

***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>	Cornerstone Ranch, Washington
<b>Purpose</b>	Pre-Harvest Quality Visit

<b>Attendees:</b>	
Graham Gamache	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**

Old wooden picker building – seems to be well sealed. Operates a traditional line with trailers and a field harvester.

Drier facility has old wooden rafters and no insulation. Dries @ 125-135°F.

Baling/cooling area has some cracks in floor fixed by contractor. Workers in areas where hops are on the floor must wear booties.

Global GAP certified. Grows apples.

### **Areas of Concern**

No real concerns here.

### **Recommendations**

Stay vigilant at keeping birds out of buildings.

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