

**Region 6 Compliance Assurance and Enforcement Division
INSPECTION REPORT**

Inspection Date(s):	05/17/2023		
Media:	Water		
Regulatory Program(s)	Clean Water Act		
Company Name:	Double D Meat, Inc.		
Facility Name:	Double D Meat, Inc.		
Facility Physical Location:	11518 HWY 21 South		
(city, state, zip code)	Bogalusa, LA 70427		
Mailing address:	11518 HWY 21 South		
(city, state, zip code)	Bogalusa, LA 70427		
County/Parish:	Washington		
Facility Contact:	Tom Stogner	General Manager	
	INFO@DDSAUSAGE.COM		
FRS Number:			
Identification/Permit Number:	LA0106143		
Media Number:			
NAICS:			
SIC:	5147		
Personnel participating in inspection:			
Michael Williams	EPA/ 6EN-WMH	Inspector	281-983-2150
Brandon Thomas	Double D Meat, Inc.	Head Operator	985.735.6581
EPA Lead Inspector Signature/Date	 Digitally signed by MICHAEL WILLIAMS Date: 2023.07.31 10:49:29 -05'00'		Date
	Michael D. Williams		Date
Supervisor Signature/Date	ROBERTO BERNIER Digitally signed by ROBERTO BERNIER Date: 2023.08.02 08:24:51 -05'00'		Date
	Roberto Bernier		Date

Section I - Introduction

PURPOSE OF THE INSPECTION

EPA Region 6 inspector, Michael Williams, arrived at the Double D Meat, Inc. Wastewater Treatment Plant (WWTP) at 11:04 am on May 17, 2023, for an unannounced NPDES wastewater treatment inspection. During the opening conference, I met with Brandon Thomas, Plant Operator. Mr. Thomas was informed that this was an EPA lead compliance evaluation inspection to determine compliance with the facility's National Pollutant Discharge Elimination System (NPDES) permit and the Clean Water Act. The scope of the inspection was with NPDES Permit No. LA0106143, facility operations, and maintenance under the Clean Water Act. The inspection was conducted under the authority of the NPDES permit program, in accordance with the Federal CWA.

The information presented in this report is based on the materials and information supplied by the Double D Meat, INC. representatives, observations made during the inspection, and records and reports maintained by the permittee.

FACILITY DESCRIPTION

Double D Meat, Inc. started its operation in 1967 and processes a variety of meats. The finished products include cured and smoked sausages that are made by grinding meat from beef, pork, poultry, or game meat and mixing it with salt and other seasonings. The meat is then stuffed into a container or a casing. The wastewater is generated by water used for washing down the process areas. The wastewater generated is sent to the treatment plant onsite. The plant has only a single aeration chamber, a single clarification chamber, and a final chlorination cell. The sanitary waste generated from the restrooms is routed to the head of the treatment plant. Treated effluent is discharged to the Pearl River via a local drainage ditch and Big Branch Creek.

Section II- Observations

This inspection revealed the following observations:

The facility is getting minimum treatment with the surface aerators utilized in the aeration basin. The surface aerators are not providing a complete mix for the aeration tank. Good aeration is needed to mix wastewater with oxygen to allow aerobic bacteria to digest biosolid particles in the water. The compliance history indicates the surface aerators are inadequate. The facility needs to evaluate the aeration method, aeration tank, and clarification tank size.

Section III- Areas of Concern

This inspection revealed the following areas of concern:

With the plant's current design, the facility will continue to exceed permit limits. The continued violations indicate the design is not adequate to handle the organic loading present in the influent.

Section IV – LIST OF APPENDICES

- Appendix 1 – Photo Log