

FSA Commodity Codes

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| WBUE20 | Bulgur, Soy Fortified- Exp | WCED20 | Fortified Wheat Cereal-Dom |
| WBUD10 | Bulgur-Dom | CGRD10 | Grits, Corn, Coarse-Dom |
| WBUE10 | Bulgur-Exp | CGRD20 | Grits, Corn, fine-Dom |
| RCED10 | Cereal, Rice, Instant-Dom | GGRE10 | Grits-sorghum, Soy fortified-Exp |
| WCED10 | Cereal, Whole Wheatmeal-Dom | WPAD10 | Lasagna-Dom |
| CBLE10 | Corn Soy Blend-Dom | WPAE10 | Macaroni, Wheat Soy-Exp |
| CMKE20 | Corn Soy Milk, Instant-Exp | WPAD20 | Macaroni-Dom |
| CMKE10 | Corn Soy Milk-Exp | WPAD24 | Macaroni, Enr, Rotelle, Reg. Cook |
| CCME20 | Cornmeal, Soy Fortified-Exp | WPAD25 | Macaroni, Rotini, Reg. cook |
| CCMD10 | Cornmeal-Dom | TRGE30 | Oats, Rolled, Soy Fortified-Exp |
| CCME10 | Cornmeal-Exp | TRGD20 | Oats, Rolled, Instant-Dom |
| CCMD20 | Cornmeal Regular-Dom | TRGE20 | Oats, Rolled, Instant-Exp |
| WFAD20 | Farina-Dom | TRGD30 | Oats, Rolled, Quick-Dom |
| WFLD10 | Flour, All Purpose-Dom | SSHD10 | Shortening-I-Dom |
| WFLE10 | Flour, All Purpose-Exp | SSHD20 | Shortening-II-Dom |
| WFLD20 | Flour, Bakers, Hd Wht Hearth Style-Dom | SSHD30 | Shortening-III-Dom, Liquid |
| WFLD25 | Flour, Bakers Soft Wht Bl-Dom | SOLE40 | Soybean Oil, Crude Degummed-Exp |
| WFLD30 | Flour, Bakers Soft Wht Unbl-Dom | WPAD30 | Spaghetti-Dom |
| WFLD15 | Flour, Bred Bakers Hd Wht-dom | CYSD10 | Syrup, Corn Blend-Dom |
| WFLD40 | Flour, Bread, Hearth Style-Dom | SOLD10 | Vegetable Oil-A-Dom |
| WFLE30 | Flour, Bread, Wheat, Soyfort 12%-Exp | SOLE10 | Vegetable Oil-A-Exp |
| WFLD35 | Flour, Bread-Dom | SOLD20 | Vegetable Oil-B-Dom |
| WFLE20 | Flour, Bread-Exp | SOLE20 | Vegetable Oil-B-Exp |
| WFLD45 | Flour, Cake-Dom | SOLD30 | Vegetable Oil-C-Dom |
| CFLE10 | Flour, Corn Soya Masa Instant-Exp | SOLE30 | Vegetable Oil-C-Exp |
| CFLD10 | Flour, Corn Masa Instant-Dom | WPAD40 | Vermicelli-Dom |
| WFLD50 | Flour, Durum-Dom | WBLE10 | Wheat Protein Concentrate Blend-Exp |
| WFLD55 | Flour, Pastry-Dom | WBLE20 | Wheat Soy Blend-Exp |
| SFLE10 | Flour, Soy, Defatted-Exp | WMKE10 | Wheat Soy Milk-Exp |
| WFLD60 | Flour, Whole Wheat-Dom | WRGD10 | Wheat Rolled-Dom |
| CCED20 | Fortified Corn Cereal-Dom | | |
| RCED20 | Fortified Rice Cereal-Dom | | |

VA Commodity Codes

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|--------|------------------------------------|--------|---|
| CCMD90 | Cornmeal, Degummed, Enriched | TRGD90 | Rolled Oats, Quick Cooking |
| WEGD90 | Egg Noodles, Ribbon Shaped | SOLD90 | Salad Oil, Type A |
| WEGD95 | Egg Noodles, Ribbon, Shaped, Yolk | SSHD90 | Shortening Type I |
| WFAD90 | Farina Enriched Malt Low Sodium | SSHD95 | Shortening Type III |
| WFAD95 | Farina wheat Enriched, Quick-Dom | WPAD90 | Spaghetti, Enriched, Long Form, Regular |
| WFLD90 | General Purpose Wheat Flour | CSYD90 | Syrup, Type III, Blended and Ref. |
| CRGD90 | Hominy Grits, Enriched, Quick-Cook | MSYD90 | Syrup, Type VIII, Class 2, Thick |
| WPAD95 | Macaroni, Enriched, Elbow, Regular | WCED90 | Whole Wheat Cereal, Malt Quick-Cook |
| NCMD90 | Noodles Chow Mein | | |

