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Marketing and
Regulatory
Programs

Agricultural
Marketing
Service

Specialty
Crops
Program

Specialty
Crops
Inspection
Division

Lemons

Shipping Point and Market Inspection Instructions

May 2026

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

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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 the Lemons Shipping Point and Market Inspection Instructions dated March 2005, and include, but not limited to, all previous correspondence, memos, inspection instructions, or procedures.

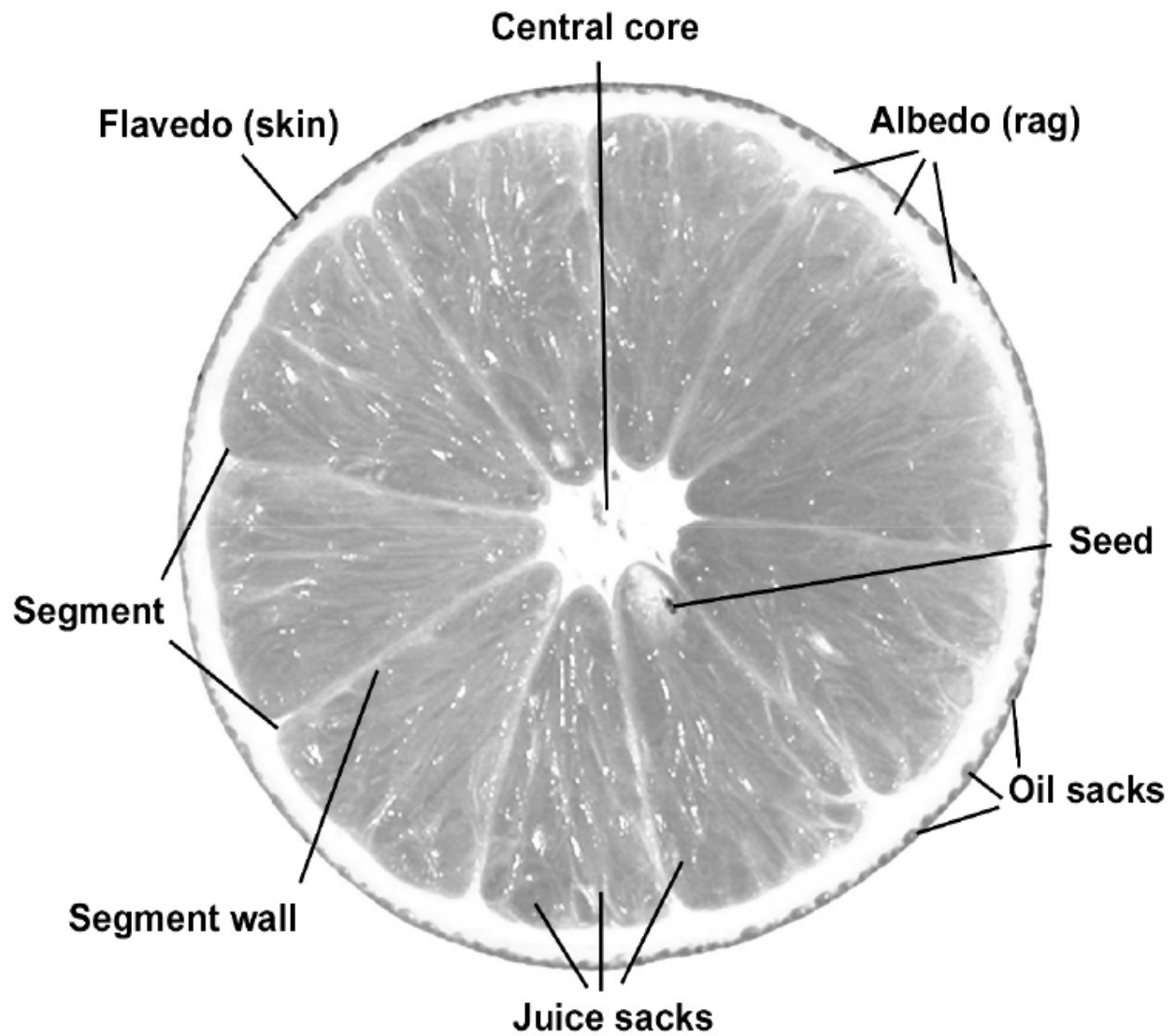
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SHIPPING POINT AND MARKET INSPECTION INSTRUCTIONS FOR LEMONS

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PARTS OF A LEMON



GENERAL

The lemons produced throughout the year in the United States are shipped from California, Arizona, and Florida. There are also imports from Chile and Spain from April through August.

The [U.S. Standards for Grades of Lemons](#) (lemon standards) are generic standards and can be applied to all lemons, foreign or domestic.

Any portion of these instructions beginning with §51 and followed with **bold** print is material copied directly from the U.S. Standards for Grades of Lemons.

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.

SIZE OF SAMPLE

The tolerances in the lemon standards are determined on the basis of count.

A minimum of 25 fruit for each sample, regardless of container size is the sample size for grade and size determination on lemons.

SHIPPING POINT

In-line Certification

Each sample must consist of at least 25 fruit. If containers have less than 25 fruit, a composite sample of 25 fruit is to be examined. If sample tolerances are exceeded, examine 50 fruit when containers contain 50 or more fruit; if containers contain more than 25 fruit, but less than 50 fruit, examine the entire contents. The lot average must never exceed the lot tolerance.

The first sample examined must meet all lot tolerances. If three consecutive samples in a lot exceed a lot tolerance, corrective action must be taken on the packed containers that are represented by the third sample.

Stationary Lots

Sampling for all lots must consist of at least 25 fruit. If containers have less than 25 fruit, a composite sample of 25 fruit or more is to be examined. A minimum of 3 samples must be examined to certify a lot. If a lot tolerance is exceeded, double the sample size for containers containing 50 fruit or more, except for composite samples. If a sample tolerance is exceeded, examine the entire contents of the container, except for bulk lots or bulk bins. Sample size for bulk lots or bulk bins are limited to a maximum of 100 fruit.

MARKET

For packages containing 25 fruit or more, a minimum of 25 fruit will be examined. When any lot or sample tolerance is exceeded, the entire contents of at least one package which exceeded the tolerance must be examined. If it is impractical to run the entire contents, (i.e., extremely large numbers of fruit such as 165 size lemons and smaller, and bulk lots), examine a minimum of 100 fruit.

For packages containing less than 25 fruit, a sufficient number of adjoining packages must be opened to obtain a minimum of 25 fruit. The entire contents are to be used for the sample when opening an adjoining package.

Example: Bagged lemons contain 10 lemons per bag

Sample size = 30 lemons (3 entire bags).

If a sample tolerance is exceeded using this method, do not double the sample size. In this case the lot is out of grade because the sample tolerance has been exceeded.

NUMBER OF SAMPLES

SHIPPING POINT

In-line Certification

A minimum of one sample for every 200 containers packed with at least 3 samples per lot, or 1/2 of 1% of the total containers packed, whichever is greater, is the recommended sampling rate.

Stationary Lots

A minimum of 1 percent of the packages within a load or lot is recommended with a minimum of three samples examined on any lot.

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.

SAMPLING BULK LOADS

Bulk loads (volume-filled trailers, pallet boxes, bulk bins, etc.) may contain up to 60,000 pounds of fruit. The method of reporting defective fruit in bulk shipments is identical to fruit packed in containers.

When determining the minimum number of samples drawn from a bulk shipment, divide the approximate net weight by the appropriate “packed net weight” of the fruit (lemons – 38 pounds). This calculation provides a 4/5 bushel equivalent. Use the calculated carton equivalent as a guide when determining the number of samples to be examined.

Example: Net weight of a lemon load is approximately 38,000 pounds:

$$\frac{38,000}{38 \left(\frac{4}{5} \text{ bushel equivalent} \right)} = 1000 \text{ cartons}$$

Examine a minimum of 25 contiguous fruit per sample. When a tolerance is exceeded, the sample size must be at least doubled. Report range and averages in the appropriate sections on the certificate.

