



# Post-Harvest Storage Conditions Monitoring Checklist

## Pre-Storage Assessment & Preparation

Checks to ensure the produce is suitable for storage and the storage area is prepared.

### Initial Produce Quantity (kg/lbs)

### Produce Variety/Cultivar

- ☐ Variety 1
- ☐ Variety 2
- ☐ Variety 3
- ☐ Other - Specify

### Moisture Content (%)

### Visual Condition of Produce (at Harvest)

- ☐ Excellent
- ☐ Good
- ☐ Fair
- ☐ Poor

### Any Obvious Damage or Defects Noted?

Write something...

### Date of Harvest/Storage Entry

Enter date...

### Storage Type

- ☐ Cool Room
- ☐ Refrigerated Storage
- ☐ Ambient Storage
- ☐ Other

## Temperature Monitoring

Regular checks and recordings of storage temperature.

### Temperature Reading (°C/°F)

Enter a number...

### Time of Temperature Reading

### Date of Temperature Reading

Enter date...

### High Temperature Alert Trigger (°C/°F)

Enter a number...

### Low Temperature Alert Trigger (°C/°F)

Enter a number...

### Temperature Deviation (If Applicable)

- ☐ Within Acceptable Range
- ☐ Slightly High
- ☐ Significantly High
- ☐ Slightly Low
- ☐ Significantly Low

### Notes on Temperature Readings (e.g., cause of deviation)

Write something...

## Humidity Control

Monitoring and management of humidity levels within the storage area.

### Current Humidity (%)

Enter a number...

### Target Humidity (%)

Enter a number...

### Humidity Control Method

- ☐ Natural Ventilation
- ☐ Mechanical Dehumidification
- ☐ Fogging System
- ☐ None (passive)

### Time of Humidity Reading

### Observations/Notes on Humidity Levels

Write something...

### Dehumidifier Status (if applicable)

- ☐ Operational
- ☐ Needs Maintenance
- ☐ Not in Use

### Dehumidifier Energy Consumption (kWh) - if applicable

Enter a number...

## Ventilation and Air Circulation

Ensuring adequate airflow throughout the storage area.

### Air Exchange Rate (ACH) - Measured Value

Enter a number...

### Fan Speed (RPM or %)

Enter a number...

### Ventilation System Type

- ☐ Natural Ventilation
- ☐ Forced Air Ventilation
- ☐ Combination

### Areas with Poor Air Circulation?

- ☐ Corners
- ☐ Near Walls
- ☐ Bottom Layers
- ☐ None Observed

### Observations regarding air movement (e.g., drafts, stagnant air)

Write something...

### Date of last ventilation system inspection

Enter date...

### Time of ventilation system check

# Pest and Disease Control

Regular inspections and preventative measures to minimize pest and disease outbreaks.

## Last Pest/Disease Inspection Date

Enter date...

## Observed Pests/Diseases (Check all that apply)

- ☐ Aphids
- ☐ Moths/Caterpillars
- ☐ Fungi (e.g., Mold, Rot)
- ☐ Bacteria (e.g., Soft Rot)
- ☐ Viruses
- ☐ Other (Specify in LONG\_TEXT)

## Detailed Description of Observed Pests/Diseases (If 'Other' selected above)

Write something...

## Pest/Disease Severity Score (1-10, 1=No Signs, 10=Severe Infestation/Disease)

Enter a number...


### Control Measures Applied (Check all that apply)

- ☐ Physical Removal (e.g., hand picking)
- ☐ Biological Control (e.g., beneficial insects)
- ☐ Chemical Control (Pesticide Application)
- ☐ Improved Ventilation
- ☐ Sanitation (Cleaning)
- ☐ None

### Details of Control Measures Applied (e.g., pesticide used, cleaning method)

Write something...

### Photos of Pest/Disease Infestation (optional)

 Upload File

### Next Scheduled Pest/Disease Inspection Date

Enter date...

## Record Keeping & Data Analysis

Maintaining accurate records and analyzing data to identify trends and potential issues.

### Date of Record

Enter date...

### Time of Measurement

### Temperature (°C/°F)

Enter a number...

### Relative Humidity (%)

Enter a number...

### Observations/Notes (e.g., signs of spoilage, unusual smells)

Write something...

### Produce Condition

- ☐ Excellent
- ☐ Good
- ☐ Fair
- ☐ Poor

### Number of Pest Observations (if any)

Enter a number...

### Photo/Video Documentation (optional)

 Upload File



### Corrective Actions Taken (if applicable)

Write something...

## Equipment Maintenance & Calibration

Ensuring all monitoring and control equipment is functioning correctly.

### Last Calibration Date of Temperature Sensors

Enter date...

### Temperature Sensor Reading (Before Calibration)

Enter a number...

### Temperature Sensor Calibration Accuracy (Deviation from Standard)

Enter a number...

### Last Maintenance Date of Humidity Control System

Enter date...

### Description of Humidity Control System Maintenance Performed

Write something...

### Condition of Ventilation Fans (Pre-Maintenance)

- ☐ Excellent
- ☐ Good
- ☐ Fair
- ☐ Poor

### Ventilation Fan RPM (After Maintenance)

Enter a number...

### Calibration Certificates (If Applicable)

 Upload File

### Time of Equipment Check

## Emergency Procedures

Protocols in place for dealing with unexpected events or equipment failures.

### Emergency Contact List (Names, Roles, Phone Numbers)

Write something...

### Primary Power Failure Response

- ☐ Generator Activation
- ☐ Manual Cooling/Heating (if possible)
- ☐ Notify Stakeholders & Implement Backup Plan

### Temperature Threshold for Alarm Activation (degrees Celsius/Fahrenheit)

Enter a number...

### Time of Last Emergency Drill

### Type of Emergency (Select one)

- ☐ Power Failure
- ☐ Cooling System Failure
- ☐ Pest Infestation
- ☐ Structural Damage
- ☐ Other

### Description of Emergency Event (if applicable)

Write something...

### Date of Emergency Event (if applicable)

Enter date...

**Location of Emergency (Specific storage area, etc.)**

 [Set My Current Location](#)

