

National Occupational Qualification: Grain Handling Controller

Curriculum Code 313911000

CLUSTER 2: BULK GRAIN HANDLING AND STORAGE PROCESS TECHNOLOGY

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	KT 02	Performance management			KM 1 Mod 3
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Methodology



Knowledge Modules facilitated in classroom with a knowledge assessment.



Practical Activities in simulated environment with observation sheets



Prescribed workplace activities in a real work environment with logbook

MODULE 1 : INTRODUCTION TO GRAIN HANDLING AND STORAGE



Learning Outcomes

- Principles of operational processes in a grain handling and storage facility
- Terminology commonly used in a grain handling and storage facility
- Basic functioning of mechanical equipment and systems
- Basic functioning of electric equipment and systems
- Grain handling equipment capacity and optimal operating ranges
- Principles and methods for monitoring and controlling mechanical and electrical equipment based on operating parameters
- Process control systems and their applications

Introduction

The Grain Handling Controller achieves operational efficiencies by monitoring, controlling and responding to operational variables, the utilisation of resources and the mechanical integrity of a bulk grain handling and storage unit.

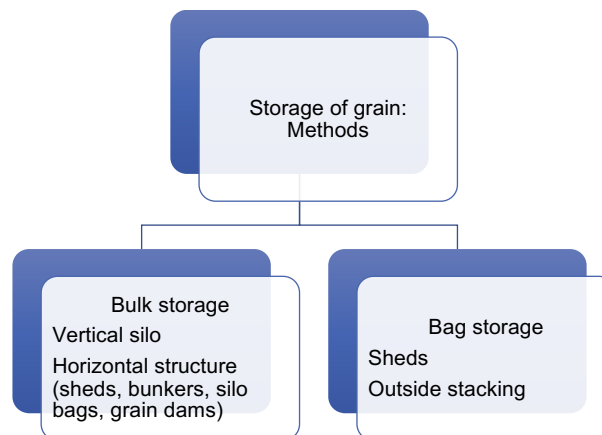
The occupational tasks of the Grain Handling Controller can be summarized as:

- Supervising the activities of work teams and individuals employed in a grain handling and storage facility
- Controlling the availability and utilisation of operational resources to maintain grain handling and storage operations
- Analysing and reporting on grain handling and storage information
- Monitoring and maintaining the operational availability and safety of a grain handling facility

The main focus of this module is to provide the learner with an overview of the theoretical knowledge related to the basic principles, concepts and practices of mechanical systems and machinery applied in a grain handling and storage environment.

Silo/Bunker Management

Types of silos



Two types of structures are commonly found namely vertical silos, meaning silos which in height is greater than the diameter of horizontal silos, meaning silos which are either wider or longer than the height of a silo. South African bulk grain is mainly stored in vertical silos, manufactured of concrete – or corrugated metal bins.

A vertical grain silo consists of a number of cylindrical silo bins, usually 10 to 50 m high and 5 to 50m un diameter. At the receiving point the grain from the producer is dumped into a hopper or intake well. At the bottom of the well it falls into a loading container and then onto a conveyer belt. The conveyer belt takes the grain to a bucket elevator that pours it in another loading container to be either cleaned or to execute a pre-cleaning action. Thereafter the grain is transported with a bucket elevator to a bin.

When grain is loaded out, the sluice at the bottom of the silo bin is opened and in most of the silos the grain flows onto a conveyer belt which runs into a tunnel underneath the row of silo bins. Other types of silos use a conveyer belt or chain conveyer to dump the grain onto a conveyer belt that runs between the two rows of bins.

The so-called silo bags, dams and bunkers are a relatively cheap way to store grain and are becoming an everyday sight in the grain handling industry. These facilities were initially earmarked as temporary storage but has evolved in South Africa as permanent long-term storage facilities. Bunkers consist of retaining walls in which a ground sheet is placed. The grain is then poured into the bunker and covered with a tarpaulin. Just as with silo bags and grain dams, there is specific equipment that is used with each and every specific industry procedures must be followed.



Figure 1: Concrete silo

Figure 2: Corrugated metal silo



Figure 3: Silo bags



Storage places at silo complexes:

Different types of stock are stored at the following places at a silo complex:

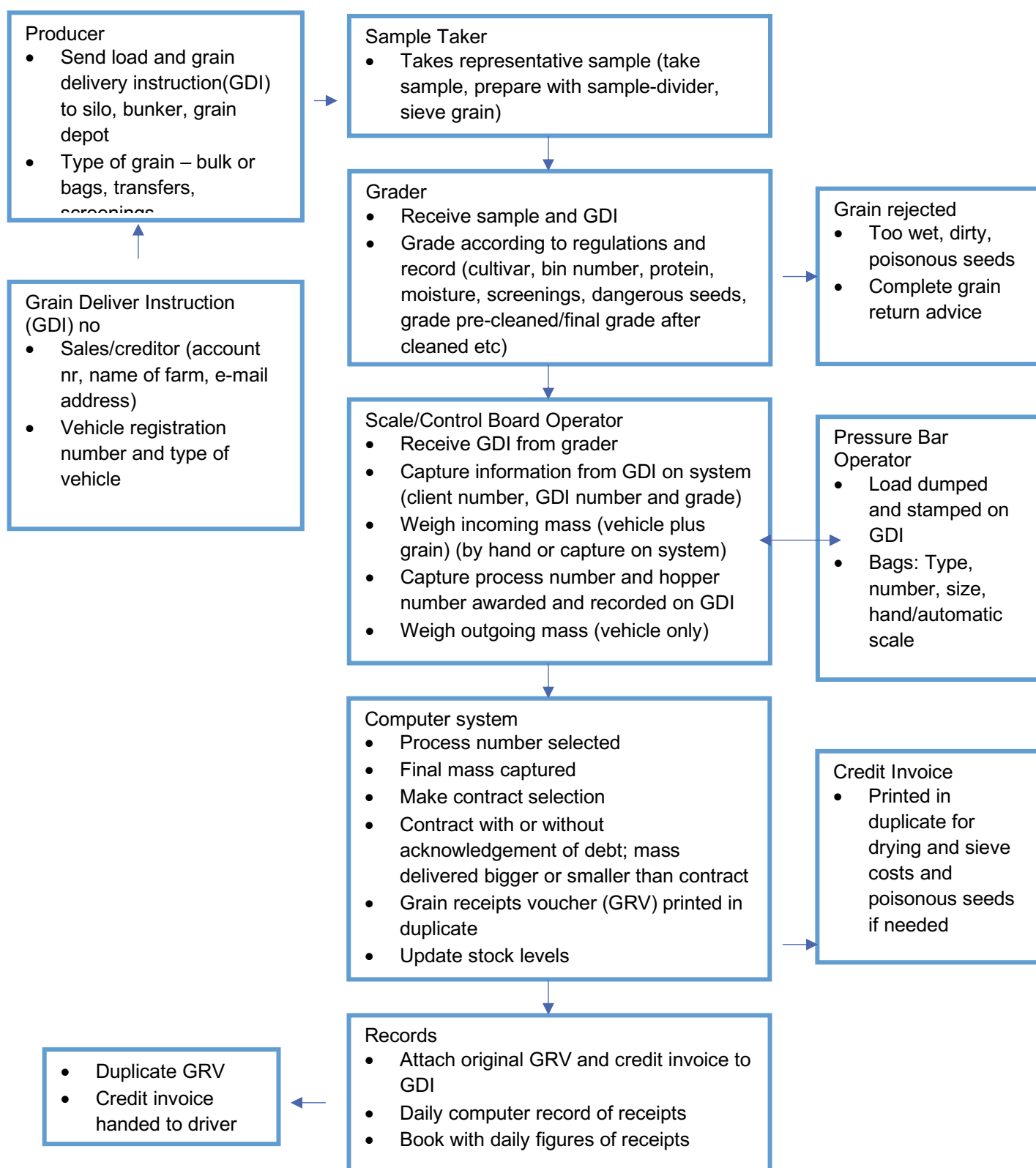
- Bins and sheds for grain products
- Special locked store room for Dangerous Chemical Substances (DCS)
- Special air ventilated and locked storage places for diesel and other explosive liquids
- Separate store room for consumables (yarn, tarpaulins, stack-poles, etc.)
- Secure storage places and/or cabinets for hand tools and equipment

The storage places will also be separate for bulk and bagged grain, whether it is grit or chaff, and depending on the quality/moisture content of the grain.

Grain Handling Process

For the purposes of this training, there will be focused on the grain handling processes of both silos and silo bags.

Grain Intake Process



When grain is received, it is drawn from the intake container onto the conveyer belt, from where it flows via ducts and valves to the bucket elevators, that move the grain upward into the top of the silo from where it again flows via ducts and valves to a pre-cleaning machine (optional) and an upper bin belt.

Checking of equipment

Before the off-loading of grain, the following equipment must be started and operate correctly:

Dust suction fans	Lights	Control room fan
Conveyer belt	Compressor	Draining pumps

Inspect for correct operation **during** the off-loading of grain:

Limit switches	Power factor control unit	Electrical inter-locking	Safety sirens
Grids at mass containers	Conveyer belts and pulleys	Drivers and equipment	Weigh bridges
Motors and equipment	Pre-cleaning machines	Cleaning machines	Dust extraction equipment
Compressor	Draining pumps	Dryers (empty or full)	Chains

Preparation of the silo

A grain intake point of operation consists of a site with sheds, grain bins, bunkers, bags, offices and store rooms, as well as a large variety of equipment that is involved with the handling of grain.

To receive and store grain effectively, it is necessary that the grain intake operational point is well prepared beforehand and the necessary preparation has been done with the size of the harvest in mind.

It is necessary that the following aspects are taken into account:

- **Estimation of grain intake (size and composition)**

It is necessary that the silo operator is involved with the crop estimation (different types and, where possible, also the grades) to be able to do the necessary planning in connection with the number of bins, position of bins (e.g. on both sides of the workhouse). Furthermore, should it seem to be needed and it is prescribed, prepare for enough packing poles, bags, sails for outside stacks

- **Storage hygiene**

The site, sheds, weigh bridges and equipment must be cleaned properly. Waste and weed must be removed. There should not be any possible breeding place for insects.

- **Pest control**

Fumigate and/or spray all grain, buildings, empty bins, the site, equipment and tarpaulins with registered pesticides that are approved by the Fertilizers, Farm Feeds, Agricultural Remedies and Stock Remedies Act, Act 36 of 1947, to eliminate all potential sources of contamination for new grain.

- **Equipment**

Road- and rail weigh bridges, inside scales, hand mass meters, grading mass meters, grading equipment, approved moisture testers, sieves, sprays and stacking machines must be tested and, if needed, repaired or replaced beforehand.

- **Grain silo bins**

Must be inspected for cracks and damaged valves before the intake of a harvest and, if needed, be repaired in order to prevent that grain is damaged by water during storage. Usually out loading in mass from the silo to the trucks is done underneath a lean-to.

Switching the silo on and off

It is important to switch silo machinery on in the correct order at the correct time to ensure the efficient use of electricity. It is advised to never switch on all drivers simultaneously. It should

be switched on according to the intercircuit locking procedures of the silo. Under no circumstances should all machinery be stopped simultaneously by just switching the mimic panel off. Conveying apparatus such as pipe conveyors, chain conveyors, bucket elevators or conveyor belts must never be stopped whilst containing product.

Steps in switching the silo on

Check beforehand:

- Lights
- Limit switches (valves, sluices and full/empty indicators)
- Locking system activated
- Fuses
- Power factor repair unit
- Control room fan
- Electrical circuit locking
- Lightning conductors
- Safety siren
- Enough space for specific grain intake
- Correct sieves for specific grain

Switch dust suction fan on

Ensure dust suction fan is at full speed

Switch next dust suction fan on

Wait until the fan is at full speed before the next one is switched on

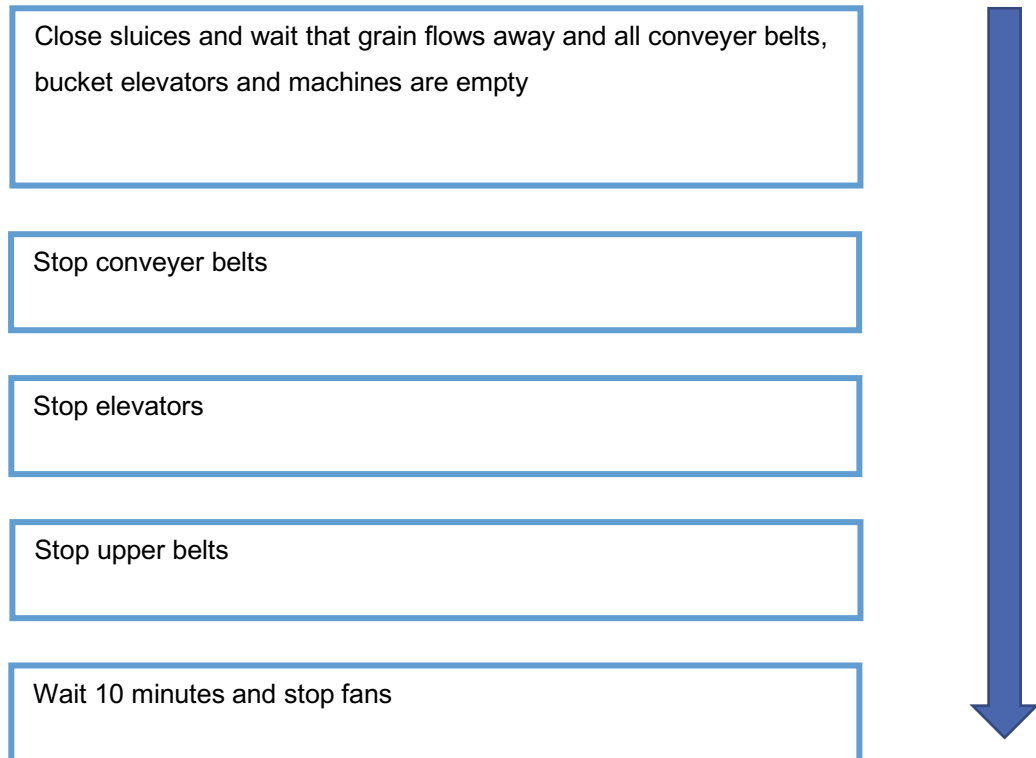
Set valves according to planned flow

Switch pre-cleaning machines and cleaning machines on according to planned action (let cleaners' fans run at full speed before feeding grain)

Switch conveyer belts and bucket elevators on in reverse order (from furthest point back to source of grain)



Steps in switching the silo off



Control points when switching the silo on/off

- **Switching on of lights**

According to the Factory Act enough and correct (sparktight) lighting must be provided. The lights must be placed in such a way that lumination is provided on every work area. All the lights must be on before the silo is switched on. Tubes and electric globes must be kept clean, be replaced when defective and always have a cover.

- **Checking of limit switches**

The purpose of these switches is to indicate the status on the control panel as well as to make the circuit locking work. Switches are fitted at each valve, sluice and dumper. These switches must be checked regularly to ensure that they are tight, as well as the lever on the arm that regulates the switch. **Under no circumstances should the working of the switch be tampered with, and if unsure on how to change settings, the maintenance electrician should be contacted.**

- **Fuses: control power failures**

Fuses must be fitted to protect the electrical system against overloading and possible fire damage. If a fuse or fuse wire trips or blows, it could be repaired by replacing it

with a fuse of the same size. If it should, however, after switching on or replacement, trip or blow, the maintenance electrician should be contacted.

- **Monitor power factor control unit**

This unit is used to utilise the kVA usage optimally. The effectiveness of the whole system is thus increased, resulting in lower power usage.

- **Checking of control room fans**

The fan is used to put the starter panels under pressure in order to keep dust out. An air filter is placed in front of the fan to clean the air. When the silo is in operation, the fan must remain switched on at all times.

- **Checking of electrical circuit locking**

Electrical circuit locking makes it possible to operate the silo automatically and to prevent that grain is transported on routes that are not allowed and is wasted.

Electrical circuit locking can eliminate the following problems:

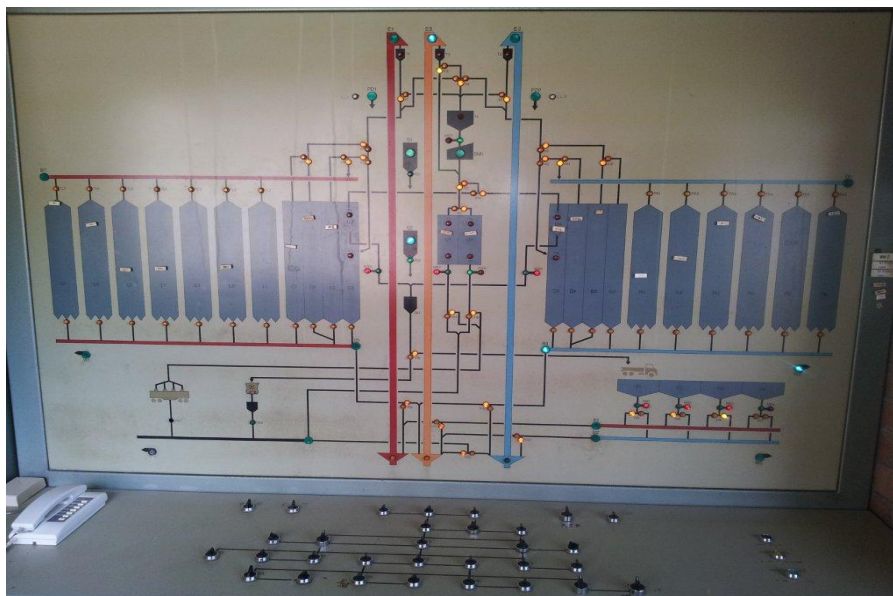
- Transportation ducts and valves are interlocked in such a way that different types of grain cannot be dumped onto the same belt or be mixed.
- Buckets are interlocked to avoid that they overflow.

- **Condition of lightning conductors**

Lighting conductors are fitted to prevent fire and damage. The conductors must be checked regularly to ensure that they are fitted and well earthed.

- **Working of safety sirens**

Safety sirens must be switched on for at least 30 seconds before the starting of machines to check the working thereof.



Control Panel



Amp meters which form part of control panel

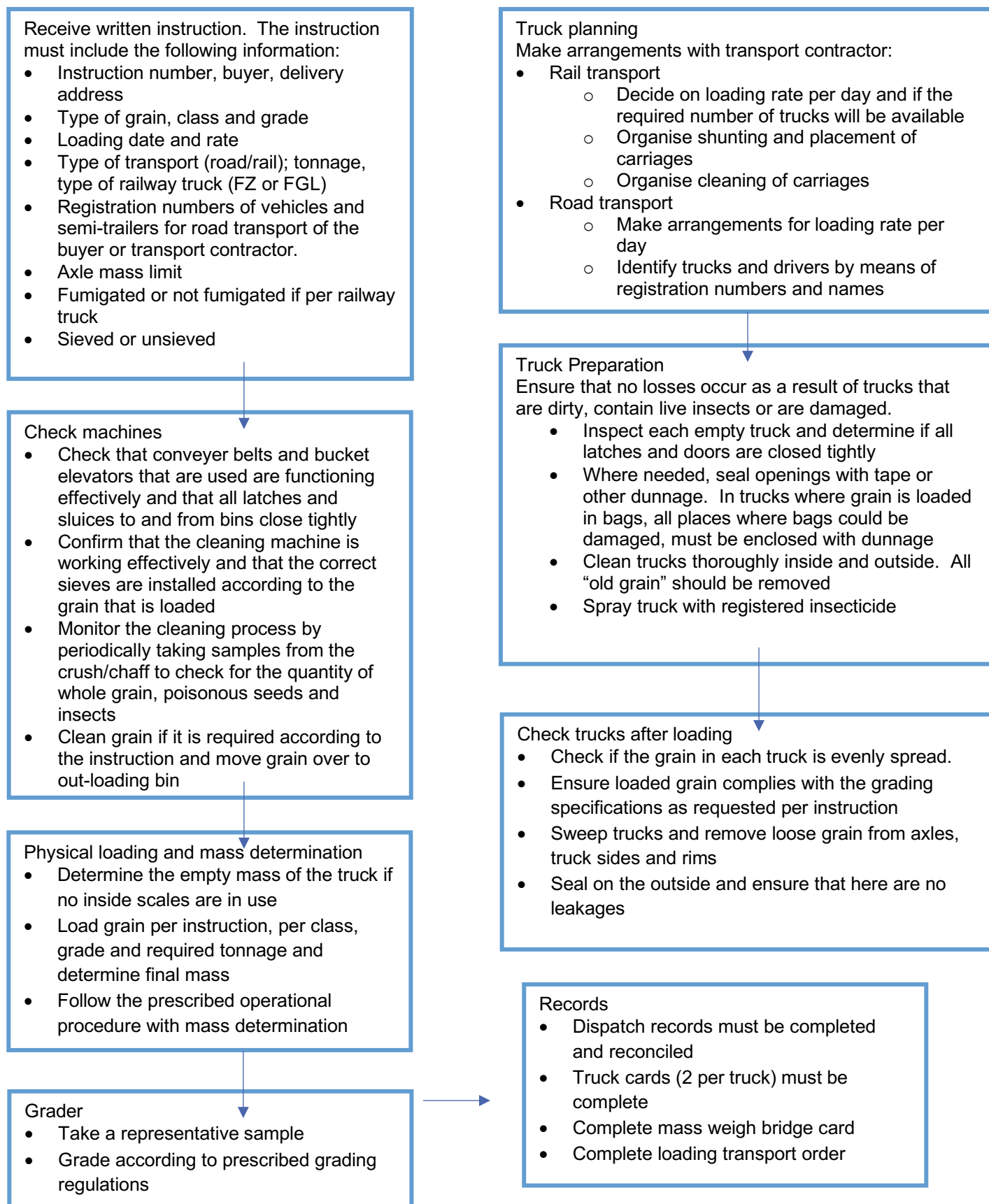
Receiving grain at depot

When receiving grain at a depot with silo bags and bunkers the following aspects are important:

- Prepare a suitable terrain to place silo bags/bunker
- Bunkers must be erected in line with the supplier specifications and requirements
- Silo bags must be placed according to specification
- Silo bags must be clean and waterproof
- Take a representative sample
- Grade the sample according to grading specifications
- Allocate the consignment of grain to the correct silo bag or bunker according to the grade awarded
- When silo bag is full, the bag must be sealed.
- Grain in a bunker must be sealed each day after the last consignment of grain was received
- When a bunker is full it must be sealed according to specifications
- Bunkers and silo bags must be inspected daily for tears, holes and defects

Grain Dispatchment Process

Mistakes in connection with dispatching (grade, mass, etc.) could have serious financial consequences for the silo. The following steps must be followed when grain is dispatched.



Loading of bags on trucks

The following aspects must be complied with:

- Ensure that the truck is clean inside and on top
- Ensure that the bags are packed properly with the upper parts sloped to the top and according to the specific truck's plan; bags must not lie on the sides or hang over as it will be damaged.
- Ensure that the trucks and tarpaulins are free from insects and are disinfected with a registered insecticide.
- Ensure that the tarpaulins are properly pulled over, seamed together if two are needed and tightly fastened.
- Ensure that the two truck cards are stuck to both sides of each truck
- Where a bulk truck is used for the railing of grain in bags, the inside doors must be left open, otherwise the maize cannot be off-loaded.
- Ensure that the top shutters are all closed tightly after the final inspection has been done.
- Containers in which grain for export is fumigated, must be clearly marked with the necessary warning codes, notice must be given to the addressee and permission be granted by Transnet Freight Rail (only applicable to peanuts)

Valves

The function of the flap box (two-way valve) which is most commonly used, is to allow the grain to pass along a desired route from the upper to the lower part of the silo as required by the operator.

There are two types which are most commonly encountered in the storage industry, namely:

Manually Controlled Valve

This valve must be activated physically by means of either a lever or a chain attached to the lever.



Motorised valves

Pneumatically controlled valves, directly or electrically operated.



The two types mentioned can be controlled automatically from the control panel.

Although there are specially designed valve cases available which can deflect the grain flow into three or more alternative directions. The most general type used at a depot is the two-way type where the flow of product is deflected from a vertical or oblique chute into any of two channels by activating a wear resistant flap which closes off one of the channels.

The operation of the flap box takes place by means of a lever which is connected directly to the flap by means of a shaft.

For all the types, excluding the motorized type, the flap is activated by a lever action.

The motorized type is served by a small electric motor with a gear box which is mounted directly onto the flap shaft.

All flap boxes, whether motorized or not, are provided with connection plates on which limit switches are mounted. In this way the position of the flap is indicated on the control panel. In some flap boxes, the flap is provided with a rubber layer to ensure that the flap closes securely against the sides of the casing.

The valves which are served electro-pneumatically are usually provided with a double-action solenoid. Should a power failure occur, the flap will remain in the position in which it was just prior to the interruption.

Slides

Slides are provided beneath the silo bin, bulk bins, hoppers, etc. in which product is stored temporarily or semi-permanently, and serve as a mechanism to open and close such containers.



Generally, the following types of slides are used:

- Rack and pinion slides which are opened, half-closed or closed manually by means of a wheel or chain
- Manual slides of the sliding plate-type which can also serve as regulating slide

The latter three types can all be remotely controlled from the control panel:

- Motorised slides
- Electro-Pneumatic slides
- Pneumatic slides

When at times it is necessary to do repairs which requires the hopper or silo bin to be emptied first, a manual slide plate can be used above the main slide. During normal conditions, the manual slide may also be used as a regulating device for the adjustment of the capacity which flows from the bin.

All non-motorised slides are provided with limit switches. Should two limit switches per slide be used, both the closed and open positions will be indicated on the control panel. Motorised slides are provided with a limit switch at both ends of the slide stroke which in this way facilitates the switching of the motor and also serves as indicator.

Where electro-pneumatically controlled slides are used, the solenoid is usually of the “normally-closed” type. If a power failure should therefore occur with the slide under an open bin, it will allow the slide to close automatically.

Limit Switches

Limit switches are provided to indicate the position of valves and slides on the control panel at each valve; slide or tripper. Limit switches are connected to each valve or discharge valve. The switches concerned must be inspected regularly to ensure that they are still frilly fixed and to ensure that the lever regulates the arm of the switch. The operation of the switch should not be meddled with and in the event of difficulty with the adjustment, the maintenance electrician should be contacted.

Intake Structure

The main function of the road/rail intake structure, comprising of the intake hoppers with grid panels above them, is to serve as discharge point of the product from where it is conveyed via the depot machinery to the storage facility.

The size and number of intake hoppers are determined by the size of the crops in the area, the size of the trucks as well as the length of the harvesting season. On top of the hoppers steel grid panels with openings of approximately 60 mm square are installed.

The grid serves as a support for the truck wheels while it also prevents large objects such as whole stalks, stones and pieces of steel from entering and damaging the intake machinery. A large overhang is provided for the roof above the hoppers in order to prevent the product from becoming wet in the hoppers during rainy weather. The grids usually contain inspection man-holes which provide access into the hoppers to carry out repair work or to remove obstructions. Usually loading bulk from the depot to a consumer's truck also takes place under this roof.

Conveying Machinery

Conveyor Belts

The function of these belts is to convey the product that is handled to and from the bins in which it is stored.

The quantity of product as well as the period during which it has to be delivered or dispatched will largely determine the number and maximum capacity of the conveyor belts.

The general standard requires at least two intake belts, each with a maximum capacity of 80 – 150 t/h as well as two reclaim belts below or beside the bins with a maximum capacity of 100 – 150 t/h, be used.

Sometimes additional conveyor belts are installed for use during drying or recirculation. The general operation of most conveyor belts used in the storage industry is based on the following principles:

The belt is propelled by means of friction between the bottom of the belt and the drive pulley which rotates by means of a gear box and electric motor combination. In order to obtain maximum friction, the belt's area of contact with the pulley should be as large as possible and therefor, a snub pulley is often used with the drive pulley.

When the belt becomes very long and the load very big, the drive pulley is sometimes coated with a special rubber layer in order to increase the friction between the belt and the drive pulley.



In order to transport the maximum quantity of product and reduce wastage, the top of the belt is kept in a trough shape by means of trough idlers which are supported by steel stringers. The most common trough used varies between 27° and 35° from the horizontal. The trough idlers serve as support for the belt and the distances between them are determined by the thickness of the belt and the size of the load. The part of the belt which returns empty is supported by flat or return idlers. In order to facilitate the training of the belts, vertical side idlers are used.

Most belts are made of nylon and tend to stretch after a while, they must periodically be adjusted either manually or by means of an automatic weight adjustment. Should the belt become too slack it may slip on the drive pulley and not convey the product. The adjustment or take-up unit is attached to the end pulley.

Conveyors

Chain conveyors

As in the case of belt conveyors, the function of the chain conveyor is to convey the product horizontally or at an incline from one place to another storage area.

Chain conveyors can be used for conveying product within confined areas at an inclination greater than 15° and where cladding over a conveyor belt would be uneconomical. The fact that it is an enclosed system that would not cause dust problems, it may be an important factor to consider when you have to consider whether to install a conveyor belt or a chain conveyor.

Due to the fact that the chain and flights are fairly heavy, the power consumption of a chain conveyor is approximately 3 to 5 times higher than that of the equivalent belt conveyor.



Although there are several different types of chain conveyors on the market, they operate on the same basic principles which will be discussed next. The chain conveyor usually comprises a tensioning and a drive end and the intermediate casing. The tensioning and drive ends are considerably larger than the middle part, particularly where the chain has to convey product at an incline. This is mainly to ensure that the flow of the product, which is critical in this case, is not interfered with. The entire chain conveyor casing is usually manufactured from 3 mm thick steel plate whereas the bottom plate is made entirely or partially from specially hardened steel, approximately 6 mm thick.

The chain sprocket, bushes, as well as the chain links and conveyor strips, are usually manufactured from specially hardened steel or a similar material in order to ensure a long life expectancy.



The drive station is always situated at the front of the chain thereby placing the tension on the bottom part of the chain. The return chain runs back in the upper part of the casing and is supported by hardened supporting rollers or lateral supports.



All ball-bearings are provided with grease at the factory and require no further maintenance. The chain itself draws along only a small portion of the grain whereas the largest portion of the grain is transported as a result of friction between the grain mass and the grain pulled

along by the chain. When the chain conveys product, it moves approximately 20 mm above the bottom plate so that friction is no problem. When the chain runs empty, however, it moves directly on the bottom plate so that friction, and consequently wear and tear, are considerably greater.

All chain conveyors are normally supplied with a safety device at the drive station to prevent overloading or blockages. It may happen that the equipment into which the chain conveyor is feeding product is unable to cope with the volume of product thereby blocking back into the chain. This layer of product now blocks the chain conveyor but forces out the spring loaded flap at the drive end of the chain which in turn activates a limit switch which then cuts off the supply of product. The supply of product may be continued automatically when the flap falls back and disengages the limit switch.

Where the chain conveyor has more than one outlet, it is equipped with a special chain with return buckets situated at distances of approximately 3m. These buckets transport the product that has not fallen through the outlet back to the starting point of the chain.

Most chain conveyors are also provided with the necessary sweeper brushes which are usually of the following types:

- Sweepers are placed at a certain distance from each other on the flights, scrape the bottoms clean of any product which has remained behind.
- Sweepers placed on all outlets to wipe off product lying on top of the chain
- A sweeper in front of the drive-end wipes off product that may have remained on the chain before it passes over the drive-end sprocket.

Screw Conveyors

The function of the screw conveyor is similar to belt conveyors and chain conveyors, however, the screw conveyor can be used at steeper inclines to move product.

Belt and chain conveyors are normally used to transfer product at longer distances, whereas screw conveyors have the advantage of transferring product at very short distances.

Screw Conveyors, feeders and dischargers are an essential part of many storage and processing dealing with powdered or granular materials. They are commonly used for general movement and distribution of bulk materials as well as for bulk intake, silo discharge and hopper discharge applications.

Bucket elevators



Although there are several different types of conveyors available on the market, the bucket elevator will be discussed as it is the most commonly used type of conveyor used in the storage industry. The function of the bucket elevator is to convey product vertically from a lower to a higher level at a tonnage which is economically viable. The bucket elevator is therefore used during intake, loading, recirculation and dry processes.

The tonnage which any bucket elevator can handle largely depends on the following factors:

- Speed of the belt
- Shape and size of the bucket
- Number of buckets per meter length of belt

The speed of the belt usually varies between 100 m/min and 200 m/m for a tonnage of 150 ton/hr. By making use of a high speed bucket elevator, a narrower belt and fewer buckets are required, but in the long run the moving parts will suffer greater wear and tear.

The product flows into the bucket elevator boot by means of a chute and is then scooped up by the buckets and carried up the elevator trunk as far as the elevator head.

The speed of the belt and the shape of the bucket's lip will now determine at which trajectory the product will leave the bucket when it reaches the top of the head pulley.

Should the belt be moving too fast, the product tends to carry on vertically because of its great momentum and will be thrown against the plating of the elevator head and fall back via the elevator leg to the elevator boot. Should the product accumulate excessively in the boot, it becomes increasingly difficult to draw the buckets through it and can result in the motor being overloaded and tripping.

The shape of the elevator head should be such that it conforms with the trajectory which the product will follow once it leaves the buckets. A backstop is used on most bucket elevators in order to prevent the belt from running backwards and the product will flow back into the boot. The entire boot will then have to be emptied after removing the cleaning hatch, before the elevator can be used again.

The bucket elevator is provided with an adequate drive which makes it possible for the elevator to be started again under full load if the back-stop has prevented the backward movement of the belt. The movement of the belt with its buckets is caused by friction between the bottom surface of the belt and the outside of the head pulley. In order to prevent the belt from slipping, the head pulley is sometimes coated with a rubber layer which increases friction. The boot of the bucket elevator comprises of the bottom pulley, a hatch which can be opened in order to clean the elevator boot as well as a take-up unit for adjusting the belt tension.

The belts are mostly made from rubber and therefore tend to stretch with time by up to 2% of the length of the belt, due to the load that it carries. Should the belt become too slack, this may cause excessive snaking of the belt and buckets when the elevator runs empty. Both conditions are extremely dangerous as heat and/or sparks can develop which can cause a dust explosion. It is essential to adjust the tension of the belt manually from time to time, in cases where this is not done automatically, then by means of weight adjustment. The adjustment is made by means of two adjusting screws on both sides of the elevator boot. In order to ensure that the belt is correctly aligned, it is essential that the pulleys are in line and the leg is straight. The drive pulley is usually crowned in order to align the belt more easily.



On the elevator head, an inspection hatch is installed in order to inspect the trajectory of the product during working conditions. A steel or rubber buffer plate is installed on the delivery side of the head pulley to prevent product from falling back down the elevator legs. In the trunk of the bucket elevator inspection windows (which can be opened), are also installed in order to monitor the conveying of the product. Sections of the trunk are easily removable so that maintenance can easily be carried out on the belt and buckets.



Aspiration is provided on both the elevator head and boot. Aspiration on the elevator head, however, is merely provided to create negative pressure in the leg, preventing dust under pressure in the leg, to be forced out at the seams. Aspiration on the elevator head as such is not necessary as most of the dust is carried along by the movement of the downward air column which is formed by the empty buckets. An opening is left on the upper part of the boot through which any spilt product can be fed back into the elevator after the boot for instance has been cleaned.

Drives

The main function of the drive is to convert electrical power into mechanical power by means of various components. All moving parts in a depot are normally driven by mechanical power. Two main components of the drive can be distinguished:

- Mechanical
- Electrical

Mechanical component

The following types are currently used in the storage industry:

- Flexible coupling – gearbox
- Hydraulic coupling – motor

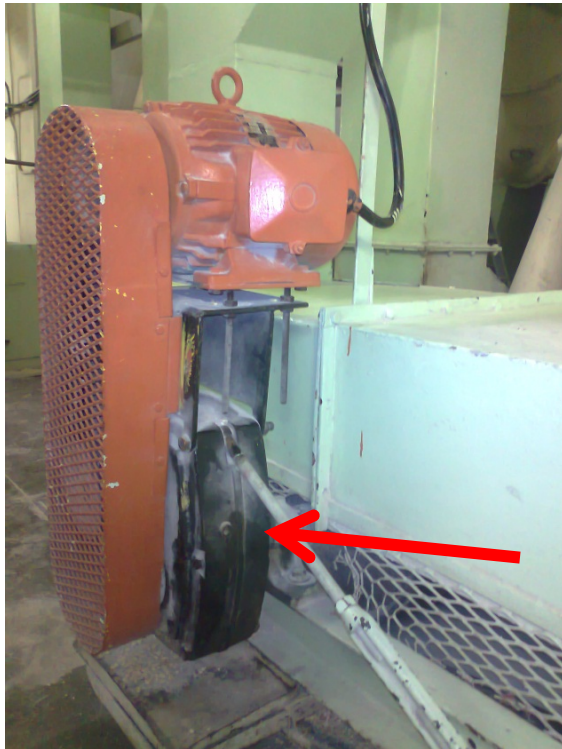


The shaft mounted gearbox used on the belt conveyors and bucket elevators consist of the following elements:

- Gearbox – V-belt between pulleys – motor
- The flange-mounted units used in the case of smaller fans
- The V-belt drive directly from the motor onto the shaft of larger fans
- The motor reduction units which is mounted directly onto the shaft of. For example, the rotary valves under the cyclones.

These components are sophisticated equipment and as such is the responsibility of trained maintenance personnel.

The electrical component



Since all motors are driven by electrical power, the methods used to supply power to the motor will be explained. The two types of motors used in the storage industry are the squirrel cage and the slipring type.

