

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



Date	August 22, 2018
Location	Loza Farms
Purpose	Pre-Harvest Quality Visit

Attendees:	
Tom Tweedy (Stone)	Todd Roseman (Boston Beer)
Jason Pond (Brew Dog)	Leon Loza (Loza Farms)
Rob Emery (Firestone Walker)	Paul Dickman (HAAS)
Andrew Jones (Boston Beer)	

Operations Description

One of the smaller more well-kept facilities
Made great improvements based on the 2017 HQG audit
Willing to listen and make more improvements—can see things improving every year

Areas of Concern

Oil leaking on a transfer belt in picker
Insect presence observed in the picker area
Screens not fully sealing the openings from the exterior---broken screen near the kiln office
Bug spray (non-food grade chemical) observed in the kiln area
Kiln operator observed working without booties on finished product
Dirty hand wash station outside of kiln area
Absence of handwash signage and handwash station in the break/eating area
Magnet location is inadequate as single magnet---should be located on baler discharge not kiln inlet
Birds nest identified in the baling area
Wasp nest identified in the baling area
Peeling paint above baling area
Cracks on the bale room floor

Recommendations

Repair all oil leaks.
Install adequate bird netting throughout the facility if the openings cannot be properly sealed.
Post signage reminding the kiln operators to wear the sanitary booties when working in the kiln.
Scrape all peeling paint in the off season.
Repair/seal the cracks in the bale room floor.
Install adequate hand washing signs and handwashing equipment in the break area.

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