

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 2

CX/FICS 07/16/2
October 2007

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX COMMITTEE ON FOOD IMPORT AND EXPORT INSPECTION
AND CERTIFICATION SYSTEMS**

Sixteenth Session

Surfers Paradise, Queensland (Australia), 26 to 30 November 2007

**MATTERS REFERRED BY THE CODEX ALIMENTARIUS COMMISSION AND OTHER
CODEX COMMITTEES AND TASK FORCES**

**A. GENERAL DECISIONS OF THE 30TH SESSION OF THE CODEX ALIMENTARIUS
COMMISSION (Rome, Italy, 2 – 7 July 2007)**

1. The Commission **adopted** a number of amendments to the Rules of Procedure and other amendments to the Procedural Manual and took other decisions including re-activation of the Codex Committee on Natural Mineral Waters. The Commission also adopted 44 new or revised Codex standards or related texts elaborated by the Codex Committees and Task Forces. A complete list of these texts and details of their consideration could be found in ALINORM 07/30/REP which is available from: <http://www.codexalimentarius.net>

**B. DECISIONS OF THE 30TH SESSION OF THE COMMISSION RELATED TO THE WORK
OF THE COMMITTEE**

STANDARD CONSIDERED AT STEPS 5/8

*Proposed Draft Revision to the Guidelines for Generic Official Certificate Formats and Design,
Production, Issuance and Use of Certificates (CAC/GL 38-2001)*

2. The Commission adopted the proposed draft revision to the guidelines at Steps 5/8, with the omission of Steps 6 and 7 with the amendments as contained in ALINORM 07/30/REP paras. 52 to 54.

STRATEGIC PLAN 2008-2013 OF THE CODEX ALIMENTARIUS COMMISSION¹

3. The Commission adopted the Strategic Plan 2008-2013. In view of this, the Committee is invited to review all the Activities presented in Part 2 Programme Areas and Planned Activities 2008-20013 relevant to its work (see below excerpts from ALINORM 07/30/REP, Appendix IX) and report back to the Commission on the outcome of its consideration.

GOAL 1: PROMOTING SOUND REGULATORY FRAMEWORKS

¹ ALINORM 07/30/REP paras 131-138 and Appendix IX.

1.4 : Review and develop Codex standards and related texts for food inspection and certification, and methods of sampling and analysis
Description: Review and develop Codex standards and related texts for food inspection and certification as well as methods of sampling, including guidance on equivalence, mutual recognition and traceability / product tracing, taking into account scientific and technological developments, to ensure that they: emphasize a horizontal approach and the need to maintain inclusiveness, and reflect global variations so as to avoid being overly prescriptive and not more trade restrictive than necessary, while respecting the basic objectives of the CAC, taking into consideration the technical and economic implications for all members as well as the special needs of developing countries including infrastructure, resources and technical and legal capabilities.
Timeline: Continuing
Responsible parties: CCMAS, CCFICS

Output/Measurable indicators: Standards related texts adopted at respective steps.

GOAL 2: PROMOTING WIDEST AND CONSISTENT APPLICATION OF SCIENTIFIC PRINCIPLES AND RISK ANALYSIS

2.5 Encourage countries to channel their requests for scientific advice to FAO / WHO through the CAC
Description: Encourage countries to channel their requests through the CAC in order to make the best use of the limited resources available at FAO and WHO for the provision of scientific advice. Encourage FAO and WHO to inform the CCEXEC and the CAC of all requests on provision of scientific advice on food safety received from member countries.
Timeline: Continuing
Responsible parties: CAC, CCEXEC, all subsidiary bodies

Output/Measurable indicators: Reports by FAO and WHO of requests for scientific advice received directly from countries vs. requests received through CAC.

