

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



<b>Date</b>	August 2, 2018
<b>Location</b>	Double R Ranch, Washington
<b>Purpose</b>	Pre-Harvest Quality Visit

<b>Attendees:</b>	Alex-Three Weavers
Matt-Karl Strauss	Fraser-Brew Dog
Jeremy-Stone Brewing	Keith-Double R
Sam- Firestone Walker	Jessica-Double R
Ben-Allagash	Kevin-Steiner

**Operations Description**

Picking building with netting on entrances: open loading but plan on enclosing during off season. Nice cooling system (swamp cooler) for hangers. Cleaned and ready for harvest for the most part—some debris still leftover from last year in machines. Excellent Bird netting and rodent control in place. Some evidence of birds. Cleaner and magnets in place. Evidence of bird droppings on some belts, feathers. Signage visible. No screen on one of the windows.

Kiln and drying area in clean condition. Rusty grate (old bbq grill) used for monitoring hops in kiln. Baling area and floor clean and free of oils and stains. Bins used for hops storage: no hops on floor and no driving over hops with good mixing. Found some mouse droppings in kiln.

Food grade lubricants used. Signage throughout facility. Lock out/tag out in place.

Pre-harvest employee safety training being done. Clean area for workers and nice wash station for employees. Tent set up for employee breakroom. Global Gap certified and daily checklist in place for workers to track. Cameras in kiln and picking machine to monitor key locations from different areas for processes.

**Areas of Concern**

Bird droppings on belts and bird feathers in picking area.

Rusty grate for monitoring kiln.

Mouse droppings in kiln.

**Recommendations**

Mitigate birds/rodents. Ensure windows/openings are screened/closed.

Overall a nice facility with good practices. We appreciate your efforts!

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