

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



<b>Date</b>	20 August, 2014
<b>Location</b>	C&C Hop Farms, Washington
<b>Purpose</b>	Pre-Harvest Quality Visit

<b>Attendees:</b>	Val Peacock – Hop Quality Group
Keith Houser	James Ottolini – Schlafly Beer
Kevin Madsen – S.S. Steiner	Jason Ponds – Firestone Walker
James Kelsh – S.S. Steiner	Derek Stepanski – Bell’s Brewery
Christian Holbrook – New Belgium	Jeremy Moynier – Stone Brewing
Zach Bodah - Allagash Brewing	

**Operations Description**

Brand new Perrault picker and building with shatterproof lights. Hop unloading area enclosed. Looks great!
Drying area has no insulation in roof, but inside ceiling is rusty and some paint was peeling on the beams. We suggested some fans in the ceiling to remove moisture.
Some birds flying around in the drying building, but not a lot of bird droppings observed.
Sign in sheets used for visitors

**Areas of Concern**

Bird proofing in the drying building needs to be updated. Screens in disrepair and openings unblocked.
Some guarding needed on dribble belt drives of the picker. We were told this would be addressed by the next harvest.
The lights in the drying area need updating and should be shatterproof.

**Recommendations**

Repair damaged screens in the drying area and block openings by conveyors during the off-season. Check the buildings regularly during the off-season for bird activity.
Install fans in the ceiling of the drying area to remove moisture from the building. This would not only protect the building, but likely result in quicker drying.
Install shield / guard on the dribble belt drive.
Clean, scrape and remove the peeling paint on ceiling beams in the drying area and repaint.
Update lights in the drying area.

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