



Washington  
State Department of  
Agriculture

Fruit & Vegetable  
Inspection Program

# 2019 Industry Cherry Workshop

The Washington State Department of Agriculture serves the people of Washington by supporting the agricultural community and promoting consumer and environmental protection.





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## e-CFR Data is current as of January 1, 2016 – Title 7: Agriculture

### PART 923—SWEET CHERRIES GROWN IN DESIGNATED COUNTIES IN WASHINGTON

#### § 923.4 Production area.

*Production area* means the counties of Okanogan, Chelan, Kittitas, Yakima, Klickitat in the State of Washington and all of the counties in Washington lying east thereof.

[66 FR 58356, Nov. 21, 2001]

#### § 923.14 District.

*District* means the applicable one of the following described subdivisions of the production area, or such other subdivisions as may be prescribed pursuant to § 923.31(m):

(a) *District 1* shall include the Counties of Chelan, Okanogan, Douglas, Grant, Lincoln, Spokane, Pend Oreille, Stevens, and Ferry.

(b) *District 2* shall include the counties of Kittitas, Yakima, Klickitat, Benton, Adams, Franklin, Walla Walla, Whitman, Columbia, Garfield and Asotin.

[22 FR 3835, June 1, 1957. Redesignated at 26 FR 12751, Dec. 30, 1961, as amended at 66 FR 58356, Nov. 21, 2001]

#### § 923.16 Pack.

*Pack* means the specific arrangement, size, weight, count, or grade of a quantity of cherries in a particular type and size of container, or any combination thereof.

#### § 923.17 Container.

*Container* means a box, bag, crate, lug, basket, carton, package, or any other type of receptacle used in the packaging or handling of cherries.

#### § 923.322 Washington cherry handling regulation.

(a) *Grade*. No handler shall handle, except as otherwise provided in this section, any lot of cherries, except cherries of the Rainier, Royal Anne, and similar varieties, commonly referred to as “light sweet cherries” unless such cherries grade at least Washington No. 1 grade except that the following tolerances, by count, of the cherries in the lot shall apply in lieu of the tolerances for defects provided in the Washington State Standards for Grades of Sweet Cherries: *Provided*, That a total of 10 percent for defects including in this amount not more than 5 percent, by count, of the cherries in the lot, for serious damage, and including in this latter amount not more than one percent, by count, of the cherries in the lot, for cherries affected by decay: *Provided further*, That the contents of individual packages in the lot are not limited as to the percentage of defects but the total of the defects of the entire lot shall be within the tolerances specified. (

b) *Size*. No handler shall handle, except as otherwise provided in this section, any lot of cherries unless such cherries meet the following minimum size requirements:

(1) For the Rainier variety and similar varieties commonly referred to as “lightly colored sweet cherries,” at least 90 percent, by count, of the cherries in any lot shall measure not less than 61/64-inch in diameter and not more than 5 percent, by count, may be less than 57/64-inch in diameter.

(2) For all other varieties, at least 90 percent, by count, of the cherries in any lot shall measure not less than 54/64 inch in diameter and not more than 5 percent, by count, may be less than 52/64 inch in diameter.

(c) *Maturity.* No handler shall handle, except as otherwise provided in this section, any lot of Rainier cherries or other varieties of “lightly colored sweet cherries” unless such cherries meet a minimum of 17 percent soluble solids as determined from a composite sample by refractometer prior to packing, at time of packing, or at time of shipment: *Provided*, That individual lots shall not be combined with other lots to meet soluble solids requirements.

(d) *Pack.*

(1) When containers of cherries are marked with a row count/row size designation the row count/row size marked shall be one of those shown in Column 1 of the following table and at least 90 percent, by count, of the cherries in any lot shall be not smaller than the corresponding diameter shown in Column 2 of such table: *Provided*, That the content of individual containers in the lot are not limited as to the percentage of undersize; but the total of undersize of the entire lot shall be within the tolerance specified.

Table

Column 1, row count/row size	Column 2 diameter (inches)
8	84/64
8½	79/64
9	75/64
9½	71/64
10	67/64
10½	64/64
11	61/64
11½	57/64
12	54/64

(2) When containers of cherries are marked with a minimum diameter, at least 95 percent, by count, of the cherries in any lot and at least 90 percent, by count, of the cherries in any container, shall be not smaller than such minimum diameter.

(e) *Light sweet cherries marked as premium.* No handler shall handle, except as otherwise provided in this section, any package or container of Rainier cherries or other varieties of lightly colored sweet cherries marked as premium except in accordance with the following:

(1) *Quality.* 90 percent, by count, of such cherries in any lot must exhibit a pink-to-red surface blush and, for any given sample, not more than 20 percent of the cherries shall be absent a pink-to-red surface blush.

(2) *Pack*. At least 90 percent, by count, of the cherries in any lot shall measure not less than 64/64 inch (10½ row) in diameter and not more than 5 percent, by count, may be less than 61/64 inch (11-row) in diameter.

(f) *Grading or packing cherries outside the production area*.

(1) Persons desiring to ship or receive cherries for grading or packing outside the production area shall apply to the committee on a "Shippers/Receivers Application for Special Purpose Shipment Certificate" form, and receive approval from the Committee. The application shall contain the following:

(i) Name, address, telephone number, and signature of applicant;

(ii) Certification by the applicant that cherries graded and packed outside the production area shall be inspected by the Federal-State Inspection Service and shall meet the grade, size, maturity, and pack requirements of this section prior to shipment; and (iii) Such other information as the committee may require.

(2) Each approved applicant shall furnish to the committee, at the close of business every Friday, a report containing the following information on a "Special Purpose Shipment Report" form:

(i) Name, address, telephone number, and signature of applicant;

(ii) Names of growers and handlers of such cherries;

(iii) The total quantity of each variety of cherries; and

(iv) Such other information as the committee may require.

(3) The committee may rescind or deny to any applicant its approval of the "Shippers/Receivers Application for Special Purpose Shipment Certificate" if proof satisfactory to the committee is obtained that any cherries shipped or received by such applicant for grading or packing were handled contrary to the provisions of this section.

(g) *Exceptions*. Any individual shipment of cherries which meets each of the following requirements may be handled without regard to the provisions of paragraphs (a), (b), (c), (d), and (e) of this section, and of §§ 923.41 and 923.55.

(1) The shipment consists of cherries sold for home use and not for resale;

(2) The shipment does not, in the aggregate, exceed 100 pounds, net weight, of cherries; and

(3) Each container is stamped or marked with the words *not for resale* in letters at least one-half inch in height.

(h) *Definitions*. When used herein, *Washington No. 1* and *diameter* shall have the same meaning as when used in the Washington State Standards for Grades of Sweet Cherries (Order 1550 effective April 29, 1978, WAC 16-414-050); *face packed* means that cherries in the top layer in any container are so placed that the stem ends are pointing downward toward the bottom of the container; *row count/row size* means the number of cherries of a uniform size necessary to pack row-faced across a 10½ inch inside width container or comparable number of cherries when packed loose in a container.

[47 FR 31538, July 21, 1982]

**Editorial Note:** For **Federal Register** citations affecting § 923.322, see the List of CFR Sections Affected, which appears in the Finding Aids section of the printed volume and at [www.fdsys.gov](http://www.fdsys.gov).

**Chapter 16-414**  
**WAC**  
**Washington Standards for Cherries**

Part I  
**SWEET CHERRIES**

- [16-414-005](#) Definitions.
- [16-414-010](#) Washington No. 1 grade and Northwest No. 1 grade sweet cherry requirements.
- [16-414-011](#) Size requirements -- Sweet cherries.
- [16-414-012](#) Tolerances for Washington No. 1 and Northwest No. 1 grade sweet cherries.
- [16-414-014](#) Tolerances for "off-size" sweet cherries.
- [16-414-016](#) Washington state adopts the U.S. standards for grades of sweet cherries.
- [16-414-020](#) Washington No. 1 and Northwest No. 1 grade sweet cherries -- Individual sample tolerances.
- [16-414-045](#) Damage to fresh, sweet cherries -- Specific defects.
- [16-414-065](#) Serious damage to fresh, sweet cherries -- Specific defects.
- [16-414-086](#) Can the director grant exemptions to the container requirements listed in WAC [16-414-085](#)?
- [16-414-090](#) Sweet cherry container marking requirements.

**DISPOSITIONS OF SECTIONS FORMERLY CODIFIED IN THIS CHAPTER**

- 16-414-015 Northwest No. 1 grade and tolerances defined. [Statutory Authority: Chapter [15.17](#) RCW. 95-13-038, § 16-414-015, filed 6/14/95, effective 7/15/95.] Repealed by 05-12-037, filed 5/25/05, effective 6/25/05. Statutory Authority: Chapters [15.17](#) and [34.05](#) RCW.
- 16-414-030 Definitions. [Statutory Authority: Chapter [15.17](#) RCW. 95-13-038, § 16-414-030, filed 6/14/95, effective 7/15/95; 78-04-060 (Order 1550), § 16-414-030, filed 3/31/78.] Repealed by 05-12-037, filed 5/25/05, effective 6/25/05. Statutory Authority: Chapters [15.17](#) and [34.05](#) RCW.
- 16-414-040 Damage. [Statutory Authority: Chapter [15.17](#) RCW. 78-04-060 (Order 1550), § 16-414-040, filed 3/31/78.] Repealed by 05-12-037, filed 5/25/05, effective 6/25/05. Statutory Authority: Chapters [15.17](#) and [34.05](#) RCW.
- 16-414-050 Diameter. [Statutory Authority: Chapter [15.17](#) RCW. 78-04-060 (Order 1550), § 16-414-050, filed 3/31/78.] Repealed by 05-12-037, filed 5/25/05, effective 6/25/05. Statutory Authority: Chapters [15.17](#) and [34.05](#) RCW.
- 16-414-060 Serious damage. [Statutory Authority: Chapter [15.17](#) RCW. 78-04-060 (Order 1550), § 16-414-060, filed 3/31/78.] Repealed by 05-12-037, filed 5/25/05, effective 6/25/05. Statutory Authority: Chapters [15.17](#) and [34.05](#) RCW.
- 16-414-070 Permanent defects. [Statutory Authority: Chapter [15.17](#) RCW. 78-04-060 (Order 1550), § 16-414-070, filed 3/31/78.] Repealed by 05-12-037, filed 5/25/05, effective 6/25/05. Statutory Authority: Chapters [15.17](#) and [34.05](#) RCW.
- 16-414-085 What requirements apply to containers used to ship sweet cherries? [Statutory Authority: Chapters [15.17](#) and [34.05](#) RCW. 05-12-037, § 16-414-085, filed 5/25/05, effective 6/25/05. Statutory Authority: Chapter [15.17](#) RCW. 95-13-038, § 16-414-085, filed 6/14/95, effective 7/15/95.] Repealed by 06-12-116, filed 6/7/06, effective 7/8/06. Statutory Authority: Chapters [15.17](#) and [34.05](#) RCW.
- 16-414-095 Adoption of United States standards as state standards. [Statutory Authority: Chapter [15.17](#) RCW. 95-13-038, § 16-414-095, filed 6/14/95, effective 7/15/95.] Repealed by 05-12-037, filed 5/25/05, effective 6/25/05. Statutory Authority: Chapters [15.17](#) and [34.05](#) RCW.
- 16-414-100 Grades. [Statutory Authority: Chapter [15.17](#) RCW. 80-08-010 (Order 1708), § 16-414-100, filed 6/20/80.] Repealed by 05-12-037, filed 5/25/05, effective 6/25/05. Statutory Authority: Chapters [15.17](#) and [34.05](#) RCW.
- 16-414-130 Definitions. [Statutory Authority: Chapter [15.17](#) RCW. 80-08-010 (Order 1708), § 16-414-130, filed 6/20/80.] Repealed by 05-12-037, filed 5/25/05, effective 6/25/05. Statutory Authority: Chapters [15.17](#) and [34.05](#) RCW.

