

Poultry Evaluation CDE

Rev. Oct 2021

Purpose

The Poultry Evaluation Career Development Event encourages learning through activities relative to production and management, processing, marketing and food safety and quality of poultry products.

Eligibility

This event is open to all high school FFA chapters and FFA members in good standing. Members that have participated in a previous national event or previous state winning teams in this area are ineligible.

This event will be held during the Delaware State Fair. Each team will report to the gazebo inside the Centre for registration at the appointed time.

Event Procedures

- A. **Team Make-up:** Teams are composed of four members. Team ranking is determined by combining the scores of all four students from each team. Teams that have fewer than four members are not eligible for team awards, but students may receive individual awards.
- B. **Humane Treatment of Live Animals:** All live animals must be treated with the utmost care and respect. Violation of this rule will automatically disqualify an offending team member from the event. The supervision, interpretation and enforcement of this rule will be the responsibility of the event superintendent or his/her designee.
- C. Each team will report to the team orientation meeting for instructions. No participant, coach or advisor may enter the event area before the specified time.
- D. Each team will receive computer scan sheets during the Poultry Evaluation Career Development Event team registration time.
- E. Participants will have ten minutes per class to complete Classes 1 through 12. An appropriate amount of time, as determined by the event officials, will be provided for Classes 13 and 14. A warning signal will inform the participants when time expires for each class. Participants will have approximately one minute to move from class to class.
- F. **Participants will not be allowed to possess any personal electronic devices (i.e. cell phones, smart watches, air pods, etc) other than those approved by event officials. Participants who possess personal electronic devices without prior approval of the event officials will be disqualified from the event.**
- G. Team members must wear an FFA shirt, non athletic pants, or finger-tip length shorts, (non athletic) and closed toed shoes.

Event Format

- A. Equipment
 1. **Materials provided by the participant:** Each participant must have two clean, sharpened No. 2 pencils, a clipboard and an electronic calculator. Calculators permissible for use in this event are those that are battery operated, non-programmable and silent.

A calculator may have the following functions: addition, subtraction, multiplication, division, equals, percent, square root, +/- key and one memory register. Calculators that are capable of storing equations, definitions and/or terms are not permitted. Participant use of unauthorized electronic devices will result in disqualification.

2. **Materials provided by the event officials:** Participants will be provided a file folder for the purpose of providing storage of the scan sheet during the event. No other containers or devices will be permitted for participant use during the event.
 3. **NO OTHER MATERIALS** will be permitted. Participants attempting to use unauthorized materials will be disqualified.
- B. Individual Activities-INDIVIDUAL ACTIVITY PLACING CLASSES**

Each class has a value of 50 points per participant. The event superintendent obtains the “official placing” of the class and the “basis of grading” from the judge. The “basis of grading” is the numerical difference or “cut” between each of the three pairs—top, middle and bottom—in the placing class. The three “cuts” are totaled; the total cannot exceed 15 points. From the judge’s information and the directions printed on the Hormel Computing Slide, the correct scores are obtained for all (24) possible placings (refer to references section for the source of the computing slide). The computer scoring system uses the Hormel Scoring format when calculating a participant’s score for each placing class.

1. MARKET BROILER PLACING (50 POINTS)

Each participant will place a class of four market broilers. Each participant will be permitted to “handle” the birds, as long as the birds are inspected in a professional and humane manner.

Participants may not remove the broilers from the holding unit.

2. EGG-TYPE HEN PLACING (50 POINTS)

Each participant will place a class of four egg-type hens. The birds will be Single-Comb White Leghorns, or commercial strains of Leghorn-type (inbred cross). The birds may have trimmed beaks. Each participant will be permitted to “handle” the birds, as long as the birds are inspected in a professional and humane manner.

3. ORAL REASONS (50 POINTS)

Each participant may present oral reasons for either the placing class of market broilers or for the class of egg-type hens. The class for which participants should develop oral reasons for presentation will be clearly identified during the event. Participants will have ten minutes to prepare and two minutes to present their oral reasons. Reasons should include current USDA and poultry industry terminology and standards.

The oral reasons scorecard can be used a guideline for preparing (refer to the “Presenting Oral Reasons” section of the Poultry Science Manual for National FFA Career Development Events, current edition).