The general starting method for each type is:

Squirrel cage type

- Directly on line
- Star-delta
- Auto-transformer
- Statomatic

Slipring type

- Vapormatic (liquid level type)
- Resistance type

Several moving parts is responsible for the driving of the various depot machines. Although many of the moving parts are housed within the housing or casing of a specific component, for example where the gears are all protected within the gearbox cover, there are exposed moving and revolving parts, especially at the connection points between components.

In order to comply with all the safety requirements, these parts are usually enclosed by a guard of some kind in order to ensure that the workers who operate them are not exposed to

unnecessary risk or injury. It is a requirement that all V-belts, chains and even shafts are protected in such a way that accidental contact is practically impossible. It is essential that the safety guard is mounted so that moving parts are still observable for inspection purposes.

General Chuting

The function of chuting is to convey product, which flows by means of gravity along pre-determined flow paths in and outside the facility.



Straight chuting

Depending on the rate at which the product has to be conveyed, the size of the system will vary between 230 x 230 to approximately 450 x 450 mm. Should the chuting be installed at an inclination of 35° as is usually the case, a tonnage of 150 ton/hour is required, a chute of 300 x 300 will be used. At the same incline a larger chute would therefore be able to handle a greater tonnage. Although the vertical chutes can therefore in fact be smaller than the sloping chutes for the same tonnage, e.g. 150 ton/hour, only one sized chute is normally used throughout a facility in order to promote standardization and consequently to facilitate maintenance. Chutes are normally manufactured from mild steel and are between 3 and 5 mm thick.



Product cushions

Where great lengths of vertical chuting are used, the product falls a great distance and at high speed which may result in a high degree of breakage. In order to reduce breakage, product cushions are installed in the vertical chuting which thus break the fall of the product and form a soft buffer. In both cases breakages is reduced.



Bends

Where a single chute changes direction it is essential to provide a bend-section which complies with the required specifications. The bends are always provided with a rubber inspection lid in order to remove any blockages which may occur here. Since product normally impinges on the walls of the bend with some force, it is very important to provide a product cushion in order to avoid breakage.



Wear plates

Due to the high friction which develops between the bottom and sides of the sloping chutes and the flowing product, the chuting tends to wear out rapidly. After one season such a chute may already have worn through. In order to save on maintenance costs, specially hardened steel or other synthetically based material is used on the bottom and lower part of the sides of sloping chutes as well as on bends.

Although methods vary from one agricultural firm to the next, many of them make use of a removable wear plate – insertion which fits tightly inside the chute and covers the bottom and approximately 75 mm of sides. The wear plate is mounted on a rubber base and then secured to the bottom and side plates of the chuting by means of counter sunk bolts. Should signs of wear now be apparent, the upper part of the chute can be removed and the plate replaced.

Drainage Pumps



The function of the drainage pumps is to suck up any water which has accumulated as a result of infiltration into the workhouse pit or other low lying areas of the silo and to pump it out to where it can flow away.

Float-type pump

This comprises a motor, water pump, float and piping with a non-return valve. This pump has a minimum and maximum water level at which it operates. Should the water level rise, the float switch also rises to the maximum level and starts the pump. Similarly, the water level drops as water is pumped out and the float switch drops to the minimum level and switches the pump off automatically.

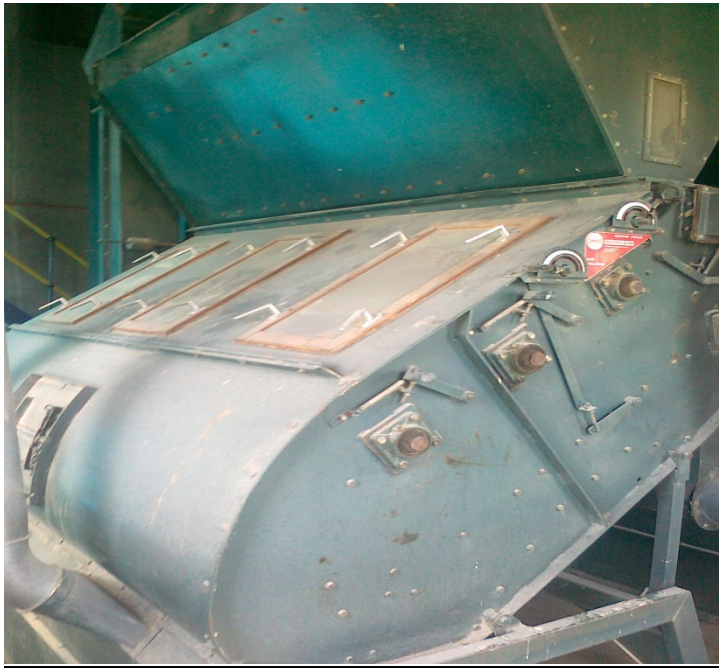
Electro-sensor-type pump

This comprises a motor, water pump and two electronic sensors at the maximum and minimum position on the pump and in the vertical position, as well as piping with a no-return valve. As soon as the water level has risen to the sensor at the maximum position, contact is made starting the motor so that the water is sucked up until the water level once again drops to the sensor at the minimum level where the pump switches off automatically.

Cleaning Apparatus

Pre-cleaning machines

The main function of this machine is to remove any large impurities e.g. stones, stalks, leaves, ropes, etc. from the product during the intake process. This should be done at such a rate that the intake tempo is not slowed down.



Two types of pre-cleaning machines:

- Impure product flows into a moving roll sieve or drum screen
- Impure product flows over the sieve or screen

- **Product-inside-sieve-type**

The product is fed into the interior of a rotating drum sieve in a closed casing via an inlet spout. It then revolves so that the coarse impurities are guided by means of the rotary effect as well as a guiding spiral of approximately 70 mm near the front outlet, to be discharged through an outlet channel and fed via ducting to the tailings collection room. The drum sieve is made of perforated sheet metal which is kept open by a scraper brush and has a screen size that varies according to tonnage requirements but is normally approximately 12 – 25 mm in size. Smaller impurities as well as fines drop through the sieve and is funneled to the screening collection room. Only a very small amount of aspiration is required on this type of machine as it is totally enclosed.

- **Grain-over-sieve type**

In this case, product flows over a combination of sieves which separate the large-, smaller impurities from the product. Impurities is conveyed to the various collecting bins in the screenings room. With this type of machine, the speed of the sieve as well as the even distribution of the product over the sieves are of great importance.

In order to ensure even distribution of product over the sieves, a buffer bin above the machine is used from where the product is divided into two and then flows via two chutes, each provided with an adjustable slide over the sieve.

Even distribution is important as a stream of product which is too thick usually causes the product to “ride” over the sieves together with the impurities and then end up in the screenings. This is of course something that can result in large financial losses. The machine is also equipped with two weight-adjustable flaps which can assist in distributing the product evenly over the sieve area.

Provision is also made in the machine for a discharge screw conveyor which conveys all strings and other types of waste to a separate outlet. A separate aspiration system, complete with fan and cyclone, is also provided with each machine. Separate drives are provided for the aspiration system and the sieve drums.

Cleaning Machines



The function of the cleaning machine is to separate the stored product before it is discharged, either by road or rail, into different categories such as coarse impurities, dust, screenings and clean product.

The product flows over two sets of screens namely an upper sieve with larger openings and a lower sieve with smaller openings from which the product then flows further along the handling stream. In some machines the total sieve area is obtained by installing two or more sets next to one another while in other types the screens are positioned one above the other. The operation of two types are identical but in the case where there is a lack of space in an existing workhouse, the type with the sieves placed above one another can be installed more

conveniently in the limited space available. There is also a basic difference in the method of sieve movement in that one type uses a shaking action whereas the other type depends on a circular movement obtained by the movement of an eccentric weight.

Product is usually conveyed from the bucket elevator via chuting to the cleaning machine. Most machines have a buffer bin above the machine to ensure an even and constant flow of product over the sieves. From the buffer bin the product flows by means of a dividing plate to separate chutes in which adjustable flaps are installed. The flaps should be adjusted so as to provide an even flow of product over the upper sieve. On some machines there are also adjustable inlet flaps, which are placed horizontally above the inlet point onto the sieves and which can regulate the thickness of the product stream.

As mentioned previously, the product then flows over the upper sieve which may be a wire or plate sieve, of which the size and shape of the opening will be determined by the type of product being handled. As a result of the shaking and/or circular movement of the sieves, the fines and whole kernels on this sieve are separated from waste such as stalks, leaves, etc. which flow over the sieve to a discharge hopper from where it flows via ducting to the screenings room. The whole kernels are separated from the fines on the lower sieve which is a plate sieve. The size of the openings is also determined by the type of product.

The fines then flow via ducting to the screenings room while the cleaned product now flows through to the discharge hopper or the inner scale. The aspiration which is controlled by means of an adjustable flap, is also largely responsible for extracting considerable amounts of dust which is released during the shaking and rotation process as well as light impurities and conveying it via the cyclones to the screenings room. The position, placement and size of the aspiration system, i.e. the fans and cyclones, vary from one machine to the next and also depend on the tonnage of the product handled.

Aspiration (dust extraction) System



The function of an aspiration system in a storage facility is to remove dust which is released during the handling of the product and thus assist in keeping the facility clean and hygienic while keeping the air partially free of dust particles which are harmful to human health.

The system mainly consists of the following elements:

- **Fan**



The function of the fan is to keep the volume of air in the system in motion. The fan comprises an impellor mounted on a shaft which revolves at a high speed inside ball or roller bearings. The impellor consists of radial blades which extend from near the center outwards. Because of the rotating action of the impellor inside the casing, the air is displaced from the center to the outside of from the intake of the fan to the outlet. The air pressure at the intake of the fan is therefore lower than the surrounding atmospheric pressure and the air flows inwards through the fan, whereas the air pressure at the outlet of the fan, on the other hand, is higher than the atmospheric pressure and air is blown out there.

The difference between the atmospheric pressure and the pressure inside the fan is usually expressed as so many millimeters' water pressure and is known as *static pressure*. From the intake of the fan all the points where air must be drawn off, are joined by means of ducting. Since the ducting offers resistance to the air-flow, the fan's static pressure is determined by the draw-off point furthest from the fan. The air tends to follow the shortest path to the fan and from this it becomes clear why it is essential that all the adjusting flaps are installed properly at the draw-off points in order to ensure that the system as a whole complies with the requirements for which it has been designed.

- **Cyclones**



With the aid of the fans, an attempt is made to create an air stream at the points in the depot where most dust is released and in this way “draw in” the dust-laden air into the system. The purpose of the cyclone is to separate the air from the dust particles before the air is released into the atmosphere. A cyclone is manufactured out of thin metal plate and although the different design varies considerably, all have some characteristics in common.

All cyclones are round with the upper portion usually cylindrical and the lower portion in the shape of a long cone. The intake of air always occurs from the side so that it more or less forms a tangent on the cylindrical cross section while the outlet is in the center at the top. Incoming air is therefore forced into the cyclone in a circular motion, while dust particles, solids, etc. with a higher density than air (i.e. the heavy particles) are forced to the outer wall of the cyclone by means of the centrifugal action from where it gradually settles and is tapped off at the lower point of the cyclone.

Should the cyclone be placed on the inlet side of the fan, it is essential to provide the bottom outlet of the fan with a rotary valve in order to prevent air from being drawn in there. Should the cyclone be placed at the outlet side of the fan a rotary valve is usually not required and the dust is collected directly in the bag.

Mass Measuring Apparatus

Road, Rail mass hopper mass meter

The function of the mass meter is to accurately determine the mass of product received and dispatched. Most losses occur if the mass meter is not regularly calibrated by a qualified institution.

There are many types of mass meters installed at various storage facilities. The working of these mass meters differ from mechanical to electronic type mass meters. Mass meters should be calibrated and the calibration certificate must be available. Mass meters should be verified on a daily basis by the so called three-point testing method. The pit below the mass meter must be free of water and other obstructions. It must be cleaned on a daily basis and must be free of oil and/or soil. Mass meters should be inspected daily to ensure that the sides do not touch the sides of the mass meter pit and that there is enough movement space between the two to ensure free movement whether empty or under load.



Road Mass Meter

Electrical Power Supply

Electrical power is purchased for a supplier, be it Eskom or the local municipality, in two ways, namely in terms of kVA or kW-hours.

The POWER FACTOR CORRECTION UNIT helps to utilise the kVA supply to its full capacity.

The effectiveness of the system is enhanced and will result in lower power consumption.

This unit must be inspected at least twice during a shift to ensure that it is functioning correctly. To test the unit, the empty bucket elevators should be switched on one by one to see whether the unit starts up. The unit should under no circumstances be controlled manually. The panel must be cleaned regularly on the outside with a dry cloth.

Electrical Interlocking

Interlocking is installed at a depot to prevent waste and mixing of product. By interlocking the control system, the flow of product along inadmissible routes is prevented. Product is for example withdrawn from the intake hoppers and transported via a conveyor belt to the bucket elevator boot. The elevator then transports the product upwards to the top of the silo where it flows via valves and chuting to the pre-cleaners. From below the pre-cleaner the product flows into a bucket elevator and onto the over-the-silo bin conveyor belt and then via a fixed or movable tripper into the silo bin.

Should the over-the-silo bin conveyor belt be out of commission for some reason without the operator's knowledge, problems may occur due to the supply of products to the stationary belt. This may result in a possible scenario where white maize from one intake hopper and yellow maize from another be discharged onto the same intake belt. To prevent mixing and spilling of grain, the supply-slides are interlocked to prevent two streams of grain from being discharged onto one belt.

Similarly, valves are interlocked to prevent two streams of product flowing together. Bulk bins are interlocked to prevent from being overfilled. Should a bin's capacity be reached, the supply of product to this bin will automatically shut off.

Interlocking assist in operating the depot automatically and will ease the burden on operational staff. Without an interlocking system, supervision and control would have to be constantly maintained, because if grain products are mixed or spilled, it will result in serious financial losses.

The electric-pneumatic system

The main purpose of this system is to provide clean, dry compressed air at various places in the depot in order to activate the valves and slides. The system consists of mainly five components:

1. Compressor
2. Water bottle (filter)
3. Oil bottle (lubricator)
4. Piping and other accessories
5. Electrical system

1. Compressor

The function of the compressor is to provide a specific air volume at a specific pressure at the required place in the depot.

Piston type

The compressor consists of a machine mold in which crankshaft rotates with pistons and valves which take in air, compress it and release it to a pressure container or receiver.

Blade type

This compressor consists of a drum with sliding blades which run in an ilex from the center. Oil and air are compressed from a large to a small volume and then flow through an oil-separator which retains the oil, releasing only the compressed air.

Symmetric screw type

The compressor contains two symmetrical screws which compress oil and air together from a large to a small volume. The compressed oil and air flow through an oil separator which retains the oil and releases compressed air.

Both the screw type and blade type compressor deliver the compressed air directly into the air line and are not provided with a pressure container or receiver.

2. Water bottle (filter)

The function of the filter in the pneumatic system is to collect the condensed water or water in suspension in the airline. Due to the fact that warm air is released by the compressor and then cools, the water condenses and unless it is removed it can affect the system adversely, i.e. rust.

The filter consists of a transparent glass tube with an automatic or manually controlled outlet port underneath. Inside the bottle is a filter element consisting of paper or compressed glass or bronze balls.

The air is forced into the water bottle in a swirling motion so that the bottle now acts as a cyclone. The water or moisture in the air is heavier than the air itself and as a result of the centrifugal action, the water is compressed against the outer wall of the bottle and then sinks to the bottom where it can be released. The lighter air now leaves the bottle via the filter element in the center of the bottle and from here moves into the airline to the lubricator.

3. Oil bottle (lubricator)

The function of the lubricator which is placed just after the filter in the airline is to provide the cylinder with a drop of oil in vapour form at regular intervals in order to lubricate the piston shaft and all exposed parts.

The lubricator comprises of a transparent glass tube or metal container with a glass tube, which is filled with oil which must be refilled periodically. The set screw at the upper end which determines the amount of oil used for lubrication is an important element. Due to the vacuum formed in the lubricator due to the venturi-effect as the air passes across the inlet port, the oil is drawn up via a thin tube from the lubricator and then atomizes into a fine spray which is transported along by the air in the airline. By adjusting the set screw, the amount of oil supplied to the airline can be regulated.

4. Piping and other accessories

The function of the piping, airlocks, bend, etc. is to deliver the air provided by the compressor and purified by the filter, to the required points in the depot.

In order to ensure that the correct volume of air reaches the final destination at the required pressure the following points are of extreme importance:

Size of airlines

The diameter of piping is determined by:

- the length of the system
- the volume of air required at the furthest point
- the pressure required at the furthest point

The volume of air conveyed by an airline over a certain distance and made available at the furthest point, is largely determined by the friction between the pipe wall and the moving air.

The smaller the diameter of the pipe, the greater the friction per cubic meter of air will be and consequently the smaller the volume of air that is available at the end point, will be.

Pipes with diameters of 20mm and 25mm are normally used.

Accessories

In order to cause a little friction as possible, it is important that the air flows as smoothly and evenly as possible. Any T-junctions, sharp bends and elbows must, where possible, be avoided as they can increase the friction markedly and therefore limit the volume of air supplied at a point.

Accessories such as filters and lubricators should never be placed directly in the main supply line but must be served from a tap-off point taken vertically upwards from the main supply line.

Airline inclination

In order to effectively remove any water which may have condensed in the airlines while the system was not in use, it is essential that no piping be installed horizontally. It is preferable that piping be installed at an inclination of 1:100 in the direction of the airflow, i.e. away from the compressor. Water that condenses will now not remain in the piping but will flow in the direction of the filters and drip legs, where it will be discharged.

Reservoirs and chemical filters

Where it is important to provide absolutely clean, dry air and/or where the atmospheric air is very humid it is sometimes essential to use a special reservoir or replaceable chemical crystals apart from the filters in order to reduce the moisture in the air.

The electrical system

The function of the electrical system is to provide power to the solenoids at the various places where it is required in the depot, by regulating it from the control panel.

General characteristics and operation

- Single-action-type solenoids

This type of solenoid is used on slides. From the control panel an electrical signal is sent to the solenoid by means of a switch. The electrical current forms an electro-magnet in the coil of the solenoid and attracts the plunger of the solenoid. The plunger is provided with air channels which allow the air to flow in two directions. If the plunger is attracted by the electro-magnet, the air flows through the channel and via the air hose to the cylinder, opening the slide.

The extreme ends of the cylinder are also connected to the solenoid by air hoses which allow air compressed by the movement of the piston in the cylinder also to be exhausted via the solenoid. As soon as the signal is interrupted as a result of power failure or if the switch is switched off, the coil loses the signal so that the electromagnet does not function. The plunger, which is spring-loaded is then pushed

back to its original position. The air now enters the cylinder from the opposite side thus closing the slide.

- **Double-action-type solenoids**

This type of solenoid is used for valves. As in single-action-type the electrical signal is transmitted to the solenoid by means of a switch. The operation of the solenoid is identical to that of the single-action-type but the spring portion is replaced by another electromagnet. Should the valve now change direction, the other switch must transmit a second signal to the second electromagnet, so that the plunger now changes directions electromagnetically and not by means of the spring.

The two electromagnet switches are interlocked so that both the coils cannot receive an electric signal simultaneously.

Bunker Systems



Receiving of grain product

When the bunker is ready for receiving the grain product, position the DOH/Stacker at the point where the Hexagon end meets the long side of the bunker wall. Once the Stacker is in the correct location, check that the nozzle of the Stacker is positioned exactly at the center of the bunker pad. Take note of how far the wheels are away from the bunker wall so this can be achieved every time you shift. Once the first load has been received, using a Front End Loader, push the grain around the plastic to hold the plastic down so weights can be removed. Once enough grain has been spread, continue building the heap in the middle of the bunker. Once the grain heap starts to reach the top of the bunker wall, start trimming the

heap by adjusting the stacker nozzle. This can be assisted by using hand scrapers to fill the gaps.

When filling using the Stacker, the grain heap should be left down approximately 150 mm to 200 mm from the top of the bunker walls to avoid overfilling. To add finishing touches, use scrapers to fill any depression so that the grain is left within 50 mm from the top of the wall. Once the heap gets to this stage, it is time to shift the DOH Stacker.

Underfill is when the bunker is not filled to capacity; this causes water to pond in the hollows and can be a source of water ingress.

Overfill is created when the bunker is filled over its capacity causing spillage. When the bunker is tarped grain spills over the side causing a “sausage effect”. This causes a mess when boards are taken off to tighten tarps or when fumigating.

Ensure that the nozzle of the stacker throw the grain close to the existing peak of the grain heap, this will minimize shovelling and peaks and troughs along the ridge of the grain heap. The tops of the bunker must be kept as level as possible as this will ensure tarps are tensioned square.

Completing a Bunker

If there is enough to totally fill the bunker, then the half hexagon end filled as per the rest of the heap.

If there is not enough grain to fill the half hexagon bulkhead the tarp will be left draped down on the ground. To get the best seal when doing this, firstly pull the ground plastic up the heap approximately 4 meters. Then pull the tarp over the top and down to ground. Place weights on the tarps and clamp steel box sections on A-frames.

Steel box sections rolled up underneath the leading edge of the tarp and the bunker clamps placed over the top and pinned to the pad using the bunker pins. This will help create a better seal for the fumigation purposes. Weights are also placed on the tarp to ensure security.

Tarp Operation

When handling bunker tarps be sure to understand the risks of doing so.

Tarps cover a large area and can act like a huge sail at times to catch wind and create a huge risk to all employees involved if safety protocols are not followed.

Assess all of these risks and identify any safer options that could be put in place to proceed with the task if urgency is required.

Always place the tarp clamps on the tarp securely so they do not slide off and injure the operator.

Tarps can get very hot in the summer time, so be sure to take care when handling. Use gloves and be aware of friction burns. If a situation starts to become out of control or unsafe, due to wind conditions when handling tarps, let the tarp go, and evacuate to a safe area.

Remember that Tarps can be replaced, lives cannot!

Once the head of the bunker is filled, tarping can begin. Two tarps are unrolled and sewn together on the ground, folded correctly, and one edge temporarily fixed to the wall.

Once the tarps are sewn together they are then pulled over the grain mass, so another tarp can then be sewn on to start the continual sewing, pulling process.

Be sure to involve as many as many employees as possible so the task is made easier on all, and to minimize manual handling injuries.

This task can be made more difficult if the wind is traveling on the same direction as the tarp is being pulled, the wind will cause the tarp to hug the grain mass and cause friction. A slight breeze blowing against the tarp direction will aid the process by bellowing the tarp out causing it to lift itself from the grain surface slightly and make it easier to manage.

Once the tarp is at the top of the heap, the steel box section can then be placed on the walls and clamped to secure the tarp. Make sure the tarp is square and even on the grain mass.

It may be necessary to place a crease in the clamped in place, a strap can be placed across the heap to stop the tarp from slipping down the heap. Another tarp can be rolled over the heap to be sewn onto the existing tarp.

Note: Sew the tarps on so they have the seams down.

Additional Tarps

The third tarp can now be run over the grain heap. The new tarp is run over the bunker on top of the existing tarp. Machinery may be used to aid this part of the operation. Make sure that both ends of the tarp are left hanging over each side of the bunker walls evenly.

The edges of the tarps can now be gathered and sewn together.

When pulling the tarp, place employees evenly across the leading edge. A tarp puller is then firmly clamped to the tarp by each employee. Acting under the supervisor's instructions, all employees pull the tarp together along or down the bunker until it is tight. Place the steel box sections and clamps on the walls to secure the tarp.

Continue this operation for all subsequent tarps.

Sewing Tarps

Sewing Operation

Tarps must be sewn together to create a sealable strong seam.

It is very important to take extra time to ensure NO creases in the sewn edges, as this reduces the seal ability of the bunker for both keeping water out and gas out.

Usually 3-4 employees are involved in the sewing process. One person preparing the two edges before the sewing machine passes, one person operating the sewing machine, and other working behind the operator, keeping the tarp tight and at a workable height.

A double seam is sewn on each tarp. The first pass being approx. 30 - 50mm down from the two evenly placed edges. The second being approx. 20 – 30mm down from the top fold of the two existing flaps that have been folded in half, so the two edges are below the existing seam. This second stitch is then sewing the 4 thicknesses of tarp.

Keep sewing machines regularly blown and oiled for the performance.

No Wrinkles / Creases

The importance of having no wrinkles or creases in the sewn seam cannot be under estimated. Creases or wrinkles effect the seal of the bunker as well as catch water moving down the tarp. Also make it difficult to obtain an effective seal on the seam.

Sealing a Tarp Seam

Be aware of the temperature of the tarp, as these can be the cause of quite substantial burns to employees. Wear the appropriate PPE when using the chosen product.

When tarps are sewn together, it is imperative that they are done so, so the seam is facing downwards. This will make the seam easier to obtain and create a strong adhesive seal.

Seams can be sealed using a wide variety of products, depending on the availability and suitability.

It is imperative that all of these products are applied in fine/sunny conditions with NO wind, as this will aid the curing process and the need for re-application because of cracks or splits in the seam.

Make sure each product covers, not only the seam, but also approx. 50mm on either side.

Things to consider when choosing a viable sealant include:

- Does bird life effect the condition of the seam?
- Are there any creases in the seam?
- Do you have the resources to apply that particular product?
- Is the product readily available?

Out loading a Bunker

Bunkers need to be inspected prior to outturn to detect any holes, contamination, gas reading or anything that may hinder outturn.

Look for insects (on the sunny side)

If ANY gas concentration is found contact your Supervisor immediately, and stop all operations.

Tarp Removal

During the out-loading tarps are required to be pulled back up the heap to expose the grain mass. Remove clamps and steel box sections equally from each side of the bunker. Place employees evenly across the tarp face, secure tarp pullers and pull the tarp up the face in order to expose the grain.

Out Loading

Once the equipment is set up and the bunker is free of any contamination, it is time to start out loading. Front End Loaders have limited access to the grain mass in these early stages of outturn, both drivers and employees must be aware of the risks involved here.

The Front End Loaders will work the face of the heap, dumping the grain into the hopper. It is important to always keep the front of the grain mass square and even, this will aid drainage and sealing when the tarp is pulled down to cover the grain mass.

Once enough room has been made in the bunker, position the Stacker within the walls.

Be sure to use the Stacker frequently so the Front End Loaders do not have to travel too far.




At the end of the day's out-loading, the tarp is pulled back down the heap and the steel box sections and clamps are replaced to secure it.

Weights are also placed across the face of the heap to prevent the tarp from moving.

It is recommended to pull any excess plastic or ground cover back up the heap a little way, then pull the main tarp cover down, as this will prevent any water ingress and/or contamination.

Once the weights are across the face of the heap, the bunker straps can be placed across the top of the tarp and also halfway down from the peak, if necessary. This will also help secure the tarp into place.

All grain must be out turned from a bunker in such a way to minimize losses and maximise quality. The Front End Loader bucket should be set at a level to minimise losses and maximise quality. If the Front End Loader scrapes a hole in the plastic, then that grain around the hole must be sampled/screened to identify whether any contamination has been caused by stones and dirt. If contamination does result, the grain must be segregated into the appropriate miniature bunker. The manager must be notified of this occurrence.

	<p>Please complete Knowledge Activity: Multiple Choice Test</p>
	<p>Please complete Practical Activity: Task 7 Task 17</p>
	<p>Please complete Workplace Activity: Task 27 Task 30 Task 32 Task 34</p>

MODULE 2: STOCK CONTROL AND QUALITY ASSURANCE



Learning outcomes

- Demonstrate an understanding of product quality concepts and standards
- Demonstrate an understanding of grain handling standards and processes
- Demonstrate an understanding of the concepts of product contamination and deterioration
- Demonstrate an understanding of the legislation and the regulations in respect of Food Hygiene and Food Safety Standards
- Explain stock management principles and practices
- Demonstrate a basic understanding of pest control principles and concepts (including Primary and secondary grain pests, Principles of pest management, Pest harbourage and infestation signs, Pest monitoring techniques)
- Demonstrate a basic understanding of insect control planning, inspection and treatment (including Storage options, Treatment options for grains and oilseeds)
- List and explain the methods applied to prevent insect infestations
- List and explain the methods applied to control insect infestations in stored grain
- Explain the segregation of grain and oilseed by type and quality standards
- Demonstrate an understanding of the technology and processes for various grain treatments (including Grain cleaning process, Grain drying process, Grain aeration process, Grain insect control treatments)

Introduction

Stored agricultural products are very valuable and highly perishable. The object of sound storage practices is to ensure that the product's conditions will preserve the marketing – and processing qualities of such product as best as possible. No business can survive if no value is added to the products in which it is trading. Any causal factor that can lead to downgrading must be identified and proactive action is needed to eliminate and/or minimize such losses.

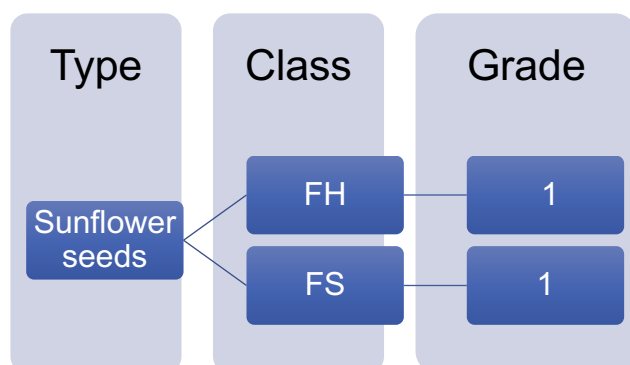
It is therefore important that the deport manager must consider all the following aspects when controlling stock and ensuring a quality product:

- Crops planted (product type, colour, grade and class)
- Harvest estimates
- Potential tons yield per hectare (climatic conditions)
- Type of product to be delivered
- When delivery is to take place (irrigation planting, early and late plantings)
- Dispatching program

Grain Quality Specifications

The Agricultural Product Standards Act, 1990 (Act no. 119) specify standards for the export and consumption of different grain products. The Act is administered by the Department of Agriculture, Forestry and Fisheries (DAFF) and implemented by agents such as PPECB (Perishable Products Export Control Board).

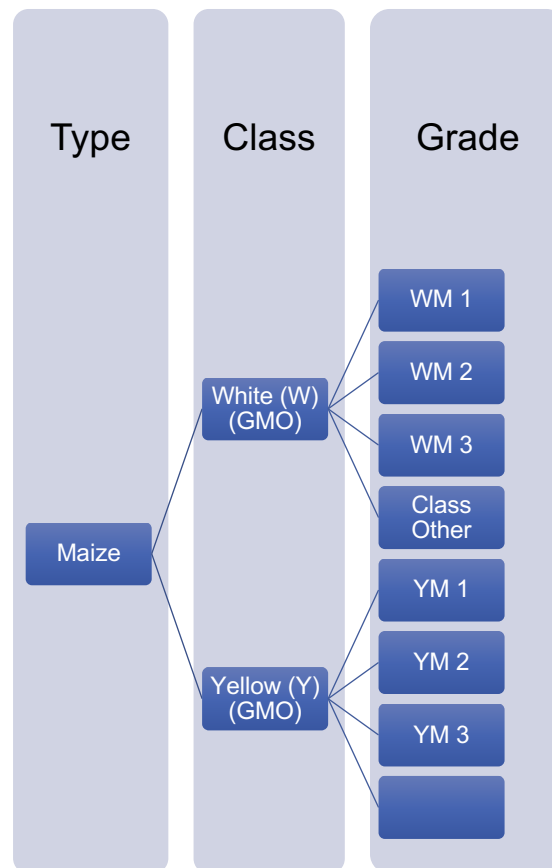
Types, classes and grades of Grain



Standards for grades

A consignment of sunflower seed must comply with the following requirements:

1. Be free from the following:
 - Khaki-bush, musty, sour or undesired odour
 - Glass, metal, coal or animal manure
 - Live insects no matter whether they appear in, on or between sunflower seeds or in or on containers
 - Castor oil seeds or more poisonous seeds than permitted in terms of the Foodstuffs, Cosmetics and Disinfectants Act, 1972.
2. Contain no chemical residues higher than the prescribed MRL; except where the MRL of the country exported to is higher or lower.
3. Moisture level of not more than 10 percent.
4. Prescribed hectoliter mass as specified in table.



Standards for classes

White Maize

A consignment for white maize must comply with the following requirements:

- The standards for one of the four grades of white maize
- Within permissible variances for different grades

- Kernel (endosperm) of maize is white

Yellow Maize

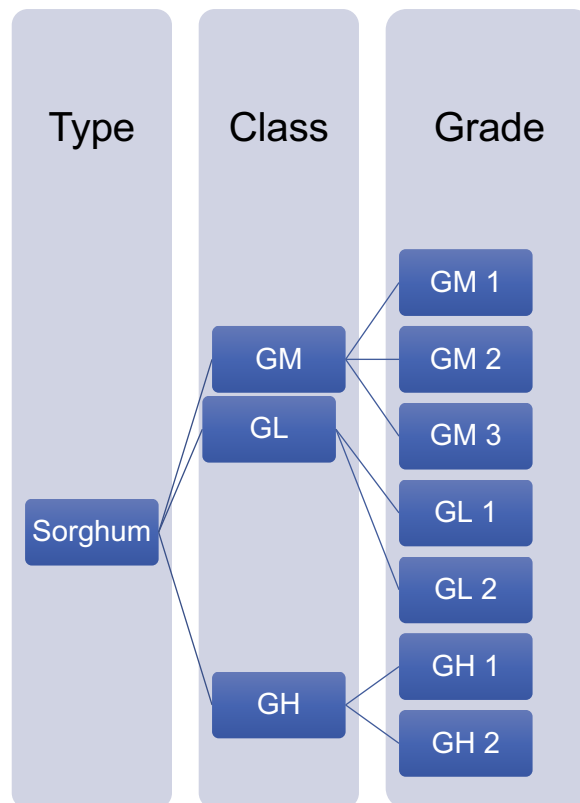
A consignment of yellow maize must comply with the following requirements:

- The standards for one of the four grades of yellow maize
- Within permissible variances for different grades
- Kernel (endosperm) of maize is yellow

Standards for grades

A consignment of both classes of maize must:

1. Contain none of the following:
 - Glass, metal, coal or animal manure;
 - Anything that makes maize unfit for human or animal consumption;
 - Not more poisonous seeds as allowed in terms of the Food, Cosmetics and Pesticides Act (No 54 of 1972); that is Argemone Mexicana, Convolvulus spp, Ipomoea purpurea, Lolium temulentum, Xanthium spp (all 7 seeds per kg); and Crotalaria spp, Datura spp or Ricinus communis (all only 1 seed per kg)
 - Live insects in maize, on bags or on containers (insect-contaminated maize can be fumigated or inspected again)
 - No stones bigger than 6,35 mm (remove with round hole sieve) and also no more than one gram stones (smaller than 6,35 mm) per 10 kg.
2. Not exceed the maximum percentage of permissible variances of every grade
3. Be free of mouldy, sour or any other undesired odour.
4. Contain no chemical residue that exceeds the Maximum Residue Level (MRL), except where the MRL of the country exported to is higher or lower.
5. Moisture content of maize may not be higher than 14 percent.



Standards for classes

A consignment of sorghum has the following requirements:

GM Sorghum

- Comply with the standards for the grades of GM sorghum
- Consists of malt sorghum without dark testa
- Is a GM cultivar as determined in the cultivar list

GL Sorghum

- Comply with the standards for the grades of GL sorghum
- Consists of malt sorghum without dark testa
- Is a GL cultivar, but cannot be classified as a GM grade
- Is a GL cultivar as determined in the cultivar list

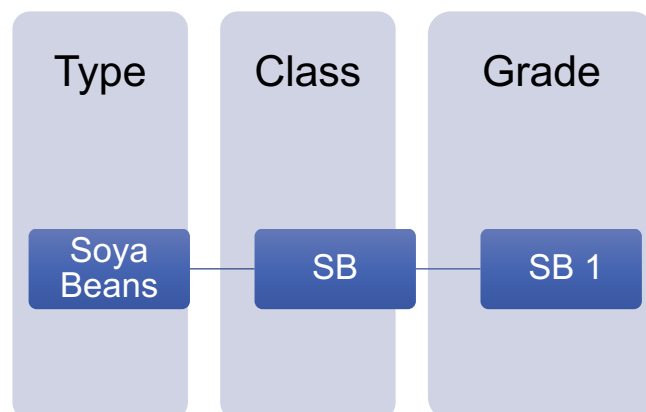
GH Sorghum

- Comply with the standards for the grades of GH sorghum as listed
- Consists of malt sorghum with a dark testa
- Is a GH cultivar as determined in the cultivar list

Standards for grades

Consignments of all grades of sorghum must:

1. Contain none of the following:
 - Anything that makes sorghum unfit for human or animal consumption
 - Live insects inside or around sorghum or containers (insect-contaminated sorghum can be fumigated and inspected again)
 - Black discoloration due to smut without 10 or more smut balls or portions thereof per 100 gram sorghum
 - No more poisonous seeds per kg than prescribed by the Act 54 of 1972
2. Free of mouldy, sour or undesired smells.
3. Moisture content must not be more than 14 percent.
4. Contain no chemical residue that exceeds the MRL, except where the MRL of the country exported to is higher or lower.
5. Not exceed the maximum percentage of permissible variances of each grade.
6. The presence of purple stains on the outside covering must not be taken into account.



