

TABLE IX—FLEXIBLE CONTAINERS—Continued
 [Plastic, Cellophane, Paper, Textile, Laminated Multi-Layer Pouch, Bag, etc.]

Defects	Categories		
	Critical	Major	Minor
Compressed seal (overheated to bubble or expose inner layer) reducing intact seal to less than 1/16-inch	13
Stringy seal (excessive plastic threads showing at edge of seal area)	222
Contaminated seal (entrapped matter) reducing intact seal to less than 1/16-inch	14
Seal creep (product in pouch “creeping” into seal) reducing intact seal to less than 1/16 inch	15
Misaligned or crooked seal reducing intact seal to less than 1/16-inch	16
Seal formed greater than 1-inch from edge of pouch (unclosed edge flaps)	223
Waffling (embossing on surface from retort racks; not scorable unless severe)	224
Poor or missing tear notch (when required)	225

TABLE X—UNITIZING
 [Plastic or other type of casing/unitizing]

Defects	Categories	
	Major	Minor
Not specified method	101
Missing tray (when required)	102
Missing shrink wrap (when required)	103
Loose or improperly applied wrap	201
Torn or mutilated	202
Off-center wrap (does not overlap both ends)	203

■ 8. Section 42.113 is revised to read as follows:

§ 42.113 Defects of label, marking, or code.

TABLE XI—LABEL, MARKING, OR CODE

Defects	Categories	
	Major	Minor
Not specified method	101
Missing (when required)	102
Loose or improperly applied	201
Torn or mutilated	202
Torn or scratched, obliterating any markings on the label	103
Text illegible or incomplete	203
Incorrect	104
In wrong location	204

■ 9. Add § 42.114 to subpart B to read as follows:

§ 42.114 Procedures for evaluating interior container defects.

(a) Sections 42.101–42.136 provide procedures for determining lot conformance with the U.S. Standards for Condition of Food Containers. This determination is based on the examination of the external characteristics of the food containers.

(b) As an option, if a user of the inspection service requests to have the interior characteristics of containers examined, and applies these results in the

determination of lot acceptability, the defects listed in Table XII may be used.

(c) The determination of lot acceptability based on internal container defects shall be independent of the determination of lot acceptability for U.S. Standards for Condition of Food Containers. A user of the inspection service may choose to require inspection for internal can defects as well as inspection for U.S. Standards for Condition of Food Containers.

(d) If a user of the inspection service requests an examination for internal container defects in addition to an official USDA/USDC inspection for

product quality and/or U.S. grade, the containers opened by the official inspection service for inspection of product quality and/or U.S. grade will be used for examination of interior container defects. The minimum sample size for evaluation of interior container defects will be 13 containers. As a result, additional containers will be required if the inspection for quality or U.S. grade calls for fewer than 13 containers. Table XIII provides acceptance numbers for internal container defects for selected sample sizes.