

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



Date	22 August, 2014
Location	Favilla Bros., Washington
Purpose	Pre-Harvest Quality Visit

Attendees:	Val Peacock – Hop Quality Group
Pat & Jared Favilla	James Ottolini – Schlafly Beer
Kevin Madsen – S.S. Steiner	Jason Ponds – Firestone Walker
James Kelsh – S.S. Steiner	Derek Stepanski – Bell’s Brewery
	Jeremy Moynier – Stone Brewing

Operations Description

Two parallel old Belgian picking machines. Old picking building with the hop loading area open. No bird screening at all.

Two drying buildings. The first lacks screens in the roof where hot air escapes. Much bird evidence in the building rafters and fans in the ceiling. The fans look like they do a good job of removing moisture. No insulation in the roof to cause problems.

The second drying building is fairly new and well maintained – except for birds. No roof insulation.

Areas of Concern

Severe bird problems everywhere. Pigeons seen entering the newer drying building through the opening around the conveyor. Pigeons flying around in the building.

Plastic bottles and much unneeded clutter in the picker building. Paint containers, unlabelled containers, old furniture & machine parts in areas near and above machinery.

Recommendations

Install bird-tight screening in all buildings everywhere. Check buildings regularly during the off-season for bird activity.

Clean up the clutter in the picker building. Remove all items not necessary for operations. Food, beverage and tobacco products should not be present in processing buildings during harvest. Designated break areas need to be provided outside of the processing areas for these things.

Only keep containers necessary for operations in processing buildings and have them all properly labeled.

Grower contemplates building a new home for the picking operations closer to the driers. This is an opportunity to completely enclose the picking operations if done. This would solve a lot of problems.

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