

ISC: UNRESTRICTED

CPC2018-1286 - Attach 3 Page 1 of 175

Revision	Description	Author	Quality Check	Independent Review
1	for DP	C.Redel	M.Paryniuk	T.Hartley
2	For DTR resp.	C.Redel	M.Paryniuk	T.Hartley



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Background and Introduction

1.0 BACKGROUND AND INTRODUCTION

1.1 BACKGROUND

Sofina Foods Inc. (Sofina - owners of Lilydale) is relocating their Poultry Processing Facility (facility) from its current location at 2126 Hurst Rd. SE, to a new site located in the Dufferin II Industrial area. A poultry processing facility has been located at Sofina's existing site since the 1960's. The facility is classified as Legally Non-Conforming and therefore cannot be expanded or modified to meet the current animal welfare or processing guidelines. A portion of the existing site is also required by the new Green line LRT project for trackage and route right of way, which requires the plant to be relocated.

Sofina has secured land in the Dufferin II (North) Industrial Sub Division for a new poultry processing plant. The proposed land has been re-zoned to a DC district (LOC2017-0266/CPC2018-0295) to allow for the construction of a Slaughter house.

Locating the new plant in the Dufferin II Sub division is a good fit as the area is designed for large truck traffic, has very good access to Glenmore Trail and Stoney Trail and is approximately 3.5 km from the nearest residential community. Access to the plant via Stoney Trail has been reviewed by the plant staff and will represent an improvement for most of the 475+ employees.

The new facility will process live chicken into various meat cuts for institutional, commercial and retail customers. The facility will be a primary processor and will not produce further processed or cooked products. The facility will not render or further process any by-products of the process.

The facility will be designed to process 13,500 birds per hour and will operate over two eight-hour shifts, Monday to Friday, with a third shift for cleaning and sanitation of the plant. There are no formal operations scheduled for weekends except shipping. Any other weekend work will be associated with facility maintenance, not production.

The plant has been designed to the guidelines established by the Canadian Food Inspection Agency for food plant construction and operation. In addition, the design reflects the highest standards for both animal welfare and people health and safety.



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Planning Analysis

1.2 INTRODUCTION

Stantec Architecture Ltd. Has been retained as the Prime Consultant for the design of the Sofina Foods Inc. New Poultry Facility in Calgary. Sofina has completed the Land Use Amendment with the City of Calgary, and the parcel is now zoned as a Direct Control District (DC) with a discretionary use - Slaughter House. The rules for an application for a Development Permit for this use requires:

- a) an operational management plan, completed by a qualified professional, that includes details on:
 - i) the management, mitigation and discharge of airborne emissions, including smell;
 - ii) public response and communications;
 - iii) waste management;
 - iv) noise, vibration and dust control; and
 - v) traffic and transportation management; and
- b) any other information that is deemed appropriate by the Development Authority.

The purpose of this document is to outline how the project relates to the rules of the Calgary Land Use Bylaw 1P2007, and the subsequent DC rules for this use. Sections of this document will cover the basic planning analysis, operational management plan and supporting studies.

2.0 PLANNING ANALYSIS

2.1 PROJECT OVERVIEW AND CONTEXT

The proposed Sofina Foods Inc. New Poultry Facility is located on an 11.836-hectare parcel at 6202, 106th Avenue SE, (Lot 4, Block 5, Plan 171 0868) in the Dufferin II (North) Industrial area. The Dufferin II development is part of the East Shepard Industrial community and is bounded by the Western Headworks Canal to the north and north-west, 68th Street SE to the east, and the CP Rail intermodal yards to the south. The development is comprised of large parcel (19+acre) industrial uses with smaller scale industrial uses to the east of 68th Street, and north west of the irrigation canal. The East Shepard Industrial community is mainly composed of industrial uses, such as manufacturing, logistics, landfill and wastewater treatment. The Dufferin II development was designed as a logistics and distribution park. Registered architectural guidelines are in place to ensure quality, sustainable building and site designs.

Activities at the proposed Poultry Facility will be comprised of the receiving and processing of live poultry (chickens), packaging and shipping of final product, treatment of associated wastewater, and shipping of waste and byproducts for disposal elsewhere. The proposed building at the site will contain all these processes within and is designed to mitigate impacts to surrounding parcels through best practice engineering design, operational management and visual and auditory screening. Ancillary uses within the building will consist of administration, staff amenities (lunch rooms_locker rooms, etc.), light maintenance, and building and process support service spaces.

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2.2

Planning Analysis

2.2 LAND USE BYLAW ANALYSIS

2.2.1 Site Analysis

LAND USE BYLAW 1P2007

Municipal Address: 6202, 106th Avenue SE, Calgary, AB

Legal Address: Lot 4, Block 5, Plan 171 0868

POLITICAL DESIGNATIONS

Ward 12 Councilor: Shane Keating Community of: East Sheppard Industrial

LAND USE DESIGNATION

DC-157D2018 (Direct Control) based on I-G (Industrial - General), with additional rules (see section 1.2,

PROPOSED DEVELOPMENT

Principal use: Slaughter house (based on General Industrial - Medium) - Poultry (Chicken) Processing and

Distribution

Secondary use: Office Site Area: 11.836 Hectares

Proposed Gross Floor Area (GFA): 25,020m²

Permitted F.A.R.: 1.0 Proposed F.A.R: 0.211

OFFICE AND ADMIN AREA

Maximum GFA of office: 50% of GFA of building Proposed GFA of office: 15% of GFA of building

BUILDING HEIGHT

Maximum height: 16.0 m

Proposed height: 11.5 m (15.3 m including mechanical penthouse)

SETBACK AREAS

Required front setback: (106 AVENUE SE): 6.0m

Proposed front: 35.0 m

Required rear setback (east, adjacent to I-G parcel): 1.2 m

Proposed rear: 22.2 m

Required south side setback (adjacent to I-G parcel): 1.2 m

Proposed south: 170.0 m+

Required north side setback (Western Irrigation District): 7.5 m

Proposed north: 7.5 m+

BUILDING SETBACK

Required north side building setback (Western Irrigation District): 15.0 m

Proposed building setback from canal: $51.5\ m$



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Planning Analysis

2.2.2 Parking Requirements

GROSS USABLE FLOOR AREA FOR CALCULATING PARKING REQUIREMENTS

Slaughter house Gross Useable Floor Area (GUFA): 21,561 m²

Office GUFA: 3,286 m²

LOADING REQUIREMENTS

Required loading stalls: 1 stalls per 9300 m². OF GFA = 3 stalls

Proposed loading stalls: 18+

MOTOR VEHICLE STALLS FOR SLAUGHTER HOUSE

1 spaces per 100 m^2 of GUFA for the first 2,000 m^2 , and then 1 stalls for each subsequent 500 m^2 .

Required for slaughter house: 60

MOTOR VEHICLE STALLS FOR OFFICE

2 spaces per 100 m² of GUFA.

Required for office: 66

TOTAL MOTOR VEHICLE STALLS REQUIRED: 93

TOTAL MOTOR VEHICLE STALLS PROPOSED: 344 (based on owner's requirements)

CLASS 1 BICYCLE PARKING STALLS FOR SLAUGHTER HOUSE

No requirement

Required for slaughter house: 0

CLASS 1 BICYCLE PARKING STALLS FOR OFFICE

1 stall per 1,000 m² GUFA

Required for office: 4

TOTAL CLASS 1 BICYCLE STALLS REQUIRED: 4

TOTAL CLASS 1 BICYCLE STALLS PROPOSED: 4

CLASS 2 BICYCLE PARKING STALLS FOR SLAUGHTER HOUSE

1 stall per 2,000 m² GUFA Required for slaughter house: 11

CLASS 2 BICYCLE PARKING STALLS FOR OFFICE

1 stall per 1,000 m² GUFA

Required for office: 4

TOTAL CLASS 2 BICYCLE STALLS REQUIRED: 15

TOTAL CLASS 2 BICYCLE STALLS PROPOSED: 15

2.2.3 Landscape Requirements

SETBACKS ADJACENT TO STREETS OR INDUSTRIAL PARCELS

Soft Surface

1.0 trees and 2.0 shrubs per 50.0 m^2 (low water irrigation)

NORTH SETBACK (INDUSTRIAL PARCEL):

267.5m² - 6 trees and 11 shrubs req.



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Planning Analysis

EAST SETBACK (INDUSTRIAL PARCEL):

839.8m² - 17 trees and 36 shrubs req.

SOUTH SETBACK (INDUSTRIAL PARCEL):

274.3m² - 6 trees and 11 shrubs req.

WEST SETBACK (STREET 106 AVE NE):

560.7m² - 12 trees and 23 shrubs req.

SIDEWALKS

FRONT:

2.0m min. wide along the length of building raised above parking area

From public entrance to street

EMPLOYEE AREA:

Min. 10.0m

2.2.4 Other Regulations, Policies, And Considerations

Dufferin North Industrial Park Architectural Control Guidelines (April 30, 2014)

Municipal Development Plan

Calgary Transportation Plan

Southeast ASP

Southeast Industrial ASP

Southeast 68 Street Industrial ASP

City of Calgary LID (Low-Impact Development)

Municipal Development Plan, City of Calgary

Controlled Streets Bylaw (20m88)

Canada Food Inspection Agency (CFIA) Act

Canada Agricultural Products Act

National Energy Code of Canada For Buildings (NECB)

Alberta Building Code (ABC)

Solar Collector

Wind Energy Conversion System



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Operational Management Plan

3.0 OPERATIONAL MANAGEMENT PLAN

3.1 OPERATIONS OVERVIEW

The following describes the typical operation for the new plant, based on a normal five day per week cycle.

3.1.1 Live Poultry Receiving and Processing

Poultry will start to arrive at the plant shortly after midnight in tarped trailers. Depending on daily production requirements, all poultry trailers will be on-site by mid-afternoon. All trailers will be staged inside an enclosed Live Shed that is light, temperature and humidity controlled to ensure that the birds are calm and not stressed. The birds are staged in the Live Shed for a minimum of two hours to ensure that they can relax from their transport from the farms. There will be no trailers of live birds staged in the yard. The controlled atmosphere of the Live Shed allows for the treatment of all exhausted ventilation air for odour control.

The trailers of birds will be moved from the Live Shed to the Live Receiving portion of the building according to the operation schedule. Trailers will not move unless they can be placed directly into the process.

Once the birds are moved into Live Receiving, they will be processed, chilled and packaged into various retail and wholesale packages for distribution world-wide.

3.1.2 Sanitation and Support Operations

Cleaning and sanitation of the plant will start sequentially with the finish of the second production shift. Again, through the process design, operational and cleaning shifts will be offset to ensure a smooth flow of traffic through the site and within the facility. Support operations for the plant will continue through the entire day. This can include visitors, maintenance contractors and waste removal.

3.1.3 Shipping and Receiving

The movement of finished goods from the plant will be via refrigerated trailer to customers; there will be no public retail operation on site. The majority of shipping will occur between 6 and 9 AM and after 8 PM. More products will be shipped later in the week than early, and the average number of shipments per day will be approximately 20 trailers. Shipping will be a seven day per week operation.

3.1.4 Waste Management

See section 7.0 Waste Management.



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3.6

Operational Management Plan

3.1.5 Plant Population and Circulation

The plant population will vary through-out the day depending on the process schedule. From midnight to around 4 AM, the plant will only be minimally staffed for the receiving of birds. At approximately 5 AM until approximately 8 AM, the operating, shipping and office staff will arrive. At approximately 2 PM, the day shift will finish, and the afternoon shift will start to arrive. The two shifts will be slightly offset (facilitated by the process design) to ensure that the end of one shift does not coincide directly with the start of the second shift which reduces congestion in the parking area as well as traffic in and out of the site.

