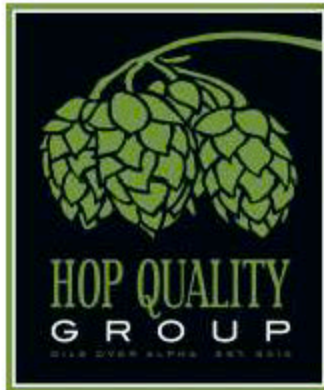


***Our mission: To continuously improve
the sanitation and quality of hops
used in the brewing and cellaring of great beers.***



Date	August 21, 2017
Location	Morrier Ranches, Washington
Purpose	Pre-Harvest Quality Visit

Attendees:	Tim-Firestone Walker
Matt-Karl Strauss	Kevin-S.S. Steiner
Jeremy-Stone Brewing	Jerry-Morrier Ranches
Sam-Firestone Walker	Joe-Morrier Ranches

Operations Description

Open faced picking building with Dauenhauer picking machine (going to enclose it next year). Being cleaned for harvest. Bird netting and rodent control in place and in good order. Cleaner and magnets in place.
Kiln and drying area in clean condition. Baling area and floor clean and free of oils and stains. Food grade lubricants used. Separate hand-washing areas and eating area for employees and signage throughout facility. Lock out/tag out in place
Green Chief certified. In the process of Global Gap.

Areas of Concern

Didn't see many areas of concern. Pretty clean and well kept. Great signage!

Recommendations

Do your best to bird-proof the picking facility after the harvest. Your efforts have been noticed and greatly appreciated.

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