

# **Appendix H**

## **Food Waste**

### **Operations and Management Plan**

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## **Operations and Management Plan**

### **Part I. General Operating Conditions**

The Registrant shall at all times meet the requirements for authorization in Section 3 of the General Permit, the General Permit requirements and the conditions in Section 5 of the General Permit.

The Registrant shall only manage “Food waste,” which means food scraps, food processing residue and soiled or unrecyclable paper that has been separated at the point or source of generation from nonorganic material.

#### **A. Facility Design and Management, Applicable Standards**

The Registrant shall ensure that the design, construction, maintenance and operation of the Facility are based on best engineering practices, including the requirements for managing Solid waste in accordance with Sections 22a-209-1 through 22a-209-17 of the Regulations of Connecticut State Agencies (“RCSA”), the Connecticut General Statutes (“CGS”) and the requirements of this General Permit.

The Registrant shall maintain an up-to-date Facility Site Plan, certified by an engineer licensed to practice in Connecticut (“Professional Engineer” or “P.E.”), on Site at all times and such plan shall be made available to the Commissioner for review upon request.

#### **B. Facilities Operated by Contractors**

Registrants with facilities that are operated by contractors shall at all times keep a current “Duties Statement” on file with the Department. The Duties Statement is a detailed description of the organization of facility staff and assignment of responsibility for operation, management and maintenance of the Facility.

The Duties Statement shall include the name and title of the Facility lead for daily operations at the Facility, the supervisor, if any, to whom such staff person reports, and a detailed list of the Facility-related tasks assigned to both the contractor and to the Registrant. It shall identify the staff position(s) responsible for: keeping daily records; preparing monthly, quarterly and annual reports for the Department; scalehouse staffing, if applicable; litter removal; management and transfer from the Facility of **each** Solid waste type; and compliance with the General Permit to Discharge Stormwater Associated with Industrial Activities as applicable. The Registrant shall update its Duties Statement whenever changes to the Facility operator or its staff organization are made and the Registrant shall maintain a copy at the Facility for the Department’s inspection. Any replacement of the Facility operator shall be reported within five (5) Days of such change to the Department’s Solid Waste Program and certified in accordance with Section 6.(e) of the General Permit. A copy of the written agreement between the Registrant and the contractor shall also be kept current and on file with the Department.

#### **C. Local Approvals**

The Registrant shall ensure that the Facility meets all applicable requirements of the local authorities. Operational changes at the Facility may trigger additional local review.

## **D. Requirements of the General Permit**

The terms and specifications of the General Permit (Section 5 *Conditions of this General Permit*) and this Appendix shall control and be enforceable against the Registrant for all activities authorized under the General Permit and shall supersede the requirements of any previously issued solid waste facility permit.

## **E. Operating Requirements**

### **1. Management of Food Waste**

The Registrant shall ensure that all Food waste accepted at the Facility is:

- a. Managed in compliance with all the requirements of the General Permit and this Appendix;
- b. Managed in such a manner as to prevent contamination or degradation that could render the Food waste unprocessable by the receiving facility and/or Recyclables unmarketable;
- c. Managed in areas prepared and dedicated for the Receipt, Storage and Processing of such Solid waste types and as designated on the Site Plan required by Section 4 of the General Permit; and
- d. Transferred from the Facility to Markets, Recycling facilities and/or other Solid waste Facilities which are authorized to accept and Process such Food waste.

### **2. Documents Available at the Facility**

The Registrant shall ensure that a copy of the following documents is available at the Facility at all times for review by Facility Operator(s) and the Department:

- a. The General Permit and this Appendix, which provides operating conditions for the Facility;
- b. A copy of the P.E. certified Facility Site Plan submitted to the Department with the Registration and any revisions thereto;
- c. A list of types, sizes, number and design parameters of all fixed and mobile equipment to be used at the Facility including equipment specification(s) and Processing capacities;
- d. Emergency response procedures obtained from the Fire Department;
- e. All records for wastes received, Processed and transferred from the Facility. Such records shall be maintained at the Facility for at least three (3) years following the expiration of the General Permit and shall be made available to the Commissioner for review upon request;
- f. The Facility's maintenance schedule developed in accordance with Part I. E.7. of this Appendix; and
- g. A description of Occupational Safety and Health Administration ("OSHA") required personnel safety procedures and training pursuant to Section 22a-209-4(b)(2)(B)(iv) of the RCSA and all applicable requirements of Part 1910 and Part 1926 of Title 29 of the Code of Federal Regulations ("CFR") resulting from specific on-site operations.

