SEATTLE CORPORATE OFFICE
1100 W. Ewing Street
Seattle, Washington 98119
Office: 206.285.6800

June 27, 2014

ADEC-Division of Water
Jackie Ebert
410 Willoughby Ave., Suite 303
Juneau, AK 99801
907-465-5336
Jackie.Ebert@alaska.gov

RE: Ocean Beauty Seafoods LLC-Alitak Facility NOI update for APDES Permit Number: AK-G52-0036

Dear Ms. Ebert,

We (Ocean Beauty Seafoods-LLC) are submitting this updated Notice of Intent (N.O.I.) for our Alitak Facility; which is permitted under APDES Number: AK-G52-0036.

The following updates are included in the N.O.I.:

- Pollock, Sole, and Arrowtooth have been added as additional species that we intend to process during the 2014 season.
- Section 6, Projected Production Information; has been updated to reflect the change of proposed species to be processed. Additionally; some of the 24hour processing capacities of the already existing species, were updated to reflect changes in capacity. This will not increase total annual waste discharge amount.
- Section 8, Projected Maximum Quantity in lbs. of Process Waste Solids that are Discharged; has been updated to reflect the change of proposed species to be processed. Additionally; some of the annual waste discharge amounts of the already existing species were updated to reflect these changes, and stay under our 10,000,000 lbs. maximum annual discharge limit.

If you have any questions, or need any additional information; please contact Lance Wischler; at: (206) 285-6800 ext. 1822. Thank you for your time and assistance.

Sincerely,

Lance Wischler
Ocean Beauty Seafoods, LLC
Environmental Compliance Technician

(Enclosure)

Cc: Woody Knebel (OBS, Alitak Plant Manager)
Cindy Luna (Manager, Corp. QA & Regulatory Affairs, Alaska Region)
Joe Frazier (OBS, VP, Corp. Food Safety, QA, and Regulatory Affairs)
Mike Simpson (OBS, AK Area Manager-Central)
Jon Black (OBS, VP, AK Operations)

NOTICE OF INTENT

to be covered under

APDES GENERAL PERMIT AK-G52-0000

for

SEAFOOD PROCESSORS IN ALASKA

(See Part IV.C. of the Permit, reissued 2001)

Please submit this NOI to:

Department of Environmental Conservation
Division of Water

555 Cordova Street
Anchorage, AK 99501

Submittal of this document constitutes notice that the party identified in Section 1 intends to be covered by the APDES general permit authorizing discharges from seafood processing activities in Alaska and obligates the permittee to comply with the terms and conditions of the permit.

Please fill in all information. Attach supplemental information sheets as appropriate.

SECTION 1 - PERMIT INFORMATION

APDES PERMIT NO. **AK-G52 -** 0036	ADEC Number (Seafood Processor License) AK-1087

SECTION 2 - OPERATOR INFORMATION (Part IV.C.2)

Company Name Ocean Beauty Seafoods-LLC	
Address PO Box 70739	Phone (206) 285-6800
City/State/Zip Seattle, WA 98127	FAX (206) 281-0820
Representative/Title Joe Frazier/VP, Corp. Food Safety, QA, and Regulatory Affairs	E-mail joe.frazier@oceanbeauty.com

SECTION 3 - OWNER INFORMATION (Part IV.C.3)

Owner Name Ocean Beauty Seafoods-LLC	
Address PO Box 70739	Phone (206) 285-6800
City/State/Zip Seattle, WA 98127	FAX (206) 281-0820
Representative/Title Joe Frazier/VP, Corp. Food Safety, QA, and Regulatory Affairs	E-mail joe.frazier@oceanbeauty.com

SECTION 4 - FACILITY or VESSEL INFORMATION (Part IV.C.4)

Facility/Vessel Name Ocean Beauty Seafoods-Alitak Facility		No of Employees 180
Address #1 Woodster Way		Phone (907) 771-4800
City/State/Zip Alitak, AK 99697		FAX (907) 771-4802
Latitude and Longitude of Discharge(s) 56 50' 50"N 154 14' 36"W		
Previous facility/vessel name(s) N/A		
Type of vessel N/A	USCG no. N/A	Vessel length N/A

SECTION 5 - FACILITY CLASSIFICATION (Part IV.C.5; Check each that applies)

