UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
REGION IX – PACIFIC SOUTHWEST REGION
75 Hawthorne Street
San Francisco, CA 94105-3901

October 12, 2018

In Reply Refer To: ENF-3-1

Mr. Rick Harris
General Manager
Pacific Seafood
1 Commercial Street
Eureka, CA 95501

Re: Clean Water Act Pretreatment Inspection

Dear Mr. Harris:

Enclosed is the report for our August 15, 2018 Pretreatment inspection of the Pacific Seafood facility at the above address in Eureka, CA.

By November 27, 2018, please submit a short response letter to the Areas of Concern section of this report.

Please send your letter to the attention of James Polek at EPA (and include the code "ENF-3-1" in the address above), with copies to the City of Eureka and to the North Coast Regional Water Quality Control Board.

In lieu of submitting the requested response by certified mail, Pacific Seafood may submit the response as portable document files (pdfs) via electronic mail.

We would like to thank you for your cooperation during the inspection. If you have any questions, please call James Polek at (415) 972-3185 or e-mail him at polek.jim@epa.gov.

Sincerely,

Michael Weiss

for Ken Greenberg
Manager, Water Section I
Enforcement Division

Enclosure

cc (w/enclosure by email):
David Adams, City of Eureka
Cathleen Goodwin, North Coast Regional Water Quality Control Board

EPA United States Environmental Protection Agency

Region 9 Enforcement Division
75 Hawthorne Street
San Francisco, CA 94105

INSPECTION REPORT

Inspection Date(s):	8/15/2018	**Inspection Announced:** No	
Time:	**Entry:** 10:47 a.m.	**Exit:** 2:35 p.m.	
Media:	Water		
Regulatory Program(s)	NPDES – Industrial Pretreatment Program		
Company Name:	Pacific Choice Seafood		
Facility Name:	Pacific Choice Seafood		
Facility/Site Physical Location:	1 Commercial Street		
(city, state, zip code)	Eureka, CA 95501		
Geographic Coordinates (latitude, longitude):	40.804615, -124.174840		
Facility/Site Contact:	David Bodiroga	Maintenance Manager	
	dbodiroga@pacseafood.com		
	707-442-2981 ext. 8514		
Industrial User Permit No:	37		
Publicly Owned Treatment Works (POTW):	City of Eureka (City)		
POTW Permit Nos.:	Elk River Wastewater Treatment Plant (CA0024449)		
Facility/Site Personnel Participating in Inspection:			
David Bodiroga	Pacific Choice Seafood	Maintenance Manager	707-442-2981 ext. 8514
Inspector(s):			
Sirese Jacobson (Lead Inspector and Report Author)	Signature:		Date: 10/12/2018
	PG Environmental	EPA Contract Inspector	720-789-8044
Jim Polek	Signature:		Date: 10/12/18
	US EPA Region 9 ENF-3-1	EPA Inspector	415-972-3185
EPA Supervisor:			
Ken Greenberg	Signature:		10/12/18
	US EPA Region 9 ENF-3-1	EPA Manager	415-972-3577
Additional Persons Participating in Inspection:			
Cathleen Goodwin	California Water Boards, North Coast Region	Water Resource Control Engineer	707-576-2220
David Adams	City of Eureka	Source Control Inspector	707-441-4362

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SECTION I – INTRODUCTION

Purpose of the Inspection

On August 15, 2018, Sirese Jacobson, a U.S. Environmental Protection Agency (EPA) Contract Inspector and Jim Polek, an EPA Compliance and Enforcement representative (hereinafter, collectively, inspection team), conducted a pretreatment inspection of Pacific Choice Seafood (hereinafter, facility or permittee). The purpose of the inspection was to evaluate compliance with the requirements of the *Federal Pretreatment Regulations at 40 CFR Part 403*, and the discharge permit (hereinafter, permit) issued to the facility by the City. The inspection consisted of conversations with facility personnel and an inspection of the facility's process area, wastewater generating processes, pretreatment system, and chemical storage areas.

The facility has been classified and permitted by the City as a non-categorical significant industrial user (SIU), subject to the federal requirements at 40 CFR Part 403. The facility's classification is due to the volume and characteristics of the wastewater generated and discharged from the facility to the publicly owned treatment works (POTW).

On January 30, 2018, EPA contract inspector staff from PG Environmental performed a site visit at Pacific Choice Seafood as part of a pretreatment compliance audit of the City of Eureka's pretreatment program. The inspection team focused on the Pacific Choice Seafood's pretreatment system and did not inspect the fish processing area as a component of the inspection. Furthermore, it was not shrimp processing season at the time of the site visit and the pretreatment system was not in operation as it is only used to treat shrimp-processing wastewater. However, during the January 30, 2018 site visit, the inspection team observed a number of concerns at the facility, (see the *City of Eureka Pretreatment Compliance Audit (PCA) Summary Report, February 2018* for additional information). The inspection team observed multiple deteriorated pipes below the facility's dock that were discharging water to the Eureka Slough. In addition, the inspection team observed an overflow line from the facility's initial holding tank in the pretreatment system. The overflow line led outside the building. Furthermore, the inspection team observed two locations containing valves that could be used to bypass the pretreatment building. The City performed follow-up site visits on February 6 and February 16, 2018. During the February 6, 2018 site visit, the City observed that all except one of the pipes under the dock had been sealed or repaired.

Opening Conference

Upon arriving at the facility at 10:47 a.m. on August 15, 2018, the inspection team met the facility representative, Mr. David Bodiroga (Maintenance Manager). The inspection team

presented credentials, provided business cards, and informed the facility representatives of the purpose and intent of the inspection.

The facility representative explained that the facility processes fish, oysters, crabs, and shrimp. The facility receives the fish and shellfish from boats at the facility's dock. Fish are skinned, filleted, and packaged for shipment. Shrimp are washed, de-shelled, and packaged for shipment. Oysters are rinsed, sorted, and packaged for shipment. The facility generates wastewater from the processing and washing of fish, shellfish, and shrimp. At the time of the inspection, only the wastewater from the shrimp processing was being pretreated by the facility prior to discharge to the City sewer. The process wastewater from the pretreatment system blends with all other process waste streams at the outfall prior to discharge to the collection system.

The facility has two shifts. The facility operates from 6:00 a.m. to 2:30 a.m. and has 100-150 employees. The facility representative was not aware of the volume of process wastewater discharged to the City each day.

Facility Description

The facility is located along the Eureka Slough, north of Highway 101, in Eureka, California. Eureka Slough has a direct connection to the Pacific Ocean. The facility consists of an office, dock, processing rooms, chemical storage areas, and a pretreatment building.

SECTION II – OBSERVATIONS

The inspection team began the inspection beneath the facility's dock, during low tide, to observe the location of the deteriorated pipes observed during the January 30, 2018 site visit. The inspection team observed that the facility had replaced all of the leaking p-traps with PVC pipe (Photographs 1 and 2). In addition, the facility had capped the end of the pipe discharging the most significant flow to the Eureka Slough during the previous site visit (Photograph 3) as well as a leak from the pit containing cooked shrimp wastewater observed during the previous site visit (Photograph 4). However, the inspection team observed one leaking pipe (Photograph 5) and multiple uncapped pipes (Photographs 3 and 6) that may be a potential source of discharge. Refer to Items 1 and 2 in the *Areas of Concern* section of this report for additional information. The inspection team also observed an air vent on the PVC pipe that conveys wastewater from the pretreatment system below the dock and to the City sewer (Photograph 7). Refer to Item 3 in the *Areas of Concern* section of this report for additional information.

The inspection team proceeded to an area adjacent to the pretreatment building where a truck was capturing discarded shrimp shells from the hydroscreen unit (Photographs 8 and 9). The inspection team observed process wastewater from the shrimp de-shelling process entering a storm drain (Photographs 10 and 11). Refer to Item 4 in the *Areas of Concern* section of this

report for additional information. The inspection team observed that the overflow pipe noted during the previous site visit had been removed (Photograph 10). In addition, the potential bypass line directly adjacent to the pretreatment building had been shortened and capped (Photograph 12). The other bypass line was still in place. The inspection team also observed the point at which the storm drain discharged to the Eureka Slough (Photographs 13 and 14).

The inspection team proceeded to the facility's dock. The facility was rinsing oysters on the dock at the time of the inspection (Photograph 15). Rinse water from this process was observed flowing off the side of the dock into Eureka Slough (Photograph 16). According to the facility representative, the facility also unloads fish into a deicer on the dock. The fish, along with Eureka Slough water and ice are dumped into the deicer (Photograph 17). The fish are conveyed into a tub to be processed inside the facility. The ice and Eureka Slough water are dumped back into the Eureka Slough. The facility also unloads live crabs from the boats onto the dock and into totes. Hosing directs Eureka Slough water into the totes (Photograph 18). Overflow of Eureka Slough water from the totes flows off the side of the dock back into Eureka Slough. Earlier during the inspection, the inspection team had observed wastewater flowing over the side of the dock (Photograph 19). Refer to Item 5 in the *Areas of Concern* section of this report for additional information.

On the facility's dock, the inspection team also observed three PVC pipes running from the top of the building down beneath the dock (Photograph 20). Refer to Item 6 in the *Areas of Concern* section of this report for additional information.

The inspection team proceeded to the fish processing area inside the building and observed the area where fish are unloaded. The fish are transported on a conveyor belt into a second processing room. Here, the fish are filleted, skinned (if necessary), and packaged for shipping. Then, the inspection team proceeded to the shrimp process area inside the building. The shrimp are loaded, via bins, into the steam cooker. After the steam cooker, the shrimp are put onto the peelers. Process wastewater from the pit (Photograph 21) within the bermed shrimp processing area is conveyed to the pretreatment system. The inspection team observed process wastewater flowing to a floor drain outside of the bermed area (Photographs 22 and 23). According to the facility representative, this floor drain is connected to the City sewer and does not direct wastewater to the pretreatment system. Refer to Item 7 in the *Areas of Concern* section of this report for additional information.