### **3. Access and Traffic Control**

The Registrant shall ensure that:

- a. Appropriate measures are taken to prevent unauthorized entry to the Facility. Appropriate control measures may be accomplished through the use of fences, gates, and/or other natural or artificial barriers;
- b. A prominent sign is posted and maintained at the entrance to the Facility, pursuant to RCSA Section 22a-209-10(3). Such sign shall include the Facility's Registration number, issuance and expiration dates, and a phone number that provides the general public the ability to register

questions and complaints twenty four (24) hours per Day. The Registrant shall maintain a log of the calls received and how such calls were addressed or resolved;

- c. All traffic related to the operation of the Facility is controlled in such a way as to mitigate queuing of vehicles off-site and excessive or unsafe traffic impacts in the area where the Facility is located and provides a safe circulation pattern that mitigates any threats to the safety of the users and staff of the Facility;
- d. Unless otherwise exempted, trucks are not left idling for more than three (3) consecutive minutes pursuant to Section 22a-174-18(b)(3) and (c) of the RCSA and that signs are prominently posted and maintained (e.g. at the entrance, scale and unloading areas, etc.) limiting such truck idling time within the Facility; and
- e. The Facility has adequate signage to clearly inform Facility users where to place Food waste at the Facility.

#### **4. Facility Personnel and Training**

The Registrant shall ensure that:

- a. A Certified Operator is present at all times during the operation of the Facility;
- b. Sufficient personnel are present at the Facility at all times to visually inspect incoming waste and to prevent drop-off of unauthorized materials; and
- c. All individuals under the supervision of the Certified Operator are provided and attend annual training by the Registrant. The training shall include, at a minimum, safety and emergency procedures, and proper management of Food waste received and managed on-site, including inadvertently received unauthorized Solid waste.

#### **5. Who Can Use the Facility**

Food waste may be received from:

- a. Businesses and/or residents of the host Municipality or of other Municipality(ies) under financial agreement with the Registrant; and
- b. Any source or generator that has been approved by or is under written agreement with the Registrant.

#### **6. Information to be Provided to Users of the Facility**

- a. The Registrant shall provide the users of the Facility information regarding Food waste management procedures for their use at the Facility to ensure safe operations. Such information shall be posted at the Facility in an easily visible location and through additional means such as: a leaflet provided to customers at the gate, a mailing, as an insert with a Facility bill; or through posting on the Facility's website or social media. The Facility shall have adequate signage to clearly inform customers where and how to deliver Food waste at the Facility.
- b. The Registrant shall also provide guidance to the users of the Facility in methods that may be used to promote Recycling in accordance with the goals of Connecticut's 2016 [Comprehensive Materials Management Strategy](https://portal.ct.gov/DEEP/Waste-Management-and-Disposal/Solid-Waste-Management-Plan/Comprehensive-Materials-Management-Strategy) (a.k.a. the State-wide Solid Waste Management Plan), which can be viewed at <https://portal.ct.gov/DEEP/Waste-Management-and-Disposal/Solid-Waste-Management-Plan/Comprehensive-Materials-Management-Strategy>.

## 7. Sanitation and Maintenance

The Registrant shall ensure that:

