April 10, 2013

City of Arcata
Environmental Services Department
736 F Street
Arcata, CA 95521

The purpose of this letter is to submit the required "Accidental Spill Prevention Plan."

ACCIDENTAL SPILL PREVENTION PLAN
CYPRESS GROVE CHEVRE CHEESE PRODUCTION FACILITY

Permit Number: 004-01-0002
Permit Expires: 10/29/2014

I. GENERAL INFORMATION

Facility Name: Cypress Grove Chevre
Address: 1330 Q St, Arcata, CA 95521
Accidental Spill Prevention Plan Contact: David Estes, Operations Manager
Daytime Phone Number: (707) 825-1100
After Hours: (707) 498-9432
Secondary Contact: Jeremiah Burger, Maintenance Lead
After Hours: (707) 498-7861
Tertiary Contact: Sonny Simonian, Quality Assurance Manager
After Hours: (707) 616-3863
Type of Business: Dairy Food Manufacturing
Operating Schedule: 5:00 AM to 6:30 PM, 7 days per week, 365 days/year

II. DISCHARGE PRACTICES

Discharge is continuous flow and is carried out in accordance with the City of Arcata's Industrial Wastewater Discharge Permit #004-01-0002.

III. STORED CHEMICALS

All full strength chemicals are stored in the Delivery Truck Bay. Smaller amounts of chemicals are stored in various areas throughout the creamery.

Common Name (Use)	Chemical Name	% Wt.	CAS No.
AC-E3 (Cleaning Product)	Nitric Acid	13	7697-37-2
	Phosphoric Acid	10	7664-38-2
	Sulphuric Acid	5	7664-93-9
Avoid II (Cleaning Product)	Sodium Hydroxide	29	1310-73-2
	glycine, n-[2-[bis(carboxymethyl)amino]ethyl]-n-(2-hydroxyethyl)-, trisodium salt	1-5	139-89-9
	2-propenoic acid, homopolymer, sodium salt	1-5	9003-04-7
Birk-Ox (Post Rinse Sanitizer)	Peroxyacetic Acid	5-6	79-21-0
	Hydrogen Peroxide	25-28	7722-84-1
	Acetic Acid	5-10	64-19-7
Chore Mate (Laundry Detergent)	Triphosphoric acid, pentasodium salt	13	7758-29-4
	Sodium dodecylbenzene sulfonate	2	25155-30-0
	Sodium carbonate	20-50	497-19-8
	Sodium bicarbonate (1:1)	5-20	144-55-8
	Disodium metasilicate	5-20	6834-92-0
	Poly(oxy-1,2-ethanediyl), .alpha. –(nonylphenyl)-.omega.-hydroxy-	1-5	9016-45-9
Equipment Sanitizer (Sanitizer)	Sodium Hypochlorite	8.4	7681-52-9
Exelerate 320 (Cleaning Product Additive)	acetic acid, (ethylenedinitrilo)tetra-, trisodium salt	10-30	150-38-9
	acetic acid, (ethylenedinitrilo)tetra-, tetrasodium salt	1-5	64-02-8
	phosphonic acid, [nitrilotris(methylene)]tris-, potassium salt	1-5	27794-93-0
	phosphonic acid, [nitrilotris(methylene)]tris-	1-5	6419-19-8
HD Acid PL-10 (Cleaning Product)	Phosphoric Acid	35	7664-38-2
Lift III (Cleaning Product)	SODIUM DODECYLBENZENESULFONATE	1-5	25155-30-0
	poly(oxy-1,2-ethanediyl), .alpha.-hydro-.omega.-hydroxy-, mono-c8-10-alkyl ethers, phosphates	1-5	68130-47-2
	poly(oxy-1,2-ethanediyl), .alpha.-isotridecyl-.omega.-hydroxy-	1-5	9043-30-5
	TETRAPOTASSIUM PYROPHOSPHATE	1-5	7320-34-5
	dipropylene glycol methyl ether	1-5	34590-94-8
	METHOXYISOPROPANOL	1-5	107-98-2
	SODIUM METASILICATE	1-5	6834-92-0
	Proprietary	1-5	NJ0309085191008
LC-300 Liquid K (All Purpose Cleaner)	poly(oxy-1,2-ethanediyl), .alpha.-sulfo-.omega.-hydroxy-, c10-16-alkyl ethers, sodium salts	3-7	68585-34-2
	amides, coco, n,n-bis(hydroxyethyl)	1-5	68603-42-9
	sodium dodecylbenzene sulfonate	1-5	25155-30-0
	sodium chloride	0.5-1.5	7647-14-5
	ethanol	0.5-1.5	64-17-5