The plant will be configured with two separate entrances / exits to separate car traffic from truck traffic. This will reduce congestion at the access points for the plant and is safer for all personnel. The established sub division traffic flow requirements (entrance via right turn off 106 Ave. and exit via right turn onto 106 Ave.) will assist in the flow to and from the site and help reduce any potential congestion in the area. Further information on traffic movement is detailed in section 6.0 – Traffic Study.

3.2 NOISE, VIBRATION, ODOUR AND DUST CONTROL

Noise, vibration, odour and dust control will be achieved through a combination of operational protocols and engineering design. Odour and noise studies have been completed, to better assess the sources of noise and odour at the current facility and will serve as a basis for mitigation measures that will be incorporated during the detailed engineering design of the new facility. These studies are included in **Appendix B**.

Noise, vibration odour and dust will be largely controlled through basic design and operations methods: sources of noise and odours will be mitigated by the design of the facility and all poultry operations will occur indoors. Table 3-1 lists potential sources of noise/vibration, dust and odour, and mitigating control methods planned for the new facility.

Table 3-1 - Noise, Odour and Dust Control - Poultry Operations

Location	Activity	Noise, Odour and Dust Control
Site	Live Trailer Arrival	Trailers go directly into Live Shed (noise and odour control) Asphalt paved internal roads (noise and dust control)
Live Shed	Live staging	Controlled conditioned enclosed holding space (noise, dust and odour control) Modular live shed design (noise and odour control) odour control on ventilation exhaust (odour control)
Poultry Plant	Poultry Processing	odour control on ventilation exhaust (odour control)
Inedible	Inedible Loading	Controlled enclosed holding space (noise, dust and odour control) Odour control on ventilation exhaust (odour control)
Process Wastewater Treatment Plant (PWWTP)	Treatment of Wastewater and Loading of solid waste screenings and dewatered sludge	Controlled enclosed holding space (noise and odour control) Odour control on ventilation exhaust (Odour control)



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Operational Management Plan

3.3 AMMONIA DETECTION SYSTEM

An ammonia detection system will be installed in Calgary plant to support the safety procedures and improve the emergency response. The sequence of actions has been built based on Sofina's emergency response plan, BC Safety Authority recommendations and previous experience and events.

3.3.1 Plant Zones

The plant has been broken down into zones, based on the environment, occupancy and risk of exposure. Each zone has different requirements and limits to appropriately address a potential release. The concept is designed to make the work environment and neighborhood safe and to allow for an efficient response in case of a release.

Table 3-2 - Zone Descriptions

		Zone 1	Zone 2	Zone 3	Zone 4	Zone 5
	Environment		Harsh (cold temperature and/or daily sanitation)	Harsh (cold temperature and/or daily sanitation)	Normal	Relief stacks
Location	Occupancy	Low	Low	High	High	
	Risk	High	Moderate	Moderate	Low	
	i.e.	Compressor room	Freezer	Refrigerated production room	Employee hallway	
	Sensors				EC-FX-NH3 or equivalent 0-500ppm	VL-F7-NH3-N4-LPA- MK 0-10,000ppm
	Exhaust fans	Yes	No	Yes (future)	No	
	Strobe lights	Yes (set = 1 orange and 1 red)	Yes (set = 1 orange and 1 red)	Yes (blue with horn)	Yes (blue with horn)	
Required hardware	Controller	DDC controller to perform the sequence detailed below (with display of NH3 levels per room and remote display for outside the building)				



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Operational Management Plan

Table 3-3 - Ammonia Sensor Locations

Location	Sensor#	Sensor Type	Zone	Strobes / sensor
Compressor Room	1	Normal	1	Orange Red
	2	Normal	1	Orange Red
	3	Normal	1	Orange Red
Freezer	4	Harsh	2	Orange Red
	5	Harsh	2	Orange Red
Penthouse 1	6	Harsh	2	Orange Red
Penthouse 2	7	Harsh	2	Orange Red
Blast Freezer	8	Harsh	2	Orange Red
Cooler	9	Harsh	2	Orange Red
	10	Harsh	2	Orange Red
Penthouse 3	11	Harsh	2	Orange Red
Penthouse 4	12	Harsh	2	Orange Red
FP Cooler	13	Harsh	2	Blue w/ horn
Shipping	14	Harsh	3	Blue w/ horn
	15	Harsh	3	Blue w/ horn
WIP Cooler	16	Harsh	3	Blue w/ horn
	17	Harsh	3	Blue w/ horn
Packaging	18	Harsh	3	Blue w/ horn
	19	Harsh	3	Blue w/ horn
FM Room	20	Harsh	3	Blue w/ horn
Bulk Rm 1	21	Harsh	3	Blue w/ horn
Bulk Rm 2	22	Harsh	3	Blue w/ horn
Cut-Up	23	Harsh	3	Blue w/ horn
	24	Harsh	3	Blue w/ horn
	25	Harsh	3	Blue w/ horn
Air Chill	26	Harsh	3	Orange Red
	27	Harsh	3	Orange Red
	28	Harsh	3	Orange Red
South Hallway	29	Normal	4	Blue w/ horn
	30	Normal	4	Blue w/ horn
East Hallway	31	Normal	4	Blue w/ horn
	32	Normal	4	Blue w/ horn
West Hallway	33	Normal	4	Blue w/ horn
	34	Normal	4	Blue w/ horn
Box Storage Mezzanine	35	Normal	4	Blue w/ horn
Relief Stack 1	36		5	
Relief Stack 2	37		5	
Relief Stack 4	38		5	
Relief Stack 5	39		5	



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Operational Management Plan

Table 3-4 - Ammonia Detection Sequence

		Zone 1	Zone 2	Zone 3	Zone 4	Zone 5
		Compressor	Freezer	Production Rooms	Hallways	
Location	Room	Blast Freezer	Chinnina	Box	Relief Stacks	
			Penthouses	Shipping	Mezzanine	
	Low Limit	25 ppm	25 ppm	15 ppm	15 ppm	5000 ppm
Actions when	Exhaust Fans	On	NA	On	NA	NA
low limit reached	Strobe Light	Orange ON	Orange On	Off	Off	NA
	Email	Send	Send	Send	Send	Send
	High Limit	35 ppm	35 ppm	25 ppm	25 ppm	
Actions when	Exhaust Fans	On	NA	On	NA	
high limit reached	Strobe Light	RedOn	Red On	On	On	
	Email	Send	Send	Send	Send	

3.3.2 Exposure Limits

American Conference of Governmental Industrial Hygienists (ACGIH®) recommended exposure limit for ammonia:

- ACGIH® TLV® TWA: 25 ppm
- ACGIH® TLV® STEL: 35 ppm

Exposure Guideline:

- TLV® = Threshold Limit Value.
- TWA = Time-Weighted Average.
- STEL = Short-term Exposure Limit.
 - o STEL = 15 minutes



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Operational Management Plan

3.4 COMMUNICATIONS STRATEGY

3.4.1 Emergency Response Plan

A draft copy of Sofina's Emergency Response Plan has been attached in **Appendix A**. The Plan will be updated during detailed design, and again at completion, prior to occupancy.

3.4.2 Non-emergency Communications

Non-emergency communications with neighbors will be accomplished through a neighbor mass mailer e-mail. The communication method will be used to let surrounding neighbors know when non-typical events will be carried out on the site. This would be done for events such as yard sweeping where dust could be generated or special events.



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Odour Study

4.0 ODOUR STUDY

The preliminary Odour Study is presented in Appendix B.2



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Noise Study

5.0 NOISE STUDY

The preliminary noise study is provided in Appendix B.3



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Traffic Study

6.0 TRAFFIC STUDY

A traffic study is attached in Appendix B.1

7.0 WASTE MANAGEMENT

7.1 PROCESS WASTE

7.1.1 Process Waste Solids

Process waste solids will be stored indoors in trucks or bins and removed for further processing and disposal off-site by a third-party contractor in sealed, water tight trucks. The frequency of removal of solid wastes will depend on production but is anticipated to be five times per 24-hour period.

7.1.2 Process Wastewater

Process wastewater streams will be processed in the on-site waste water treatment facility prior to being discharged to the City sanitary system. The process includes one (1) mm rotating drum screens to remove finer solids, followed by flow equalization and dissolved air flotation (DAF). The DAF process will remove additional solids, fats oils and grease (FOG) and particulate 5-day biochemical oxygen demand (BOD5). The effluent from the DAF process will be further polished in a downstream biological treatment process to reduce additional BOD5, total-phosphorus and total kjeldahl nitrogen (TKN) before final discharge to the City sewer. Solids generated by the DAF and biological processes will be dewatered and sent off-site for additional processing. See section 8.0 Effluent Report

for further details.

7.2 PACKAGING WASTE AND RECYCLING

Packaging Waste and Recycling disposal will be contracted to a third-party and will be managed via two compactors (40 cu yd. Recycling, 30 cu. Yd. Waste) with a 4:1 compaction ratio, located to the south of the main process building, accessible via overhead doors at loading dock height (see drawings appendix). Waste and recycling will be collected from the ancillary spaces by sanitation staff daily and disposed in these waste and recycling compactors. Pickup will occur weekly.

7.3 FOOD AND YARD WASTE (COMPOSTING)

Food Waste disposal will be contracted to a third-party and will be removed via carts located in the lunch rooms throughout the facility. It is anticipated that this will be picked up twice per week as a minimum. This will be the same waste contractor that will remove the packaging waste.

Yard waste will be collected and removed by the site maintenance contractor when generated by yard maintenance activities.



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7.14

Waste Management



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7.15

Effluent Report

8.0 EFFLUENT REPORT

The effluent report is attached in Appendix B.4



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Sanitary Servicing Study

9.0 SANITARY SERVICING STUDY

The Sanitary Servicing Study is attached in Appendix B.5



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APPENDIX A - ATTACHMENTS

CPC2018-1286 - Attach 3 ISC: UNRESTRICTED

Appendix A

A.1 SOFINA FOODS INC. EMERGENCY RESPONSE PLAN



A.1.1

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A.1.1



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Sofina Foods Inc.

CONFIDENTIAL



New Calgary Facility Occupational Health & Safety Management System

Issue Date:	April 16, 2018		Revision	2
Last Review	August 31, 2018			Page 2 of 44
Issued by:	Gerry Beadle, Plant Man Harb Kamo, Health & Sat	~	ager	

Proposed Emergency Response Program New Calgary

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Evacuation Diagrams TBD

Inventory of Hazardous Materials Storage TBD

Risk Assessment TBD

Site Location Map TBD

Site Plan Showing Storm and Sanitary Sewers TBD

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COETNA	New Calgary Facility Occupational Health & Safety	Issue Date:	April 16, 2018	Revision	2
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SOFINA	Management System	Issued by:	Gerry Beadle, Plant Man Harb Kamo, Health & Sa	~	
	Proposed Emergency Re	sponse Pi	rogram New Ca	lgary	

1.2 Instructions for all Employees & Visitors

IF YOU DISCOVER A FIRE OR AMMONIA RELEASE:

- Leave fire / release area immediately
- Close doors
- Call supervisor
- Leave the building by the nearest EXIT
- If you encounter smoke or ammonia in a stairway or corridor, use a
 different exit

WHEN YOU HEAR THE FIRE ALARM OR ARE TOLD TO EVACUATE

- Calmly leave the building by the nearest exit
- Close doors behind you
- Report to the muster station
- Do not return to the building until it is declared safe to do so by the fire department

CAUTION

- If smoke is heavy or the ammonia odor is strong in the exit route, it may be safer to stay in your area
- Close the door and place a wet towel or other object (i.e jacket, etc.) at the base of the door
- Remain calm
- Wait for the fire department

