Notice of Intent (NOI)

to be Covered under
APDES General Permit AKG523000
Alaska Offshore Seafood Processors

Submit NOI to:
Wastewater Discharge Authorization Program
555 Cordova Street
Anchorage, Alaska 99501
Telephone (907) 269-6285
DEC.Water.WQPermit@alaska.gov

Submittal of this document constitutes notice that the party identified in Section II intends to be covered by the APDES permit authorizing discharges from seafood processing activities in Alaska occurring between 0.5 and3.0 nautical miles from shore or baseline and obligates the permittee to comply with the terms and conditions of the permit.

Section I. Permit Information (Part 4.4.1)

Currently Assigned APDES Permit No.(s): AKG523045

ADEC Environmental Health processor permit No.: AK-1282

Section II. Operator Information (Part 4.4.2)

Company/Organization Name: Icicle Seafoods, Inc.

Contact Person: John Woodruff Title: Vice President Operations

Authorized Representative Name or Title:

Mailing Address:

Street (PO Box): 4019 21st Ave. W

City: Seattle State: WA Zip: 98199

Phone: 206-282-0988 Fax(optional):

Email:

Section III. Billing Contact Information (Part 4.4.3)

Company/Organization Name: Icicle Seafoods, Inc.

Contact Person: Margaret L deGravelle Title: Director of Environmental, Health & Safety

Mailing Address:

[ ] Check if same as Operator Information.

Street (PO Box): 4019 21st Ave. W

City: Seattle State: WA Zip: 98199

Phone: 206-343-1769 Fax(optional):

Email:

Section IV. Owner Information (Part 4.4.4)

Company Name: Icicle Seafoods, Inc.

Contact Person: John Woodruff Title: Vice President Operations

Mailing Address:

[ ] Check if same as Operator Information.

Street (PO Box): 4019 21st Ave. W

City: Seattle State: WA Zip: 98199

Phone: 206-282-0988 Fax(optional):

Email:

Section V. Seafood Processor Facility Information (Part 4.4.5)

Current Facility Name: Egegik Seafood Processing Facility

Previous Name of Facility Over the Last Five Years	Date of Name Change
1. Woodbine Alaska Fishing Company	01/01/2008
2.	
3.	
4.	
5.	

Coast Guard Vessel Classification: Commercial Fishi	USCG No.:508212

Vessel Length (feet): 111	Vessel Width (feet): 26.2	Vessel Draft (feet):10.8

Section VI. Processor Classification (Part 4.4.6)

Indicate the classification below that describes the type of operations for this processor. Check each that applies.

- [ ] Operator of a stationary offshore processor discharging seafood processing waste in waters between 0.5 nm and 1.0 nm from shore at MLLW
- [x] Operator of a mobile offshore processer discharging seafood processing waste while in transit in waters between 0.5 and 1.0 nm from shore at MLLW.
- [ ] Operator of a stationary offshore processor discharging seafood processing waste in waters between 1.0 nm from shore and 3.0 nm from shore at MLLW or baseline
- [x] Operator of a mobile offshore processor discharging seafood processing waste while in transit in waters between 1.0 nm from shore and 3.0 nm from shore at MLLW or baseline

Section VII. Production Information (Part 4.4.7)

Provide a description of each product line, the type of raw product processed on each product line, the process applied to the raw product, and the 24 hour design capacity of each product line of the processing vessel.

Product line description (Cod line #1, Crab Line)	Type of raw product processed (cod, pollock, salmon)	Type of finished product (for example, fillets, surimi, canned)	24 hour design processing capacity of product line	24 hour maximum seafood processing wastewater discharge flow
Halibut Line	Halibut	Head and Gut Frozen	20000	0
Salmon Line 1	Salmon	Canned	350000	0
Salmon Line 2	Salmon	Head and Gut Frozen	125000	0
Salmon Line 3	Salmon	Fillet Frozen	125000	0
Salmon Line 4	Salmon	Roe Frozen	25000	0
Salmon Line 5	Salmon	Head and Gut and Fresh	40000	0
Salmon Line 6	Salmon	Frames Frozen	15000	0
Salmon Line 7	Salmon	Trim frozen	5000	0

Section VIII. Description of Discharges (Part 4.4.8)

Seafood Processing Wastes (Fill out the applicable sections)

Name and type of grinder(s):	Grind size dimension and design capacity per manufacturer specifications:
(2) Vaughan Choppers with 3/8" plates. (2) Muffir	Vaughan choppers: <0.5"/20,000 PPH. Muffin Mo

Depth in feet from the sea surface to outfall terminus: 0

See the AKG523000 NOI attachment for additional seafood processing waste discharge required information.

Sanitary Wastes

Type II	Type of Marine Sanitation Device (MSD)	Date of USCG approval and certification the MSD: 04/12/1976

Installation Date of MSD: 01/01/1967	Number of People Utilizing the MSD:	
MSD Design Capacity (gal/day): 300	Max: 5	Avg: 5

Are any other waste streams combined with MSD effluent prior to discharge? ☑ Yes ☐ No

If yes, explain: Graywater

Graywater

Estimated average daily volume of graywater discharged: 40

Other Wastewaters (Check all the apply) and contributing volume to discharge

	Process Disinfectants (List Type)	1 Hocking Chlor Clean			
	Cooling Water	0		Transfer Water	0
	Boiler Water	0		Live Tank Water	0
	Cooking Water	0		Air Scrubber Water	0
	Refrigeration Condensate	0		Freshwater Pressure Relief Water	0
	Refrigerated Seawater	0		Other (Describe):	

Section IX. Receiving Water Information (Part 4.4.9)

See the AKG523000 NOI Attachment for the receiving water required information.

Section X. Refueling Capability and Proximity to Fueling Stations (Part 4.4.10)

Does your processor refuel fishing vessels? ☑ Yes ☐ No

If yes, what is the capacity of your refueling tanks? 2070

Section XI Submittals with the NOI (Part 4.4.11)

1) **Area Map.** A legible area map of the location of the processor and all outfalls.
2) **Bathymetric Map**. A bathymetric map of the receiving water within one nautical mile of the discharge.
3) **Line Drawing**. The operator shall submit a line drawing of the water flow through the facility.
4) **Outfall Narrative.** A narrative identifying each type of process, operation, or production area that contributes wastewater to the effluent for each outfall.

BMP Certification. A previously permitted operator under AKG523000 shall submit certification that the BMP Plan has been reviewed and revised, as needed.

VII. Certification Information (Part 4.4.12)

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.

Printed Name: Margaret L deGravelle	Title: Director of Environmental, Health & Safety
Signature: Margaret L deGravelle	Date: 3/16/2016
Company: Icicle Seafoods, Inc.	Email: