

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



Date	21 August, 2014
Location	Steiner Golden Gate Farm, Washington
Purpose	Pre-Harvest Quality Visit

Attendees:	Val Peacock – Hop Quality Group
Danny Hallman	James Ottolini – Schlafly Beer
Kevin Madsen – S.S. Steiner	Jason Ponds – Firestone Walker
David Tobin – S.S. Steiner	Derek Stepanski – Bell’s Brewery
	Jeremy Moynier – Stone Brewing

Operations Description

Older, enclosed picker. They use field combines and dump the hops in conveyors outside the building.
We visited this facility the previous year.

Areas of Concern

We discussed if it is a problem or not having the hops dumped into conveyors outside the picking building. We came to no conclusion, but this needs more consideration.
The drying area has insulation in the roof. It is torn and drooping much more than last year. It needs to be removed, secured or replaced.
There is some peeling paint on some of the beams in the roof of the drying area.
The bird screening in all areas needs attention, although little evidence of bird infestation was observed.

Recommendations

Attend to the bird screening and check buildings regularly during the off-season for bird activity.
Do something to address the drooping insulation above the hops in the drying area. Consider installing fans in the ceiling to better remove moisture and reduce drying times.
Remove peeling paint from ceiling beams and repaint.

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