

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



Date	12 August, 2015
Location	Coleman Corrals/Greenleaf Hop Farm, Oregon
Purpose	Pre-Harvest Quality Visit

Attendees:	
Todd Koch	Larry Sidor – Crux Fermentation
Steve Coleman	Collin Godkin – Full Sail
Jon Clack - Steiner	Val Peacock - HQG
Randy Thiel _ New Glarus	Mary Hangartner - Deschutes

Operations Description

Enclosed picker/drying building but bird-proofing not very good. Entire harvesting operation in one large building. Most of facility reasonably orderly and free of clutter, but dusty.

Drying area enclosed, but not bird tight. Insulation in the ceiling is torn and sagging. No fans in ceiling.

The baling/cooling area is orderly, with no signs of vehicle fluids on the cooling floor. Plywood walls are rather beaten up.

Areas of Concern

Bird control in the entire building is lacking. Doors & windows should be kept shut during the off-season and all holes/cracks where birds can enter need to be blocked or screened.

There is a great deal of torn and sagging insulation in the drying area above the hops. There is obvious bird activity in the insulation.

The floor of the baling/cooling area looks good. Take care to keep fluids from motor vehicles from getting on the floor.

Recommendations

Chase all the birds out & block or screen all openings where they can enter. Remove all nests and wash down the area to remove bird residue.

Remove, repair or secure all the loose insulation – especially in the apex of the ceiling. Consider removing it all and installing fans in the apex to remove moisture. Other facilities with metal roofs control moisture with large air intake windows near the bed of hops. This increases air movement enough to prevent condensation. Both solutions would likely reduce drying times and fuel use.

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