Virtual Tour of Wash/Pack Projects

UVM Extension Produce Safety Team







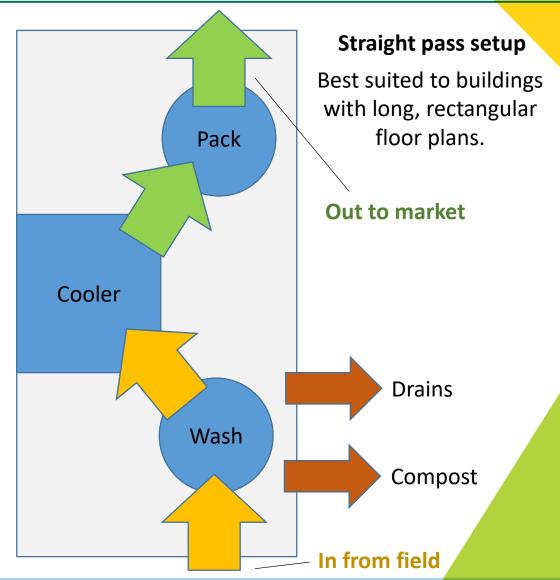


Chris Callahan
Andy Chamberlin
Hans Estrin



Flow of Product

- Smooth, single pass flow of product.
- Minimizes wasted energy.
- In the direction from field to customer.

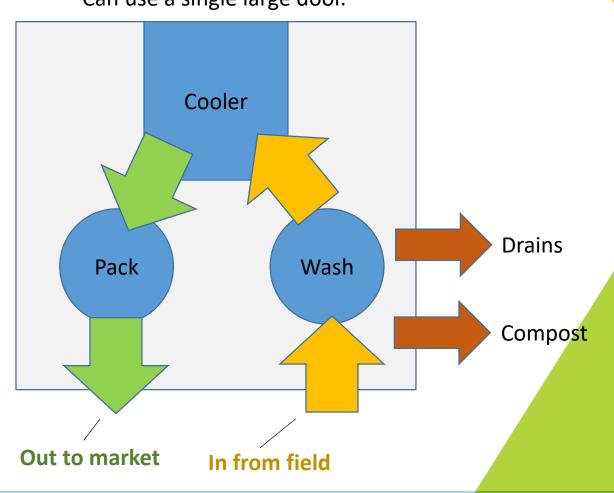




Flow of Product

- Smooth, single pass flow of product.
- Minimizes wasted energy.
- In the direction from field to customer.

U-turn setup Best suited to square floor plans. Can use a single large door.





What Does This Look Like?



From a... "Dark and Dank Dairy Barn"





To a place... "So clean you can eat off of it"





Postharvest Case Studies

Footprint Farm – BarnHouse Construction (\$300k)

go.uvm.edu/footprint

Mighty Food Farm – New Construction (\$100k) go.uvm.edu/mighty

Last Resort Farm – Dairy Barn Renovation (\$60k)

go.uvm.edu/lrf

Root 5 Farm – Conversion and Expansion of Pole Barn (\$40k)

