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

![Apples](image)

Not acceptable

![Apples](image)
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

HACAP Food Reservoir
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.
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.
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)](image1)

Odd lumps

Not acceptable

![Moldy cut](image2)

Green potato (solanine)

![Common scab](image3)

Late blight

HACAP Food Reservoir
Sweet Potatoes

Receiving and Inspection:
Good quality sweet potatoes should be firm with smooth skins.
**Tomatoes**

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

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*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.

Main sources: Feeding America and The Packer, PMA