



## **Produce Grading Guide**

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## **Guía de Clasificación de Frutas y Verduras**

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**daim ntawv qhia kev muab qhab nia  
rau txiv hmab txiv ntoo thiab zaub**

***An Important Note:*** Though this guide categorizes some produce as “NO”, we encourage producers to seek waste-reducing outlets for these products. Examples include composting and feeding to livestock.



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**A COLLABORATION BETWEEN:**



**The Good Acre Team, with special thanks to Emily Tritabaugh, Phanat Vang, and Josh Bryceson.**

[www.TheGoodAcre.org](http://www.TheGoodAcre.org)



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[www.WholeFarmStrategies.com](http://www.WholeFarmStrategies.com)

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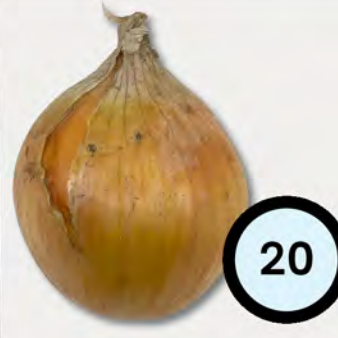
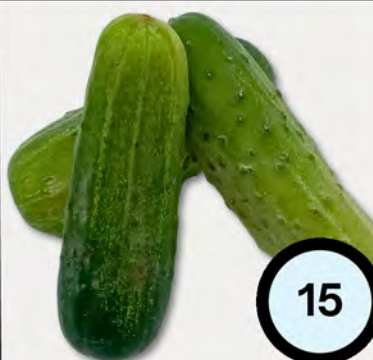
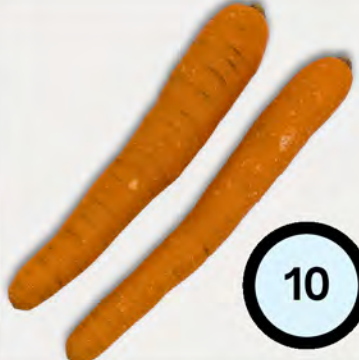


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ICON KEY



HOLD TEMP



WASH



DRY



% HUMIDITY

## Variety / Types Pages

These pages were created to identify the different varieties and types of commonly grown crops.

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ID	Crop Name - English	Subcategory	Box Size	Case Weight/Count	Case Unit (Bunch or Bulk)	Size (Bunch size and unit size)	Post Harvest Requirements	Storage Requirements	Appearance Requirements	Viable Shelf Life
1	Beans, Green	Beans/Peas	1 1/9	25 Pounds	Bulk	Sizes vary, minimum length of 4" acceptable.	Cool and dry beans thoroughly. Fans can be used. Fresh beans snap easily.	Cool and dry. Store at 40-50°F.	Clean, straight, and smooth. Bumpy or plump beans are overripe.	1 week
2	Beets, Bulk	Roots	5/9	25 Pounds	Bulk	Beet minimum 2". Grade to similar size. Box volume should be full.	Wash and cool immediately.	Store at 35°F	Clean, no cracks or bite marks present.	3 months
3	Beets, Bunched	Roots	1 1/9	12 Count	Bunches	Bunches should weigh 1lb and have 3-5 beets. Beet size minimum 2". Grade to similar size. Beet Greens and stem should be 10" inches min length.	Wash and cool immediately.	Store at 35°F	No yellow or rotting leaves. Clean, no cracks or bite marks present.	1 week
4	Bell Pepper, Green	Nightshade	1 1/9	25 Pounds	Bulk	Minimum 2.5" diameter and length	Cool immediately.	45-55°F 90% Relative Humidity	Fruit 90% uniform color. Glossy, smooth, and firm. Free of dirt	1 week
5	Bell Pepper, Ripe	Nightshade	2 1/9	26 Pounds	Bulk	Minimum 2.5" diameter and length	Cool immediately.	45-55°F 90% Relative Humidity	Fruit 90% uniform color. Glossy, smooth, and firm. Free of dirt	2 week
6	Bok Choi	Greens	1 1/9	18 Pounds	Bulk	Minimum 6" length, maximum 12" length. Box volume should be full	Trim roots, wash and cool immediately.	Store at 35°F	No yellow or rotting leaves. Firm and deep green leaves, pale green or white base.	1 week
7	Broccoli	Brassicas	1 1/9	18 Pounds	Bulk	Box should contain 12-20 broccoli heads. 6" stalk, 6" crown minimum. Box volume should be full.	Wash and cool immediately.	Store at 35°F	Heads should be uniform, no yellowing or dark spots. Beads on head should be small and tight.	5 days
8	Brussels Sprouts	Brassicas	5/9	10 Pounds	Bulk	Minimum 1" diameter, 2.5" maximum length.	Cool immediately.	Store at 35°F. Pack in poly lined bag inside 5/9 box.	Deep green, firm, tight, no yellowing or black spots.	2 weeks
9	Cabbage	Brassicas	1 3/4	45 Pounds	Bulk	5-6" minimum diameter	Trim bottom, wash and cool immediately.	Store at 35°F	1-3 wrapper leaves left on for protection. Heads should not be split or cracked on top or bottom.	1 month
10	Carrots, Bulk	Roots	5/9	23 Pounds	Bulk	5" minimum length, 1" diameter. Box volume should be full.	Trim greens off, wash and cool immediately.	Store at 35°F. Pack in poly lined bag inside 5/9 box.	Clean, firm, straight, and free from tops, hairs, or forking. Carrots should not be green on top, no cracks or bite marks.	3 months
11	Carrots, Bunched	Roots	1 1/9	12 Count	Bunches	Bunches should weigh 1lb and have 5-8 carrots. Bunch size should be 5" minimum diameter	Wash and cool immediately.	Store at 35°F	Clean, firm, straight. No hairs or forking. Carrots should not be green on top, no cracks or bite marks. Remove any black or yellow greens.	1 week
12	Cherry/Grape Tomatoes	Nightshade	5/9	12 Count	Pint Clamshells	1" minimum diameter	Remove stems if long or sharp. Only pick when completely dry and pack dry.	Store at 45-50°F. Use clear and ventilated plastic pint clamshells.	Fruits are firm, smooth, and shiny. No cracks.	5 days
13	Cilantro	Herbs	5/9	24 Count	Bunches	4oz bunches, min 6" length, bunch size 1/2" min diameter at stems. Trim stems to fit box	Bunch, cool immediately. Do not wash/hydrocool.	Store at 35°F. Place wax paper or plastic bag on top layer to prevent wilt.	Uniform green leaves that are uniformly sized. Firm, tender stems. Leaves are wide and not spindly. No flowers or seeds present.	5 days
14	Collards	Greens	1 3/4	24 Count	Bunches	5oz bunches of 6-10 leaves. Leaves, including stems should be at least 12" length. Box volume should be full	Bunch, wash and cool immediately. Trim stems to uniform length.	Store at 35°F	Leaves should be free of damage, all turned the same direction and tightly bunched.	5 days
15	Cucumber, Pickling	Cucurbits	5/9	20 Pounds	Bulk	3.5" maximum length, 1.25" diameter. Box volume should be full	Cool immediately.	Store at 35°F	Light or medium green. Small bumps are acceptable. Seed should be immature.	1 week

ID	Crop Name - English	Subcategory	Box Size	Case Weight/Count	Case Unit (Bunch or Bulk)	Size (Bunch size and unit size)	Post Harvest Requirements	Storage Requirements	Appearance Requirements	Viable Shelf Life
16	Cucumber, Slicing	Cucurbits	5/9	20 Pounds	Bulk	6-9" length, 2-3" diameter. Box volume should be full	Cool immediately.	Store at 35°F	Straight and dark green. Firm and smooth with no bruises or skin damage.	1 week
17	Eggplant	Nightshade	1 1/9	25 Pounds	Bulk	7" minimum length, 3.5" minimum diameter	Trim stem to 1/2". Cool immediately.	Store at 50°F	Stem leaves should be green. Fruit should be firm, shiny, and smooth.	1 week
18	Garlic	Alliums	5/9	10 Pounds	Bulk	Bulbs should be at least 1.5" diameter	Bulbs are trimmed, clean, and cured for several weeks. No cracked or split bulbs.	Cured and fully dry bulbs to be stored at 60°F	Bulbs should be tight and clean with no green/sprouting or mold. Mostly scentless until peeled.	3 months
19	Kale Greens	Greens	1 3/4	24 Count	Bunches	5oz bunches of 6-10 leaves. Leaves, including stems should be at least 12" length. Box volume should be full.	Bunch, wash and cool immediately. Trim stems to uniform length.	Store at 35°F	Leaves should be free of damage, all turned the same direction and tightly bunched.	5 days
20	Onions, Bulk Cured	Alliums	1 1/9	40 Pounds	Bulk	Minimum 2.5" diameter	Dry and allow to cure for 2-5 weeks. Pull dried greens off, discard any soft or sprouting onions.	Store at 45°F, low humidity	Smooth with clean papery skin. Neck should be completely closed. No sprouting or rotting. Bulb is free from damage.	1 month
21	Onion, Scallions Green/Purple	Alliums	5/9	24 Count	Bunches	Diameter range of .25"- .5". A standard pencil is a good tool to measure minimum size 6-9 onions per bunch	Trim roots, leaving .25" root base. Bunch, wash and cool immediately.	Store at 35°F	Stalks are evenly green and smooth. No yellow or rotting leaves. Bulb is white and clean.	2 weeks
22	Parsley	Herbs	5/9	24 Count	Bunches	4oz bunches, min 6" length, bunch size 1/2" min diameter at stems. Trim stems to fit box	Bunch, cool immediately. Wash and cool bunches immediately.	Store at 35°F. Place wax paper or plastic bag on top layer to prevent wilt.	Uniformly green leaves bunched tightly.	5 days
23	Potato	Nightshade	1 1/9	50 Pounds	Bulk	Minimum 2.5" diameter	Wash and provide adequate ventilation to dry.	Store at 55°F	Round, mostly smooth tubers. No greening, dark spots, or sprouting.	2 months
24	Radishes, Bunched	Roots	5/9	24 Count	Bunches	Bunches should weigh 1lb and have 5-8 radishes. Root size 1-1.75" in diameter. Greens min 6" length	Wash and cool immediately.	Store at 35°F	Firm and clean roots. All green leaves.	5 days
25	Snap Pea	Beans/Peas	5/9	10 pounds	Bulk	Pods 2 to 3.5 inch length	Cool immediately.	Store at 35°F	Pods are smooth matte green, plump, but not overlarge. Remove all leaves. Stems and calyxes are green.	1 week
26	Summer Squash, Zucchini, Green	Cucurbits	5/9	20 Pounds	Bulk	5"-10", 2.5" maximum diameter	Trim stems to 1/4" and remove flowers.	Store at 35°F	Fruit is glossy, smooth, and firm.	1 week
27	Sweet Corn	Corn	Mesh Bag	48 Count	Bulk	8-10" length	Cool immediately. Trim stem bottom to 1"	Leave husk on to protect moisture of corn. Store at 32-34°F	Smooth yellow, white or bicolored kernels are evenly ripe. Husks are green and fully conceal the kernels. Silk is sturdy and firm.	1 week
28	Sweet Potato	Roots	1 1/9	40 Pounds	Bulk	3-10" length, 2" minimum diameter	High heat + humidity curing for 1 week is necessary for sweet potatoes.	Store at 55-60°F	Smooth, even coloration and free from damage.	3 months
29	Swiss Chard	Greens	1 3/4	24 Count	Bunches	5oz bunches of 6-10 leaves. Leaves, including stems should be at least 12" length. Box volume should be full	Bunch, wash and cool immediately. Trim stems to uniform length.	Store at 35°F	Leaves should be free of damage, all turned the same direction and tightly bunched.	5 days
30	Tomato, Slicing	Nightshade	Tomato flat	20 Pounds	Bulk	Minimum 3" diameter	Trim stem flush to tops of tomatoes. Place tomatoes shoulder or top down and avoid stacking fruit.	Store at 45-50°F	Smooth, shiny, firm unblemished fruits. Colors can vary, but need to have a minimum of 30% blush present.	5 days

<b>ID</b>	<b>Crop Name - English</b>	<b>Subcategory</b>	<b>Box Size</b>	<b>Case Weight/Count</b>	<b>Case Unit (Bunch or Bulk)</b>	<b>Size (Bunch size and unit size)</b>	<b>Post Harvest Requirements</b>	<b>Storage Requirements</b>	<b>Appearance Requirements</b>	<b>Viable Shelf Life</b>
<b>31</b>	Watermelon - Seeded Standard	Cucurbits	1 3/4	35 Pounds	Bulk	24-32lb	Cool fruit after harvest.	Store at 45-50°F	Smooth green rind free of scarring. Seeds, if present, should be black, and flesh is firm, crisp, and juicy. Free of dirt.	5 days
<b>32</b>	Winter Squash, Acorn	Cucurbits	1 1/9	35 Pounds	Bulk	1-3lb	Trim stems to 1/4".	Store at 50-55°F	Smooth and glossy fruit with little to no blemishes and a very uniform dark green color.	2 months
<b>33</b>	Winter Squash, Butternut	Cucurbits	1 1/9	35 Pounds	Bulk	3-6lb	Sun cure 5-7 days. Trim stems to 1/4".	Store at 50-55°F	Smooth, firm and dark tan rind.	2 months
<b>34</b>	Winter Squash, Delicata	Cucurbits	1 1/9	35 Pounds	Bulk	7-9" length, 3-4" diameter. 1.5-2lb	Trim stems to 1/4".	Store at 50-55°F	Long tubular fruits with pale cream flesh flecked and striped with dark green.	2 months

**green beans**

**ejotes**

**taum lag**

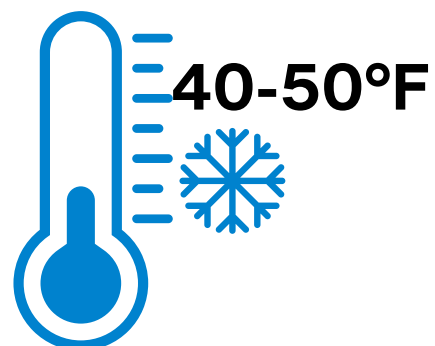
**A**



**B**



**No**



green beans

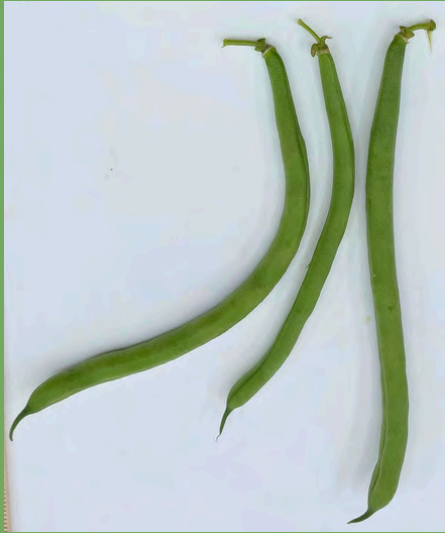
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taum lag

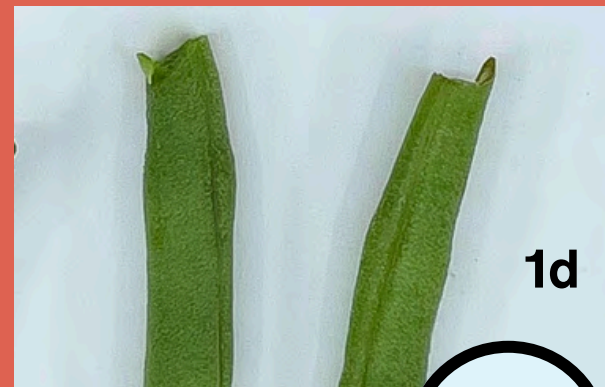
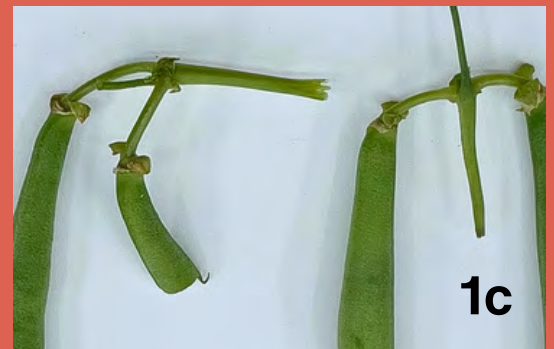
**A**

**B**

**No**



**No**

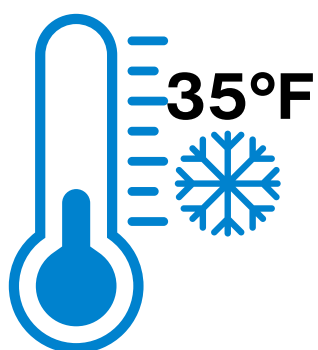
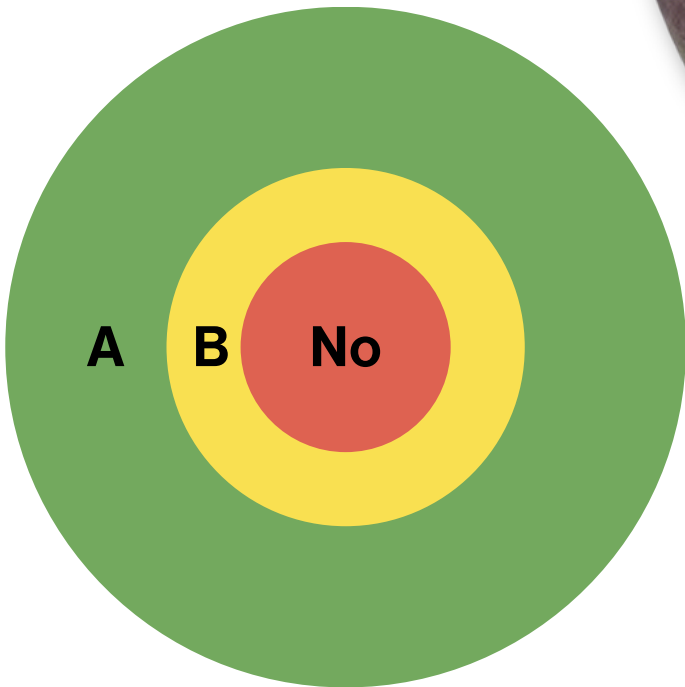


**1**

beets, bulk

betabel a mayoreo

A



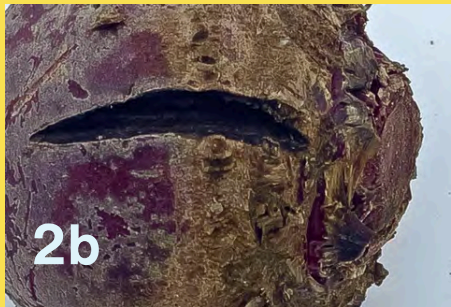
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betabel a mayoreo

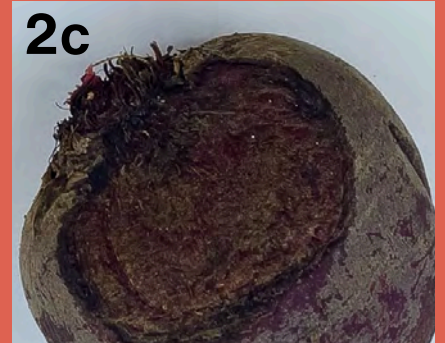
**A**



**B**

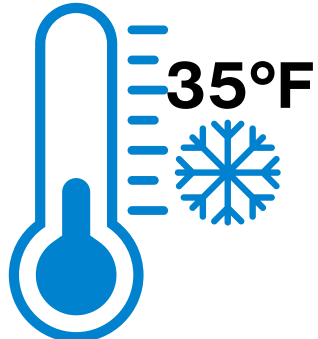
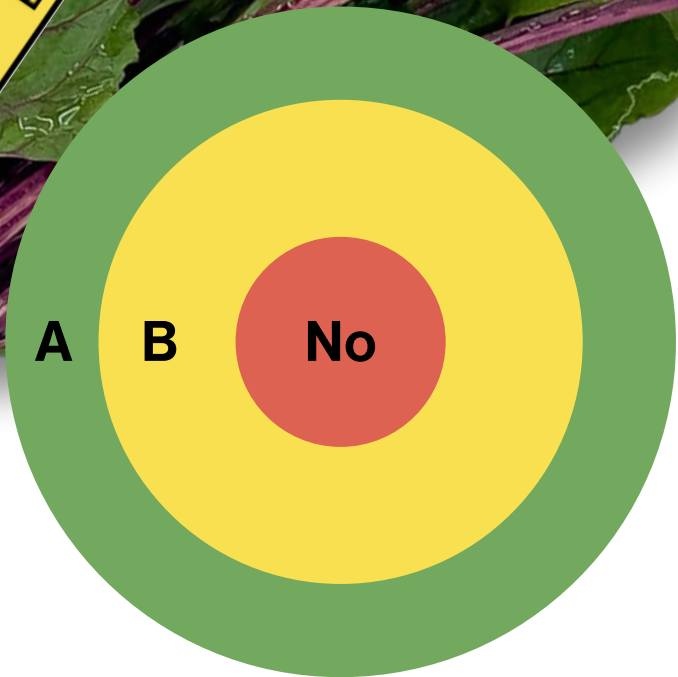
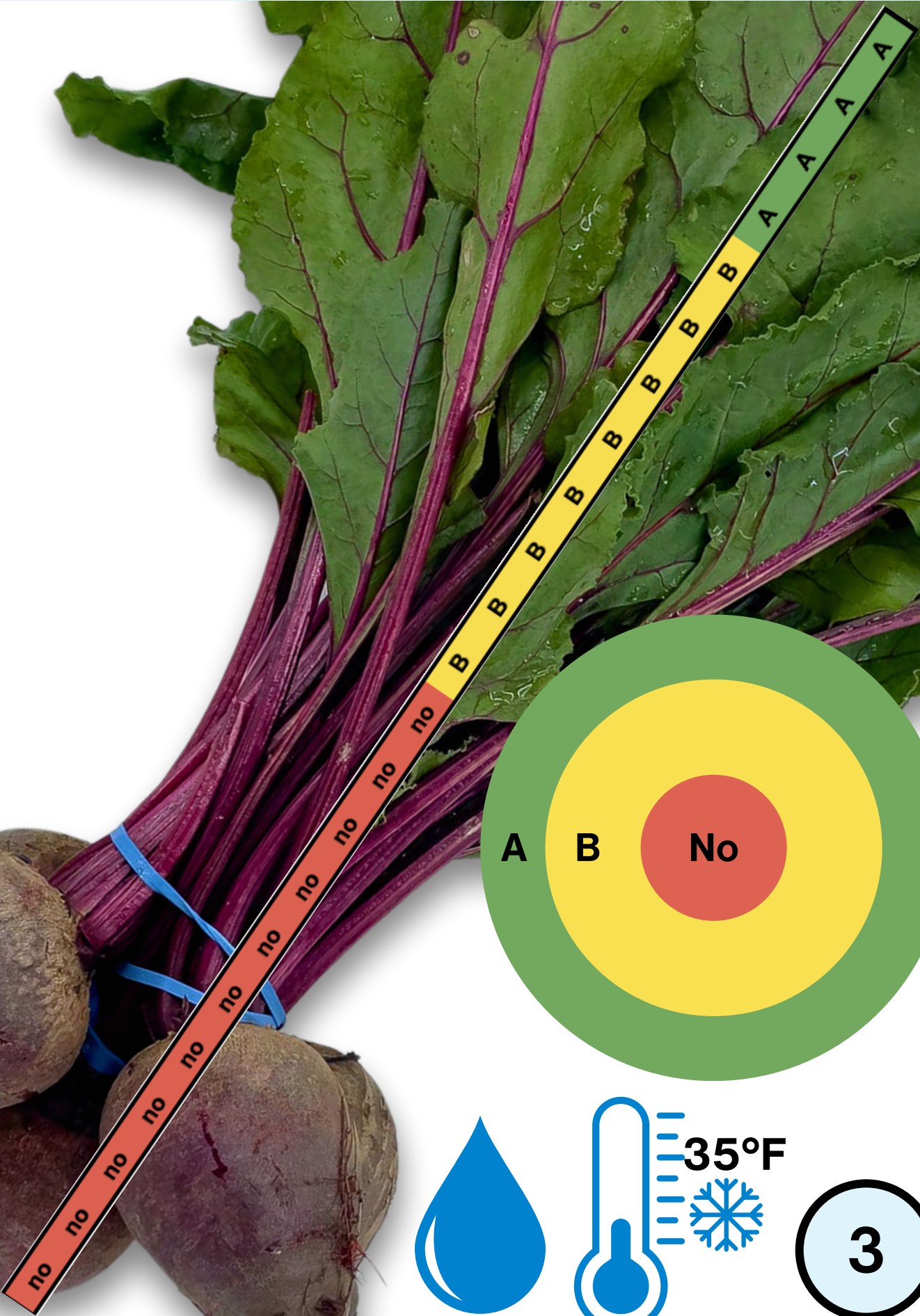
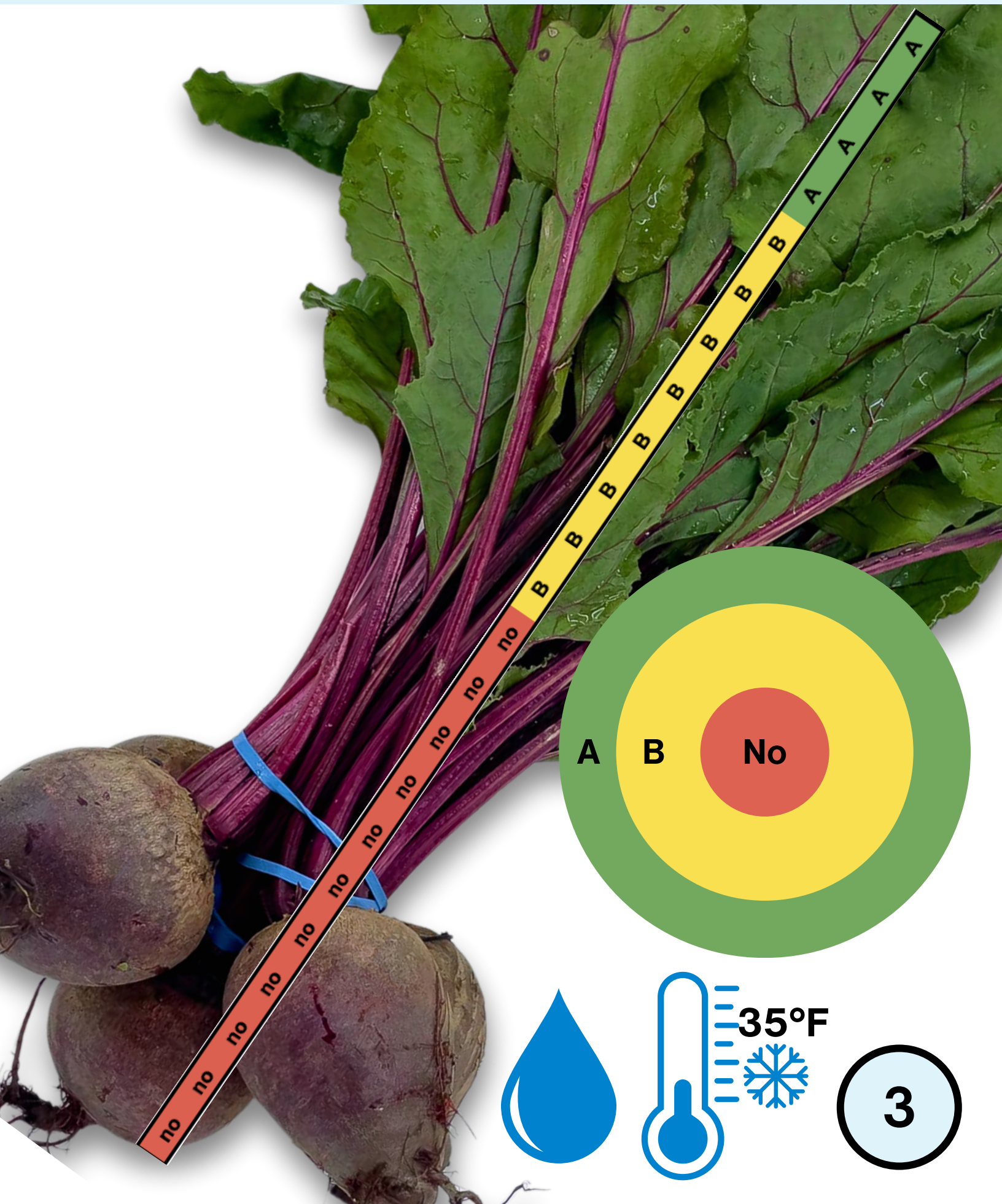