CPC2018-1286 - Attach 3 ISC: UNRESTRICTED



1.3 Emergency Classification System – Crisis Management

	IDELA CASA	Lauria European	Laurel 4 - Laurel and
	LEVEL 3 — Crisis Multiple serious injuries or a fatality to company personnel or others Evacuation of the plant or neighbouring facilities due to a Sofina incident Significant damage to property (>\$50,000) Regional or national media attention Potential for or actual significant damage to public or neighbour's property Potential for or actual government agency involvement that may result in charges or fines Requires 3'd party emergency responders to mobilize and take action on site	Serious /critical injury to company personnel or others Evacuation of part of the plant Damage to company property (\$10 - \$50,000) Danger to a large area or more than one area or room of the plant Minor local media attention Potential for or actual damage to public or neighbour's property Potential for or actual government agency involvement that may result in orders Requires Sofina response team to mobilize	Level 1 - Incident Injury to company personnel or others on-site (minor, first aid, medical-aid, time loss injujries) Damage to company property (<\$10,000) Damage contained to Sofina property No involvement of government regulatory agencies No media attention or not likely to receive medical attention
		Immediate Actions	
	Take whatever action necessary, which can be performed safely, to protect the safety of persons, property and environment Secure area and establish Incident Command Post	Take whatever action necessary, which can be performed safely, to protect the safety of persons, property and environment Secure area, Plant Manager to determine if Incident Command Post needs to be established	 Take whatever action necessary, which can be performed safely, to protect the safety of persons, property and environment Implement Sofina Health & Safety Procedures
	IMMEDIATE INTERNAL N	OTICATION / REPORTING	Immediate Notification
:	Health & Safety – Specialist & Manager, Director Plant Manager Vice President Executive Vice President Director – Communications & PR Senior Manager – Risk & Environ	Health & Safety – Specialist & Manager, Director Plant Manager Vice President Director – Communications & PR Senior Manager – Risk & Environ	 Supervisor Health & Safety Specialist Plant Manager

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1.4 Emergency Contact Information Lists

INTERNAL EMERGENC	INTERNAL EMERGENCY CONTACTS				
NAME	TITLE	PHONE #	CELL#		
Gerry Beadle	Plant Manager	403-718-0047 X-3344	604-308-7413		
Abdul Rauf	Maintenance Supervisor	403-718-0047 X-3351	403-510-7303		
Sukhdeep Dhillon	Maintenance Supervisor - Night	403-718-0047 X-3357	403-470-1640		
Harb Kamo	Health & Safety Manager	403-718-0047 X-3355	604-557-6525		
Chris Clark-Turcotte	Human Resources Manager	403-718-0047 X-3342	403-919-3836		
Kristen Temple	Human Resources Generalist	403-718-0047 X-3336	587-437-0520		
Sandy Adams	Quality Assurance Manager	403-718-0047 X-3328	403-605-4406		
Ken Grant	Plant Superintendent	403-718-0047 X-3334	403-606-9908		
Hector Gonzalez	Plant Superintendent - Night	403-718-0047 X-3334	403-831-2017		
Daniele Dufour	Director, Corporate Communications & Public Relations	905-747-3322 X2118	416-435-4574		
Paul Corbin	VP, Health & Safety & Environment	905-747-3322 ext 2132	416-707-4209		
Robert Chrysanthou	Director of Engineering		587-341-5742		
Les Cowley	Vp, Operation & Supply Chain		1-416-557-0783		
Fabio Pozzobon	Executive Vice-President Legal and Counsel	1-905-747-3322 X-2104			
Bill Baker	Senior Manager, Risk & Environmental Management	780-472-4873	1-780-902-4029		

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EXTERNAL EMERGENCY CONTACTS		
SERVICE / AGENCY	SERVICE / AREA OF INTEREST / JURISDICTION	CONTACT#
Police / Fire / Ambulance / Paramedic	Local emergency services	911
Fire Non-Emergency	Fire Department	403-264-1022
City of Calgary Waterworks	Floods, Stormwater Drainage and Drinking Water Services	311
Ministry of Labour – Occupational Health and Safety	OHS	1-866-415-8690
CANUTEC	Canadian Transport Emergency Centre	1-613-996-6666
Alberta Workers Compensation Board	WCB	403-517-6000
Ministry Of Environment – Alberta	Environmental Emergencies	1-800-222-6514
Mayken Hazmat Solutions	Spill Response/Clean Up	403-272-1995
TYCO - Security Alarms (ACC#N272232844)	Security Alarm Company	1-800-289-2647
CIMCO – Refrigeration	Third Party Refrigeration Centre	403-250-5501
ATCO	Power Related Issues	403-292-7500
Enmax	Electricity	403-514-6100
Home Depot	Neighbouring Facility (notify of release)	Pending
Rocky View County	Emergency Duty Manager	403-585-3718
TBD	Neighbouring Facility (notify of release)	

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1.5 Training

- All personnel, contractors and visitors will be trained in the basics of evacuation.
- All personnel will receive training in the dangers of ammonia, the detection triggers and how to respond.
- The Emergency Response Team will be trained in all possible emergency scenarios utilizing table top exercises.
- Maintenance will be trained in the use of full-face respirators and responses to ammonia releases. Only those maintenance workers who are authorized and trained in refrigeration emergency repairs will be fit tested.
- Annual drills will be conducted for all shifts.
- Drills will be planned by the Emergency Response Team and held randomly to ensure a true evaluation of the response system.

Emergency Response Team Training

At a minimum, the following individuals will receive annual training in their responsibilities as outlined in the Emergency Response Program

- Incident Commander (Lead) –Plant Manager
- Production Supervisors
- Maintenance Supervisors
- Health & Safety Manager
- Human Resources Manager
- Quality & Food Safety Manager

Additional training in emergency response responsibilities will be assigned at the discretion of the Plant Manager in consultation with the Health and Safety Manager.

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Supervisor Training

Supervisors will receive training in their emergency response plan responsibilities on a minimum annual basis. Their training will include all aspects of their emergency response program responsibilities including, but not limited to:

- Primary and secondary evacuation routes for work areas under their responsibility,
- Locations of emergency response equipment such as horns, vests, communication devices and fire extinguishers,
- Responsibilities for emergency response in other emergency scenarios including, but not limited to, Fire, earthquake, extreme weather, power outages, flammable gas leaks, intentional human threats, medical emergency response, spills, shelter in place and External notification protocols.

Annual Drills

Fire drills will be conducted on a minimum annual basis and involve a full facility evacuation. The primary purpose and objectives of the fire evacuation drill include:

- Identification of any weaknesses in the evacuation strategy,
- Test the procedure following any recent alterations or changes to work practices,
- Familiarize new personnel with procedures,
- Test arrangements made for people with disabilities,
- Identify weaknesses in emergency communication procedures and systems,
- Identify positive and negative reactions of staff with emergency response plan responsibilities.

Additional emergency response drills based on alternate emergency scenarios will be conducted on an as needed basis. Additional drills will be scheduled by the Plant Manager in consultation with the Health and Safety Manager.

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Emergency Evacuation Evaluations

An evacuation drill evaluation form will be completed for all emergency response drills conducted utilizing the Evacuation/ Drill Report Form (Appendix 7).

The Plant Manager will be responsible for assigning responsibility for addressing corrective actions required post drill and tracking closure of actions taken.

Records for all drills and corrective actions taken will be maintained by the Health and Safety Specialist and maintained on file for two years.

Responsibilities

Incident Commander

Assumes command on scene, oversees and leads aspects of the response, including developing incident objectives and directing activities. NOTE: First responder on scene becomes Incident Commander until Plant Manager or designate arrives.

Responsibilities:

- Assume overall authority for emergency or crisis unless higher command arrives (e.g. Fire Dept);
- Direct response operations from Incident Command Post,
- Establish immediate priorities especially the safety of all involved,
- Determine objectives and approve implementation of action plan,
- Monitor incident organization and responder activities,
- · Authorize/summon resources, as needed,
- Notifying, if needed, Police, Fire, Ambulance and any other organizations,
- · Declares the emergency response termination and initiates recovery plan,
- Acts on behalf of Sofina Foods, as instructed.

Maintenance Supervisor and Department

Support emergency operations by providing technical/engineering services, facilities management, equipment and manpower.

Responsibility:

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Coordinate with Incident Command and arriving emergency services

- Provide Fire Department with keys, plans and access codes to all areas of the
- building
- Identify all hazardous areas, situations and materials in the facility for emergency responders
- Be available to assist the emergency responders

Health & Safety Manager

Support emergency operations with the goal of protecting life and health of all people Responsibility:

- Identifies potential hazards and risks involved in a response,
- Recommend measures to incident Commander for assuring health and safety,
- Assess and/or anticipate hazardous and unsafe situations,
- Ensure responders are properly prepared and have PPE,

Live Operations Admin. & Payroll Clerk / Production Supervisor(s)

Support emergency operations with the goal of protecting life and health of all people Responsibility:

- Assist the Incident Command with organization of personnel, visitors and contractors
- Initiate notification phone calls to impacted businesses

First Responders

On-site response activities under the leadership of the Incident Commander and Health & Safety Manager.

Responsibility:

- Assess the situation and determine which additional resources will be required
- · Cut off and restore utilities as needed
- · Assist emergency responders as directed

Director, Corporate Communications & Public Relations

Directing communication with the larger organization and public.

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Responsibility:

- Notifying ELT members as necessary,
- Develop crisis communications strategy
- Informing other parts of Sofina of the situation
- · Communicating with the media and public

EXTERNAL PARTIES

Municipal Fire Department

Firefighting and ensuring life-safety for employees and the public. Responsibility:

- fights fires,
- rescues trapped or injured people from buildings,
- assists other services such as cutting off or restoring utilities

Municipal Medical Emergency Response

Emergency medical treatment and transport

- Responsibility:
 - Assessing injured people and providing emergency medical treatment
 - Coordinating aid and treatment for multiple casualties
 - transport casualties to treatment facilities (hospital)

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Emergency Response & Evacuation Plans

Evacuation Procedure	2.1
Shelter in Place Procedure	
Ammonia Emergency Procedure	2.3
Spill Response	2.4
Emergency Medical Response	
Earthquake	
Extreme Weather	2.7
Power Outage	2.8
Flammable Gas Leak	2.9
Intentional Human Threats	2.10
External Notification and Release Reporting Requirements	2.11

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Proposed Emergency Response Program New Calgary

2.1 Evacuation Procedure

ALARM & WARNING SIGNAL ACTIVATION

Any employee or visitor may activate the alarm for evacuation by notifying a supervisor or any pull station throughout the plant.

The alarm/warning signal for an evacuation is a siren.

If a siren is heard or instructions given over the radio to evacuate, the Supervisors will direct the evacuation of their departments.

INCIDENT COMMAND SYSTEM

The Emergency Response Team will work under the direction of the Incident Command and will make all decisions concerning the response, facility and operations during a level 2 Emergency or Level 3 Crisis, in which an Emergency Response Plan (ERP) is implemented.

The Emergency Management Team includes:

- Incident Command (Lead)
- Maintenance Manager
- Health & Safety Manager
- Human Resources Manager
- Quality & Food Safety Manager

The Plant Manager is Incident Command. Following are designates in the Plant Manager's absence for the purpose of this procedure:

- Day Shift Superintendent Days
- Afternoon Shift Superintendent Afternoons
- Sanitation Shift Sanitation Supervisor

The primary incident Command Post is located on the school field in front of the property outside the office & employees' entrance.

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ALARM RESPONSE

When the alarm sounds:

- Health & Safety Manager and Incident Command (or designate) will immediately go to the fire panel at the main office entrance and radio the area where the alarm is coming from.
- 2. Management, maintenance or supervisors in that area of the plant will perform a check to determine if there is an emergency or if it is a false alarm.
- 3. Management, maintenance or supervisors will radio back to confirm the nature of the alarm (i.e. real emergency or false alarm/controlled situation and type of emergency fire, ammonia release, medical).
- If the emergency is an ammonia release, the Health & Safety Specialist will exit the building to view the wind sock to determine appropriate muster station or shelter-inplace.
- 5. When evacuating due to fire:
 - a. If evacuation is necessary, Incident Command (or designate) will confirm
 evacuation on the radio and request confirmation of order from each supervisor
 (check-in).
- 6. When evacuating due to ammonia release:
 - View the wind sock, use radio to communicate up-wind direction and advise assembly location.
 - b. Follow the Ammonia Leak Initial Response flowchart.
- 7. Non-evacuation emergencies:
 - a. Some types of emergencies (i.e. ammonia release) may not require immediate or full evacuation of the building or area.
 - b. Incident Command (or designate) will ascertain the nature of the emergency and determine appropriate actions including Shelter-in-Place (2.2).
- 8. False Alarms (including sprinkler malfunctions):
 - a. Incident Command will verify that it is a false alarm and there is no evidence of fire or hazardous material release.
 - Incident Command or Maintenance Supervisor will call the security alarm company to advise the sprinkler alarm is false.

