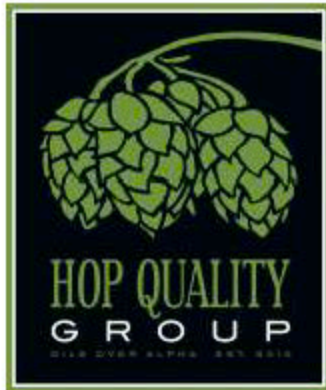


***Our mission: To continuously improve
the sanitation and quality of hops
used in the brewing and cellaring of great beers.***



Date	August 21, 2017
Location	Black Star Ranches, Washington
Purpose	Pre-Harvest Quality Visit

Attendees:	Tim-Firestone Walker
Matt-Karl Strauss	Kevin-S.S. Steiner
Jeremy-Stone Brewing	Ed St Mary-Blackstar Ranches
Sam- Firestone Walker	Ben-Blackstar Ranches

Operations Description

Open faced picking building with Dauenhauer picking machine. Cleaned and ready for harvest. Bird netting and rodent control in place and in good order. Cleaner and magnets in place.
Kiln and drying area in clean condition. Baling area and floor clean and free of oils and stains. Food grade lubricants used. Separate eating area for employees and signage throughout facility. Lock out/tag out in place.
No tractors in baling area. Certified Green Chief.

Areas of Concern

There is a small hole in the insulation above the baling area.

Recommendations

Do your best to bird-proof the picking facility after the harvest. Monitor the insulation above the kiln and baling area and repair any holes in insulation. Your efforts have been noticed and greatly appreciated.
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***The Hop Quality Group thanks you for the privilege of working together
on our commitment to quality hops for great beers.***