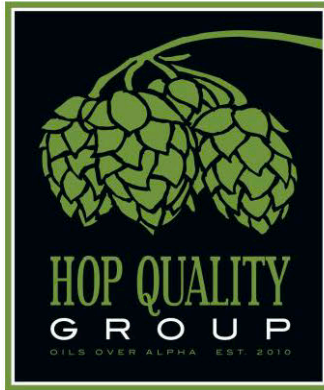


***Our mission: To continuously improve
the sanitation and quality of hops
used in the brewing and cellaring of great beers.***



Date	23 August 2016
Location	Gooding Farm #100, #105, & #122
Purpose	Pre-Harvest Quality Visit

Attendees:	Larry Sidor – Crux Fermentation
Jon Clack - Steiner	Mary Hangartner – Deschutes Brewery
Zach Baitinger – New Belgium Brewing	
Jeremy Moynier – Stone Brewing	
Tim Matthews – Oskar Blues	

Operations Description

Baling room was built in 1965 and cooling room in 1982. 2 Dauenhue picker (1965 and a 1970 retrofitted in 1993). Currently at 650 acres
Using a noise deterrent for bats/birds in the baling/conditioning areas (bats are a bigger issue for them)
Utilize staff as “stem pickers” and have a magnet to pick up foreign objects
Good new LED lighting, good signage posted
Very clean conditioning floor, installing a floor vent next year
Basket lights in picker – These are a quick fix that they are planning to switch out
Very clean for an older facility. They are working consistently to upgrade and improve the facility

Areas of Concern

Deteriorating insulation in the cooling room
Visible access points for birds, although did not see activity
Spare nuts/bolts stored on a work bench in the newer picker. No lip or containment on the bench to help prevent things rolling off. And drill press on second floor of older picker
The building that housed the second dribble belt for the newer picker had numerous ground level holes in the corrugated sheeting

Recommendations

Patch up insulation on roll up doors in the dryer and on ceiling of conditioning room
Patch up holes throughout the facility
Drill press located on second floor of picker should be moved to shop to prevent the chance of metal shavings from entering the hops

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