

HQG Visit Date:	8/15/19
Farm/Facility:	Gooding Farms
Picker Name & Grower Number(s):	Gooding Farms (Grower #'s 100, 105, 122)
Grower Name & Phone:	Mike, Diane & Michelle Gooding
Physical Address of Farm/Facility:	23669 Batt Corner Rd, Parma, ID 83660
Email Address:	diane@goodingfarms.com ; info@goodingfarms.com 208.949.7277
Picker Type(s) & Description:	Two Dauenhauer pickers
Merchant Partners/Direct/Both?	BSG, Steiner, YCH, Haas, Hollingbery, YVH, Mill 95

HQG Attendee & Brewery	
Alec Mull - Founders	Tim Matthews – Oskar Blues
Patrick Chavanelle – Allagash	Adam Conway – 3 Floyds
Steven Pauwels - Boulevard	Matt Gallagher – Half Acre
Tom Tweedy – Stone	



Operations Description:

2 Dauenhauer pickers on-site. Planning to add a re-hook line to picker next year to allow for bines that fall off the truck or other bines to be hung again without slowing down the other hook lines. Processing 30-50 bines per minute based on variety. Clean picker ready for harvest.
Natural gas-powered dryer, forced air available on conditioning floor.
Installed a new cooling floor where a lean-to used to be. Conditioning floor is smooth concrete, no concerns.
Magnet by the baler. Food grade oil used to clean the cooling floor prior to harvest.
Tents to be put up outside facility for designated break & eating areas.
Boot scrapers at the doors of the pickers. All food grade lubricants in facility.

Areas of Concern:

Machine shop located in the new drying facility has a roll-up door but it's stuck open.
Open slotted metal walkway above product feed from picker. Suggested covering with plywood.
Old shop still in use, adjacent to cooling floor could have metal shaving crossover.

Improvements since last HQG visit:

Lots of guarding & E-Stops added.
Added LED lighting. Solar added in 2018, suppling ~40% of their energy.
Tremendous updates around food safety.
New paving all around the facility.
Painted the kiln and added walkways over the kiln discharge lane.
Added a new office/shop building.

Recommendations:

Keep up all the efforts of reinvestment we have seen over time. HQG greatly appreciates your partnership.

Metal scavenging rubber mats on the ground so that boots are cleaned off when they exit the machine shop.

Additional Comments:

What hop varieties are grown? Acreage?

- 900 acres & 12 hop varieties. Only grower of Idaho Gem, also Amarillo, Bravo, Cascade, Chinook, Citra, Cashmere, Crystal, CTZ, Eroica, Galena, Mosaic and Simcoe.

Does Grower plan any major upgrades in the near future?

Does Grower operate multiple facilities? If yes, how many? Facility names and locations (grower numbers)?

- This is the only Gooding Facility

Does Grower custom pick for anyone else? If yes, who?

What certifications does the grower possess, if any?

- Global GAP facility

Additional Comments about the operation?

- Thank you for allowing HQG to visit again! Gooding Farms has been a fantastic partner over the last 5+ years. Now only have you graciously allowed HQG to visit, Gooding Farms has worked to help HQG organize and host events and BBQs over the years. Many of HQG efforts in Idaho started at and with the support of Gooding Farms. Thank you again, Gooding Family!