



Scion packing checklist

One sheet per batch. Record source and condition before storage. Use crop-specific guidance and measure temperature beside the material.

Batch ID / cultivar

Source / mother-tree ID

Collected / received (MM/DD/YYYY)

Quantity / bag ID / storage location

MARK Y = YES, N = NO, ? = NOT CHECKED

- ☐ Identity, source and collection / receipt date recorded
- ☐ Bag label matches this batch record
- ☐ Bag and packing checked for cleanliness and standing water
- ☐ Thermometer checked beside the stored material
- ☐ Material kept away from ripening produce and freezing surfaces
- ☐ Checked for mold, shriveling, softness and bud movement

Measured temperature + unit (F / C), packing condition and corrective action

No boxes are pre-approved. A completed checklist does not certify viability, disease freedom or a universal storage life.



Scion storage inspection log

Record actual readings and visible condition. A refrigerator setting is not a measured material temperature. Keep the unit with every reading.

Batch / bag ID

Storage spot / thermometer ID

Date / time	Measured temp + F or C	Material / packing condition	Action / next check

Temperature guidance source / unresolved concerns

Context: Penn State Extension: Fruit Tree Propagation - Bench Grafting. Original SimpleButHow layout; no institutional endorsement.



Scion batch movement record

Follow a batch from collection to use. Keep source IDs with split bags, exchanged material and grafts so you can trace each later observation.

Parent batch / cultivar

Starting quantity / unit

Date	From / to bag or location	Quantity / unit	Used on graft IDs / notes

Used count

Discarded / given away

Remaining count

Reason for discards / final condition / next season changes

Context: Penn State Extension: Fruit Tree Propagation - Bench Grafting. Original SimpleButHow layout; no institutional endorsement.