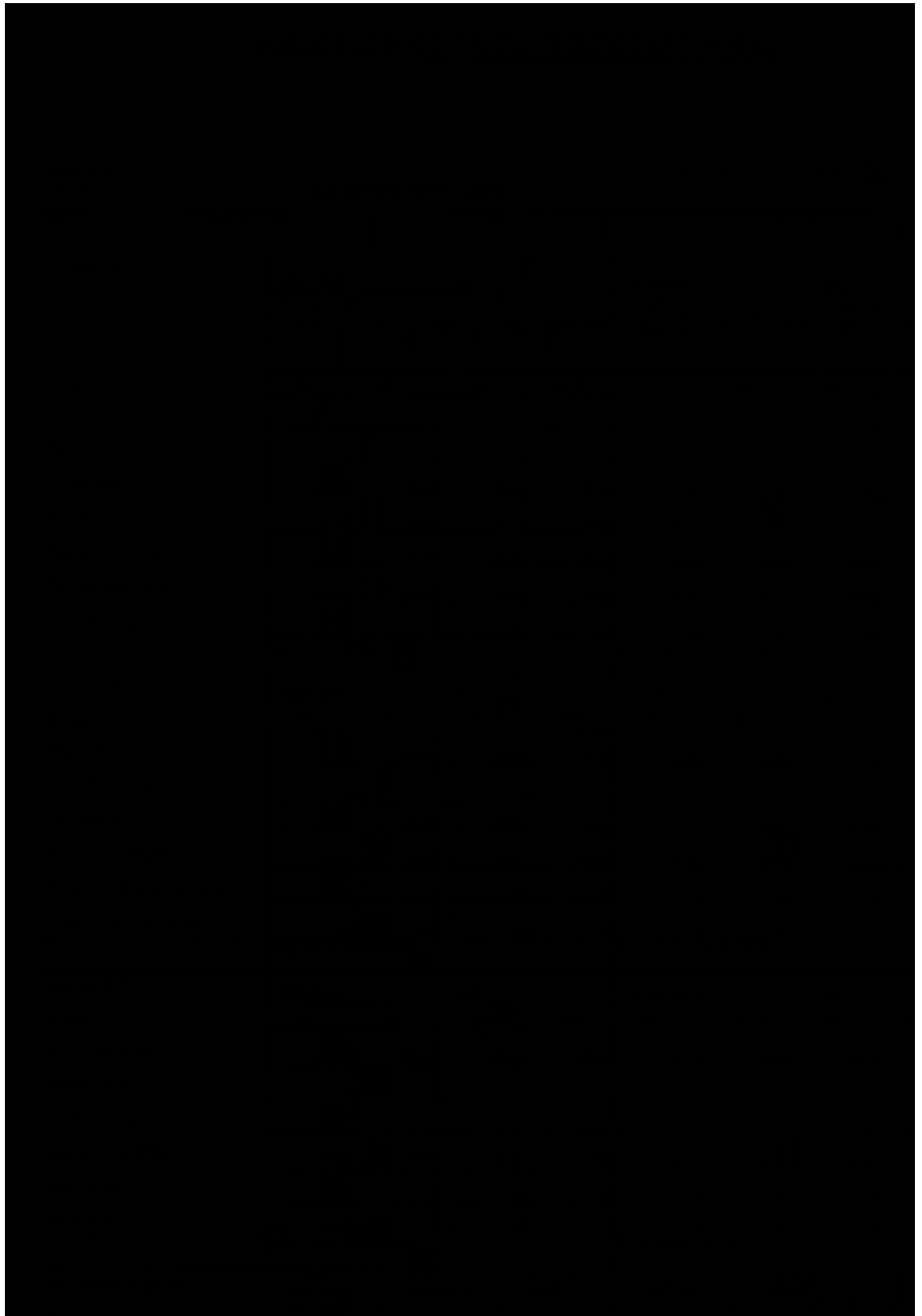
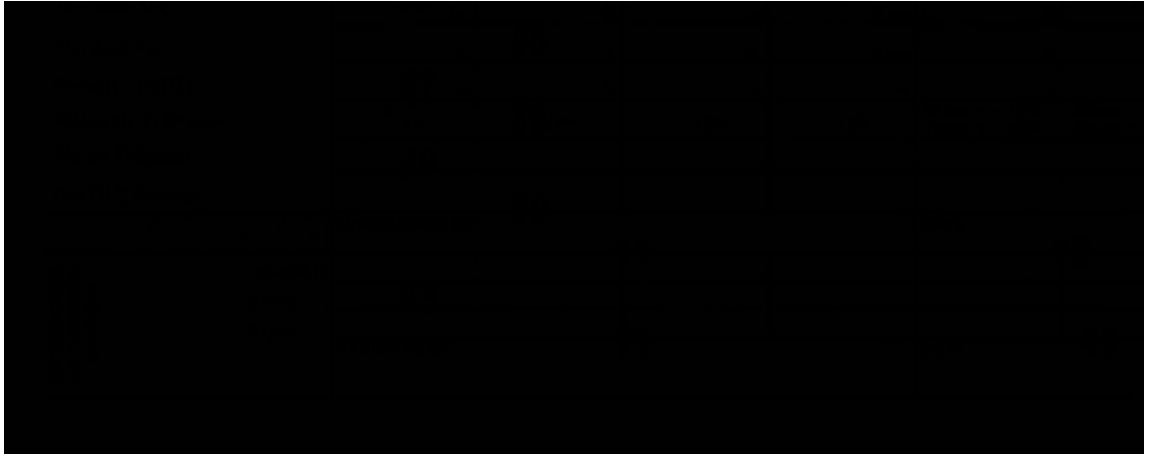


