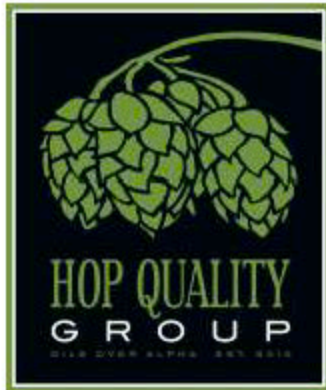


***Our mission: To continuously improve
the sanitation and quality of hops
used in the brewing and cellaring of great beers.***



Date	August 21, 2018
Location	Olsen Bros., Washington
Purpose	Pre-Harvest Quality Visit

Attendees:	
Matt-Karl Strauss	Fraser-Brew Dog
Jeremy-Stone Brewing	Andrew-Olsen
Sam-Firestone Walker	Mark-Olsen
Ben-Allagash	Hunter-HAAS
Alex-Three Weavers	

Operations Description

Picker is clean and ready for harvest. Excellent Bird netting and rodent control in place--no evidence of birds. Cleaner and magnets in place. New E-Stops put in. Re-did electrical: vari-speed controls, more safety cut-offs, new electrical panels. Water-jet on picker for incoming hops for slight spray (potable water) for cleaning (only used during the day). Going to hopefully fully enclose picker next year.

Kiln and drying area in clean condition. Added more exhaust fans to remove hot air and can add more if needed. Some rust in kiln on roof. They said they really don't get condensation during harvest in kiln so rust just might be from the winter weather.

Baling area and floor clean and free of oils and stains. Nice safety feature on Baling platform. Cooling room also used for Blueberries so it's always kept clean.

Food grade lubricants used. Signage throughout facility. Lock out/tag out in place. Covered lights. Pre-harvest employee safety training being done. Global Gap certified and Green Chief Certified.

Areas of Concern

Rust on kiln roof.

Recommendations

Some really great upgrades/improvements since last year.
We appreciate your efforts and what you have done. Keep up the great work!

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