## 16-414-005

### Definitions.

**"Clean"** means cherries are practically free from dirt, dust, spray residue, or other foreign material. For example, clean means the product is practically free from leaves, fruit spurs, bark, twigs, dirt or foreign material.

**"Condition defects"** means defects that may develop or change during shipment or storage. Condition defects include, but are not limited to, decayed or soft cherries and such other factors as pitting, shriveling, sunken areas, brown discoloration and bruising that, because of its location appears to have occurred after packing.

**"Damage"** means any injury or specific defect described in WAC [16-414-045](#) or any equally objectionable variation of those defects, any other defect, or any combination of defects, which materially detracts from the appearance, or the edible quality or marketing quality of the fruit.

**"Department"** means the Washington state department of agriculture (WSDA).

**"Diameter"** means the greatest dimension measured at right angles to a line from the stem to the blossom end of the cherry.

**"Director"** means the director of the Washington state department of agriculture or the director's designee.

**"Face packed"** means the cherries in the top layer of any container are placed so the stem ends are pointing downward toward the bottom of the container.

**"Fairly well colored"** means that at least ninety-five percent of the surface of the cherry shows characteristic color for mature cherries of the variety.

**"Firm"** means the cherries:

- (1) Possess a firm, fleshy texture;
- (2) Retain their approximate original shape;
- (3) Are not shriveled; and
- (4) Do not show more than slight collapsed areas of flesh.

**"Mature"** means cherries have reached the stage of growth that will insure the proper completion of the ripening process. Rainier cherries or other varieties of "light colored sweet cherries" shall meet a minimum of seventeen percent soluble solids as determined from a composite sample by refractometer prior to packing, at time of packing, or at time of shipment; provided that individual lots shall not be combined with other lots to meet soluble solids requirements.

**"Permanent defects"** means defects that are not subject to change during shipping or storage. Permanent defects include, but are not limited to, factors of shape, scarring, skin breaks, injury caused by hail or insects, and mechanical injury that, because of its location, appears to have occurred before shipment.

**"Off-size"** means a cherry whose diameter fails to meet a designated size when measured at right angles to a line from its stem to its blossom end.

**"Serious damage"** means any specific defect described in WAC [16-414-065](#) or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects that seriously detracts from the appearance, edible quality or marketing quality of cherries.

**"Shipping point"** means:

- (1) The point of origin of the shipment in the producing area or at the port of loading; or
- (2) The port of entry into the United States in the case of shipments from outside the continental United States.

**"Similar varietal characteristics"** means the cherries in any container are similar in color and shape.

**"Well formed"** means a cherry has the normal shape characteristic of the variety. Mature well-developed doubles are considered well formed if the halves are approximately evenly formed with a variation of no more than 2/64 of an inch.

[Statutory Authority: Chapters [15.17](#) and [34.05](#) RCW. 07-12-076, § 16-414-005, filed 6/5/07, effective 7/6/07; 06-12-116, § 16-414-005, filed 6/7/06, effective 7/8/06; 05-12-037, § 16-414-005, filed 5/25/05, effective 6/25/05.]

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## **16-414-010**

### **Washington No. 1 grade and Northwest No. 1 grade sweet cherry requirements.**

(1) Washington No. 1 grade and Northwest No. 1 grade sweet cherries are cherries with similar varietal characteristics that are:

- (a) Mature;
- (b) Not soft, overripe or shriveled;
- (c) Fairly well colored;
- (d) Well formed;
- (e) Clean;
- (f) Free from underdeveloped doubles, decay, or sunscald;
- (g) Free from insect larvae or insect holes; and
- (h) Free from damage by any other cause.

(2) Northwest No. 1 grade sweet cherries must meet the size requirements listed in WAC [16-414-011](#).

[Statutory Authority: Chapters [15.17](#) and [34.05](#) RCW. 07-12-076, § 16-414-010, filed 6/5/07, effective 7/6/07; 05-12-037, § 16-414-010, filed 5/25/05, effective 6/25/05. Statutory Authority: Chapter [15.17](#) RCW. 95-13-038, § 16-414-010, filed 6/14/95, effective 7/15/95; 78-04-060 (Order 1550), § 16-414-010, filed 3/31/78.]

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## **16-414-011**

### **Size requirements — Sweet cherries.**

(1) The minimum diameter of each cherry must be at least 54/64 inch.

- (2) The maximum diameter of the cherries in any lot may be specified according to the facts.
- (3) For the Rainier variety and similar varieties commonly referred to as "light colored sweet cherries," at least ninety percent, by count, of the cherries in any lot shall measure not less than 61/64 inch in diameter and not more than five percent, by count, may be less than 57/64 inch in diameter.
- (4) When containers of cherries are marked with a row count/row size designation, the row count/row size marked must comply with the corresponding minimum diameter size as shown in the following table:

<b>Row count / Row size</b>	<b>Minimum diameter in inches</b>
8	84/64
8½	79/64
9	75/64
9½	71/64
10	67/64
10½	64/64
11	61/64
11½	57/64
12	54/64

**16-414-012**

**Tolerances for Washington No. 1 and Northwest No. 1 grade sweet cherries.**

**(1) Washington No. 1:**

(a) To allow for variations incident to proper grading and handling at the shipping point, the following tolerances, by count, are established:

(i) Eight percent of cherries that fail to meet the requirements of the grade are allowed.

(ii) Of the total tolerance of eight percent, no more than four percent is allowed for defects causing serious damage.

(iii) Of the four percent tolerance for serious damage defects, no more than one-half of one percent is allowed for cherries affected by decay.

(b) To allow for variations incident to proper grading and handling en route or at destination, the following tolerances, by count, are established:

(i) Twenty-four percent of cherries in any lot may fail to meet the requirements of the grade.

(ii) Of the total tolerance of twenty-four percent, no more than eight percent is allowed for cherries that fail to meet the grade requirements because of permanent defects.

(iii) Of the total tolerance of twenty-four percent, no more than six percent is allowed for cherries that are seriously damaged, including no more than four percent of cherries seriously damaged by permanent defects and two percent for cherries affected by decay.

**(2) Northwest No. 1:**

(a) To allow for variations incident to proper grading and handling at the shipping point, the following tolerances are established:

(i) Ten percent of cherries in any inspection lot that fail to meet the requirements of the grade are allowed.

(ii) Of the total tolerance of ten percent, no more than five percent is allowed for defects causing serious damage.

(iii) Of the five percent tolerance for serious damage defects, no more than one percent is allowed for cherries affected by decay.

(iv) The contents of individual samples or containers in any lot must not be limited to the percentage of grade defects discussed in WAC [16-414-020](#).

(b) To allow for variations incident to proper grading and handling en route or at destination, the following tolerances, by count, are established:

(i) Twenty-four percent of cherries in any lot may fail to meet the requirements of the grade.

(ii) Of the total tolerance of twenty-four percent, no more than ten percent, by count, is allowed for cherries that fail to meet the grade requirements because of permanent defects.

(iii) Of the total tolerance of twenty-four percent, no more than seven percent, by count, is allowed for cherries that are seriously damaged, including no more than five percent for cherries seriously damaged by permanent defects and two percent for cherries affected by decay.

[Statutory Authority: Chapters [15.17](#) and [34.05](#) RCW. 07-12-076, § 16-414-012, filed 6/5/07, effective 7/6/07; 05-12-037, § 16-414-012, filed 5/25/05, effective 6/25/05.]

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**16-414-014**  
**Tolerances for "off-size" sweet cherries.**

To allow for variations in size incident to proper grading and handling, the following tolerances, by count, are established for off-size grade sweet cherries:

- (1) No more than ten percent of the cherries in any inspection lot must measure less than 54/64 inches in diameter.
- (2) Ten percent for cherries that fail to meet any specified maximum diameter when that maximum diameter is marked on the container or specified in terms of fractions of inches.
- (3) When containers are marked with row count/row size or a lot is specified by row count/row size, no more than ten percent of the cherries in any inspection lot may fail to meet the corresponding diameter size listed in the table in WAC [16-414-011](#)(3).
- (4) When containers are marked with a "minimum diameter," no more than five percent of the cherries in the container may fail to meet the corresponding diameter.

[Statutory Authority: Chapters [15.17](#) and [34.05](#) RCW. 07-12-076, § 16-414-014, filed 6/5/07, effective 7/6/07; 05-12-037, § 16-414-014, filed 5/25/05, effective 6/25/05.]

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#### **16-414-016**

##### **Washington state adopts the U.S. standards for grades of sweet cherries.**

In addition to the standards for sweet cherries contained in this chapter, the Washington state department of agriculture adopts the United States standards for grades of sweet cherries (effective May 7, 1971) as they apply to U.S. No. 1 grade cherries, except the minimum size of cherries and tolerances for undersize cherries must meet the requirements for Washington No. 1 grade.

[Statutory Authority: Chapters [15.17](#) and [34.05](#) RCW. 07-12-076, § 16-414-016, filed 6/5/07, effective 7/6/07; 05-12-037, § 16-414-016, filed 5/25/05, effective 6/25/05.]

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#### **16-414-020**

##### **Washington No. 1 and Northwest No. 1 grade sweet cherries — Individual sample tolerances.**

Tolerances are applied to Washington No. 1 and Northwest No. 1 sweet cherries as follows:

- (1) Individual samples must have no more than double the tolerances specified. However, if the averages for the entire lot are within the tolerances specified for the grade, at least two defective and two off-size specimens may be allowed in any sample.
- (2) When containers are marked with row count/row size or when a lot is specified by row count/row size, the individual samples or containers must not be limited by the percentage of cherries that are smaller than the diameter corresponding to the particular row count/row size. However, no more than twenty percent, by count, of the cherries in any sample or container must measure less than 54/64 inches in diameter.
- (3) When marked with minimum size, individual samples may have no more than double the tolerances specified.

## **16-414-045**

### **Damage to fresh, sweet cherries — Specific defects.**

The following defects are considered damage to fresh, sweet cherries:

- (1) Cracks within the stem cavity when they are deep or not well healed, or when the cherry's appearance is affected to a greater extent than a cherry that has a superficial well healed crack 1/16 inch in width and extending one-half the greatest circumference of the stem cavity.
- (2) Cracks outside the stem cavity when they are deep or not well healed, or when they materially affect the cherry's appearance, or when the crack has weakened the cherry to the extent that it is likely to split or break in the process of proper grading, packing and handling.
- (3) Hail marks when they are deep or not well healed, or when the aggregate area exceeds 3/16 inch in diameter.
- (4) Evidence of insects when scale is present, or when any insect materially affects the cherry's appearance.
- (5) Limb rubs when they affect the cherry's appearance more than the amount of scarring that is allowed.
- (6) Pulled stems when the skin or flesh is slightly torn.
- (7) Russeting when it affects the cherry's appearance more than the amount of scarring that is allowed.
- (8) Blemishes including bird pecks, sunburn, other blemishes or combinations of blemishes that materially affect the appearance of the cherry, or any materially discolored flesh.
- (9) Scars when excessively deep or rough or dark colored and when the aggregate area exceeds 3/16 inch in diameter, or when smooth or fairly smooth, light colored, superficial, and the aggregate area exceeds 1/4 inch in diameter.
- (10) Skin breaks when they are not well healed, or when the cherry's appearance is materially affected.
- (11) Sutures when they are excessively deep or cause the cherry's shape to be less than well formed.

