

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



Date	19 August, 2015
Location	Stan Brulotte Farm, Washington - South Facility
Purpose	Pre-Harvest Quality Visit

Attendees:	
Leon Loza	Zack Baitinger - New Belgium
Kevin Madsen - Steiner	Sam Tierney - Firestone
Val Peacock - HQG	Ryan Schmiede - Deschutes
Derek Stepanski - Bells	Patrick Chavanelle - Allagash

Operations Description

Old picking machine is enclosed in a new building that seals up the loading area as well. Looks very nice! And much better bird control!

Drying area has a wooden roof with no insulation. Sheet metal covers the old wooden walls around the hop beds. The doors are rough and need to be replaced. The plan is to do this! Bird control good.

Old wooden floors in the cooling/baling area are in good condition. Plans to try repairing cracked concrete floors in the baling area with special mortar. Common problem. If this works, we need to spread the word to other growers!

Areas of Concern

Most of the facility is pretty old and was not well maintained over the years. Great progress has been made in updating the facility and bringing it up to the new standards of the industry.

Some minor holes in the screens of the kiln.

Recommendations

More signs in the baling/cooling area reminding workers no food and drink allowed and hops are a food product.

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