- a. The Facility is operated and maintained in a safe and nuisance-free manner so as to control and/or prevent fire, dust emission levels, odor, noise, spills, accumulation of litter, ponding of water and the harboring, feeding or breeding of vectors or wildlife, and in continuous compliance with all applicable requirements;
- b. The Facility is inspected daily to ensure Facility operations are conducted in compliance with the General Permit and this Appendix. Such inspections shall be recorded in the daily log required by condition number Part I.E.10. of this Appendix and include, but may not be limited to, the designated Storage areas; Containers of Food waste; and the Food waste stored therein;
- c. The Facility and its equipment are maintained to support operations in compliance with the conditions specified in the General Permit and this Appendix;
- d. Any release or threat of a release to the environment of any Food waste or any constituents thereof is immediately remedied upon discovery;
- e. Fugitive dust emissions and odors are controlled in accordance with RCSA Sections 22a-174-18 "Control of Particulate Matter and Visible Emissions" and 22a-174-29 "Control of Odors";
- f. An active nuisance odor monitoring program is maintained to ensure that nuisance odors are not detected at or beyond the Facility's property line. Such active monitoring shall be conducted at least twice per week at the property line based on the prevailing wind direction as determined by an on-site windsock. Upon detection of any nuisance odors at or beyond the Facility's property line, the Permittee shall immediately implement remedial measures. The Registrant shall maintain a log detailing all nuisance odor monitoring activities, all nuisance odors detected as a result of such monitoring and a description of any actions taken to abate detected nuisance odors. The Registrant shall maintain records of the monitoring program for the duration of this Registration, and three (3) years thereafter;
- g. All doors of the tipping building remain closed except when trucks are entering or exiting the building;
- h. All odor management systems are maintained to ensure its operation is in conformance with the manufacturer's specifications. All components of the odor management system shall be monitored quarterly and included as part of the compliance audit report required by Part I. E.19.c. of this Appendix;
- i. The Facility's premises are maintained and any litter is removed on a daily basis;
- j. All Food waste is placed in the appropriate Storage areas by the end of each operating Day;
- k. Equipment is maintained on a regular basis according to manufacturer's specifications and/or as needed;
- l. Spills and leaks are cleaned up immediately and any cleanup materials are placed into a Container that is covered and compatible with the contents. Such cleanup materials shall be transferred from the Facility to a facility authorized to receive such waste;
- m. Clean-up materials and equipment are readily available at the Facility at all times; and
- n. All Storage container(s) and equipment used for managing Food waste are cleaned after each pickup from May 1<sup>st</sup> to October 31<sup>st</sup> inclusive, then at least once per week from November 1<sup>st</sup> to April 30<sup>th</sup> of each operating year.

## 8. Transfers from the Facility

The Registrant shall ensure that:

- a. All Food waste received at the Facility is transferred on a first in/first out basis;
- b. All Processed Food waste is loaded into appropriate Containers and transferred from the Facility to Markets, Recycling Facilities and/or other Solid waste Facilities, within the timeframes specified in Part II.B. of this Appendix. **In no event shall Food waste be stored at the Facility for greater than fifteen (15) Days;**
- c. All Food waste is transferred from the Facility to Markets, Recycling Facilities and/or other Solid waste Facilities, authorized in accordance with all federal, state, and local requirements, to receive and/or Process such Food waste; and
- d. All Food waste is transferred from the Facility in a manner that prevents leaks, spills and discharges to the ground.

## 9. Management of Unauthorized and Unprocessable Recyclables and Other Solid Waste

The Registrant shall ensure that any Recyclables and other Solid waste that are unauthorized for acceptance at the Facility (inadvertently received), or that are authorized but **cannot be managed (unprocessable) by the Facility, are managed in accordance with all applicable requirements** of the General Permit and as follows:

- a. **Management:** Unauthorized Solid waste shall immediately be sorted, segregated, and stored in a manner that is both consistent with applicable law and protective of the environment until transferred from the Facility. **Unprocessable Recyclables and other Solid waste shall be managed in accordance with the requirements below;**
- b. **Storage Containers:** At least one (1) dedicated Storage Container each for inadvertently received and for unprocessable Recyclables and other Solid waste shall be maintained at the Facility at all times;
- c. **Volume:** No more than twenty (20) cubic yards of inadvertently received Recyclables and other Solid waste shall be allowed to accumulate at the Facility, no more than ten (10) cy of which may be inadvertently received Solid waste;
- d. **Transfer:** Unauthorized Recyclables and other Solid waste and unprocessable Recyclables and other Solid waste shall be transferred from the Facility within two (2) business Days from when the Recyclables and other Solid waste are received at the Facility. Such Recyclables and other Solid waste shall be Recycled or disposed of only at a facility that is authorized to accept such Recyclables and other Solid waste; and
- e. **Reporting:** Unauthorized Recyclables and other Solid waste and unprocessable Recyclables and other Solid waste shall immediately be recorded in the daily log and included in the required quarterly reports submitted to the Department.

