALBERT, GREEN ACRES FARMS, VIDALIA, GA XXXXX NET WT. 40 LBS.	U.S. NO. 1 JUMBO, GRANEX-GRANO
REMARKS: MEETS GEORGIA DEPARTMENT OF AGRICULTURE VIDALIA ONION RULE 40-7-.08, SIZE AND GRADE REQUIREMENTS.			
Location: GREEN ACRES, GA		Fees	
I. M. INSPECTOR		LOT: XXXXX	
<i>J. M. Inspector</i>		\$\$\$\$	
I, the above, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that samples of the herein described product were inspected and the grades as shown by said samples were as herein stated.			
FV-184-CG (04-02) (Previous additions may be used)			1 of 1 Originals

EXAMPLE 4: ELECTRONIC FV-184 INSPECTION NOTESHEET

Georgia Federal-State Inspection Service Inspector's Notes - Onions										
Notesheet-CG										GXXXXXXX
Inspection Started	Applicant: XXX		SOUTHERN SWEETS, SOMEWHERE, GA							
05/22/2014 @ 8:30 AM	Inspection Point: XXX		SOUTHERN SWEETS, SOMEWHERE, GA							
Inspection Completed	Shipper		SAME AS APPLICANT							
05/22/2014 @ 10:30 AM	Receiver		NOT GIVEN							
Product	Product Stamping: Brand, Size, Type, Other I. S. Marks						Grade	Conveyance		
YELLOW ONIONS BGG 810 MASTER CONTAINERS OF 10/4 LBS. OPEN MESH SACKS	SOUTHERN SWEETS VIDALIA ONIONS U.S. NO. 1 PRODUCE OF U.S.A. GROWN & PACKED BY EDDY ALBERT, GREEN ACRES FARMS, VIDALIA, GA XXXXX NET WT. 4 LBS., PACKED IN RPC'S TAGGED ONION VIDALIA US#1 MED. 10/4 LB.						U.S. NO. 1, 2 1/2 INCH MINIMUM, GRANEX- GRANO	LOT INSPECTION		
Sample 20 LBS.	Total Defects	Other S.D.	Damage	Decay	Cut Spec.	Under 2 1/2	NVM	Generally	Mostly	
1	1.00	0.00		0.50	SUA	0.50	4	0.00	0.00	2 1/2 to 3 3/4 2 1/2 to 3 1/2
2	1.50	1.00	SUA	0.50	CUT	0.00	5	0.00	0.00	2 1/2 to 3 3/4 2 1/2 to 3 1/2
3	1.00	0.00		0.50	CFS	0.50	4	0.50	0.00	2 1/4 to 3 3/4 2 1/2 to 3 1/2
4	1.00	1.00	SOS	0.00		0.00	5	0.00	0.00	2 1/2 to 3 3/4 2 1/2 to 3 1/2
5	1.25	0.75	SUA	0.50	CUT	0.00	3	0.25	0.00	2 1/4 to 3 3/4 2 1/2 to 3 1/2
6	1.00	1.00	SUA	0.00		0.00	4	1.00	0.00	2 1/4 to 3 3/4 2 1/2 to 3 1/2
7	1.50	1.00	SUA	0.00		0.50	4	0.00	0.00	2 1/2 to 3 3/4 2 1/2 to 3 1/2
8	1.00	0.50	SOS	0.50	CUT	0.00	5	0.50	0.00	2 1/4 to 3 3/4 2 1/2 to 3 1/2
Lot Avg	6%	3%		2%		<1%		1%	0%	
WARNING: Any person who knowingly shall falsely make issues, alter, forge or counterfeit this memorandum report or participate in any such actions is subject to a fine of not more than \$1000 or imprisonment for not more than one year or both.						Remarks: MEETS GEORGIA DEPARTMENT OF AGRICULTURE VIDALIA ONION RULE 40-7-8-.08 SIZE AND GRADE REQUIREMENTS. MEETS CANADIAN IMPORT REQUIREMENTS. APPLICANT STATES PO NUMBER XXXXXXXX5.				
I. M. Inspector		LOT: XXXXX								
INSPECTOR'S SIGNATURE:		<i>J. M. Inspector</i>				DATE: 5/22/2014				
I, the above, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that samples of the herein described product were inspected and the grades as shown by said samples were herein stated.										
Notesheet-CG (04-02) (Previous editions may be used)										Page 1 of 1

EXAMPLE 4: ELECTRONIC FV-184 INSPECTION CERTIFICATE

U. S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE FRUIT AND VEGETABLE DIVISION FEDERAL-STATE INSPECTION CERTIFICATE			
FV-184-GC			GXXXXXXX
Inspection Started	This certificate is pursuant to the Agricultural Marketing Act of 1946, as amended and is admissible as prima facie evidence in all courts of the United States. WARNING: Any person who knowingly shall falsely make, issue, alter, forge or counterfeit this certificate or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year or both.		
05/22/2014 @ 8:30 AM			
Inspection Completed			
05/22/2014 @10:30 AM			
Applicant: XXX	SOUTHERN SWEETS, SOMEWHERE, GA		
Inspection Point: XXX	SOUTHERN SWEETS, SOMEWHERE, GA	PLJ No.	
Shipper	SAME AS APPLICANT	N/A	
Receiver	NOT GIVEN	Carrier ID	
Conveyance	LOT INSPECTION	N/A	
Product/Variety	Number and Size of Container	Description of Product	Grade
YELLOW ONIONS, BGG	810 MASTER CONTAINERS OF 10/4 LBS. O/M SACKS	SOUTHERN SWEETS VIDALIA ONIONS U.S. NO. 1 PRODUCE OF U.S.A. GROWN & PACKED BY EDDY ALBERT, GREEN ACRES FARMS, VIDALIA, GA XXXXX NET WT. 4 LBS., PACKED IN RPC'S TAGGED ONION VIDALIA US#1 MED. 10/4 LB.	U.S. NO. 1, 2 1/2 INCH MINIMUM, GRANEX-GRANO
REMARKS: MEETS GEORGIA DEPARTMENT OF AGRICULTURE VIDALIA ONION RULE 40-7-.08, SIZE AND GRADE REQUIREMENTS. APPLICANT STATES PO NUMBER XXXXXXXX.			
Location: GREEN ACRES, GA		Fees	
I. M. INSPECTOR		LOT: XXXXX	
<i>J. M. Inspector</i>		\$\$\$\$	
I, the above, a duly authorized inspector of the United States Department of Agriculture, do hereby certify that samples of the herein described product were inspected and the grades as shown by said samples were as herein stated.			
FV-184-CG (04-02) (Previous additions may be used)			1 of 1 Originals

