



NPDES Compliance Inspection Report

Copper River Seafoods Anchorage, AK

**NPDES Permit Tracking Number
AKU000398**

Inspection Date: July 29 & 30, 2024

Prepared by:

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Inspector Signature/Date:

KATRINA CHAMBON	Digitally signed by KATRINA CHAMBON Date: 2024.09.17 12:58:55 -08'00'
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Supervisor Signature/Date:

Marshallonis, Daniel (Dino)	Digitally signed by Marshallonis, Daniel (Dino) Date: 2024.09.17 14:07:49 -07'00'
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Contents

<u>I.</u>	<u>Facility Information</u>	3
<u>II.</u>	<u>Inspection Information</u>	3
<u>III.</u>	<u>Permit Information</u>	4
<u>IV.</u>	<u>Facility Background</u>	4
<u>V.</u>	<u>Inspection Chronology</u>	4
<u>VI.</u>	<u>Opening Conference</u>	5
<u>VII.</u>	<u>Site Review</u>	5
<u>VIII.</u>	<u>File Review</u>	6
<u>IX.</u>	<u>Areas of Concern</u>	6
<u>A.</u>	<u>Facility does not have coverage under the MSGP</u>	6
<u>B.</u>	<u>There was a basket located in the storm drain</u>	6
<u>C.</u>	<u>There was salmon roe on the ground</u>	6
<u>X.</u>	<u>Closing Conference</u>	6

ATTACHMENT A - Project Location

ATTACHMENT B - Photograph Log

[Unless otherwise noted, all details in this inspection report were obtained from conversations with Mr. Justin Purkerson, Mr. Chris LaCroix, and Ms. Wendy LaCroix with Copper River Seafoods or from observations made during the inspection.]

I. Facility Information

Facility Name:	Copper River Seafoods
Facility Address:	1304 Laona Drive Anchorage, Alaska 99518
Facility Operator:	Copper River Seafoods 1304 Laona Drive Anchorage, Alaska 99518
Facility Owner:	10 th and M Seafoods 1304 Laona Drive Anchorage, Alaska 99518
Facility Contact(s):	Justin Purkerson Facility Manager jpurkerson@crsalaska.com 907-552-7806
Latitude/Longitude:	N 61.171603, W – 149.907655
NPDES Tracking Number:	AKU000398
NAICS Code(s):	311710 Seafood Product Production and Packaging
SIC Code(s):	2092 Fresh or Frozen Packaged Fish
Facility Size:	During processing season, the facility has 41 on-site staff

II. Inspection Information

Inspection Date:	July 29 & 30, 2024
Inspector(s):	Katrina Chambon EPA Region 10, ECAD / SWES Tara Martich EPA Region 10, ECAD / SWES
Arrival Time:	03:30 PM
Departure Time:	04:45 PM

Arrival Time: 11:00 AM
Departure Time: 12:30 PM

Weather: Mostly cloudy; moderate temperature

Purpose: To evaluate compliance with the requirements of the Clean Water Act and the National Pollutant Discharge Elimination System (NPDES) Multi-Sector General Permit

III. Permit Information

Copper River Seafoods (hereinafter referred to as the “Facility”) is a fish processing plant located at 1304 Laona Drive Anchorage, Alaska. Copper River Seafoods is the operator and 10th and M Seafoods is the owner.

The current version of the Multi-Sector General Permit (MSGP) became effective on April 1, 2020, and is set to expire on March 31, 2025. The Facility is not covered under the MSGP.

IV. Facility Background

The primary operations at the facility include processing all five species of salmon. The Facility operates from mid-June to mid-August. The Facility has a pretreatment permit for the discharge of processing waste into Anchorage Water and Wastewater Utility. The Facility is required to conduct daily grind size, semiannual sampling for metals and total aromatic hydrocarbons, and quarterly samples for pH, oil and grease, five-day biochemical oxygen demand and total suspended solids.

V. Inspection Chronology

July 29, 2024, fellow EPA Region 10 Inspector Ms. Tara Martich and I arrived unannounced at the Facility. Ms. Martich and I arrived on-site at approximately 3:30PM, we entered the office and were greeted by Mr. Justin Purkerson, Plant Manager of the Facility. Following our initial introductions, I presented my EPA credentials and discussed the purpose and expectations of the inspection and provided my business card. We informed Mr. Purkerson that we were there to determine compliance with the CWA and to determine if the Facility is required to attain coverage under the MSGP. We had a brief discussion regarding the operations at the Facility.

The inspection consisted of an opening conference, a walk-through of the Facility’s general operations and stormwater areas, a records review, and ended with a closing conference. We were accompanied by Copper River Seafoods representatives throughout the inspection.