## 10. Record-Keeping and Reporting Requirements

The Registrant shall establish a system for measuring, recording, and reporting Facility activities, as follows:

**a. Records**

Daily records shall be maintained in a manner acceptable to the Commissioner and be made available to Department staff for inspection at any reasonable time. Such records shall be maintained at the Facility for the life of the General Permit. Records of the following, at a minimum, shall be kept:

- i. Types, capacities and quantities of all Containers of Food waste received and transferred from the Facility, and unauthorized Recyclables and other Solid wastes or unprocessable Food waste that has been received;
- ii. Dates of receipt at the Facility and the origin of all Food waste, including hauler name;
- iii. Destination to which all Food waste, Recyclables and other Solid waste transferred from the Facility were delivered for Processing, Disposal or Recycling, including quantities delivered to each destination facility;
- iv. All inspection logs, including emergency and spill reports, which shall include, at a minimum, the name of inspector, date of inspection, observations made and any remedial actions taken and their date;
- v. Log of scheduled and unscheduled shutdowns;
- vi. Operators' training records for Facility staff and Department certifications; and
- vii. Facility and equipment maintenance schedule, including activities undertaken to control odor, dust, litter, vectors, wildlife, etc.
- viii. Log of any public complaints received, description of the complaint, summary of investigation and remedy(s) taken as required by Part I. E.3.b. of this Appendix.

**b. Reporting of Food Waste Managed at the Facility**

- i. Based on the daily records as required by the RCSA Section 22a-209-9(p); the RCSA Section 22a-209-10(13); the CGS Section 22a-208e; or the CGS Section 22a-220 as appropriate, the Registrant shall be responsible for the preparation of monthly summaries which shall include, but not be limited to, the types, capacities and quantities of all Food waste received at the Facility, including unauthorized and unprocessable Recyclables and other Solid waste; the Municipality of origin; and the destination to which the Solid waste received at the Facility were subsequently delivered for Processing, Disposal or Recycling.
- ii. Based on monthly summaries, the Registrant shall be responsible for the submittal to the Department of quarterly reports no later than January 31, April 30, July 31, and October 31, of each year which shall provide information required by condition Part I. E.10. of this Appendix pertaining to all Food waste received. Such reports shall be submitted on forms prescribed by the Department (as may be amended from time to time).
- iii. Send reporting summaries to:  
Solid Waste Program - Recycling  
Waste Engineering and Enforcement Division  
Bureau of Materials Management and Compliance Assurance  
Department of Energy and Environmental Protection  
79 Elm Street, Hartford, Ct 06106-5127  
Or via email to [DEEP.Solid&HazWasteReports@ct.gov](mailto:DEEP.Solid&HazWasteReports@ct.gov)



## 11. Emergency Incidents, Reporting Emergencies to the Department

- a. The Registrant shall notify staff of the Department's Waste Engineering and Enforcement Division of any emergency incident(s) at the Facility that disrupts Facility operations, such as explosion(s), accident(s) or fire(s), including but not limited to any incident(s) that:
  - i. Significantly damages equipment or structures;
  - ii. Interrupts the operation of the Facility for more than twenty four (24) hours;
  - iii. Results in an unscheduled Facility shutdown or forced diversion of Food waste to other Solid waste facilities; or
  - iv. Can reasonably be expected to create a source of pollution to the waters of the state; or otherwise threatens public health and the environment.
- b. **Emergency Reporting of Facility Incident(s)**

The Registrant shall ensure compliance with the emergency reporting of Facility incidents(s) as follows:

  - i. **Initial Report:** The Registrant shall report a significant emergency incident(s) within twenty four (24) hours to the appropriate local authorities and Solid Waste Enforcement Program in the Waste Engineering and Enforcement Division, Bureau of Materials Management and Compliance Assurance, by telephone at (860) 424-3366 or fax at (860) 424-4059.
  - ii. **Final Report:** Within thirty (30) Days of an emergency incident(s), a written report certified in accordance with Section 6(e) of the General Permit "Certification of Documents", detailing the cause and effect of the incident(s) and the remedial steps taken, shall be submitted to:  
Solid Waste Enforcement Program  
Waste Engineering and Enforcement Division  
Bureau of Materials Management And  
Compliance Assurance  
Department of Energy and Environmental Protection  
79 Elm Street  
Hartford, Ct 06106-5127  
Or via email at [DEEP.WEEDNotification@ct.gov](mailto:DEEP.WEEDNotification@ct.gov)
  - iii. **Report Log:** A significant emergency incident(s) shall be recorded in a log of emergency incidents maintained at the Facility.
- c. **Other Reporting of Facility Incident(s)**