go.uvm.edu/root5farm













Mighty Food Farm New Construction - Wash/Pack & CSA Room

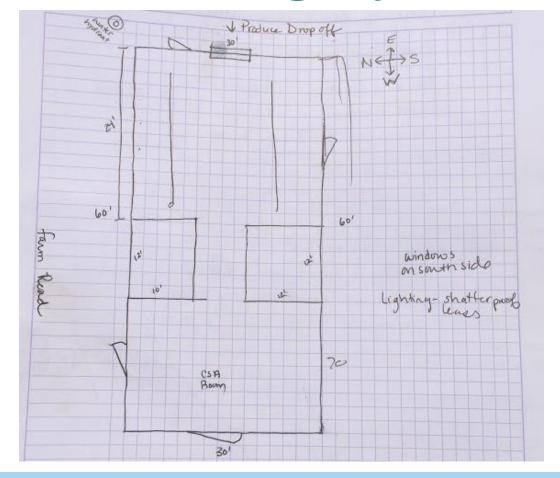








Floor Plan of Mighty Food Farm









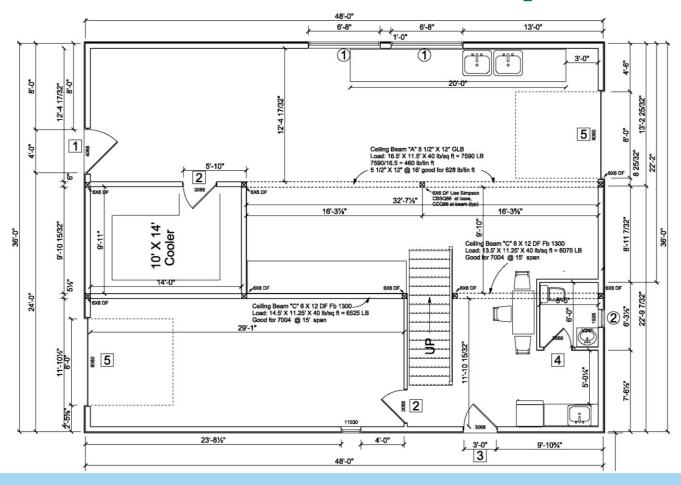




Footprint Farm New Construction - Barnhouse



Floor Plan of Footprint Farm





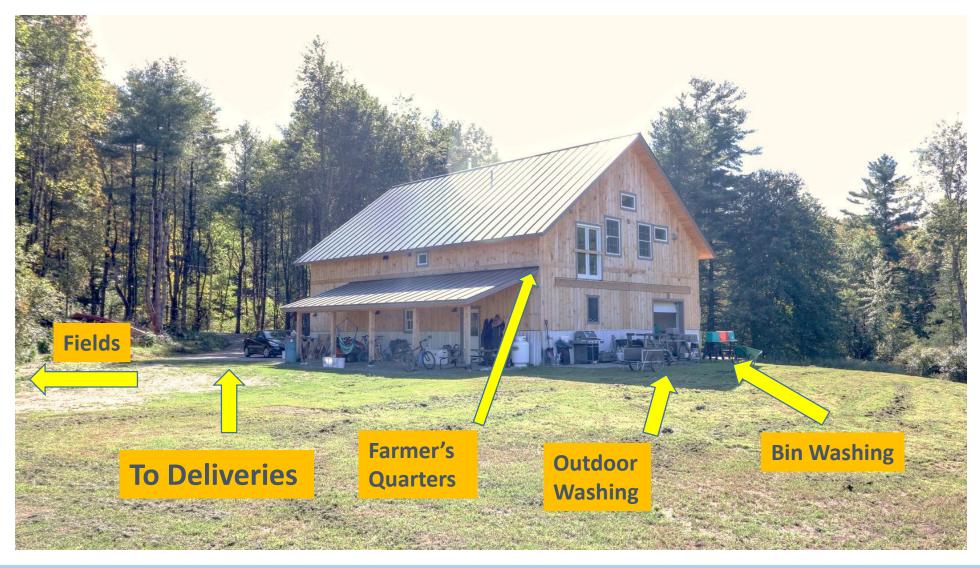


Floor Plan of Footprint Farm

Total Area = (1,728ft2) Wash & Pack Space (approx. 14'x16') 36' Concrete Cooler (12'x36') (10'x14') Stairs Bathroom (4'x12') (6'x6') Workshop (12'x29')













