

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



Date	20 August, 2015
Location	Roy Farms, Washington Moxee Home Farm
Purpose	Pre-Harvest Quality Visit

Attendees:	Kyle Charvet
Michael Roy	Leslie Roy
Carman McKinney – Food Safety	Brent Radke – New Belgium
Cole Provence - YCHhops	Sam Tierney - Firestone
Jeremy Moynier – Stone	Ryan Kern - Deschutes
Andrew Ety - Brooklyn	Patrick Chavanelle - Allagash
Eryn Bottens – Boston Beer	Val Peacock - HQG

Operations Description

Two picking lines completely enclosed in a giant building. Front end of the building is open, but sealed with screening. Air-drop at end of conveyor to kiln uses fan to blow falling hops onto second conveyor, but not heavy objects & birds. No evidence of bird activity.

The drying operation has insulation under the metal roof – but is in good shape. Clean & orderly.

Most (70%) of the hops are made into pellets on the farm, so baling operations aren't used much. Baling/cooling operations in good order.

Special attention to food safety due to fruit operations.

Areas of Concern

Insulation in drying operations tends to get wet, mildew, sag & tear.

Recommendations

Keep an eye on the insulation in the drying area and repair/replace as needed.

First class & progressive facility – keep up the good work!

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