

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



Date	18 August, 2016
Location	Carpenter Ranch
Purpose	Pre-Harvest Quality Visit

Attendees:	Anders MacCarthy (SNBC)
Joe Niemann (YCHHOPS)	Tom Tweedy (Stone)
Brad Carpenter	Branch Rothschild (Allagash)
Tyler	Matt Musial (Boston Beer)
Martin Hodel (Deschutes)	Andrew Ety (Brooklyn Brewery)

Operations Description

Debining happens in the field using custom made equipment. Captured cones and leaves are transported from the field to cleaning facility. Food grade lubricants used on all machinery. Cleaner gets pressure washed prior to harvest.

Older kiln, with an all-wood subfloor. Hops dried with a 26" bed-depth; blower temperature starts at 140F and then is dropped when hops reach 125F.

Shatterproof lighting in all rooms.

Good pest management system controlled by traps.

Areas of Concern

Bird-proofing needs improvement and there was a large uncovered opening in the back-end of the picking facility. Noticed bird feathers, nests, and possible bird droppings on/near cleaning belts.

No clearly designated eating/break area. Workers were laying on the ground and eating lunch in cleaning facility. There was a lot of food related trash scattered around the area.

There was damaged insulation hanging in the kiln and bailing rooms. Hops

Recommendations

Do your best to bird-proof the cleaning facility after the harvest.

Designate eating/break areas and enforce a 'no food allowed in facility' policy.

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