

***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	GGHR - Mabton, Washington
Purpose	Pre-Harvest Quality Visit

Attendees:	
Tom Newhouse	Zack Baitinger – New Belgium
Kevin Madsen - Steiner	Joe Palausky - Boulevard
Derek Stepanski - Bells	Anders MacCarthy – Sierra NV

Operations Description

Picking facility in process of being updated. Picker area “shiny & clean”. Two side-by-side new picker/cleaning lines to process hops brought in by field combines. Very impressive!

Old insulation in kiln removed, but small amount remaining and hanging down. Joists in kiln rusty and in rough shape.

Bird screening in baling area has some missed some areas, though little evidence of bird activity.

Areas of Concern

The remnants of the removed insulation in the drying area may collect moisture, mold & dust causing problems. A relatively minor problem.

Recommendations

Can any remaining insulation in the kiln be removed or covered in some way?

Update bird protection in the baling area.

Entire facility really in pretty good shape overall. Just some minor details to address.

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