CWA COMPLIANCE EVALUATION INSPECTION REPORT
U.S. ENVIRONMENTAL PROTECTION AGENCY, REGION 5

Facility: Kettle Cuisine, LLC.
808 Packerland Drive
Green Bay, Wisconsin 54303

NPDES Permit Number: WIR05IA0E

Purpose: To evaluate compliance as an industrial stormwater permittee and other applicable regulations under the Clean Water Act (CWA).

Date of Inspection: April 29, 2025

EPA Region 5 Water Enforcement and Compliance Assurance Representatives:

- Eric Small, Physical Scientist, US EPA Region 5
- Keith Middleton, Environmental Engineer, US EPA Region 5
- Danny Nguyen, Environmental Engineer, US EPA Region 5

Facility Representatives:

- Ian Campoli, EHS Specialist
- Clint Klimek, Plant Manager
- Peyton Hagerstrom, Maintenance Manager
- Mike Martin, Production Manager

Report Prepared by: Eric Small, Physical Scientist, Water Enforcement and Compliance Assurance Branch, U.S. EPA Region 5 Enforcement and Compliance Assurance Division

Inspector Signature: ERIC SMALL Digitally signed by ERIC SMALL Date: 2025.06.05 16:16:34 -05'00'

Approver Name and Title: Ryan Bahr, Section 2 Supervisor, Water Enforcement and Compliance Assurance Branch, U.S. EPA Region 5 Enforcement and Compliance Assurance Division

Approver Signature and Date: Bahr, Ryan Digitally signed by Bahr, Ryan Date: 2025.06.05 16:32:29 -05'00'

INTRODUCTION

On April 29, 2025, representatives from the U.S. Environmental Protection Agency, Region 5 conducted a Compliance Evaluation Inspection at Kettle Cuisine, LLC. within Oneida Reservation boundaries ("Kettle Cuisine" or "Facility"). As a result of its location on a federally recognized reservation, U.S. EPA is both the permitting and oversight authority for Clean Water Act compliance at the Facility. The purpose of this inspection was to evaluate this Facility's compliance with portions of the Clean Water Act and the Facility's National Pollutant Discharge Elimination System Multi-Sector General Permit (MSGP) for Stormwater Discharges Associated with Industrial Activity.

The inspection consisted of the following: an opening conference, a facility walkthrough, and a closing conference. A review of records submitted by the Facility was also conducted after the inspection. The EPA Inspection Team comprised three inspectors: Eric Small, Keith Middleton, and Danny Nguyen of U.S. EPA Region 5. Areas of Concern are listed in the section entitled "Areas of Concern" starting on page 8 of this report.

SITE INSPECTION

Exhibit 1: Kettle Cuisine, LLC., facing northeast; Source: Google Earth

Initial Inspection Discussion

The EPA Inspection Team initially arrived at the Facility at approximately 2:00 P.M., where they signed into a visitor log and were subsequently greeted by Mr. Ian Campoli, the Facility's EHS Specialist. The weather was partly cloudy and approximately 50° Fahrenheit. Mr. Campoli guided members of the EPA Inspection Team to his office to initiate an opening conference.

The EPA Inspection Team then announced their intentions to conduct an inspection under the Clean Water Act. Credentials were subsequently presented to both Mr. Campoli and Mr. Clint Klimek, Plant Manager, who entered the room a few minutes after the inspection began. The opening conference for the inspection commenced at 2:19 P.M. The EPA inspectors also noted that Confidential Business Information provisions could be claimed, though no such claim was made by Facility representatives. Inspectors emphasized the scope of this inspection would surround the Facility's compliance with its NPDES Permit # WIR05IA0E, its status as an industrial user, and any other applicable regulations under the Clean Water Act. The following is a summary of the discussions EPA had with Facility representatives before a walkthrough of the site.

