

Hop Quality Group

Idaho Farm Report 2018



Date: 08/23/2018

Location: Mill 95 (Parma, ID)

Purpose: Pre-Harvest Visit

Attendees:

Dustin Helsel – Founders

Chris Boggess – 3 Floyds

Scott Dorsch – Odell Brewing

Jon Lee – Wasatch Brewing

Meagen Anderson – Mill 95

Paul Thomas – Mill 95

Greg Surabian – Mill 95

Alec Mull - Founders

Tim Matthews – Oskar Blues

Matt Gallagher – Half Acre

DJ Tohmie – Mill 95

Carl Hoffmann – Mill 95

Thron Van Komen – Mill 95



Operations Description: Mill 95 is on to its second year of operation and is in great shape. The building and cooler areas are in clean and good condition. Pellet mill is clean and in great working shape. Cooler storage was clean. Pest control is performed perfectly. ISO 9000 audit coming this spring which is great for systems improvements!

Areas of Concern: Corn oil used to clean pellet extruder. (Track lots in case of a traceability issue) Overall speaking, the pellet mill is a very food safe facility and is a much needed addition to the Idaho hop growing community.

Recommendations: Track lots of oil used to clean pellet extruder. All other areas related to food safety are well thought out and we have no other recommendations at this time.



