

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



<b>Date</b>	19 August, 2014
<b>Location</b>	Wyckoff Farms Inc., Washington
<b>Purpose</b>	Pre-Harvest Quality Visit

<b>Attendees:</b>	Val Peacock – Hop Quality Group
Herby Redman	Jason Pond - Firestone Walker
Kevin Mortsen	
Bob Mondor – John I. Haas	Zach Bodah – Allagash Brewing
David Del Moro – John I. Haas	Christian Holbrook – New Belgium Brewing

**Operations Description**

Tightly run operation. Sign in sheets required for all visitors plus hard hats and glasses required for production areas – even when not in operation.
Designated eating/break area, although not shaded from the sun.
The picking building contains two parallel picking lines. An old, conventional machine and a new Perrault system on the south side. The entire facility was clean, but the bine loading areas are not enclosed. We discussed enclosing both picker front ends in a similar style to Roy Farms.
The kiln/cooling area is in good shape.
The staff is very professional and the organization is run more like a big corporation than a family farm. They farm several thousand acres of hops as well as other crops.

**Areas of Concern**

The front end of the picking building is open during the off-season, although we saw little evidence of bird problems.
Overall, there is little to be concerned about at this facility.
This is only one of five harvesting sites within Wyckoff Farms. We did not see the others.

**Recommendations**

Install bird proofing of some sort on the front end of the picking facility.

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