

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



Date	19 August, 2014
Location	Green Acre Farms, Washington
Purpose	Pre-Harvest Quality Visit

Attendees:	Val Peacock – Hop Quality Group
Jr. Gomez	Jason Pond - Firestone Walker
Andrew Morford	
Bob Mondor – John I. Haas	Zach Bodah – Allagash Brewing
David Del Moro – John I. Haas	Christian Holbrook – New Belgium Brewing

Operations Description

Much attention to food safety due to fruit operations.
The mostly wooden picker is one of the oldest in Yakima. Field combines bring hops/leaves/side arms to the picker. The building is rather dusty & gloomy inside. The newer dribble belts leak grease/bearing lube (food grade) onto the wooden structure.
The oast is also old, though they plan to put up a new building around the existing kiln beds and burners next year.

Areas of Concern

Some members of our group were concerned about the safety of the picker.
There was evidence of bird infestation in both the picker and drying areas.

Recommendations

Make buildings more bird tight and check during the off-season to assure birds are not nesting in the buildings. The new building around the kiln would help – design it to be bird tight.
The picking facility is rather dark. Consider updating the lights. (shatterproof!)

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