## **16-414-065**

### **Serious damage to fresh, sweet cherries — Specific defects.**

The following defects are considered serious damage to fresh, sweet cherries:

- (1) Cracks when they are not well healed;
- (2) Insect larvae or insect holes;
- (3) Pulled stems if they cause more than a slight tear in the cherry skin or flesh, or when they cause the cherry to leak;
- (4) Skin breaks when they are not well healed; and
- (5) Decay.

[Statutory Authority: Chapters [15.17](#) and [34.05](#) RCW. 07-12-076, § 16-414-065, filed 6/5/07, effective 7/6/07; 05-12-037, § 16-414-065, filed 5/25/05, effective 6/25/05.]

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### **16-414-086**

#### **Can the director grant exemptions to the container requirements listed in WAC [16-414-085](#)?**

(1) Upon the recommendation of the Washington State Horticultural Association's cherry committee, the director may waive the container requirements in WAC [16-414-085](#) and allow the use of experimental containers for the purpose of test or trial marketing.

(2) Cherries placed in experimental containers:

(a) Must meet the quality requirements of Washington No. 1, U.S. No. 1, or Northwest No. 1 grade; and

(b) At least ninety percent, by count, must measure at least 54/64 inches in diameter.

[Statutory Authority: Chapters [15.17](#) and [34.05](#) RCW. 05-12-037, § 16-414-086, filed 5/25/05, effective 6/25/05.]

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### **16-414-090**

#### **Sweet cherry container marking requirements.**

(1) Containers must be conspicuously and legibly stamped with the:

(a) Name and the address of the grower, packer or shipper;

(b) Net weight; and

(c) True variety name or "sweet cherries."

(2) The containers may be marked with the grade name Washington No. 1, U.S. No. 1, or Northwest No. 1.

[Statutory Authority: Chapters [15.17](#) and [34.05](#) RCW. 07-12-076, § 16-414-090, filed 6/5/07, effective 7/6/07; 05-12-037, § 16-414-090, filed 5/25/05, effective 6/25/05. Statutory Authority: Chapter [15.17](#) RCW. 95-13-038, § 16-414-090, filed 6/14/95, effective 7/15/95; 78-04-060 (Order 1550), § 16-414-090, filed 3/31/78.]

# United States Standards for Grades of Sweet Cherries

## Grades

51.2646 U.S. No. 1.

51.2647 U.S. Commercial.

## Tolerances

51.2648 Tolerances.

## Application of Tolerances

51.2649 Application of tolerances.

## Definitions

51.2650 Similar varietal characteristics.

51.2651 Mature.

51.2652 Fairly well colored.

51.2653 Well formed.

51.2654 Clean.

51.2655 Damage.

51.2656 Diameter.

51.2657 Serious damage.

51.2658 Permanent defects.

51.2659 Condition defects.

## Metric Conversion Table

51.2660 Metric conversion table.

## Grades

### § 51.2646 U.S. No. 1.

“U.S. No. 1” consists of sweet cherries which meet the following requirements:

(a) Similar varietal characteristics;

(b) Mature;

(c) Fairly well colored;

(d) Well formed; and

(e) Clean.

(f) Free from:

(1) Decay;

(2) Insect larvae or holes caused by them;

(3) Soft, overripe or shriveled;

(4) Undeveloped doubles; and,

(5) Sunscald.

(g) Free from damage by any other cause. (See § 51.2655.)

(h) *Size*. Unless otherwise specified, the minimum diameter of each cherry shall be not less than three-fourths inch. The maximum diameter of the cherries in any lot may be specified in accordance with the facts.

(i) For tolerances see § 51.2648.

### § 51.2647 U.S. Commercial.

“U.S. Commercial” consists of sweet cherries which meet the requirements for the U.S. No. 1 grade except for minimum diameter and except for increased tolerances.

(a) *Size*. Unless otherwise specified, the diameter of each cherry shall be not less than five-eighths inch. The maximum diameter of the cherries in any lot may be specified in accordance with the facts.

(b) For tolerances see § 51.2648.

## Tolerances

## § 51.2648 Tolerances.

In order to allow for variations incident to proper grading and handling in each of the foregoing grades, the following tolerances, by count, are provided as specified:

(a) *For defects at shipping point*<sup>2</sup> —

(1) *U.S. No. 1.* 8 percent for cherries which fail to meet the requirements for this grade: *Provided*, That included in this amount not more than 4 percent shall be allowed for defects causing serious damage, including in this latter amount not more than one-half of 1 percent for cherries which are affected by decay.

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**Footnote(s):**

<sup>2</sup> Shipping point, as used in these standards, means the point of origin of the shipment in the producing area or at port of loading for ship stores or overseas shipment, or, in the case of shipments from outside the continental United States, the port of entry into the United States.

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(2) *U.S. Commercial.* 16 percent for cherries which fail to meet the requirements for this grade: *Provided*, That included in this amount not more than 4 percent shall be allowed for defects causing serious damage, including in this latter amount not more than one-half of 1 percent for cherries affected by decay.

(b) *For defects en route or at destination*—

(1) *U.S. No. 1.* 12 percent for cherries in any lot which fail to meet the requirements for this grade: *Provided*, That included in this amount not more than the following percentages shall be allowed for defects listed:

(i) 8 percent for cherries which fail to meet the requirements for this grade because of permanent defects; or,

(ii) 6 percent for cherries which are seriously damaged, including therein not more than 4 percent for cherries which are seriously damaged by permanent defects and not more than 2 percent for cherries which are affected by decay.

(2) *U.S. Commercial.* 24 percent for cherries in any lot which fail to meet the requirements for this grade: *Provided*, That included in this amount not more than the following percentages shall be allowed for defects listed:

(i) 16 percent for cherries which fail to meet the requirements for this grade because of permanent defects; or,

(ii) 6 percent for cherries which are seriously damaged, including therein not more than 4 percent for cherries which are seriously damaged by permanent defects and not more than 2 percent for cherries which are affected by decay.

(c) *For off-size.* 5 percent for cherries which fail to meet the specified minimum diameter and 10 percent for cherries that fail to meet any specified maximum diameter.

## Application of Tolerances

### § 51.2649 Application of tolerances.

Individual samples shall have not more than double the tolerances specified, except that at least two defective and two off-size specimens may be permitted in any sample: *Provided*, That the averages for the entire lot are within the tolerances specified for the grade.

## Definitions

### § 51.2650 Similar varietal characteristics.

*Similar varietal characteristics* means that the cherries in any container are similar in color and shape.

### § 51.2651 Mature.

*Mature* means that the cherries have reached the stage of growth which will insure the proper completion of the ripening process.

**§ 51.2652 Fairly well colored.**

*Fairly well colored* means that at least 95 percent of the surface of the cherry shows characteristic color for mature cherries of the variety.

**§ 51.2653 Well formed.**

*Well formed* means that the cherry has the normal shape characteristic of the variety, except that mature well developed doubles shall be considered well formed when each of the halves is approximately evenly formed.

**§ 51.2654 Clean.**

*Clean* means that the cherries are practically free from dirt, dust, spray residue, or other foreign material.

**§ 51.2655 Damage.**

*Damage* means any specific defect described in this section; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects, which materially detracts from the appearance, or the edible or marketing quality of the fruit. The following specific defects shall be considered as damage:

- (a) Cracks within the stem cavity when deep or not well healed, or when the appearance is affected to a greater extent than that of a cherry which has a superficial well healed crack one-sixteenth inch in width extending one-half the greatest circumference of the stem cavity;
- (b) Cracks outside of the stem cavity when deep or not well healed, or when the crack has weakened the cherry to the extent that it is likely to split or break in the process of proper grading, packing, and handling, or when materially affecting the appearance;
- (c) Hail injury when deep or not well healed, or when the aggregate area exceeds the area of a circle three-sixteenths inch in diameter;
- (d) Insects when scale or more than one scale mark is present, or when the appearance is materially affected by any insect;
- (e) Limbrubs when affecting the appearance of the cherry to a greater extent than the amount of scarring permitted;
- (f) Pulled stems when the skin or flesh is torn, or when the cherry is leaking;
- (g) Russeting when affecting the appearance of the cherry to a greater extent than the amount of scarring permitted;
- (h) Scars when excessively deep or rough or dark colored and the aggregate area exceeds the area of a circle three-sixteenths inch in diameter, or when smooth or fairly smooth, light colored and superficial and the aggregate area exceeds the area of a circle one-fourth inch in diameter;
- (i) Skin breaks when not well healed or when the appearance of the cherry is materially affected; and,
- (j) Sutures when excessively deep or when affecting the shape of the cherry to the extent that it is not well formed.

**§ 51.2656 Diameter.**

*Diameter* means the greatest dimension measured at right angles to a line from the stem to the blossom end of the cherry.

**§ 51.2657 Serious damage.**

*Serious damage* means any specific defect described in this section; or an equally objectionable variation of any one of these defects, any other defect, or any combination of defects which seriously detracts from the appearance or the edible or marketing quality of the fruit. The following specific defects shall be considered as serious damage:

- (a) Decay;
- (b) Insect larvae or holes caused by them;
- (c) Skin breaks which are not well healed;
- (d) Cracks which are not well healed; and,
- (e) Pulled stems with skin or flesh of cherry torn or which causes the cherry to leak.

[36 FR 8502, May 5, 1971; 36 FR 9061, May 19, 1971. Redesignated at 42 FR 32514, June 27, 1977, and further redesignated at 46 FR 63203, Dec. 31, 1981]

**§ 51.2658 Permanent defects.**

*Permanent defects* means defects which are not subject to change during shipping or storage; including, but not limited to factors of shape, scarring, skin breaks, injury caused by hail or insects, and mechanical injury which is so located as to indicate that it occurred prior to shipment.

**§ 51.2659 Condition defects.**

*Condition defects* means defects which may develop or change during shipment or storage; including, but not limited to decayed or soft cherries and such factors as pitting, shriveling, sunken areas, brown discoloration and bruising which is so located as to indicate that it occurred after packing.

**Metric Conversion Table**

**§ 51.2660 Metric conversion table.**

Inches	Millimeters (mm)
8/64 equals	3.2
16/64 equals	6.4
24/64 equals	9.5
32/64 equals	12.7
40/64 equals	15.9
48/64 equals	19.1
51/64 equals	20.2
52/64 equals	20.6
54/64 equals	21.4
56/64 equals	22.2
1 equals	25.4
18/64 equals	28.6
116/64 equals	31.8
124/64 equals	34.9

## Row Sizes for Cherries

The following chart can be used to container markings, determine row size, and tolerance or diameter. The row size in each type of container must stand on its own. A separate heading must be set up for each row size. The lot tolerance for Washington State grade is 10% under 54/64, or 12 row, on all dark sweet cherries regardless of row size marked.

Container Marking	Row Size		Lot Tolerance	
12 Row	54/64		10% under 54/64	Including 5% under 52/64
11½ Row	57/64	10% under 57/64	10% under 54/64	Including 5% under 52/64
11 Row	61/64	10% under 61/64	10% under 54/64	Including 5% under 52/64
10½ Row	64/64	10% under 64/64	10% under 54/64	Including 5% under 52/64
10 Row	67/64	10% under 67/64	10% under 54/64	Including 5% under 52/64
9½ Row	71/64	10% under 71/64	10% under 54/64	Including 5% under 52/64
9 Row	75/64	10% under 74/64	10% under 54/64	Including 5% under 52/64
8½ Row	79/64	10% under 79/64	10% under 54/64	Including 5% under 52/64
8 Row	84/64	10% under 84/64	10% under 54/64	Including 5% under 52/64

Inspect containers marked U.S. No. 1 for 48/64 inch. There is a 5% lot tolerance with a 10% sample tolerance for under 48/64 inch in U.S. grades. You may be required to size a cherry up to 4 times as a result of this requirement.

