

APPROVED PRACTICES FOR MUSHROOM PRODUCTION

Select the approved practices from the list below which will be of benefit to your enterprise and record them on pages 3 and 4 in your Supervised Agriculture Experience Record Book. (This is only a general suggested list. Detail should be added to match your specific situation.)

1. Select a well-constructed house
2. Control rainwater or surface water to prevent contamination
3. Clean and disinfect house prior to filling
4. Ventilate house properly
5. Provide adequate temperature and humidity control
6. Select appropriate site for wharf
7. Disinfect wharf regularly
8. Keep wharf area free of weeds and trash
9. Select a readily available compost source
10. Maintain adequate moisture level in compost
11. Control nitrogen level in compost
12. Provide sufficient aeration in compost
13. Turn compost on a regular basis
14. Break compost clumps prior to filling
15. Purchase spawn from reputable producers
16. Apply spawn carefully
17. Use insecticides necessary for proper control
18. Use spawn supplement
19. Select a proper casing material
20. Pasteurize all casing materials
21. Observe pinheads and breaks carefully
22. Manage proper timing for harvesting
23. Harvest carefully to eliminate bruising and damage
24. Track market trends and habits
25. Market crop at optimum time
26. Develop direct markets
27. Plan crop to avoid market gluts
28. Contract a market prior to planting
29. Maintain accurate and complete production records
30. Keep accurate enterprise records
31. Summarize and analyze records