

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



<b>Date</b>	August 21, 2018
<b>Location</b>	GGHR Farms (Mabton)
<b>Purpose</b>	Pre-Harvest Quality Visit

<b>Attendees:</b>	
Tom Tweedy (Stone)	Todd Roseman (Boston Beer)
Jason Pond (Brew Dog)	Tom Newhouse (GGHR Farms)
Rob Emery (Firestone Walker)	Kevin Madsen (Steiner)
Andrew Jones (Boston Beer)	

**Operations Description**

Picker building is newer and well kept
Nice new Kiln with deflection plates designed for more heat distribution
HMI Touch Screen Controls are a great feature

**Areas of Concern**

Heavy cob web infestation by open overhead door
Birds nests identified on opposite end of the kiln
Holes in the bird netting
Several open doors identified
Unlabeled bottle in the baling area
Mislabeled oil container in the baling area
Opening in the bale room wall
Gaps identified in some of the screens
Hops coming through the cleaner had more sticks and leaves on the discharge than other cleaners

**Recommendations**

Overall cleanliness is good.
Remove the bird nests.
Repair the bird netting and close all exterior openings.
Remind all employees that all doors must remain closed to keep out birds, insects and other pests.

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