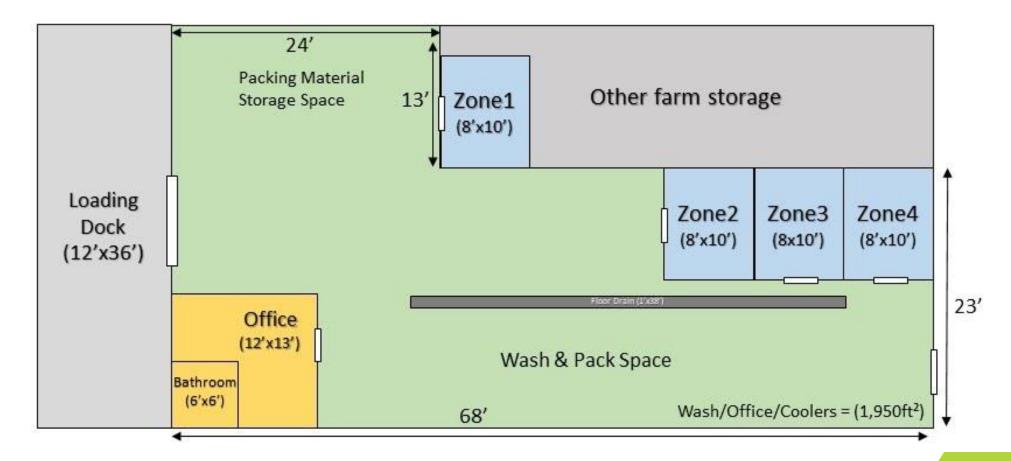




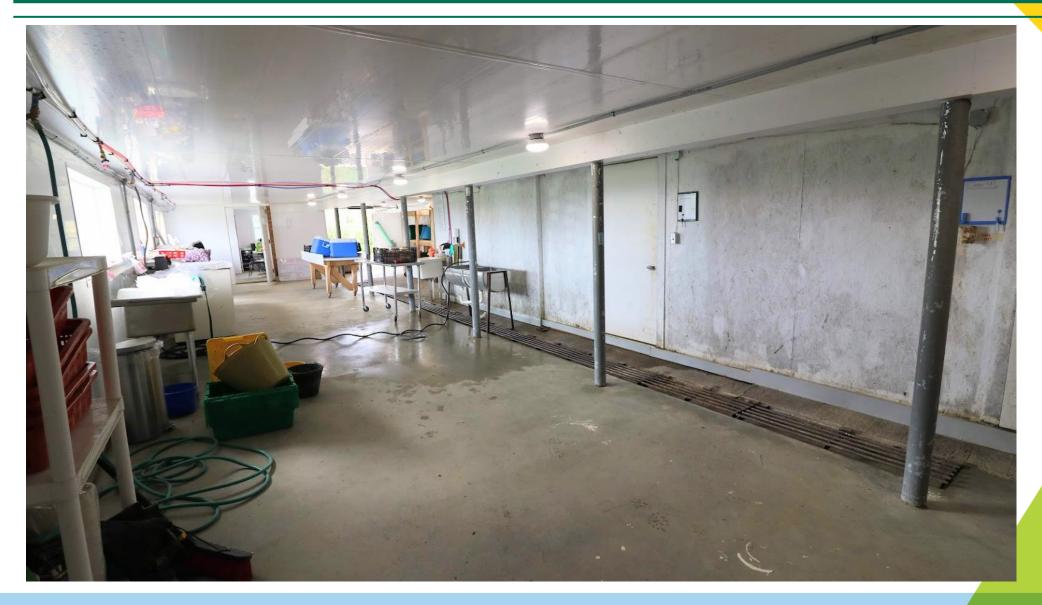


Last Resort Farm Dairy Barn Renovation

Floor Plan of Last Resort Farm





