The alarm may only be silenced by the Fire Department or on their authorization

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EMERGENCY ORGANIZATION

- Incident Command (or designate) will collect the emergency kit from the construction box located beside the Atco trailer.
- 2. Health & Safety Manager (or designate) will monitor the radio in the event first aid assistance is needed in some other area of the plant.
- 3. Incident Command, Health & Safety Manager and Maintenance Manager will move to the designated Incident Command Post, which is located on the school field in front of the property outside the office & employees' entrance.
- 4. The Live Operations Admin. Clerk, Payroll Clerk (or designate) will obtain the Visitors / Contractor Log Book located in the front entrance and report to the Incident Command Post. The Maintenance Supervisor will obtain the Visitors / Contractor Log Book for the afternoon shift. The Shipping Supervisor (or designate) will obtain the Visitors / Contractor Log Book located in the shipping office and report to the Incident Command Post.
- 5. The Payroll Clerk (or designate) will obtain the 'evacuation report' located in the payroll office and report to the Incident Command Post (these reports are printed every day at 8:00 am after all shifts starts and 3:30 pm for afternoon shift).
- 6. Supervisors/Lead hands will evacuate all personnel in their area, regardless whether they are from another department or are visitors.
- For evacuations during the weekend, the Maintenance Manager (or designate) will take
 the Contractor sign-in log book from the Shipping Office and report to the Incident
 Command Post.

EVACUATING OCCUPANTS

- 1. If a continuous alarm bell is heard employees will follow the evacuation instructions provided on signage in plant and direction from supervisory staff (Appendix 3)
- 2. Once advised to evacuate, all personnel (employees, contractors, visitors, etc.) will:
 - Turn off any running equipment, put down any equipment or tool being used.
 - b. Leave work area immediately.
 - c. Close doors.
 - d. Leave the building by the nearest exit.
 - e. If encountering smoke or ammonia in a stairway or corridor, use an alternate exit.

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- f. Follow evacuation routes as posted.
- All personnel including contractors and visitors are to report to the designated Muster station (TBD).
- If evacuating due to ammonia release, supervisors will direct evacuees based on directive from Health & Safety Manager or designate.
- i. Keep clear of building, driveways and road to permit emergency vehicle access
- j. Await further instruction.
- 3. All personnel at evacuation point will stand by for the ALL CLEAR signal given by Incident Command, through supervisors to either return to the building or leave the property.

EVACUATING PERSONS WITH DISABILITIES

- 1. Persons with physical disabilities should be immediately evacuated out of the building, to the assembly point or to a rescue area with an accompanying staff member.
- 2. Supervisors will advise Incident Command and/or Emergency Services of this situation so that further evacuation can be arranged, if required.
- Incident Command will notify the first responding agency of any disabled, trapped or injured persons.
- 4. If evacuation is not possible or advisable, then the staff member should initiate Shelter-in-Place (2.2) with the individual.
- 5. Shelter-in-Place should be considered if the staff member is not physically capable of assisting the disabled person out of the building.

SECURING THE EVACUATED AREA

- 1. Supervisors or designates will:
 - a. Complete a final sweep of their area to verify it is evacuated; and
 - b. Radio Incident Command to report that their area was evacuated and is secure.
- Health & Safety Manager (or designate) will ensure any hazard areas (i.e. moving traffic) where evacuees muster is secured with caution tape to keep the area secure, and contact local traffic control company to assist where necessary.

ACCOUNTING FOR EVACUEES

Supervisors will account for all employees after the evacuation; each department will
conduct a head count at the assembly point.

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For Day Shift – the Supervisors or designate will do the head count for their department.

For Afternoon Shift – the Supervisors or designate will do the head count for their department.

For Graveyard / Sanitation Shift - the Sanitation Supervisor (or designate) will do the head count for the shift.

- 2. Supervisors will communicate to Human Resources (or designate) the head count results identifying any missing persons and any additional pertinent information.
- 3. If the Supervisor has employees from other departments or visitors in their group they will give the names to Human Resources (or designate).
- 4. Live Operations Admin Clerk/Payroll Clerk will advise Human Resources (or designate) of names of any visitors or contractors signed into the plant that day.
- In the event any person is unaccounted for, the Supervisor or designate will radio in the names to the Incident Command who will determine whether a search and rescue will take place and if so, notify emergency services (Fire Department).
- Veterinarians will conduct CFIA head counts and ensure all Inspectors/CFIA employees
 are clear of the building. After confirming this, the Veterinarian will report to Human
 Resources (or designate).
- If the evacuation is related to an ammonia release, the Health & Safety Manager (or designate) will monitor the wind sock and communicate to the Incident Command if conditions change and relocation of evacuees is required.

ALL CLEAR SIGNAL ACTIVATION

- 1. The Incident Command will allow personnel to return to the facility once the Fire Department has provided an ALL CLEAR.
- Once Supervisors and Managers have received instructions from Incident Command that the emergency response has been cancelled, they will verbally communicate the all clear to employees, contractors and visitors.

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2.2 Shelter in Place

Definitions

Shelter in Place – to seek immediate shelter and remain there during an emergency rather than evacuate the facility. The decision to Shelter-in-Place will be made by the Incident Command in consultation with the Health and Safety Specialist.

Severe Weather - refers to any dangerous meteorological phenomena with the potential to cause damage, serious social disruption, or loss of human life.

Potential Violence—Situations external to the facility that are known or ought reasonably to be known to pose the potential for injury to employees or guests within the facility. Situations may include but are not limited to violent protesters, civil unrest, verbal threats made against a person or groups of persons within the facility.

External Environmental Conditions — External environmental conditions could include but are not limited to chemical spills or environmental pollution (including chemical, biological or radiological).

SHELTER IN PLACE (HAZARDOUS RELEASE)

- 1. Move to a room with no windows lunchroom, hallways, coolers, production floor.
- 2. Rooms that have little or no ventilation are preferred.
- Gose any open windows and doors.
- 4. Only come out when you are told that it is safe by the Incident Command.

SHELTER-IN-PLACE (VIOLENCE)

- 1. Stay in your departments, offices or production areas.
- 2. Notify those around you, and encourage others to remain in your area rather that to try to leave the building.
- 3. Lock the doors, cover the door window, pull down the blinds, turn off the lights and stay calm.
- 4. Stay away from the windows. Stay on floor out of view of windows.
- Report any suspicious activity, sounds or smells to the Incident Command if safe to do so.
- 6. Only come out when you recognize the authority directing you to do so.

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SHELTER-IN-PLACE (WEATHER - Earthquake, Storms)

- 1. Move to lower levels of the building as they usually provide the best protection
- 2. Move to an interior room with no windows Lunchroom, hallways, coolers.
- 3. In the event of an earthquake crawl under furniture. Stay away from door frames.
- 4. Cover your head.
- 5. Stay in the centre of the room away from doors and windows.
- 6. Stay in place until the danger has passed.

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2.3 Ammonia Release Response

Definitions

Major Release - 25 ppm or greater. Evacuation initiated.

Minor Release - less than 25 ppm. No evacuation required while being assessed.

Production Alarm Limit –25 ppm of ammonia detected by either the fixed detectors or personal handheld detectors.

Non-production Alarm Limit – 35 ppm of ammonia detected by personal handheld detectors.

Response Triggers -

Smell/Respiratory (generally detected around 2 ppm)

- a. Pungent odour
- b. Nasal irritation
- c. Upper respiratory tract irritation

Sight

- d. Eye irritation
- e. Visual ammonia cloud
- f. Ammonia Detection Monitor Reading
- g. Employee in distress

Audible

- h. Hissing noise from potential line break
- i. Audible alarm from detector

INITIAL DETECTION PROTOCOL

- Immediately notify Supervisor.
- 2. Supervisor to contact Maintenance and inform them of detection of ammonia.
- Maintenance is to contact Plant Manager (or designate) and Health & Safety Manager (or designate) immediately and report location of ammonia detection.
- 4. Maintenance to follow the NH3 Exposure Control Plan Emergency Procedures.

LEAK DETECTED (Production or Non-Production Areas) - No Alarm

- Supervisors to notify any personnel in the immediate or adjacent area of the detection that Maintenance has been informed.
- If supervisors feel there is an immediate risk to health or safety evacuate the work area immediately.

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- 3. If alarms start
 - a. Health & Safety Manager to view wind sock and advise Incident Command which muster point to evacuate workers to.
 - b. Incident Command to radio supervisors with muster point location.
 - Incident Command to initiate the NH3 Exposure Control Plan Emergency Procedures.
- 4. Only the authorized maintenance workers can remain or re-enter the building once they have:
 - a. Referred to the external ammonia sensor monitoring panel
 - b. Determined that the ammonia levels do not exceed 250 ppm
 - c. Their fitted / personal respirators donned
 - d. Two authorized workers to enter together
 - e. The appropriate tools to resolve the issue
 - f. Communication equipment radios

RELEASE TRIGGERS ALARM

- 1. When alarms starts:
 - a. Supervisors to monitor radios for instructions while getting workers organized to evacuate
 - b. Health & Safety Manager to view wind sock and advise incident Command which muster point to evacuate workers to.
 - c. Incident Command to radio supervisors with muster point location.
- 2. Incident Command to initiate the NH3 Exposure Control Plan Emergency Procedures.
- 3. All workers to evacuate the building and proceed to the Muster Station.
- 4. Only the authorized maintenance workers can remain or re-enter the building once they have:
 - a. Referred to the external ammonia sensor monitoring panel
 - b. Determined that the ammonia levels do not exceed 250 ppm
 - c. Their fitted / personal respirators donned
 - d. Their personal gas detection monitors that are calibrated and bump tested
 - e. Two authorized workers to enter together
 - f. The appropriate tools to resolve the issue
 - g. Communication equipment radios

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2.4 Spill Response

Definitions

Major Spill - Any hazardous material spill that involves highly toxic, highly reactive or explosive chemical, or represents a credible risk of fire or immediate risk to an individual's health or safety.

Minor Spill—Spills manageable by trained employees who, when wearing proper Personal Protective Equipment (PPE), can be cleaned up without risk to any individual's health or safety.

Note: For ammonia releases refer to the NH3 Exposure Control Plan – Emergency Procedures.

