

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



Date	21 August, 2014
Location	Irvin Newhouse & Sons, Washington
Purpose	Pre-Harvest Quality Visit

Attendees:	Val Peacock – Hop Quality Group
Devan & Hailey Newhouse	James Ottolini – Schlafly Beer
Kevin Madsen – S.S. Steiner	Jason Ponds – Firestone Walker
David Tobin – S.S. Steiner	Derek Stepanski – Bell’s Brewery
	Jeremy Moynier – Stone Brewing

Operations Description

Not an old facility, but not new either.
The harvest was underway as we visited, so it was a bit difficult to look at overall sanitation.
The facility is clean, organized and well maintained. Shatterproof lights.

Areas of Concern

We saw some minor problems with birds, hard to judge how bad the problem is while harvest underway.
Overall, looks pretty good!

Recommendations

Take a look at your bird screening and any possible points where birds could enter during the off-season. Check buildings regularly during the off-season for bird activity.

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