DSCP Commodity Codes

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| MSHU90 | Bakery Mix Shortening, Unemulsified | MMXU63 | Mix, Cheesecake (Unbaked) |
| MSHU95 | Bakery Mix Shortening, Emulsified | MMXU18 | Mix, Cookie, Chocolate, Type I |
| MBRU20 | Bread, White, Enriched, Canned | MMXU27 | Mix, Cookie, Oatmeal, Type III |
| MBRU25 | Bread, Shelf Stable, MRE | MMXU33 | Mix, Cookie, sugar, Type II |
| MBRU10 | Brownies, Type I | MMXU48 | Mix, Devil's Food, Class I, Style C |
| MCCU10 | Cake, Canned, Apple Coffee, Type II | MMXU21 | Mix, Doughnut, Class 3 |
| MCCU40 | Cake, Canned, Blueberry, Type II | MMXU51 | Mix, Gingerbread, Class 1, Style D |
| MCCU50 | Cake, Canned, Cherrynut, Type II | MMXU30 | Mix, Pancake & Waffle, Class 2, Style G |
| MCCU35 | Cake, Canned, Chocolate, Type II | MMXU39 | Mix, Pancake & Waffle, Class 2 |
| MCCU25 | Cake, Canned, Fruit, Type I | MMXU09 | Mix, Pancake & Waffle, Buckwheat, Class 2, Style F |
| MCCU15 | Cake, Canned, Marble, Type II | MMUX54 | Mix, Pound Cake, Class 1, Style E |
| MCCU45 | Cake, Canned, Orange Nut, Type I | MMUX06 | Mix, Roll, Class 4, Style A |
| MCCU20 | Cake, Canned, Pound, Type II | MMUX36 | Mix, Sweetdough, Class 4, Style B |
| MCCU30 | Cake, Canned, Spice, Type II | MMUX57 | Mix, White Cake, Class 1, Style A |
| MCBU10 | Cereal Bars I, Cornflake | MMUX60 | Mix, Yellow cake, Class 1, Style B |
| MCBU15 | Cereal Bars II, Rice-Cornflake | MMUX42 | Mix, Yellow Cornbread, Class 2, Style A |
| MCBU20 | Cereal Bars III, Fruit-Flv Cornflake | MMUX12 | Mix, Brownie, Butterscotch, Class 5, Style B |
| MCBU25 | Cereal Bars IV, Granola | MMUX15 | Mix, Brownie, Chocolate, Class 5, Style A |
| TCOU10 | Cookies, Oatmeal, Type II | NCMU10 | Noodles, Chow Mein |
| CSTU10 | Corn Starch, Type I | WEGU10 | Noodles, Egg, Type I |
| CSTU20 | Corn Starch, Type II | WEGU20 | Noodles, Egg, Type I, Egg yolk |
| CSTU30 | Corn Starch, Type III | MCBU30 | Oatmeal Cookie Bar, Type I |
| CCMU10 | Cornmeal, Type I, Coarse | MCBU90 | Oatmeal Cookie and Granola Bar |
| CCMU15 | Cornmeal, Type I, Fine | TRGU40 | Oats, Instan, Flavored |
| CCMU20 | Cornmeal, Type II, Coarse | TRGU50 | Oats, Instant, Flavored, Tray - Pack |
| CCMU25 | Cornmeal, Type II, Fine | TRGU30 | Oats, Rolled, Instant, Type I I I |
| WCRU30 | Crackers, Class II | TRGU20 | Oats, Rolled, Quick, Type I I |
| WCRU10 | Crackers, Soda, Plain, Type I, Class A | TRGU10 | Oats, Rolled, Regular, Type I |
| WCRU20 | Crackers, Soda, Salted, Type I, Class B | CGNU20 | Popcorn, Type I, Fancy |
| UDUP10 | Dessert, Pwdr, Inst, Starch, Class 1-Choc | CGNU30 | Popcorn, Type I, No. 1 |
| UDUP20 | Dessert, Pwdr, Inst, Starch Class 2-Van | CGNU40 | Popcorn, Type I I, Fancy |
| UDUP30 | Dessert, Pwdr, Inst, Starch, Class 3-Btsc | CGNU50 | Popcorn, Type I I, No. 1 |
| WFAU10 | Farina, Type I | MSOU10 | Salad Oil, Type A |
| WFLU20 | Flour, Bread, Type I, Hd Wht | MSOU20 | Salad Oil, Type B |
| WFLU30 | Flour, Pastry, Type IV | MSOU30 | Salad Oil, Type C |
| WFLU40 | Flour, Type II, Cake | MSHU10 | Shortening-I |
| WFLU10 | Flour, Type III, General Purpose | MSHU20 | Shortening- I I |
| MCBU35 | Granola Bar Type II | MSHU45 | Shortening- I I I |
| CGRU20 | Grits, Hominy | WPAU30 | Spaghetti, Group I I |
| UICU10 | Icing Mix Powder, Flavor 1 (Vanilla) | USYU10 | Syrup, Type I |
| UICU30 | Icing Mix Powder, Flavor 3 (Other) | USYU20 | Syrup, Type I I |
| UICU20 | Icing Mix Powder, flavor 2 (Chocolate) | USYU30 | Syrup, Type I I I |
| WPAU10 | Lasagna, Group IV | USYU40 | Syrup, Type V |
| WPAU20 | Macaroni, Group I | USYU50 | Syrup, Type V I |
| UMAU10 | Margarine, Canned | USYU80 | Syrup, Type V I I |
| UMAU20 | Margarine, Type I | USYU60 | Syrup, Type V I I I, Class 1, Thin |
| UMAU30 | Margarine, Type II | USYU70 | Syrup, Type V I I I, Class 2, Thick |
| MMXU45 | Mix, Angel Food, Class 1, Style F | WPAU40 | Vermicelli, Group I I I |
| MMXU03 | Mix, Biscuit, Class 2, Style B | | |