## Diameter Size

Containers marked with a minimum diameter, at least 95% by count of cherries in any lot, and at least 90% by count of cherries in any container, must not be smaller than the minimum diameter marked on the container.

<b>Size &amp; Tolerance for Specific Grades</b>				
<b>Grade</b>	<b>Tolerances</b>		<b>Size</b>	
<b>Containers Marked</b>	<b>Lot Tolerance</b>	<b>Sample Tolerance</b>	<b>Lot Tolerance</b>	<b>Sample Tolerance</b>
<b>No grade marking Certified to meet MO 923</b>	10% including 5% serious damage including 1% decay	No sample tolerance	10% under 54/64 inch including 5% under 52/64 inch	No sample tolerance
<b>Certified to meet Wash. No. 1 or marked Wash. No. 1</b> No minimum diameter. Not marked to row size or certified to row size. <i>(Must meet M.O. 923)</i>	8% including 4% serious damage including ½ of 1% decay	16% including 8% serious damage including 1% decay	10% under 54/64 inch including 5% under 52/64 inch	20% under 54/64 inch
<b>Northwest No. 1</b> No size marked <i>(Must meet M.O. 923)</i>	10% including 5% serious damage Including 1% decay	No sample tolerance	10% under 54/64 inch including 5% under 52/64 inch	20% under 54/64 inch
<b>U.S. No. 1</b> No minimum diameter marking or certified to row size.	8% including 4% serious damage including ½ of 1% decay	16% including 8% serious damage including 1% decay	10% under 54/64 inch including 5% under 52/64 inch including 5% under 48/64 inch	20% under 54/64 inch including 10% under 48/64 inch <i>(sample tolerance does not apply under 52/64 inch)</i>
<b>Marked with a row/count size designation</b>			10% under diameter size as defined in row table including 5% under 52/64 inch	No sample tolerance <i>except for</i> 20% under 54/64 inch
<b>Marked with a minimum diameter</b>			5% under any specified minimum diameter	10% under specified minimum diameter

# Application of Grade Tolerances

## **Washington No. 1 and U.S. No. 1**

### Lot Tolerance:

8% including 4% serious damage, including ½ of 1% decay

### Sample Tolerance:

16% including 8% serious damage, including 1% decay

## **Northwest No.1 and Marketing Order 923**

### Lot Tolerance:

10% including 5% serious damage, including 1% decay

### Sample Tolerance:

None

## **U.S. Commercial**

### Lot Tolerance:

16% including 4% serious damage, including ½ of 1% decay

### Sample Tolerance:

32% including 8% serious damage, including 1% decay

# Canadian Shipments

## **Northwest No. 1, Marketing Order 923, and U.S. Commercial**

### Lot Tolerance:

10% including 4% serious damage, including ½ of 1% decay

### Sample Tolerance:

32% including 8% serious damage, including 1% decay.

<b>Tolerances for Shipping Point and At Destination</b>								
<b>Shipping Point</b>				<b>At Destination</b>				
<b>Grade</b>	<b>Grade Defects Including</b>	<b>Serious Defects Including</b>	<b>Decay</b>	<b>Grade Defects Including</b>	<b>Permanent Grade Defects Including</b>	<b>Serious Damage Including</b>	<b>Permanent Serious Damage Including</b>	<b>Decay</b>
<b>Washington No. 1</b>	8%	4%	½%	24%	8%	6%	4%	2%
<b>Northwest No. 1</b>	10%	5%	1%	24%	10%	7%	5%	2%
<b>U.S. No. 1</b>	8%	4%	½%	12%	8%	6%	4%	2%
<b>U.S. Commercial</b> <i>Must meet M.O. 923- Dark Sweets only</i>	16% 10%	4%	½%	24%	16%	6%	4%	2%

### **Summary of Cherry Row Size Tracking on Notesheets**

*\*Minimum Headings Required on All Notesheets*

#### **Dark Sweet**

*Row size (if marked)*

54/64 – 52/64

52/64 – 48/64

Under 48/64

#### **Light Sweet**

*Row size (if marked)*

61/64 – 57/64

under 57/64

#### **Premium Light Sweet**

64/64 – 61/64

61/64 – 57/64

under 57/64

# Minimum Abbreviations

Washington State Department of Agriculture -  
**WA Dept of AG**

Produce of USA - **Prod of USA**

Marketing Order 923 - **MO 923**

U.S. No. 1 – **US #1**

U.S. Commercial – **U.S. Comm**

Washington No. 1 – **WA No.1** or **WA #1**

Northwest No. 1 – **NW No. 1** or **NW #1**

12 Row Size & Larger – **12 Row & Lgr**

**\*\*Do not abbreviate cherry variety names**



Washington  
State Department of  
Agriculture

Commodity Inspection Division/Fruit & Vegetable Inspection program/P.O. Box 42560, Olympia, WA 98504  
21 North 1<sup>st</sup> Ave., Yakima, WA 98902/270 9<sup>th</sup> St. N.E., Suite 101-A, East Wenatchee, WA 98802

**STANDARDIZATION COMMITTEE**

*S/C No. 10*

Date: **April 23, 2019**  
To: Fruit and Vegetable Inspection Personnel  
From: **Standardization Committee**  
Re: **FRUIT & VEGETABLE INSPECTION FEES**

**Inspection Fees effective January 1, 2019 are as follows:**

**Hourly rate-** **\$75.00** per regular hour  
**\$112.50** per overtime hour

\* An additional fee amounting to three regular hours, plus the inspection fee, will be charged when the inspection service notification is not given prior to the end of normal business hours on the day preceding any weekend or holiday inspection work.

**CWT Fee-** **\$0.185** for all commodities for fresh and processing fruit and vegetable inspections  
**\$0.043** for In-State processing potatoes  
**\$0.023** for Processing dirt, rot and green inspections

**Minimum Inspection-** ½ hour minimum

**Document fee-** \$25.00 for all documents issued- FV205, FV207, FV 184, etc.  
\* There will be no charge on all FV-294.

**Shipping Permit-** \$5.00 minimum (if not previously certified)

**CAIP Inspections-** ½ of the CWT fee or applicable equivalent hourly rate.

**Audit Verification fee-** \$108.00 per hour

## PROHIBITING THE SALE AND/OR MOVEMENT OF INFESTED CHERRIES

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### 16-463-001

#### Promulgation.

I, Donald W. Moos, director of agriculture of the state of Washington, by virtue of the authority vested in me under chapters [15.17](#) and [15.08](#) RCW after due notice and public hearing held in Yakima, Washington on June 27, 1968, pursuant to chapters [42.32](#) and [34.04](#) RCW do hereby adopt the following rules\*.

[Order 1099, § 16-463-001, filed 8/30/68, effective 9/30/68.]

**\*Reviser's Note:** WAC 16-463-001 applies to WAC 16-463-010 only.

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### 16-463-010

#### Conditions for shipment, transfer and sale of cherries.

Except as allowed under RCW [15.08.070](#), no person shall ship or transfer from the area of production, or within the area of production, or offer for sale for human consumption, any cherries that are infested with live western cherry fruit fly (*Rhagoletis indifferens*) larvae.

[Statutory Authority: RCW [15.08.070](#) and chapter [34.05](#) RCW. WSR 14-19-005, § 16-463-010, filed 9/4/14, effective 10/5/14; Order 1099, § 16-463-010, filed 8/30/68, effective 9/30/68.]



To: Cherry Growers Packers and Shippers  
 From: WSDA Fruit and Vegetable Inspection  
 Date: April 11, 2018  
 Subject: Western Cherry Fruit Fly Guidance for Packers and Shippers

The following information is intended as general guidance only as to the impact of a positive Western Cherry fruit fly find in regards to the Washington State Quarantine order 1099 and California Master Permit 1281. If you have any further questions in regards to Western Cherry Fruit Fly please contact your local WSDA Fruit and Vegetable Inspection Program Office.

**Answers to Frequently asked industry questions:**

**Q. What does a positive Western Cherry Fruit Fly detection mean to the Packer/Shipper?**

Number of WCFF larval detections at a facility	Washington State Quarantine Order 1099	California Master Permit 1281
<b>Number 1</b> (from a production zone)	<b>WAC 16-463-010</b> No person shall ship or transfer from the area of production, or within the area of production, or offer for sale for human consumption, any cherries that are infested with live western cherry fruit fly ( <i>Rhagoletis indifferens</i> ) larvae. The product must be fumigated, sent to processor or destroyed.	The "Orchard Block" defined as a planted acreage of cherries uniquely separated and identified from other plantings of cherries and having been treated simultaneously according to degree-day or trapping protocols. Shall be eliminated from participation for the remainder of the shipping season from the affected production zone under this permit.
<b>Number 2</b> (from the same zone) <b>*See Table 1</b>	<b>WAC 16-463-010</b> No person shall ship or transfer from the area of production, or within the area of production, or offer for sale for human consumption, any cherries that are infested with live western cherry fruit fly ( <i>Rhagoletis indifferens</i> ) larvae. The product must be fumigated, sent to processor or destroyed.	Upon the second detection from the same zone at the shipper's facilities, the approval for the shipper to ship under this permit shall be suspended for a consecutive period of five packing days from the affected production zone.
<b>Number 3</b> (From the same zone)	<b>WAC 16-463-010</b> No person shall ship or transfer from the area of production, or within the area of production, or offer for sale for human consumption, any cherries that are infested with live western cherry fruit fly ( <i>Rhagoletis indifferens</i> ) larvae. The product must be fumigated, sent to processor or destroyed.	Upon the third larval detection from the same zone, the approval for the shipper to ship under this permit shall be suspended for the remainder of the current shipping season from the affected production zone.
<b>Number 4</b> (Regardless of which zone)	<b>WAC 16-463-010</b> No person shall ship or transfer from the area of production, or within the area of production, or offer for sale for human consumption, any cherries that are infested with live western cherry fruit fly ( <i>Rhagoletis indifferens</i> ) larvae. The product must be fumigated, sent to processor or destroyed.	Upon the fourth larval detection, the approval for the shipper to participate under this permit shall be suspended for the remainder of the current shipping season. (From all zones)

**\*\* It is important to note that any cherries that have been fumigated do not need to meet the requirements of California Master Permit 1281 and may be shipped to or through California.**



**Table 1**

<b>Detection Number 2 (In the same zone) Additional Information</b>	<ul style="list-style-type: none"> <li>• <b>During the suspension period, the facility shall continue to porch sample cherries received, if a third cherry fruit fly larvae is found from the same zone, the affected production zone shall be out for the rest of the season.</b></li> <li>• <b>At the conclusion of the five packing day suspension period with no new larval finds and upon agreement by CDFA, the suspended shipper may be reinstated as an approved shipper from the affected production zone</b></li> </ul>
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**Q.** What if the grower has another cherry block with the same grower number and from the same zone as the infested cherry block, that is either geographically separated or not in production at the time of the larva find. How do I go about requesting these blocks be exempt from the penalties for the initial larva find?

**A.** Exceptions may be made for cherry orchard blocks of the same grower number and zone as an infested block if it can be shown that there is a significant geographic separation of the block(s) or the block(s) contain a later maturing variety, which was at a stage of development (when the initial larva was detected) that would preclude that variety from likely infestation. WSDA management will review requests from growers and shippers to consider reinstating cherry blocks on a case by case basis. The proposals should include the following;

- A map showing the infested block in relation to the petitioned block(s) including;
  - Elevation
  - Geographical features such as canyons, rivers and wooded areas
  - A distance key
- Dates of production of the infested block
- Variety or varieties of infested block
- Variety or varieties of petitioned block(s)
- Predicted production dates for petitioned block
- Is the petitioned block at the same stage (Degree day model protocol) as the rejected block

**Q.** What happens if a grower has a second larval detection?

- a) In the same zone?
- b) In a different zone?

