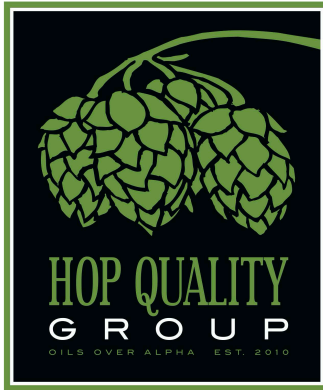


***Our mission: To continuously improve
the sanitation and quality of hops
used in the brewing and cellaring of great beers.***



Date	7/16/21
Location	Crosby
Purpose	Pre-Harvest Quality Visit

Attendees:	Phil Roche
Jamie Floyd	Ben Edmunds
James Scott	
Chayse Plate	
Grant Scavinsky	

Operations Description

Grows 14 Varieties, Global Gap Cert in progress, Installing new Baling and Cooling room 2x baler for 21 harvest, new cooling floor will have vented floor cooling, Doenhauer picker from 1977, refurbished in 2020, unclear if the air will be filtered to prevent contamination/smoke taint
Has four specific routes with paths and catwalks
Covered ceiling in picker and kiln
Installing measuretek in kiln for 2021 harvest, all sealed LED lights

Areas of Concern

Covered Conveyance in new baling room could be an improvement, not sure if that is employed elsewhere.
Covered ceiling in picker area seems to provide nooks for bird nesting. No evidence found, but Blake mentioned he was considering adding a layer of bird netting.
Magnets in new bale room needed.
One bird nest noted in new bale room during construction. Whole area will be cleaned prior to use.

Recommendations

Pretty tight operations, bird netting in picker area could be an improvement, magnets in new baling room recommended. Blake was pretty sure they were in the plans but was going to confirm.
Adding bird netting over some small conveyors and louvers.

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