Instructions for completing the Service Performed Report Form FGIS-992

- A. Action by person performing inspection. Complete items 1 through 37.
1. Field office performing the service.
 2. Type of sample, check one; or specify if you check "other".
 3. Contract number assigned by the contracting party when applicable. Include prefix characters as part of the contract number.
 4. Sample or lot number assigned. Field offices shall specify one range of lot numbers for each commodity location (mill point). This range shall be large enough to accommodate the maximum number of lots inspected at that commodity location under any one contract. Each range must begin with a number which ends with the digit 1 (e.g., 501-1000; 2501-3000; 1-350). Lot numbers must be numeric and cannot exceed 4 digits in length. Each lot will have its own number (e.g., 501; 502; 503; etc.). To identify new original inspections, either reserve the first digit of the four digit lot code number for this purpose or use the next available lot number for each contract. Julian date codes may be used for DSCP.
 5. Date sampled (MM/DD/YY).
 6. Commodity code (sees reverse side of form for codes, or contact the testing laboratory for codes not listed).
 7. Location code from the list of numbers provided to the field office.
 8. Applicant number derived by using the last six numbers of the NFC applicant number.
 9. Name and address of applicant.
 10. Type of commodity and whether domestic or export.
 11. Location of commodity if other than the applicant's address. If the location is the same as block 9, show "Same".
 12. Car number, license number, or other identification of the carrier.
 13. Record the seal numbers applied and/or broken. If space is not adequate, show "See Below" and place in blocks 16 or 36.
 14. Inspection point code. Field offices view the Grain and Weighing Information System (GIWIS) under "Reports -- Active Specified Service Points" for

identifying codes, agencies and contractors must contact area field office for codes.

