

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



Date	August 21, 2018
Location	Morrier Ranches (Joe Morrier)
Purpose	Pre-Harvest Quality Visit

Attendees:	
Tom Tweedy (Stone)	Todd Roseman (Boston Beer)
Jason Pond (Brew Dog)	Joe Morrier (Morrier Ranches)
Rob Emery (Firestone Walker)	Kevin Madsen (Steiner)
Andrew Jones (Boston Beer)	

Operations Description

Adequate bird netting throughout
Nice covered break for employees away from production
Following the HGA audit preparation program

Areas of Concern

Washers and other small items identified in Picker area ready to fall into the process
The “cleaned” belts are still dirty with the previous year’s hops residue
Duct tape used to seal holes in the baler area floor
Peeling paint on the kiln bed separation walls and wooden rafters above
Loose overhead insulation in the baling area
Hand wash signs missing from various locations
Garage door in baling area not fully sealed on the bottom allowing easy access for insects and pests

Recommendations

Police all areas and properly store all small parts and tools to minimize the chance for contamination.
Permanently repair all areas where duct tape is being used. Duct tape is not allowed in food plants.
Address the peeling paint prior to harvest.
Address the loose insulation identified in the baling area.
Install adequate hand wash signs throughout the facility.
Repair doors so they are fully sealed from the exterior.

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