Floor Map Planning

The problem

Pathogens move with people. Every time an employee walks from one room to the next, they can carry unwanted passengers with them. A single cross-contamination event can undo weeks of clean work in a healthy room, and most of the time, no one realizes it happened until plants start showing symptoms a month later.

Most facilities sequence employee movement by convenience: closest rooms first, or whatever the schedule says. This method almost never accounts for which rooms are currently the dirtiest, leaving your facility at risk for cross contamination. Visiting the dirtiest room last in the day is a quick fix that can save you money and stress.

The workflow

The customer portal can help you determine which rooms have the highest pathogen load when you fill in the room and location section of the report. You can then use that data to make a floor map plan ranking rooms from cleanest to most infected, and build an employee workflow that respects the ranking. Visit clean rooms first, infected rooms last.

1. Test every room on a regular cadence for pathogens.
2. When submitting each test, the test submitter enters the room the sample came from.
3. In the customer portal, use the dashboard tracker to visualize the infection rate of each room.
4. Build the daily employee workflow so that staff start in the cleanest rooms (mothers, clones, early veg) and end in the most infected rooms (flagged flower rooms, quarantine).
5. Refresh the route every testing cycle. As infected rooms get cleaned up or new outbreaks appear, the workflow updates automatically.

A note on timing: Your route is only as current as your last testing cycle. A room that spiked yesterday still reads "clean" until it's tested again, which is exactly why a tight, regular testing schedule is what makes this work. The more current your data, the more your route actually protects your clean rooms.

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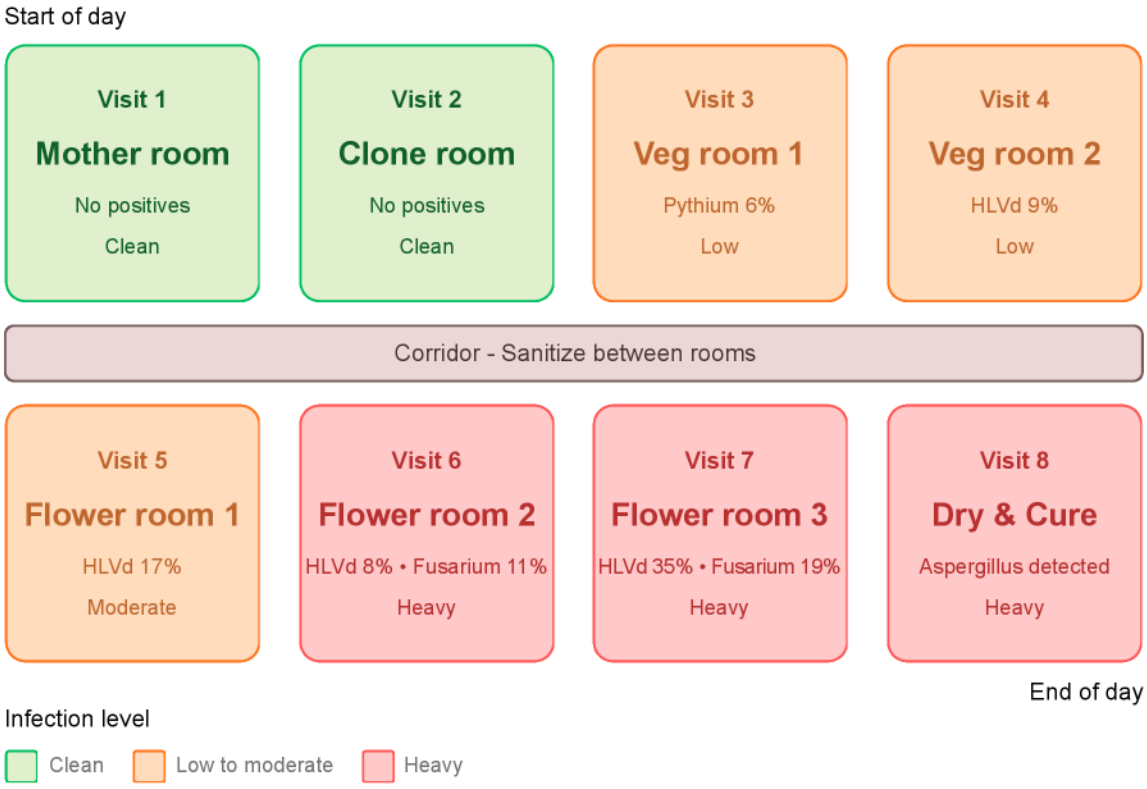
Floor Map Plan Example

Reading the example: The route runs cleanest to dirtiest across the day. Mother and clone rooms open the morning while staff and tools are cleanest. Notice that Dry & cure sits dead last—an Aspergillus positive there is a regulatory failure at harvest, so it's never visited by someone who was just in a heavy flower room. The ordering isn't about distance or convenience; it's about making sure contamination only ever flows one direction: away from your most valuable, most vulnerable rooms.



What it gets you

- **Fewer cross-contamination events.** You stop unintentionally bringing pathogens into clean rooms.
- **Fewer regulatory failures at harvest.** Dry and cure rooms stop catching aspergillus from staff who came from contaminated areas.
- **No new tooling cost.** The data already exists. The workflow change is the entire investment.

Audit trail. Inspectors and buyers can see that you actively manage pathogen movement, not just test for it.

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What you need

- Room entered manually on every test submission. Missing or inconsistent room names break the ranking.
- A consistent testing cadence so the ranking reflects current reality, not last month's data.
- Employee buy-in on the route — and a sanitation step between any room transition.

Pathogens this applies to

Pathogen	How it spreads	Why it matters	Workflow priority
HLVd	Mechanical, seed, and water. Can travel on employees hands and tools.	Silent yield killer. Can run undetected for months and cuts flower weight and potency.	Highest. Visit infected rooms last; sanitize tools between every plant.
Fusarium	Soil, water, spores on footwear and equipment. Persistent in the environment.	Causes root and stem rot, wilt, and crop collapse. Survives long after the affected crop is removed.	High. Use footbaths in each room and end the day in infected zones.
Pythium	Water and root contact. Spreads through shared irrigation, runoff, and wet footwear.	Damping-off and root rot in propagation and veg. Devastating to clones and mothers.	High. Keep infected areas downstream of any water run off or work flow process
Aspergillus	Airborne spores. Travels on air currents, clothing, and dry surfaces.	Regulatory failure risk at harvest and post-harvest. Compliance and health concerns.	High. Isolate dry and cure rooms; change outerwear if moving between cultivation and post-harvest.

Where to Start

Not ready to remap the whole facility? Start by moving just your dry and cure rooms to the end of the day. That one change alone cuts your biggest regulatory risk, an Aspergillus failure at final testing, and only takes telling staff to save those rooms for last. Once that's a habit, rank the rest of your rooms from the dashboard and build out the full route.

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