There are important elements to consider when you draft specification for local food items, such as size, quantity, quality, cleanliness, packaging, food safety and delivery. The tables below list sample specifications for produce available in Washington State based on the U.S. Grade No.1 criteria. Specifications are listed alphabetically by produce item and are for fresh, whole fruits and vegetables

## Sample general specifications:

### Produce Grade:

* Unless otherwise specified, the district is looking for grade 1 (or grade A). If second quality is sought for, it should be packed separately and clearly represented as second quality.
* Size, color, maturity and shape should be uniform within a package, a grade and a shipment. Misshapen, off-color, bruised or scarred produce does not belong in a first quality package at all.

Specifications include consideration of: degree of ripeness or maturity, condition upon receipt of product, age of product, weight range, preservation or processing method, US Standard for Grade, and temperature during delivery and upon receipt.

### Produce, fresh/non-processed:

| **Product** | **Condition/Description** | **Variety** | **Count** | **Packed** | **Layer or bulk** | **Price** | **Projected****Quantity** | **Minimum****Delivery** | **Months****Available** |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Apples | Ripe, well formed, firm, crisp, juicy, smooth skin free of blemishes, bruises and scars. Color typical of variety. Size: 2.5-3 inches in diameter; not exceeding 3.5 inches in diameter | List Variety: | 163 ct/csWill consider 125-150 ct/cs |  | layered |  |  |  |  |
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| Apricots | Mature, not overripe or shriveled, well formed, free from decay, skin breaks, worm holes, blemishes, bruises, brown spots, and insects. Color typical of variety. Size 1 ½ inches minimum in diameter; not exceeding 3.5 inches in diameter |  |  |  | layered |  |  |  |  |
| Apriums | Mature, not overripe or shriveled, well formed, free from decay, skin breaks, worm holes, blemishes, bruises, brown spots, and insects. Color typical of variety. Size 1 ½ inches minimum in diameter; not exceeding 3.5 inches in diameter | Any variety |  |  | layered |  |  |  |  |
| Asparagus | Fresh, well trimmed, fairly straight/not badly misshapen, and free from decay, damage or broken tips, dirt, disease, and insects etc. Color typical of variety, not less than 2/3 of the stalk length. Size: each stalk not less than ½ inch in diameter  | Green  |  |  |  |  |  |  |  |
| Asian pears | Ripe, well formed, firm, crisp, juicy, smooth skin free of blemishes, bruises and scars. Color typical of variety. Size: 2.5-3 inches in diameter; not exceeding 3.5 inches in diameter | Any variety | 163 ct/csWill consider 125-150 ct/cs |  |  |  |  |  |  |
| Beets | Firm, fairly smooth and well shaped, fairly clean and free from soft rot and damage. Greens/tops removed. Washed. | Red |  |  |  |  |  |  |  |
| Golden  |  |  |  |  |  |  |  |
| Chioggia |  |  |  |  |  |  |  |
| Blackberries  | Well colored, well developed, not overripe, shriveled or broken. Free from cores, mold, decay and insects.  | Any variety |  |  |  |  |  |  |  |
| Blueberries[[1]](#footnote-1) | Fruit should be blue and firm, not overripe or crushed; free from decay, injury, mold, insects and mummified berries. Uniform in size. | Any variety |  |  |  |  |  |  |  |
| Broccoli, crown[[2]](#footnote-2) | Firm heads, tight with dark green or purple buds. Free from decay and damage. Closely trimmed.  | Any variety |  |  |  |  |  |  |  |
| Brussels Sprouts, buds[[3]](#footnote-3) | Well colored, not withered or burst. Free from soft decay, discoloration, dirt, insects or disease. Uniform in size, each sprout not less than 1 inch or not more than 2 inches in diameter(\*specify if buds on the stalk is acceptable) | Any variety |  |  |  |  |  |  |  |
| Cherries | Mature, well colored, well formed, clean, not shriveled, and free from decay, insect larvae or insect injuries. Size: not less than ¾ inch in diameter | Bing  |  |  |  |  |  |  |  |
| Rainier |  |  |  |  |  |  |  |
| Carrots | Fresh picked, firm, fairly well colored and well formed. Free from soft rot and damage. Greens/tops removed. Washed. | Orange |  |  |  |  |  |  |  |
| Rainbow |  |  |  |  |  |  |  |
| Carrots with the tops | Fresh picked, firm, fairly well colored, well formed and consistent in size. Free from soft rot and damage. Greens/tops free from decay, damage, discoloration, and disease. Washed. | Orange  |  |  |  |  |  |  |  |
| Carrots with the tops (con’t) | Rainbow  |  |  |  |  |  |  |  |
| Cauliflower, crown[[4]](#footnote-4) | Clean, compact curds with color typical of variety. Closely trimmed leaves. Fairly clean and free from browning, decay, insects, or damage. | Any Variety |  |  |  |  |  |  |  |
| Cherries | Mature, well colored, well formed, clean, not shriveled, and free from decay, insect larvae or insect injuries. Size: not less than ¾ inch in diameter | Bing  |  |  |  |  |  |  |  |
| Rainier |  |  |  |  |  |  |  |
| Corn, sweet | Uniform size and color. Sweet, well-developed kernels. Free from insect injury, damage, or decay. | Yellow, white, or bi-color |  |  |  |  |  |  |  |
| Cucumbers, slicing | Fairly well colored and well formed. Fresh, firm, free from decay, sunscald or damage. | Any Variety |  |  |  |  |  |  |  |
| Green Beans[[5]](#footnote-5) | Ripe, fairly well formed, full pods. Fairly bright in color and fairly tender. Free of decay and damage. Loose dirt removed.  | Any Variety |  |  |  |  |  |  |  |
| Kale | Well trimmed, not stunted. Free from decay, insects, discolored leaves[[6]](#footnote-6), wilting, or damage. | Any variety |  |  |  |  |  |  |  |