Standards for classes

A consignment of soya beans must comply with the following requirements:

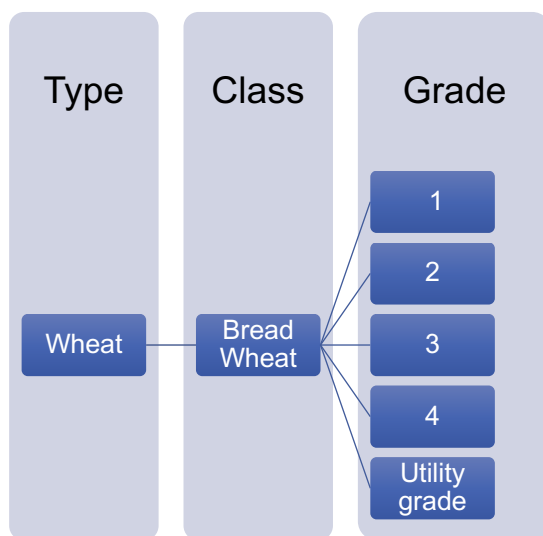
- The standard for the grades of Class SB
- Consists of any cultivar of soya beans

Standards for grades

A consignment of soya beans must:

1. Not contain any of the following:
 - Glass, metal, coal or animal manure

- Not more poisonous seeds as permitted in terms of the Food, Cosmetics and Pesticides Act (No 54 of 1972)
 - Live insects in soya beans, on bags or containers (contaminated soya beans can be fumigated and inspected again)
 - Anything that makes soya beans unfit for consumption by humans or animals
2. Be free of mouldy, sour, khaki-bush or other undesired smells
 3. Contain no chemical residue that exceeds the prescribed MRL, except where the MRL of the country exported to is higher or lower.
 4. Moisture content of soya beans may not be higher than 13 percent.
 5. Not exceed the maximum percentage of permissible variance of the grade.



Standards for classes

A consignment of wheat must comply with the following requirements:

Standards for all classes of wheat:

- Be free from any poisonous substance, chemical, or other substances that could make wheat unfit for humans or animals
- Not contain more poisonous seeds than what is allowed in terms of the Food, Cosmetics and Pesticides Act (No 54 of 1972)
- Be free from smells, taste or colour that are not typical of undamaged wheat
- Be free from other grain that is mould infested, sour or rancid, as well as foreign and other items
- Contain no chemical residues that exceed the prescribed MRL, except where the MRL of the country exported to is higher or lower

- Does not contain more than 10 micrograms per kilogram aflatoxin of which may not be more than 5 micrograms per kilogram aflatoxin B1, except where the maximum aflatoxin levels could be lower of the country exported to
- Be free of live insects in, on or around wheat, in bags with wheat, or containers.
- Insect-contaminated wheat can be fumigated and inspected again
- Be free from “stinking smut infection”
- May not have a moisture content of more than 13 percent.

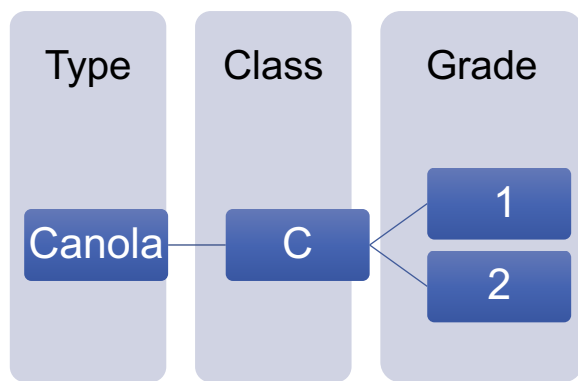
Standards for bread wheat

- Exist of at least 95 percent (m/m) of one or more of the cultivars of bread wheat as specified in the cultivar list
- Comply with the standards for Grades 1,2,3,4 or Utility grade.

Standards for grades

The requirements for wheat consignments are:

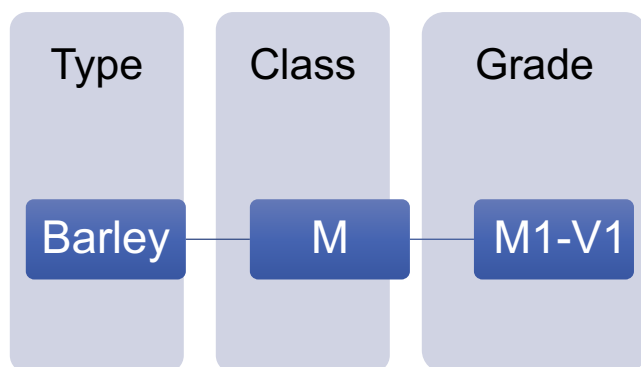
1. Graded as Grade 1, Grade 2, Grade 3, Grade 4 or Utility grade if the nature of the variances in the consignment do not exceed the percentage as specified against the specified percentage in the specified table.
2. The minimum hectoliter mass is:
 - Grade 1 to Utility grade: 77 kg, 76 kg, 74 kg and 70 kg, respectively
3. The minimum falling number of not less than 250 seconds for:
 - Grades 1,2 and 3 (Grade 4 and Utility grade are a minimum of 200 and 150 seconds respectively). Still acceptable if not more than 30 seconds lower (that is, 220 seconds).
4. Requirements for minimum protein content:
 - Grades 1,2,3,4 and Utility Grade, should respectively have a minimum protein content of 12, 11, 10, 9 and 8 percent.



Standards for grades

A consignment of Canola must comply with the following requirements:

1. Be free of the following:
 - Musty, sour, khaki-bush, or other undesired odour
 - Any substance that renders it unsuitable for human or animal consumption
 - Glass, metal, coal or animal manure
 - Live insects and snails
2. Contain no more poisonous seeds or ergot sclerotia than permitted in terms of the Foodstuffs, Cosmetics and Disinfectants Act, No 54 of 1972.
3. Have a moisture content of not more than 8 percent.

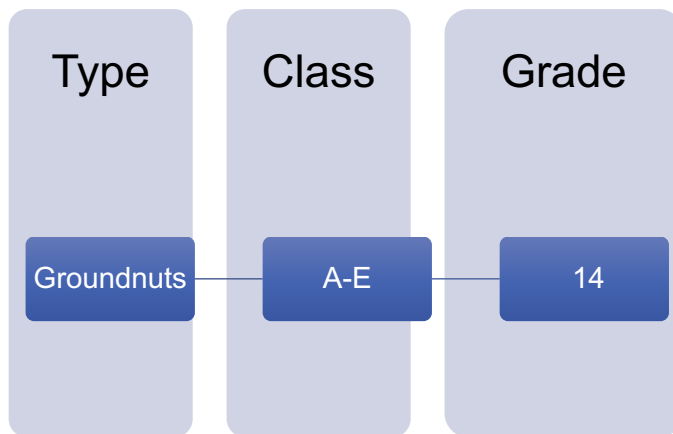


Standards for grades

A consignment of barley must comply with the following requirements:

1. Be free of the following:
 - Musty, extreme mould infected, sour and rancid foreign matter
 - Any undesired odour, taste or colour not typical of non-damaged and sound barley
 - Any animal rests; dead rodents or birds and dung
 - Live insects
 - Smut infection

- Toxin, chemical or other substances making it unsuitable for human and animal consumption
2. May not exceed permissible deviations of aflatoxin or more poisonous seeds permitted of the MRL's prescribed for agricultural remedies in terms of the Foodstuffs, Cosmetics and Disinfectants Act No 54 of 1972.
 3. Have a moisture content not exceeding 13 percent.



Standards for grades

A consignment of groundnuts must comply with the following requirements:

1. Be free of the following:
 - Musty, sour or any other undesirable odour
 - Live insects
 - A substance which renders it unfit for human or animal consumption
 - Chemical residues that exceed the prescribed MRL's.
2. Free from seeds of *Ricinus communis* and not contain more poisonous seeds as well as total aflatoxin and aflatoxin B1, as prescribed by the Foodstuffs, Cosmetics and Disinfectants Act, No 54 of 1972.
3. Have a moisture content of not more than 7 percent.

Intake Disciplines

- **Reception**

During intake of crops, sampling remains the most important factor to determine the grade of the product. Most mistakes are made during the intake process and therefore accuracy is of utmost importance.

The sampler's workplace must be cleaned properly and he must ensure that the sampling device is in a good working order. If the device is defective it will affect the quality of the grading of the consignment. If the sampler's workplace is not cleaned properly, it may lead to cross contamination.

The person who takes the sample will receive a grain delivery instruction from the driver. The grain delivery instruction must include the producer's details and must be signed by the producer. The producer must explicitly state on the grain delivery instruction what will happen to the product. The grain delivery instruction will be entered onto the depot's system.

- **Sampling**

Samples must be taken in the prescribed manner as defined in the applicable Government Gazette. The samples are prepared and graded according to the crop requirements. The grading information is recorded according to the workplace requirements documents. Sampling is an exhaustive work and samplers may get tired and then scoop up the samples as opposed to pushing the device down to the bottom of the consignment. Therefore sufficient supervision must be present during the sampling process to ensure that samples are accurate.

- **Determination of mass**

When determining the mass of a consignment it is important to ensure that the entire truck fits on the scale and that it does not touch the edges next to the scale. All persons must climb out of the truck before the gross mass is determined. The gross mass is indicated on the documentation. The driver is asked to dump the product in a particular intake hopper. To avoid mistakes, the intake hopper number must be indicated on the grain delivery order form.

- **Offloading the Consignment**

The truck discharges the product into the prescribed intake hopper. The Grader/Depot manager's findings will determine whether the cargo must be screened or dried. The truck is weighed again to determine the tare of the truck. The net weight (gross minus tare and net mass) is indicated on the grain receipt document.

During offloading the product must be checked to ensure that what appears on the document, is offloaded.

Hygiene at a storage depot

In order to ensure that grain products are safely stored, it is essential that the following hygiene factors must be checked regularly:

- Weeds must be removed from the premises on a regular basis
- Drainage systems around the building needs to be cleaned
- Loose product must be removed
- Sidings and loading areas must be kept clean
- Waste containers must be emptied weekly
- Silo bins, stacks, dams, bunkers and silo bags must be neatly stacked and labeled
- Remove birds' nests regularly
- Dust extraction points/pipes often clog and are a source of contamination throughout the facility. The regular cleaning of the pipes and cyclone is therefore extremely important.
- Grading equipment must be cleaned properly after the season has ended.
- Cleaning machines is the first part of the product handling function and should be cleaned regularly.
- Intake hoppers/discharge hoppers is one of the largest sources of infestation and should thus be cleaned on a daily basis.
- Mass meters should be inspected and cleaned on a regular basis.

Screening tests should be done weekly. Inspect each silo bin at the top inlet cover for insects and condensation. Pay particular attention to any musty and/or sour smells at the top of the silo bin. Determine the temperature at the top of the silo bin. Look in the tunnel for traces of insects on the conveyor belt before the belt is started. Sift each outlet valve and look for insects. The workhouse, dryer, dust extraction apparatus and offload hoppers are often overlooked during the inspection. Record findings of the entire silo complex and not only the infestation that occurs in the silo bin.

Stock Control

The control of stock at the grain depot is important for the following reasons:

- The monetary worth of stock
- To maintain the specifications and quality of grain according to legal regulations and as required by the owner and millers that will buy the grain
- Increase income and decrease losses

- Protect the name and reputation of the business
- Keep insurance premiums as low as possible by limiting claims
- Storage space in silos and sheds can be used more effectively
- Harvest estimates and planning by producers are more accurate
- The financial assets of a silo complex can be reported accurately in financial statements
- Legal requirements

Both the **quantity** of different types and grades of grain must be controlled as well as the **quality** thereof.

The quantity of grain will change each time grain is received or out-loaded. At times these quantities will be verified by stock taking. The quality of grain must receive continuous attention because it could be affected at any stage if it becomes dirty, wet or contaminated. The control of the quality of grain therefor includes all the procedures to ensure it, including intake, cleaning, drying, fumigation, as well as cleaning and repair of bins and storage hygiene.

In order to be effective, a system of stock control should comprise the following components:

- The unique positioning of every bin or storage space as identified with a number or code
- Comprehensive details of grain in every bin (grade, moisture, foreign objects and HLM)
- Information must be updated comprehensively and accurately by means of instruments (weigh bridges scales, sampling, moisture testers, measuring equipment, forms, records and computers.)
- Quality requirements must be complete, accurate and applied timeously and necessary corrections made.
- Stock taking must be done regularly and if necessary the stock volumes must be corrected.

The stock on hand is kept on record on the silo computer system and is compared with the physical stock measured with a measuring tape, laser (ultrasonic instrument) and a torch. Differences are investigated and resolved. Old stock must possibly be written off. Stock taking is done at regular intervals (weekly, monthly) and at the end of the financial year.

Precautionary measures that must be taken with stock taking:

- Persons work together in a team
- Always measure from the same place

- Determine the hectoliter mass (HLM) in each bin
- Verify with measuring tape that just touches the grain and a torch
- Determine grain profiles
- Calculate total stock (graphically, computer programme)

Possible reasons for differences between physical stock and book value of stock:

- Everything not found/counted/inaccurate measurements/not balanced regularly
- Documentation for stock received/dispatched not processed correctly/lost
- Wrong stock records for updating
- Physical losses (moisture, crush)
- Theft, mistakes, negligence, suspect vehicles on site, wrong vehicles were loaded, grain in bags were stolen.

It is important that permanent records are kept and updated. The records are noted in registers (such as poison registers or calibration tests of scales and instruments) or kept on computer.

Examples of record are:

- Grain stock records
A record is kept on computer for each type and grade of grain and of the storage place. The grain stock records are updated when stock is received, out loaded or treated and verified with stock takings and corrections as necessary.
- Client records
The stock of the owners of the grain in the silo must be identified correctly and be updated when more stock for the specific type and grade is received or out loaded.
- Registers
Very time that an instrument or machine is calibrated, it must be recorded.
- Poison register
A record of insecticides used during spraying and fumigation is kept, indicating the stock on hand, as well as product issued (details of dosages used) and received.

Guidelines for the safe storage of grain

In South Africa grain is sometimes cultivated in areas where the climatic conditions are not favourable for the cultivation thereof. Problems are especially experienced if the climatic conditions during the ripening stage of the grain are unfavourable. In the summer rainfall areas of South Africa, it often happens that wheat must be harvested while it is still wet in order to protect the quality thereof.

Such grain must then be dried artificially before it can be stored safely. With the expansion of wheat and maize production in the summer rainfall areas and with modern harvest techniques, the extent of South Africa's grain harvest that must be dried artificially, has increased so much that in some years up to 90% of the wheat deliveries at some receiving points must be dried. The average percentage of maize that must be artificially dried, is approximately 5.5% per year.

In the winter rainfall areas wheat and barley must also be harvested when it is still wet because strong winds during harvesting can let the grain fall out and/or cause the plant to fall over and thus hamper the harvesting process.

Moisture, insects as well as the incorrect grading of the product is responsible for the biggest decline in product quality. If these factors are not managed wisely, it can cause huge losses for the storage organization.

Depot managers should regularly inspect the product; especially product received with a high moisture content must be closely monitored. In moist product insects multiply much faster than in dry product. Furthermore, depot managers should also be on the lookout for leaks in barns/ silo bins/ silo bags and bunkers that could cause spots to become wet, mouldy and with insects. The trend is often to discard small quantities of wet grain, but it is this product that serve as a breeding ground for insects.

Depot managers should be particularly weary of infestations by insects that develop inside the product, such as weevils and the Angoumois grain moth. By the time you are able to notice live adult insects in the product, it may be already too late as it may have caused considerable damage to the product already.

One of the most dangerous sources of contamination of clean product, is small quantities of product that is periodically delivered by retailers or agents at the depot for storage. This product is almost invariably heavily contaminated with insects and the later it is delivered after the intake of the crop, the more severe the contamination.

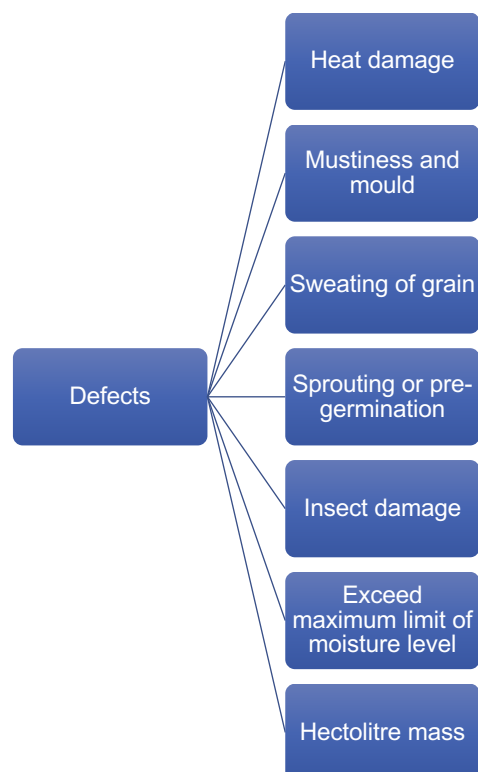
Storage Hygiene

The following risks associated with grain storage influence compliance with quality and safety requirements:

Risks	Corrective actions	Consequences and implications
<ul style="list-style-type: none"> • Grain moisture • Respiration • Moisture movement • Heat Build-up 	<ul style="list-style-type: none"> • Aeration • Cooling • Grain drying 	<ul style="list-style-type: none"> • Food safety • Dust explosions • Energy usage

Grain Moisture

Due to the fact that wet grain cannot be stored safely, silos attempt not to store grain with a too high moisture content. Payment, however, takes place on a dry mass that is determined against the maximum moisture content that is acceptable according to the regulation for the specific grain type. In the case of maize, it is 12.5%. The amount of moisture in grain is always expressed as a percentage. The percentage moisture of products in a normal air-dry condition is an important characteristic.



Moisture is the single biggest cause of the decrease in grain quality. The speed of deterioration in the quality of stored grain is closely related to the amount of moisture. Therefore, it cannot be stored safely above a certain percentage of moisture.

Most of the silos have dryers that enable them to extract moisture from grain. It is thus important to know how much water must actually be removed during drying.

Example:

For this calculation 12.5% moisture will be regarded as dry and safe for storage. To therefore determine the quantity of water that must be removed during drying, the following calculation must be used:

$$\text{Mass of Water} = \frac{\text{Mass total } (Mi - MF)}{[1 - (Mf \div 100)] \times 100}$$

Where:

Mi = Moisture initially

Mf = Moisture final

It is thus possible to determine the mass of water that is present in silo bins. Assume that a silo handles 90 000 tons of grain per year of which 50% must be dried, the average moisture content of the wet grain is 16% and must be dried to 12.5%. The mass of water that must be withdrawn is then:

Mi = Moisture initially (16%)

Mf = Moisture final (12.5%)

Mass = ton

$$\text{Mass of Water from wet grain} = \frac{(50 \div 100) \times 90\,000 \times (16 - 12.5)}{[1 - (12.5 \div 100)] \times 100}$$

$$= \frac{157\,500}{87.5}$$

$$= 1800 \text{ ton water}$$

$$= 1\,800\,000 \text{ litre water}$$

If the remaining 50% of the grain received that is accepted as dry contains 14% moisture, then the quantity of water is calculated to a 12.5% moisture content.

$$\text{Mass of Water from wet grain} = \frac{(50 \div 100) \times 90\,000 \times (14 - 12.5)}{[1 - (12.5 \div 100)] \times 100}$$

$$= \frac{67\,500}{87.5}$$

$$= 771 \text{ ton water}$$

$$= 771\,000 \text{ litre water}$$

It is possible that in a good agricultural year where grain is not dried quickly, more than 1 000 ton of water could be present in the silo. This makes it difficult to manage the grain and it is thus not possible to maintain grain quality without special precautions such as aeration and monitoring.

Taking into account the extended period that grain can be stored at silos, it is necessary that the moisture content is controlled continuously. The Institute of Agriculture and Natural resources at the University of Nebraska, Lincoln suggests the following maximum moisture content for stored grain if it is aerated. Without aeration through flow adjustments will be needed in the grain moisture allowed.

Period	Maize and sorghum	Soybeans	Small grain
6 months	15.5%	13%	-
12 months	14.5%	12%	13%
12 months +	13%	11%	13%

Respiration

During the storage of grain respiration takes place when heat and carbon dioxide are released. The higher the moisture content and temperature, the higher the respiration rate and as a result more and more energy is released. The temperature of the grain can increase so high that heat damage takes place. The only way in which respiration rate can be decreased is to cool the grain by means of aeration.

Moisture movement

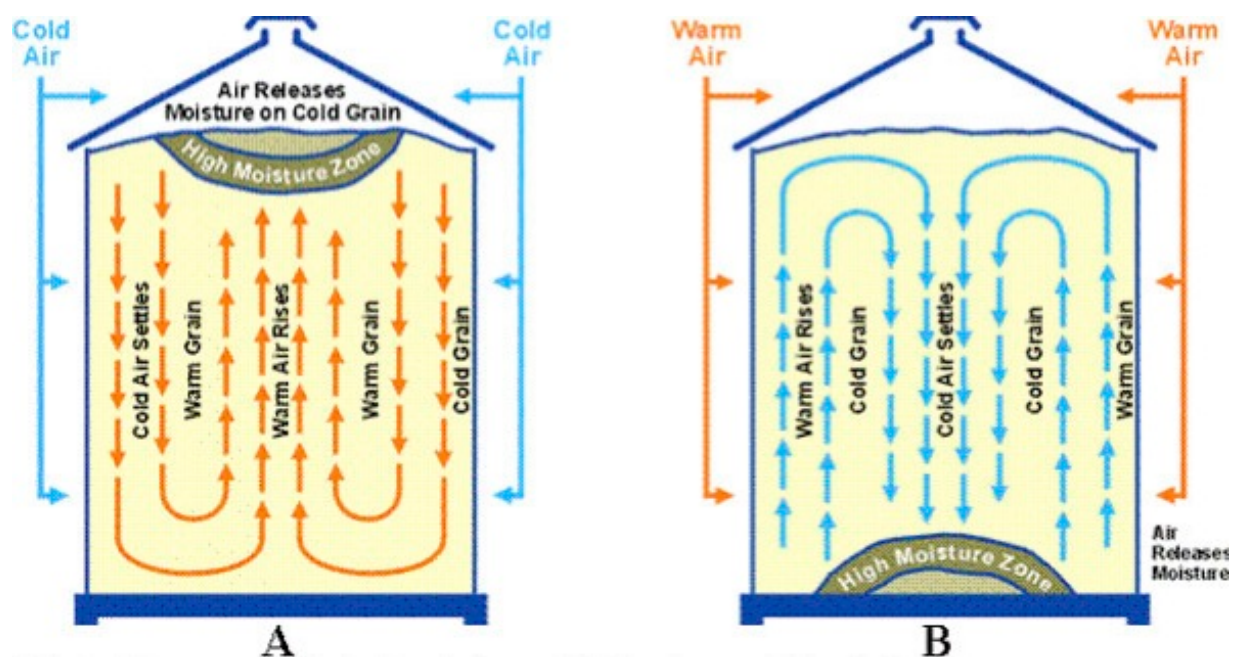
A general problem with long-term storage is moisture movement in the grain mass. Moisture migration is the result of convection currents which are caused by temperature differences in the grain mass. Moisture migration is especially serious if grain is not adequately cooled after drying and moisture moves to the top of the bin through convection currents. Usually this

moisture migration is only noticed in the spring when temperatures start to rise and then it is very difficult to rectify it without aeration.

The perception exists that bin leakages are mainly the cause of heat damage in grain while the opposite can be proved where bin maintenance is done, water leakages cannot cause more than 10% heat damage of grain. Serious water leakages will cause rotten grain. One and a half percent grain moisture in a bin of 5 000 ton represents 85.7 m³ water or, expressed another way, water of almost a half-a-meter deep in the bin.

The interpretation of findings when bins are inspected is also important. For example, condensation on the roofs, as well as the clotting of grain on bin walls, are often seen as the result of water leakages, while is most probably caused by moisture that is released by convection currents in the bin.

The first indication of moisture migration is usually moist grain on the grain surface area which later develops into a hard crust that forms on top of the other grain. If this grain is not aerated, it could result in huge losses in grain quality.



Heat accumulation

It is a big dilemma if the build-up of heat is noticed in a bin at a late stage. It can easily happen that the wrong decision is made if an aeration system has not been installed.

Corrective steps must then be followed. The following emergency measures can be taken:

- Transfer the grain to an empty silo. This has the advantage of hot and cold grain mixing and can be efficient if heating is detected in the early stages.
- If empty silos are not available and the ambient temperature is low, it can be cooled with the dryer fans. Cool night temperatures should also assist in cooling the grain.

These systems are not ideal to cool hot grain due to the fact that it will take longer to cool the grain down to a safe storage temperature. If silos are equipped with temperature monitor cables, an increase in temperature can be detected sooner and preventative measure can be implemented sooner.

Grain Treatments and Pest Management

Grain Treatments – Grain Cleaning

During the pre-cleaning process as much as possible foreign material such as stalks, leaves and other material as well as dust is removed from the grain. This action is quicker than the complete cleaning process and it has the advantage that storage space isn't taken up by foreign material and that better storage capacity is created.

A further advantage of the pre-cleaning process action is that it removes the foreign material (plant residues) which could later cause bin clogging. Plant residues usually also absorb moisture that can lead to decomposition when it is compacted together with the grain in the bin under conditions of limited air flow.

In the cleaning process a mechanical cyclone sucks dust from the grain and then the grain moves over a series of sieves that remove the fine material and broken grain as well as other larger material. This action is done in order to comply with the buyer's grade prescriptions and that poisonous seeds that may be in the grain, are removed. The screenings and dust are gathered in bags or in bulk outside or in the grain silo's sifting/dust room.

Grain Treatments – Grain Drying

When grain is dried, the excess water (moisture) is removed from it. The removal takes place by water being taken up in the air and being blown away. Different drying equipment and techniques as well as methods of drying are used. Dryers make use of forced air as drying medium. The air can be heated or unheated.

Drying methods

Drying with unheated (natural) air is the cheapest method, but unfortunately slow and totally dependent on environmental factors such as humidity and temperature. It is, however, still one of the most effective methods to limit damage to the quality of grain and is furthermore the only method suggested for the artificial drying or conditioning of unshelled peanuts. A dryer can also re-dry grain that becomes wet during storage by using only the fan without a heat source, in other words only the surface moisture is removed.

Drying with heated air can damage the grain quality if it is dried at a temperature that is too high. Damage is especially done to the physical characteristics of the protein and to the germination capacity of the grain. By keeping within the limits of prescribed air temperatures, the danger of heat damage during artificial drying is decreased.

Drying Equipment

There are two types of heat drying equipment, namely one with direct heating and one with heating through a heat exchanger. When a heat exchanger is used, only clean air will be blown through the grain. With the direct heating system, the products of combustion move with the heated air through the grain that is being dried and the danger of pollution is very big, especially if the combustion is not complete. In all respects it is thus preferable that a grain dryer must have a heat exchanger. Grain easily absorbs a smell or a taste. Huge losses can be incurred by, for example, drying grain with hot air that has an oil or other smell.

What happens when grain is dried

An air molecule can be compared with a sponge since it takes up moisture. A saturated air molecule has 100% relative humidity and dry molecule 0% relative humidity. The quantity of moisture that must be removed could be removed with heat and air.

The degree in which the air takes up moisture is dependent on the equilibrium point between the air moisture and the grain moisture. The moisture in the grain has a certain vapour pressure. The result is that the vapour pressure in the grain decreases until it is the same as the vapour pressure in the air, and no more moisture exchange takes place between the grain and the air.

As a rule of thumb it can be assumed that 1.25 kW is needed to extract 1kg water from grain. In a poorly designed dryer the kW usage could be even higher. It is possible that wet grain could be mixed with dry grain due to a lack of knowledge of employees that operate dryers at night. A lot of damage to grain could thus be caused due to the excessive high water content of the so-called dried grain.

It is therefore very important that all dried grain is firstly transferred into a post-dryer bin to cool off and reach equilibrium with its environment. When the post-dryer grain is transferred, moisture and temperature tests must be taken at least every 30 minutes to ensure that grain is dried properly and the temperature of the grain is not too high. These results must be recorded.

If all dried grain is transferred to bins with temperature monitoring, it can facilitate the management thereof and it is then possible to detect any abnormalities and take corrective action before damage is done to the grain. It is important that comprehensive notes are taken when grain is transferred into a bin. The principle of first-in-first-out should be followed, but unfortunately it is not possible. Therefore, it is always advisable to empty the bins first to make very sure of the condition of the grain before more grain is added. Where wet grain is dried without aeration, it should be noted that the safe storage time of wet grain should not be exceeded. The moment that situation occurs, the moisture content must be reduced and as soon as the situation normalizes, it can be increased again.

Operating procedures

Preparations for drying grain:

- Ensure that the drying oven is clean and functional at the start of the season.
- Prepare empty bins for the storage of wet grain and also dried grain.
- Ensure that the igniting chamber is clean and that the nozzle is without residue.
- Ensure that the bin with the wet grain is emptied after about two weeks before any new wet grain is added to it. This prevents that a wet grain cushion is formed.
- Ensure that the dried grain is cooled down to the environmental temperature before it is stored in a bin.
- Determine the moisture of grain that is being dried at least every 20-30 minutes to ensure that the correct quantity of moisture is removed.
- Notwithstanding the type of moisture testing equipment that is in use, all equipment must be tested for accuracy against the standard 72-hour oven method. The method is used by an accredited laboratory.

Grain Treatments – Grain Aeration

Aeration is the transfer of high volumes of cold air through a grain mass. The purpose of aeration is:

- To achieve homogeneous moisture throughout the product in the silo
- To achieve homogeneous temperature throughout the product in the silo

This is generally the most effective method to maintain grain quality without having to move the grain.

The benefits of moving AIR rather than GRAIN are:

- Lower kWh consumption (reduced power costs)
- No grain damage since there are no breakages and seed quality is maintained
- Lower maintenance costs
- Reduce insect infestation
- Elimination of hot spots

Aeration removes the moist air from the grain and thereby achieve a homogenous moisture and temperature. Temperature and humidity play a large role in aeration. Air that is at a lower temperature than the grain, will cool the grain off, not just to the air temperature, but to the wet ball temperature of the air. Usually the grain loses a small amount of moisture during the cooling phase of aeration. Aeration thus cools the grain and also reduces the moisture content slightly. Any heat that is caused by respiration is removed and hot spots are thus eliminated.

The purpose of aeration is not to use the aeration system as a dryer to dry grain. Although a degree of drying can take place in ideal conditions, it is still limited and the main objective is to prevent heat accumulation of grain due to biological actions taking place. Air which has a lower temperature of at least 6°C as that of the grain, will cool the grain down, not only to the air temperature, but also to the **wet bulb** temperature in the air.

“Dry Bulb” is the temperature in the air measured with a normal thermometer.
“Wet Bulb” is the temperature that must be reached before the air releases the water from the air. It is usually observed in the form of dew or condensation.

The cold, dry air will absorb the grain's temperature and thus also remove some moisture. When this air is vented, not only will heat but also moisture be removed from the grain.

Pest Control Principles and Concepts

Grain insects are an integral part of the grain storage system; over the ages, they have adapted fully to survive under the conditions that exist in the grain storage environment. The environment in which an insect lives can be divided into four components:

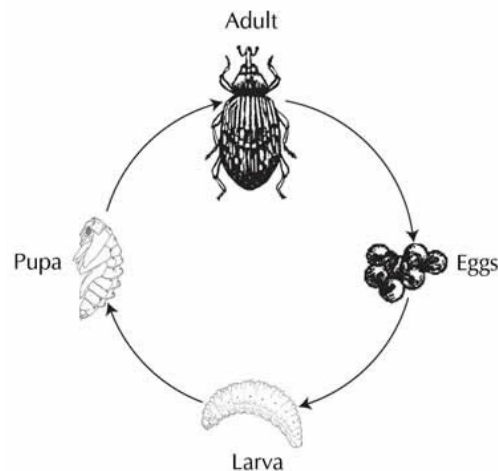
1. The prerequisites for life, namely food, water, oxygen and the atmosphere.
2. The climate, in other words the temperature and humidity in the grain silo or bag stack.
3. Other living organisms that live in the same environment, such as other insect pests with which the insects must compete with for feed and shelter, natural enemies such as parasites and predators, bacteria and viruses that cause diseases and fungi that grow on the grain.
4. The physical conditions under which the grain is stored, for example the darkness, the size of the space within the silo bin, the impenetrability of cement, the total area of the volume of grain, the size of the grain kernels, the size of the intergranular spaces, and much more.

Each of these components of the environment influence the population growth of the pest species. The ecological approach to pest control comprises the change of one or preferably more than one of these environmental components to **make the environment less suitable or totally unfit for population growth of the insect pests**, but subject to the limitation that the environment must remain suitable for the storage of grain.

The most important pests of stored grain, grain products and seeds are insects and mites. Storage pests undergo a complete metamorphosis during development. While the insect is in the egg stage and pupa stage, it does not move around or eat. During the larval stage and the mature stage, the insect is very active. The larval stage is mainly focused on eating in order for the mature insect to be healthy and strong. The mature stage produces the next generation of insects. The mature insect moves around much more than the larva to look for suitable places to lay eggs. That is why the insect in the mature stage has wings.

The life cycle or metamorphosis of insects has the following characteristics:

- Nearly all insects lay eggs to reproduce.
- From the egg a young, immature insect hatches and develops into a mature insect that is ready to reproduce.
- Most of the insects develop in one of two ways from the egg stage to the mature stage.

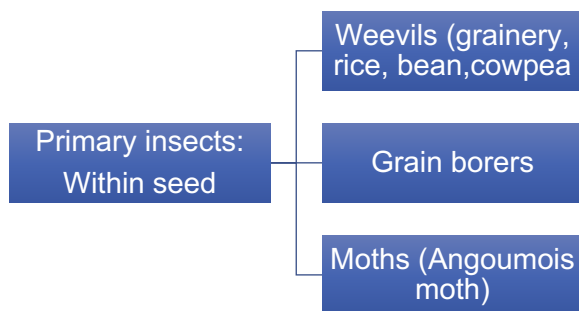


There is also a small group of insects that don't undergo a metamorphosis during development. Most of the important pest insects of stored grain, grain products and seeds undergo a complete metamorphosis during development from egg to the mature stage and therefore they are all similar. They can, however, be divided into two groups depending on the place where the immature stages are found:

- In the first group, the larva and cocoon stages develop **inside** a single grain kernel or seed. The pest insects that fall in this group can thus only reproduce in whole grain, or in processed products that are in solid form, such as spaghetti. These insects can thus already contaminate the grain or seed on the land, because the immature stage inside the kernel is well protected against injuries during the harvest and handling.
- In the second group, the immature stages develop **freely** between the seeds and is not limited to a single seed or grain kernel. These insects can therefore also reproduce in flour and other grain products in powder form. They cannot, however, be taken in from the land because they could easily be injured or killed during the handling of grain or seeds.

Storage pests that develop within the seed kernel

These pests cause the most damage. When grain is contaminated by this group, only the mature stage of the insect is observed, because the immature stages are hidden inside the seeds and grain.




Grain Weevils

The grain weevils belong to the snout-beetle family, which is characterized by the mouth pieces at the end of the snout or rostrum. There are three snout-beetles that are important pests of stored grain and seeds, namely:


- Grainery beetle
- Maize beetle
- Rice beetle

- **Grainery beetle:**


	
Characteristics of body	<ul style="list-style-type: none"> • Dark-brown colour • No membranous flying wings underneath the elytron • Approximately 3mm long depending on seed size • Snout with mouth pieces at the end.
Biology	<ul style="list-style-type: none"> • Female eats a cavity in the seed kernel into which she lays a single egg. • The egg hatches and the larva eats deeper into the seed, where it moults a few times, pupates and then creeps out in mature form • Mature insect remains in the seed for a few days and then eats an escape route to the outside, to mate and continue the cycle • Mature insect lives for 7 to 8 months

	<ul style="list-style-type: none"> Only grain is attacked
Development time	<ul style="list-style-type: none"> 4 to 5 weeks under optimum conditions
Number of eggs	<ul style="list-style-type: none"> 150 to 250
Optimum climate	<ul style="list-style-type: none"> 26 to 30°C and high humidity
Damage pattern	<ul style="list-style-type: none"> The escape opening of the mature insects in seeds is a tell-tale characteristic. Because the mature insect also eats the seeds from the outside, further cavities arise over time

- Rice Weevil**

	
Characteristics of body	<ul style="list-style-type: none"> Mat-black colour Four light spots on the covering wings Snout Length 3mm, depending on seed size Has flying wings
Biology	<ul style="list-style-type: none"> Similar to the biology of the grainery weevil The mature stages live 5 to 6 months Can fly well and contaminates grain that is still standing on the land Mainly grain is attacked
Development time	<ul style="list-style-type: none"> 4 to 5 weeks under optimum conditions
Number of eggs	<ul style="list-style-type: none"> 200 to 300
Optimum climate	<ul style="list-style-type: none"> 27 to 31°C and high humidity
Damage pattern	<ul style="list-style-type: none"> The escape opening of the mature insects in seeds is a tell-tale characteristic. Because the mature insect also eats the seeds from the outside, further cavities arise over time


- **Maize weevil**

	
Characteristics of body	<ul style="list-style-type: none"> • Similar to that of the rice weevil • Length 3 to 4mm depending on seed size
Biology	<ul style="list-style-type: none"> • Similar to that of the grain shed and rice weevil • Mature stage lives 6 to 7 months • Could contaminate grain on the land
Development time	<ul style="list-style-type: none"> • 4 to 5 weeks under optimum conditions
Number of eggs	<ul style="list-style-type: none"> • 200 to 250
Optimum climate	<ul style="list-style-type: none"> • 26 to 30°C and high humidity
Damage pattern	<ul style="list-style-type: none"> • Similar to that of the grainery and rice weevils

Cow-pea and Bean weevil


Although these insects are also called weevils, they are not related to the snout-beetle family to which grain weevils belong. They belong to a weevil family that almost exclusively contaminates leguminous plants such as peas and beans. Grain weevils, on the other hand, can hardly survive on leguminous plants.