LIVE POULTRY SCORING

Market broilers placing	50
Egg-type hens placing	50
Oral reasons	50

Ready-to-Cook Poultry

4. CARCASS GRADING (50 POINTS)

Each participant will grade a class of ten ready-to-cook chicken and/or turkey carcasses and/or parts. Criteria for grading will be derived from USDA standards for chicken carcasses weighing two pounds to six pounds and for turkey carcasses weighing six to sixteen pounds or carcasses weighing greater than sixteen pounds. Four categories may be used, including the USDA quality grades A, B, C and the category NG (nongradable). Participants may not touch any carcass or part; doing so will result in disqualification. If used, the shackle holding a carcass may be rotated to show the entire carcass.

Scoring for parts and carcass grading:

OFFICIAL GRADE

Participants Grade	A	B	C	NG
A	5	3	1	0
B	3	5	3	0
C	1	3	5	0
NG	0	0	0	5

As shown above, carcass grading is scored based on the USDA quality grades A, B, C and the category NG. Each correct grade receives a score of five points. If the item is graded one quality grade below or above the correct grade, two points will be deducted to obtain a score of three points. If the item is graded two quality grades below or above the correct grade, four points are deducted to obtain a score of one point. However, if the “NG” line is “crossed” (i.e., an incorrect judgment), all five points are deducted to obtain a score of zero points. (Adapted from information provided by Don Sheets, Retired, Kansas Board of Agriculture, Topeka, Kansas.)

5. CARCASS PLACING (50 POINTS)

Each participant will place a class of four ready-to-cook chicken or turkey carcasses. Criteria for placing will be derived from USDA standards relative poultry weight classes. Participants may not touch any carcass; doing so will result in disqualification. If used, the shackle holding a carcass may be rotated to show the entire carcass.

5a. ORAL REASONS (50 POINTS)

Each participant may present oral reasons for this class as determined by event officials. Participants will have ten minutes to prepare and two minutes to present their reasons. Reasons should include current USDA and poultry industry terminology and standards.

READY-TO-COOK POULTRY SCORING

Carcass grading	50
Carcasses placing	50
Oral reasons	50

Shell Eggs

6. INTERIOR GRADING (50 POINTS)

Each participant will grade a class of ten white (or white-tint) shell eggs.

Criteria for grading will be derived from USDA standards for interior quality of market eggs. The USDA quality grades will be AA, A, B and Loss. Participants must candle the eggs to determine the appropriate USDA quality grade, but improper handling of eggs will result in disqualification.

Scoring for interior egg quality grading:

Participants Grade	AA	A	B	Loss
AA	5	3	1	0
A	3	5	3	0
B	1	3	5	0
Loss	0	0	0	5

OFFICIAL GRADE

As shown above, interior egg quality grading is scored based on the USDA quality grades AA, A, B and Loss. In the case of Class 76, each correct grade receives a score of five points. If the item is graded one quality grade below or above the correct grade, two points will be deducted to obtain a score of three points. If the item is graded two quality grades below or above the correct grade, four points are deducted to obtain a score of one point. However, if the “Loss” line is “crossed” (i.e., an incorrect judgment), all five points are deducted to obtain a score of zero points.

7. EXTERIOR GRADING (50 POINTS)

Each participant will grade a class of ten shell eggs (white, brown or other). Criteria for grading will be derived from USDA standards for exterior quality of market eggs. The USDA quality grades will be AA/A, B and NG (nongradable). Criteria for grading may include decisions related to the following quality factors: Soundness (unbroken, check, dented check or leaker); stains (slight/moderate stain or prominent stain); adhering dirt or foreign material; egg shape (approximately normal shape, unusual or decidedly misshapen); shell texture (large calcium deposits, body check or pronounced ridges); shell thickness (pronounced thin spots); no defect.

Each participant will determine written factors for the grading of the exterior chicken eggs. The written factors will relate to the criteria used for grading exterior quality of eggs.

Scoring for exterior egg quality grading:

OFFICIAL GRADE

Participants Grade	AA/A	B	NG
A	5	2	0
B	2	5	0
NG	0	0	5
Loss	0	0	0

As shown above exterior egg quality grading is scored based on the USDA quality grades AA/A, B and NG (non-gradable). Each correct grade receives a score of five points. If the item is graded one quality grade below or above the correct grade, three point will be deducted to obtain a score of two points. However, if the “Loss” line is “crossed” (i.e., an incorrect judgment), all five points are deducted to obtain a score of zero points.

