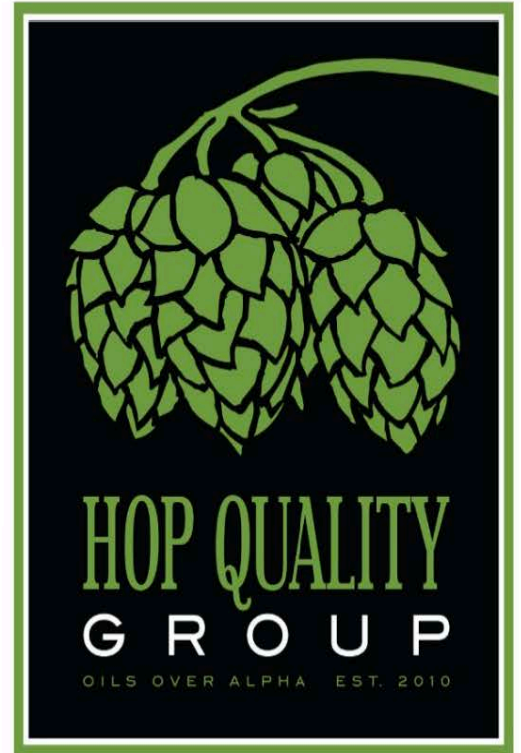


HQG Visit Date:	8/24/22
Farm/Facility:	HAAS Yakima Golding Farm
Picker Name & Grower Number(s):	WA436; Home Picker
Grower Name & Phone:	Jacob Roy; 509-865-3195
Physical Address of Farm/Facility:	50 Golding Rd, Toppenish, WA 98948
Email Address:	Jacob.roy@johnihaas.com
Picker Type(s) & Description:	Dauenhauer
Merchant Partners/Direct/Both?	Merchant



HQG Attendee & Brewery	
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: 2 Dauenhauers (1984): 1 on each side of the building. Good signage. Covered lights: some new LEDS (transitioning). Gap where roof meets wall. Kick plates around Picker.</p>
<p>Kiln: propane burners. Dry at 140 F. 32". 7-9 hrs. 50 hp variable speed blowers. Older insulation: some spots where it is coming apart above a bed. Nice ladder hangers. Manually measure moisture: use special kiln foot boards when entering kiln. 9 kiln beds.</p>
<p>Conditioning/Baler: Magnet at Baler (right above going in). Nice covered lights. Baler = 2015. Added stairs to pit to avoid confined space entry. Magnets exiting kiln and entering baler weigh bin. Use front end scooper to move conditioning pile to baler. Floor airflow capabilities in conditioning room.</p>
<p>New Experimental Picker (2021): DK Fab (combo Wolf front end and Dauenhauer back-end). Only used it a couple of days last year. Has a smaller dryer and also a new DK dryer. They have been doing experimentals in bags thrown in with other hops in kiln bed.</p>
<p>Other: just running a day shift. All food grade lube and oils. Really nice covered, outside break area with great signage: sinks, hot water, filtered drinking water. 3rd party pest management. Good signage throughout facility. Some uncovered walkways over hop conveyance. Chemical storage – containment under tank filling area: SOS station with good signage.</p>

Areas of Concern:

Gap where roof meets wall in Picker area.
Falling insulation over kiln beds.
Some uncovered walkways over hop conveyance.
Some uncovered lights.

Improvements since last HQG visit (if applicable):

