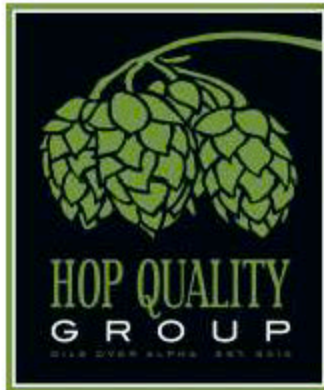


***Our mission: To continuously improve
the sanitation and quality of hops
used in the brewing and cellaring of great beers.***



Date	19 August, 2015
Location	Morrier, Washington
Purpose	Pre-Harvest Quality Visit

Attendees:	Liz (Joe's daughter)
Joe Morrier	Brent Radke – New Belgium
Paul Dickman – John I. Haas	Joe Palausky - Boulevard
Jeremy Moynier – Stone Brewing	Andrew Ety – Brooklyn
Anders MacCarthy – Sierra NV	Eryn Bottens – Boston Beer

Operations Description

Picker is currently open – but plans to enclose by next year.
The drying area is old wood construction with no insulation in the roof. Bird protection is good, but could be better. There is some peeling & flaking wood & paint.

Areas of Concern

Bird protection in picker needs improvement.
Loose material on flaking/peeling walls & doors in the drying area could get into hops.
"Kitchen area" inside processing facility is not isolated from the operations.

Recommendations

Enclose front end of picker as planned.
Replace or repair surfaces in the kiln that have problems with loose material.
Isolate kitchen area from the process stream some way.

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