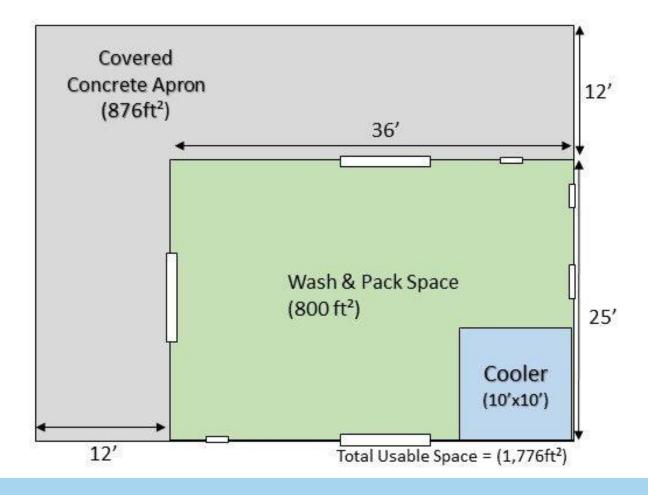






Root 5 Farm Pole Barn Renovation

Floor Plan of Root 5 Farm



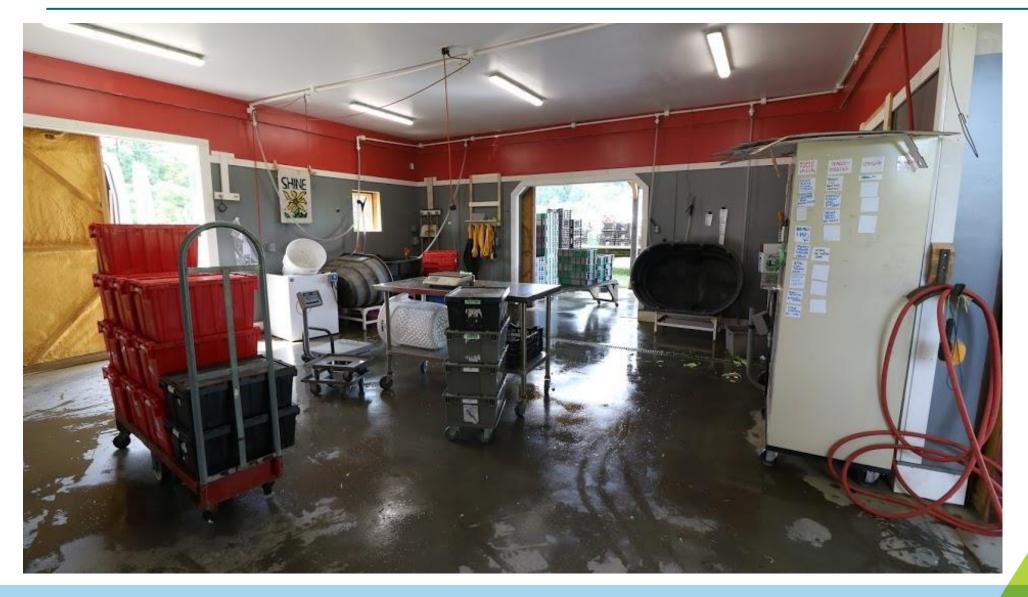




























