

OHGG Hops Quality Standards

Best Practices for Growing Hops



FARM BOOK RECORDS: FORMS

1. Daily Harvest Facility Walkthrough
2. Machinery/Building/Equipment cleaning/Maintenance Log
3. Traceability – Record of Sales
4. Harvest Equipment – Pre-Harvest Food Safety Risk Assessment
5. Facility and Worker – Pre-Harvest Food Safety Risk Assessment
6. Weekly Scouting Log
7. Daily Harvest Log
8. Pesticide Log
9. Fertilizer Log

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**HARVEST EQUIPMENT
PRE-HARVEST FOOD SAFETY RISK ASSESSMENT**

Go through the list on this Risk Assessment and check your facility. Put a check mark in the boxes below to see where you are for levels of risk. Correct any items you find while performing this walk around.

HAZARDS and RISKS	MANAGEMENT PLAN	LEVEL OF RISK				
		NONE	LOW	SOME	LIKELY	HIGH
		0	1	2	3	4
Moisture Sensors	Calibrate annually. As drying occurs test kiln beds for moisture.					
Moisture Probes	Calibrate annually. Check bales for moisture levels and document.					
Magnet	Check annually. Test to check for strength levels. (How strong)					
Picking machine	Picking machine is checked for cleanliness. Food grade lubricant is used. See machinery/building/equipment cleaning/maintenance log					
Kiln Drying Room	Make sure all belts/conveyors are cleaned before harvest and daily checks. Check for cleanliness of cloth lining rooms. Check for flecking of any paint or wood used in the rooms. See maintenance/building/equipment cleaning/maintenance log					
Baling Room	Clean all floors before harvest begins. Check floors daily for any issues that may occur from equipment in the baling room. Check all equipment (forklift/bobcat) that may be in the baling room to move product. If using employees and manually moving product make sure they are using clean equipment that does not leave the baling room and some type of footwear that is not allowed outside the baling room.					
Trucks	All vehicles that come in contact with the fresh product must be cleaned pre-harvest and visually checked before each shift. Truck cleanliness logs are to be in each truck.					

**FACILITY and WORKER
PRE-HARVEST FOOD SAFETY RISK ASSESSMENT**

Go through the list on this Risk Assessment and check your facility. Put a check mark in the boxes below to see where you are for levels of risk. Correct any items you find while performing this walk around.

HAZARDS and RISKS	MANAGEMENT PLAN	LEVEL OF RISK				
		NONE	LOW	SOME	LIKELY	HIGH
		0	1	2	3	4
Restrooms: Mobile or Fixed Water contamination, overflow from waste	Make sure there is no runoff or leaking. Place Porta-potties outside of the fields where there is no risk to fields or any waterways in the event of a spill or leak.					
Equipment or Tools - Reusable Crop contamination and worker injury	Check daily for cleanliness and damage. Repair or clean daily as needed. Clean and repair at least 7 days prior to harvest. If employees bring their own equipment have a place for them to clean as needed or visually inspect daily.					
Eating, Tobacco, Liquids Crop Contamination	No eating, tobacco use, beverages other than water in the fields or hop facility. Employees may have these items in their personal cars or other designated areas.					
Animals and Rodents Crop Contamination	Visually check daily for any signs of animals or rodents in fields or hop facilities. Use screening on facilities if necessary and fencing in the fields where needed.					
Water Testing For human use and crop exposed to water	Open water source tested at least three (3) times annually. Well water tested at least one (1) time annually.					
Worker cars Leaks tracked to fields	No parking inside the rows when crop is still in the fields. All parking outside of the fields and crop loading area.					
Worker Training Safety to workers and crop contamination	All workers receive Hygiene and Food Safety training at least annually. Training items are posted. Proper clothing in work areas, proper clothing or PPE in specific work areas.					

Weekly
Scouting Records

Date	Growing Week	GDD	Observations of Growth	Plant Condition	Pests /Diseases	Rainfall in Inches	Irrigation in Gallons	Additional Info (Weather, Testing, etc.)

Daily Harvest Log

Date/ Time	Field #	Variety	Harvest Moisture	Dry Time	Drying Temp.	Post Dry Moisture	Lot #	Bale #	Cold Storage Date

Pesticide Log

FIELD LOCATION:	
APPLICATOR NAME:	
OH LICENSE NUMBER:	

<i>Month/Day/Year</i>	<i>Product Name</i>	<i>Active Ingredients</i>	<i>EPA Reg #</i>	<i>REI</i>	<i>PHI</i>	<i>Crop</i>	<i>Rate</i>	<i>Size of Area Treated</i>	<i>Total Amount Applied</i>	<i>Max amount per year</i>	<i>Field Notes: target pest(s). Sprayer info, gallons water used, wind and weather, crop status</i>