# RICE CHECKTEST FORM

DATE	FIELD OFFICE	LOCATION	TYPE OF RICE								
<b>DOCKAGE TEST</b>	TEST UNIT S/N				STANDARD S/N						
	MACHINE SETTING		SIEVES			MACHINE SETTING		SIEVES			
	FEED	AIR	TOP	MIDDLE	BOTTOM	FEED	AIR	TOP	MIDDLE	BOTTOM	
	Sample	No. 1	No. 2	No. 3	Avg.	No. 1	No. 2	No. 3	Avg.		
	Time thru Hopper										
	Time Over Bottom Sieve										
	Air Separation	g	g	g	g	g	g	g	g	g	
	Over Top Sieve	g	g	g	g	g	g	g	g	g	
	Over Middle Sieve	g	g	g	g	g	g	g	g	g	
	Thru Bottom Sieve	g	g	g	g	g	g	g	g	g	
	Total Dockage	%	%	%	%	%	%	%	%	%	
	Test Unit Operator				Standard Operator						
<b>SHELLER TEST</b>	TEST UNIT S/N				STANDARD S/N						
		No. 1	No. 2	No. 3	Avg.	No. 1	No. 2	No. 3	Avg.		
	Sample										
	Weight to Sheller										
	Time Thru Hopper										
	Rice Hull Weight	g	g	g	g	g	g	g	g	g	
	Brown Rice Weight	g	g	g	g	g	g	g	g	g	
	Broken % (40 g portion)	g	g	g	g	g	g	g	g	g	
Paddy % (50 g portion)	%	%	%	%	%	%	%	%	%		
	Test Unit Operator				Standard Operator						
<b>MILLER TEST</b>	TEST UNIT S/N				STANDARD S/N						
		No. 1	No. 2	No. 3	Avg.	No. 1	No. 2	No. 3	Avg.		
	Sample										
	Weight to Miller	g	g	g	g	g	g	g	g	g	
	Milling Time	30	30	30	30	30	30	30	30	30	
	Brushing Time	30	30	30	30	30	30	30	30	30	
	Weight from Miller	g	g	g	g	g	g	g	g	g	
	Whole Kernel %	%	%	%	%	%	%	%	%	%	
Total Rice %	%	%	%	%	%	%	%	%	%		
	Test Unit Operator				Standard Operator						
<b>CHECKTEST SUMMARY</b>	TOTAL DOCKAGE	SHELLER BROKENS	SHELLER PADDY	WEIGHT TO MILLER	WHOLE KERNELS	TOTAL RICE					
	Test Unit Avg.	%	%	g	%	%					
	Standard Avg.	%	%	g	%	%					
	Deviation (MDS)	%	%	%	%	%					
	Allowable Tolerance	± 0.5%	± 3.0%	± 3.0%	± 1.0%	Brown ± 1.5% Rough ± 2.0%	Brown ± 1.0% Rough ± 1.5%				
	Within Tolerance										
Out of Tolerance											
	SUMMARIZED BY				DATE						
<b>REVIEWERS RECOMMENDATION</b>	Servicable										
	Retest										
	Repair										
		REVIEWED BY					DATE				