VI. Opening Conference

Opening conference began at 3:30 PM on July 29, 2024.

The opening conference was held with Mr. Purkerson shortly after our arrival. We had our initial introductions; Ms. Martich and I presented our inspector credentials and discussed the purpose and scope of the inspection. During the opening conference Mr. Purkerson provided a general background of the Facility operations.

VII. Site Review

The Facility's primary activity is the processing of all five species of salmon. Finished products that are sold include head and gutted salmon, salmon filets and salmon roe. The Facility operates mid-June through mid-August and process approximately 10,000 to 20,000 pounds of salmon per hour. Approximately 30,000 to 40,000 pounds of fish are delivered per truck load. Approximately 14 employees work at the Facility. The Facility was not processing fish at the time of the inspection. The only activities occurring was the loading of a truck with salmon. Totes are washed inside the facility that drains into floor stripes then into the sump. Chemicals use onsite include sodium hypochlorite, Sanite 75, and Formula BCR.

On July 29, 2024, we walked throughout the Facility and observed the processing area, dry storage, freezer, chemical storage area, and inspected the sump and grinders. Next, we walked outside to inspect the storm water drains. There are two storm drains and one manhole. One storm drain is in the northwest corner, and one storm drain is in the southeast corner. The manhole is located in the parking lot. On July 29, 2024, the storm drain in the northwest corner was not found.

On July 30, 2024, we returned to the site and met with Mr. Purkerson, Mr. LaCroix and Ms. LaCroix. We again discussed the purpose of the inspection and reviewed documents. We then returned to the storm drain in the northwest corner to find the storm drain. Once the storm drain was found we observed a basket, weighed down by a rock, in the storm drain (see Photos 16, 17, 18, and 19). Facility representatives were not sure why the basket was in the storm drain. We returned to the storm drain in the southeast corner and we did not see any baskets in the storm drain.

Next, we walked to the southwest corner of the property to confirm there were no storm drains. No storm drain was observed, and Facility representatives confirmed there were no additional storm drains. We observed salmon roe on the ground located near the totes (see Photo 26). Facility representatives stated that the salmon roe got there from birds getting the salmon roe from the trash receptable.

Facility representatives described the process as follows: fish is offloaded from truck and put into totes being stored outside before being processed. From the totes the fish is sent to the processing room via hopper. Salmon is headed and gutted, fileted, packaged and then set to the blast freezer. Processing waste is directed to a Muffin Monster for grinding via vacuum, the waste then goes into a steel tote, and then through a second muffin monster for additional grinding before discharging into Anchorage Water and Wastewater Utility.

Grind size samples are collected from a manhole located in the front of the building.

Facility representatives also explained that staff working in the butchering line exit the building on the south-side and clean their aprons outside (see Photo 06). The location of the apron-cleaning station is uphill from the SE storm drain (see Photos 21 and 22).

File Review

The following documents were reviewed as part of this inspection:

- 2024 Laboratory data
- 2024 Daily grind size log

VIII. Areas of Concern

The Facility does not have coverage under the MSGP.

