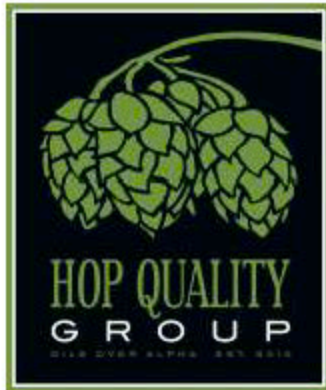


***Our mission: To continuously improve
the sanitation and quality of hops
used in the brewing and cellaring of great beers.***



Date	August 22, 2018
Location	Firewater Ranch
Purpose	Pre-Harvest Quality Visit

Attendees:	
Tom Tweedy (Stone)	Todd Roseman (Boston Beer)
Jason Pond (Brew Dog)	Dan Martinez (Firewater Ranch)
Rob Emery (Firestone Walker)	Paul Dickman (HAAS)
Andrew Jones (Boston Beer)	

Operations Description

Older but well-maintained picker
Kiln area appeared to be clean and organized
New baler has been installed for 2018 -Still needs the magnet installed

Areas of Concern

Incandescent light bulb above the waste line on the picker
Hole in the exterior cinder block wall along with other openings observed in the picker area
Hole in the roof above the kiln---scheduled to be filled in
Rust observed on the I-Beams above the kiln
Can of WD40 (non-food grade) observed in the baler area
Unlabeled spray bottles in the baler area
New baler without magnet---scheduled to be installed prior to start-up
Small hole in the baler roof

Recommendations

Although incandescent bulb is above waste line it should be replaced with a shatterproof bulb.
Remove the can of WD40 and reinforce with all employees that only food grade oils are permitted.
Repair wall/roof openings or install adequate bird netting to prevent the entry of unwanted guests.
Remove the rust from the I-Beams above the kiln.
Walk through all areas and make sure all containers/bottles etc. are labeled identifying the contents.

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