

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



<b>Date</b>	August 21, 2018
<b>Location</b>	Wenas Farm, Washington
<b>Purpose</b>	Pre-Harvest Quality Visit

<b>Attendees:</b>	
Matt-Karl Strauss	Alex-Three Weavers
Jeremy-Stone Brewing	Fraser-Brew Dog
Sam-Firestone Walker	Mike-Wenas
Ben-Allagash	Eric-Wenas
	Hunter-HAAS

### **Operations Description**

Very clean unloading area. Picking building with netting on entrances. Cleaned and harvesting already. Rebuilt picker is in excellent condition. Excellent Bird netting and rodent control in place--no evidence of birds. Cleaner and magnets in place.

Kiln: very nice Wolf drying system. Kiln and drying area in clean condition. 7 X 7 meter drying system. Indirect heat system, heat exchanger, and blowers react to relative humidity. Cooling area: hops are stored here for 3-4 hours, separate bins with moving floors and belts, very gentle on hops.

Baling area and floor clean and free of oils and stains. Smaller baler that comes with the system. A lot cheaper than US version but slower—not great for efficiency but really safe. They might put another in at some point to speed things up.

Pre-harvest employee safety training being done. Daily logs for everything. Global Gap Certified. Food grade lubricants used. Excellent signage throughout facility. Lock out/tag out in place. Newer facility and super clean! In the facility as a whole there is no real direct human contact with the hops besides the hanging at the beginning. No forklifts and all automated!

### **Areas of Concern**

Very impressive! Nice facility. Hard to find issues.

Only concern in picker is the sweeping of hops off of the floor under the bine-hanging area and into the picker conveyor. This seems pretty standard but it does raise the possibility of things coming in on truck tires getting pushed into the product stream.

### **Recommendations**

Model facility! Excellent!

We are impressed with the technology employed and the high-level of attention to detail and quality. We really appreciate your efforts and commitment and thank you for letting us visit without much notice!

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on our commitment to quality hops for great beers.***



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