

HARVEST PREP CHECKLIST

Guide to a Stress-Free Harvest

Get the **most out of your harvest** with our Harvest Prep Checklist. This step-by-step guide is designed to help you streamline processes, reduce downtime, and **maximize yields** when it counts.

#1: Facility Flow & Layout



- ☐ Walk your harvest flow – are pathways and zones clear?
- ☐ Reconfigure mobile racks or carts for peak efficiency
- ☐ Identify bottlenecks in trimming/drying/storage areas

#3: Drying Room Prep



- ☐ Confirm drying room capacity matches projected harvest volume
- ☐ Clean and sanitize drying carts/racks
- ☐ Check climate controls – temp/humidity monitors working?

#2: Equipment Check



- ☐ Inspect mobile benches, racks, and drying carts for wear
- ☐ Order replacement shelves, casters, or accessories
- ☐ Calibrate and test mechanical systems (*lighting, HVAC, irrigation*)

#4: Storage & Vault Readiness



- ☐ Prep secure storage for trimmed and packaged goods
- ☐ Audit space for finished goods – is it optimized?
- ☐ Consider mobile vault options for added security/flexibility

**MAXIMIZE
YOUR SPACE**

#5: Team Workflow



- ☐ Review SOPs for harvest, trimming, and drying
- ☐ Assign zones or tasks to specific team members
- ☐ Ensure all staff are trained on equipment handling

#7: Post-Harvest Planning



- ☐ Schedule facility cleanup and reconfig after harvest
- ☐ Plan retrofits for next cycle based on current challenges
- ☐ Book a facility consult with Pipp's cultivation storage experts

#6: Order Ahead



- ☐ Inventory and re-order bins, totes, hangers, and harvest bags
- ☐ Pre-order additional drying carts or mobile storage if needed
- ☐ Confirm lead times for new equipment orders



Stop Wasting Space

Reach out to our team for a **free grow consultation** and learn how to maximize your space!



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