☐	Offshore floating seafood processor: operating and discharging between 1 and 3 nautical mile from shore at MLLW
☐	Nearshore floating seafood processor: operating and discharging from one (1) to one half (0.5) nautical mile from shore at MLLW
✓	Shore-based seafood processor: operating and discharging less than one half (0.5) nautical mile from shore at MLLW (Includes vessels that meet discharge location criteria)

SECTION 6 - PROJECTED PRODUCTION INFORMATION (Part IV.C.6; Check all that apply)

✓ Whole	☐ Head-on & Gutted	✓ Headed & Gutted	✓ Fillets	✓ Cured, salted or smoked
✓ Canned	☐ Fish meal	☐ Surimi, fish paste	☐ Mince, dry/ washed	☐ Mince, wet/ unwashed
✓ Roe	☐ Crab: whole, pieces	☐ Shrimp, scallops, clams, oysters, snails, urchins, cucumbers (circle appropriate items)		✓ Other (identify): Ancillary Products

Catch Processed (by type, e.g., cod, pollock, salmon)	Finished Product (by type, e.g., fillets, surimi, canned)	24-hour Design Capacity in lbs of processing raw product	Location (Lat/Long or ADF&G areas)	Anticipated Processing Activity -- Number of days per month											
				Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Herring	IQF	200,000	56 50' 50"N 154 14' 36"W				30	31	15						
Halibut	H&G/Fletches	40,000	56 50' 50"N 154 14' 36"W				30	31	30	31	31	15			
Salmon	H&G/Fillets	150,000	56 50' 50"N 154 14' 36"W					15	30	31	31	15			
Salmon	Canned	400,000	56 50' 50"N 154 14' 36"W						30	31	31	15			
Salmon	Roe	6,000	56 50' 50"N 154 14' 36"W					15	30	31	31	15			
Black Cod	Western Cut Fillets	70,000	56 50' 50"N 154 14' 36"W				30	31	30	31	31	15			
Pacific Cod	IQF	100,000	56 50' 50"N 154 14' 36"W				30	31	30	31	31	15			
Rockfish	H&G/IQF	26,000	56 50' 50"N 154 14' 36"W				30	31	30	31	31	15			

SECTION 7 - RECEIVING WATER INFORMATION (Part IV.C.7)

Name(s) of waterbody(ies) receiving discharges of the facility Lazy Bay

Name of any larger, adjacent receiving waterbody(ies) Alitak Bay

List any areas within three (3) nautical miles of operation which are excluded from coverage under the General Permit (e.g., Parks, Preserves, Refuges, Critical Habitats etc.)

Kodiak Island National Wildlife Refuge

Nature of Receiving Water: Discharge is to marine water ✓ Discharge is to fresh water ☐ Discharge is to estuary or tidal tributary ☐

Attention: Nearshore and Shore-based Processors must submit a bathymetric map of the receiving water within one (1) nautical mile of the discharge showing the location of the facility and all discharge point(s)

SECTION 6 - PROJECTED PRODUCTION INFORMATION (Part IV.C.6; Check all that apply)

✓ Whole	Head-on & Gutted	✓ Headed & Gutted	✓ Fillets	✓ Cured, salted or smoked
Canned	Fish meal	Surimi, fish paste	Mince, dry/ washed	Mince, wet/ unwashed
✓ Roe	Crab: whole, pieces	Shrimp, scallops, clams, oysters, snails, urchins, cucumbers (circle appropriate items)		✓ Other (identify): Ancillary Products

Catch Processed (by type, e.g., cod, pollock, salmon)	Finished Product (by type, e.g., fillets, surimi, canned)	24-hour Design Capacity in lbs of processing raw product	Location (Lat/Long or ADF&G areas)	Anticipated Processing Activity -- Number of days per month											
				Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Salmon	Heads, Frames, & Bellies	48,000	56 50' 50"N 154 14' 36"W					15	30	31	31	15			
Pacific Cod	Stomachs, Roe, & Milt	11,000	56 50' 50"N 154 14' 36"W				30	31	30	31	31	15			
Herring	Roe (Kazunoko)	300	56 50' 50"N 154 14' 36"W				30	31	15						
Halibut	Cheeks, & Collars	5,000	56 50' 50"N 154 14' 36"W				30	31	30	31	31	15			
Arrowtooth	IQF & H&G	1,000,000	56 50' 50"N 154 14' 36"W				30	31	30	31	31	15			
Sole	IQF & H&G	100,000	56 50' 50"N 154 14' 36"W				30	31	30	31	31	15			
Pollock	IQF, H&G, & Roe	1,405,000	56 50' 50"N 154 14' 36"W				30	31	30	31	31	15			

