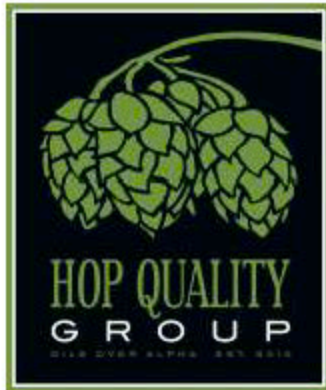


***Our mission: To continuously improve  
the sanitation and quality of hops  
used in the brewing and cellaring of great beers.***



<b>Date</b>	19 August, 2016
<b>Location</b>	Cornerstone Ranch, Washington
<b>Purpose</b>	Pre-Harvest Quality Visit

<b>Attendees:</b>	Anders MacCarthy (SNBC)
Paul Dickman (Haas)	Tom Tweedy (Stone)
Graham Gamache	Branch Rothschild (Allagash)
	Matt Musial (Boston Beer)
Martin Hodel (Deschutes)	Andrew Ety (Brooklyn Brewery)

### **Operations Description**

Old wooden picker building – well sealed and very clean. Operates a traditional line with trailers and a field harvester.

Drier facility has old wooden rafters and no insulation. Dries @ 125-135°F. New Burners added in 2015.

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.***