

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



Date	August 21, 2017
Location	Cornerstone
Purpose	Pre-Harvest Quality Visit

Attendees:	
Thomas (Stone)	Larry (Boston)
Andrew (Brooklyn)	Ian (Allagash)
Todd (Boston)	Hunter (HAAS)
	Graham Gamache

Operations Description

Old Picker. Shatter-proof lights or covered lights throughout. Still need some cleaning before harvest. Missing window panes on a few windows. Bird netting needs some patching. New conveyors and some wood being replaced. Plans to modernize electricity after harvest.

Kiln looks good and ready for harvest! Good bird netting and no sign of birds!

Cooling area is ready to go and clean. Plans for expansion in this area.

Bale Room: The floor has some big, repaired cracks. The insulation on the ceiling had a few small repairs, but nothing that looked like it might fall. Bales currently shipped to ISO certified location. He wants to build on-site cold storage facility.

Global Gap certified and Salmon Safe.

Areas of Concern

Broken wood.

Soda can in baler infeed conveyor.

Bird-netting that needs patching and missing window panes.

Recommendations

Facility looks really good for an older facility.

Continue to bird-proof and perform up-keep on old picker where needed, especially in regards to broken wood.

Good plans for expansion and upgrades.

We appreciate your attention to quality, certifications, and efforts to have a clean facility.

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