

Overview

This standard covers the storage and maintenance of harvested crops. Crops can include grass, combinable crops, vegetables, herbs, flowers or fruit. The standard applies to the storage of crops indoors or outdoors. It also covers temperature-controlled storage.

The standard includes preparing the storage area, storing the crop, and monitoring and maintaining the storage of the crop.

When working with machinery or equipment you should be trained and hold current certification where required.

When carrying out your work you must consider the impact it will have on the environment.

This standard is suitable for those who carry out the storage and maintenance of harvested crops.

Store and maintain harvested crops

Performance criteria

You must be able to:

1. assess the risks associated with the required activity
2. wear suitable clothing and personal protective equipment (PPE)
3. select, prepare, use and maintain the required equipment safely and correctly
4. maintain hygiene and bio-security in accordance with business practices
5. prepare the storage facility in accordance with **instructions and specifications**
6. carry out measures to prevent the risk of contamination by pests or disease in accordance with **instructions and specifications**
7. check that harvested crops have been properly prepared before storage
8. store harvested crops in the storage facility in accordance with **instructions and specifications** and in a manner that minimises damage
9. maintain the storage facility in a safe and secure condition
10. conduct **routine inspections** of the storage facility and the crop in accordance with **instructions and specifications** and take any action required
11. check the environmental conditions of storage facilities and take any action required
12. maintain harvested crops in an optimum condition, in accordance with **instructions and specifications**
13. carry out stock rotation where required, in accordance with **instructions and specifications**
14. remove crops from the storage facility, in accordance with business requirements and in a manner that minimises damage
15. maintain communication with colleagues and others involved in, or affected by, your work
16. follow industry and business guidance to minimise environmental damage
17. process waste safely and correctly, in accordance with relevant legal requirements and business practices
18. carry out your work in accordance with relevant environmental and health and safety legislation, risk assessment requirements, codes of practice and business policies
19. complete records as required by relevant legislation and the business

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Knowledge and understanding

You need to know and understand:

1. how to identify hazards and assess risks
2. the type of clothing and personal protective equipment (PPE) suitable for the activity
3. the types of equipment required for storing crops and how to prepare, use, maintain and store these safely and correctly
4. the importance of maintaining hygiene and bio-security when storing crops, and the methods for achieving this
5. the type of storage facility and the conditions required for maintaining stored crops in their required condition in accordance with **instructions and specifications**
6. the signs of pests and disease and the necessary action to take
7. the measures that can be taken to prevent the risk of damage from pests
8. the use of pest control measures and the legislation relating to these
9. the preparation requirements for harvested crops
10. the reasons for the way harvested crops are arranged in storage facilities
11. the ways in which security and safety of the storage facility is maintained
12. the methods for conducting **routine inspections** of the storage facility and the crop, and why these are necessary
13. how to recognise stored crops that are damaged or contaminated and the necessary action to take
14. the methods of preventing damage or contamination to stored crops
15. the purpose of stock rotation
16. the importance of maintaining communication with those involved in, or affected by, your work and how this should be done
17. the potential impact that your activities could have on the environment and the ways in which this can be minimised
18. how to handle, transport, store and dispose of waste in accordance with relevant legal requirements and business practices
19. your responsibilities under relevant environmental and health and safety legislation, codes of practice and business policies
20. the records that need to be kept and the importance of completing

them

Glossary

Instructions and specifications:

- drawings/plans
- schedules
- method statements
- Standard Operating Procedures (SOPs)
- Manufacturer's guidelines
- customer requirements
- crop requirements
- verbal instructions

Routine inspections for the presence of:

- animals
- insects
- birds
- mould
- disease
- contamination
- bruising / damage
- moisture / humidity
- changes in temperature

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