

(SEE REVERSE FOR INSTRUCTIONS PRIOR TO COMPLETION)

NAME OF ESTABLISHMENT						PROCESS STEP (Check one)			
STREET ADDRESS						<input type="checkbox"/> FIELD CONTAINER	<input type="checkbox"/> AFTER WASH / SCALD		
CITY, STATE AND ZIP CODE						<input type="checkbox"/> ENTERING CHOPPER	<input type="checkbox"/> AFTER PEELING		
						<input type="checkbox"/> OTHER (Specify)			

COLLECTION POINT				TIME <input type="checkbox"/> A.M. <input type="checkbox"/> A.M.		NO. UNITS EXAMINED		FINISHED PRODUCT		CONTAINER CODE		INV. SAMPLE NO.	
ROT				MAGGOTS				EGGS					
CLASS	NO. UNITS		%	POINTS	INFEST./UNIT	NO. UNITS		%	INFEST./UNIT	NO. UNITS		%	
1					1 - 4				25 OR LESS				
2					5+				26 - 100				
3									100+				
4													
TOTAL					TOTAL				TOTAL				

REMARKS						REMARKS						REMARKS					

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TOTAL					TOTAL				TOTAL				

REMARKS						REMARKS						REMARKS					

DATE				DISTRICT				INSPECTOR			
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INSTRUCTIONS

(Attach to form FD-481 for all inspections of tomato processors)

1. **Process Step:** Use separate sheets for each type of examination (check appropriate process step -- field container, after wash / scald, entering chopper, after peeling, or elsewhere.)
2. **Collection Point:** Indicate belt or line number or other point at which tomatoes were collected for examination. Thus "Belt No. 1", "Field hamper", "Peelers", "Buckets", etc. Elaborate under Remarks if necessary.
3. **Other Information:** Enter, in provided spaces, the time of day of each examination, number of tomatoes in each examination, finished product being manufactured from the tomatoes examined (catsup, juice, etc.), the manufacturer's code being applied to the containers of the finished product, and the investigational sample collected to represent the product and code. Under Remarks identify any photos or other exhibits prepared in connection with this pickout.
4. **Rot Size Classification:** In the case of field stock, do not count white mold as rot unless it is growing on raw tomato flesh. Do not count any defect under 1/4 inch average diameter. Also do not count calloused growth cracks, cat faces, or other defects which are only superficial and do not show breakdown of underlying flesh of tomato. For example, sunscald and small anthracnose spots may not show tissue rot when skin of tomato is peeled away. Any defects not counted but believed to be impressive may be described under Remarks.

In determining the rot size classification, measure the single diameter of circular rot spot or the average of the diameters if oval or elliptical shaped. If the rot area is long and narrow, determine the average of the length and width dimensions. Thus a crack with soft rot measuring 1-1/4" x 1/4" would have an average diameter of 3/4" and would be placed in class 2 (1/2 to 1").

If more than one rot spot 1/4" or over is present, estimate the diameter of the total circular area they would cover (since area varies as the square of the diameter, four spots of 1/4" diameter will equal one spot of 1/2" diameter and four spots of 1/2 diameter will equal 1").

Class 1: Rots which are impressive and show definite softening and penetration of flesh, but which are more than 1/4" but less than 1/2" in diameter.

Class 2: Rots which are 1/2" but not over 1" in diameter.

Class 3: Similar rots which are over 1" in diameter, but where less than one-half of the entire tomato is affected.

Class 4: Rots which affect one-half or more of the entire tomato, or entire tomatoes which are "soured" or otherwise largely unfit for use. Describe these fully under Remarks.

Under Remarks, first describe the predominant types of rot found in the pick-outs, such as "Black rot on growth cracks with definite softening", "Soil rot", "Anthracnose", etc.

5. **Maggot and Fly Egg Classification:** A hand lens will be necessary in most cases. Do not score sound tomatoes with loose maggots on them. In most cases the number of eggs will have to be estimated. Each tomato should be scored in each of the three categories (rot, maggots and eggs) if they apply. Score the number of tomatoes in each "infestation/unit: range, e.g., 2 tomatoes containing "1 - 4" maggots each, 1 tomato with "5+" maggots, 3 tomatoes containing "26 - 100" eggs, etc. Under Remarks, distinguish between drosophila and other fly infestation where possible.