

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



Date	20 August, 2014
Location	Marc Desmarais, Washington
Purpose	Pre-Harvest Quality Visit

Attendees:	Val Peacock – Hop Quality Group
Mark Desmarais	James Ottolini – Schlafly Beer
Kevin Madsen – S.S. Steiner	Jason Ponds – Firestone Walker
James Kelsh – S.S. Steiner	Derek Stepanski – Bell’s Brewery
Christian Holbrook – New Belgium	Jeremy Moynier – Stone Brewing
Zach Bodah - Allagash Brewing	

Operations Description

Facility is older – built in the 1950’s. The picking facility is open and not bird tight.
They pressure wash throughout the facility post winter.
The fluorescent lights look sleeved, but not shatterproof in the picking shed.
For an older facility, this looks very clean and is commendable for the upkeep.
In Hop loft, the wooden floor is impregnated with white oil. All hops pushed by hand with scuppers.
The drying beds in the Oast house are older with wooden slats and perforated metal surfaces.

Areas of Concern

Picking shed, hop loft and kilns are in need of netting to prevent ingress of birds.
Lighting is outdated or poorly protected in the picking area.
Entry to chute in the Hop loft is a potential point of safety hazard and contamination concern.
Older wooden members in Oast house rafters have peeling bark which could fall into hops.

Recommendations

Install bird netting at the picking shed and oast building to update bird-proofing
Ensure lighting is shatterproof and covered in the Picking area.
Install shield / guard in hop loft to prevent: injury to personnel and entry of foreign objects.
Clean, scrape and remove the peeling bark from wooden rafter members in oast house.

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