INSTRUCTIONS FOR COMPLETING  
FORM FGIS-925, "RICE CHECKTEST FORM"

- 1 Date the test samples and form FGIS-925 are mailed to
- 2 FGIS field office or agency that performed the test, as
- 3 Location of the field office or agency that performed the test.
- 4 LGRR for long grain or MGRR for medium grain.
- 5 Test unit's serial number.
- 6 For feed, show exact setting; for air, show exact setting.
- 7 For long grain show, top - 28, middle - 25, bottom - 22.
- 8 Time elapsed for each sample to clear the hopper, show to 0.01 percent.
- 9 Time elapsed for each sample to clear the bottom sieve, show to 0.01 percent.
- 10 Weight of the separation that is removed by air, shown to 0.01 percent.
- 11 Weight of the separation that passes over the top sieve, shown to 0.01 percent.
- 12 Weight of the separation that passes over the middle sieve, shown to 0.01 percent.
- 13 Weight of the separation that passes through the bottom sieve, shown to 0.01 percent.
- 14 Total dockage (air, over-the-top, over-the-middle, and through-the-bottom), shown to 0.01 percent.
- 15 Name of the person who performed the test.
- 16 Test information for the Standard dockage tester (see § 100.100).
- 17 Test unit's serial number.

18 Weight of the sample prior to shelling, shown to the nearest 0.1 gram.

19 Time elapsed for each sample to clear the hopper, shown to the nearest second.

20 Weight of the rice hulls removed from the sample, shown to the nearest 0.1 gram.

21 Weight of the rice sample (brown rice) after shelling, shown to the nearest 0.1 gram.

22 Percentage of broken kernels in a 40-gram portion of the sample, shown to the nearest 0.1 percent.

23 Percentage of paddy kernels in a 50-gram portion of the sample, shown to the nearest 0.1 percent.

24 Name of the person who performed the test.

25 Test information for the Standard rice sheller (see 18 - 24).

26 Test unit's serial number.

27 Weight of the sample prior to milling, shown to the nearest 0.1 gram.

28 Time elapsed for sample to complete the milling run, shown to the nearest second.

29 Time elapsed for sample to complete the brushing run, shown to the nearest second.

30 Weight of the rice sample (milled rice) after milling, shown to the nearest 0.1 gram.

31 Percentage of whole kernels in the sample after milling, shown to the nearest 0.1 percent.

32 Total percentage of rice in the sample after milling, shown to the nearest 0.1 percent.

33 Name of the person who performed the test.

34 Test information for the Standard rice miller (see 27 - 33).

35 Test unit's average test results, shown to 0.1 percent.

36 Standard unit's average test results, shown to 0.1 percent.

37 Test unit's average minus Standard unit's average (see 35 and 36), shown to 0.1 percent, including the appropriate sign.

- 38 Tolerances.
- 39 Indicate the results that are within tolerance.
- 40 Indicate the results that are not within tolerance.
- 41 Name of the person who determined if the test results
- 42 Date the determination was made.
- 43 Indicate the recommended action for each device tested  
otherwise seems to be acceptable - mark "seems acceptable"  
overly erratic - mark "retest," if the device is
- 44 If reviewed, name of the person who reviewed the accuracy
- 45 Date of review.

o the FGIS field office or agency, as applicable.

applicable.

he test, as applicable.

g.

2; for medium grain show, top - 31, middle - --, bottom - 27.

wn to the nearest whole second.

e, shown to the nearest whole second.

1 to 0.01 gram.

, shown to 0.01 gram.

ieve, shown to 0.01 gram.

m sieve, shown to 0.01 gram.

3 - 15).

nearest gram.

wn to the nearest whole second.

own to the nearest gram.

shown to the nearest gram.

he brown rice, shown to 0.1 percent.

ie brown rice, shown to 0.1 percent.

. 24).

arest gram.

shown to the nearest whole second.

, shown to the nearest whole second.

hown to the nearest gram.

g, shown to 0.1 percent.

own to 0.1 percent.

33).

nt.

35 and 36). Show any plus or minus deviation  
e sign.



were in tolerance or not.

d; i.e., if the device was within tolerance and  
serviceable,” if the device fails the test or appears  
malfunctions - mark “repair.”

accuracy of the final determination.