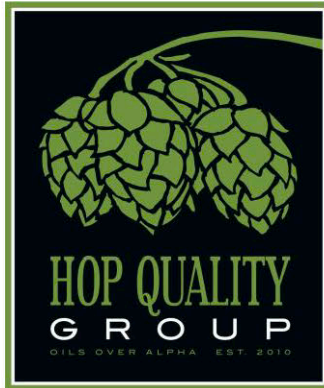


***Our mission: To continuously improve
the sanitation and quality of hops
used in the brewing and cellaring of great beers.***



Date	14 August, 2017
Location	Mckay Farms
Purpose	Pre-Harvest Quality Visit

Attendees:	Martin Hodel (Deschutes)
Bill Delema (HAAS)	Jamie Floyd (Ninkasi)
Rene (Mckay Farms)	Daniel Sharp (Ninkasi)
	Todd Roseman (Boston Beer)
	Anders MacCarthy (SNBC)

Operations Description

600 acre farm, growing Cascade, Chinook, Willamette, and Citra
Dauenhauer picker. 7 kilns run on natural gas. Hops are dried at 145°F with a 30" bed-depth.

Areas of Concern

Picker and kilns are not fully enclosed. Signs of birds in both locations.
No designated lunch areas.
Significant amount of dust and lupulin build- on conveyors and baling room floors.

Recommendations

Clear birds from picker and kilns and fully-enclose both buildings
Pressure wash conveyors and floors to remove build-up.
Designate eating areas around the farm.

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