SAMPLING FOR INTERNAL DEFECTS

There are numerous internal defects that can affect lemons. These defects may have external indicators (e.g., discoloration/dryness of the rind, lack of weight) or may have no internal indicators and are potentially found during a random cut sample. While there are two specific cutting plans shown below which are utilized when internal defects are more likely to be seen during an inspection, inspectors must randomly cut a few lemons (slices from stem end and/or lengthwise) in each sample when there is no suspicion of internal defects.

There are two specific cutting plans that are utilized when there is reason to believe internal defects may be present. These plans are to be used when determining dryness or mushy condition (see [Cutting Instructions for Dryness-Mushy](#)) as well as defects found towards the center of the lemon via lengthwise cuts (e.g., [Internal Decline](#), [Membranous Stain](#)).

- **Plan A** is used when internal defects are **almost certain to be present** (e.g., immediately following a freeze or in late spring and summer months when granulation (tree dryness) is known to be a factor).
- **Plan B** is used when internal defects are **suspected** (internal indicators, communication from applicant, shipper, supervisor, etc.). Plan B detects internal defects while destroying a minimum amount of fruit.

Both plans are based on the initial sample size of 25 fruit.

PLAN A

After the sample has been examined for external defects, select the 10 most suspicious fruit without regard to external defects and cut these for internal defects. If no defects are found, do not cut any other specimens from that sample. Continue to cut 10 fruit per sample provided no internal defects are found. If one or more internal defects are found, cut the remaining fruit in the sample to determine the percentage of internal defects.

- At **Market**, if sample tolerances are exceeded, the sample size must be at least doubled (minimum of 50 fruit or entire contents if less than 50 fruit in the container), except for composite samples (bagged lots), which does not utilize doubling of sample size. Continue to cut all fruit in each sample until a sample is found free from internal defects. Revert to cutting 10 fruit per sample when no internal defects are found.
- At **Shipping Point**, do not deviate from the in-line certification sampling size.

PLAN B

Plan B is similar to Plan A, except that if no internal defects are found following the first sample (10 lemons), inspectors will continue by cutting 10 fruit from every *fourth* sample.

Select the 10 most suspicious fruit without regard to external defects from every fourth sample and cut them for internal defects. If no internal defects are found in the 10 fruit, continue to cut the 10 most suspicious fruit from every fourth sample. If one or more defects are found, cut the remaining fruit in the sample (minimum of 25). When internal defects exceed the sample tolerance, double the sample size (minimum of 50) or cut the remainder of the container (not applicable to bagged lots), and begin following sampling procedures of Plan A. Cut either 10 fruit or all fruit in the sample according to Plan A until five consecutive samples are free from internal defects. Revert to cutting 10 fruit from every fourth sample at this point.

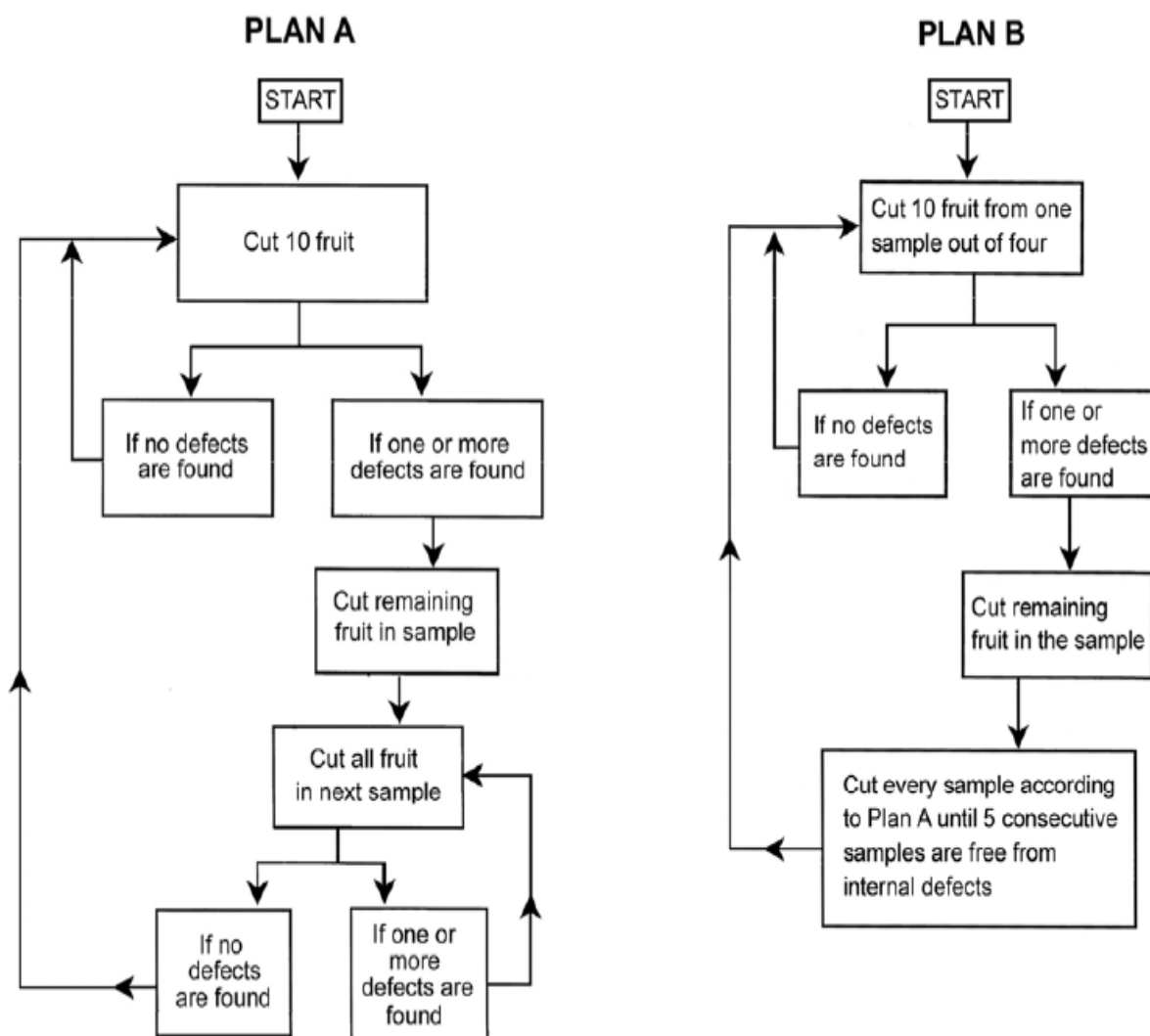
- At **Market**, if sample tolerances are exceeded, the sample size must be at least doubled (minimum of 50 fruit or entire contents).

Shipping Point and Market Inspection Instructions for Lemons (May 2026)

- At **Shipping Point**, do not deviate from the in-line certification sample size.

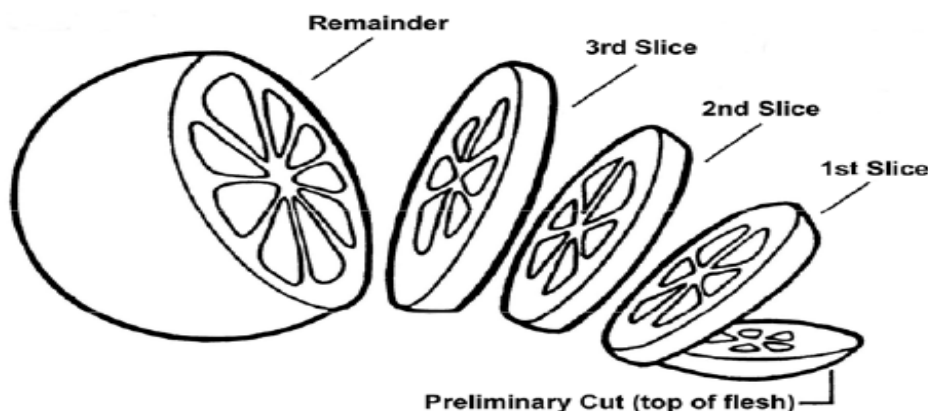
Note: Although Plan B does not require 10 lemons to be cut after finding no internal defects in the initial sample (or every fourth sample thereafter) inspectors need to continue to randomly cut a few specimens in the samples in between the 10 count cut samples. If internal defects are found in this random sampling, inspectors will follow the direction of Plan A (10 fruit or entire sample for at least five consecutive samples).

