

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



<b>Date</b>	9 August, 2018
<b>Location</b>	Sodbuster Farms, Oregon
<b>Purpose</b>	Pre-Harvest Quality Visit

<b>Attendees:</b>	
Doug Weathers	James Scott – Deschutes
Daniel Sharp Ninkasi BC	Bill Delema – John I. Haas
Jamie Floyd – Ninkasi BC	Pete Venegas YCH
Callan Vaccaro – Deschutes	Matt Gallagher – Half Acre BC

### **Operations Description**

Entirely enclosed picking facility with two machines. Open conveyor to drying facility. Plans to enclose this over the off-season. Will also help bird-proof both buildings.

The drying facility has a wooden roof with no insulation to cause problems. Looks in good shape. Ceiling joists are newly painted. Bird-protection looks pretty good in the drying area. Bird proofing improved in the cooling drying area.

Newly installed 7 million BTU propane Burners and blowers with MoistureTek.

Fresh Paint on DH picker house and equipment. Clean floors throughout.

Installing lasers to keep birds out of picking area.

Hosted YCH green chief event with lectures on quality, supply chain logistics and FSMA compliance. Very cool to see so many growers gathered to learn about quality improvements.

### **Areas of Concern**

There is some torn insulation in the picking area – plan noted to cover it with plywood. Low concern.

### **Recommendations**

Facility is looking great. No real concerns. Improvements to bird proofing on kiln area and picking area is noticeable and investment in new drying technology is very impressive.

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