

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



Date	August 21, 2017
Location	Desmarais Farms, Washington
Purpose	Pre-Harvest Quality Visit

Attendees:	Tim-Firestone Walker
Matt-Karl Strauss	Kevin-S.S. Steiner
Jeremy-Stone Brewing	Marc Desmarais-Desmarais Farms
Sam-Firestone Walker	

Operations Description

Open faced picking building with 1968 Dauenhauer picking machine. Cleaned and ready for harvest. Bird netting and rodent control in place with some holes in netting. Cleaner and magnets in place. Kiln and drying area in clean condition. Improvements from past years with wood shredding in kiln—looks much better! Baling area and floor clean and free of oils and stains. Food grade lubricants used. Signage throughout facility. Lock out/tag out in place.

Areas of Concern

Conveyor belts in picking area are dirty and show evidence of bird droppings.
Holes in bird netting in picking area. Found a bird's nest in picking room.
Bird droppings on floor in picking room. Found some loose screws and debris.
Evidence of employee food in baling area.

Recommendations

Do your best to bird-proof the picking facility after the harvest.
Scrape and clean belts.
Holes in netting repaired to prevent birds in the picking area.
Have employees eat in designated areas only.
Looking forward to seeing the new kiln roof when it goes in!
Your efforts have been noticed and greatly appreciated.

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