**No**



beets, bunched

betabel en manojo



beets, bunched

betabel en manojo

**A**



**B**



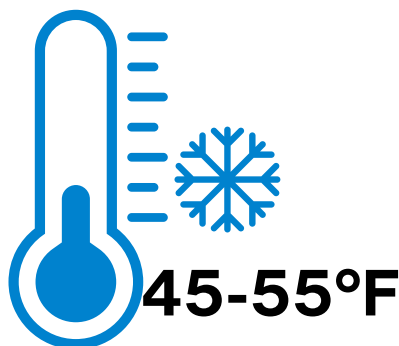
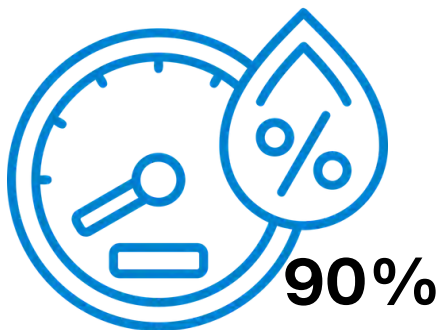
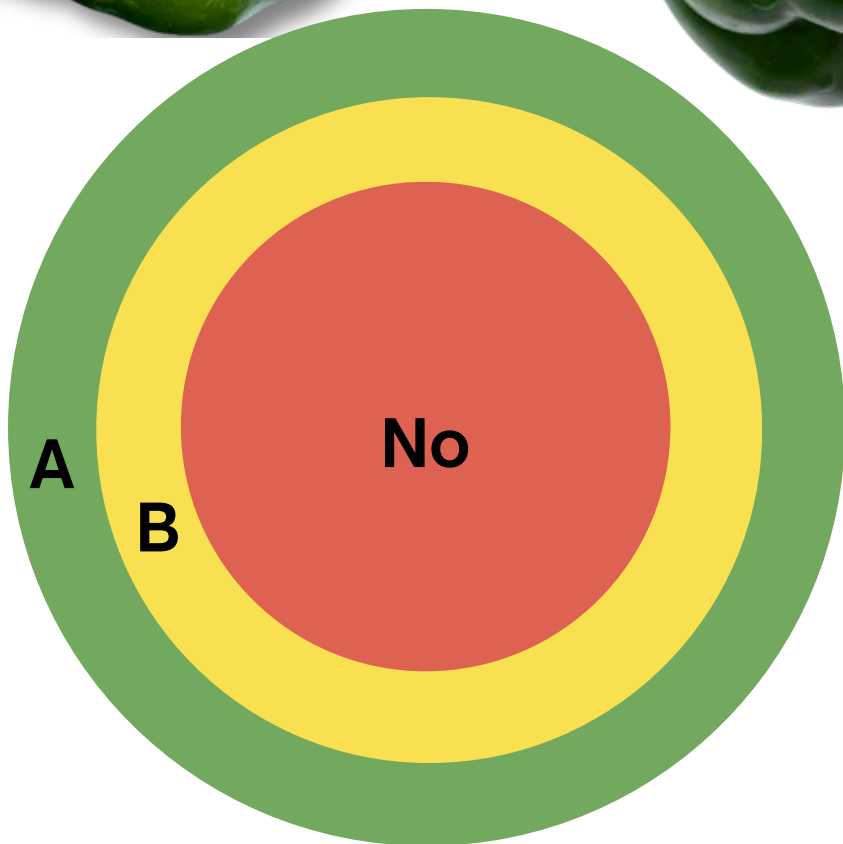
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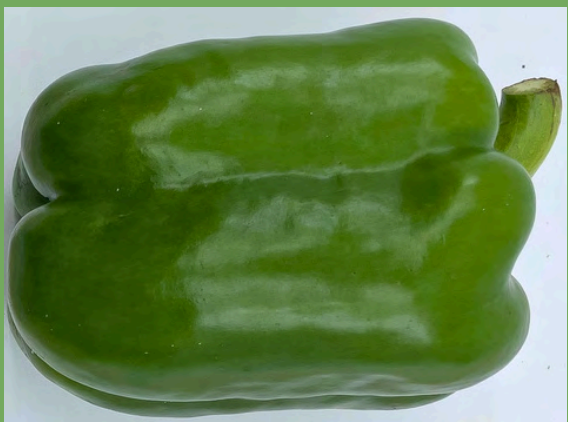
green bell pepper    morrónes    kua txob pawv ntsuab



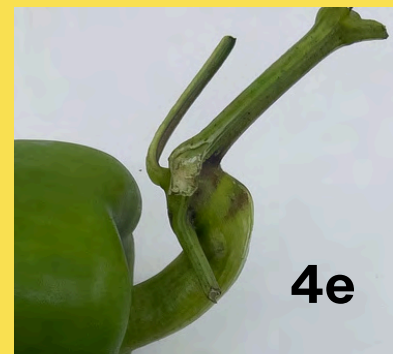
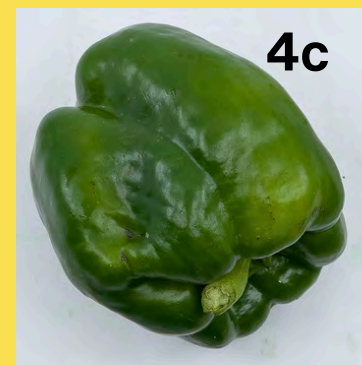
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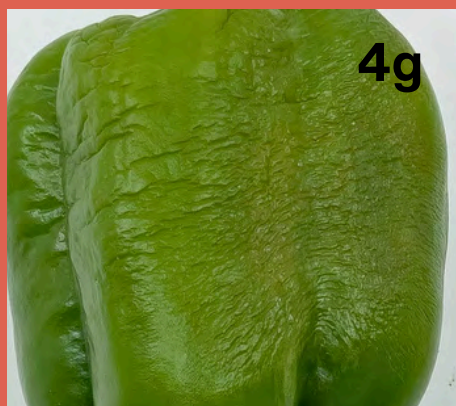
**A**



**B**



# No



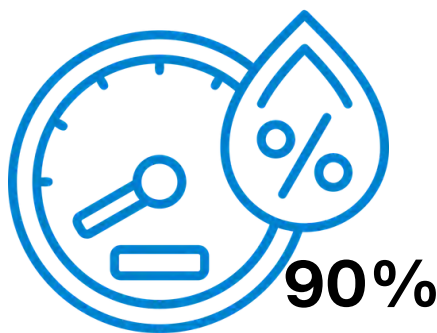
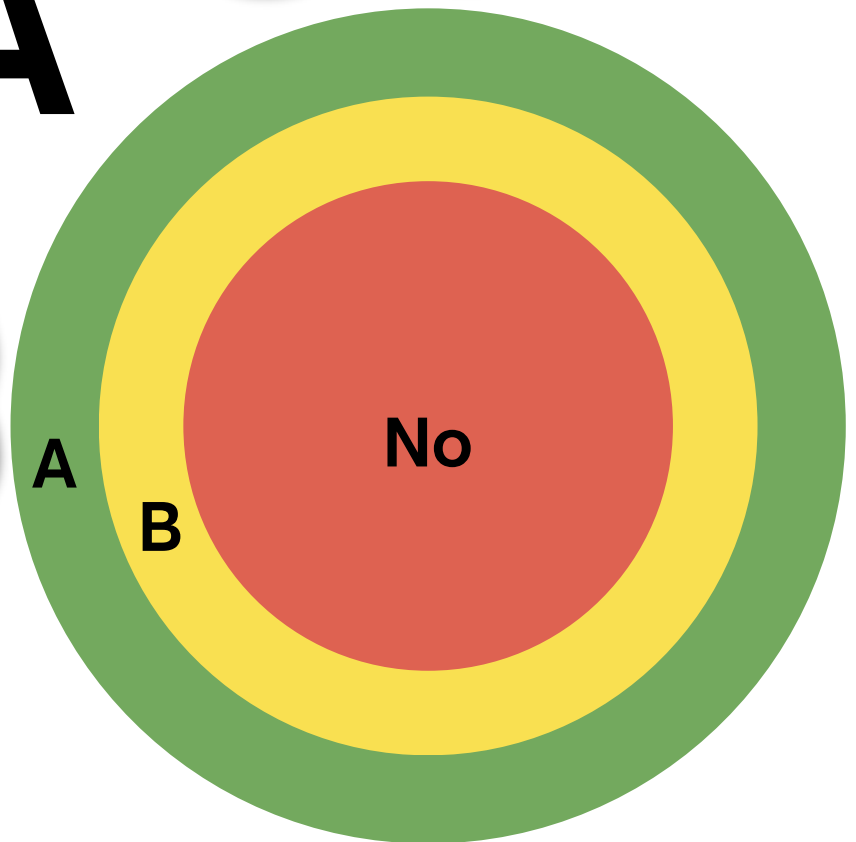
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chile morron

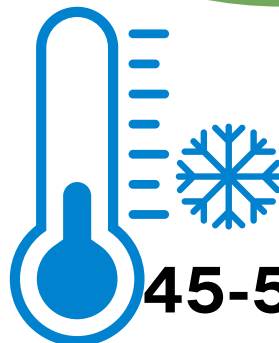
kua txob pawv siav



**A**



90%



45-55°F



5

ripe bell pepper

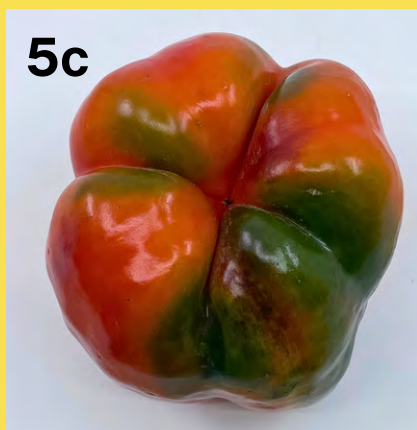
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kua txob pawv siav

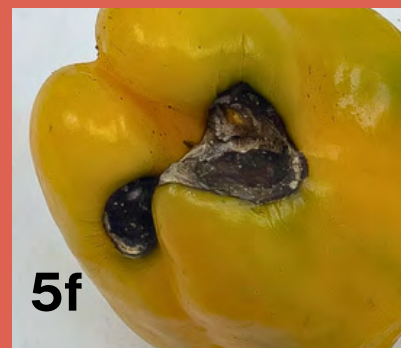
# A



# B



# No



5

bok choi    repollo chino    zaub ko diav



35°F



6

bok choi

repollo chino

zaub ko diav

**A**



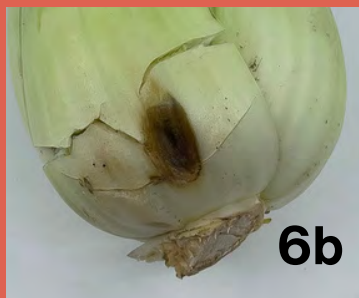
**B**



**No**



**No**

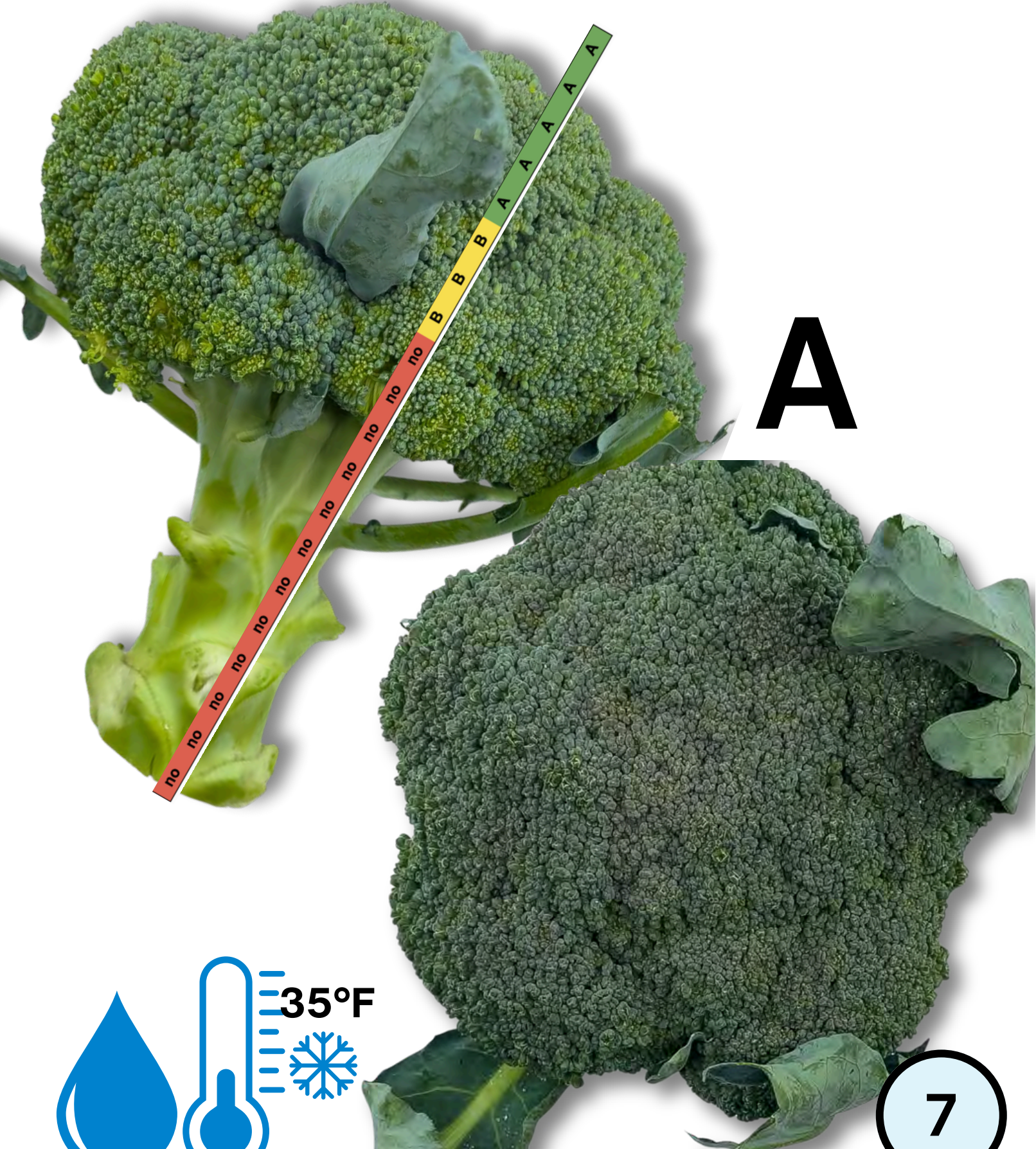


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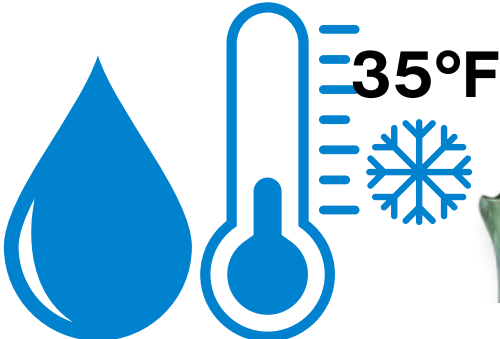
broccoli

brocoli

zaub paj ntsuab



A



35°F

7

broccoli

brocoli

zaub paj ntsuab

**B**



7a



7b



7c



7d

**No**



7e



7f



7g

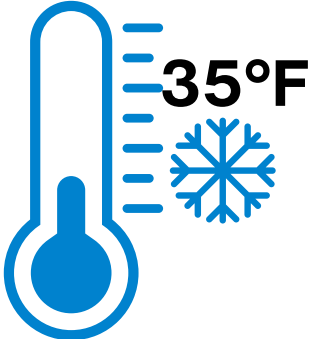
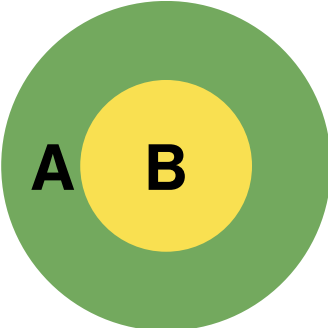


7h

Brussels sprouts

repollitos de brucela

zaub qhwv txi txiv



Brussels sprouts

repollitos de brucela

zaub qhwv txi txiv

**A**



**B**



8a

**No**



8c



8b



8c

**No**



8e



8e

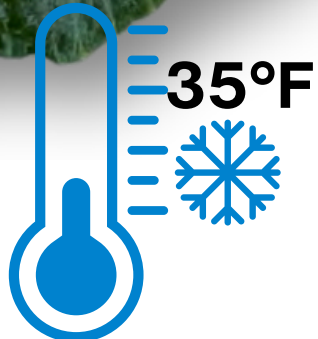


8d

cabbage

repollo

zaub qhwb



cabbage

repollo

zaub qhwb

A



B



No



No



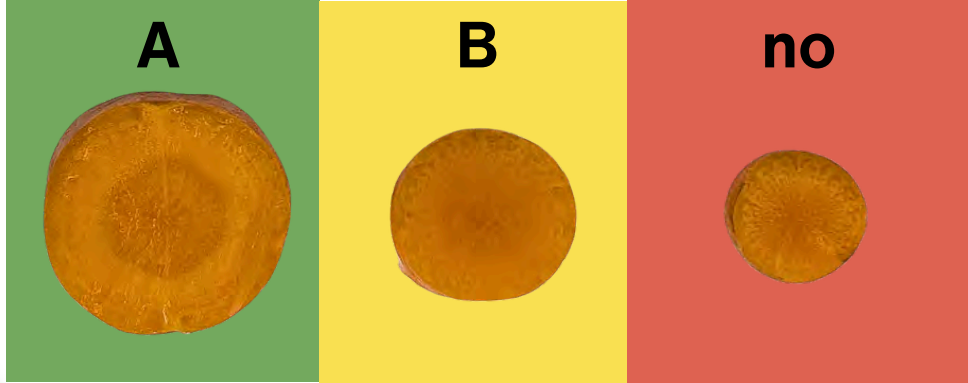
9

carrots

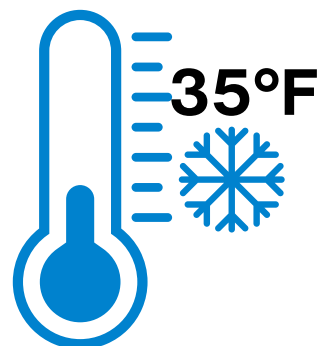
zanahoria

zaub ntug hauv paus

A



B

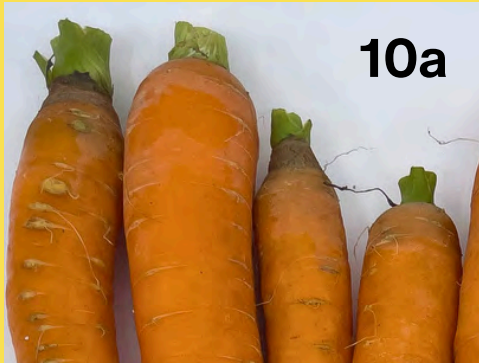


carrots zanahoria zaub ntug hauv paus

**A**



**B**



**No**



**10**

carrots zanahoria zaub ntug hauv paus

**No**

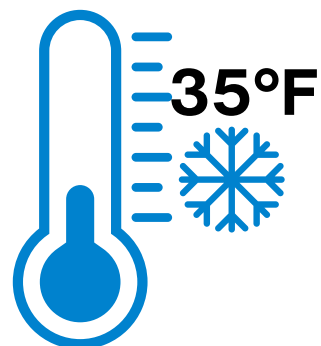
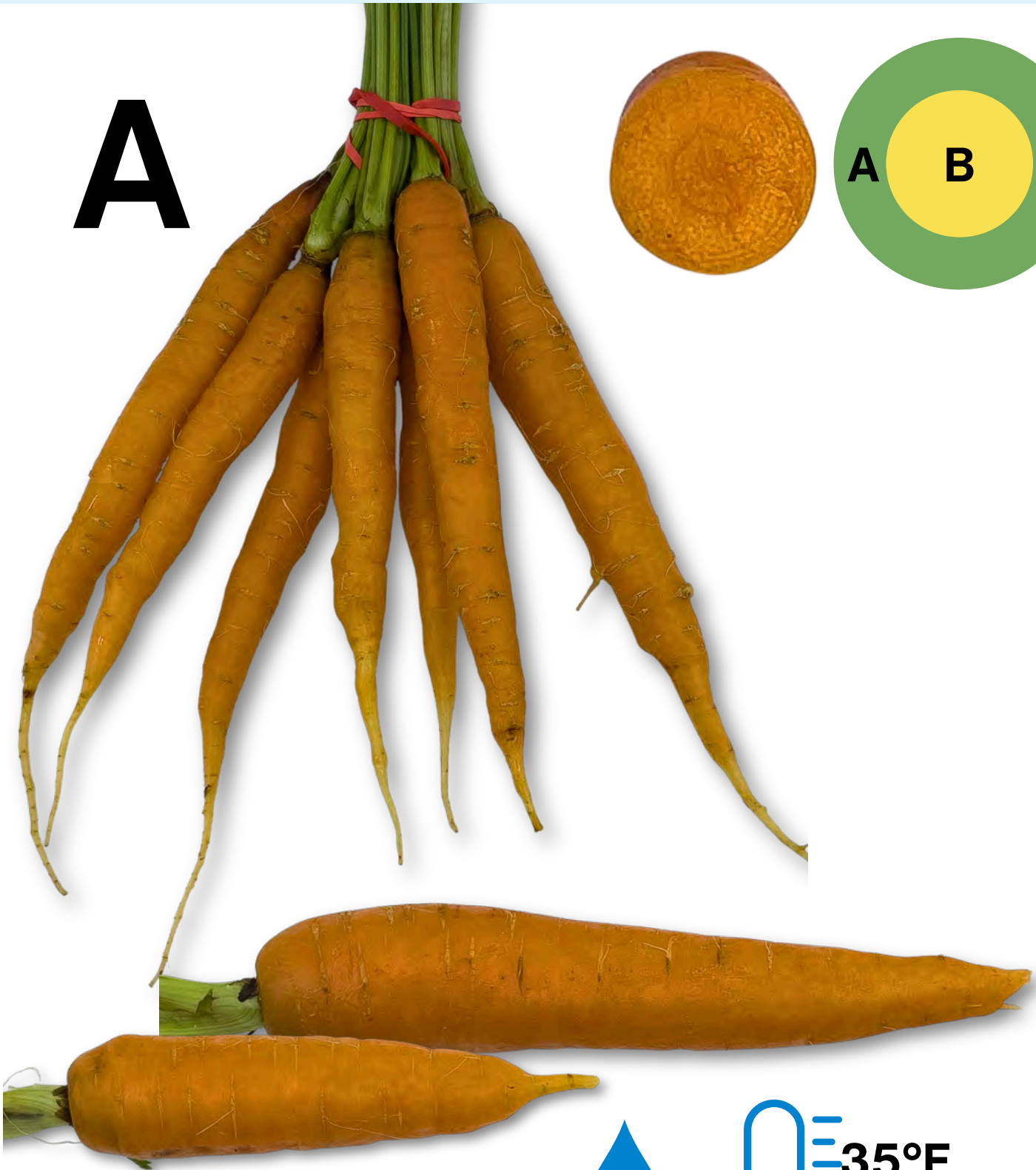
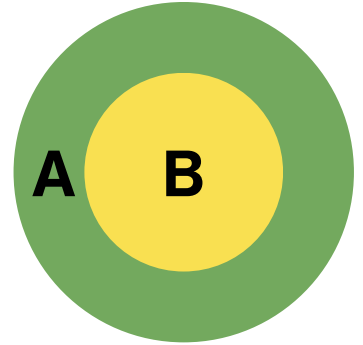


**carrots**  
bunched

**zanahorias**  
en manojo

**zaub ntug hauv paus**  
khi ua pob

**A**



**11**

carrots

zanahorias

zaub ntug hauv paus

bunched

en manojo

khi ua pob

**A**



**B**



**No**



**No**



**11**

11f

11g

11g

11

11c

11d

11e

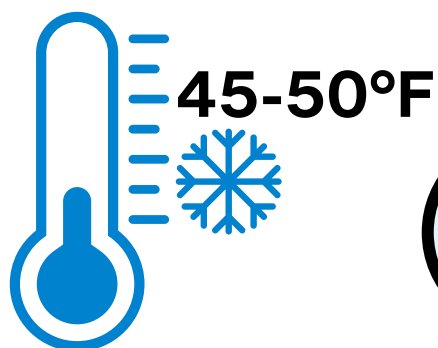
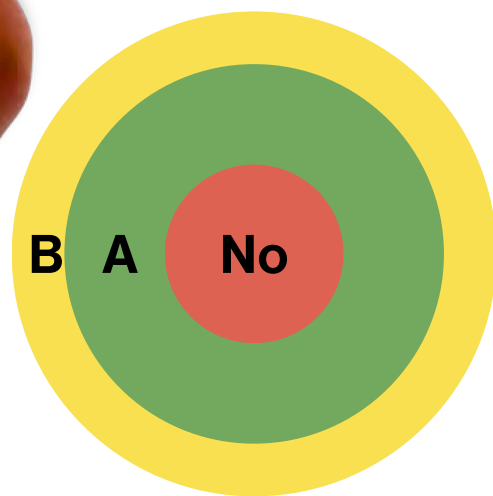
11a