EXAMPLE 5: FV-300 FRONT SIDE OF INSPECTION NOTESHEET

QUALITY & COND. FULL <input type="checkbox"/> HALF <input type="checkbox"/> O.T. (hrs) <input type="checkbox"/> COND. FULL <input type="checkbox"/> HALF <input type="checkbox"/> MILES <input type="checkbox"/> LOT SRCHG. <input type="checkbox"/> O.T. (hrs) <input type="checkbox"/> INSP. BY: <input type="checkbox"/> OTHER <input type="checkbox"/> ASST. BY: <input type="checkbox"/> \$ <input type="checkbox"/>	APPLICANT NUMBER 2 1	A: NUMBER <input type="checkbox"/> SIZE <input type="checkbox"/> UNIT <input type="checkbox"/> Sums <input type="checkbox"/> % COLUMN <input type="checkbox"/> B: NUMBER <input type="checkbox"/> SIZE <input type="checkbox"/> UNIT <input type="checkbox"/> Sums <input type="checkbox"/> % COLUMN <input type="checkbox"/> C: NUMBER <input type="checkbox"/> SIZE <input type="checkbox"/> UNIT <input type="checkbox"/> Sums <input type="checkbox"/> % COLUMN <input type="checkbox"/> D: NUMBER <input type="checkbox"/> SIZE <input type="checkbox"/> UNIT <input type="checkbox"/> Sums <input type="checkbox"/> % COLUMN <input type="checkbox"/>	DEFECT CODES D <input type="checkbox"/> C <input type="checkbox"/> B <input type="checkbox"/> A <input type="checkbox"/> M <input type="checkbox"/> P <input type="checkbox"/>	REG. <input type="checkbox"/> M <input type="checkbox"/> D <input type="checkbox"/> V <input type="checkbox"/> N <input type="checkbox"/> R <input type="checkbox"/> A <input type="checkbox"/> P <input type="checkbox"/> PURPOSE: PRODUCT TYPE CWT CONTINUES: <input type="checkbox"/>	ACTION R EVASGES <input type="checkbox"/> S USTAINS <input type="checkbox"/> C OBBETS <input type="checkbox"/> FV-300 CERTIFICATE NUMBER -	
CARRIER or LOT IDENTIFICATION: PREFIX: Z P NUMBER: 6 1 2 3 4 5 6 STATE: N Y Carrier or LOT IDENTIFICATION: APPLICANT Additional Lot ID: PO 1099 Carrier Type/ Name:		LOADING: Loaded-LO <input type="checkbox"/> Paly Unlad-PU <input type="checkbox"/> UNLOADED-UL <input type="checkbox"/> Lot Inspn.-LI <input type="checkbox"/> U L		U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE FRUIT & VEGETABLE DIVISION INSPECTION NOTESHEET CERTIFICATE NUMBER: EXAMPLE 5		
Refrigeration Unit: <input type="checkbox"/> ON <input type="checkbox"/> OFF Doors: <input type="checkbox"/> OPEN <input type="checkbox"/> CLOSED		Inspection STARTED: m m d d y y Hour Min. A/P 0 3 1 4 1 3 0 2 : 0 0 P M		Inspection Completed: m m d d y y Hour Min. A/P 0 3 1 4 1 3 0 4 : 3 0 P		
Condition of Carrier:		Inspection Site: APPLICANT'S WAREHOUSE		APPLICANT: DAVE'S PRODUCE CO. Address: FREDERICKSBURG, VA SHIPPER: UNIVERSAL ONION, INC. Address: SOMEWHERE, ID		
A : PRODUCT: NORTHERN ONIONS, YELLOW NUMBER OF CONTAINERS: 200 MASTER SACKS INSP. COUNT: Y TEMPERATURES: 45 TO 52 °F		BRANDS/MARKS: IN SACKS PRINTED "OBIE'S ONIONS" 3 LBS. NET WT. GROWN IN SOMEWHERE, ID PRODUCE OF USA, PACKED IN MASTER SACKS WITH NO MARKS				
B : PRODUCT: NORTHERN ONIONS, RED NUMBER OF CONTAINERS: 200 SACKS INSP. COUNT: Y TEMPERATURES: 46 TO 48 °F		IN SACKS PRINTED "OBIE'S ONIONS" 25 LBS. NET WT. GROWN IN SOMEWHERE, ID PRODUCE OF USA				
C : PRODUCT: NORTHERN ONIONS, WHITE NUMBER OF CONTAINERS: 100 SACKS INSP. COUNT: Y TEMPERATURES: 47 TO 50 °F		IN SACKS PRINTED "OBIE'S ONIONS" 20 LBS. NET WT. GROWN IN SOMEWHERE, ID PRODUCE OF USA				
D : PRODUCT: NORTHERN ONIONS, YELLOW NUMBER OF CONTAINERS: 300 SACKS INSP. COUNT: Y TEMPERATURES: 45 TO 47 °F		IN SACKS PRINTED "OBIE'S ONIONS" 50 LBS. NET WT. GROWN IN SOMEWHERE, ID PRODUCE OF USA				
Condition of Load & Containers: (X) STACKED ON PALLETS AT ABOVE LOCATION () INTACT THROUGH LOAD () PARTLY UNLOADED						


FORM FV- 300-N (3-93)

EXAMPLE 5: FV-300 BACK SIDE OF INSPECTION CERTIFICATE

A												B						C						D					
Pack:						Pack:						Pack:						Pack:											
Size: 1-1/2 TO 3-1/2"						Size: 2 TO 3-1/4"						Size: 1-1/4 TO 2-3/4"						Size: 2-3/4 TO 4-1/2"											
AVE 58% 2" DIA + LGR						(M) 2-1/2 TO 3" DIA						30% OR > 2" DIA + LGR						(M) 3-1/4 TO 4" DIA											
SCORESHEET												QUALITY CUTS, IPS						QUALITY EXCES TOPS +3" L						SIZE RANGE					
PLI Number	Other	TEMP.	Sample	D	SD	D	SD	DK	SIZE RANGE	-1 3/4" D	-2" DIA	+3" DIA	D	SD	DK	SIZE RANGE	-1 3/4" D	-2" DIA	+3" DIA										
A	NONE	Y PRE	45 °F	21 LBS	1	0			4.75	0	1 1/2	3	2.5	(12)	15	(7)	0												
	NONE	"	48	21	.75	0			6.5	.25	1 1/2	3 1/2	1		10.5					0.5									
	NONE	"	52	21	.5	0			12.25	(58)	0	1 1/2	3 1/2	0	(0)	0	(0)			1									
	NONE	"	49	21	.75	0			2.5	(12)	0	1 1/2	3 1/2	0.5		9.5				0.5									
				84	3	0			26	.25			4		35					2									
	FN1 PRE	Q			(4)	(X)			(31)	(-1/2)			(5)		(42)					(2)									
B	NONE	RED M	46 °F	25 LBS	.75	0			.5	0	0	(0)	2	3 3/4	0	(16)	4												
	NONE	"	46	25	.5	0			.75	0	1.5	(6)	2	3 3/4	0		2.25												
	NONE	"	48	25	0	0			.25	0	.75		2	3 1/2	0	(6)	1.5												
	NONE	"	47	25	0	0			0	0	1		2	3 3/4	0		2.75												
				100	1.25	0			1.5	0	3.25				0		10.5												
	FN1 M	OVS/C			(1)	(X)			(2)	(X)	(3)	E			(X)		(11)												
C	NONE	WHITE	48 °F	20 LBS	.5	0			(26)	4.25	1	0	(0)	(8)	1.5	.75	1 1/4	2 1/2	.75	v									
	NONE	"	50	20	0	0			3.5	1.75	.75	(4)	1	0	1 1/4	2 1/2	1			v									
	NONE	"	47	20	.25	0			(10)	2	0	.25	(4)	.75	0	1 1/4	2 1/4	.5		v									
				60	.75	0			9.75	2.75	1		3.25	.75			2.25												
	FN1Q				(1)	(X)			(16)	(5)	(2)		(5)	(1)			(4)												
D	NONE	YEL LG	46 °F	50 LBS	1	0			(21)	10.5	3	0	5	.75	2 1/4	4 1/2	(3)	1.5											
	NONE	"	45	50	.5	0			9.25	1.25	1	(10)	4.75	1	2 1/4	4	(12)	6											
	NONE	"	47	50	.5	0			9.75	.75	0		3.25	.75	2 1/4	4.5		2.25											
	NONE	"	46	50	0	0			(9)	4.5	0	.5	(4)	2	.5	2 1/4	4 1/2			2.5									
				200	2	0			34	5	1.5		15	3			12.25												
	FN1 LG	UNS/C			(1)	(X)			(17)	(3)	(-1)		(8)	(2)			(6)												
REMARKS / RESTRICTIONS / SP																													
LOTS C AND D ARE LOTS A AND B ON CERTIFICATE EXAMPLE 5B.																													
CARLOT Basis: _____						REPORTED TO: DAVE						INSPECTED BY: J. M. Inspector																	
HOURLY Basis: _____						DATE: 3/14/13						TIME: 4:30 PM																	
TRAVEL Expenses: _____						REQUESTED BY: DAVE						ASSISTED BY: _____																	
EXPENSE: _____						DATE: 3/14/13						TIME: 6:00 AM																	
EST. TOTAL: _____																													