- **Bean weevil**

	
Characteristics of body	<ul style="list-style-type: none"> • Plump, little weevils with grey elytron • Length 2.5 to 3mm • Tip of the posterior protrudes from underneath the elytron
Biology	<ul style="list-style-type: none"> • Eggs are laid in ripe pods on the land, or between the ripe seeds in storage

	<ul style="list-style-type: none"> • The eggs are laid loosely and don't stick • After the egg has hatched, the small larva bores into the bean where it moults, pupates and changes into a mature insect • In the summer, the mature insect stays in the seeds only a few days and then leaves the seeds through a neat, round opening • In the winter, they stay in the seed all season long • More than one insect can develop in every seed • The mature bean weevil does not eat and does not live longer than 9 weeks after it has left the seed • Kidney beans, sugar beans, runner beans and cowpeas are contaminated by the normal bean weevil, but not soya beans, lima beans, broad beans and velvet beans or grain. •
Development time	<ul style="list-style-type: none"> • 6 to 8 weeks under optimum conditions
Number of eggs	<ul style="list-style-type: none"> • Around 50
Optimum climate	<ul style="list-style-type: none"> • 27 to 31°C and moderate humidity
Damage pattern	<ul style="list-style-type: none"> • One or more round escape opening in the seed; the rest of the seed area is undamaged, because mature insects do not eat and the internal damage by the larva cannot be seen

- **Cow-pea weevil**


	
Characteristics of body	<ul style="list-style-type: none"> • Plump little weevils with a mat, red-brownish colour • The back parts of the elytron are black • The tip of the posterior protrudes from underneath the elytron wings • Length about 2.5mm
Biology	<ul style="list-style-type: none"> • The female sticks the eggs onto the seeds or pods • When the small larva hatches, it bores into the seed where the life cycle is completed • In the summer, the mature insect stays in the seed for a few days, but in winter they stay there until it is a bit warmer

	<ul style="list-style-type: none"> • The mature insect leaves the seed through a typical small round escape opening as all cow-pea and bean weevils • The mature insect does not eat and does not live longer than 2 to 3 weeks • The acorn bean weevil can only reproduce in cow-pea and certain types of peas, but not in beans, and also not in grain
Development time	• 6 to 8 weeks under optimum conditions
Number of eggs	• About 50
Optimum climate	• 28 to 30°C and moderate humidity
Damage pattern	<ul style="list-style-type: none"> • Round escape openings without any visible damage to the seed. • Pasted eggs on seeds.

Grain Borers:

The grain borers belong to the same insect family as the wood borers. Their build and lifestyle habits are very similar to that of wood borers. Only one of the two insect groups will be discussed, namely the small grain borer.

• Small Grain Borer


	
Characteristics of body	<ul style="list-style-type: none"> • Dark brown colour • Cylindrical body • Head is underneath the first thorax segment • Length about 3mm
Biology	<ul style="list-style-type: none"> • Eggs are laid in loose grain and after they have hatched, the first and second stage larval eat the powdered grain caused by continuous boring into the grain kernel • The third larval stage of the small grain borer bores into the grain kernel where it completes the life cycle • The mature insect lives around 5 to 7 months • Only grain is contaminated
Number of eggs	• About 300

Optimum climate	<ul style="list-style-type: none"> • 32 to 35°C and moderate humidity
Damage pattern	<ul style="list-style-type: none"> • The numerous tunnels and hollows in the seeds are characteristic. There are no typical escape openings in the seeds. A large amount of powdered grain

Moths

There are three moth types that develop inside seeds, of which the Angoumois moth is the most important. The Angoumois moth belongs to the family of leaf miners that mostly tunnel into leaves.

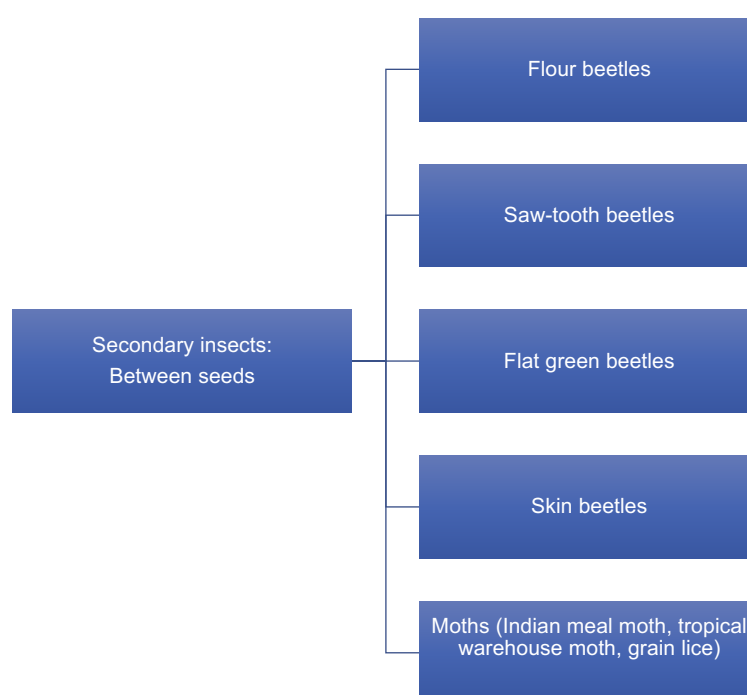
• Angoumois moth

	
Characteristics of body	<ul style="list-style-type: none"> • Light khaki coloured with satin sheen • Narrow wings with long fringes on the rear edges of especially the back wings • Wingspan 10mm • Body length 4 to 5mm
Biology	<ul style="list-style-type: none"> • Eggs are laid on the grain and the newly hatched larva immediately bores into the seed kernel • The larva grows through its various stages and when mature, it eats a small escape tunnel to just under the testa. • Then the larva spins itself into a cocoon and pupates • When the mature moth emerges, it simultaneously breaks through the thin seed testa and the cocoon to exit from the seed • The empty cocoon can often be seen in the escape opening • Only grain is contaminated • The mature stage doesn't eat and don't live longer than two weeks • This insect can already contaminate the grain on the land


Development time	<ul style="list-style-type: none"> • 5 weeks under optimum conditions
Number of eggs	<ul style="list-style-type: none"> • About 150
Optimum climate	<ul style="list-style-type: none"> • 26 to 30°C and moderate humidity
Damage pattern	<ul style="list-style-type: none"> • Escape openings without any other external damage to the seeds. • The cocoon can be seen in the mouth of some of the escape openings • Large seeds such as maize may have more than one escape opening, but small seeds such as wheat seldom have more than one

Storage pests that develop freely between the seeds


With insects that move freely between the seeds or develop in the milled grain products, both the matured insects as well as the larva, is noticed. Indeed, with the type where the lifespan of the mature stage is shorter than the development stage of the larva, the larval stage is as visible or even more so than the mature stage. Only the body characteristics of the mature stage are mentioned here.



- **Rust-red flour beetle**

	
Characteristics of body	<ul style="list-style-type: none"> • Shiny red-brown colour • Flat body • About 3mm long
Biology	<ul style="list-style-type: none"> • Eggs are laid loose in the feeding medium, hatch and the larva moult a few times, pupate and emerge as small mature beetles • The larva lives mainly on fine grainery particles such as dust and flour and therefore prefer grain products • Milled products of pulse seeds and even whole pulse seeds are also contaminated • In the mature stage the insect lives 6 to 7 months
Development time	<ul style="list-style-type: none"> • 4 to 5 weeks under optimum conditions
Number of eggs	<ul style="list-style-type: none"> • About 360
Optimum climate	<ul style="list-style-type: none"> • 32 to 35°C and can survive at low humidity
Damage pattern	<ul style="list-style-type: none"> • No visible damage to seeds • Many small dead beetles in the product as well as castings of larval skin • If flour is heavily contaminated, it discolours to a pinkish colour and also develops a strong smell due to certain secretions of this insect


- **Saw-toothed beetles**

	
Characteristics of body	<ul style="list-style-type: none"> • Mat-brown to black colour • Narrow body

	<ul style="list-style-type: none"> • Six saw-tooth-like projections on both sides of the first thorax segment • 2.5 to 3mm long
Biology	<ul style="list-style-type: none"> • Eggs are laid loose in the feeding medium • When it is time for the larva to pupate, it wraps itself in a delicate cocoon of food fragments that are stuck together • In here the pupa develops from which the mature beetle emerges • The mature beetle lives for 6 to 7 months • Nearly any stored commodity is contaminated • Where whole grain is contaminated, some of the larval bore under the testa, into the germ and complete their development in the seed
Development time	<ul style="list-style-type: none"> • 3 to 4 weeks under optimum conditions
Number of eggs	<ul style="list-style-type: none"> • About 200
Optimum climate	<ul style="list-style-type: none"> • 23 to 34°C and can survive moderate humidity
Damage pattern	<ul style="list-style-type: none"> • There is no special damage pattern that characterizes this insect.

Flat grain beetles

In this group there are at least six different types with different scientific names, but they are so similar that here are only two common names, namely the **flat grain beetle** and the **rust-red grain beetle** (the later must not be confused with the rust-red flour beetle)


	
Characteristics of body	<ul style="list-style-type: none"> • Shiny red-brown colour • Flat body • Feelers nearly just as long as the body • Body never longer than 2mm • Can fly
Biology	<ul style="list-style-type: none"> • Similar to that of the common saw-toothed grain beetle • The small mature beetles live for 2 to 3 months

	<ul style="list-style-type: none"> • They prefer the germ of the grain as food and they often tunnel into the germ
Development time	<ul style="list-style-type: none"> • 4 weeks under optimum conditions
Number of eggs	<ul style="list-style-type: none"> • About 330
Optimum climate	<ul style="list-style-type: none"> • 26 to 33°C and high humidity
Damage pattern	<ul style="list-style-type: none"> • Large number of small dead beetles • Tunnels and holes in the germ of grain seeds

The skin beetle family

A few members of the skin beetle family have adjusted to survive in stored products and they seldom, if ever, feed on food of animal origin. It includes the **khapra beetle** and six closely related types. Some other members of the family live from waste material such as insect skin castings, grain dust, etc. that are commonly found in storage sheds, but not in the stored product itself. Only the **khapra beetle** is discussed here.

- **Khapra beetle**


	
Characteristics of body	<ul style="list-style-type: none"> • Shiny dark-brown to black • Uneven patterns on the elytron • Tortoise-like body • Length 2.5 to 3.5mm with much variation in size within a population
Biology	<ul style="list-style-type: none"> • Eggs are laid loose in the feeding medium and the young larvae feed on the soft germ parts of the seeds • As they grow, they start feeding on the hard endosperm as well • The larva pupates inside its skin and as the beetle creeps from the pupa, it emerges through a slit on the back of the old skin of the larva to the outside • Nearly any stored agricultural product is attacked • The larva never penetrates the product too deeply and come to the surface to moult

	<ul style="list-style-type: none"> • The small mature beetles don't eat and don't live longer than 2 to 3 weeks. • As a result, it is mainly the larvae that are observed during contamination • The larvae can go into a rest period that could last for up to four years
Development time	<ul style="list-style-type: none"> • 5 to 6 weeks under optimum conditions
Number of eggs	<ul style="list-style-type: none"> • About 50
Optimum climate	<ul style="list-style-type: none"> • 33 to 37°C and can survive a low humidity
Damage pattern	<ul style="list-style-type: none"> • Tunnels and holes in seeds which remind a lot of the damage pattern of the small grain borer. Old skin castings on the surface of grain

Moths


There are 6 important moth types that attack stored products and that develop freely between the seeds. Of these, two are commonly found in South Africa, namely the **Indian Flour Moth** and the **Tropical Warehouse Moth**.

• Indian Flour Moth

	
Characteristics of body	<ul style="list-style-type: none"> • Distal two-thirds of front wings have a brassy colour • Basal one-third of the front wings is light khaki coloured • Back wings are light grey • Wingspan of 15mm • Length about 6mm
Biology	<ul style="list-style-type: none"> • Eggs are laid loose in the feeding medium • The mature female does not creep in between the seeds to lay the eggs • The result is that contamination is limited to grain close to the surface of the silo bin that is full of grain • The small larvae initially creep deeper into the grain

	<ul style="list-style-type: none"> • They feed only on the soft germ of hard seeds such as grain, but soft seeds such as peanuts are fed on at any place. • When the larva is fully grown, it usually creeps out of the grain and spins itself into a cocoon in a hidden corner • In here it pupates and the mature moth creeps out and escapes from the cocoon • The mature moth doesn't eat and lives only for about a week
Development time	<ul style="list-style-type: none"> • About 4 weeks under optimum conditions
Number of eggs	<ul style="list-style-type: none"> • 170
Optimum climate	<ul style="list-style-type: none"> • 28 to 32°C and moderate humidity
Damage pattern	<ul style="list-style-type: none"> • Only the germ part of hard seeds are fed on and the whole germ is devoured. • The spinnings of larvae that creep around seeking suitable places to pupate eventually form a blanket over the grain surface

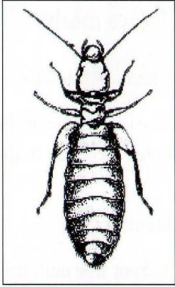
• Tropical Warehouse Moth

	
Characteristics of body	<ul style="list-style-type: none"> • Distal two-thirds of front wings are dark grey • Basal one-third wings of front wings is lighter grey • Light and dark grey areas are divided by a straight light and dark stripe • Back wings are uniformly grey • Wingspan of 15mm • Length about 6mm
Biology	<ul style="list-style-type: none"> • Similar to that of the Indian Flour Moth
Development time	<ul style="list-style-type: none"> • About 4 weeks under optimum conditions
Number of eggs	<ul style="list-style-type: none"> • About 400
Optimum climate	<ul style="list-style-type: none"> • 28 to 32°C and moderate humidity

Damage pattern	<ul style="list-style-type: none"> • Similar to that of the Indian Flour Moth
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Grain Lice

In this group there are various types that occur in stored grain. The characteristics of the body and the biology of the different types are similar.

 <p style="text-align: center;">Grain Lice</p>	
Characteristics of body	<ul style="list-style-type: none"> • Semi-transparent • Light khaki coloured to brown • Feelers nearly as long as the body • Length 1 to 1.5mm • Some have semi-developed wings, other are wingless
Biology	<ul style="list-style-type: none"> • Eggs are laid single or in small groups and are covered with dust • The mature insect lives for approximately 10 months and could even live without food for 7 weeks • Mainly damaged grain is attacked • This insect also feeds on the eggs of other pest insects
Development time	<ul style="list-style-type: none"> • 21 to 23 days under optimum conditions
Number of eggs	<ul style="list-style-type: none"> • About 120
Optimum climate	<ul style="list-style-type: none"> • 25°C and high humidity
Damage pattern	<ul style="list-style-type: none"> • There is no unique damage pattern that characterizes these insects.

Pest Infestation signs

The effect that insects have on the environment can be used to determine the presence of insects deep in a large volume of grain in an early stage of infestation, without large scale sampling. The most important effect in this regard is the heating of grain by the insects and the symptoms that accompany it.

Grain that is wet, in other words that contains more than 15% moisture, will start to warm up and can reach a temperature as high as 64°C. This heating is caused by fungal spores that

are always present in grain, which germinate and lead to fungal growth. This is called **wet grain heating**. Grain that is dry, for example contains less than 15% moisture, will, however, also heat up if it contains insect infestation, but the maximum temperature that could be caused by insects in grain is 42°C. This is called **dry grain heating**.

Usually the process starts with an infestation by an insect type that is able to continue its development at the initial grain temperature. As the temperature rises, this pest type develops more rapidly, but at the same time the temperature is becoming more suitable for other types that can only develop in warmer conditions. Eventually it becomes too hot for the insect type that started the whole process and they start to move to cooler extremities of the hot spot. In this way the hot spot is enlarged so the process continues with one insect type after the other, until the hot spot becomes too warm for even the insect that prefers the highest temperature conditions. The whole process is therefore characterized by a succession of one insect type after the other.

The fact that there is an area in the grain that is warmer than the rest of the grain, has further consequences:

- Because the inter-granular air in the hot spot is warmer than the inter-granular air in the rest of the grain, it can absorb more water vapour from the grain as well as water that is excreted by the insects.
- This warm, moist air starts to rise as it moves through the cooler grain to the top and then starts cooling off. When it reaches the upper grain surface, the humidity of this air is very high as a result of the cooling off. The grain in this area now absorbs the water from the air again, because the water content always maintains a balance with the water content of the surrounding air. The water content of the grain on the surface therefore rises and it could easily exceed the limit of 15% that is needed for the germination of fungal spores. The moment this happens, the process of wet grain heating commences, which may result in a temperature as high as 62°C.

Factors that determine the dispersion of insects in grain

- **Size of the insect and body characteristics**

Moth types such as the tropical warehouse moth and the Indian flour moth are much bigger than most types of beetles that are pests in stored grain. Their bodies are also softer than that of weevils, even in the larval stage. For the moth types it is thus more difficult to creep through the grain kernels deep into a volume of grain. This is one of the reasons why moth types infest grain near the surface of the grain volume, while most of the beetle types penetrate deep into the grain volume.

- **The life span of the insect type and its mature stage**

The moth types and very few beetle types live only about a week in their mature stage – just long enough for the female to find a partner, mate and lay eggs. Infestation by these types of insects is therefore limited to the grain near the surface of the grain volume. Most of the beetle types, on the other hand, live quite a few months in the mature stage, mating takes place in the grain and the females lay eggs at a relatively slow pace of around ten per day. These beetle types therefore have a lot of time to penetrate the grain volume deeply and to infest deeper layers.

- **The place where the larvae develop**

Insect types of which the larva develop inside the grain kernel, can infest the grain on the land already and be taken in with the grain at the storage site. These insects are inside the grain kernel and well protected against fatal injuries during harvesting and handling. Insects of which the larval stage do not develop inside a grain kernel, can also infest the grain on the land already, but handling of the grain during the harvesting and the intake process kills most of them, especially if they are still in the larval stage. Consequently, these insects are less often taken in with the grain from the land into the storage site. These insects therefore penetrate the grain in storage later and the earliest infestation takes place somewhere on the upper surface of the grain volume. Insects that develop inside the kernels and enter the silo with the grain from the land, can occur anywhere in the grain volume and the infestation will then spread further. These insects can obviously also infest the grain from outside at a later stage and then the earliest infestation will also take place on the upper surface of the grain volume.

- **Consignments of grain which are warmer than the rest**

In the normal course of grain intake at the silo, grain consignments of which the temperatures differ drastically are received, depending on the time of day when the grain was harvested. Loads of warm grain then lie between the cooler grain in the silo bin and because of the poor conductivity of the grain, it takes weeks before the grain temperature in the bin becomes more uniform. If insects are taken in with the grain, or were in the bin before, they will be lured to the warmer areas, where they will develop quicker. This can also be the start of dry grain heating.

- **Consignments of grain that are wetter than the rest**

Exactly the same happens with grain that is wetter than the rest. Wetter grain is attractive to insects and they will move in the silo to the areas of grain that contain the most moisture. If the moisture content of the grain in the area is higher than 15%, wet grain will start heating. If not, the concentration of insects in the wetter area will

start the process of dry grain heating. If fungi start to grow on the wetter grain, the fungi will attract fungus beetles, even at a stage when the fungal growth cannot even be seen with the naked eye.

Pest control and treatment

One of the most popular control methods is to spray bulk grain with an **insecticide** as it is relatively cheap and little further attention to the grain is needed. Consumers have however, recently shown an increased resistance to the residues of insecticides on food, with the result that this method has become less popular. Insecticides that are used for this purpose must be selected very carefully so as not to have any negative consequences for the consumer.

Another way of controlling pests is to store grain as **dry** as possible; the prescribed maximum moisture levels may not be exceeded. Remember that insects produce more rapidly if the grain contains more water. When the moisture content exceeds 15%, fungal spores start to develop and fungi destroy the grain even faster than insects.

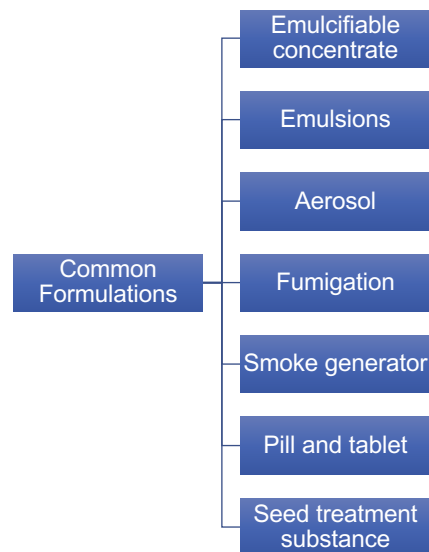
The **atmosphere** can also be made unfit for insect life in three ways:

- By applying poisonous gas (fumigation)
- By reducing the oxygen concentration by exchanging it with carbon dioxide or nitrogen gas (controlled atmosphere technique)
- By a combination of poisonous gas application and the reduction of oxygen

In all three cases the altered conditions must be maintained for a certain minimum period, which varies from 1 to 16 days. It also requires a certain minimum gas-tight standard of the storage space. If the storage structure is sufficiently gas-tight, the altered atmosphere can be maintained for the full storage time, which eliminates the need for repeat treatments. For the application of the controlled atmosphere techniques and in some types of fumigation, an appropriate gas circulation system is needed to distribute the gas evenly through the grain.

The rate at which insects develop, depends directly on the **environmental temperature**. Development occurs more rapidly between 16 and 37°C, depending on the species. The temperature at which development occurs the quickest is called the optimum temperature for that species. For every species there is also a minimum temperature below which development will come to a halt. This temperature varies from 7°C for grain mites up to 24°C for the khapra beetle.

Chemical Pest Control



- **Emulsifiable Concentrate**

This is the white, creamy liquid or clear oily liquid that is diluted with water and is sprayed on the surface of the grain. When it mixes with water, it becomes a milky white mixture called an emulsion. If small oil drops appear on the surface of the emulsion, it indicates that the emulsion is broken and the insecticide has separated from the water. In such a case the poison can no longer spread evenly and therefore the emulsion should not be sprayed. When the insects walk over the surfaces sprayed with the emulsion, it consumes the poisonous substance.

- **Emulsion**

This is the stable mixture of two or more unmixable liquids which is held in suspension as small drops by an emulgent. Emulsions are formed when an emulsifiable concentrate is mixed with water. Emulsions are sprayed directly onto grain or on other surfaces that insects come into contact with.

- **Aerosol**

This is a solution of the insecticide that is packaged in a special container with a driving gas. The driving gas breaks the insecticide up into very small drops when it is released from the container and the suspension is carried some distance into the air. These small drops float through the air and fall on insects. Aerosols are usually meant for the treatment of empty air spaces and are especially used for killing insects in the mature stage and that are flying around. Aerosols can also be applied mechanically with special machines.

- **Fumigation**

This is a gas that is applied in tightly closed-off space. It mixes with the air in the space and the insects inhale the poisonous substance together with the air.

Fumigation gases can spread in between grain kernels deep into a volume grain where no other insecticide can reach without transferring grain.

- **Smoke generator**

This is a tablet, powder, cake or oil that contains the insecticide, which, if ignited, smolders and forms a smoke that contains the insecticide. Smoke generators are used in the same manner as aerosols, in other words, as a space treatment, but the poison also forms a residue on the surfaces where it may have a residual effect on insects that walk over the surface at a later stage.

- **Pill and tablet**

This is a pest control formulation pressed into the form of a tablet or pill.

- **Seed treatment substance**




A coloured powder that contains the insecticide and which is specially developed to adhere to tightly seeds. The colourant is mixed in to colour the seeds that were treated to prevent the seeds from being used for food or feed.

Insect Inspections in Bunker Systems

Due to the conditions of bunkers, it is not easy to inspect the grain inside. During bunker inspections, or any bunker activity all staff should be on the lookout for any insect activity. Investigate the areas around spilt grain, along tarp seams, around timbers, and check the sunny side of the bunker, as insects like to be warm.

Prior to fumigation, bunkers must be inspected to ascertain what level of infestation had occurred and what type of insect is involved.

Before taking new grain products in, be sure to spray the bunker with an insecticide, that the bunker is clean and in a good condition.

	Please complete Knowledge Activity: Multiple Choice Test
	Please complete Practical Activity: Task 12 Task 17 Task 20
	Please complete Workplace Activity: Task 26 Task 31 Task 33 Task 35 Task 36

Module 3 : STATUTORY SAFETY AND HEALTH REQUIREMENTS



Learning outcomes

- Demonstrate an understanding of the safety and health legislation and regulatory requirements applicable to a silo complex
- List and explain safe work practices and rules (including Intoxication, unauthorised entry, unauthorised use of mobile equipment, lock-out procedures, housekeeping, fire prevention)
- Describe the procedure for a risk assessment inspection
- Describe the steps in the procedure for incident investigating and reporting
- Describe the common silo operational hazards and the precautionary measures that must be adhered to
- Explain the role of hygiene and cleaning in relation to safety and health

Occupational Health and Safety Act

The Occupational Health and Safety Act (No. 85 of 1993) (OHSA), makes both employers and employees responsible for the safety and health at workplaces.

It is, however, the responsibility of management to ensure that the act is implemented and that the specific regulations are complied with. e.g., safety must cover the following aspects:

- The facilities and environment in which work is being done.
- Different machinery and equipment that are used.
- Workplaces with high risk e.g. Dangers of fire, electrical shocks or pollution of the air.
- Work processes that contain high risks such as dangerous chemical substances, work at heights or the handling of heavy objects.
- The wearing of safety clothes and equipment to ensure personal protection to workers.
- The erection of safety signs to indicate dangers and regulate safe behaviour, as well as training of employees on safety.
- The protection of other persons' (workers from other sites, clients, suppliers, contractors, visitors) safety and health at the workplace.

Compensation for Occupational Injuries and Diseases Act

The Compensation for Occupational Injuries and Diseases Act describes the procedure to be followed when reporting of accidents and injuries to the Compensation Commissioner. Employers pay a yearly levy (as a percentage of the salaries and wages) to the Commissioner. Subsequent claims of employees for injuries are paid from this fund.

Responsibilities of employers

Employers are responsible to ensure the safety and health of their employees (Regulations 7-9, 13, 15-16 and 23) by:

- As far as reasonably possible, create and maintain a working environment that is safe and without risks.
- Potential hazards must first be eliminated or decreased.
- Prescriptions of the Act must be complied with and enforced, including disciplinary actions.

- Determine hazards and risks for safety and health for the execution of specific tasks, any products or substances which are worked with, or machinery and equipment used.
- Precautionary measures and aids needed, including training, safety signs and the wearing of safety clothes.
- Where chemical substances are used at the workplace, sufficient information must be available on the use, safety- and health risks, the conditions for use and the procedures to be followed in the case of an accident.
- The Chief Executive Officer is responsible for safety, but could delegate it.

The employer may not make deductions from the employees' salaries (remuneration) in connection with anything regarding safety and health such as the (free) provision of safety clothes.

Employers must implement the required safety legislation by doing the following:

- Creating a safe working environment including safety signs, first aid, firefighting, safety clothes and training.
- Nominating safety representatives for specific workplaces and establish a safety committee, when required, that meets regularly.
- Compiling a safety policy for the organisation that acknowledges all the requirements of safety and the implementation thereof by means of monthly reports.

Responsibilities of employees

The responsibilities of the employer and employees under the OHSA Act can be compared as shown below:

Employer

- **Regulation 2:**

Employer creates a working. Environment that is safe and healthy for the employees.

- **Regulation 5:**

Employer evaluates **risks** and implements precautionary measures.

- **Regulation 38 {1):**

Offence by employer r100 000 2-year jail sentence.

Examples:

- Screening off of machinery parts.
- Isolate/ reduce noise.

- Chemicals and fumes (storage, applications).
- Provision of PPE and safety signs at workplace.
- Training in safety and disciplinary procedures.

Employee

- **Regulation 4:**

Employee ensures own safety as well as that of others.

- **Regulation 14:**

Wearing of personal protective equipment (ppe).

- **Regulation 38 (1):**

Offences by employees r50 000 1 year jail sentence.

Examples:

- Follow instructions / rules.
- Safe usage of PPE / machines.
- Report unsafe/ unhealthy conditions.

Minimum tasks of employees include (article 14):

- Responsible for own safety and that of other persons that could be affected by his/her behaviour or neglect.
- Work together with his/her employer to comply with the duties and requirements of the law.
- Obey all legitimate instructions, safety rules and procedures that are prescribed by the employer in the interest of safety and health.
- Report any condition that is unhealthy or unsafe immediately or as soon as possible to the employer or safety representative.

Safety representative (SR)

Regulation 17 of the OHSA act requires that a safety representative (SR) must be nominated for every 20 employees in industry and one for every 50 or 100 employees in retail shops and offices, respectively. SR must be nominated in writing for a specific workplace and period - employees must be consulted on their nominations/ election.

The responsibilities of SR will include:

- Inspect health- and safety rules al work area and report non-compliances.
- Investigate causes of events, incidents and complaints together with the manager or labour inspector, where required.

- Monthly reporting to the manager as a member of the safety committee.

Safety committee (SC)

Regulation 19 of the OHS Act requires that a safety committee (SC) is nominated for every two or more SR's at workplaces - management will nominate own representatives (number must not exceed SR's). The SC must meet at least every 3 months and an agenda and minutes must be kept. The SC discusses events (accidents and incidents) and makes suggestions to the employer and the labour inspector. The SC itself decides on the agenda and procedure that will be followed. They can also co-opt other safety experts, but the latter do not, however, have voting rights. All the SR's at a workplace must be members of the SC. Regulation 20 determines that the SC must discuss all incidents where workers were injured. It must also keep a record of suggestions made to the employer and send reports to the inspector.

The members of an SC do not have a civil accountability in a court.

Labour inspector

Serious incidents at the workplace (regulation 24) must, within the prescribed period and in the prescribed manner, be reported to the labour inspector who will then investigate the incident. Regulation 37 describes accountability for offences and the penalties that could be imposed by a court. When an employee commits an offence it will be regarded that the employee indeed did commit it if it could be proven that the employer:

- Had precautionary measures in place to prevent such an action.
- The action was within the competence of the employee.

Both the employer and the employee can, however, be found guilty of an offence. Types of offences can include:

- Not following safety rules.
- False information or records supplied. Hampering the work of the inspector.
- Not appearing in court as a witness in a hearing or refusing to take an oath.

Food safety

Grain is used for human and animal consumption in natural and processed form. It is therefore necessary that hygiene is strictly applied and that grain does not become infested by insects.

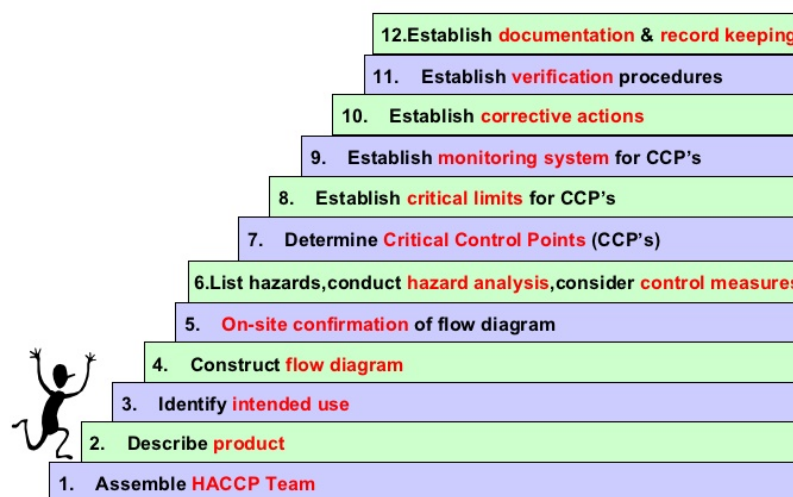
Stored grain is very valuable and highly perishable. The purpose of effective storage practices is to ensure conditions that will maintain the marketing and processing characteristics of the grain as best as possible. Basically it means the elimination of damage caused by insects, mites and fungi, as well as protection against rodents. Damaged, insect contaminated grain is totally unacceptable for consumers.

Health laws are compiled to control the handling, transportation, storage and selling of grain products and other commodities to the public in South Africa. These laws are meant to safeguard the public against food poisoning and to protect the grain handling industry against civil actions by providing guidelines within which to function.

The different laws and control systems include:

- Standards for food hygiene and food safety as stipulated in 3(3)(a)(ii) of the Agricultural Product Standards Act no 119 of 1990 that prescribes a risk analysis of critical control points. The Hazard Analysis Critical Control Point (HACCP) system is used by all producers, processors and providers of food in South Africa. HACCP is an internationally recognised system of food safety management. Its focus is on process control and the prevention of identified hazards in a particular establishment. There are 7 documented principles of HACCP which, together with the preliminary procedures, make up the 12 steps to HACCP.

How HACCP works - the 12 Codex steps



- Health Act 63 of 1977
- Municipal regulations that regulate the responsibilities of businesses that process, prepare or serve food.

- South African Bureau of Standards: Codes of good practice for the handling of specific food types.
- South African Bureau of Standards: Codes of good practice for the handling, storing and removing waste materials (SANS 10206). These requirements include:
 - The availability of Material Safety Data Sheets (MSDS) for each pesticide that is manufactured and sold which are recorded at the National Poison Centre in South Africa.
 - Steps to ensure the health and safety of any person who works with poisons (background knowledge, training, first aid, medical check-ups every 2 years)
 - Records which must be kept (medical record for each handler of pesticides; each incident or accident that occurred; poison register for pesticides in group 1a and 1b – name, batch number, dates and quantities received, issues, balances, uses)
- Foodstuffs, Cosmetics and Disinfectants Act no. 54 of 1972 that provides guidelines regarding MRL and poisonous seeds.

Control points for food hygiene

Equipment

Mass buckets	Remove obstructions from grids Grid firm and level on supporting framework Remove grain in corners of grid No leakage of fuel or oil from trucks onto grain Bolts and nuts firmly screwed onto structure Ducts and drain pipes clean, no blockage or rust Clean overhead cover structures to remove dust accumulation at least once a year by using high pressure water pumps (cover mass buckets with tarpaulins)
Conveyor buckets	Damage on supporting surface, tread and sides of bolts No water, oil or strange objects on belts Belt pulled straight (end-, trough and guide pulleys are set straight) Belt is tight (adjust nuts on end pulley) Pulleys must turn freely Spillages at turning points and dust accumulation cleaned daily.
Bucket elevators	Tread and sides of belts Condition of belt joints (bolts and nuts tight) Buckets tightly bolted on conveyor belt Movement of belts (abrasion or scratching noises, marks) Inspect bucket elevator covers for dust leakages

	<p>Air valves: Operation of dust extraction</p> <p>Wear and tear in pedestal</p> <p>Belt not too fast as grain will fall back</p> <p>Operation of steering mechanism so that belt is not running backwards</p> <p>Turning points are free from any grain/dust (daily control)</p>
Mass meters	<p>Clean: Levers and drying blocks</p> <p>Remove: Rat nests, animal dropping points, dust or grain)</p> <p>Frequent mass meter tests and calibrate monthly according to service contract</p> <p>No water in well</p> <p>Keep records of tests, tickets, calibration tests</p> <p>No oil or lubrication on latches</p> <p>No driver or passenger in/on truck</p> <p>Meter not in a measuring position when grain is loaded</p> <p>Sieves that are not in use must be neatly stored, away from walls and not on the floor</p>
Pre-cleaning machines	<p>Bolts and nuts tight</p> <p>Flaps and sluices in supply ducts</p> <p>Remove strange objects on sieves</p> <p>Blockages on screw feeder and flaps</p> <p>Dust extraction: Not too strong or weak</p>
Cleaning machines	<p>Operation of control valve in supply ducts and even flow</p> <p>Sieves clean and undamaged</p> <p>Bolts and nuts tight</p> <p>Areas around sieves tightly sealed</p> <p>No vibrations</p>
Dust extraction equipment	<p>Set valves at suction points for enough airflow</p> <p>Blockages (chaff and solids) in dust released</p> <p>Full bags at dust outlet removed</p> <p>Leakages at welding seams, joints and inspection openings</p> <p>Abnormal vibrations on fans may indicate bearings are faulty or the impellor is out of balance</p> <p>Rotating valves close tightly and no blockages in cyclones on top of the rotating valve</p>
Compressor	<p>Inspect compressor room. It must be ventilated and clean.</p> <p>Check oil level, water, air leakages, pressure meter reading, lock on safety valve</p>

	Clean air filters weekly and valves of valves of dust extraction equipment once a month
Water bottle	Wash every 2 weeks with clean water Make sure floater of the automatic emptier functions properly
Oil bottle	Fill up daily and clean monthly. Replace oil which has a milky colour and set screw for correct amount of oil.
Pipe equipment	No leakages in pipe network. It is tightened properly, stop taps close tightly.
Electrical system	Out-load openings are clean without any blockages Pipe lines neat and clean
Valves	Mounted securely/tight (locked limit switch, valve boxes locked)
Latches	Close tightly without obstructions in grooves, drivers operate correctly, side latches are locked, valve sluices move freely
Duct work	Bolts and nuts are tight, remove blockages/obstructions, rubber-inspection lids close water-tight, clean flanges of duct work. Give attention to paint that is peeling and any leaks

Personal Hygiene

Food processors and –handlers should; apart from the responsibility to look after their own health, be extra careful that they do not contaminate food products. They must know that their daily actions could expose other persons to harmful bacteria and how appropriate personal hygiene practices could decrease the risk of infection.

Hygiene practices that are accepted in the workplace include:

- Enough washing rooms, basin liquid with soap and warm and cold water, paper towels, etc.
- Clean uniforms or work clothes.
- Personal protective equipment that is cleaned regularly or replaced.

Key rules for personal hygiene:

- Wash daily and wear clean clothes
- Always wear a uniform or work clothes. Everyday clothes may contain a lot of bacteria that are carried with you from home or public transport that you used. Open or worn-out shoes should also not be worn at work.

