



These one-pagers on common produce crops are designed for produce handling training or ongoing reference. They may be helpful for training volunteers on sorting products as they come in. All of the one-pagers inspecting tips, and photographs to help identify what product is acceptable and what is not.

Crops covered in the one-pagers:

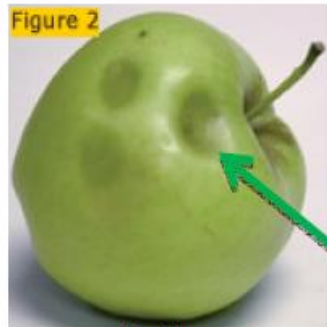
1. Apples
2. Bananas
3. Cabbage
4. Cantaloupe
5. Carrots*
6. Lettuce
7. Onions (bulb)
8. Oranges
9. Potatoes
10. Sweet potatoes
11. Tomatoes
12. Watermelon

Apples

Receiving and Inspection:

Apples should be firm and have smooth skin.

Acceptable

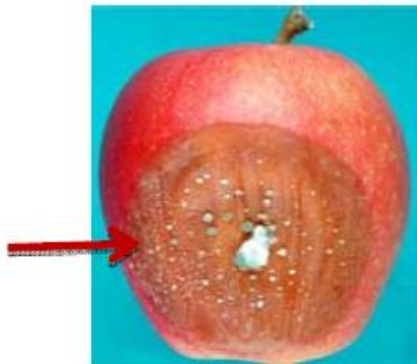


Bruises

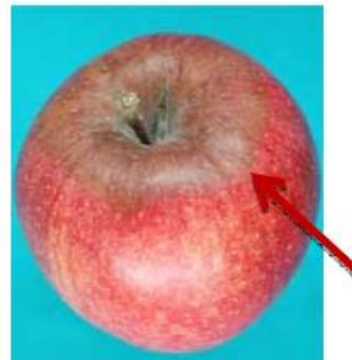


Superficial spot

Not acceptable



Blue mold



Gray mold



Alternaria rot



Bull's eye rot

Bananas

Receiving and Inspection:
Avoid fruit with damaged skins.

Acceptable



A few bruises



Slight speckling

Not acceptable



Chill damage



Overripe



Also overripe

Cabbage

Receiving and Inspection:

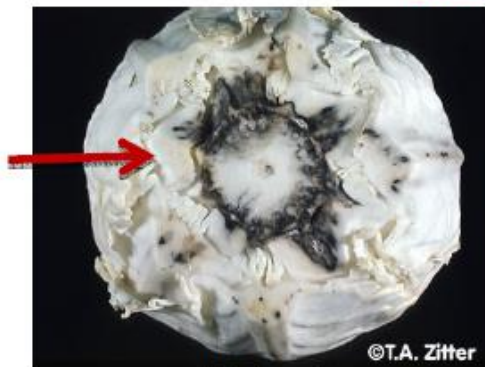
Cabbages should be fairly even colored and heavy for its size.

Acceptable



Small spots on outer leaves

Not acceptable



Black rot



White rot



Downy mildew

Cantaloupe

Receiving and Inspection:

Cantaloupes should be round with good netting or webbing over creamy-colored rind. They have a distinctive aroma and the blossom end will yield to gentle pressure when ripe.

Acceptable



Slight discoloration

Not acceptable



Mold



Decay



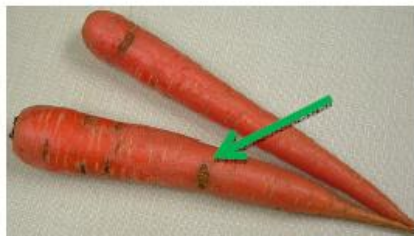
Anthracnose

Carrots

Receiving and Inspection:

Carrots should have firm, smooth exteriors (ie., should snap when bent far enough). Color should be vibrant orange to orange-red.

