THE SAFETY LEADER

Prevention is the Key

Proper Hay Storage

Blown-in hay can be even more dangerous than stored bales.

The improper storing of Hay has long been given as a reason for fire damage to a farm outbuilding. But spontaneous combustion is a very preventable cause of loss.

Hay in a mow must be less than 25% moisture and

stacked in a way to allow air circulation. Never allow hay to be stacked against the walls or all the

Hay should not be stored in, near, or with expensive farm buildings or machinery.

Make a probe and check your hay regularly!

Important Temps for Hay

Temp in Degrees F

230	Combustion!	
210 - 215	Just add air for Ignition	
190	Eminent danger - Call 911 and remove hay	
170	Check Hourly	
150	Hazardous —Check Regularly every 4 hours.	
145- 130	Common Range - temps may rise & fall slowly; Check twice a day	
100 90	Sweating Range materials above will get wet and may cause a problem. Check	
70	every 24 hours. Acceptable	Nev

Range

Large bales should be stacked no more than three high with sufficient space between the bales to allow for proper air circulation. All incandescent lights in any building with hay, straw, or dusty conditions should be globed for fire

safety.

A farmer can make an effective hay - temperature probe from 10 feet of 3/4" pipe or conduit.

Pinch one end of



the tube closed and rivet it shut. Then grind the end to a point. Drill three or four 3/16" holes near the point, which will allow the thermometer to get a

way to the ceiling. Blown hay does not allow for circulation and should not be

used as a hay storage method. Hay should be stacked in a separate or less

expensive structure, such as a pole building, used to store only bales of hay.

Never blow hay into a building. Dust and combustibles associated with this process are easily ignited.

decent reading when inserted into the probe. Attach a thermometer to a string or wire to insert into the probe. Avoid using thermometers with mercury; if they break they will contaminate the hay. Hay stack temperatures should be monitored for six weeks after harvest.