- Hands must be washed every time after you:
 - Use the toilet
 - Blow your nose
 - Cough or sneeze
 - Handle waste or rotten food products
- General health and reporting of illness: Illnesses such as diarrhoea, colds, food poisoning and injuries such as open wounds, must be reported to the supervisor or treated.

Bunker inspections

Bunker inspections should be carried out on a regular basis. Inspections are to ensure that whilst grain is stored in bunkers, it is done so in the best possible way. Be sure to complete relevant documentation and inspect all areas of the bunker, e.g. tarps, A-frames, iron, erosion, water contamination, bunker pad, signs of insect infestations.

Different weather conditions will have different effects on the bunker structure, e.g. rain may cause pooling of water, puddles and water on tarps. Whilst wind may cause bunker structure stress, movement of A-frames and ripped tarps.

Incident Investigating and Reporting

Both the health and safety of employees are important in grain handling.

Occupational health

Occupational health and hygiene of employees are very important in grain processing.

The focus should be on:

- Prevention of aspects that are harmful to workers' health or that could make them ill.
- Occupational diseases could take years to show. Continuous monitoring of conditions that workers are exposed to are therefore required by medical and other specialists, e.g.: tests of body fluids.
- Identify, measure, evaluate and control conditions in the workplace to which workers are exposed (chemical substances, fumes, gases, smoke, noise, lighting, heat, vibrations).

Occupational safety

The purposes to ensure the safety of employees include:

- Prevention of incidents and accidents at the workplace before it happens. Research shows that the human being causes 9 out of 10 accidents.
- Get workers to accept responsibility for safety.
- Training in obeying safety signs and wearing of safety clothes.
- Safe work methods to prevent injuries such as the following: cuts, broken bones, bruises, loss of body parts, burn wounds, lung damage. This could, however, only be achieved by means of training and direct supervision.
- Immediate help and First-aid treatment must be available for when accidents happen.

According to the Occupational Health and Safety Act (No. 85 of 1993, Regulation 24; the following incidents must be reported:

24.1. Each incident that happens at work, or that arises from, or is in connection with the activities of persons at work, or with the use of occupational equipment or machinery, in which or as a result thereof -

- (a) somebody dies, loses consciousness, loses a body part or part of a body part, or is injured to such an extent that he will either die or suffer from a permanent physical disability or probably for a period of at least 14 days will not be able to work or continue with the tasks that he was employed for or usually does;
- (b) a serious incident took place; or

- (c) the health or safety of any person was threatened and where -
- i) A dangerous substance was spilled;
 - ii) The uncontrolled release of any substance takes place under pressure;
 - iii) Machinery or any part thereof led to flying, falling or uncontrolled moving objects; or
 - iv) Machinery that gets out of control.

Must, within the prescribed period and in the prescribed manner, be reported by the employer or the user of the specific occupational equipment or machinery, depending on the case, to the Labour Inspector.

24.2 In the case of an incident where a person is dead, or injured to such an extent that he will probably die, or has lost a body part or part of a body part, nobody may disturb the site where the incident took place, or remove any item or substance that was involved in the incident, without the permission of an inspector. With the understanding that the necessary steps will be taken to prevent a further incident, persons that were injured or killed, be removed, or save people from danger.

What is an accident?

An **accident** is an unwanted event, often caused by unsafe behaviour and/or conditions that result in, or have the possibility of, physical injuries to people and/or damage to property and/or interruption of operational activities.

It is said that accidents are allowed to happen due to poor control or lack of control.

The grain handling industry, in complying with legislative laws and regulations, is responsible for the safety and health of its workers and any person on the site. A series of measures are in place to eliminate accidents and incidents where possible or to limit them to a minimum.

It is, however, possible that where accidents and/or incidents are not serious, they are not reported and investigated. It is indeed these events with little consequences that occur daily that serve as warning signs that a serious accident could happen. If these "smaller" incidents are avoided, accidents with serious consequences could also be avoided or limited to a minimum.

Precautionary measures could include:

- Policy and management systems at the silo.
- Measures to manage risks in the workplace and/or to limit it (safety signs, electrical locking, machine guards, etc.),
- Duties of safety representatives and safety committees.

Training of employees.

- Acceptance and responsibility by every employee for own safety.

Consequences of accidents

Accidents have both direct and "hidden" costs. E.g.:

- The tragic consequences of injuries, the possible loss of limbs or even death The cost of lost time due to an injury to a worker or by affecting production.
- The cost of lost time by other workers who stop work out of curiosity, sympathy or the desire to help the injured person.
- Time spent by foremen, supervisors and management with the investigation into the reason for the accident; arrangements made for another worker to take over the work of the injured worker; the selection and training of a new worker to take the place of the injured; preparation of official reports and attendance of hearings.
- The cost of damage to machinery, tools, or other property; the wastage of grain products; higher insurance premiums.
- The cost of interruption in processes and to make deliveries on time.

Causes of accidents

The reasons or causes of accidents include the following:

- **Lack of control:** Could happen because safety standards do not exist or are insufficient, but also where safe work execution is not supervised. Controls to ensure safety are important at all levels, but especially critical at first-level supervision.
- **Personal and work factors:** Could be contributing factors to any event or accident:
 - *Personal factors:* Insufficient knowledge or skills to do the work safely; negative attitudes towards safety; physical or mental incompetence or shortcomings.
 - *Work factors:* Unsafe work and physical environment; lack of safety standards and precautionary measures.
- **Unsafe actions and unsafe conditions:** Unsafe actions by employees could lead to accidents such as standing underneath suspended loads, starting machines without following precautions, warning, playing, removing of machine guards screens, use of unsafe tools and equipment and not using PPE. Mechanical or physical danger points such as unprotected gears, absence of railing guards and insufficient lighting, could all cause accidents.

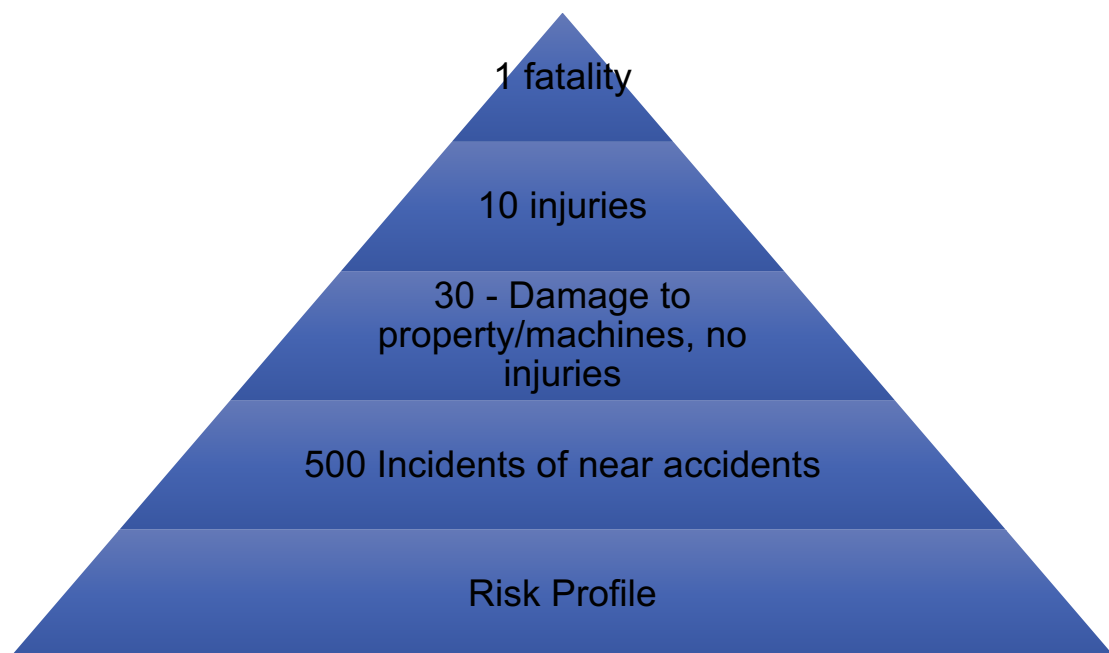
Domino - Effect



A general rule is that the occurrence of an event is dependent on previous events. A row of dominos stands on their ends. The first domino that falls to the inside will let the one next to it fall and the whole row will collapse in a chain reaction.

ACCIDENT PYRAMID

Iceberg - principle



Research has shown the relationships in the above triangle. If the bottom of the triangle i.e. Number of incidents are reduced, accidents with damage to property and machines as well as accidents with minor injuries decrease drastically with the result that fatal accidents also decrease.

This means that a programme for accident prevention should emphasize all incidents - in this way a climate is created of zero tolerance for any accident.

A further implication is that, apart from payment by the Compensation Commissioner for claims for serious accidents and injuries, employers also incur costs, e.g.:

- Lost time by an injured person and replacement by another worker. Time spent by supervisors and managers to investigate the accident.
- Costs of damage to machinery, tools, property or grain products that are spoilt
Costs of production delays and the higher costs of grain handling.

Safety and health risks can be prevented and controlled in various ways.

Examples of measures include:

- The obeying of safety legislation and regulations with subsequent fines and penalty measures if ignored.
- Steps that workers are required to take according to legislation, such as, to ensure that machinery and the working environment is as safe as possible and to create safety awareness in workers. Every supervisor should set an example.
- The responsibility of every worker to do his/her work in a safe manner according to set safety rules, e.g., the wearing of safety equipment and clothes and the obeying of safety signs for specific risks.

Risk assessment in Grain Handling

The nature of the tasks that must be performed during the intake, handling and out loading of grain products in the grain handling industry expose workers to various safety and health risks.

Examples of risks

Safety risks:

- Heavy machinery with moving parts and components.
Conveyer belts that move large quantities of grain.
- Work done at different heights (trucks, steps, in silo bins, stacks). Use of electrical equipment and possibility of electrical shocks.
- Possibility of fire hazards (loose electrical cables, friction, fires, dust explosions and chemicals).

Health risks:

- Adverse working environment (wearing of safety clothes).
- Work with chemicals and gases.
- Hearing loss (noise).
- Breathing and lungs (dust, gases).
- Contamination of grain by insects and consequences for food hygiene.
- Personal injuries and fatal accidents.

The environment in which employees perform their duties at silos contains certain risks that could influence their safety and health.

Work in limited spaces

Bins and storage spaces OHSA Regulation 5

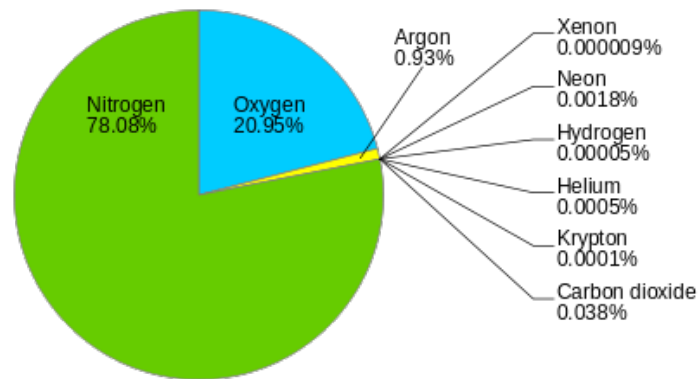
Risk	Precautionary measures
1. Emptying/cleaning of bin	Bins don't empty automatically Grain on the bottom must be emptied through ducts by using brooms or scrapers
1.1. Grain dust in bin	Purify/ventilate air for two days Minimum oxygen level: 20%; photoxine level:0% Ensure that testing equipment is calibrated annually.

<p>1.2. Flammable gases/fumes</p> <p>Downward movement of grain: gas between grain is released.</p> <p>2. Enter and work inside bin:</p> <p>Phosphine- and methyl bromide gas</p> <p>3. Air in bin cannot be purified/ventilated properly.</p> <p>4. Work in immediate environment of bin (pollution and lack of oxygen)</p>	<p>Open up; shutters in bin wall/upper inlet opening.</p> <p>Isolate bin space: Fastening, locking of pipes, valves, taps.</p> <p>Test air before going in and thereafter every 15 minutes.</p> <p>Certificate issued for type of work and duration.</p> <p>Workers evacuate immediately after completion of the work.</p> <p>Use breathing apparatus.</p> <p>Isolate: lock pipes, valves, taps.</p> <p>Wear safety harness – free end of rope outside the bin held or given.</p> <p>Resuscitation equipment and first-aid person available outside bin.</p> <p>Wearing of dust masks</p> <p>Use of breathing apparatus</p> <p>Notice boards: ban on welding and open flames.</p>
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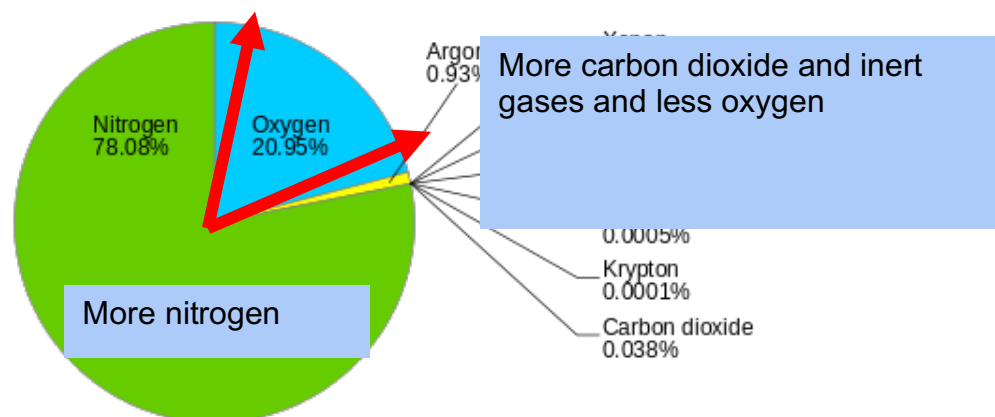
Exposure to grain dust

Characteristics of clean/ contaminated air

CLEAN AIR



CONTAMINATED AIR



Size of particles/ dust particles

Industrial dust consists of different sizes - mostly smaller than what can be observed with the eye:

O



Bigger than 50 micro-meters in diameter can be seen with the eye.

O



Bigger than 10 micro-meters in diameter - sieve / quickly fall from air

- Can be seen in strong light or sunlight
- If inhaled stick to front air passages • irritating cough or sneeze

O



Between 5. 10 micro-meters - trapped in air passages

- Cough or sneeze
- Can only be seen with J microscope

O

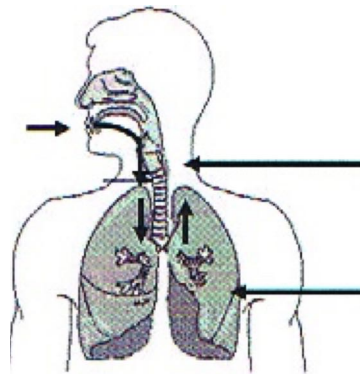


Between 0.5. 5 micro-meters – inhaled and exhaled again

Effects on body

PREVENTION OF INTAKE

- Wear dust mask
- Limit period of exposure
- Decrease falling of grain dust
- Dust suction
- Cleaning and maintenance



Bigger than 5 micrometers
stick to the front a
passages

Cough or sneeze due to
irritation

Between 0.5 and 5
micro· meters

Are inhaled and exhaled
again

IRRITATIONS	GRAIN ASTHMA
<ul style="list-style-type: none"> - On the skin - In the eyes - Conjunctivitis (pink eye) 	<ul style="list-style-type: none"> - closed up / sore throat - runny nose - short of breath - cough (dry)

CHRONIC ASTHMA

- Cough due to mucus secretion
- Heavy breathing

GRAIN FEVER

- Cold fever, muscle pains (flu)
- 4-8 hours after heavy exposure i.e. working of bins

LUNG DAMAGE

- Continuous exposure

Dust explosions

Silo employees should not become too complacent and negligent with regard to the cleaning and safe management of silos and storage places because dust explosions have already occurred in various silo complexes across South Africa.

Dust explosions are caused by the presence of the correct amount of dust (50 g per m³), oxygen and a spark in a confined space. The dust must, however, be in suspension. If one of the factors is not present, a dust explosion cannot occur. Therefore, although very dangerous, dust explosions can be eliminated relatively easily.

Different scale of explosiveness: 1 = coal dust; 35.6 = maize starch; 49.8 = wheat starch

The following methods can be used to avoid dust explosions:

- Decreasing of dust: Ensure that machinery and equipment are in good condition without holes or leakages where dust is blown out. Remove dust regularly with a broom, dusting cloth or vacuum cleaner.
- Elimination of sparks: Inspect electrical equipment, wiring, wall sockets and globes. Make sure there are no loose connections, broken wires or unsafe wiring.

Exposure to dangerous chemical substances (DCS)

Regulations are included in the Occupational Safety and Health Act (No. 85 of 1993) for the control of chemical substances that could be used in the workplace and that contain a health risk. The regulations determine that every employer will analyse all activities that could expose employees to dangerous or toxic substances. e.g., exposure will depend on:

- What is received at the site from outside?
- What is used, processed or stored at the complex? (E.g. grain dust, and fumigation and spraying substances).
- What is released during grain handling? (E.g. dust and fumes).
- Which substances are dangerous at the completion of any type of work or process in grain handling? (E.g. residue of toxic substances on grain, empty containers and waste products).

The analysis of the risks of chemical substances must not only look at the health risks, but also the measures identified to eliminate or keep such risks as low as possible.

Exposure to noise

Noise is an unwanted sound. Hearing loss or noise deafness is an affliction of one or both ears. It is also one of the most common health risks in the grain handling industry.

The effect of noise on an individual will depend on:

- Intensity or pitch of noise.
- Source / place of noise, e.g. machinery.
- Duration of noise (how long it takes place before an interruption).
Total exposure over a long period, e.g. a shift.
- Health condition of individual (age, illnesses).

Hearing loss can be short (called temporary threshold shift or TTS) or more serious or long-term damage of hearing (called permanent threshold shift or PTS).

Hearing loss is a slow process that may take place over a number of years. One symptom is that the individual complains about a constant whiz in the ears (called Tinnitus).

Noise can be measured in decibels, dB(A), with a noise pressure meter. Decibels can change from:

- 45 dB(A) where the noise is so soft that it can only be heard clearly in a quiet environment.
- 85 dB(A) which is the maximum level that is allowed at workplaces (Regulation 7 of the OHS Act).
- 120 dB(A) which is a level that the human ear can endure only for short periods.

The responsibility of employers in the grain handling industry are to:

- Measure noise levels in dB(A).
- Do audio-metric tests for new employees, all employees (every 6 or 12 months) and for service leavers.
- Try to keep the noise level below 85 dB(A) by acoustically isolating the source of the noise or closing areas off with notices.
- Where the noise levels can't be reduced and kept under 85 dB(A), hearing protection equipment must be made available, free of charge, to individual employees who should also receive training in their correct use and secure (dust-free) storage.

Ear muffs offer better protection than ear plugs since they seal the ear more effectively. Ear plugs are not at all effective above 95 dB(A) while ear muffs don't provide much protection

above 120 dB(A).

It is easier for supervisors to inspect safety conditions since the wearing of ear muffs can be confirmed visually. Employees sometimes resist the use of hearing protectors. They can say that they:

- Can't "hear" "dangers".
- Ear muffs are uncomfortable especially in areas with high humidity.
- Skin-irritations are caused by dust particles under the plastic seals of ear muffs or between ear plugs and the skin of the ear channel.

Lighting of workplaces

Quantity/Amount	Quality	Advantages of lighting
<ul style="list-style-type: none">• 5m rule• Tubes/globes working order and clean• Lighting in emergency evacuation areas: min 0.3 lux to 20 lux More for older employees, e.g. 20 years old = 100 lux 50 years old = 143 lux	<ul style="list-style-type: none">• Minimum 100 lux for workplaces• Contrast (shadows) lowers quality• Flickering lowers quality<ul style="list-style-type: none">○ Direct flickering○ Reflection• Stroboscopic effect (moving machinery objects)	<ul style="list-style-type: none">• Work quickly and accurately – complete without mistakes• Decrease effort and fatigue• Less accidents• Higher production• Clean working environment• Less spillage

Work areas in the grain handling industry are situated in buildings and structures that usually have limited natural light. The characteristics of the tasks performed and working environment, however, require clear vision to be able to work safely.

The required lighting of 100 units (measured as LUX) at workplaces depend on the quantity or amount of light within a 5-meter perimeter of the task that is performed. The amount of lighting is directly determined by the number of tubes and bulbs, the strength thereof and if they are in a functional and clean condition. The minimum of 100 lux could be lower (e.g. in emergency evacuation areas where 20 lux could be sufficient) or it could be higher (e.g. where older workers' eyes are weaker and need more lighting).

Except for the amount of lux units, the quality of light could be lower where there is contrast (shadows), flickering or where there is a stroboscopic effect.

The correct amount and quality of lighting in workplaces could mean that the tasks are performed quickly and accurately, with less effort and fatigue and with less accidents and spillage. Higher production, an even flow with the intake and out loading of grain and a clean work environment could be the result.

Safe Work Procedures

Safety policy and programme

Based on potential risks that were identified, every silo complex should have a safety policy in writing that is displayed on a wall where it is clearly visible. A minimum requirement is, however, that a summary of the regulations in the Occupational Health and Safety Act is displayed. The information in a safety policy covers the types of work activities, risks present, the safe behaviour of workers, as well as the responsibilities of safety representatives and the safety committee.

An occupational safety programme can have four purposes:

- To protect workers against dangers in their work situation and -environment.
- To allocate workers' tasks according to their physical capabilities and attitudes.
- To train and motivate workers to take care of their own health, safety and hygiene.
- To follow an occupational safety programme effectively, safety rules must be adhered to taking into account specific risks at the workplace, including the wearing of protective clothing.

Safety procedures

When and how employees in grain handling industry must work safely:

Maintain a safe working environment
--

- Identify and report (SR, management) dangers and hazards (wet floors, emergency exit obstructed, damaged machines, loose wires / tiles. air pollution by gases and grain dust).
- Where possible, eliminate danger themselves.

Follow safety procedures

- Understand and apply safety training.
- Safe usage of PPE / machinery / equipment & tools.
- Precautionary measures that must be followed.
- As SR, do regular inspections.
 - Read and obey safety signs.

Storage of chemicals

- Dark cool storage place (liquid insecticides are flammable).
- Smooth floors easier to clean.
- Use only original containers.
- Lock on the door of store room.
- Follow manufacturer's instructions for safe storage and use.

Use of insecticides

Chemical insecticides is spread quickly during fumigation (sometimes without a smell)
Extra prevention for group 1 sprays

- Read labels on product.
- Use only for purpose registered.
- Keep to the recommended concentration and dosage.
- Mix concentrate well before use.
- Wear PPE (rubber gloves, clean overalls every day, gas mask).
- No open flames/ No wind.
- Turn head away when using. Keep hands away from face.
- Wash spillage with soap and cold water.
- Don't eat, drink or smoke.
- Rinse containers (not polluting dams and rivers).
- Put up warning signs.

Behaviour during a fire

- Stay calm.
- Help co-workers / clients to move away
- Use correct fire extinguisher.
- Call fire brigade (if **not** extinguished within 1 minute).
- Let supervisor know. Also let switchboard know.
- Leave personal belongings; follow escape route.
- Elevators must not be used.
- Go to predetermined gathering place

Use of personal protective equipment (PPE)

Types of PPE

BODY PART	Example of PPE
EYES	<p>Goggles with coloured filter lenses</p> <p>Goggles with hardened plastic lenses.</p> <p>Goggles with strengthened safety glass lenses.</p> <p>Goggles with laminated glass lenses.</p> <p>Common glasses with special strengthened glass or plastic lenses without its screens.</p> <p>Mesh wire goggles.</p> <p>Face screen of heavy plastic or mesh wire.</p>
	
HEAD	<p>Protective hats (hard hats).</p> 

TRUNK AND LEGS

Leather apron of non-flammable material (where tools that make sparks are used).

Overalls (nylon; nylon and cotton or pure cotton} - where risk of sparks use pure cotton with stainless steel zips: tight-fitting sleeve around the wrist and ankles for boiler rooms: ice suits - cotton or with an asbestos mixture).

HANDS

Gloves (thumb and gauntlet).

FEET

Safety boots (shoes).

Isolating material underneath feet where floor is made of metal, stone cement.

LUNGS

Dust mask for grain dust.

Fumigation - releasing toxic fumes (breathing equipment with pressured air).

Fires - respirators.



ARMS

Sleeves.



BODY

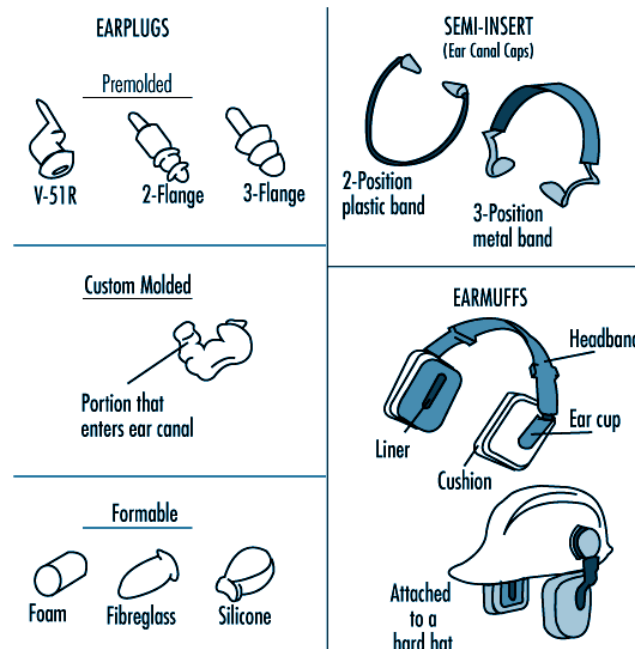
Water-tight clothes: High visibility clothes; chemical resistant clothes; low temperature clothes; water-boots; fire-resistant or anti-flammable ice jackets.

**BALANCE/
SLIPPERY**

Belts: harnesses: net-catching equipment; rescue ropes; safety hooks
carpets; obstructions; lock-out equipment; safety signs.

EARS

Protective ointments: ear muffs: ear plugs.



Adapted with permission from Nixon and Berger 1991.

Problems with use of PPE

PPE is, however, not the complete solution. It is better to eliminate a hazard or through safe-guarding of equipment. Only when this is not practical, PPE should be used as the last resort. Limitations can be:

- Does not always offer enough protection for the specific body part.
- Choice of correct PPE sometimes difficult, e.g. protection of ears.
- Workers don't want to use it (uncomfortable, warm and not attractive).

Possible solutions to train and motivate workers to use the PPE:

- Look for SABS-mark / suppliers for specifications. Give workers the opportunity to choose own PPE.
- PPE must not hamper the task of the worker and it must be comfortable.
- Provide correct information for usage, personal protection and limitations.
Managers / supervisors must set an example. Direct supervision and disciplinary

measures should be followed where necessary.

Use of gas masks

The three types of gas masks that could be used. are:

- Dust masks to filter the dust and fumes are used to provide protection against grain dust.



- **Can-type of gas masks** are used against dust, fumes and gases carried in the air, that will be filtered chemically when toxic air is taken into the can. This type of gas mask cannot be used if the concentration of toxic gases in the air that goes through the can is higher than 2% and 5°/4 in the case of ammonia gas.
- **Closed breathing equipment** is used in fire-fighting and rescue work.



Protection of hearing

Noise can be defined as "**unwanted sounds**". It is a form of vibrating energy, conducted by solids, liquids and gases as sound waves that penetrate the ear and cause the sensation of hearing.

Noise is measured in **decibels, db(A)**. Workers must wear ear muffs or ear plugs as protection, if exposed to a noise level of 85 db **(A)** or higher.

Noise has the following **effects on the human being**:

- Mentally, because noise can be irritating and make concentration difficult.
- It makes oral communication difficult and as a result, it could lead to unsafe conditions or interruptions in the work.
- Physiological effects (hearing loss) where the level of noise is too high.

Use of a safety harness

Where work is being done inside a bin and against the walls of bins, a harness must be used. Is also needed in cases where work is being done on higher places and where a ladder could not be used safely.

Safety signs used in grainhandling industry

Safety signs and colours are needed to ensure the safety and health of workers as well as people visiting the site. The purposes of the use of safety signs include:

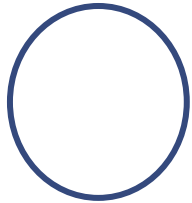
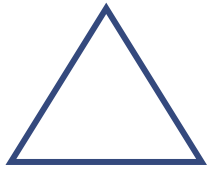

- To draw attention to health- and safety dangers.
- Indicate dangers that may not be obvious.
- Provide general information.
- Remind employees when and where the necessary protection equipment must be used.
- Indicate the location of equipment in emergencies.
- Indicate where and when certain behaviours are not allowed.

The purpose of safety signs is that any person of any language or ethnic group, literate or illiterate, can recognise and understand them. The South African Bureau of Standards (SABS) and National Occupational Safety Association (NOSA) have standardised the safety signs for South Africa.

Employees must, however, still receive training to ensure that the safety signs are interpreted

correctly.

There are three categories of safety signs in the workplace:

Category	Sub-category	Colour
Regulating  A circle indicates that it is compulsory	Prohibits a behaviour Specifies a behaviour	Red and black on white White on black
Warning  A triangle indicates danger or caution	Indicate possible danger Indicate definite danger	Black on yellow White on red
Information  A square indicates information	Emergency Indicate first aid, fire extinguishers and emergency equipment. General information Indicate permission of provide general information	White on green White on blue

Colour coding according to the south african bureau of standards (sabs 0140 -1978)

The main colours that are used in safety signs are:

Red (SABS A 11):

Indicate the following:

- Danger (flickering lights at railway crossings; storage places for explosives obstructions of dangerous workplaces).
- Fire protection equipment (alarm systems; boxes with fire extinguishers spraying systems ~ together with white stripes).

- Trip switches and emergency stop controls.

Yellow (SABS G29):

Background colour that is used only with black:

- Places that must be entered carefully (signs at obstacles blocked, temporary construction work or mobile equipment; low head space; change in floor levels; demarcation of floors for stacks: hand rails).
- Places where a danger exists of radio-active radiation.

Green (SABS E14):

Is used with white to indicate safety- and First-aid equipment. Green is also the colour of switches on machines as well as exits, gas masks and information.







Light shades of orange (SABS B26):

Is used on the inside of machine guards and on dangerous parts of machines that can cut, scrape or crush, also the surfaces of machine axles that protrude, the front of the tooth gears on any open, rotating machine part. The purpose with the use of colour is to indicate danger when a machine guard has been removed.

Types of safety signs

One of the following three types of signs are used in the workplace:

- Sketches.
- Sketch and wording.
- Wording only.

	Sketches	Sketches and wording	Wording
1. Regulating			
1.1. Prohibited			
1.2. Compulsory			

2. Warning			
2.1. Caution			
			
2.2. Danger			
3. Information			
3.1. Emergency			
			
3.2. General information			

Use of dangerous chemical substances (DCS)

If it is all possible, nobody should be exposed to DCS. Where it, however, is not possible, it must be ensured that exposure of the workers must be limited and their health be protected. Such measures will include:

- The development of programmes that will ensure that the safety measures are complied with and the programme maintained.
- Ensure that workers are informed and trained in connection with the DCS to which they are exposed to as well as the control measures that are in place.
- In exceptional cases an employer must ensure that an employee that is exposed

to substances as listed in the Regulations, be placed under medical supervision.

- The employer must keep all the DCS records for a period of 30 years.
- Risk estimations must be done with intervals of maximum two years, and if conditions have changed (e.g. new DCS), more often.

Use of insecticides

The use of insecticides is controlled by the Act on Fertilisers, Farm Feeds Agriculture Remedies and Stock Remedies, Act 36 of 1947. Strict precautionary measures that must be met with the use of insecticides are as follows:

- Ensure that the Material Safety Data Sheets (MSDS) are available beforehand.
- Don't use more than the prescribed dosages. Only use the substances for the purpose that they were registered. Read the label and carefully comply with the prescriptions. Mix the concentrate well before use.
- Prevent inhalation of fumes or contact with the skin. Use a gas mask during application inside sheds or silo complex.
- Wash body thoroughly with soap and cold water in case of skin contact.
- Prevent contamination of food (don't eat contaminated food).
- Store the substances in a safe place and rinse empty containers thoroughly with water.
- Don't use oil-sprays near open flames.

Fumigation with toxic gases

If grain is already contaminated with insects, the most effective control measure is the fumigation thereof in order to destroy all the development stages of the insects. Only two fumigation gases, namely methyl bromide and phosphine gas, may be used. Both gases are extremely toxic for humans and animals.

The fumigation of grain may only be performed by qualified fumigators. It is, however, often necessary that other silo employees must apply fumigation on a smaller scale such as the fumigation of small stacks of grain or products, infested bags or other items. Phosphine gas fumigation comprises the use of aluminum phosphide or magnesium phosphide that releases the phosphine gas. They are available on the market in the form of tablets, pills, sachets and plates under several trademarks such as e.g. Detia, Phostoxin en Gastoxin.

Although phosphine gas per volume is more dangerous than methyl bromide, it is possible to use it safely because the gas spreads slowly after application. The applicator of phosphine gas must have the necessary equipment and be informed of the correct methods of application and the precautionary measures that must be taken.

Very little special equipment is necessary for the fumigation of grain products. The following items are, however, necessary:

- Rubber gloves.
- Gas masks with cans that are specially designed for phosphine gas and grain dust.
- Gas tracking devices (e.g. the Drägar gas tester) can be obtained, or else use could be made of a strip of filter paper and a small amount of silver nitrate solution. The filter paper is saturated with the silver nitrate solution and if phosphine gas is present, it will discolour from brown to black as the concentration increases.
- Warning signs to indicate the presence of toxic gas.

A person that works with phosphine gas must realise that it is a very dangerous gas and precautionary measures must strictly be complied with:

- Place warning signs on strategic places at stacks and sheds where fumigation takes place.
- Keep a gas mask with a can that is specially designed for phosphine gas at hand.
- Remove the lid of the container in which the phosphine substance is packed in the open air. Stand upwind and don't inhale the fumes. Also avoid the inhalation of gas and dust that come from the treated grain. No smoking or eating while working with the gas.
- Wear rubber gloves when handling these substances. Wash with soap and cold water if it accidentally comes into contact with the skin.
- Fumigation may not take place in buildings neighbouring inhabited buildings or where animals are kept. Don't enter sheds or buildings where grain bags are being fumigated without a gas mask. Windows and doors must be kept open to ensure sufficient ventilation.
- Because aluminum phosphide is flammable when it comes into contact with water, it must be protected against contact with water. It must also not be stored near fire or inhabited places. Store it behind lock and key in a well ventilated place.
- Don't store tablets in cans that have been opened already. The tablets can be placed in a sealed container such as a fruit flask with a sealing ring.
- Bury or burn empty containers or sachets and do not use it for other purposes.

Material safety data sheets (MSDS)

The manufacturers of toxic substances (insecticides) and other dangerous chemical substances are obliged by law to make available Material Safety Data Sheets (MSDS) for every product on the Internet and also to include the information in the packaging of the product. The MSDS contain information on the brand name, product risks and personal dangers in the usage thereof, as well as First-aid that must be given if necessary.

The final responsibility for the correct use and storage of chemical substances, however, stays with the consumer.

Examples of Material Safety Data Sheets:

Petrol / diesel:

- Product risks: highly flammable - gases can burn or explode; harmful or fatal if swallowed or inhaled - lung damage; contains benzene, a well-known carcinogen.
- Personal dangers: irritation, pain and swollen eyes; nausea, vomiting and diarrhea; pain and swollen skin.
- First-aid treatment: move, to fresh air; wash body thoroughly.

Aluminum phosphorus:

- Product risks: dangerous when wet - gas that is released may start burning.
- Personal dangers: Can penetrate body by inhalation or by mouth: causes fatigue, nausea and chest pains.
- Trademarks: Phostoxin, Deliphos (pills and tablets).
- Appearance: Green-grey colour; smell similar to garlic, carbide or rotten fish.
- First-aid treatment: Medical treatment: move to fresh air.

Finale rat and mouse bait:

- Product risks: toxic for humans, fish, birds and wild animals.
- Personal dangers: dangerous if swallowed, contact with skin or inhaled.
- Trademarks: Difethialone - an active rat poison as a grain bait for the control of Roof rat, Norwegian rat and the House mouse.
- Appearance: Blue colour.
- First-aid treatment: Wash eyes with clean cold water; remove contaminated clothes; don't apply kiss of life.

Machine guards

Machine guards are important, because:

- Injuries that are caused by machines, are usually serious and of a permanent nature.
- Usually it could have been prevented.
- The danger can be decreased or totally eliminated by better machine design and the designing of mechanical screens or guards.

Characteristics of an efficient screen

The design and use of a machine guard must comply with the following requirements:

- It must provide maximum protection for operators.
- It must prevent entrance to dangerous areas during operational activities. It must be rust free, fire-resistant and easy to repair.
- The screen must not cause injuries such as splinters or pinching points.
- It must be a permanent part of the machine that protects it, in a form that will not weaken the structure thereof or hinders the performance of the machine. If a machine is very big, hinges must be fitted in order for belts or gears c the machine to be serviced.

Examples of machine guards

The following are examples of machine guards or screens that are commonly used in a silo to protect employees:

- Transmission screens (driving wheels, gears, axles and tyres).
- Over disc saws.
- Over guillotine knives.
- Permanent screens especially at transmission machines. They don't move with the operation of the machine. The screen is set to fit the different sizes c material that is fed into the machine.
- Locking screens prevent the machine from being switched on before the screen is in place. Can be locked mechanically or electric pneumatic.
- Automatic screens prevent the operator from coming into contact with the machine while it is working e.g. an electrical beam system that switches the machine off when a dangerous situation exists.