The Registrant shall comply with all other applicable or required reporting of an emergency incident(s) including, but not limited to, reporting required by Section 22a-450 of the CGS.
- d. **Reporting Leak and Spill Incident(s)**

The Registrant shall ensure that Facility staff immediately notifies **The Department's Emergency Response and Spill Prevention Division at 1-866-DEP-SPIL (1-866-337-7745) (toll free) or at 860-424-3338** if there are any uncontained spills of Used oil, antifreeze, other hazardous materials, or unidentified fluids.

## **12. Surface Water and Groundwater Management**

The Registrant shall ensure that:

- a. The Facility is operated so as to prevent pollution to surface and groundwater;
- b. The Facility meets the applicable surface water and groundwater requirements of all local, state and federal authorities for any existing or proposed stormwater and wastewater collection, treatment and discharge systems and any facility located in a coastal, wetland or aquifer protected (regulated) area; and
- c. The Registrant shall use covers over waste, secondary containment, Impervious surfaces, and other measures as needed to prevent pollution.

## **13. On-site Roads**

The Registrant shall ensure that:

- a. On-site roads and Storage areas are constructed of materials suitable for heavy vehicles and designed to withstand expected traffic and loads in all weather conditions; and
- b. Movement of vehicles is unobstructed and there is adequate drainage to prevent the accumulation of water.

## **14. Days and Hours of Operation**

The Registrant shall operate the Facility Monday through Friday no earlier than 7:00 a.m. and no later than 6:00 p.m. and Saturday no earlier than 7:00 a.m. and no later than 3:30 p.m., unless otherwise further restricted by local authorities.

## **15. Fire Prevention**

The Registrant shall ensure that:

- a. An outside and inside fire protection system is maintained in accordance with the local Fire Marshall;
- b. Sufficient source(s) and quantities of water are available;
- c. Adequate equipment is provided to control fires; and
- d. Routine maintenance and inspections of all fire control equipment are conducted in accordance with the specifications of the manufacturer(s) and in no case less than annually.

## **16. Fire Protection**

The Registrant shall ensure that the Facility has access to an adequate source of water or other suppressant sufficient to control any potential fires. The Registrant shall contact and seek guidance from the local fire protection agency to provide services when needed.

## **17. Safety**

The Registrant shall:

- a. Design, construct, maintain and operate the Facility so as to reasonably ensure the safety of users, employees and the surrounding neighborhood;
- b. Prepare and maintain a description of OSHA required personnel safety procedures and training pursuant to Section 22a-209-4(b)(2)(B)(iv) of the RCSA and all applicable requirements of Part 1910 and Part 1926 of Title 29 of the CFR resulting from specific on-site operations;
- c. Promptly clean up all spills and breakage;

- d. Prevent the public from scavenging Recyclables and other Solid waste, that is, from searching through waste to remove useful material;
- e. Organize and direct indoor and outdoor traffic patterns to minimize conflicts between pedestrians and vehicles; and
- f. Ensure that pedestrians are not endangered at loading and unloading areas or at any operational area of the Facility.

## **18. Containers and Covers**

The Registrant shall ensure that:

- a. All Containers are leakproof and compatible with the waste stored within;
- b. All Containers are routinely inspected for corrosion or degradation;
- c. Any Containers found to be degraded (i.e. they can no longer contain the Food waste) are removed from service at the Facility; and
- d. Where covers over Containers are required, they are of a material that is Impervious to precipitation.

## **19. Compliance Audits**

The Registrant shall, no later than sixty (60) Days from the acknowledgement of a Registration and/or issuance date of the Approval of Registration, perform semi-annual compliance audits for Tier I registrants or quarterly compliance audits for Tier II Registrants for the life of the General Permit. Compliance audits required by this condition shall consist of a thorough and complete assessment of the Registrant's compliance with Sections 22a-209-1 through 22a-209-17 of the RCSA and with the terms and conditions of the General Permit.