INITIAL DISCOVERY PROTOCOL

- 1. Notify any personnel in the immediate area of the spill
- 2. If immediate risk to health or safety evacuate the work area
- Look for labels and other marking on container and identify the material released, if possible.
- 4. Isolate the area of the spill
- 5. Extinguish any sources of ignition, if safe to do so.
- Notify plant maintenance and/or trained spill responder
- 7. Call 911 if situation is immediately life threatening

NOTIFICATION AND ASSESSMENT

- 1. Supervisor will notify the Health & Safety Manager and plant spill responders when a spill discovery has been reported.
- Health & Safety Manager will contact the Plant Manager (or designate) to advise of the spill and continue to keep updated on assessment.
- 3. Health & Safety Manager will contact regulatory agencies to report the incident.
- Trained spill responder conducts an initial assessment and determines if the incident is a major spill or a minor spill.
- 5. Secure the affected area from entry by unauthorized personnel.
- Trained spill responder gathers information on spill details.
- 7. If an off-site chemical release occurs that may impact the facility, the Incident Command will assess the situation and decide if a Shelter-In-Place procedure is required

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Only trained responders may attempt to control a spill

MINOR SPILL RESPONSE

The trained spill responders will:

- 1. Evaluate the situation and hazards.
- 2. Review Material Safety Data Sheets (MSDS) to:
 - · Identify and understand hazards
 - Identify appropriate PPE
 - · Determine proper and safe control measures
- 3. Assess situation and internal capabilities.
- 4. Don the appropriate PPE.
- 5. Cordon off the affected area (hot zone) with caution tape to prevent others from entering and further contamination of other areas.
- 6. If vapors are in the area of a ventilation intake immediately shut down the ventilation system following the 2.5. Ventilation System Shutdown Procedures.
- 7. Notify external response agencies (Fire Department), if necessary.
- 8. Clear adjacent area (warm zone), if necessary.
- 8. Lockout any energy sources.
- 9. Stop the spill, release or discharge by shutting down the equipment, closing valves and pumps or plugging hoses.
- 10. Remove or disable potential sources of ignition.
- 11. Contain the spill by means of absorbent pads, dykes or other means to prevent the spill from entering drains or exiting the building/area.
- 12. Recover pooled liquids and placing in drums for temporary storage and collect residual liquids with absorbent pads.
- 13. Skim and soak up of any spill in standing water.
- 14. Taking photographs of contaminated and affected area(s).
- Place any absorbent materials, contaminated soils or materials in temporary storage to await disposal.

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MAJOR SPILL RESPONSE

 Incident Command will determine whether to request third party spill responders assistance:

Third Party Spill Responders

 Contracted Third Party Spill Responders will perform spill clean-up and containment, transport and dispose of the waste material.

RECOVERY ACTIONS FOR "MINOR SPILLS"

- 1. Refer to MSDS.
- 2. Don PPE.
- 3. Bring spill kit to site of spill.
- 4. Recover or clean up the material spilled. Collect liquids absorbed by solid materials and placed into open top containers such as a pail or bag, or if size warrants, into a drum.
- Gose and label containers. When containers are filled after a cleanup, lids must be secured and the container appropriately labeled identifying the contents, the date of the spill/cleanup, the site name and location and the words "hazardous waste."
- Material that cannot be reused must be discarded as hazardous waste. Cleanup water must be minimized, contained and properly disposed of.
- 7. Gean-up the spill area.
- Surfaces that are contaminated by the spill or release should be cleaned using an appropriate cleaning substance or water – refer to MSDS.
- 9. Decontaminate equipment and tools used in cleanup.
- Arrange for proper disposal of any waste material. Waste material from the cleanup must be characterized by a qualified hazardous waste vendor or Health and Safety Specialist. Sampling and analysis may be necessary to determine proper disposal method.
- 11. The Health and Safety Manager will make the necessary notifications to government agencies, if necessary. In all cases where verbal notification is given, a confirming written report shall be sent to the same entity.

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2.6 Emergency Medical Response

OUTSIDE AGENCY COORDINATION

In the event emergency service assistance from local Fire & Emergency Services has been requested, Supervisor will ask someone to meet and arrange for an escort from the main entrance to the location of the medical emergency.

EMERGENCY MEDICAL RESPONSE

- 1. Ensure the safety of the area BEFORE approaching injured party.
- 2. Supervisor and First Aid must be informed immediately.
- 3. Injured worker not to be left alone. Assign someone to go for First Aid and report back.
- 4. WALK CALMLY.
- 5. First Aid Attendant to assess the injured party.

SERIOUS INJURY OR ILLNESS

- 1. Ensure the safety of the area BEFORE approaching injured party.
- 2. Supervisor and First Aid must be informed immediately.
- 3. Injured worker not to be left alone. Assign someone to go for First Aid and report back.
- 4. WALK CALMLY.
- 5. First Aid Attendant to assess the injured party.
- 6. If required, call 911
 - Describe type of Injury
 - b. Give contact phone number
 - Specify location where the help will be directed
- 7. If a serious injury, call WCB (worker is being transported by ambulance).
- Secure the scene of the accident for the incident investigation. Scenes can only be
 disturbed in the moving of an injured party. If possible, take photos before anyone or
 thing is moved.
- 9. Keep the casualty still and comfortable. Ask them "Are you okay?" and "What is wrong?"

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- 10. Do NOT administer food or drink to an injured person (unless patient is diabetic).
- 11. Continue to assist the casualty until help arrives.
- 12. While waiting for appropriate emergency personnel to respond obtain and record as much information as possible pertaining to the casualty and/or circumstances.

NON-LIFE THREATENING MEDICAL CONDITIONS

- 1. Provide the necessary First Aid.
- 2. DO NOT administer any medication, food or drink (unless patient is diabetic).
- If worker requires further medical care, call a taxi and have another employee escort the injured party to seek medical attention.
- 4. Complete reporting to WCB within 72 hours.

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2.7 Earthquake

When shaking begins:

- Remain where you are
- DROP get down to the ground and stay where you are. Stay in a crawling position and cover your head and neck with your hands/arms.
- COVER get under a table, desk, if there's nothing there an inside corner wall.
- HOLD ON to whatever you're under or next to.
- Protect yourself from windows or tall shelving and unsecured racking.
- · Wait for the shaking to subside.
- Wait for instructions on whether to remain in the building or to evacuate.
- If remaining in building move slowly and away from areas that have been damaged.
- If evacuating the building go to the Muster Point.

NOTIFICATION & IMMEDIATE ACTIONS

- Incident Command (or designate) and ERP Team will assess the situation and make a
 decision on the safest location to hold people.
- 2. ERP team to set up Command Centre with equipment from the emergency equipment box outside of the main entrance.
- 3. First Aid will set up a triage centre next to the Command Centre.
- 4. Health & Safety Specialist (or designate) will monitor the radio in the event first aid assistance is needed in some other area of the plant.
- 5. Contact Supervisors to account for missing individuals and appoint search teams.

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RE-ENTRY AND ACCESS TO FACILITY

<u>Incident Command, Health & Safety Specialist and Maintenance Manager</u> will assess damage and determine if it is safe to re-enter the buildings.

Maintenance Manager

If safe to do so, Maintenance will re-enter to:

- Check for fire or fire damage.
- Check for potential natural gas or ammonia leaks.
- Check for hazards (i.e. object which may still fall, exposed electrical wiring, etc.)
- Check for flooding or water damage.
- Survey hazardous materials storage areas to check for chemical spills/releases.
- Secure utilities (natural gas, water, electricity).
- Inspect heating, ventilation and refrigeration systems.
- Evaluate condition of utilities, shut-down or restore as able (gas, electric, ammonia, water, sewer, etc.).
- Identify usable structures to house evacuated employees in order to provide shelter from weather.
- Identify, survey, secure and make an inventory of valuable equipment on site

FURTHER ACTIVITIES AND OPERATIONS

Incident Command

- Organize relocation of personnel to provide shelter. Consider as high priority if weather warrants.
- Authorize relocation or cancellation of activities and/or operations, if necessary.
- Authorize closing of facilities, if necessary.
- Establish security watches to protect property from criminal activity.
- Coordinate and communicate administrative decisions regarding the short-range and long-range response to the emergency.

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Health & Safety Specialist

- Identify and seal off condemned areas (tape, barriers, etc.)
- Contact Director, Health & Safety and advise of support needs.
- Contact EAP provider to establish support for employees to cope with the crisis.

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2.8 Extreme Weather

- In the event of an imminent weather condition, notify the Supervisor or management representative
- Take cover indoors in a room with no windows to the outside
- Share notification with others
- Beware of flying debris;
- Call 911 only if you require immediate emergency assistance

The decision to suspend operations and close the plant due to extreme weather will be made by the Plant Manager in consultation with the Vice-President of Poultry Operations.

SEVERE THUNDER OR WINDSTORM WARNING

- 1. Keep people indoors and away from windows until the severe storm passes.
- 2. Continue normal activities but monitor the situation.
- 3. If you are outside, seek shelter immediately.
- Keep employees away from natural lightning rods like tall trees in an open area, isolated sheds or other small structures in open areas and metal objects
- 5. If thunder is heard less than 30 seconds after seeing a flash of lightning, ensure all employees seek safe shelter indoors immediately.
- 6. Listen to radio, TV or check for updates on internet.
- If a severe windstorm strikes a without advance warning, the Incident Command will
 order immediate relocation to safe areas within the facilities.

SEVERE WINTER WEATHER

- 1. Monitor local weather broadcasts and weather conditions
- 2. Keep employees indoors and minimize outdoor work and travel.

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- When freezing rain is forecasted, avoid work outside and driving if possible. If travel is necessary, encourage drivers to drive slowly and increase distance require for stopping.
- 4. Ice from freezing rain accumulates on branches, power lines and buildings.
- 5. If employees must go outside when ice has accumulated, instruct them to pay attention to branches or wires that could break due to the weight of the ice and fall. Ice, branches or power lines can continue to break and fall for several hours after the end of the precipitation.
- 6. Monitor the property for and avoid for downed trees and power lines. Never approach power lines. A hanging power line could be charged (live) and you could be electrocuted. Stay back at least 10 meters (33 feet) from wires or anything in contact with them.
- If Power lines are downed call ATCO (see section 1.4 Emergency Contact Information List)

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2.9 Power Outage

- Everyone is to STOP and STAY where they are.
- Wait for the emergency lighting to come on or for Supervisors to come with emergency lighting.
- Put knives in scabbards.
- Proceed slowly and cautiously to secure area.
- ERP Team and Supervisors to get flashlights and assist workers in getting to safe location away from equipment e.g. hallways or lunchroom.
- Maintenance is to initiate equipment shutdown immediately. Lockout must be done on all equipment that workers will be required to remove product from.
- Plant Manager and Supervisors will review the immediate situation and make a plan on how to minimize disruption and destruction of production.
- Production teams may be assigned to recover product from lines. Ensure lockout has been initiated before proceeding.
- Check media using cell phones to determine if power outage is plant or area affected.
- When power is re-established, all equipment must be checked before restart.

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2.10 Flammable Gas Leak

- In the event of a gas leak, notify the Supervisor or management representative
- Warn others in the immediate area
- Evacuate the building
- Call 911

Gas leak detected (smell of gas, hissing sound, visible broken pipe)

- 1. Cease all operations. Leave equipment and lights on and running
- 2. Notify the Incident Command and report the location of odor
- 3. Incident Command to call 911
- 4. Warn others in the immediate area
- 5. Leave doors open and any windows that may already be open,
- 6. Evacuate and secure area or if outside, isolate the area
- 7. Prevent source of ignition (no cutting, torches, cigarettes, etc.)
- 8. Incident Command will gather team at Incident Command Post,
- Maintenance Manager will assign employee to turn off gas at the meter (turn the shutoff valve ¼ turn, gas is off when the valve is perpendicular to the pipe)
- 10. Maintenance Manager will meet and assist Fire Department,
- 11. Do not re-enter building or outside area until cleared by Fire Department.

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2.11 Intentional Human Threats

- 1. In a violent incident the first priority is personal safety.
- Wherever possible, individuals at risk should go to a safe location, warning others who are in the vicinity as appropriate.
- 3. If possible, call
 - a. 911
 - b. Plant Manager phone 403-718-0047, ext. 3344
 - c. Health & Safety Manager phone 403-718-0047, ext. 3355
 - d. Superintendent days/afternoon phone 403-718-0047 ext. 3333
- 4. Request assistance, giving the location and as many other details of the situation as possible.
- Management will contact local police as required and direct them to the necessary location.
- 6. Stay safe by being quiet. Hide. Do not confront.

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2.12 External Notification and Release Reporting Requirements

WCB 24 Hours 1-403-517-6000

Call immediately whenever there is a major release of ammonia (more than 10 lbs) Call immediately if a person has been seriously or fatally injured. Call immediately if there was the potential for serious injury or major property damages. Call within 72 hours if an injured person has had to seek medical attention. Provide Preliminary Investigation within 48 hours.

