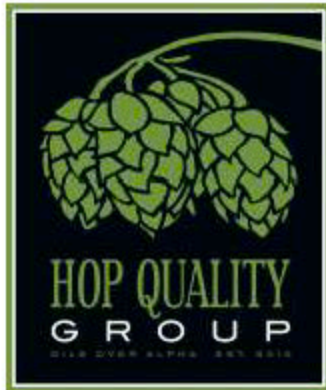


***Our mission: To continuously improve  
the sanitation and quality of hops  
used in the brewing and cellaring of great beers.***



<b>Date</b>	August 21, 2018
<b>Location</b>	Black Star Ranches
<b>Purpose</b>	Pre-Harvest Quality Visit

<b>Attendees:</b>	
Tom Tweedy (Stone)	Todd Roseman (Boston Beer)
Jason Pond (Brew Dog)	Ed St. Mary (Black Star Ranches)
Rob Emery (Firestone Walker)	Kevin Madsen (Steiner)
Andrew Jones (Boston Beer)	

### **Operations Description**

Newer Picker Building
Organized Maintenance Area
Some nice upgrades since the previous audit

### **Areas of Concern**

Microwave and coffee maker in a production area—Picker
Unlabeled sprayers in the picker area
Unlabeled oil cans
Spray paint cans (non-food grade chemical) identified in the picker area
Oil/grease on cleaner belt
Peeling insulation over the kiln beds
Peeling insulation in the baling area
Unorganized tool storage in the baler area
No hand wash signs in bathrooms and eating/break areas

### **Recommendations**

Move the kitchen equipment to the appropriate break area(s).
Police all process areas and make sure all cans, containers, etc., are labeled identifying their contents.
Clean oil/grease from cleaner belts and address the leak.
Repair the peeling insulation in the kiln and baling areas.
Provide adequate tool storage to enable better organization.
Install handwash signs in all bathrooms and eating/break areas.

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