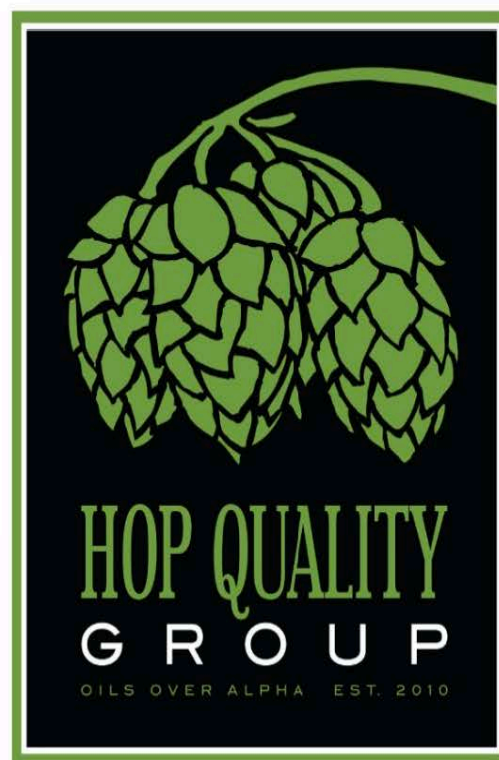


<b>HQG Visit Date:</b>	8/24/22
<b>Farm/Facility:</b>	Champoux Farms
<b>Picker Name &amp; Grower Number(s):</b>	WA323
<b>Grower Name &amp; Phone:</b>	Jeremy Champoux; 509-865-3528
<b>Physical Address of Farm/Facility:</b>	3750 Fort Rd., Toppenish, WA 98948
<b>Email Address:</b>	champouxfarms@centurylink.net
<b>Picker Type(s) &amp; Description:</b>	Dauenhauer
<b>Merchant Partners/Direct/Both?</b>	



<b>HQG Attendee &amp; Brewery</b>	
Jeremy Moynier – Stone Brewing	Hunter Van de Graaf - HAAS
Matt Gallagher – Half Acre	Andrew Jaques - HAAS
Matt Young – Half Acre	
Brad Benson – Stoup Brewing	

**Operations Description:**

<p>Picker: Enclosed. New spiral hangers for front end – smoother throughput, no grease, less issues. New hooks. New catwalks and staircases. Covered lights. No trucks for deliveries: all tractors on this site – direct access. Load bines directly: 11-12 bines/min. DK Fab upgrades: cleaners. Some cobwebs above cleaners. 2016: added a room for new cleaners. Insulation in this spot: in good shape. Equipment room just north of the picker had some open spots (missing screens).</p>
<p>Kiln: 2014: put in metal floors. Re-did building. Dry at 150F. 26 – 28”. Propane burners. 50 hp fans. Nice netting. Insulation is in good shape: some patches. Mesh areas on wall. 6 1/2 – 7 hrs drying time. One guy checks all the drying by hand. Uses wooden shoes to access bed. Open space in kiln wall. Last few feet of conveyor from picker to kiln was open.</p>
<p>Conditioning/Baler: New lights. Magnet before baler. Access to magnet challenging but they do clean and check it (use bales as a staircase). 22 bales/hr.</p>
<p>Other: do their own pest control. All food grade oils. Separate breakroom. Bring restrooms on site. Separate chemical storage: no signs on building for designation. New shop and in good shape. Could use more signage throughout the facility. Currently uses all domestic labor but will need H2A at some point. They do have housing that Cornerstone currently leases. No hemp production. Only does hops.</p>

**Areas of Concern:**

Cobwebs above cleaners.
Safety for access to magnet before baler.
No signage designating Chemical Storage.
Proximity of Chemical Storage building to Burners.
Minimal hand washing stations in break areas.
Open space in kiln wall.

Open conveyance from picker to kiln.

Missing screens in Equipment room.

**Improvements since last HQG visit (if applicable):**

HQG last visited in 2018.

New spiral hangers and hooks on front end of picker. New catwalks and stairs.

**Recommendations:**

Clean cobwebs above cleaners to avoid them falling into the hops.

Design a safer way to clean the magnet in Baler.

Consider putting in another magnet earlier in the process as well.

Put signage on identifying Chemical Storage.

In general, the facility could use more signage.

Ensure there are adequate hand-washing stations.

Cover open space in kiln wall. Put netting over it if used as a look-in to the Kiln.

Consider applying for one of the certifications as they are good organizational programs to maintain and improve food safety.

Cover open spots/missing screens.

Continue to maintain insulation and patch when necessary so pieces don't fall into hops.

**Additional Comments:**

**What hop varieties are grown? Acreage?**

- 12 varieties including: Pahto, Talus, Cluster, Centennial, Idaho Gem, Chinook, Sabro, El Dorado, Zeus, Millenium; 320 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?**

- No certifications.

**Additional Comments about the operation?**

- Thank you for the time and allowing HQG to come and visit again. We appreciate your efforts to produce quality hops. You have a well-maintained facility. Have a great harvest and we look forward to visiting you again in the future.



