

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



<b>Date</b>	August 23, 2018
<b>Location</b>	Carpenter Main Ranch
<b>Purpose</b>	Pre-Harvest Quality Visit

<b>Attendees:</b>	Alex-Three Weavers
Tom and Jeremy-Stone	Ben-Allagash
Jason and Fraser-Brew Dog	Brad-Carpenter
Rob and Sam-Firestone Walker	Tyler-Carpenter
Andrew and Todd-Boston Beer	Joe-YCH
Matt-Karl Strauss	Amanda-YCH

**Operations Description**

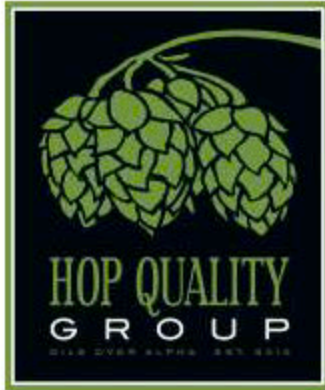
Picking building with some netting on entrances. Strong smell of spray paint in picking building. Bird netting up. Conveyors dirty. Insulation hanging from lights above picking area. Painted cardboard on picking machine. Loose bolts on upper level floor of picker. Signage in place. Nice work stations for parts. Some holes in roofing in picking area. Wasp nest in Picker.
Old Kiln is taken out of commission. New Kiln is brand new and very clean: nice improvement! Small gap where conveyor comes into building. Nice hi-tech drying system (similar to Loftus and they are sharing data).
Great floor coating in the cooling/baling area. Cooling and bale area new and clean—really impressive! Using electric forklift. There was a grease leak from forklift that they are going to check out. Cold storage immediately adjacent to Baler.
Separate food areas for employees. Food grade oils and lubricants used. Good signage. LED lights.
New additions are really impressive!

**Areas of Concern**

Yellow paint and cutting oil (non-food grade) identified in the picker area.
Wasp nest on the picker ceiling.
Open grate allowing debris from shoes to fall on a product belt.
Some leftover construction debris left in, on, and around the new kiln.
Unlabeled oil bottle in the cooling/baling area.
Grease from forklift on cooling floor.
Absence of hand-wash facility and hand wash signs in kiln operator office.

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### **Recommendations**

Remove and properly store non-food grade chemicals.

Carefully remove the wasp nest from the picker area.

Hold contractors accountable for cleaning up after installations (something we battle at our breweries).

Make sure all bottles and containers are properly labeled identifying their contents.

Install handwash facility and signs in kiln operator office. If eating and drinking is permitted they must be a means to wash hands with the appropriate signage.

There have been improvements in the old picker but there are still opportunities to make it more organized and mitigate loose parts, tools, etc. This is an area to focus on.

The new additions are awesome-it shows a great commitment to quality. Thank you for allowing our large group to tour the facility and thanks for lunch! The lunch room (and bar) is very cool.

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