Acceptable



Spots on outer surface



Odd shapes

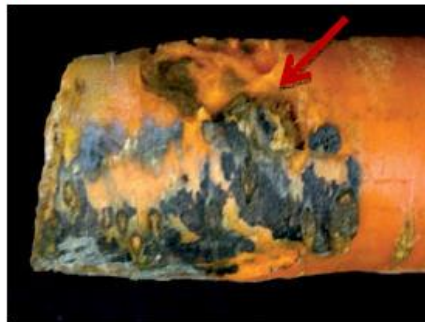
Not acceptable



Rot



Mold



More rot

Lettuce

Receiving and Inspection:

In general, avoid wilted and discolored leaves. For iceberg lettuce, some browning of the core end is natural and occurs from oxidation after lettuce has been harvested and trimmed.

Acceptable



Brown core

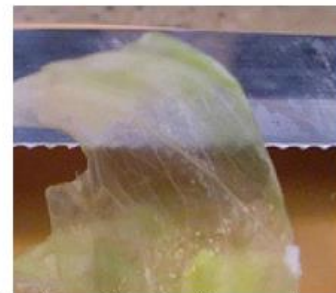


Tear/slight bruising

Not acceptable



Wilted leaves



Translucent leaves (freeze damage)



White mold

Onions (bulbs)

Receiving and Inspection:

Good quality onions should be firm and hard with short, tight necks and dry papery skin. Slightly loose outer skin is common and should not affect quality.

Acceptable



Small sprouts



Unusual shape

Not acceptable



Bulb rot



Bacterial soft rot



Neck rot



Sour skin

Oranges

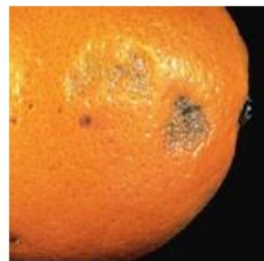
Receiving and Inspection:

Oranges should be firm, heavy for size, and have fine textured skin. Skin color of ripe orange ranges from orange to greenish-orange. Many oranges go through a re-greening process on the tree in which the skin color begins to turn from orange back to green again. Re-greening is a natural occurrence and does not affect the flavor quality of the orange.

Acceptable



Slightly green oranges



Small spots

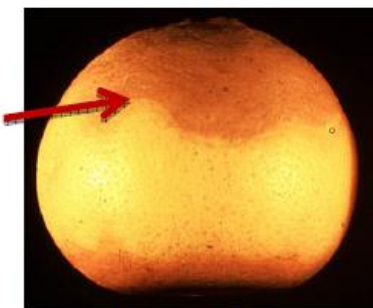
Not acceptable



Mold



Mold in navel



Stem end decay



More mold (green)

Potatoes

Receiving and Inspection:

All potato varieties should be fairly clean, firm, and smooth. Avoid potatoes with wrinkled soft skin, soft dark spots, or green appearance.

Acceptable



Small peepers (sprouts)



Odd lumps

Not acceptable



Moldy cut



Green potato (solanine)



Common scab



Late blight

Sweet Potatoes

Receiving and Inspection:

Good quality sweet potatoes should be firm with smooth skins.



Odd shapes

Acceptable



Small sprouts

Not acceptable



Mold



Chill damage (soft spots)

Tomatoes

Receiving and Inspection:

Good quality tomatoes should have bright shiny skin and firm flesh.

Acceptable



Slight dent



Greenish tint

Not acceptable



Moldy bruise



Black rot



Late blight



Mold and bruising

Watermelon

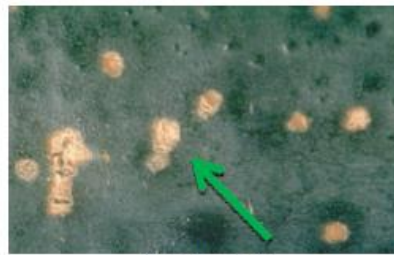
Receiving and Inspection:

Watermelons should be firm. Watermelons do not ripen after harvesting; a ripe watermelon will produce a distinct hollow sound when thumped.

Acceptable



White/yellow patch



Small spots

Not acceptable



Decay



Anthracnose



Fruit blotch

Main sources: Feeding America and The Packer, PMA