SUMMARY OF CUTTING PLANS FOR INTERNAL DEFECTS



CUTTING INSTRUCTIONS FOR DRYNESS-MUSHY CONDITION

The following guidelines are utilized for detecting and determining amount affected for [granulation](#) (tree dryness), [freezing injury](#) (mushy) as well as dryness caused by [sunburn](#), and mushy condition caused [bruising](#). Refer to each individual defect sections for more details.



Preliminary Cut: This cut is intended to remove only the rind down to the fleshy portion of the fruit under the stem button and will vary in depth depending on rind thickness.

1st Slice: 1/4". This slice may be totally dry or from mushy to dry in all segments. This is the maximum amount permitted in the U.S. No. 1 grade. If the total volume of this slice is affected, any dryness-mushy condition in the remaining portion of the fruit will be considered damage.

2nd Slice: 1/4". This slice, plus the first slice (totaling 1/2") may be totally dry or from mushy to dry in all segments. This represents the maximum volume permitted in the U.S. No. 2 grade. If the total volume of this slice is affected, any dryness-mushy condition in the remaining portion of the fruit will be considered serious damage.

If any portion of the segments in the slice are not mushy or affected by dryness-mushy condition, additional mushiness or dryness may be allowed in other portions of the fruit, but the total amount must not exceed the equivalent volume permitted. If this is encountered, it will be necessary to cut several 1/4" slices to determine the total amount of dryness-mushiness present in the fruit.

Note: The above guide does not suggest that all internal defects will be found closest to the stem end. Numerous slices beyond the stem end may be required to locate defects that penetrate lemons from the side of the fruit such as sunburn and bruising.

SEEDLESS LEMONS

Although it is not a basic requirement in any of the U.S. grades of lemons, lots which are marked/labeled as “seedless” must comply to the “seedless lemons” requirements in the lemon standards when performing a quality and condition inspection. These requirements have both seed content (amount) and container marking requirements.

§51.2799 Seedless lemons.

- (a) Definition. When marked “seedless,” a 100-count composite sample shall have not more than 6 fruit (or 6 percent) containing seeds (irrespective of number or development per fruit). Seeds include fully developed and undeveloped seeds (or pips).**
- (b) Marking requirements. When lots are marked “seedless,” the term “seedless” shall be legibly marked on at least 95 percent of the containers, including consumer units.**

DETERMINING COMPLIANCE TO SEEDLESS LEMON: SEED COUNT

Use the following procedure to determine compliance to seed count in lots of lemons marked “seedless”:

1. Select a composite sample of 100 lemons from at least three containers within the lot to ensure proper representation. This 100-count sample may be separate from lemons inspected for grade or selected from previously inspected product.
2. Cut each lemon in half (crosswise).
 - a. If seeds are visible, set lemon to the side (to allow for future tally of seeded lemons) and move on to the next lemon.
 - b. If seeds are not present, cut each half in half (lengthwise) and look for visible seeds. If seeds are present move on to the next lemon.
 - c. If seeds are not present after the second cut, squeeze or juice each quarter and look for seeds. Ensure pieces of each lemon are kept together as they are needed to maintain a proper calculation. The calculation is based on the number of lemons per 100-count sample that have seeds (not the number of seeds per lemon).
3. Calculate the percentage of lemons containing seeds. Any seed, whether fully developed or undeveloped (pip), is counted against the individual lemon. Lots with more than 6% (6 lemons per 100-count sample) with seeds will fail to meet the requirements of “seedless lemons.”

DETERMINING SEEDLESS LEMON COMPLIANCE: MARKING REQUIREMENTS

The seedless lemons section in the lemon standards includes a marking requirement which states that all lots that are marked “seedless” must have at least 95% of the containers (including consumer units) legibly marked “seedless.” Ideally, 100% of the containers (including consumer units) in a lot will be marked as such. However, this is not always the case. Markings that are smeared or otherwise unreadable are not considered legible. If less than 95% of the containers are legibly marked, the lot will fail to meet marking requirements for seedless lemons.

REPORTING COMPLIANCE TO SEEDLESS REQUIREMENTS

Upon completion of cut sampling, report compliance or non-compliance to seedless requirements following the grade statement. For lots that are non-compliant, note the reason for the failure. Examples:

- U.S. No. 1. Fails to meet requirements of seedless lemons account excessive seeds per 100-count sample.
- Fails to grade U.S. No. 1 account of condition. Fails to meet requirements of seedless lemons account marking requirements.
- U.S. No. 1. Meets the requirements of seedless lemons.

Contact a Perishable Agricultural Commodity Act (PACA) representative for any lots that fail to meet either requirement in the seedless section, as failure to meet these requirements may be considered misbranding.

TOLERANCES AND APPLICATION OF TOLERANCES

TOLERANCES

§51.2800 Tolerances

(a) U.S. No. 1 grade –

- (1) For defects at shipping point. Not more than 10 percent, by count, of the lemons in any lot may fail to meet the requirements relating to color. In addition, not more than 10 percent, by count, of the lemons in any lot may fail to meet the remaining requirements of the grade, included in this amount not more than 5 percent shall be allowed for defects causing serious damage, included in this latter amount not more than 1 percent for decay.**

- (2) For defects en route or at destination. Not more than 10 percent, by count, of the lemons in any lot may fail to meet the requirements relating to color. In addition, not more than 12 percent, by count, of the lemons in any lot may fail to meet the remaining requirements of the grade: *Provided*, that included in this amount not more than the following percentages shall be allowed for defects listed: 10 percent for fruit having permanent defects; or 7 percent for defects causing serious damage, including therein not more than 5 percent for serious damage by permanent defects and not more than 3 percent for decay.

(b) U.S. No. 2 grade –

- (1) For defects at shipping point. Not more than 10 percent, by count, of the lemons in any lot may fail to meet the requirements relating to color. In addition, not more than 10 percent, by count, of the lemons in any lot may fail to meet the remaining requirements of the grade, included in this amount not more than 5 percent shall be allowed for decay, contact spot, internal evidence of *Alternaria* development, and internal decline (endoxerosis), included in this latter amount not more than 1 percent for decay.
- (2) For defects en route or at destination. Not more than 10 percent, by count, of the lemons in any lot may fail to meet the requirements relating to color. In addition, not more than 12 percent, by count, of the lemons in any lot may fail to meet the remaining requirements of the grade: *Provided*, That included in this amount not more than the following percentages shall be allowed for defects listed: 10 percent for fruit having permanent defects; or not more than 7 percent shall be allowed for decay, contact spot, internal evidence of *Alternaria* development, and internal decline (endoxerosis), included in this latter amount, not more than 3 percent for decay.

SUMMARY OF TOLERANCES

Shipping Point

	U.S. No. 1	U.S. No. 2
Color		
Failing color requirements	10%	10%
Defects		
A. Total defects other than color, including:	10%	10%
B. Serious damage (included in A.)	5%	-----
C. Contact spot, internal evidence of Alternaria development, internal decline, and decay (included in A.)	-----	5%
D. Decay (included in B. or C.)	1%	1%

En Route/Destination

	U.S. No. 1	U.S. No. 2
Color		
Failing color requirements	10%	10%
Defects		
A. Defects other than color, including:	12%	12%
B. Permanent defects (included in A.)	10%	10%
C. Serious damage (included in A. and B.)	7%	-----
D. Serious damage by permanent defects (included in B. and C.)	5%	-----
E. Contact spot, internal evidence of Alternaria development, internal decline, and decay (included in A.)	-----	7%
F. Decay (included in C. or E.)	3%	3%

APPLICATION OF TOLERANCES

§51.2802 Application of tolerances. Individual samples, based on a minimum 25 count sample, are subject to the following limitations, unless otherwise specified. Individual samples 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: *Provided*, that at least one decayed fruit may be

permitted in any sample: *And provided further*, that the averages for the entire lot are within the tolerances specified for the grade.

