

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



<b>Date</b>	August 23, 2018
<b>Location</b>	BT Loftus (Smith's)
<b>Purpose</b>	Pre-Harvest Quality Visit

<b>Attendees:</b>	Ben-Allagash
Tom and Jeremy-Stone	Matt-Karl Strauss
Jason and Fraser-BrewDog	Patrick-Loftus
Sam and Rob-Firestone	Joe-YCH
Todd and Andrew-Boston Beer	Amanda-YCH
Alex-Three Weavers	

### **Operations Description**

Cleaning, construction and prep going on prior to harvest starting in one week. Excellent Bird netting and rodent control in place--no evidence of birds. Cleaner and magnets in place. Microwave in picker but not plugged in. New Cleaners added for efficiency.

Kiln and drying area in clean condition. Very impressive automation and controls for drying/burner control. Good system of heat and air-flow and awesome computer controlled system with load cells, temp probes, etc. Ultimate goal at some point to have no human control! Noticed a small hole in the roof of kiln in the corner. Some insulation hanging above Kiln area, some bird droppings, and a wasp nest. Smaller kiln floors for experimental hops and end of runs. Window open with no screen.

Bale area and floor clean and free of oils and stains. Cold storage for bales and transition to YCH. Burlap bags stored outside under an overhang.

Food grade lubricants used. Signage throughout facility. Lock out/tag out in place. 80% of electricity is from solar. Goal is to expand to Net 0 in the future. Separate pesticide building and shops. Picnic tables outside for breaks.

Impressive new office building!

### **Areas of Concern**

Open grates above conveyor belts.

Identified excessive dirt and debris settling on the I-Beams.

Metal shavings and debris identified on the transfer belts.

Loose insulation observed above the kiln beds.

Bird droppings identified in the kiln area---no birds observed.

Wasp nest identified near a hole in the kiln wall.

Non-food grade lube and window cleaner observed in the baler area.

No handwash signs in the eating/break area.

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**Recommendations**

Install covers under grates that are exposed to transfer belts to prevent contamination from shoes.  
Complete a thorough cleaning removing debris from I-Beams and transfer belts.  
Remove or repair the loose insulation over the kiln beds.  
Remove the wasp nest and seal the hole in the kiln wall.  
Properly store all non-food grade chemicals.  
Install handwash signs in the eating/break areas.

Overall, this is a very impressive facility. We understand there are areas under construction and that you are still cleaning/prepping for harvest. Thank you for letting us tour during this time—especially with such a big group! We appreciate the commitment to quality and are impressed with the technology and upgrades you have employed to produce quality hops.

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