GOAL 3: STRENGTHENING CODEX WORK-MANAGEMENT CAPABILITIES

3.3 Develop committee-specific decision making and priority setting criteria
Description: Develop committee-specific decision-making and priority-setting criteria and use these criteria for management of work. Implement and review criteria where necessary.
Timeline: Completion of decision making and priority setting criteria by 2008. Review of criteria, beginning in 2008.
Responsible parties: All General Subject Committees and some other subsidiary bodies as appropriate

Output/Measurable indicators: Committee-specific decision-making and priority-setting criteria. Confirmed review of criteria beginning in 2008.

REVIEW OF CODEX COMMITTEE STRUCTURE AND MANDATES OF CODEX COMMITTEES AND TASK FORCES (ALINORM 07/30/REP, paras 144-156)

4. The Commission considered 11 Proposals as contained in Circular Letter CL 2006/29-CAC. Due to time constraints, the Commission only made decisions regarding Proposal 1 (numbers of meetings), Proposal 2 (number of subsidiary bodies), Proposal 3 (interval of meetings), Proposal 4 (duration of meetings) and

Proposal 8 (conversion of regional standards into world-wide standards) and agreed to request the 60th Session of the Executive Committee for further consideration of the other six Proposal².

5. The Committee should draw attention to the Proposals 3 and 4, reproduced below, when discussing the date of its next meeting (Agenda Item 12: Date and Place of the next Session).

- **Proposal 3 (interval of meetings):** The Committee should consider adopting a longer interval with the understanding that a structured, effective inter-session working mechanism should then be put in place in accordance with the Guidelines on Physical Working Groups and on Electronic Working Groups.
- **Proposal 4 (duration of meetings):** The duration of a Codex session should be kept within seven days, including the pre-session meetings of working groups, if any, in order to keep its proceedings well focused, ensure transparency, and facilitate effective participation of the members, with the understanding that certain margin of flexibility should be allowed, depending on the workload of each subsidiary bodies.

C. MATTERS ARISING FROM OTHER CODEX COMMITTEES AND TASK FORCES

CODEX COMMITTEE ON FRESH FRUITS AND VEGETABLES

Draft Guidelines for the Inspection and Certification of Fresh Fruits and Vegetables for Conformity to Quality Standards

Discussion in the Committee on Fresh Fruits and Vegetables

6. The Guidelines have been harmonized with the relevant inspection/certification texts developed by the Committee on Food Import and Export Inspection and Certification Systems with necessary deviations to adjust the document to the specific scope of the Guidelines and take into account other relevant texts of the United Nations Economic Commission for Europe (UNECE), the Organization for the Economic Cooperation and Development (OECD) and the International Organization for Standardization (ISO) as directed by the Committee. A Working Group led by Canada will further revise the Guidelines after adoption at Step 5 for consideration by the next session of the Committee³.

Discussion in the 30th Codex Alimentarius Commission

7. The 30th Session of the Commission, in adopting the proposed draft Guidelines at Step 5, recognized that they addressed inspection, certification and sampling matters specific to fresh fruits and vegetables and therefore, agreed to forward the document to the Committees on Food Import and Export Inspection and Certification Systems as well as on Methods of Analysis and Sampling to provide observations from a horizontal perspective on certification, inspection and sampling provisions in order to ensure consistency in the approach followed on these matters within Codex⁴.

² ALINORM 07/30/REP paras 146-161.

³ ALINORM 07/30/35, paras 83 – 94 and Appendix VII.

⁴ ALINORM 07/30/REP, para. 93 and Appendix V.

ANNEX

PROPOSED DRAFT CODEX GUIDELINES FOR THE INSPECTION AND CERTIFICATION OF FRESH FRUITS AND VEGETABLES FOR CONFORMITY TO QUALITY STANDARDS**(AT STEP 5)**

The purpose of these Guidelines is to establish procedures to ascertain, through inspection of product, whether fresh fruits and vegetables conform to established quality standards. This document provides a framework for inspecting and certifying fruits and vegetables for conformity to quality standards to ensure that the produce meet requirements in order to protect consumers from deceptive marketing practices and to facilitate trade on the basis of accurate product description. Quality standards should not be substituted for the implementation of a food safety system and should not replace hygiene provisions/requirements that may be specific to the commodity in question.

