

7. Old and New Business

A. NPDS Permit Issuance / Progress

DNR staff and HOV met on 8/30/18 to address questions and concerns related to the new content of the NPDES permit. The inclusion of blending and sampling locations were discussed along with trip into the plant to see and show where and how HOV treats high flow events. HOV was advised to submit written comments on select items that may be advantageous to change or present challenges to implement at the plant. The public hearing is scheduled for October 15 at 9:00AM in Green Bay.

B. Leachate / Ammonia Update

Chad and I had a conference call with key staff at DNR including the engineer responsible for overseeing Outagamie County landfill and the state-wide wastewater pretreatment head along with Roy Van Gheem our new Basin engineer. From the DNR solid waste side, and with the landfill in full compliance with its operational plan, there is no assistance that they can offer since there are no deficiencies in need of correction.

From a pretreatment standpoint, we confirmed that the District is within its legal rights to calculate and implement a local limit for ammonia discharge to the treatment facility. Like all the parameters with existing local limits, the intent is to protect the treatment process and prevent the accumulation of limiting metals in the biosolids. We discussed at length the delivery method of the leachate delivery to the Little Chute sanitary sewer system. It was suggested that before moving forward on a local limit we meet with landfill staff and revisit engineering and control options to reduce the ammonia impact and spread the ammonia load out over time. This may not address the proposed new landfill expansion but would ease the impact on the existing leachate loads from the cells currently in use. To determine HOVMSD's ability to handle future loading a local limit may still be necessary given an already significant leachate impact.

C. Pretreatment permit / Chlorides Update

A revised plan has been submitted that allows for the recycle of chlorides and reuse to the maximum practical extent. In the event the brine is not recycled the discharger will manifest the waste and haul off site resulting in no brine discharge to HOVMSD. Based on this new information the company was forwarded an application for wastewater discharge and the permit will include a 750 mg/L chloride limit as written in the HOVMSD Sewer Use Ordinance.

Oh Snap! Pickle Brine Regeneration Project

Purpose: Prevent the discharge of used pickle brine to the Heart of the Valley Metropolitan Sewerage District.

Scope: Following the one time use of brine to preserve and flavor cucumbers, the brine will be captured and held in tanks. The used brine will be filtered and refreshed with the required ingredients to be used on fresh cucumbers in the next round of brining.

Result: This regeneration would eliminate the need for GLK Foods to discharge the brine to HOV. As cucumbers are brined and become pickles, an equilibration takes place whereby half of the process brine is absorbed by the cucumber/pickle. After capturing and holding the remaining brine, ingredients are added to create the next batch of fresh brine for the next inbound load of fresh cucumbers. If ever the need would arise to dispose of this remaining brine, it would be removed by tanker and discharged to a suitable facility. This would reduce the discharge to HOV to only process and sanitation waters. The daily 6,000 to 10,000 gallons of pickle brine that was discussed previously would be captured and reused allowing the facility to operate within the current chloride restriction ordinance.

Risk: This process poses some risk to GLK Foods in that the engineering to accomplish said brine regeneration will come with significant expense. GLK Foods will conduct the required research to design a food safe program to regenerate said brine to be reused within the facility. If the brine is not useable for any reason, GLK will, at its expense, find a suitable facility for disposal/discharge.

Timing: GLK Foods would be prepared to employ this regeneration process upon the opening of the new facility. GLK Foods is currently targeting June 1, 2019.