### **a. Compliance Audit Schedule and Auditor**

For Tier I Registrants, the compliance audits required by this condition shall be performed semi-annually during the second and fourth quarters. The second quarter compliance audit shall only be conducted by a P.E. or consultant approved in writing by the Commissioner. The fourth quarter compliance audit may be a self-certification conducted by the Facility's Certified Operator or a P.E. or consultant approved in writing by the Commissioner.

For Tier II Registrants, the compliance audits required by this condition shall be performed quarterly. The second and third quarter compliance audits shall only be conducted by a P.E. or consultant approved in writing by the Commissioner. The first and fourth compliance audits may be a self-certification conducted by the Facility's Certified Operator or a P.E. or consultant approved in writing by the Commissioner.

The Registrant shall, prior to the Commissioner's approval of the P.E. or consultant, submit for the Commissioner's evaluation a detailed description of the P.E. or consultant's credentials (education, experience, training) which are relevant to the work required under this condition and certify to the Commissioner that such P.E. or consultant:

- i. Is not a subsidiary of or affiliated corporation to the Registrant or Registered Facility;
- ii. Does not own stock in the Registrant or any parent, subsidiary, or affiliated corporation;
- iii. Has no other direct financial stake in the outcome of the compliance audit(s) outlined in the General Permit;

- iv. Has expertise and competence in environmental auditing and the regulatory programs being addressed through the General Permit, including evaluation of compliance with requirements specified in Sections 22a-209-1 through 22a-209-17 of the RCSA and with the terms and conditions of the General Permit; and
- v. Within ten (10) Days after retaining any P.E. or consultant other than the one originally identified pursuant to this condition, notify the Commissioner in writing of the identity of such other P.E. or consultant by submitting the information and documentation specified in this condition. Nothing in this condition shall preclude the Commissioner from finding a previously acceptable P.E. or consultant unacceptable.

**b. Scope of Compliance Audits**

Compliance audits shall detail the Registrant's compliance with the requirements of this General Permit and all applicable provisions of Sections 22a-209-1 through 22a-209-17 of the RCSA.

**c. Compliance Audit Report**

The results of each compliance audit shall be summarized in a Compliance Audit Report. At a minimum, such report shall include:

- i. The names of those individuals who conducted the compliance audit;
- ii. The areas of the Facility inspected;
- iii. The records reviewed to determine compliance;
- iv. A detailed description of the Registrant's compliance with this General Permit and applicable regulations;
- v. The identification of all violations of this General Permit and applicable regulations;
- vi. The findings regarding the inspections conducted in accordance with this condition during the Day of the compliance audit;
- vii. A description of the actions taken by the Registrant to correct the violation(s) identified in each compliance audit; and
- viii. The Registrant's certification of compliance with the regulations and documentation demonstrating such compliance pursuant to this General Permit. In cases where multiple counts of the same violation are discovered, the report shall include a listing of each count.

**d. Registrant's Responses to Compliance Audit**

The Registrant shall:

- i. Correct all violations immediately. Should the Registrant be unable to immediately correct the violation(s), within seven (7) days of the date the Registrant was notified of the violation(s), the Registrant shall submit for the review and written approval of the Commissioner, a detailed plan to correct all violations noted. Such plan shall also include a schedule for implementation of the corrective actions required or recommended;
- ii. Ensure that, within five (5) Days of the compliance audit, the Department is notified of all violations identified during the audit; and
- iii. Ensure that the Compliance Audit Report, within fifteen (15) Days of the compliance audit, is submitted to the Department. A copy of the Compliance Audit Report shall be maintained at the Facility for the life of the General Permit or for such other timeframe specified by the Commissioner.

- e. The Registrant shall cease accepting all Food waste at the Facility in the event that the Registrant fails to submit in a timely manner the plan and schedule required by Part I.E.19.d. of this Appendix or fails to correct the violations noted by the inspection(s) in accordance with the approved plan and schedule.

**f. Documentation Submittal Deadlines**

The documents required to be submitted pursuant to this condition shall be submitted semi-annually no later than January 31 and July 31 in accordance with Part I. E.11.b.ii of this Appendix.

**20. Emergency Planning**

The Registrant shall plan for the appropriate management of Solid waste at the Facility in the event of emergencies such as power failure, equipment failure or natural disasters. The Registrant shall also plan for appropriate responses to fire, flood and medical emergencies, including coordination with local medical, police and fire protection agencies.

