

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



Date	August 22, 2018
Location	Puterbaugh Farms, Washington
Purpose	Pre-Harvest Quality Visit

Attendees:	
Matt-Karl Strauss	Alex-Three Weavers
Jeremy-Stone Brewing	Fraser-Brew Dog
Sam-Firestone Walker	Diane-Puterbaugh
Ben-Allgash	Drew-Puterbaugh
	Kevin-Steiner

Operations Description

New DK Fab picker. Really unique system. Newer picker is very clean and well managed. Hop bines are placed on the ground before going to picker. Some clutter with loose tools and water bottles on ledge of new picker. Plasma cutter being used while hops are coming in. Good signage in Picker. Saw an employee using what looked like a broom handle to remove debris from the belts. Old picker is clean for the most part.

Kiln and drying area in clean condition. Insulation in kiln looks pretty good since it's still new but starting to weather a bit in mid-kiln. They had workers picking out leaf and stem from hops going into Kiln. Some were wearing gloves some were not. There was a fair amount of leaf and stem.

Baling area and floor clean and free of oils and stains. Spill kit in bale room in case of outside hydraulic spill that could seep in.

Signage throughout facility. Lock out/tag out in place. Food grade lubricants used. Nice new bathrooms outside for employees. The diesel tank is only for the trucks. Nice cold storage for bales. 40% of their hops go to Hops Direct which is owned by the family and they have a small pelletizer.

Areas of Concern

Workers inside Kiln picking leaf and stem out of hops.

Plasma cutter used in the picking building.

Large amount of leaf, stem and possibly twine from trellis in finished hops.

Recommendations

Work on reducing leaf/steam.

Cordon off plasma cutting or move to different building

Impressed with the investment in new equipment and the picker is really unique.

Thanks for your efforts and allowing us to come visit and check out your farm.

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