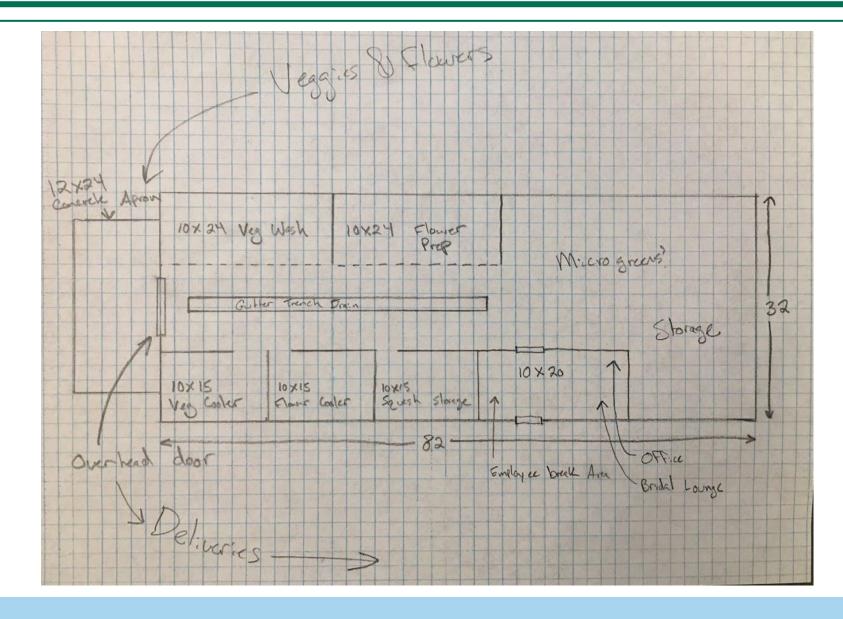






New Leaf Organics Dairy Barn Renovation























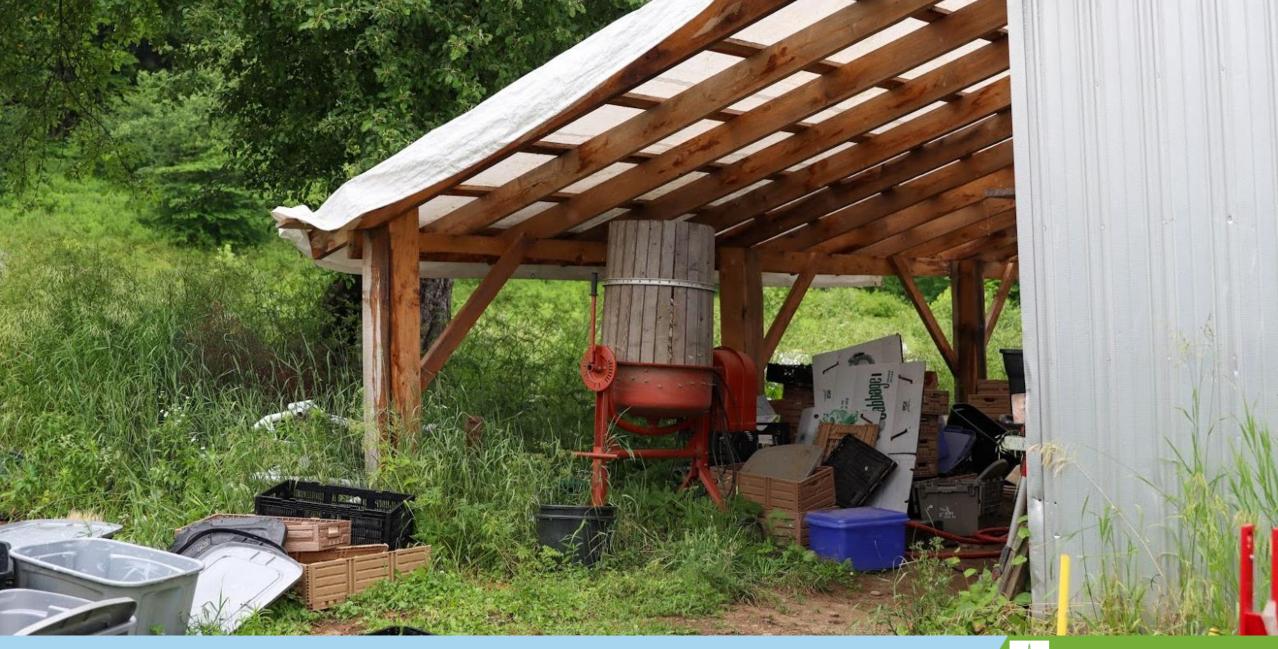


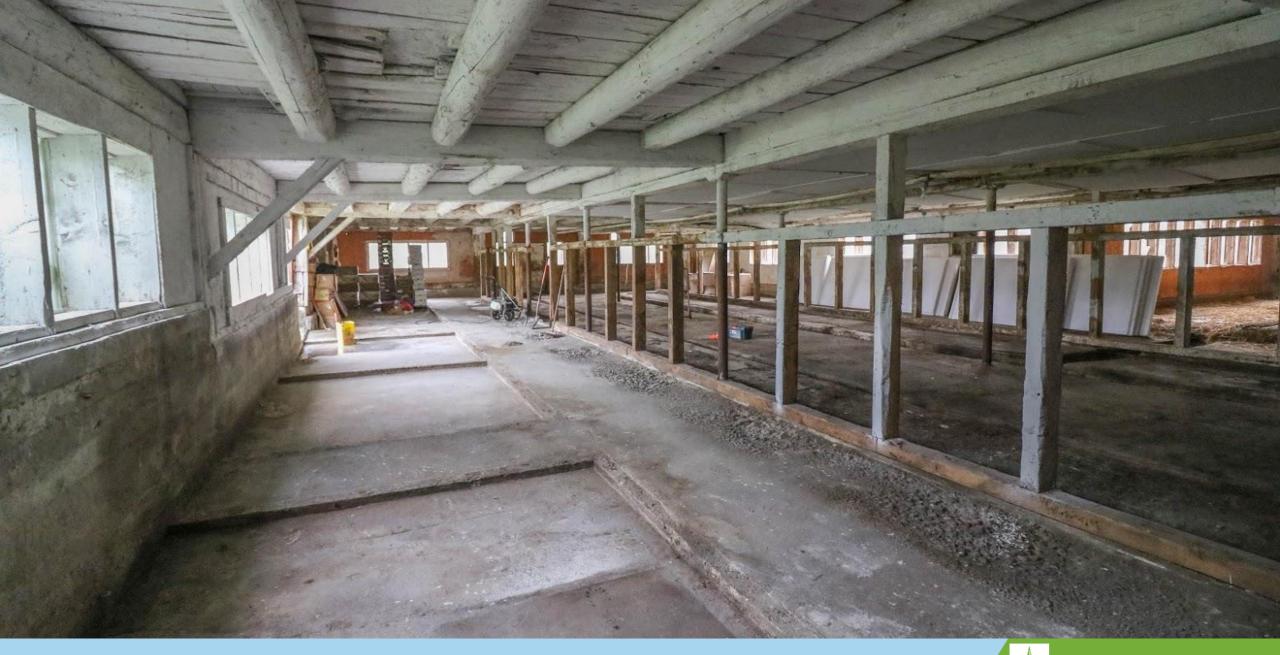