These Guidelines should be used in conjunction with *Codex Principles for Food Import and Export Inspection and Certification* (CAC/GL 20-1995) and the *Codex Guidelines for the Exchange of Information between Countries on Rejections of Imported Food* (CAC/GL 25-1997).

The scope of these Guidelines does not include procedures for the acceptance, certification, verification or inspection/auditing of Quality Management Systems (QMS). Certification of produce however, may be based on QMS and therefore these Guidelines would apply in that regard.

The Certificate of Inspection is the control document which an Official/Officially Recognized Inspection and/or Certification Body uses to attest that the fresh fruits and vegetables have been verified for conformity to quality standards and according to the procedures set out in these Guidelines.

1. DEFINITIONS**OFFICIAL INSPECTION BODY AND OFFICIAL CERTIFICATION BODY¹**

Official inspection bodies and official certification bodies are bodies administered by a government agency having jurisdiction empowered to perform a regulatory or enforcement function or both for conformity to quality standards.

OFFICIALLY RECOGNIZED INSPECTION BODY AND OFFICIALLY RECOGNIZED CERTIFICATION BODY¹

Officially recognized inspection bodies and officially recognized certification bodies are bodies which have enforcement functions and have been formally approved or recognized by a government agency having jurisdiction.

INSPECTOR

Person, officially recognized and authorized by an Official/Officially recognized Inspection and/or Certification Body, who has appropriate and regular training and has been proven competent under a competency scheme, enabling them to undertake inspection and/or certification.

CERTIFICATION¹

Certification is the procedure by which Official/Officially recognized Inspection and/or Certification Bodies provide written or equivalent assurance that graded and packed fresh fruit and vegetables conform to the quality standards. The certification of fresh fruit and vegetables may be, as appropriate, based on a range of inspection activities which may include continuous online inspection, auditing of quality management systems, and examination of graded and packed produce.

INSPECTION¹

Inspection is the examination of fresh fruits and vegetables, outlined in Section 2, including the grading and packing of fresh produce, in order to verify that they conform to the standards.

AUDIT

¹ Definition taken from the *Codex Principles for Food Import and Export Inspection and Certification* (CAC/GL 20-1995) and adapted for the inspection and certification of fresh fruits and vegetables.

Audit is a systemic and functionally independent examination to determine whether activities and related results comply with the planned objectives.

STANDARDS²

A Standard is a Quality Standard which sets out quality criteria, including provisions concerning the presentation and marking or labelling, set down by the competent authorities, against which fresh fruits and vegetables will be evaluated.

TRADER

A trader is anyone (buyer, broker, dealer, grower, packer, shipper, exporter, importer, wholesaler, distributor, etc.) who markets fresh fruits and vegetables.

CONSIGNMENT³

The quantity of produce dispatched or received at one time, and covered by a particular contract or shipping document. The consignment may consist of one or several types of produce; it may be composed of one or several lots of fresh fruit and vegetables.

LOT³

A stated quantity of fresh fruits and/or vegetables which has, at the time of inspection, uniform characteristics.

SAMPLING³

Sampling is the act of taking a series of primary samples, of approximately equal size, from different positions in a lot during an inspection.

PRIMARY SAMPLE³

An individual unit or package taken from the lot, or in the case of loose or bulk produce, a stated quantity taken from a single position in the lot.

BULK SAMPLE³

Several representative primary samples taken from the lot, whose quantity is sufficient to allow the assessment of the lot with regard to all criteria.

REDUCED SAMPLE³

A representative quantity of produce obtained from the bulk sample and whose size is sufficient to allow the assessment of certain individual criteria. Several reduced samples may be taken from a bulk sample.

