

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



<b>Date</b>	August 23,2017
<b>Location</b>	Segal Farms, Washington
<b>Purpose</b>	Pre-Harvest Quality Visit

<b>Attendees:</b>	Tim-Firestone Walker
Matt-Karl Strauss	Martin-Segal Ranch
Andrew-Brooklyn Beer	
Ian- Allagash	

**Operations Description**

Open Picking building with Dauenhauer picker. Cleaned and ready for harvest. Excellent Bird netting and rodent control in place, no evidence of birds. Cleaner and magnets in place. Covered lights as requested during last visit. Picking machine guarded for employee safety and many safety measures in place. Designated tool area.

Kiln and drying area in clean condition. Baling area and floor clean and free of oils and stains. Food grade lubricants used. Signage throughout facility. Lock out/tag out in place.

Recent upgrade to burners.

**Areas of Concern**

There are no real areas of concern, this is a really nice facility.

**Recommendations**

Keep up the good work!  
Nice upgrades to facilities.

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