*U.S. Government Printing Office, 1993-339-136

EXAMPLE 5: FV-300 PAGE 1 OF 2 INSPECTION CERTIFICATE

CARRIER OR LOT IDENTIFICATION			Loading		Applicant:		U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE								
PREFIX: Z P 6 1 2 3 4 5 6 N Y NUMBER: 6 1 2 3 4 5 6 STATE: N Y			Loaded - LO <input type="checkbox"/> U <input type="checkbox"/> L <input type="checkbox"/> Pty Unit - PU <input type="checkbox"/> Unloaded - UL <input type="checkbox"/> Lot Insp - LI <input type="checkbox"/>		DAVE'S PRODUCE CO. Address: FREDERICKSBURG, VA		INSPECTION CERTIFICATE EXAMPLE 5A 								
Carrier / Lot ID Stated by: APPLICANT Carrier Type / Name:			Additional Lot ID: PO 1099		Shipper: UNIVERSAL ONION, INC. Address: SOMEWHERE, ID				m m d d y y hour min A/P 0 3 1 4 1 3 0 2 0 0 P M						
Refrigeration Unit: <input type="checkbox"/> On <input type="checkbox"/> Off Doors: <input type="checkbox"/> Open <input type="checkbox"/> Closed			Insp. Site: APPLICANT'S WAREHOUSE												
LOT		TEMPERATURES		Product:		Brand / Markings:		Origin		Lot ID:		Number of Containers:		Insp count	
A.		45 to 52 °F		NORTHERN ONIONS		OBIE'S ONIONS, 3 LBS. NET WT.		I D		PREPACK, YELLOW		200 MASTER SACKS		Y	
B.		46 to 48 °F		NORTHERN ONIONS		OBIE'S ONIONS, 25 LBS. NET WT.		I D		MEDIUM, RED		200 SACKS		Y	
C.															
D.															
LOT		AVERAGE DEFECTS		including DAMAGE SER. DAM.		including SER. DAM. U.S. Damage		OFFSIZE / DEFECTS				OTHER			
A		42 %		00 %		%		UNDER 2 INCHES IN DIAMETER (0 TO 71%)				A: 1-1/2 TO 3-1/2, AVERAGE 58%			
		05 %		00 %		%		UNDER 1-3/4 INCHES IN DIAMETER (0 TO 12%)				2 INCHES OR LARGER IN DIAMETER.			
		02 %		00 %		%		OVER 3 INCHES IN DIAMETER				LOT A FAILED TO MEET 60% 2 INCHES AND LARGER IN DIAMETER.			
		31 %		00 %		%		QUALITY - TOPS OVER 3 INCHES IN LENGTH (12 TO 58%)							
		04 %		00 %		%		QUALITY - CUTS, INTERNAL PAPERY SCALES							
		-1/2 %		-1/2 %		%		DECAY							
		84 %		00 %		%		CHECKSUM							
B		11 %		00 %		%		OVER 3-1/4 INCHES IN DIAMETER (6 TO 16%)				B: 2 TO 3-3/4, MOSTLY 2-1/2 TO 3 INCHES IN DIAMETER.			
		01 %		00 %		%		QUALITY - SEEDSTEMS							
		02 %		00 %		%		BRUISING							
		03 %		03 %		%		DECAY (0 TO 6%)				A AND B: DECAY IN EARLY STAGES.			
		17 %		03 %		%		CHECKSUM							
						%									
						%									
						%									
GRADE: A: FAILS TO GRADE U.S. NO. 1 PREPACKER ACCOUNT QUALITY (EXCESSIVE TOPS) AND UNDERSIZE. B: FAILS TO GRADE U.S. NO. 1 MEDIUM ACCOUNT OVERSIZE AND CONDITION.															
REMARKS: FOR REMAINDER OF LOAD SEE CERTIFICATE EXAMPLE 5B.															
WARNING: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this certificate, or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both.															
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 indicated, samples of the herein described product were inspected and the quality and/or condition as shown by said samples were as herein stated.										Inspector's Signature: <i>J. M. Inspector</i>		Market Office: JESSUP, MD		ESTIMATED TOTAL: \$\$\$\$	

FORM FV-300 (10-90) Replaces FV-303 (4-88) and FV-396 (1-90) which are obsolete

EXAMPLE 5: FV-300 PAGE 2 OF 2 INSPECTION CERTIFICATE

CARRIER OR LOT IDENTIFICATION				Loading		Applicant:		U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE					
Z P 6 1 2 3 4 5 6 N Y		Loaded - LO		UL		DAVE'S PRODUCE CO.		 INSPECTION CERTIFICATE EXAMPLE 5B					
PREFIX NUMBER STATE		Ply Unld - PU		U L		FREDERICKSBURG, VA							
Carrier / Lot ID Stated by: APPLICANT				Additional Lot ID: PO 1099		Shipper: UNIVERSAL ONION, INC.		m m d d y y hour min A/P 0 3 1 4 1 3 0 2 0 0 P M					
Carrier Type / Name:						Address: SOMEWHERE, ID							
Refrigeration Unit: <input type="checkbox"/> On <input type="checkbox"/> Off				Doors: <input type="checkbox"/> Open <input type="checkbox"/> Closed		Insp. Site: APPLICANT'S WAREHOUSE							
LOT		TEMPERATURES		Product:		Brand / Markings:		Origin		Lot ID:		Number of Containers:	Insp count
A.		47 to 50 °F		NORTHERN ONIONS		OBIE'S ONIONS, 20 LBS NET WT.		I D		WHITE		100 SACKS	Y
B.		45 to 47 °F		NORTHERN ONIONS		OBIE'S ONIONS, 50 LBS. NET WT.		I D		LARGE, YELLOW		300 SACKS	Y
C.													
D.													
LOT		AVERAGE DEFECTS		including DAMAGE SER. DAM.		including SER. DAM. V.S. Damage		OFFSIZE / DEFECTS				OTHER	
A		16 %		05 %		/		QUALITY - STAINING (10 TO 26%)				A: 1-1/4 TO 2-3/4, WITH 30 % OR MORE	
		01 %		00 %		/		QUALITY - CUTS				2 INCHES OR LARGER IN DIAMETER.	
		05 %		01 %		/		BLACK SURFACE MOLD (4 TO 8%)				UNDERSIZE WITHIN TOLERANCE.	
		02 %		02 %		/		DECAY (0 TO 4%)					
		24 %		08 %		/		CHECKSUM					
B		06 %		00 %		/		UNDER 3 INCHES IN DIAMETER (3 TO 12%)					
		17 %		03 %		/		QUALITY - STAINING (9 TO 21%)				B: 2-3/4 TO 4-1/2, MOSTLY 3-1/4 TO 4	
		01 %		00 %		/		QUALITY - MISSHAPEN				INCHES IN DIAMETER.	
		08 %		02 %		/		BLACK SURFACE MOLD (4 TO 10%)					
		-1 %		-1 %		/		DECAY					
		33 %		06 %		/		CHECKSUM				A AND B: DECAY IN EARLY STAGES.	
						/							
						/							
						/							
GRADE: A: FAILS TO GRADE U.S. NO. 1 ACCOUNT QUALITY (STAINING).													
B: FAILS TO GRADE U.S. NO. 1 LARGE ACCOUNT UNDERSIZE AND CONDITION (STAINING AND BLACK SURFACE MOLD).													
REMARKS: FOR REMAINDER OF LOAD SEE CERTIFICATE EXAMPLE 5A.													
WARNING: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this certificate, or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both.				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 indicated, samples of the herein described product were inspected and the quality and/or condition as shown by said samples were as herein stated.				ESTIMATED TOTAL					
				Inspector's Signature <i>J. M. Inspector</i>				Market Office: JESSUP, MD				SEE EX 5A	