PACKAGE

Container or receptacle, (e.g., box, bag, clam shell, etc) which is used to hold fresh fruits and vegetables with the intent to preserve and protect its contents.

APPLICANT

Anyone who has a financial interest in the consignment or lot and requests an inspection.

2. IMPLEMENTATION OF INSPECTION PROCEDURES

2.1 GENERAL REMARKS

The inspection should commence by assessing primary samples taken at random from a lot to be inspected. It is based on the principle of presumption that the overall quality of the bulk sample (all primary samples) should be representative of the overall quality of the entire lot.

² Adapted from the definition of “requirements” in the Codex *Principles of Food Import and Export Inspection and Certification*.

³ Definition taken from the International Standardization Organization (ISO) 874, Fresh Fruit and Vegetables – Sampling, and adapted for these Guidelines.

However, in some cases, for example, for ascertaining the presence of a particular disorder of any kind, selective sampling shall be carried out. Sampling cannot then be carried out at random. Hence, before starting sampling, its purpose should be defined, i.e., the characteristics to be tested should be specified.

2.2 PLACE OF INSPECTION

The inspection of the produce may be carried out during the grading and packing operation, at the point of dispatch, during transport, at the import point, at the wholesale market, distribution centre, etc.

2.3 PREPARATION OF PRODUCE FOR SAMPLING

The trader or their representative shall inform the Official/Officially recognized Inspection and/or Certification Body whenever a consignment is available for inspection. The applicant or their representative shall supply all information necessary for the identification of the consignment or lot to be inspected. Lots in a consignment may be treated as one if they are similar in regard to the nature of the fresh produce, packer and /or dispatcher, country of origin, class of produce, size (if the product is graded according to size), variety or commercial type (according to the relevant provisions of the quality standard) and type of packaging and presentation.

The consignment or lot shall be prepared for sampling in such a way that primary samples can be taken at random without hindrance or delay. This means that the applicant of an inspection should place the consignment or lot in such a manner that it is completely and readily accessible for inspection and the quality and condition of the fresh fruits and vegetables are fully disclosed. A vehicle fully loaded or partially loaded is not considered accessible. The applicant of an inspection must either completely unload the vehicle or channel a passage through the vehicle in order that an Inspector can reach every primary sample randomly.

The primary samples shall be identified by the Inspector and taken personally or under the supervision of the Inspector. If reduced samples are required, these are identified and personally selected by the Inspector from the bulk sample.

Each lot shall be sampled separately, however if the lot is not uniform or shows damages, it shall be divided into uniform lots and each lot shall be sampled and inspected separately.

All samples are taken for the sole purpose of inspecting the produce for conformity to the standards. Following the inspection all samples will be returned to the applicant.

2.4 IDENTIFICATION OF LOTS AND/OR GETTING A GENERAL IMPRESSION OF THE CONSIGNMENT

The identification of lots should be carried out on the basis of their marking or other criteria. In the case of a consignment which is made up of several lots, it is necessary for the Inspector to get a general impression of the consignment with the aid of accompanying documents or declarations concerning the consignment. The Inspector then determines how far the lots presented comply with the information in these documents.

If the fresh fruits and vegetables are to be or have been loaded onto a means of transport, the registration number of the latter should be used for identification of the consignment.

2.5 ASSISTANCE TO THE INSPECTOR

The applicant for the inspection should provide:

- suitable facilities, free from vehicular traffic or other hazards, where the inspection can be done;
- suitable grading table where produce may be inspected;
- a suitable and adequately lighted facility where produce may be inspected. The intensity of lighting is either from natural or artificial sources and the illumination is at least 540 lux at the grading table level; and
- physical assistance to the Inspector as may be required.

2.6 INSPECTION OF THE LOT

2.6.1 Assessment of Packaging and Presentation on the Basis of Primary Samples

The packaging and the material used within the package should be verified for suitability and cleanliness according to the provisions of the standards. If only certain types of packaging are permitted, the Inspector will check whether these are being used. If the individual Standard includes provisions concerning presentation, their

conformity is also verified.