A. Facility does not have coverage under the MSGP

MSGP Permit part 1.2.1 Facilities Covered

B. There was a basket located in the storm drain.

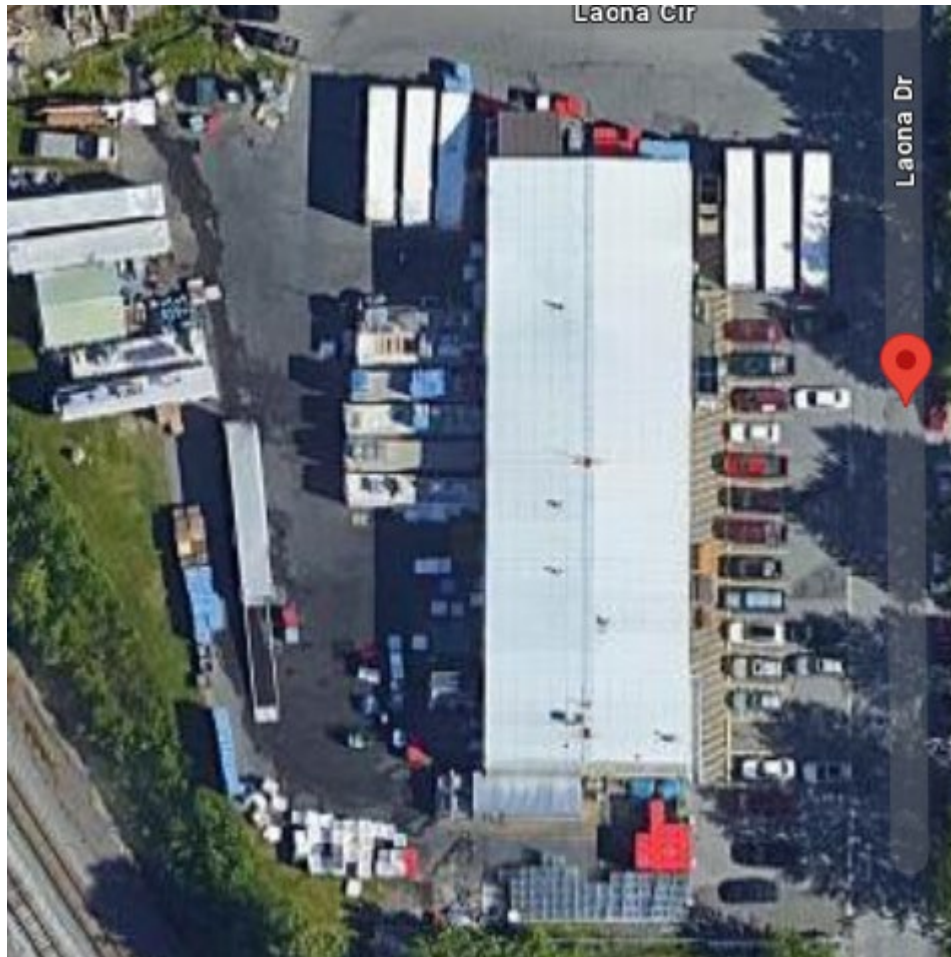
C. There was salmon roe on the ground.

IX. Closing Conference

Following the walk-through and file review, a closing conference was held with Copper River Seafoods representatives where we discussed our observations, the areas of concern, and next steps regarding inspection report transmittal. We thanked them for their time and cooperation with the inspection. Closing conference concluded on July 30, 2024, at 12:30PM.

ATTACHMENT A

Project Location



ATTACHMENT B

Photograph Log

Photographs taken by Katrina Chambon on July 29 & 30, 2024

Photo Log- Copper River Seafoods



Photo #:01 (P1010191)

Description: Fish processing area and tote storage.



Photo #:02 (P1010192)

Description: Packaged fishing that was being loaded onto truck.



Photo #:03 (P1010194)

Description: Tote washing location.



Photo #:04 (P1010203)

Description: Tote washing location.

Photo Log- Copper River Seafoods



Photo #:05 (P1010204)
Description: Dry storage.



Photo #:06 (P1010207)
Description: Butchering room. Area where staff wash their bibs outside.



Photo #:07 (P1010209)
Description: Sanite 75 is used to wash bibs outside before and after leaving the butchering room.



Photo #:08 (P1010196)
Description: Chemical storage area

Photo Log- Copper River Seafoods



Photo #:09 (P101046)
Description: East portion of project where thermosiphons are being installed.



Photo #:10 (P1010201)
Description: Sodium Hypochlorite storage.



Photo #:11 (P1010169)
Description: Outside of processing facility.



Photo #:12 (P1010170)
Description: Northwest storm drain location.

Photo Log- Polychrome Area Improvement



Photo #:13 (P1010171)
Description: Northwest storm drain location.



Photo #:14 (P1010173)
Description: Looking south from the northwest corner of the site.



Photo #:15 (P1010174)
Description: Looking south from the northwest corner of the site.



Photo #:16 (P1010177)
Description: Northwest storm drain.

Photo Log- Copper River Seafoods



Photo #:17 (P1010218)
Description: Northwest storm drain.



Photo #:18 (P1010220)
Description: Northwest storm drain with blue bucket weighed down with a rock.



Photo #:19 (P1010121)
Description: Northwest storm drain with blue bucket weighed down with a rock.



Photo #:20 (P1010223)
Description: Manhole where samples are collected.

Photo Log- Copper River Seafoods



Photo #:21 (P1010180)
Description: Storm drain located in the southeast area of the site.



Photo #:22 (017)
Description: Storm drain located in the southeast area of the site.



Photo #:23 (P1010185)
Description: Trucking loading and offloading location.



Photo #:24 (019)
Description: Trucking loading and offloading location.

Photo Log- Copper River Seafoods



Photo #:25 (020)
Description: Southwest corner of site.



Photo #:26 (007)
Description: Salmon roe on grass, exposed to stormwater.



Photo #:27 (P1010185)
Description: Main sump for processing waste before discharging to AWWU.



Photo #:28 (P1010187)
Description: Muffin Monsters.