

***Our mission: To continuously improve
the sanitation and quality of hops
used in the brewing and cellaring of great beers.***



Date	20 August, 2014
Location	Black Star, Washington
Purpose	Pre-Harvest Quality Visit

Attendees:	Val Peacock – Hop Quality Group
Ed & Ben St. Mary	James Ottolini – Schlafly Beer
Dale Gamache	Jason Ponds – Firestone Walker
James Kelsh – S.S. Steiner	Derek Stepanski – Bell’s
Kevin Madsen – S.S. Steiner	Jeremy Moynier – Stone
	Christian Holbrook - New Belgium

Operations Description

New Perrault picker building is much nicer than the old facility we visited last year. Front end is enclosed.
Drying area is fairly new. Air is recycled from above the bed of hops via dampers when temp. & humidity allow. Said to improve moisture uniformity and conserve energy. Insulation in the roof is torn and sagging.
Oil is used on gravel drives to keep down dust.

Areas of Concern

Damaged insulation in the roof of the drying operations is a problem. Mildew and soil are accumulating in the areas above the hop beds.
Drying operations are not bird-tight. Evidence of bird activity not hard to find.
Window cleaner was being used to remove hydraulic fluid stains on the cooling floor. Food grade cleaners should be used and protective materials put on the floor under such equipment when it is in the building.

Recommendations

Bird screening in the drying area needs to be checked. Inspect buildings regularly during the off-season for bird activity.
Damaged insulation in the drying area needs to be repaired, secured or removed. Consider installing fans in the ceiling to remove moisture, protect the building and reduce drying times.
Use Diatomaceous earth to remove oil/hydraulic fluid stains from floors. Place protective materials (cardboard, plywood) under vehicles when in these areas.

***The Hop Quality Group thanks you for the privilege of working together
on our commitment to quality hops for great beers.***