

# BEST GODOWN/WAREHOUSE MANAGEMENT PRACTICES FOR NON-PERISHABLE PRODUCE-1

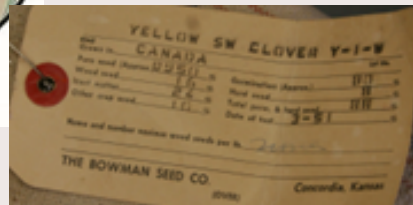
## Warehouse preliminary requirement

- A roof that does not have leakage
- A smooth concrete floor that is free from cracks
- Doors that are large enough to allow easy access for moving bags in and out, that are close fitting enough to prevent rodent access
- Ventilators fitted on the outside with anti-bird grills
- Pallets
- A set of weighing scales
- A sampling spear
- Tarpaulins
- Spare sacks
- Ledgers

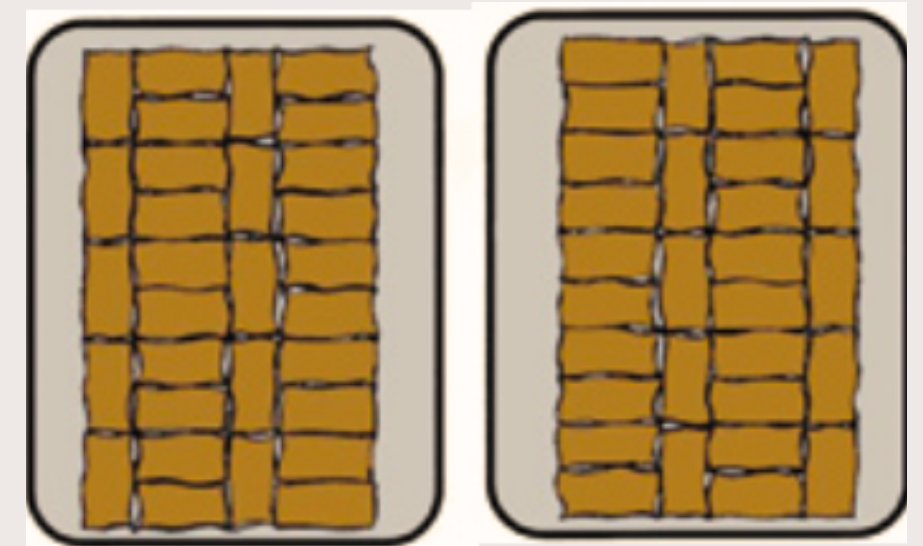


## Preparation for receiving grain in store

1. Remove all the old harvest from the store; If it cannot be done, then isolate it from the new harvest by covering with a tarpaulin and weighting the edges of the tarpaulin with lengths of wood or stones; this will help reduce the movement of insects from old infested grain to the new grain.
2. Sweep the store thoroughly to remove all grain residues from the floor, any cracks and crevices, or sliding door runners.
3. Make sure the floor is in good condition; fill the cracks in the floor and walls with cement.



**Tagging** of produce is very important to know the lot, date, variety, quality, location, etc. of produce

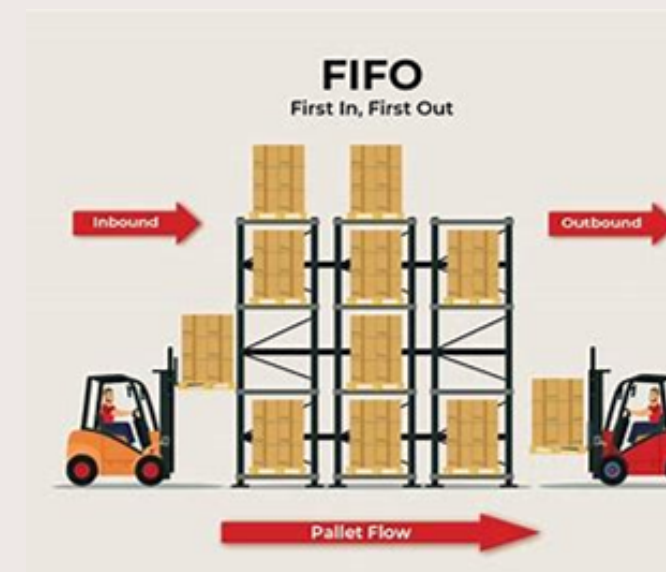


1st layer

2nd layer

## Stacking the produce

- Produce should be stored above the ground with proper pallets
- There should be sufficient space around the pallet so that people can go around and inspect the produce
- Build the layer of sacks using units of three. The position of sacks in the second layer should be in the opposite direct from the first.



## Implement a first-in, first-out (FIFO) system

- Store new produce behind older ones to ensure that the older crops are used first
- Rotate the product regularly to prevent spoilage
- Use produce that is nearing its expiration date first



Nature-Positive Farming &  
Wholesome Foods Foundation (N+3F)

For more details: **Training manual for improving quality of grains during harvest, storage, and handling, N+3F, 2021**

# BEST GODOWN/WAREHOUSE MANAGEMENT PRACTICES FOR NON-PERISHABLE PRODUCE- 2

## Routine cleaning of the store



### Every day,

1. Sweep it clean at the end of each day.
2. Sweep from the back of the store towards the front so the dust will go out through the door



### 3. Clean all cracks and crevices



### Each week,

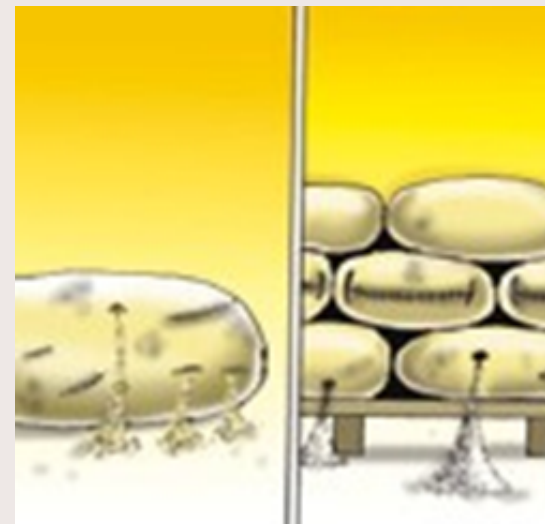
1. Sweep the walls, stack surfaces and, if possible, roof beams to remove all dust and debris
2. Start at the top and work downwards

## Routine inspection of the grain



### At the start of each day,

1. Check the store for signs of water leakage
2. Check the floor and tops of bag stacks for signs of damage (rodent or insect) e.g., grains under or around pallets



### 3. Check for holes in the bags that need to be repaired



4. Check for insects in the store
5. Inspect for moving insects in the late afternoon (16.00h)
6. Check the 'ears' of bags and crevices between bags
7. Use a torch to inspect the dark areas of the store