Developing Projects

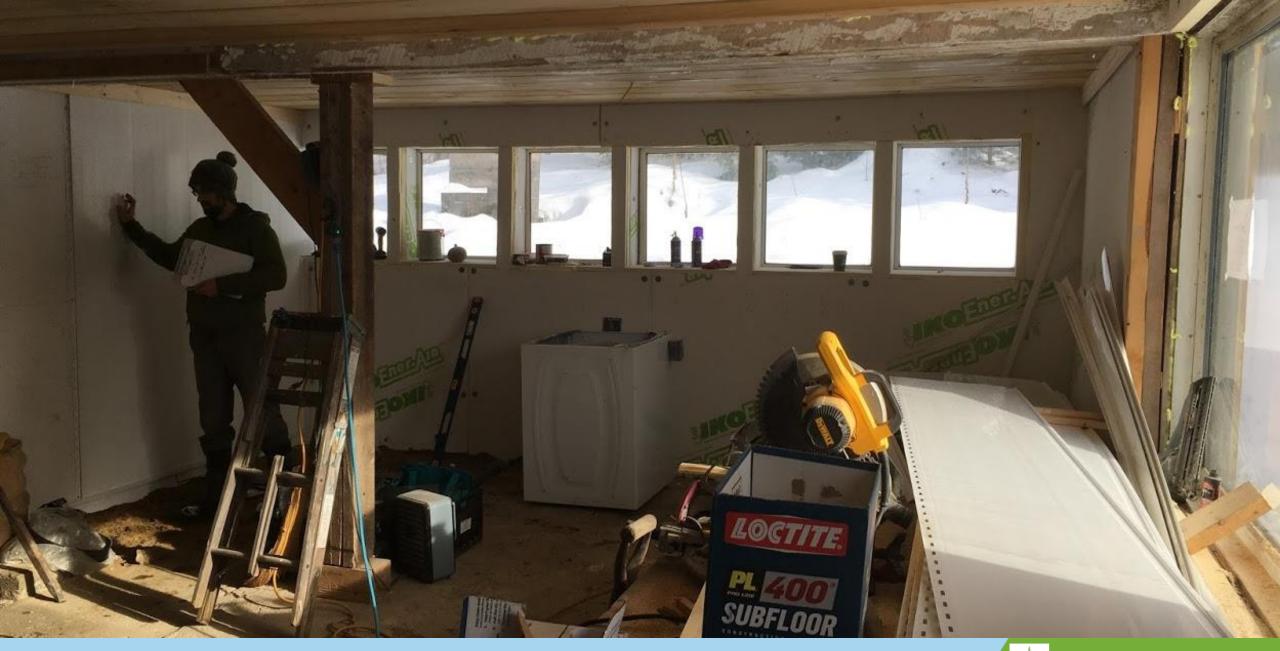
















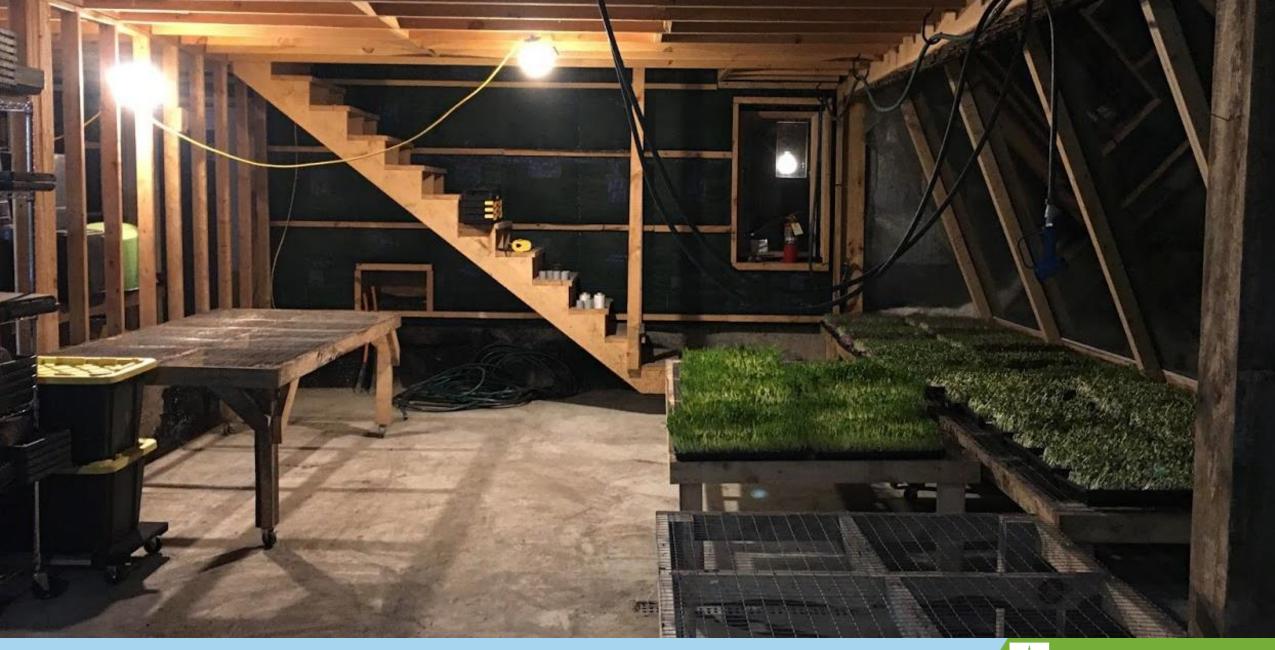










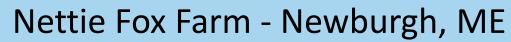


































