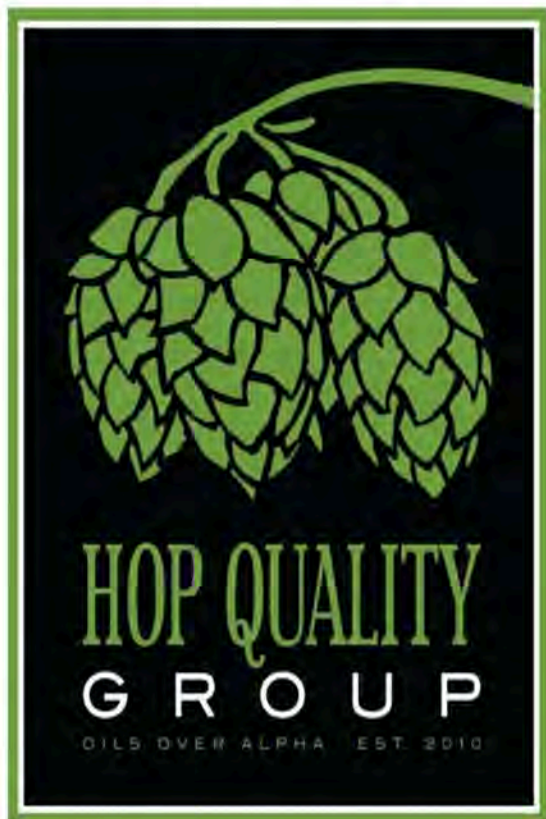


<b>HQG Visit Date:</b>	8/23/23
<b>Farm/Facility:</b>	Marc Desmarais Farms
<b>Picker Name &amp; Grower Number(s):</b>	WA339 and WA340
<b>Grower Name &amp; Phone:</b>	Farm Mgr Ricardo (Marc out sick for visit)
<b>Physical Address of Farm/Facility:</b>	2361 Faucher Rd, Moxee, WA 98936
<b>Email Address:</b>	deweesejen82@gmail.com
<b>Picker Type(s) &amp; Description:</b>	Dauenhauer
<b>Merchant Partners/Direct/Both?</b>	Merchant

<b>HQG Attendee &amp; Brewery</b>	
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: Dauenhauer. They were doing some cleaning. They had already harvested some hops. Missing window covers. There were some loose boards on walkway. Some small gaps in wall. Open conveyance and walkways above. Bird residue on a few of the cleaner belts and railings. There were some nice, newer cleaners in place. Some open spots throughout picker. Aluminum hooks for hanging bines. Loose bolts and nuts. Nice paved loading area into picker: most of the surrounding area of the facility is packed down gravel.

Kiln: older kiln that they built a new building around and they put in new burners. Insulation mostly looked good but there were some tears. Covered lights. Bird residue in the kiln. A few cooked grasshoppers in kiln bed. Dry at 130F and 32" bed depth. Natural gas.

Conditioning/Baling: New baler. Newer building for conditioning. Brooms in random places. Magnets above baler. Insulation overall looked pretty good but a few weak spots. Steel brushes: what are those used for? Checklist for forklift. They do 24 hours for conditioning. They have cold storage. Some scrapes on the walls from the forklift: possibility of paint chips getting into the hops? Pest control not labeled or tracked. Gaps in wood planks on the baler.

Other: Marc Desmarais was out sick for our visit. Farm Mgr Ricardo did the walk-through with us. Hardly any signage throughout facility. Solar on building. We were told that not all the lubes/oils are food-grade. Have nice break-room tent/area.

**Areas of Concern:**

A few dried grasshoppers in kiln beds.

Bird residue in picker on cleaner belts and railings as well as in kiln. Hops have already gone through the facility before we visited.

Missing window covers in Picker and some small gaps in wall. In general some open spots where pests and birds can get in.

Some loose boards on walkways in Picker.

Loose bolts and nuts laying around in Picker.

Open conveyance in Picker under stairs/pathways.

Using some nonfood-grade lubes/oils in facility.

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

HQG last visited in 2018.

Built a new building around kiln + Conditioning area and Cold Storage.

Added Solar.

New cleaners put in Picker.

New Baler.

### Recommendations:

Keep birds out of the facility to ensure bird residue does not get into the hops. Make sure windows are screened, gaps in the building are fixed and/or netted. We realize the entry point of the Picker is outside and it's an investment to enclose but shoring up the areas you can and then having the team ensure birds are chased out are some ways to mitigate birds. In the kiln, it's easier to keep them out if gaps, windows, etc are covered.

Not sure where the entry point was from the grasshoppers or if they came in from the field. Definitely a concern with hops that have gone through the facility.

Shore up loose boards on walkways for safety.

Ensure nuts, bolts, loose tools, etc are kept organized and in areas where they can't fall into the hops.

Open conveyance with walkways/stairs above is a concern for the chance of foreign material falling into the hops. Installing some kick plates in these spots is an economical way to solve this issue.

Use all food-grade lubes and oils in processing.

Many growers still use aluminum hooks. Make sure to regularly inspect these to mitigate the chances of these breaking off and ending up in a bale since they aren't magnetic.

Regularly inspect insulation on the ceiling to make sure it is in good shape and can't tear and possibly fall into hops.

Have a system to number/sticker pest traps so they can be inventoried to avoid having them not disappear and wind up in the hops.

Put in barriers or plates to avoid having forklifts scrape the wall and causing paint chips to get into hops.

Put in signage throughout the facility to remind team and visitors of safety, food-safety, etc.

### Additional Comments:

**What hop varieties are grown? Acreage?**

- Centennial, cascade, CTZ, Citra, Simcoe. 500 acres. (Cascade is what they grow the most of on their farm).

**Does Grower plan any major upgrades in the near future?**

- ?

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

- No.

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

- No.

**What certifications does the grower possess, if any?**

- ?

**Additional Comments about the operation?**

- Thank you for letting the HQG visit this year. There have been some nice upgrades since our last visit and some nice systems in place to produce quality hops. We did have some concerns and gave some recommendations. Please let us know if you have any questions or comments. You have always been a good partner and have allowed the HQG to visit several times. We appreciate this partnership and your commitment to producing quality and food-safe hops. Marc, I'm sorry you weren't feeling well this year and couldn't be present when we were there. Hopefully you are doing better and had a great harvest. We look forward to visiting again in the future!