2.6.2 Verification of Marking on the Basis of Primary Samples

The Inspector should ascertain whether the produce is marked according to the Standard. The accuracy of the marking should also be verified.

2.6.3 Verification of the Number of Packages or Volume of Produce in the Lot

Inspections and sampling is based on the number of packages or volume of produce within the lot, in order to obtain the correct sample size. Therefore verification of the count/volume is important to the credibility of the inspection and certification.

The sample size should not be solely based on the information provided by the applicant, but the actual count/volume present for inspection. In instances, such as in loose or bulk loads when it is more difficult to verify actual count/volume, the Inspector should make a notation on the Certificate of Inspection under Observations: "sample size based on applicant's count/volume".

2.6.4 Sampling

The Inspector determines the size of the bulk sample in such a way as to be able to assess the lot to be inspected. The Inspector selects, at random, the packages (primary samples) to be inspected or, in the case of loose or bulk produce, the points of the lot from which primary samples will be taken.

Damaged packages shall not be selected as part of the bulk sample; they should be set aside and may, if necessary, be subject to a separate inspection.

If after the inspection, the Inspector discovers that a decision cannot be reached, the Inspector may take more primary samples and express the overall results as an average of the total number of primary samples.

Certain criteria, such as the stage of development and/or ripeness or the presence or absence of internal defects, may be verified on the basis of reduced samples. This procedure may be applicable when the produce is cut or destroyed. The size of the reduced samples should be restricted to the absolute minimum quantity necessary for the assessment of the lot; if, however, defects are ascertained or suspected, the size of the reduced sample should not exceed 10% of the size of the bulk sample initially taken for the inspection.

The criteria on the degree of development and/or ripeness can be verified using an instrument, such as a refractometer and/or penetrometer, and methods laid out in the Standard or in accordance with acceptable practices.

2.6.3.1 Packed produce

In the case of packed produce (wooden packages, cardboard packages, bags, etc.); the primary samples shall be taken at random throughout the lot, in accordance with Table 1, to ensure that they are representative of the entire lot. Whenever a lot is declared unsatisfactory, it is important that the minimum number of primary samples is taken.

Table 1 – Minimum Number of packages to be taken⁴

Number of packages in the lot	Minimum number of packages (primary samples) to be taken
up to 100	5
101 to 300	7
301 to 500	9
501 to 1,000	10
Over 1,000	15 (minimum)

⁴ Table 1 and 2 are taken from the ISO 874, Fresh Fruit and Vegetables - Sampling. A participating country may experiment with another sampling method than the one provided, if it has previously notified its intention to the Inspection and Certification Body concerned.

2.6.3.2 Bulk produce

Bulk produce refers to loose fruits and vegetables that are loaded directly into a transporting vehicle. It may also include loose produce transported in large bins or totes, which are open at the top.

Samples shall be taken at random at different points throughout the lot and in accordance with the total weight or total number of units as outlined in Table 2. At least 5 primary samples must be taken from the lot. In the case of large fruits and vegetables (over 2 kg per unit) the primary samples shall consist of at least five units. Whenever a lot is declared as not meeting the Standard, it is important that the minimum quantity of primary samples specified in this table is taken.

Table 2 – Minimum Size of primary samples⁴

Weight of lot (in kilograms) or total number of units in the lot	Minimum Total weight of primary samples (in kilograms) or Minimum total number of units to be taken
up to 200	10
201 to 500	20
501 to 1,000	30
1,001 to 5,000	60
Over 5,000	100 (minimum)

Example:

Minimum sampling for lot 5,200 kg in weight: Five (5) primary samples of 20 kg each for a total of 100 kg or 10 primary samples of 10 kg each.

