

<b>HQG Visit Date:</b>	8/15/19
<b>Farm/Facility:</b>	Obendorf Farms
<b>Picker Name &amp; Grower Number(s):</b>	95 Picker, Grower #s 112, 113, 114, 122
<b>Grower Name &amp; Phone:</b>	Brock Obendorf; 208.722.6451
<b>Physical Address of Farm/Facility:</b>	24034 Batt Corner Road, Parma, ID 83660
<b>Email Address:</b>	brock@obendorfhop.com
<b>Picker Type(s) &amp; Description:</b>	Double Dauenhauer (1957, 1963)
<b>Merchant Partners/Direct/Both?</b>	YCH, Haas, Steiner

<b>HQG Attendee &amp; Brewery</b>	
Alec Mull - Founders	Tim Matthews – Oskar Blues
Patrick Chavanelle – Allagash	Adam Conway – 3 Floyds
Steven Pauwels - Boulevard	Henry Nguyen - Monkish
Tom Tweedy – Stone	Matt Gallagher – Half Acre



**Operations Description:**

Dauenhauer picker (built in 1957, 1963) processing about 550 acres. Oldest Obendorf picking facility.
7 kiln beds (built in 1994), New kiln upgrade to Measure-Tech to help efficient & consistent drying (125F with natural gas). Tube style, sleeved (T8) bulbs above the kiln beds.
Concrete conditioning floor, one magnet right on baler infeed conveyor.
Food grade lubricants used, most lights were LED in picker.
Utilizes 3 <sup>rd</sup> party employee safety and pest companies.
Focus on food safety.

**Areas of Concern:**

Picker lacking some guarding, stairs in the cone zone over product stream needs stair/kick plates.
Loose insulation and tape above the kiln bed. Plans to address in the future.
Cooling floor has some damage. Plans to repair it soon.
Bird nest inside and a few ingress points that will be patched.
Perhaps area of ingress is area in dryer - roof ventilation area, screens and zip ties used.

**Improvements since last HQG visit:**

Installing new electrical and LED lighting.
Wearing booties in the kiln.
3 <sup>rd</sup> Party Pest Control.
Numerous new kiln updates.

**Recommendations:**

Kick plates as needed around conveyors to the baler.
As possible, put solid walkways over any areas that are above hop conveyance.
Amend any potential areas of bird egress.

**Additional Comments:**

<b>What hop varieties are grown? Acreage?</b> <ul style="list-style-type: none"><li>• 2,800 acres of hops overall, 550 acres at this facility. Hops grown include Amarillo, Apollo, Idaho 7, Citra, Mosaic, Chinook, Simcoe, Cascade and HBC 682. Cashmere in 2020.</li></ul>
<b>Does Grower plan any major upgrades in the near future?</b> <ul style="list-style-type: none"><li>• New electrical in 95 Picker with new Lighting.</li><li>• New concrete on cooling floor.</li><li>• New liner panels on ceiling and walls to cover insulation.</li></ul>
<b>Does Grower operate multiple facilities? If yes, how many? Facility names and locations (grower numbers)?</b> <ul style="list-style-type: none"><li>• Obendorf Farms have three picking facilities: Roswell, 95 and Dixie.</li></ul>
<b>Does Grower custom pick for anyone else? If yes, who?</b> <ul style="list-style-type: none"><li>• Not usually, only to help if needed.</li></ul>
<b>What certifications does the grower possess, if any?</b> <ul style="list-style-type: none"><li>• Global Gap in all three facilities.</li></ul>
<b>Additional Comments about the operation?</b> <ul style="list-style-type: none"><li>• HQG greatly appreciates the willingness to allow our group to tour your facilities.</li><li>• Keep up the good work!</li></ul>