

***Our mission: To continuously improve  
the sanitation and quality of hops  
used in the brewing and cellaring of great beers.***



<b>Date</b>	August 22, 2018
<b>Location</b>	John I. Haas (WADA)
<b>Purpose</b>	Pre-Harvest Quality Visit

<b>Attendees:</b>	
Tom Tweedy (Stone)	Todd Roseman (Boston Beer)
Jason Pond (Brew Dog)	Paul Dickman (HAAS)
Rob Emery (Firestone Walker)	
Andrew Jones (Boston Beer)	

**Operations Description**

One of larger and nicer facilities
Fairly clean processing areas
Nice Safety/Food Safety guidelines posted

**Areas of Concern**

Container of Gojo (non-food grade) observed in the picker area
Employee wearing earrings in the picker area
Evidence of eating and drinking in the kiln area
Non-food grade lubricant observed in a cabinet in the kiln area
Non-food grade chemicals observed in the baling area
Absence of bait stations in the cooling room
Absence of a magnet on the backup baler
Baling scale contaminated with bird droppings
Birds nest out in the loading area
Trash cans throughout the facility were not labeled

**Recommendations**

Develop and implement a chemical safety program—too many non-food grade items observed.
Reinforce the GMP policies with all employees so all rules are being followed (earrings in picker area) and evidence of eating and drinking in the kiln area.
Clean up all bird droppings.
Restore bait stations to cooling room area.
Install a magnet on the back-up baler.
Remove the bird's nest for the loading area.
Label all trash cans appropriately.

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