

***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>	Favilla Bros. Inc.
<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
Pat Favilla – Favilla Bros.	Bob Favilla - Favilla Bros.

### **Operations Description**

The Favilla Bros. Inc. Farm 450 acres of hops and 7 varieties. The picker is a Belgian (Allis?) picker. The picker is mostly enclosed but has some opportunities to secure some gaps with bird netting. The lights appeared to all be explosion proof or are LED. There is some clutter throughout the picker but is a great improvement from the last time we visited this farm. They have two kilns. The older kiln was built in 1964 and has a couple of spots that need bird proofing. Cooling and baling area was clean and well organized. They have a temporary way to catch condensation from falling from the ceiling but plan on fixing in the off season. Overall this facility has made some great improvements over the years. Great job.

### **Areas of Concern**

This is a food safe facility. They use only food grade lubricants. They have magnets throughout the process. Lights were all acceptable. The break room is outside of production area but the bathroom was inside the picker building. Pest control was okay but there are some opportunities to improve the bird netting.

### **Recommendations**

This hop processing facility has made great improvements over the last few years. Make sure all containers and buckets are clearly labeled. Make sure all garbage cans have lids. Make sure there is a sign in the bathroom requiring people to wash hands before returning to work. Fix the couple of locations where the bird screens have gaps in the picker and the kiln. Continue to organize and remove clutter from the picker. Other than these minor issues this farm is in good shape.

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<b>Date</b>	August 22, 2017
<b>Location</b>	Favilla Bros. Inc.
<b>Purpose</b>	Pre-Harvest Quality Visit

<b>Attendees:</b>	Alex-Three Weavers
Matt-Karl Strauss	Fraser-Brew Dog
Jeremy-Stone	Pat-Favilla
Sam-Firestone Walker	Gerard-Favilla
Ben-Allagash	Kevin-Steiner

### **Operations Description**

Rare, Belgian (Allaey's) picker (2 machines side by side). The picker is mostly enclosed but has some opportunities to secure some gaps with bird netting. The lights are all explosion proof or are LED. There is a fair amount of clutter throughout the picker: lots of Energy Drink cans and Water Bottles discarded wherever throughout picker. Old hop debris from last year. The Picker was being worked on pre-harvest: tools and parts everywhere. Innovative feeder for picker that they built. There were some water bottles actually in the feeder. They have two kilns. The older kiln was built in 1964 and has mostly adequate bird netting and then there is a much bigger and newer kiln (10 years old). There were some gaps in the roof in the newer kiln. Kiln area has some evidence of rust on roof. Cooling and baling area was clean and well organized. Some nice signage in cooling room. They use only food grade lubricants. They have magnets throughout the process. They also process beans in a separate building onsite.

### **Areas of Concern**

Clutter in Picker.  
Discarded soda cans and water bottles.  
Tools and parts scattered.  
Trash cans without lids.  
Some exposed areas in picker and kiln.

### **Recommendations**

Make sure all containers and buckets are clearly labeled. Make sure all garbage cans have lids. Fix the couple of locations where the bird screens have gaps in the picker and the kiln. Continue to organize and remove clutter from the picker. We have seen improvements here but there is still opportunity to limit all trash to only being discarded in trash cans. We understand the picker was being worked on pre-harvest but there is opportunity here as well to organize and confine tools/parts better to mitigate chances of these being left behind and possibly falling into incoming hops. Thank you for allowing us to come visit and see your facility before harvest.

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