SUMMARY OF APPLICATION OF TOLERANCES

Shipping Point

	U.S. No. 1	U.S. No. 2
Color		
Failing color requirements	10% x 1.5 = 15%	10% x 1.5 = 15%
Defects		
A. Total defects other than color, including:	10% x 1.5 = 15%	10% x 1.5 = 15%
B. Serious damage (included in A.)	5% x 2 = 10%	-----
C. Contact spot, internal evidence of Alternaria development, internal decline, and decay (included in A.)	-----	5% x 2 = 10%
D. Decay (included in B. or C.)	1% x 2 = 2%*	1% x 2 = 2%*

* *Provided*, That at least one decayed fruit may be permitted in any sample: *And provided further*, that the averages for the entire lot are within the tolerances specified for the grade.

En Route/Destination

	U.S. No. 1	U.S. No. 2
Color		
Failing color requirements	10% x 1.5 = 15%	10% x 1.5 = 15%
Defects		
A. Defects other than color, including:	12% x 1.5 = 18%	12% x 1.5 = 18%
B. Permanent defects (included in A.)	10% x 1.5 = 15%	10% x 1.5 = 15%
C. Serious damage (included in A. and B.)	7% x 2 = 14%	-----
D. Serious damage by permanent defects (included in B. and C.)	5% x 2 = 10%	-----
E. Contact spot, internal evidence of Alternaria development, internal decline, and decay (included in A.)	-----	7% x 2 = 14%
F. Decay (included in C. or E.)	3% x 2 = 6%*	3% x 2 = 6%*

* *Provided*, That at least one decayed fruit may be permitted in any sample: *And provided further*, that the averages for the entire lot are within the tolerances specified for the grade.

STANDARDS FOR EXPORT

Lemons destined for export shipments are occasionally certified using the tolerances listed in the “Standards for export” section of the lemon standards. Do not apply them unless requested by the applicant.

§51.2805 Condition standards for export.

- (a) **Not more than a total of 10 percent, by count, of the lemons in any sample may be soft, affected by decay or contact spot, or have broken skins which are not healed, growth cracks, internal evidence of Alternaria development, internal decline (endoxerosis), or serious damage by membranous stain or other internal discoloration, or dryness or mushy condition, except that not more than the following percentages of the defects enumerated shall be allowed:**
 - (1) **One-half of 1 percent for decay;**
 - (2) **3 percent for contact spot;**
 - (3) **3 percent for broken skins which are not healed;**
 - (4) **3 percent for growth cracks;**
 - (5) **3 percent for internal evidence of Alternaria development;**
 - (6) **3 percent for internal decline (endoxerosis);**
 - (7) **5 percent for soft;**
 - (8) **5 percent for serious damage by membranous stain or other internal discoloration; and,**
 - (9) **5 percent for serious damage by dryness or mushy condition.**
- (b) **Any lot of lemons shall be considered as meeting the condition standards for export if not more than a total of 10 percent, by count, of the lemons in any sample have defects enumerated in the condition standards for export: *Provided*, That no sample shall have more than double the percentage specified for any one of the defects enumerated.**

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 the common name “Lemons” to describe this commodity in the product heading. Variety may be reported in the “Brand/Markings” or “Lot ID” section on market notesheets and certificates and in the appropriate section on shipping point certificates when marked on the containers or on the applicant’s authority

If containers are marked with a variety name, list it in quotes rather than positively stating the variety. Inspectors are not authorized to identify specific varieties.

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.

Fresh lemons are usually packed and shipped in either 42-lb. 4/5 bushel cartons, 38-lb. cartons (Arizona and California), or 36-lb. cartons/crates (Chile and Spain). They may also be packed in consumer containers (bags) within master containers.

BRANDS/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 “Brands/Marks” 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

Condition of pack pertains to the fill of containers, tightness of fruit in place-packed containers, and net weight certification.

Lemons may be packed in a variety of ways such as volume-filled containers or consumer bags. Please refer to the [General Shipping Point Manual](#) or [General Market Manual](#) for information on reporting condition of pack.

If the applicant requests count of consumer bags per master container, report the findings in the “OTHER” section on the SC-300 with a reference under “REMARKS” that this factor was “determined and reported at applicant’s request.”

STANDARD PACK

The lemon standards contain “standard pack” requirements, which are only reported at an applicant’s request. These requirements correlate to size and arrangement of fruit in **place-packed** containers. Jumble packed and volume filled containers may not be certified under “standard pack” (see [Standard Sizing and Fill](#) for additional packing requirements for volume filled pack styles). A citrus lot may meet the requirements of the U.S. grades and not meet standard pack requirements, and vice versa.

§51.2803 Standard pack.

- (a) **Lemons shall be fairly uniform in size and shall be packed in boxes or cartons and arranged according to the approved and recognized methods.**
- (b) **All such containers shall be tightly packed and well filled but the contents shall not show excessive or unnecessary bruising because of overfilled containers. When packed in cartons each container shall be at least level full at time of packing.**
- (c) **“Fairly Uniform in size” means that when lemons are packed for 165 carton count or smaller size, or equivalent sizes when packed in other containers, not less than 90 percent, by count, of the lemons in any container shall be within a diameter range of four-sixteenths inch; when packed for sizes**

larger than 165 carton count, or equivalent sizes packed in other containers, not less than 90 percent, by count, of the lemons in any container shall be within a diameter range of six-sixteenths inch.

Standard pack requires not more than 5 percent of the samples in any lot may fail to meet standard pack requirements. Report compliance with standard pack in connection with the grade statement.

Example: U.S. No. 1, standard pack.

STANDARD SIZING AND FILL

When specifically requested, pack arrangements other than place-packed may be certified as “standard sizing and fill.” Refer to the requirements of “fairly uniform in size” in the [Standard Pack](#) section when applying standard sizing and fill.

§51.2804 Standard sizing and fill.

- (a) Boxes or cartons in which lemons are not packed according to a definite pattern do not meet the requirements of standard pack, but may be certified as meeting the requirements of standard sizing and fill: *Provided*, That the lemons in the containers are fairly uniform in size as defined in §51.2803: *And provided further*, That the contents have been properly shaken down and the container is at least level full at time of packing.**
- (b) In order to allow for variations incident to proper packing, not more than 5 percent of the samples in any lot may fail to meet the requirements of standard sizing and fill.**

Standard sizing and fill, like standard pack, is certified only at the request of the applicant and referenced under the Grade heading in connection with the grade statement. Report compliance with standard sizing and fill following the grade statement.

Example: U.S. No.1, standard sizing and fill.

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.

SIZE

There are no size requirements or tolerances for size provided in any of the grades in the lemon standards. Unless containers are marked to size (diameter) or specified/requested to report size, the statement “not determined” will be shown on the size portion of the notesheet.

Size may be reported at applicant’s request, as either size range in diameter, or in terms of meeting (or not meeting) “fairly uniform.” To determine diameter, measure at right angles the greatest dimension to a line from stem to blossom. Rotate fruit in the caliper to obtain the greatest dimension. Do not use pliable fruit that is squeezed out of shape due to tight pack for this measurement. When reporting size, notate the size range of the smallest to largest fruit in each sample as well as the overall size range for all samples. Show a mostly statement when the overall range exceeds 1” in diameter.

Refer to the fairly uniform definition found in the [Standard Pack](#) section for guidance for determining uniformity (fairly uniform). Use the term “irregular” for lots that are not considered fairly uniform.

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: References to area, aggregate area, or length are based on a lemon **2” in diameter**. Allow corresponding larger or smaller areas on larger or smaller lemons.

ALTERNARIA (Q OR C)

Alternaria is a fungal disease that is found in lemons. When spores are inactive, this defect appears very similar to scars; gray to brown circular spots. Score as “scars” using the scar guideline (refer to the [Scars](#) section). When appearing as described above, report this defect as a quality factor during market inspections.