11b

cherry/grape tomatoes    jitomate cherry    txiv lws suav me



**A**



**12**

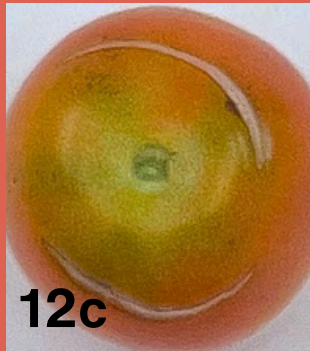
**A**



**B**



**No**



**12e**



**12g**



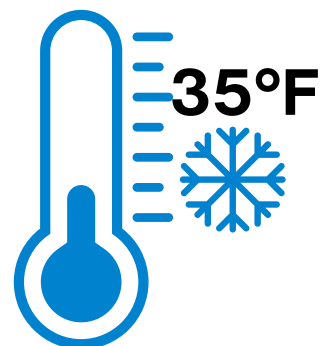
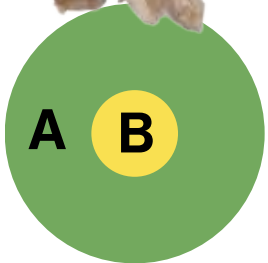
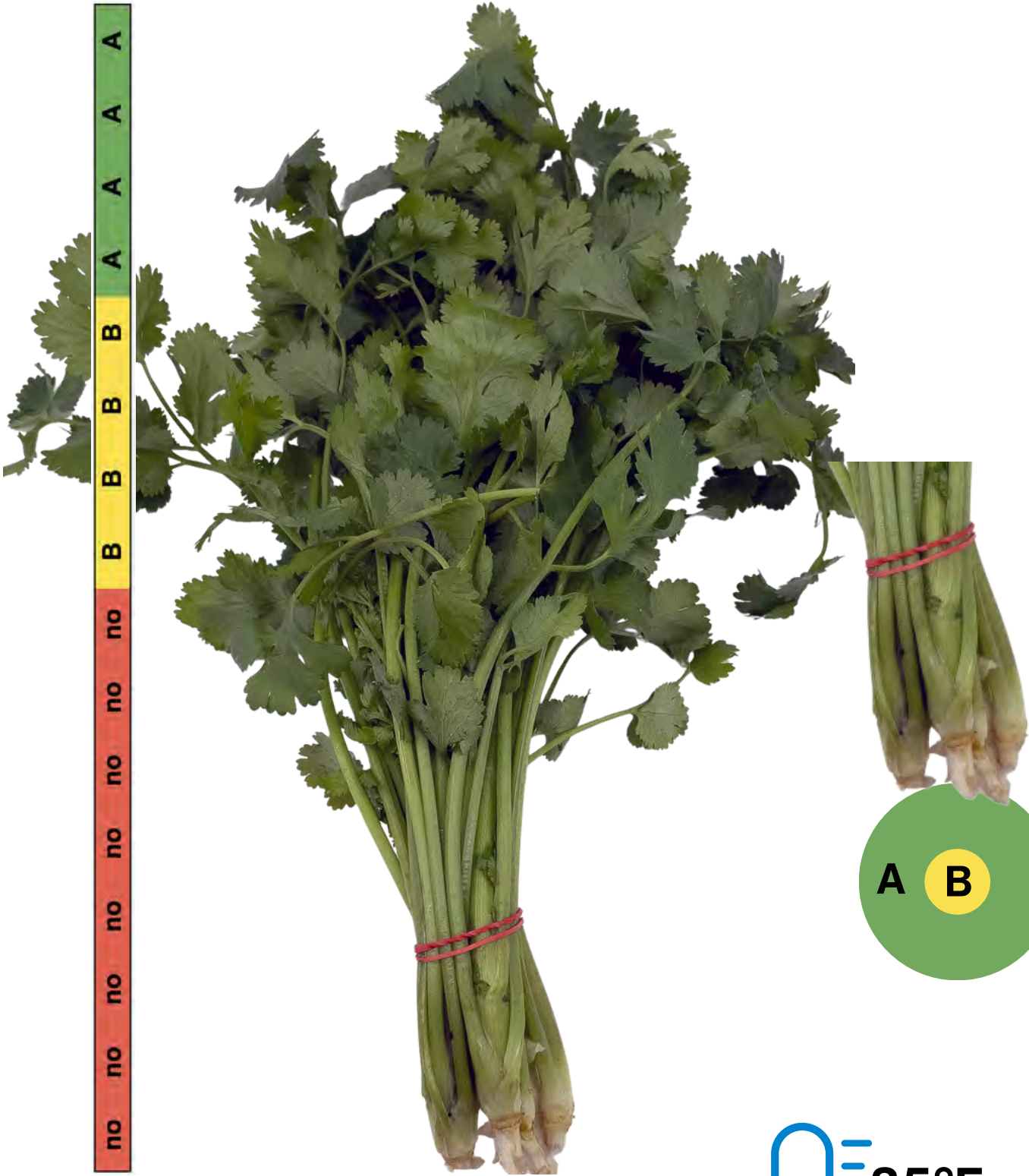
**No**



cilantro

cilantro

zaub txhwb



**cilantro**

**A**



**cilantro**

**B**



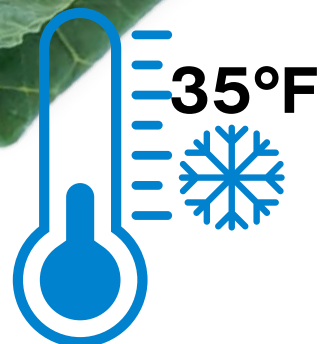
**zaub txhwb**

**No**



**13**

collards berza zaub qhws noj nplooj



14

collards berza zaub qhws noj nplooj

**A**



**B**



**No**

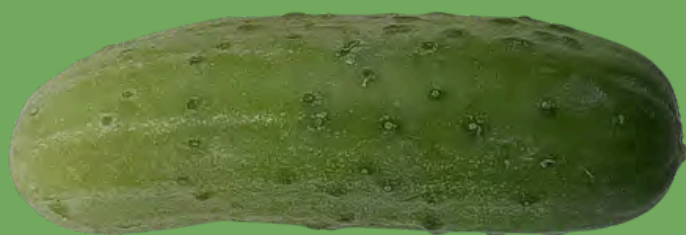


**No**

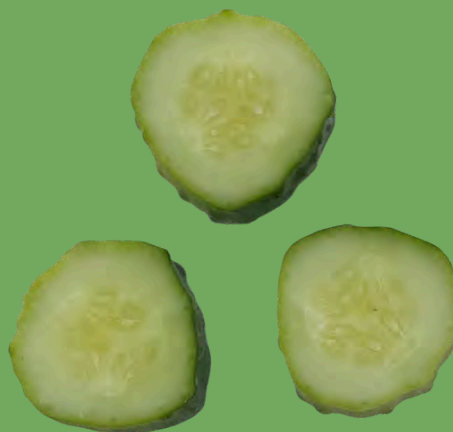
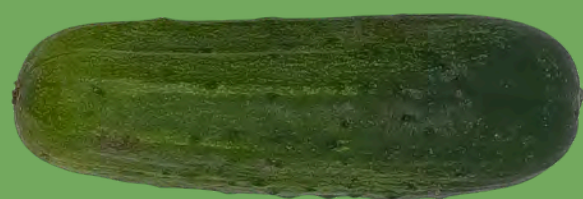


**14**

pickling cucumber pepino porá pepinillos dib



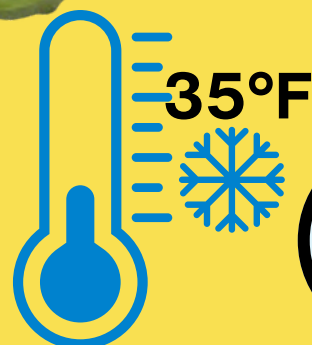
no no no A A A A B B B no no no



A



B



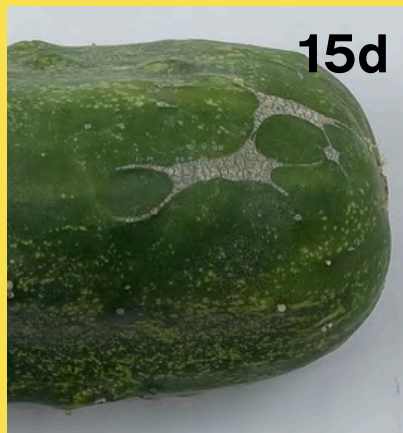
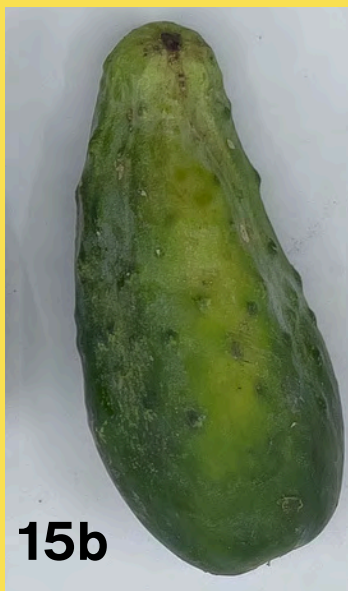
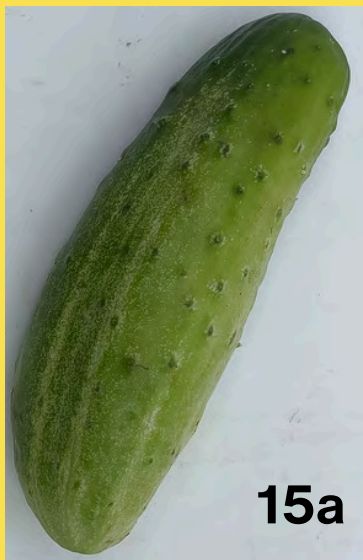
15

pickling cucumber pepino porá pepinillos dib

**A**



**B**



**No**



**15**

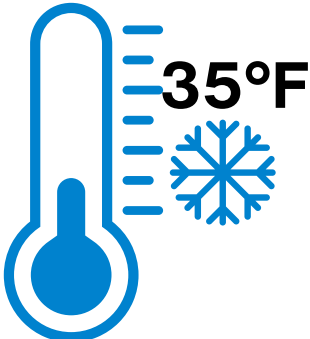
cucumber

pepino

dib

A

B



16

cucumber

pepino

dib

A

B

No



No



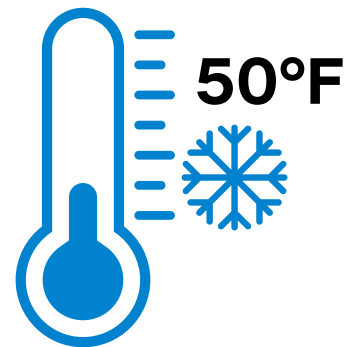
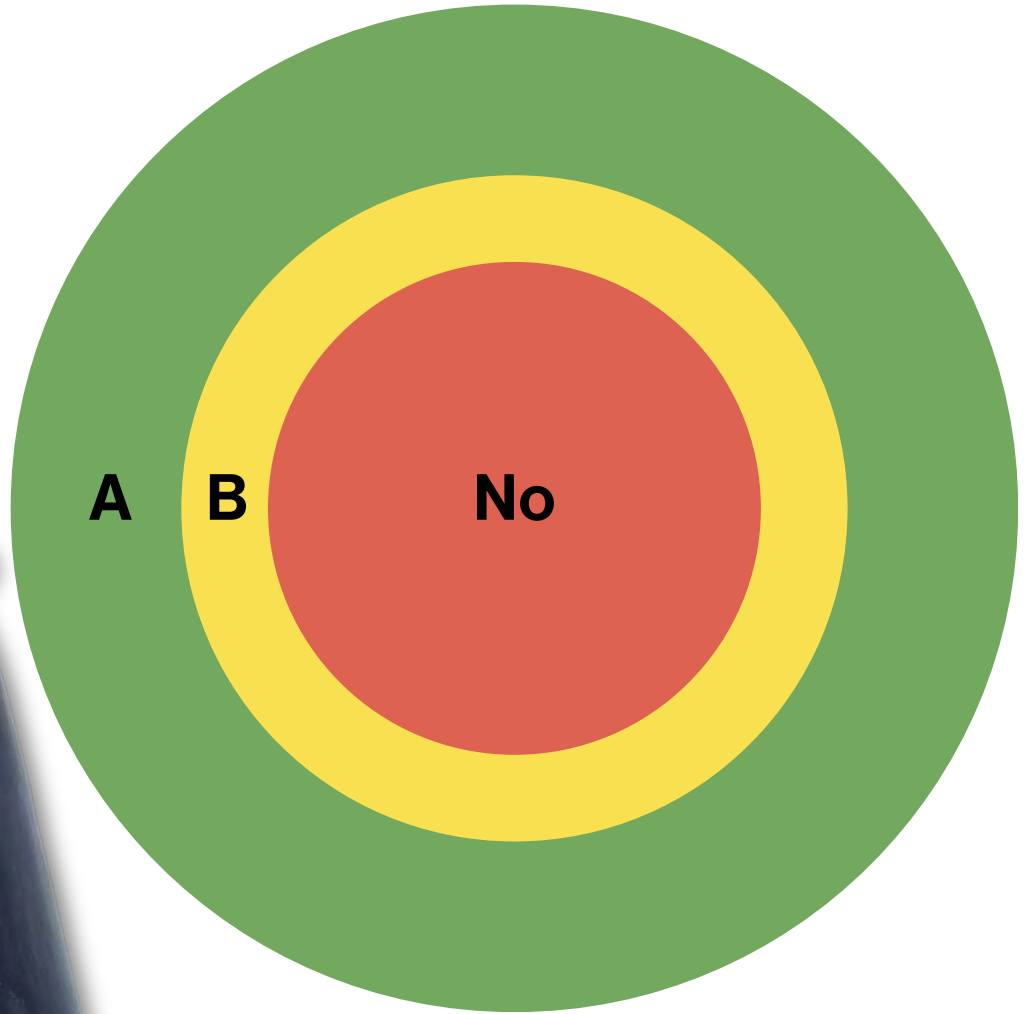
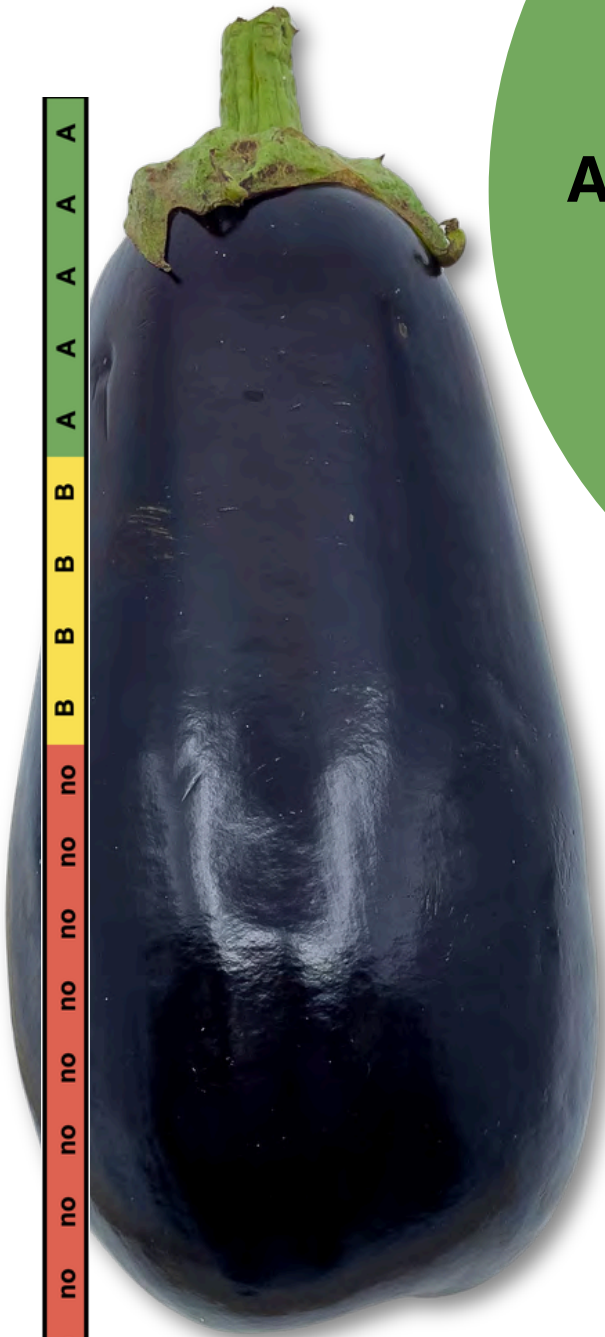
16

eggplant

berenjena

lws

A



eggplant

berenjena

lws

A



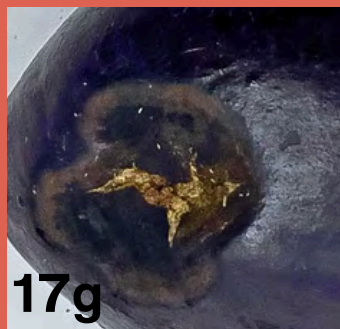
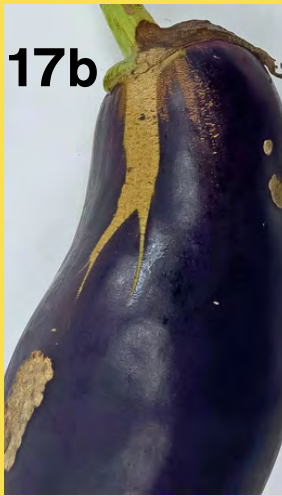
B



No



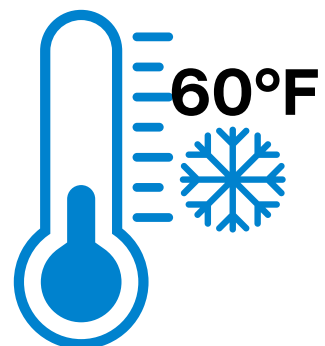
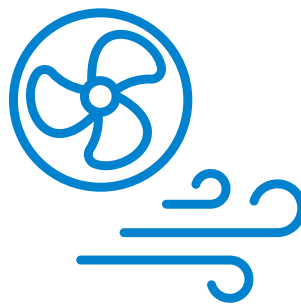
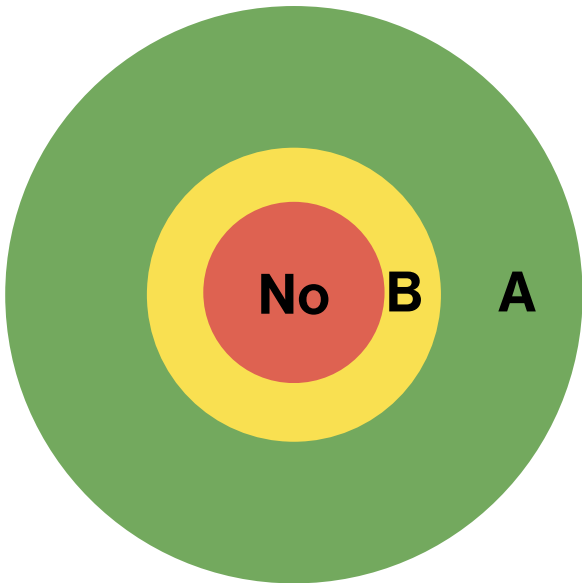
B



garlic

ajo

qij



garlic

ajo

qij

**A**



**B**



**No**



**No**

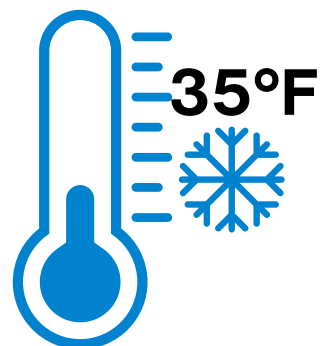
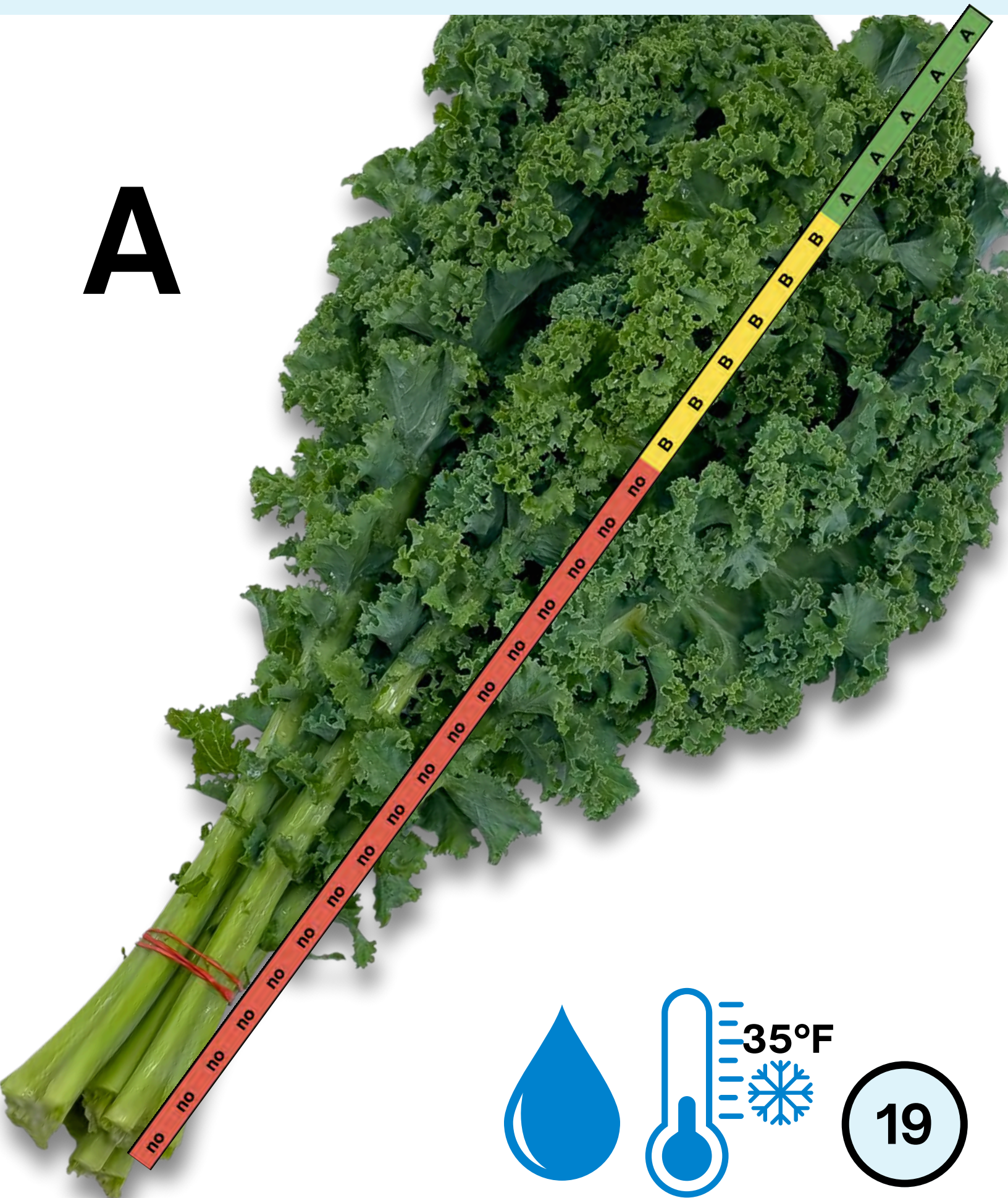


Kale

col rizada

zaub ntsuab

A



19

**Kale**

**col rizada**

**zaub ntsuab**

**A**



**B**



19a



19b

**No**



19c



19d

**No**



19f



19f

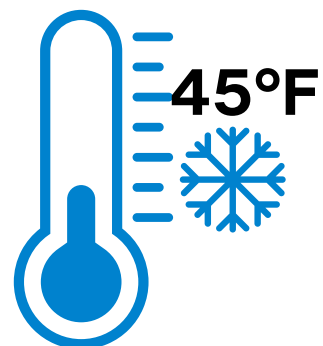
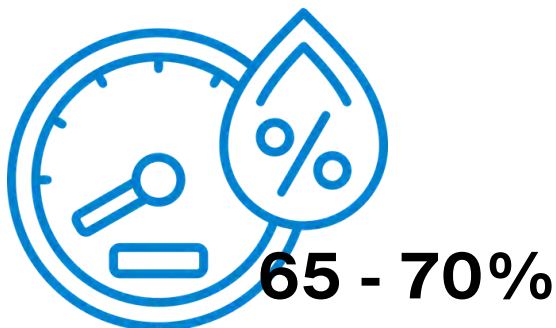
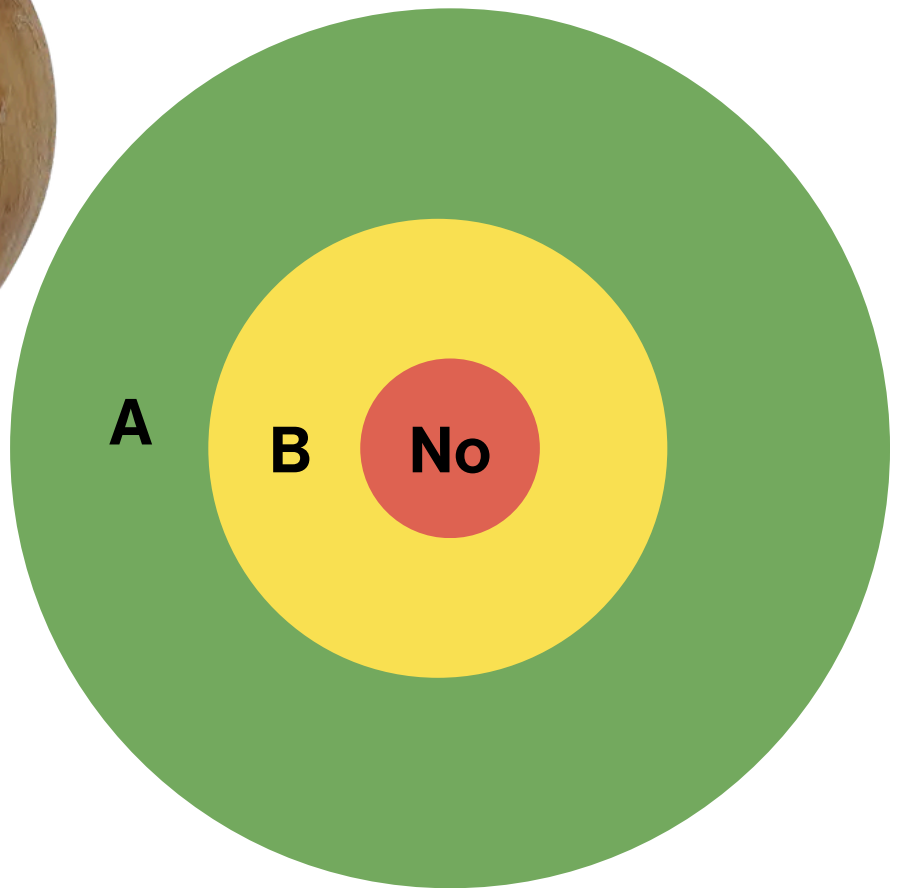
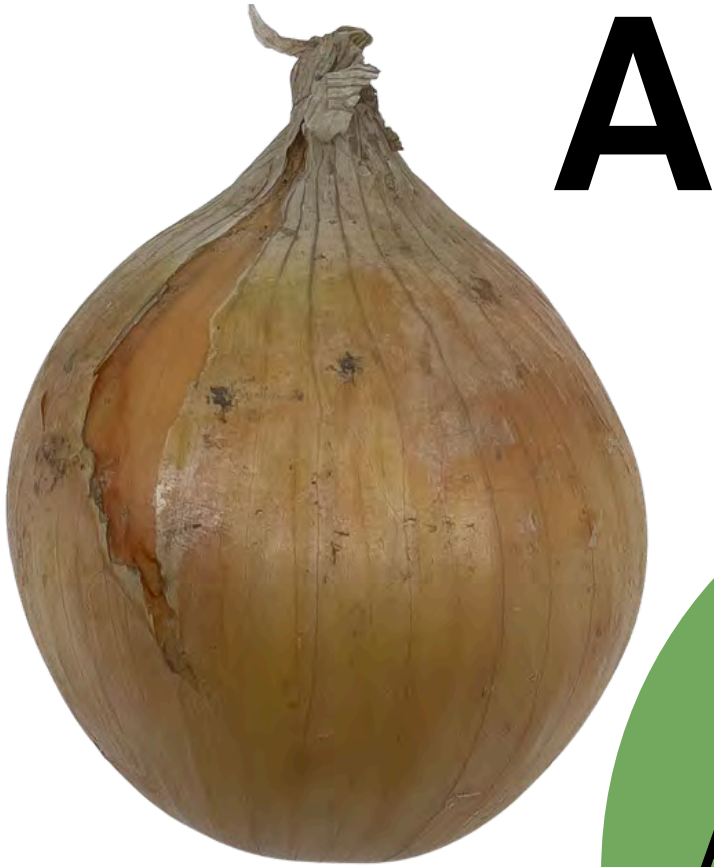