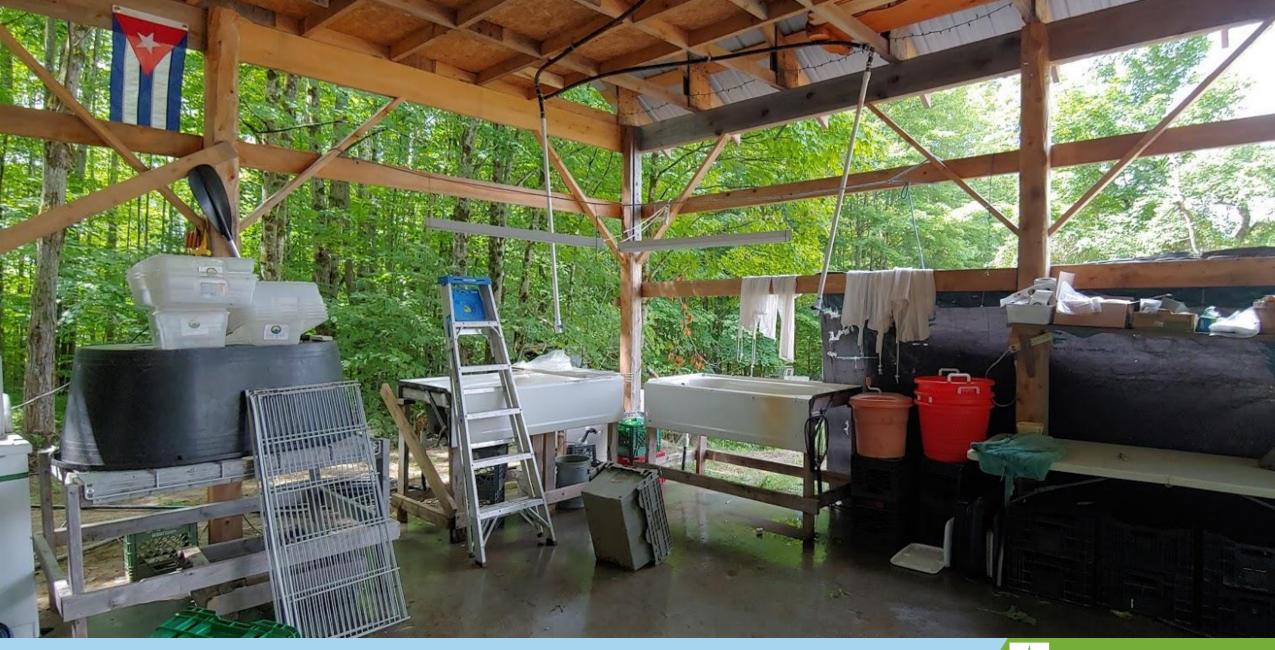
















Planning Your Project



Taking a Project in Phases

Because "Rome wasn't built in a day"