Facility Processes, Industrial User Processes, and Wastewater Generation

Kettle Cuisine is a food preparer that receives animal bones – mainly from veal or beef – and bakes them to help formulate liquid bases used in soups and broths. This process is conducted in a series of 200 to 400 gallon kettles and is combined with a variety of produce, seasonings, and tomato paste for ten to twelve hours. This particular Facility produces "ready to eat" sous vide products by preparing and vacuum-sealing meat products. Waste from this process is scooped out into bins and stored in an inedible room prior to being disposed of by a contractor, Sanimax.

The Facility was built in the mid-1970s, originally as an ice-cream manufacturing facility under the name Boneworks Culinate. Boneworks Culinate was acquired by Kettle Cuisine, LLC. approximately five years ago. This Facility is now one of five Kettle Cuisine facilities across the United States, with the corporation's headquarters located in Massachusetts. The Facility has been the primary tenant in this 104,000 square-foot building since 2015. The property is leased by Besaw Properties, LTD., based out of Ashwaubenon, Wisconsin. The Facility operates 24 hours a day, six days a week; Kettle Cuisine does not operate on Saturdays. Approximately 100 employees work at this location via three primary shifts that start at 2:30 P.M., 10:30 P.M. and 6:30 A.M. The Facility has a SIC code of 2099: Food Preparations, Not Elsewhere Classified. Kettle Cuisine submitted their Notice of Intent for Stormwater Discharges Associated with Industrial Activity under the NPDES Multi-Sector General Permit on May 15, 2024, which became effective on July 14, 2024.

Mr. Campoli began working at the Facility in February 2025. Information indicates that there was not an Environmental Health and Safety professional on staff between September 2024 and February 2025. Mr. Campoli confirmed that the Facility had a Stormwater Pollution Prevention Plan (SWPPP), which he printed out for the EPA Inspection Team during the inspection. The EPA Inspection Team observed references to a Wisconsin DNR stormwater permit in the document, which was created by a contractor, Fehr Graham, and dated September 2023. Mr. Campoli indicated that the Facility would be working with Fehr Graham to update the SWPPP to reflect the Multi-Sector General Permit recently issued to Kettle Cuisine. The discussion then shifted to discuss stormwater flow on the property. Mr. Klimek and Mr. Campoli indicated that stormwater predominantly stays onsite – flowing to the south – and that the Facility does not receive stormwater flow from adjacent properties. The Facility maintains three stormwater outfalls. Mr. Campoli and Mr. Klimek identified that spillage from the inedible room would be the primary pollutant for stormwater discharge from the Facility. Mr. Campoli stated that the Facility conducts semiregular power-washing of the concrete outside of the inedible room. Snow removal on site is handled by the landlord. Mr. Campoli indicated that salt is applied onto the sidewalk, but that there is not any salt storage maintained by Kettle Cuisine. Coal tar sealant may also have been applied in the last ten years at the Facility, per Kettle Cuisine staff.

The inspector then asked a series of questions surrounding stormwater sampling. Mr. Campoli was uncertain whether benchmark or indictor monitoring have been conducted at the Facility. When asked if the Facility has a sign indicating permit coverage, Mr. Campoli indicated that Kettle Cuisine may have a sign near the boiler room. The inspector then asked if the Facility conducts Stormwater Pollution Prevention Plan training for its staff. Mr. Campoli responded by highlighting the Alchemy training program – used to educate staff about a variety of site safety practices – but he was uncertain if this program covered Stormwater Pollution Prevention Plan training.

Mr. Small also asked about how routine, quarterly, and annual inspections are conducted at the Facility. Mr. Campoli stated that he had conducted one quarterly inspection since starting at the Facility. A copy of this quarterly inspection – conducted on a Wisconsin DNR form – was provided to the EPA Inspection Team at the time of the inspection. Mr. Campoli added that he would look for any additional forms or documentation pertaining to any of the three types of inspections and forward anything he found to Mr. Small's email. Mr. Campoli, he stated that the quarterly inspection he conducted was performed during an active snowmelt and no issues were identified.