Mechanical handling equipment

Mechanical machinery

The correct safety procedures and PPE must be used:

- Only trained and authorised persons with the required license / competency certificate could handle mechanical handling equipment such as driving the forklift. The machine must be inspected daily and maintained.
- Minimum requirements for PPE is a helmet and boots.
- Straps, hooks, chains and cables should be inspected and tested regularly by a competent person. A record must be kept of the inspection.
- Prevent overloading by determining loading weight in relation to the equipment that is used. Forks must be positioned correctly to keep the load stable.
- Keep people away during loading; use warning boards.
- No person may be transported on top of a load or on the forklift.

Wire cables

Crosby-clamps must be tightened to wire cables as follows:

- U-part on the short end (dead end).
- Saddle on the long end (live end).
- Second clamp near to eye.
- Third clamp in-between

Inspections for the possible wear and tear of steel cables:

- Wear and tear on the outside wires because of contact with pulley wheel and drums.
- Corrosion, especially of the inside wires, is indicated by pit marks. It is difficult to see and is highly dangerous.
- Kinks because of poor installation, lifting with slack cables. Kinks can't be removed without weakening the cables.
- Material weakening is indicated by a hook break that shows a granular structure. It is caused by the tension over cable drums of too small diameter, vibration, twists, etc.
- Drying out of lubrication, often enhanced by heat and pressure because of tension.
- Overloading where sudden stops and accelerations play a role.
Over-winding because of uncontrolled overcross-windings.
- Mechanical damage because of the cutting off of cables, the dragging and jamming of cables.

Pressure containers/ cylinders

Typical pressure containers that are used at the silo is the compressor in the electrical system and gas- and oxygen cylinders.

Technical information required

The following information is required on the platelets of pressure containers:

- The manufacturer's name and registration number.
- The country of origin and year of manufacturing.
- The maximum allowable pressure expressed in pascals (Pa).
- Content capability expressed in cubic meters (m³).
- Date of the initial test pressure of the container.

Safety equipment at pressure containers

The design of pressure containers includes the following safety aspects:

- Inspection openings for inspection and cleaning purposes.
- A pressure meter, marked with a clear red mark to indicate the maximum allowable working pressure of the container.
- A safety valve that opens when the required working pressure has been reached.
- A closing valve in the supply line to close the supply in case of an emergency.
- A draining tap in the lowest part of the container from which accumulated liquid could be drained. Water and oil must be drained daily from pressure containers. The reasons are that **water corrosion** (rust) is caused on the inside of the pressure container, while oil fumes on the inside create the danger of a fire or explosion.

Fire hazard of oxygen or acetylene

Pure **oxygen** cannot burn or explode. However, it promotes combustion, in other words, it causes other substances to burn when their temperature rises to burning point. Do not store oxygen cylinders near oil or grease. When oxygen gets in contact with these substances, it immediately causes **oxidation** and starts burning spontaneously. For this reason, pressure meters on oxygen cylinders may never be lubricated with oil.

Acetylene contains stored energy that is released as heat when it burns. When acetylene mixes with air in certain proportions, it forms combustible combinations. The combustible limits of acetylene (2.5 to 81 % acetylene in the air) are greater than that of any other gas that is used commonly. It becomes unstable when used at a higher pressure than specified (higher

than 62 Pa). Oxygen pipes are black and acetylene pipes are red.

Handling and storage of pressure containers / gas cylinders

Because of their design and weight, cylinders are difficult to carry. A cylinder may be rolled on the bottom part, but may not be dragged.

Do not lift cylinders with an electro-magnet or with straps. A specially designed cage or platform must be used for the lifting of cylinders with a crane.

Do not use cylinders as rollers, pillars, anvils or any other purpose than a gas container.

Do not fiddle with the safety equipment in the valves.

Prevent cylinders from falling or bumping hard against each other.

Mark the cylinders with chalk, lock valves and place screening caps over valves.

The melting plug of an acetylene cylinder melts at the boiling point of water. If the valve freezes because of cold weather, it must be melted with warm (not boiling) water.

Storage places of gas cylinders must comply with the following requirements:

- Even cement floor.
- Sufficient ventilation on floor level and at ceiling height (wire fencing); away from direct sunlight
- Cylinders must not be stored under ground level.
- Shelves or chains must be used to tighten the cylinders in an upright position
- Permanent electrical lights, preferably of a flame-tight type, with a wire protection over the glass. Wiring must be in conductor pipes.
- Light switches must be fitted outside the door. No. temporary installations must be provided inside.
- Steel door or wire-gate must be lockable.
- Safety signs that indicate "Smoke", "Open flames" and "Cell phones prohibited", must be fitted on the outside of the door.
- Keep cylinders of the same size / content together, but empty and full cylinders apart

Work with electricity

Death (or injury) may result due to the following effects of electrical current on the body:

Contraction of the chest muscles that hampers breathing which could cause suffocation.

Temporary paralysis of the nervous system causes an interruption of the respiration process.

The normal rhythm of the heart beat is interrupted, followed by uneven contraction of the heart muscles; the heart functions stop.

Bleeding and destruction of tissue, nerves and muscles due to the heat of the heavy electrical

current.

Electrical shock

In many cases the life of the victim could be saved by quick application of artificial respiration, because one of the most common consequences of electrical accidents is the interruption of the functioning of that part of the nervous system that controls breathing.

Lock-out of electrical system

The electrical system in the silo is subject to specific precautionary measures, e.g.

- The supply of voltage must be clearly shown on notices where it is easy to be seen. Indicate whether it is an alternating current (AC) or direct current (DC).
- Place danger- or avoid cards on the on- and off switches of machinery to warn people that the equipment is being repaired or that it is being inspected.
- Use hanging locks or closed-out locks to disable the switches.
- Mark the switches to indicate to which equipment it is connected.
- Mark the main switch clearly so that there is no confusion in case of an emergency.

Electricity is one of the safest and most versatile source of energy. However, if it is installed or used incorrectly, it could result in serious accidents.

Work with portable electrical tools

The law requires that no person may use portable electrical tools of which the tension is higher than 50 volt, except if it is:

- Connected to an energy source that is provided with a protection appliance against earth leakages; or
- Connected to an energy source with the insertion of an individual double-twisted isolating transformer between the tool and the energy source. The second twist must not be earthed in any place; or
- Connected to a source with a high frequency current that is provided by a generator that is only used to generate electricity for such portable electrical tools; or
- Provided with double isolation of a switch for the easy and safe starting and switching off of the tools.

Precautionary measures before use

Before the electrical current is switched on, it must be ensured that

- The machine has three-core wiring except if it is a double isolation design.
- The "earth wire" (green/yellow) is connected with the earth pin of the plug and that sufficient slack is allowed, so that, if the wires inside the plug should loosen, the earth pin will be the last to loosen from its pin.
- The earth wire must make good contact with the metal covering of the tool piece. This is not applicable to double-isolated equipment, because they don't have an earth wire

Maintenance of equipment

The responsibility of the inspection of electrical tools must be given to one person who completes a register (monthly). The inspection should include the following:

- Loose connections.
- Cracked or broken isolation.
- Earth continuity.
- Switches that are in a poor condition.
- Joints in extension cords.
- Correct wiring.

Handling of heavy objects

Building and dismantling of stacks

Direct supervision is needed to ensure that bag stacks are built safely and according to the correct procedure. Rules that must be followed (Regulation 8 of OHSA Act include: level floor; away from fire extinguishers, passages and fans; and with a maximum height of three times the base width. The stack can be stable and safe if the bags are binded in with the layout of every second layer the same and the sides straight without bags hanging over.

Workers must be trained to dismantle the stack safely when individual bags are removed. This must be done from the top layers and a ladder must be used where needed. The alternative is to use a forklift where bags are packed on pallets in the stack.

Safe use of ladders

Regulation 13A of the OHSA Act stipulates: The maximum length of a ladder that is used is 9 meters, including extension ladders, but excluding two ladders being tied together. The slope of a ladder longer than 5 meter must be less than 75° angle.

A general rule is that the distance between the pedestal of the ladder and the object or wall must be approximately one quarter of the ladder's length.

Ladders must stand securely on the ground (a board underneath the pedestal if it is a soft surface) and extend a maximum of one meter above the upper support point.

Ladders must not be used as a walkway or placed in front of a window or door that can open. Both hands must be used when mounting the ladder or climbing down with face to the front

(i.e. to the wall or stack). Gloves must be worn.

Ladders should be stored under a roof and preferably hung on hooks.

Work with silo machinery and equipment

Risks	Examples of machinery
Switching on and off (short-circuits)	Electrical system
Following of safety rules	Screens on motors Safety signs Safety siren Electrical hand tools Fuses
Dust or rust on surfaces	Control panel Air filters Oil, water on belts
Flow of air/grain	Fans Dust extraction equipment Ducts Drainage pumps Dryers Dust suction valves
Large machines/equipment	Bolts/nuts on cleaning machines Lightning conductor Bucket elevator Grid panels Sieves Limit switches on valves
Mass readings/standards	Mass meters Service elevator
Friction/tension/turn (rotate)	Pulleys Motors Conveyor belts Chains
Climbing in, up or down	Mass buckets Lorries Trucks
Routine maintenance	Bearings in motors Electro-pneumatic system

Spillage of grain	Latches (don't close tightly) Chains (covers leaking)
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Installation and inspection of fire extinguishers

Fire extinguishers must be installed in visible places as near as possible to fire hazard areas, e.g. just outside entrances at fire hazard areas. Red and white stripes can be painted around the pillars or walls where it hangs or safety signs could be put up above of the fire extinguishers. Signs can also be displayed to draw attention to the positioning of fire extinguishers that are not placed prominently. Red extinguishers should not be re-painted in colours that camouflage them. If the fire extinguisher itself is not clearly marked to indicate for which types of fires it could be used, signs or cards must be put on the wall where it hangs.

Nothing must be placed in front of or on the floor in front of the fire extinguisher. It must at all times be accessible. Fire extinguishers may also not stand on the floor because the cold could affect the functioning thereof.

Inspect for signs of wear and tear, deterioration or damage to the container. These signs may lead to the weakening of the container that could explode if it is subjected to a sudden increase in pressure caused by a chemical reaction between sulphuric acid and the baking soda solution with the activation of the fire extinguisher. Ensure that the outlet pipe and the nozzle are not clogged.

Monthly inspections should be done on all types of fire extinguishers:

- Check the demarcation, availability and positioning.
- Visual inspection of the cylinder for corrosion, mechanical damage (dents), the condition of the paint and the hook on which the fire extinguisher hangs.
- Check the nozzle for clogging, dirt, leakage and corrosion.
- Check air-hole for clogging: open up with needle or thin piece of wire if needed.
- Check rubber pipe (where fitted) for wear and tear, damage and connection.
- Check the presence of labels and ensure that the print can still be read.
- Check the pressure. Is the needle in the green?
- Is the seal intact?

With the yearly inspection a record of the date of inspection must be written clearly on a durable sticker that must be stuck securely to the fire extinguisher. On this sticker the details below must be given.

Apart from the above, a permanent record should be kept that must contain the following information:

- The maintenance date and the name of the person or agency that executed the maintenance.
- The date of the last refill and the name of the person or agency that was responsible for it.

Inspection and maintenance label		
Reference	Expiry date	Signature
Inspection and maintenance		
Internal inspection		
Pressure test (pipe)		
Pressure test (container)		

- The date of the last pressure test and the name of the person or agency that has done it.
- The date of the last internal monthly inspection and the name of the person or agency that has done it.
- A record of all repair work and spare parts that have been replaced.
- The date when visual inspections were executed.

Compliance to legislation

The agricultural industry's wide involvement with the cultivation of land, crop production, breeding livestock, grain handling and storage, etc. means that the natural and physical environment of South Africa could be affected negatively.

Existing legislation

The following laws regulate agriculture and specifically the grain handling industry:

Fertilisers, Animal feed, Agricultural agents and Livestock Act (No.36 of 1947)

- Regulate the registration of fertilisers, agricultural agents and livestock, including agricultural chemicals and fumigation chemicals.
- The supply, selling, use and destroying of agricultural and animal agents and animal feeding are also prescribed.

Agricultural Pests Act, No. 36 van 1983

Makes provision for the prevention and combat of agricultural pests as well as the import of any agricultural pests, plants, bees and exotic animals and birds.

Nutrition, Cosmetics and Insecticides Act (No. 54 of 1972)

The purpose is to regulate the sales, manufacturing and imports of nutritional food and disinfectants.

The maximum residue levels (MRL) of chemicals that may be sprayed on grain products are regulated (Regulation 246 of 11 February 1994). The Department of Health is responsible for the monitoring and enforcement of MRLs in South Africa. The Perishable Products Export Control Board (PPECB) monitors MRLs of exported products.

Agricultural Product Standards Act, No. 119 of 1990

Standards are set for the grading of different grain types (maize, wheat, soya beans sunflower, etc.) and the quality requirements that must be complied with (clear insects, moisture content, etc.).

The regulation of agricultural products of vegetative origin are further regulated with the Hazard Analysis of Critical Control Points (HACCP) (13 May 2005) on all levels of the food chain.

Standards are also set for the tolerance allowed for mycotoxins in grain caused by fungi (Regulation 1145 of 8 October 2004).

Genetically Modified Organisms Act, No. 15 of 1997

The wide implication of this act on the environment is to enhance the responsible development, production, use and application of GMOs to avoid possible harm to the environment.

Legal Metrology Act, No. 77 of 1973




The requirements for the measurement and weight control of products that are sold especially the certification of the calibration of scales for the weighing of grain.

Codes and regulations for export grain

A list of all the laws in connection with the exporting of grain:

- Fertilisers, Farm Feed, Agricultural Remedies and Stock Remedies Act {No. 36 of 1947)
- Agricultural Pests Act {No. 36 of 1983)
- Nutrition, Cosmetics and Insecticides Act (No. 54 of 1972)
- Agricultural Product Standards Act (No. 119 of 1990)
- Genetically Modified Organisms Act (No. 15 of 1997)

- Legal Metrology Act (No. 77 of 1973)
- Health Act (No. 63 of 1977)
- International Health Regulations Act (No. 28 of 1974)
- Plant Breeder's Rights Act (No. 15 of 1976)
- Plant Improvement Act (No. 53 of 1976)
- Perishable Products Export Control Act (No. 9 of 1983)
- Consumer Protection Act, 2011
- Customs and Excise Act, 1964

	Please complete Knowledge Activity: Multiple Choice Test
	Please complete Practical Activity: Task 21 Task 22 Task 23 Task 24
	Please complete Workplace Activity: Task 37 Task 38

Module 4 : FACILITY AND EQUIPMENT MAINTENANCE AND HYGIENE



Learning outcomes

- Demonstrate an understanding of preventative maintenance management and inspection methods (including, planned preventative maintenance, Inspection methods)
- Demonstrate an understanding of grain handling equipment maintenance principles and concepts (including Maintenance requirements for grain handling mechanical and electrical equipment, interpretation of operation and maintenance budgets, Use of operation and maintenance manuals)
- Demonstrate an understanding of the principles and concepts related to product, equipment and facility hygiene (including Contamination and deterioration control, Operational food safety and hygiene controls, Equipment and facility cleaning practices, Area sanitation and housekeeping processes, Waste handling and disposal)

Principles of Planned Maintenance

The purpose of planning and implementing maintenance of machinery and equipment are to:

- Diagnose faults and repair them before breakdowns occur
- Minimise delays in grain handling
- Repair machines or replace worn components routinely to decrease or eliminate repair costs at a later stage
- To optimize the lifespan of machinery and equipment

A planned maintenance system has the following requirements:

- It must be authorized by management. Every depot manager must ensure, in collaboration with engineering services, that a planned maintenance programme is implemented.
- A unique identification for every production machine (inventory or serial number and place)
- The specific maintenance tasks and inspection routines needed for each machine.
- Records must be kept for each machine (costs, corrections, replacing of components, diagnostic tests, checklists completed, inspections, technical reports)

Inspection Techniques

- Checklists
The condition and working of machinery and equipment should be monitored continuously and checklists must be completed. The information gathered will be based upon sensory and critical observations by the silo operator: to watch, smell, taste, listen and to feel. For example, a high vibration or heat of an engine can be heard or felt.
- Personal observation skills
The silo operator must at all times be aware of the status of the grain handling processes and actual happenings at the depot in order to identify issues.
- Fault finding and problem solving
The silo operator should also, beside critically observing the grain handling process, be able to analyze the facts pertaining to the circumstances that he noticed as a fault or a potential problem. To be successful in this, the operator must know that a fault or deviation from the standard procedure has occurred and must know how to rectify the situation. Such a decision can only be made if the operator knows the work

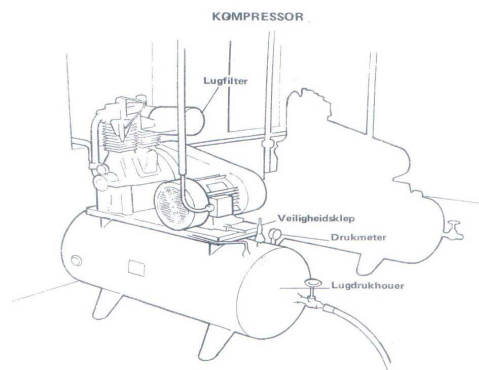
wiped regularly with a dry cloth. Compressed air must not be blown into the panel as it can cause condensation in pipe and a short circuit or explosion.

Electro-pneumatic system

- Compressor

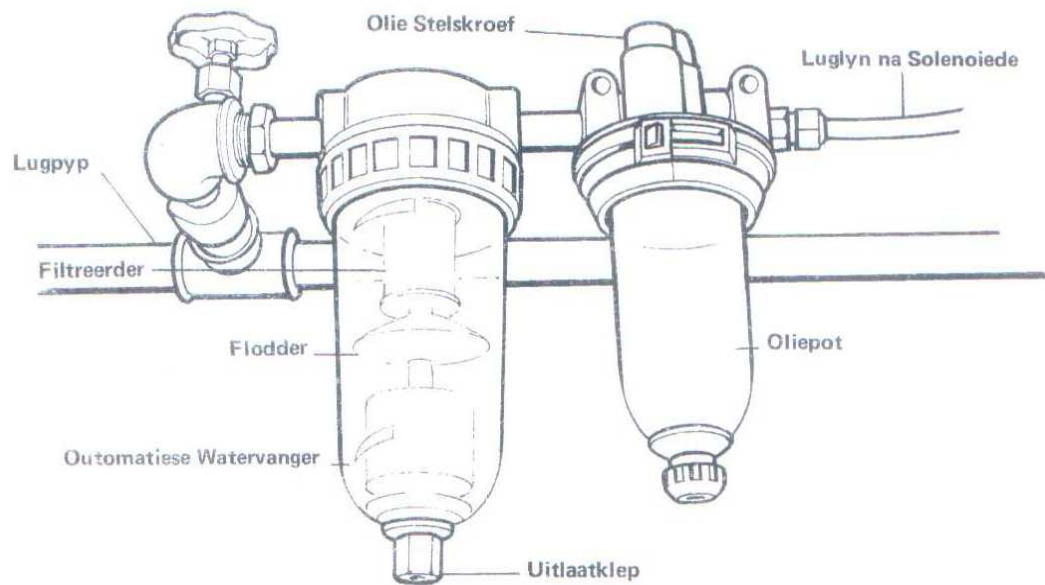
Routine inspections and tasks will include:

- Compressor room must be well ventilated and clean
- Clean air filters weekly
- Check oil level of compressor daily. Use the oil prescribed by the manufacturer.
- Clean valves of piston once a month.
- Ensure that the cooling grids of rotating compressors are clean and that there is no obstruction that hampers the air flow.
- Top up the water every day if needed.
- Check for unnecessary air leakages.
- Inspect pressure meter reading after the compressor has been switched on.
- Ensure that the safety valve is always with a lock.



- Water bottle

Wash the bottle at least every two weeks with clean water. Check that the floater of the automatic emptier works effectively. Bottles without an automatic emptier must be emptied once a day.



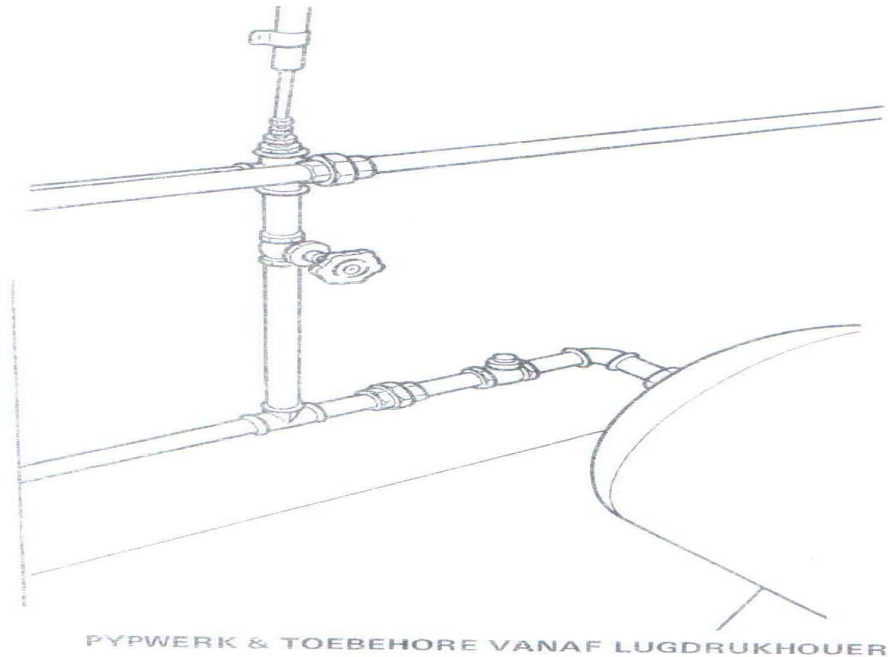
WATER-OLIEPOT KOMBINASIE

- Oil Bottle
Check daily and fill up if needed. Clean at least once a month. Oil with a milky colour has mixed with water and must be replaced immediately. Control set-screw for applying the correct amount of oil.
- Pipe work and other accessories
Control checks include the following:
 - Ensure that there are no leakages in the pipe network. The necessity to limit leakages to the absolute minimum is illustrated in the following table:

Leakages in size in pipe network (mm)	Air pressure loss @ 7 bar (l/s)	KW claim by compressor to make up for loss (based on 300w/l/s)	Cost at an average of R0,50/KWh	
			Per shift	Per annum
0,5	0,2	0,06	R 0,27	R 64,80
1,0	0,8	0,24	R 1,08	R 259,20
1,5	1,8	0,54	R 2,43	R 583,20
2,0	3,1	0,69	R3,11	R 745,20

6,0	28,2	8,5	R 38,25	R 9 180,00
10,0	78,1	23,4	R 105,30	R 25 272,00

- Pipe network must be tightened properly against the silo structure to prevent vibrations and subsequent breakages.
- Control that stop valves close tightly.



- Valves

Valves are a closed unit and don't need much maintenance. The following is however important:

- Limit switch must be mounted securely and only activated when the valve has closed fully and tightly.
- Ensure that valve boxes close tightly and that it can move freely (no obstructions or clogging)
- Report any wear and tear of valve cases.
- Control the operation of the pneumatic system.

- Latches

Routine inspections include:

- Ensure that latches close tightly and move freely in the latch with no obstruction in grooves.
- Limit switches must be set correctly in order for it to only be activated if the sluice is fully open and closed
- Control propulsion on pneumatic system. Report excessive wear and tear.

- Bolts and nuts must be tightened properly. Also components such as solenoids, cylinders and the tooth gear wheel.
- Ensure that side latches of flat-floored bins with three-sluice openings are locked and that the necessary warning signs are in place.
- Valves and screws must be switched on and off at least once every two weeks. Ensure that side latches are locked (remember warning signs).
- Switch valves and sluices on and off at least every two weeks. It must move freely and have no obstruction or rust.
- Especially off-loading pit sluices must be maintained between seasons and regularly switched on to prevent rust or that dust and sand make it jam.



- Duct work

This is also one of the parts of the silo that are used the most and therefore needs regular inspection:

- Inspect all ducts regularly. Bolts and nuts must be tight and not stick out on top of the wear plate.
- Report excessive wear and tear in order for a notification to be made out.

- Smaller holes that leak grain and grain dust can be covered with a small plate with silicon until it can be taken off and fixed properly. Do not use bags and cloths as it is ineffective and still releases dust into the atmosphere. It is also a fire hazard and a source of insect infestation.
- Remove clogging and obstruction continuously.
- Ensure that rubber inspection lids are on and closed tightly.
- Ensure that duct work is dustproof and water tight.
- Clean flanges of duct work regularly as it is a gathering place for dust and insects. Flanges must therefore also close tightly. Again use silicon if the flanges have been bent too much to close properly.

Receipt, Off-loading and out-loading of grain

- Off-loading pits and grids

Routine inspections and tasks will include:

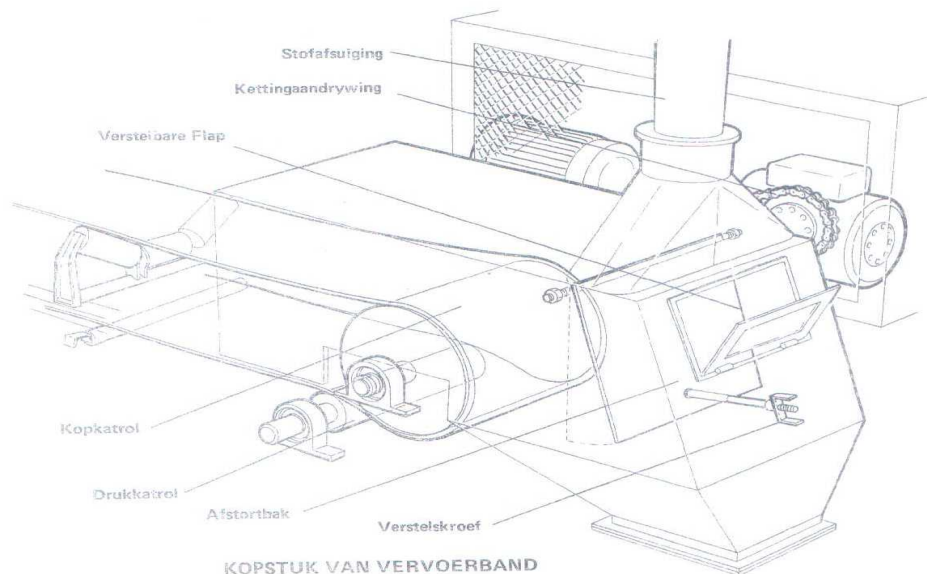
- Check grids frequently and remove any big obstructions and objects. Blow the grid with a compressor from the inside, if possible.
- Some grids have round rods on the surface. These grids must be welded regularly to prevent damage to vehicle tyres.
- Check whether the grid is firm and level on the supporting framework.
- Grain in the corners must be removed so as to avoid mixing and contamination.
- Ensure that oil, fuel and water from the truck does not leak and contaminate the grain. This is especially important where there are pressure beams that tilt the truck.
- Check that all nuts and bolts on the structure are firmly fixed.
- Clean chutes and drain pipes regularly to prevent blockages and rust.
- Check oil levels and pipe network of pressure beams daily.

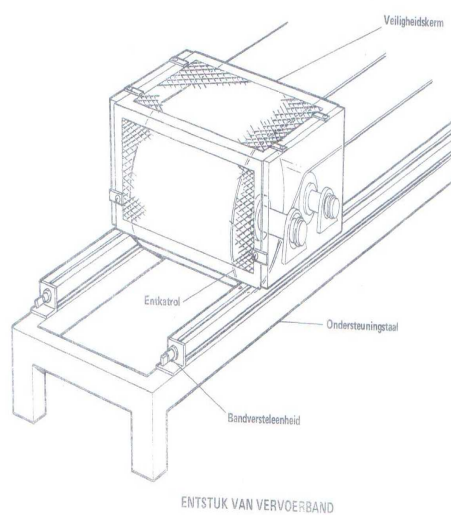
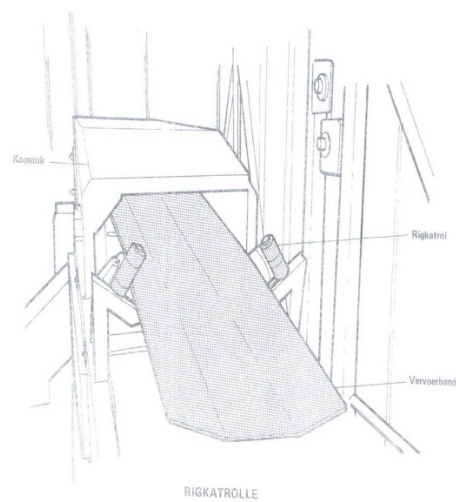
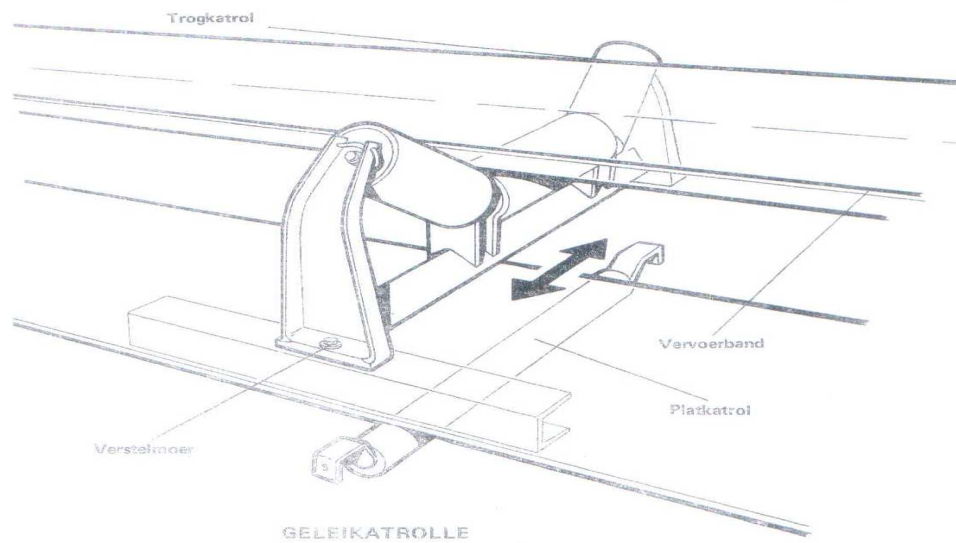
Storage of grain

- Conveyor belts

This is part of the silo that is often used and must thus be maintained properly:

- Check carrier level, tread and sides of belts carefully as well as the belt joint for possible damage. If damaged, it must be repaired as soon as possible.
- Ensure that there is no oil, water or strange objects lying on the belt.
- Check that the belt pulls straight (end trough and guide pulley must be aligned)
- Belts must be tight enough. Adjust both nuts on end pulley, especially if the belt doesn't have an automatic weight adjustment. Slack belts wear quickly and become a fire hazard. Belts that are too tight damage the top end and the bearings.
- All pulleys must turn freely; repair or replace if they get stuck.
- Check that enough through pulleys work correctly at the point where grain is dumped on the belt.





- Chain Conveyers

The following tasks must be carried out:

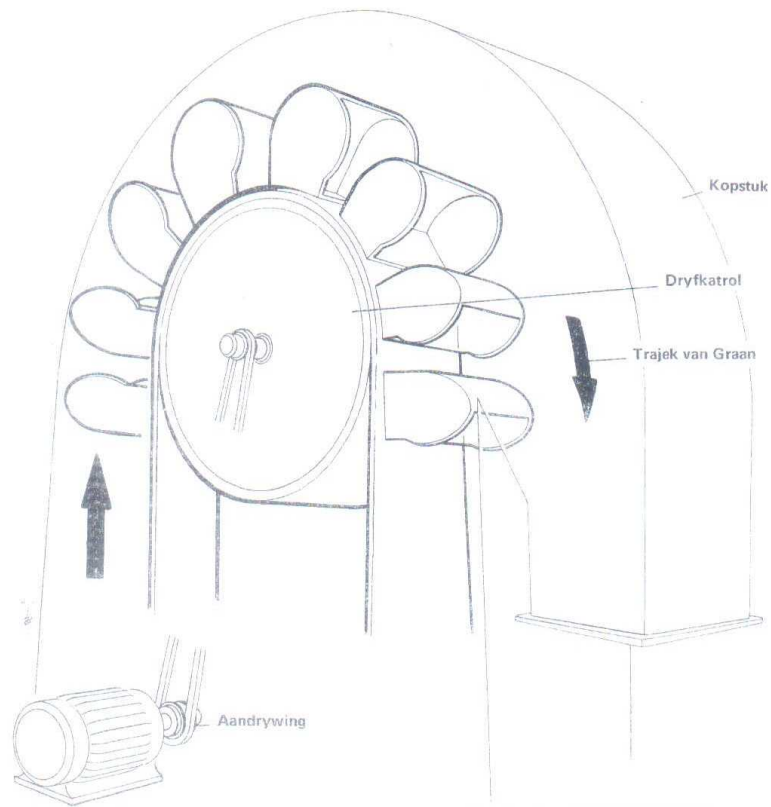
- Bearings are packed with grease and don't need further lubrication
- Set correct tension on chain – the two screws on end piece must be uniformly set. If it is too slack, it causes more wear and tear of chain and wheel. It could also cause more grain breakages.
- Check propulsion's connection regularly to ensure that it is parallel and concentric.
- Ensure that the cover closes tightly (water tight, dust proof, tight but easy to remove, clean and not rusted).
- Remove obstructions and foreign objects on the bottom plate of the driving head.
- Investigate abrasion and chafing noises and report it.
- Remove dust and foreign material from the bottom plate on the driving head.
- If whiplash occurs at the end wheel, the chain may be too slack or distance to lower grain too long.
- Visual inspections: "circlip/split pin" fastened, cover horizontal, gears and links right side to the front, walking areas safe, shear pin not damaged.



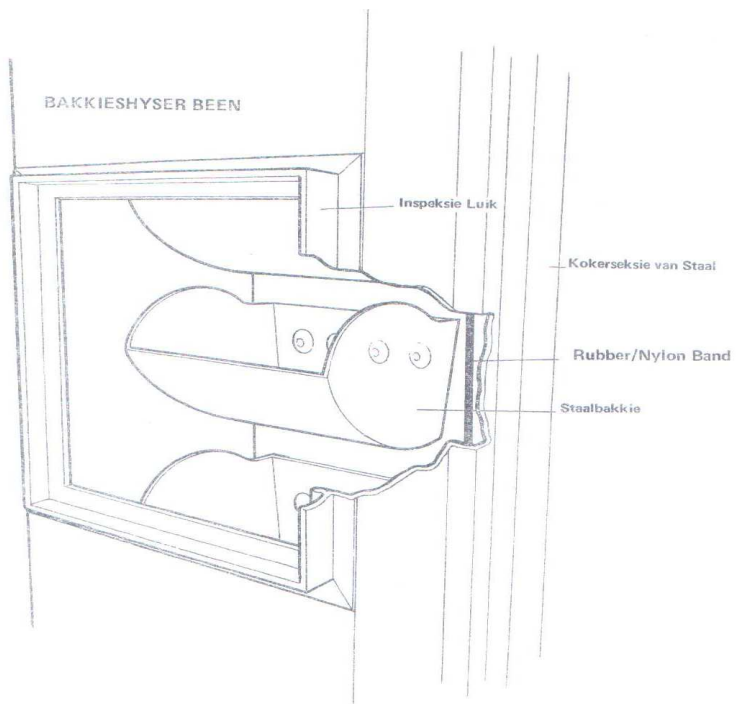
- Bucket elevators

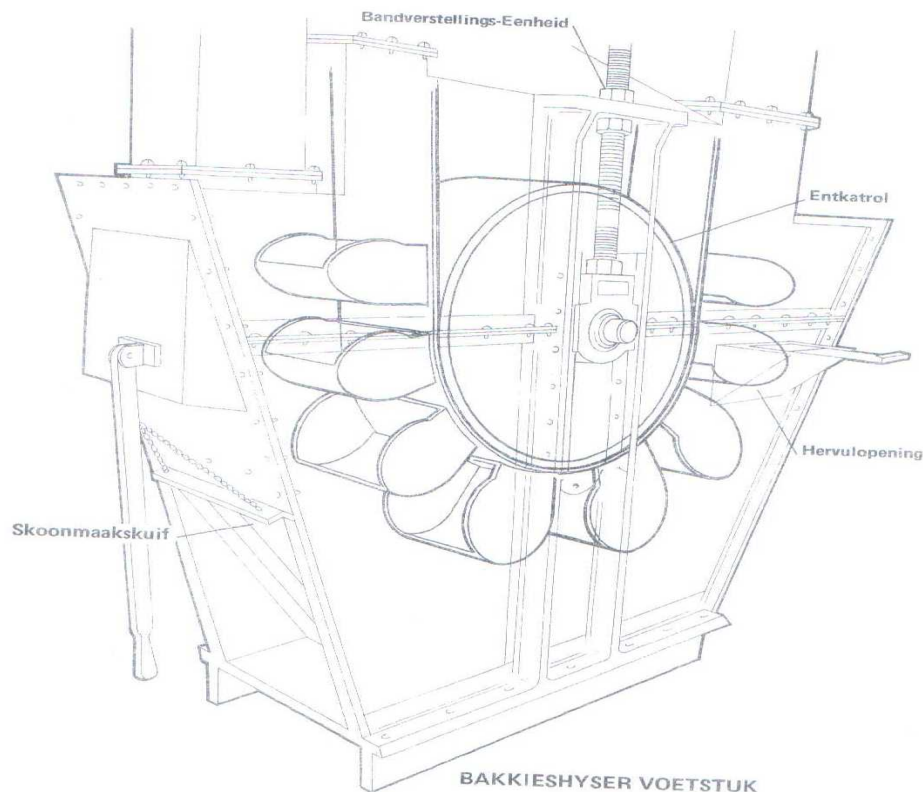
Controls and tasks include:

- Check the condition of the thread and sides of the belt carefully and report any damage.
- Check the condition of the belt joints carefully and whether the bolts and nuts are securely fastened. There must be no damage.
- Ensure that all buckets are bolted tightly onto the conveyer belt.
- Ensure that the belt moves straight. The drives and end pulley must be perpendicular on top of each other.
- Inspect the conduction of belts through windows in elevator legs and listen for scraping or thumping noises.
- Check belt tension frequently, especially where screw adjustments may be necessary and with new belts. With automatic weight adjustments check if the tension rig moves the guides.
- Check inspection openings and latches frequently.
- Inspect bucket elevator covers for dust leakages.
- Inspect air valves for working of dust suction.
- Check for wear and tear in pedestal at head piece and covers.
- Check that the tonnage of grain in the pedestal is not too much and that the belt doesn't move too fast as it will cause the grain to fall back. The motor can overload and kick out.
- The back-stop on the steering mechanism must work properly to prevent the belt from running back. Delays will be caused because the pedestal must first be emptied.



