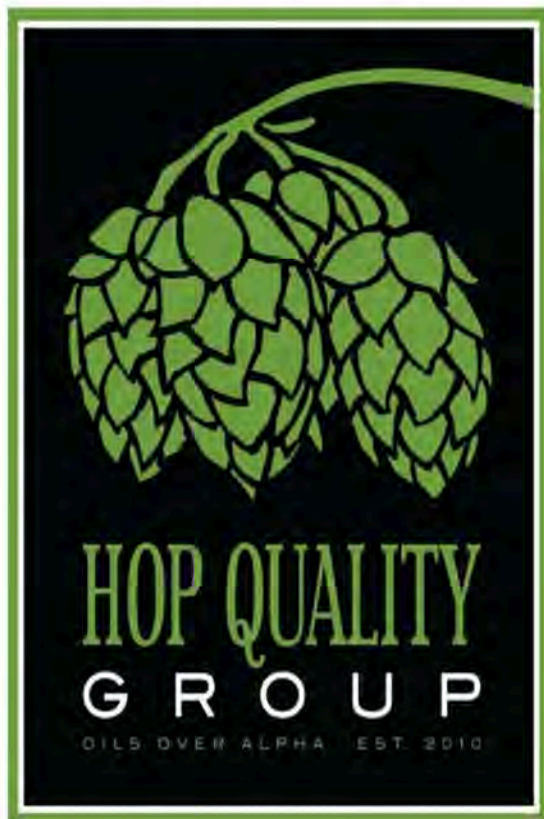


HQG Visit Date:	8/22/23
Farm/Facility:	Leo Gasseling & Sons Inc
Picker Name & Grower Number(s):	Leo Gasseling & Sons Inc
Grower Name & Phone:	Brian Gasseling, Brad Gasseling, Ken, Leo.
Physical Address of Farm/Facility:	750 Evans Rd., Wapato, WA 98951
Email Address:	brian@lgsfarms.com
Picker Type(s) & Description:	Two Dauenhauers with DK Fab upgrades
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: 3 Bank old Dauenhauer (1988) with DK Fab upgrades. Bottom end is new. 3rd year on new cleaning system. Building was built in the 1920s. Some holes in building and no screens on windows. Some clutter in Picker #1 (but next to a good area of organization). The other picker is a 2 bank and has same upgrades as #1. Put in spirals last year.

Kiln: old kiln was re-done. They kept the roof. Dry at 128 F – 135 F. Average 130F. 32" depth. Really nice round, LED lights. They do have moisture and temp probes but still go in to check with a handheld and wear the appropriate PPE. 2 kilns = East and West. Hops get conveyed from the Kiln. Bobcat with scoop that gets checked every day.

Conditioning: Pest traps are by entrances. Talked about using a tracking system to ensure they don't disappear into the hops. Insulation in here is in good shape. Food grade particle board. Putting in fresh gravel and eventually it will be blacktop outside of Conditioning.

Other: got a grant and switched from diesel to propane. They did grants also for lights and some other projects (Reap grant USDA State and Federal = Rural Energy for America Program). Have cameras everywhere for monitoring. Nice lights. Went from 3 shifts to two 8hr shifts. They have a DK engineer/mechanic on every shift to track and fix issues. Have been working hard for better organization in general. Good signage. They do get reservation dogs coming in – at some point they will enclose the farm and will need to do that for Global Gap. They have a pest service. Magnets in Picker, Kiln, Baler/Cooling room. They use Samsara tracking/traceability devices for their trucks and forklifts. Starting to pick this year first week of Sept. Brian was wearing a Payclock badge: They have their team wear these for tracking. Did pick up pretty strong pesticide smells as we toured the facility.

Areas of Concern:

Some holes in building and no screens in Picker #1.

Strong pesticide smells as we toured the facility.

Transmission fluid near processing area.

Improvements since last HQG visit (if applicable):

HQG last visited in 2018.

They have done a lot of work upgrading Pickers and adding in new cleaning systems.

Switched from diesel to propane.

LED lights.

Camera and monitoring systems throughout facility.

Working on Global Gap certification.

Overall, a cleaner and better organized farm with good systems in place.

Spirals in place in Picker #2.

Recommendations:

Fix holes in the building and ensure windows have screens.
Put in place a tracking system to monitor pest traps to avoid them getting into hops.
Ensure dogs can't come into the processing areas.
It was noted the strong smell of pesticides while we were touring. Assuming the wind was carrying it over but do think about if there are ways to mitigate throughout facility. Probably not an issue if spraying is cut off during hop processing.
Sounds like there is a plan to convert the gravel to blacktop. In the meantime, be mindful of the potential of rocks getting into the facility and into the hops.
Where you have insulation it's in good shape. Do regular checks to ensure it doesn't tear or have potential for loose pieces to fall in the hops.
Use all food-grade lubes and oils inside of processing areas.

Additional Comments:

What hop varieties are grown? Acreage? <ul style="list-style-type: none">● Cascade, Chinook, Citra, El Dorado, Mosaic, Cashmere, Simcoe, Zeus, Pahto (682). 900 acres. Have been up to 1800 acres but normally around 1200 recently but are doing less this year because of requested cuts.
Does Grower plan any major upgrades in the near future? <ul style="list-style-type: none">● Changing out gravel to blacktop around facility. Enclosing facility (fences).
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">● Working on Global Gap! Have Green Chief.
Additional Comments about the operation? <ul style="list-style-type: none">● There have been a lot of upgrades and improvements since we last visited. Appreciate these efforts and your commitment to producing quality hops in a food-safe facility. Thanks for allowing the HQG to visit and we look forward to coming back in the near future. Hope you had a great harvest!● 11/3 Email from Brian G on follow-ups: Window screen were put in East Picker All holes patched or netted Pest traps where numbered and shown on Site Map, with monthly check log located in "Hop Harvest Picking Container" NO tools, Liquids or loose equipment visible in East and West pickers. All tools located in picking machines designated tool-boxes (Labeled Tools). ALL Food Grade oil used and containers labeled (Food Grade in English & Spanish) in Cooling Room and Pickers. Signed up for Global Gap certification starting post-harvest 2023 East Kiln (Black insulation – Roof). Removed. (Per report insulation was ok and NO issue! But insulation was aged and LGS decided to take-out/ remove.)

As for pesticide smell I don't really have an answer for that one. I looked at spray records and we didn't spray any hop fields close to farm on 8/22/2023. Hmmmm.

Green Chief came on Sept 2nd and Sept 20th, 2023 for their audits (LGS scored 100%).







