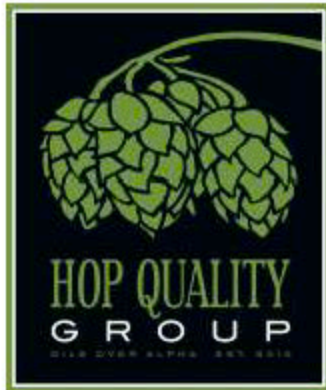


***Our mission: To continuously improve  
the sanitation and quality of hops  
used in the brewing and cellaring of great beers.***



<b>Date</b>	August 21, 2017
<b>Location</b>	Champoux Farm
<b>Purpose</b>	Pre-Harvest Quality Visit

<b>Attendees:</b>	
Thomas (Stone)	Larry (Boston)
Andrew (Brooklyn)	Ian (Allagash)
Todd (Boston)	Hunter (HAAS)
	Jeremy Champoux

**Operations Description**

Lots of maintenance going on, clutter everywhere. Broken window above on of the conveyors. Food, drinks, food garbage throughout the picker.
The kiln needs some bird proofing
The Cooling/Bailing area floor has not been cleaned in years. Could easily spot several bird droppings. There was a giant pigeon living here and was present for the inspection. Large cracks in the floor. The walls of the bailing room were in very bad shape, concerns of wood splinters falling into hops. Storing tractor in the bailing room.
Need signage for trash.

**Areas of Concern**

Evidence of disorganization and eating in the picker area.
Lack of bird-proofing in the kiln area.
Evidence of birds and bird feces in the cooling/bailing area.
Tractor storage in the bailing room.

**Recommendations**

Post "No Eating/Drinking" signs in all production areas. Water in clear bottles OK.
Bird issues have been a problem in the past and this is still an issue. Try to focus on remedying the problem:
install adequate bird netting in the kiln and bailing areas.
Store the tractor elsewhere unless the tractor is only used in the bailing room and never leaves.

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