

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



Date	August 21, 2018
Location	Champoux Farms, Washington
Purpose	Pre-Harvest Quality Visit

Attendees:	Ben-Allagash
Matt-Karl Strauss	Alex-Three Weavers
Jeremy- Stone	Fraser-Brew Dog
Sam-Firestone Walker	Jeremy-Champoux Farms
	Hunter-HAAS

Operations Description

Picking building with netting on entrances. Enclosed outside area at beginning of picker. Bird netting and rodent control in place. They have added additional cleaners for efficiency. Cleaner and magnets in place. Belts dirty and need to be cleaned. Evidence of bird droppings on belts. Machines a bit dirty. Kiln and drying area in clean condition. There is a hole in Kiln wall (to be able to visually evaluate hops)—hole is covered in the winter. There are wooden kiln doors that are starting to degrade. There is an old oil stain on kiln floor that can't be cleaned up.

Baling area and floor clean and free of oils and stains. New baling and storage area. Have installed some new lights but not finished. There was a hole in one of the screens. A lot of dirty belts in bale area and floor near conveyer had some rocks and debris on floor. Food grade lubricants used. Lock out/tag out in place. Shatter proof lights and covers in place throughout facility except by baler.

Pre-harvest employee safety training and Corrective measure training in place. They have a nice separate break room for employees that they enclosed last year. Poor Signage throughout facility but there are plans to remedy this.

Areas of Concern

Dirty belts and machinery in facility.

Cleanliness of bale area. Old wood in kiln that can fall off into hops.

Signage throughout facility.

Large open hole in kiln. Hole in screen in Bale area.

Recommendations

Clean and wash belts in all areas. Clean machinery. We understand you are in harvest prep and working on these things, but since you do an end of harvest cleaning think about making that more thorough to make it easier when the season starts back up. Try to cover exposed spots in screens and walls. Install good signage throughout the facility.

We see improvements from last year and appreciate the effort. It's also awesome to see the upgrades to the cleaners, lights, and love the break-room. Thanks again for your efforts and taking the time for our visit.

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