

**HACCP plans for on-farm storage****Harvesting**

<b>Task 12: Avoiding crop contamination at harvest</b>		
<b>Hazard:</b> Crop may be contaminated with live or dead insects, snails or rodent bodies or with physical contaminants such as glass, stones etc	<b>Preventive measure:</b> Control of contaminants in the growing crop by improved pre-harvest pest control	<b>Critical control point (CCP):</b> Harvesting the crop
<b>Critical limit:</b> Limits in receival standards depend on crop, grade and destination	<b>Monitoring:</b> Visual inspection of crop in the paddock and coming into store	<b>Corrective action:</b> Crops which deviate from the required standard must be cleaned or sold to a less discriminating market
<b>Verification/records:</b> Farmer should maintain record of actions for verification	<b>Where to look:</b> <ul style="list-style-type: none"> <li>• Receival standards <a href="#">□</a></li> <li>• <i>Commodity information</i> (in Factors for success) then select your crop from the sidebar</li> <li>• Harvester cleaning checklist <a href="#">□</a></li> </ul>	

[Click here for next task.](#)