**A.** A second larval detection in regards to the Washington State Quarantine order 1099 will have the same consequences as the first find, any cherries infested with live WCFF must be fumigated, processed or destroyed. In regards to the California Master Permit: “Upon the second detection from a grower (regardless of which zone the cherries come from), the grower who produced the infested cherries will be eliminated from participation in shipments to California of cherry fruit without fumigation for the remainder of the shipping season.” Any non-infested blocks from that grower may move into the warehouse (The fruit must be porch sampled to meet the Washington State Quarantine order 1099) and be shipped anywhere other than California without fumigation.

**Q.** When and where should the porch sampling be done?

**A.** The porch sampling should be performed at the facility where the product is to be packed as it is received.



Commodity Inspection Division / Fruit & Vegetable Inspection Program / P.O. Box 42560, Olympia, WA 98504  
21 North 1st Ave., Yakima, WA 98902 / 270 9th St. N.E., Suite 101-A, East Wenatchee, WA 98802

**STANDARDIZATION COMMITTEE**

**S/C NO. 17**

Date: June 8, 2017 **Updated April 5, 2018**  
To: Fruit & Vegetable Inspection Personnel  
From: **Standardization Committee**  
Re: Non-Fumigated California Cherry Shipments for Domestic, Export or Processing  
Attachment: [Porch Sampling](#)

**PERMIT NO. QC 1281 – Master Permit for shipments of commercially produced cherry fruit from the States of California, Idaho, Montana, Oregon, Washington, and Utah to California, for domestic use or export.**

The following conditions must be met to qualify for entry or transit through California of commercial produced cherry shipments that are not fumigated.

*This permit applies to cherries destined for fresh market, export and processing. Cherries certified under the requirements of this permit are eligible for movement through, or to, any destination in California.*

- 1) Washington State shippers must be registered with WSDA and be designated as an Approved Shipper. A unique state lot identification number will be assigned to each packing facility.
- 2) Fruit shipped to California must be grown in commercial orchards located within a Pest Control District from each State.
- 3) Each farm load received must be examined for infestation by a federal-state licensed inspector. (See attached *Porch Sampling Procedures-WAC 16-463-010*)
- 4) Sampling and crushing procedures for compliance with California requirements during packing. **\*\*WSDA will provide oversight.**
  - a) Each lot of fresh market cherries shall consist of one variety and shall be at least 1,000 pounds.
  - b) Each shipment of processing cherries will be sampled as follows:
    - Bins will be randomly sampled from various locations throughout each bin. The sampling schedule listed below (C) will be used to determine the number of cherries sampled from each bin by converting the bin weight into 20 pound carton equivalents.

:

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- c) Lot sizes to be sampled will be a minimum of 20,000 or 40,000 pound net weight. The minimum lot size will be designated on a Request for Inspection form prior to the start of the inspection.
- Sampling schedule - Lot and Sample Size:
    - 40,000 lbs. or more = to 2,000 – 20 lb. ctns. = min. of 2 cherries pulled
    - 20,000 to 39,999 lbs = to 1,000 – 20 lb. ctns. = min. of 4 cherries pulled
    - \*\* 1,000 to 19,999 lbs. = to 50 – 20 lb. ctns. = min. of 5 cherries pulled
- \*\*Consult with your supervisor for authorization of the limited use of this sampling plan.*
- d) 20,000 pound lot - may be increased providing four cherries are continued to be taken at random from each additional container. It is permissible to increase the lot to a 40,000 pound lot sampling prior to completion and decreasing the number of cherries sampled to two cherries per container for the remainder of the lot. **Shipments to California from this lot are not allowed until the minimum 40,000-pounds or more has been completed and all samples have been crushed and found free of cherry fruit fly larvae.**
- e) 40,000 pound lot - may be increased providing two cherries are continued to be taken at random from each additional container. **Shipments to California from this lot are not allowed until the packing has been completed and all samples have been crushed and found free of cherry fruit fly larvae.**
- f) Sampling will be performed prior to the final weight adjustment of containers when a stock filler carton is used. Random sampling is maintained under this method.
- g) The prescribed sugar solution used for detecting cherry fruit fly larvae will be 4-5 quarts (7 pounds) of brown sugar to 5 gallons of water. Soluble solids of the solution are to be checked periodically and must register a minimum of 15 percent (15%) on the refractometer.
- h) After crushing, check to ensure the pits are sufficiently exposed.
- i) The sampling containers/pan should be filled to no more than 1/3 full with crushed cherries and submersed in the sugar solution.
- j) Allow the sample to set for five minutes or until the foam clears up. A defoamer is available to help settle the foam. A couple of squirts should be applied to the top of the sugar solution after mixing in five-gallon container. Inspect thoroughly for larvae, especially very small larvae.
- k) Thoroughly wash down the sampling containers and all crushing equipment at the conclusion of the inspection. It is your responsibility to maintain clean equipment and avoid the possibility of cross-contamination of lots.
- l) The sugar solution may be reused by pouring through a screen to filter out pulp, pits, and debris. The solution should be discarded if it becomes thick, fermented, or contaminated.

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## Non-Fumigated California Cherry

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- 5) California shipments meeting the above qualifications will be identified by a unique state lot number assigned by WSDA. (Please monitor the stamping of containers for legibility.)
- 6) The state lot ID number on the container must match the shipper's name on the approved shippers list furnished by the Washington State Department of Agriculture to the California Department of Food and Agriculture (CDFA).
- 7) Bulk bins will not be eligible for domestic or export shipment under this agreement.
- 8) Domestic or Export shipments - The shipment will be loaded in a manner that allows access by California agricultural inspectors to various portions of the shipment, including the front of the trailer.
- 9) Shipments are subject to inspection and are periodically sampled at the California border stations.
- 10) NO SHIPPING PERMITS ARE TO BE ISSUED UNTIL THE ENTIRE LOT HAS BEEN PACKED and ALL SAMPLES HAVE BEEN CHECKED AND FOUND FREE FROM CHERRY FRUIT FLY LARVAE
- 11) Each shipment will be accompanied by a shipping permit issued by a WSDA inspector with:
  - The approved name of the shipper
  - State lot ID number
  - Number of containers per variety and row size
  - Name and address of the consignee
  - Compliance statement - "*Meets California Permit No. QC 1281*"

### PRODUCTION ZONES

The State of Washington is divided into 5 distinct production zones:

Zone 1: Franklin, Benton and Walla Walla Counties

Zone 2: Klickitat and Yakima County south of Union Gap

Zone 3: Yakima County north of Union Gap

Zone 4: Chelan County (excluding Stemilt Hill and Wenatchee Heights), Adams, Douglas and Grant Counties.

Zone 5: Okanogan County, Stemilt Hill and Wenatchee Heights

1. If cherry fruit fly is detected, CDFA shall be notified immediately of the packing facility, grower lot and the zone of production. Notification shall be made to the shift supervisor at the Dorris Agriculture Inspection station at [drborder@cdfa.ca.gov](mailto:drborder@cdfa.ca.gov) or phone (916) 651-2852 or (530) 397-4701 or fax (530) 397-4702 and the CDFA headquarters by fax at (916) 654-5046.

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## Non-Fumigated California Cherry

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- If any cherries received, stored, packed, or shipped by an approved shipper are found infested with cherry fruit fly (out-of-state larval detections at a shipper’s facility will also apply to this permit) WSDA will:

### **LARVA DETECTION & SUSPENSIONS**

<b>Number of WCFF larval detections at a facility</b>	<b>Washington State Quarantine Order 1099</b>	<b>California Master Permit 1281</b>
<b>Number 1</b> (from a production zone)	<b>WAC 16-463-010</b> No person shall ship or transfer from the area of production, or within the area of production, or offer for sale for human consumption, any cherries that are infested with live cherry fruit fly larvae. The product must be fumigated, sent to processor or destroyed.	The “Orchard Block” defined as a planted acreage of cherries uniquely separated and identified from other plantings of cherries and having been treated simultaneously according to degree-day or trapping protocols. Shall be eliminated from participation for the remainder of the shipping season from the affected production zone under this permit.
<b>Number 2</b> (from the same zone) <b>*See Table 1</b>	<b>WAC 16-463-010</b> No person shall ship or transfer from the area of production, or within the area of production, or offer for sale for human consumption, any cherries that are infested with live cherry fruit fly larvae. The product must be fumigated, sent to processor or destroyed.	Upon the second detection from the same zone at the shipper’s facilities, the approval for the shipper to ship under this permit shall be suspended for a consecutive period of five packing days from the affected production zone.
<b>Number 3</b> (From the same zone)	<b>WAC 16-463-010</b> No person shall ship or transfer from the area of production, or within the area of production, or offer for sale for human consumption, any cherries that are infested with live cherry fruit fly larvae. The product must be fumigated, sent to processor or destroyed.	Upon the third larval detection from the same zone, the approval for the shipper to ship under this permit shall be suspended for the remainder of the current shipping season from the affected production zone.
<b>Number 4</b> (Regardless of which zone)	<b>WAC 16-463-010</b> No person shall ship or transfer from the area of production, or within the area of production, or offer for sale for human consumption, any cherries that are infested with live cherry fruit fly larvae. The product must be fumigated, sent to processor or destroyed.	Upon the fourth larval detection, the approval for the shipper to participate under this permit shall be suspended for the remainder of the current shipping season. (From all zones)

## Non-Fumigated California Cherry

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**Table 1**

<b>Detection Number 2 (In the same zone) Additional Information</b>	<ul style="list-style-type: none"><li>• <b>During the suspension period, the facility shall continue to porch sample cherries received, if a third cherry fruit fly larvae is found from the same zone, the affected production zone shall be out for the rest of the season.</b></li><li>• <b>At the conclusion of the five packing day suspension period with no new larval finds and upon agreement by CDFA, the suspended shipper may be reinstated as an approved shipper from the affected production zone</b></li></ul>
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### Transiting of Shipments of Cherry Fruit for Export or to Other States

1. Only lots meeting all of the above requirements will be eligible to transit California under the authority of permit QC Permit 1281.
2. Shipments transiting California must be accompanied by a federal or state phytosanitary certificate or other documentation clearly indicating a non-California destination.
3. Shippers suspended from shipping cherry fruit into California for domestic use may ship cherries through California for export through the San Francisco or Oakland International airport only. The shipping permit must include the statement "Under suspension- For export only"
4. Shipments may not be co-mingled with cherries for domestic use or transit to other ports unless they meet the guidelines as stated in number 3 below.
5. Upon arrival at the CDFA border station, the shipment will be sealed and a hold notice allowing transit directly to SFO or OAK will be issued.
6. Once the shipment has been exported, documents confirming exportation will be sent by the exporter or freight forwarding agent to CDFA via fax to (916) 654-5046.
7. Upon arrival at export points, the cherry fruit shall be immediately transloaded into airfreight containers or pass through Mexico border crossings.

### **INSPECTION AT CALIFORNIA BORDER**

1. Cherry fruit for domestic use (whether in California or other states) shipped under this permit is subject to inspection upon arrival in California. Any lot found infested with cherry fruit fly larvae will be immediately shipped out of state and not allowed re-entry unless fumigated for cherry fruit fly larvae, according to industry standards. Additionally, the packing facility from where the shipment originated, will be immediately suspended from shipping to California under QC permit 1281 for the remainder of the shipping season.

