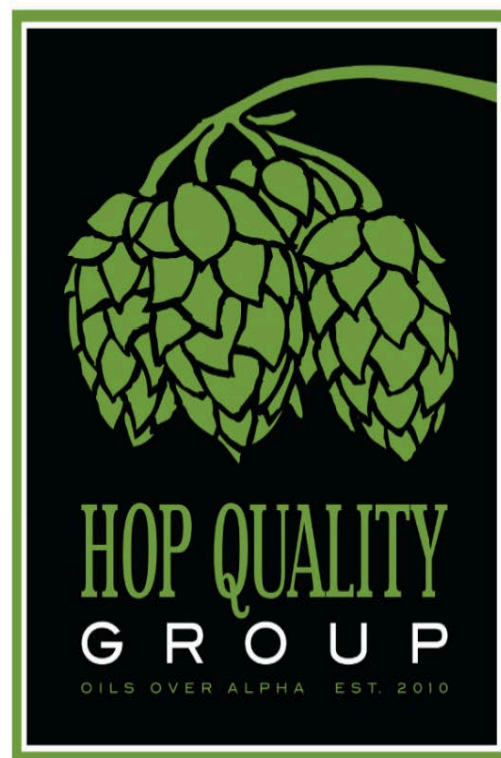


HQG Visit Date:	8/17/21
Farm/Facility:	Sauve & Son
Picker Name & Grower Number(s):	New Picker/Facility on same land as old. WA415
Grower Name & Phone:	Rich and Erik Sauve
Physical Address of Farm/Facility:	1561 Belma Road; Mabton, WA 98935
Email Address:	erik@sauveranches.com
Picker Type(s) & Description:	New Picker: Perrault Front end; Kollmar Cleaners. Old Picker: 1 st commercial Perrault
Merchant Partners/Direct/Both?	Visited with YCH



HQG Attendee & Brewery	
Jeremy Moynier – Stone Brewing	Brad Benson – Stoup Brewing
Teddy Gowan – Societe Brewing Company	
Karsten McDonell – Sierra Nevada Brewing Company	Pete Venegas - YCH
	Steve Lonneman - YCH

Operations Description:

<p>Visit was focused on new facility and didn't spend much time in old. Underground tunnel conveyance system to get hops from old facility to new across the street. LED lights. Controls to monitor tunnel and staff does rounds for checks. Wi-Fi automation and can monitor on phone. Nice LED lights throughout.</p>
<p>New Picker: very nice automation! 55 Bines per min. 50% improved throughput. Cleaner Belts: 13 total (2 different styles). Added 3 extra dribble belts to improve sorting. Nice bright red emergency paint for E-Stop.</p>
<p>Kiln: adjust for different drying in different beds. Automated fan controller in kiln beds (speed set by load cells and moisture). They try to avoid breaking bales apart – if there are issues they may have to but it is rare (part of Green Chief best practice). Propane for cooling. Good automation but still check manually to confirm (added automation to old kiln as well). Wireless controls for kiln controls. Control centers at both kilns and can monitor either from each kiln.</p>
<p>Conditioning Floor: 1 forklift. Limit foot traffic: there are some tours and people coming by to look at hops during harvest. Traceability from Kiln. Good air flow for conditioning.</p>
<p>Monthly safety meetings/Pre-Harvest Safety Meetings. USDA Cert training through Green Chief. Group of 10 core team (labor is a challenge). Separate break areas. They have a 1 Barrel Brew System!</p>

Areas of Concern:

Some tears in insulation in Picker.
No real check-in process.
Not a lot of signage throughout facility.
Any way to limit forklift/people coming into contact with hops on conditioning floor?

Improvements since last HQG visit (if applicable):

2020: new facility! More capacity now allows them to better target picking windows.
Awesome underground tunnel to get hops from old to new facility.

Recommendations:

Overall, very impressive facility. The updates and additions are awesome.
Some minor areas of concern. Insulation tears seem to be an ongoing battle with the type of insulation most farms use. Think about adding more safety/food-safe signs in facility as these are always valuable reminders for the team and visitors. Check-in process for visitors adds security and safety, especially during Harvest.
We are always looking for ways to improve sanitary practices when handling hops in general hence the comments re: condition floor and forklift/people traffic.
Would like to visit old picker on our next go around.

Additional Comments:

What hop varieties are grown? Acreage? <ul style="list-style-type: none">• Cascade, Simcoe, Amarillo, Citra, Mosaic, CTZ, Pahto, Idaho 7, Warrior, Ekuanot. 500 acres. Plan to start this year around 8/27 with Citra and Cascade.
Does Grower plan any major upgrades in the near future? <ul style="list-style-type: none">• New facility was commissioned in 2020.
Does Grower operate multiple facilities? If yes, how many? Facility names and locations (grower numbers)? <ul style="list-style-type: none">• Farm established in 1938. Old and New picker/kiln located on both sides of the road (underground tunnel with conveyor to get to new facility!)
Does Grower custom pick for anyone else? If yes, who? <ul style="list-style-type: none">• N/A
What certifications does the grower possess, if any? <ul style="list-style-type: none">• Green Chief.
Additional Comments about the operation? <ul style="list-style-type: none">• We appreciate your commit to producing quality hops! Thank you so much for allowing the Hop Quality Group to visit. We value not only your commitment but the open dialog with us. Thanks again and have a great Harvest!