Ministry of Environment 24 Hours 1-800-222-6514

Call immediately whenever there is a major spill (more than 10 gallons). Call and report all spills that enter drains or storm sewers.

Provide Preliminary Investigation within 48 hours.

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APPENDICES

Pacility Description (TBD)

Facility Fire Plan

Incident Command Checklist

Emergency Equipment Checklist

Emergency Personnel PPE Checklist

Emergency Drills Evaluation

Evacuation Diagrams (TBD)

Inventory of Hazardous Materials Storage (TBD)

Risk Assessment

Site Location Map (TBD)

Site Plan Showing Storm and Sanitary Sewers (TBD)

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Definitions

- **Assembly _Point** designated location intended to provide a safe area for individuals to congregate while either waiting for emergency personnel to respond or to receive transport to reception centre / facility.
- Biological Agents living organisms that cause disease, sickness and mortality in humans.
- **Emergency** a present or imminent incident requiring the prompt coordination of actions, persons or property in order to protect the health, safety or welfare of people, or to limit damage to property or to the environment.
- **Emergency Organization** group or organization with staff trained in emergency response that are prepared and may be called upon to respond as part of the coordinated response to an emergency situation.
- Emergency Response Plan a risk-based plan developed and maintained to respond in the event of an emergency.
- **Exercise** a simulated drill or sequence of events to evaluate plans and procedures. An exercise is a focused practice activity that places participants in a simulated situation requiring them to function in the capacity that would be expected of them in a real event.
- **Incident Command** the management representative on site who is in charge of coordinating resources and developing actions to resolve the emergency situation.
- Incident Command Post (ICP) the location from which the Incident Command in charge oversees all emergency response operations. An ICP is only established when an incident occurs. There is only one ICP for each incident or event. However, the ICP may change locations during the incident depending on conditions. The ICP will be positioned outside of the present and potential hazard zone but close enough to the incident to maintain command. The ICP may be located in a vehicle, trailer, tent or within a building.
- Hazard a situation with a potential for human injury, damage to property, damage to the environment or some combination of these (CAN/CSA-Z731-02).
- Hazardous Material- a substance (gas, liquid or solid) capable of creating harm to people, property and the environment e.g. materials which are flammable, toxic, etc.
- Mitigation actions taken to reduce the risks and impacts posted by hazards.

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New Calgary Facility
Occupational Health & Safety
Management System

Issue Date:	April 16, 2018		Revision	2
Last Review	August 31, 2018			Page 38 of 44
Issued by:	Gerry Beadle, Plant Manager Harb Kamo, Health & Safety Man		ager	

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Mutual Aid / Mutual Assistance Agreement* - a pre-arranged agreement entered into by two or more entities whereby the parties to the agreement undertake to render assistance to each other.

Preparedness – measures taken in advance of an emergency to ensure an effective response and recovery.

Prevention – measures taken to avoid an incident or stop an emergency from occurring.

Recovery – activities and programs designed to return conditions to a level that is acceptable to the entity following an emergency or other event.

Reception Centre / Facility — located outside the impact zone of the emergency, the place where evacuees go to register, receive information and shelter.

Response - actions taken during or immediately after an emergency to manage its consequences.

Stakeholder – any individual, group or organization that might affect, be affected by, or perceive itself to be affected by an emergency.

Threat – any event that has the potential to disrupt or destroy critical infrastructure, or any element thereof. Threat includes accidents, natural hazards as well as deliberate attacks.

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Emergency Response Communication Plan

An important component of the emergency response program is the emergency communications plan. Sofina Calgary plant must be able to respond promptly, accurately and confidently during an emergency in the hours and days that follow. Many different audiences must be reached with information specific to their interests and needs. The image of the business can be positively or negatively impacted by public perceptions of the handling of the incident.

This step provides direction for the communications plan. Understanding potential audiences is key, as each audience wants to know: "How does it affect me?" The Plant will need to use existing resources to gather and disseminate information during and following an incident.

Audiences

There are many potential audiences that will want information during and following an incident and each has its own needs for information. The Plant will identify potential audiences, determine their need for information and then identify who within the facility and the company is best able to communicate with that audience.

The following is a list of potential audiences: Customers, Survivors impacted by the incident and their families, Employees and their families, News media, Community—especially neighbors living near the facility, Company Senior management, Government elected officials, regulators and other authorities and Suppliers.

Contact Information

Contact information for each audience will be compiled and immediately accessible as part of the Emergency Response Program document during an incident. The following information for each contact will be included: organization name, contact name, business telephone number,

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cell number and email address. Lists will be updated regularly, secured to protect confidential information and available to authorized users at the facility. Hard copies of lists should also be available at the alternate location.

Customers

Customers are the life of our business, so contact with customers is a top priority. Customers may become aware of a problem as soon as their phone calls are not answered or their electronic orders are not processed. The business continuity plan will include action to redirect incoming telephone calls to proper communication channel. The business continuity plan should also ensure that customers are properly informed about the status of orders in process at the time of the incident. Customer service or sales staff normally assigned to work with customers will be assigned to communicate with customers if there is an incident.

Suppliers

The ER communication plan will also include notification of suppliers as needed. Our Supply Chain team will identify when and how they should be notified.

Management

The process to notify management should be clearly understood and documented as part of the emergency response program. Incidents and events that occur on a holiday weekend or in the middle of the night must be included. It must also be clear to staff what situations require immediate notification of management regardless of the time of day. Management does not want to learn about a problem from the news media.

Government Officials & Regulators

Communications with government officials depends upon the nature and severity of the incident and regulatory requirements. Businesses that fail to notify a regulator within the prescribed time risk incurring a fine. Health & Safety regulations require notification depending on the seriousness of an incident. Environmental regulations require notification if there is

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chemical spill or ammonia release that exceeds threshold quantities. CFIA may need to be notified if there is an incident involving product tampering, contamination or quality. Notification requirements specified in the Alberta and Canadian regulations must be documented in the ER communications plan.

A major incident in the community will capture the attention of elected officials. The plant manager should communicate with elected officials and public safety officials as needed.

Employees, Victims and Their Families

HR management will assume the role of communicating with employees in case of an emergency. HR will coordinate communications with management, supervisors, employees and families. HR will also coordinate communications with those involved with the care of employees and the provision of benefits to employees and their families. Close coordination between management, company spokesperson, public agencies and HR will be required when managing the sensitive nature of communications related to an incident involving death or serious injury.

Community & Neighbours

If there are hazards at the facility that could impact the surrounding community and our neighbours, then community and neighbours outreach must part of the ER communications plan. The plan includes coordination with public safety officials to develop protocols and procedures for advising the public of any hazards and the most appropriate protective action that should be taken if warned.

News Media

If the incident is serious, then the news media will be on scene or calling to obtain details. The information we choose to disclose must be timely, accurate, comprehensive, authoritative and relevant to all aspects of our business. We maintain professional and courteous relationships with members of the media at all times.

Process

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Any media inquiry should immediately be transferred to Sofina's Communications team.

- Media inquiries should be addressed to <u>communications@sofinafoods.com</u>.
- The employee who received the inquiry should also immediately alert Daniele Dufour (ddufour@sofinafoods.com – 905.747.3322 ext. 2118 or Aishah Ahmed (aahmed@sofinafoods.com), ext. 2184.
- Upon receiving the media inquiry, the Communications team reviews it and works with the impacted team to determine the appropriate response. Input from various internal teams or experts might be required to ensure accuracy.
- In some cases, any response to a media inquiry must be coordinated with the proper authorities before it is shared with the media. This ensures the response takes all facts into account.
- The Communications team (or the proper authority) then provides the coordinated response to the reporter and addresses any follow up inquiries.
- The Communications team monitors the media to capture any publication of the Company's response or name, and address any inaccuracies.
- The Communications team must also be kept informed of how the situation evolves in order to update Sofina's messaging as needed.

If a reporter shows up unannounced

No one should be given access to a Sofina facility for a photo or filming without approval from the facility Manager and from Communications.

The following guidelines should be used if a television camera crew or print photographer shows up unannounced at a facility.

- Filming or photographing of public areas outside of our facilities (e.g. public parking lots, courtyards and walk ways) cannot be prevented. Please report any such activity immediately to the Communications team (ddufour@sofinafoods.com 905.747.3322 ext. 2118).
- The media must not be allowed to enter our facility to photograph or film.

Questions about this process should be addressed to: Daniele Dufour (ddufour@sofinafoods.com – 905.747.3322 ext. 2118

Messages		
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CPC2018-1286 - Attach 3 ISC: UNRESTRICTED



Proposed Emergency Response Program New Calgary

An important element of the crisis communications plan is the need to coordinate the release of information. When there is an emergency or a major impact on the business, there may be limited information about the incident or its potential impacts. The "story" may change many times as new information becomes available.

One of the aims of the crisis communication plan is to ensure consistency of message. If you tell one audience one story and another audience a different story, it will raise questions of competency and credibility. Protocols need to be established to ensure that the core of each message is consistent while addressing the specific questions from each audience.

Another important goal of the ER communications plan is to move from reacting to the incident, to managing a strategy, to overcome the incident. Management needs to develop the strategy and the communications team needs to implement that strategy by allaying the concerns of each audience and positioning the organization to emerge from the incident with its reputation intact.

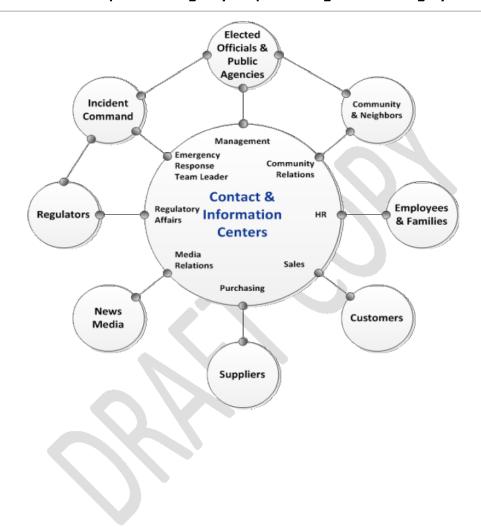
Contacts & Information

Communications before, during and following an emergency is bi-directional. Stakeholders or audiences will ask questions and request information. The plant representatives will answer questions and provide information. This flow of information should be managed through a communications hub as outlined below:

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APPENDIX B - STUDIES AND REPORTS



A.1.1

Appendix B

Appendix B



В.1

Appendix B

B.1 TRAFFIC STUDY



B.2

Appendix B

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В.З



Stantec Consulting Ltd. 200-325 25 Street SE, Calgary AB T2A 7H8

September 28, 2018
File: 144211190
Reference: Existing Sofina Poultry Plant
Traffic Study

TRAFFIC STUDY

The proposed development will have two accesses off 106 Avenue SE. The north access will service employee vehicles and the south access will service trucks as shown in Figure 1-1.

Scope of Transportation Assessment

The scope of this transportation assessment was established with the City of Calgary Transportation Development Services (TDS) are as follows:

- Estimate the trip generation for the proposed development based on the site operations schedule provided by Sofina Foods.
- Estimate the number of trucks entering/exiting the site.
- Review the site circulation which will include anticipated vehicle types with turn templates.
- Review of site access provisions.
- Provide a parking stall requirements comparison based on the City of Calgary Land Use Bylaw requirement and based on the site operations.

Design with community in mind

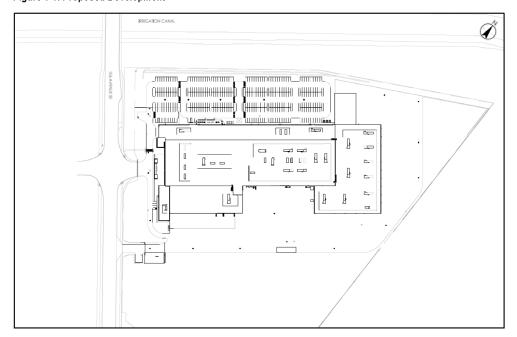
CPC2018-1286 - Attach 3 ISC: UNRESTRICTED



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Reference: Existing Sofina Poultry Plant Traffic Study

Figure 1-1: Proposed Development





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Reference: Existing Sofina Poultry Plant Traffic Study

PROJECTED USAGE OF THE DEVELOPMENT

Sofina provided the projected incoming and outgoing cars and trucks by time of day for a typical day. These projections are included in **Appendix B**. The following provides a summary of the employee travel characteristics and the anticipated travel characteristics of the trucks.

