

# Hop Quality Group Farm Report

## 2016



# Green Heron Hops

Date: August 8<sup>th</sup>, 2016

Location: Green Heron Hops

Purpose: Pre-Harvest Quality Visit

Attendees: Derek Stepanski – Bell’s

Alec Mull – Founders

Mary White – Green Heron Hops

Mark White – Green Heron Hops

Operations Description: Picking and kilning is all in one building. Their picker is a Wolf 140 and their kiln is homemade and is 12ft by 12 ft. They dry at 130 F for 20 min on and 5 min off for 6 -8 hours. The way they mix the hops is by putting on a Tyvek suit and walking through the hops causing them to mix. Bale size is less than 100 pounds. They also use a Victor ultras onic emitter to eliminate rodents and they said that it works well.

Areas of Concern: Verify that the lights in the picking and kilning building are explosion proof. Verify that food grade oil is used in the picking and kilning building. Magnets should be installed in picker and on the infeed to the baler. General clutter should be removed from picking and kilning building. . Make sure there is an area that is designated for a breakroom, having a separate room for the employees to take a break is encouraged.

Recommendations: Confirm explosion proof lighting in all areas. Food grade oil is used throughout both facilities. Remove all clutter from building.





