

Hop Quality Group

Idaho Farm Report 2018



Date: 08/22/2018

Location: Obendorf Dixie (Parma/Wilder, ID)

Purpose: Pre Harvest Visit

Attendees:

Dustin Helsel – Founders

Chris Boggess – 3 Floyds

Scott Dorsch – Odell Brewing

Jon Lee – Wasatch Brewing

Chelsea

Kaitlin

Alec Mull - Founders

Tim Matthews – Oskar Blues

Matt Gallagher – Half Acre

Brock Obendorf – Obendorf

Carlos Alvarez - Obendorf

Operations Description: Obendorf's Dixie facility has 7 Dauenhauer pickers. Shatter proof and covered lights are used. All lubes are food grade. No animals are allowed in the facility, break area is separate from production areas and chemicals are stored separately. The Dixie facility also has installed the Measure Tek drying system and has adequate cold storage for hop bales once finished drying.

Areas of Concern: The Dixie facility is in great shape and is very food safe. Magnets are used throughout the process and food safety risks are addressed throughout the facility.

Recommendations: At this time the HQG has no recommendations for this facility as it is very food safe.



Date: 08/22/2018

Location: Obendorf Roswell (Parma/Wilder, ID)

Purpose: Pre Harvest Visit

Attendees:

Dustin Helsel – Founders

Chris Boggess – 3 Floyds

Scott Dorsch – Odell Brewing

Jon Lee – Wasatch Brewing

Chelsea

Kaitlin

Alec Mull - Founders

Tim Matthews – Oskar Blues

Matt Gallagher – Half Acre

Brock Obendorf – Obendorf

Carlos Alvarez - Obendorf

Operations Description: Obendorf's Roswell facility has 2 Perrault pickers. Each picker has its own drier. A back splash magnet is present to remove foreign contaminants. All trucks run on propane. This facility does not have cold storage.

Areas of Concern: Wood is used in a large part of the picking area and some walk ways do not have kick plates on them.

Recommendations: Add kick plates to all walk ways that are along conveyors or exposed hops. Overall, was a quality food safe facility.







