

Packaging Control Standards

New York Apple Sales, Inc.
Glenmont, NY

During packing, quality control measures need to include inspecting and documenting packaging and labeling along with fruit quality. Errors in labeling or packaging can be just as problematic as shipping fruit that does not meet customer specifications. A system of checks and balances within the quality program is key to preventing errors from occurring.

As part of the Quality Assurance program, the following procedures must be followed:

- *Received Packaging*-All received packaging must be inspected for accuracy to order and packing slip. This includes package style, variety, UPC, PLU, etc. Refer to NYAS Specifications handbook for details.
- *Out-of-date or out-of-spec packaging*- This packaging is to be stored separately or destroyed to avoid confusion or misuse. For packaging never to be used again, dispose of immediately. For packaging that may be used in the future, store in a separate area away from daily use packaging. Clearly mark this packaging with DO NOT USE labels.
- *Packing retrieval and return to storage*- Only managerial staff should leave the packing area to retrieve or return packaging.
- *Bag Control at Packing*- A designated supervisor is to check each wicket for variety, grade and UPC on both the first and last bag. Always fan through the wicket to ensure uniformity within. Best practices would include dating the wicket once completed. Half used wickets should be re-checked and dated prior to additional use. Frequently and current used bags should be the only bags in the packing area.
- *Packaging Storage*- All packaging should be stored in individual boxes or totes and are never to be mixed to avoid misuse.
- *Shipping*- Samples of each lot number must be inspected to confirm variety, packing, labeling, pack type, PLU and UPC are all correct the matches the shipping order. Refer to NYAS Specifications book for any questions or discrepancies. At minimum, 10% of packed boxes should be checked.