New Construction

PHASE 1

- Pole barn (Roof only)
- Floor

PHASE 2

- Walls
- Insulation

PHASE 3

- Expansion/Completion
 - Porches
 - Overhangs
 - Heat

Renovation

PHASE 1

- Gut & structural
- Level floor
- Add drainage

PHASE 2

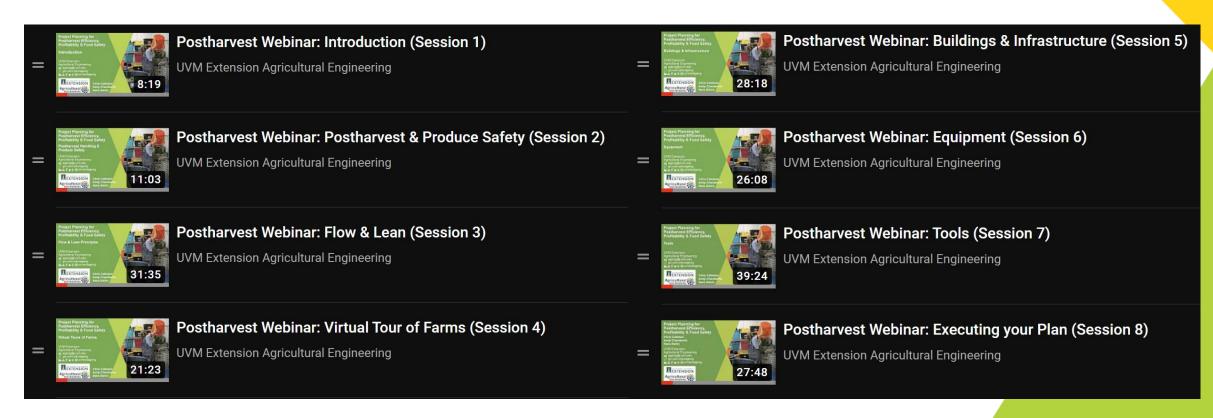
- Utilities
- Coolers

PHASE 3

- Finish surfaces
- Fixtures



Project Planning for Post Harvest Efficiency, Profitability & Food Safety







Resources

AgEng Blog

go.uvm.edu/ageng

AgEng Podcast

agengpodcast.com

YouTube Channel

go.uvm.edu/agengyt

Social Media - Facebook/Instagram/Twitter

@uvmextageng

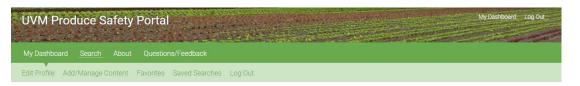
UVM Produce Safety Portal

uvm.edu/extension/produceportal

CAPS enrollment

vvbga.org

Your local Extension



Search the Produce Safety Portal

Content | Images

Y Show Search Options



Improving Handwashing Stations

Added by Andrew Chamberlin • Last updated June 12, 202

TYPE: Case Studies & Examples; Fact Sheets; Photos & Videos; Tools, Calculators

TOPIC: Produce Safety Introduction; Worker Health, Hygiene & Training

Handwashing has been shown to be one of the most effective ways to reduce the risk of transinconveniently far from the closest wash room and sink. Hand washing stations provide a porrecreational sites. This guide was motivated by a desire to improve current...



Hanging Hoses

Added by Chris Callahan • Last updated April 27, 2020 AUTHOR: Chris Callahan & Andy Chamberlin

TYPE: Fact Sheets

TOPIC: Agricultural Water (Pre/Post Harvest); Post Harvest Handling & Sanitation

Having water when and where you need it can make a big difference in vegetable wash station wash/pack buildings.



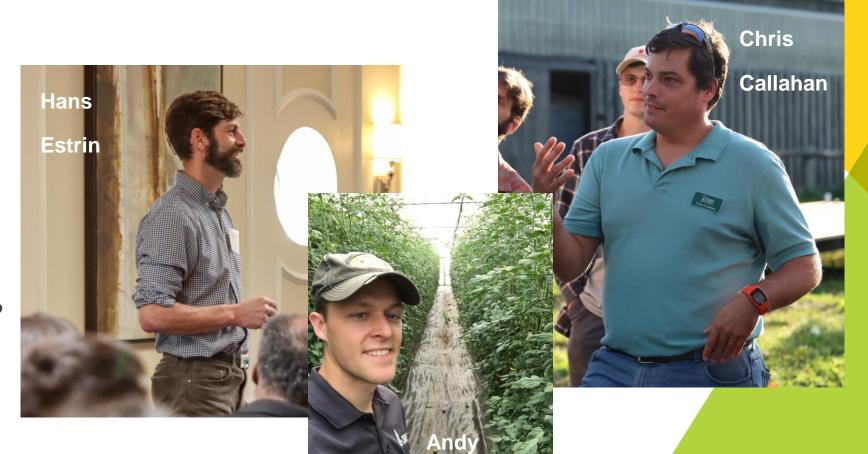






Contact Us

- Questions
- Comments
- New Ideas
- Packshed Innovations
- Put our suggestions to use?



Chamberlin

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@UVMExtAgEng on Social Media





Virtual Tour of Wash/Pack **Projects**

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