8. WRITTEN FACTORS CLASS (50 POINTS)

Written factors for exterior egg quality grading and has a value of 50 points per participant.

FURTHER PROCESSED POULTRY

9. BONELESS FURTHER PROCESSED (50 POINTS)

Each participant will determine written quality factors for a class of ten boneless further processed poultry meat products (e.g., precooked, poultry meat patties, tenders, nuggets or other boneless products). Criteria for evaluation will include coating defects, color defects, consistency of shape/size, broken and/or incomplete products, cluster/marriages and evidence of foreign material.

Participants may not touch any product; doing so will result in disqualification.

Possible Defects

- Coating Void
- Inconsistent Color
- Inconsistent Shape/Size
- Broken/Incomplete Cluster/Marriages
- Foreign Material
- No Defect

10. BONE-IN FURTHER PROCESSED (50 POINTS)

Each participant will determine written quality factors for a class of ten bone-in further processed poultry meat products (e.g., precooked, bone-in wings or other bone-in poultry meat products).

Criteria for evaluation will include coating defects if applicable, color defects, consistency of size, broken products, miscut products, and evidence of foreign material. Participants may not touch any product; doing so will result in disqualification.

11. CARCASS PARTS IDENTIFICATION (50 POINTS)

Each participant will identify ten poultry parts. Poultry parts to be identified will be randomly selected and consistent with those used in the chicken processing and merchandising industries.

The participant may not touch any part; doing so will result in disqualification.

The identification class consisting of ten poultry carcass parts.

The class has a value of 50 points per participant. Each correct answer receives a score of five points.

FURTHER PROCESSED POULTRY SCORING

Boneless Further Processed	50
Bone-In Further Processed	50
Carcass Parts Identification	50

POULTRY MANAGEMENT WRITTEN EXAM

Each participant will complete a written examination on poultry production, management, anatomy, and physiology. Examination items will be developed from the past three years of National Poultry & Egg Evaluation CDE written exams.

WRITTEN EXAM– 100 points

TEAM ACTIVITY

PREPARATION (50 POINTS-if preparation is used as a score)

Teams will also receive a score of up to 50 points based on observations of event judges evaluating team members’ ability to work cooperatively as a team.

ORAL PRESENTATION (200 POINTS)

Team members will also be scored on a final oral and or written presentation. This presentation will have a value of 200 points.

- Thirty minutes will be allowed to complete the team practicum(s)
- Thirty minutes will be allowed for team to prepare a final written and or oral presentation
- Five minutes will be allowed for team to present their presentation
- Up to five minutes will allotted for questions

Specific information regarding practicum and the type of presentation may be outlined in the team orientation packet, located on FFA.org.

Scoring

	Individual	Team
Twelve Classes	600	2,400
Written Exam	100	400
Total Individual Pts Possible	700	2,800
Team Activity		200
For Team Preparation is used as a score		50
Total Team Points Possible (3000 if preparation is not used)		3,050

Tiebreakers

If ties occur, the following classes will be used in order to determine the ranking of award recipients:

INDIVIDUALS

1. Total scores of placing classes
2. Written management exam

TEAM

1. Score of team activity practicums
2. Presentation score from team activity

Awards

Awards will be presented to individuals and/or teams based upon their rankings at the State Fair FFA Awards Breakfast. The first place team will represent Delaware at National Convention.

References

This list of references is not intended to be all-inclusive. Other sources may be utilized, and teachers are encouraged to make use of the very best instructional materials available. The following list contains references that may prove helpful during event preparation.

Available from Instructional Materials Service (IMS), Texas A&M University, 2588 TAMUS, College Station, TX 77843-2588 (Phone: 979-845-6601; FAX: 979-845-6608; ims@tamu.edu; <http://www-ims.tamu.edu/>).

