



Harvest-to-Sale  
Vegetable Handling  
**Resources**

*fact sheet 3 of 3*

## **Cooling**

"Pack-N-Cool" Trailer & Room Plans, North Carolina State University.  
<http://plantsforhumanhealth.ncsu.edu/2012/08/20/pack-n-cool/>

Small-Scale Cold Rooms for Perishable Commodities. 1996. James F. Thompson and Mark Spinoglio. University of California-Davis.  
<http://ucce.ucdavis.edu/files/datastore/234-701.pdf>

## **General Post-Harvest Handling Information**

*Produce Handling for Direct Marketing*. October 1998. Natural Resource, Agriculture, and Engineering Service; Cornell University. NRAES-51. 26 p. ISBN: ISBN 0-935817-31-X  
[http://palspublishing.cals.cornell.edu/nra\\_order.taf?\\_function=detail&pr\\_booknum=nraes-51](http://palspublishing.cals.cornell.edu/nra_order.taf?_function=detail&pr_booknum=nraes-51)

*USDA Handbook 66 -- The Commercial Storage of Fruits, Vegetables, and Florist and Nursery Stocks*. Updated 2014.  
[www.ba.ars.usda.gov/hb66/contents.html](http://www.ba.ars.usda.gov/hb66/contents.html)

*Wholesale Success: A Farmer's Guide to Food Safety, Postharvest Handling, Packing and Selling Produce*. Updated 2012. FamilyFarmed.org.  
[www.misa.umn.edu/Publications/WholesaleSuccess/index.htm](http://www.misa.umn.edu/Publications/WholesaleSuccess/index.htm)

## **On-Farm Food Safety**

Food Safety Plan Template, University of MN.  
<http://safety.cfans.umn.edu/fsp4u/>

GAPs Online Produce Safety Course, Cornell University.  
<http://safety.cfans.umn.edu/files/2013/09/GAPsOPSC-registration-information-2013.pdf>

“How to Build a Handwashing Station for under \$20”, Michele Schermann, University of MN.  
[http://safety.cfans.umn.edu/files/2011/12/Handwashing\\_station\\_instructions.pdf](http://safety.cfans.umn.edu/files/2011/12/Handwashing_station_instructions.pdf)

“Managing Leaf Greens Wash Water to Reduce Food Safety Risks”, University of Vermont  
YouTube Video.

<https://www.youtube.com/watch?v=9WaYu8jYkko>

## Packing & Quality Standards

Produce Packing Guidelines, Pennsylvania State University

<http://extension.psu.edu/business/farm/management/additional-resources/produce-packing-guidelines>

Quality Standards, USDA Agricultural Marketing Service

<http://www.ams.usda.gov/AMSV1.0/standards>

## Storage

Harvest and Postharvest Needs of Fall/Winter Storage Crops. SARE Winter Vegetable Project, University of Massachusetts.

[http://extension.umass.edu/vegetable/sites/vegetable/files/harvest%20and%20storage%20chart\\_winter%20sare%20project.pdf](http://extension.umass.edu/vegetable/sites/vegetable/files/harvest%20and%20storage%20chart_winter%20sare%20project.pdf)

*Root Cellaring*. Mike and Nancy Bubel. Storey Publishing; 320 p. ISBN: 978-0-88266-703-4

[http://www.storey.com/book\\_detail.php?isbn=9780882667034](http://www.storey.com/book_detail.php?isbn=9780882667034)

Storage Engineering Resources, University of Massachusetts.

<http://extension.umass.edu/vegetable/projects/post-harvest-and-storage-resources>

## Acknowledgements

Authors:

Lisa Baker

Laura Frerichs

Cindy Tong

Editor:

Jane Grimsbo Jewett

Content advisors:

Cindy Tong, Dept. of Horticultural Science, Univ. of MN

Helene Murray, Minnesota Institute for Sustainable Agriculture

Annalisa Hultberg, University of Minnesota

Jan Joannides, Renewing the Countryside