The inspection team proceeded to the oyster processing area inside the building, where the oysters are sorted. No additional processing occurs here.

The inspection team proceeded to the crab processing room. At the time of the inspection, crab processing was not in operation. According to the facility representative, the facility planned on

replacing all of the equipment in the crab processing area with new equipment. He anticipated that the new equipment would be in place prior to November 15, 2018. Refer to Item 8 in the *Areas of Concern* section of this report for additional information.

The inspection team proceeded to the facility's indoor bulk chemical storage area (Photographs 24 and 25). Chemicals stored in this area included FS Formula 4089 (alkaline cleaner), FS Formula 386L (acid cleaner sanitizer), FS Amine A (food contact sanitizer), MicroSolve Activator Solution (disinfectant cleaner), Zep FS Formula 386L, and MicroSolve Disinfectant Cleaner. Refer to Item 9 in the *Areas of Concern* section of this report for additional information.

The inspection team proceeded outside to the facility's outdoor chemical storage area (Photographs 26-28). Chemicals stored in this area included Zep FS Formula 386L, Formula 940, Super Doug, FS Formula 4089, FS Formula 4665, FS Amine A, FS Formula 4489, MicroSolve Disinfectant Cleaner, and MicroSolve Activator Solution. Refer to Item 10 in the *Areas of Concern* section of this report for additional information.

The inspection team then proceeded to the facility's pretreatment building. Wastewater from the shrimp process is sent to the hydroscreen (Photographs 9 and 10) to separate the shells and other solids from the wastewater. From the hydroscreen, wastewater gravity flows into the pretreatment building to the approximately 800-gallon initial holding tank (Photograph 29). From the initial holding tank, wastewater is pumped to one of two 10,000-gallon equalization tanks (wastewater is in equilibrium in both tanks). When the equalization tanks are approximately one-third to one-half full, wastewater is pumped into the recirculation and mixing tank where coagulant is added. Flocculent is added as the wastewater is pumped from the recirculation and mixing tank to the dissolved air flotation (DAF) unit. Solids from the DAF are pumped to the filter press. Filtrate from the filter press is pumped back to the DAF and the solids are hauled to a landfill. Effluent from the DAF is discharged to the City sewer. The inspection team observed a drum of used oil in the pretreatment building, adjacent to the building's east door (Photographs 30 and 31). Refer to Item 11 in the *Areas of Concern* section of this report for additional information.

The inspection team proceeded to the loading dock area and observed process wastewater and oily water on the concrete in close proximity to a storm drain (Photographs 32-35). Refer to Item 12 in the *Areas of Concern* section of this report for additional information.

SECTION III – AREAS OF CONCERN

The inspection team held a closing conference with the facility representatives at the conclusion of the inspection that included a review of the preliminary inspection observations and areas of

concern. The presentation of areas of concern listed below does not constitute a formal compliance determination:

1. The pipe from the ozone generating system (a sanitizer for fish processing) was leaking under the facility's dock (Photograph 5). According to the facility representative, the valve on the pipe (Photograph 36) is located behind the deicing machine and employees may bump the valve as they move past it, which may unlock it and allow this water to discharge. The inspection team recommended that the facility representative put a lock on the valve to prevent the opening of the pipe. Following the inspection, the facility representative emailed a photo of the location of the pipe, showing that the pipe had been removed.

2. Beneath the facility's dock, the inspection team observed multiple vertical pipes (Photographs 3 and 6) coming down from the dock. Although no discharge was observed from these pipes, the pipes were not capped. The inspection team recommended that the facility cap these pipes to remove the potential for discharge.

3. The inspection team observed an air vent (Photograph 7) on the white PVC pipe leading to the area underneath the dock. The top of the air vent was positioned at a height that might allow for disposal of process wastewater, chemicals, or other materials. The open PVC pipe could also allow for the capture of rain during a wet weather event, diluting the facility's wastestream. The inspection team suggested that the facility reposition the air vent to prevent either of these issues from occurring.

4. Adjacent to the pretreatment building, the facility loads shrimp shells onto a truck to be hauled offsite. Wastewater from the de-shelling process was observed entering a storm drain between the truck and the pretreatment building (Photographs 10 and 11). The grate on the storm drain had been removed and a screen to capture solids was situated over the storm drain. Subsection 54.040.A of the City of Eureka's Stormwater Ordinance (Ordinance No. 705 -C.S) states "No person shall discharge or cause to be discharged into the storm drainage facilities or watercourses any materials, including but not limited to pollutants or waters containing any pollutants that cause or contribute to a violation of applicable water quality standards, other than storm water." Discharge of the shrimp process wastewater to the storm drain is an unpermitted discharge.

5. The facility performs initial processing of fish, oysters, and crabs on the facility's dock, located on the north side of the building. At the time of the inspection, the inspection team observed oysters being rinsed (Photograph 15). The facility uses City water to rinse

the oysters. This rinse water flows off the side of the dock into the Eureka Slough (Photograph 16).

The facility has a deicer on the dock (Photograph 17). The bucket of fish from the boat goes into the deicer along with water from Eureka Slough and some ice. The fish sink and are transported along a conveyer system into a tote. The water from the Eureka Slough and ice flow off the side of the dock and back into the Eureka Slough.

In addition, the facility pumps up water from the Eureka Slough into totes containing live crabs (Photograph 18). Overflow from the totes flows onto the dock and off the side of the dock, back into the Eureka Slough.

The facility does not have a permit to discharge to waters of the State and waters of the United States.

6. On the facility's dock, the inspection team observed three pipes, identified as roof drains by the facility representative, that appeared to go beneath the dock (Photograph 20). The inspection team requested that the facility identify where these pipes discharge, whether they connect into the sanitary sewer, or discharge to the Eureka Slough.

7. In the shrimp processing area, the inspection team observed the overflow of wastewater from the bermed shrimp processing area entering a floor drain, which goes directly to the City sewer (Photographs 22 and 23). The federal pretreatment regulations at 40 CFR 403.17(d) prohibit bypass of treatment unless the "[b]ypass was unavoidable to prevent loss of life, personal injury, or severe property damage"; "there were no feasible alternatives to the bypass…" and the permittee "submitted notices as required" by 40 CFR 403.17(c). Furthermore, Part 4.D of the facility's permit prohibits bypass of treatment unless the permittee has submitted the required notification as required by the permit. The facility is required to ensure that shrimp process wastewater is directed to the facility's pretreatment system and does not bypass the pretreatment system.

8. Crab processing was not occurring at the time of the inspection. According to the facility representative, the facility will be installing new equipment in the crab processing room. Installation is expected to be complete by November 15, 2018. However, it was not clear whether the City was aware of these planned changes. The federal regulations at 40 CFR 403.12(j) require SIUs to notify the control authority (the City) in advance of any substantial change in the volume or character or pollutants in the discharge. In the future, the facility is required to notify the City of such changes that may result in a substantial change in the volume or character or pollutants discharged.

9. The facility was storing acidic and caustic chemicals adjacent to one another in the facility's indoor bulk chemical storage area without secondary containment (Photographs 24 and 25). Part 1.C of the facility's discharge permit states, "[t]he permittee shall remove or double-contain any hazardous materials, stored near drains, in a manner which will ensure that accidental spills or leaks will not enter the storm drain or sanitary sewer." It is recommended that the facility separate the acid and caustic chemical drums to prevent a reaction of incompatible chemicals. The facility is required, as stipulated in the discharge permit, to install secondary containment for the chemical drums in the indoor chemical storage area to prevent a discharge of chemicals to the floor drain, which leads directly to the City sewer.

10. The facility was lacking secondary containment in the facility's outdoor chemical storage area (Photographs 26-28). Part 1.C of the facility's discharge permit states, "[t]he permittee shall remove or double-contain any hazardous materials, stored near drains, in a manner which will ensure that accidental spills or leaks will not enter the storm drain or sanitary sewer." The facility is required, as stipulated in its discharge permit, to ensure that all chemical drums in the outdoor chemical storage area have secondary containment.

11. The facility was storing a drum of used oil in the pretreatment building (Photograph 30). The accumulation start date on the label was October 4, 2015 (Photograph 31). It is recommended that the facility ensures that hazardous waste is hauled offsite in accordance with the hazardous waste generator standards. Part 1.F of the facility discharge permit states, "[a]ny wastes generated by the permittee which are determined to be hazardous under the California Administrative Code, Title 22, Chapter 11, Articles 2 and 3, shall be recycled or disposed of in accordance with Local, State, and Federal Law."

12. The inspection team observed a storm drain in the loading dock area (Photograph 35). Process wastewater from shrimp processing was observed near the storm drain (Photographs 32-34). In addition, oily water was observed on the platform above the driveway with the storm drain (Photograph 33). During a rain event, this wastewater has the potential to reach the storm drain. Subsection 54.040.A of the City of Eureka's Stormwater Ordinance (Ordinance No. 705 -C.S) states "No person shall discharge or cause to be discharged into the storm drainage facilities or watercourses any materials, including but not limited to pollutants or waters containing any pollutants that cause or contribute to a violation of applicable water quality standards, other than storm water." In

addition, Part 1.C of the facility's discharge permit states, "[t]he permittee shall remove or double-contain any hazardous materials, stored near drains, in a manner which will ensure that accidental spills or leaks will not enter the storm drain or sanitary sewer."

