

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



Date	14 August, 2015
Location	Sodbuster Farms, Oregon
Purpose	Pre-Harvest Quality Visit

Attendees:	
Doug Weathers	Matt Henneous - Deschutes
	Larry Sidor – Crux Fermentation
Cole Provence - YCHhops	Val Peacock - HQG
Scott Dorsch – Odell Brewing	Randy Thiel – New Glarus

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, less so in the baling/cooling area.

Areas of Concern

Birds are getting into the picking area. Sealing the conveyor to the drying area should help. Looking for other places where they can enter is in order.

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

Birds are also entering the cooling/baling area. Nest sites found and droppings on rolled-up kiln cloth.

Motor vehicle fluid stains on cooling floors.

Recommendations

A little more attention to bird-proofing the buildings would go long way. Covering the conveyor between the picker & drier as planned would be a major step. There are other obvious places where birds can enter in the baling area. These are easy to fix.

If motor vehicles must be parked on cooling floors, place something (plywood, cardboard, etc.) under the vehicles to prevent fluids from getting on the floors.

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