FORM FV-300 (10-90) Replaces FV-303 (4-86) and FV-396 (1-90) which are obsolete

EXAMPLE 6: FV-300 BACK SIDE OF INSPECTION NOTESHEET

A		B		C		D									
Pack: W/F Size: 2 3/4 (69.9 MM) TO 4 1/2 (114.3 MM) DIA		Pack: W/F Size: 1 3/4 (44.5 MM) TO 3 1/2 (88.9 MM) DIA		Pack: /		Pack: /									
SCORESHEET				QUALITY SEEDSTEMS CUTS		BRUISING		SIZE RANGE INCHES/MM DIA							
PLI Number	Other I.D.	TEMP.	Sample	D	SD	DK	D	SD	-3" DIA (-76.2 MM)	MIN	MAX				
A	NONE	YEL	57 °F	50 LBS	.75	0	1	.75	0	0	3/76.2	4 1/2/114.3			
	NONE	"	55	50	2.25	0	10	0	0	0	3/76.2	4 1/2/108			
	NONE	"	58	50	0	0	5	1	0	.5	2 3/4/69.9	4 1/2/108			
	NONE	"	59	50	3.5	0	1.25	2.25	0	0	3/76.2	4/101.6			
	NONE	"	58	50	1.25	0	.75	1.25	0	1	3/76.2	4 1/2/114.3			
	NONE	"	57	50	1.75	0	2.25	0	0	.5	2 3/4/69.9	4 1/2/114.3			
	NONE	"	55	50	2.5	0	6.5	2.75	0	1.75	2 3/4/69.9	4/101.6			
	NONE	"	60	50	.5	0	0	.75	0	0	3/76.2	4/101.6			
	NONE	"	58	50	1	0	5.75	3	0	1.25	2 3/4/69.9	4 1/2/108			
	NONE	"	60	50	1.5	0	0	1.5	0	.75	2 3/4/69.9	4/101.6			
				500	15	0	32.5	13.25	0	5.75					
					3	X	7	3	X	1	M	3-1/2 TO 4"			
	FN1 C														
	F8E					0-20	E	A							
				QUALITY SEEDSTEMS CUTS						SIZE RANGE INCHES/MM DIA					
				D	SD	DK			-2" DIA (-50.8)	+3/4" DIA (+82.5 MM)	MIN	MAX			
B	NONE	RED	56 °F	20 LBS	3	.5	0	.5	3	3	.5	.75	4	1 3/4/44.5	3 1/2/88.9
	NONE	"	58	20	5	1	0	.75	4	0	1.25	6	2/50.8	3 1/2/88.9	
	NONE	"	57	50	3	1.5	0	2.25	5	2	1	7	14	1 3/4/44.5	3 1/2/88.9
	NONE	"	55	20	4	.75	0	1.25	6	4	.75	0	14	1 3/4/44.5	3 1/4/82.6
	NONE	"	58	20	3	.5	0	.75	4	0	1.5	8	2/50.8	3 1/2/88.9	
	NONE	"	55	20	5	1	0	.5	3	3	.5	.75	4	1 3/4/44.5	3 1/2/88.9
	NONE	"	58	20	4	.75	0	1.5	8	6	1.25	1.75	9	1 3/4/44.5	3 1/2/88.9
	NONE	"	56	20	6	1.25	0	1.75	9	0	.5	3	2/50.8	3 1/2/88.9	
	NONE	"	57	20	0	0	0	0	4	.75	1.5	8	1 3/4/44.5	3 1/2/88.9	
	NONE	"	57	20	0	0	1	5	3	.5	1.75	9	1 3/4/44.5	3 1/2/88.9	
				10	33	0	47	25	65						
					3	X	5	3	7			M	2 TO 3"		
	FN1 C														
	M8E	DECAY AFFECTING NECKS AND 1 TO 2 OUTER FLESHY SCALES, REPORTED AT APPLICANT'S REQUEST.					0-9	E	A	0-14					
REMARKS / RESTRICTIONS / SPI APPLICANT STATES SHIPMENT WAS IN TRANSIT FOR MORE THAN 10 DAYS.															
LOTS A AND B: CUSTOMS ENTRY NO. XXX-XXXXXXX-X															
CARLOT Basis: \$\$\$\$			REPORTED TO: GEORGE				INSPECTED BY: J. M. Inspector								
HOURLY Basis:			DATE: 4/12/13				TIME: 10:30 AM								
TRAVEL Expenses:			REQUESTED BY: GEORGE				ASSISTED BY:								
EXPENSES:			DATE: 4/12/13				TIME: 6:30 AM								
EST. TOTAL: \$\$\$\$															

*U.S. Government Printing Office: 1993-339-136

EXAMPLE 6: FV-300 INSPECTION CERTIFICATE

CARRIER OR LOT IDENTIFICATION			Loading		Applicant:		U.S. DEPARTMENT OF AGRICULTURE						
SHIP			Loaded - LO		THE GREAT ONION CO.		AGRICULTURAL MARKETING SERVICE						
PREFIX NUMBER STATE			U L		Address: PHILADELPHIA, PA		INSPECTION CERTIFICATE EXAMPLE 6						
Carrier / Lot ID Stated by: APPLICANT			Additional Lot ID: PO 6578		Shipper: UNITED ONION, LTD.								
Carrier Type / Name: SS AMERICAN STAR			Insp. Site: APPLICANT'S WAREHOUSE		Address: SANTIAGO, CHILE		m m d d y y hour min A/P						
Refrigeration Unit: On Off			Doors: Open Closed				0 4 1 2 1 3 0 7 3 0 A M						
LOT	TEMPERATURES		Product:		Brand / Markings:		Origin		Lot ID:		Number of Containers:		Insp count
A.	55	to 60	BGG ONIONS, YELLOW		"YELLOW SUGAR" 50 LBS.		C E		76 MM MINIMUM		1000 CARTONS		Y
B.	55	to 58	BGG ONIONS, RED		"RED SUGAR" 50 LBS.		C E		50 - 82 MM		1000 CARTONS		Y
C.													
D.													
OFFSIZE / DEFECTS													OTHER
AVERAGE DEFECTS													
including DAMAGE SER. DAM.													including SER. DAM. % Damage
A													LOT A: 2-3/4 (69.9 MM) TO 4-1/2 (114.3
03 % 00 %													MM), MOSTLY 3-1/2 TO 4 INCHES
03 % 00 %													IN DIAMETER. UNDERSIZE WITHIN
07 % 07 %													TOLERANCE.
13 % 07 %													
B													LOT B: 1-3/4 (44.5 MM) TO 3-1/2 (88.9
03 % 00 %													MM), MOSTLY 2 TO 3 INCHES IN
05 % 05 %													DIAMETER. OFFSIZE WITHIN
08 % 05 %													TOLERANCE.
													LOTS A AND B: DECAY MOSTLY
													EARLY, SOME ADVANCED STAGES,
													AFFECTING NECKS AND 1 TO 2
													OUTER FLESHY SCALES, REPORTED
													AT APPLICANT'S REQUEST.
GRADE: LOT A: FAILS TO GRADE U.S. NO. 1 GRANEX-GRANO LARGE ACCOUNT CONDITION. FAILS TO MEET U.S. IMPORT REQUIREMENTS OF SECTION 8E OF AMAA OF 1937 AS AMENDED. LOT B: FAILS TO GRADE U.S. NO. 1 GRANEX-GRANO MEDIUM ACCOUNT CONDITION.													
REMARKS: MEETS U.S. IMPORT REQUIREMENTS OF SECTION 8E OF AMAA OF 1937 AS AMENDED. LOTS A AND B: CUSTOMS ENTRY NO. XXX-XXXXXX-X.													
REMARKS: APPLICANT STATES THAT SHIPMENT WAS IN TRANSIT MORE THAN 10 DAYS.													
<p>WARNING: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this certificate, or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both.</p>													
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 indicated, samples of the herein described product were inspected and the quality and/or condition as shown by said samples were as herein stated													ESTIMATED TOTAL
Inspector's Signature													Market Office:
J. M. Inspector													PHILADELPHIA, PA
													\$\$\$\$