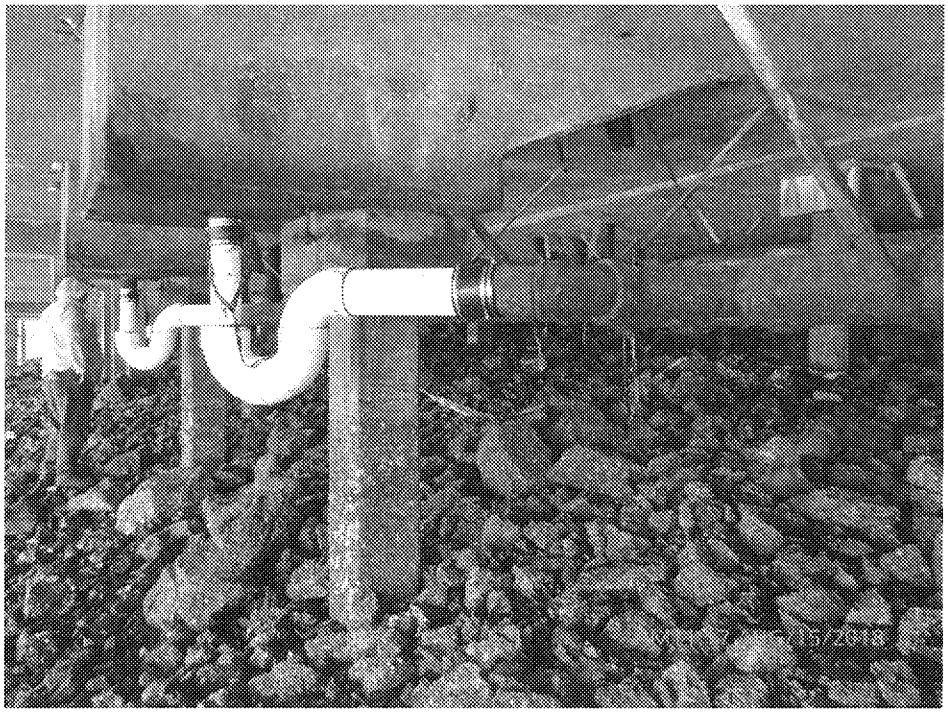
SECTION IV – DOCUMENTS REQUESTED AFTER THE INSPECTION

No additional documentation was requested from the facility following the inspection.

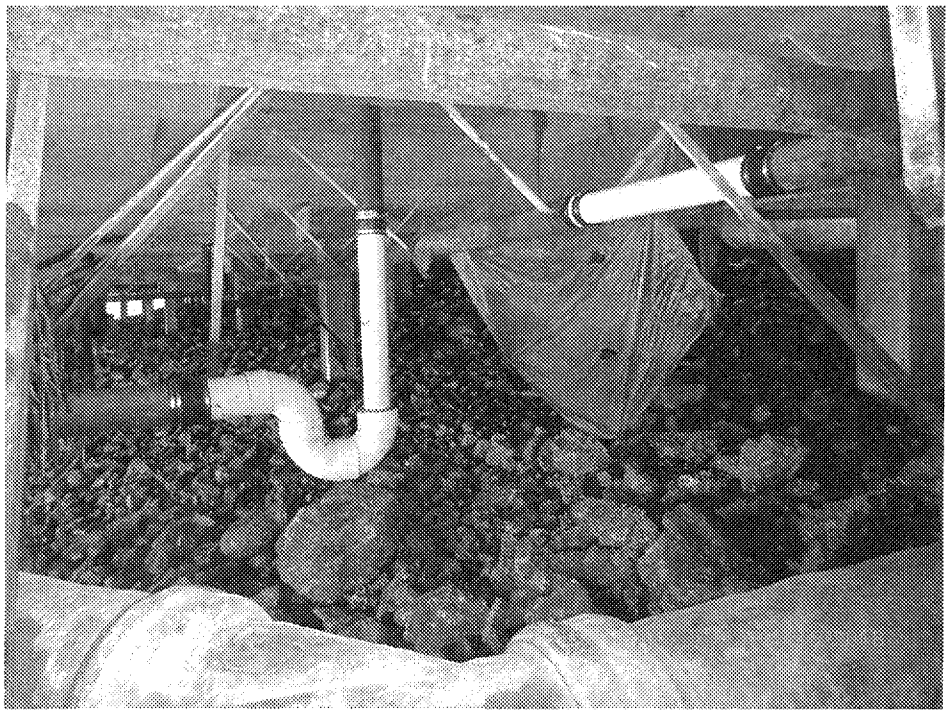
SECTION V – LIST OF APPENDICES

Photograph Log

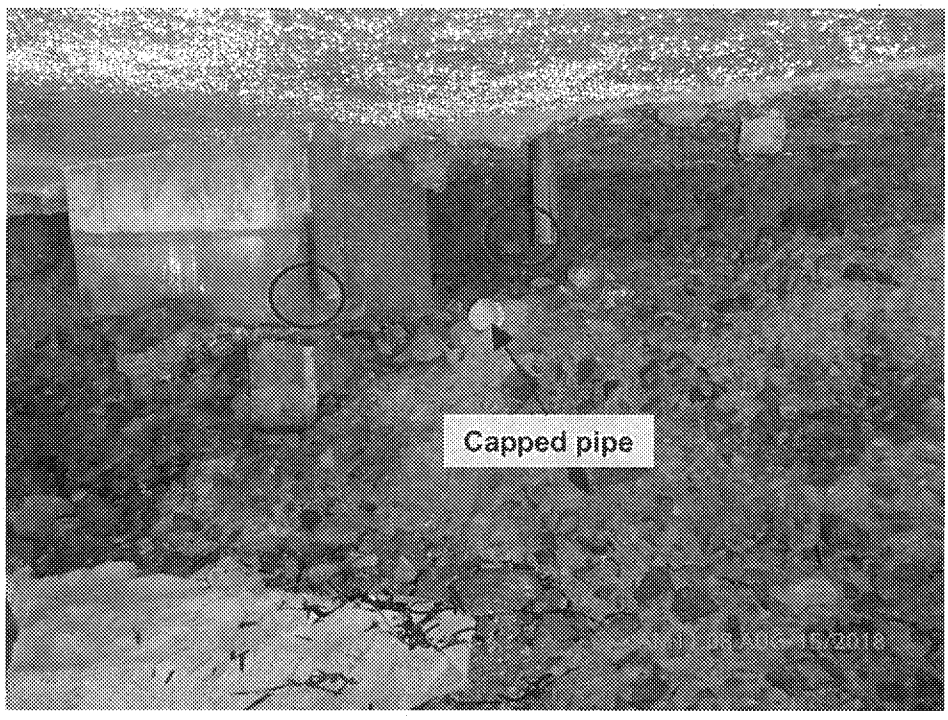
ED_006495_00002224-00011



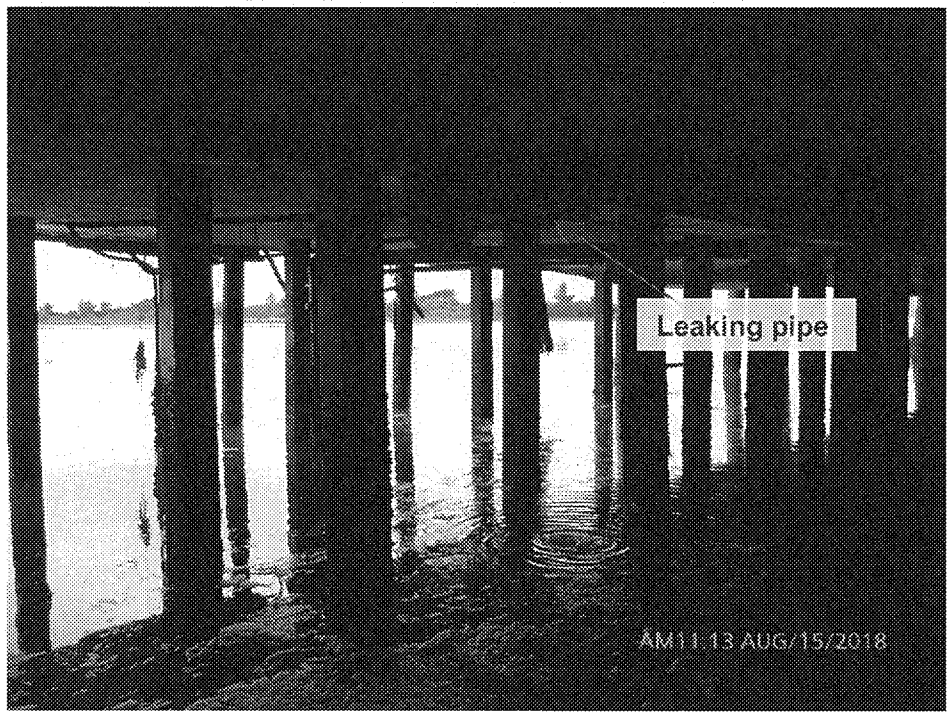
Photograph 1. View of the leaking pipes under the dock, shown in Photographs 11 and 12 of the *City of Eureka PCA Summary Report*. The corroded P-traps had been replaced with PVC pipe.



