| HQG Picking Facility Visit Date: | 4-2-2023 |
|----------------------------------|-----------------------------|
| Primary Owner/Operator: | Blake Crosby, Crosby Farms |
| Physical Address of Facility: | 8648 Crosby Rd. NE Woodburn |
| | OR. 97071 |
| | |
| Pellet Mill Contact: | Blake Crosby |
| Contact's Email Address: | Blake.crosby@crosbyhops.com |
| Contact's Email Phone: | (503) 982-5166 |

| HQG Attendee & Brewery | Scott Mohr - Pelican |
|-------------------------|----------------------|
| Jamie Floyd- Ninkasi | Coren Tradd- Pelican |
| Van Havig-Gigantic | |
| Sam Pecoraro- Von Ebert | |
| Eric Ebel- Von Ebert | |
| Natalie Rose Baldwin | |



Operations Description: T- 90 Pellet Mill

Crosby T-90 pellet facility remains a top of class production plant. The tie into the CGX plant lateral to the T-90 is straightforward, and easy to understand and close by. Traceability - sheets for all blends made by warehouse, check sheets for bale breaker operators, then last check when supervisor signs off. Logs are similar to CGX line. General Flow-Bale Breaker- Hammer Mill- Pellet Mill- Mixer- Several Magnets- Screening- Packaging.

T-90 Was not in service when we visited but CGX line was running. Please see last Crosby Pellet Mill inspection for extra notes on pellet mill equipment.

Hop Quality sign above the Bale Breaker! Lots of mirrors for visibility. T-90 tools are color coordinated and labeled separately from CGX tools which is very nice.

Pellet Mill: Oats and food grade vegetable oil to clean dies. 8 dies visible on mezzanine.

Mixers: 2 motors on top of mixer, labeled in sharpie with "Oil Fill" and "Oil Drain." Some silicone caulk around possible ingress areas, but lid to mixer not sealed. Possible point of ingress in case of leak. Motor PMs – annual leak checks, gear oil changed - food grade Jax brand. Access door on top of mixer with grate for reintroducing samples. Vacuum labeled hops only near mixer are visible. T-90 mixer can get nitro bump to cool if needed.

Screening: Small Rotex Table for screening.

Packaging: Weigh bins enclosed in room by vinyl walls installed since last visit! Room is much larger than weigher (Viking?). No X-ray present. Magnets throughout system with 5 between CGX and Pelletizer and 8 total with bailing? Testing: O2 and package integrity testing. Same bag used for both tests. Product added back to product stream. Frequency of testing unknown.

Ear covering for staff cover ears and are not the small ones that can fall out easily. Lab testing for AA%, HIS, etc.

All visitors pre checked in electronically before arriving at pelletizer and were given PPE and even shoe booties for the tour!

Finished product is forklifted immediately to cold storage and then moved if needed. Crosby has Ohio cold storage for Midwest and East Coast distribution to keep hops closer and colder!

Areas of Concern:

Red and blue labeled tubs for product and compost – described as "good" and "bad." Could be more descriptive of what is good and bad.

Large pallet jack ready bins for spent oats/oil. These are kept on mezzanine, pallet jacked to slide gate and forklifted off. The oat bins are very soiled externally and stacked directly next to several "good" tubs. Cleanliness and more separation would be an improvement. The concern is the soiled exterior of the bins dripping into the "good" tubs that come in contact with samples that are sent back into product stream.

Top of mixer is caulked but not sealed. Could have ingress if a leak.

<u>Improvements since last HQG visit (if applicable):</u>

Vinyl enclosed area for weighers that has room to work around if needed!

4 year plan to make completely Nitro.

Ear protection covers ears replacing small ear plugs that can fall into process.

Cold Storage in Ohio for Mid-West and East Coast distribution.

Additional Comments:

Quality test performed (explain): Samples pulled are brought into self-contained lab for AA%, HIS, etc. Didn't get how often but we did watch samples get pulled regularly of the running CGX line so likely similar.

Standard Label information on:

Third Party Certification, if any? SQF Certified! Quality Code Certified.

Additional Comments about the operation? The operation continues to strive for best of class designation. The few things we caught last time were addressed as of this viewing and the new recommendations are minor things caught with new eyes versus any major concern.

| Recommendations: |
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| The signage in general is visual and thorough. The product and compost tubs listed as "good" and "bad" could be more descriptive to visiting eyes. |
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| Take extra care to clean outside of "bad" oat bins stacked on mezzanine that are soiled externally and consideration of position of bad bins in relation to clean bins where material from bad bins could fall into good ones. |
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| Consideration of caulking versus other closures of mixer for sealing. |
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