Alternaria, in its active stage, also appears similar to scars. However, the affected area also includes a halo on the outer edges of the “scar.” The center portion of the scar may give the appearance of being easily removed or pulled out. If active Alternaria is found at the market, score as a serious damage condition factor and describe the appearance. Do not report as Alternaria. If the active Alternaria extends into the flesh of the fruit, score as decay.

Scoring Guide

Damage: When in the inactive stage, score on the same basis as [scars](#).

Serious damage: When in the inactive stage, score on the same basis as scars. Score any amount when in the active state.

Note: Score all inactive Alternaria as a quality defect. When seen in active or combination of inactive and active, score as a condition defect.

BROKEN SKINS (Q OR C)

Broken skins may be caused by several factors, such as: stems puncturing the fruit wall, mechanical damage during packing or harvesting, as well as cuts, hail, thorn scratches, etc. These may occur during harvesting and packing or during transit.

Healed skin breaks are those that appear dried out or sealed. Unhealed skin breaks are usually watery or wet and appear as a recent injury which exposes the flesh. At market score all healed skin breaks as quality and unhealed skin breaks as condition defects.

Scoring Guide

Damage: When healed and affecting more than the aggregate area of a circle 3/16” in diameter.

Serious damage: When broken skins are unhealed or healed and affecting more than an aggregate area of a circle 1/4” in diameter.

BRUISING (C)

Bruises generally occur because of movement in slack packs, pressure from a tight pack, or weight from adjacent cartons. Bruises will have soft areas that, when cut, contain mushy areas in the underlying flesh. Affected fruit may be flattened on two or more sides. If the underlying flesh is not affected, these flattened areas may regain their shape. Do not score flattened areas unless the underlying flesh is mushy.

Scoring Guide

Damage: When segment walls are collapsed or albedo and juice sacs are ruptured.

Serious damage: When fruit has been split open, peel is badly watersoaked following bruising, or albedo is ruptured causing a mushy condition affecting all segments more than 1/2" at the bruised area or the equivalent area of this amount, by volume when affecting more than one area of the fruit.

Note: When judging fruit for mushy condition caused by bruising (serious damage), apply the cutting procedures described by the [Cutting Instructions for Dryness and Mushy](#).

COLOR (Q)

Color refers to the degree of external greenish-yellow and yellow, and not the discoloration caused by rust mite, speck type melanose, and smooth-fairly smooth superficial scars. When determining color, judge only that part of the fruit not affected by discoloration.

Examine fruit in normal daylight when making color determinations. Fruit appears greener in poor lighting conditions or under fluorescent light.

The U.S. No. 1 and U.S. No. 2 grades require lemons to be fairly well colored fruit, and the U.S. Export No. 1 grade requires lemons to be moderately well colored. Fruit not meeting these requirements are scored against the separate 10 percent tolerance for fruit failing to meet the color requirements. Keep a separate column on the notesheet for fruit not meeting the color requirement.

§51.2816 Well colored. "Well colored" means that the fruit is yellow in color with not more than a trace of green color. Fruit of a decided bronze color shall not be considered well colored.

§51.2815 Fairly well colored. "Fairly well colored" means that the area of yellow color exceeds the area of green color on the fruit.

§51.2821 Moderately well colored. "Moderately well colored" means that the area of greenish-yellow or yellow color exceeds the area of green color on the fruit.

Scoring Guide

Score against the separate 10% tolerance for color when not meeting the minimum requirement for the grade being applied. Report as **not fairly well colored** in the U.S. No. 1 and U.S. No. 2 grades and **not moderately well colored** when inspecting for the U.S. Export No. 1 Grade.

CONTACT SPOT (C)

Lemons that show evidence (moldy or slimy areas) of having been in contact with another lemon(s) with mold or decay is scoreable as contact spot. This defect most commonly occurs in lots affected by blue mold rot or green mold rot. Any amount of contact spot is scorable as serious damage in all grades. If the affected tissues exhibit decay characteristics (e.g., disintegration, mushiness, mold growth, etc.), score the fruit as decay.

Inspectors must be careful when sampling lemons as contact spot can spread easily from lemon to lemon due to movement within the container. Be mindful when setting containers onto tables/surfaces as well as removing lemons from the container as additional lemons may become affected during sampling.

Scoring Guide

Always serious damage: When seen in any amount on individual lemons.

DIRT AND OTHER FOREIGN MATTER (Q OR C)

Cleanness will seldom be a factor due to the washing process prior to packing. Large amounts of dirt, adhering foreign material, or residue on the fruit are scorable when they more than materially or seriously affects the appearance, or edible or shipping quality of the fruit.

Dirt is a quality factor, while wax residue is a condition factor. Wax coatings may not be applied evenly over the fruit's surface. Wax residue is scored when it is clumped or covers a substantial portion of the surface and detracts from the appearance. This may not be readily noticeable at the time of packing, but the normally clear wax can discolor over time, which is why it is treated as a condition factor.

Scoring Guide

Damage: When aggregating more than a circle 5/8" in diameter.

Serious damage: When aggregating more than 1-1/4" in diameter.

FIRMNESS (C)

§51.2806 Firm. “Firm” means that the fruit does not yield more than slightly to moderate pressure.

§51.2817 Fairly firm. “Fairly firm” means that the fruit may yield to moderate pressure but is not soft.

The U.S. No. 1 and U.S. Export No. 1 grades require fruit to be firm. The U.S. No. 2 grade requires fruit to be fairly firm.

When testing for firmness, place the fruit in the palm of your hand and squeeze gently. If the fruit bounces back, it is considered firm. Fruit with thin skin may feel soft or spongy and still be considered firm. Do not score fruit as soft if only a particular area is affected (refer to the [Bruising](#) section).

Scoring Guide

Score affected fruit against the total defect tolerance for the grade being applied. Report as **not firm** in the U.S. No. 1 and U.S. Export No. 1 grades, and **not fairly firm** in the U.S. No. 2 grade.

Damage: When fruit is not firm.

Serious damage: When fruit is not fairly firm/soft.

FREEZING INJURY (Q OR C)

Fruit that is affected by freezing injury may exhibit the following characteristics:

1. Segment walls have buckled at a cross section cut near the stem end;
2. Watersoaked condition of the core;
3. Mushy condition of segments or portions of segments;
4. Dry portions of segments; and,
5. Open spaces in the pulp.

If frozen citrus is examined several days after thawing, it will usually have a white or colorless crystalline compound (hesperidin) on the membrane that separates the pulp segments. These crystals may be visible within a few hours of freezing. Several weeks after freezing, the crystals may not be as numerous or conspicuous.

Dryness from freezing differs from granulation dryness that is attributed to tree dryness. After freezing, affected juice sacs collapse, having been emptied of juice. During granulation, juice sacs do not collapse; they become filled with a gelatinous or solid matter.

To accurately sample and determine percentages of this defect, use the procedures outlined in the [Sampling for Internal Defects](#) section (which includes Cutting Plans for Internal Defects).

Scoring Guide

Score as damage or serious damage when mushiness or dryness condition caused by freezing exceeds the amounts set forth for damage and serious damage in the [Cutting Instructions and Scoring Guide for Dryness-Mushy Condition](#). Score as a quality defect when in a dryness state, or as condition when a mushy state.

Note: If a significant freeze occurs in the field, inspectors may be notified, via a PATCH from headquarters, to score freezing injury as a *condition* defect at the market. When it is felt that practically no additional change to the fruit will occur in transit, a second notification will be issued, instructing inspectors to score freezing injury as a *quality* defect at the market.

GRANULATION (TREE DRYNESS) (Q)

Granulation can be either a varietal peculiarity or the result of growing conditions. Citrus that is harvested late in the season, or from young trees during early or midseason after a drought. Although granulation is most commonly found at the stem end of the fruit, it may also be more prevalent at the blossom end.

The granulated condition may appear throughout the pulp of affected fruit, or more often, affecting only the stem end portion. Juice sacs of granulated fruit remain swollen and do not separate from each other or the segment walls. In such cases, the juice is displaced by yellow to grayish-white solid matter. Affected fruit will generally feel firm, but very light in weight.

Frequently, granulation will occur in larger sizes with very little or none in smaller sizes. In such instances, report according to sizes, or by the percentage found in large sizes versus those that do not have granulation. If certain sizes fail to grade, report them separately from the lots that grade.

