

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



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| Date | August 23, 2018 |
| Location | Newhouse Farms, Washington |
| Purpose | Pre-Harvest Quality Visit |

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| Attendees: | Fraser-BrewDog |
| Matt-Karl Strauss | Alex-Three Weavers |
| Jeremy-Stone | Devon-Newhouse |
| Sam-Firestone | Haley-Newhouse |
| Ben-Allagash | Kevin-Steiner |

Operations Description

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| <p>Picker: open loading area. Not many gaps except in front—1 hole in wall that someone had unplugged. Cleaned and ready for harvest. Tools tied on so no chance of dropping into product. Kick plates on walk ways. Excellent Bird netting and rodent control in place—no evidence of birds. Cleaner and magnets in place.</p> |
| <p>Kiln and drying area in clean condition. They just oiled conditioning floor—may be excessive? Smaller kiln floors for experimentals. Added new burners and more fans. Interesting spray system at end of kiln cycle.</p> |
| <p>Baling area and floor clean and free of oils and stains. New baling and storage area. Great indoor bale loading area.</p> |
| <p>Pre-harvest employee safety training and Corrective measure training in place. Global Gap Practices but not certified for hops yet. Shatter proof lights and covers in place. Food grade lubricants used. Signage throughout facility. Lock out/tag out in place. Fenced in area for employee breaks. They keep all doors to facility closed as much as they can. They have cold storage. They do a thorough clean-up at the end of harvest. Have to sign a “Visitor Agreement Form” before entering farm!</p> |

Areas of Concern

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| <p>Excess oil on kiln floor could be a concern if it doesn't soak in.</p> |
| <p>Keep holes patched up.</p> |
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Recommendations

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| <p>Everything looks like it is in good shape. Keep up the good work! We appreciate your attention to detail and quality. Thank you for letting us tour your farm.</p> |
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***The Hop Quality Group thanks you for the privilege of working together
on our commitment to quality hops for great beers.***