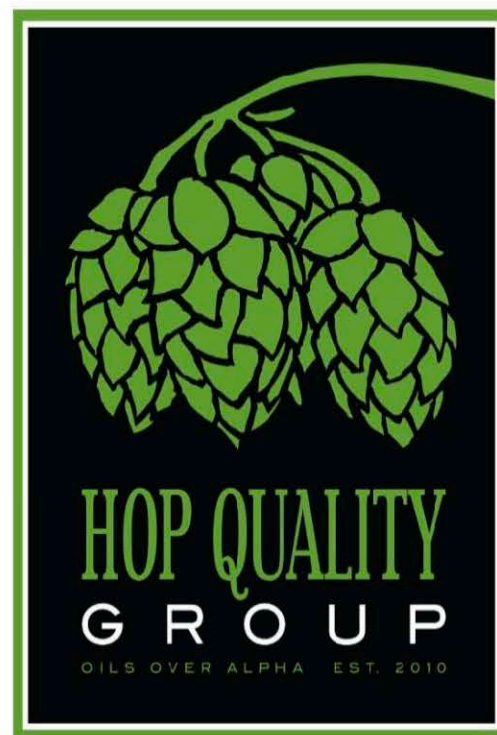


<b>HQG Visit Date:</b>	8/17/2022
<b>Farm/Facility:</b>	Schroeder Hop, LLP
<b>Picker Name &amp; Grower Number(s):</b>	Schroeder Picker, #104
<b>Grower Name &amp; Phone:</b>	Oliver Schroeder, 208-731-3837
<b>Physical Address of Farm/Facility:</b>	25877 Ustick Road, Wilder, ID 83676
<b>Email Address:</b>	agrarianacresinc@aol.com
<b>Picker Type(s) &amp; Description:</b>	2009 Fuss picker, Wolf dryer
<b>Merchant Partners/Direct/Both?</b>	YCH, Mill 95



<b>HQG Attendee &amp; Brewery</b>	HQG visited in August 2019.
Alec Mull - Founders	
Bob Kunz-Highland Park	
Max Shafer-Roadhouse	
Sean McClurg-Roadhouse	

**Operations Description:**

Joseph Fuss picker (2009), compact picking & cleaning. German picker (like Wolf) that feeds & picks bines horizontally. Booties required for workers handling bines. Negative air system minimizes dust and exhaust fans are cleaned twice daily.
Wolf drying (2 new kilns), conditioning and double baling system. 6 large wooden drying boxes. Starts at 175°F, system steps down to 125°F. Added Wolf recleaner in 2020. New fence installed around picker.
LED lighting installed. Natural gas facility, food grade lubricants throughout.
Load cells in baler, equipped with lot traceability via scanner on the baler. Bales are 68 kg.
Magnets on the cleaner discharge, pre-dryer with check every shift, log and documentation. Magnets just prior to baler.
Use sheep in fields to help defoliate-really helps keep mite pressure down.

**Areas of Concern:**

Bines dumped on the floor before being sent into the picker (hence the requirement for booties). Keep focus on this area as a food safe location with minimal traffic. Consider requiring workers to remove all items and wear coveralls.

**Improvements since last HQG visit:**

Netting added to openings and vacuum pipes. Added Wolf recleaner and magnets at the buffer tank. New fence installed around picker.
---

**Recommendations:**

Keep sanitation focus on area that bins contact the floor.

Add PPE practices for all employees handling hops on the ground like: Coveralls, no jewelry or watches, no cell phone use, no buttons, or pockets etc. Basically, eliminate the possibility that foreign materials could enter the hop stream through employees working in the hops.

Cover any conveyance areas that are exposed and put drip pans under gear motors that are over product conveyance.

**Additional Comments:**

**What hop varieties are grown? Acreage?**

- 350 acres growing Cascade, CTZ, Triumph, Amarillo.

**Does Grower plan any major upgrades in the near future?**

- Facility completed for Crop 2018 harvest. Ongoing upgrades.

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

- Just one facility.

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

- No, but the Idaho community is always willing to help another grower if needed.

**What certifications does the grower possess, if any?**

- None.

**Additional Comments about the operation?**

- Keep focus on eliminating foreign materials from hops.
- Pretty great facility and some fine hops!
- HQG greatly appreciates the visit and your commitment to quality hops!