- Poultry Grading Manual - Agriculture Handbook Number 31 (latest USDA edition) (IMS Catalog #0414)
- Egg-Grading Manual - Agriculture Handbook Number 375 (latest USDA edition) (IMS Catalog #0417)

National FFA Core Catalog

- Poultry Science Manual for National FFA Career Development Events. (sixth edition) (IMS Catalog #0418-5) (or from the National FFA Core Catalog, product number PSM-06, online at <http://shop.ffa.org/poultry-science-manual-p38844.aspx>). All examination items will be derived from this reference.
- The Hormel Computing Slide is available through the National FFA Core Catalog, Item #HCSS, 888-332-2668 or online at <http://shop.ffa.org/hormel-computing-slide-p38052.aspx>
- CDE Q&A's—<http://shop.ffa.org/cde-qas-c1413.aspx>

FFA Learn

- 2005 & 2006 CDE Q&A's —<https://ffa.learn.com/learncenter.asp?id=178409&page=31>

Objectives

The National FFA Poultry Evaluation Career Development Event provides opportunities for the participant to:

- Make accurate observations and logical decisions.
- Discuss and justify decisions (orally and written).
- Communicate industry and product terminology.
- Identify USDA standards of product quality.
- Identify consumer acceptance criteria of products.
- Recognize economic importance of value-added products.
- Collaborate with others to analyze industry scenarios.
- Demonstrate the use of appropriate information technology used in the poultry industry.

Specifically, participants will:

- Evaluate and place live meat-type chickens and orally defend the selection.
- Evaluate and place live egg-type hens and orally defend the selection.
- Evaluate, grade and place ready-to-cook carcasses of chickens or turkeys and orally defend the placing.
- Evaluate and grade ready-to-cook carcasses and parts of chickens and turkeys.
- Evaluate and grade individual shell eggs for interior quality.
- Evaluate and grade individual shell eggs for exterior quality and indicate factors governing the grading.
- Evaluate pre-cooked or par-cooked further processed poultry meat products and indicate factors governing the evaluation.
- Identify poultry carcass parts.
- Complete a written examination on poultry production, management and science.
- Contribute to a team practicum and oral presentation related to poultry science.

Poultry Evaluation CDE (2 per student)

Sample Scorecard for Oral Reasons: Broiler or Egg-Type Hens and R-T-C Turkey Carcasses

* To be used as a scoring guide by the official judges.		Possible Points	Participant's Score
1. IMPORTANCE OF POINTS COVERED			
a. Did the participant actually tell why one bird/carcass was selected/placed over another, or did the participant only vague-		5	_____
b. Did the participant stress the crucial differences, or did he/she make stereotypic (“canned”) comparisons of various		8	_____
c. Did the participant tell all there was to tell of importance, or were there other significant reasons that should have been giv-		5	_____
TOTAL POINTS		18	_____
2. APPEARANCE AND DELIVERY			
a. Did the participant stand still on two feet and face the judge?		2	_____
b. Did the participant speak clearly, distinctly and loud enough to be heard?		2	_____
c. Did the participant have an appropriate opening and closing statement?		2	_____
d. Did the participant speak smoothly without long pauses?		2	_____
e. Was the participant confident? Was the participant convincing?		4	_____
TOTAL POINTS		12	_____
3. PROPER USE OF TERMS			
a. Did the participant use relevant terminology properly?		4	_____
b. Did the participant understand the terms used?		3	_____
c. Was the participant able to define the terms used? (Participants may be asked to define terms used.)		3	_____
TOTAL POINTS		10	_____
4. ACCURACY OF STATEMENTS			
a. Did the participant describe the birds/carcasses based on their actual visual appearance?		5	_____
b. Did the participant present accurate statements?		5	_____
TOTAL POINTS		10	_____
GRAND TOTAL OF POINTS		50	_____

Poultry Form #478-7

Incorrect Marks Correct Mark



Team Name

Delaware FFA Association

Team #
0
1
2
3
4
5
6
7
8
9

Code #

0
1
2
3
4
5
6
7
8
9

Last Name	First Name
A	A
B	B
C	C
D	D
E	E
F	F
G	G
H	H
I	I
J	J
K	K
L	L
M	M
N	N
O	O
P	P
Q	Q
R	R
S	S
T	T
U	U
V	V
W	W
X	X
Y	Y
Z	Z

Carcass / Part Number	Quality Grade			
	A	B	C	NG*
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				

NG = Nongradable

Egg Number	Quality Grade		
	AA	A	B Loss
1			
2			
3			
4			
5			
6			
7			
8			
9			
10			

	Placing Classes			
	Broilers	Hens	RTC	
1	1234	1	2	3
2	1243			
3	1324			
4	1342			
5	1423			
6	1432			
7	2134			
8	2143			
9	2314			
10	2341			
11	2413			
12	2431			
13	3124			
14	3142			
15	3214			
16	3241			
17	3412			
18	3421			
19	4123			
20	4132			
21	4213			
22	4231			
23	4312			
24	4321			
		1	2	3