## Non-Fumigated California Cherry

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2. Straight loads of cherries clearly for export shipped under this permit and arriving at the CDFA border station with trailer seals intact, will generally be released with no additional inspection (the trailer seals will not be broken at the CDFA border station except under extenuating circumstance).
3. Shipments of cherries for delivery within California, co-mingled with cherries for export and arriving at CDFA border stations with intact trailer seals, will have an official sample of at least five pounds of fruit selected and placed in a container sealed by WSDA to be placed in the cab of the truck. In this event, the sample in the cab will be inspected at the border station and the trailer seal not broken unless extenuating circumstances exist.
4. Shipments of cherries requiring sampling at CDFA border stations will be packed in a manner that allows easy access to verify container markings and retrieve representative samples from the shipment. Shipments not meeting this requirement may be returned out of state for repacking at the expense of the shipper.

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### **PORCH SAMPLING**

#### **SAMPLING PROCEDURE FOR COMPLIANCE WITH WAC 16-463-010 CONDITIONS FOR SHIPMENT, TRANSFER AND SALE OF CHERRIES**

1. The strength and success of the cherry quarantine program involves proper sampling procedures and crushing methods. These instructions are to be strictly adhered to. Sampling prior to sorting and packing is strongly recommended.
2. Each grower lot and variety delivered to the warehouse or presented for inspection will be sampled. Maintain identity of grower lot.
3. A minimum composite sample of one pound will be taken.
4. Lots of 6 or less bins will have a portion of the sample taken from each bin.
5. Lots of 7 or more bins will have a sample taken from every other bin. A larger sample will be taken, depending on the amount in the individual lot. Approximately 5 lbs. will be taken for a 40,000 lb. truck load.
6. On lots delivered in field lugs or boxes, the sample must be taken from various lugs.
7. WSDA inspectors will monitor the sample selection process during their shifts if performed by warehouse staff or other non-licensed personnel.
8. Crush and submerge samples in brown sugar solution (minimum 15 percent (15%) soluble solids). Periodically check soluble solids level with a refractometer.
9. The sampling pan or other suitable container must be filled no more than 1/3 full of crushed cherries. \*\*Recommendation from WSDA- sampling containers should be no more than 4 to 5 inches in depth.
10. Let sample stand until foam clears. Use de-foaming agent.
11. Examine the sample for larvae, especially minute larvae.
12. Clean equipment thoroughly. It is your responsibility to maintain clean equipment.

# \*\*For Reference Only



CALIFORNIA DEPARTMENT OF  
FOOD & AGRICULTURE

Karen Ross, Secretary

November 20, 2018  
Renewed

Permit No. QC 1281

## **MASTER PERMIT FOR SHIPMENTS OF COMMERCIALY PRODUCED CHERRY FRUIT FROM STATES OF CALIFORNIA, IDAHO, MONTANA, OREGON, WASHINGTON AND UTAH TO CALIFORNIA FOR DOMESTIC USE OR EXPORT**

Under authority of Section 3256 (Cherry Fruit Fly Exterior Quarantine), Title 3, California Code of Regulations (CCR), permission is hereby granted to the Idaho, Montana, Oregon, Washington, and Utah Departments of Agriculture to authorize firms in their states to ship commercially produced cherry fruit originating from California, Idaho, Montana, Oregon, Washington, and Utah into or through California without fumigation, which would otherwise be prohibited if grown within the area regulated under the requirements of CCR, Section 3256, Cherry Fruit Fly Exterior Quarantine, under the following conditions:

1. Fruit shipped must be grown in commercial orchards located in cherry fruit fly pest control districts or grown in area free from cherry fruit fly. To qualify, districts must use a degree-day predictive computer model or trapping program to determine cherry fruit fly emergence and proper timing of pesticide applications.
2. Each Department shall furnish a list of authorized shippers within its state to the California Department of Food and Agriculture (CDFFA) prior to the shipping season. The list shall include addresses and assigned identification numbers for each shipper. If a shipper uses multiple packing facilities, a separate identification number shall be assigned to each facility.
3. To maintain identity, the exterior of each container of market cherries shall be marked with the identification number, corresponding to the list of approved shippers.
4. All incoming lots of cherry fruit, intended for shipment under this permit, arriving at packing facilities will be "porch sampled" at a rate of approximately one pound for each 8,000 pounds in the lot with a minimum of one pound. Porch samples shall be taken randomly from several bins prior to entering the facility. Lots shall consist only of one variety of cherry.
5. After packing, each container of **market cherries** shall be randomly sampled according to the following schedule:



<u>Lot Size in Pounds (on a continuous belt run):</u>	<u>Cherries Sampled From Each Container in Lot:</u>
1,000 to 19,999	5
20,000 to 39,999	4
40,000 and over	2

6. Each shipment of **processing cherries** shall be randomly sampled from various locations throughout each bin. The above chart will be used to determine the number of cherries sampled from each bin by converting the bin weight into 20-pound container equivalents.
7. All samples will be inspected for the presence of cherry fruit fly in accordance with the guidelines in Appendix A of this permit.
8. If cherry fruit fly is detected in any sample, the department of the state in which the packing facility is located shall immediately notify the CDFA of the find and corresponding zones of production. Notification shall be made to the Shift Supervisor at the Dorris Agriculture Inspection Station by phone (530) 397-4701 or fax (530) 397-4702 and the CDFA Headquarters by fax at (916) 654-5046.
9. If cherry fruit fly is found in any sample, orchard blocks, growers, and/or shipping facilities shall be suspended from shipping under this permit in accordance with APPENDIX B of this permit.
10. If no cherry fruit fly larvae are found during sampling, official certificates shall be issued and accompany all shipments verifying compliance with this permit. Certificates shall be officially signed and indicate the approved shipper, the identification number of the shipping facility, the lot identification number, the number of containers in the shipment, and the name and address of the consignee.
11. Only approved shippers, who are not suspended, may ship cherry fruit into California under this Permit. However, shipments which have been tested and found free from cherry fruit fly larvae, packed, labeled, segregated, and awaiting shipment at the time of a shipper suspension, may be still be shipped under this permit. In this event, the certificate accompanying the shipment shall include the statement "Lot packed prior to the larval find of (Date)."

**INSPECTION AT CALIFORNIA BORDER**

- Cherry fruit for **Domestic use** (whether in California or other states) shipped under this permit is subject to inspection upon arrival in California. Any lot found infested with cherry fruit fly larvae shall be immediately shipped out of state and not allowed re-entry unless fumigated for cherry fruit fly larvae according to industry standards. Additionally, the packing facility from where the shipment originated, shall be immediately suspended from shipping to California under this permit for the remainder of the shipping season.

- Straight loads of cherries **clearly for export** shipped under this permit and arriving at the CDFA border station with trailer seals intact shall generally be released with no additional inspection (the trailer seals will not be broken at the CDFA border station except under extenuating circumstance).
- Shipments of cherries for delivery within California co-mingled with cherries for export, arriving at CDFA border stations, with intact trailer seals shall have an official sample of at least five pounds of fruit selected and placed in a sealed container by XDA in the cab of the truck. In this event, the sample in the cab shall be inspected at the border station and the trailer seal not broken unless extenuating circumstances exist.

Shipments of cherries requiring sampling at CDFA border stations shall be packed in a manner to allow easy access to verify container markings and retrieve representative samples from the shipment. Shipments not meeting this requirement may be returned out of state for repacking at the expense of the shipper.

#### CHERRY FRUIT TRANSITING CALIFORNIA FOR EXPORT

- Only lots meeting all of the requirements above will be eligible to transit California under the authority of this permit.
- Shipments transiting California must be accompanied by a Federal or State Phytosanitary Certificate, or other documentation clearly indicating a foreign destination.
- Shippers suspended from shipping cherry fruit into California for domestic use may ship cherries through California for export through the San Francisco or Oakland International Airports only. In this event:
  - Shipments may not be co-mingled with cherries for domestic use or transit to other ports.
  - Upon arrival at the CDFA border station, the shipment will be sealed and a hold notice, allowing transit directly to SFO or OAK will be issued.
  - Once the shipment has been exported, documents confirming exportation will be sent by the exporter or freight forwarding agent to CDFA via fax to (916) 654-5046.
- Upon arrival at export points, the cherry fruit shall be immediately transloaded into airfreight containers or pass through Mexico border crossings.

CHERRY FRUIT TRANSITING CALIFORNIA FOR DOMESTIC DISTRIBUTION

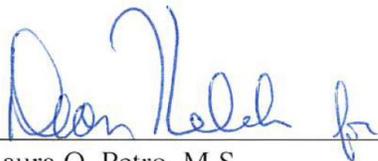
- Only lots meeting all of the requirements above INCLUDING a CDFA Border Station inspection clearance, will be eligible to transit within California for further Domestic distribution under the authority of this permit.
- Shipments for Domestic distribution will include total number of packages in the lot and must be accompanied by a Federal or State Phytosanitary Certificate that states the shipment meets the requirements of QC 1281.

Violation of or inability to meet any condition of this permit shall be cause for immediate revocation of the permit and/or the return of the fruit to origin at the expense of the shipper.

Participating states shall pay transportation and per diem expenses of a CDFA representative to visit each state for the purpose of observing that the permit requirements are met at origin.

Cherry fruit eligible for shipment under this permit may be shipped under the terms of an Origin Inspection Agreement authorized by the Department.

Unless earlier revoked, this permit is valid through December 31, 2019.



Laura O. Petro, M.S.  
Environmental Program Manager I  
Permits & Regulations  
Plant Health and Pest Prevention Services

cc: Idaho Department of Agriculture  
Montana Department of Agriculture  
Oregon Department of Agriculture  
Utah Dept. of Agriculture & Food  
Washington State Dept. of Agriculture  
Jason Leathers  
Keith Morris

## **APPENDIX A: Approved Cherry Testing Procedures**

All cherry samples shall be tested for the presence of cherry fruit fly larvae in one of the manners below:

1. Brown Sugar Procedure

- a. Crush cherry fruit sufficiently to break open all of the fruit.
- b. Fill pan or other suitable container 1/3 full of crushed cherries.
- c. Add measured water to cover the cherries pouring water over crushing mechanism to wash larvae adhering to mechanism into pan.
- d. Mix brown sugar into water at the rate of 4 to 5 quarts of sugar per 5 gallons of water (7 pounds of sugar per 5 gallons of water). Solution used should read at least +15 soluble solids on the refractometer.
- e. Stir mixture to dissolve brown sugar; stirring will cause foam to develop.
- f. Allow to set for five minutes or until foam clears up. Inspect for larvae.

2. Hot Water Procedure

- a. Crush cherry fruit through wringer into a pan containing a 1/4-inch mesh screen liner.
- b. Submerge crushed cherries in a container of hot water (140-180° - not to kill larvae).
- c. Agitate in water for approximately 60 seconds.
- d. Remove cherries and mesh screen liner, skim off excess water and debris, pour remaining water into either: (a) a Pyrex dish, or (b) a dull black pan. Larvae will settle to bottom, use light under Pyrex or over black pan to inspect for larvae.

