

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



<b>Date</b>	8/22/2017
<b>Location</b>	Double R Hop Ranches St Mary's Facility
<b>Purpose</b>	Pre-Harvest Quality Visit

<b>Attendees:</b>	Thomas Tweedy - Stone
Derek Stepanski – Bell's	Todd Roseman - Boston
Larry Bolender - Boston	Ian Smith – Alagash
Dave Tobin – Hopsteiner	Kevin Madsen – Hopsteiner
Kevin Riel – Double R	Keith Riel – Double R
Jessica Riel – Double R	

### **Operations Description**

This is a Global Gap certified farm. They grow hops, grapes, and apples on this farm. The picker's front end is opened but is normally covered with bird netting. The picker is clean and does not show signs of bird activity. All lighting is either explosion proof or LED. All new lighting is and will be LED. The kiln is in good shape and clean. There are a couple of spots where the bird proofing needs to be fixed but it is minor. The cooling and conditioning bins are clean and in good shape. Overall this is a well-cared for facility.

### **Areas of Concern**

This is a very food safe facility. They use only food grade lubricants. They have magnets throughout the process. The magnets are cleaned once per day. Break room and restrooms are separate from processing space. All lights were acceptable. Bird netting was well maintained.

### **Recommendations**

This hop processing facility well organized. Make sure all containers and buckets are clearly labeled. Make sure all garbage cans have lids. There was also one small spot where a motor was leaking oil. Find permanent solution for box fans. Fix the couple of locations where the bird screens have gaps in the kiln. Other than these minor issues this farm is in good shape

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