BAKKIESHYSER KOPSTUK



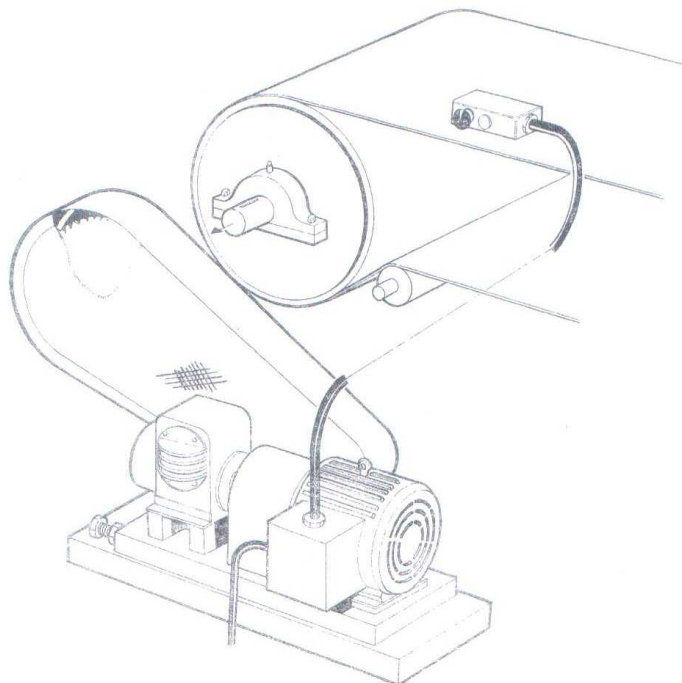


- Propulsions

The driving components are highly sophisticated and expensive machines without which the silo as a system cannot function:

- Inspect every machine after it has been switched on. Listen for any unnatural scraping, grinding and thumping noises.
- Feel with the palm of the hand if any components become unnaturally warm during use.
- Flexible drag-links may not be in contact with each other.
- Check oil level at hydraulic clutches frequently (Tellus 32 oil)
- Gear box must be fitted tightly and not able to move around.
- Tow bar of gear box must be in position and fitted tightly with no bending possible.
- Tension on V-belts and chains must not be too tight or slack. Where chains are too tight, it strains the tooth gear and axis. A chain that is too slack causes too much wear and tear to the tooth gear.
- V-pulleys and cog-wheel must be in line.

- Report oil leakages at gearboxes so that a notification can be made out. It could be due to over-filling, leaking seal, blocked ventilator.
- All components must be fitted tightly on their foot plates.
- Motors must first run at full speed before any load is put on it and it must not be switched on and off.
- To lubricate bearings, propulsions must be started at least every two weeks. It prevents rust.
- Fan and fan lid must be fitted tightly and must be clean. Its purpose is to protect the motor against overheating.
- The operator may NOT grease the motor.
- Ensure that the safety screen is placed back after working on the equipment. Under no circumstances may the equipment be started before the screen is in place.
- Look for the forming of sparks on the brushes of slip-ring motors.
- With a liquid or automatic transformer type of starting method, the motor may not be started more than once every half hour.
- Screens on moving parts of propulsions must be fitted tightly and not rub or scrape against anything.
- Replenish gear box oil by draining, cleaning oil pans and filling up with the correct grade oil.
- When not in use, start motors every two weeks to prevent rust.



TIPIESE AANDRYWING BY KOPSTUK

- Mass meters

Routine checks include:

- If there is doubt about the accuracy of a mass meter, it must be withdrawn from use immediately and be repaired.
- It must at all times be clean and ready for operation.
- Do mass meter testing frequently with both heavy and light masses.
- Keep a record of tests, tickets and calibrating certificates for control purposes.
- The wheels of trucks must stand freely. Trucks must first be switched off and must be weighed without driver and passengers.
- The capacity of the mass meter may not be exceeded.

- Drainage pumps

Pumps must always be in clean and working condition:

- Remove grain, chaff and obstructions from the edrain as it can damage the pump.
- Remove obstructions in the drainage pipe since it can hamper the pumping out of water. Also remove rust in pipe work.
- Control that the one-way valve functions correctly and ensure that water in the pipe cannot flow back.
- Remove lime from pumps, pipes and supply taps at the drain to prevent clogging.
- Check that the floater can move freely.
- Sensors at electro-sensor type motors must not be placed in damp areas especially not in the sides of the gathering points.

- Service elevator

The elevator must comply with the safety requirements of the OHS Act. Adjustments and repairs must be done by qualified service elevator artisans. Important aspects are the following:

- Comply with the limit of the permissible load as shown in the elevator.
- Don't transport heavy equipment that can roll around.
- Don't force the doors open when the elevator is moving or not standing directly over a landing.
- Ensure that the door closes tightly when leaving the elevator, otherwise the elevator will not be able to move.
- Ensure that the machine room, lift and elevator entrances are always clean and without obstructions.

- Control that all maintenance services are done monthly according to the schedule.
- Ensure that the cog wheel always has enough oil.
- Ensure that the cables that regulate the weights of the cog wheel elevator door moves slowly over the rollers.
- Check whether the emergency stop is in working order and not pressed in by accident.
- Use the hand-break opener gradually and with intervals when a power failure occurs.

Cleaning and drying of grain

- Pre-cleaning machines

Routine checks and tasks include:

- Inspect bolts and nuts and tighten.
- Check flaps and sluices in ducts daily. Grain must flow evenly over rollers.
- Remove any foreign objects and obstructions on the sieve.
- Look out for blockages on the screw feeder and flaps.
- Check that dust suction is not set too high or too low. It must not suck in the whole kernel together with impurities.
- Check that the surface of the sieve does not have holes; it will hamper the cleaning action.



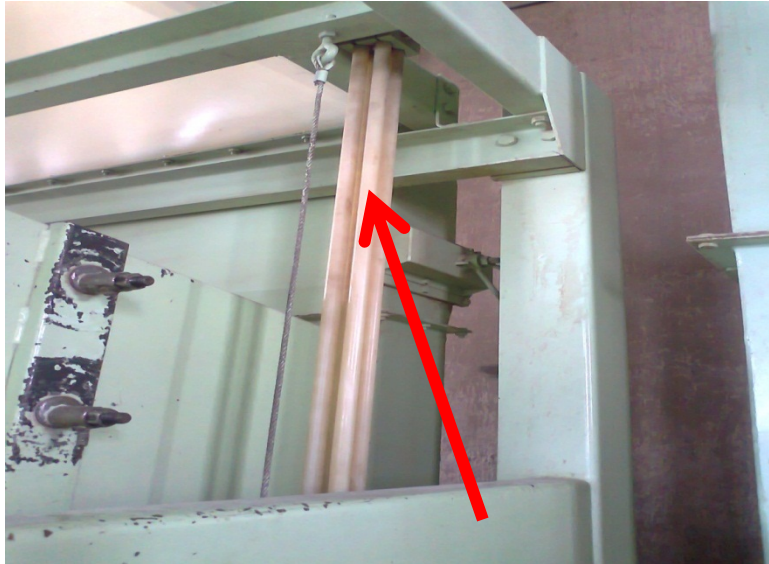


- Cleaning machines

Routine checks and tasks include:

- Ensure that control sluices in the draining ducts and the control valve on top of the sieves work properly. Grain must be spread evenly over the upper sieve.
- Dust suction must not be too strong because too much light material and whole kernels can be sucked away.
- Sieves must be clean, intact and firmly affixed. There should be no loose objects, brushes and balls, and the sieves must be in a working condition.
- When the sieves are exchanged, the guides within which they are placed must be clean.
- Check and tighten nuts and bolts. Projected pieces of sieves may not be hit with a heavy object.
- Sieves must come to a complete stop when machines are switched off, especially where sieves move with rotating action.
- Areas around sieves must remain tightly sealed to reduce leakages.

- Listen for any unnatural vibration in the machine and structure as well as the dust extraction system.
- Where sieves are connected to the framework with a steel plate of fiberglass hangers, inspect regularly.



- Dryers (empty)
 - Routine inspections are required when dryers are empty:
 - Open all inspection hatches.
 - Check for blockages and general hygiene in the combustion chambers, coolers, fan covers, thrusters as well as buckets over the bins and for releasing grain.

- Check for blockages in cyclone fan propulsion, return channels, cyclones and dust system.
 - Inspect the burner, ignition points and fuel filter. The burner must be serviced yearly just before the start of the season and every two weeks thereafter.
 - Ensure that mechanical controls for the dryer, fans and ducts work properly.
 - Inspect the correct placing and operation of grain level sensors and temperature sensors.
- Dryers (full)

When dryers are full, the following must be checked:

 - Switch fans on and control air flow by measuring static pressure or stream strength. Use the fan performance work sheets.
 - Control working of level sensors.
 - Calibrate the burner.
 - Verify the accuracy of sensors.
 - Hot water kettle and grids

Controls, readings and record-keeping include:

 - Clean burner and grids every two weeks. Blow the grid with a compressor from the inside.
 - Isolation of pipes and grids must not show any water leakages.
 - Correct working of pressure meter and water container.
 - The water pump must not have any leaks.
 - Correct working of pressure meters on pump.
 - Check kettles for a too high pressure in the fire room. It indicates a dirty kettle.
 - Record coal usage per shift.

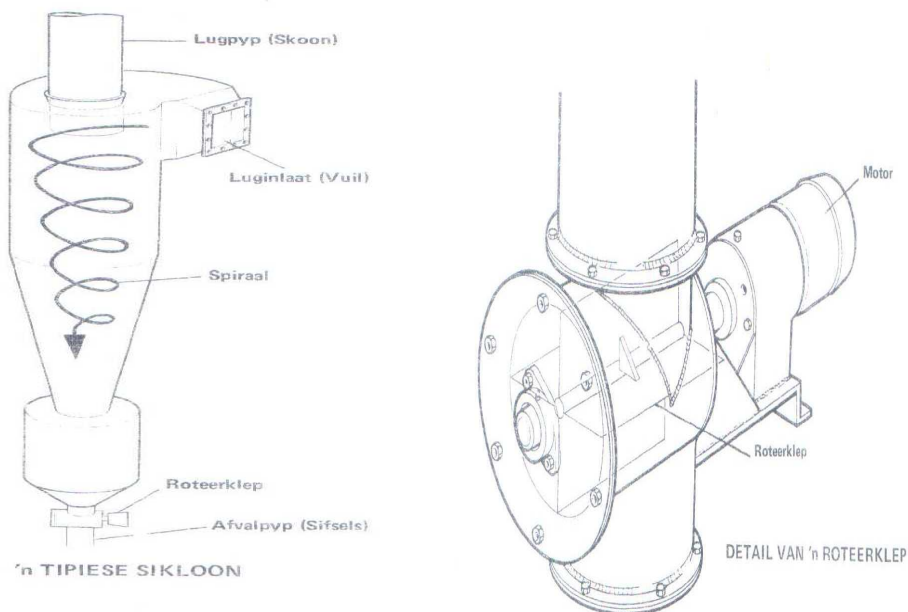
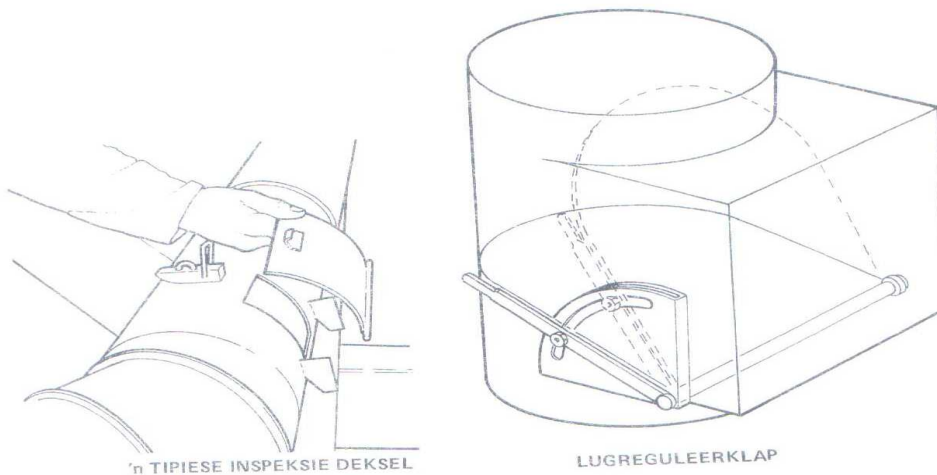
Storage Hygiene

- Dust extracting equipment

The following inspections are important:

 - Control that steel valves at different suction points let in the correct amount of air.
 - Chaff and solid materials may not be blown out with the clean air as it will clog the dust outlet. Whole grain kernels must not be sucked in.
 - Full bags at the dust outlet must be replaced. Inspect and clean clogged pipes and cyclones.

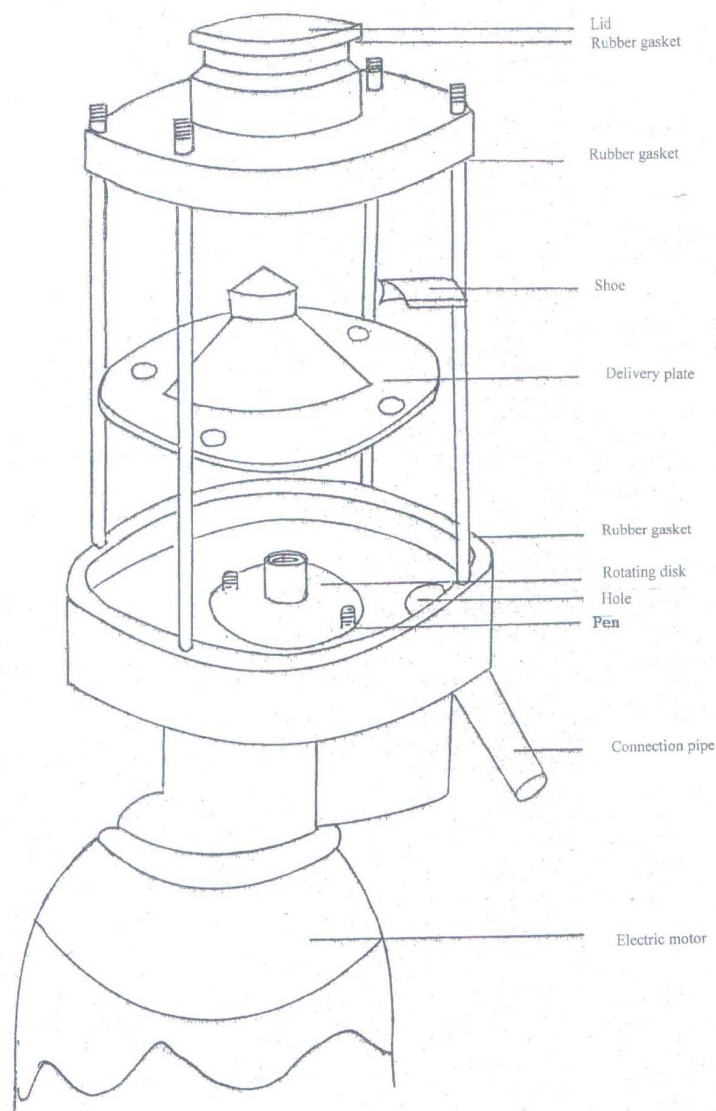
- Pipes may not be hit as it causes dents. Use inspection hatches and suck more air through the slot below the part that is clogged.
- Check for any leakages at welding seams, joints and inspection openings.
- Feel with the palm of the hand for abnormal vibrations and heat on fans. The bearings could be faulty or the impellor out of balance.
- Control rotation valves. They must close tightly and no clogging must occur in the cyclone above the rotating valve.



- Fumigation equipment (tablet dispenser)

Daily, weekly and seasonal checks include:

- Check rubber gloves, gas masks, filter cans for phosphine gas as well as the gas test appliance.
- **Daily maintenance:**
 - Check rotation delivery plate. If the pin on rotating disc is broken, replace it.
 - Powder can build up and lift the delivery plate or hamper the free rotation. This can break the driving pin or it could cease the motor. Thus all powder must be removed.
 - Check the connection pipe to the grain stream and clean the clogged area.
 - Check the feeder that prevents more than one pill being administered per opening. The scraping action of tablets causes wear and tear and it may require replacement.
 - Check rubber seals and replace, if needed.
 - Check automatic on/off switch and warning light on the control panel.
- **Weekly maintenance**
 - The electrical motor is sealed to prevent dust explosions. Check the fan and remove dust from the cover with a brush.
 - Control electrical connections. Report problems to electrician.
- **Pre-season maintenance**
 - Follow all the controls as set out above.
 - Inspect the delivery plate for abnormal wear and tear. The scrape action of pills enlarges the grooves in the openings with the result that two tablets are administered. When this happens, replace the delivery plate.
 - Inspect the rotating disc underneath the delivery plate for unnecessary looseness. The pin or holes through which it moves, may be worn and need to be replaced.



- Spraying equipment

Routine checks include the following:

- Check pressure meters daily.
- Check flow meter daily.
- Clean filters daily as well as those at nozzles.
- Clean nozzles daily.
- Rinse the apparatus every evening with clean water.
- Inspect washers of taps and replace where necessary.
- Inspect for leakages and repair where necessary.
- Inspect electric wiring and locking.
- Test the on and off switch of the grain stream.

- Investigate pipe system for possible defects and replace where necessary. All parts must be replaced before the intake season in accordance with maintenance schedule.

Cleaning, sanitation and housekeeping

Cleaning of the silo complex

The Occupational Health and Safety Act (Act 85 of 1993) has the purpose to protect workers from **health and safety** hazards on the job. It sets out duties for all workplace parties and rights for workers. It establishes procedures for dealing with workplace hazards and provides for enforcement of the law where compliance has not been achieved voluntarily.

Risk area		Precautionary measures
Storage of grain dust gathers on upper beams and frames and on the floor. Spread in atmosphere by vibration, movement and air flows.		Sweep and clean daily. Workers understand the risk and cleans the silo complex thoroughly.
Contaminated air Extraction fans must remove contaminants in the air, e.g. gases, fumes, smoke and dust.		Clean fans and extraction ducts regularly.
Functioning of machinery, equipment and tools		Inspections/check lists: Cleaning, safe machine guards
Safe working environment		Floor plan of silo layout: marked off with paint/tape Access for forklifts (1m plus wide) Building of stacks Safety signs with colour codes.
Fire hazards Flammable material Possible explosions (gases, grain dust)		Waste placed in fire-proof containers with lids removed daily. Correct procedures for transporting and disinfection of grain. Fire protection equipment and training.

Places to clean	
A. Site	
Weeds hoed and sprayed and grass cut. Drains, clean and without standing water. Loose grain kernels picked up. Spilled and wet grain picked up and removed. Waste containers emptied regularly. Remove birds' nests in the immediate vicinity of the silo.	
B. Sheds and stacks	
Open areas between stacks Stacks neatly packed and numbered, including poles. Loose and spilled grain removed. Floor swept clean. Bird nests removed. Absence of rodent activities. Limit exposure to weather conditions.	
C. Silo	
Clean cracks in walls, floor and pipe work. Bird nests removed. Prevent any access by birds, rodents or insects to silo complex. Clean chain feeders, rotating points and chain cover. Clean bucket elevator at bottom, belt and back of buckets. Dust extraction pipes and clean cyclones. Clean cleaning machines and sieves. Clean intake buckets. Clean water wells.	

Working safely with cleaning materials

All chemicals for cleaning and sanitation must be suitable for use in food handling environments and must be obtained from vendors offering cleaning compounds and sanitizers that are authorized for food contact surfaces.

Cleaning devices can include the following:

- Soap will dissolve fat and grease, but it won't kill the bacteria.
- A disinfectant is used to kill most bacteria.
- A sanitizer combines the effects of soap and a disinfectant.
- An anti-septic product will kill bacteria on the human body, for example Dettol or Savlon.

Cleaning activities should be planned beforehand. A schedule should be compiled that specifies the frequency, method of cleaning, amount and type of cleaning agent, as well as the person responsible and the safety controls.

All chemical cleaning materials should be handled carefully because the acids in the substances could be harmful to individuals.

Precautionary measures include:

- Follow the instructions for use as indicated on the label.
- Do not mix cleaning materials as it could release toxic gases that are dangerous when inhaled.
- Use a different cloth for each cleaning substance.
- Wash clothes after use with cold water.
- Always ensure that there is enough fresh air in the room.
- Do not smoke or allow others to smoke where cleaning materials are being used.
- Wear appropriate protective clothing such as gloves.
- Always wash your hands after the cleaning task has been completed.
- Keep chemical cleaning materials in containers that are clearly labeled.

Procedure for dusting and sweeping

The procedure for high areas are:

- Always for from top to bottom; the dust and siftings will fall to the bottom where it could be swept away later. Ensure that nobody is standing beneath the area from where those siftings and dust can fall on him/her.
- Make use of a stepladder to comfortably reach high places. It is unsafe to climb onto any object and try to balance if it is not standing securely.
- Ensure that all horizontal areas and grooves where dust and sweepings could gather, are cleaned properly. The dust and siftings may not even be visible, but it can't be assumed that it is clean there.

The procedure for dust fans are:

- Ensure that all safety protocols are adhered to.
- Ensure that the fan is switched off.
- Use a broom to sweep the openings of the fans clean.
- Use a step ladder.

The following procedure could be used where cement and similar floor surfaces are being swept:

- Display warning signs.

- Use a broom, dustpan and brush or vacuum cleaner.
- Start sweeping or vacuuming from one side or back of the room.
- Small areas must be covered at a time to systematically sweep the room clean.
- Sweep or vacuum in straight lines that overlap each other.
- Where a broom or brush is used, sweep dust into a small heap to pick up with a dust pan.
- Clean equipment after use.

Cleaning and fumigation

Cleaning routines are closely aligned with the activities of the fumigation operator. The fumigator together with the silo operator must inspect the whole route for transporting grain. Identify places where grain and grain dust could spill or gather. Places that must be inspected and cleaned regularly are:

- Flat surfaces
- Dead areas
- Between the belt and bucket elevator and the back of buckets for insects. Do the inspection with a torch or head lamp.
- Grain that is left over in buckets or in chain cover.
- Rotating points of conveyor belts.
- Dust that gathers behind loose friction plates unused sieves, grain dryers and circulation pipes. Cleaning at beginning of season and when intake or out-loading of grain is stopped temporarily.

Grain dust is scoured off and drifts through the air during the transportation process. If drifts and settles down continuously providing food and shelter for insects. Any space big enough will be filled by the grain dust, e.g. between a bundle of electrical cables and the wall.

Screenings and sweepings containing insects must be removed immediately and fumigated. Grain remains and grain dust from railway trucks that were cleaned on site must also be gathered and fumigated. The silo should have a small fumigation tank in which screenings, sweepings, as well as empty bags, can be fumigated. The storage of screenings and sweepings must not encourage any insect, rodent or bird activity, like e.g. providing protection against the weather.

Cleaning of handling machinery

The most difficult hiding places of insects to inspect are in the handling machinery used along the whole route by which grain is transported. Such points that must be inspected and cleaned include:

- Between the belt of the bucket elevator and the back of the buckets for insects.
- Under the bucket elevator where grain is left.
- Turning points of the conveyor belts.
- Grain that is spilled or remains behind in the chain cover of chain transporters.
- Dust that collects behind loose friction plates and/or sieves that are not used.
- Screenings and dust that gather in grain dryers and in circulation pipes.

These places must be cleaned regularly so that insects can't breed there. Before a new season's harvest is taken in, it is important that these places are cleaned again. When the new grain is then taken in and goes through the cleaning machine, the screenings can be inspected thoroughly by the operator who will be able to see whether it was relatively free of insects, or not.

Where grain of previous consignments stayed behind in the collection points in the grain handling system, uncertainty will exist as to where the insects came from if the screenings of the new consignment contain insects. Also, if the intake of grain is stopped temporarily, all places where spilled grain usually gathers, must be cleaned.

Cleaning inside silo bins

Grain insects generally occur in empty bins that previously contained grain, even though the grain was previously fumigated in the bin.

The wall area on the inside of the bin must be swept clean and any residues must be scraped off. Certain insect types live in the walls of cement bins in places which are porous and where grain gather over time.

Due to the fact that it is difficult to reach residues high up against the bin wall when the silo is empty, thorough inspections must be done from time to time as the bin is emptied in order to detect the first signs of water leakages through cracks in the bin wall and to do the necessary repair work before grain is stored in the bin again.

Sieve test – Bin inspection
<ul style="list-style-type: none"> • Bin number/sluite number • Measured empty area of bin • Calculated tonnage • Type of grain and grade • Type and number of insects • Mouldy/sour smell • Heat damage • Condensation

Bunker Cleaning and Hygiene

Do not clean a bunker whilst it is under fumigation, you may affect the seal of the bunker and release the contents. All cleaning should be undertaken PRIOR to fumigation.

Be aware of sharp edges on A-frames and Z-perlin when cleaning.

Be sure to keep weeds and shot grain to a manageable level, spray at early stages to avoid chipping out. If grain is left to grow, then it must be dug out as it causes extreme erosion to the pad or between the A-frames.

Pick up unnecessary paper waste. Place bins at the entry/exit gates at the site so employees can dispose of their waste at the designated spot.

Every bunker site should have 3 miniature bunkers measuring approximately 3 meters wide and 20 meters long. These bunkers are made from proper materials and in the same format just like a large bunker. New or appropriate tarps and plastic must be used, as it is important that these bunkers are treated the same as the large bunkers.

Of the three bunkers use:

- One for wheat that is contaminated with stones/plastic/dirt
- One for barley that is contaminated with stones/plastic/dirt
- One for all types that is contaminated with wet/mouldy/shot grain

These miniature bunkers must be sealed, fumigated and inspected just as the large bunkers. The grain in the wheat and barley bunkers may have the chance to be cleaned/screened for future use.

After-care of cleaning equipment

All equipment must be cleaned after use. Cleaning equipment such as brushes and mops must be washed and hung up in order for it to dry properly. Cloths and sponges must be

rinsed in a detergent and allowed to dry in the air. Cleaning equipment that is operated with electricity must be checked as follows:

- The cleaning machine's electrical plug must be removed from the wall plug.
- Remove any visible debris from the equipment.
- Take the machine apart and wash the parts in hot water with a cloth and allow to dry in the air. The electrical motor must not be submerged in water.
- While parts are being cleaned, check for wear and tear or places where oil/lubrication is needed.. If repair work is needed, it must be reported to the supervisor.

Housekeeping

Housekeeping means that everything has its place and will always be in place. The advantages of effective housekeeping include:

- Save time because tools, equipment, forms, etc. do not have to be looked for.
- Space is saved when everything is in its place.
- Injuries are prevented because corridors and workplaces are not cluttered with equipment or materials.
- The risks of fires are reduced with the removal of combustible materials as well as not blocking firefighting equipment.
- Healthy and clean work environment exists (sweep, empty and clean waste bins).
- Create an organized work environment which could be productive)directions in corridors, no obstructions, regular inspections/checklists).
- Promote the safety of employees (safe storage and stockpiling, use safety signs and colour codes).

Contamination and deterioration control

Grains are produced within a season lasting a few months, but as food it is used by humans and animals over a much longer period. This requires that grain must be conserved or stored to prevent spoilage and contamination by insects, moulds, rodents, etc.

Insect control is the basis of good hygiene in stored grain. Reasons why contamination by insects could occur are:

- A silo complex has a lot of hiding and breeding places for insects.
- Lack of proper and daily cleaning and housekeeping.
- Grain gets wet due to water leakages in buildings and silo bins.
- Rodents are not controlled/eliminated

Potential sources of contamination include:

- The whole silo complex could become infected and should be cleaned and disinfected. Thereafter daily cleaning and housekeeping procedures should be followed.
- Specific contamination risks occur in the beginning of the season if the silo bins and machinery have not been pre-cleaned properly.
- Each consignment taken in poses contamination risks such as insects hiding in loads and dust emanating from grain handling.
- During the grain handling season, there is a constant risk that parts of the silo may become insect infested and contaminate other places in the silo.

Risks for contamination of stock

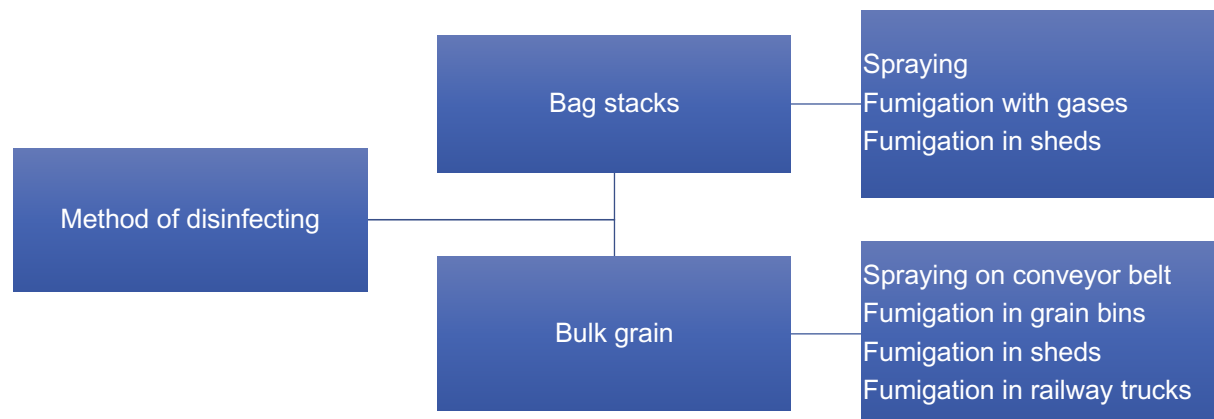
Risks at intake/out-loading of grain	Risks for contamination of stock	Corrective actions
Bags: <ul style="list-style-type: none">• Screenings and grain-dust on bags• Insects already in bags	<ul style="list-style-type: none">• Spilled grain• Corners on inside of bags provide breeding places• Becomes wet• Insects spread between bags	<ul style="list-style-type: none">• Sweep and clean up• Fumigation/spraying• Removal of treated/contaminated grain• Protection of bags• Correct storage practice (1 meter from walls, lifted above floor level)

Bulk grain: <ul style="list-style-type: none"> • Insects already in grain • Wet grain leads to fungi • Contamination by equipment used for sampling. • Cleaning machinery/dust extractors that are contaminated. 	<ul style="list-style-type: none"> • Contaminated/wet grain • Split/cracks in bins • Grain dust and small husks provide food and shelter for insects 	<ul style="list-style-type: none"> • Sampling • Fumigation • Spraying • Temperature measurements • Inspections
Spilled/dirty grain: <ul style="list-style-type: none"> • Spillages from conveyor belt/machinery • Grain dust/small husks 	<ul style="list-style-type: none"> • Contamination of old and new stock 	<ul style="list-style-type: none"> • Sweep and clean daily • Thorough cleaning procedures annually • Fumigation and removal of contaminated grain.

By implementing effective storage hygiene, the potential number of insects at the grain depots could be kept low, but insects can't be exterminated completely or prevented from infesting the grain in this way. Spraying with insecticides offers, to a certain extent, after-the-event protection, but it can't reach the insects deep inside the grain pile. Furthermore, it kills insects without making a distinction between insects, pests and their natural enemies such as parasitic insects and predator insects. However, it is important to keep the number of insects low.

With proper fumigation the insects in a given area can be exterminated, even deep inside a grain pile and in grain kernels. Fumigation, however, does not prevent infestation by insects from the outside immediately thereafter

Disinfection methods



Direct spraying of grain

The disinfectant method is exclusively suitable for grain that is received and stored in bulk. The grain is sprayed at intake on the conveyor belt with one of four pesticides. The prescribed dosage of the pesticide must be mixed carefully and dispensed with a special spraying appliance that is calibrated correctly. An overdose will mean that grain is unfit for human use, while a low dosage won't provide enough protection against insects.

Grain that is sprayed directly must lie 21 days before being dispatched. The concentrate of registered spraying materials must be mixed with water and sprayed onto the conveyor belt with grain while it moves past beneath the nozzle. Dosages are calculated with a formula and can also differ for the various grain types.

Precautionary measures for accurate spraying include:

- Pressure meter may not be higher than 2.7 bar. If the spray is too fine it will drift away from the grain.
- Maximum 2m between spraying point and grain otherwise spray doesn't get a chance to reach dry kernels.
- Spray as close as possible to the receiving end so that machines are kept clean.
- Daily record is kept of the spray rate and grain flow rate so that not too much or too little is sprayed.
- Use clean water when mixing the spray mixture to prevent the nozzles from clogging.
- Wet grain is sprayed and not the conveyor belt.
- Nozzles spouts and filters must be cleaned daily.

Spraying of bag sacks

The equipment used for the bag stacks is a pressure spray (such as back-pack spray or spraying pump) that can spray five liters per minute at a pressure of 17 to 20 bars. A pressure meter is used to change the spray pressure. The pressure spray also has a filter that prevents residues, grass, sand, dust and other solid materials accidentally entering the tank and causing the pump, pipes or nozzles to clog. When this happens, the filter must be taken out and cleaned.

One of four insecticide formulations will be chosen and the concentrate mixed with water as per the instructions given. Spraying will be done immediately after fumigation and afterwards at monthly intervals.

Fumigation of grain in silo bins

Grain that is already contaminated at intake should be fumigated as soon as possible. All silo bins must be inspected regularly for potential contamination, such as inspections of the surface area of the grain and at outlet valves.

Grain deep inside the silo bin can be checked by monitoring the temperature thereof continuously at a number of places by using thermocouples. This inspection is important because insect contamination or mould is always accompanied by a sudden increase in the grain temperature.

Fumigation of stacks

The fumigation operator must ensure that the stack has been properly covered. The necessary equipment must be at hand and warning boards must be placed in position. Fumigation tarpaulins must be packed firmly around the stack to ensure that it is gas-tight.

Two methods of packing can be used here:

- Fine sand or soil: If available, fine sand, building sand or slightly moist soil is the best to use. The soil is thrown onto the tarpaulins, around and as near as possible to the stack so that the fumigation tarpaulins don't hang unevenly, but are spread rather tightly over the stack. The soil or sand is thrown approximately 20cm thick on top of the tarpaulins. After fumigation, remove the sand or soil that was used immediately.
- Sand snakes: Grain bags are cut open in their length, folded over, stitched, filled up with sand and their openings tied closed. The sand snakes are placed on the fumigation tarpaulin as near as possible to the stack. The head-ends of one must lie approximately 20cm past and adjacent to the other one, but never on top of it or head-to-head.

With outside stacks strong winds could the tarpaulins and rolls loose. Precautionary measures can include:

- Place ropes over the breadth of the stack, with half-full bags of sand at the ends, which hang just above the ground. Nets can be used as alternative.
- Rolls must be folded from the side from where the wind blows.
- The excess tarpaulin at the four corners of a stack must be folded neatly around the corners; to which side depends on the wind direction.

Steps in the application of gas:

- Place cylinder with gas on the mass meter which is standing level.
- Operator and assistant put on gas masks
- Upper head of gas cylinder is unscrewed.
- Determine whether the two valves of the cylinder are closed.
- Unscrew the plugs over the valves and remove them.

The stack is now left as is for the required exposure period after which the tarpaulins are opened by persons wearing gas masks to let the gas out. Thereafter the fumigation tarpaulins are removed and pulled open on another tarpaulin and folded. It is then rolled in the form of a snake in order to carry it without dragging on the ground.

The canals must be closed as quickly as possible otherwise the stack can be infested with insects immediately. The bags that are moved must be sprayed with two residual insecticides. In the case of an outside stack the tarpaulins must be pulled over again and thoroughly fastened.

Fumigation of sheds

Some bag-sheds still have upright poles in the shed that carry the roof. That makes the closing of stacks with tarpaulins impossible. Grain in such sheds can only be fumigated by closing the whole shed with fumigation tarpaulins in the same manner as an outside stack.

Fumigation of rail trucks

Precautionary measures when rail trucks are fumigated include:

- Place a fumigation card in every steel latch on both sides of the truck indicating that the truck is being fumigated and should not be opened.
- Fumigated trucks must be moved as a unit and the silo manager should be notified.
- The minimum fumigation time before off-loading is 5 days.
- Use gas masks when loading hatches are opened.
- Loading hatches must be left open for at least 15 minutes.