**Appendix H. Part II. Capacity Limits and Management Requirements**

**The Registrant shall manage all Food waste consistent with the conditions specified in this Appendix and shall implement the conditions as BMPs.**

**A. Maximum Receipt and Storage Capacities**

1. The Registrant shall receive Food waste at the facility as follows:
  - a. Tier I — No more than a total of twenty (20) tons per day; and
  - b. Tier II — No more than a total of fifty (50) tons per day.
2. On-site Storage is limited as follows:
  - a. Tier I — No more than 120 cubic yards of Food waste at any time; and
  - b. Tier II — No more than 200 cubic yards of Food waste at any time.

**B. Management Requirements**

**1. Food Waste Transfer Facilities (For Facilities Receiving, Consolidating, Storing, and Transferring Food Waste; No Depackaging Authorized)**

**a. Receipt**

The Registrant shall ensure that:

- i. Only Food waste, as defined in the General Permit, that has been separated at the point or source of generation from nonorganic material is received at the Facility;
- ii. All Food waste delivered to the Facility is in leak-proof Containers;
- iii. Prior to being unloaded at the Site, loads are inspected by the Registrant to determine the appropriate unloading methodology and to ensure that only materials to be Processed, as authorized by this Appendix, are received at the Facility;
- iv. Incoming loads of Food waste do not contain greater than ten percent (10%) by volume (“threshold contaminant percentages”) of non-compostable wastes, as determined through

observation. For any loads identified that exceed the threshold criteria for load contamination specified in this condition the Registrant shall document each load in the daily log and report those to the Department in the quarterly reports required by Part I E.10. of this Appendix. The Registrant shall also provide immediate written notifications to the hauler, municipality in which the Solid waste was generated and/or regional facility for each load that exceeds the threshold contaminant percentages;

- v. Upon receipt, Food waste is immediately directed to the appropriate designated storage area or Processing area and unloaded or tipped indoors within the receiving building in such designated area(s) as specified on the approved Site Plan; and
- v. All Food waste delivered to the Facility is kept indoors and processed within seventy two (72) hours of Receipt for Tier I Registrants and forty eight (48) hours of Receipt for Tier II Registrants; and
- vi. Negative air pressure, or other appropriate odor mitigation systems is maintained within the receiving building and that the doors remain closed except when trucks are entering or exiting the building.

**b. Storage**

The Registrant shall ensure that:

- i. Food waste is stored in leak proof and vector proof Containers, tanks or receiving system (e.g. pits) in indoor areas as specified on the approved Site Plan;
- ii. Containers and tanks are kept closed except when Food waste is actively being placed in or removed from the Containers;
- iii. Containers and tanks are inspected weekly for such issues as, rust, corrosion, punctures and structural integrity;
- iv. Containers and tanks are cleaned in accordance with Part I. E.7. of this Appendix
- v. Food waste is stored in a manner that will not reduce its ability to be further Processed; and
- vi. No more than 120 cubic yards of Food waste for Tier I Registrants and no more than 200 cubic yards for Tier II Registrants is stored at the Facility at any time.

**c. Processing**

The Registrant shall ensure that the only Processing of Food waste conducted at the Facility consists of Receipt, Consolidation, Storage and Transfer from the Facility.

**d. Transfer**

The Registrant shall ensure that full or partially filled Containers of Food waste are transferred from the Facility as follows:

- i. From May 1<sup>st</sup> through October 31<sup>st</sup> of each calendar year Food waste shall be transferred for Tier I Registrants within 72 hours of Receipt of Food waste and for Tier II Registrants within 48 hours of Receipt of Food waste;
- ii. From November 1<sup>st</sup> to April 30<sup>th</sup> of each calendar year Food waste shall be transferred within 7 Days of Receipt;
- iii. If stored in refrigerated areas Food waste shall be transferred from the Facility at least once every 7 Days year-round;
- iv. In a manner that prevents leaks, spills and discharges to the ground; and

- v. To Markets, Recycling Facilities and/or other Solid waste Facilities which are authorized to accept and Process such Recyclables or other Solid waste.

