

WAREHOUSE OPERATIONS

weighing & extraction



bring only good honeycomb to warehouse



BRING ONLY CAPPED HONEYCOMB. LEAVE BROOD AND UNCAPPED COMB IN THE HIVE.

DON'T bring uncapped honeycomb to the warehouse because the honey is not ready and will spoil quickly



DON'T harvest brood combs—leave them in the hive because they have baby bees inside



DON'T store old, empty combs with fresh ones—keep them separate because old combs may have wax moths



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CLOSE YOUR BUCKET TIGHTLY AFTER HARVEST & BRING YOUR HONEY TO THE WAREHOUSE WITHIN ONE WEEK.

weigh honeycomb



THE WAREHOUSE WORKER WEIGHS YOUR BUCKET AND REMOVES BUCKET WEIGHT (300 GRAMS).

receipt



WAREHOUSE WORKER GIVES YOU A RECEIPT SHOWING:

- DATE
- YOUR NAME
- WEIGHT OF HONEYCOMB
- SIGNATURES
- WAREHOUSE WORKER NAME

transactions



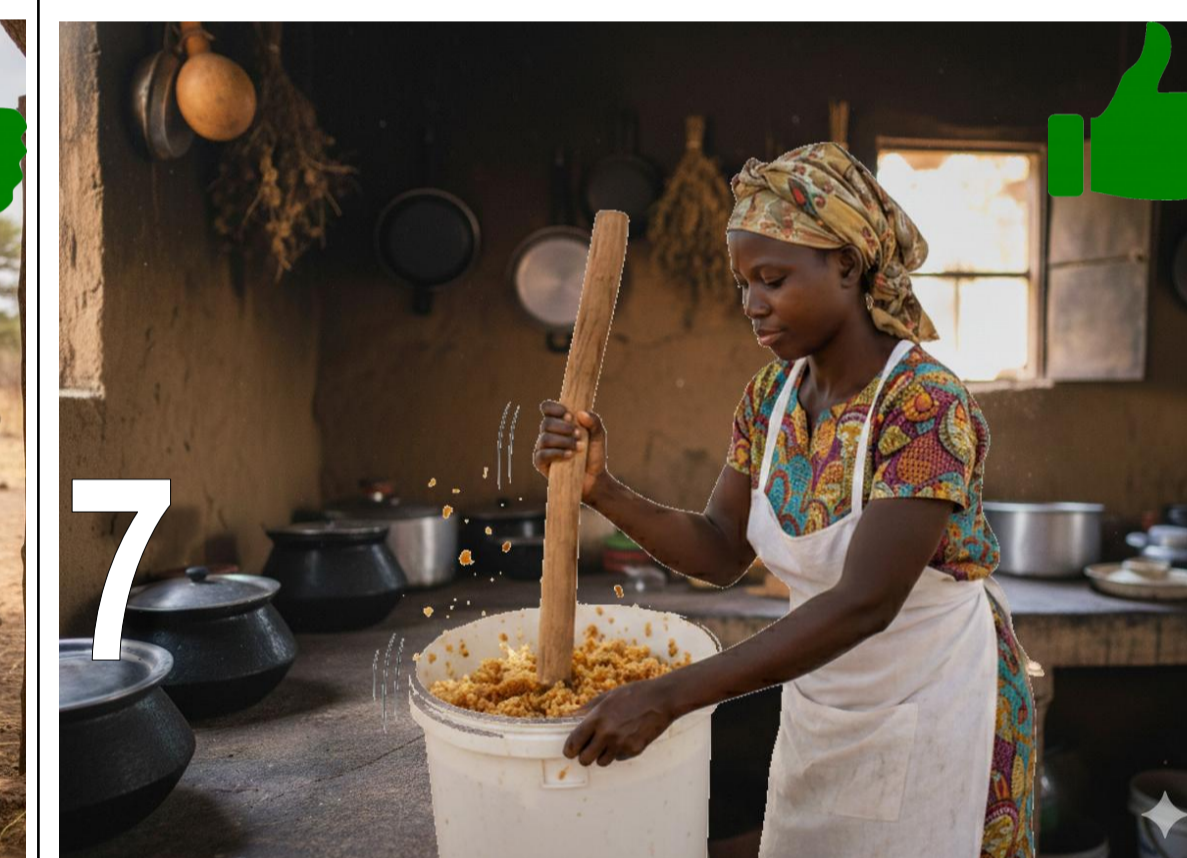
A LIST OF ALL MEMBERS & THEIR HONEY WEIGHT WILL BE POSTED AT THE WAREHOUSE-- YOU CAN CHECK THIS LIST ANYTIME.

clean tools



WAREHOUSE WORKER WILL ENSURE ALL CONTAINERS & TOOLS ARE CLEANED WELL, & MAKE SURE CONTAINERS HAVE TIGHT-FITTING LIDS.

crush honeycomb



WAREHOUSE WORKER GENTLY CRUSHES THE HONEYCOMBS WITH A WOODEN SPOON.

filter honey



WAREHOUSE WORKER FILTERS HONEY TO MAKE IT CLEAN AND CLEAR.

store honey well



WAREHOUSE WORKER STORES HONEY IN CLEAN PLASTIC BUCKETS WITH TIGHT LIDS.

DON'T store honey in cracked or sticky buckets, this could draw pests

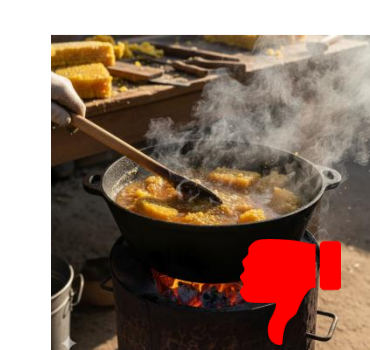
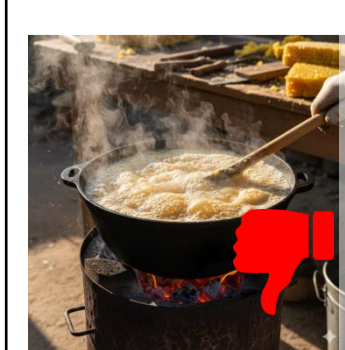


process wax



WAREHOUSE WORKER RINSES CRUSHED WAX & MELTS IT SLOWLY IN HOT WATER.

DON'T let melted wax & water boil or heat wax without water as it might burn



filter wax



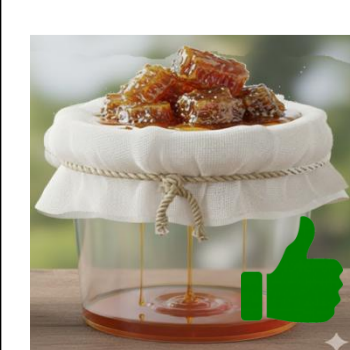
WAREHOUSE WORKER POURS THE HOT WATER & MELTED WAX THROUGH A THICK CLOTH THEN LETS IT COOL UNTIL THE WAX HARDENS ON TOP.

recording extraction



WAREHOUSE WORKER KEEPS EXTRACTION RECORDS SHOWING:

- DATE
- WEIGHT OF HONEY
- WEIGHT OF DIRT/IMPURITIES
- SIGNATURE
- WEIGHT OF WAX



DON'T use metal pots for honey because they can spoil the taste