FORM FV-300 (10-90) Replaces FV-303 (4-88) and FV-306 (1-90) which are obsolete

Shipping Point and Market Inspection Instructions for Onions (September 2016)

EXAMPLE 7: FV-300 BACK SIDE INSPECTION NOTESHEET

SCORESHEET		QUALITY SEEDSTEMS		BRU		PURPLE BLOTCH		DIAMETER		3-3/4" DIA					
PLI Number	Other I.D.	TEMP. °F	Sample LBS.	CUTS D	SD	DK	D	SD	D		SD	MIN	MAX		
A	NONE	YEL	48	50	1	0	1.25	2.5	0	1.25	0	3.75	6	0	
	NONE	"	52	50	2.25	0	0	4.5	1	1.75	1	3.5	5.5	1	
	NONE	"	49	50	0	0	0	.75	0	.75	0	3.5	5.75	2	
	NONE	"	50	50	2.50	0	.75	3.25	.75	4.25	1.25	3.5	5.5	1.25	
				200	5.75	0	2	11	1.75	8	2.25			4.25	
					(3)	(X)	(1)	(6)	(1)	(4)	(1)			(2)	
							ES	2-9							
	CUT SAMPLE	SINGLE HEARTS	MULTIPLE HEARTS	LOT A: FNI BGG COL ACCOUNT CONDITION											
	10	3.75	6.25	LOT B: FNI BGG LG ACCOUNT CONDITION											
	10	4.25	5.75												
	10	5.25	4.75	LOT A: 42% AND 58% MULTIPLE HEARTS INSIDE 1" CENTER DIA,											
	10	3.5	6.5	REPORTED AT APPLICANT'S REQUEST, NOT AFFECTING GRADE.											
	40	16.75	23.25												
		(42)	(58)	INSIDE 1 INCH DIAMETER											
				QUALITY CUTS			BRU			DIAMETER					
				D	SD	DK	D	SD		MIN	MAX			3" DIA	
B	NONE	MIX	54	21	1	0	1	1	0	2.75	4.75			.5	
	NONE	"	52	21	.75	0	0	0	0	2.75	5			.75	
	NONE	"	53	21	0	0	1.75	0	0	3	5			0	
	NONE	"	55	21	1.25	0	1.25	.75	0	2.75	5			.75	
				84	3	0	4	1.75	0					2	
					(4)	(X)	(5)	ES	(2)	(X)				(2)	
							0-8								
	CUT SAMPLE	NUMBER OF FLESHY SCALES FROM HEART OF ONION													
		5	6	7	8	9	10	11	12	13	14	15	16	17	
	10			1	11		11	1	1	1		1		1	
	10	1		11	1	1	1		1	1	1		1		
	10		1	11	1	11	1	1	1	11	1	1			
	10		1	11	11	1	1	1		1					
	TOTAL	4	1	2	8	6	5	5	3	3	5	2	2	1	= 45
45 DIVIDED BY 4 = 11 FLESHY SCALES/ONION															
REMARKS / RESTRICTIONS / SPI LOT B: 5 TO 17, AVERAGE 11 FLESHY SCALES PER ONION, REPORTED AT APPLICANT'S REQUEST, NOT AFFECTING GRADE.															
LOTS A AND B: RESTRICTED TO UPPER 4 LAYERS OF LOAD.															
CAR/LOT Basis: _____				REPORTED TO: JOE				INSPECTED BY: <i>J. M. Inspector</i>							
HOURLY Basis: _____				DATE: 3/17/14 TIME: 3:30 PM				ASSISTED BY: _____							
TRAVEL Expenses _____				REQUESTED BY: BOB											
EXPENSES _____				DATE: 3/17/14 TIME: 7:00 AM											
NET TOTAL: _____															

*U.S. Government Printing Office: 1993 --339-136

EXAMPLE 7: FV-300 INSPECTION CERTIFICATE

CARRIER OR LOT IDENTIFICATION			Loading Loaded - LO Pty Unit - PU Unloaded - UL Lot Insp - LI		Applicant: NY PRODUCE CO., INC.		U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE			
PREFIX NUMBER STATE			L O		Address: NEW YORK, NY		INSPECTION CERTIFICATE EXAMPLE 7			
Carrier / Lot ID Stated by: INSPECTOR			Additional Lot ID: PO 111		Shipper: SOME KINDA SHIPPER					
Carrier Type / Name: MECHANICAL REFRIGERATED TRAILER					Address: ANYWHERE, CA		m m d d y y hour min A/P			
Refrigeration Unit: <input type="checkbox"/> On <input checked="" type="checkbox"/> Off			Doors: <input type="checkbox"/> Open <input checked="" type="checkbox"/> Closed		Insp. Site: APPLICANT'S DOCK		0 3 1 7 1 4 0 1 0 0 P M			
LOT	TEMPERATURES		Product:		Brand / Markings:		Origin	Lot ID:	Number of Containers:	Insp count
A.	48	to 52	BGG ONIONS, YELLOW		"BEST OF THE LOT" COLOSSAL		C A	50 LBS.	200 SACKS	Y
B.	52	to 55	BGG ONIONS, MIXED COLOR		"VERY BEST" U.S. NO. 1 LARGE		C A	12/3 LB.	200 MASTER SACKS	Y
C.	/	to /	/		YELLOW, RED, & WHITE		/	/	/	/
D.	/	to /	/		/		/	/	/	/
L O T	AVERAGE DEFECTS	including SER. DAM.	including SER. DAM.	OFFSIZE / DEFECTS			OTHER			
A.	03	% 00	%	QUALITY - SEEDSTEMS, CUTS			LOT A: 3-1/2 TO 6, MOSTLY 4-1/2 TO 5			
	06	% 01	%	BRUISING (2 TO 9%)			INCHES IN DIAMETER. UNDERSIZE			
	04	% 01	%	PURPLE BLOTCH			WITHIN TOLERANCE.			
	01	% 01	%	DECAY (0 TO 3%), EARLY STAGES			42% SINGLE HEARTS AND 58%			
	14	% 03	%	CHECKSUM			MULTIPLE HEARTS INSIDE 1 INCH			
B.	04	% 00	%	QUALITY - CUTS			CENTER DIAMETER. REPORTED AT			
	02	% 00	%	BRUISING			APPLICANT'S REQUEST, NOT			
	05	% 05	%	DECAY (0 TO 8%), EARLY STAGES			AFFECTING GRADE.			
	11	% 05	%	CHECKSUM			LOT B: 2-3/5 TO 5, MOSTLY 4 TO 4-3/4			
		%	%				INCHES IN DIAMETER. UNDERSIZE			
		%	%				WITHIN TOLERANCE.			
		%	%				FLESHY SCALES PER ONION RANGES			
		%	%				5 TO 17, AVERAGE 11. REPORTED AT			
		%	%				APPLICANT'S REQUEST, NOT			
		%	%				AFFECTING GRADE.			
GRADE: LOT A: FAILS TO GRADE U.S. NO. 1 GRANEX-GRANO COLOSSAL ACCOUNT CONDITION.										
LOT B: FAILS TO GRADE U.S. NO. 1 GRANEX-GRANO LARGE ACCOUNT CONDITION.										
REMARKS: LOTS A AND B RESTRICTED TO UPPER 4 LAYERS OF LOAD.										
WARNING: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this certificate, or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both.			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 indicated, samples of the herein described product were inspected and the quality and/or condition as shown by said samples were as herein stated					ESTIMATED TOTAL		
			Inspector's Signature <i>J. M. Inspector</i>					Market Office: BRONX, NY		
								\$\$\$\$		

FORM FV-300 (10-90) Replaces FV-303 (4-86) and FV-306 (1-90) which are obsolete

Shipping Point and Market Inspection Instructions for Onions (September 2016)

