

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



Date	August 21, 2018
Location	Cornerstone Ranches, Washington
Purpose	Pre-Harvest Quality Visit

Attendees:	Alex-Three Weavers
Matt-Karl Strauss	Fraser-Brew Dog
Jeremy-Stone Brewing	Graham-Cornerstone
Sam-Firestone Walker	Danessa-Cornerstone
Ben-Allagash	Hunter-HAAS

Operations Description

Picking building with netting on entrances. Cleaned and ready for harvest. Excellent Bird netting and rodent control in place-no evidence of birds. Cleaner and magnets in place. New plastic windows. Added some additional stairs for better access. Very clean and ready to go. New belts on some machines. Explosion-proof lights throughout facility.
Kiln and drying area in clean condition. Updated kiln and burners 3 years ago. Noticed some insulation hanging from ceiling.
Baling area and floor clean and free of oils and stains. Food grade lubricants used. Great signage throughout facility. Lock out/tag out in place. They use a floor polisher to clean floor before harvest.
Global Gap and Green Chief Certified. Pre-harvest employee safety training being done. Clean break area for workers (with some nice flowers!) and an awesome wash station for employees. Good recycling program in place with posted signs on why it's important. Plans to upgrade electrical next year.

Areas of Concern

Some insulation hanging from kiln ceiling.
Wood everywhere obviously but it's all in good shape so not really a concern as long as it's kept in that state.

Recommendations

Just keep up on the insulation tears.
This is a very nice facility. Proof that an older facility can still be clean and kept in good shape!
We really appreciate your continued efforts. Keep up the great work!

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