

## **Recommended Actions for Cold Stores during Periods of Load Shedding**

1. Keep cold store doors closed as far as possible.
2. Make sure that door curtains are in a good condition and serve the purpose of restricting cold air escaping/warm air entering the cold room.
3. Get generators to reduce the dependency on ESCOM power.
4. Ensure that computer systems that record cold sterilisation temperatures have UPS support.
5. Consider leaving out plastic bags for those cultivars where it is not considered essential.
6. Use load shed times for actions that are not temperature related. For example, load pallets/bins into cold stores where there are not partially cooled fruit.
7. Pre-cool rooms in preparation for new fruit that will have to be stored. This is to avoid warm room temperature air being circulated over already cold fruit.
8. Make sure that forklift batteries are fully charged when power is available.
9. In the event of power coming back on and the room temperature has increased to above fruit temperature, be careful not to forced air cooling until the temperature has decreased sufficiently.
10. Make use of the recently increased load out temperatures for apples (+3.0°C) and winter pears (2.0°C) if necessary.