

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



Date	August 22, 2017
Location	Shinn & Son, Washington
Purpose	Pre-Harvest Quality Visit

Attendees:	Tim-Firestone Walker
Matt-Karl Strauss	Derek-Bells
Jeremy-Stone Brewing	Paul-HAAS
Sam-Firestone Walker	Ryan-Shinn & Son
Andrew-Brooklyn Beer	Joe-Shinn & Son

Operations Description

Picking building with netting on entrances. Some netting missing. Cleaned and ready for harvest. Bird netting and rodent control in place, no evidence of birds. Cleaner and magnets in place. Diesel fuel smell in picking area.

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

Separate food areas for employees.

Green Chief.

Areas of Concern

Some bird netting was missing on doors and areas in the picking facility.

There was a diesel fuel smell in the picking area.

Recommendations

Do your best to bird proof the picking facility during the winter.

Just be aware of the diesel fuel smell in picking area.

Looking forward to seeing the continued upgrades!

Your efforts have been noticed and greatly appreciated.

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