HQG Visit Date:	9-21-2022
Farm/Facility:	Hollingbery and Son
Physical Address of Facility:	212 N. 1 st Ave
	Yakima, WA 98902
Email Address:	Graham Ollard
	graham@hollingberyandson.com
Merchant	Full-service hop broker
Partners/Direct/Both?	
	Facility built in 2015

HQG Attendee & Brewery	Becca Linn-Von Ebert
Alec Mull-Founders	Jason Hansen-Von Ebert
Jeremy Kosmicki-Founders	Chris Boggess-3 Floyds
Adam Schmitt-Founders	Ashley Brown-3 Floyds
Matt Gallagher-Half Acre	Erik Ogershok-3 Floyds
Kevin McGillen-Half Acre	Jake Williams-3 Floyds
Matt Young-Half Acre	Parker Rush-Narrows
Ryan Odoherty-Half Acre	AJ, Allen Baird-Narrows
Sam Pecoraro-Von Ebert	



Operations Description:

Full scale 150 hp Roskamp and CPM hop pellet mill operation, capable of producing world-class, food and worker-safe hop pellets. Facility was impeccably clean during our visit. LED lighting throughout the facility and only FG grease used. All covered conveyance in bucket and drag, and 3rd party pest control every two weeks. Separate break and rest rooms with no food or drink allowed in Production area.

Post bale breaker, hops conveyed, and hammer milled in refrigerated space at 17 F, which is uncommon. Requires 5 operators and a mechanic and run 12-hour shifts. Magnets at both Mills, 2 robots used to reduce employee wear. X Ray used with 3rd party calibration and validation! Nitrogen generation with redundancy as a sustainable solution for Nitrogen needs. Hops all tracked by lot# and not by individual bale.

Lot cleanout is by vegetable oiled pellets. Nitrogen not used on Pellet Mill die, instead temperature is controlled by throughput.

COA is best in class. Includes oil analysis and sized geographical indicators of origin.

All stabilized pellets produced at end of season.

Areas of Concern:

Nothing of significance. See recommendations to address minor improvements.

Recommendations:

Enforce PPE for staff loading bales into breaker. Coverall with snaps and and pockets for example. Establish SOP and enforce PPE like hairnest and gloves when handling product for Quality testing that will be re-introduced into product stream. Provide magnetic and corded earplugs for staff.

Document foreign materials found in rock trap and share with the suppliers. Enforce color coding system in place (some tools and cans were out of place and being used for things other than label indicated).

Bales on the floor prior to breaking is common practice, but we'd love to have those never touch the floor after baling. Consider bale conveyance infeed. It is more ergonomic and food safe.

Label all chemicals and bottles. Label and store vegetable oil used for lot cleanout in a more controlled and sealed fashion. Seal or cover container used to store oiled pellets while not in use.

Integrate Magnet pull tests.

Pellet Mill Operations details:

- Primary Owner/Operator: Hollingbery and Son, Graham Ollard
- Manufacturer of Hammer Mill: Roskamp Champion
 - Date of installation: May 7, 2015
 - Motor Size in HP: 150 hp
- Manufacturer of Pellet Mill. CPM- California Pellet Mill
 - Date of installation: May 7, 2015
 - Motor size in HP: 150 hp
- Blending capacity. 18 bales-3600 pounds
 - Bale breaker bin capacity: NA
 - Powder tank capacity: 3600 pounds
 - Blender type: Ribbon and paddle
- Throughput capacity (per 24 hours): 120,000 pounds max, 90-100,000 average
- Magnet locations: Immediately prior to Hammer Mill and Pellet Mill
- Pellet diameter and number of die sizes owned: 6mm, 4 Dies (2, 2.5, 3, 4 inch)
- Target temperature of pellet and cooling method: 120 F max @ Mill, under 65 F @ finish package, ambient air pulled through cooler.
- Soft pack and Nitrogen flushed in mylar. X ray detector used.
- Quality Test performed: Density, Fines per 22# bag test, lab analysis, visual. 6 samples first hour, then 1 sample per hour of entire lot.
- Laminate foil integrity tests performed and frequency of tests: Vacuum tank test, 2-4 per pallet
- Standard label information: Variety, package size, QR Code with link to COA
- Cold & Frozen storage capacity, if applicable: "A lot", 350,000 square feet
- Any third-party certification: Kosher, ABI (2019-Dan Vollmer)











