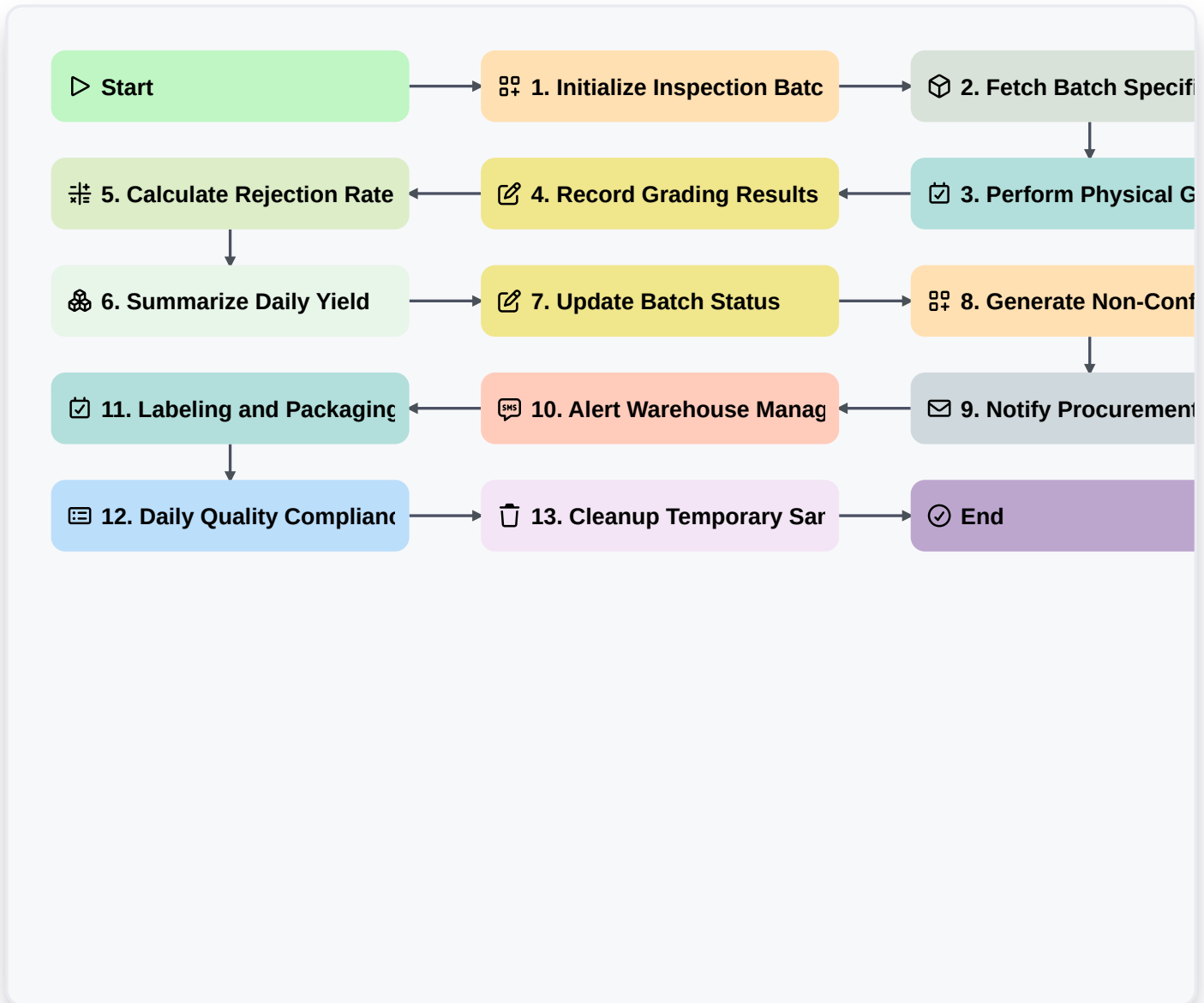


# Farm Produce Grading And Quality Control Workflow



**▷ Start**

Start of the Workflow/Process.

**📄 1. Initialize Inspection Batch**

Create a new entry in the 'Produce Batch' data model to track the arrival of a new shipment.

**📦 2. Fetch Batch Specifications**

Retrieve the predefined quality standards and target grading parameters for the specific crop type from the 'Product Standards' model.

**📋 3. Perform Physical Grading**

Assign a task to the Floor Supervisor to manually inspect the produce for size, color, and defects.

**📝 4. Record Grading Results**

Update the 'Produce Batch' entry with specific metrics such as weight, grade (A, B, or C), and defect count.



### **5. Calculate Rejection Rate**

Calculate the percentage of rejected produce relative to the total batch weight using  $(\text{Defect\_Weight} / \text{Total\_Weight}) * 100$ .

### **6. Summarize Daily Yield**

Aggregate all 'Produce Batch' entries from the current day to calculate the total volume of Grade A produce processed.

### **7. Update Batch Status**

Change the status of the batch entry to 'Passed', 'Failed', or 'Requires Re-inspection' based on the inspection results.

### **8. Generate Non-Conformance Report**

If the rejection rate exceeds the threshold, create a new entry in the 'Quality Incidents' data model.

### **9. Notify Procurement of Rejection**

Send an automated email to the Procurement Team if a batch fails to meet the minimum quality threshold.

### **10. Alert Warehouse Manager**

Send an SMS to the Warehouse Manager to prepare storage space for 'Passed' batches.

### **11. Labeling and Packaging Task**

Create a task for the Packaging Team once the batch has been officially graded and approved.

### **12. Daily Quality Compliance Report**

Generate a summary report at the end of the shift containing all grading metrics and incident logs for management review.

### **13. Cleanup Temporary Samples**

Delete the temporary 'Sample Log' entries used during the inspection process to maintain data hygiene.

### **End**

End of the Workflow/Process.