EXAMPLE 8: FV-300 FRONT SIDE INSPECTION NOTESHEET

QUALITY & COND. FULL <input type="checkbox"/> HALF <input type="checkbox"/> COND. HALF <input type="checkbox"/> FULL <input type="checkbox"/> COND. HALF <input type="checkbox"/> FULL <input type="checkbox"/> COND. HALF <input type="checkbox"/> FULL <input type="checkbox"/> COND. HALF <input type="checkbox"/> FULL <input type="checkbox"/>		APPLICANT NUMBER 21		A: NUMBER SIZE UNIT GRADE ACCOUNT		B: NUMBER SIZE UNIT GRADE ACCOUNT		C: NUMBER SIZE UNIT GRADE ACCOUNT		D: NUMBER SIZE UNIT GRADE ACCOUNT		R: NUMBER OF CONTAINERS CONTAINERS		ACTION FV-300 CERTIFICATE NUMBER	
CARRIER or LOT IDENTIFICATION: PREFIX: P O 9 8 7 7 8 9 NUMBER: 9 8 7 7 8 9 STATE:				LOADING: Loaded-LO Ppty Unlded-PU UNLOADED-UL Lot Inspn.-LI		INSPECTION NOTESHEET U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE FRUIT & VEGETABLE DIVISION				CERTIFICATE NUMBER: EXAMPLE 8					
Carrier or LOT IDENTIFICATION: APPLICANT						Inspection STARTED: m m d d y y Hour Min. A/P 0 3 1 5 1 4 0 9 : 1 0 A M									
Additional Lot ID: LOT 101						Inspection Completed: m m d d y y Hour Min. A/P 0 3 1 5 1 4 1 1 : 2 0 A M									
Carrier Type/ Name:						APPLICANT: DAVE'S ONION CO., INC.									
Refrigeration Unit: <input type="checkbox"/> ON <input type="checkbox"/> OFF Doors: <input type="checkbox"/> OPEN <input type="checkbox"/> CLOSED						Address: SOMEWHERE, VA									
Condition of Carrier:						SHIPPER: BIG BULBS, INC.									
INSPECTION SITE: APPLICANT'S WAREHOUSE						Address: ANYWHERE, WA									
A: PRODUCT: NORTHERN ONIONS, YELLOW NUMBER OF CONTAINERS: 300 CARTONS INSP. COUNT: Y TEMPERATURES: 49 TO 54°F				BRANDS/MARKS: IN CARONS PRINTED "DAVE'S DELUXE" 50 LBS. NET WT. BIG BULBS, INC. ANYWHERE, WA PRODUCE OF USA, STAMPED COLOSSAL											
B: PRODUCT: NORTHERN ONIONS, RED NUMBER OF CONTAINERS: 300 SACKS INSP. COUNT: Y TEMPERATURES: 52 TO 55°F				IN SACKS PRINTED "DAVE'S SWEETS" 25 LBS. NET WT. BIG BULBS, INC. ANYWHERE, WA PRODUCE OF USA, TAGGED MEDIUM											
C: PRODUCT: NORTHERN ONIONS, WHITE NUMBER OF CONTAINERS: 200 MASTER SACKS INSP. COUNT: Y TEMPERATURES: 49 TO 52°F				IN OPEN MESH SACKS PRINTED "DAVE'S BABIES" 3 LBS. NET WT. BIG BULBS, INC. ANYWHERE, WA PRODUCE OF USA, PACKED IN MASTER OPEN MESH SACKS TAGGED											
D: PRODUCT: NUMBER OF CONTAINERS: INSP. COUNT: TEMPERATURES:				"DAVE'S BIGS" 16/3 LB. PREPACK											
Condition of Load & Containers: (X) STACKED ON PALLETS AT ABOVE LOCATION () INTACT THROUGH LOAD () PARTLY UNLOADED															


FORM FV- 300-N (3-93)

EXAMPLE 8: FV-300 BACK SIDE INSPECTION NOTESHEET

A		B		C		D								
Pack:		Pack:		Pack:		Pack:								
Size: SEE BELOW		Size: SEE BELOW		Size: SEE BELOW		Size: EXAMPLE 8								
SCORESHEET				QUALITY CUTS BOTTLENECKS		NEW ROOT GROWTH		SPROUTS		K-3-3/4 INCHES DIA		SIZE RANGE INCHES		
PLI Number	Other I.D.	TEMP. °F	Sample LBS.	D	SD	DK	D	D	SD	< 2 INCHES DIA	> 3-1/4 INCHES DIA			
A	NONE	Y COL	51	50	2	0	1	3.5	2	1		0	3.75	5.25
	NONE	v	49	50	2.25	1.25	0	1.25	0	0		1	3.5	5
	NONE	v	54	50	1	0	1	3.25	4.5	2		2	3.5	4.75
				150	5.25	1.25	2	8	6.5	3		3	MOSTLY	
	FN1C				(4)	(1)	(1)	(5)	(4)	(2)		(2)	3.75 TO	
	3-1/2 TO 5-1/2,						A	3-7	0-9				4.75	
	MOSTLY 3-3/4 TO 4-3/4													
	INCHES IN DIA.													
	UNDERSIZE WITHIN TOLERANCE.							QUALITY						
								SILVERY						
								WHITE						
								DISCOL.						
			°F	LBS.	D	SD	DK	APP	BAD					
B	NONE	R MED	52	25	.5	.5	0	5.75	2		0	1	2	3.5
	NONE	v	55	25	1	.5	0	1.75	.5		0	1.5	2	3.5
	NONE	v	52	25	0	0	.5	8.5	3.5		0	0	2	3.5
				75	1.5	1	.5	16	6		0	2.5	MOSTLY	
	FN1Q				(2)	(1)	(-1)	(2)	(8)		(X)	(3)	2.25 TO 3	
	2 TO 3-1/2,						E	7-34						
	MOSTLY 2-1/4 TO 3													
	INCHES IN DIA.							QUALITY						
	OVERSIZE WITHIN TOLERANCE.							PINKISH						
								RED						
								DISCOL.						
			°F	LBS.	D	SD	DK	APP	BAD					
C	NONE	W PRE	49	21	.75	0	0	3.75	1.75		0	0	1.75	3
	NONE	v	52	21	.5	0	0	2.5	.75		0	0	1.75	3
	NONE	v	50	21	.5	0	0	1.25	0		0	0	1.75	3
				63	1.75	0	0	7.5	2.5		0	0		
					(3)	(X)	(X)	(12)	(4)		(X)	(X)		
	MN1													
	1-3/4 TO 3 WITH 60% OR MORE 2 INCHES AND LARGER IN DIA.													
	NO OFFSIZE.													
REMARKS / RESTRICTIONS / SPI LOT C: 12% APPRECIABLY AFFECTED BY PINKISH RED DISCOLORATION, INCLUDING 4% BADLY AFFECTED; NOT AFFECTING GRADE; PERCENTAGES REPORTED AT APPLICANT'S REQUEST.														
CARLOT Basis: \$\$\$\$				REPORTED TO: BESSY				INSPECTED BY:						
HOURLY Basis:				DATE: 3/15/14				TIME: 11:35 AM						
TRAVEL Expenses:				REQUESTED BY: BRAD				ASSISTED BY:						
EXPENSES:				DATE: 3/15/14				TIME: 6:30 AM						
EST. TOTAL: \$\$\$\$														

