HQG Visit Date:	8/24/22
Farm/Facility:	Morrier Ranch
Picker Name & Grower Number(s):	WA383
Grower Name & Phone:	Joe Morrier; Liz McGree; Joseph Morrier; 509-248- 4040
Physical Address of Farm/Facility:	6397 Mieras Rd, Yakima, WA 98901
Email Address:	Liz@jemdev.com
Picker Type(s) & Description:	Dauenhauer, double picker
Merchant Partners/Direct/Both?	

HQG Attendee & Brewery	
Jeremy Moynier – Stone Brewing	Hunter Van de Graaf - HAAS
Matt Gallagher – Half Acre	Andrew Jaques - HAAS
Matt Young – Half Acre	



Operations Description:

Picker: Dauenhauer, double picker. 1961 but re-done and re-vamped. Nice guards. 2 people to run machine. Extended a head bump area. Slight bird residue. Some really slight tears in insulation. Emergency stops everywhere throughout picker.

Kiln: Dry at 135F at 30". Renovated. Converted 10 kiln beds to 6 kiln beds. Re-did a lot of the building and got rid of a lot of the wood. New steel floors. The remaining wood in the area has some peeling but not over kiln beds. Auto sensors under kiln floor. + 30% efficiency for drying times. 50 HP blowers. All new burners. No cell phones allowed in the kiln. Natural gas.

Conditioning/Baler: New baler for 2022. It has a nice safety ramp. Nice roller tables for improved ergonomics. Magnet before conditioning/baler. Have a floor cleaner for conditioning floor. They have increased the floor by 50'. Has the capability to add air to condition pile through the floor.

Other: Had L&I (WA State Dept. of Labor & Industries) come in for preventative safety evaluation. They put down oil outside on the ground to cut down on dust. Pest Management Service. Hunter said he has seen some pest traps in conditioning rooms get swept into the hops, so it is a good idea to keep them outside during processing. 3 lunch areas. They keep crews separate for COVID precautions (groups use different lunch areas and only work in their designated areas) – will continue this year with this process (they have only had 2 cases). No H2A labor = all domestic. Perform daily safety checks in all areas with checklists. Good signage. Good, covered lights throughout.

Areas of Concern:

Slight bird residue in Picker.
Slight tears in insulation in Picker.
Peeling wood in Kiln.

Improvements since last HQG visit (if applicable):

HQG last visited in 2018.

Kiln renovation.

L&I evaluation.

Continuing to upgrade safety.

Recommendations:

Ensure birds don't get into processing areas.

Keep an eye on insulation throughout the facility as it tends to tear over time and it can fall into hops.

Continue to evaluate wood in kiln and repair if necessary to keep wood shavings out of hops.

We suggested putting another magnet in a critical point of process and they had one ordered that day!

Additional Comments:

What hop varieties are grown? Acreage?

• Cascade (planted some new-virus free), Centennial, Citra, Eureka!, Mosaic, Mt. Rainier, Tahoma, Triumph, Pahto. 450 acres.

Does Grower plan any major upgrades in the near future?

N/A

Does Grower operate multiple facilities? If yes, how many? Facility names and locations (grower numbers)?

N/A

Does Grower custom pick for anyone else? If yes, who?

N/A

What certifications does the grower possess, if any?

• Global G.A.P. (3 years), Good Bines, 2018 Cascade Cup Winner. Going Salmon Safe next year.

Additional Comments about the operation?

Facility and processes are solid. HQG appreciates your attention to detail and the passion you bring to
producing quality hops. Thank you for having us back on your farm and we look forward to visiting again in
the future. Have a great harvest!