Inspection information indicates that Kettle Cuisine does not maintain any pretreatment equipment inside the Facility but does have several grease traps to inhibit oils from discharging into the Green Bay MSD. The Facility has three grease traps – two on the southeast side of the

property and one of the northwest side of the property – that are cleaned out every other week by Tri-County Pumpers and taken to either the City of Green Bay or the Green Bay MSD. Green Bay also maintains a fat, oil, and grease ordinance to reduce the amount of nonpolar substances being discharged into the District's mains.

Mr. Campoli also noted that the Facility maintains an ammonia system storage tank, which is overseen by the Facility's corporate environmental contact. Facility personnel stated that it is used for cooling freezers that contain different types of food. Evaporators and condensers related to this process are also located on the roof.

Facility Walkthrough

At approximately 3:20 P.M., the EPA Inspection Team began its walkthrough of the Facility, accompanied by Mr. Campoli, Mr. Klimek, and Mr. Mike Martin, Production Manager. Beginning outdoors on the northwest side of the Facility, the EPA Inspection Team noted two grease traps connected to an underground tank in the back of the Facility (Photograph 1 in Attachment A). To the southwest, inspectors observed the location where food remnants from the inedible room are picked up by the contractor. The EPA Inspection Team observed a thick layer of grease and tan-colored media near this area (Photographs 2-3 in Attachment A). Proceeding further to the southwest, Facility personnel highlighted the area below the loading dock, which collects water that is pumped into the building via sump and discharged back outside through a small white pipe (Photograph 4 in Attachment A). Inspectors also observed five Facility dumpsters for solid waste collection; two of these dumpsters were uncovered at the time of the inspection (Photograph 5 in Attachment A). Mr. Campoli stated that Green For Life comes to the Facility four days a week to collect solid waste and, if necessary, to replace damaged dumpsters. The EPA Inspection Team observed a trail of grease leading to the Outfall 003 (Photograph 6 in Attachment A).

Traversing to the Facility's southeastern side, the EPA Inspection Team observed Outfall 002 near a vehicle storage area (Photograph 7 in Attachment A). The EPA Inspection Team then asked to remove one of the grease trap covers in the front of the Facility to observe how much grease it was holding. After opening the cover, it appeared as though the grease trap was approximately half-full (Photographs 8-9 in Attachment A). Mr. Campoli then guided the EPA Inspection Team to Outfall 001 prior to returning inside to observe the Facility's indoor operations (Photograph 10 in Attachment A). Mr. Peyton Hagerstrom, Maintenance Manager, proceeded to escort members of the EPA Inspection Team through the Facility's maintenance room, where one drain was observed near an ammonia tank (Photographs 11 and 13 in Attachment A). It was not known at the time of the inspection if this drain connected to the main sewer system. Inspection information indicates that the 10,000-gallon ammonia storage tank is serviced by Kuhlman Inc. Inspectors also observed a used oil aboveground storage tank

in this area (Photograph 12 in Attachment A). No secondary containment was observed for either the used oil or ammonia tanks.

The EPA Inspection Team next donned the appropriate clothing to enter the production area. Walking through a portion of the production area, the EPA Inspection Team noted a trench drain in the food process room which Facility personnel indicated is connected to the front grease trap (Photograph 14 in Attachment A). Mr. Klimek stated that every room within the production area has a drain similar to the one observed. The EPA Inspection Team then walked to the inedible room which abuts the Facility's northwestern exterior wall. Mr. Klimek also stated that the Facility's contractor comes twice a day to collect this media. The inedible area is also cleaned twice a day and cleaned during a late Friday or Saturday shutdown, per Mr. Klimek. At the time of the inspection, the EPA Inspection Team observed 13 bins of inedible waste product, which Mr. Klimek said had been generated within the course of approximately 12 hours (Photograph 15 in Attachment A). The EPA Inspection Team also observed the Facility's northwestern grease trap, which was opened with a crowbar by Facility personnel (Photograph 16 in Attachment A). A couple of additional photos showing the condition of the northwestern side of the Facility were taken prior to the EPA Inspection Team commencing a closing conference (Photographs 17-18 in Attachment A).

