

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



Date	18 August, 2015
Location	Green Acre Farms, Washington
Purpose	Pre-Harvest Quality Visit

Attendees:	
Jr. Gomez	Brent Radke – New Belgium
Maria Nordberg – Food Safety	Joe Palausky - Boulevard
Paul Dickman – John I. Haas	Val Peacock - HQG
Anders MacCarthy – Sierra NV	Eryn Bottens – Boston Beer

Operations Description

Much attention to food safety due to fruit operations. Global Gap certified.
The mostly wooden picker is one of the oldest in Yakima. They do traditional harvesting, field harvesting & low trellis harvesting. The picking building is open and has some problems with birds. The plan is to close it up this winter.
There is a new drying facility with insulation in the ceiling and variable speed fans below. Typical bed depth is 26-28 inches.

Areas of Concern

Insulation in drying buildings is prone to moisture uptake and damage.
Evidence of bird activity in the picking building

Recommendations

Keep an eye on the insulation in the drying area.
Make buildings more bird-tight and check during the off-season to see if birds are nesting.
The picking building is rather dark. Consider updating the lighting (shatterproof!).

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