## **2. Food Waste Limited Processing Facilities (For Facilities Receiving, Depackaging, Consolidating, Storing and Transferring Food Waste)**

### **a. Receipt**

The Registrant shall ensure that:

- i. Only Food waste, as defined in the General Permit, that has been separated at the point or source of generation from nonorganic material is received at the Facility;
- ii. All Food waste delivered to the Facility is in leak-proof containers;
- iii. Prior to being unloaded at the Site, loads will be inspected by the Registrant to determine the appropriate unloading methodology and ensure that only materials permitted to be processed are accepted;
- iv. Incoming loads of Food waste do not contain greater than ten percent (10%) by volume ("threshold contaminant percentages") of non-compostable wastes, as determined through observation. For any loads identified that exceed the threshold criteria for load contamination specified in this condition the Registrant shall document each load in the daily log and report those to the Department in the quarterly reports required by this Appendix. The Registrant shall also provide immediate written notifications to the hauler, municipality in which the Solid waste was generated and/or regional facility for each load that exceeds the threshold contaminant percentages;
- v. Upon receipt, Food waste is immediately directed to the appropriate designated storage area or Processing area and unloaded or tipped indoors within the receiving building in such designated area(s) as specified on the approved Site Plan;
- vi. All Food waste delivered to the Facility is kept indoors and processed within 72 hours of Receipt of Food waste for Tier I Registrants and 48 hours of Receipt of Food waste for Tier II Registrants; and
- vii. Negative air pressure, or other appropriate odor mitigation system is maintained within the receiving building and that the doors remain closed except when trucks are entering or exiting the building.

### **b. Storage**

The Registrant shall ensure that:

- i. Food waste is stored in leak proof and vector proof Containers, tanks or receiving system (e.g. pits) in indoor areas as specified on the Site Plan submitted in accordance with Part 1. A. of this Appendix;
- ii. Containers and tanks are kept closed except when Food waste is actively being placed in or removed from the Containers;
- iii. Containers and tanks are inspected weekly for rust, corrosion and structural integrity;
- iv. Containers and tanks are cleaned in accordance with Part I. E.7. of this Appendix;
- v. Food waste is stored in a manner that will not reduce its ability to be further processed; and
- vi. No more than 120 cubic yards of Food waste for Tier I Registrants and 200 cubic yards of Food waste for Tier II Registrants is stored at the Facility at any time.

**c. Processing**

The Registrant shall ensure that the only Processing of Food waste conducted at the Facility consists of Receipt, depackaging, Storage and Transfer from the Facility and that:

- i. Upon Receipt, all packaged Food waste is consolidated and segregated from unpackaged Food waste;
- ii. Upon Receipt, all Food waste received which is not fully packaged in sealed containers is removed from such packaging and consolidated with unpackaged Food waste;
- iii. All Food waste received at the Facility to be depackaged is prioritized so as to mitigate the potential for fire, dust emission levels, odor, noise, spills, accumulation of litter, ponding of liquids and the harboring, feeding or breeding of vectors or wildlife;
- iv. Depackaging of Food waste is conducted in the designated portion of the Facility as specified on the approved Site plan and in accordance with the approved depackaging process;
- iv. Food waste is removed from packaging in a manner that will not reduce the ability of all Recyclable materials to be recycled;
- v. All non-organic recyclable materials derived from depackaging shall be managed in accordance with Part I. E.9. of this Appendix;
- vii. All consolidated loads of Recyclables and other Solid waste shall be managed in accordance with Part II. B. of this Appendix; and
- viii. Fully depackaged Food waste shall be managed in accordance with acceptability criteria specified by the receiving facility authorized to receive such waste.

**d. Transfer**

The Registrant shall ensure that full or partially filled Containers of Food waste are transferred:

- i. May 1<sup>st</sup> through October 31<sup>st</sup> of each calendar year Food waste shall be transferred for Tier I Registrants within 72 hours of Receipt of Food waste and for Tier II Registrants within 48 hours of Receipt of Food waste;
- ii. From November 1<sup>st</sup> to April 30<sup>th</sup> of each calendar year Food waste shall be transferred within 7 Days of Receipt;
- iii. If stored in refrigerated areas Food waste shall be transferred from the Facility at least once every 7 Days year-round;
- iv. In a manner that prevents leaks, spills and discharges to the ground; and
- v. To Markets, Recycling Facilities and/or other Solid waste Facilities which are authorized to accept and Process such Recyclables or other Solid waste.