

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



Date	August 22, 2017
Location	CLS Farms, Washington
Purpose	Pre-Harvest Quality Visit
Attendees:	Tim-Firestone Walker
Matt-Karl Strauss	Derek-Bells
Jeremy-Stone Brewing	Paul- HAAS
Sam- Firestone Walker	Eric-CLS Farms
	Reed-CLS Farms
	Cherie-CLS Farms

Operations Description

Open Picking buildings with 3 Dauenhauer pickers. Being cleaned and ready for harvest. One picker was still being built. Excellent Bird netting and rodent control in place, no evidence of birds. Cleaner and magnets in place.

Kiln and drying area in clean condition. Baling area and floor clean and free of oils and stains. Food-grade lubricants used. Signage throughout facility. Lock out/tag out in place. No insulation issues even though it's from 2009!

Global Gap certification by end of this harvest.

Focused on employee safety. Great employee break area.

Areas of Concern

There are no areas of concern, this is a model facility.

Recommendations

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.***