Since granulation cannot be detected with any degree of accuracy by external indication alone, internal sampling must be performed. For positive verification and percentage calculation, follow the cut sampling procedures outlined in the [Sampling for Internal Defects](#) section.

Scoring Guide

Refer to [Cutting Instructions for Dryness-Mushy Condition](#) for information detailing scoring damage and serious damage.

INTERNAL DECLINE (ENDOXEROSIS) (C)

Endoxerosis (internal decline) is a physiological disorder that usually occurs internally at the styler-end and is frequently accompanied or followed by Alternaria rot. Symptoms of this disease include a breaking down or drying of internal tissue of the styler end and can be accompanied by a pinkish to brownish gummy mass. Gum formation in the core and in, or next to the peel is also common. Any amount is scorable in all grades.

Because identifying internal decline is difficult from external inspection alone, inspectors must randomly cut lemons (lengthwise) throughout the inspection. Once the appearance of this defect is apparent, follow the guidance from sampling plan A from the [Cutting Plans for Internal Defects](#) section.

Scoring Guide

Always serious damage: When seen in any amount.

MATURITY (Q)

All lemons must be mature. This means that the fruit is sufficiently ripened to be marketed commercially. Mature lemons have well developed juice sacks and well developed seeds (with seeds being the exception of seedless lemons). Lemons may exhibit some areas of green color and still be considered mature. There are no soluble solids/acid ratio requirements regarding maturity on lemons.

Scoring Guide

Score immature lemons against the total defect tolerance for the grade being applied.

MEMBRANOUS STAIN (C)

This defect is an internal breakdown of lemons that develops in storage. The membranes between the segments develop irregular brown to black areas and the central core tissues may also be affected. There are no external symptoms, although [peteca](#) may accompany it because conditions are usually favorable for both defects. In the U.S. No. 2 grade, this defect is scored when it seriously affects the appearance of the cut fruit. In all other grades any amount of membranous stain is scorable.

Because identifying membranous stain is difficult from external inspection alone, inspectors must randomly cut lemons (lengthwise) throughout the inspection. Once the

appearance of this defect is apparent, follow the guidance from sampling plan A from the [Cutting Plans for Internal Defects](#) section.

Scoring Guide

Damage: When seen in any amount.

Serious damage: When discoloration caused by membranous stain seriously detracts from the appearance of the cut fruit.

OIL SPOTS OR SIMILAR INJURIES (Q)

Oil spots (“Oleocellosis”) are likely to occur on green fruit when handled roughly during wet conditions. Pressure on green fruit during picking and handling can also cause this defect.

The most common symptom of oil spots is irregularly-shaped yellow, light green, or brown spots where the oil glands are conspicuous. The severity of this defect depends upon the amount of oil released. Yellow spots will develop on fully colored, mature fruit; light green spots on fruit that was green when picked. Light to dark brown spots are a later or older stage of spots that were originally light green or more severely injured. Refer to the official color photographs designated [ORG-CP-2-A and B](#) for examples of oil spotting.

Scoring Guide

Damage: When more than slightly depressed, soft, or which have an aggregate area exceeding that of a circle 1/2” in diameter.

Serious damage: When soft, or which have an aggregate area exceeding that of a circle 1” in diameter.

PETECA (C)

Peteca is a deep, sharply defined pitting or sinking of the surface of the rind usually occurring after harvesting. The tissues underneath the pitted areas in the albedo are dry and shrunken, turning a darker color with age. No organism appears to be associated with this defect. Peteca formation can occur as a result of low temperatures, heavy oil spraying, waxing, and forced curing of the fruit.

Note: It is good practice to occasionally cut lemons lengthwise that have a slight amount of peteca present as membranous stain often occurs under the same conditions (chilling).

Scoring Guide

Damage: When more than two spots from peteca, or when having an aggregate area exceeding that of a circle 1/4" in diameter.

Serious damage: When more than five small spots, or when having an aggregate area exceeding that of a circle 3/4" in diameter.

RED BLOTCH (C)

Red blotch is a physiological disorder that usually occurs after harvesting. It appears as is an external staining with a scald-like appearance. It starts as superficial, reddish-brown discolored spots which grow larger in storage, particularly if picked during cold weather.

Scoring Guide

Always serious damage: Any amount is scoreable in all grades.

SCALE (Q)

Citrus is susceptible to several types of scale, most commonly purple and red scale. Purple scale has a brownish-purple covering and is typically oval in shape. Red scale has a reddish color and is circular shaped.

Although rare on lemons, either type may be found. It is not necessary to identify the type of scale; report only as **scale**.

Scoring Guide

Damage: When more than ten medium to large California red or purple scale adjacent to button at stem end or scattered over fruit or any scale which affects the appearance of the fruit to a greater extent.

Serious damage: When California red or purple scale is concentrated as a ring or blotch, or more than thinly scattered over the fruit surface, or any scale which the fruit to a greater extent.

Visual aids: Refer to official USDA models 1 through 5 and 7 through 11.

SCARS (Q)

Citrus is very susceptible to scarring. This factor is most important when determining grade at shipping point. This defect can be caused by many factors while still on the tree (thrips and other insects, wind, hail, thorn scratches, mechanical injuries, etc.). Scars are judged on color, depth, and smoothness.

Scoring Guide

Damage: Score as damage when exceeding the following aggregate areas, or a combination of multiple types of scars that exceeds that of the maximum amount of any one type of scar:

- Very dark and have an aggregate area exceeding that of a circle 1/4" in diameter;
- Dark, rough or deep and have an aggregate area exceeding that of a circle 1/2" in diameter;
- Fairly light in color, slightly rough, or with slight depth and have an aggregate area exceeding that of a circle 1" in diameter;
- Light in color, fairly smooth, with no depth and have an aggregate area of more than 20% of the fruit surface.

Serious damage: Score as serious damage when exceeding the following aggregate areas, or a combination of multiple types of scars that exceeds that of the maximum amount of any one type of scar:

- Very dark and have an aggregate area of more than 5% of the fruit surface;
- Dark, rough or deep and have an aggregate area more than 10% of the fruit surface;
- Fairly light in color, slightly rough, or with slight depth and have an aggregate area more than 25% of the fruit surface;
- Light in color, fairly smooth, with no depth and have an aggregate area of more than 50% of the fruit surface.

Visual aid: Refer to official USDA model No. 12.

SHAPE (Q)

§51.2808 Well formed. "Well formed" means that the fruit is typically normal in shape with well centered stem and styler ends.

§51.2807 Fairly well formed. "Fairly well formed" means that the fruit shows normal characteristic lemon shape and is not materially flattened on one side. Lemons having moderately thickened necks at the stem end shall be considered as fairly well formed unless the appearance is materially affected.

§51.2818 Reasonably well formed. “Reasonably well formed” means that the fruit is not decidedly flattened, does not have a very long or large neck and is not otherwise decidedly misshapen.

The normal shape for the variety must be considered when determining the correct term(s) used to describe shape. Fruit of a particular shape may be “well formed” for one variety and “fairly well formed” for another.

The U.S. No. 1 and U.S. Export No. 1 grades require fairly well formed fruit. The U.S. No. 2 grade requires reasonably well formed fruit. Fruit not meeting these requirements are scored against the total defect tolerance at shipping point and the permanent defects tolerance at market.

Scoring Guide

Score affected fruit against the total defect tolerance for the grade being applied. Report as **not fairly well formed** in the U.S. No. 1 and U.S. Export No. 1 grades, and **not reasonable well formed** in the U.S. No. 2 grade.

Damage: When not meeting the requirements of fairly well formed.

Serious damage: When not meeting the requirements of reasonably well formed.

Visual aids: Refer to official USDA models No. 1 through 6, 13, 14, 15, 17, 18.