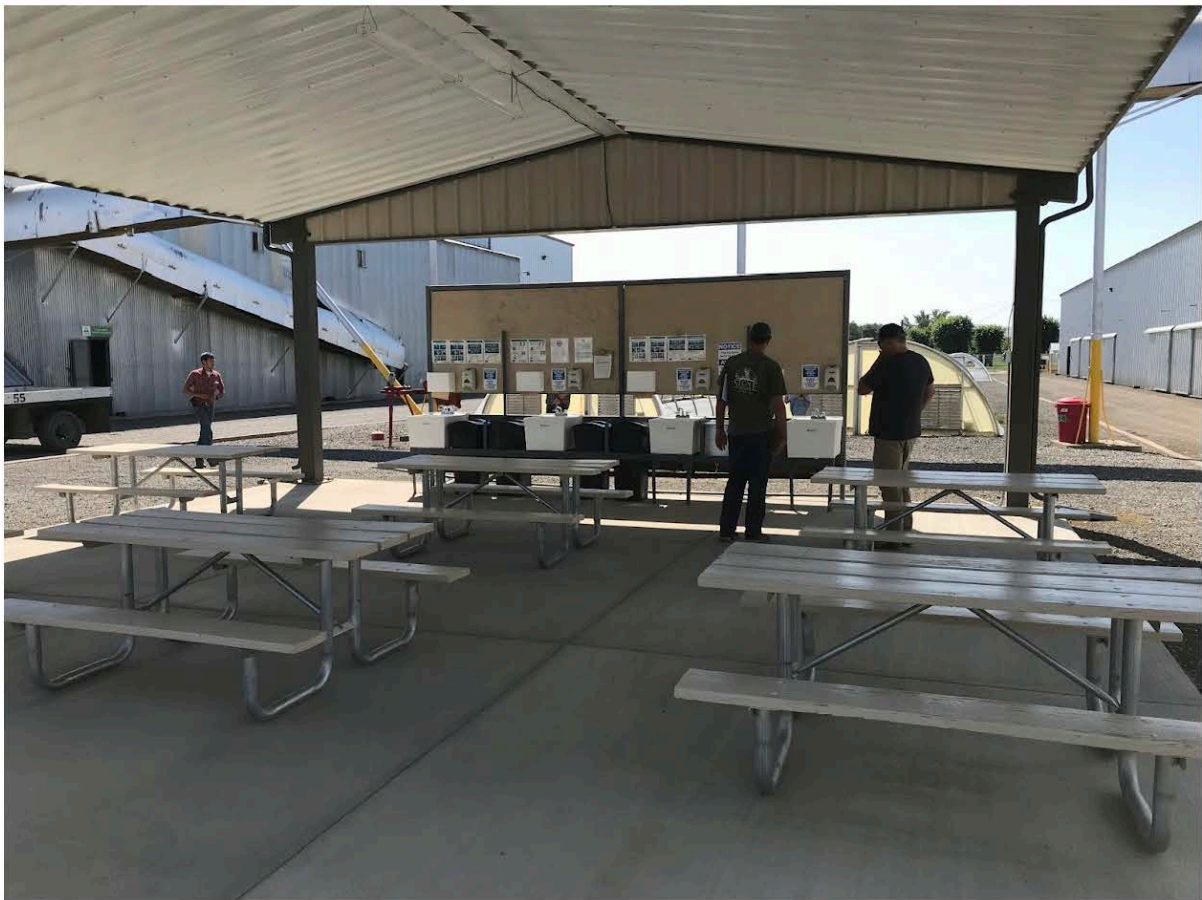
HQG last visited in 2017.
New experimental picker and dryer.
Stairs added to Conditioning pit to avoid confined space.

Recommendations:

Patch and maintain insulation over kiln beds so it doesn't fall into the hops.
Cover/net gap in Picker wall to keep out birds.
Cover walkways over hop conveyance.
Continue to transition lights to newer style. If any of the uncovered lights are not shatterproof, they should be upgraded/replaced.

Additional Comments:

What hop varieties are grown? Acreage? <ul style="list-style-type: none">12-15 varieties (a lot of experimentals). 300 acres. 630 may get skipped over by 1019 for next named hop. Pahto almost went away but a larger brewer is buying some (agronomically it's an inconsistent hop).
Does Grower plan any major upgrades in the near future? <ul style="list-style-type: none">N/A
Does Grower operate multiple facilities? If yes, how many? Facility names and locations (grower numbers)? <ul style="list-style-type: none">Yes: Wada, Elliott (Toppenish).
Does Grower custom pick for anyone else? If yes, who? <ul style="list-style-type: none">N/A
What certifications does the grower possess, if any? <ul style="list-style-type: none">Global G.A.P. (3 years)
Additional Comments about the operation? <ul style="list-style-type: none">Farm is well maintained and in good shape. We appreciate you spending time with us and your commitment to producing quality hops. Have a great harvest and we look forward to visiting you again.





 **John I. Haas, Inc.** 

EMPLOYEE SAFETY , FOOD SAFETY, AND VISITOR GUIDELINES
SEGURIDAD DEL EMPLEADO, SEGURIDAD ALIMENTARIA Y DIRECTRICES DE VISITANTES

- **All visitors must sign in at the office.**
- **Hops are a food product!**
 - Wash hands after using the restroom, eating, smoking, etc.
 - No food, beverage, or personal items in the harvest areas.
 - No smoking / tobacco use in the harvest areas.
- **Follow all safety warnings and guidelines.**
 - Only authorized personnel are allowed in the harvest area.
 - Use personal protective equipment where required.
 - Moving parts - **PAY ATTENTION!**
- **Todos los visitantes deben registrarse en la oficina**
- **El lupulo es un producto alimenticio!**
 - Lávese las manos después de ir al baño, comer, fumar, etc.
 - No se permite comida, bebidas u objetos personales en las áreas de cosecha.
 - No se permite fumar o el uso de tabaco en las áreas de cosecha.
- **Siga todas las advertencias de seguridad y directrices.**
 - Sólo el personal autorizado están permitidos en las áreas de cosecha
 - Use equipo de protección personal cuando sea necesario.
 - Prestar atención - a las piezas móviles.

THANK YOU! - GRACIAS!
Additional information is available from the main office, or by calling 509-865-3195





