

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



|                 |                           |
|-----------------|---------------------------|
| <b>Date</b>     | August 21, 2018           |
| <b>Location</b> | CLS Farms                 |
| <b>Purpose</b>  | Pre-Harvest Quality Visit |
|                 |                           |

|                              |                            |
|------------------------------|----------------------------|
| <b>Attendees:</b>            |                            |
| Tom Tweedy (Stone)           | Todd Roseman (Boston Beer) |
| Jason Pond (Brew Dog)        | Cherie Steinmetz (CLS)     |
| Rob Emery (Firestone Walker) | Kevin Madsen (Steiner)     |
| Andrew Jones (Boston Beer)   |                            |

**Operations Description**

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| Global Gap Certified   |
| Very clean operation   |
| Could not assess the entire facility as CLS was in full production so this report covers only areas seen |
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**Areas of Concern**

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| Doors wide open to the cooling building during production        |
| Observed excessive live moth activity in the cooling/baling area |
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**Recommendations**

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| Work on keeping doors closed in production areas--this will help keep the moths and other insects out. |
| Otherwise keep up the good work!   |

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