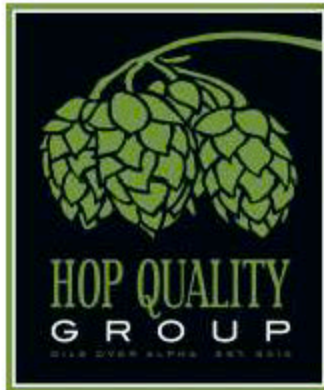


***Our mission: To continuously improve  
the sanitation and quality of hops  
used in the brewing and cellaring of great beers.***



|                 |                           |
|-----------------|---------------------------|
| <b>Date</b>     | August 21, 2018           |
| <b>Location</b> | Green Acre, Washington    |
| <b>Purpose</b>  | Pre-Harvest Quality Visit |

|                      |                    |
|----------------------|--------------------|
| <b>Attendees:</b>    | Alex-Three Weavers |
| Matt-Karl Strauss    | Fraser-Brew Dog    |
| Jeremy-Stone Brewing | Junior-Green Acres |
| Sam-Firestone Walker | Maria-Green Acres  |
| Ben-Allagash         | Kevin-Steiner      |

**Operations Description**

Old Picker building with netting on entrances. Cleaned and ready for harvest. Upgraded electrical. Shatterproof and covered lights. Good safety systems in place: safety horn. Excellent Bird netting and rodent control in place--no evidence of birds. There are some small holes in the walls. Cleaner and magnets in place. In general, the Old Picker is in really good shape and clean. New Picker: looked really good, clean, organized.

New Kiln, very big and nice. Kiln and drying area mostly in clean condition. Kiln belts need a bit of cleaning. There were some bird feathers and bird droppings in kiln.

Baling area and floor clean and free of oils and stains. Junior did point out a watermelon in the baling area.

Global Gap Certified working toward HACCP (doing risk assessments), Salmon Safe and Kosher Certified. Maria is in her 3rd year as a dedicated Food-Safety/Compliance employee. Pre-harvest employee safety training being done. Daily logs for everything. Using consultants for pest/disease control. They are working on a water savings plan and have gone solar for the Farm (one of the largest privately owned solar set-ups). Food grade lubricants used. Signage throughout facility. Lock out/tag out in place.

**Areas of Concern**

Belts could be cleaned a bit more.

Bird evidence in kiln.

Food in baling area.

Watch out for gaps in Old Picker in walls. Watch out for insulation tears in New Kiln (insulation looks fine now but we have seen this deteriorate rather quickly at other farms).

**Recommendations**

Ensure belts are free of debris. Mitigate bird issues and keep food out of food processing areas.

Overall the farm looks great! Your sustainability efforts, certifications, and dedicated resources to these systems are very impressive. There have been some great improvements at this farm. Junior: we especially appreciate the discussion on changing mindset and culture and impressed that as we walked around you pointed out the issues (bird evidence, watermelon, etc). We really appreciate your efforts and spending time with us and allowing us to walk through your facility. Great job!

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