

HACCP plans for on-farm storage***Loading into store***

<input type="checkbox"/>	17. Preparing store to receive grain (1)
<input type="checkbox"/>	18. Preparing store to receive grain (2)
<input type="checkbox"/>	19. Putting grain into temporary store
<input type="checkbox"/>	20. Determining grain quality for marketing
<input type="checkbox"/>	21. Maintaining stored grain in good condition

Task 17: Preparing store to receive grain (1)		
Hazard: Crop may be contaminated if store contains residues from previous harvests or from other materials kept in the store including pickled grain, rodent baits, pesticides etc	Preventive measure: Store must be cleaned and disinfested and all previous commodity discarded or disinfested and separated	Critical control point (CCP): Loading commodity into store
Critical limit: No contamination must occur	Monitoring: Inspection after cleaning and disinfesting and before store is used	Corrective action: Contaminated grain must be discarded or put to immediate on-farm use if not contaminated with poisons
Verification/records:	Where to look: See Preparing for storage <input type="checkbox"/>	

[Click here for next task.](#)