

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



Date	20 August, 2015
Location	Rich Van Horn, Washington
Purpose	Pre-Harvest Quality Visit

Attendees:	
Rich Van Horn	
Tim Gamache	Brent Radke – New Belgium
Cole Provence - YCHhops	Sam Tierney - Firestone
Jeremy Moynier – Stone	Ryan Kern - Deschutes
Andrew Ety - Brooklyn	Patrick Chavanelle - Allagash
Eryn Bottens – Boston Beer	Val Peacock - HQG

Operations Description

Open faced picking operation – but looks easy to seal with bird netting. Little evidence of bird activity. Looks in good shape. There is a roof over the loading area.
Recently expanded drying operation with variable speed fans blowing the air under each kiln. Old part has wooden roof with no insulation, new part, metal roof with insulation. Insulation new, so still in good shape. Little bird evidence. Booties required for workers entering bed of hops. Dries 125-135°F.
Baling building new with cement walls. Looks nice! Has cold storage facility for bales.
Several isolated break areas for workers.
Overall – a very nice operation!

Areas of Concern

Birds are difficult to control in open faced picking buildings.
Insulation in drying operations tends to get wet, mildew, sag & tear.

Recommendations

Consider completely enclosing the picking operation.
Keep an eye on the insulation in the drying area. Repair/replace as needed.

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