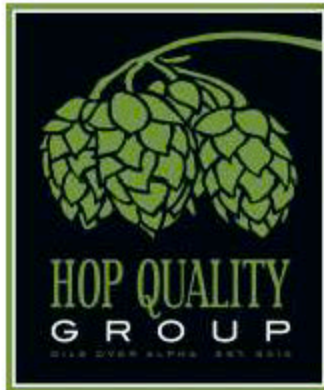


*Our mission: To continuously improve
the sanitation and quality of hops
used in the brewing and cellaring of great beers.*



Date	8/22/2017
Location	Puterbaugh Farms
Purpose	Pre-Harvest Quality Visit

Attendees:	Thomas Tweedy - Stone
Derek Stepanski – Bell's	Todd Roseman - Boston
Larry Bolender - Boston	Ian Smith – Alagash
Dave Tobin – Hopsteiner	Kevin Madsen – Hopsteiner
Drew Puterbaugh – Puterbaugh Farms	Diane – Puterbaugh Farms
Taylor – Puterbaugh Farms	

Operations Description

This is farm has a new Perrault Harvester. The picker is clean and does not show signs of bird activity. All lighting is either explosion proof or LED. All new lighting is and will be LED. The kiln is in good shape and clean. The cooling and conditioning area is clean and in good shape. Overall this is a well-cared new facility.

Areas of Concern

This is a very food safe facility. They use only food grade lubricants. They have magnets throughout the process. Break room and restrooms are separate from processing space. All lights were acceptable. Bird proofing was well maintained.

Recommendations

This hop processing facility well organized. There are good signs posted throughout the facility. There seemed to be extra people stationed on the conveyor going out to the kiln and in the kiln to remove stems and leaves. My only question is this effective. Overall this is a great facility.

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