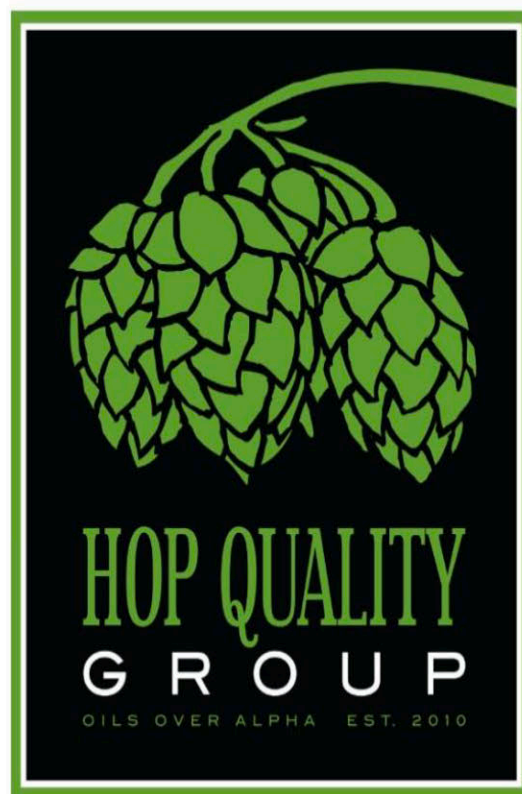


HQG Visit Date:	8/18/21
Farm/Facility:	Jackson Hop Farm
Primary Owner/Operator	Nate Jackson
Grower Name & Number(s)	Nate Jackson, ID102
Physical Address of Farm/Facility:	27240 Peckham Rd. Wilder, Idaho 83676
Email Address:	idahohops@gmail.com
Picker Type(s) & Description:	3 Dauenhauers. Newest 2020
Merchant Partners/Direct/Both?	YCH and others/ both

HQG Attendee & Brewery	
Alec Mull - Founders	Brock Bill-Alvarado Street
Ben Bailey-Troegs	JC Hill-Alvarado Street
Matt Gallagher – Half Acre	Jennifer Jakes-Roadhouse
Tim Miller-Firestone Walker	Connor Casey-Cellarmaker
Tim Sciascia-Cellarmaker	Max Shafer-Roadhouse



Operations Description:

Jackson Farms has a little over 1400 acres of hops under trellis in 2021 that will be harvested on three Dauenhauer pickers all operated at the same site, one picker has a Fusse front end. Newest Dauenhauer is a beautiful brand-new state of the art picker installed in 2020 with a four-lane feeder and many modern nuances gleaned from some New Zealand pickers that should offer improved cleaning operations. This new picker has increased focus on food safety, leaf and stem separation, dust mitigation, and can confidently produce food safe hops. Jackson will do about half of the picking on this new picker with the balance on the other two older, but still fully functional pickers. The other two older pickers are in fine condition with a few spots of expanded metal grating over product conveyance (that Nate insisted would be corrected immediately). The bine intake on the oldest 1958 Dauenhauer is outside and has some concern about birds in some areas, and we'd love to see this area enclosed, but all in all very clean and food safe. They ensured us that the pickers would be cleaned, and all gratings would be covered when over product prior to harvest. 11 Kiln beds are also brand new with a few size kiln beds for flexibility running 24-28" bed depth. VFD controlled fans for automation and cultivar specific drying temperatures with significant data collection to optimize drying. Jackson hops has "tarp" style conditioning floors that eliminates foot and forklift traffic on the floors for impeccable sanitation. Individual floors CAN be returned to the kilns if necessary and conveyance is arranged for extra mixing for ideal homogenization. Nate commented that they are known for not getting any bales rejected. The baling operation is stunning. The cleanest baling room we have ever seen and is incredibly clean and food safe. True industry flag bearer for conditioning and baling. They also grow organic hops, which they try to run first. If they need to switch to organic from non-organic, they have a picker clean out procedure. Jackson Farms is also widely known as the premier Organic hop supplier.

All LED lights with only food grade lubricants used throughout the operation. There are magnets used in critical spots and likely more to be added after a YCH magnet study concludes. They have a protocol to inspect and clean their magnets on an hourly basis. 30 propane fueled harvest trucks. 3rd party pest control, no food or jewelry allowed in operation, regular safety and quality training. Picking crew wears booties. No buttons and hi-vis attire required. Floor cleaning "Zambonis" used multiple times per shift.

Areas of Concern and Recommendations:

New picker should have the personnel door frames finished, there is roughly 1" gap around the frame that could allow mice or other pests in during the winter and one small spot of open walkway over product conveyance that was ensured to be covered. Otherwise, this picker is brand new, food safe and kept very clean and a tremendous operation.

2nd oldest picker with Fusse front end has a few small areas where kick plates could be added, but overall, very good. Is in an addition to the building with the original picker, which has an open front end. Birds, etc. could make to this side of the building as well.

Oldest 1958 Dauenhauer picker has a few walkways over product with expanded metal that should be covered (Nate ensured us this would be completed prior to 21cy harvest), but most issues should be easy to address. The roof is open over the front end, which can allow pests inside. Solution to close off the front of the picker is recommended, even if it is a temporary tarp cover that is only installed during the off season.

Additional Comments:

What hop varieties are grown? Acreage?

Eukanot, Sabro, Citra, Idaho 7, Magnum, Crystal, Talus, Comet, El Dorado, Simcoe, Chinook, Centennial, Cascade, Bravo. Some Experimentals (app. 5).

Does Grower plan any major upgrades soon?

Just finished installing new Dauenhauer picker in 2020 along with new dryer.

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

All 3 pickers are at a single facility. All ID102

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

Yes, 40 acres Citra for Randy Maxwell.

What certifications does the grower possess, if any?

Global Gap, Green Chief, Organic Certification, Good Bines

Additional Comments about the operation?

Great innovative farm with high-level sanitation. A well-run facility, and it is obvious that a lot of thought and care goes into its operation. The original picker from the 1950's is still in use and could use a couple of changes to it and the building to improve food safety, but nothing that is too concerning. A couple of minor items on the new building still need to be addressed, but it is kept very clean and the new conditioning floor with the tarps is a great innovation. Absolute world class sanitation throughout and this entire picking operation is top notch! We are confident that this farm and facility can supply world class and food safe hops! Thanks to the Jacksons for welcoming the HQG, and more importantly for being laser focused on quality hops! Great work! Cheers