Reasons	
1	2
0	0
1	1
2	2
3	3
4	4
5	5
6	6
7	7
8	8
9	9

Grade	Egg Exterior Quality Grading and Written Factors									
	Egg Number									
1 AA/A	1	2	3	4	5	6	7	8	9	10
2 B										
3 Nongradable										
Defect	1	2	3	4	5	6	7	8	9	10
1 Checked										
2 Dented Checked										
3 Leaker										
4 Slight / Moderate Stain										
5 Prominent Stain										
6 Adhering Dirt / Foreign Material										
7 Decidedly Misshapen										
8 Large Calcium Deposits										
9 Body Check										
10 Pronounced Ridges										
11 Pronounced Thin Spots										
12 No Defect										
	1	2	3	4	5	6	7	8	9	10

*One for each egg /
 (Total 100 marks)
 Mark all that apply!

Identification of Carcass Parts										
Part	Part Number									
	1	2	3	4	5	6	7	8	9	10
1 Half	<input type="checkbox"/>									
2 Front Half	<input type="checkbox"/>									
3 Rear Half	<input type="checkbox"/>									
4 Whole breast with ribs	<input type="checkbox"/>									
5 Bnls., skinless whole breast with rib meat	<input type="checkbox"/>									
6 Whole breast	<input type="checkbox"/>									
7 Bnls., skinless whole breast	<input type="checkbox"/>									
8 Split breast with ribs	<input type="checkbox"/>									
9 Bnls., skinless split breast with rib meat	<input type="checkbox"/>									
10 Split breast	<input type="checkbox"/>									
11 Bnls., skinless split breast	<input type="checkbox"/>									
12 Breast quarter	<input type="checkbox"/>									
13 Breast quarter without wing	<input type="checkbox"/>									
14 Tenderloin	<input type="checkbox"/>									
15 Wishbone	<input type="checkbox"/>									
16 Leg quarter	<input type="checkbox"/>									
17 Leg	<input type="checkbox"/>									
18 Thigh w/ back portion	<input type="checkbox"/>									
19 Thigh	<input type="checkbox"/>									
20 Bnls., skinless thigh	<input type="checkbox"/>									
21 Drumstick	<input type="checkbox"/>									
22 Bnls., skinless drum	<input type="checkbox"/>									
23 Wing	<input type="checkbox"/>									
24 Drumette	<input type="checkbox"/>									
25 Wing portion	<input type="checkbox"/>									
26 Liver	<input type="checkbox"/>									
27 Gizzard	<input type="checkbox"/>									
28 Heart	<input type="checkbox"/>									
29 Neck	<input type="checkbox"/>									
30 Paws	<input type="checkbox"/>									
	1	2	3	4	5	6	7	8	9	10