Closing Conference

In Mr. Campoli's office, Mr. Small began the closing conference at approximately 4:26 P.M. All members of the EPA Inspection Team were present for the closing conference, along with Mr. Campoli, Mr. Klimek, and Mr. Martin. Mr. Sunil Ram, Director of EHS, also joined the closing conference virtually. The EPA Inspection Team thanked the Facility representatives for their time and noted that any Areas of Concern noted would be highlighted in the subsequent report. EPA indicated that it would review the information it had requested when received. The EPA Inspection Team confirmed with Kettle Cuisine that no Confidential Business Information was discussed during the inspection. Mr. Small stated that EPA would develop an inspection report that summarized its inspection of the Facility and anticipated that it would provide a copy of the report in approximately 70 days to Mr. Campoli, Mr. Klimek, and Mr. Ram. The EPA Inspection Team proceeded to exit Facility grounds at approximately 4:42 P.M.

Inspection Follow-Up

Mr. Campoli sent two follow-up emails related to the inspection to Mr. Small on May 6, 2025 and May 21, 2025. He emphasized that the Facility is actively working with Fehr Graham to update the SWPPP so that it is configured to the EPA MSGP.

DOCUMENTS REVIEWED PRIOR TO INSPECTION:

- Notice of Intent for Stormwater Discharges Associated with Industrial Activity under the NPDES Multi-Sector General Permit (May 15, 2024)

DOCUMENTS REQUESTED DURING THE INSPECTION:

- Most recent Stormwater Pollution Prevention Plan
- Any documentation of routine, quarterly, and annual inspection since Notice of Intent
- Documentation of SWPPP training
- Any stormwater sampling documentation

DOCUMENTS OBTAINED DURING AND AFTER THE INSPECTION:

- Wisconsin DNR Quarterly Visual Inspection – Field Sheet (March 6, 2025)
- Wisconsin DNR Quarterly Visual Inspection – Field Sheet for Outfalls 001, 002, and 003 (September 25, 2024)
- Wisconsin DNR Quarterly Visual Inspection – Field Sheet for Outfalls 001, 002, and 003 (April 29, 2024)
- Fehr Graham Stormwater Pollution Prevention Plan (September 2023)
- Semi-Annual Non-Stormwater Discharge Assessment and Certification for Outfalls 001, 002, and 003 (May 20, 2024)

AREAS OF CONCERN:

EPA has identified areas of concern based on findings during the inspection of Kettle Cuisine, LLC. and subsequent review of the information provided to EPA by Facility representatives after the inspection. Areas of concern related to these findings are as follows:

1. Grease in Parking Lot and Proximity to Outfall 003: During the EPA inspection, the EPA Inspection Team observed grease and inedible room media near Outfall 003 and around the northwestern side of the Facility (see Photographs 2-4 and 6 in Attachment A). The EPA Inspection Team observed a trail of grease leading to Outfall 003 (Photograph 6 in Attachment A).

2. Indicator Monitoring: Sections 4.2.1 and 8.U.6 of the Permit requires facilities under SIC Code 2099 to sample for pH, total suspended solids, and chemical oxygen demand quarterly during the entirety of permit coverage. During the inspection, Facility personnel indicated that they have not collected any stormwater sampling data.

3. Annual Reports: Section 7.4 of the Permit requires facilities to submit an Annual Report to EPA via NeT-MSGP, per Part 7.2, by January 20th for each year of permit coverage containing information generated from the past calendar year. The report must include elements described in Section 7.4.1-7.4.3 of the Permit. The annual report due on January 20th, 2025 has not been received by EPA.