SECTION 7 - RECEIVING WATER INFORMATION (Part IV.C.7)

Name(s) of waterbody(ies) receiving discharges of the facility Lazy Bay

Name of any larger, adjacent receiving waterbody(ies) Alitak Bay

List any areas within three (3) nautical miles of operation which are excluded from coverage under the General Permit (e.g., Parks, Preserves, Refuges, Critical Habitats etc.)

Kodiak Island National Wildlife Refuge

Nature of Receiving Water: Discharge is to marine water ✓ Discharge is to fresh water ☐ Discharge is to estuary or tidal tributary ☐

Attention: Nearshore and Shore-based Processors must submit a bathymetric map of the receiving water within one (1) nautical mile of the discharge showing the location of the facility and all discharge point(s)

SECTION 8 - DESCRIPTION of DISCHARGES (Part IV.C.8)

Sanitary Wastes

	Package Treatment Plant		Municipal System
√	On-site septic system		Community Septic system
	USCG Approved System (MSD) Type:		Capacity (gals/day):

Seafood Processing Wastes

Outfall depth: 45 ft. | Outfall distance from shore: 200 ft. | Water depth at outfall: 45 ft.

Vessels indicate the range of water column depths at which vessel discharges processing wastes: N/A to N/A ft.

Grinder - Type/Name: See Attachment Grinds seafood wastes to: 1/2 or less inch width

Other Wastewaters (Check all that apply)

✓	Process disinfectants	✓	Transfer water
✓	Cooling water	✓	Gray water
✓	Boiler water		Live tank water
	Cooking water		Air scrubber water
✓	Refrigerated seawater		Other (name):

Projected Maximum Quantity in lbs of Process Waste Solids that are Discharged

Specific Species Processed	TOTAL DAILY Amount of Solids Discharged	TOTAL ANNUAL Amount of Solids Discharged
Salmon	112,000 lbs.	9,407,000 lbs.
Herring, Pacific Cod, Black Cod, & Rockfish	400, 1,800, 600, & 2,000 lbs.	6,000, 108,000, 18,000, & 3,000 lbs.
Halibut, Pollock, Sole, & Arrowtooth	3,500, 50,000, 5,000, & 20,000 lbs.	32,000, 315,000, 26,000, & 85,000 lbs.

SECTION 9 - REFUELING CAPABILITY and PROXIMITY TO FUELING STATIONS (Part VI.C.9)

Does your facility/vessel refuel fishing vessels? Yes ✓ No ☐
If yes, what is the capacity of your refueling tanks? Conveyed from fuel farm

If no, what is the location and distance to the nearest refueling station?

SECTION 10 - SUBMITTALS (Part IV.C.10; to be attached to this NOI) * shore-based & near-shore processors only

✓	Letter certifying that the facility has developed and operates in accordance with a Best Management Practices Plan
✓	Location Map showing the location of the facility in the context of the coastal area of Alaska *
✓	Bathymetric Map of Receiving Water showing facility, outfall and water depths within one mile of the discharge *
	Waiver Request (for seafloor survey, discharging to excluded areas (Part III.A,B,C), if applicable

SECTION 11- SIGNATURE and CERTIFICATION (Part IV.C.11)

I certify under penalty of law that this document and all attachments were prepared under my direction or supervision in accordance with a system designed to assure that qualified personnel properly gather and evaluate the information submitted. Based on my inquiry of the person or persons who manage the system or those persons directly responsible for gathering the information, the information submitted is, to the best of my knowledge and belief, true, accurate, and complete. I am aware that there are significant penalties for submitting false information, including the possibility of fine and imprisonment for knowing violations.