19g



19e

**19**



bulk cured onion cebolla para curtir a mayoria hauv paus dos

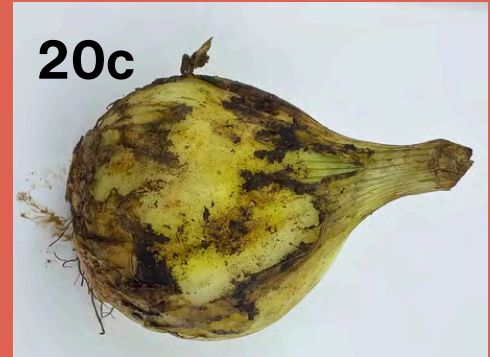
**A**



**B**



**No**



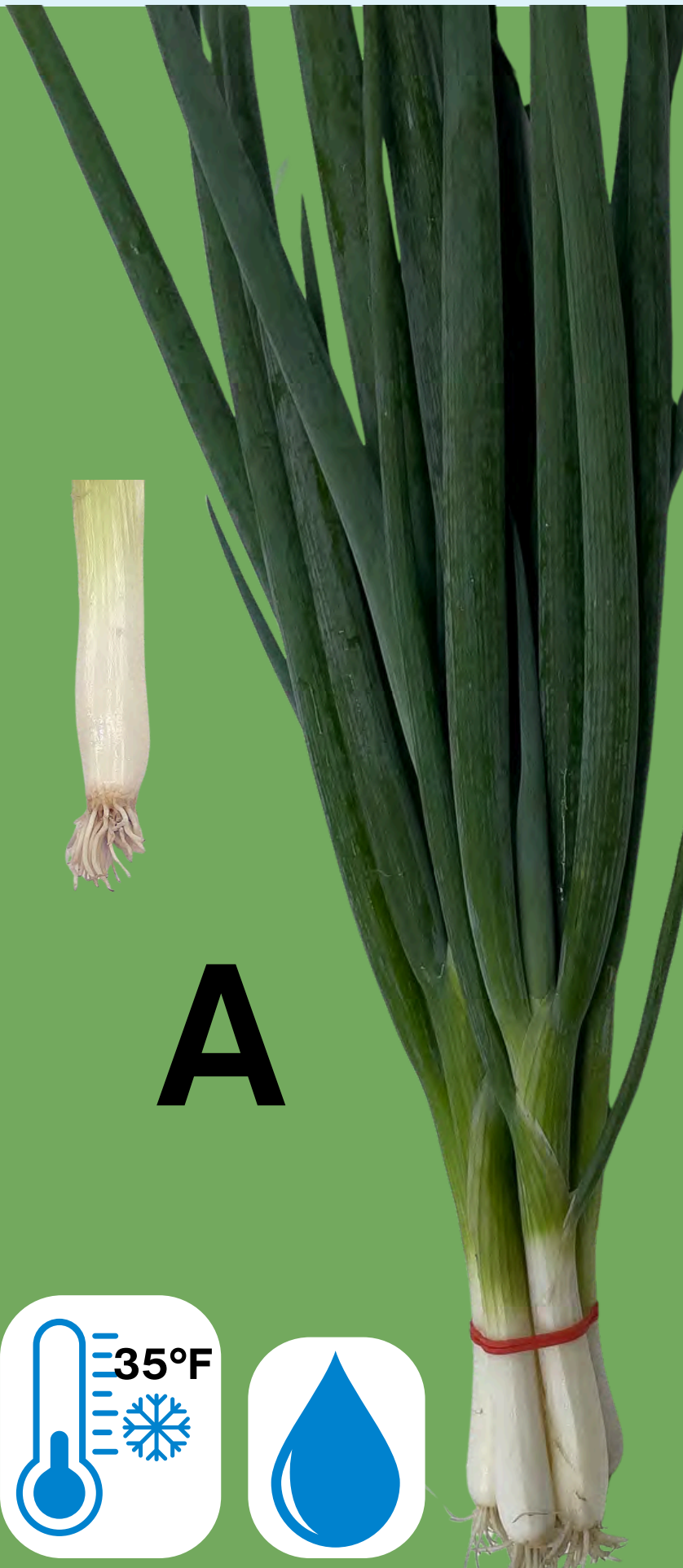
**No**



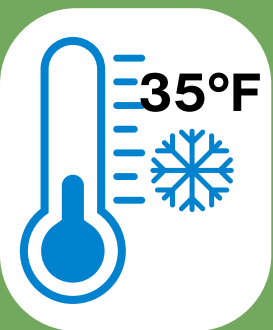
scallions

cebollitas

dos



A



B

21

scallions

cebollitas

dos

A



B



No

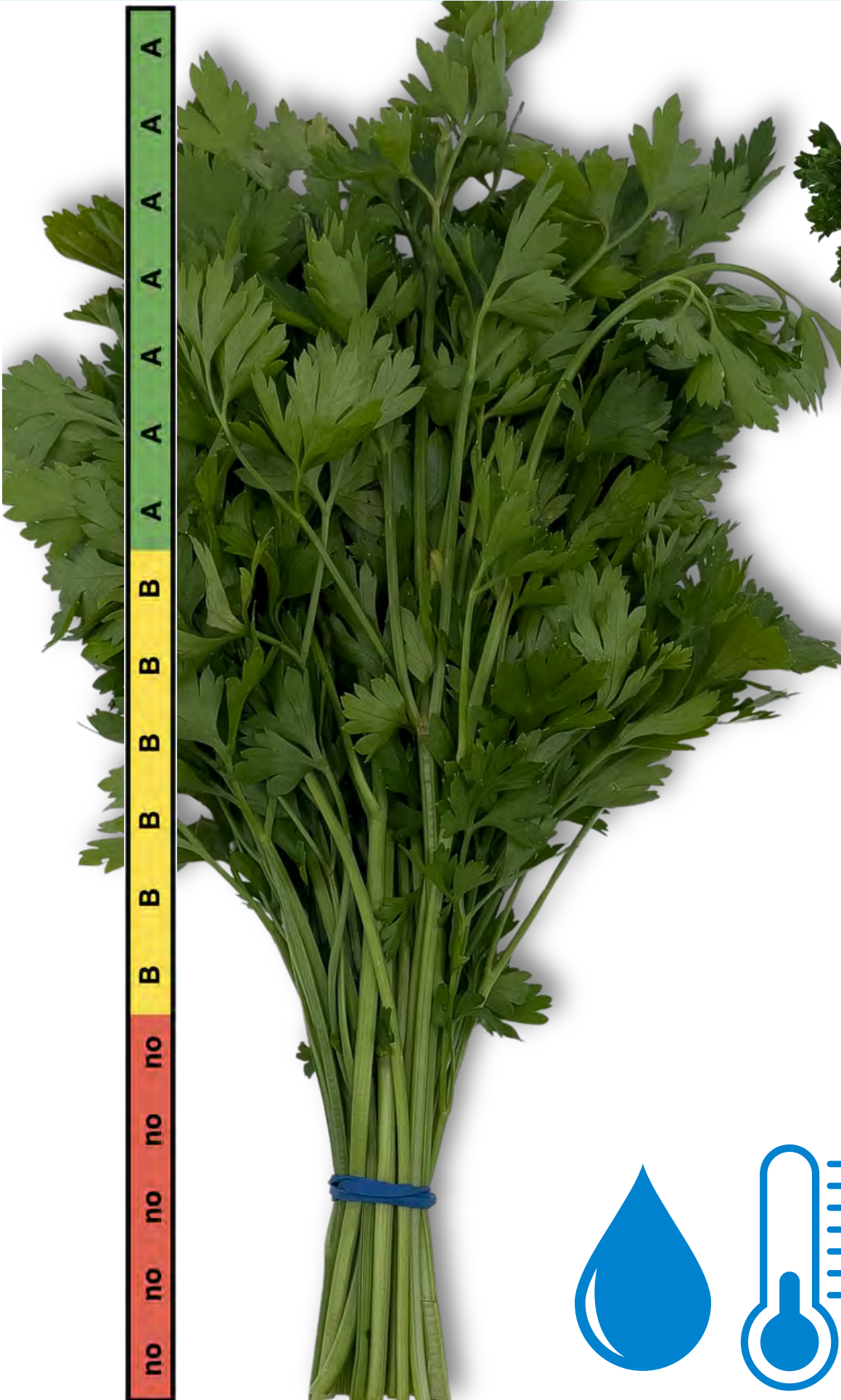


21

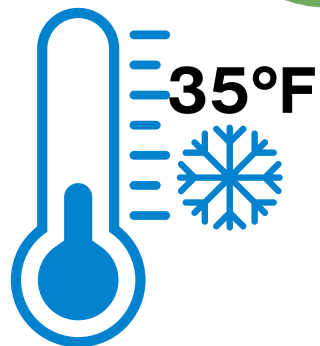
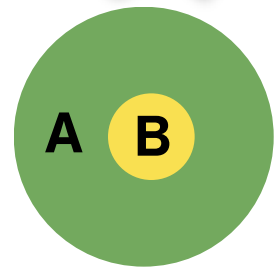
parsley

perejil

txheej txhaim soob



curly



parsley

perejil

txheej txhaim soob

**A**



**B**



22c



22a

22b



22d



22e

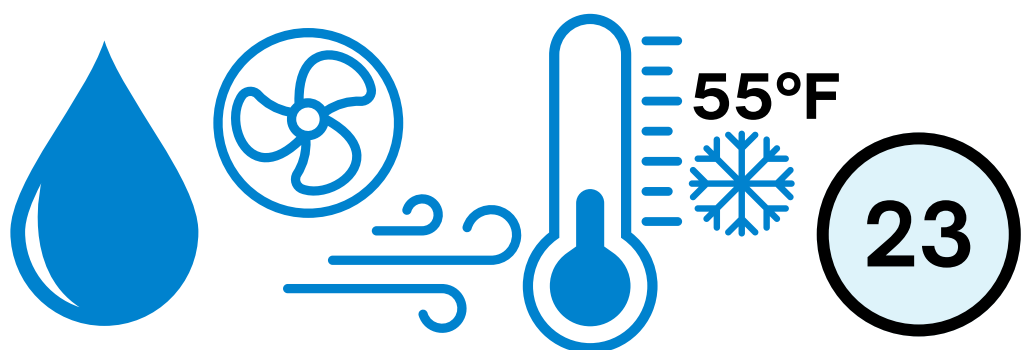
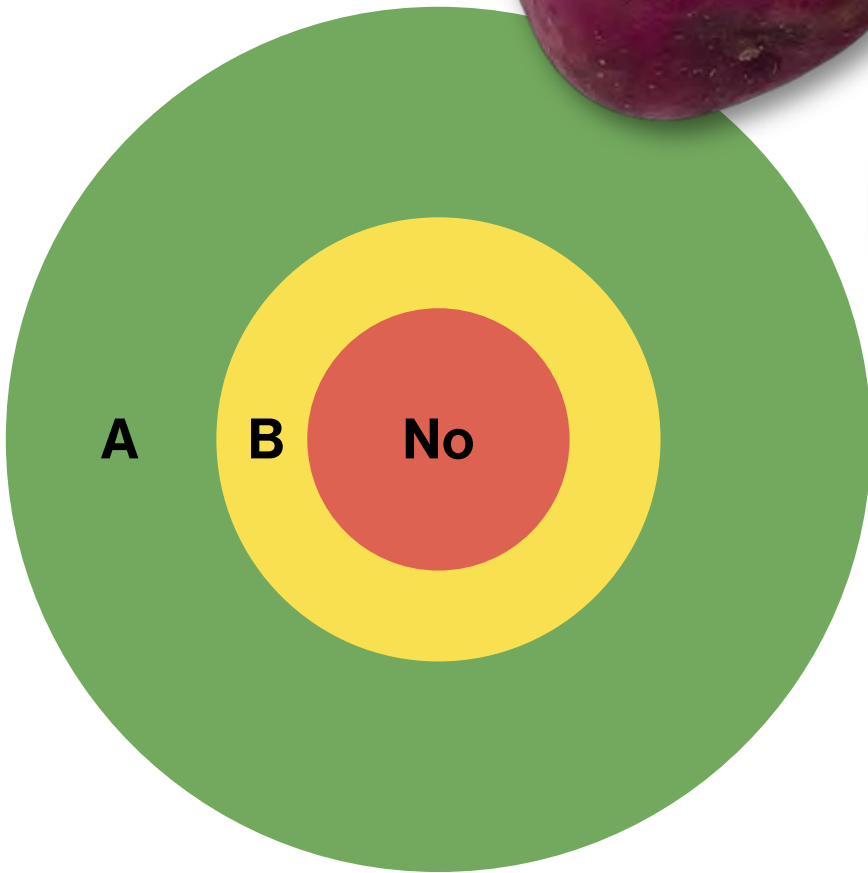


**22**

potatoes

papas

qos yaj ywm

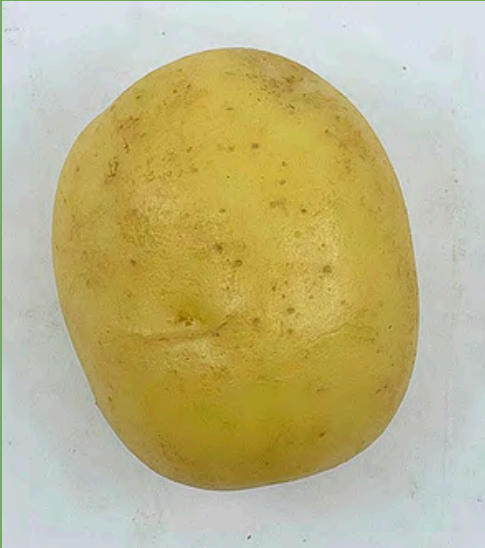


potatoes

papas

qos yaj ywm

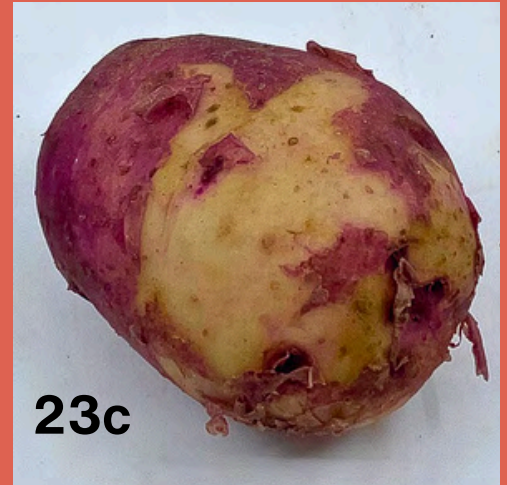
**A**



**B**



**No**



**No**

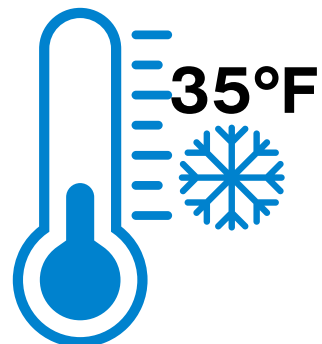
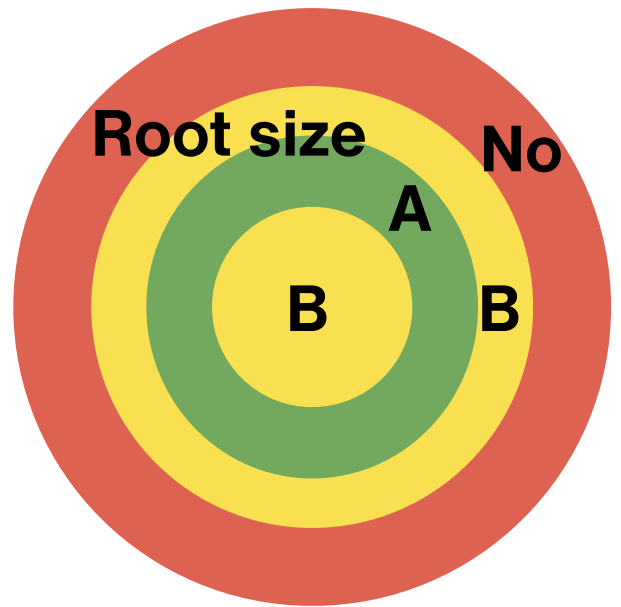
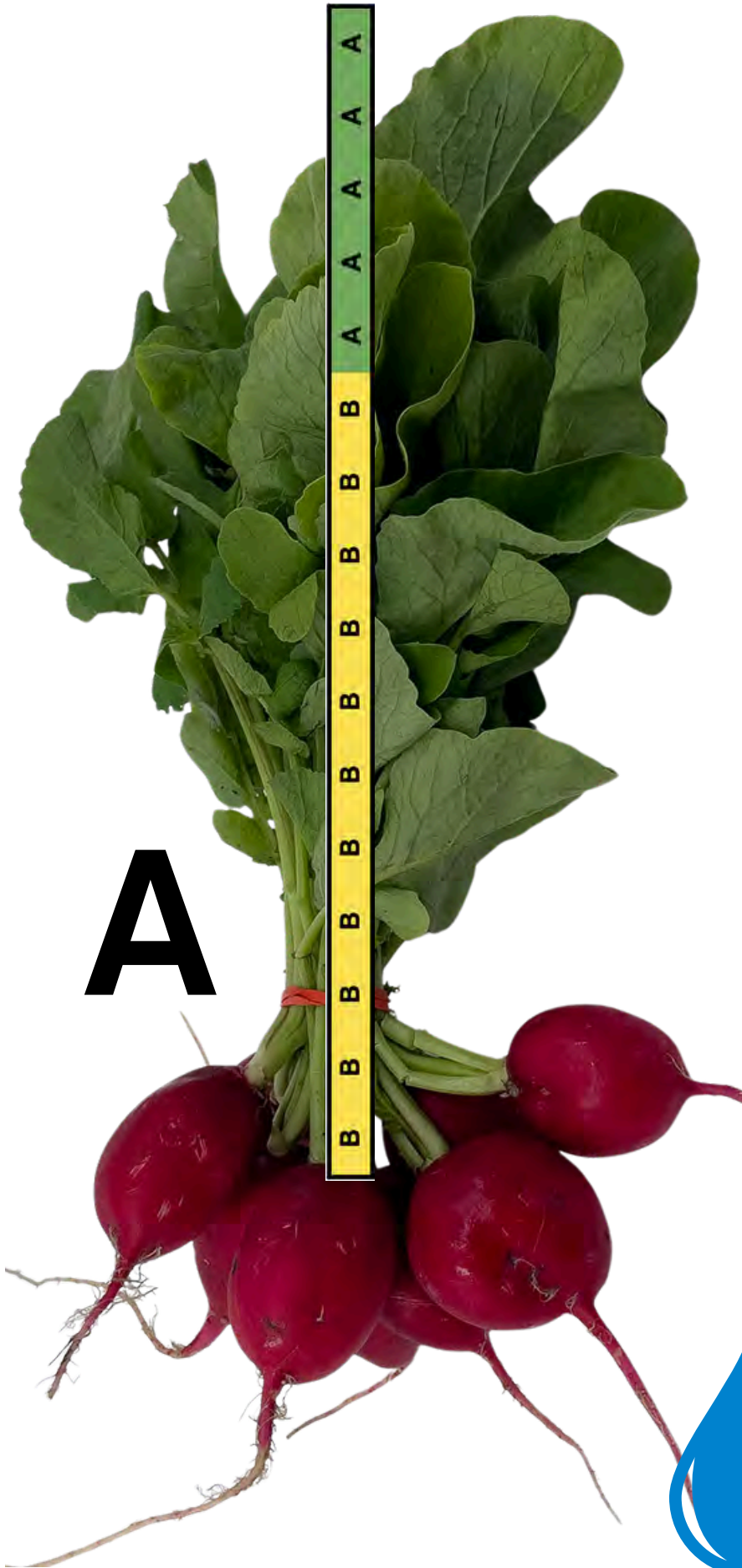


**23**

radish

el rábano

lo pue



radish

el rábano

lo pue

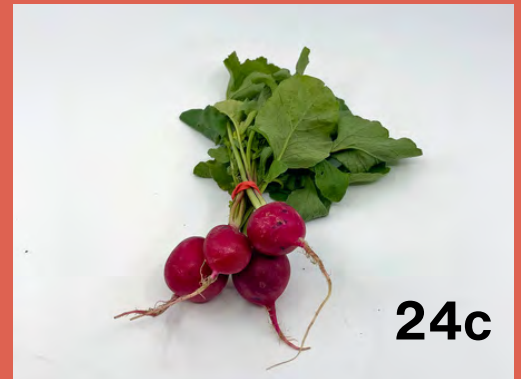
**A**



**B**



**No**



radish

el rábano

lo pue

No



snap pea

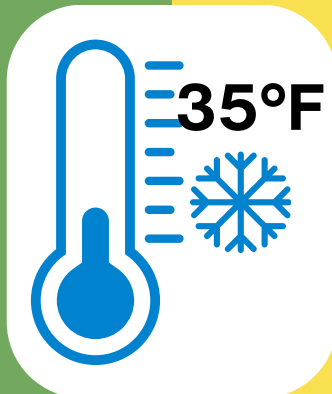
el guisante dulce

taum mog

**A**



**B**



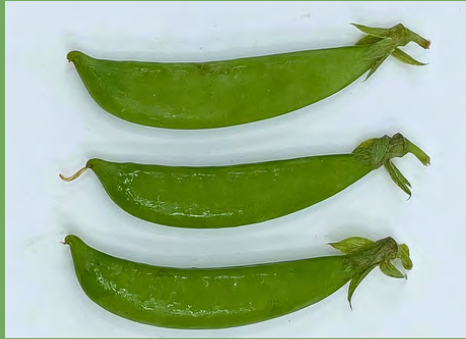
**25**

snap pea

el guisante dulce

taum mog

**A**



25d



**B**



25a



25b



25e



**No**



25c



25c



25d



**25**

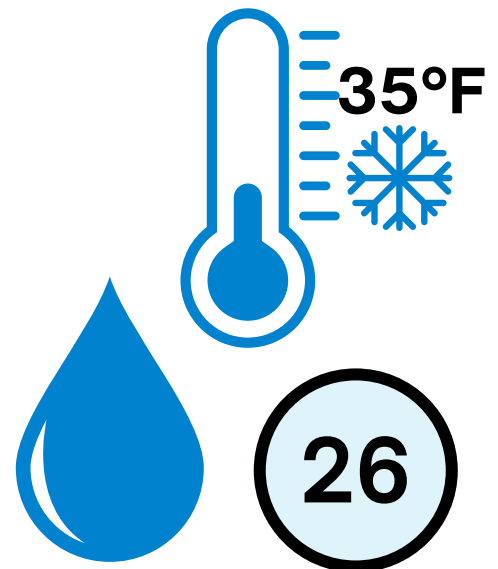
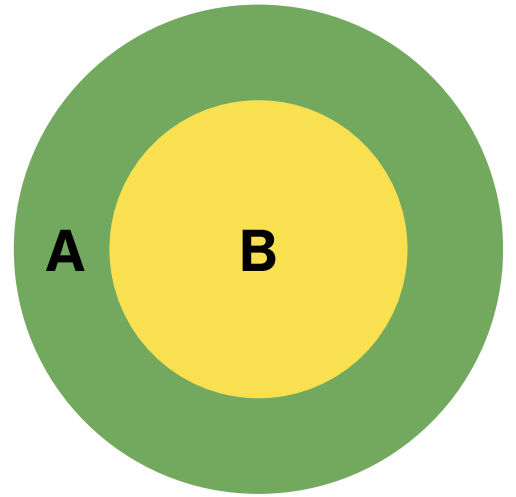
**zucchini**

**calabacita**

**qe taub ntev**



**A**



**zucchini**

**calabacita**

**qe taub ntev**

**A**



**B**



**No**

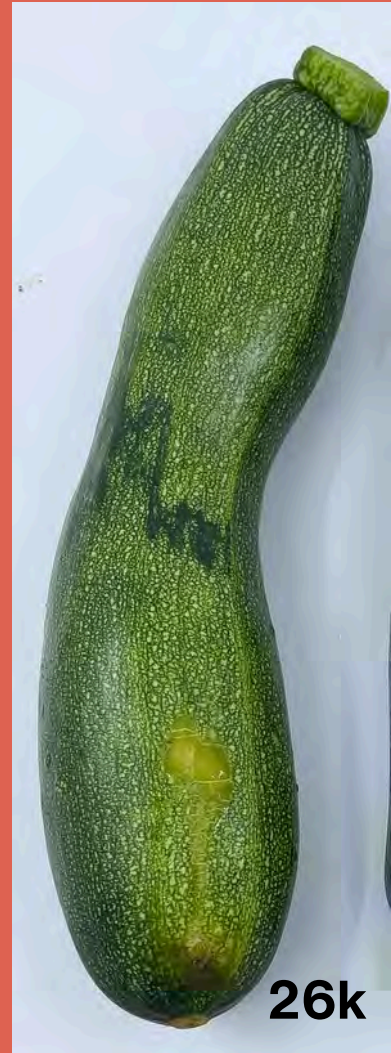


**zucchini**

**calabacita**

**qe taub ntev**

**No**

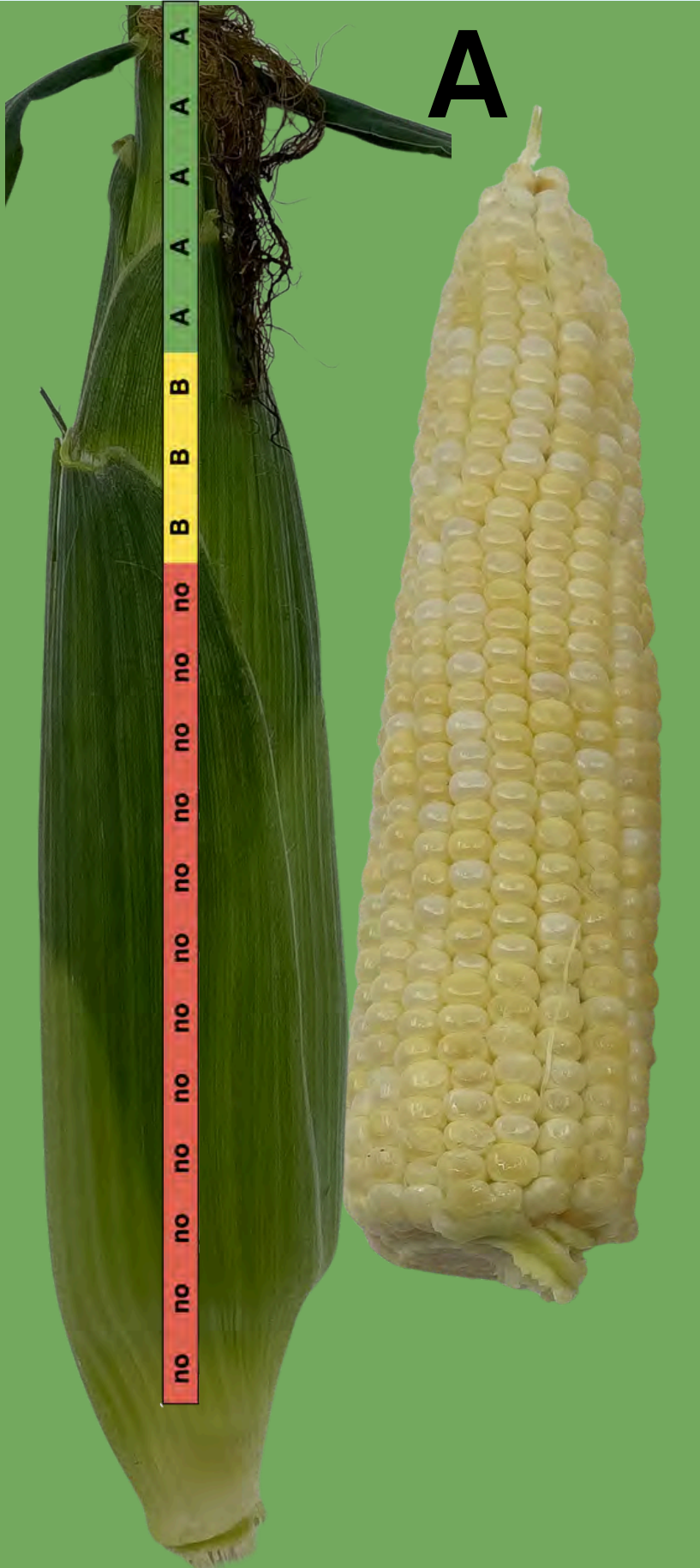


**26**

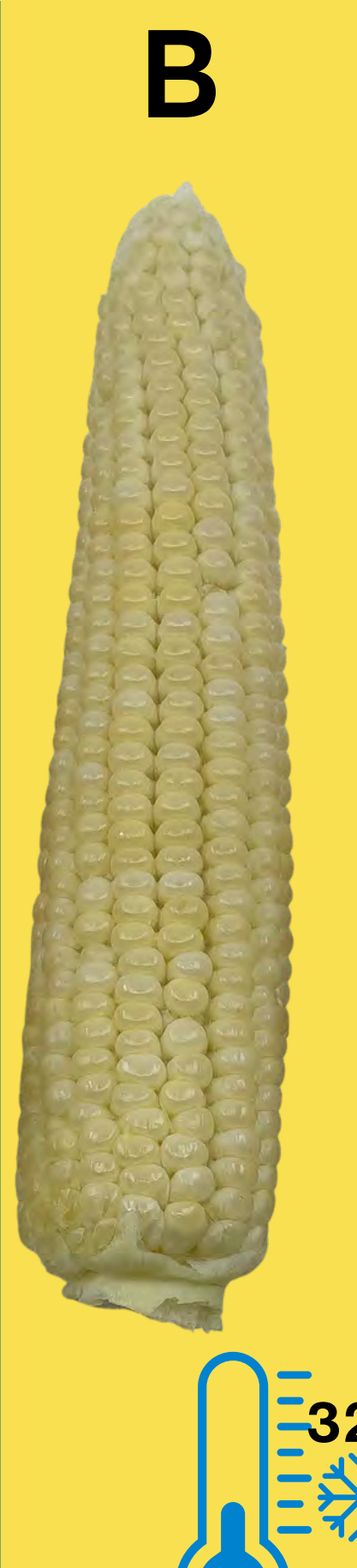
sweet corn

elotes

pob kws



**A**



**B**



**No**

A blue thermometer icon with a blue liquid level. To its right is the text "32-34°F" and a blue snowflake icon. Below these is a white circle with a black border containing the number "27".

