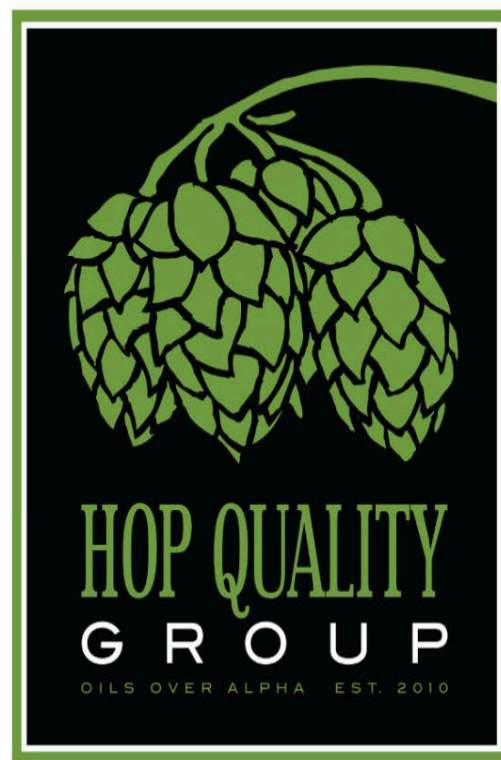


HQG Visit Date:	8/18/21
Farm/Facility:	Wyckoff - Hogue
Picker Name & Grower Number(s):	Wyckoff Hogue – WA432
Grower Name & Phone:	Kirby Redman (Dir. Hop Division) (David and Court Wyckoff not present)
Physical Address of Farm/Facility:	32202 N McDonald Rd., Prosser, WA 99350
Email Address:	kirbyr@wyckoff-farms.com
Picker Type(s) & Description:	1951 Dauenhauer
Merchant Partners/Direct/Both?	Visited with HAAS



HQG Attendee & Brewery	
Jeremy Moynier – Stone Brewing	Steve Luke – Cloudburst Brewing
Teddy Gowan – Societe Brewing Company	
Karsten McDonell – Sierra Nevada Brewing Company	Hunter Van de Graaf - HAAS

Operations Description:

<p>Picker: 1951 Dauenhauer. One of Kirby’s favorite pickers – works very, very well. “Covid hangers.” Good screens. Hardly any maintenance needed for this picker. Ladder in picker needs to be re-attached on the bottom. Some holes in wall. Some floor boards loose. Low hanging lights. 24/7. Interesting “Holding Box” that they bypass (don’t use). Good E stops on chords set up around the picker.</p>
<p>Kiln: facility in general already had initial cleaning. Hole in kiln roof. No insulation in kiln so don’t have to worry about tears. Wood floors – would like to re-do and put in metal.</p>
<p>Baler: hole in wall. Bale storing area is a really cool old wood frame building. Some holes in wall.</p>
<p>Similar set-up with magnets as A&B.</p>
<p>Co is 95% vaccinated. Multiple hand-washing stations for COVID. They will require masks again this year. Good PPE protocols: bump caps, safety glasses, etc. Dedicated 2-person food safety team. Color-coded trucks to ensure they only go to the correct facility for processing (they can have up to 100 trucks on the road at a time!). Succession plans for employees for career development. Employ a lot of women. Nice break area (although will have restrictions again with COVID for social distancing).</p>

Areas of Concern:

Loose bolted ladder in Picker.
Some holes in Picker Building, Kiln, and Baling area and storage.
Some loose floor boards in Picking area.
Low hanging lights.

Improvements since last HQG visit (if applicable):

1 st HQG visit.

Recommendations:

Bolt down ladder in Picker.
Fix holes in facility.
Fix loose floor boards.
Secure low-hanging lights or have them highlighted for safety.

Additional Comments:

What hop varieties are grown? Acreage? <ul style="list-style-type: none">• Multiple acreage and varieties.
Does Grower plan any major upgrades in the near future? <ul style="list-style-type: none">•
Does Grower operate multiple facilities? If yes, how many? Facility names and locations (grower numbers)? <ul style="list-style-type: none">• Yes. 5: Charvet, Wolf Facility, Miller, A&B, and Hogue
Does Grower custom pick for anyone else? If yes, who? <ul style="list-style-type: none">• N/A
What certifications does the grower possess, if any? <ul style="list-style-type: none">• Working on Global GAP for all facilities.
Additional Comments about the operation? <ul style="list-style-type: none">• This facility had initial cleaning so was in much better condition than A & B. We appreciate you spending time with the HQG group and letting us see the facility. We appreciate your commitment to producing quality hops and the openness and partnership over the years with HQG.