

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



Date	August 21, 2017
Location	Firewater Ranch Farm
Purpose	Pre-Harvest Quality Visit

Attendees:	
Thomas (Stone)	Larry (Boston)
Andrew (Brooklyn)	Ian (Allagash)
Todd (Boston)	Hunter (HAAS)
	Dan Martinez

Operations Description

This looked like an older picker. Some bird protection, but still open to the outside in some parts. However, there were no signs of birds. There was a yellow strobe light in the picker, that was flashing. We were told that this was a way to keep birds out. This was unique.

The kiln looked clean, and ready for harvest.

The cooling room/bale area looked good and appeared to be ready for harvest as well.

There appeared to be quite a bit of belt upgrades---several new belts noticed. Separate break area.

One restroom area was missing hand wash signage.

Areas of Concern

Some areas open to the outside inviting birds, rodents, and insects.

Bathroom without hand wash signage.

Recommendations

Seal all exterior openings to help prevent birds and other unwanted guests from entering the facility. Inspect all bathrooms to make sure all are equipped with the proper hand wash signage. Overall facility looked good! We appreciate your efforts over the years towards cleanliness and quality.

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