

**WAC 16-403-150 Red, partial red or blushed varieties—Washington fancy.** Washington fancy consists of apples of one variety (except when more than one variety or commodity is printed on the container) which are mature but not overripe, clean, fairly well formed; free from decay, internal browning, internal breakdown, scald, freezing injury, visible watercore, and broken skins and bruises, except those which are incident to proper handling and packing. The apples are also free from damage caused by russeting, sunburn or sprayburn, limb rubs, hail, drought spots, scars, stem or calyx cracks, Jonathan spot, bitter pit, disease, insects, invisible watercore after January 31st of the year following the year of production, or damage by other means: Provided, That smooth net-like russeting and/or invisible watercore shall not be a quality factor of Fuji variety at any time of the year. Each apple of this grade has the amount of color specified in WAC 16-403-064 for the variety.

[Statutory Authority: RCW 15.17.030 and chapter 34.05 RCW. WSR 18-11-116, § 16-403-150, filed 5/22/18, effective 6/22/18. Statutory Authority: Chapters 15.17 and 34.05 RCW. WSR 06-12-117, § 16-403-150, filed 6/7/06, effective 7/8/06. Statutory Authority: Chapter 15.17 RCW. WSR 94-07-133 (Order 5033), § 16-403-150, filed 3/23/94, effective 4/23/94; Order 1374, § 16-403-150, filed 7/26/74, effective 9/1/74.]