

***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	Oasis Farms, Washington
Purpose	Pre-Harvest Quality Visit

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

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. Very clean and ready to go. Belts cleaned and ready. They have done a lot of upgrades with equipment, cleaners, catwalks, etc. Nice lights. Could use some more safety guards around moving equipment. Signage visible but could use some more. Food grade oils but did see some non-food grade gear oil.

Kiln and drying area in clean condition. Noticed some small holes in bird netting above kiln area. Baling area and floor clean and free of oils and stains. More sensors installed in kiln for moisture measurement. Lock out/tag out in place.

Global Gap practices but not certified. Food grade ink in use.

Pre-harvest employee safety training being done. Clean area for workers.

Areas of Concern

Some holes in bird netting in kiln area.

Evaluate safety guards around moving equipment.

Saw some non-food grade gear oil.

Recommendations

Very nice facility. There have been a lot of improvements and upgrades over the last few years. We really appreciate your mindset, efforts, and commitment to quality!

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