Common Name (Use)	Chemical Name	% Wt.	CAS No.
Mandate Plus (Sanitizer)	ACETIC ACID	15	64-19-7
	nitric acid	14	7697-37-2
	PHOSPHORIC ACID	8	7664-38-2
	1-octanesulfonic acid, sodium salt	5-20	5324-84-5
	PELARGONIC ACID	6.3	112-05-0
	CAPRIC ACID	1.09	334-48-5
Neutra Sol (Cleaning Product)	Dipropylene Glycol Methyl Ether	<20	345-94-8
	Propylene Glycol Monomethyl Ether	<10	107-98-2
	Alkyl-benzenesulfonic Acid	<5	68584-22-5
Octave (Food Contact Surface Sanitizer)	PHOSPHORIC ACID	15-40	7664-38-2
	HYDROGEN PEROXIDE	7-13	7722-84-1
	1-octanesulfonic acid, sodium salt	3-7	5324-84-5
	CAPRYLIC ACID	1-5	124-07-2
	ETIDRONIC ACID	1-5	2809-21-4
Passivation Acid (Cleaning Product)	Nitric Acid	23	7697-37-2
	Phosphoric Acid	22	7664-38-2
Quorum Clear V (CAS No: 64-17-5)	quaternary ammonium compounds, benzyl-c12-c16-alkyldimethyl, chlorides	3	68424-85-1
	1-decanaminium, n,n-dimethyl-n-octyl-, chloride	2.25	32426-11-2
	ethanol	1-5	64-17-5
	didecyldimethylammonium chloride	1.35	7173-51-5
	1-octanaminium, n,n-dimethyl-n-octyl-, chloride	0.90	5538-94-3
Ultra Quat (Sanitizer/Disinfectant)	Alkyl dimethyl benzyl ammonium chloride	4.3	68424-85-1
	Octyl decyl dimethyl ammonium chloride	3.3	32426-11-2
	Dioctyl dimethyl ammonium chloride	1.7	5538-94-3
	Didecyl dimethyl ammonium chloride	1.7	7173-51-5
	Ethanol	<1	64-17-5

