

# Hop Quality Group

## Idaho Farm Report 2018



Date: 08/23/2018

Location: Gooding Farms (Parma, ID)

Purpose: Pre-Harvest Visit

Attendees:

Dustin Helsel – Founders

Chris Boggess – 3 Floyds

Scott Dorsch – Odell Brewing

Jon Lee – Wasatch Brewing

Michelle Gooding

Alec Mull - Founders

Tim Matthews – Oskar Blues

Matt Gallagher – Half Acre

Diane Gooding

Matt Brassfield

Operations Description: The Gooding Farm has made some significant improvements in the last few years. All lights have been changed to shatterproof/LED. A Global GAP certification was completed in 2017. For an older facility, the farm does a wonderful job of improving and implementing Food Safety practices throughout the facility.

Areas of Concern: Trucks potentially leak oil are parked in picker area when unloading. Occasionally hops can fall onto ground, leading to potential oil contamination on hops.

Wood used in picker for walk ways. Walk ways do not all have kick plates near finished hops.

Recommendations: Designate an area where the trucks park so that if hops are dropped on the floor where potential oil leaks occur, they are not used/picked.

Add kick plates anywhere over/near conveyance to prevent any foreign debris/unwanted materials from making it into the hops.





