

United Fresh Produce Inspection Training

Phone: (202) 303-3400
Fax: (202) 303-3433

Introduction Class* Day 1-2

PACA

- Background Information
- Proper Terminology
- Dispute Resolution

Fundamentals of Inspection

- Interpretation of Standards & Tolerances
- General Terminology

Types of Inspections

- FV-237 Request Form
- FV-300 Certificate

General Market Inspection Principles

- Sampling Procedures
- Lot Accessibility
- Equipment Overview
- Quality versus Condition
- How to Read the FV-300
- Appeal Procedures & Re-inspections
- Lab Demonstration

*Prerequisite to Advanced Class

Advanced Class Day 3-5

10-15 Commodity Labs

- Five Recommended Commodities: Grapes, Lettuces, Potatoes, Strawberries, and Tomatoes
- Other Commodities are Customized to Class' Most Common Requests

Types of Inspections

- Quality and Condition
- Condition Only
- Net Weight
- Size
- Digital Imaging

Sampling Procedures

- Random Sampling
- Sampling Requirements

Marketing Orders

Import Requirements

Advanced FV 300 Training

United Fresh, in partnership with the USDA-AMS, is offering three expert led produce inspection courses for 2008. This unique program provides real, hands-on instruction from USDA experts to anyone involved in the produce supply chain – grower to retailer.

If you receive, handle, buy, ship, or sell produce - this course is for you! Sign up today to become more proficient and knowledgeable about quality control standards, inspection grading, USDA produce procedures and requirements, and much more!

Each advanced course will include the five commonly requested commodities: Grapes, Lettuces, Potatoes, Strawberries, and Tomatoes. In addition to these 5, each course will be customized to meet the attendees' most commonly requested commodities – up to 15 different commodities will be reviewed in each course!

Training Facility & Location

USDA Fresh Products Branch
National Inspectors' Training and Development Center
Fredericksburg, VA

2008 Class Dates:

Jan. 28-29 Intro
Jan. 30-Feb. 1 .. Advanced
Jan. 28-Feb. 1 .. Both

Sept. 22-23Intro
Sept. 24-26Advanced
Sept. 22-26Both

June 2-3 Intro
June 4-6 Advanced
June 2-6 Both



Course Designed For:

- ✓ Produce Buyers
- ✓ Warehouse Managers
- ✓ Field Inspectors
- ✓ Produce Inspectors
- ✓ Quality Control Managers
- ✓ Quality Assurance Managers
- ✓ Packing Supervisors
- ✓ Produce Receivers
- ✓ Operations Managers
- ✓ Dock Supervisors
- ✓ Inventory Control Managers

And More!



United Fresh
RESEARCH & EDUCATION
FOUNDATION



www.unitedfresh.org/programs

2008 Produce Inspection Registration Form

Name _____

Company _____

Title _____

Address _____

City, State, & Zip _____

Phone _____ Email (for confirmation) _____

2008 Class Dates

Course

Pricing

Advance Course

(Check Desired Class)

		<i>United Fresh Member</i>	<i>Non-Member</i>
<input type="checkbox"/> Jan. 28-29	Intro	\$875	\$1075
<input type="checkbox"/> Jan. 30 — Feb. 1	Advanced	\$1195	\$1395
<input type="checkbox"/> Jan. 28 — Feb. 1	Both	\$1875	\$2275
<i>United Fresh Member</i> <i>Non-Member</i>			
<input type="checkbox"/> June 2-3	Intro	\$875	\$1075
<input type="checkbox"/> June 4-6	Advanced	\$1195	\$1395
<input type="checkbox"/> June 2-6	Both	\$1875	\$2275
<i>United Fresh Member</i> <i>Non-Member</i>			
<input type="checkbox"/> Sept. 22-23	Intro	\$875	\$1075
<input type="checkbox"/> Sept. 24-26	Advanced	\$1195	\$1395
<input type="checkbox"/> Sept. 22-26	Both	\$1875	\$2275

Attendees Only:

Each advanced course will include the following commodities: *Grapes, Lettuces, Potatoes, Strawberries, and Tomatoes.* Please list your next top five (5) commodity products:

- _____
- _____
- _____
- _____
- _____

All requests are tallied and sent to the USDA for product orders based on availability and number of requests.

TOTAL DUE: \$ _____

Check Method of Payment:

Check

Master Card

Visa

American Express

Credit Card # _____ CVV # _____ Exp. date _____

Name on Credit Card _____

Signature _____

Mail and/or Fax Payment to:

United Fresh Research & Education Foundation

1901 Pennsylvania Ave. NW

Suite 1100

Washington, DC 20006

Phone: (202) 303-3400

Fax: (202) 303-3433

Confirmation Notification

Once availability in the selected course is confirmed, your registration will be processed and you will receive a detailed course confirmation, including hotel and travel information. If you have any questions, please contact United Fresh at 202-303-3400.

Course Minimum Requirements/Cancellation Policy

Each class requires a minimum of 15 and a maximum of 32 attendees. Registration is on a first-come, first-served basis. In the event that the minimum number of registrants is not scheduled within THREE weeks of the course start date, the class may be cancelled; United Fresh will contact you immediately. Rescheduling of the course may be attempted or attendees will be registered for the next available course. Individual registration cancellations must be made no later than FOUR weeks prior to the start date of the selected seminar to be issued a refund, less a \$75 cancellation fee. Cancellations made less than four weeks will not be issued a refund. Course date changes or transfers will only be accepted up to four weeks prior to the start of the scheduled seminar and only if space is available.