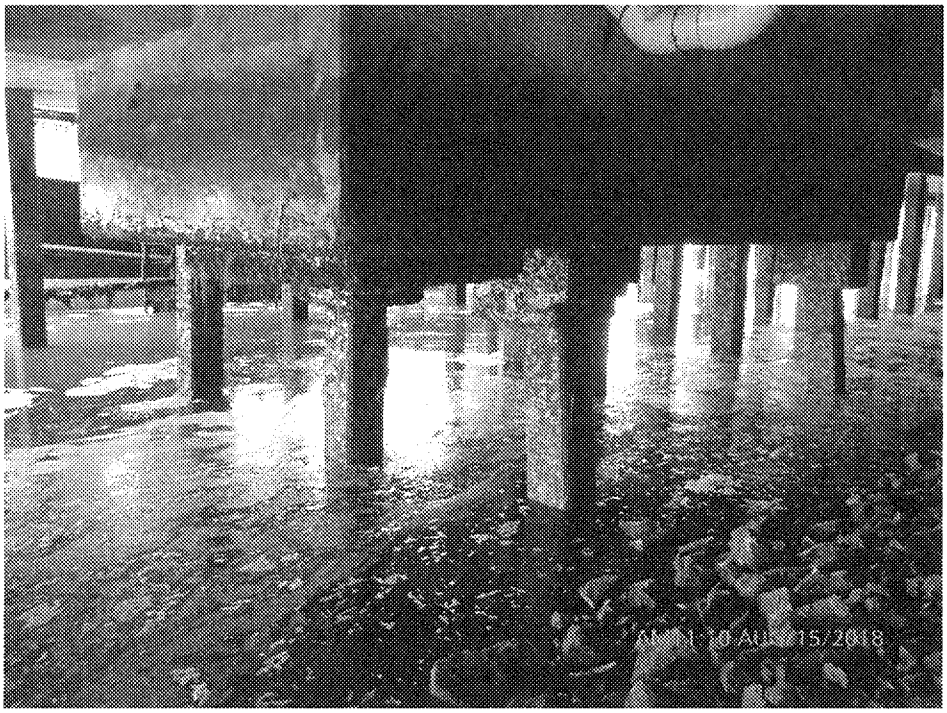
Photograph 2. View of the deteriorated pipe under the dock shown in Photograph 14 of the *City of Eureka PCA Summary Report*. The P-trap had been replaced with PVC pipe.



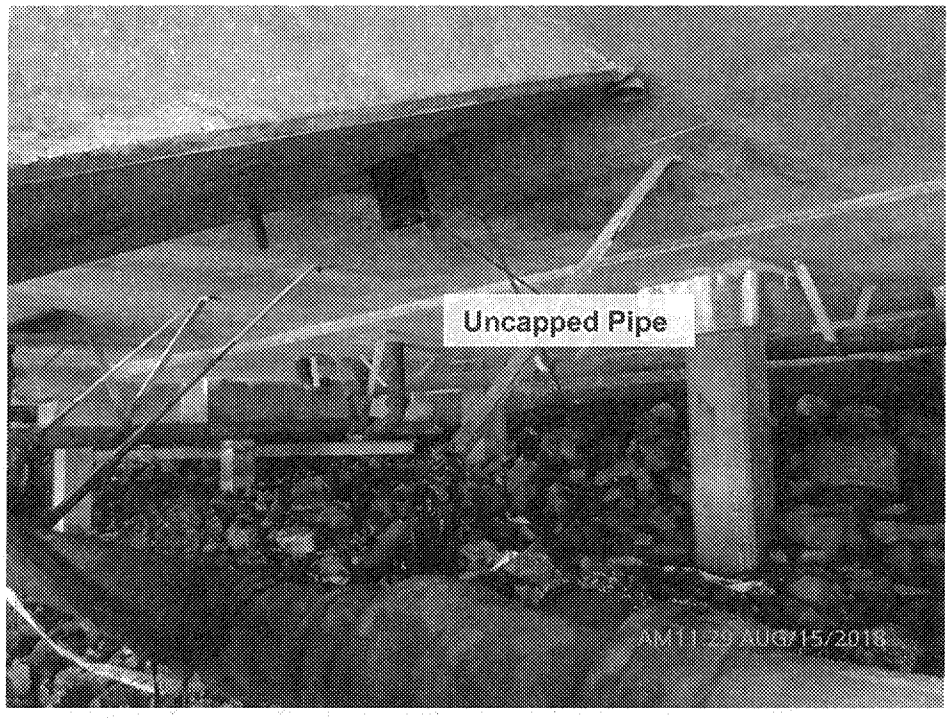
Photograph 3. View of the rusted pipe shown in Photograph 8 of the *City of Eureka PCA Summary Report.* The pipe was capped at the time of the inspection, visible in this photo. Note the two vertical uncapped pipes (circled).



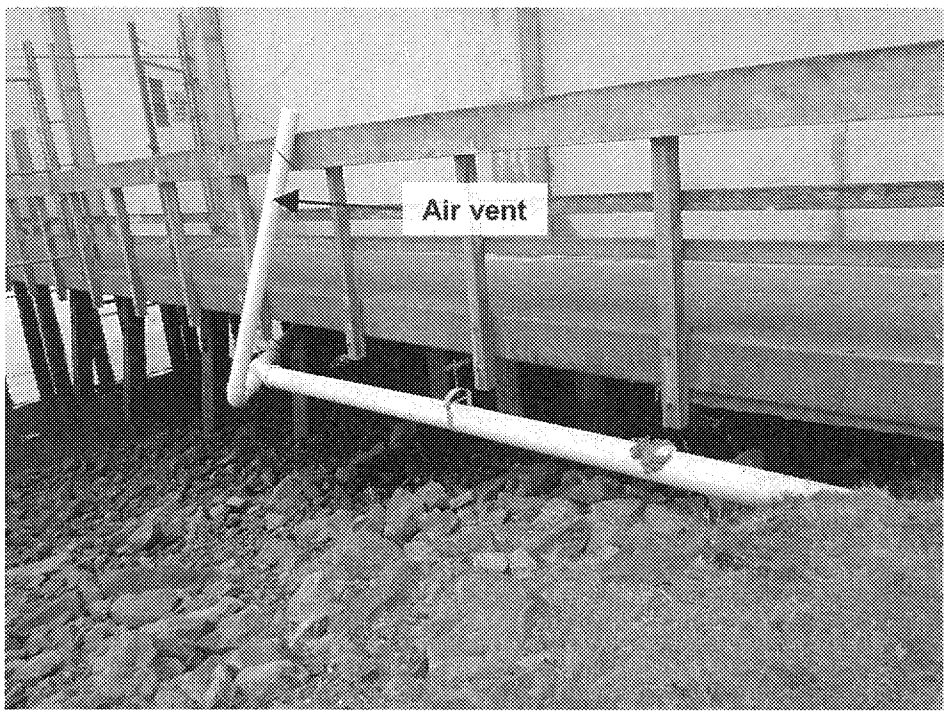
Photograph 4. View of the leaking ozone generating system pipe.



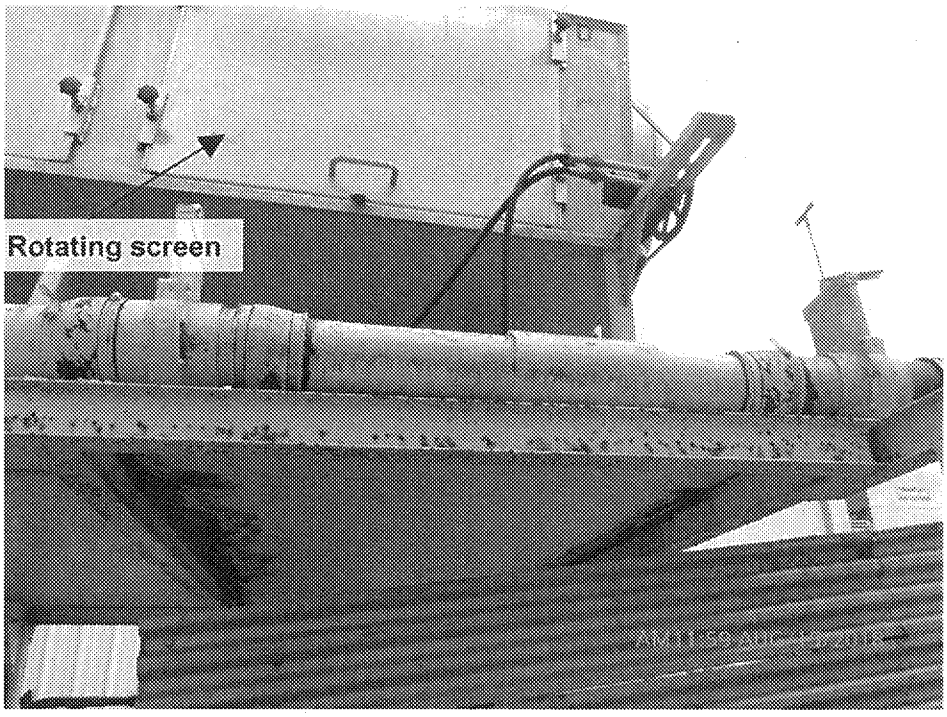
Photograph 5. View of the location of the leak under the dock shown in Photograph 10 of the *City of Eureka PCA Summary Report*. This pit captures wastewater that comes into contact with cooked shrimp.



Photograph 6. View of a pipe under the dock with no cap.

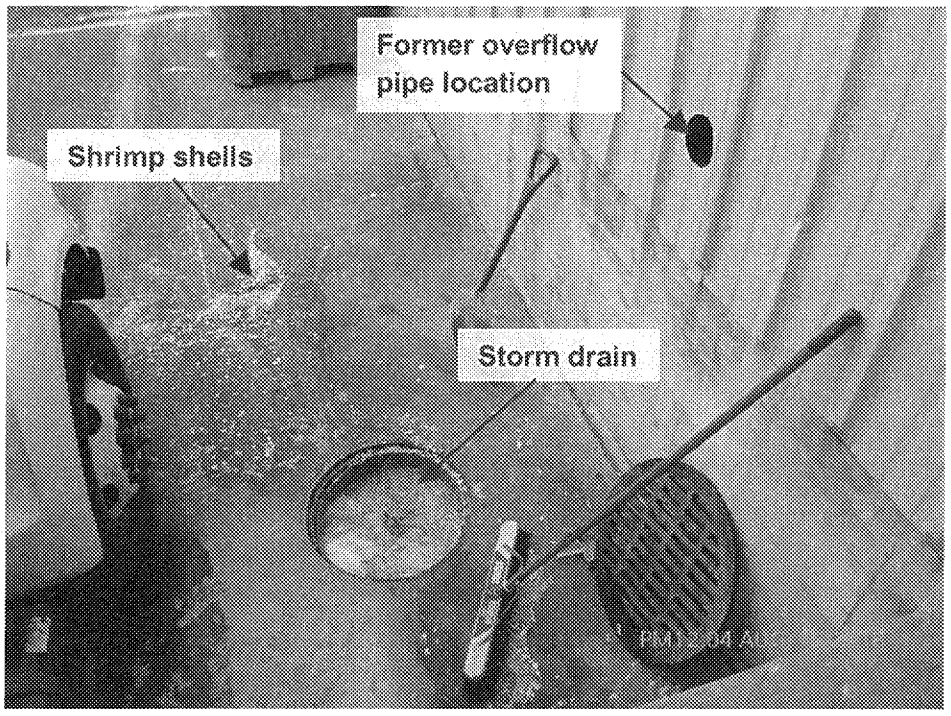


Photograph 7. View of the west side of the facility, facing northeast. The white PVC pipe carries the facility's process wastewater to the POTW. Note the recently installed air vent.