*U.S. Government Printing Office: 1993-339-136

EXAMPLE 8: FV-300 INSPECTION CERTIFICATE

CARRIER OR LOT IDENTIFICATION PREFIX: P O 9 8 7 7 8 9 STATE: Carrier / Lot ID Stated by: APPLICANT Carrier Type / Name:			Loading Loaded - LO <input type="checkbox"/> Ply Unit - PU <input type="checkbox"/> Unloaded - UL <input checked="" type="checkbox"/> Lot Insp - LI <input type="checkbox"/>		Applicant: DAVE'S ONION CO., INC. Address: SOMEWHERE, VA Shipper: BIG BULBS, INC. Address: ANYWHERE, WA Insp. Site: APPLICANT'S WAREHOUSE		U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE  INSPECTION CERTIFICATE EXAMPLE 8	
Additional Lot ID: LOT 101			Refrigeration Unit: <input type="checkbox"/> On <input type="checkbox"/> Off Doors: <input type="checkbox"/> Open <input type="checkbox"/> Closed		Date: m m d d y y hour min A/P 0 3 1 5 1 4 0 9 1 0 A M			
LOT	TEMPERATURES	Product:	Brand / Markings:	Origin	Lot ID:	Number of Containers:	Insp count	
A.	49 to 54 °F	NORTHERN ONIONS, YELLOW	"DAVE'S DELUXE" 50 LBS. COLOSSAL	W A	/	300 CARTONS	Y	
B.	52 to 55 °F	NORTHERN ONIONS, RED	"DAVE'S SWEETS" 25 LBS. MEDIUM	W A	/	300 SACKS	Y	
C.	49 to 52 °F	NORTHERN ONIONS, WHITE	"DAVE'S BABIES" 16/3 LB. PREPACK	W A	/	200 MASTER SACKS	Y	
D.	/	/	/	/	/	/	/	
LOT	AVERAGE DEFECTS	including DAMAGE SER. DAM.	including SER. DAM. % Damage	OFFSIZE / DEFECTS		OTHER		
A.	04 %	01 %	/	QUALITY - CUTS, BOTTLENECKS		LOT A: 3-1/2 TO 5-1/4, MOSTLY 3-3/4		
	05 %	00 %	/	NEW ROOT GROWTH (3 TO 7%)		TO 4-3/4, INCHES IN DIAMETER.		
	04 %	02 %	/	SPROUTS (0 TO 9%)		OFFSIZE WITHIN TOLERANCE.		
	01 %	01 %	/	DECAY, ADVANCED STAGES				
	14 %	04 %	/	CHECKSUM				
B.	21 %	08 %	/	QUALITY - SILVERY WHITE DISCOLORATION (7 TO 34%)		LOT B: 2 TO 3-1/2, MOSTLY 2-1/4 TO 3		
	02 %	01 %	/	QUALITY - CUTS		INCHES IN DIAMETER.		
	-1 %	-1 %	/	DECAY, EARLY STAGES		OVERSIZE WITHIN TOLERANCE.		
	24 %	10 %	/	CHECKSUM				
C.	03 %	00 %	/	QUALITY - CUTS		LOT C: 1-3/4 TO 3 INCHES WITH 60%		
	00 %	00 %	/	DECAY		OR MORE 2 INCHES AND LARGER IN		
	03 %	00 %	/	CHECKSUM		DIAMETER. NO OFFSIZE.		
	%	%	/					
	%	%	/					
GRADE: LOT A: FAILS TO GRADE U.S. NO. 1 COLOSSAL ACCOUNT CONDITION. LOT B: FAILS TO GRADE U.S. NO. 1 MEDIUM ACCOUNT QUALITY (SILVERY WHITE DISCOLORATION). LOT C: MEETS U.S. NO. 1 PREPACK.								
REMARKS: LOT C: AVERAGE 12% APPRECIABLY AFFECTED BY PINKISH RED DISCOLORATION INCLUDING 4% BADLY AFFECTED; NOT AFFECTING GRADE; PERCENTAGES REPORTED AT APPLICANT'S REQUEST.								
WARNING: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this certificate, or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both.				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 indicated, samples of the herein described product were inspected and the quality and/or condition as shown by said samples were as herein stated.		ESTIMATED TOTAL		
				Inspector's Signature: <i>J. M. Inspector</i>		Market Office: JESSUP, MD		
						\$\$\$\$		

FORM FV-300 (10-90) Replaces FV-303 (4-86) and FV-306 (1-90) which are obsolete

Shipping Point and Market Inspection Instructions for Onions (September 2016)

EXAMPLE 9: FV-300 FRONT SIDE INSPECTION NOTESHEET

R EVERSESS/ SUSTAINS/ CONTINUES ACTION FV-300 CERTIFICATE NUMBER M M L O G T W T L H O B R M I A P	REC. M M L O G T W T L H O B R M I A P PURPOSE PRODUCT TYPE CUM	A: NUMBER SIZE UNIT B: NUMBER SIZE UNIT C: NUMBER SIZE UNIT D: NUMBER SIZE UNIT	APPLICANT NUMBER 2 1	QUALITY & HOURS COND. HALF FULL O.T. (hrs) COND. HALF FULL MILES LOT SRCHG O.T. (hrs) INSP. BY: ASSISTY. OTHER \$	DEFECT CODES
CARRIER or LOT IDENTIFICATION: PREFIX NUMBER STATE P O 2 6 6 0 1		LOADING: Loaded- LO Ppty Unlded- PU UNLOADED- UL Lot Inspn.- LI U L		INSPECTION NOTESHEET U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE FRUIT & VEGETABLE DIVISION CERTIFICATE NUMBER: EXAMPLE 9	
Carrier or LOT IDENTIFICATION: APPLICANT Additional Lot ID: LOT 454 Carrier Type/ Name:			Inspection STARTED: m m d d y y Hour Min. A/P 1 2 1 8 1 4 0 7 : 0 0 A M		
Refrigeration Unit: <input type="checkbox"/> ON <input type="checkbox"/> OFF			Doors: <input type="checkbox"/> OPEN <input type="checkbox"/> CLOSED		
Condition of Carrier:			Inspection Completed: m m d d y y Hour Min. A/P 1 2 1 8 1 4 0 7 : 4 0 A M		
INSPECTION SITE: APPLICANT'S STORE			APPLICANT: OLLIE'S ONION SHACK, INC. Address: ANYWHERE, NY SHIPPER: RAINBOW ONION CO., INC. Address: SOMEWHERE, OR		
A : PRODUCT: NORTHERN ONIONS, MIXED COLOR NUMBER OF CONTAINERS 200 MASTER SACKS TEMPERATURES: 47 TO 49°F		BRANDS/MARKS: IN SACKS TAGGED "MEDLEY" WHITE, RED, & YELLOW, NET WT. 3 LBS. GROWN AND PACKED BY MEDLEY GROWERS & PACKERS, INC. SOMEWHERE, OR, PRODUCE OF USA, PACKED IN MASTER SACKS LABELED "MEDLEY" 16/3 LB., MIXED WHITE, RED, YELLOW			
B : PRODUCT: NUMBER OF CONTAINERS TEMPERATURES:		(Diagonal line through remaining rows)			
C : PRODUCT: NUMBER OF CONTAINERS TEMPERATURES:					
D : PRODUCT: NUMBER OF CONTAINERS TEMPERATURES:					
Condition of Load & Containers: (X) STACKED ON PALLETS AT ABOVE LOCATION () INTACT THROUGH LOAD () PARTLY UNLOADED					


FORM FV- 300-N (3-93)

EXAMPLE 9: FV-300 BACK SIDE INSPECTION NOTESHEET

Pack: EXAMPLE 9			Pack: EXAMPLE 9			Pack: EXAMPLE 9			Pack: EXAMPLE 9						
Size: SEE BELOW			Size: SEE BELOW			Size: SEE BELOW			Size: SEE BELOW						
SCORESHEET				QUALITY			QUALITY		SURFACE		1-3/4 INCHES DIA.	D.A.		> 3 INCHES DIA.	60% OR MORE 2 INCHES DIA.
PLI Number	Other ID.	TEMP. °F	Sample LBS.	DSA	SD	DK	APP	BAD	APP	BAD		RANGE			
NONE		47	21	.5	0	.5	1.75	.75	3.5	1	0	1.75	3	0	13
NONE		49	21	.25	0	0	.5	0	1	0	.25	1.5	3	0	16.5
NONE		47	21	.25	0	.25	1.5	.5	2.5	1.25	0	1.75	3.25	.75	17
			63	1	0	.75	3.75	1.25	7	2.25	.25			.75	46.5
				2	X	1	6	2	11	4	X			1	74
						E	2-8		5-17						
<p>1-1/2 TO 3-1/4 WITH 60% OR MORE 2 INCHES IN DIA. OFFSIZE WITHIN TOLERANCE.</p> <p>FNIC</p> <div style="border: 1px solid black; border-radius: 50%; padding: 10px; width: fit-content; margin: 10px auto;"> <p><i>Tip: For mixed color lots containing white onions, apply the most restrictive tolerance for allowances such as staining, surface mold, dirt, etc. (15% for the lot). In this example, staining and surface mold added together exceed 15%, causing the lot to fail (17% total). The lot fails account condition since staining does not exceed on its own and surface mold is a condition factor.</i></p> </div>															
REMARKS / RESTRICTIONS / SRI															
CARLOT Basis: \$\$\$\$				REPORTED TO: OLLIE				INSPECTED BY:				<i>J. M. Inspector</i>			
HOURLY Basis:				DATE: 12/18/14		TIME: 6:05 AM		ASSISTED BY:							
TRAVEL Expenses:				REQUESTED BY: OLLIE											
EXPENSES:				DATE: 12/18/14		TIME: 8:00 AM									
EST. TOTAL: \$\$\$\$															

