

***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 | Olsen Bros., Washington |
| Purpose | Pre-Harvest Quality Visit |

| | |
|----------------------|----------------------|
| Attendees: | Tim-Firestone Walker |
| Matt-Karl Strauss | Derek-Bells |
| Jeremy-Stone Brewing | Paul-HAAS |
| Sam-Firestone Walker | Andrew-Olsen Bros. |
| Andrew-Brooklyn Beer | Martin-Olsen Bros. |

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. Nice, organized parts rack.

Kiln and drying area in clean condition. Baling area and floor clean and free of oils and stains. Some rust on roof of baling area. Food grade lubricants used. Signage throughout facility. Lock out/tag out in place.

Global Gap and Green Chief Certified.

Pre-harvest employee safety training being done.

Areas of Concern

Some rust evident on the roof above the baling area could drip onto finished hops before baling.

Recommendations

Look into addressing the rust issue above the baling area.
Everything else 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.***