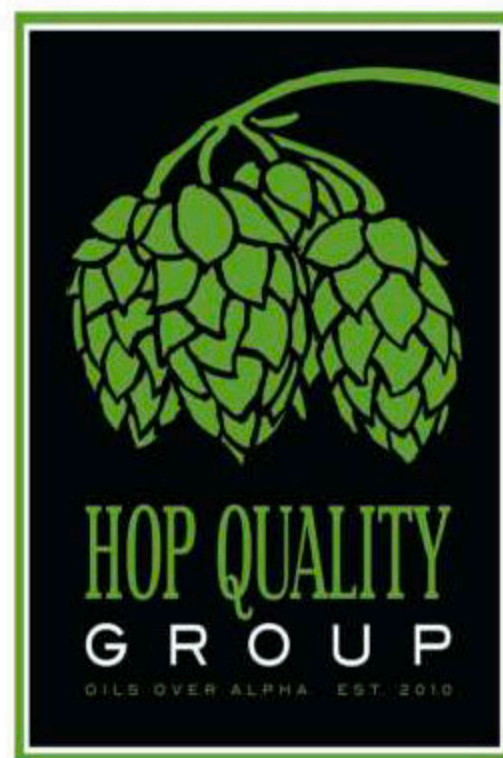


<b>HQG Visit Date:</b>	8/14/19
<b>Farm/Facility:</b>	Schroeder Hop, LLP
<b>Picker Name &amp; Grower Number(s):</b>	Schroeder Picker, #104
<b>Grower Name &amp; Phone:</b>	Oliver Schroeder, 208-731-3837
<b>Physical Address of Farm/Facility:</b>	25877 Ustick Road, Wilder, ID 83676
<b>Email Address:</b>	agrarianacresinc@aol.com
<b>Picker Type(s) &amp; Description:</b>	Fuss picker, Wolf dryer
<b>Merchant Partners/Direct/Both?</b>	YCH, Steiner



<b>HQG Attendee &amp; Brewery</b>	
Alec Mull - Founders	Tim Matthews – Oskar Blues
Patrick Chavanelle – Allagash	Adam Conway – 3 Floyds
Steven Pauwels - Boulevard	Matt Gallagher – Half Acre
Tom Tweedy – Stone	Chris Devan, Sara Laurienti- OB

**Operations Description:**

Fuss picker (2009), compact picking & cleaning. German picker that feeds & picks bines horizontally instead of vertically like a Dauenhauer. Booties required or workers handling bines. Negative air system minimizes dust, exhaust fans are cleaned twice daily.
Wolf drying (2 new kilns), conditioning and double baling system. 6 large wooden drying boxes. Starts at 175°F, system steps down to 125°F. Mark from Treasure Valley Hops is going to come help advise on drying. Natural gas used for drying, indirect heat system.
LED lighting installed.
Natural gas facility, food grade lubricants.
Load cells in baler, equipped with lot traceability via scanner on the baler.
Magnet on the cleaner discharge, predryer.

**Areas of Concern:**

Potential for bird egress through louvers.
Bines dumped on the floor before being sent into the picker (hence the requirement for booties).
Missing kick plates - upper box level overlooking conveyor to baler, above outlet boxes to baler conveyance.
Picker infeed belt wood paddles are grooved & worn down.
There were some wood paddles that were damaged and many bent fingers that needed attention.
Oil stains on the picking floor.

**Improvements since last HQG visit (if applicable):**

1 <sup>st</sup> HQG visit to this picking facility. HQG appreciates all your efforts, thank you for letting us visit.
Creating break rooms outside the facility.

**Recommendations:**

- |   |
|---|
| Amend possible areas of bird egress, rehang netting.  |
| Add kick plates as needed.  |
| If dumping bins on the floor, keep up the sanitation policies you are already working towards (booties, etc.) |
| Cover conveyance areas that were exposed, and maybe put drip pans under gear motors that are over conveyance. |
|   |
|   |

**Additional Comments:**

- |  |
|--|
| <b>What hop varieties are grown? Acreage?</b> <ul style="list-style-type: none"><li>• 350 acres growing Palisade, CTZ, Citra, Mosaic, Simcoe, Amarillo, Calypso</li></ul>                                  |
| <b>Does Grower plan any major upgrades in the near future?</b> <ul style="list-style-type: none"><li>• Facility just recently completed ahead of Crop 2018 harvest.</li></ul>                              |
| <b>Does Grower operate multiple facilities? If yes, how many? Facility names and locations (grower numbers)?</b> <ul style="list-style-type: none"><li>• Just one facility.</li></ul>                      |
| <b>Does Grower custom pick for anyone else? If yes, who?</b> <ul style="list-style-type: none"><li>• No</li></ul>  |
| <b>What certifications does the grower possess, if any?</b> <ul style="list-style-type: none"><li>• None.</li></ul>  |
| <b>Additional Comments about the operation?</b> <ul style="list-style-type: none"><li>• HQG greatly appreciates the visit and your commitment to quality hops!</li><li>• No previous HQG visits.</li></ul> |