15. Destination if known. When submitting ethylene dibromide residue testing and aflatoxin survey samples, use the destination codes provided in Grain Inspection Handbook, Book IV, Chapter 4, Data Collection Forms, Report of Grain Inspected and Weighed for export, Form FGIS-938.
16. Number of containers and complete description of kind of containers (the descriptive terms should be those used in the announcements and specifications). Record checkloading information, such as tally or description, of how the count was made. When submitting supervision samples, include the type of test performed and the original results obtained. Also, include any necessary laboratory instructions.
17. The gross weight of each container weighed. Refer to the checkweighing instructions in the Weighing Handbook, Chapter 4, Section 4.5, to determine the number of containers to weigh. When not recording in pounds. Indicate the unit of weight used. Weights should be entered as exactly displayed on the scale used. E.G., if the scale's smallest division size is 0.1, then 110.1, not 110.10.
18. Record the total gross weight of the containers weighed by totaling the results in the columns following block 17.
19. The weight of the empty outer containers weighed. Refer to the checkweighing instructions in the Weighing Handbook, Chapter 4, Section 4.5, for the number of containers to weigh. Place a "1" here if the tare is not known and using a tare value from Table 4 of Chapter 4 of the Weighing Handbook in block 20.
20. The total weight of the empty outer containers weighed by totaling the results in block 19 above (The tare containers are weighed together in one weighing). Outer containers weighed individually must be handwritten by on the back of the form and the total of all entered in block 20.
21. The weight of empty inner containers weighed, if present. Refer to the checkweighing instructions in the Weighing Handbook, Chapter 4, Section 4.5, for the number of containers to weigh. When not recording in pounds, indicate the unit of weight used (The tare containers are weighed together in one weighing). Inner containers weighed individually must be handwritten by on the back of the form and the total of all entered in block 22.
22. The total weight of the empty inner containers selected, if present from block 21.
23. Record the average gross weight of the filled containers, by dividing the results in block 18 by the number of containers weighed. This field is automatically calculated if completed electronically.

24. Record the average tare weight of the empty containers. This field is automatically calculated if completed electronically. If the empty containers are not available for determining tare weight and the lot was previously checkweighed (e.g., at origin), use the previously determined tare weight. If it is not known whether the tare was previously determined use Weighing Handbook, Chapter 4, Section 4.5, Table 4.
25. Record the average net weight of containers by subtracting the result in block 24 from that in block 23. This field is automatically calculated if completed electronically.
26. Record the estimated gross weight of the lot by multiplying the number of containers in the lot block 16 by the result in block 23. This field is automatically calculated if completed electronically.
27. Record the estimated tare weight of the lot by multiplying the number of containers in the lot block 16 by the result in block 24. This field is automatically calculated if completed electronically.
28. Record the estimated net weight of the lot by subtracting the result in block 27 from that in block 26. Some commodity instructions say to certify using the labeled or intended amount for certification if the lot complies, but for the purposes of this worksheet use the sampled calculations for block 28. This field is automatically calculated if completed electronically.
29. The name of the sampler(s).
30. Date service was performed.
31. Starting time to the nearest $\frac{1}{4}$ hour. For the automatic calculating feature to work column 33 the time must be entered in military time and with a ":" (colon) separating the hours from minutes. Shifts exceeding a calendar day 24-hour period (00:15-24:00) must be split between two entries.
32. Stopping time to the nearest $\frac{1}{4}$ hour. For the automatic calculating feature to work column 33 the time must be entered in military time and with a ":" (colon) separating the hours from minutes. Shifts exceeding a calendar day 24-hour period (00:15-24:00) must be split between two entries.
33. The total hours for each period of time recorded. If more than one lot is worked simultaneously, prepare an FGIS-992, for each. Record the time worked on each form; however, do not attempt to prorate and divide the time between different lots. This field is automatically calculated if completed electronically.

Place asterisks by the hours worked and under the "comments of sampler," identify the other lots worked simultaneously. When billing, field office personnel shall divide the time equally between the lots worked simultaneously or use the following method to prorate the time worked on each lot.

- a. Total the hours worked on each lot individually during a 1-day (24 hour) period.
 - b. Total the hours worked on all lots during the 1-day (24 hour) period.
 - c. Divide the hours worked on each individual lot by the total hours worked on all lots.
 - d. Multiply this amount by the actual clock hours worked for the day (24 hours) and round to the nearest $\frac{1}{4}$ hour.
34. The type of service performed (abbreviations are acceptable; i.e., S-sampling, C-condition, CW-checkweighing, CC-checkcount, SB-stand by, etc).
35. The total hours worked. This field is automatically calculated if completed electronically.
36. Special services, unusual conditions, events, or observations concerning the lot. When necessary, give an explanation of the time recorded when other lots are worked simultaneously or condition of the carrier when found to be unfit to maintain the quality of the product.
37. Name(s) of person(s) performing services.
- B. Action by person(s) in the field office confirming information. Complete items 38 through 41.
38. Date sample was mailed.
39. Date the field office received the results from the testing laboratory.
40. Date the results were called to the vendor.
41. The date the certificate was mailed.

CONTACT INFORMATION:

Contact the field office responsible for the geographic area in which the service will be provided. Details for these locations can be found at:

<http://www.gipsa.usda.gov/GIPSA/webapp?area=home&subject=fc&topic=fsp>

The completed form should also be mailed to this location.

For further information on the Form FGIS-992 “Service Performed Report” contact:

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