Minimum sample for lot of 1000 melons (larger than 2kg each): Six (6) primary samples of 5 melons each

2.7 INSPECTION OF PRODUCE

The produce must be entirely removed from its package for the inspection; the Inspector may only dispense with this requirement if the type of packaging and the form of presentation allow an inspection of the contents without unpacking the produce. The inspection of uniformity, minimum requirements, quality classes and size should be carried out on the basis of the bulk sample. In the case when defects are detected, the Inspector should ascertain the respective percentage of the produce not in conformity with the Standard by number or weight. The results of each primary sample examined and the overall results of the bulk sample should be recorded on an official note sheet that will be attached to a copy of the Certificate of Inspection and kept on file at an office of the Official/Officially recognized Inspection and/or Certification Body.

In the case where an Official/Officially recognized Inspection and/or Certification body is responsible for the auditing of QMS rather than the direct examination of graded and packed produce, the certification should reflect this on the certificate (Annex II). A copy of note sheets is not required to be attached to the Certificate of Inspection, however the following notation must be identified on the Certificate of Inspection “Certification based on applicant’s self evaluation of conformity and audit of Quality Management System.”

2.8 REPORT OF INSPECTION RESULTS

Where the Inspector finds that the fresh fruits or vegetables conform to the Class outlined in the Standard, the Inspector may issue a Certificate of Inspection confirming these findings.

If defects are found in excess of those allowed in the Standard, the Inspector must indicate the percentage found not to be in conformity with the Standard on the inspection note sheet(s) and Certificate of Inspection. The Inspector should also inform the applicant or their representative of the reasons for this non-conformity. This information should be made according to the legal provisions of the individual countries. This is not necessary if it is possible to achieve compliance with the Standard by a change in the marking of the produce.

Produce for which a finding of non-conformity has been issued may not be moved without the authorisation of the Official/Officially recognized Inspection and/or Certification Body which issued the finding. This authorization can be subject to the conditions laid down by the Official/Officially recognized Inspection and/or Certification Body. If the compliance of produce with the Standard is possible by a change in marking, the applicant or their representative may be informed of this possibility.

It is understood, that the Official/Officially recognized Inspection and/or Certification Body must maintain a system of recording their inspection results as an official Certificate of Inspection should be completed for each inspection performed.

2.9 NON-CONFORMING PRODUCE

A lot of produce that is found not to be in conformity with the Class outlined in the Standard may be reconditioned or re-labelled in order to comply with the requirements of the Standard. When the applicant has chosen to bring the lot into conformity through reconditioning, the applicant shall present the reconditioned lot, or part thereof, for inspection. The Inspector shall issue, where applicable, a Certificate of Inspection for the lot or part thereof, confirming conformity to the Standard.

A trader may not market non-conforming produce before the Official/Officially recognized Inspection and/or Certification Body has ensured that the produce has actually been brought into conformity.

2.10 Appeal Inspection

If dissatisfied with the results of an inspection, the applicant or their representative may request an appeal inspection. An appeal inspection will be granted only if:

- (a) the Inspector is able to confirm that the lot is the lot originally inspected;
- (b) 100%* of the lot is available for inspection; and
- (c) the lot is fully accessible for a complete inspection.

If these criteria are not met, no appeal inspection will be granted.

* 100% of the product is required when inspections are done for the purpose of meeting regulatory requirements set out by the respective country. However, if inspections are performed for other reasons, such as resolution of commercial disputes, 75% of the lot available for inspection is acceptable.

An appeal inspection could be done on permanent (i.e., not progressive) defects or on condition (i.e., progressive) defects if done within a reasonable time after the first inspection. Otherwise the appeal inspection should be performed on permanent defects as condition defects would always be different.

An appeal inspection may not be carried out by the original Inspector. The Inspector of an appeal inspection should be of equal grade level or higher. The original Inspector's role should be limited to lot identification or verification.

If the appeal inspection does not confirm the results of the original inspection, the original inspection certificate may be rendered null and void.

