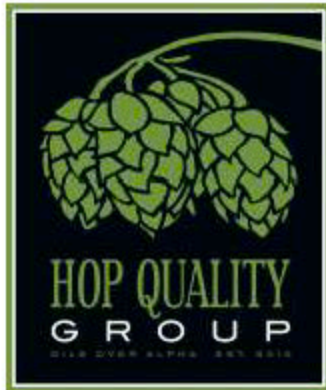


***Our mission: To continuously improve
the sanitation and quality of hops
used in the brewing and cellaring of great beers.***



Date	19 August, 2015
Location	Shinn & Son Inc., Washington - West facility
Purpose	Pre-Harvest Quality Visit

Attendees:	
Ryan Walker	Zack Baitinger – New Belgium
Kevin Madsen - Steiner	Sam Tierney - Firestone
Val Peacock - HQG	Ryan Schmiede - Deschutes
Derek Stepanski - Bells	Patrick Chavanelle - Allagash

Operations Description

The picking building is open faced – with the loading area not enclosed. Plan is to enclose it this winter. Bird problems look minimal.

Drying area has a metal roof with no insulation. Reports no condensation problems during drying. Some rust on the roof and rafters, but pressure washing before harvest should suffice to remove any loose material. Drops the hops on the floor for cooling.

Large Quonset hut near baler used to store bales.

Areas of Concern

It is difficult to keep birds out of open faced picking buildings.

Where the conveyor leaves the picking building is not blocked very well.

Overall, in pretty good shape.

Recommendations

Enclose front end of picking building as planned.

Check the ceiling of the drying area for loose material each year before harvest. Clean as needed.

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