Peeled garlic inspection checklist

Order requirements and sampling plan

Use this form to agree the checks before inspection and record observations afterwards. This public sample is blank: it contains no measured results or shipment release decision.

1 Order identification

Order reference

Inspection date and local time

Inspection location

Inspector name

Total cartons and pallets

Batch and agreed grade references

2 Agreed product requirements

Pack format and packs per carton

Size target or cloves per kg and tolerance

Net product weight per pack in kg

Net product weight per carton in kg

Gross carton weight and tolerance in kg

Total packaging tare in kg

Product temperature target and tolerance in °C

Storage and transport instruction reference

3 Sampling plan

Select cartons randomly across the agreed lots and pallet positions. Define the sample quantity and grade allocation before inspection, and retain the identities of the cartons checked.

Cartons to inspect and pallet positions

Sample allocation by batch or agreed grade

Approved specification and sampling plan reference

Adapted from internal peeled garlic inspection instructions from August 2026. All targets and acceptance criteria must be defined for the actual order.

Product inspection record

Record actual findings against the requirements on page 1

For each check, record values, sample identities, deviations and evidence references. Include units and the measuring device ID where relevant. Enter "Not checked" for checks not performed.

Inspection checkpoint	Observations and evidence reference
Clove appearance Inspect for colour changes, visible damage and spoilage. Record any defect counts and the sample size.	
Size and uniformity Compare size or cloves per kg with the specification. Record the sample weight and clove count.	
Weight checks Record gross weight, total packaging tare and net product weight in kg. Retain individual readings.	
Odour observations Describe any unusual smell and the condition of the pack when opened. Record observations clearly.	
Packaging and labels Check tears, leakage, seals, carton markings and batch identity. Mark the inspected cartons for arrival checks.	
Product temperature Record value, time, method, sample position and device ID. Compare the measurement with the written target.	

Visual and odour observations do not replace any laboratory tests required for the order.

Evidence references

Keep clear original photographs. Link filenames to cartons, batches and findings. Identify any separate weight records, temperature readings or test reports.

Photograph filenames and supporting record references

Loading and follow-up record

Complete when loading supervision is included in the agreed scope

Container and cargo

Container number

Expected cartons and pallets

Actual cartons and pallets loaded

Final seal number

Agreed reefer setpoint in °C

Observed controller reading in °C and time

Pallet pattern and loading plan reference

Temperature logger record

Activate both loggers before placement and verify recording has started. Record their IDs, start times and positions. Use first-loaded and last-loaded pallet positions when specified in the agreed plan.

Logger A device ID

Activation date and time

Actual pallet position

Logger B device ID

Activation date and time

Actual pallet position

Findings and shipment recommendation

Check the empty container, cargo identity, quantities, pallet stability and sealing. Follow the agreed loading and airflow plan. Photograph key stages and the final seal. Cross-reference logger IDs in the shipment records as agreed.

Exceptions, corrections and evidence references

Inspector recommendation

Not assessed

Re-check date or action reference

Buyer release decision and authorisation reference

Public sample prepared 23 October 2026