4. Quarterly Visual Inspection Reports: Section 3.2 of the Permit requires that quarterly visual assessments of stormwater discharges be conducted once per quarter. Section 3.2.3 of the Permit describes appropriate visual assessment documentation, including "…personnel collecting the sample and conducting visual assessment, and their signatures…" and "…a statement, signed and certified in accordance with Appendix B, Subsection 11". The submitted documentation did not include a quarterly visual inspection for the fourth quarter of 2024.
   The quarterly visual inspection form for September 2024 stated that Sanimax had pulled away from the parking lot earlier in the day and created a spill from an overloaded vehicle that's "sloshing liquid when making a turn in the parking lot". The report also noted a sheen. Permit Section 3.2.2.5 requires correction actions when the visually assessment shows evidence of stormwater pollution. No corrective actions were documented as having been completed. Additionally, the first quarter 2025 quarterly visual assessment did not indicate which outfall was inspected. None of the quarterly visual assessment forms contained a signed and certified statement as required by

Section 3.2.3.8 of the Permit. Additionally, it is unclear whether the quarterly visual inspection include the following sector-specific elements referenced in Section 8.U.5 of the Permit: vents and stacks emanating from industrial activities; spoiled product and broken product container holding areas; staging areas; and air pollution control equipment.

5. Routine Inspection Documentation: Section 3.1.6 of the Permit requires the Facility to "…document the findings of your facility inspections and maintain this report with your SWPPP as required in Part 6.5." The EPA Inspection Team did not receive any documentation or confirmation that routine inspections are being conducted at the Facility.

6. Sign of Permit Coverage: Section 1.3.5 of the Permit requires the Facility to "…post a sign or other notice of your permit coverage at a safe, publicly accessible location in close proximity to your facility…" unless "…other laws or local ordinances prohibit such signage…" in which case this must be documented in the SWPPP. At the time of the inspection, the EPA Inspection Team did not observe a sign indicating coverage on Facility grounds. According to the Permit, the sign, at a minimum, must include language to address Parts 1.3.5.1 through 1.3.5.4. Further information can be located in Section 1.3.5 of the Permit.

7. Absence of Secondary Containment in Maintenance Room: Section 2.1.2.4 of the Permit requires the Facility to minimize the potential for leaks and implement procedures for material storage and handling, including the use of secondary containment and barriers between material storage and traffic areas, or a similarly effective means designed to prevent the discharge of pollutants from these areas. During the inspection, the EPA inspectors observed a 10,000-gallon ammonia tank and used oil tank near a drain that may be connected to the storm sewer. No secondary containment was observed in this area at the time of the inspection.

8. Dumpster with Lid Not in Place: Section 2.1.2.2.c of the Permit states that "good housekeeping" entails "…keep[ing] all dumpster lids closed when not in use." During the inspection, the EPA Inspection Team observed two dumpsters not covered (see Photograph 5 in Attachment A).

9. Potential Contamination from Adjacent Property due to Slope: Section 2.1.2.1 of the Permit states that the Facility must use grading, berming, or curbing to prevent discharges of contaminated flows and divert run-on away from these areas. During the inspection, the EPA Inspection Team observed a fenced-in storage area with unknown

materials that could potentially flow onto the Facility's parking lot and into Outfall 003. Facility personnel indicated that this storage area is part of Northeast Wisconsin Technical College and were uncertain of what potential contaminants it could contain.