*U.S. Government Printing Office: 1993 --339-136

EXAMPLE 10: FEIRS FV-300 PAGE 1 OF 2 INSPECTION CERTIFICATE

		U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE http://FPBInspections.ams.usda.gov		INSPECTION CERTIFICATE T-XXX-XXXX-XXXX	
				PAGE 1 of 2	
CARRIER or LOT ID: ST XX-XXX IL		APPLICANT: HOUSE OF ONIONS, INC.		REQUESTED: 8/25/2015 11:06 AM	
LOADING STATUS: LOADED		SOMEWHERE, PA		STARTED: 8/25/2015 11:10 AM	
STATED BY: INSPECTOR		SHIPPER: THE ONION GROUP, INC.		ED: 8/25/2015 12:53 PM	
ADDITIONAL ID: PO 70548		ANYWHERE, OR		PASSWORD FOR ONLINE ACCESS	
CARRIER TYPE: MECHANICAL REFRIGERATED		MARKET OFFICE: PHILADELPHIA, PA		EXAMPLE 10	
REFRIG UNIT: ON	DOORS: CLOSED	INSP SITE: APPLICANT'S WAREHOUSE		ESTIMATED FEE: \$\$\$	
REMARKS: INSPECTION MADE DURING PROCESS OF UNLOADING.					
LOT A (QAC) - ONIONS, OTHER THAN BGG, RED					
TEMP: 47° to 56°F	INSP CT: YES	NUMBER OF CONTAINERS: 400 OPEN MESH SACK(S)			ORIGIN: OR
MARKINGS: BRAND: UNCLE OKEY MARKINGS: PRINTED UNCLE OKEY'S ONIONS, U.S.NO. 1, 50 LBS. NET WT., GROWN & PACKED BY UNCLE OKEY, INC. SOMEWHERE, OREGON, PRODUCE OF U.S.A.					
PLI: NONE			OTHER ID:		
INJURY	DAM	SER DAM	V.S. DAM	OFFSIZE/DEFECTS	
NA	3	1	NA	QUALITY DEFECTS (2 to 4%)(CUTS)	
NA	11	5	NA	WATERY SCALES (7 to 16%)	
NA	7	0	NA	TRANSLUCENT SCALES (4 to 11%)	
NA	4	4	NA	DECAY (0 to 9%)	
NA	25	10	NA	CHECKSUM	
GRADE: FAILS TO GRADE U.S. NO. 1 LARGE OR JUMBO: MINIMUM 3 INCHES IN DIAMETER ACCOUNT CONDITION.					
LOT DESC: DIAMETER: 2-3/4 TO 4-1/2, MOSTLY 3-1/4 TO 4 INCHES. UNDERSIZE WITHIN TOLERANCE. FIRMNESS: GENERALLY FIRM STAGES OF DECAY: MOSTLY ADVANCED, SOME EARLY					
<p>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 indicated, samples of the herein described product were inspected and the quality and/or condition as shown by said samples were as herein stated.</p>					
Warning: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this certificate or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both.			Signature: 0000 - I. M. Inspector		Date: 8/25/2015
FORM FV-E300 (1.0.14.1)			<i>J. M. Inspector</i>		

EXAMPLE 10: FEIRS FV-300 PAGE 2 OF 2 INSPECTION CERTIFICATE

USDA		U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE http://FPBInspections.ams.usda.gov		INSPECTION CERTIFICATE T-XXX-XXXX-XXXXX	
				PAGE 2 of 2	
CARRIER or LOT ID: ST XX-XXX IL	APPLICANT: HOUSE OF ONIONS, INC. SOMEWHERE, PA			REQUESTED: 8/25/2015 11:06 AM	
LOADING STATUS: LOADED				STARTED: 8/25/2015 11:10 AM	
STATED BY: INSPECTOR	SHIPPER: THE ONION GROUP, INC. ANYWHERE, OR			COMPLETED: 8/25/2015 12:53 PM	
ADDITIONAL ID: PO 70548				PASSWORD FOR ONLINE ACCESS	
CARRIER TYPE: MECHANICAL REFRIGERATED	MARKET OFFICE: PHILADELPHIA, PA			EXAMPLE 10	
REFRIG UNIT: ON	DOORS: CLOSED	INSP SITE: APPLICANT'S WAREHOUSE		ESTIMATED FEE: SEE PAGE 1	
REMARKS: INSPECTION MADE DURING PROCESS OF INSPECTION.					

LOT B (QAC) - ONIONS, OTHER THAN BGG, WHITE					
TEMP: 48° to 53°F	INSP CT: YES	NUMBER OF CONTAINERS: 400 OPEN MESH SACK(S)			ORIGIN: CA
MARKINGS: BRAND: MINNIE'S PEARLS MARKINGS: PRINTED MINNIE'S PEARLS, 10 LBS. NET WT. GROWN AND PACKED BY NORTHERN STATE GROWERS AND PACKERS, SOMEWHERE, CA, PRODUCE OF U.S.A., TAGGED 1-3/4 INCH MAXIMUM DIA., PACKED IN MASTER OPEN MESH SACKS PRINTED MINNIE'S PEARLS, 4/10 LBS.					
PLI: NONE			OTHER ID: [Cross-hatched]		
INJURY	DAM	SER DAM	V.S. DAM	OFFSIZE/DEFECTS	
NA	2	0	NA	QUALITY DEFECTS (0 to 5%)(CUTS)	
NA	18	5	NA	BLACK MOLD BETWEEN THE SCALES (0 to 40%)	
NA	4	0	NA	DRY SUNKEN AREAS (0 to 13%)	
NA	5	5	NA	DECAY (0 to 15%)	
NA	29	10	NA	CHECKSUM	
GRADE:	FAILS TO GRADE U.S. NO. 1, 1-3/4 INCH MAXIMUM DIAMETER ACCOUNT CONDITION.				
LOT DESC:	DIAMETER: 1 TO 2, INCHES. OVERSIZE WITHIN TOLERANCE. FIRMNESS: GENERALLY FIRM STAGES OF DECAY: MOSTLY ADVANCED, MANY EARLY DECAY AFFECTS 1 TO 3 OUTER FLESHY SCALES, REPORTED AT APPLICANT'S REQUEST.				

Tip: The sample size for this inspection is the 10 lb. sack. You can have a sample less than 20 lbs. when the onions are 2-1/4 inches or smaller in diameter and the individual package is less than 20 lbs.

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 indicated, samples of the herein described product were inspected and the quality and/or condition as shown by said samples were as herein stated.		
Warning: Any person who knowingly shall falsely make, issue, alter, forge, or counterfeit this certificate or participate in any such actions, is subject to a fine of not more than \$1,000 or imprisonment for not more than one year, or both.	Signature: 0000 - I. M. Inspector <i>J. M. Inspector</i>	Date: 8/25/2015
FORM FV-E300 (1.0.14.1)		