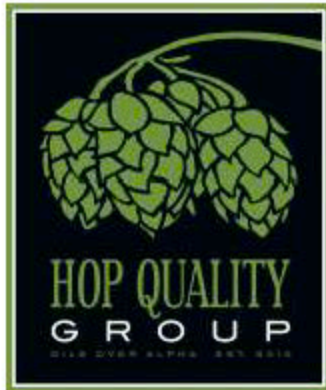


***Our mission: To continuously improve
the sanitation and quality of hops
used in the brewing and cellaring of great beers.***



Date	August 22, 2017
Location	Newhouse Farms, Washington
Purpose	Pre-Harvest Quality Visit

Attendees:	Tim-Firestone Walker
Matt-Karl Strauss	Derek-Bells
Jeremy-Stone Brewing	Paul-HAAS
Sam-Firestone Walker	Devon-Newhouse Farms
Andrew-Brooklyn Beer	Halley-Newhouse Farms

Operations Description

Picking building with netting on entrances. Cleaned and ready for harvest. Excellent Bird netting and rodent control in place, no evidence of birds. Cleaner and magnets in place.

Kiln and drying area in clean condition. Baling area and floor clean and free of oils and stains. New baling and storage area being installed. Food grade lubricants used. Signage throughout facility. Lock out/tag out in place.

Global Gap by end of harvest.

Pre-harvest employee safety training and Corrective measure training in place. Great documentation in office.

Areas of Concern

Everything looks clean and ready to go, no areas of concern.

Recommendations

Great indoor bale loading area.

Look at ways to combat birds on the outside of the picker and front-end if possible.

Everything looks like it is in good shape, keep up the good work!

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