

TABLE OF DEFECTS FOR UGR-A ORIGIN AND RECEIPT INSPECTION

<u>CATEGORY AND DEFECT NO.</u>	<u>SEVERITY</u>	<u>DEFECT DESCRIPTION</u>
CASES AND UNIT LOAD REQUIREMENTS		
301	MINOR	MARKING AND LABELING OF UNIT LOAD NOT AS SPECIFIED
201	MAJ B	UNIT LOAD NOT LOADED ON PALLET AS SPECIFIED
202	MAJ B	MENUS DO NOT MATCH ORDER AND/OR SHIPPING DOCUMENTS
PACKAGING REQUIREMENTS		
302	MINOR	MEAL PREPARATION INSTRUCTIONS NOT PRESENT
303	MINOR	MEAL PREPARATION INSTRUCTIONS DO NOT MATCH MENU
203	MAJ B	PACKING MATERIALS DO NOT PRECLUDE CASE CONTENTS FROM BEING DAMAGED DURING TRANSIT
304	MINOR	CASES NOT CORRECTLY LABELED
TRANSPORTATION REQUIREMENTS		
305	MINOR	CONVEYANCE NOT WITHIN CORRECT TEMPERATURE RANGE
205	MAJ B	EVIDENCE OF TRANSPORTATION DAMAGE AT TIME OF UNLOADING
101	MAJ A	PRODUCT RECEIVED IN A THAWED OR PARTIALLY THAWED STATE
CONTENTS/ COMPONENTS		
306	MINOR	TEMPERATURE OF PRODUCT NOT AS SPECIFIED (SEE NOTE 1)
102	MAJ A	PRODUCT SHOWS SIGNS OF THAWING AND/OR REFREEZING
103	MAJ A	SWOLLEN CONTAINER (PHF (SEE NOTE 2))
307	MINOR	SWOLLEN CONTAINER (NOT A PHF (SEE NOTE 2))
104	MAJ A	LEAKING CONTAINER (PHF (SEE NOTE 2))
206	MAJ B	LEAKING CONTAINER (NOT A PHF (SEE NOTE 2))
308	MINOR	DENTED FOOD CONTAINER (MINOR)
207	MAJ B	DENTED FOOD CONTAINER (MAJOR)
105	MAJ A	DOES NOT MEET APPROVED SOURCE REQUIREMENTS
106	MAJ A	EVIDENCE OF DETERIORATION OF PRODUCT (SPOILAGE)
208	MAJ B	UNAUTHORIZED SUBSTITUTION (ITEM)
309	MINOR	UNAUTHORIZED SUBSTITUTION (SUPPLIER)
107	MAJ A	MISSING COMPONENT(S)
310	MINOR	SHORT COUNT
209	MAJ B	COMPONENTS DO NOT HAVE REQUIRED REMAINING SHELF LIFE
108	MAJ A	MODULE OR MODULE CONTENTS ARE INFESTED
109	REPORT ASAP	SUSPECTED INTENTIONAL TAMPERING OR ADULTERATION (SEE NOTE 3)
311	MINOR	COMPONENT PACKAGING IS NOT CLEAN

TABLE II (PRODUCT DESCRIPTION) REQUIREMENTS		
210	MAJ B	QUALITY GRADE NOT AS SPECIFIED OR NOT DECLARED (MEATS, SEE NOTE 4)
211	MAJ B	MEAT ITEMS DO NOT MEET NAMPS/IMPS REQUIREMENTS AS IS SPECIFIED
212	MAJ B	PORTION SIZE IS LESS THAN SPECIFIED
213	MAJ B	PROPORTION OF PRODUCT INGREDIENTS NOT AS SPECIFIED
214	MAJ B	LABELING DOES NOT MATCH REQUIREMENTS IN THE ITEM DESCRIPTION
215	MAJ B	NUMBER OF PORTIONS PER MODULE IS LESS THAN IS SPECIFIED
311	MINOR	PRODUCT DOES NOT MATCH ITEM DESCRIPTION
216	MAJ B	PRODUCT DOES NOT MEET BERRY AMENDMENT REQUIREMENTS
312	MINOR	PRODUCT HAS MINOR OFF-ODOR, OFF-APPEARANCE, OR OFF FLAVOR (SEE NOTE 5)
217	MAJ B	PRODUCT HAS SIGNIFICANT OFF-ODOR, OFF-APPEARANCE OR OFF FLAVOR (SEE NOTE 5)

NOTE 1 - ONLY NON-DESTRUCTIVE TEMPERATURES SHOULD BE OBTAINED DURING ORIGIN OR DESTINATION INSPECTIONS. THE TWO METHODS OF OBTAINING TEMPERATURE WOULD BE AMBIENT TEMPERATURE OF THE CONTAINER UPON OPENING, AND EXTERNAL PACKAGE TEMPERATURE (THERMOMETER PLACED BETWEEN PACKAGES). INTERNAL PRODUCT TEMPERATURES SHOULD ONLY BE OBTAINED WITH PERMISSION OF THE DSCP CONTRACTING OFFICER.

NOTE 2 - PHF (POTENTIALLY HAZARDOUS FOOD); A FOOD CAPABLE OF SUSTAINING THE GROWTH OF PATHOGENIC MICROORGANISMS; IN GENERAL, WATER ACTIVITY IS GREATER THAN 0.85 AND PH IS GREATER THAN 4.5.

NOTE 3 - IN CASE OF SUSPECTED INTENTIONAL TAMPERING AND/OR ADULTERATION, ACCOUNTABLE OFFICER OR REPRESENTATIVE MUST BE NOTIFIED IMMEDIATELY. CHAIN OF COMMAND IS INFORMED. SUSPECT MODULE(S) ARE PLACED ON MEDICAL HOLD PENDING INVESTIGATION.

NOTE 4 - QUALITY GRADE DECLARATION ONLY APPLIES TO THOSE MEAT ITEM DESCRIPTIONS LISTED IN TABLE II THAT SPECIFY USDA QUALITY GRADE.

NOTE 5 - DURING ORIGIN AND DESTINATION INSPECTION, INSPECTORS WILL NOT PERFORM ANY DESTRUCTIVE INSPECTION OR TASTING WITHOUT FIRST CONTACTING THE DSCP CONTRACTING OFFICER AND GETTING AUTHORIZATION. THIS INCLUDES OPENING ANY SEALED BAGS OR CONTAINERS. THIS AUTHORIZATION WILL BE NOTED ON THE INSPECTION REPORT.

NOTE: WHEN DEFECTS ARE REPORTED TO DSCP (ORIGIN AND RECEIPT INSPECTION), THE DSCP QAR MAY WAIVE OR CHANGE THE SEVERITY OF THE ASSIGNED DEFECT.