2.11 DECLINE IN COMMERCIAL VALUE OF PRODUCE AS A RESULT OF AN INSPECTION

After the inspection, the bulk sample is to be returned to the applicant and put at their disposal. Unless legal provisions so specify, the Official/Officially recognized Inspection and/or Certification Body is not bound to hand back any elements of the bulk sample that may be destroyed during the inspection.

ANNEX I

CERTIFICATE FOR THE CONFORMITY OF FRESH FRUITS AND VEGETABLES

The Inspection Certificate for the Conformity of Fresh Fruit and Vegetables should be issued in accordance with the *Codex Guidelines for Generic Official Certificate Formats and the Production and Issuance of Certificates* (CAC/GL 38-2001).

The following Inspection Certificate is a proposed format; the width of the different boxes may be adjusted to suit the needs of the different inspection conditions or country's requirements and in particular its suitability/adaptability for use in providing electronic certification.

EXPLANATORY NOTES ON THE USE OF THE CERTIFICATE OF CONFORMITY

The following notes are intended to help inspectors to use the certificate.

Box N° 1 Name and address of the applicant/trader. It could be an importer, an exporter, a wholesaler, a distributor, a dispatcher, etc. An approved identification code issued by the Official/Officially recognized Inspection and/or Certification Body may also be used.

Box N° 2 Unique number assigned to the Certificate of Inspection

Box N° 3 Title or acronym of the Official/Officially recognized Inspection and/or Certification Body.

Box N° 4 This is a unique reference assigned to the consignment, also known as UCR. This may also include details of the licensing details of production processing and/or packaging establishment in the exporting/producing country.

Box N° 5 Name and address of the packer or production establishment, as indicated on the package. If it is identical to the applicant/trader, make a check in the box provided. An approved identification code issued by the Official/Officially Recognized Inspection and Certification Body may also be used. This information should include details of the licensing details of the production, processing and/or packaging establishment in the exporting/producing country. When there are several packers, "various" may be used.

Box N° 6 This area may be used to provide any other address details that may be relevant to the certificate. Example, name and address of importer or consignee; or exporter or consignor.

Box N° 7 Used to provide transport details relating to identification of the wagon, lorry, sea container, etc, number of containers(s) or any other information that may be relevant to the control document.

Box N° 8 Free text area that may be used to include any other information that may be relevant to the control document.

Box N° 9 Name of country or place where the inspection is taken place.

Box N° 10 In all cases the name of the country to which the produce is being sent is to be reported. However, if the exact final destination is not yet known at the time of inspection, particularly in the case of transport by sea or air, this entry may be replaced by the indication "exact location unknown". Cross this box out, when the inspection is taking place at destination.

Box N° 11 Specify any national regulations related to the export and import of the produce in question. This should include where possible, reference to the title or number of the applicable Standard or requirements against which inspection is being carried out.

Box N° 12 Text field for specifying the voyage number for sea, flight number for air or trip number for road.

Box N° 13 Name of a seaport, airport, freight terminal, rail station or other place at which goods are loaded onto the means of transport.

Box N° 14 Name of a seaport, airport, freight terminal, rail station or other place at which goods are unloaded onto the means of transport.

Box N° 15 Name of the place where the produce is finally delivered. If unknown, mark "unknown".

Box N° 16

No. and Kind of Packages

Number and kind of packages (boxes, trays, cartons, etc.). Specification of the kind of package is optional.

Nature or name of Produce (variety when specified by the Standard)

Nature or type of produce (apples, peaches, etc.), the name of the variety or commercial type of produce (Golden Delicious, Dixired, etc.) when specified by the Standard.

Country of Origin

Country of where the produce was produced.

Batch or lot N^o

A reference number, assigned by the manufacturer, to designate grouping of a produce within the same production batch or lot. May also include date coding.

Class

Specify the class: Extra, Class I, Class II.