Photograph 8. View of the bottom of the hydroscreen that separates wastewater from the shrimp shells.

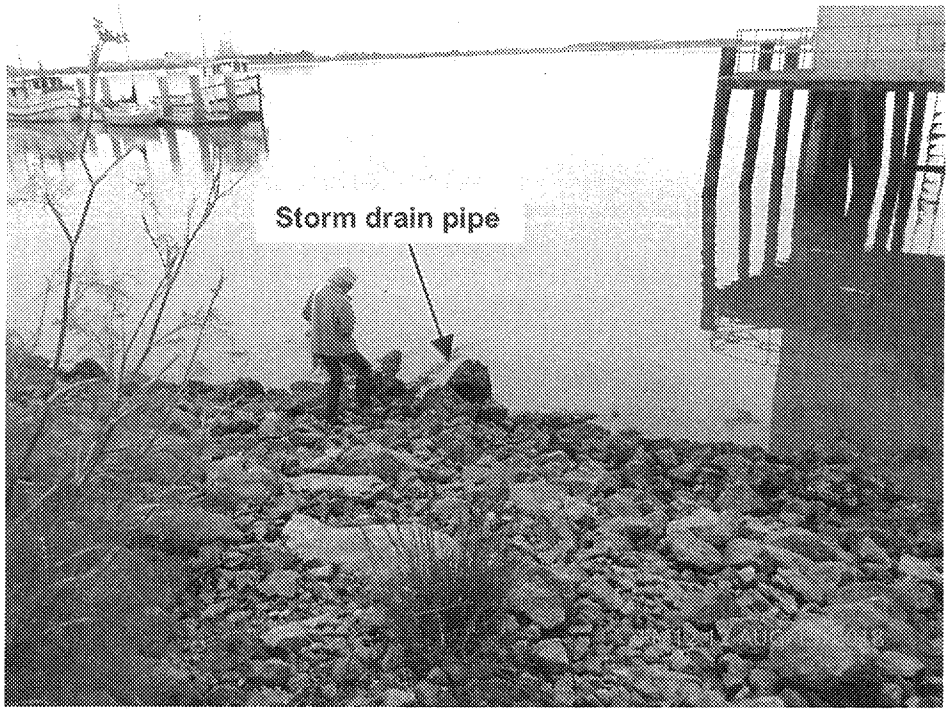
Photograph 9. A close-up view of the hydroscreen, shown in Photograph 8, that separates wastewater from the shrimp shells.



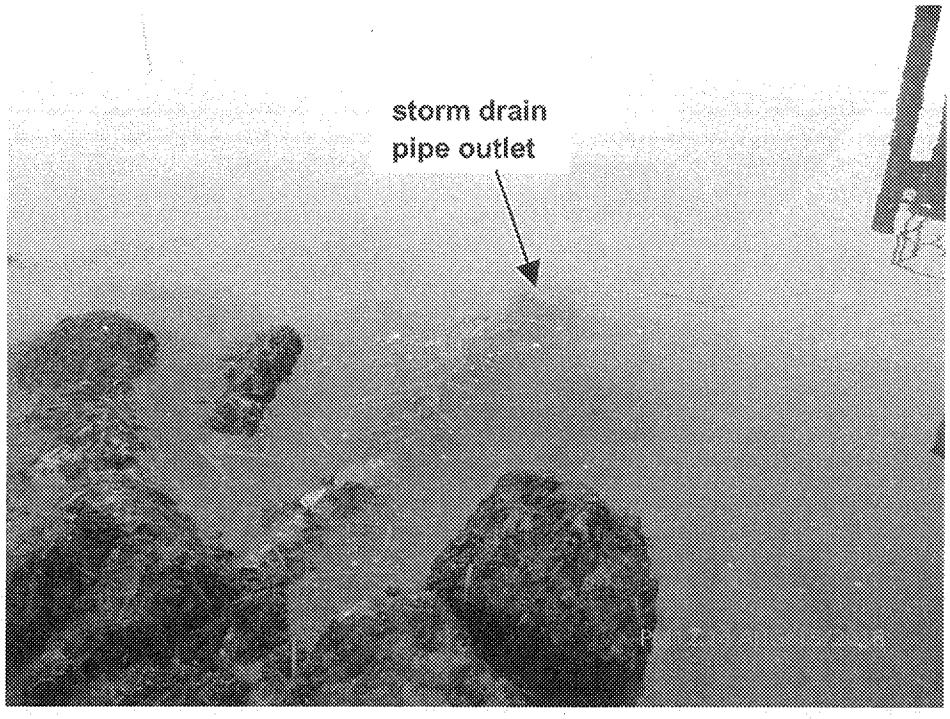
Photograph 10. View of the storm drain, shown in Photograph 4 of the *City of Eureka PCA Summary Report*. Process wastewater from the shrimp de-shelling process was entering the storm drain.

Photograph 11. Another view of the storm drain shown in Photograph 10. The truck visible at the left side of the photo is capturing shrimp shells.

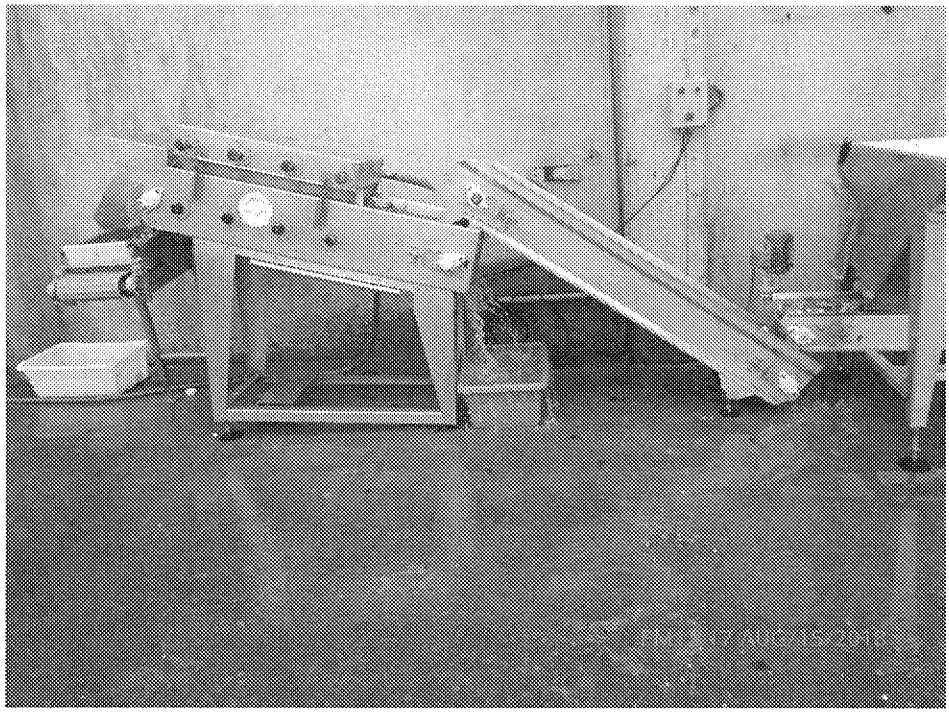
Photograph 12. View of the pretreatment system bypass line outside of the pretreatment building, shown in Photograph 1 of the *City of Eureka PCA Summary Report*. At the time of the inspection, the bypass line had been capped.



Photograph 13. View of the outlet from the storm drain shown in Photographs 10 and 11.



Photograph 14. Close-up view of the outlet from the storm drain shown in Photographs 10 and 11.

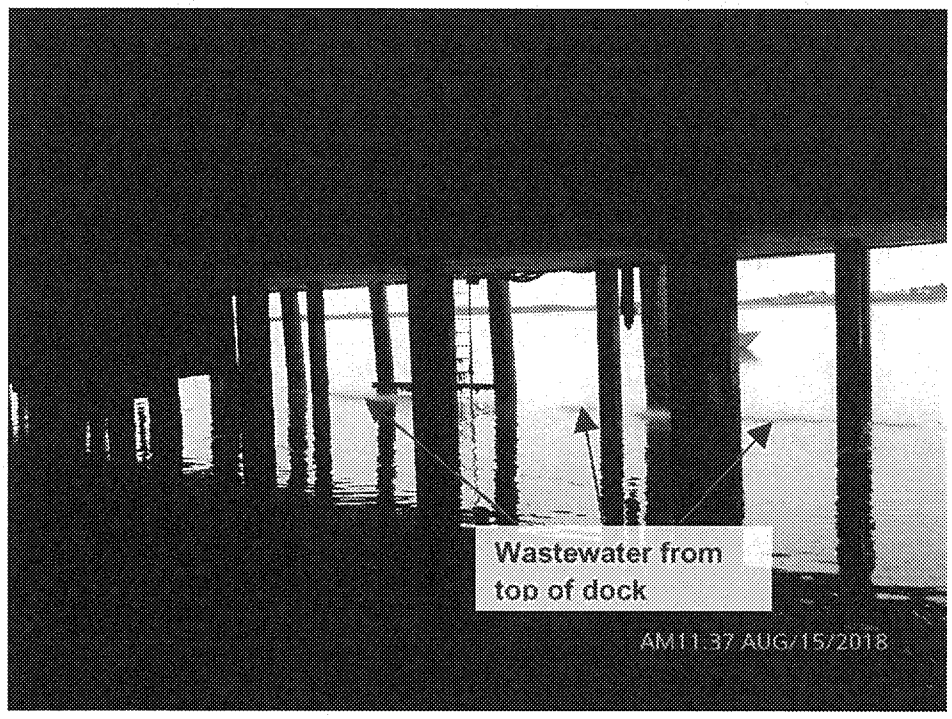


Photograph 15. View of the oyster rinsing area.

