

<b>HQG Visit Date:</b>	8/23/22
<b>Farm/Facility:</b>	Loza Farms
<b>Picker Name &amp; Grower Number(s):</b>	WA319
<b>Grower Name &amp; Phone:</b>	Leon Jr., Leon Loza Sr., 509-848-2526
<b>Physical Address of Farm/Facility:</b>	301 Brown Rd, Wapato, WA 98951
<b>Email Address:</b>	jr@lozafarms.com
<b>Picker Type(s) &amp; Description:</b>	Dauenhauer (in-house built Dribble Belts; new DK Fans)
<b>Merchant Partners/Direct/Both?</b>	



<b>HQG Attendee &amp; Brewery</b>	
Jeremy Moynier – Stone Brewing	Kevin Madsen - Steiner
Zach Turner – Single Hill	Will Roy - Steiner

**Operations Description:**

<p>Picker: New chain system that doesn't require oil or lube (spiral). Took out wood and put in steel on our past suggestions! Dauenhauer with new DK Fab fans allows 2 bines per min. 30% less energy use. All 4 Dribblers were built in-house as well as re-cleaner. Good, enclosed picker. There was a hole in one of the window screens. Magnet from Picker to conveyor (to Kiln). Good main control box with good safety breakers. Little refrigerator in Picker but only for water (people don't eat inside Picker). There are a few places you can bump your head. Nice safety gates by conveyor. They would like to put in a new dust exhaust system for next year. Couple of areas with small holes in walls. Going to get a new Deviner next year.</p>
<p>Kiln: Been adding burners. New steel stairs and railings. Took out a lot of the wood and added steel. Interesting shoots for hops to come down – try to clean these every day. Planning on replacing rest of the wood next year. Dry at 130 F – 135 F. 32" depth. Magnet from Kiln.</p>
<p>Conditioning/Baler: 32-hr conditioning. Put in wall doors to protect conveyor per HQG suggestion.</p>
<p>Other: Put in cement instead of dirt in outside surrounding areas. A couple of separated break rooms. All lights are shatterproof and transitioning to LED (shop is already LED with motion sensors). Good emergency stops and fire extinguishers throughout. Have a pest control service. No bird residue anywhere! Great shop and they do a lot of in-house fabrication. Good tool and parts organization. Labor hasn't been an issue for them. Farm housing for his full-time employees. They also do hay, corn, and cattle. They have a couple of wild hops that grow well.</p>

**Areas of Concern:**

Hole in screen in Picker. Some holes in walls as well.
Some areas in Picker that are a safety hazard for bumping your head.

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

Last HQG visit: 2018
No birds, insect evidence, or wasps.
Replaced a lot of wood in Picker and Kiln!
Cement in place of dirt around facility to keep down dust, insects, and other foreign material.
DK Fans in Picker improve efficiency and less energy use.
Added burners.
New Spiral chain system in Picker.
New steel stairs and railings in Kiln.
Put in wall doors to protect conveyor in Kiln/Conditioning.

**Recommendations:**

Replace screen in picker with hole. Patch up holes in picker walls to keep out birds.
Evaluate areas where there is potential to bump your head. Paint them a bright color or look at other ways to improve the area for safety.

**Additional Comments:**

<b>What hop varieties are grown? Acreage?</b> <ul style="list-style-type: none"><li>Centennial, Amarillo, Cashmere, Cascade, Citra, Comet, Mosaic, Tahoma, Mt Rainier, El Dorado, Mt Hood, Apollo.</li></ul>
<b>Does Grower plan any major upgrades in the near future?</b> <ul style="list-style-type: none"><li>Deviner. New dust exhaust system in Picker. Plan to replace rest of wood in kiln next year.</li></ul>
<b>Does Grower operate multiple facilities? If yes, how many? Facility names and locations (grower numbers)?</b> <ul style="list-style-type: none"><li>N/A</li></ul>
<b>Does Grower custom pick for anyone else? If yes, who?</b> <ul style="list-style-type: none"><li>N/A</li></ul>
<b>What certifications does the grower possess, if any?</b> <ul style="list-style-type: none"><li>N/A</li></ul>
<b>Additional Comments about the operation?</b> <ul style="list-style-type: none"><li>HQG really appreciates you spending time with us, listening to our suggestions, and implementing improvements. It's an impressive operation! The ability to fabricate in-house is also very impressive. Thank you for your focus on food safety and producing quality hops. We hope you have a great harvest and look forward to visiting you again in the future.</li></ul>