**APPENDIX B: Penalties to Growers and Shippers for Fruit Fly Detections at Packing Facilities**

1. Participating states shall be divided into distinct production zones as follows:

Idaho: Entire state

Montana: Entire State

Oregon: Zone one: Umatilla County (Milton-Freewater)  
Zone two: Sherman and Wasco counties (The Dalles)  
Zone three: Hood River County (Hood River Valley)  
Zone four: Union County (La Grande)

Washington: Zone one: Franklin, Benton and Walla Walla Counties  
Zone two: Klickitat and Yakima County south of Union Gap  
Zone three: Yakima County north of Union Gap  
Zone four: Chelan County (excluding Stemilt Hill and Wenatchee Heights), Adams, Douglas and Grant Counties  
Zone five: Okanogan County, Stemilt Hill and Wenatchee Heights

Utah: Entire state

2. If any cherries received, stored, packed, or shipped by an approved shipper are found infested with cherry fruit fly (out of state larval detections at a shippers facility shall also apply to this permit), the following measure shall be taken:
  - a. Upon the first detection at the shippers facilities, the orchard block from which the fruit was produced shall be eliminated from participation for the remainder of the shipping season from the affected production zone under this permit. For the purposes of this permit, an "Orchard Block" is defined as a planted acreage of cherries uniquely separated and identified from other plantings of cherries and having been treated simultaneously according to degree-day or trapping protocols.
  - b. Upon the second detection from a grower, the grower who produced the infested cherries will be eliminated from participation in shipments to California of cherry fruit without fumigation for the remainder of the shipping season.
  - c. Upon the second detection from the same zone at the shipper's facilities, the approval for the shipper to ship under this permit shall be suspended for a consecutive period of five packing days from the affected production zone.

**APPENDIX B: Penalties to Growers and Shippers for Fruit Fly Detections at Packing Facilities**

- i. During the suspension period, the facility shall continue to porch sampling cherries received and, if cherry fruit fly larvae are found, the affected production zone shall be out the rest of the season.
  - ii. At the conclusion of the five-packing day suspension period with no new larval finds, and upon agreement by CDFA, the suspended shipper may be reinstated as an approved shipper from the affected production zone.
- d. Upon the third larval detection from the same zone, the approval for the shipper to ship under this permit shall be suspended for the remainder of the current shipping season from the affected production zone.
  - e. Upon the fourth larval detection, the approval for the shipper to participate under this permit shall be suspended for the remainder of the current shipping season.

## MO 923, California and Canadian Shipments

### Light Sweet Varieties Must Meet Marketing Order 923 (MO 923)

- Soluble solids – must meet a minimum of 17%.
- Size – no more than 10% under 61/64 or 11 row, including not more than 5% under 57/64 or 11½ row.
- “**Premium**” Light Sweet requirements – 10% under 64/64 or 10½ row, including not more than 5% under 61/64 or 11 row.
- 90% by count must exhibit a pink to red surface blush.
- No grade requirements unless marked on cartons.

### All Light Sweet Cherries Must Meet WAC 16-463-010 Quarantine Requirements

*“ No person shall ship or transfer from the area of production, or within the area of production, or offer for sale for human consumption, any cherries that are infested with live cherry fruit fly larvae.”*

### California Special Permit Inspection Program

- Minimum lot size of 1,000 to 19,999 pounds – 5 cherries sampled per carton. **You must have prior approval from your supervisor.**
- 20,000 to 39,999 pound lot – 4 cherries sampled per carton.
- 40,000 pound lot – 2 cherries sampled per carton.
- Cartons must be stamped with California series stamp.
- Do not release a load until the lot is completed and crushed.
- All California loads must have a shipping permit.

### Canadian Import Requirements

- Must meet a minimum of U.S. Commercial grade.
- Lot tolerances – 16%, including 4% serious damage, including ½ of 1% decay.
- Sample tolerance – 32%, including 8% serious damage, including 1% decay.
- The address of the grower, packer or shipper must be on the container.
- The following must be on the major display panel:
  - common name of the product “Cherries” or “Sweet Cherries”
  - net weight
  - “Product of USA”
- The grade is not required on the container.



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**STANDARDIZATION COMMITTEE**

***S/C NO. 40***

Date: June 8, 2017 **Updated October 3, 2017**  
To: Fruit & Vegetable Inspection Personnel  
Re: Sampling for Soluble Solids on Light Sweet Cherries

All light sweet cherries are required to meet minimum soluble solids of 17 percent under Marketing Order (M.O.) 923.

**Soluble Solids Sampling At Receiving Is Not Permissible:**

Please apply the following procedures as related to soluble solids testing.

1. Sampling and testing will be done just prior to packing, during packing or prior to shipment. (Shippers Option)
  - a. When sampling prior to packing from bins, identity of each grower lot must be maintained.
  - b. Randomly sample individual grower lots.
  - c. A lot may consist of any amount of containers from one to any other specified Number.
  - d. Each grower lot shall stand on its own merit and should not be mixed with any other grower lots. **(Only one test per grower lot, if test fails see section j below)**
  - e. The following chart is a guide for the proper number of cherries to collect in relation to the number of cartons in the lot.  
The sample must be representative of all containers.
 

1 to 100 containers-----	20 cherries
101 to 500 containers-----	30 cherries
501 to 1000 containers-----	40 cherries
1001 or more containers-----	1 additional cherry for each 200 containers

 One field bin is equal to 20 packed cartons.  
Sample field lugs or boxes on an equivalent basis.
  - f. Whether cherries are selected on line or from bins prior to packing, it is

## Sampling for Soluble Solids on Light Sweet Cherries

S/C No. 40

permissible to allow warehouse personnel to collect the cherries for Soluble Solids testing under supervised sampling procedures (**Sampling must be supervised by Federally licensed personnel**). Samplers should be instructed to collect sufficient number of cherries at random from each grower lot to allow an inspector to obtain the required number of cherries to crush. The inspector should thoroughly mix the provided sample and collect the proper number of cherries from it to crush in relation to the number of containers in that lot. (See section E.) (**This option should only be exercised when it is mutually beneficial to all parties**)

- g. Juice one sample at a time. Stir or agitate the juice sample in a clean dry container.
  - h. Strain a few drops of juice sample through a tissue, (such as Kim wipe), onto the prism of the refractometer. Read the refractometer immediately, (within a few seconds) to nearest one-tenth percentage point (0.1%). The refractometer shall have been allowed to stabilize to the environmental temperature and shall have been recently calibrated with distilled water.
  - i. If the sample meets minimum soluble solids, (17%) record the reading on the notesheet or certificate. Release that grower lot for shipment.
  - j. If the original sample falls below the requirement of 17% and the applicant requests for an appeal, it will be necessary to draw a second sample to make the final determination. Sampling shall be performed the same as the original, however, the number of cherries selected from each container shall be doubled.
  - k. If the second sample fails to make 17%, then that grower lot fails to meet M.O. Requirements. The results of the second sample shall be recorded on the notesheet. (See M).
  - l. If the second reading meets 17%, the lot should be passed with no further testing.
  - m. When any grower lot fails to meet the 17% requirement, whether in cartons or in bulk bins, the packer may pack or repack the cherries to row size. The cherries will then be Sampled and tested by row size, following the above procedures. Each size must stand on its own merit and cannot be mixed with any other size or sizes.
2. Refractometer and related equipment.
- a. Keep refractometer, squeezers, and other equipment clean and dry.
  - b. Allow the refractometer to stabilize to the environmental temperature.
  - c. Frequently check the calibration of the refractometer by testing with distilled water for zero reading. Adjust the refractometer, if necessary, following the manufacturer's instructions.
  - d. Clean and dry the prism thoroughly between samples.
  - e. Do not re use cups for collecting juice samples.

# Canadian Requirements for Sweet Cherries

## FV-184 Use and Requirements

- An FV-184 certificate can be issued at the applicant's request but is not required.
- Issue an FV-184 if the applicant requests an "inspection" document.
- Write in the FV-184 remarks section, ***"Inspection based on Canadian Import Requirements at Applicant's request."***
- Dark Sweet Cherries - minimum grades to Canada are MO 923 and Northwest No. 1.
- Light Sweet Cherries – minimum grade to Canada is U.S. Commercial and must meet MO 923 and Washington requirements for soluble solids and size.
- The applicant must complete a Certificate of Compliance.
- Errors are not acceptable on FV-184 certificates. Void the certificate and write a new error-free certificate. Sign voided FV-184s and turn in to office.

## Mandatory Markings for Sealed Consumer Packages

- Name and address in French or English
- Net weight
- Quantity in metric, or metric and imperial
- Name of product (unless visible) in French and English  
√ ***Cerises = Sweet Cherries***
- Grade name in French and English (*in close proximity to country of origin*)  
√ ***US No. 1 = É-U. No. 1***  
√ ***US Commercial = É-U. Commerciales***
- Country of Origin in French and English (*close proximity to grade*)  
√ ***Produce of USA = Produit Des É.-U.***

## Remember...

- **No more than three days can elapse between inspection and shipment.**



FEDERAL - STATE SHIPPING POINT INSPECTION SERVICE

State of Washington  
Department of Agriculture

# REQUEST FOR INSPECTION

## REQUEST FOR DOMESTIC OR EXPORT SHIPMENT CHERRY PACKOUT REPORT

DATE  
March 16, 2016  
 DAY SHIFT  NIGHT SHIFT

2) Check all appropriate boxes

3) Date at START of shift

4) Check Night or Day Shift

1) Full legal name and address of applicant requesting inspection

EXPORT  DOMESTIC  ON-LINE  FROM STORAGE  PREVIOUSLY CERTIFIED

APPLICANT: **Cherries R' Us** ADDRESS: **1234 Sawm Pl., Wenatchee, Washington**

5) State Lot number appearing on all packed containers.

STATE LOT NO. **D765-0606**

CANADA  CALIFORNIA  MO 923

6) Check appropriate boxes. MO 923 will almost always be checked, and CALIFORNIA or CANADA should be checked if the requirements for shipment to or through those areas will be met.

IF ANY PART OF THIS NUMBER CHANGES, A SEPARATE REQUEST MUST BE MADE WITH THE NEW NUMBER

PHYTO  STATE  FEDERAL COUNTRY

EXPORTER: ADDRESS: LEAVE THESE FIELDS BLANK FOR PACKOUT REPORTS

CONSIGNEE: LEAVE THESE FIELDS BLANK FOR PACKOUT REPORTS

MEANS OF CONVEYANCE: PORT OF ENTRY

7) Include all brands appearing on packed containers

BRAND(S): **OK Cherry, Pretty Good, Farmer's Choice**

8) True variety or Sweet Cherry, whichever appears on the containers

COUNT OF EACH ROW SIZE

VARIETY	GRADE	TYPE OF CONTAINER	TOTAL NUMBER OF CONTAINERS	9	9 1/2	10	10 1/2	11	11 1/2	12	OTHER
Bing	WA No. 1	12/27# NET	953				530	423			
Bing	WA No. 1	8/2# Clam	618			618					
Bing	WA No. 1	8/18# NET	2323		641	1202		480			
Tieton	WA No. 1	8/18# NET	931	203	728						
Sweet Cherry	WA No. 1	8/18# NET	5417		345	521	418	1245	1031	1857	
Bing	WA No. 1	5kg Carton	840		480	120		240			
<b>TOTAL CONTAINERS PACKED</b>			<b>11082</b>	<b>203</b>	<b>2194</b>	<b>2461</b>	<b>948</b>	<b>2388</b>	<b>1031</b>	<b>1857</b>	

10) Grade marked on containers

11) Brief description of packed container.

11) Totals - Fields will automatically fill in electronic version

12) Number of containers packed by row size. If necessary, change headings (e.g., to accommodate 8 1/2 row)

SIGNATURE OF FIRM REPRESENTATIVE: 13) Don't forget to sign the form! We can't use it without a signature.

THANK YOU for using this packout. It greatly cuts down on the possibility of time-consuming errors and makes your inspector's job MUCH easier.



Washington  
State Department of  
Agriculture

*Commodity Inspection Division / Fruit & Vegetable Inspection Program / P.O. Box 42560, Olympia, WA 98504  
21 North 1<sup>st</sup> Ave., Yakima, WA 98902 / 270 9<sup>th</sup> St. N.E., Suite 101-A, East Wenatchee, WA 98802*

**STANDARDIZATION COMMITTEE**

***S/C NO. 52***

Date: **April 23, 2019**  
To: Fruit & Vegetable Inspection Personnel  
From: **Standardization Committee**  
Re: SWEET CHERRIES TO CHINA

The following procedures shall be adhered to for export certification of sweet cherries to China. If you have any questions regarding the certification procedures, please contact your supervisor for clarification.