32-34°F

27

sweet corn

elotes

pob kws

A

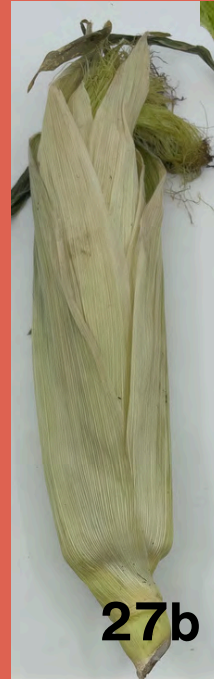


B



27a

No



27b



27c

No



27d



27e



27e



27e



27f



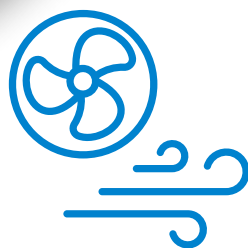
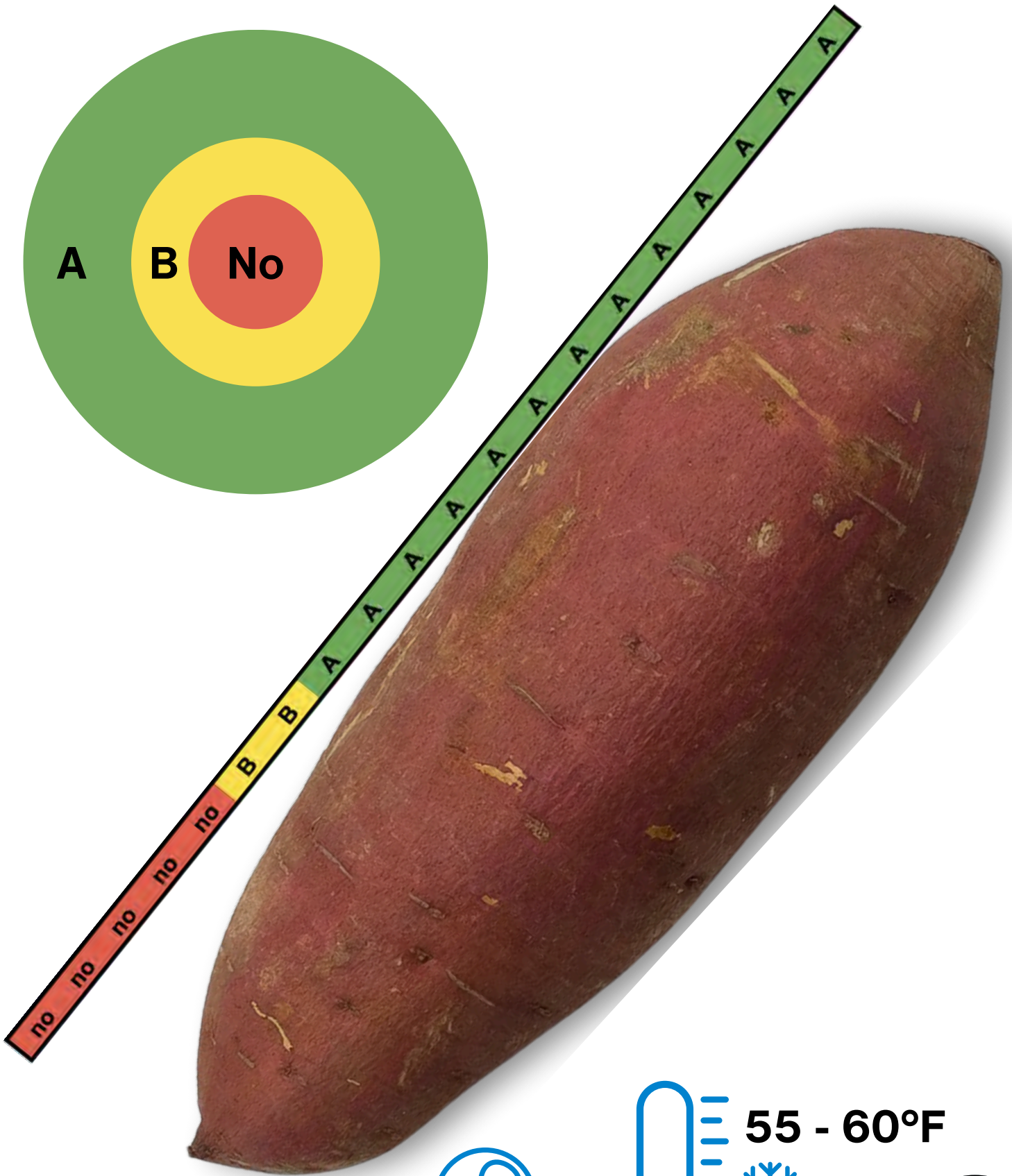
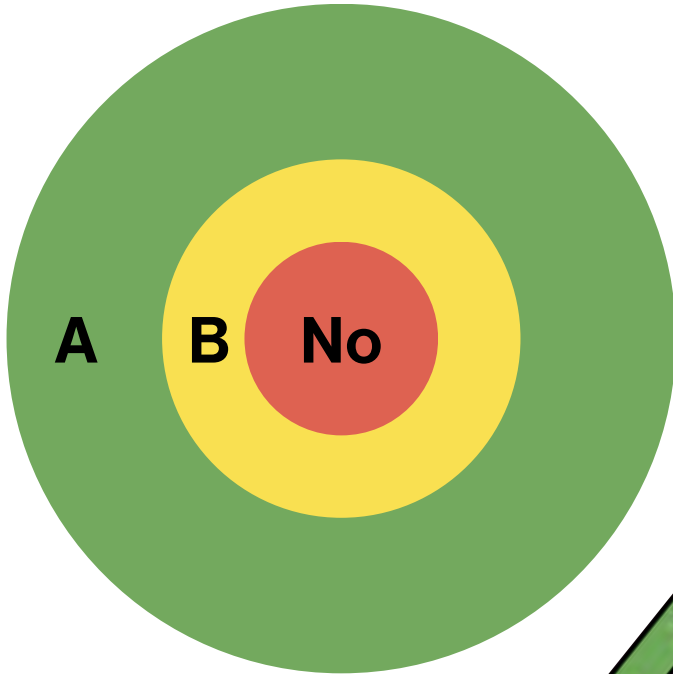
27g

27

sweet potato

camote

qos liab



55 - 60°F



sweet potato

camote

qos liab

**A**



**B**



**No**



**No**

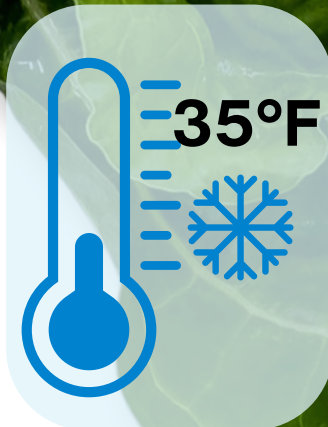


**28**

swiss chard

acelga

A



29

swiss chard

acelga

A



B



No



No

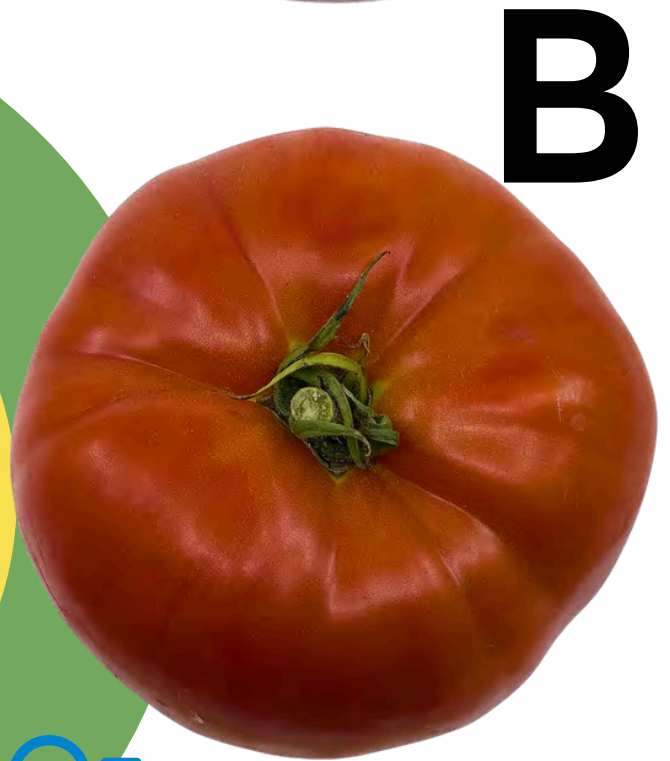
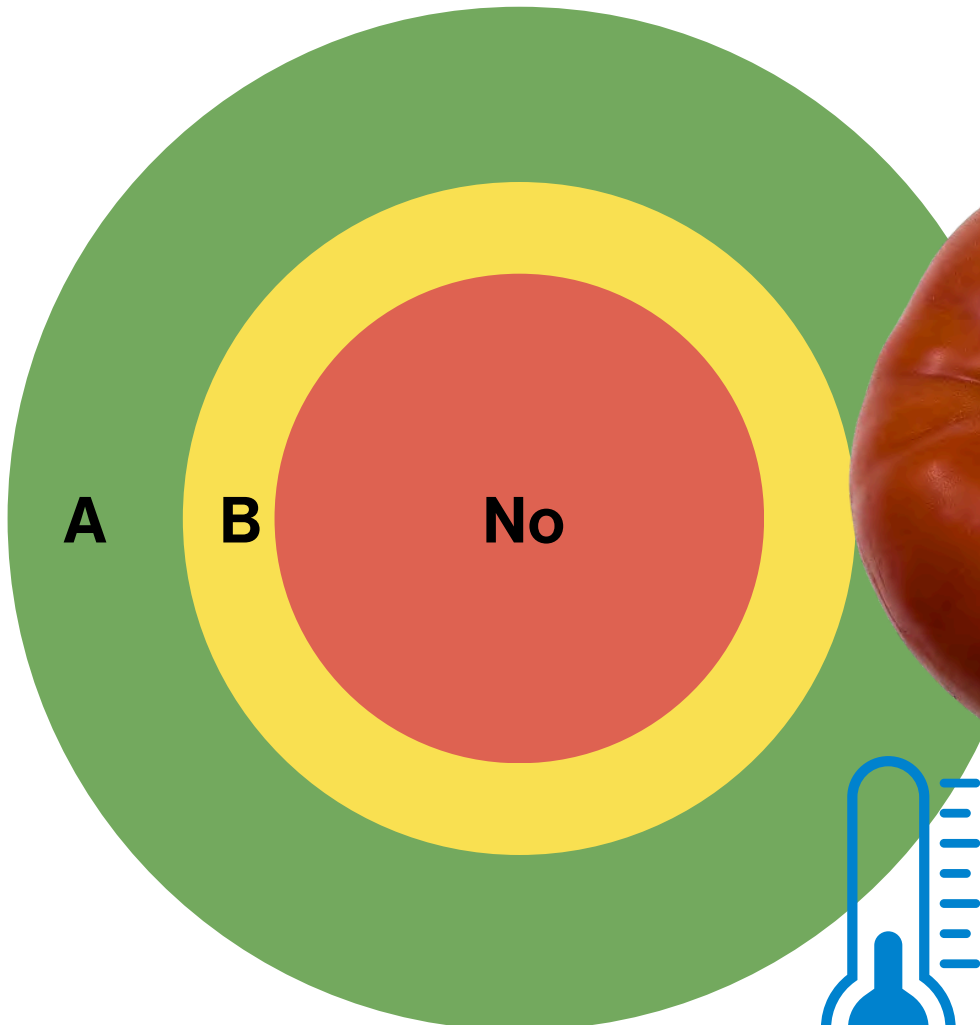
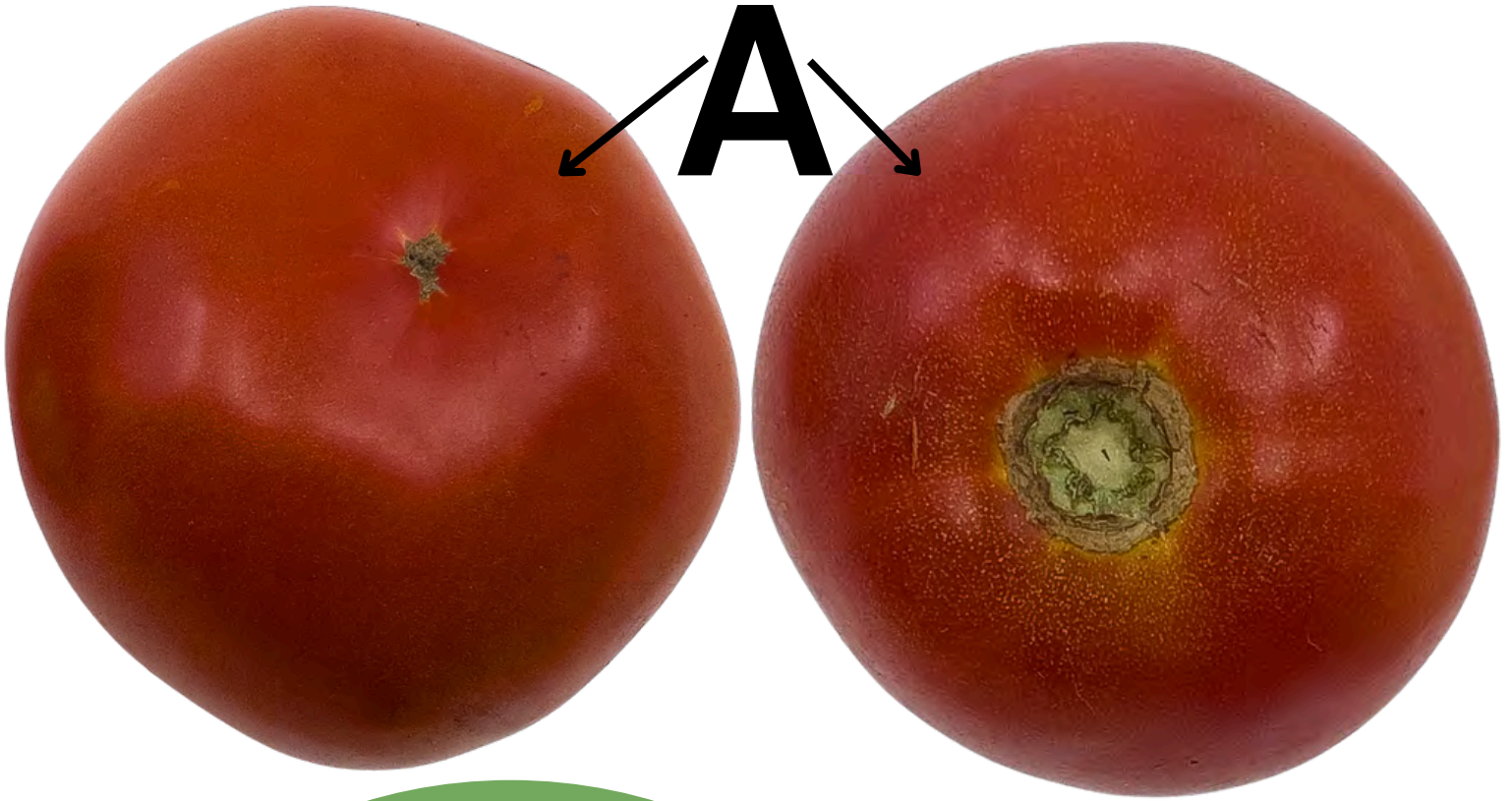


29

slicing tomato

jitomates

txiv lws suav



45-50°F



30

slicing tomato

jitomates

txiv lws suav

**A**



**B**



30a



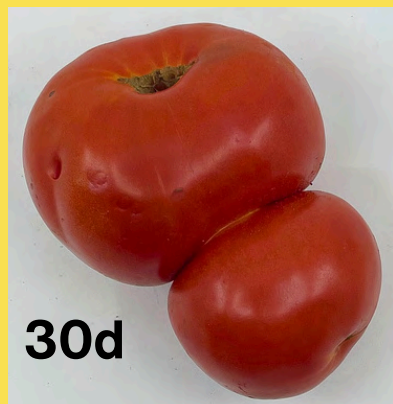
30b



30c

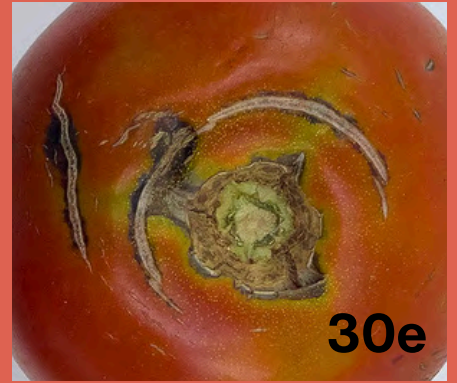


30c



30d

**No**



30e



30f



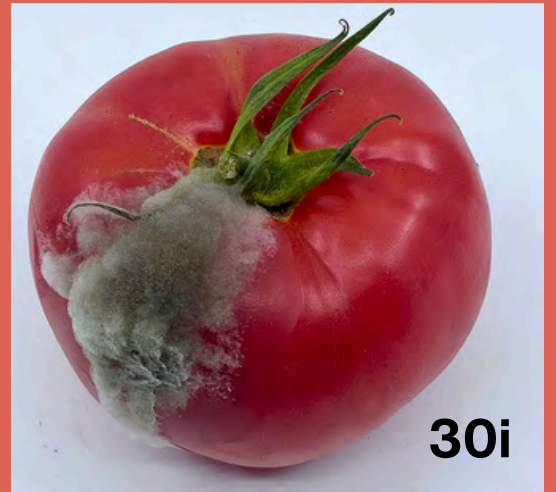
30g



30h

**30**

# No



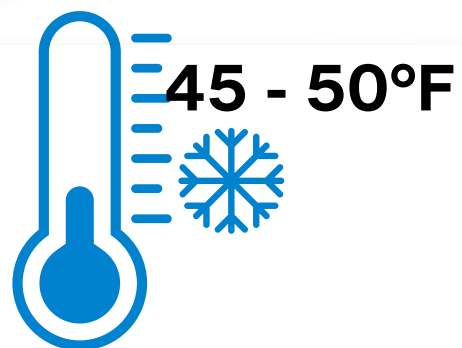
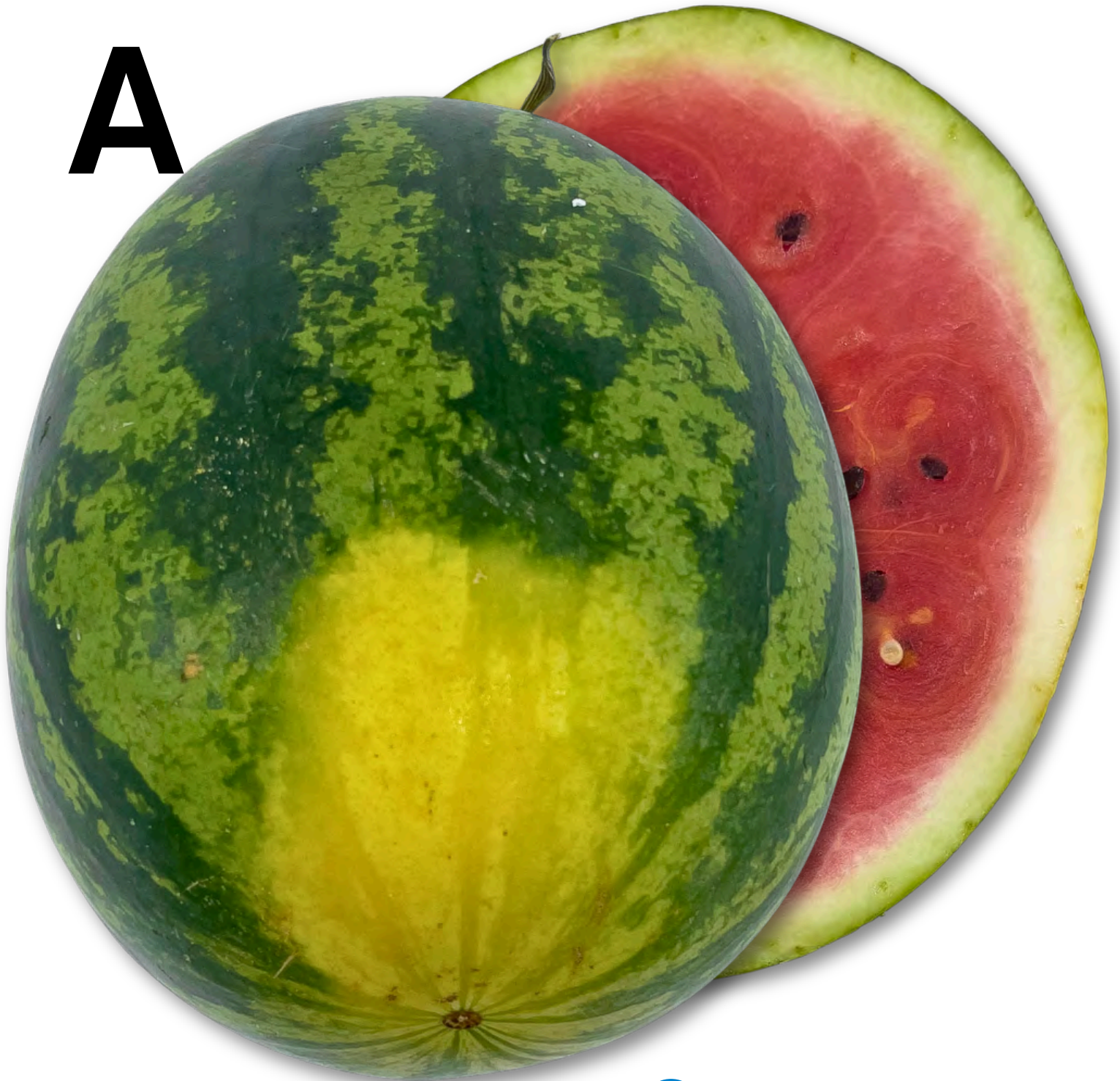
30

**watermelon**

**sandia**

**dib liab**

**A**



**31**

watermelon

sandia

dib liab

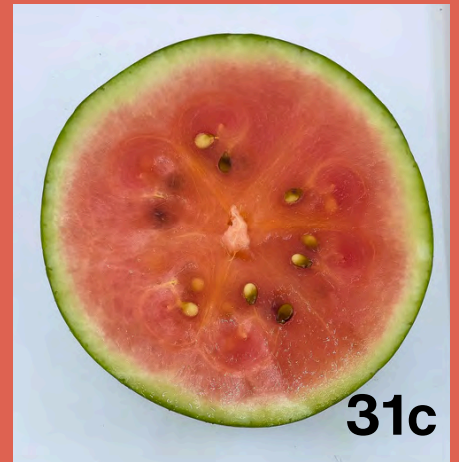
**A**



**B**



**No**



**No**



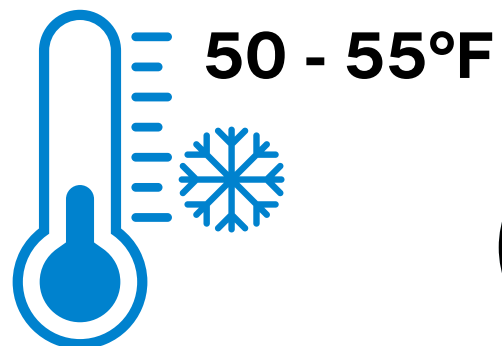
**31**

acorn squash

calabasa bellota

taub txiv qhib

**A**



**32**

acorn squash

calabasa bellota

taub txiv qhib

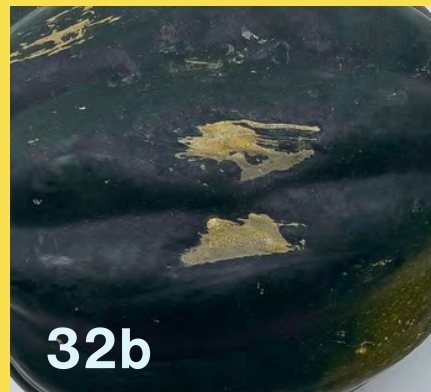
# A

2 to 3 pounds



# B

1 to 2 pounds;  
3 pounds and up



# No

less than 1 pound



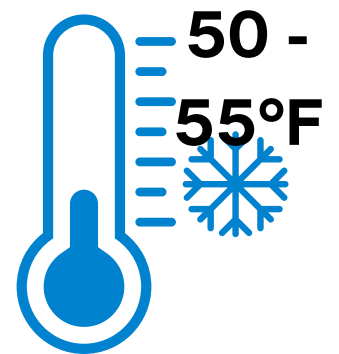
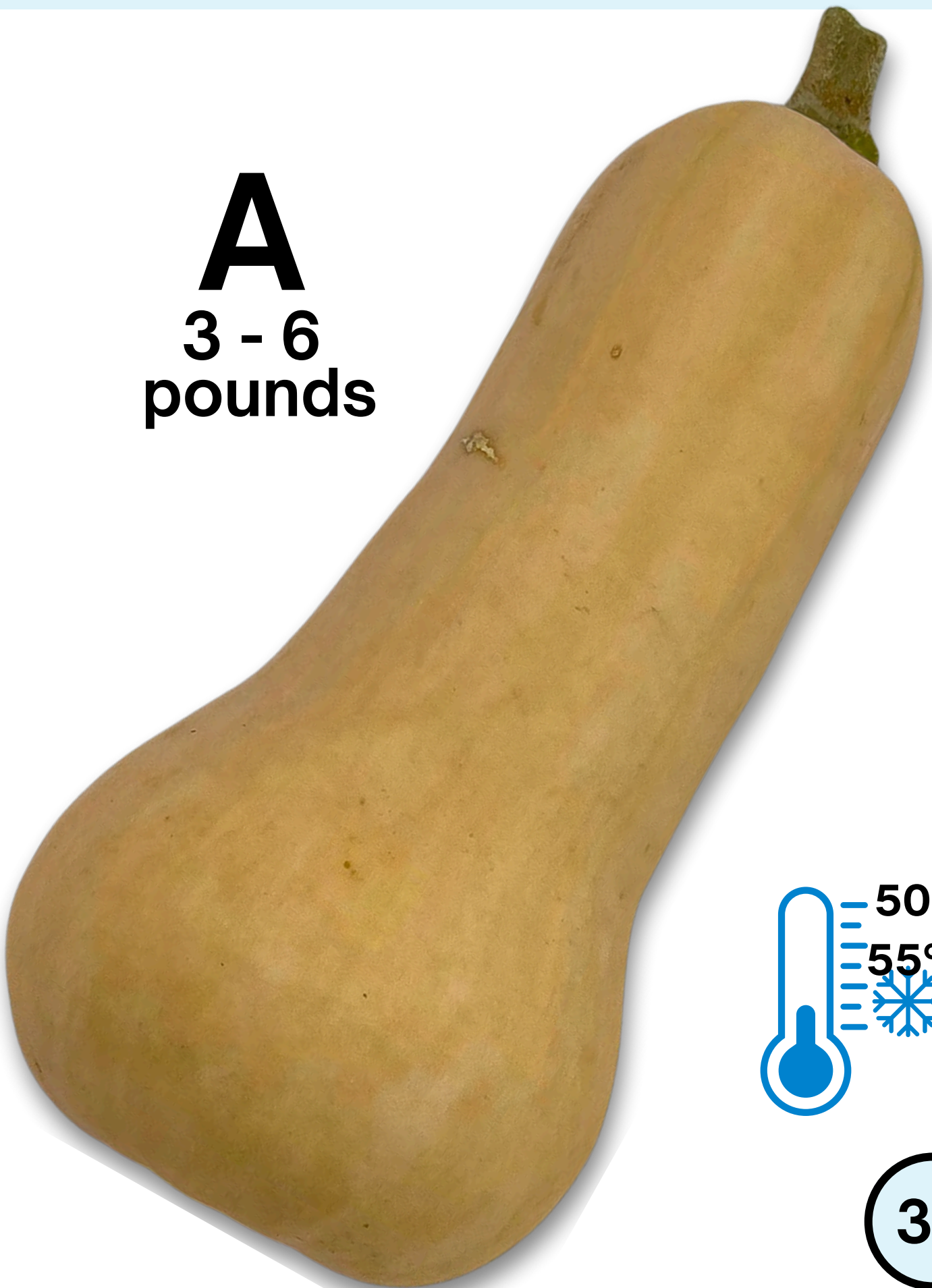
32