Employee Trip Generation

Table 1-1 summarizes the information provided by Sofina regarding the employee cars entering and exiting the site.

Table 1-1: Employee Vehicle Trips

Time of Day	Inbound Trips	Outbound Trips	Total Trips
4:00 AM	45	0	45
7:00 AM	216	0	216
8:00 AM	40	0	40
12:30 PM	45	45	90
3:00 PM	209	209	418
5:00 PM	0	47	47
10:30 PM	30	45	75
12:30 AM	0	209	209

As shown in Table 1-1, the peak times for the proposed development are 7:00 AM, 3:00 PM - 3:30 PM and 12:30 AM. Sofina Foods have indicated that the arrival and departure times for the employees are not anticipated to overlap. The schedule has been set which includes a 30-minute gap between the departure and arrival of employees between 3:00 – 3:30 PM; however, during periods of high kills or extreme weather, some employees may require overtime resulting in a delay of outbound trips for approximately 45 vehicles.



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Reference: Existing Sofina Poultry Plant Traffic Study

Truck Trip Generation

Table 1-2 summarizes the truck schedule and anticipated number of trucks arriving/departing the site.

Table 1-2: Anticipated Truck Volumes

Vendor	Daily	Weekly	Monthly	Scheduled Day
Progressive	-	4	-	Monday & Wednesday
Westcoast Reduction	2	-		Monday – Friday
Wildrose	-	-	2	Sunday & Saturday
Highway Fuel	1	-	-	Monday - Friday
Propane Truck	-	1	-	Monday - Friday
Pace Chemical	-	1	-	Monday - Friday
CO2	-	1	1	Monday - Friday
Unisource	2	-	-	Monday - Friday
Ecolab	-	2	-	Monday - Friday
Precision Label	-	1	-	Monday - Friday
X-treme Pakaging	-	2	-	Monday - Friday
Cintas		2-	-	Monday - Friday
Canadian Linen	1	-	-	Monday - Friday
Purolator Courier	3	-	-	Monday - Friday
Fedex Courier	1	-	-	Monday - Friday
Monarch Courier	2-3	-	-	Monday - Friday
UPS Courier	-	1	-	Monday - Friday
Shipping 53' Loads	38	-	-	Monday - Saturday
Shipping 5 ton Loads	6	-	-	Monday - Friday
Live Haul - 53' & B-trains	30	-		Sunday – Friday
TOTAL	82	13	3	

Sofina Foods indicated that the truck activity for the live-hauls occur approximately from $3.00\,\mathrm{AM} - 10.00\,\mathrm{AM}$; truck activity for trailers containing the final product occur approximately from $6.00\,\mathrm{PM} - 6.00\,\mathrm{AM}$. Given the timing and the number of trucks noted above for the live-haul and shipping trucks, which account for much of the anticipated truck traffic, a higher truck activity period from $3.00\,\mathrm{AM} - 10.00\,\mathrm{AM}$ may be expected with about 7 trucks entering and 7 trucks exiting per hour during that period.



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Reference: Existing Sofina Poultry Plant Traffic Study

SITE ACCESS

There are two site access locations for the proposed site primarily to separate passenger car activity from truck activity. The north access mainly serves passenger vehicles utilizing the parking lot and the south driveway is utilized for large trucks in the shipping and receiving of goods. The proposed access spacing is approximately 100m which is comparable to existing intersection/driveway spacing on 94 Avenue SE (continuation of 106 Avenue SE north of the canal) which are in the range of 60m to 120m. The south truck driveway access flares were modified from the City of Calgary Road Construction 2015 Standard Specifications to accommodate the movement of B-train trucks.

PARKING DEMAND

Figure 1-2 shows the employee parking accumulation over the course of a typical work day. As shown on Figure 1-2, the peak parking demand is 301 vehicles. The site has been designed to accommodate 340 parking stalls. This will be sufficient to accommodate the peak parking demand. It is of note, however, that during periods of high kills or extreme weather, some employees may require overtime resulting in a delay of outbound trips for approximately 45 vehicles; the additional 39 stalls on site may assist in accommodating these extraordinary occurrences. Below is a summary of the anticipated vehicles in/out and the based-on timings for shifts; employee shifts are expected to be timed so shifts do not overlap:

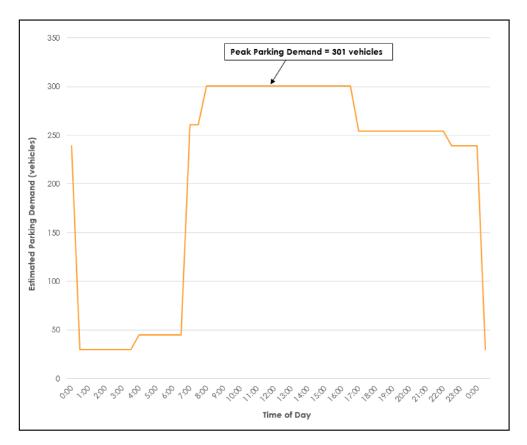
- 4:00 AM 45 vehicles arrive, and 30 vehicles depart
- 7:00 AM 216 vehicles arrive
- 8:00 AM 40 vehicles arrive
- 12:30 PM 45 vehicles arrive, and 45 vehicles depart
- 3:30 PM 209 vehicles arrive, and 209 vehicles depart
- 5:00 PM 47 vehicles depart
- 10:30 PM 30 vehicles arrive, and 45 vehicles depart
- 12:30 AM 209 vehicles depart



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Reference: Existing Sofina Poultry Plant Traffic Study

Figure 1-2: Parking Accumulation Profile



As directed by the City, Stantec also reviewed the City of Calgary Land Use Bylaw to determine the parking requirements for the site which includes a Slaughter House component as a principal use and an Office component as the secondary use.



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Reference: Existing Sofina Poultry Plant Traffic Study

The proposed development will have a gross usable floor area of approximately 21,561 square metres for the Slaughter House component and 3,286 square metres for the Office component and a total gross floor area of 24,877 square metres.

A summary of the required motor vehicle parking stalls and class 1/2 bicycle parking stalls per the City of Calgary Land Use Bylaw 1P2007 is summarized in Table 1-3.

Table 1-3: Land Use Bylaw 1P2007 Required Parking Stalls

Use Proposed Gross Usable Floor Area					Required Stalls	
		Parking Rates	Neat	Rounded		
			Moto	r Vehicle		
Office	3,286 m ²	2 stalls	per 100 m ²		65.72	66
		1 stalls	per 100 m ²	first 2000 m ²	20.00	20
Slaughter House	21,561 m ²	1 stalls	per 500 m ²	subsequent 500 m ²	39.12	40
		Total				60
Total Required Moto	or Vehicle Parki	ng Stalls				126
Class 1 Bicycle Parking						
Office	3,286 m ²	1 stalls	per 1000 m²		3.286	4
Slaughter House	21,561 m ²	0 stalls	per 1000 m ²		0	0
Total Required Class 1 Bicycle Parking Stalls					4	
	Class 2 Bicycle Parking					
Office	3,286 m ²	1 stalls	per 1000 m ²	for offices greater than 1000 m ²	3.29	4
Slaughter House	21,561 m ²	1 stalls	per 2000 m²		10.78	11
Total Required Class 2 Bicycle Parking Stalls					15	
Loading Stalls						
Gross Floor Area	25,020 m ²	1 stalls	per 9300 m ²	for gross floor area greater than 1000 m ²	3.29	4
Total Required Loading Stalls				4		

With a total proposed number of 344 motor vehicle parking stalls, 4 class 1 bicycle parking stalls and 15 class 2 bicycle parking stalls, and 32 loading stalls the bylaw parking stall requirements are met.



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Reference: Existing Sofina Poultry Plant Traffic Study

TURN TEMPLATES

The below turn templates are shown as **Appendix C** in drawing TRAN-A.0 to TRAN-A.7. Through discussions with the City of Calgary, the driveway was modified based on typical driveway layouts for separate sidewalks; with this modification, it is noted that oversteering to opposing lanes or right turns from the inside lane will be required for some vehicles. Turn templates have been developed for the site and includes the following with commentary for clarification on the process for the live holding:

- Truck access at the site driveway
- Shipping
- Waste/recycling
- Live holding
 - 1. Custom 53' trailers are brought onto the site with a standard cab.
 - 2. The Custom 53' trailers are then brought to the Live Holding area where the standard cab then departs the site
 - 3. The Custom 53' trailer is then taken from the Live Holding area with a custom Ottawa 4x2 cab and brought around the building where the Custom 53' trailer is cleaned as it drives through the building.
 - 4. The Custom 53' trailer is then placed at the Trailer Storage area until it is brought off-site.
- Trailer storage
- Fire lane/
- Deliveries

Stantec Consulting Ltd.

Kennoth lin

Kennith Lin P.Eng. Transportation Engineer

Phone: (403) 750-2334 Kennith.Lin@stantec.com

Attachment: Appendix A; Appendix B; Appendix C

ATTACHMENT A CORRESPONDENCE WITH CITY OF CALGARY

CPC2018-1286 - Attach 3 ISC: UNRESTRICTED

From: Lin, Kennith
To: "Cheung, Idi L.

Subject: RE: Sofina Foods Poultry Plant - Transportation Assessment for DP Submission - Scoping

Date: Friday, June 08, 2018 10:25:00 AM

Thanks you for you input below Idi. We'll revise our scope with the highlighted and include the bylaw parking comparison and the site driveway distances review.

Kind Regards,

Kennith Lin P.Eng.

Transportation Engineer

Direct: 403 750-2334 Kennith.Lin@stantec.com

Stantec

200-325 25 Street SE Calgary AB T2A 7H8 CA

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From: Cheung, Idi L. <Idi.Cheung@calgary.ca>
Sent: Thursday, June 07, 2018 1:07 PM
To: Lin, Kennith <Kennith.Lin@stantec.com>

Subject: RE: Sofina Foods Poultry Plant - Transportation Assessment for DP Submission - Scoping

Kennith

Sorry about taking a bit to get back to you, but I'm still catching up from my short vacation.

This scope is more than I was looking for.

I've highlighted the bits that would be enough to submit – the ask wasn't a TIA and we don't need analysis. The ask is to get trip gen as this is an abnormal use. I'm interested in shift change and trucks.

For parking can you also do a comparison with the bylaw requirement?

