

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



Date	August 22, 2018
Location	Virgil Gamache Farms
Purpose	Pre-Harvest Quality Visit

Attendees:	
Tom Tweedy (Stone)	Todd Roseman (Boston Beer)
Jason Pond (Brew Dog)	Darren Gamache (Virgil Gamache Farms)
Rob Emery (Firestone Walker)	Paul Dickman (HAAS)
Andrew Jones (Boston Beer)	

Operations Description

Overall a nice facility
Nice automation with the cleaning equipment
Lots of nice upgrades
Still using diesel for the kilns

Areas of Concern

Picking machines uncovered and outside-less chance for bird harborage but still open to the elements
Unlabeled bucket under picker
Bird droppings on the cleaning room floor-management knew the droppings were there for days
Hole in the kiln bird netting
Bird dropping in kiln area
Loose bark identified over the kiln beds
Bug spray (non-food grade chemical) identified in the kiln area
Excessive cob web build-up in pre-bale area
Unprotected glass window in the pre-bale area
Unlabeled oil can in the baling area
Vehicles parked on baling area floor with nothing under the vehicles to protect the floor

Recommendations

Concentrate on GMP in the older areas of the facility
Repair all the bird netting to prevent entry
Clean up the bird droppings immediately as opposed to leaving on the floor for people to walk on
Address the loose bark over the kiln beds and unprotected glass window in the pre-bale area.
Protect the floor under parked vehicles or better yet park them outside of the baling area.
Address all the unlabeled cans and containers etc. All storage should be labeled identifying contents.

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