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

May 5, 2015

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-Petersburg Facility NOI update for APDES Permit Number: AK-G52-0477

Dear Ms. Ebert,

We (Ocean Beauty Seafoods-LLC) are submitting an updated Notice of Intent (N.O.I.) for our Petersburg Facility; which is permitted under APDES Number: AK-G52-0477.

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

- On page 1-Section 2 - Operator Information; contact e-mail has been corrected from Bruce.Honsrud@oceanbeauty.com to Bruce.Honrud@oceanbeauty.com.
- Page 1-Section 4 – Facility or Vessel Information; Latitude and Longitude of Discharges; has been edited from 56° 48’ 47.7”N & 32° 57’ 50.5”; to 56.813212 North, -132.96400 West.
- Page 2-Section 6 – Projected Production Information; for Salmon: Frozen/H & G; a change has been made to anticipated processing activity – Number of Days per Month for September, has been changed from 0, to 4.
- Page 3-Section 8 – Description of Discharges; Other Wastewaters; cooling water, and boiler water has been added. Additionally, condenser water was added under the heading of: Other (name).

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: Bruce Honrud (OBS, Petersburg Plant Manager)
Nik Wendell (OBS, Petersburg Assistant Plant Manager)
Cindy Luna (Manager, Corp. QA & Regulatory Affairs, Alaska Region)
Joe Frazier (OBS, VP, Corp. Food Safety, QA, and Regulatory Affairs)
Mike Forbush (OBS, Corp. Area Manager-Southeast)

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 -** 0477	ADEC Number (Seafood Processor License) AK-517

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

Company Name Ocean Beauty Seafoods-Petersburg Facility	
Address P.O. Box 429/101 Harbor Way	Phone (907) 772-4242
City/State/Zip Petersburg, AK 99833	FAX (907) 772-3573
Representative/Title Bruce Honrud/Plant Manager	E-mail Bruce.Honrud@oceanbeauty.com

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

Owner Name Ocean Beauty Seafoods-LLC	
Address 1100 W Ewing Street	Phone (206) 285-6800
City/State/Zip Seattle, WA 98119	FAX (206) 281-0820
Representative/Title Joe Frazier/VP Corp. QA & Regulatory Affairs	E-mail Joe.Frazier@oceanbeauty.com

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

Facility/Vessel Name Ocean Beauty Seafoods-Petersburg Facility	No of Employees 180
Address 101 Harbor Way	Phone (907) 772-4242
City/State/Zip Petersburg, AK 99833	FAX (907) 772-3573
Latitude and Longitude of Discharge(s) 56.813212 North -132.96400 West	
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):

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 Herring/Roe on Kelp	80,000	Wrangell Narrows			10	20	10							
Salmon Roe	Roe	24,000	" "						5	31	31	4			
Salmon	Frozen/H & G	200,000	" "						5	31	31	4			
Salmon	Canned	430,000	" "							27	31	4			
Black Cod	H & G	30,000	" "					4				4			
Halibut	H & G	30,000	" "					4				4			
Dungeness Crab	Whole Cooked & Frozen	10,000	" "										10	10	
Shrimp	Headed, Peeled, Cooked, & Frozen	20,000	" "								25	25	25	25	

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

Name(s) of waterbody(ies) receiving discharges of the facility Wrangell Narrows

Name of any larger, adjacent receiving waterbody(ies) Frederick Sound

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.)
Petersburg Creek-Duncan Salt Chuck Wilderness (within the Tongass National Forest)

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

Seafood Processing Wastes

Outfall depth: 30 ft.	Outfall distance from shore: 1,000 ft.	Water depth at outfall: 30 ft.

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

Grinder - Type/Name: 2 Vaughan Choppers, 3 Autio Grinders, & 2 Muffin Monsters Grinds seafood wastes to: 0.5" 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): Condenser water

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
Herring	200 lbs.	8,000 lbs.
Salmon	97,000 lbs.	5,531,000 lbs.
Black Cod, Halibut, & Dungeness Crab/Shrimp	12,125 lbs.	111,000 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?

