

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



<b>Date</b>	August 22, 2017
<b>Location</b>	Carpenter Ranches, Washington - Main Ranch
<b>Purpose</b>	Pre-Harvest Quality Visit

<b>Attendees:</b>	Ian- Allagash
Matt-Karl Strauss	Derek-Bells
Jeremy-Stone Brewing	Paul-HAAS
Tom-Stone Brewing	Andrew-Brooklyn Beer
Sam- Firestone Walker	Todd- Boston Beer
Tim- Firestone	Larry-Boston Beer
Brad-Carpenter Ranches	Tyler-Carpenter Ranches

**Operations Description**

Picking building with some netting on entrances. Some Bird netting missing. Evidence of bird droppings on conveyors and birds nest in picking area. Conveyors very dirty. Insulation hanging from lights above picking area. Painted cardboard on picking machine. Loose bolts on upper level floor of picker. Old cheese smell throughout the picking area. Signage in place. Nice work stations for parts. Some lights are not shatter-proof. Leaking gear-boxes.

Kiln area has hanging insulation above kiln. Bird nest above Kiln. Tape hanging from kiln ceiling. Insulation and tape hanging from cooling floor roof.

Separate food areas for employees. Food grade oils and lubricants used.

**Areas of Concern**

Some bird netting was missing on doors and areas in the picking facility. Evidence of bird droppings on conveyors. Conveyors very dirty. Evidence of birds in Kiln areas.

Hanging insulation in picking area and kiln.

Loose bolts on floor that can easily end up in the picker. Painted cardboard used as machinery guards.

Unpleasant cheesy aroma throughout picking area.

**Recommendations**

Do your best to bird proof the picking facility during the winter. Replace bird netting where missing. Scrape and clean conveyors before harvest.

Replace or repair insulation above all areas. Make sure small parts are in a safe parts area and can't end up in machines.

Finish changing over all lights to shatter-proof.

Fix all leaks.

Replace painted cardboard guards with metal sheeting.

Power wash entire picking area before harvest.

We are impressed with the new buildings/expansion and also the discussions to improve cleanliness.

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