

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



Date	August 21, 2017
Location	Green Acre Farm
Purpose	Pre-Harvest Quality Visit

Attendees:	
Thomas (Stone)	Larry (Boston)
Andrew (Brooklyn)	Ian (Allagash)
Todd (Boston)	Hunter (HAAS)
	Junior and Marie from Green Acre

Operations Description

The new picker was actively being put together. Looked like a very nice piece of equipment. The old picker had some evidence of birds; feathers and feces. New conveyor paddles will be vulcanized rubber instead of wood.

Some insulation damage on the kiln ceiling. Heavy construction here.

Appeared as though the bale room was also the lunchroom. Noticed insulation damage on the ceiling. Rents refrigerated trailers for bale storage during harvest. Cooling room floor was being cleaned.

Global Gap and Salmon Safe certifications.

Areas of Concern

Evidence of bird activity in the old picker area.

Insulation damage on the kiln and bale area ceilings.

Using the bale room as a lunch room---eating/drinking should not be allowed in product contact areas.

Recommendations

Inspect and repair bird proofing where needed.

Repair the insulation damage to prevent product contamination.

Designate a separate eating area away from any production or product contact areas.

New upgrades look good and there was a lot of cleaning going on to prepare for harvest. Obviously a lot of construction as well which made it hard to evaluate for how it will be during harvest. Have a designated safety person which is awesome!

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