

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



Date	August 23, 2017
Location	Sauve & Son, Washington
Purpose	Pre-Harvest Quality Visit
Attendees:	Derek-Bells
Ian-Allagash	Andrew-Brooklyn Beer
Jeremy-Stone Brewing	Todd- Boston Beer
Tom-Stone Brewing	Larry-Boston Beer
Sam- Firestone Walker	Joe-YCH
Tim- Firestone	
	Rick-Sauve

Operations Description

10-year old Perrault picker. New cleaners put in last year. They weren't happy with food-grade lube: trying without it! 2 birds flew into picker.

Kiln area was clean. Some insulation tears. There was some insulation laying in the kiln floor.

Burlap sack rolled with a log on conditioning room floor to keep it clean—they do it often. Dedicated tractor just for conditioning room. There was a gap in the floor that needs to be fixed.

Great organized tool area!

Areas of Concern

Birds in the picker.

Some loose insulation and tears in Kiln.

Hole in the conditioning room floor.

Recommendations

Continue to look at ways to keep birds out of the picker.

Fix insulation issues.

Fix hole in conditioning room floor.

Overall very clean and overall organization is very, very impressive.

We appreciate the attention to detail. Keep up the good work!

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