10. SWPPP Deficiencies:
    a. SWPPP Not Updated to Reflect US EPA Permit: During review of the Facility's SWPPP, Wisconsin DNR Permit # WI-S067857-5 is referenced and incorporated into the SWPPP. The SWPPP does not mention nor account for the Facility's current Multi-Sector General Permit coverage.
    b. SWPPP Training: Section 2.1.2.8 of the Facility's Permit requires that Kettle Cuisine train all employees who work in areas where industrial materials or activities are exposed to stormwater, or who are responsible for implementing activities necessary to comply with this permit, including all members of the stormwater pollution prevention team. Section 2.1.2.8.b of the Facility's Permit describes the areas of required training. Section 8.U.3.1 of the Permit also states that the stormwater training must address pest control in your employee training program, a sector-specific requirement. Section 6.2.5.1.e.iv of the Facility's Permit requires a log of the dates on which specific employees received training. Based on inspection information, the Facility has no record that the facility conducted SWPPP training that included the aforementioned elements being.
    c. SWPPP Team: Section 6.2.1 of the Permit states that the Facility must identify the staff members (by name or title) that comprise the Facility's stormwater pollution prevention team as well as their individual responsibilities. Ian Campoli is currently the primary stormwater contact at the Facility, whereas Dustin Hlinak is the Stormwater Coordinator listed on the SWPPP. Mr. Campoli stated that Mr. Hlinak no longer works at the Facility.
    d. Spill Prevention Requirements: Section 2.1.2.4 of the Permit requires the Facility's SWPPP to discuss procedures for preventing and responding to spills and leaks, including notification procedures. During review of the SWPPP, the inspector did not see this information.
    e. Spills and Leaks Documentation: Section 6.2.3.3 of the Permit requires that the Facility's SWPPP must document where potential spills and leaks could occur that could contribute pollutants to stormwater discharges, and the corresponding discharge point(s) that would be affected by such spills and leaks. It requires documentation of all significant spills and leaks of oil or toxic or hazardous substances that occurred at exposed areas, or that drained to a stormwater conveyance, in the three years prior to the date the SWPPP was prepared or amended. While reviewing the SWPPP, the EPA Inspection Team did

not observe documentation of the spill that had occurred on the northwestern side of the Facility near the inedible room.

f. Site Map: Section 6.2.2.3 of the Facility's Permit requires that the Facility SWPPP map contain the following elements:
   - *i.* Boundaries of the property and the size of the property in acres;
   - *ii.* Locations of all stormwater conveyances including ditches, pipes, and swales;
   - *iii.* Locations where significant spills or leaks identified under Part 6.2.3.3 have occurred;
   - *iv.* Locations of stormwater inlets and discharge points…*and* an approximate outline of the areas draining to each discharge point; and
   - *v.* If applicable, municipal separate storm sewer systems (MS4s) and where your stormwater discharges to them.

   During review of the Facility SWPPP, the inspector did not observe the aforementioned elements as part of the site map.

g. Sector Specific Site Map Requirement: Section 8.U.4.1 of the Facility's Permit requires that the Facility SWPPP map contain vents and stacks from cooking, drying, and similar operations. At the time of the inspection, Facility personnel indicated that Kettle Cuisine maintains emission structures on its roof that are susceptible to contact with stormwater. These structures were not designated on the SWPPP map.

h. Sector-Specific Documentation Requirement: Section 8.U.4.2 of the Facility's Permit requires the SWPPP to have documentation of application and storage of pest control chemicals (e.g., rodenticides, insecticides, fungicides) used on plant grounds. This information was not observed in the SWPPP provided to the inspector.

i. Pollutants: Section 6.2.3.2 of the Facility's Permit requires that the Facility SWPPP contain a list of the pollutant(s) or pollutant constituents associated with each identified activity, which could be exposed to rainfall or snowmelt and could be discharged from your facility. The pollutant list must include all significant materials that have been handled, treated, stored or disposed, and that have been exposed to stormwater in the three years prior to the date you prepare or amend your SWPPP. During the inspection, the EPA Inspection Team observed remnants from the inedible room that could contribute total suspended solids and biochemical oxygen demand to the receiving water. Neither of these constituents were deemed as pollutants from the Facility in the SWPPP.

j. Routine Inspections: Section 6.2.5.2.a of the Facility's Permit requires that the Facility SWPPP contain the procedures for performing routine inspections and

include the following information: (1) person(s) or positions of person(s) responsible for the inspection; (2) schedules for conducting inspections, including tentative schedule for facilities in climates with irregular stormwater discharges (see Part 3.2.4); and (3) specific items to be covered by the inspection, including schedules for specific discharge points.

k. Monitoring Procedures: Sections 6.2.5.3.a and 6.2.5.3.b of the Facility's Permit requires that the Facility SWPPP document procedures for conducting the six types of analytical stormwater discharge monitoring specified by the Permit, where applicable to the Facility, which includes indicator monitoring. The inspector did not identify information or documentation pertaining to either monitoring procedure in the SWPPP.

