

***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	John I Haas Farm
Purpose	Pre-Harvest Quality Visit

Attendees:	
Thomas (Stone)	Larry (Boston)
Andrew (Brooklyn)	Ian (Allagash)
Todd (Boston)	Hunter (HAAS)
	Mark (HAAS)

Operations Description

This seemed like an older facility. Still needed some cleaning prior to harvest, dust/dirt, old hops still in the machine. Not all lights were covered or shatter proof.

There was a leaking gear box directly over one of the kilns. This area was dirty, needed cleaning before processing.

The cooling floor was pretty clean.

The Bale room was also pretty clean. No signs of birds.

Bulk chemical containers had unmarked buckets as drip containment. This causes concern for chemical mixing.

Areas of Concern

Non-shatterproof lighting is still evident.

Leaking gearbox over product contact area

Improperly labeled containers.

Recommendations

Replace all non-shatterproof lighting with shatterproof lighting.

Repair the leaking gearbox.

Inspect all buckets and containers to make sure they are properly labeled.

We realize you were still in the process of getting ready for harvest and appreciate your efforts for cleanliness and quality.

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