

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



|                 |                           |
|-----------------|---------------------------|
| <b>Date</b>     | August 23, 2018           |
| <b>Location</b> | Van Horn Farms            |
| <b>Purpose</b>  | Pre-Harvest Quality Visit |

|                              |                   |
|------------------------------|-------------------|
| <b>Attendees:</b>            |                   |
| Tom and Jeremy-Stone         | Ben-Allagash      |
| Jason and Fraser-Brew Dog    | Matt-Karl Strauss |
| Rob and Sam-Firestone Walker | Rich-Van Horn     |
| Andrew and Todd-Boston Beer  | Joe-YCH           |
| Alex-Three Weavers           | Amanda-YCH        |

**Operations Description**

|  |
|--|
| Picking building with netting on entrances—fully enclosed. Picker is really clean and ready for harvest! Excellent Bird netting and rodent control in place--no evidence of birds. Great Cleaning System—Minimal Leaves and Stems. Great magnet distribution.  |
| Kiln and drying area in clean condition. Some insulation tears that Rich says he will address.   |
| Floor in Conditioning room is super clean! Floor is cleaned before and after harvest. Baling area and floor clean and free of oils and stains. There was a pair of eyeglasses sitting by E-Stop. Forklift used in Conditioning room is parked outside and has a leak—he will call Hyster and get it fixed. |
| Tools separated from all areas. Nice shop area and good chemical storage. Food grade lubricants used.  |
| Signage throughout facility. Lock out/tag out in place. Picnic tables and hand-washing stations will be put out tomorrow.  |

**Areas of Concern**

|   |
|---|
| Unlabeled trash can and oil bottles in the baler area.                      |
| Spray paint and brake cleaner (non-food grade chemicals) in the baler area. |
| Pest traps stacked outside—said reason was floor cleaning.                  |
| Floor cracks in the cooling room.   |
| Some insulation tears.  |
| Light visible under cooling room door when closed.                          |

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### **Recommendations**

Label all cans/bottles, etc. identifying their contents.  
Patrol all facilities to remove and properly store all non-food grade chemicals.  
Schedule the floor cracks to be repaired in baling room.  
Replace door seal in baling room to prevent insect and other pest's entry.  
Fix the few insulation tears.

Overall, the facility is in really good shape and really clean. It's a good model for cleanliness! We really appreciate your efforts and commitment to quality. Thanks for allowing us to tour the farm — especially with this big group. Keep up the great work!

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