



Mushroom Grow Standard Operating Procedures

The stewards of the mushroom grow facility will need to make sure that they are completing the following procedures and practices in order to fulfill their responsibilities in the program.

These procedures are important to the success of the grow facility and to the healthy and happy growth of the mushrooms throughout the facility.

The elimination of airborne contaminants is critical in the continued success of the mushrooms as they grow. In order for this to happen, stewards will need to always maintain the highest degree of cleanliness inside the grow container, especially whenever anyone is in the container and performing work. They will also need to keep all equipment, tools and supplies in proper working order and notify a supervisor when they are not.

Not following the following procedures and guidelines as a steward will result in disciplinary action.

Sanitizing and Cleaning Procedure

1. Daily sanitizing of all work surfaces before and after using them. Isopropyl Alcohol and spray bottles will be provided so that all surfaces can be properly sanitized.
2. Wear disposable gloves while cleaning and working with the mushrooms at all times and keeping those gloves in proper condition and sanitized as well. Everyone will be required to wear a respirator inside of the fruiting chamber as well.
3. Spray the entire surface area down with the alcohol and allow to sit for at least 30 seconds before wiping down with a clean towel.
4. Sanitize all tabletop areas, tools and equipment, grow bags, agar plates and jars as well as any other areas assigned to them.
5. Check Daily— racks and floors inside of the fruiting chamber for molds or other contaminants. Keeping the fruiting chamber clean and free of molds and other contaminants will also be the duty of the stewards and all staff.
6. Mop and sweep the grow room daily with a 10% bleach solution.
7. Wipe down racks daily with a dry rag to get rid of extra moisture building up on them.



8. At the end of each grow cycle the racks, deep clean walls, and floors with a 10% bleach solution before the new blocks are placed into the fruiting chamber.
9. Cleaning the racks: Spray the entire rack with the bleach solution and allow it to sit for at least two minutes before wiping down with a dry clean towel then wipe down racks daily with a dry rag to get rid of extra moisture building up on them.
10. Cleaning the humidifier: clean the inside and outside of the humidifier and the tubing will also need to be cleaned at this time as will the CO2 monitor and the humidity monitor.

Mushroom Quality Assurance

The environment in which mushrooms grow is high in moisture and thus is the perfect environment to grow molds, thus the need to keep it free of built-up moisture on all surfaces. Proper humidity, temperature, lighting, and fresh air exchange are critical for the proper development of good healthy mushrooms that are desirable for sales.

The proper range for humidity is between 80%-85%, temperature should be around 65 degrees F, CO2 level is set at 600 ppm. The humidifier is connected to the humidity monitor and automatically turns on when the % gets below 80% and shuts off at 85%.

The stewards and all staff will be responsible for keeping logs of the mushrooms' growth progress, any issues during the growing process and the weights harvested of each variety of mushroom.

Daily checks on each shift include:

- Daily checks of all growing conditions and equipment related to maintaining the growing conditions within the container.
- Check the humidifier, CO2 monitor, humidity monitor and thermometer daily and record their findings into the "Grow Room Daily Log".
- Check daily the growth of the mushrooms themselves.
- visual checks of contamination, improper conditions or other issues concerning the proper condition of healthy mushroom growth
- harvest amounts of each variety will be written into the "Weekly Production Log".



- Notice of finding any insect infestations as they too are common and can cause harm to growing mushrooms.

Harvesting Mushrooms

The proper technique for harvesting the mushrooms is as follows:

1. For oysters you simply give a light pull and twist motion at the base of the cluster of mushrooms
2. For the lion's mane you will need to cut the cluster off at the base of the mushroom using a mushroom knife.
3. Clean the mushrooms of any substrate and prepare them for weighing and being placed into containers for sales.
4. Take and record total weight of harvest into “Weekly Production log” on a tared scale.
5. Tare scale and package material
6. Package all mushrooms to 8 oz portions, place into the containers, close, label with date/time and place into the reach-in refrigerator.

Mushroom Contamination Images