Bunker Fumigation

Prior to fumigation of a bunker there needs to be a thorough inspection of the whole bunker. The inspection is to identify any areas where the level of seal is not of a standard required for fumigation. Areas to inspect include tarps, seams, bulkhead seal and corners of the bunker. Be sure to check the join or face of the bunker to ascertain whether it is sealed to the correct standard required. Having a poor seal at the front of the bunker may reduce gas concentrations by 40-60%, so it is vital that a good seal is obtained. The importance of creating a high standard of seal is to maintain the required gas concentration throughout the entire length of the fumigation, and to minimise the risk of leakage around the work site.

Fumigation record

A record must be kept for every fumigation session with the following information:

- Date of fumigation
- Number of silo bin or stack
- Quantity of grain fumigated
- Fumigation type used and dosage
- Date sprayed, type of insecticide and quantity.
- Reasons for re-fumigation if contaminated again
- Stock and issuing of fumigation/spraying materials
- Date and time of grain flow test during fumigation and tablet dispensing
- Dates under fumigation
- Date when loading can take place

Waste disposal

Waste products are a source of bacteria and smells that could lure insects. The safe way to handle waste products include the following steps:

- Do not stick your hands into a waste bin without protection; your hands could be cut by a sharp object.
- Empty waste bins regularly into a waste bag without using your hands. Clean the waste bin thoroughly and regularly to remove bacteria and smells.
- Broken glass should be rolled in paper before it is disposed of into the waste bin.
- Remove the waste bag from site.
- Always wash your hands with soap and water after you have handled waste products.

Waste products could be removed in three ways:

1. **External gathering:** Waste products from different points at the silo are gathered and placed in suitable waste containers and kept in a central place from where it is picked up. Containers that contain dangerous substances should have special lids and should not be larger than 20 litres.
2. **Burning:** A burner is a big machine, similar to a high pressure oven, which reaches high temperatures to burn waste products. This process may have to comply with safety regulations and national guidelines. Companies that burn their own waste products, may need a license. There could also be guidelines regarding the types of materials that may be burned. A further precautionary measure is that all pressurized containers, glass and containers with flammable material must be removed before the burning process starts.
3. **Compacting:** Waste products are gathered and placed together in a big mechanical container and are then compressed with a mechanical arm at the back of the container. When the mechanical container is full of compacted waste products, it is collected by an external collection service.

Removal of dirty water

Where water was used during the sweeping and cleaning, the dirty water must be disposed of in the correct way, otherwise it will be the ideal breeding ground for bacteria and lure insects. This will then lead to the spreading of diseases amongst people and the contamination of grain products. The following rules can be followed when dirty water is removed:

- Put on gloves.
- Choose the correct place or drain to throw out water.
- Throw the dirty water away immediately after the cleaning process has been completed.
- Clean water buckets.

Removal of screenings and grain dust

Insects that are removed by cleaning machines are thrown into bags together with the screenings, powder and dust. Such waste materials are an ideal breeding place for insects, especially if the bags stand for a long time and perhaps, even get wet from the rain. When bags are removed, grain screenings could be spilled and blown into a corner which then again presents an ideal breeding place for insects. Bags with screenings must be removed at least weekly from the site, or alternatively, stored safely to prevent insects, rodent and bird activities.

Example 1

Checklist: Technical and Terrain/Grounds Equipment

ITEM	CODE
Buildings and Floors	
Are floors, corridors and steps slip free, free from obstruction and safe for the requirements of the specific function?	
Is a hamper-free workspace available for each employee?	
Is yard- and work places free of excess material or equipment?	
Are there enough waste containers?	
Is waste removed on a regular basis?	
Lighting	
Was a light intensity survey conducted during the last 24 months?	
If work is done at night, has a night survey been conducted?	
Are previous survey reports available?	
Are variances corrected?	
Is there flickering or stroboscopic effects?	
Are lights undamaged, clean and shielded and are they replaced as soon as they become defective?	
Is the generator for emergency lighting tested for effective operation at least every three months.	
Are window panes in a clean sound condition?	
Has a survey been done to determine if safety glass is required?	
Is safety glass installed where necessary?	
Ventilation	
Are all work places, mechanical or natural, ventilated in such a way that the air being inhaled, is not damaging to employees' health or safety?	
Are the air conditioners serviced by a properly trained person?	
Is the system investigated and tested every three months by a competent person that has been appointed for this task?	
Is the prescribed logbook kept and is it up to date?	
Operational hygiene	

Are toilets, washrooms and kitchens in a clean and hygienic condition?	
Are paper towels or warm air fans provided in the toilets?	
Are facilities kept clean of waste, equipment, etc.?	
Is toilet paper provided?	
Are there enough facilities for both genders?	
Are the required notices clear?	
Are regular inspections carried out and inspection reports completed?	
Pollution	
Does the possibility exist that ground, water, air or the environment could be polluted by the operations of the organization and are there precautionary measures in place?	
Are there any signs of pollution?	
Waste containers used (position, emptied regularly)?	
Are there signs of pollution from asbestos (boards, safety signs, PPE)?	
Stacking and storage	
Are walk and storage areas uniformly demarcated?	
Is demarcation obeyed?	
Is stacking done under the supervision of a competent person that has been appointed in writing for this task?	
Are ladders or other safe aids to climb up and down staples provided?	
Is stock stacked according to the prescribed OHSA methods?	
Are stacks stable?	
Are pallets and containers in good condition?	
Are the shelves used for stacking safe and sturdy?	
Is the load bearing capability determined?	
Have you ensured that the safe load bearing capability is not exceeded?	
Are items removed only from the top level of the stack?	
Are trolleys and other equipment in good condition?	
Machine screens	
Are all moving machine parts shielded as required?	
Do shields satisfy the prescribed requirements?	
Are machine shields checked regularly and kept in safe, working condition?	
Grinding machines	
Is the manufacturer's prescribed speed affixed where it can easily be seen?	
Is a work rest in place?	
Is the work rest placed within 3mm from the grinder?	
Are safety glasses available?	
Is there a sign to forbid people to do grinding, watch or to inspect, without the required eye protection?	
Lock-out system	
Can all electrical control panels be shut down?	
Are cut-out systems in use?	
Are cut-out procedure lists completed?	

Shut-off valves/isolators	
Are all valves, switches and isolators labeled?	
Are the labels of permanent form?	
Ladders and steps	
Are ladders in use in good condition?	
Are ladders used according to requirements and procedures?	
Is a responsible person appointed to inspect ladders at least every three months?	
Do all ladders have an identification number?	
Is the ladder report book completed correctly and is it up to date?	
Are the stairs, where required, provided with railings?	
Lifting equipment	
Are all lifting equipment and tackle provided with identification numbers?	
Is the maximum allowable work load displayed in metrics as required?	
Are inspections carried out on the tackle every three months?	
Are inspections carried out on lifting equipment every six months?	
Is lifting equipment inspected by a competent person every 12 months?	
Are the prescribed report-books completed comprehensively and are they up to date?	
Are operators of lifting cranes/forklifts trained and in possession of a training certificate?	
Pressure containers	
Is the manufacturer's pressure plate on the container?	
Is the manufacturing certificate of every pressure container available?	
Is a competent person appointed in writing to do the pressure container inspections and tests.	
Are the prescribed inspections and tests done?	
Is the pressure report book available and completed?	
Is the pressure container inspected regularly and is it in a safe, operational condition?	
Is it free of charred oil and other flammable substances?	
Is it free of substances that could cause a chemical reaction?	
Is it free of substances that could cause corrosion?	
Gas containers (oxygen and acetylene)	
Are gas bottles stored in an approved gas cage?	
Is the ventilation sufficient?	
Are bottles stored upright and tied down?	
Is oxygen stored away from flammable gases?	
Are full and empty containers stored separately?	
Are the necessary safety signs on display?	
Are there any flammable substances in the immediate vicinity of the gas cage?	
Motor vehicles	
Are inspection reports completed weekly or daily before vehicles go out?	
Is the logbook completed after every trip?	

Is reconciliation of logbooks done on a monthly basis?	
Is the condition report done monthly?	
Is there control over the validity of internal training of heavy vehicle drivers?	
Is there control over the currency of driver's licenses?	
Is there control over the currency of public licenses?	
Is there control over annual roadworthiness of heavy vehicles?	
Train locomotives	
Is a staff member authorized to drive locomotives?	
Is the driver trained and competent to drive the locomotive?	
Is it ensured that the permissible maximum speed of 20km/h is not exceeded?	
Are there any other employees that are involved with shunting informed of the dangers in connection with their work?	
Portable electrical appliances	
Are all portable electrical appliances provided with an identification number?	
Is a staff member appointed to do monthly inspection?	
Are inspection cards kept for all portable electrical appliances?	
Are all portable electrical appliances in a good working and safe condition?	
Earth leaking units	
Are earth leakage units tested at least every three months by a competent person?	
Are earth leakage cards SWK 425/86 kept?	
Purchasing specifications	
Does equipment that is purchased comply with the regulations of Article 10?	
Does stock for selling comply with the regulations of Article 10?	
Fencing and gates	
Are the gates and fencing in a good condition?	
Are gates and fencing inspected regularly, preferably daily?	
Entry control	
Is entry control applied?	
Is a visitor register completed?	
Alarm systems	
Is the point of operation safeguarded by an alarm system?	
Are there parts where valuable stock is stored that is not safeguarded?	
Is the system trustworthy without frequent false alarms?	
Are alarms tested at least weekly?	
Is system monitored by a security firm?	
Are monitor reports received regularly?	
Is system serviced regularly?	
Safety room, safes and locks	
How much cash is kept on the premises after hours?	

Date completed:	Signature:
Controlled by: Signature:	Date:

Example 2

Checklist: Personal Safety and Hygiene

ITEM	CODE
Colour code: Notices and Signs	
Are signs and notices displayed as required?	
Do notices comply with SABS 0140 standard?	
Are signs undamaged and in reasonable condition?	
Are all workers, especially the illiterates, trained in the meaning of notices and signs?	
Do staff members comply with the notices and signs?	
Is there an operational plan on which responsibility areas of health and safety officers are shown?	
Chemicals	
Is a risk estimation done as required in the regulation?	
Does the estimation show that workers may be exposed?	
Are workers informed and trained as required?	
Are written safety procedures available?	
Are prescribed precautionary measures applied?	
Is an alphabetical list of all hazardous and dangerous chemical substances available?	
Is safety information of all substances obtained?	
Is safety information available to everybody concerned?	
Are the substances stored safely?	
Are empty containers disposed of by using a safe method?	
Personal Protective Equipment	
Is an evaluation done of each task to be performed as well as the protective safety equipment required for each task?	
Is the required personal protective equipment supplied?	
Are workers trained in the correct usage of this equipment?	




Is equipment in working and hygienic condition?	
Is equipment checked during inspections?	
Is equipment used by workers as determined by the guidelines?	
Noise and hearing conservation	
Are workers exposed to noise?	
Was noise estimation done during the last 24 months by an approved inspection authority?	
What is the equivalent noise level that the workers are exposed to?	
If the equivalent noise level is 85dB (A) or higher, are the following requirements complied with: <ul style="list-style-type: none"> • Are steps taken to bring the noise level below 85dB (A) or keep it as low as possible? • Are workers aware of the consequences of noise to their health? • Are hearing protectors used that comply with SABS requirements? • Are hearing protectors kept in a clean and hygienic condition and, when not in use, stored in dust free containers? • Are staff members trained to use the hearing protectors correctly? • Are hearing protectors worn as required? 	
Are workers, where needed, tested audio-metrically?	
Are audio-metrical test results kept as required?	
Fire-fighting equipment	
Was an evaluation done regarding fire risks?	
Is the fire-fighting equipment the correct type and sufficient for the risks?	
Is the equipment placed strategically in relation to the risk?	
Is equipment available at all times?	
Are positions indicated?	
Are inspections carried out monthly?	
Are inspection cards kept up to date?	
Is yearly service done by an authorized firm?	
Is all equipment in good working condition?	
Are staff members trained in the handling of equipment?	
Head protectors	
Are helmets and caps in a good condition?	
Eye and face protectors	
Is the full length facial screen in good condition?	
Are safety glasses provided?	
Are cutting glasses available?	
Are welding helmets used as prescribed?	
Are dust glasses in good condition?	
Shoes	
Are safety shoes worn as required?	
Are waterproof shoes available?	
Are woolen socks provided and worn as required?	

Protective clothing	
Do staff members wear approved overalls?	
Are overalls according to specifications?	
Are flame proof aprons available and worn as needed?	
Are leather aprons provided where needed?	
Are PVC aprons worn as required?	
Breathing apparatus	
Is the breathing apparatus self-sufficient?	
Is normal gas masks available?	
Are dust masks in good condition?	
Harnesses	
Are safety belts used as prescribed?	
Are safety harnesses used when needed?	
Hand protectors	
Are leather gloves provided to staff members who need it?	
Are rubber gloves available?	
Are plastic gloves in good consition?	
First aid equipment	
Is first aid equipment held according to specifications?	
Is the first aid equipment kept in the correct place?	
Are personnel trained in first aid to handle emergency situations?	
Wash rooms and toilets	
Are all toilets in working condition?	
Is it clean and hygienic?	
Procedures and permits	
Are the permits for welding valid?	
Are the correct procedures followed for the closing down of electrical/mechanical apparatus?	
Is the permit for confined space valid?	
Is permit to work on electrical/mechanical apparatus valid?	

Example 3

Monthly Checklist: Grain Storage

Silo:			Month:
Control Task	Initial	Date	Comment
1. General storage hygiene is applied daily.			
2. All waste removed from site at least weekly.			
3. Grain remains, siftings, sweepings, bags and dust from trucks are fumigated to prevent the spreading of insects.			
4. Bins and stacks were inspected weekly for signs of insects contamination, heat condensation and strange odours.			
5. Silo walls were checked after rain for signs of leakage.			
6. Empty silo bins were inspected and fumigated where necessary.			
7. Bag stacks are packed on at least two layers of packing poles and at least 1m from any obstruction.			
8. Spilled grain was swept and sieved regularly.			
9. All precautionary measures on poison containers were followed thoroughly.			
10. Records of fumigation/poisonous substances were kept daily and reconciled with stock on hand.			
11. Services and calibration of scales were recorded in the scale register and signed by the manager and scale company's technician.			
<p>I declare that the control tasks as listed above have been completed throughout this month and that the controls are adequate and effective, that financial reporting is reliable, that there is compliance with laws and regulations and that the company's assets and interests are being protected.</p> <p>Name: _____</p> <p>Signature: _____ Date: _____</p>			

	Please complete Knowledge Activity: Multiple Choice Test
	Please complete Practical Activity: Task 18
	Please complete Workplace Activity: Task 29 Task 39

Module 5 : MARKETING OF GRAINS AND OILSEEDS



Learning outcomes

- Demonstrate an understanding of marketing channels (including role players)
- Demonstrate an understanding of grain handling operations within the complexities of the global and local consumer driven markets
- Explain the concepts of competitiveness and traceability

Marketing practices and challenges in the South African grain industry

Marketing in agriculture is not easy, as you are working with a product that is a commodity, so market forces will always play a role. This means that one side of the value chain has many sellers, and the other side has only a few buyers. The most important thing to remember is that agriculture is reliant on weather, which can change the risk very quickly.

Until recently, the global grain industry operated in a relatively predictable business environment. Grain prices usually didn't fluctuate much on a year-to-year basis, nor did production and demand.

Weather patterns were more predictable, grain storage and handling companies had little trouble finding qualified workers to operate their facilities, and government regulations impacting the industry were far less strict than they are today.

Gazing into his crystal ball, Charles Hurburgh, professor in Iowa State University's Agricultural and Biosystems Engineering Department, doesn't see a return to stability for the grain industry in the upcoming years. In fact, he says, the business environment may become an even more volatile.

During his presentation, *"The Bigger Picture: Challenges into the Future,"* at the 83rd Annual GEAPS Exchange on March 5, 2012 in Minneapolis, Minnesota, U.S., Hurburgh outlined the five biggest challenges companies that store and handle grain will face over the next several decades. They are:

- Productivity and demand for natural resources
- Technology
- Standard of living/consumer issues
- Weather variability
- Workforce turnover

"Any one of those five challenges has the potential to put any company represented in this room in a non-competitive situation," Hurburgh said. "Likewise, it has the potential to generate a new and real opportunity for any company in this room. "These challenges aren't going away, so we'll have to face them in a proactive and positive way."

South Africa is only a small producer compared to other countries and is thus a price taker (meaning that we cannot influence world prices). Because of this our local prices can only be between import and export parity.

An import parity price is defined as the price which a buyer will pay to buy the product on the

world market. This price will include all the costs incurred to get the product delivered at the buyer's destination.

An export parity price is defined as the price that a local seller could get by selling his product on the world market e.g. excluding the export costs. The price which the seller gets is based on the condition that he deliver the product at the nearest export point (usually a harbour) at his own expense. World prices for field crops are usually quoted in US Dollars.

Import and export parity prices are published by the South African Grain Information Service (SAGIS) in order to help producers in their marketing planning.

The following advantages of understanding import and export parity prices are:

- The producer price can be estimated from it.
- Cyclical and seasonal movements in these prices could be used in marketing planning.
- With these prices as background knowledge, it is easier to follow discussions on price movements.
- With these prices in mind it is easier to negotiate a good price with possible buyers.

As mentioned earlier, domestic grain prices are largely derived from international grain prices. Changes in the exchange rate are of particular importance to domestic grain producers since devaluation in the exchange rate will benefit domestic grain producers. In other words, if the Rand exchange rate loses value against the Dollar it is more expensive to import grains, thereby putting upward pressure on domestic prices.

When looking at international prices of oilseeds it is not the oilseed price that is important, but rather oilcake and oil prices. The price that an oilseed processor is willing to pay (to any producer) for oilseed should therefore be derived from the import parity price of oilcake and oil. The prices that domestic producers receive for their oilseeds are thus directly influenced by the world market prices for oilcake and natural oil. Again it should be stressed that the Rand-Dollar exchange rate has a huge impact here. World prices for oilseeds have decreased in recent years which could be ascribed to continuous bumper harvests in major producing countries. The depreciation of the rand has to a certain extent shielded South African producers against this price decline. Although world prices for soya-bean oil and soya-bean oilcake have decreased in the last three years the import parity prices of these products have moved slightly upwards.

Although world field crop prices determine the South African prices, domestic supply and demand still determine whether the domestic price approaches the import or export parity price. In theory, when prices go up there will be a fall in demand and an increase in supply. In time, the amount supplied at a particular price will come to equal the amount demanded.

Summary of quantity supplied and quantity demanded

Quantity supplied	Quantity demanded
<ul style="list-style-type: none">▪ Prices of substitutes▪ Price of the product usually produced▪ Weather conditions▪ Access to market channels▪ Access to inputs▪ Access to storage facilities	<ul style="list-style-type: none">• Prices of substitutes• Changes in tastes, preferences and income• Price and quality produced• Different markets

In order to obtain a thorough understanding of the supply and demand it is necessary to understand the following:

Quantity supplied

- **Prices of substitutes**

If a farmer who usually produces maize is of the opinion that the price of, for example, sunflower seed will increase substantially in the next season he/she will rather plant sunflowers than maize, thus reducing the amount of maize produced. This could have a significant impact on maize production if a lot of farmers have the same opinion of the market.

- **Price of the product usually produced**

Farmers production decisions are also a function of the price of the commodity they would like to produce, i.e. a farmer that wants to produce maize will take into account the previous season's price, as well as the price he/she is expecting to get for the coming season. If price expectations are favourable the chance is very good that such a farmer will produce maize, especially if this is the crop that he/she is used to planting. However, if price expectations are negative this farmer could decide to plant something else.

- **Weather conditions**

With the unpredictable weather patterns in South Africa it is not strange that record planting of a specific crop could result in lower than average crop. Weather conditions also have a profound impact on the quality of the crop.

- **Access to marketing channels**

Access to marketing channels could have an impact on the quantity supplied in a specific period. For instance, if farmers are situated far away from markets it could happen that

most of their crop will never be actually delivered to the major markets. To obtain a reference price for these farmers if they want to sell their product (for instance to a neighbour) is very important. SAFEX could be contacted in order to get a reference price in this situation. It is important that the transport differential is taken into account when calculating the price in a specific area. For example, if the transport cost from Randfontein (this is where Safex prices are quoted) to Mafikeng is R80 per ton for maize and the SAFEX price is R700 per ton then the going price for maize will be approximately R620 per ton in Mafikeng. Other transaction cost, such as delivery to the buyer, packaging, etc. must also be deducted.

- **Access to inputs**

The financial position of a producer at the beginning of the production season may have a significant impact on his/her planting intentions. The more difficult it is to access production loans the less will be planted in that specific production season.

A further restricting aspect is the availability of inputs such as fertiliser, pesticides, herbicides, seed, fuel and labour. It is important to note that these inputs will always be available if one is prepared to pay the price. If these inputs become too expensive in a certain region it would be advisable to consider an alternative crop which requires less inputs.

- **Access to storage facilities**

If a farmer doesn't have access to storage facilities it will mean that he/she will have to sell all of his/her crop at the time of harvest. Usually this is the time of the year when the prices are at their lowest (June/July for maize, March for sunflower, April for soya beans, June/July for sorghum, November for wheat). **Helping farmers to identify storage facilities in their region** could help them do more effective marketing. Most of the cooperatives in field crop production areas do have facilities.

The cost of storing should always be evaluated against the benefits of storing. For example, if a producer would like to store his/her maize until December he/she should determine the price at which maize could be sold in December (again the Safex price could be used as barometer). Also, the producer should find out the storage cost until December. If the storage cost is deducted from the December price and the price is still higher than the price at harvesting then it could be worthwhile to store the maize until December. It should be noted that the producer should take into account the cost of transporting the crop to the storage facility and fetching it again. Selling the crop whilst it is still at the storage facility is preferable.

Quantity demanded

- **Prices of substitutes**

The price of the product determines the quantity demanded of that product. The reason for this is that consumers could switch their demand between different commodities. If the price of maize meal increases drastically due to a shortage of maize consumers would rather buy bread or rice. It is also true that the demand for most agricultural commodities is relatively price inelastic. This entails that the demand for a product does not change very much in response to price changes. Because of taste and preferences consumers do not easily change their staple food. This is, however, sometimes forced onto them by financial constraints.

- **Changes in tastes preferences and income** This is a factor which develops over time and it is not that evident in a specific year. In South Africa there is for instance a tendency for **consumers in the urban areas to consume more bread and rice and less maize meal**. Urbanisation also leads to a larger demand for bread than maize meal. With a higher income in urban areas than in rural areas it is also easier to change between different food items. If the per capita income in South Africa increases it will mean that people can afford more luxurious foods and, accordingly, they will consume less of the traditional staple foods.
- **Price and quality produced** In South Africa there exist good grading standards for all the field crops. These standards relates to moisture content, damaged kernels, protein content and foreign-matter content. Note should be taken of the fact that traders and millers are very aware of quality. There exists a **distinct price difference between different grades of field crops**. In a shortage year the price gap between low and high-grade products decreases. This is because millers don't have any option other than to make use of low-grade products. This can, however, only be done to a certain extent or the end product will become undesirable for the consumer.
- **Different markets** The quantity demanded of a commodity is also determined by the availability of the commodity in a specific market. For instance, if there is a shortage of yellow maize in South Africa the animal feed industry will start to include white maize in the feed rations. This will increase the quantity of white maize demanded.

Price movements

As was already mentioned prices for grain products are usually the lowest during harvest, whilst they will increase steadily as the season progresses. Note that the lowest and highest prices from year to year do not necessarily coincide due to various factors that include, amongst others, weather conditions before planting, during the pollination process and during harvesting; stock position domestically and internationally; production intentions of domestic and overseas

producers, tariff policy and demand conditions. Nevertheless, we can identify periods where prices are typically lower and higher during a particular season.

More specifically, factors which can affect the seasonal price patterns of grain are:

- Farmers may decide to sell some of their crop to raise cash immediately after harvest. They will try to sell at least as much of their crop to raise enough cash to meet their financial obligations, such as cooperative input accounts.
- World stocks and world prices for commodities have a great impact on domestic prices. This is because of liberalisation in agricultural markets in South Africa.
- It also happens frequently that large traders feel that the price of a product may go up in which case they may try to buy the product cheaply at the beginning of the season and store it until the price goes up enough for them to sell at a profit. There are at least five major traders who could have a profound impact on domestic prices.
- If farmers feel that the price of the product will go up they may decide to store it and wait for higher prices. It is common for producers to store their product at the nearest cooperative silo at a predetermined fee.
- The extent to which information is available has an important influence on prices. This tendency is best illustrated if one looks at crop estimates. If the crop estimate in a specific month changes drastically from the month before there is a sudden and severe price movement for that commodity.

Price barometer

All the above mentioned factors are reflected in an SAFEX price for a product. This is because SAFEX traders are very well informed and react immediately on new information. SAFEX is a futures market where a producer with a minimum of 100 tons of maize can sell his crop today for a specified price and deliver the crop at a specified date in future (typically in harvesting season). By using this marketing alternative it is possible to fix a price at a certain level. This decreases the risk of being exposed to fluctuating prices. The following field crops trade on SAFEX:

- White maize
- Yellow maize
- Wheat
- Sunflower seed

SAFEX is typically used as the price indicator by buyers and sellers of these products. Derived prices in the different regions of South Africa differ due to transport costs from the SAFEX reference point, which is Randfontein.

Most producers only sell up to 30 percent of their crop on SAFEX. These arrangements are all legally fixed in futures contracts. It should be noted here that futures contracts are standardised.

These contracts are only available for first grade products and the minimum quantity specified is 50 tons for wheat and 100 tons for maize and sunflower seed. Producers make use of brokers to market their products on SAFEX. Over and above the factors which influence South African prices for field crops, there are some additional factors which have to be taken into account in determining the price which producers will receive. These include all the costs that occur in the transaction process and have to be paid by the producer. Transaction costs could include some or all of the following aspects:

- Transport cost to the delivery points such as the nearest silo.
- Commissions.
- Losses in quality before delivery.
- Handling costs up to delivery.

It is important that producers take note of these factors in order to do financial planning for the next season.

Marketing channels

The available direct marketing channels for the South African grain and oilseed producer are as follows:

- Cash market sales.
- Storage.
- Forward contracts.
- Future Exchange contracts.

Storage

- Storage forms part of the marketing strategy a farmer can follow.
- Grains and oilseeds can be stored on the farm if storage facilities are available or it can be stored somewhere else, normally at a cooperative, but storage costs are charged.
- In times of low prices in the cash market, stock can be stored to be sold at a later stage when prices are higher.
- Depot managers need to be informed of the crop estimates and the direction/ forecasts for prices. This could influence the decision by the farmers whether to sell in the cash market or to store the grain. The storage costs should be taken into consideration.
- Depot managers therefore need to find out about the storage capacity in the region and the associated costs and the conditions (grade, moisture, packaging, etc.) having to be met to put grain into hired storage facilities. This will influence the feasibility of storage for the producer. This information will also assist the depot manager in marketing its services at the right price as well as the value add it can deliver to the producer.

Availability of different quality grains and oilseeds

No business can survive if value is not added to the product that it is trading in. In the grain storage industry, there are many risk factors that can affect the quality of the product the market to customers. These include:

- Lower grades as Grade 1
- Poisonous seeds in the product
- Screenings
- Insects
- Product damaged during storage (heat and fungi)
- Undesirable odours in the product
- Mixing of grain
- Foreign material
- Hazardous and/or chemical substances
- High moisture

It is however possible to address these quality issues to still ensure that a quality product is delivered in the end. The well-known saying in the grain storage environment that “problems can be mixed away”; is not always the best option.

Each of these risks can be managed in the following ways:

Lower Grades

In theory, a silo bin would be allocated for each grade, but this practice is not always viable and makes it very difficult for depot personnel to handle small quantities of lower grades/class of grain due to the lack of space/silo bins/silo bags.

It is imperative that the depot manager know the overall environmental conditions in his area that may influence the quality of the harvested product. Particular attention must be given to the weather conditions during the growing and drying process of the grain. Examples of these include:

- Drought and cold will result in small or shrivelled kernels
- More than normal rainfall during the growth phase will result in the appearance of fungi, under developed cob and more poisonous seeds.
- Strong winds during the growing season may result in uprooted plants and more soil and rocks in the product.
- Excessive rain during the drying season may result in water damage, discolouration, sprouted seeds.
- Early cold or frost during the drying phase may lead to frost damage and empty shells in sunflower and immature kernels.

The depot manager will only be able to upgrade received product if he is aware of the quality of grain that will be harvested. This information will assist the manager to plan properly in order to mix lower grades with higher grades. This mixing action means that a lower grade should in relation, be mixed with the higher grade during the dispatching of grain. This must be done at such a rate that the good product is not adversely affected.

It is imperative to remember that if a buyer has purchased Grade 1 product, he is entitled to a product that meets the Grade 1 requirements.

The mixing of product is a complex process and is not applicable to all products. It is possible for the depot manager to manage its defects above the sieve. The problem occurs when the maximum defects occurs above the sieve and breakage in the silo takes place. In this instance it would be extremely difficult to upgrade the product.

Certain grading factors can be mixed with success, but some factors cannot be upgraded.

- Low hectolitre mass can be mixed with high hectolitre mass to gain a mass that meets the Grade 1 requirements (wheat)
- Low protein can be mixed with high protein in order to obtain an average protein that meets the Grade 1 requirements (wheat)
- Heat damage in sunflower and soya beans can be mixed with other products to get the percentage below 10%.

Regardless of the product, it is impossible to get rid of a musty, sour or undesirable odour. Most of the other grading factors can, however, be mixed away.

Poisonous seeds

If a consignment contains more poisonous seeds than the Act allows at the time of delivery, it is a good practice to screen the seeds before storage and return the screenings to the producer. Remember the screenings sold by the depot must comply with the same laws that apply to the prescribe product. The Consumer Act does not allow the sale of screenings with more seeds than is allowed by the Act.

Grain that is infected with poisonous seeds can also be mixed with clean grain to reduce its presence in the sample. Remember that lighter seeds such as cocklebur and fine bur weed moves to the surface while Datura and other smaller seeds settle at the bottom of the silo/truck due to the vibration that occur. It remains a good working practice to rake the obvious cocklebur of the top of the load before taking the grain in. many loads are placed in dispute unnecessarily because the buyer observed cocklebur on top of the load.



Cocklebur

Screenings

A good storage technique is to remove at least 50 to 100 tonnes from each silo bin and returning it back to the top of the product in the silo. This will spread the breakage that is caused during intake into the empty silo and spread it through the rest of the product in the silo. The benefit is not only widespread screenings, but drawing the screenings from the silo bin means that the core of broken grain in the silo is disturbed and thereby combatting insect infestation. It also improves aeration and/or even circulation fumigation.

Many of the screenings, however, can be mixed with other grades during the discharge. Ensure that the additional breakage during the loading process does not reach the maximum limit. Buyers make a point of returning consignments with excessive screenings. From a business point of view, it makes sense to negotiate with the seller to accept such a load at a reduced price. This allows the buyer to benefit from the screenings that will be lost during the screening process and the discount he negotiated to take the load. The seller saves on the high transport cost as well as the offloading and cleaning of the consignment.

Insects

Insects cannot be mixed away or managed. Grain, oil seeds or dried beans are either used whole or in processed form for human and animal feed. It is therefore essential that hygiene practices should be strictly applied to ensure that the product does not become infested.

There is absolutely no tolerance for insects in a consignment during delivery.

The buyer is very concerned about the quality of its product and cannot afford to take contaminated product to the market. Due to the competitive market his brand name is very important.

The old way to get rid of insects by using a screen to sieve out any insects is just no longer acceptable. Most of the adult insects are removed this way but the immature stages hatch about 1 to 6 days later in the processed product. This means that the consignment is returned to be fumigated involving huge costs. In some cases, the brand name of the buyer associated with infected stock can lead to legal action against the company.

Buyers are increasingly likely to keep sealed samples of consignments and if insects hatch within these sealed samples after a time, the whole silo bin in which the load was received is withdrawn and fumigated.

Product damaged during storage (heat and fungi)

A common problem with long-term storage is moisture migration in the product mass. Moisture migration is the result of convection currents that is caused by temperature differences in the grain mass and heating the silo by sunlight. Most managers expect that when heat damaged product is dumped into the bottom of a truck and good product is dumped on top, the problem is mixed away. The truth is that if there is more than 3 to 4% heat damaged kernels in the grading sample, the sample will emit a typical musty, sour smell. In many cases the damaged grain will be on top of the heap of grain if “side tippers” is used to transport the grain.

Undesirable odours in the product

The occurrence of undesirable odours at depots are not common. These odours are more noticeable from producer deliveries or where the transport company’s trucks were not cleaned. The problem remains the depot’s problem if loaded/offloaded. A bad smell in small quantities could be detected due to insects and/or rodent infestation, especially in bag stacks.

Mixed grain

Grain mixing is part of the storage industry and in many cases this is not declared as it should which leaves the depot with a problem when the product is loaded. The failure to clean elevator boots as well as conveyor belts and shuts only aggravates the problem.

Foreign material

The appearance of foreign material in consignments create problems for the storage facility. Although foreign material is deducted from the producer (so-called clean basis wheat, sunflower and soya beans) upon receipt, it usually increases during storage and handling. Other products that appear in the consignment are considered as foreign material and will result in a greater mass loss when the mass deduction is made.

Dangerous, unwanted and/or chemical substances

The appearance of dangerous, unwanted or chemical substances may originate at the producer, transport company or the storage facility. Product that contains these substances may not be traded. The producer or the depot may spray/treat the product with a chemical that is not acceptable to the buyer. In some cases, a fungus killer/seed treatment chemical is present in the product. It may also happen that the transport company previously transported

a substance that is dangerous for humans and/or animals (stones, scrap metal, animal material, fertilizer and coal).

The depot cannot accept product that has been exposed to these substances and will have to be returned.

Traceability

Traceability is the ability to access any or all information relating to a product such as red meat throughout its entire life cycle, by means of recorded identification. This is the definition given in a paper by **Petter Olsen and Melania Borit in 2013**. Presently, South Africa does not have legislation in place that enforces the implementation of traceability systems. Yet it is clear that these systems are becoming essential for every business in the country's food industry.

Traceability means more than simply capturing data; it means sharing the data in a useful way. A traceability system can thus function as an important tool for food protection, defence, safety, sustainability and food security.

In South Africa, a communication gap exists between consumer and farmer. Producers do not always know which target group they should aim for, or what the needs of a specific target group are. Traceability allows for two-way communication between producers and consumers, enabling companies and farmers to build better relationships with the consumer. Due to the cost price squeeze in agriculture, farmers have been forced to become more efficient. Here, a traceability system can help to decrease spoilage, improve processes and decrease waste while enhancing quality.

Global trends in food safety present a challenge for the grain producer to deliver a product of high quality that meets food safety standards. The main food safety risk in the grain industry is residues associated with the use of agricultural chemicals. The latter is fully under the producer's control.

The most important aspects are the use of chemicals and the restrictions on chemicals that are present on the grain that will be delivered. Legal prescriptions determine the use of herbicides, insecticides and several other agricultural chemicals as well as the residue levels of such products that may be present in the commodity. Producers should familiarize themselves with these legal requirements and meet the standards laid down therein.

Except for the grading of grain and oilseeds according to the Agricultural Product Standards Act (Act No. 119 of 1990) there are now also scientific tests to verify product quality. Buyers increasingly demand information about the agricultural chemicals used to ascertain whether the grain is safe and suitable for consumption. Additional information on production practices and the use of chemicals is therefore increasingly important to ensure traceability.

Resources for Producers

Records:

Record keeping at farm level is important to ensure traceability. It is advisable for the producer to draw up a table for accurate record keeping at farm level. Suggested entries on such table are as follows:

Information about the crop:

- Name of farm / Stand Number
 - Cultivar
 - Name / Number of the land
 - Hectares
 - Date of agrochemical application
-

Information on herbicide sprays or control remedies for a pest/disease

- Active ingredient
 - Lot number
 - Provider
 - Provider's ACDASA no.
 - Concentration applied liters / ha
 - Administered by
 - Reason for agrochemical application
-

Labels:

It is important to note the directions on the label regarding the registration of agricultural chemicals for various types of grains and oilseeds for the control of a particular weed, fungus or pest. Except for the lot number, it is also advisable to preserve the date of manufacture of the containers. Pay special attention to poison that remains from a previous crop. The influence of type of nozzles, time of application, spray delivery, use restrictions, compatibility with other products and general safety precautions must be taken into account.

Agrochemicals must also have an L-number, which means the product has been registered for use in South Africa. The producer must also insist on a "Material Safety Data Sheet" (MSDS) from the supplier. The MSDS provides extensive information about the product, even the kind of first aid or emergency relief procedures that can be applied. The MSDS is provided free of charge with the purchase of agricultural chemicals.



Recommendations by agents

Always insist that all recommendations regarding agrochemical applications are made in writing. Make sure the agent or representative who makes the recommendations complies with the necessary requirements, such as prescribed by ACDASA (Agricultural Chemical Distribution Association of South Africa).

If applications are handled by an agrochemical advisor, make sure this person's name and P-number appear on the recommendation. The P-number is issued by the Department of Agriculture, Forestry and Fisheries after the advisor has undergone the necessary training. The operator's P-registration must also be in the relevant field of application, for example weed control, fumigation and aerial are all separate registration fields.

Production Guidelines

The Agricultural Research Council (ARC) Grain Crops Institute in Potchefstroom and the Small Grain Institute in Bethlehem publish guidelines in this regard each year in the Maize Information Guide and Manuals for the production of small grains. The publications are free of charge for producers.

	Please complete Knowledge Activity
	Please complete Practical Activity: Task 19



Agbiz Grain would like to thank the following role-players, stakeholders and members for their contribution to the development of this qualification by sharing their knowledge, expertise and time.



Jóú greep op die mark. Your grip on the market.

