



WBGAP Produce Safety Accreditation Record Templates*

Photos and Standard Operation Procedure for

Cold Storage Facility and Monitoring Temperature

Farm Name: Walker Farm	Production Year: 2015
----------------------------------	---------------------------------

1. Describe your farms **cold storage** situation (type(s) and size(s) of coolers and refrigeration system(s)).

Main Refrigerated Walk-In Cooler: 8' X 20' for storage of product to be sold at the farmstand. Temperature maintained 35 – 40 degrees F.





WBGAProduce Safety Accreditation Record Templates*

Second Refrigerated Walk-In-Cooler: 10' X 8' for storage of longer term crops for winter CSAs. Temperature maintained at 35 - 45 degrees F.





WBGA Produce Safety Accreditation Record Templates*

Insulated Stainless Steel Storage Container: 40' X 8' for storage of onions and potatoes. Temperature maintained at 45 – 55 degrees. Cool-Bot unit controls air conditioner to maintain required temperature. Small heater set at 40 degrees keeps produce from freezing during winter.



2. Describe how you **monitor your cold storage for perishable RACs** (e.g. leaf salad greens) including normal temperature range, maximum storage time, and color organization schemes, if applicable. Include description of thermometer and how you checked its accuracy (or calibrated).*

Refrigeration units are serviced at beginning of season and as needed by Dompier Refrigeration, Brattleboro, VT. Thermometers are used to check temperature and are highly visible each time one enters the cooler.