



**UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
REGION 5**

**77 WEST JACKSON BOULEVARD
CHICAGO, ILLINOIS 60604**

NOV 20 2019

DATE:

SUBJECT: CLEAN AIR ACT INSPECTION REPORT
American Foods Group, LLC/Green Bay Dressed Beef, LLC – Acme Plant,
Green Bay, Wisconsin

FROM: Cody Yarbrough, Environmental Engineer
AECAB (MN/OH)

THRU: Brian Dickens, Section Chief
AECAB (MN/OH)

TO: File

BASIC INFORMATION

Facility Name: American Foods Group, LLC/Green Bay Dressed Beef, LLC – Acme Plant

Facility Location: 544 Acme St., Green Bay, Wisconsin 54302

Date of Inspection: September 23, 2019

EPA Inspector(s):

1. Cody Yarbrough, Environmental Engineer
2. Vicky Mei, Environmental Engineer

Other Attendees

1. Jeff Bowers, Safety Manager, American Foods Group, LLC
2. Ed Arnstad, VP of Operations, American Foods Group, LLC
3. Ryan Hines, Maintenance Manager, American Foods Group, LLC
4. Roger Revolinski, Plant Manager, American Foods Group, LLC
5. Nick Ossi, Environmental Health and Safety Engineer, American Foods Group, LLC

Contact Email Address:

NOssi@AmericanFoodsGroup.com
EArnstad@AmericanFoodsGroup.com

Purpose of Inspection: To investigate citizen odor complaints in the area and to conduct a general Clean Air Act inspection.

Facility Type: Slaughterhouse and beef processing

Regulations Central to Inspection: Wisconsin permitting requirements resulting from VOC or H2S emissions. Wisconsin SIP requirements for VOC or H2S emissions.

Arrival Time: 2:35 PM

Departure Time: 3:55 PM

Inspection Type:

- ☒ Unannounced Inspection
- ☐ Announced Inspection

OPENING CONFERENCE

- ☒ Credentials Presented
- ☒ CBI warning to facility provided

The following information was obtained verbally from Mr. Bowers, Mr. Arnstad, Mr. Ossi, Mr. Hines, or Mr. Revolinski unless otherwise noted.

Process Description:

The American Foods Group/Green Bay Dressed Beef – Acme Plant slaughters cattle and processes and packs the carcasses. The beef trimmings are stored in a cooler, tested before being staged for the production lines, and are then ground, blended to customer specifications, and shaped into chubs, frozen patties, or ready-to-use (“RTU”) for further processing elsewhere or as a final product. Blood and hides are sold and shipped elsewhere for further processing. The wastewater pretreatment system on site includes a dissolved air float system with coagulation before the water goes to the city for treatment. The solids from this process are sent to a landfill.

Staff Interview: Staff indicated that the facility rarely receives odor complaints.

TOUR INFORMATION

EPA toured the facility: Yes

Data Collected and Observations: Inspectors smelled no odors offsite and onsite outside of the facility but did smell typical livestock odors onsite near the cattle holding barn.

Photos and/or Videos: were not taken during the inspection.

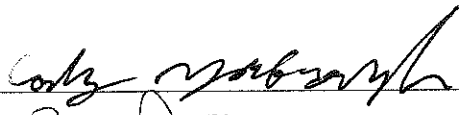
Field Measurements: were not taken during this inspection.

CLOSING CONFERENCE

Requested documents:

- Monthly usage records for chemicals used to clean the meat processing/packing room.
- Material Safety Data Sheets for cleaning chemicals

SIGNATURES

Report Author:  Date: 11-20-19

Section Chief:  Date: 11/20/19