Signature Principal or Partner Woody Knebel	Title/Company Plant Manager/Ocean Beauty Seafoods-Alitak Facility
Print Name Woody Knebel	Date 6-17-14

1. FACILITY CERTIFICATION

PURSUANT TO THE ENVIRONMENTAL PROTECTION AGENCY NATIONAL POLLUTION DISCHARGE ELIMINATION SYSTEM, PART VI, A, BEST MANAGEMENT PRACTICES PLAN

FACILITY N.P.D.E.S. NUMBER: AK-G52-0036
FACILITY OWNER/OPERATOR: OCEAN BEAUTY SEAFOODS LLC
FACILITY NAME: ALITAK FACILITY
FACILITY ADDRESS: #1 Woodster Way * Alitak Alaska, 99697

The attached Best Management Practices Plan has been reviewed and found to be accepted as reasonable by committee members of Ocean Beauty Seafoods LLC. Alitak Facility.

BMP COMMITTEE MEMBERS:

Woody Knebel	Alitak Plant Manager
John Yuill	Assistant Plant Manager
Paul Scott	Maintenance Manager
Fabiola Camacho	Office Manager
Rick Crooks	Quality Assurance Manager
Arthur Maglalang	Fresh Frozen Supervisor
Kim Rice	1st. Machinist
Richard Bronson	Retort Operator

The undersigned persons are the authorized parties to sign this "certification" on behalf of the facility, ensuring by inspection or other means, the completion and implementation of the Best Management Practices Plan. Said plan is maintained as an addendum to the N.P.D.E.S. permit and is available upon request.

Plant Manager, Woody Knebel

Signature: _____ **Date:** 6/3/14

Assistant Plant Manager, John Yuill

Signature: _____ **Date:** 6-3-14

Maintenance Manager, Paul Scott

Signature: _____ **Date:** 6-18-14

Quality Assurance Manager, Rick Crooks

Signature: _____ **Date:** 6-3-14

OCEANBEAUTY
SEAFOODS LLC

ALITAK FACILITY
PO Box ALZ Kodiak, Alaska 99697
Office: 907.771.4800 Fax: 907.771.4802

Re: NOI Update Attachment – Section 8; Grinder – Type/Name

Vaughn Pumps:

1 – 4" to 6" Chopper Pump
1 – 6" Chopper Pump (not plated)
2 – 6" Grinder Pumps (plated 3/8" holes)

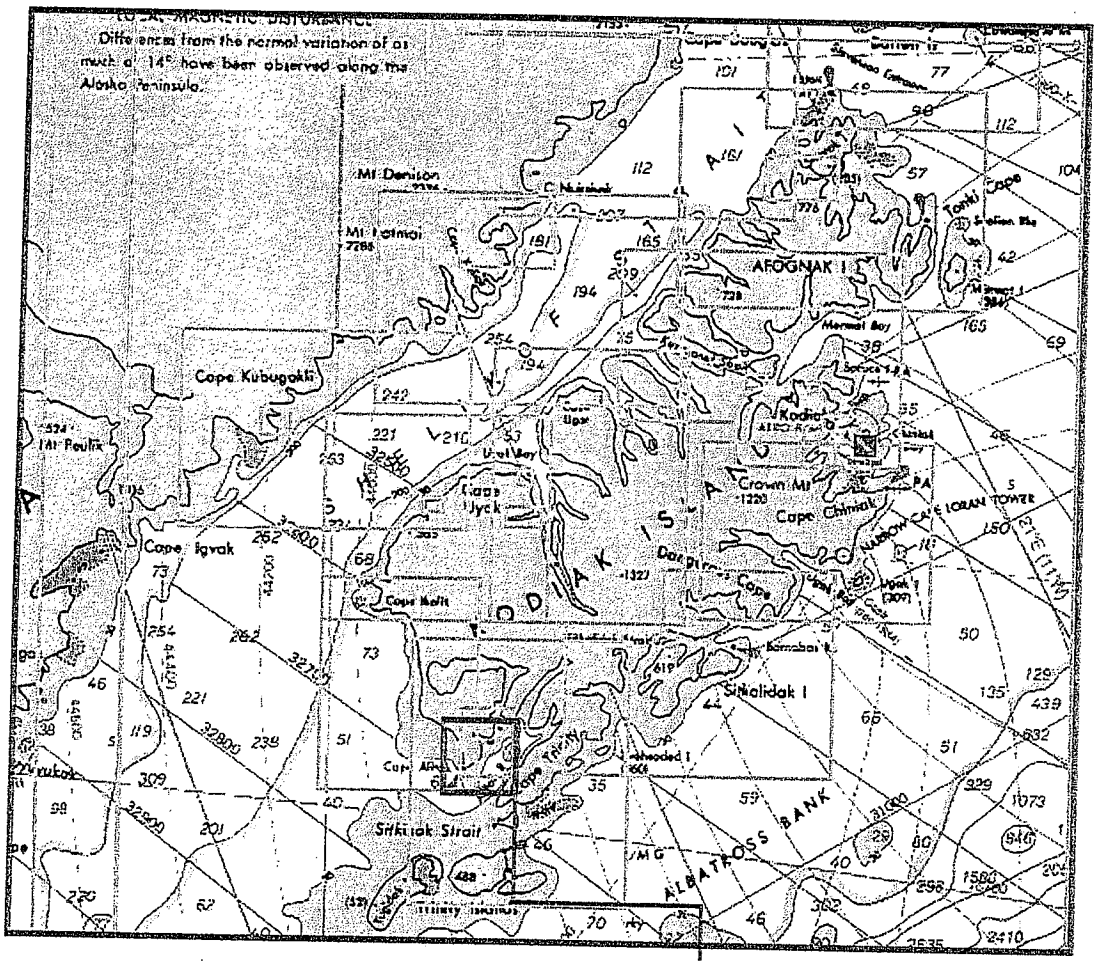
1- Autio Grinder (plated ½" holes)