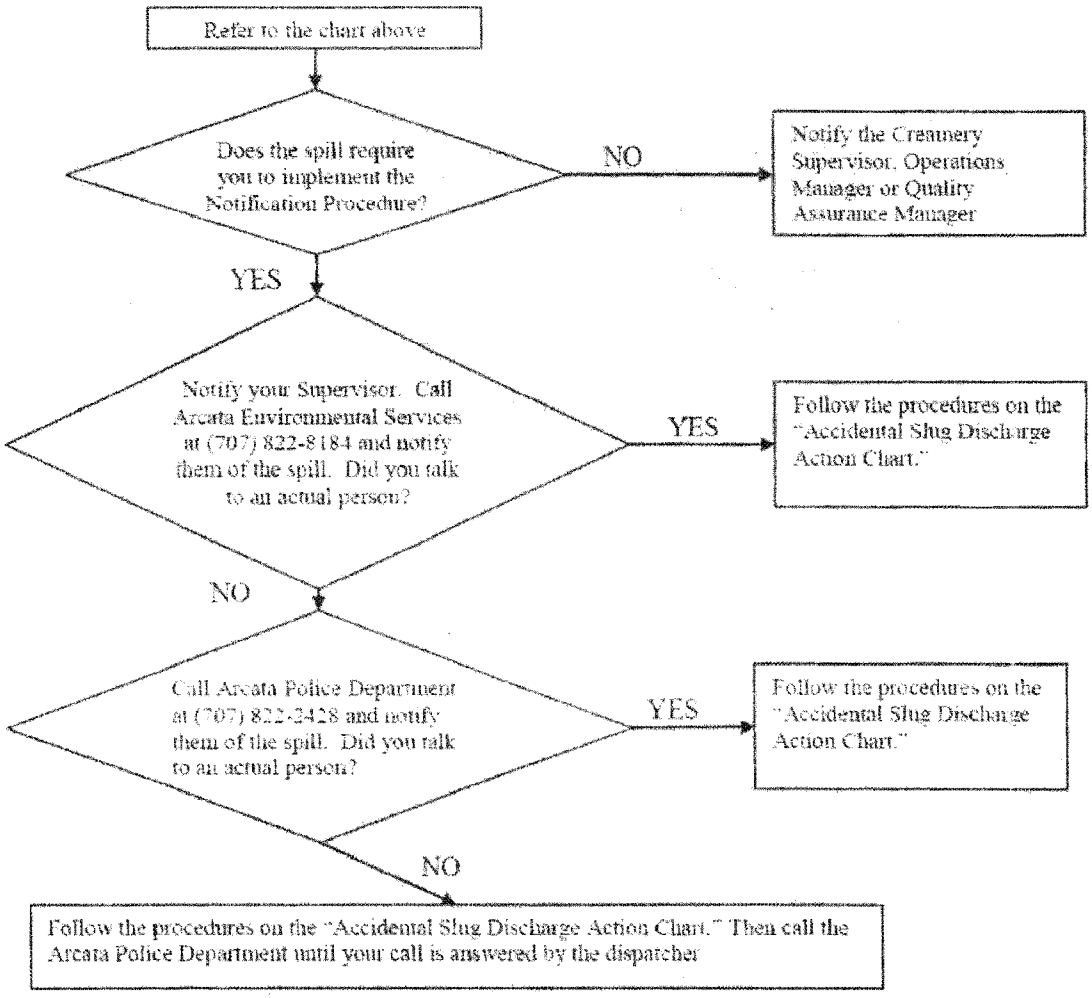
IV. PROCEDURES FOR NOTIFICATION OF ACCIDENTAL DISCHARGE

In the event of an accidental spill or slug load that reaches the sanitary sewer or storm drain system, Cypress Grove Chevre is required to immediately notify City of Arcata Environmental Services Department using the Accidental Discharge Notification Procedure below. Messages left on Environmental Services voice mail will not fulfill the notification requirement.

Accidental Discharge Notification Procedure

Accidental Slug Discharge is defined as Any pollutant, including BOD, released in a non-routine, episodic, or noncustomary batch discharge at a flow rate or concentration which has the potential to cause an adverse impact on the municipal wastewater system or exceeds the allowable effluent concentrations as defined in the City of Arcata Industrial Wastewater Discharge Permit #004-01-0002 for Cypress Grove Chevre Cheese Production Facility.

Chemical	Implement Notification Procedure if you spill more than:
Any liquid chemical	3 gallons
Any powdered chemical	1 pound
Milk	10 gallons
Whey	10 gallons



V. SLUG LOAD PREVENTION PROCEDURES

Slug discharge: Any pollutant, including BOD, released in a non-routine, episodic, or noncustomary batch discharge at a flow rate or concentration which has the potential to cause an adverse impact on the municipal wastewater system or exceeds the allowable effluent concentrations as defined in the City of Arcata Industrial Wastewater Discharge Permit #004-01-0002 for Cypress Grove Chevre Cheese Production Facility.

A. Accidental Slug Discharge Action Plan

Accidental Slug Discharge Action Plan

Chemical	Implement Accidental Slug Discharge Action Plan if you spill more than:
Any liquid chemical	3 gallons
Any powdered chemical	1 pound
Milk	10 gallons
Whey	10 gallons

Accidental Slug Discharge Procedures:

1. Immediately alert area occupants and supervisor, and evacuate the area, if necessary. If possible, immediately upright any fallen containers to stop the spillage of chemicals.
2. If there is a fire or medical attention is needed, contact Public Safety at 911.
3. Attend to any people who may be contaminated. Contaminated clothing must be removed immediately and the skin flushed with water for no less than fifteen minutes. Clothing must be laundered before reuse.
4. If a volatile, flammable material is spilled, immediately warn everyone, control sources of ignition and ventilate the area.
5. Notify everyone in the plant that there has been a chemical spill and stop all water use in the plant immediately.
6. Do not return to the spill area until deemed safe by the Creamery Supervisor, Operations Manager or Quality Assurance Manager

B. Employee Training

All plant employees shall be trained on the "Accidental Discharge Notification Procedure" and "Accidental Slug Load Action Chart" on at least an annual basis. Both procedures are to be continually posted in plain view in the chemical storage area.

C. Containment Structures

In the event that an accidental discharge occurs in the processing area all water use will cease immediately and the grey water effluent valve located in between the southernmost holding tank and the flow-meter storage tank shall be closed to prevent accidental discharge into the municipal sewer.

