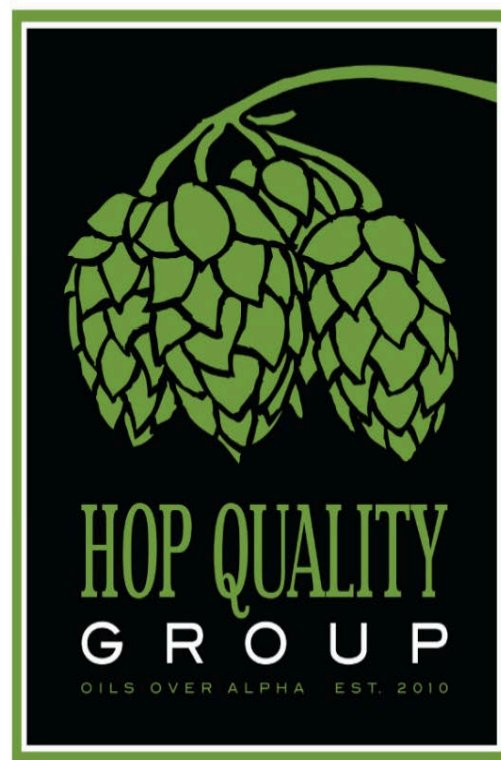


<b>HQG Visit Date:</b>	8/17/21
<b>Farm/Facility:</b>	C&C Toppenish Farm
<b>Picker Name &amp; Grower Number(s):</b>	C&C Toppenish – WA455
<b>Grower Name &amp; Phone:</b>	Don Desserault, Curtis Roy (Keith Houser wasn't available)
<b>Physical Address of Farm/Facility:</b>	2041 McDonald Road; Toppenish, WA 98948
<b>Email Address:</b>	<a href="mailto:curtis@cchopfarms.com">curtis@cchopfarms.com</a> desserault@gmail.com
<b>Picker Type(s) &amp; Description:</b>	Dauenhauer ("knock-off")/Dauenhauer Cleaners
<b>Merchant Partners/Direct/Both?</b>	Visited with YCH



<b>HQG Attendee &amp; Brewery</b>	
Jeremy Moynier – Stone Brewing	Brad Benson – Stoup Brewing
Teddy Gowan – Societe Brewing Company	
Karsten McDonell – Sierra Nevada Brewing Company	Pete Venegas - YCH
	Steve Lonneman - YCH

#### **Operations Description:**

Dauenhauer "Knock-off" for front end/Dauenhauer cleaners. Nice heavy duty screen/gates that are up all year except during harvest to keep out birds, etc. Only pick during day shift. Will start first of Sept. There is a great, separate container outside of this for spare parts and equipment.
Kiln: dry 130 F – 135 F. 32" – 34" bed depth. Updating some controls for better efficiency. Put in some temp tech controls. It's a challenge to play with adjustments for air-flow, etc. Manuel moisture temp readings but go in with ppe (booties).
Conditioning: 12 hrs. Hops drop directly from kilns. Manually and purposefully move hops to mitigate moisture pockets before baler. Some cracks in the cement.
Baler: magnet before Baler.
Pest control service. Emergency stops. Food grade lubes. Nice separate part storage. Good signage throughout facility.

#### **Areas of Concern:**

Need a warning sign so you don't bump your head on motor by stairwell in picker.
Some holes in the building in old Picker (some big enough for a bird to get in).
Some bird evidence in general in old building (they started cleaning a few days ago).
Insulation in Kiln: some holes and taped up spots.
Old section of Picker has wooden walkways that could be unsafe and few emergency stops (although an upgrade is planned).

**Improvements since last HQG visit (if applicable):**

They try to update every harvest for controls, equipment, parts of building, etc. Looking to update old wooden section of facility in next few years.

**Recommendations:**

Spot in Picker by stairwell should have a warning sign so you don't bump your head.
Patch up holes in the building to guard against birds and other potential pests (there was some bird evidence).
Keep up on Kiln insulation maintenance (a common challenge in the industry).

**Additional Comments:**

<b>What hop varieties are grown? Acreage?</b> <ul style="list-style-type: none"><li>Idaho 7, Mosaic, Simcoe, Citra, CTZ, Chinook, Pahto. 250 acres.</li></ul>
<b>Does Grower plan any major upgrades in the near future?</b> <ul style="list-style-type: none"><li>Looking to replace the old wooden dribbler section in corner of picker.</li></ul>
<b>Does Grower operate multiple facilities? If yes, how many? Facility names and locations (grower numbers)?</b> <ul style="list-style-type: none"><li>2. This is the older, smaller farm that was bought in the 90's. Upgraded farm is in Moxee.</li></ul>
<b>Does Grower custom pick for anyone else? If yes, who?</b> <ul style="list-style-type: none"><li>N/A</li></ul>
<b>What certifications does the grower possess, if any?</b> <ul style="list-style-type: none"><li>Green Chief, USDA Harmonized Cert</li></ul>
<b>Additional Comments about the operation?</b> <ul style="list-style-type: none"><li>An older facility but in good shape. Really nice to see the updates and continual improvements. We appreciate your commitment to producing quality hops! Thank you so much for allowing the Hop Quality Group to visit. We value not only your commitment but the open dialog with us.</li></ul>