| Kiwiberries | Mature, well formed, not overripe, or crushed. Free from decay, injury, mold, and insects. Color: darker green. Size: not less than ¾ inch in diameter | Any variety |  |  |  |  |  |  |  |
| Lettuce[[7]](#footnote-7) | Fresh cut with bright color, well developed, well trimmed. Free from browning, decay, insects and wilt. Washed. | Romaine, Red Leaf, or Butterhead |  |  |  |  |  |  |  |
| Melons[[8]](#footnote-8) (Cantaloupe, Watermelon, Honeydew) | Mature, fairly well formed, firm, not overripe. Free from damage, decay, or disease. | Any Variety |  |  |  |  |  |  |  |
| Onions6 | Firm, fairly smooth and well shaped, fairly clean and free from soft rot and damage. Greens/tops removed.  | Red ,Yellow, White or Walla Walla |  |  |  |  |  |  |  |
| Onions (Scallions)[[9]](#footnote-9) | Fresh, clean with bright dark green tops, well-trimmed. Free from dirt and major defects. *(if prefer clipped tops, specify)* | Green (Scallions) |  |  |  |  |  |  |  |
| Pears | Mature, ripe, well formed fruit. Free from blemishes, bruises, scars, and insect injury. Size: 2.5-3 inches in diameter; not exceeding 3.5 inches in diameter | Bartlett, Bosc, D’Anjou, Red or Equivalent | 163 ct/csWill consider 125-150 ct/cs |  |  |  |  |  |  |
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| Peaches | Mature but not soft or overripe. Well formed, free from decay and damage caused by bruises or insects. Fairly well-colored. Size: 2.5-3.5 inches in diameter; not more than 3.5 inches in diameter | yellow |  |  |  |  |  |  |  |
| white |  |  |  |  |  |  |  |
| Pea pods | Fresh, clean, fairly well filled pods with good color, young and tender. Free from broken, decay, damages, discoloration, flabby and mold. Size: pods not less than 2 inches in length | Sugar snap, snow or sweet peas |  |  |  |  |  |  |  |
| Peppers, sweet | Firm, well-shaped, well colored. Free of decay and injury. | Red, Green, Purple/White, or Yellow etc. |  |  |  |  |  |  |  |
| Plums | Fairly well-formed, well colored, ripe, clean fruit. Free from blemishes, bruises, scars, and insect injury. Size: 2-3 inches in diameter | Any variety |  |  |  |  |  |  |  |
| Fairly well-formed, well colored, ripe, clean fruit. Free from blemishes, bruises, scars, and insect injury. Size: not less than 1 ¼ inches in diameter | Italian |  |  |  |  |  |  |  |
| Pluots | Fairly well-formed, well colored, ripe, clean fruit. Free from blemishes, bruises, scars, and insect injury. Size: 2-3 inches in diameter | Any variety |  |  |  |  |  |  |  |
| Potatoes | Firm and smooth, not wrinkled; free of soft and/or dark spots, cut surfaces, greening, sprouts, or damage. Color typical of variety. Loose dirt removed. | Bakers | 100 ct/cs70 ct/cs60 ct/cs |  |  |  |  |  |  |
| Firm and smooth, not wrinkled; free of soft and/or dark spots, cut surfaces, greening, sprouts, or damage. Color typical of variety. Loose dirt removed. | All other varieties |  |  |  |  |  |  |  |
| Radishes[[10]](#footnote-10) | Fresh picked, firm, clean, fairly well colored and well formed. Free from soft rot and damage. Greens/tops removed. Washed. | Non-spicy variety |  |  |  |  |  |  |  |
| Raspberries  | Well colored, well developed, not overripe, shriveled or broken. Free from cores, mold, decay and insects.[[11]](#footnote-11) | Any variety |  |  |  |  |  |  |  |
| Rhubarb | Fresh, tender, well-colored, clean and well-trimmed. Free from decay and damages. Size: not less than ¾ inch in diameter; not less than 10 inches in length. |  |  |  |  |  |  |  |  |
| Rutabagas, topped | Firm, well trimmed, fairly smooth, fairly well shaped, fairly clean. Free from soft rot and serious damage. Size: not less than 1 ¾ inches in diameter |  |  |  |  |  |  |  |  |
| Salad greens | Freshly cut. Tender, with no yellowing, decay, or damage. | Ass’t varieties |  |  |  |  |  |  |  |
| Spinach | Fresh, well grown, clean and well trimmed. Loose dirt removed. Free from decay, coarse stalks, discoloration, wilting, and insects. Color: Dark green. Minimum mechanical damage (crushed, torn or broken leaves in the bunch) | bunched | 25-lb. bushel carton20-lb. carton (24 bunches/cs) |  |  |  |  |  |  |
| Fresh, well trimmed, free from coarse stalks, crowns, roots, decay, discoloration, wilting, insects. Color: dark green | leaves |  |  |  |  |  |  |  |
| Squash, summer | Fresh, fairly young and tender, well formed, and firm. Free from decay, soft rot or wet breakdown, and damage. | Green (zucchini etc.) |  |  |  |  |  |  |  |
| Yellow (crookneck, straightneck) |  |  |  |  |  |  |  |
| Squash, winter | Well matured with color typical of variety. Not broken or cracked. Free from soft rot or wet breakdown, serious damage. | Butternut | 35-lb cartons12-lb flats (6 quarts) |  |  |  |  |  |  |
| Strawberries | Red in color. Firm, not overripe or undeveloped. Free of defects, mold, decay or damage. Size: each berry is not less than ¾ inch in diameter | Any variety |  |  |  |  |  |  |  |
| Sweet potatoes | Firm, smooth, not wrinkled, and fairly clean and well shaped. Free of soft and/or dark spots, cut surfaces, sprouts, or damage. Color typical of variety. Loose dirt removed. Size: not less than 1 ½ inches in diameter; max wt not more than 36 oz | Jewel (orange flesh) | 20-lb case10-lb case |  |  |  |  |  |  |
| Tomatoes (Cherry, grape or slicing) | Mature, firm and fairly well formed, clean, and free of decay, bruises, cuts or broken skins, and mold. Color typical of variety.  | Ass’tvarieties |  |  |  |  |  |  |  |
| Turnips[[12]](#footnote-12) | Firm, well trimmed, fairly smooth, fairly well shaped, fairly clean. Free from soft rot and serious damage. Size: 2-3 inches in diameter | WhitePurple top |  |  |  |  |  |  |  |
| Other:  |  |  |  |  |  |  |  |  |  |
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### Reference:

Bozeman Public Schools Farm to School Program “Product Availability and Pricing Form” (Bozeman, MT), USDA Agricultural Marketing Service “Fresh Market Fruit Grade Standards” and “Fresh Vegetable Grade Standards”.

1. Blueberries do not ripen after harvest. Look for deep purple or blue-black color with a silvery sheen. [↑](#footnote-ref-1)
2. If you need florets, see the spec for value-added. [↑](#footnote-ref-2)
3. If you need trimmed, washed, see the spec for value-added [↑](#footnote-ref-3)
4. if you need florets, see the spec for value-added [↑](#footnote-ref-4)
5. If you need trimmed, see the spec for value-added [↑](#footnote-ref-5)
6. U.S. Commercial grade standard allows “bronze or slightly yellowish color affecting only the edges of the leaves, provided these edges are not dried“ [↑](#footnote-ref-6)
7. If you need chopped, see the spec for value-added [↑](#footnote-ref-7)
8. If you need cut melons, see the spec for value-added [↑](#footnote-ref-8)
9. US Grade Standard size: “Small” – less than ½ inch; “Medium” – ½ - 1 inch, inclusive; and “Large” – over 1 inch. [↑](#footnote-ref-9)
10. “topped radishes” – with the tops/greens clipped back to not more than 3/8 inch in length; “bunched radishes” – with full length tops/greens tied in bunches. Size: “Small” – less than ¾ inch in diameter; “Medium” – ¾ - 1 inch in diameter; “Large” – 1 – 1 ¼ inches in diameter; and “Very large” – over 1 ¼ inches in diameter. [↑](#footnote-ref-10)
11. Raspberries are highly perishable and should be used within 1-2 days after arrival; may decay if allowed to stand at room temperature, and due to varietal differences the appearance of red can vary from dull and dark to bright and shiny. [↑](#footnote-ref-11)
12. “Bunched” – tied in bunches; either with full-length tops or removed to not less than 6 inches; “Short-trimmed tops” – with leaf stems ranging to not more than 4 inches in length [↑](#footnote-ref-12)