Total gross /net wt

Specify the total net or gross weight of the consignment as indicated on the weighing slip or consignment note.

Box N^o 17 Record defects which are found in excess of those allowed in the Standard and the percentage found not to be in conformity with the Standard. If the lot meets the classification declared on the package, then check the box provided.

Box N^o 18 Customs office of entry or departure: specify the place where the consignment must be cleared.

Box N^o 19 Place and date of issue: place where the fresh fruit and vegetables are inspected and the date on which the certificate is issued.

Box N^o 20 Duration of the inspection certificate's validity: specify the number of days for which the Inspection Certificate is valid (including the day of inspection). The number of days is fixed by the national Official/Officially recognized Inspection and/or Certification Body on the basis of criteria specific to each country (nature of produce, season, place of production, etc.).

Box N^o 21 Reserved for any additional observations. The Inspector should cross the box out when no observations are entered.

Box N^o 22 Inspector: full name of the person who inspected the fresh fruit and vegetables.

Box N^o 23 Signature: signature of the person who inspected the fresh fruit and vegetables. Space for the official stamp or seal for the Official/Officially recognized Inspection and/or Certification Body.

ANNEX II
CERTIFICATE FOR THE CONFORMITY OF FRESH FRUITS AND VEGETABLES

1. Applicant/Trader		2. INSPECTION CERTIFICATE N°: _____ This certificate is for the exclusive use of the Official/Officially recognized Inspection and/or Certification Body			
		3. Official/Officially recognized Inspection and/or Certification Body		4. Unique Consignment Reference	
5. Packer (Establishment) as indicated on packages (if other than applicant/trader)		6. Other address details			
7. Identification of Transport and Details (e.g. N° of wagon, registration N°, etc)		8. (Free space)			
		9. Country and Place of Inspection*		10. Country of Destination	
12. Vessel/flight N°	13. Port/Airport of loading	11. Space reserved for National Regulations			
14. Port/Airport of discharge	15. Final Place of Delivery				
16. <u>N° and Kind of Packages</u> **	<u>Nature of Produce</u> (variety when specified by the Standard)	<u>Country of Origin</u>	<u>Batch or Lot N°</u>	<u>Class</u>	<u>Total gross/net wt (kg)</u> ***
17. Condition of the Lot:		Lot meets classification declared on package			
<p>The above-mentioned Official/Officially recognized Inspection and/or Certification Body certifies that the consignment described above conforms with the standards in force;</p> <ul style="list-style-type: none"> - on the basis of examination of the samples taken, at the time of inspection - on the basis of the packers self evaluation and audit of their Quality Management System 					
18. Customs office of departure **		19. Place and date of issue		20. Duration of Inspection Certificate's validity **** _____ days	
21. Observations					
22. Inspector Name (in block letters) _____					
23. Signature _____				Stamp/Seal of Inspection and Certification Body	
<p>* When the produce is re-exported, indicate its origin after the "Nature of Produce" Box 16 ** Optional *** Delete as necessary **** Duration of validity to point of exit of the exporting country (including days of inspection)</p>					

ANNEX II (Cont'd)

CERTIFICATE FOR THE CONFORMITY OF FRESH FRUITS AND VEGETABLES

(Supplementary Page)

1. Applicant/Trader		2. INSPECTION CERTIFICATE N°: _____ This certificate is for the exclusive use of the Official/Officially recognized Inspection and/or Certification Body			
		3. Official/Officially recognized Inspection and/or Certification Body	4. Unique Consignment Reference		
16. <u>N° and Kind of Packages</u> **	<u>Nature of Produce</u> variety when specified by the Standard	<u>Country of Origin</u>	<u>Batch or Lot N°</u>	<u>Class</u>	<u>Total gross/net wt (kg)</u> ***
21. Observations					
21. Inspector Name (in block letters) _____					
22. Signature _____			Stamp/Seal of Inspection and Certification Body		