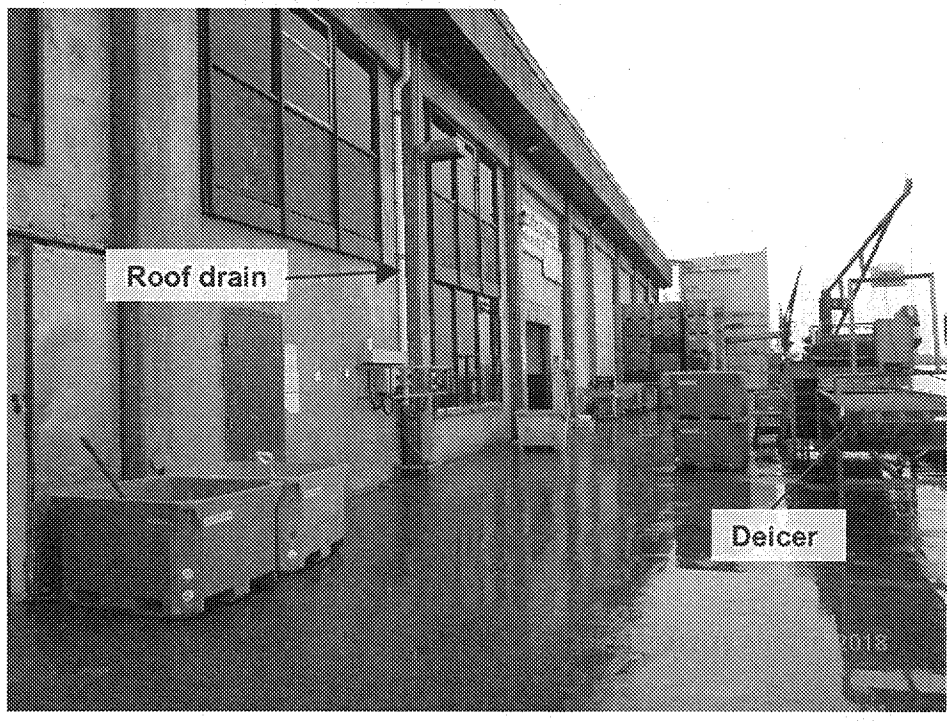
Photograph 16. View of the oyster rinse water flowing off the side of the dock. The dashed line indicates the direction of flow of the oyster rinse water towards the side of the dock.

Photograph 17. View, facing southwest, of the deicer located on the facility's dock.

Photograph 18. View of the outdoor crab processing area. Live crabs are placed in the totes and the hoses located behind the totes provide a flow of fresh water from the Eureka Slough into the totes.

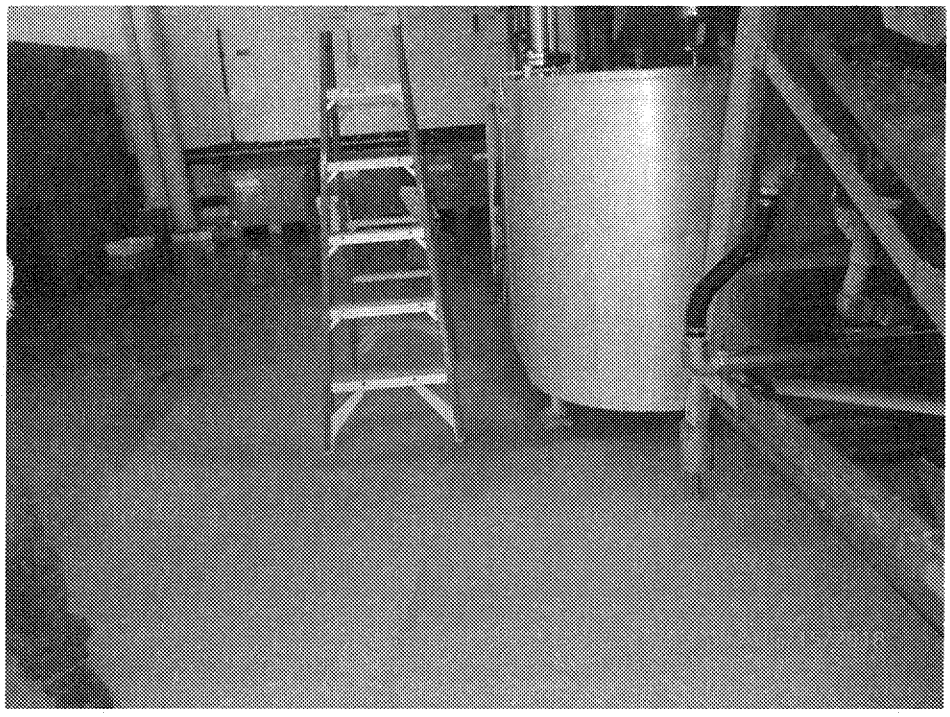


Photograph 19. View of the water coming off the top of the dock into the Eureka Slough.

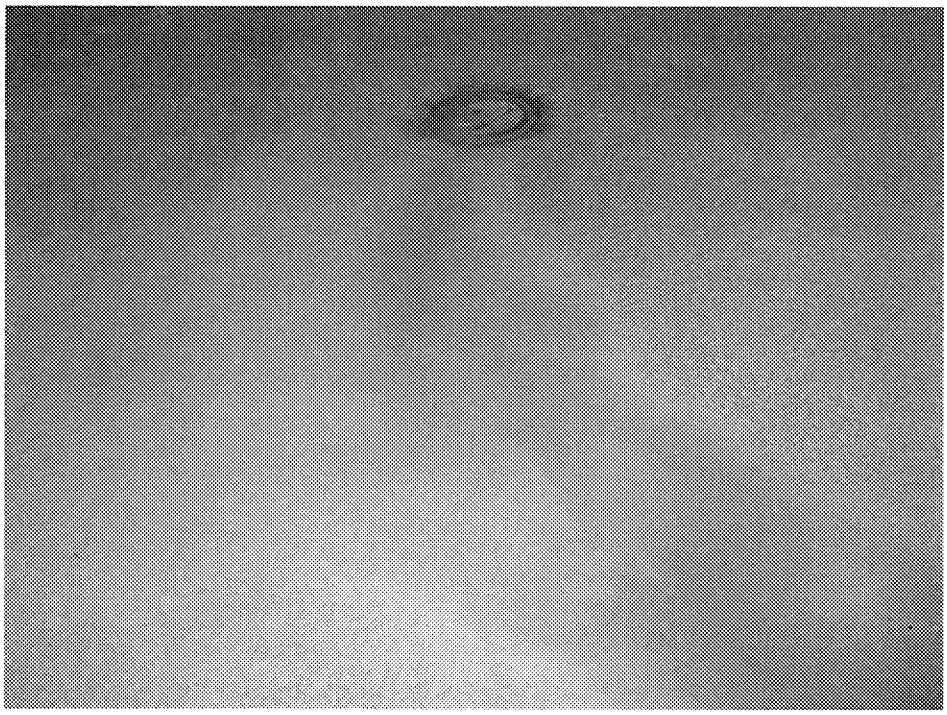


Photograph 20. View of the dock. The deicer shown in Photograph 17 is visible at the right side of the photo. One of the facility's roof drains is also visible at the center of the photo.

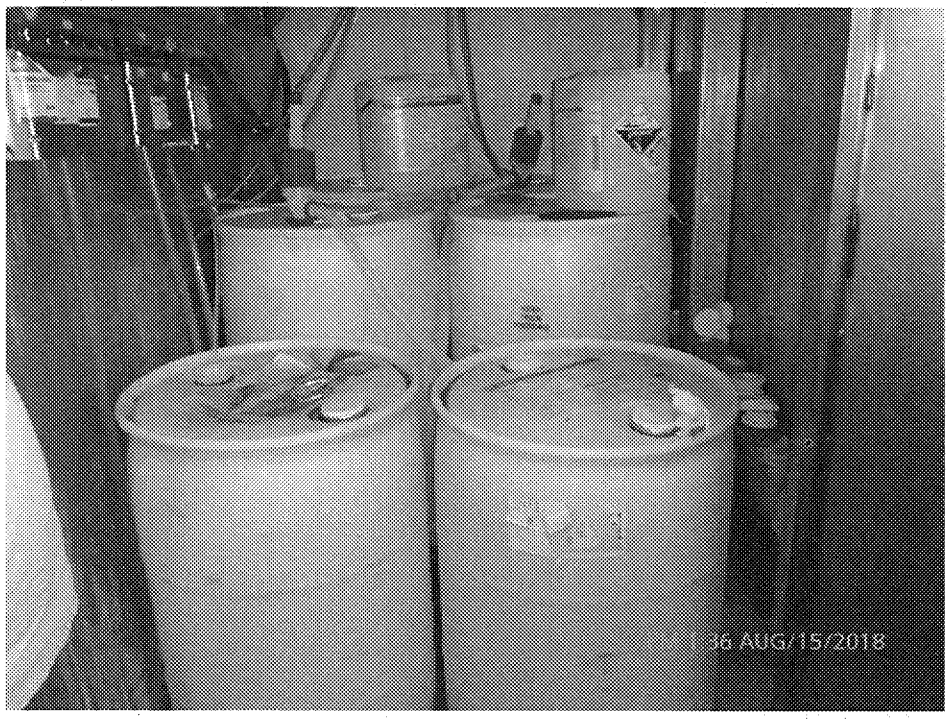
Photograph 21. View of the pit within the bermed shrimp processing area. Wastewater in the pit is directed to the pretreatment building.



