Fruit Storage Conditions Chart

A chart for recording storage conditions for fruit. Growers write down temperature, humidity, and airflow needs by crop so storage matches the fruit being held.

Farm / unit: _____ Date: _____ By: _____

1. List each fruit and variety
2. Note recommended temperature
3. Note humidity needs
4. Note airflow and stacking
5. Check for ethylene sensitivity
6. Separate strong-smelling items
7. Set check frequency
8. Record losses and causes

YOUR NOTES

TIP Look up recommended conditions from extension or USDA sources and write them in, then log what happens.