Mark one answer in each column

Exam	
1	<input type="checkbox"/> A <input type="checkbox"/> B <input type="checkbox"/> C <input type="checkbox"/> D <input type="checkbox"/> E
2	<input type="checkbox"/> A <input type="checkbox"/> B <input type="checkbox"/> C <input type="checkbox"/> D <input type="checkbox"/> E
3	<input type="checkbox"/> A <input type="checkbox"/> B <input type="checkbox"/> C <input type="checkbox"/> D <input type="checkbox"/> E
4	<input type="checkbox"/> A <input type="checkbox"/> B <input type="checkbox"/> C <input type="checkbox"/> D <input type="checkbox"/> E
5	<input type="checkbox"/> A <input type="checkbox"/> B <input type="checkbox"/> C <input type="checkbox"/> D <input type="checkbox"/> E
6	<input type="checkbox"/> A <input type="checkbox"/> B <input type="checkbox"/> C <input type="checkbox"/> D <input type="checkbox"/> E
7	<input type="checkbox"/> A <input type="checkbox"/> B <input type="checkbox"/> C <input type="checkbox"/> D <input type="checkbox"/> E
8	<input type="checkbox"/> A <input type="checkbox"/> B <input type="checkbox"/> C <input type="checkbox"/> D <input type="checkbox"/> E
9	<input type="checkbox"/> A <input type="checkbox"/> B <input type="checkbox"/> C <input type="checkbox"/> D <input type="checkbox"/> E
10	<input type="checkbox"/> A <input type="checkbox"/> B <input type="checkbox"/> C <input type="checkbox"/> D <input type="checkbox"/> E
11	<input type="checkbox"/> A <input type="checkbox"/> B <input type="checkbox"/> C <input type="checkbox"/> D <input type="checkbox"/> E
12	<input type="checkbox"/> A <input type="checkbox"/> B <input type="checkbox"/> C <input type="checkbox"/> D <input type="checkbox"/> E
13	<input type="checkbox"/> A <input type="checkbox"/> B <input type="checkbox"/> C <input type="checkbox"/> D <input type="checkbox"/> E
14	<input type="checkbox"/> A <input type="checkbox"/> B <input type="checkbox"/> C <input type="checkbox"/> D <input type="checkbox"/> E
15	<input type="checkbox"/> A <input type="checkbox"/> B <input type="checkbox"/> C <input type="checkbox"/> D <input type="checkbox"/> E
16	<input type="checkbox"/> A <input type="checkbox"/> B <input type="checkbox"/> C <input type="checkbox"/> D <input type="checkbox"/> E
17	<input type="checkbox"/> A <input type="checkbox"/> B <input type="checkbox"/> C <input type="checkbox"/> D <input type="checkbox"/> E
18	<input type="checkbox"/> A <input type="checkbox"/> B <input type="checkbox"/> C <input type="checkbox"/> D <input type="checkbox"/> E
19	<input type="checkbox"/> A <input type="checkbox"/> B <input type="checkbox"/> C <input type="checkbox"/> D <input type="checkbox"/> E
20	<input type="checkbox"/> A <input type="checkbox"/> B <input type="checkbox"/> C <input type="checkbox"/> D <input type="checkbox"/> E
21	<input type="checkbox"/> A <input type="checkbox"/> B <input type="checkbox"/> C <input type="checkbox"/> D <input type="checkbox"/> E
22	<input type="checkbox"/> A <input type="checkbox"/> B <input type="checkbox"/> C <input type="checkbox"/> D <input type="checkbox"/> E
23	<input type="checkbox"/> A <input type="checkbox"/> B <input type="checkbox"/> C <input type="checkbox"/> D <input type="checkbox"/> E
24	<input type="checkbox"/> A <input type="checkbox"/> B <input type="checkbox"/> C <input type="checkbox"/> D <input type="checkbox"/> E
25	<input type="checkbox"/> A <input type="checkbox"/> B <input type="checkbox"/> C <input type="checkbox"/> D <input type="checkbox"/> E
26	<input type="checkbox"/> A <input type="checkbox"/> B <input type="checkbox"/> C <input type="checkbox"/> D <input type="checkbox"/> E
27	<input type="checkbox"/> A <input type="checkbox"/> B <input type="checkbox"/> C <input type="checkbox"/> D <input type="checkbox"/> E
28	<input type="checkbox"/> A <input type="checkbox"/> B <input type="checkbox"/> C <input type="checkbox"/> D <input type="checkbox"/> E
29	<input type="checkbox"/> A <input type="checkbox"/> B <input type="checkbox"/> C <input type="checkbox"/> D <input type="checkbox"/> E
30	<input type="checkbox"/> A <input type="checkbox"/> B <input type="checkbox"/> C <input type="checkbox"/> D <input type="checkbox"/> E

Boneless Further Processed Poultry Meat Products										
Defect	Product Number									
	1	2	3	4	5	6	7	8	9	10
1 Coating Void	<input type="checkbox"/>									
2 Inconsistent Color	<input type="checkbox"/>									
3 Inconsistent Shape / Size	<input type="checkbox"/>									
4 Broken / Incomplete	<input type="checkbox"/>									
5 Cluster / Marriages	<input type="checkbox"/>									
6 Foreign Material	<input type="checkbox"/>									
7 No Defect	<input type="checkbox"/>									
	1	2	3	4	5	6	7	8	9	10

Mark all that apply

Bone-in Further Processed Poultry Meat Products										
Defect	Product Number									
	1	2	3	4	5	6	7	8	9	10
1 Coating Void	<input type="checkbox"/>									
2 Inconsistent Color	<input type="checkbox"/>									
3 Inconsistent Size	<input type="checkbox"/>									
4 Broken / Broken Bone	<input type="checkbox"/>									
5 Miscut	<input type="checkbox"/>									
6 Foreign Material	<input type="checkbox"/>									
7 No Defect	<input type="checkbox"/>									
	1	2	3	4	5	6	7	8	9	10

Mark all that apply