

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



Date	August 21, 2017
Location	Roy Farms, Desserault Ranch, Washington
Purpose	Pre-Harvest Quality Visit

Attendees:	Tim-Firestone Walker
Matt-Karl Strauss	Kevin-S.S. Steiner
Jeremy-Stone Brewing	Carmen- Roy Farms
Sam- Firestone Walker	Jim-Roy Farms

Operations Description

2 picking buildings with cages and netting on all entrances. Cleaned and ready for harvest. Excellent Bird netting and rodent control in place, no evidence of birds. Cleaner and magnets in place.
Kiln and drying area in clean condition. Baling area and floor clean and free of oils and stains. Food grade lubricants used. Signage throughout facility. Lock out/tag out in place.
Global Gap to baling area, HAACP Certified, SQF Certified.
Replaced all wooden surfaces with stainless steel.
Focused on employee safety-especially in kiln area. Color coded tools and awesome shadow board!

Areas of Concern

There are no areas of concern, this is a model facility.

Recommendations

Keep up the fantastic work!

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