If no, what is the location and distance to the nearest refueling station? 1/4 mile from the plant.

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	Title/Company OBS-Petersburg Plant Manager
Print Name Bruce Honrud	Date 1-9-15

OCEANBEAUTY
SEAFOODS LLC

Petersburg Facility
P.O. Box 429 • Petersburg, AK 99833
Phone: (907) 772-4242 • Fax: (907) 772-3573

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.S NUMBER: AK – G52 – 0477
FACILITY OWNER/OPERATOR: OCEAN BEAUTY SEAFOODS
FACILITY NAME: PETERSBURG FACILITY
FACILITY ADDRESS: 101 HARBOR WAY * BOX 429, PETERSBURG, AK 99833

The enclosed Best Management Practices Plan has been reviewed and accepted as reasonable by committee members of Ocean Beauty Seafoods, LLC, Petersburg Facility

BMP Committee Members:

Bruce Honrud	Petersburg Plant Manager / Maintenance Manager
Nickola Wendel	Assistant Plant Manager
Ana Magarro	Quality Assurance Manager
Victor Mejorado	Production Supervisor

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 a Best Management Practice Plan. Said plan is maintained as an addendum to the N.P.D.E.S. permit and is available upon request.

Signature: _____ Date: 6-28-14
Plant Manager / Maintenance Manager: Bruce Honrud

Signature: _____ Date: 7/8/14
Assistant Plant Manager: Nikolai Wendel

Signature: _____ Date: 6-30-14
Quality Assurance Manager: Ana Magarro

OCEAN BEAUTY SEAFOODS LLC

Re: Best Management Certification Requirement

All Ocean Beauty facilities possess and fully implement a facility specific Best Management Practices Plan, which is kept on site as well as at the corporate office. Authorized personnel from each of our facilities (Alitak, Cordova, Excursion Inlet, Kodiak, Naknek, and Petersburg) review the BMP every season.

Cindy Luna

Cindy Luna
Ocean Beauty Seafoods LLC
Manager, Corporate QA & Regulatory Affairs (Alaska Region)

1/20/15

Date

OCEANBEAUTY SEAFOODS LLC

1100 W. Ewing St. - Seattle, WA 98119
Office: (206) 285-6800

Alaska Department of Environmental Conservation
Wastewater Discharge Authorization Program
555 Cordova St.
Anchorage, Alaska 99501

1.9.15

Re: SIGNATORY REQUIREMENT AUTHORIZATION

In accordance with the Section IX-Part E (General Provisions) of the NPDES/APDES permit AK-G52-0000 series; all applications, reports, or information submitted to EPA and ADEC shall be signed and certified.

All permit applications shall be signed for a corporation: by a principal corporate officer or by a duly authorized representative of that person. "A person is a duly authorized representative only if:

a. The authorization is made in writing by a person described above and submitted to EPA and ADEC, and
b. The authorization specifies either an individual or a position having responsibility for the overall operation of the regulated facility or activity, such as the position of plant manager, superintendent, position of equivalent responsibility, or an individual or position having overall responsibility for environmental matters for the permittee. (A duly authorized representative may thus be either a named individual or any individual occupying a named position.)

For all intents and purposes and in accordance with the aforementioned requirements in Section IX-Part E; the individuals occupying the following positions shall be considered authorized representatives of Ocean Beauty Seafoods:

Vice President, Alaska Operations
Alaska Area Manager
All Facility Plant/General Managers and Plant Superintendents
All Assistant Plant Managers
Director, Corporate Food Safety, QA, and Regulatory Affairs
Manager, Corporate QA & Regulatory Affairs, Alaska Region

Please let me know if you have any questions.

Thank you.

John Hanrahan
Vice President, Ocean Beauty Seafoods LLC