**butternut**

**calabasa enmeilada**

**taub**

**A**  
**3 - 6**  
**pounds**



**33**

butternut

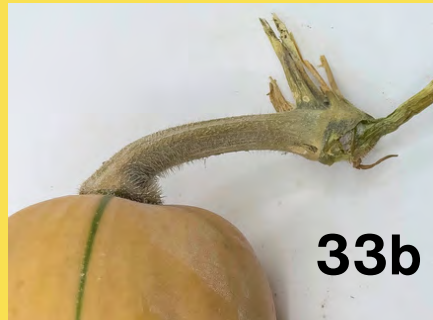
calabasa enmeilada

taub

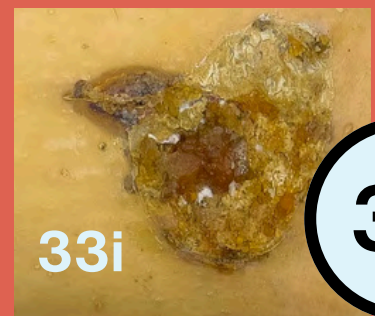
**A**



**B**



**No**



**33**

**B**

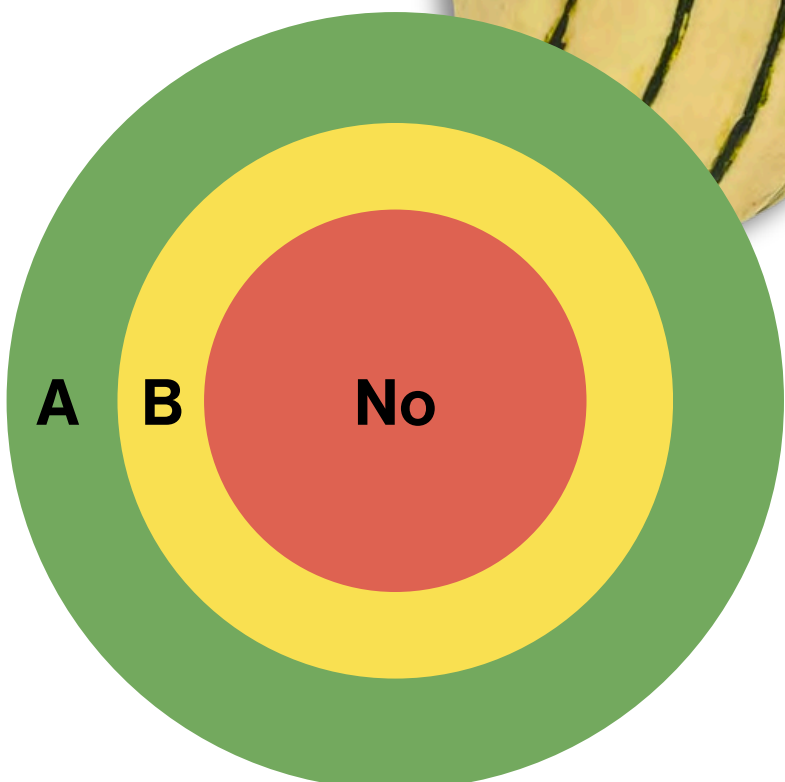
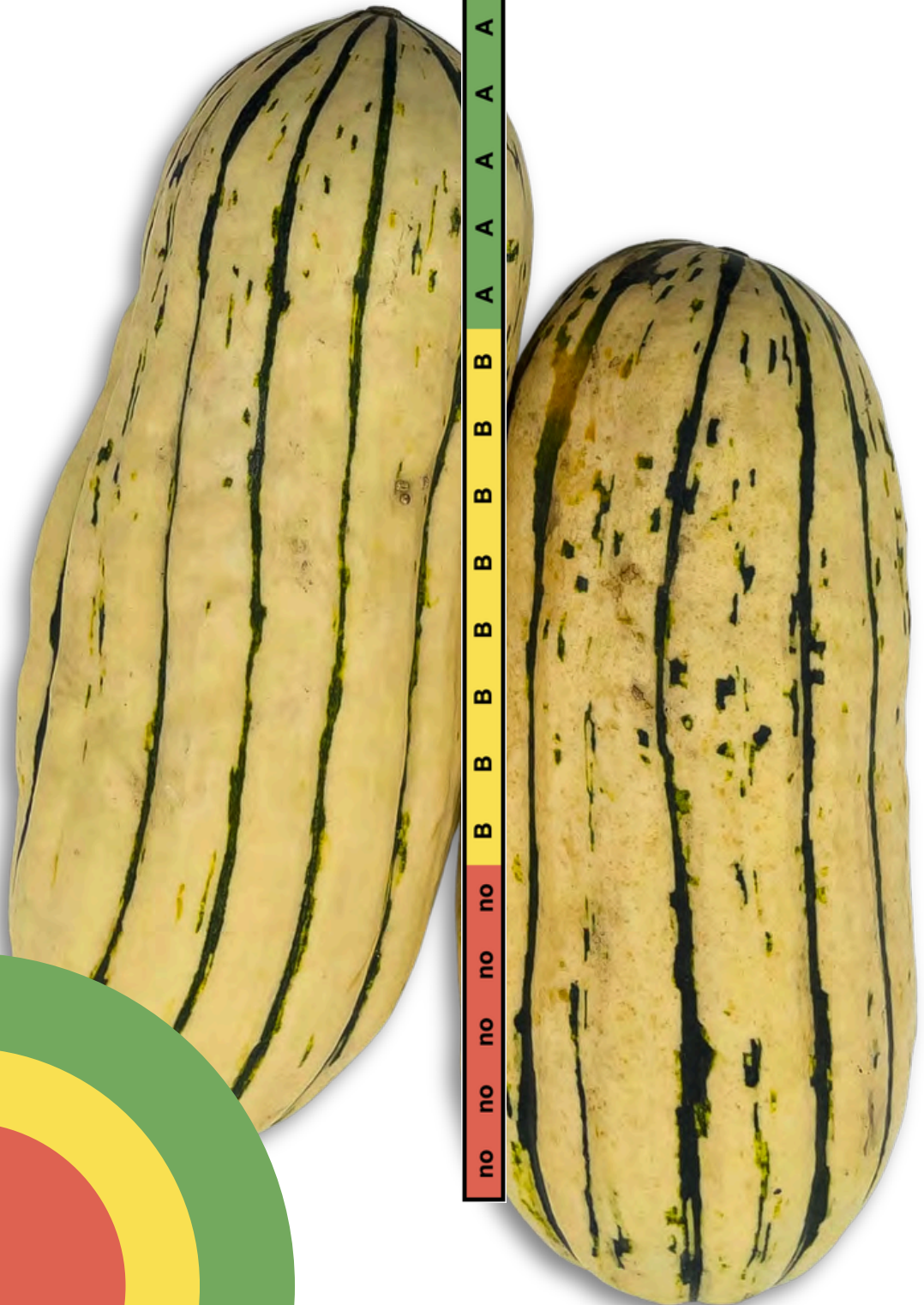


**delicata**

**calabasa**

**taub**

**A**



A blue thermometer icon with a blue liquid level. To its right is the text "45 - 55°F". Below the thermometer is a blue snowflake icon.

**34**

**delicata**

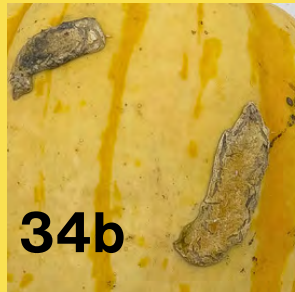
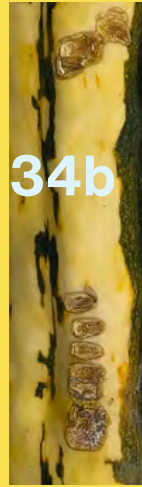
**calabasa**