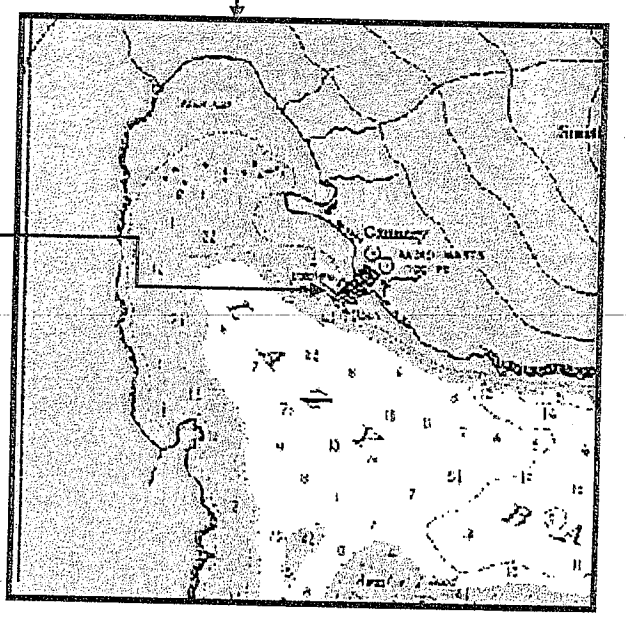
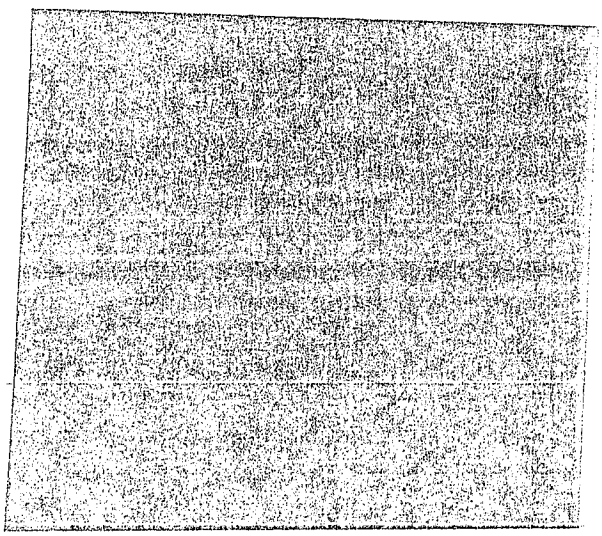
2 – 3" BJM Grinder Pumps ("macerator" style)

Sumps:

1 – 4" to 6" Vaughn Chopper Sump (Primary Stage for Fish House)
1 – 6" Vaughn Chopper and Autio Grinder Sump (Primary Stage for all other process areas)
1 – 3" Grinder (2ea.) Sump (Primary Stage for Halibut & Enzyme Caviar rooms & Alley drains)
1 – 6" Vaughn Grinder (2ea.) Sump for discharge into main 10" HDPE Outfall (Final Stage; final grind ½" or less)

Note: All primary stage grinders/choppers discharge into final stage sump.





Ocean Beauty Cannery Alitak