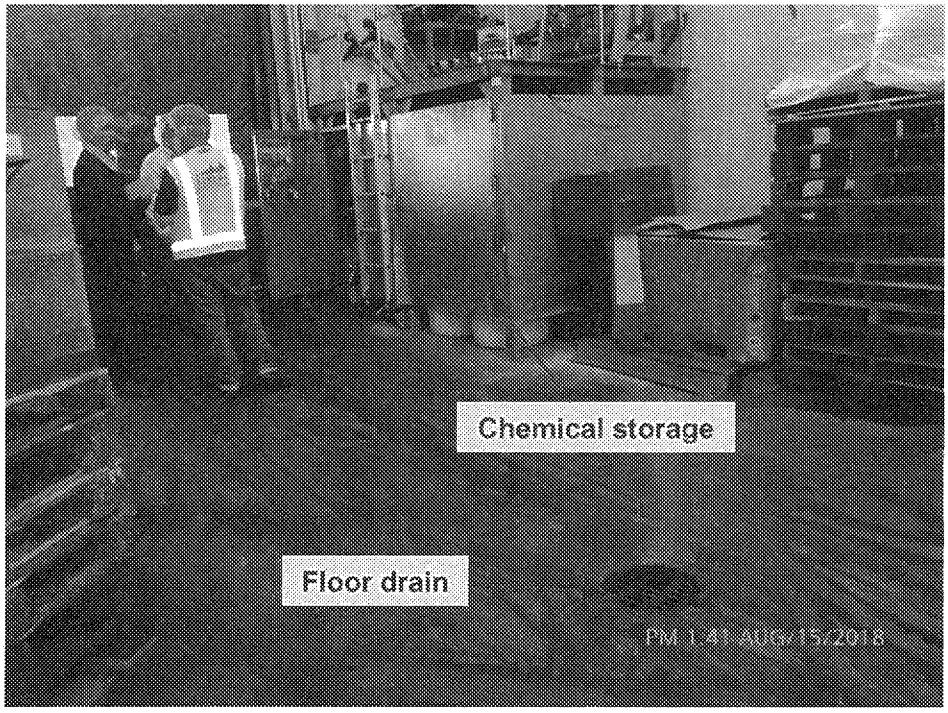
Photograph 22. View of wastewater from the shrimp processing area entering a floor drain. According to the facility representative, wastewater entering this floor drain goes directly to the City sewer and does not go through the pretreatment system.



Photograph 23. Close-up view of the wastewater entering the floor drain in Photograph 22.

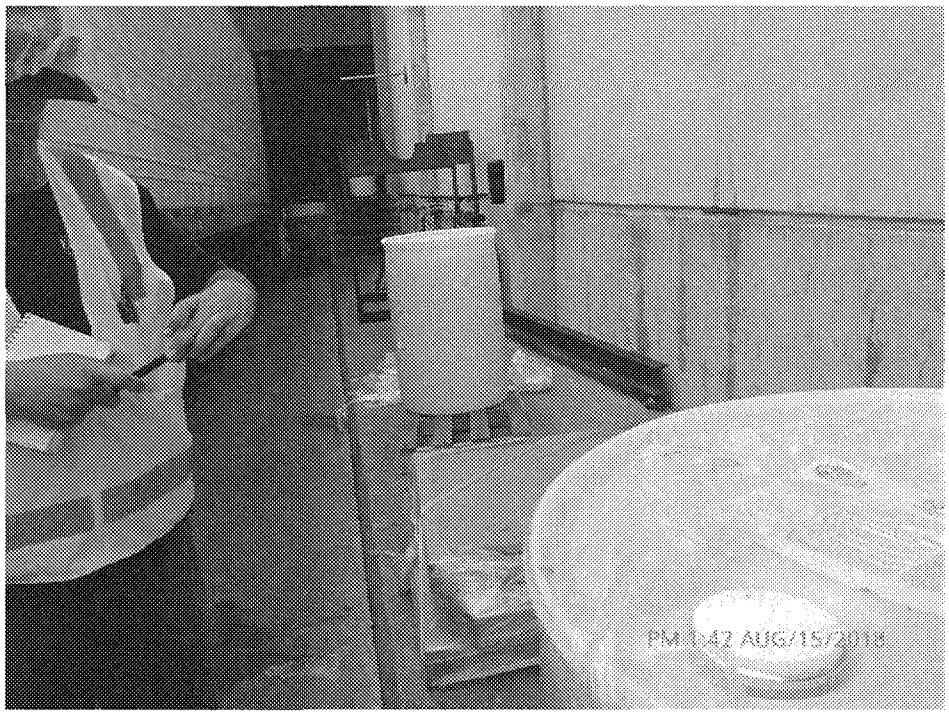


Photograph 24. View of the facility's indoor bulk chemical storage area, located near the crab processing room. The two drums in the foreground were not in secondary containment.



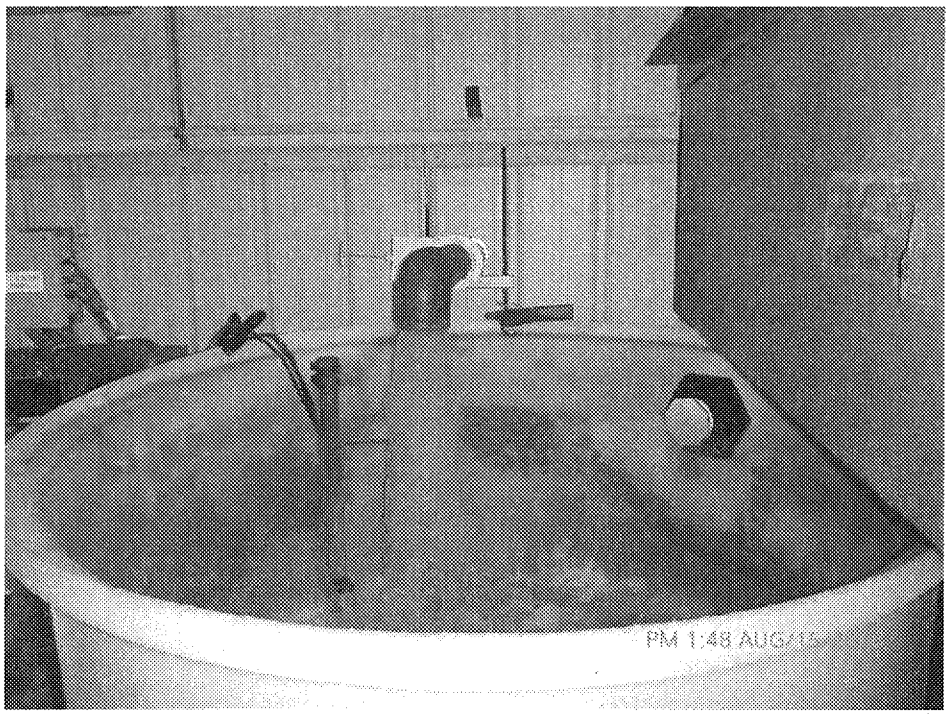
Photograph 25. View of the indoor bulk chemical storage area shown in Photograph 24 and a floor drain. Note the two chemical drums in the chemical storage area were not in secondary containment.

Photograph 26. View of the outdoor bulk chemical storage area.



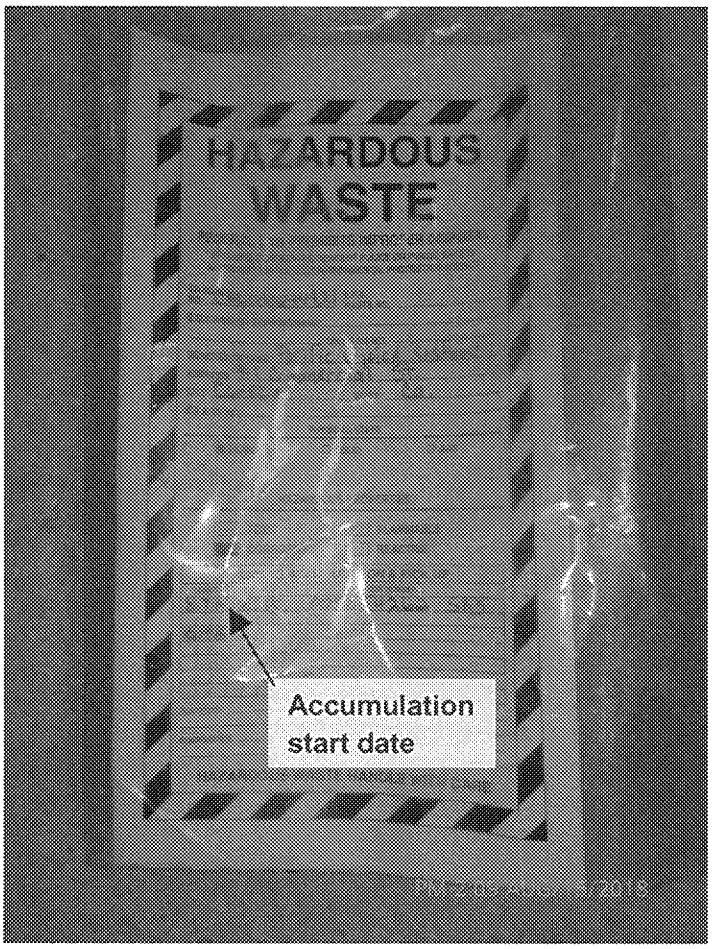
Photograph 27. View of chemical storage drums located outside the facility's production building and not within secondary containment or in a covered area.

