

## Application for Cost Share for an On-Farm Cooling System

Applicant name: \_\_\_\_\_

Farm Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: (Work/Home) \_\_\_\_\_ (Cell/Mobile) \_\_\_\_\_

Email: \_\_\_\_\_

Please answer all the questions below. Please follow the word limit, more specific information is better than just more information! If you need help completing this form, contact Robert Hadad of the Cornell Vegetable Program at 585-739-4065 or rgh26@cornell.edu. You can use more paper, as indicated, and you must stay within the word limit for each answer. We want to make this easier for you and the application reviewers.

1. Please describe your farming operation – 250 words or less.

2. How many hired employees do you have? (full-time and part-time, please use FTE's – full-time equivalents, 1 FTE = 40 hrs per week)

Seasonal

Year-Round

3. How many family members work on the farm?

Seasonal

Year-Round

4. Do you farm full or part-time? FT or PT

Do you derive all of your family income from the farm? YES or NO

If not, what percentage is farm-based?

5. How many acres do you farm? Please list # acres OR # head for each commodity

Total Fruit

Total Vegetables

Total Flower/Nursery

Livestock

Dairy – milking animals

Other (list)

6. Please briefly describe what farm products do you need refrigeration or cooling shed(s) for and what do you currently use for this purpose? You can also explain about the need for keeping produce/products from freezing in the winter. (Specific crops or crop families is OK) 100 words or less. Examples of crop families: Solanaceous, Cucurbits, Brassicas.

7. Do you currently use multiple coolers for holding produce at different temperatures?

YES or NO

8. Will you keep meat/dairy products in the same cooler as fresh produce?

YES or NO

9. How will you monitor storage temperatures and humidity levels? (Please explain in 250 words or less, if you need help determining this, please indicate – there is technical support available.)

10. How will you minimize bacterial contamination of produce? (Please explain in 250 words or less, if you need help determining this, please indicate – there is technical support available.)

11. Good Agricultural Practices (GAPs) will be important for the future of agriculture and food production. Please indicate:

- A. Have you taken GAPs training? YES or NO
- B. Do you have a 3<sup>rd</sup>-party food safety certification? YES or NO
- C. What certification to you currently hold?
- D. Are you interested in learning more about GAPs training? YES or NO

12. What cooler options do you need project assistance for? (Please circle closest option that best describes your situation.)

- New cooler purchase
- Building your own cooler
- Building cooler with a “CoolBot”
- Refurbishing older cooler (explain how in 100 words or less)

13. Please indicate if you need help planning and sizing your cooler. If you already know what you need, please describe: What size cooler will you need? How did you determine that? What type of energy source will it use? In your planned new or refurbished cooler, please think about the value of the produce being stored.

These are examples of how to calculate. Please show work for your calculation of an average value of produce stored in your cooler in one season, or for value of produce that could be saved by increasing storage capabilities.

- A) How many pounds of each product can you store?
- B) Multiple the value (\$/lb) of each produce item by the # pounds stored
- C) How many days on average will each kind of produce be stored?
- D) How many harvest cycles of each produce type will occur in a season?

Example: You can hold 350 pounds of carrots plus 200 pounds of green beans at any one time. You average \$1.75/lb of carrots and \$2.00/lb green beans. Therefore the value in your cooler would be  $1.75 \times 350 = \$612.50$  for the carrots &  $2.00 \times 200 = \$400.00$  for the beans. You keep the carrots an average of 5 days  $\times$  4 harvest cycles – so that is  $\$612.50 \times 4 = \$2,450$ . You keep the beans and average of 3 days  $\times$  15 harvest cycles =  $\$400 \times 15 = \$6,000$ .  $6,000 + 2450 =$  **an average of \$8,450 of produce stored in your cooler in one season.**

14. If you are building your own cooler, would you be willing to share design, material lists, operation guidance, and pictures with us to use for sharing with other farmers looking for this type of information in the future (especially if we can get additional funding for future projects)?

YES or NO

15. Describe in detail how participating in this cooler project will make a difference to your farm, economic and profit outlook, and future plans? Include experience with using refrigeration, coolers, and storage of agricultural products and how this project will increase business capacity and/or reduce waste. (Please explain in 500 words or less.)

Return application to:

CCE Wayne County, Attn: Cooling Project, 1581 Rte 88N, Newark, NY 14513