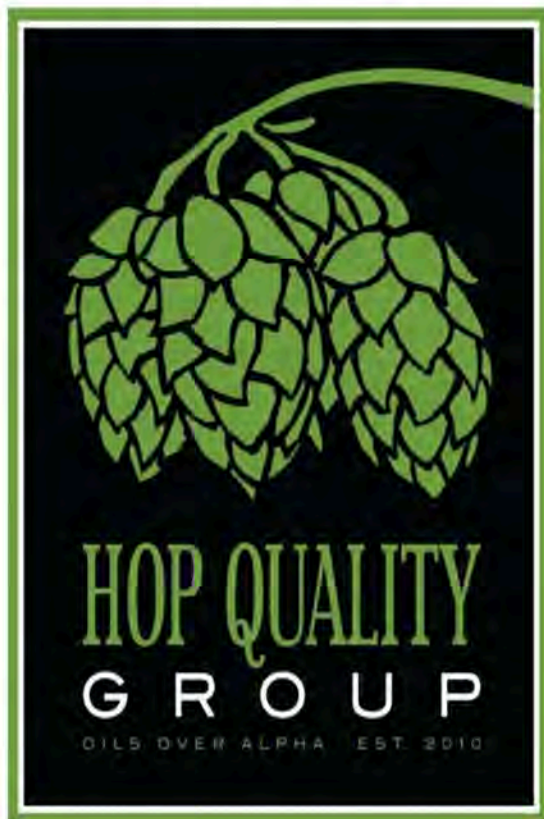


HQG Visit Date:	8/22/23
Farm/Facility:	Favilla Bros, Inc.
Picker Name & Grower Number(s):	Favilla Bros, Inc.; WA438
Grower Name & Phone:	Pat, Bob, Jared Favilla
Physical Address of Farm/Facility:	6020 Progressive Rd, Wapato, WA 98951
Email Address:	Jared_favilla@yahoo.com
Picker Type(s) & Description:	Allaays
Merchant Partners/Direct/Both?	Merchant

HQG Attendee & Brewery	
Jeremy Moynier – Stone Brewing	Aaron Inkrott – St. Arnold Brewing
Joe Mohrfeld – Pinthouse Brewing	Sam Pecoraro – Von Ebert Brewing
Krystal Angelo – Pinthouse Brewing	
Zach Turner – Single Hill Brewing	Andrew Jaques - HAAS



Operations Description:

Picker: Allaeys (Belgium picker): Wolf bought it at some point and then decided not to continue. Favillas retro-fitted and made it a double, one of a kind machine. Picker was put in 1964. Window with no screen. Old brooms that are falling apart. Step by Allaeys should be painted for safety. Good signage going into picker. Pieces of wood here and there. Covered lights. Some general clutter and opportunity for 5S. Open conveyance over hops.
Front-end of Picker (outside): hang bines and feed. Unique set-up. Big concrete blocks to protect front end from cars on the road. Uncovered but they hang a shade cloth. Consider covering or netting the whole front end. They have a sweeper that makes sure floor is clean. They put out flashing lights on the street during harvest to get people to slow down around Picker. Changing out to LED lights.
Old Kiln: from the 1960s. 6 beds. 31". Dry at 130 F – 135 F. Push hops out. Old kiln used every day for capacity. Lots of wood. New Kiln is the work-horse. Changed from Diesel to Propane in 2015.
Old Baler: No forklifts. Push hops. Big concrete step in the building should have a sign on it for safety. Lots of signage.
New Kiln/Cooling/Baler: 2008. Air-flow curtains. Temporary cardboard fix on conveyor. 24 hrs cooling up to 42. They scoop. Pest trap tracking discussion: sticker with a number would be easy way to track. Bales will sit ambient for up to a day or so – have to wait until there is enough to haul. Talked about putting in cold storage or a cold truck during harvest. Food grade lubes and no insulation. Magnet from picker to conditioning.
Other: they also grow beans.

Areas of Concern:

Window with no screen in Picker.
Step by Allaeys Picker could be tripping hazard.
Some loose pieces of wood in Picker.
Open conveyance over hops in Picker.
Big concrete step in Old Baler/Conditioning building.
Temporary cardboard fix on conveyor in New Kiln.
Bales sitting ambient for too long awaiting hauling.
Duct tape on scooper.

Improvements since last HQG visit (if applicable):

Last visit from HQG was in 2018.
In the process of changing out to LED lights.
Cleaner and more organized than previous visit.

Recommendations:

Make sure all openings and windows are covered or screened.
Any steps that present tripping hazards, paint to make them more visible.
Make sure loose wood is kept out of processing areas.
Install kick plates or coverings over open conveyance where hops are present.
Make permanent fixes over using cardboard or duct tape.
Look into cold storage or temporary cold storage (trucks) for hops awaiting hauling. Try to minimize the time hops are waiting for transportation at ambient temperature.
In older buildings with wood, make sure to regularly inspect to ensure no loose (shredded) pieces of wood can get into hops.
Replace old brooms that are falling apart.
Look to 5S/organization to fix general clutter.
Look into covering/enclosing outside processing.
Look into certifications to keep up with best manufacturing, sanitation, and safety practices.

Additional Comments:

What hop varieties are grown? Acreage? <ul style="list-style-type: none">• 440 acres. Reduced to 275 for 2023. Centennial, Eldorado, Cascade, Citra.
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">• No.
Does Grower custom pick for anyone else? If yes, who? <ul style="list-style-type: none">• No.
What certifications does the grower possess, if any? <ul style="list-style-type: none">• None. They do HAAS Audit and the HGA self-certification.
Additional Comments about the operation? <ul style="list-style-type: none">• Clean and well-run older facility. Lots of great in-house innovation and mechanical prowess. We appreciate you letting us visit over the years and your commitment to quality hops. Hope you had a great harvest and appreciate Favilla being a great partner. Thanks for the beans!













