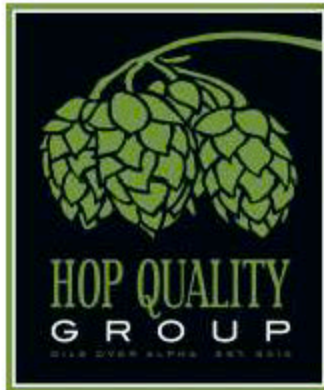


***Our mission: To continuously improve  
the sanitation and quality of hops  
used in the brewing and cellaring of great beers.***



<b>Date</b>	18 August, 2015
<b>Location</b>	Champoux Farms, Washington
<b>Purpose</b>	Pre-Harvest Quality Visit

<b>Attendees:</b>	
Jeremy Champoux	Brent Radke – New Belgium
Paul Dickman – John I. Haas	Joe Palausky - Boulevard
Bob Mondor – John I. Haas	Val Peacock - HQG
Anders MacCarthy – Sierra NV	Eryn Bottens – Boston Beer

### **Operations Description**

Older open picker building with little bird-proofing, but only minor evidence of birds. Birds are “discouraged” from hanging around.

Drier facility is a mix of old & new from expansion. Insulation in the roof is new and in good shape. Bird screening looks good. Dries @ 130-140°F.

Baling/cooling area in good order – except for a live pigeon.

### **Areas of Concern**

Lack of bird screening in the picker building invites problems.

Bird protection in the baling/cooling area needs attention. Wood lining here is starting to delaminate.

Some flaking paint on the doors in the drying area.

### **Recommendations**

Do something to seal up the front of the picker building in the off-season.

Block holes where birds can enter in the baling area – special attention to the hole where the conveyor enters.

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