SKIN BREAKDOWN (C)

This defect category represents several factors that result in a similar-looking effect. Fruit can be affected by drying, darkening, or sinking of the oil cells near the stem end or other portions of the fruit. Stem end breakdown is a physiological condition caused by a loss of fruit moisture. Pitting is a physiological breakdown of the rind on the fruit shoulder. This contrasts with breakdown associated with aging, which occurs at the stem end. Storage pitting is another type of skin injury affecting citrus. When these, or other similar-appearing injuries occur, notate them on the notesheet and certificate as **skin breakdown**.

Scoring Guide

Damage: When exceeding that of a circle 1/4” in diameter.

Serious damage: When exceeding that of a circle 1/2” in diameter.

Visual aids: Refer to the official color photographs designated C-1, CIT-(FLA&TX) 2-IDENT-A, B and CIT-(FLA&TX) 3-IDENT-A, B for examples of skin breakdown.

STEM BUTTONS AND ATTACHED STEMS AND/OR LEAVES

Stem buttons and attached stems and/or leaves are not defects and should not be mentioned on the certificate unless specifically requested by the applicant. Upon request, the inspector may determine the percentage of fruit with stem buttons attached/missing or with attached/missing stems and/or leaves. Report the findings in percentages or general terms in the DESCRIPTION OF PRODUCTS on the SC-184 or in the OTHER section of the SC-300 or the FV-E300. Reference the applicant's request of these factors under REMARKS.

SUNBURN (Q)

This defect appears as a toughened area of the rind caused by exposure to intense sunlight. The area will usually have a bleached appearance or a deep yellow color and definite flattening of the fruit surface in that area. The yellow surface may have a brown or gray center where surface cells have died. Flesh under the affected area will be dried out, containing little or no juice.

Certain varieties may have a small amount of externally-visible sunburn but can exhibit a great deal more when cut. If specimens are not scorable based on the amount of external surface affected by sunburn, fruit may be scored when the amount of internal dryness materially, or seriously detracts from the appearance, edible or marketing quality of the fruit. To accurately determine the extent of dryness caused by sunburn, follow the procedures outlined in the section [Cutting Instructions for Dryness-Mushy Condition](#).

Scoring Guide

Damage: When causing appreciable flattening of the fruit, drying of the skin, appreciable drying of the flesh underneath the affected area, or affects more than one-quarter of the fruit surface.

Serious damage: When causing decided flattening of the fruit, marked drying or dark discoloration of the skin, material drying of the flesh underneath the affected area, or which affects more than one-third of the fruit surface.

TEXTURE (Q)

"Texture" refers to smoothness or roughness of the skin. This factor will vary considerably with the size and variety of fruit. Larger sizes are normally rougher than smaller sizes of the same variety. When reporting texture, the size and variety must be considered when determining the proper descriptive term.

The U.S. No. 1 and U.S. Export No. 1 grades require fairly smooth texture. The U.S. No. 2 grade requires reasonably smooth texture.

§51.2810 Smooth. “Smooth” means that the skin is of fairly fine grain and that there are no more than slight furrows radiating from the stem end.

§51.2809 Fairly smooth. “Fairly smooth” means that the appearance of the lemon is not materially affected by protrusions or lumpiness of the skin or by grooves or furrows. Coarse pebbling is an indication of good keeping quality and is not objectionable.

§51.2819 Reasonably smooth. “Reasonably smooth” means that the skin is not badly folded, badly ridged, or very decidedly lumpy.

Scoring Guide

Score when not meeting the minimum texture requirements for the grade being applied. Fruit not meeting these requirements are scored against the total grade tolerance at shipping point and the permanent defects tolerance at market. Report as **not fairly smooth** in U.S. No. 1 and U.S. Export No.1 grades, and **not reasonably smooth** in the U.S. No. 2 grade.

Visual aids: Refer to official USDA models: No. 19, 20, 22, 23, 24, 25, 26.

DECAY (C)

Decay is a free from defect and any amount is scorable. The most common types affecting citrus include: Green Mold Rot, Blue Mold Rot, Brown Rot, Sour Rot, and Stem End Rot.

Do not report the type of decay on the certificate. When the decay is in excess of the tolerance, report the degree of advancement as: early, moderate, or advanced stages.

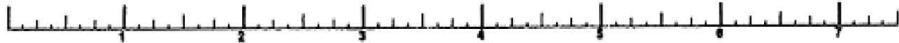
Scoring Guide

Always serious damage: When seen in any amount.

EXAMPLE 1: SC-300 NOTESHEET (FRONT)

FORM SC- 300-N

EXAMPLE 1: SC-300 NOTESHEET (BACK)

											
A			B			C			D		
Pack: WELL FILLED			Pack: WELL FILLED			Pack: FILM BAGS			Pack: EXAMPLE #1		
Size: NOT DETERMINED			Size: NOT DETERMINED			Size: NOT DETERMINED			Size: EXAMPLE #1		
SCORESHEET				(SCARS, OIL SPOTS) QUALITY		DK		CONTACT SPOT		PETECA	
PLI Number	Other I.D.	TEMP.	Sample CT	D	SD	3	DK	SD	D	SD	
A. NONE	---	50	120	14	4	12	6	10	4	1	
NONE	---	48	25	3	0	1	1	0	0	0	
NONE	---	48	25	2	0	0	0	0	2	0	
NONE	---	25	25	3	0	2	2	5	1	0	
			4	44	3	17	28	15	1		
				11	1	4	7	4	X		
				8 - 12%		(M/A)		0-20%			
Fails to grade U.S. No. 1 account of Quality.				QUALITY		SKIN BREAKDOWN				# CUT INT DEFECTS	
B. NONE	---	46	50	SD	0	2	1	2	4		
NONE	---	47	100	0	2	2	4	4			
NONE	---	49	50	0	2	1	1	2			
			3	0	6	10					
				X	2	3					
U.S. No. 2				(SCARS) QUALITY		PETECA		BROKEN		# CUT INT DEFECTS	
C. NONE	---	44	30	D	SD	DK	D	SD	SD	CUT	INT DEFECTS
NONE	---	45	30	1	0	4	1	0	2	3	0
NONE	---	45	30	0	0	0	3	1	0	2	0
			90	1	0	5	9	3	3		
				1	X	6	10	3	3		
				E		3-17%					
Fails to grade U.S. No. 1 account of Condition.				(0-13%)							
REMARKS / RESTRICTIONS / SPI											
LOT B: INSPECTION BASED ON U.S. NO. 2 GRADE AT APPLICANT'S REQUEST.											
CARLOT Basis: \$\$\$\$			REPORTED TO: GENE			INSPECTED BY:					
HOURLY Basis: _____			DATE: 11/27/25			TIME: 8:45 AM			<i>J.N. Spector</i>		
TRAVEL Expenses: _____			REQUESTED BY: _____			ASSISTED BY: _____					
EXPENSES: _____			DATE: 11/27/25			TIME: 11:15 AM					
EST. TOTAL: \$\$\$\$											

