

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



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|-----------------|---------------------------|
| Date | August 22, 2018 |
| Location | Shinn & Son, Washington |
| Purpose | Pre-Harvest Quality Visit |

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|----------------------|--------------------|
| Attendees: | |
| Matt-Karl Strauss | Alex-Three Weavers |
| Jeremy-Stone Brewing | Fraser-Brew Dog |
| Sam-Firestone Walker | Joe-Shinn & Son |
| Ben-Allagash | Kevin-Steiner |

Operations Description

Picking building with netting on entrances. Some netting missing. Some of the front-end is exposed. Cleaned and ready for harvest. Bird netting and rodent control in place. There was a birds-nest in corner of picking area. Cleaner and magnets in place. Good, loud horn blast before equipment started up. They weren't sure if some of the cleaners found in picker and conditioning room were food-grade.

Kiln and drying area in clean condition. Some old, brown hops on Kiln conveyor. Worker in Kiln wearing a gold chain around neck.

New Baler. Baling area and floor clean and free of oils and stains. Some insulation hanging above bale from tears.

Separate food areas for employees. Food grade lubricants used. Signage throughout facility. Lock out/tag out in place. Switched from Diesel to Propane on both ranches this year! They have really nice stand-alone restrooms they built (not portables!).

Areas of Concern

Bird-nest in the picking area.

Insulation tears in bale area.

Wearing jewelry around equipment.

Recommendations

Make sure steps are taken to get rid of birds in the picking area.

Fix insulation tears in bale area.

Be mindful of jewelry around equipment.

Overall the facility looks good. We appreciate your efforts. It's awesome you were able to switch from Diesel to Propane and also having nice, permanent restrooms is unique and very cool for the employees. Keep up the good work!

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