Only cherries from California, Idaho, Oregon and Washington are eligible to ship under this agreement.

**I. FACILITY**

- A) Must be registered to participate in the Program.
  - Facility must be on the registration list provided.
- B) Shall provide WSDA with a list of the participating growers name and corresponding lot number to be used for verification of grower lots at time of packing.
- C) All fruit on the packing line must be eligible for export to China, although it may be shipped to other destinations.
- D) The packing line must be inspected prior to packing of cherries for China for freedom of any culled and/or loose fruit - (walk-through sanitary inspection).

## SWEET CHERRIES TO CHINA

S/C No. 52

### II. INSPECTION

#### A) Sampling

- 1) Representative sample of 2% of the cartons and 100% of the fruits in the sample cartons will be inspected for phytosanitary requirements. The quality/condition/size sample may be included in the 2% sample.
- 2) Inspect 1% of the cartons for quality/condition/size
  - Inspect 50 cherries for quality/condition/size and insect
  - Inspect remainder of cherries in the sample container for insect
- 3) The additional samples needed to meet the 2% phytosanitary requirements will be satisfied by observing the graded product on the packing line at or near the point of filling of cartons.
  - Observation of fruits will be on an equivalent to the number of cartons required to satisfy the phytosanitary requirements.
    - Example:  
2,000 -- 20 lb. Cartons @ 2% = 40 samples  
1% sampling for quality/condition/size = 20 samples  
1% observation of fruit at fill station = 20 samples

#### B) Cartons

- 1) Name and address of the facility or associate company marked on each carton shall be the same as registered.
- 2) Each carton must have a USDA stamp (seal) as listed below. This stamp may be applied by tape, hand stamped, or printed during on-line processing of the fruit.

“CERTIFIED USDA-APHIS PPQ”

### III. SHIPMENT

- 1) Inspection of the fruit must be conducted and completed at the packing facility before loading of any cartons into the transportation vans.
- 2) Certified fruit will be loaded into containers or closed trucks and sealed.
- 3) The shipper must list on the Request for Inspection form, the grower lot numbers in the shipment.

## SWEET CHERRIES TO CHINA

S/C No. 52

- 4) For air shipments, inform the shipper that the importer must inform CAPQ of the shipment prior to the arrival of the shipment.
- 5) For ocean vessel shipments, contact your supervisor.

### IV. PHYTOSANITARY CERTIFICATE

- A) Issue a Federal Phytosanitary certificate – PPQ 577
- B) Additional Declaration – *All fruit in this shipment has been grown in accordance with relevant regulations of China and within the approved growing sites.*
- C) If going by sea, the sea container number must be on the PPQ.

### V. Miscellaneous

- All pests detected during the inspection process must be identified so that correct quarantine action can be conducted.
- Participating Organizations
  - USDA/APHIS – U.S. Dept. of Agri., Animal Health Inspection Service
  - CAPQ -- The Administration of Animal and Plant Quarantine of China
  - WSDA -- WA. State Dept. of Agriculture
  - NFE – Northwest Fruit Exporters members
  - Industry – Packing facilities



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**STANDARDIZATION COMMITTEE**

S/C NO. 51

Date: **April 23, 2019**

To: Fruit & Vegetable Inspection Personnel

From: **Standardization Committee**

Re: Sweet Cherries to Mexico -- Certification Procedures

Only sweet cherries from California, Idaho, Oregon and Washington are eligible to ship under the Sweet Cherry Phytosanitary Agreement. For cherries from ALL other states contact your area office.

***I. Registration***

- Facilities must register with the Washington State Fruit Commission their intent to participate in the Mexico cherry program.
- Washington State Fruit Commission will provide WSDA a list of registered facilities.

***II. Certification***

- 1) Inspections and certifications must be performed only at the approved packing or storage facilities.
- 2) If a live pest is detected, the shipment will be held until the pest can be identified.
- 3) The Request for Inspection document will include the following information;
  - Grower lot number(s) in the shipment
  - The county(s) corresponding with the grower lots

***III. Sampling***

- 1) A minimum of 2% of the cartons in each lot shall be visually inspected.
- 2) The entire contents of a sample carton must be inspected for leaves, pests, signs of external pest feeding damage, plant debris, and soil.
- 3) Inspect the 228 sub sample of cherries:
  - A 228 sub sample selected randomly throughout the shipment covering all grower lots.
  - All fruit within the 228 sub sample must be examined for signs of external pest damage.
  - All fruit exhibiting signs of external pest damage must be cut.

## Sweet Cherries to Mexico – Certification Procedures

S/C No. 51

4) Inspecting the load on the Dock to meet phytosanitary requirements is the preferred inspection method as grade and condition were performed during the on-line inspection.

5) *Use a Third Party Notesheet if previously certified.*

### ***IV. Verification***

#### **A. Containers**

1. Must be new and clean
2. Cartons must be marked with name and address of facility or its associate company and marked with grower lot numbers.

#### **B. Cherries**

1. Free of soil
2. Substantially free of plant debris
3. Leaves
  - Lot -- Not more than an average of 2 whole leaves per carton
  - Sample -- Not more than 4 whole leaves per carton
    - Parts/pieces of leaves are not to be aggregated or scored against this tolerance.

### ***V. Rejections***

1. Detection of any live quarantine pest, or more than 5% live non-quarantine pest
  - (Note: Grower lot cannot be reconditioned or resubmitted for certification)
2. Failure to meet the requirements for leaves, plant debris or soil
  - (Note: Grower lot may be reconditioned and resubmitted for certification)
3. Failure to meet all conditions of the work plan

### ***VI. Phytosanitary***

1. The PPQ Form 577 is the required document at the point of entry to Mexico
2. Phytosanitary Certificate:
  - See PEXD for current Additional Declaration (AD)
  - Block #9 -must have the total weight of the shipment listed in pounds or Kilograms.
  - Block #10- must include scientific name of product
  - Block #13- County (of packing) and state of origin.
  - Block #15- Approved Point of Entries;
    - Mexicali and Tijuana, Baja California
    - Ciudad Juarez, Chihuahua
    - Reynosa, Matamoros and Nuevo Laredo, Tamaulipas
    - Nogales, Sonora
    - Manzanillo, Colorado
    - Mexico City, D.F.
    - Guadalajara, Jalisco

- Monterrey, Nuevo Laredo
- Puerto de Veracruz, Veracruz
- San Luis Rio Colorado, Sonora

### ***VII. Shipping***

1. Cherries may be shipped in the same conveyance from approved States with fumigated or non- fumigated work plan commodities; apricots, plums, peaches, nectarines, and apples.
  - (Note: if a quarantine pest is detected in one commodity, the other remaining commodities in the conveyance will be refused entry)
2. After packing, cherries must be kept under refrigerated conditions.
3. All conveyances must be clean and free of litter, soil and plant debris.

### ***VIII. Facility/shipper responsibility***

- Register with Washington State Fruit Commission to participate in the program
- Recommend that certified fruit not be commingled or come in physical contact with uncertified fruit, whether in boxes, pallets or in the cold rooms.
- Packed fruit kept under refrigeration.
- Cartons must be new, clean and marked with the name and address of the grower, packer or distributor or associate company.
- Grower lot numbers must be stamped on the cartons to enable trace back to the grower should pest problems arise.
- Verify the conveyances are clean, free of litter, soil and plant debris.
- Seals are required under the following circumstances:
  - If shipment is transiting California
  - If shipment contains other workplan commodities such as apricots, plums, peaches, nectarines, and apples.

**BE SURE YOUR CERTIFICATION AND DOCUMENTS ARE CORRECT, THIS IS A PERISHABLE COMMODITY THAT DELAYS COULD BE VERY COSTLY TO INDUSTRY.**

# Consumer Packages

## Definition of Sealed Package

The following package types are considered sealed:

- Clam shells
- Quick-locked
- Taped
- Any other type of closure with packages inside a master container.

## Samples – Sealed and Unsealed Packages

- Sample 50 cherries for all unsealed packages.
- Always use adjacent packages to acquire a 50 cherry sample when inspecting unsealed packages.
- When the package is sealed, use the entire contents of one package or 50 cherries.
- When doubling samples for grade or size tolerance:
  - Unsealed packages - use one or more to obtain the sample.
  - Sealed packages – use the entire contents of only one package.

## Sampling Examples

- 2 lb sealed package containing a total of 137 cherries
  - 1<sup>st</sup> sample – 50 cherries and exceeds the sample tolerance for grade.
  - Increase to 100 cherries and still exceeds the sample tolerance for grade – reject.
- 2 lb unsealed package
  - Follow normal sampling procedure using one or more bags to increase sample size.
  - 1<sup>st</sup> sample - 50 cherries and exceeds the sample tolerance
  - Increase to 100 cherries and if it still exceeds the sample tolerance – reject.

### Sealed Packages in a Master Container

Each sealed package must have the following markings:

- Packer, shipper or grower name and address
- Net weight
- True variety or "Sweet Cherries"
- Master container must show the weight of the packages
  - Example - 9/2#

### Unsealed Packages in a Master Container

- Individual **unsealed** packages do not need to meet container marking requirements

### Dry Measurements for Clam Shells

- Net weight is required for clam shells, or the use of dry measurements as follows:
  - ½ dry pint
  - 1 dry pint
  - 1 dry quart

### Mixed Varieties

#### Clam Shells with ½ Light Sweet Cherries & ½ Dark Sweet Cherries

- Clam shell must be divided and each variety kept separate
- Must be marked with the packer, grower or shipper
- Net weight
- True variety or "Sweet Cherries"
- Master container must be marked with the number and weight of clam shells, as well as the same markings as the clam shells.



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**STANDARDIZATION COMMITTEE**

***S/C NO. 41***

Date: **April 23, 2019**  
To: Fruit & Vegetable Inspection Personnel  
From: **Standardization Committee**  
Re: Notesheet Recording of Markings Related to Origin of Product

Labeling of the product as related to the country, region, or state of origin can be significant marks in terms of market value, product reputation, consumer acceptance, and is also important for phytosanitary certification purposes. Certain countries do base eligibility for importation of a specific commodity on these criteria, along with freedom of some pest or diseases.

The inspection notesheets provide a factual record of the labeling of the product at the time of inspection during packing and shipping operations. All such origin related markings are to be noted on the inspection notesheet. This would apply to all fresh Fruits and vegetables that are submitted for inspection.

Examples of origin related marks are, Prod. Of U. S. A., Prod. Of Oregon, Prod. Of Canada, Washington State Apples, Washington Potatoes. The Washington Apple Commission registered trademark may be abbreviated to WAC tm, as may Potato country U. S. A. to WPC tm,

There are penalties and other consequences associated with misrepresenting origin marks. All such misrepresentations should be documented and reported to your supervisor or manager to allow for appropriate action to be taken.

As related to responsibility markings, warehouses have increasingly used containers bearing the markings of another shipper or distributors with no mention of the actual packer's name or address. In this situation it is only necessary to record the brand printed on the container, as the responsibility of the product at receiving point markets is determined by the shipments manifest documents.

Please contact your supervisor or manager if you need further clarification on this matter.

# Northwest Cherry Logo

These are nine different examples of acceptable Northwest Cherry logos that may appear on cartons. This logo represents cherries grown in Washington, Oregon, Idaho, Montana and Utah. Record the presence of a Northwest Cherry logo on the notesheet using the abbreviation NWCL.

