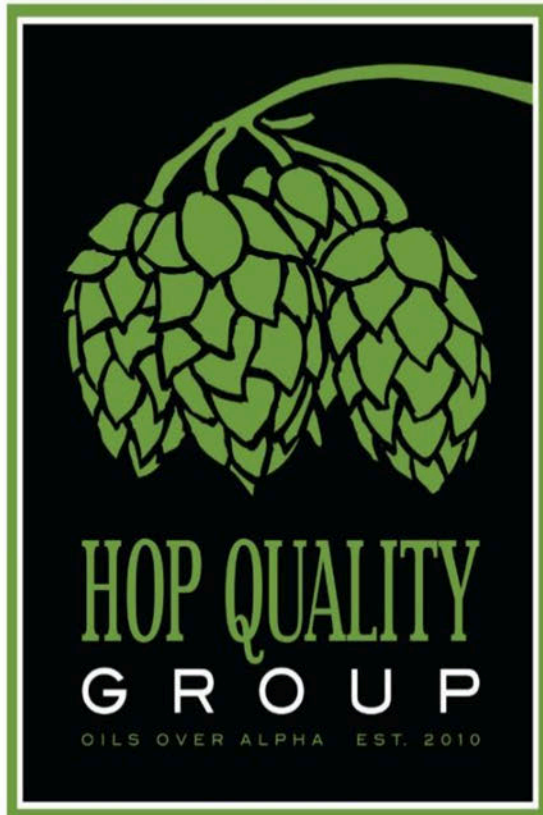


HQG Visit Date:	8/23/23
Farm/Facility:	Firewater Ranch
Picker Name & Grower Number(s):	WA450
Grower Name & Phone:	Jered Carlson, Chino, and Dan Sr.
Physical Address of Farm/Facility:	2951 Robillard Rd, Moxee, WA 98936
Email Address:	jered@firewaterranches.com
Picker Type(s) & Description:	1976 Dauenhauer
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	Will Roy – Steiner
Zach Turner – Single Hill Brewing	Kevin Madsen - Steiner



Operations Description:

Picker: 1976 Dauenhauer. Re-did electric 5 years ago. Putting in more guards. There is open conveyance. Some gaps in ceiling. Some LED lights along with old, covered lights. Negative air for cleaning. Bird netting broken at top of Picker. Some gaps in the ceiling. Kick plates needed around picker: open conveyance under stairs. All paved around Picker so no concerns about picking up rocks, gravel, plant material etc that can get into the hops – this is awesome! Using aluminum hooks on picker.

Kiln: Upgraded Kiln. They are on Natural Gas. Drying at 125 – 135F. 24 – 30 “ bed depth.

Conditioning: Putting in steel plates to avoid concrete getting into hops – forklifts can and have come into contact with wall and knock concrete off. Forklift with scoop: daily checklist. 2 Magnets in Conditioning going to Baler – daily checks and logs. Super clean! Some small gaps in wall.

Baling: Baler is 6 years old. Ambient storage overnight for bale storage (but just overnight). They would like to get some cold storage at some point.

Other: starting Wed on Centennial. They also own Martinez Ranch which does sheep and cattle. They also grow wheat, silage, apples, cherries, and a few other crops. Use H2A + local help. 2 shifts, 7 days a week but will try to take Sundays off this year. Really nice wall put in around the base of the property in 2020. Good signage. Working with L&I (Labor & Industries). Pest service – Sprague. Traps are numbered and tracked! Separate break area. Hand-washing stations.

Areas of Concern:

Open conveyance in picker and stairs over hops.

Some gaps in Picker ceiling.

Torn bird netting in Picker.

Some small gaps in Conditioning room and open windows without screens.

Improvements since last HQG visit (if applicable):

HQG visited last in 2018.

Put in an impressive wall around the base of the facility outside.

Upgraded electric.

Reinforcing Conditioning room walls with steel plates.

Some upgrades in Kiln.

Good pest control system with traps that are numbered and tracked to mitigate traps getting into hops.

Overall, the facility is in great shape and was really clean and ready for harvest.

Recommendations:

Open conveyance: discussed economical options like kick plates in places like stairs and walkways that are directly over hops to mitigate the chance of foreign material getting into the production stream.

Fill in gaps in all buildings to keep out birds, pests, etc. Make sure bird netting is whole and in good shape.

Ensure doors are closed or netting or some breathable barrier is in place if open.

Ensure windows that are open are screened.

A lot of farms are still using aluminum hooks for hanging hops. These are not magnetic so there is always the possibility that they get through the system and into bales. Something to consider as you do yearly upgrades.

Additional Comments:

What hop varieties are grown? Acreage?

- Centennial, Simcoe, Cascade. 20% reduction from 700 acres.

Does Grower plan any major upgrades in the near future?

- Grower continues to do upgrades every year and it shows.

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

- Not for hops.

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

- No.

What certifications does the grower possess, if any?

- Global Gap for 8 years. Green Chief.

Additional Comments about the operation?

- Thanks for allowing the Hop Quality Group to visit. It's impressive what you all have done to keep improving and upgrading the facility. It shows that you are committed to quality hops, good sanitation, and food-safety. We miss Dan Jr. and walking through the facility with him – he was a great partner and a great person. It was special for us to see Dan Sr and talk about the scholarship fund and the beer to celebrate those efforts and the workers. Thank you for continuing to be a great partner and we look forward to visiting again in the future. We hope you had a great harvest.
- Follow up email: 11/1 from Jered: "Chino had installed the kick plates the next day and the window screen was put back in. Bird net replacement and roof repairs will be happening before next season. "



