Lagerdokumentation

|  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
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|  | | | | | | | | | | | | | | | | | | | | | | | Erntejahr: | | 20\_\_\_ | | | | | | | | | | | |
| **Betrieb:** | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | | | | | | | | | | | | | | | | | | | **Anschrift:** | | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | | | | | | | | |
| **Lager** (Lagerbezeichnung/-nummer): | | | | | | | | | | | | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | | | | | | | | **Fruchtart:** | | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | | | **Sorte:** | | | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | |
| **Produktherkunft** (Schlag-/Lagerbezeichnung): | | | | | | | | | | | | | | | | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | | | | **Einlagerungsdatum von:** | | | | \_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | **Bis:** | | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | |
| **Vorheriger Lagerinhalt** | | | | | | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | | | | | | | | | | | | | | **Lagerschutz** | | | | | | | | | | | | | |
| **Lagerreinigung1** | | | O nein | | | | O ja | | | | Falls ja, Verfahren | | | | | | O Besen | | | O Staubsauger | | | Datum | Verfahren | | | | | Präparat | | | | | | Menge/t | |
| O HD-Reiniger | | O Schlauch | | | | | | O sonstiges Verfahren: | | | | | | | | | | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | |  |  | | | | |  | | | | | |  | |
| **Trocknung Erntegut:** | | | | | O nein | | | | | O ja | | | | Verfahren: | | | | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | |  |  | | | | |  | | | | | |  | |
| **Feuchtegehalt bei Einlagerung** | | | | | | | | | Partie 1: | | | | | | \_\_\_\_\_\_% | | | Partie 2: | | | \_\_\_\_\_\_% | |  |  | | | | |  | | | | | |  | |
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| **Belüftung** | | | | | | | | | | | | | | | | | | | | | |  | **Lagerüberwachung2** | | | | | | | | | | | | | |
| Datum | | | | Dauer (Std.) | | | | | | | | | Datum | | | | | | Dauer (Std.) | | |  | Datum | | Temperatur (°C) | | | Feuchte (%) | | | | Schädlingsbefall | | | | Unterschrift |
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| Auslagerung/Umlagerung (Datum): von \_\_\_\_\_\_\_ bis \_\_\_\_\_\_\_\_ | | | | | | | | | | | | | | | | | | | | | |  | Zielort der Auslagerung: O Verkauf | | | | | | | | | | | | | |
|  | | | | | | | | | | | | | | | | | | | | | |  |  | | | O Umlagerung | | | | Lagerbezeichnung: \_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | | | |
| 1 Entsprechend Reinigungs- und Desinfektionsplan für Lagerräume. | | | | | | | | | | | | | | | | | | | | | |  | 2 Empfohlen: 1. Woche ab Einlagerung tägliche, später wöchentliche Kontrollen | | | | | | | | | | | | | |

/ Diesen Absatz bitte nicht löschen. Inhalt bitte vor diesem Absatz /

QS Qualität und Sicherheit GmbH

Schwertberger Straße 14, 53177 Bonn

Tel +49 228 35068-0, info@q-s.de

Geschäftsführer: Dr. A. Hinrichs