

<b>HQG Visit Date:</b>	8/15/19
<b>Farm/Facility:</b>	Perrault Farms
<b>Picker Name &amp; Grower Number(s):</b>	All at the Perrault facility are at the same facility on Lateral A Road.
<b>Grower Name &amp; Phone:</b>	Perrault Family, 509.848.2497
<b>Physical Address of Farm/Facility:</b>	11051 Lateral ARd, Toppenish, WA 98948
<b>Email Address:</b>	<a href="mailto:jeff@perraultfarms.com">jeff@perraultfarms.com</a> ; <a href="mailto:jason@perraultfarms.com">jason@perraultfarms.com</a>
<b>Picker Type(s) &amp; Description:</b>	Double Perrault, Dauenhauer and Wolf picking
<b>Merchant Partners/Direct/Both?</b>	YCH, Haas.

<b>HQG Attendee &amp; Brewery</b>	
Jeremy Moynier – Stone	Matt Johnson – Karl Strauss
Zach Baitinger – New Belgium	Todd Roseman – Boston Beer
Mike Schneider – Boston Beer	Alex Nowell – Three Weavers
Steve Luke - Cloudburst	



**Operations Description:**

Double Perrault pickers (2013). Supported by newer kilns and cooling/dual baling. All well organized and ready to go.
Dauenhauer picking. Pilot/flex picker new for crop 19; can pick 400 acres, 600 acres if needed. All new and enclosed, Measure Tech system for kiln beds (10). Can handle single hills, organics and smaller hop blocks.
Wolf picker also in place, being prepped and cleaned for harvest (TBD if used in 2019).
Separate areas for workers during meal times.
Separate chemical room with drain in floor (can contain spills), separate storage/warehouse room (food grade oils), also cold storage facility. All areas were well organized.
Negative air system for finer waste material.

**Areas of Concern:**

Nothing, keep up the good work.

**Improvements since last HQG visit (if applicable):**

HQG visits in 2012, 2013, 2015 & 2017 and now 2019. Thanks for your partnership.
Perrault Farms is constantly growing and improving, Dauenhauer system is a huge addition to the farm.
New vacuum system in baling room to limit waste of hops.

**Recommendations:**

None.
HQG appreciates the commitment to hops, namely food safety and hop quality. Thank you for all you hard work and focus on doing things the right way.

**Additional Comments:**

<b>What hop varieties are grown? Acreage?</b> <ul style="list-style-type: none"><li>• 1,500 acres of hops, 10+ varieties include Simcoe, Ahtanum, Palisade, Mosaic, Loral, Ekuanot, Citra, Pahto and Sabro. Also 50 acres in experimental hops.</li></ul>
<b>Does Grower plan any major upgrades in the near future?</b> <ul style="list-style-type: none"><li>• Focus on completing the Dauenhauer picking facility ahead of the 2019 harvest.</li><li>• New shop &amp; maintenance area to support all the hop operations.</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>• Three picking facilities all on the same lot.</li></ul>
<b>Does Grower custom pick for anyone else? If yes, who?</b>
<b>What certifications does the grower possess, if any?</b> <ul style="list-style-type: none"><li>• Global Gap, Salmon Safe, Organic, Green Chief. Perrault Farms agreed to/submits to unannounced audit; ups the game of the farm and the employees to be ready for inspection at any time.</li></ul>
<b>Additional Comments about the operation?</b> <ul style="list-style-type: none"><li>• Huge passion for hops from Jeff and Jason; Jeff fully embraces the certifications under Global Gap and Salmon Safe. The focus, passion and dedication around food safety is palpable from the Perraults.</li><li>• Cleaning regiment is amazing. Cleaning has become a year long process to be ready for harvest. Pre- and post-harvest cleaning and everything in between.</li><li>• Uses H2A workers.</li><li>• Solid record keeping for traceability, security cameras in place.</li><li>• Expansion is all about picking windows and quality.</li><li>• If birds get in kiln, they use bleach and water to clean facility, belts, etc. as needed to amend and sanitize.</li><li>• HQG was accompanied by Joe Niemann from YCH.</li></ul>