**taub**

**A**



**B**



**No**



**B**



**No**



**34**

# Basil

**Genovese /  
Italian Large  
Leaf**



**Holy Basil  
(Tulsi)**



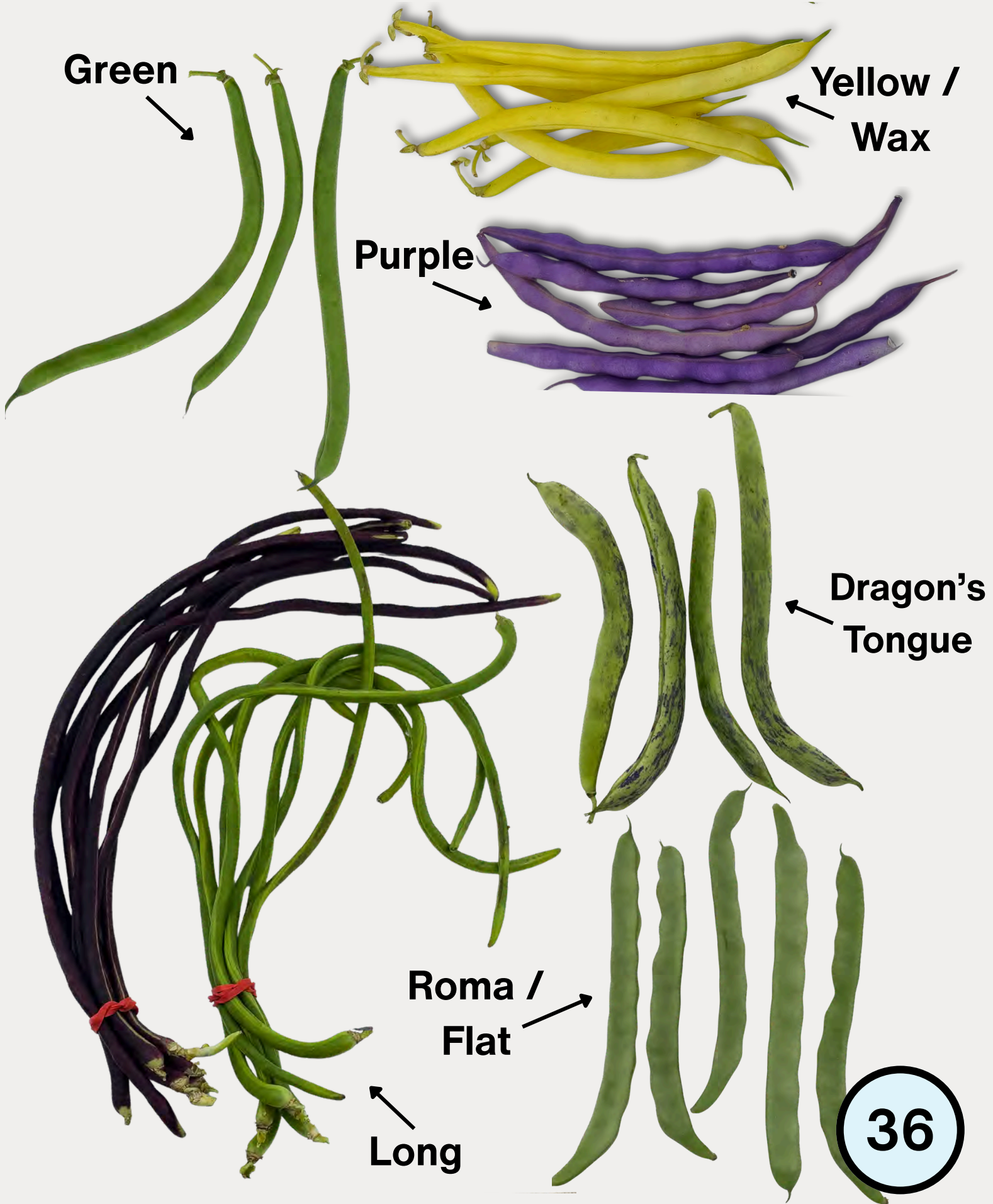
**Purple**



**Sweet Thai**

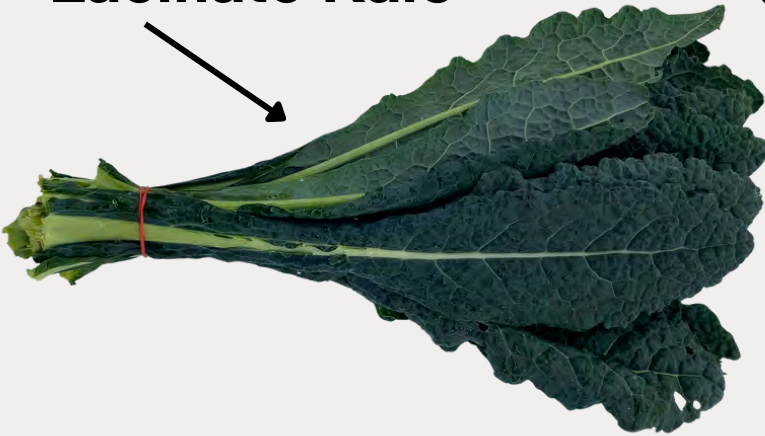


# Beans



# Bunched Greens

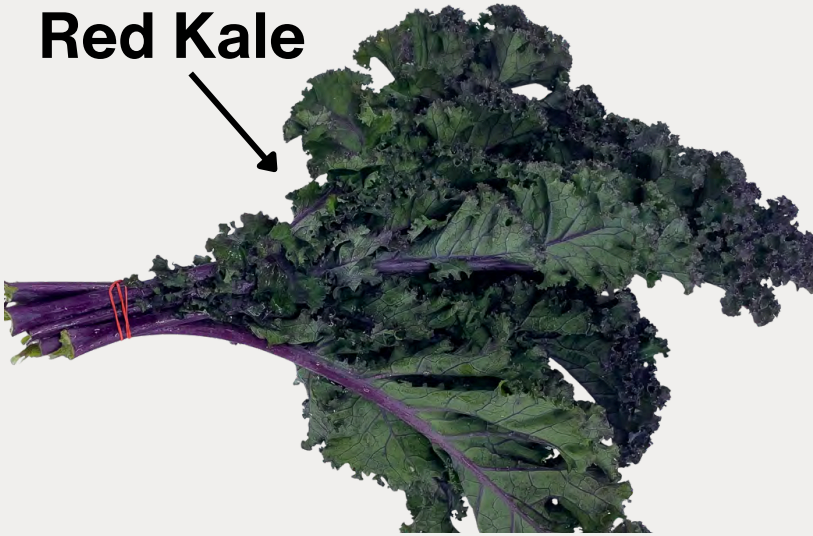
**Lacinato Kale**



**Green Kale**



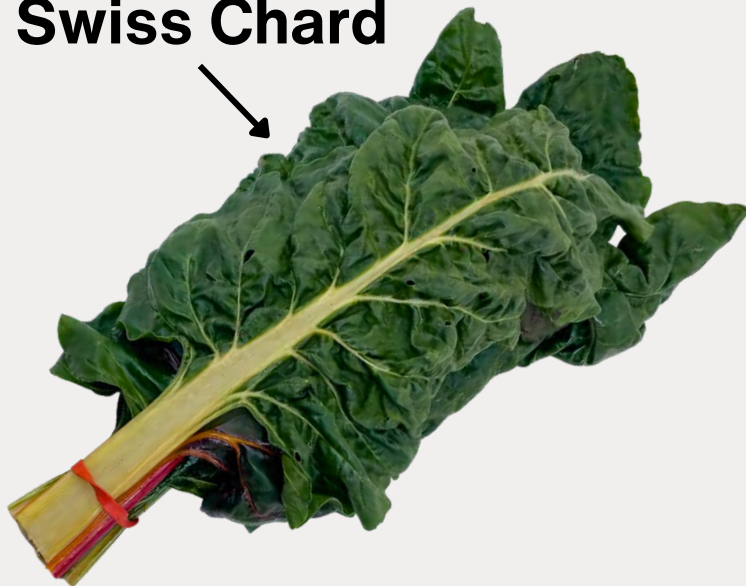
**Red Kale**



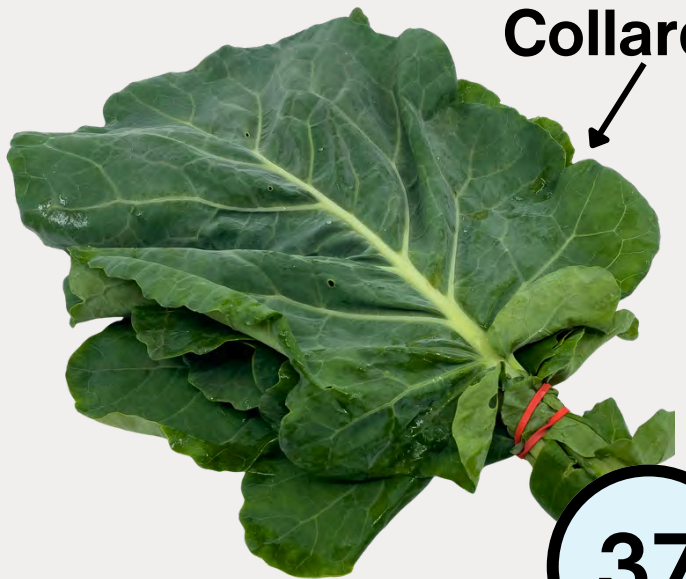
**Sweet  
Potato**



**Swiss Chard**



**Collards**



# Bunched Greens - continued

**Spinach**

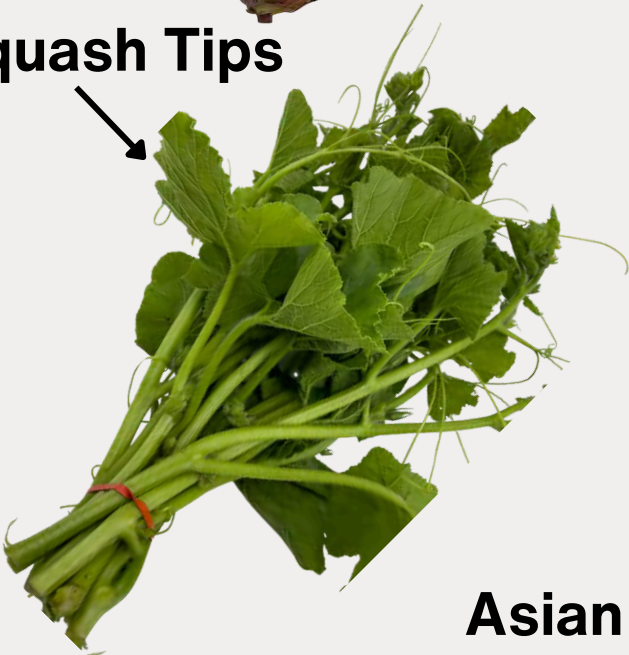


**Water**

**Spinach**



**Squash Tips**



**Malabar**

**Spinach**



**Asian Greens**



# Cabbage

Red



Green



Savoy



Chinese /  
Napa

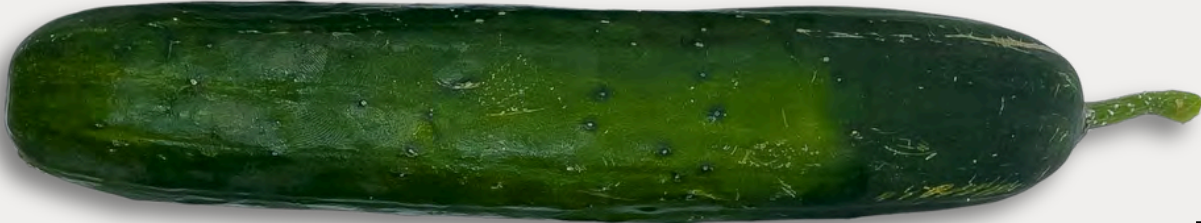


**cucumber**

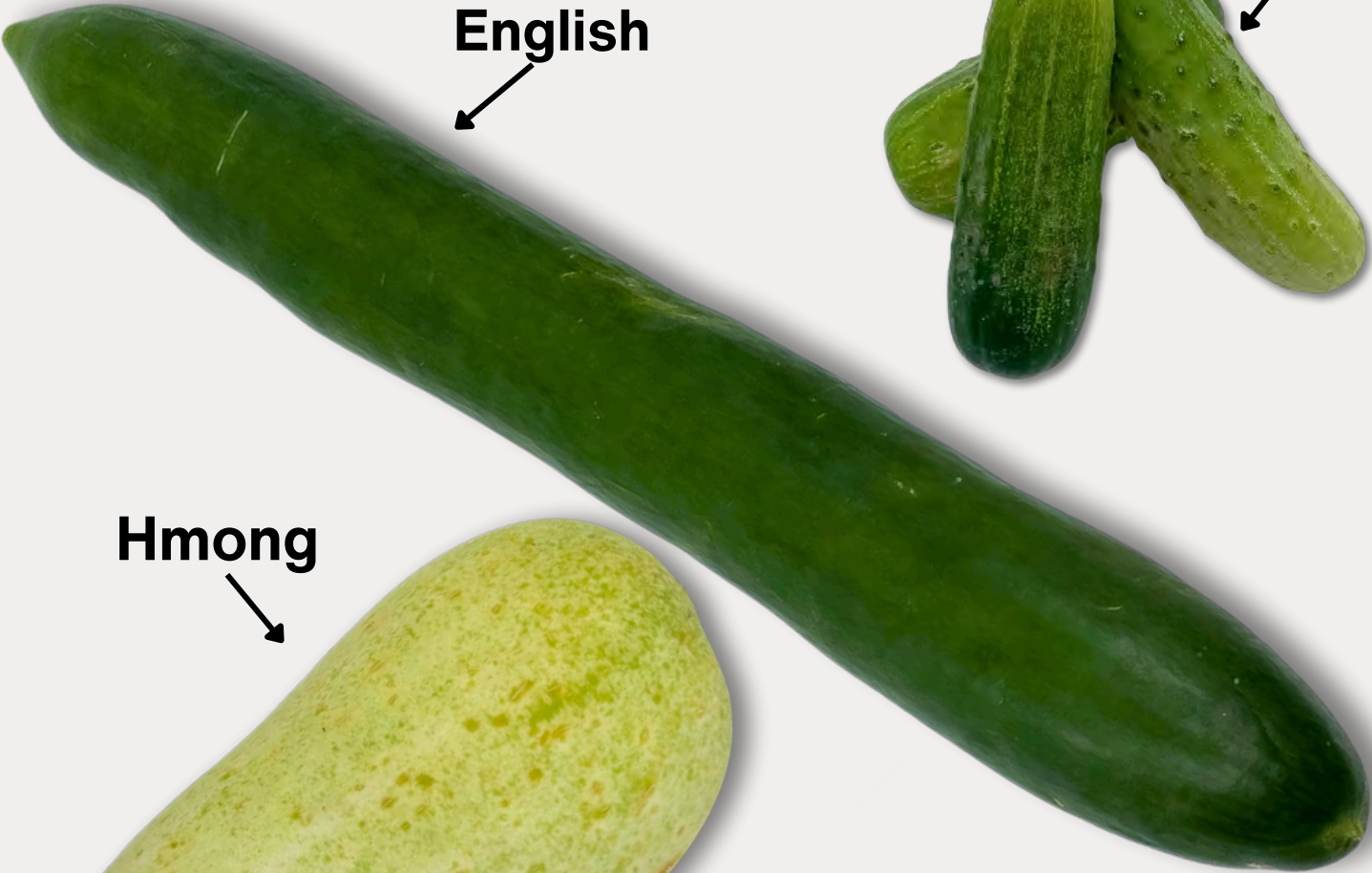
**pepino**

**dib**

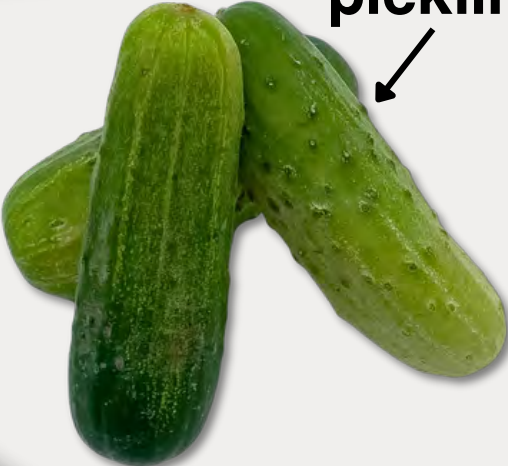
**slicing**



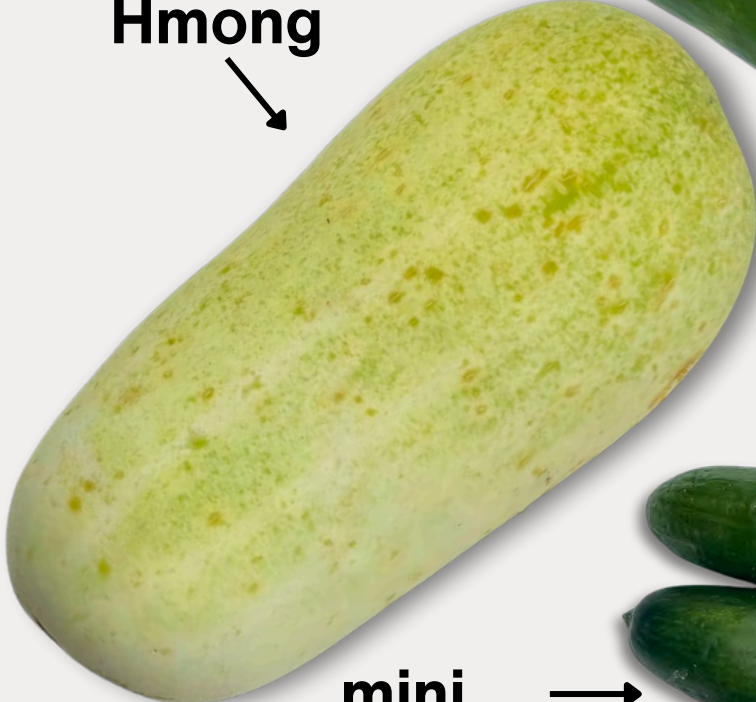
**English**



**pickling**



**Hmong**



**mini**



**eggplant**

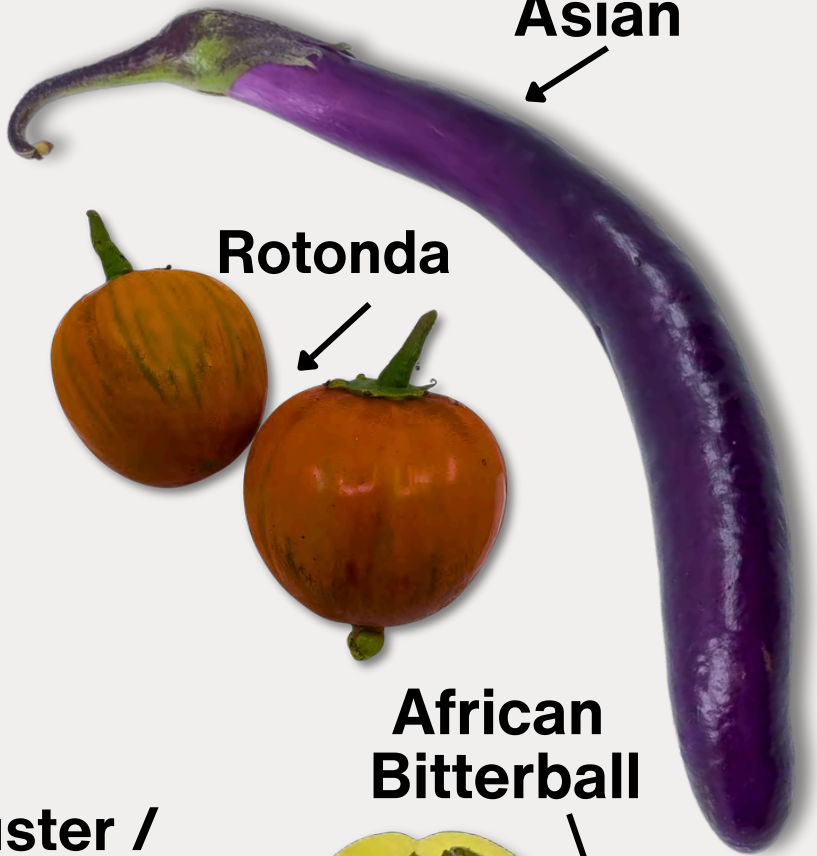
**berenjena**

**lws**

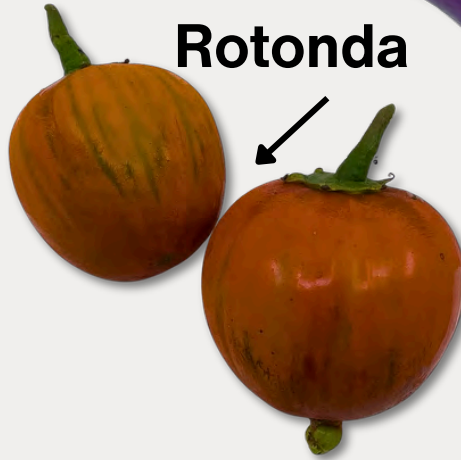
**Italian**



**Asian**



**Rotonda**



**African Bitterball**



**Cluster /**

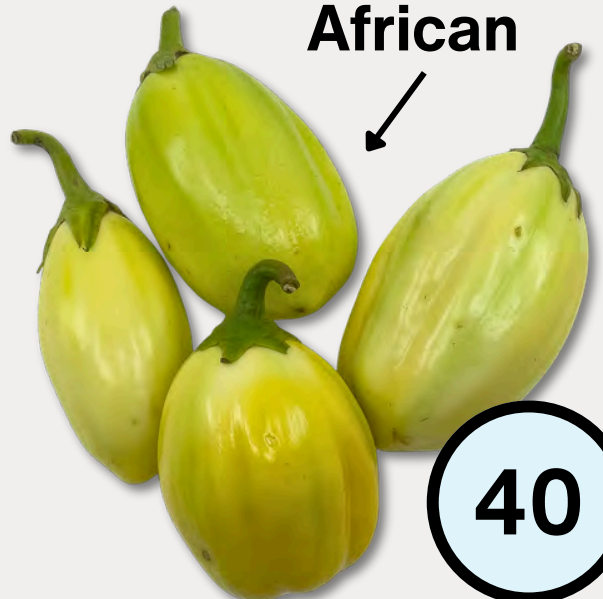
**Turkey Berry**



**Mini**

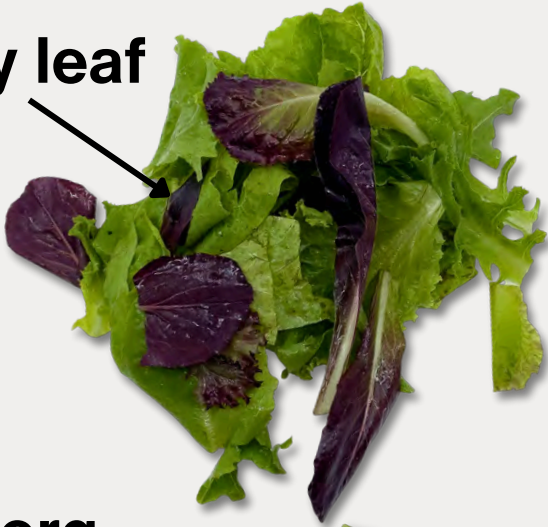


**African**



# head lettuce

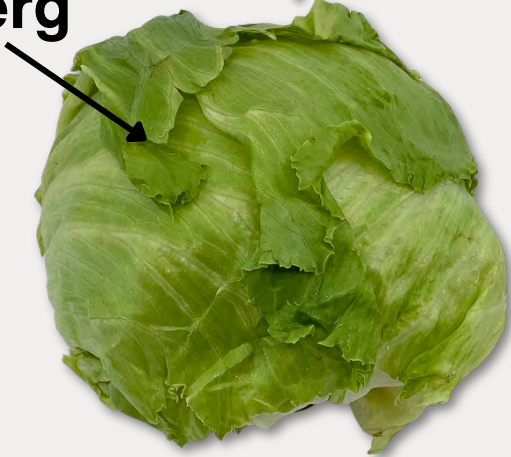
**baby leaf mix**



**butterhead**



**iceberg**



**green leaf**



**romaine**



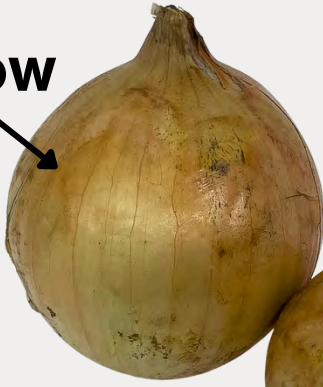
**red leaf**

**onions**

**cebolla**

**hauv paus dos**

**yellow**



**red**



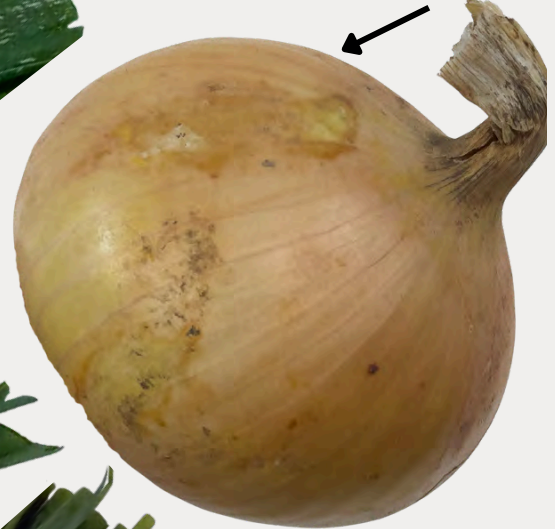
**white**



**fresh  
green top**



**sweet**



**leek**



**green /  
scallions**

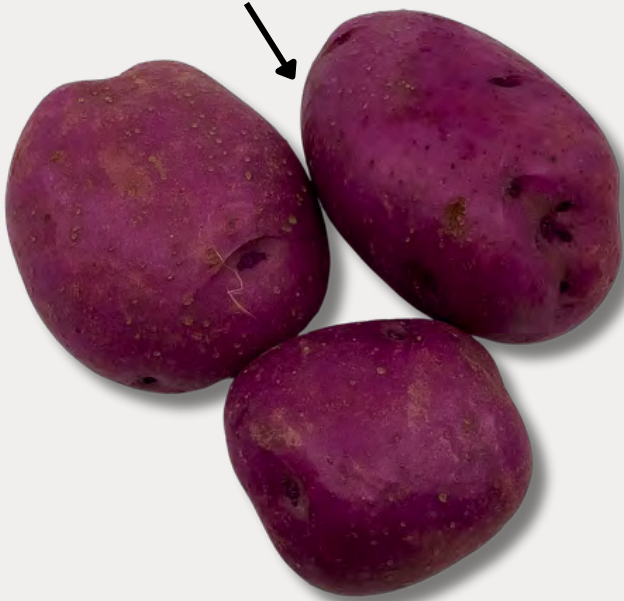


**shallot**

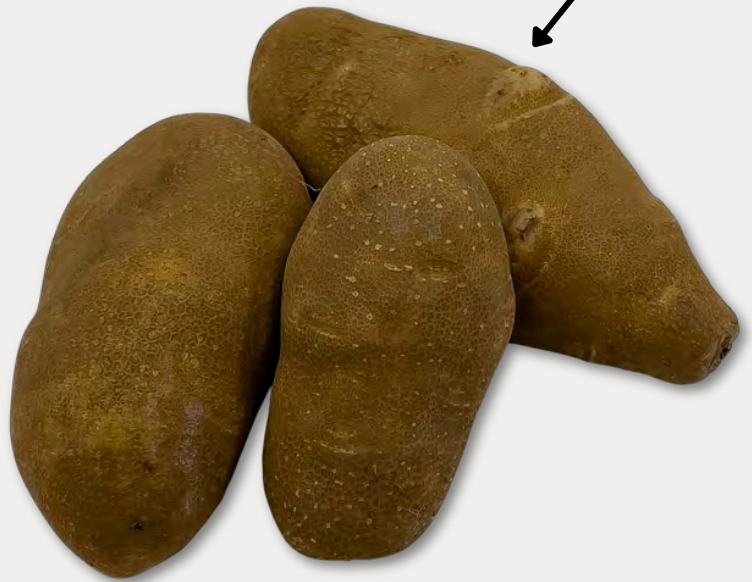


# Potatoes

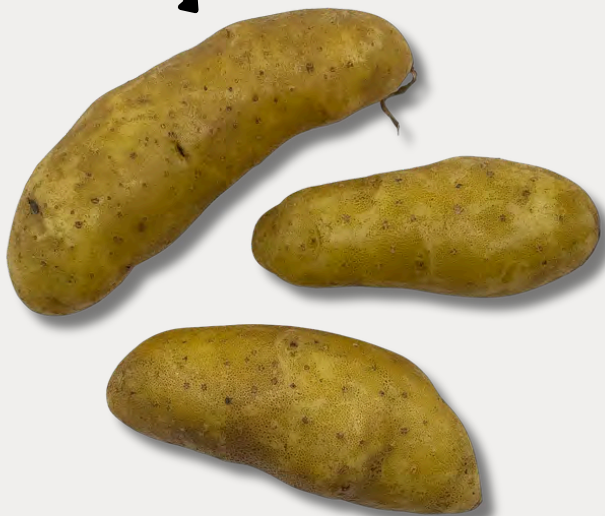
**Red Skin**



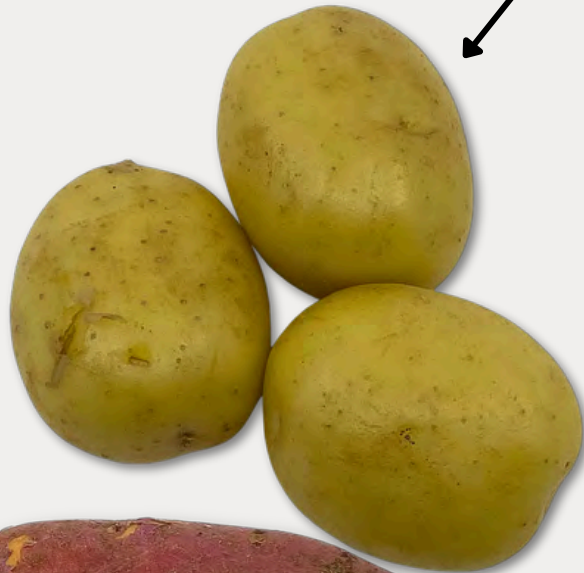
**Russet**



**Fingerling**



**Yukon Gold**

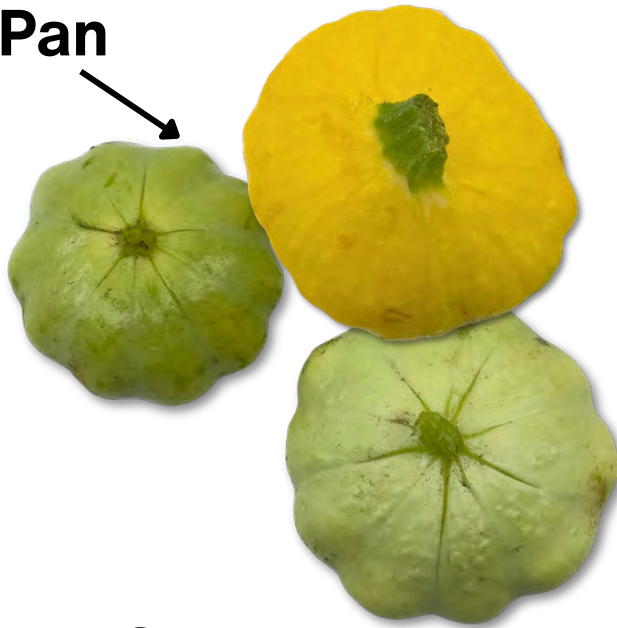


**Sweet Potato**



# Summer Squash

**Patty Pan**



**Tatume**



**Yellow / Crookneck**



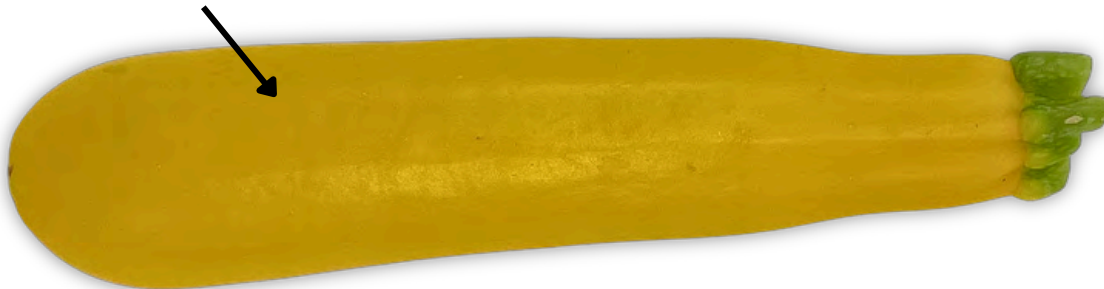
**Green Zucchini**



**Zephyr**



**Golden Zucchini**



# Sweet Peppers

**Red Bell**



**Orange Bell**



**Yellow Bell**



**Green Bell**



**Purple Bell**



**Lunchbox /  
Mini**



**Italian  
Frying** ↘



**Shishito**



# Tomato

slicing /  
beefsteak



paste / roma



grape



cherry



heirloom



# Hot Pepper

Jalapeno



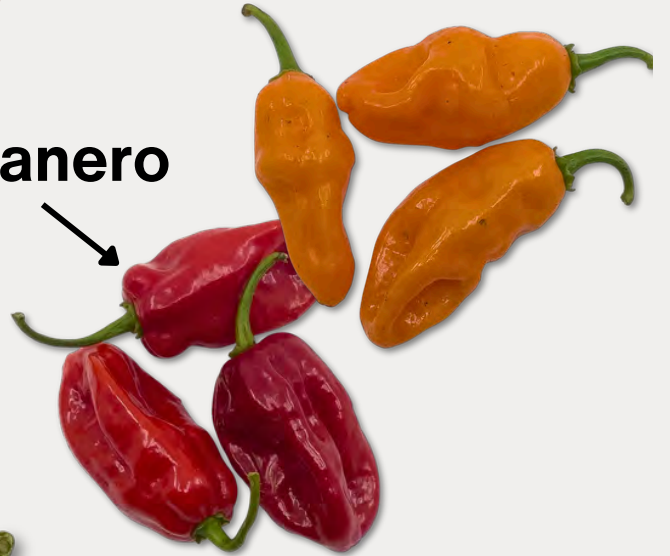
Thai Chili



Cayenne



Habanero



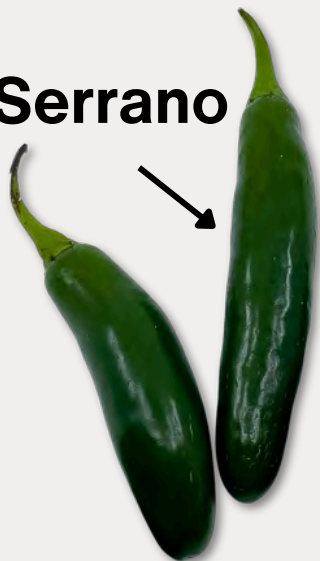
Yellow  
Banana



Poblano



Serrano

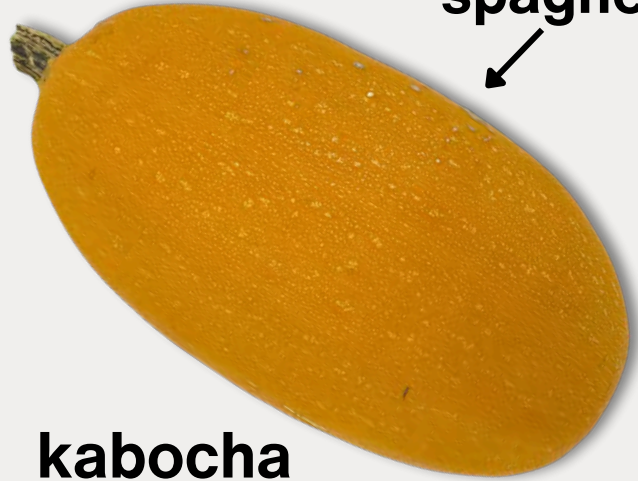


# Winter Squash

acorn



spaghetti



kabocha



buttercup



pumpkin



delicata



butternut



Photo Key	Crop	Description	Cause/Information about issue	Troubleshooting
1a	Green Beans	Slightly oversized	Overmaturity	Harvest green bean plants on a regular schedule, at least once per week, to avoid excessive amounts of overmature green beans. Green beans will overmature quicker during the hotter part of the growing season. Sort out overmature beans before packing boxes for customers
1b	Green Beans	Overmature	Overmaturity	Harvest green bean plants on a regular schedule, at least once per week, to avoid excessive amounts of overmature green beans. Green beans will overmature quicker during the hotter part of the growing season. Sort out overmature beans before packing boxes for customers
1c	Green Beans	Stems not removed	Improper harvest technique	Green beans will occasionally remain attached to stems, leaves and other plant material when harvested. Before packing for customers sort through green beans and remove any excess stems or plant material.
1d	Green Beans	Broken	Improper harvest technique and/improper post harvest handling	Handle beans with care when harvesting and packing. Sort through beans to remove broken ones before packing boxes of green beans for customers
1e	Green Beans	Rust	Disease caused by excess rainfall combined with warm weather	Plant varieties of green beans that have been bred to be resistant to rust. Follow a crop rotation where green beans are not planted in the same field as other plants in the same family for at least 3 years. Some amount of rust is very common in most plantings of green beans
1f	Green Beans	Wet spots or rot	Bacterial disease	Use green bean varieties that have been bred to be resistant to common bacterial diseases. Only buy seed from reputable companies to reduce seed born diseases. Avoid handling plants when they are wet as this helps spread disease. Practice a minimum of a 2 years crop rotation.
2a	Bulk Beets	Non uniform size	Improper post harvest technique	Sort through beets after harvest to ensure boxes sent through customers only have beets of a uniform size. It is normal to harvest beets of varying sizes.
2b	Bulk Beets	Dry Cracks		
2c	Bulk Beets	Mechanical damage		
2d	Bulk Beets	Animal Damage		
2e	Bulk Beets	Dirty/unwashed	Beets have not been cleaned properly	Ensure beets are properly washed after harvest. Beets may need pressure and/or agitation to get properly cleaned. Consider using a nozzle sprayer or root washer.
3a	Bunched Beets	More than 5 beets per bunch	Improper harvest technique	Only harvest and bunch beets of similar size. Do not use beets smaller than 2.5" in bunches.
3b	Bunched Beets	Bunch size to small		
3c	Bunched Beets	Damaged greens		
3d	Bunched Beets	Mishapen		
3e	Bunched Beets	Yellow/rotting leaves	Overmaturity of beets, excessive rainfall or pest/disease damage to leaves	Harvest beets earlier. If only a portion of greens are yellow remove those greens before packing bunches for customer.
3f	Bunched Beets	Bacterial leaf damage		
3g	Bunched Beets	Bite marks	Animal damage	Consider implementing methods to keep animals out of the growing space. This could include fencing, a guard dog or other animal mitigation methods. Covering crops with row cover can also help mitigate animal damage
4a	Green Bell Pepper	Stem damage		
4b	Green Bell Pepper	Misshapen - lobes	Wrong variety	Different bell pepper varieties have different shapes. Some are bred to have a certain number of lobes. Only select varieties that have been bred for the proper number of lobes.

Photo Key	Crop	Description	Cause/Information about issue	Troubleshooting
4c	Green Bell Pepper	Misshapen - body	Wrong variety and/or plant habit	Different bell pepper varieties have different shapes. Only select varieties that have been bred for the proper body shape. Some percentage of peppers in every field will have misshapen bodies due to the plant habit. Bell peppers that grow against branches will often have deformed bodies.
4d	Green Bell Pepper	Mixed colors on same pepper	Harvested too late	All green bell peppers eventually mature into peppers of a different color (for example red or orange). Harvest bell peppers early, before they take on color, to have an entirely green bell pepper.
4e	Green Bell Pepper	Excessive stem/plant material	Improper harvest technique	When harvesting take care to remove excess stem and plant material (usually leaves and branches from the pepper plant). Sort through peppers after harvest to ensure all peppers have had excess stem and plant material removed
4f	Green Bell Pepper	Thin walls	Wrong variety	Different bell pepper varieties have different wall strengths. Choose varieties that are bred for strong/rigid walls
4g	Green Bell Pepper	Soft walls		
4h	Green Bell Pepper	Mishapen - body		
4i	Green Bell Pepper	Progressive rotting spots	Disease - often fungal or bacterial	Do not plant peppers in the same field where other solanaceous crops have been for the past 3 years. Avoid overhead irrigation. Space plants far enough apart to allow for good airflow between plants.
4j	Green Bell Pepper	Excessive scarring		
4k	Green Bell Pepper	Blossom end rot	Lack of calcium in soil most often due to inconsistent irrigation or rainfall	Amend soil to have proper levels of calcium. Keep irrigation on a consistent and regular schedule.
4l	Green Bell Pepper	Sun scald	Overexposure of bell pepper to sun due to lack of plant leaf cover, plant lodging	Reduced plant stress (especially proper soil nutrition) will increase leaf cover. Consider staking bell pepper plants to reduce lodging. Some amount of sun scald among peppers is common.
4m	Green Bell Pepper	Stem Removed	Improper harvest technique	When harvesting take care to remove the bell pepper with its stem. Some people prefer to use a knife when harvesting to reduce the number of stems that are removed. Sort peppers after harvest to remove any that have had stems removed.
5a	Ripe Bell Pepper	Lobes misshapen	Wrong variety	Different bell pepper varieties have different shapes. Some are bred to have a certain number of lobes. Only select varieties that have been bred for the proper number of lobes.
5b	Ripe Bell Pepper	Body misshapen	Wrong variety/plant habit	Different bell pepper varieties have different shapes. Only select varieties that have been bred for the proper body shape. Some percentage of peppers in every field will have misshapen bodies due to the plant habit. Bell peppers that grow against branches will often have deformed bodies.
5c	Ripe Bell Pepper	50% uniform color	Improper harvest timing	Do not harvest bell peppers until they have reached the proper level of ripeness. Harvest bell peppers on a regular basis (at least once per week) to make sure bell peppers are harvested at the proper level of ripeness
5d	Ripe Bell Pepper	Stems removed		
5e	Ripe Bell Pepper	Overripe/Soft	Overripeness	Harvest ripe bell peppers on a regular basis (at least once per week). Bell peppers will ripen quicker during the hotter parts of the season. Harvest ripe bell peppers when the flesh is still firm - do not wait until the flesh is soft or wrinkles appear in flesh.
5f	Ripe Bell Pepper	Blossom End Rot	Lack of calcium often caused by inconsistent rainfall or irrigation	Amend soil to have proper levels of calcium. Keep irrigation on a consistent and regular schedule.

Photo Key	Crop	Description	Cause/Information about issue	Troubleshooting
5g	Ripe Bell Pepper	Wet wounds/visible breaks in skin	Overripeness or mechanical damage	Harvest ripe bell peppers on a regular basis (at least once per week). Bell peppers will ripen quicker during the hotter parts of the season. Harvest ripe bell peppers when the flesh is still firm - do not wait until the flesh is soft or wrinkles appear in flesh. Handle peppers gently to avoid bruising. Pay special attention to not overfilling boxes.
6a	Bok Choi	Moderate insect damage with no yellowing	Damage from insects that feed on Brassica plants. Often flea beetles or cabbage loopers	Cover plants with row cover directly after transplant/seeding. Treat cabbage loopers or other caterpillars using the organic insecticide Bt
6b	Bok Choi	Dark or soft/wet spots on base		
6c	Bok Choi	Molding		
6d	Bok Choi	Bolting		
6e	Bok Choi	Excessive insect damage on leaves	Damage from insects that feed on Brassica plants. Often flea beetles or cabbage loopers	Cover plants with row cover directly after transplant/seeding. Treat cabbage loopers or other caterpillars using the organic insecticide Bt
6f	Bok Choi	Untrimmed roots	Improper harvest technique	Trim roots while harvesting Bok Choi
7a	Broccoli	Loose heads/starting to bolt (<15%)	Overmaturity - heads picked too late	Pick heads earlier - when they are at proper maturity with tight beads on head
7b	Broccoli	Not enough stem on		
7c	Broccoli	Non-uniform head but otherwise high quality		
7d	Broccoli	Heads below 6"	A portion of heads in a broccoli field will often be undersized. Undersized can also be due to plant stress or varieties that only produce smaller heads.	Choose varieties that produce larger heads. Keep fields stress free by providing regular irrigation, weed control and good fertility (including side dressing)
7e	Broccoli	Undermature - Emily added	Heads picked too early	allow heads to fully mature before harvesting
7f	Broccoli	Yellowing on head	Stress, overmaturity or disease issues	Avoid harvesting heads with yellowing. Harvest heads earlier/before yellowing occurs
7g	Broccoli	Mechanical damage to head	Damage from knife when cutting head or damage from packing into harvest bins or wax boxes	Be careful when harvesting and packing broccoli heads. Pay special attention when packing to gently place heads in harvest bins/wax boxes to avoid damage from heads hitting each other.
7h	Broccoli	Dark spots on head/rot	Disease due to excess moisture/rainfall	Select disease resistant varieties. Do not harvest heads that show signs of rot
8a	Brussels Sprouts	Improperly trimmed		
8b	Brussels Sprouts			
8c	Brussels Sprouts	Bolting' or loosely formed sprouts	Overmature, poor nutrient management, weather conditions and/or improper harvest technique	Older sprouts, closer to the bottom of the stalk, will begin to bolt if not harvested early in the season. Sprouts will form more loosely due to warm weather. Excessive application of nitrogen will also cause loose sprouts to form.
8d	Brussels Sprouts	Yellowing	Disease and/or improper post harvest storage	
8e	Brussels Sprouts	Soft rot	Disease	
9a	Cabbage	Not enough wrapper leaves		
9b	Cabbage	Undermature		
9c	Cabbage	Split head	Excessive rainfall or irrigation	Reduce irrigation. Consider reducing effect of excess rainfall with raised beds or plastic mulch.
9d	Cabbage	Soft rot	Bacterial disease	Have good disease management. Plant disease resistant varieties. Remove diseased plants from the field to prevent spread of disease.
9e	Cabbage	Poorly Trimmed	Improper harvest technique	Pay special attention when harvesting cabbage to only cut the stem, around soil level. Stem should be cut so it is flush with the bottom of the cabbage
10a	Bulk Carrots	Tops not properly removed		

Photo Key	Crop	Description	Cause/Information about issue	Troubleshooting
10b	Bulk Carrots	Not straight	Compacted and/or heavy soil causes carrots to grow in a not straight manner. It is normal for a certain percentage of carrots in a field to be not straight.	Lessen soil compaction. Do not include not straight carrots in bunches.
10c	Bulk Carrots	Broken	Carrots are often broken due to lack of care during harvest or post harvest	Pay special attention to how carrots are harvested and how carefully they are handled when being placed in harvest totes or wax boxes.
10d	Bulk Carrots	Greening on carrot		
10e	Bulk Carrots	Mishapen top		
10f	Bulk Carrots	Soft/Spongy		
10g	Bulk Carrots	Not properly topped	All greens have not been removed before packing for customer	Remove all greens before packing for customer.
10h	Bulk Carrots	Cracking	Excessive rainfall or irrigation.	Reduce irrigation frequency - especially in the weeks before harvest. Seed carrots in soil that is well drained. Some amount of cracked carrots are normal.
10i	Bulk Carrots	Decomposition	Improper post harvest storage	Carrots should be stored as close to 32F as possible with very high humidity (90%-100%). Do not store carrots below 32 degrees.
11a	Bunched Carrots	Crooked/not straight carrots		
11b	Bunched Carrots	Greening on carrot	Exposure of the carrot root to sunlight. Especially common on the top (crown) of the carrot root that is the most exposed to sunlight during growing	Hill tops of carrots. Do not include carrots with green on top in bunches.
11c	Bunched Carrots	Carrots have excessive forking	Compacted and/or heavy soil causes carrots to fork. It is normal for a certain percentage of carrots in a field to be forked.	Lessen soil compaction. Do not include not forked carrots in bunches.
11d	Bunched Carrots	Carrots are not clean	Improper washing after harvest	Wash carrot bunches using pressurized water (like a nozzle sprayer). Pay special attention to carrots harvested from heavier soil as they will need more washing to produce a clean bunch.
11e	Bunched Carrots	Black and yellow greens	Overmaturity of carrots and/or excessive rainfall	Harvest carrots earlier. If only a portion of greens are black or yellow remove those greens before packing bunches for customer.
11f	Bunched Carrots	Carrots have cracking	Excessive rainfall or irrigation.	Reduce irrigation frequency and/or seed carrots in soil that is well drained. Some amount of cracked carrots are normal.
11g	Bunched Carrots	Wet rot	Improper storage	Carrots should be stored as close to 32F as possible with very high humidity (90%-100%)
12a	Cherry/Grape Tomato	Pints not filled to capacity	Improper post harvest technique	Ensure all pints are properly filled before shipping to customers
12b	Cherry/Grape Tomato	>10% green/unripe	Undermature	Harvest on a regular basis (at least once per week) to find tomatoes at their proper maturity level. Do not harvest green or unripe tomatoes. Sort through tomatoes before sending to customer to remove green/unripe tomatoes
12c	Cherry/Grape Tomato	Cracking - dry	Overmaturity and/or excessive irrigation or rainfall. Variety selection.	Harvest on a regular basis (at least once per week) to find tomatoes at their proper maturity level. Do not over irrigate tomatoes - especially as they are nearing the period where they are ripening. Select varieties that are more resistant to cracking. Some amount of cracking is normal for cherry and grape tomatoes.
12d	Cherry/Grape Tomato	Yellow shoulders	High temperatures and potassium deficiency	Ensure proper ventilation for tomatoes grown in high tunnel/greenhouse environments to keep temperatures below 90F. Ensure soil contains the proper amount of potassium.

