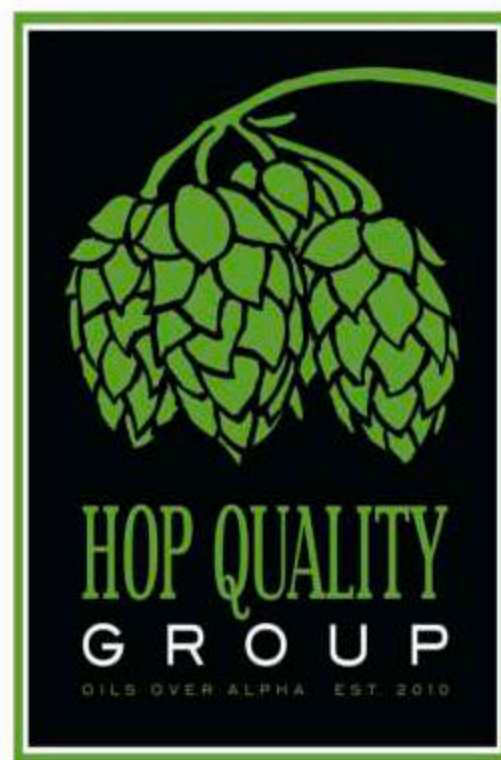


<b>HQG Visit Date:</b>	8/13/19
<b>Farm/Facility:</b>	Green Acre, Main Office 6970 Fort Rd, Wapato, WA
<b>Picker Name &amp; Grower Number(s):</b>	Campbell Picking Facility
<b>Grower Name &amp; Phone:</b>	Green Acre, Gary Morford (509.848.2200)
<b>Physical Address of Farm/Facility:</b>	6138 Campbell Rd, Wapato, WA (corner Fort/Campbell)
<b>Email Address:</b>	<a href="mailto:jr@greenacrefarms.com">jr@greenacrefarms.com</a> ; <a href="mailto:garym@greenacrefarms.com">garym@greenacrefarms.com</a>
<b>Picker Type(s) &amp; Description:</b>	Double Dauenhauer pickers (59,60)
<b>Merchant Partners/Direct/Both?</b>	Direct, Haas, YCH, BSG



<b>HQG Attendee &amp; Brewery</b>	
Jeremy Moynier – Stone	Matt Johnson – Karl Strauss
Zach Baitinger – New Belgium	Todd Roseman – Boston Beer
Mike Schneider – Boston Beer	Alex Nowell – Three Weavers

**Operations Description:**

Double Dauenhauer, fenced in front end of the picker which looks great. Currently, 6 lanes for loading hops. Hanging bines to be eliminated. Green Acres operated since 1982.
Older 8 bed kiln, insulation removed. Bulk of drying down between 130-135 F.
New baling room, some insulation issues. Upcoming pressure wash and oiling of floor to avoid lupulin build up.
New lunch room in shop, using poly baling wrap now. Signage posted.
Only picking hops during days. Covered conveyance. No cold rooms, reefers.
Cleaning and repairs clearly in process ahead of harvest, internal inspections yet to come.

**Areas of Concern:**

Old halogen tubes over picker (if not shatterproof).
Paint chipping off over kilns
Some bird activity in front end hanging area (maybe due to open doors during cleaning/no noise from pickers)
Unlabeled spray bottles.

**Improvements since last HQG visit (if applicable):**

1** HQG visit to Campbell facility.
Moving to combine picked hops in Campbell and Island pickers in the future.

**Recommendations:**

Ensure all lights are shatterproof and covered (if not already the case).
Remedy chipped paint in kiln.
Label all bottles in facility.
Remedy any bird issues.
<b>There are some repair suggestions, but we sincerely appreciate your commitment to cleanliness and quality.</b>

**Additional Comments:**

<b>What hop varieties are grown? Acreage?</b> <ul style="list-style-type: none"><li>• Large hop grower with three picking facilities. Hops grown include Azacca, Cascade, Citra, Columbus, Jarrylo, Mosaic, Mt Hood, Pahto, Pekko, Sabro, Simcoe, Summit, Zeus and more.</li></ul>
<b>Does Grower plan any major upgrades in the near future?</b> <ul style="list-style-type: none"><li>• New burners in plan, new kiln potentially in the next two years.</li></ul>
<b>Does Grower operate multiple facilities? If yes, how many? Facility names and locations (grower numbers)?</b> <ul style="list-style-type: none"><li>• Three facilities, Main office, Island and Campbell.</li></ul>
<b>Does Grower custom pick for anyone else? If yes, who?</b> <ul style="list-style-type: none"><li>• No</li></ul>
<b>What certifications does the grower possess, if any?</b> <ul style="list-style-type: none"><li>• Kosher, Salmon Safe, Global Gap, and Sedex (Sustainability platform)</li></ul>
<b>Additional Comments about the operation?</b> <ul style="list-style-type: none"><li>• Green Acres grows hops in addition to apples, pears, mint, row crops and grapes.</li><li>• Currently picking hops with 7 hop combines.</li><li>• Utilizes H2A workers for hops. 80 workers currently, 120+ workers during harvest.</li><li>• Great tour with Maria (Food Safety) and Junior, joined with Paul Dickman from Haas.</li><li>• Solar at Home Ranch – provides 85% of electricity needs.</li><li>• Focus on food safety, security measures in place.</li></ul>