

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

<input type="checkbox"/>	8. Choosing time of harvest (1)
<input type="checkbox"/>	9. Choosing time of harvest (2)
<input type="checkbox"/>	10. Choosing time of harvest (3)
<input type="checkbox"/>	11. Avoiding crop contamination at harvest (1)
<input type="checkbox"/>	12. Avoiding crop contamination at harvest (2)
<input type="checkbox"/>	13. Transport to storage site (1)
<input type="checkbox"/>	14. Transport to storage site (2)
<input type="checkbox"/>	15. Drying grain
<input type="checkbox"/>	16. Segregation of grain for storage or immediate sale

Task 8: Choosing time of harvesting (1)		
Hazard: Early harvesting may lead to fungal damage in store due to wet grain	Preventive measure: Measure crop moisture and ensure it does not exceed the safe moisture limit for storage	Critical control point (CCP): Harvesting the crop
Critical limit: Crop must be below safe limit for bulk storage	Monitoring: Crop must be regularly checked for moisture content	Corrective action: Crop must be dried or harvesting delayed if the moisture content deviates from the safe limit
Verification/records:	Where to look: See use of moisture meters <input type="checkbox"/> ; safe moisture limit for wheat, oilseeds and pulses <input type="checkbox"/> ; post-harvest fungal damage, grain drying <input type="checkbox"/> .	

[Click here for next task.](#)