Photo Key	Crop	Description	Cause/Information about issue	Troubleshooting
12e	Cherry/Grape Tomato	Split	Overmaturity and/or excessive irrigation or rainfall. Variety selection.	Harvest on a regular basis (at least once per week) to find tomatoes at their proper maturity level. Do not over irrigate tomatoes - especially as they are nearing the period where they are ripening. Select varieties that are more resistant to splitting. Some amount of splitting is normal for cherry and grape tomatoes.
12f	Cherry/Grape Tomato	Sun scald	Overexposure of fruit to sun due to lack of plant leaf cover and/or plant lodging	Reduced plant stress (especially proper soil nutrition) will increase leaf cover. Consider staking tomato plants to reduce lodging. Some amount of sun scald among tomatoes is common.
12g	Cherry/Grape Tomato	Cracking - wet	Overmaturity and/or excessive irrigation or rainfall. Variety selection.	Harvest on a regular basis (at least once per week) to find tomatoes at their proper maturity level. Do not over irrigate tomatoes - especially as they are nearing the period where they are ripening. Select varieties that are more resistant to cracking. Some amount of cracking is normal for cherry and grape tomatoes.
13a	Cilantro	Percentage of leaves have become feathery pre-bolting	Cilantro is starting to become overmature due to age of crop and/or heat stress	Harvest cilantro earlier - before bolting has occurred. Pay special attention to times of the season with intense heat as this will cause bolting to happen earlier.
13b	Cilantro	Stems not trimmed	Stems have not been properly trimmed after harvest/bunching	Trim stems/roots after bunching using a knife or scissors
13c	Cilantro	Bunch to small		
13d	Cilantro	Too many bolted stems		
13e	Cilantro	loose, messy bunch	Roots and/or greens are not uniform. Weeds are in the bunch.	Match up leaves and roots of all stems before bunching. Ensure weeds are removed before bunching.
13f	Cilantro	dirt/debris not sufficiently removed	Cilantro has not been properly washed after harvest. Pay particular attention to dirt on roots and between roots	Use water to remove dirt and debris from cilantro bunch. Pay special attention the the dirt present on the roots and between the roots.
14a	Bunched Collards	Leaves with some holes/insect damage	Damage from insects that feed on Brassica plants. Often flea beetles or cabbage loopers	Cover plants with row cover directly after seeding. Treat cabbage loopers or other caterpillars using the organic insecticide Bt
14b	Bunched Collards	Dirty stems/improperly trimmed stems		
14c	Bunched Collards	Leaves with excessive holes/insect damage	Damage from insects that feed on Brassica plants. Often flea beetles or cabbage loopers	Cover plants with row cover directly after seeding. Treat cabbage loopers or other caterpillars using the organic insecticide Bt
14d	Bunched Collards	Dirty leaves	Leave have not been cleaned properly	Wash leaves with water to remove dirt/debris. Leaves are often easiest to wash by dunking the entire bunch in clean water.
14e	Bunched Collards	Leaves are too small		
14f	Bunched Collards	Insect Damage		
15a	Pickling Cucumber	Overmature		
15b	Pickling Cucumber	Undeveloped end	Lack of regular irrigation/rainfall or poor pollination	Ensure regular and consistent irrigation for cucumber crops. Avoid use of insecticides that will negatively affect pollinators. Introduce pollinators, like honey bees, to your farm field.
15c	Pickling Cucumber	Flower still attached		
15d	Pickling Cucumber	Mild wind scarring		
15e	Pickling Cucumber	Overripe	Overmaturity	Harvest cucumbers on regular basis (at least twice per week) to avoid large numbers of overmature fruit. Cucumbers will mature more quickly during hot parts of the growing season. It is normal for a cucumber field to have some percentage of overmature cucumbers.
15f	Pickling Cucumber	End is broken		
15g	Pickling Cucumber	Bruises	Incorrect post-harvest handling	Cucumbers bruise easily if not handled carefully. When harvesting or washing make sure cucumbers are handled carefully to avoid bruising

Photo Key	Crop	Description	Cause/Information about issue	Troubleshooting
15h	Pickling Cucumber	Box that is not full	Incorrect post harvest handling	ensure all boxes are properly filled before sending to customer
16a	Slicing Cucumber	Wind scarring	Incorrect post-harvest handling or mechanical damage	Handle cucumbers carefully when harvesting, washing and packing. Skin damage may also be caused by animals along with weather events (like wind and hail)
16b	Slicing Cucumber	Overmature		
16c	Slicing Cucumber	Mishapen	Normal variation	Some percentage of curved cucumbers are normal. Sort through cucumbers before shipping to customer and do not include curved cucumbers.
16d	Slicing Cucumber	Undeveloped end	Lack of regular irrigation/rainfall or poor pollination	Ensure regular and consistent irrigation for cucumber crops. Avoid use of insecticides that will negatively affect pollinators. Introduce pollinators, like honey bees, to your farm field.
16e	Slicing Cucumber	Highly excessive wind scarring	Scarring is caused by abrasion to the cucumber from wind moving cucumbers around and rubbing it against soil, leaves or other cucumbers.	Encourage cucumber plants to have a large amount of leaf cover which will protect the squash from wind. Proper planting density and reducing plant stress will encourage leaf cover. Cucumber plants loose leaf cover as they age and have been harvested from multiple times. Older plantings of cucumber may have more wind scarring damage
16f	Slicing Cucumber	Yellowing cucumber/overripe	Overmaturity	Harvest cucumbers on regular basis (at least twice per week) to avoid large numbers of overmature fruit. Remove overmature fruit from plants on a regular basis to encourage growth of new fruit. Cucumbers will mature more quickly during hot parts of the growing season. It is normal for a cucumber field to have some percentage of overmature cucumbers.
16g	Slicing Cucumber	Exposed flesh on end	Mechanical damage from harvesting	Cucumbers may have flesh exposed due to rough harvesting when they are detached from the vine. Harvest cucumbers carefully and sort through cucumbers after harvest to avoid sending cucumbers with exposed flesh to customers.
16h	Slicing Cucumber	Wet rot		
17a	Eggplant	Stem/calyx fallen off	Improper harvest technique	Ensure the stem/calyx does not fall off by removing the eggplant from the stem - instead of pulling on the fruit. It is common practice to use scissors, a harvest knife or pruning shears to cut the stem of eggplant fruit - removing it from the plant.
17b	Eggplant	Minimal dry cracking near stem end		
17c	Eggplant	Minimally misshapen fruit - small imperfections	Normal variation	Some percentage of eggplant being misshapen is normal. Sort out misshapen fruit before packing boxes for customers
17d	Eggplant	Top Damaged	Improper harvest technique	Harvest eggplant by removing eggplant with the stem, instead of pulling on the plant. Use a harvest knife or clippers cut the stem about 1" long
17e	Eggplant	Dull skin	Overripe	Harvest eggplant on a regular basis (at least once per week) to avoid excessive amounts of overripe eggplant. Eggplant will become overripe quicker during the hotter parts of the season.
17f	Eggplant	Soft Spot/Skin Damage		
17g	Eggplant	Blossom end rot	Lack of calcium often caused by inconsistent rainfall or irrigation	Amend soil to have proper levels of calcium. Keep irrigation on a consistent and regular schedule.
18a	Garlic	Minimal splitting of head	Overmaturity or over irrigation	Harvest bulbs at their proper maturity level, before they begin to split. Do no overirrigate garlic or irrigate on an irregular cycle.
18b	Garlic	Top not trimmed		

Photo Key	Crop	Description	Cause/Information about issue	Troubleshooting
18c	Garlic	Heads splitting excessively	Overmaturity or over irrigation	Harvest bulbs at their proper maturity level, before they begin to split. Do not overirrigate garlic or irrigate on an irregular cycle.
18d	Garlic	Green/sprouting	Improper storage	Reduce exposure to light (exposure during sorting and packing is fine), reduce the instances of garlic moving from a cold to a warm storage environment.
18e	Garlic	Mechanical damage		
18f	Garlic	Rotting/mold	Improper storage	Do not store garlic bulbs when they are damp. Reduce condensation on bulbs by not moving them from between cold and warm storage
18g	Garlic	Untrimmed roots		
19a	Bunched Kale	Bunch too small		
19b	Bunched Kale	some holes in leaves	Damage from insects that feed on Brassica plants. Often flea beetles or cabbage loopers	Cover plants with row cover directly after seeding. Treat cabbage loopers or other caterpillars using the organic insecticide Bt
19c	Bunched Kale	Bunch too small	Not enough leaves in bunch or leaves in bunch are too small	Include more leaves in bunch. Do not include leaves that are very small. To get larger leaves wait more time between harvests and/or do not harvest plants heavily. Leaves grow much slower in the fall compared to the spring and summer.
19d	Bunched Kale	Kale not tightly and neatly bunched	Improper harvest technique	Before bunching kale leaves ensure all leaves and stems are matched to the same height. Ensure rubber band or twist tie is tightly wrapped around the portion of the stem closest to where the stem meets the leaf
19e	Bunched Kale	Dirty leaves	Leaves have not been cleaned properly	Wash leaves with water to remove dirt/debris. Leaves are often easiest to wash by dunking the entire bunch in clean water.
19f	Bunched Kale	Yellow leaves	Overmature leaves	Do not harvest leaves from the plant once they begin to yellow. Leaves that have been on the plant longer/leaves closer to the ground are more likely to yellow.
19g	Bunched Kale	Insects in bunches	Damage from insects that feed on Brassica plants. Often flea beetles or cabbage loopers	Cover plants with row cover directly after seeding. Treat cabbage loopers or other caterpillars using the organic insecticide Bt
20a	Bulk Cured Onion	Discolored skin on the paper layer - not progressive		
20b	Bulk Cured Onion	Not properly cured with paper like skin	Improper post harvest technique	Ensure onions are properly cured before storage. Only harvest onions when conditions are dry.
20c	Bulk Cured Onion	Rotting	Bacterial or fungal disease	
20d	Bulk Cured Onion	Skin peeling off		
20e	Bulk Cured Onion	Sprouting at neck	Improper post harvest storage	Ensure onions do not break dormancy during storage. Keep onions stored in a dry, well ventilated space that is between 45F and 55F degrees. Do not exposure onions to light (light during harvest, cleaning, sorting and packing is fine).
20f	Bulk Cured Onion	Neck is not completely closed	Improper post harvest storage/fungal disease	Do not harvest onions when they are immature and do not store onions that have not been properly cured
21a	Cilantro	Greens need to be trimmed		
21b	Cilantro	Scallions are overmature		
21c	Cilantro	Roots not trimmed		
21d	Scallions/Green Onion	greens not trimmed neatly	Improper harvest/post harvest technique	Greens should all be trimmed using a knife or scissors to the same length
21e	Scallions/Green Onion	Yellowing green tops/decaying green tops	Scallions are overmature or are experiencing stress likely from weed pressure, over/under watering or lack of soil nutrition.	Harvest scallions earlier. Keep fields stress free by providing regular irrigation, weed control and good fertility (including side dressing)

Photo Key	Crop	Description	Cause/Information about issue	Troubleshooting
21f	Scallions/Green Onions	dirt/debris not sufficiently removed	Scallions have not been properly washed after harvest. Pay particular attention to dirt on roots and between roots.	Use water to remove dirt from roots/between roots. Pressurized water (for example from a nozzle sprayer) may be needed to dislodge dirt and debris. Special attention may be needed to remove dirt from scallions harvested from heavy soil.
22a	Parsley	Bunch too small		
22b	Parsley	10% or less discoloration - not wet or progressive	Overmaturity and/or plant stress	When harvesting do not use any parsley with yellow or other discoloration in bunches. Some amount of discolored parsley is common - especially when there has recently been extreme weather conditions.
22c	Parsley	loose, messy bunch	Improper harvest technique	Before bunching parsley leaves ensure all leaves and stems are matched to the same height. Ensure rubber band or twist tie is tightly wrapped around the portion of the stem closest to where the stem meets the leaf.
22d	Parsley	Damage on stem		
22e	Parsley	stems not trimmed	Improper post harvest technique	After bunching parsley stems use a knife or scissors to trim all stems to the same length
23a	Potato			
23b	Potato	Variance in shape: "fairly well shaped" potato is not pointed, dumbbell shaped or otherwise deformed	Normal variation	It is normal for some percentage of potatoes to be misshapen or have variance in shape. Sort through potatoes before packing and do not include these potatoes in boxes sent to customers
23c	Potato	ripped skin	Improper harvest/post harvest technique	Potato skins rip easily. Handle potatoes with care when harvesting, washing and packing
23d	Potato	Greening or dark spots	Exposure to sunlight	When potatoes are growing eliminate exposure to sunlight by hilling potato plants on a regular basis. After harvest, ensure potatoes are kept in a dark area without exposure to sunlight. Brief exposure to sunlight (for example while washing or sorting) will not cause greening on potatoes.
23e	Potato	Sprouting	Improper post harvest storage	Do not allow potatoes to be exposed to sunlight (brief exposure while harvesting, washing or sorting is fine). Ensure potatoes are not stored in excessively warm conditions (over 45F). Do not allow potatoes to be exposed to ethylene gas (a gas commonly emitted by ripening fruit - including tomatoes)
23f	Potato	Wet rot	Bacterial disease	Avoid damage or bruising to potatoes that will provide an entry point for bacteria. Only plant certified seed potatoes. Help potatoes wounds heal by storing at 50F-60F for two weeks after harvest (long term storage should be at lower temperatures)
24a	Bunched Radishes	funny shapes (non-uniform bunch)	Radishes may be seeded too thick. It is normal for a portion of any stand of radishes to be funny shapes	Do not use radishes with funny shapes in bunches
24b	Bunched Radishes	healed over dry cracks	Excess irrigation or rainfall	It is common for some portion of radishes to have healed over dry cracks. Exercise caution with the number of radishes in a bunch that contain dry cracks.
24c	Bunched Radishes	bunch too small	Too few radishes included in bunch and/or the radishes included in the bunch are undermature	Include more radishes in the bunch. If radishes are too small wait longer before harvest so individual radishes are the proper size before harvesting
24d	Bunched Radishes	excessive insect damage to leaves	Damage from insects that feed on Brassica plants. Often flea beetles or cabbage loopers	Cover plants with row cover directly after seeding. Treat cabbage loopers or other caterpillars using the organic insecticide Bt
24e	Bunched Radishes	Mishapen Radish		
24f	Bunched Radishes	burst radishes	Radishes are overmature and/or have recently received too much rainfall or irrigation.	Harvest mature radishes prior to any major rainfall events. Do not over irrigate radishes, especially in the days before harvest.

Photo Key	Crop	Description	Cause/Information about issue	Troubleshooting
24g	Bunched Radishes	leaves yellowing	Stress - often from lack of water, compacted soil or heat stress. Leaves will also yellow when radishes are overmature	Pick radishes earlier when roots are the proper size and greens are proper color. During hot months only grow radish varieties bred for hot season growing. Seed into soil that is not compacted.
24h	Bunched Radishes	Messy bunch/Dirty Bunch	Roots and/or greens are not uniform. Weeds are in the bunch.	Pay better attention when making bunches. Ensure roots and greens of all radishes are matched up before bunching. Ensure all weeds are removed before bunching
24i	Bunched Radishes	Bolting radish	Radishes have not been properly washed after harvest	Wash radishes using pressurized water (for example from a nozzle sprayer). Pay special attention to the extra washing required for radishes harvested from heavy soils. Heavy soils may require soaking radishes in water before spraying. Be careful to not damage leaves with pressurized water.
25a	Snap Peas	Dry scarring		
25b	Snap Peas	Stems still attached		
25c	Snap Peas	Overmature/Pale Skin	Snap peas are overmature due to harvesting too late. Overmaturity happens quicker during hotter parts of the season.	Harvest peas earlier. Sort out oversized peas before shipping to customer.
25d	Snap Peas	Soft rot	Disease issue often caused by excessive rainfall	Sort snap peas before packing for customers and remove any with soft rot.
25e	Snap Peas	Broken	Mechanical damage from harvesting or post-harvest processing.	Pay special attention during harvest to ensure peas are not broken either during harvest or when they are placed in to harvest bins or wax boxes. Some amount of broken peas during harvest is common and sorting through peas to remove broken ones before packing for the customer may be required.
26a	Zucchini	Poorly packed box		
26b	Zucchini	Mishapen		
26c	Zucchini	Wind scarring	Scarring is caused by abrasion to the zucchini from wind moving zucchini around and rubbing it against soil, leaves or other zucchini.	Encourage zucchini plants to have a large amount of leaf cover which will protect the zucchini from wind. Proper planting density and reducing plant stress will encourage leaf cover.
26d	Zucchini	Stem not trimmed	Improper harvest technique	If zucchini are harvested with too much stem use a clean knife to remove the excess portion of the stem
26e	Zucchini	Poorly packed box	Improper post-harvest handling	Pack boxes in neat rows ensuring that the stem and flower ends of zucchini are not touching. Alternate the direction of each row to prevent zucchini from jostling against each other, causing damage.
26f	Zucchini	Mechanical Damage		
26g	Zucchini	Broken top	Improper harvest technique	Harvest zucchini by grabbing the stem and twisting. Some people also use harvest knives to cut the stem and avoid broken zucchini
26h	Zucchini	Flowers still attached	Improper harvest technique	Zucchini often have dead flowers attached when they are ready to harvest. Remove flowers from zucchini before placing in harvest bin or wax box
26i	Zucchini	Harvest scars from fingernails, harvest tools, etc.	Improper harvest technique	Zucchini have thin skin that scars easily. Wear cotton gloves during harvest to avoid fingernail scars
26j	Zucchini	Progressive rot, soft spots	Improper harvest technique/storage	Ensure zucchini do not bruise by handling carefully during harvest, washing and packing. Store at the proper temperature in cold storage (ideally between 42F-45F).

Photo Key	Crop	Description	Cause/Information about issue	Troubleshooting
26k	Zucchini	Overmature	Overmature	Harvest zucchini earlier to avoid them becoming oversized. Zucchini plants should be harvested between 2-5 times per week. Remove overmature fruit from plants on a regular basis to encourage the growth of new fruit. During the hot part of the season zucchini will become overmature very quickly
26l	Zucchini	Dirty	Improper post-harvest handling	Growing zucchini plants in plastic or straw mulch can reduce the need to clean zucchini. If zucchini are dirty wash carefully so as not to damage their thin skin
27a	Sweet Corn	Stem not trimmed	Improper harvest technique	If sweet corn still has a long stem attached after harvest remove excess stem before packing into harvest bins or wax boxes
27b	Sweet Corn	Dehydrated husks	Overmaturity, improper storage and weather related stress	Harvest sweet corn husks when they are still green and moist. Check sweet corn plantings on a regular basis to harvest husks at proper maturity. Store sweet corn as close to 32F as possible, with high humidity (95%-98%)
27c	Sweet Corn	Husk partially or completely removed	Improper harvest technique	Do not remove husk before packing sweet corn into harvest bins or wax boxes. The husk serves as an important protective layer for the sweet corn kernels
27d	Sweet Corn	Mechanical damage		
27e	Sweet Corn	obvious earworm damage	Insect damage	Treat sweet corn with application of Bt or other insecticides labelled for use on ear worms. Do not pack sweet corn into boxes if earworm damage is apparent
27f	Sweet Corn	Animal damage		
27g	Sweet Corn	Mold		
28a	Sweet Potato	Skinned	Improper harvest technique and/or not properly stored	Sweet potato skins damage easily during harvest and washing. Handle sweet potatoes with care. Ensure sweet potatoes are properly cured to reduce skin damage
28b	Sweet Potato	Healed over wounds	Improper harvest technique and/or not properly stored	Sweet potato skins damage easily during harvest and washing. Handle sweet potatoes with care. Ensure sweet potatoes are properly cured to reduce skin damage
28c	Sweet Potato	Excessively skinned	Improper harvest technique and/or not properly stored	Sweet potato skins damage easily during harvest and washing. Handle sweet potatoes with care. Ensure sweet potatoes are properly cured to reduce skin damage
28d	Sweet Potato	Broken	Improper harvest or post harvest technique	Sweet potatoes break easily during harvest. Handle with care when removing from the ground. Handle with care after washing and when placing into harvest bins or wax boxes.
28e	Sweet Potato	Soft rot		
28f	Sweet Potato	Below 1" in diameter	Normal variation	It is normal for some percentage of sweet potatoes to be undersized. Do not harvest or send these to customers.
28g	Sweet Potato	Smaller than 3" long	Normal variation	It is normal for some percentage of sweet potatoes to be undersized. Do not harvest or send these to customers.
29a	Swiss Chard	Messy Bunch		
29b	Swiss Chard	Stems that are trimmed evenly	Improper post harvest technique	After bunching swiss chard it is normal to trim excess stems. Ensure when trimming that a proper amount of stems are left on the leaves in the bunch
29c	Swiss Chard	Leaves with some holes or insect damage	Insect Damage or mechanical damage	Cover plants using row cover or use proper insecticides for any insect pests. Holes may also be caused by weather events like hail - which can be mitigated through row cover
29d	Swiss Chard	Ripped leaves	Mechanical damage to leaves from wind and other weather	Protect plants by covering with row cover. Do not include ripped leaves in bunches.

Photo Key	Crop	Description	Cause/Information about issue	Troubleshooting
29e	Swiss Chard	Stems trimmed too short		
29f	Swiss Chard	dirty leaves	Improper post harvest cleaning	Wash leaves with water to remove dirt/debris. Leaves are often easiest to wash by dunking the entire bunch in clean water.
29g	Swiss Chard	Yellowing/Shriveling leaves	Overmature leaves	Do not harvest leaves from the plant once they begin to yellow. Leaves that have been on the plant longer/leaves closer to the ground are more likely to yellow. Leaves may also shrivel due to improper post-harvest storage. Ensure leaves are not directly exposed to cold air (which will dehydrate them) by placing a liner (for example a piece of wax paper) over the bunched when they are inside of a wax box or harvest crate.
30a	Slicing Tomato	Stem not removed		
30b	Slicing Tomato	Not sufficiently ripe		
30c	Slicing Tomato	Scarring	Cold temperatures and fluctuations in moisture	Keep a consistent irrigation schedule. Protect tomatoes from cold weather by planting later in the season or planting in a protected and/or heated environment. Scarring on a portion of tomatoes is normal.
30d	Slicing Tomato	Misshapen fruit	Normal variation	It is normal for some percentage of tomatoes to be misshapen. Sort out misshapen tomatoes and do not pack into boxes for customers
30e	Slicing Tomato	Wet cracks	Overmaturity and/or excessive rainfall or irrigation	Reduce irrigation frequency and/or harvest tomatoes when they are less mature
30f	Slicing Tomato	More than 90% green (less than 30% blush)	Undermature	Do not harvest tomatoes until they have at least 30% blush. If tomato is not at that point yet leave it on the plant until it has reached proper maturity
30g	Slicing Tomato	Yellow shoulders	High temperatures and potassium deficiency	Ensure proper ventilation for tomatoes grown in high tunnel/greenhouse environments to keep temperatures below 90F. Ensure soil contains the proper amount of potassium.
30h	Slicing Tomato	poorly packed box	Improper post-harvest handling	Pack all boxes neatly, with the stem end of the tomato facing down.
30i	Slicing Tomato	Mold		
30j	Slicing Tomato	Excessively misshapen fruits	Normal variation	It is normal for some percentage of tomatoes to be misshapen. Sort out misshapen tomatoes and do not pack into boxes for customers
30k	Slicing Tomato	Bruising	Improper post-harvest handling	Be extremely careful harvesting and handling tomatoes. Do not squeeze tomatoes tightly when harvesting. Place tomatoes in harvest bins or boxes with extreme care.
30l	Slicing Tomato	Overripe/Split		
30m	Slicing Tomato	Sunscald	Overexposure of fruit to sun due to lack of plant leaf cover and/or plant lodging	Reduced plant stress (especially proper soil nutrition) will increase leaf cover. Consider staking tomato plants to reduce lodging. Some amount of sun scald among peppers is common.
31a	Watermelon	Moderate dry scarring	mechanical damage	Can be caused by wind or other mechanical damage to fruit - especially when they are young. Encourage watermelon plants to have a large amount of leaf cover which will protect the fruit from wind. Proper planting density and reducing plant stress will also encourage leaf cover.
31b	Watermelon	Excessive scarring	mechanical damage	Can be caused by wind or other mechanical damage to fruit - especially when they are young. Encourage watermelon plants to have a large amount of leaf cover which will protect the fruit from wind. Proper planting density and reducing plant stress will also encourage leaf cover.
31c	Watermelon	Unripe flesh, unripe (small, white) seeds	Undermature	Only pick fruit at proper maturity level. Different types of melons have different factors that tell you when they are ready to harvest. Learn the factors for the variety of melon that you are harvesting.

Photo Key	Crop	Description	Cause/Information about issue	Troubleshooting
31d	Watermelon	Exposed flesh	Overmature, animal damage or mechanical damage	Only pick fruit at proper maturity level. Protect fruit from animal damage using fencing or other animal control methods. Handle ripe watermelons with care when harvesting, washing and packing.
31e	Watermelon	Anthrachnose	Disease	Reduce disease by not planting watermelons in fields that have had cucurbits planted in the last 3 years. Reduce or eliminate overhead irrigation. Inspect plants before transplanting to ensure they have no signs of disease. Certain varieties of watermelon also have been bred to have a some level of resistance to Anthrachnose
31f	Watermelon	Moldy stem end		
31g	Watermelon	Overripe, stringy flesh	Overmature	Only pick fruit at proper maturity level. Different types of melons have different factors that tell you when they are ready to harvest. Learn the factors for the variety of melon that you are harvesting.
32a	Acorn Squash	Untrimmed stem		
32b	Acorn Squash	Mild wind scarring		
32c	Acorn Squash	Minimal, small dry spots/ insect damage	Damage from insects that eat cucurbits	Rotate cucurbit crops to fields that have not had cucurbits for the previous 3 seasons. Spray pesticides labelled for use on cucurbit pests like squash and cucumber beetles.
32d	Acorn Squash	Mishapen		
32e	Acorn Squash	Missing stem		
32f	Acorn Squash	Bite marks	Animal damage	Consider implementing methods to keep animals out of the growing space. This could include fencing, a guard dog or other animal mitigation methods
32g	Acorn Squash	Soft rot		
32h	Acorn Squash	Excessive scarring		
33a	Butternut	Below 3lbs	Wrong variety and/or plant stress	Different winter squash varieties have a large amount of variability around the size of their fruit. Select varieties where the average squash is above 3lbs. It is normal for some percentage of squash to be below 3lbs. Reduce plant stress with proper irrigation, soil fertility and pest/disease management.
33b	Butternut	Untrimmed stem	Not properly removing excess stem	Using a knife or scissors remove excess stem and any leaf material from the squash. Pay special attention to not cut off too much stem - which will expose the squash flesh
33c	Butternut	Dry cracks or spots		
33d	Butternut	Mishapen - large cavity		
33e	Butternut	Mishapen - long neck		
33f	Butternut	Underripe		
33g	Butternut	Excessive wind scarring	Scarring is caused by abrasion to the squash from wind moving squash around and rubbing it against soil, leaves or other squash.	Encourage squash plants to have a large amount of leaf cover which will protect the squash from wind. Proper planting density and reducing plant stress will encourage leaf cover.
33h	Butternut	Dirt and foreign material not removed	Not properly cleaned post harvest	Wash squash after harvest to remove dirt and debris. Pay special attention to dirt on the spot where the squash made contact with the ground. Some dirt can be remove using a dry rag.
33i	Butternut	Decay, soft spots	Bacterial or fungal disease	Only plant in well drained soil. Avoid overhead irrigation.
34a	Delicata	Misshapen (not long/tubular)	Variety and normal variation	Only plant varieties that have the correct shape. Some percentage of misshapen delicata are normal. Sort through delicata before shipping to customer and do not include misshapen fruit.
34b	Delicata	Mild insect bite damage - not progressive or decaying	Damage from insects that eat cucurbits	Rotate cucurbit crops to fields that have not had cucurbits for the previous 3 seasons. Spray pesticides labelled for use on cucurbit pests like squash and cucumber beetles.

Photo Key	Crop	Description	Cause/Information about issue	Troubleshooting
34c	Delicata	1 - 1.5 lb.	Wrong variety and/or plant stress	Different winter squash varieties have a large amount of variability around the size of their fruit. Select varieties where the average squash is above 1lb. It is normal for some percentage of squash to be below 1lb. Reduce plant stress with proper irrigation, soil fertility and pest/disease management.
34d	Delicata	2 - 3 lb.	Wrong variety	Different winter squash varieties have a large amount of variability around the size of their fruit. Select varieties where the average squash is below 2lbs. It is normal for some percentage of squash to be above 2lbs
34e	Delicata	Mild wind scarring	Scarring is caused by abrasion to the squash from wind moving squash around and rubbing it against soil, leaves or other squash.	Encourage squash plants to have a large amount of leaf cover which will protect the squash from wind. Proper planting density and reducing plant stress will encourage leaf cover.
34f	Delicata	No stripes developed, immature	Squash is still immature due to harvesting too early or not enough growing degree days	Leave squash in field until they are properly mature. If this is a regular occurrence consider planting squash earlier in the year and/or selecting a squash variety with less days to maturity. Fields will always have some percentage of immature squash at harvest time - do not harvest immature squash.
34g	Delicata	Off type	Wrong variety/bad seed supply	Some squash seed may lead to a large amount of "off type" squash. Only use varieties that have been bred for commercial production. Only buy seed from reliable and well established seed suppliers.
34h	Delicata	Decay, soft spots		
34i	Delicata	Dirt and foreign material not removed	Not properly cleaned post harvest	Wash squash after harvest to remove dirt and debris. Pay special attention to dirt on the spot where the squash made contact with the ground. Some dirt can be removed using a dry rag.
34j	Delicata	Insect damage - progressive/soft rot		