Attachment A: Photograph Log

Kettle Cuisine, LLC.
EPA Inspection April 29, 2025
All photos taken by Danny Nguyen, Environmental Engineer, U.S. EPA
Camera: Nikon Coolpix W300

1: DSCN1082
Description: Grease Traps Connected to a Tank in Back of Facility
Location: Northwest side of Kettle Cuisine
Camera Direction: Southeast
Date/Time: April 29, 2025 at 3:23 P.M.

2: DSCN1083
Description: Area Ouside of Inedible Room
Location: Northwest side of Kettle Cuisine
Camera Direction: Southeast
Date/Time: April 29, 2025 at 3:25 P.M.

3: DSCN1084
Description: Area Outside of Inedible Room
Location: Northwest side of Kettle Cuisine
Camera Direction: Northeast
Date/Time: April 29, 2025 at 3:26 P.M.

4: DSCN1085
Description: Area Outside of Inedible Room and Loading Dock
Location: Northwest side of Kettle Cuisine
Camera Direction: Northeast
Date/Time: April 29, 2025 at 3:26 P.M.

5: DSCN1086
Description: Facility Dumpsters for Solid Waste Collection
Location: Northwest side of Kettle Cuisine
Camera Direction: Northeast
Date/Time: April 29, 2025 at 3:28 P.M.

6: DSCN1087
Description: Outfall 003
Location: Northwest side of Kettle Cuisine
Camera Direction: Northeast
Date/Time: April 29, 2025 at 3:29 P.M.

7: DSCN1088
Description: Outfall 002
Location: Southeast side of Kettle Cuisine
Camera Direction: Northwest
Date/Time: April 29, 2025 at 3:32 P.M.

8: DSCN1089
Description: Grease Trap in Front of Facility
Location: Southeast side of Kettle Cuisine
Camera Direction: n/a
Date/Time: April 29, 2025 at 3:37 P.M.

9: DSCN1090
Description: Grease Trap in Front of Facility
Location: Southeast side of Kettle Cuisine
Camera Direction: n/a
Date/Time: April 29, 2025 at 3:37 P.M.

10: DSCN1091
Description: Outfall 001
Location: Southeast side of Kettle Cuisine
Camera Direction: Southwest
Date/Time: April 29, 2025 at 3:42 P.M.

11: DSCN1092
Description: Drain in Maintenance Room
Location: Kettle Cuisine Maintenance Room
Camera Direction: n/a
Date/Time: April 29, 2025 at 3:50 P.M.

12: DSCN1093
Description: Used Oil Storage Tank
Location: Kettle Cuisine Maintenance Room
Camera Direction: n/a
Date/Time: April 29, 2025 at 3:53 P.M.

13: DSCN1094
Description: 10,000-Gallon Ammonia Storage Tank
Location: Kettle Cuisine Maintenance Room
Camera Direction: n/a
Date/Time: April 29, 2025 at 3:25 P.M.

14: DSCN1095
Description: Drain in Food Process Room
Location: Food Process Room
Camera Direction: n/a
Date/Time: April 29, 2025 at 3:59 P.M.

15: DSCN1096
Description: Twelve Hours of Generated Waste Product in Inedible Room
Location: Northwest side of Facility
Camera Direction: n/a
Date/Time: April 29, 2025 at 4:01 P.M.

16: DSCN1097
Description: Grease Trap in Back of Facility
Location: Northwest side of Kettle Cuisine
Camera Direction: n/a
Date/Time: April 29, 2025 at 4:04 P.M.

17: DSCN1098
Description: Parking Lot Near Inedible Room
Location: Northwest side of Kettle Cuisine
Camera Direction: Northeast
Date/Time: April 29, 2025 at 4:19 P.M.

18: DSCN1099
Description: Parking Lot Near Inedible Room
Location: Northwest side of Kettle Cuisine
Camera Direction: South
Date/Time: April 29, 2025 at 4:20 P.M.