D. Inspection and Maintenance of Storage Areas

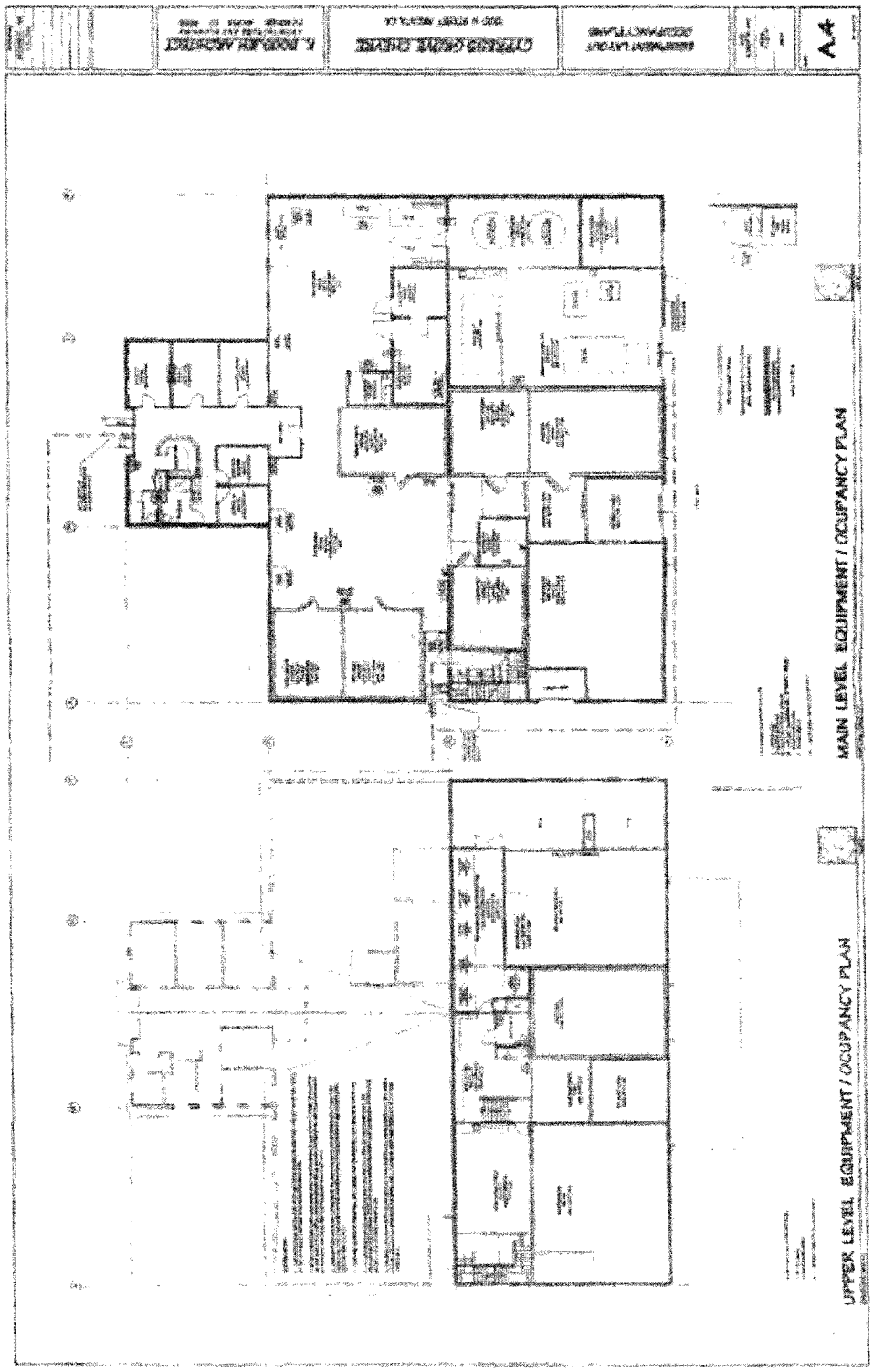
The chemical storage area shall be inspected on at least a weekly basis to ensure that no physical defects are present in the chemical storage area floor, containment basins or chemical drums. Any defects discovered shall be rectified in a timely fashion

VI. SIGNATORY REQUIREMENTS

"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 the best of my knowledge and belief, true, accurate and complete. I am aware that there are significant penalties for submitting false information, including possibility of a fine and imprisonment for knowing violations."

Date: 4/10/13 Permittee Authorized Representative: _____

VII. APPENDIX I: Creamery Layout



VIII. APPENDIX II: MSDS Forms

[All MSDS forms follow]