Photograph 28. Another view of chemical storage drums located outside the facility's production building lacking secondary containment and a covered structure.



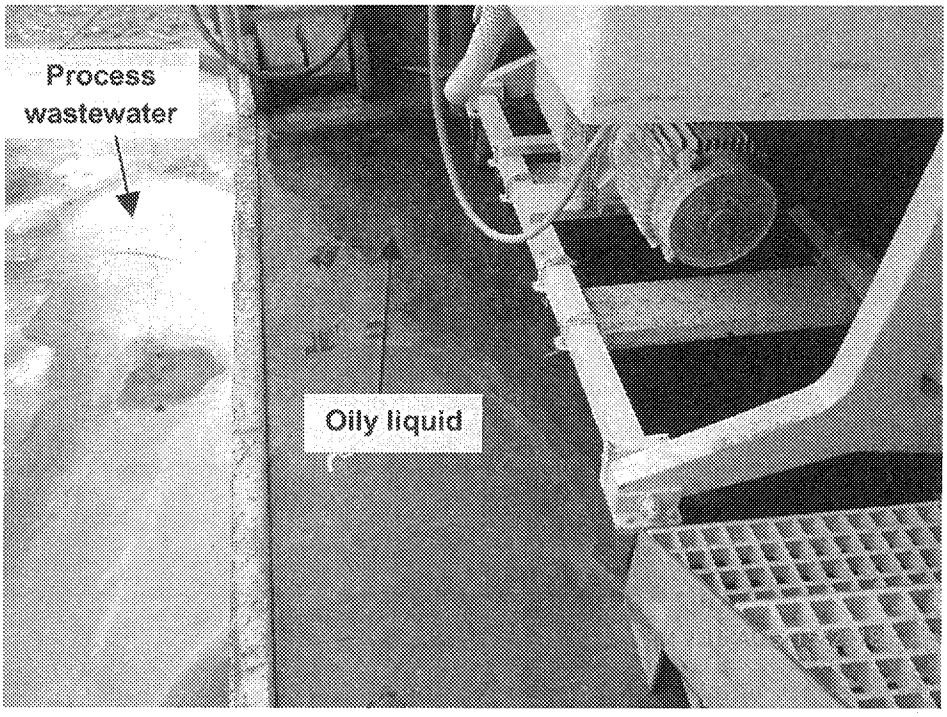
Photograph 29. View of the initial holding tank in the pretreatment building. Shrimp process wastewater is visible entering the holding tank.

Photograph 30. View of a 55-gallon drum of used oil located inside the eastern door of the pretreatment building.

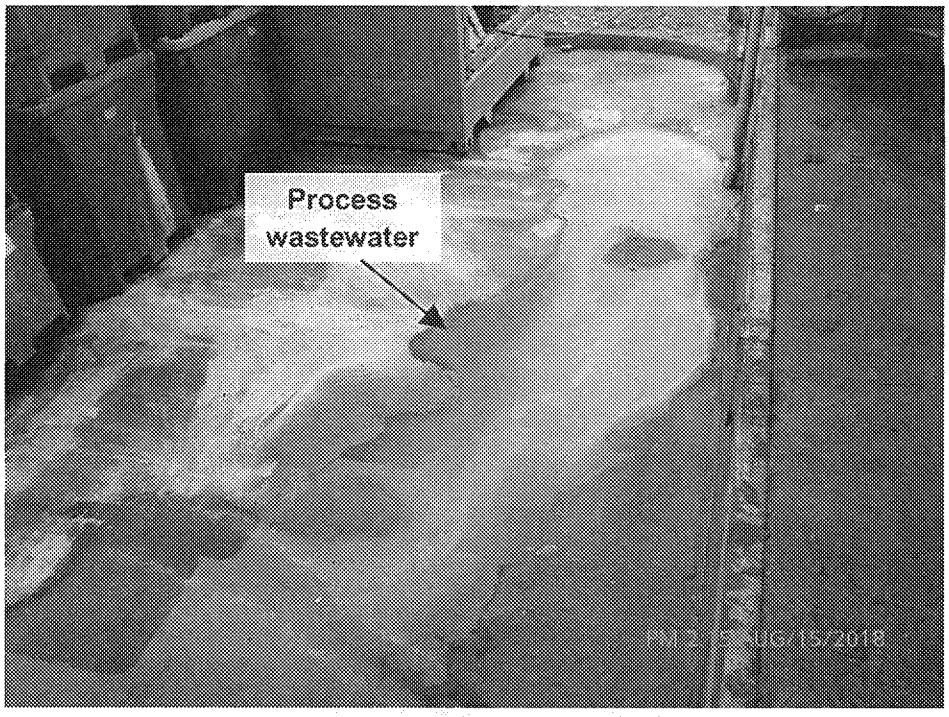


Photograph 31. View of the hazardous waste label located on the wall above the used oil drum shown in Photograph 18. The label had an accumulation start date of 10/4/2015.

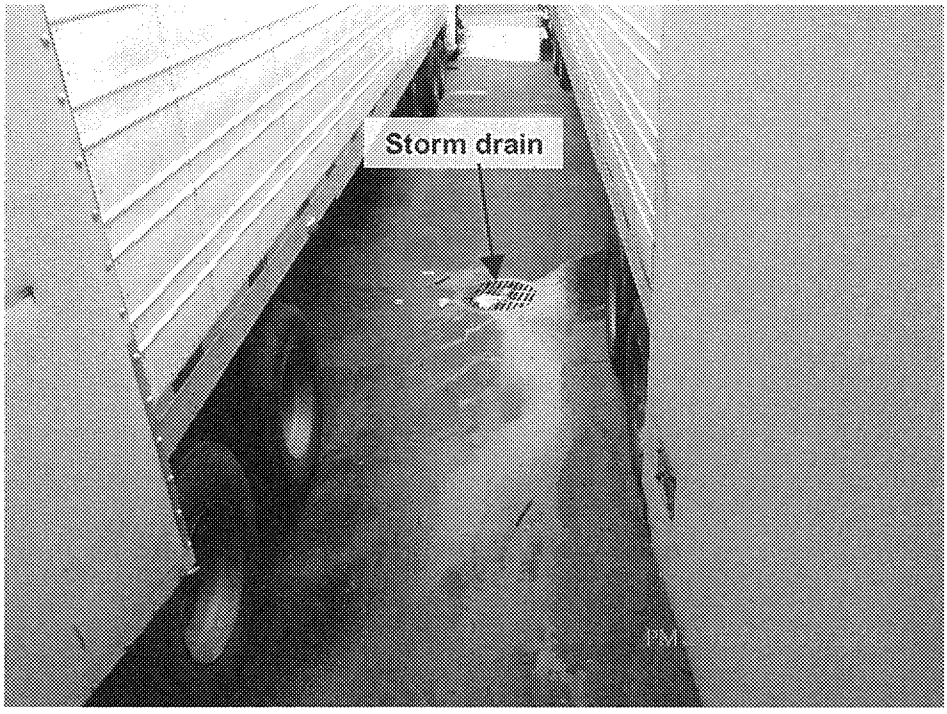
Photograph 32. View of fish bins stored in the facility's loading dock. Wastewater was observed flowing from this area to the storm drain shown in Photograph 35.



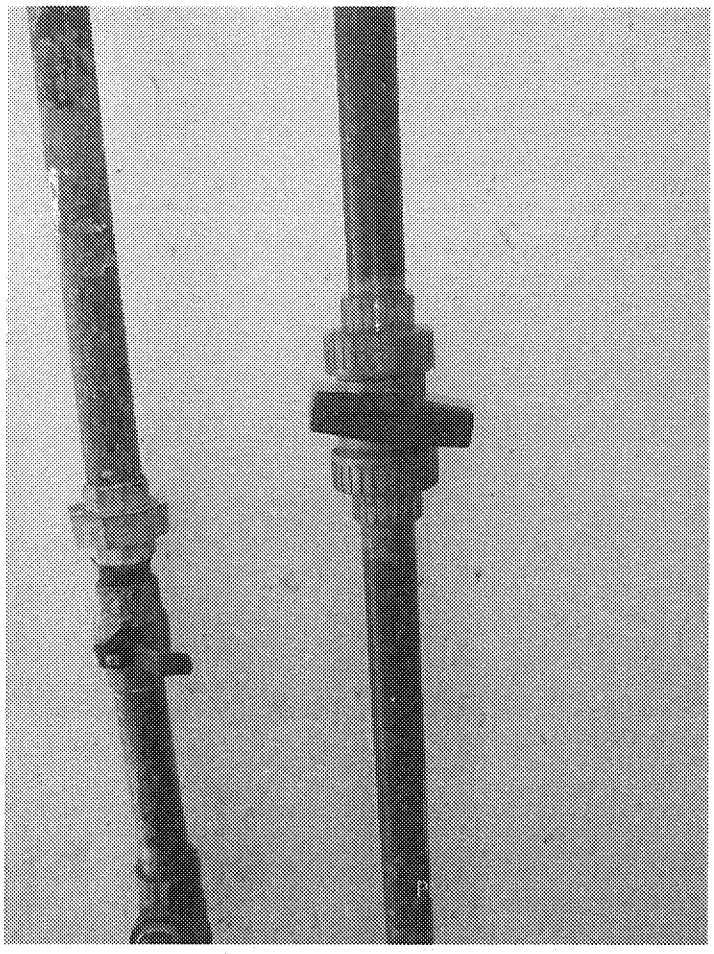
Photograph 33. View of process wastewater and oily liquid present in the facility's loading dock.



Photograph 34. Another view of the process wastewater shown in Photograph 35.



Photograph 35. View of a storm drain located nearby the locations shown in Photographs 32 – 34. Liquid is visible entering the storm drain.



Photograph 36. View of the valve to the ozone generating system after the facility representative closed the valve.