Storage Documentation

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|  | Crop year: | 20\_\_\_ |
| **Farm:** | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | **Address:** | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| **Warehouse** (Warehouse designation/number): | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | **Crop type:** | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | **Variety:** | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| **Origin of product** (field/warehouse designation): | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | **Storage from:** | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | **until:** | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
| **Previous content** | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | **Warehouse protection** |
| **Warehouse cleaning 1** | O no | O yes | If yes, method: | O broom | O hoover | Date | Method | Preparation | Amount (t) |
| O HP cleaner | O pipe | O other methods: | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |  |  |  |  |
| **Crop drying:** | O no | O yes | method: | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |  |  |  |  |
| **Moisture content at storage:** | batch 1: | \_\_\_\_\_\_% | batch 2: | \_\_\_\_\_\_% |  |  |  |  |
|  |  |  |  |  |
| **Ventilation** |  | **Warehouse monitoring2** |
| Date | Duration (h) | Date | Duration (h) |  | Date | Temperature (°C) | Humidity (%) | Pest infestation | Signature |
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| Taking out of storage/Stock transfer (Date): from \_\_\_\_\_\_\_ until \_\_\_\_\_\_\_\_ |  | Destination of taking out of storage:  |
|  |  | O Sale | O Stock transfer | Warehouse designation: \_\_\_\_\_\_\_\_\_\_\_ |
| 1 According to cleaning and disinfection plan for warehouses. |  | 2 Recommended: Daily in 1. week after storage, weekly monitoring afterwards. |

/ Diesen Absatz bitte nicht löschen. Inhalt bitte vor diesem Absatz /

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