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

CARRIER OR LOT IDENTIFICATION										INSPECTION CERTIFICATE									
P O I 9 5 4 3 5					STATE					APPLICANT					YELLOW FRUIT INC.				
PREFIX					NUMBER					Carrier / Lot ID					Address				
Carrier / Lot ID					Additional Lot ID					Shipper					SOMEWHERE, MI				
Carrier Type / Name					Refrigeration Unit					Insp. Site					ANYWHERE, CA				
On					Off					Open					Closed				
TEMPERATURES					Product					Brand / Markings					Origin				
LOT					Insp. Count					Insp. Count					Insp. Count				
A. 48 to 50					LEMONS					"LEM-ONE" 115 COUNT					C A				
B. 46 to 47					LEMONS					"JUICY FRUIT" 200 COUNT					C A				
C. 44 to 45					LEMONS					"JENNY" 2 LBS NET WT.					C A				
D. 42 to 43					LEMONS														
AVERAGE DEFECTS										OTHER									
11 % 01 %										QUALITY DEFECTS (SCARS, OIL SPOTS) (8 TO 12%)									
07 % 07 %										CONTACT SPOT (0 TO 20%)									
04 % 00 %										PETECA									
04 % 04 %										DECAY (0 TO 8%) - MOSTLY MODERATE, SOME ADVANCED STAGES									
26 % 12 %										CHECKSUM									
00 % 00 %										QUALITY DEFECTS									
03 % 03 %										SKIN BREAKDOWN									
02 % 02 %										DECAY (2 TO 2%) - ADVANCED STAGES									
05 % 05 %										CHECKSUM									
01 % 00 %										QUALITY DEFECTS (SCARS)									
10 % 03 %										PETECA (3 TO 17%)									
03 % 03 %										BROKEN SKINS - FRESH									
06 % 06 %										DECAY (0 TO 13%) - EARLY STAGES									
20 % 12 %										CHECKSUM									
GRADE: LOT A: FAILS TO GRADE U.S. NO. 1 ACCOUNT OF QUALITY. LOT B: U.S. NO. 2. LOT C: FAILS TO GRADE U.S. NO. 1 ACCOUNT OF CONDITION																			
REMARKS: AN APPLICATION FOR APPEAL INSPECTION MAY BE MADE BY ANY FINANCIALLY INTERESTED PERSON REGARDING THE RESULTS OR ACCURACY OF THIS INSPECTION OR CERTIFICATE. CONTACT THE MARKET OFFICE LISTED ON THE CERTIFICATE OR EMAIL SCIOPERATIONS@USDA.GOV FOR DETAILS.																			
WARNING: Any person who knowingly shall falsify, 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.																			
Inspector's Signature										Market Office:									
J. N. Spector										Market Office, STATE									
ESTIMATED TOTAL										\$\$\$\$									

EXAMPLE 2: SC-300 NOTESHEET (FRONT)

EXAMPLE 2: SC-300 NOTESHEET (FRONT)

REVERSE SUSTAINABLE CONTINUES: ☐		ACTION SC-300 CERTIFICATE NUMBER -	
REQ. ☐ M. ☐ D. ☐ B. ☐ H. ☐ M. ☐ S. ☐ M		PURPOSE: ☐ CWT ☐ M	
A. ☐		B. ☐	
C. ☐		D. ☐	
A: NUMBER ☐ SIZE ☐ UNIT ☐		B: NUMBER ☐ SIZE ☐ UNIT ☐	
C: NUMBER ☐ SIZE ☐ UNIT ☐		D: NUMBER ☐ SIZE ☐ UNIT ☐	
APPLICANT NUMBER 21		APPLICANT NUMBER 21	
QUALITY FULL ☐ & CONDO. HALF ☐		INSPECTION BY ☐ OTHER ☐	
LOT NO. ☐		O.T. (7/9) ☐	
INSPECTION BY ☐		O.T. (7/9) ☐	
APPLICANT NUMBER 21		APPLICANT NUMBER 21	
CARRIER or LOT IDENTIFICATION:		LOADING:	
PREFIX ☐ NUMBER ☐ STATE ☐		Loaded- LO ☐ PLY UNLOADED- PU ☐	
CARRIER or LOT IDENTIFICATION:		UNLOADED- UL ☐ LOT INSPECTION- LI ☐	
APPLICANT		INSPECTION NOTESHEET	
Additional Lot ID:		U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE SPECIALTY CROP INSPECTION DIVISION	
Carrier Type/ Name:		CERTIFICATE NUMBER: EXAMPLE # 2	
Refrigeration Unit: ☐ ON ☐ OFF		Inspection STARTED:	
Doors: ☐ OPEN ☐ CLOSED		m m d d y y Hour Min. A/P	
Condition of Carrier:		0 3 2 0 2 6 0 8 : 0 0 A M	
INSPECTION SITE: APPLICANT'S DOCK		Inspection Completed:	
A: PRODUCT: LEMONS		m m d d y y Hour Min. A/P	
NUMBER OF CONTAINERS: 845 CARTONS		0 3 2 0 2 6 0 9 : 4 5 A M	
TEMPERATURES: 44 - 45 °F		Applicant: L. SNICKETT INC.	
B: PRODUCT: LEMONS		Address: SOMEWHERE, PA	
NUMBER OF CONTAINERS: 200 MASTER CTNS		SHIPPER: LEMON DISTRIBUTORS	
TEMPERATURES: 43 - 45 °F		Address: ANYWHERE, CA	
C: PRODUCT:		BRANDS/MARKS: "JUICY FRUITY" SEEDLESS LEMONS,	
NUMBER OF CONTAINERS:		PRODUCE OF U.S.A., LEMON DIST., ANYWHERE, CA	
TEMPERATURES:		MARKED: 150 CT	
D: PRODUCT:		BAGS: "JUICY FRUITY" SEEDLESS LEMONS, 2 LB. BAGS,	
NUMBER OF CONTAINERS:		PRODUCE OF U.S.A., LEMON DIST., ANYWHERE, CA	
TEMPERATURES:		MASTER CARTON: "JUICY FRUITY" SEEDLESS, 24 / 2 LB. BAGS	
Condition of Load & Containers:			
(X) STACKED ON PALLETS AT ABOVE LOCATION		() INTACT THROUGH LOAD () PARTLY UNLOADED	

FORM SC- 300-N

[illegible]

EXAMPLE 3: FV-E300 CERTIFICATE

		U.S. DEPARTMENT OF AGRICULTURE AGRICULTURAL MARKETING SERVICE http://FPBInspections.ams.usda.gov		INSPECTION CERTIFICATE		EXAMPLE# 3	
				PAGE 1 of 1			
CARRIER or LOT ID: LOT 11299		APPLICANT: (000000000) ZESTY FRESH		REQUESTED: 12/2/2025 12:30 PM			
LOADING STATUS: UNLOADED		ANYWHERE, MA		STARTED: 12/2/2025 12:55 PM			
STATED BY: APPLICANT		SHIPPER: COMPADRE INTERNATIONAL		COMPLETED: 12/2/2025 1:12 PM			
ADDITIONAL ID: NA		SOMEWHERE, CA		PASSWORD FOR ONLINE ACCESS			
CARRIER TYPE: NA		MARKET OFFICE: HQ		VTS4 7F7WGJXL5VNZ			
REFRIG UNIT: NA	DOORS: NA	INSP SITE: APPLICANT'S DOCK		ESTIMATED FEE:		\$\$\$\$	
REMARKS: AN APPLICATION FOR APPEAL INSPECTION MAY BE MADE BY ANY FINANCIALLY INTERESTED PERSON REGARDING THE RESULTS OR ACCURACY OF THIS INSPECTION OR CERTIFICATE. CONTACT THE MARKET OFFICE LISTED ON THE CERTIFICATE OR EMAIL SCIINSPECTIONOPERATIONS@USDA.GOV FOR DETAILS.							
LOT A (QAC) - LEMONS							
TEMP: 42° to 46°F		INSP CT: YES		NUMBER OF CONTAINERS: 250 CARTON(S)		ORIGIN: CA	
MARKINGS:		BRAND: BUENO GROWER: 123 VARIETY: GENOA MARKINGS: BUENO, PRODUCE OF CHILE, GENOA, CAT-1 EXPORTADORA SANTIAGO, SOMEWHERE, CE MARKED: 95 COUNT, FANCY					
PLI: NONE				OTHER ID: PACK DATE: 14-11			
INJURY	DAM	SER DAM	V.S. DAM	OFFSIZE/DEFECTS			
NA	5	0	NA	QUALITY DEFECTS - EXTERNAL (4 to 8%)(SCARS, OIL SPOTS)			
NA	7	0	NA	NOT FAIRLY WELL COLORED (4 to 8%)			
NA	3	0	NA	PETECA (0 to 4%)			
NA	0	0	NA	DECAY			
NA	15	0	NA	CHECKSUM			
GRADE:		MEETS U.S. NO. 1, STANDARD SIZING AND FILL.					
LOT DESC:		DIAMETER: 3 TO 3-1/4 INCHES FIRMNESS: FIRM PACK: WELL FILLED TEMPERATURES(3): 42°F, 44°F, 46°F FAIRLY UNIFORM COMPLIANCE TO STANDARD SIZING AND FILL REPORTED AT APPLICANT'S REQUEST.					
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 - SPECTOR, I.N. <i>I. N. Spector</i>		Date: 12/2/25	
FORM FV-E300 (1.0.15.1)							