

***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	Desmarais Ranch
Purpose	Pre-Harvest Quality Visit

Attendees:	
Tom Tweedy (Stone)	Todd Roseman (Boston Beer)
Jason Pond (Brew Dog)	Marc Desmarais (Desmarais Ranch)
Rob Emery (Firestone Walker)	Kevin Madsen (Steiner)
Andrew Jones (Boston Beer)	

Operations Description

Older Facility
Baling area clean

Areas of Concern

Holes in picker roof and walls
Unlabeled pump sprayer in picker area
Trash cans are not labeled
Inadequate bird netting in the picker area--no apparent attempt to keep birds out
Picker very dirty for being this close to harvest
Bird droppings on the light fixture in the kiln area
Safety glasses and crumbling insulation suspended over the kiln beds
Lots of tools and rubbish on the floors in most areas

Recommendations

Start preparing earlier for harvest to ensure all is done correctly and on time.
Police all areas for unlabeled containers and properly label them identifying their contents.
Remove safety glasses from the kiln ceiling.
Repair/remove the damaged insulation from the kiln ceiling.
Work on a project to seal all the buildings whether it be patches or adequate bird netting.
Schedule permanent repairs to eliminate the use of duct tape. Duct tape is not permitted to be used in food plants.

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