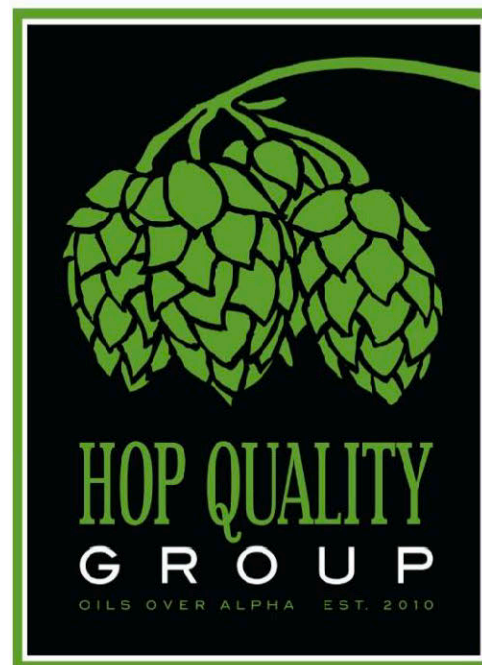


<b>HQG Picking Facility Visit Date:</b>	06-24-2021
<b>Primary Owner/Operator:</b>	<b>Michigan Hop Alliance</b> Brian Tennis, John Hardy
<b>Physical Address of Facility:</b>	5790 N Omena Rise, Omena MI 49670
<b>Pellet Mill Contact:</b>	Brian Tennis
<b>Contact's Email Address:</b>	brian@hopalliance.com
<b>Contact's Email Phone:</b>	616-403-6880



<b>HQG Attendee &amp; Brewery</b>	
Alec Mull-Founders	Jason Vrosh-Founders
Chris Boggess-3 Floyds	
Matt Gallagher-Half Acre	
Derek Stepanski-Bells	
Geoff Wenzel-Industrial Arts	

**Operations Description:**

30 acre hop farm growing predominantly public cultivars undergoing picking expansion. Uses Black Lotus tree poles in hop yards which looked very happy during our visit. Focusing on soil health and more “organic” style of growing.
Updated and rebuilt 1997 Wolf 240 with self-built German style tiered drying system using drying temperature of 125F. Dried hops are dropped into totes and never touch the floor. Have a Wallner Landtechnik baler with 75kg bale size but transitioning to “harvest fresh” pelletizing to skip bales.
Picking building is undergoing expansion with completed added perimeter drainage and future concrete pad at vine intake. Live bottom harvest wagon.
Dedicated building for chemical, tractor and equipment storage. Currently using fuel oil for dryer but switching to propane. No evidence of birds or other pests seen.

**Areas of Concern:**

Magnets and covered conveyance and walkways will help to ensure foreign materials don't make it in product. Please ensure any areas over product is product from above ingress and ferrous materials.
Lubrications stored together even though specifically stated they use only food grade lubricants on picking and processing equipment.

**Improvements since last HQG visit (if applicable):**

2022 has planned additional expansion including: moving to propane, adding a dedicated pellet mill building and additional cold storage.

**Additional Comments:**

Third Party Certification, if any? MDARD and MEAP. Working on Global Gap.
Additional Comments about the operation? Doing a fundamentally sound job of growing, picking and pelletizing hops.

**Recommendations:**

Magnets in the picker, especially at transitions, would help ensure food safety. Switching to LED lights over processing equipment is ideal.
Cover all walkways over hops, and covered conveyance in areas would ensure foreign materials don't enter product stream. Ensure all guarding is in place.
Additional multi-lingual signage for handwashing and break areas helps to make expectations known for operators and guests. Additional ppe requirements are always helpful for food and worker safety. Remove table in processing area to discourage use as a break table.
Designated and dedicated cabinets for all lubrication storage. Filter or screen prior to air intake of dryer to ensure dust or debris does not enter air flow. Consider moving fuel oil tank outside.

Thanks for your continued focus on food safety!

Cheers