Also for site design please check the driveway distances proposed on site, 106 ave is an arterial so rationale will be required to support the additional access.

ldi

 $\textbf{From:} \ \mathsf{Lin}, \ \mathsf{Kennith} \ [\underline{\mathsf{mailto:Kennith.Lin@stantec.com}}]$

Sent: Friday, June 01, 2018 11:35 AM **To:** Cheung, Idi L. < ldi.Cheung@calgary.ca>

 $\textbf{Subject:} \ [\text{EXT}] \ So fina \ Foods \ Poultry \ Plant - Transportation \ Assessment for \ DP \ Submission - Scoping$

Hi Idi,

I left a voicemail with you yesterday regarding a study we are expecting to commence early next week for Sofina Foods' proposed poultry plant, located at 6302 106 Avenue SE. In preparation for this project, I would like to discuss with you the proposed scope for the transportation assessment in support of their upcoming DP application outlined below:

- Traffic analysis at site driveways and intersections for the AM and PM peak periods will be conducted.
 - The north site access will serve all passenger vehicle traffic and the south site access will have primarily heavy vehicle traffic assigned (see attached for the preliminary site plan).
 - Trip generation estimates for the site will be based on the site operations schedule provided by the Client and other information which may be available from them. The Client has outlined their proposed shift change times including the number of employees which will inform the trip generation this will primarily impact the north driveway. A general outline of their loading/unloading schedule has been indicated to us, however, we will confirm their expected number of trucks per hour which is likely limited to the number of loading bays on site this will primarily impact the south driveway.
 - Stantec will conduct traffic analysis at the two site driveways and the two intersections noted below, if required:
 - North Site driveway (proposed count location aligned with existing driveway at 6309 106 Avenue SE)
 - South Site driveway
 - 94 Avenue SE and 52 Street SE (proposed count location)
 - 106 Avenue SE and 68 Street SE (proposed count location)
 - We will analyze the opening day conditions in Synchro with existing counts utilized as background traffic. A TIA has been completed for the overall area and is anticipated to account for future horizons of the surrounding roadway network.
- Site circulation review will be undertaken indicating anticipated vehicle types with turn templates.
- Confirmation of parking stall requirements will be performed based on the noted vehicles in/out of the site by the Client.
- We will summarize the results in a memorandum.

I was aiming to finalize the proposed scope with you by Monday as the study is on a tighter schedule. Please let me know at your earliest convenience if you have any comments on the above or will like to discuss further.

Thank you,

Kennith Lin P.Eng. Transportation Engineer

Direct: 403 750-2334 Kennith.Lin@stantec.com

Stantec 200-325 25 Street SE Calgary AB T2A 7H8 CA

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NOTICE

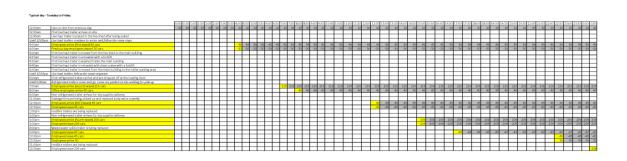
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ATTACHMENT B SOFINA FOODS SITE OPERATIONS INFORMATION

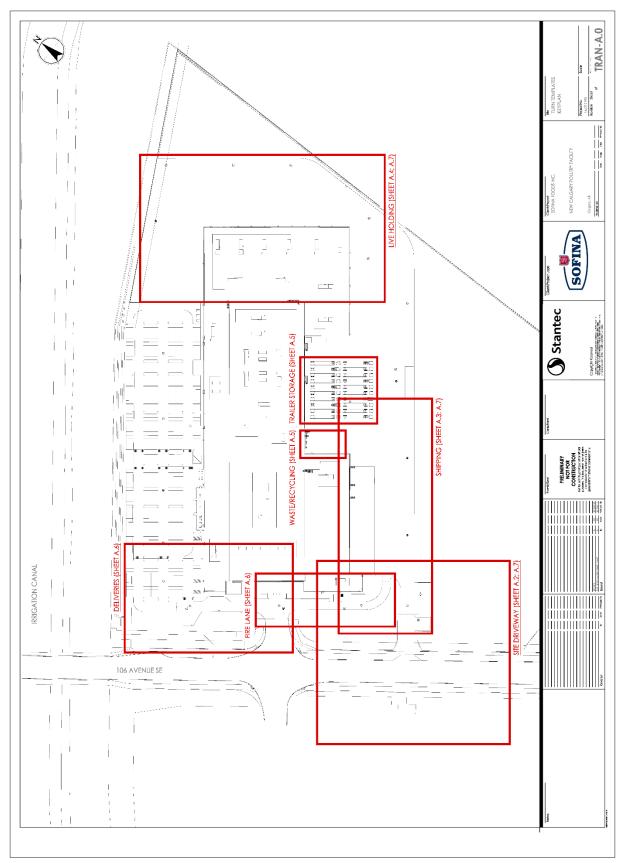
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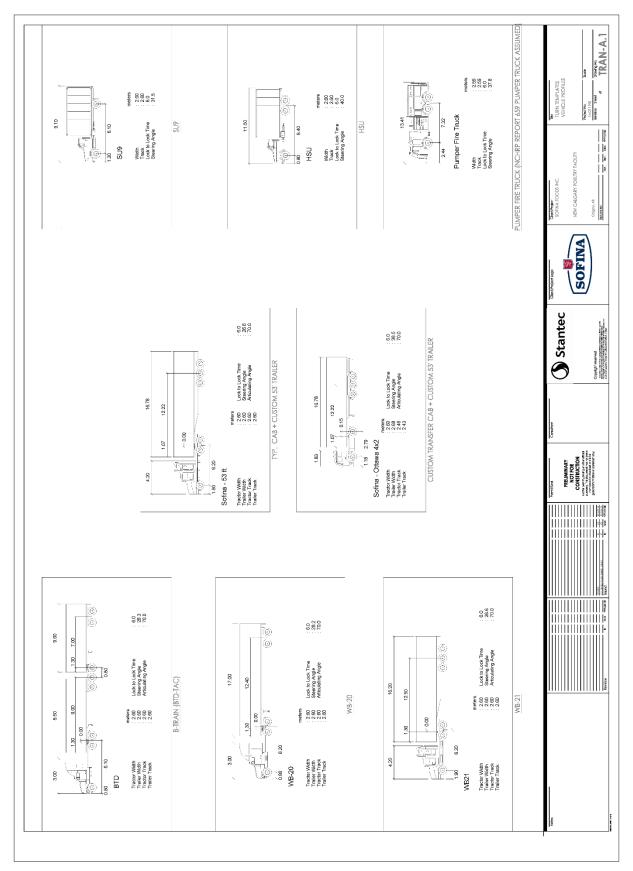
Ref	f	Start	Finish	Daily frequency	Description
1	Live haul trailer	12:30am	12:00pm		Trailers containing live birds arrive to the site. They enter through the double gate. They do not wait on the road.
2	Live haul trailer	12:30am	11:00pm		Trailers containing live birds are stored in the live shed building as soon as they are weighed. They do not walt outside. The live shed is an atmosphere controlled building, enclosed, and is designed with an odor control system.
3	Live haul trailer	4:00am	11:00pm	31	Trailers containing live birds are transferred from the live shed to the main building for processing.
4	Live haul trailer	4:00am	11:00pm	31	Trailers are offloaded, washed, then reloaded with clean crates within the main building, which is enclosed and designed with an odor control system.
5	Live haul trailer	4:00am	11:00pm	31	Clean and empty live haul trailers are transferred from the main building to the trailer parking area.
6	Live haul trailer	12:00am	12:00am	31	Clean and empty live haul trailers are parked before being picked-up by live haul drivers and leave the facility.
7	Inedible trailer	1:00pm 11:00pm			2 Trailers containing inedible organic material and 1 tanker trailer containing inedible liquid are replaced twice a day. These trailers are enclosed and sealed. They are washed before leaving the building. The inedible room is enclosed and designed
8	Processing facility	4:00am	12:30am		Chickens are processed through the main building. The main building is enclosed. Odor control systems are in place where odors are generated. All activities are supervised by CFIA.
9	Refrigerated trailer	12:00am	12:00am	38	Refrigerated trailers of different sizes are dropped off at the loading dock to be unloaded (minimum) or loaded with packaged fresh or frozen chicken product. They enter and leave the site through the double gate.
10	Refrigerated trailer	12:00am	12:00am		Some refrigerated trailers are parked before being picked-up or loaded.
11	Non-refrigerated trailer	6:00am	4:00pm	2	Non-refrigerated trailers are delivering dry supplies, wood pallets, maintenance supplies and chemicals. They are backed up and unloaded or loaded in the loading dock area. They enter and leave the site through the double gate.
12	Bins	6:00am	4:00pm	0.5	Garbage bins containing non-organic waste and carboard are being replaced twice a week. The bins are enclosed during operations. The bins are sealed for transportation. There is no odor emaning of this activity. The trucks enter and leave the site through the double acts.
13	Employee cars	4:00am	12:30am		Employees cars are entering and leaving the facility through the car entrance of the property.
14	Employee cars	4:00am	12:30am		Employees are using the car parking. They are coming and leaving at different times. The most traffic will happen at 4am, 6:30am, 12:30pm, 3pm, 12:30am.
15	Waste water solids trailer	4pm		1	Trailer containing solids from the waste water treatment plant is replaced once a day. This trailer is enclosed and sealed. It is washed before leaving the building. The waste water treatment plant is enclosed and designed with an odor control system.

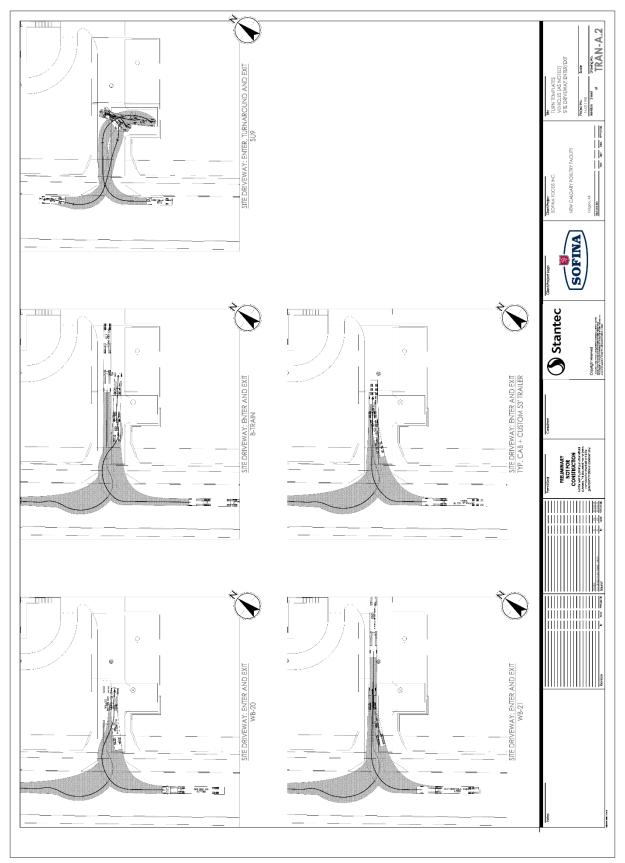


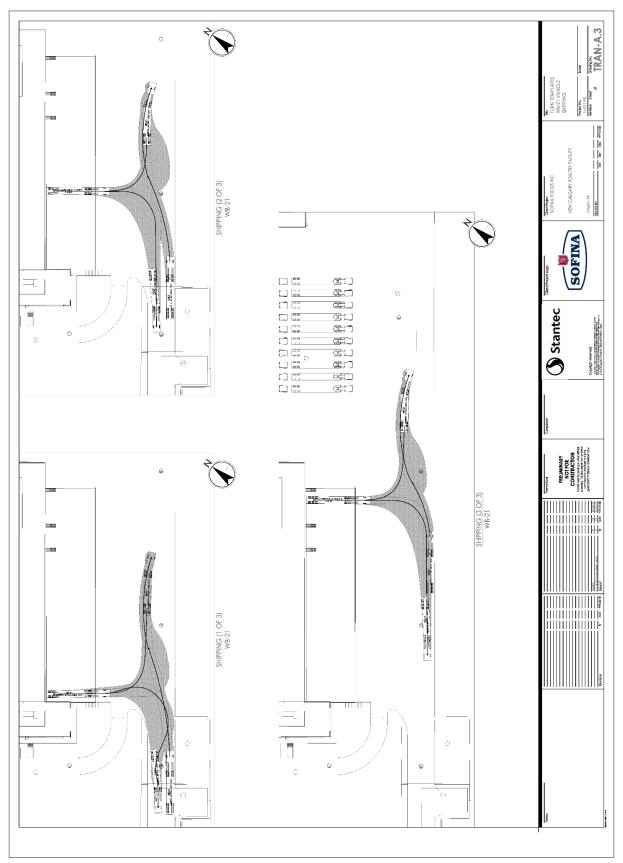
ATTACHMENT C TURN TEMPLATES

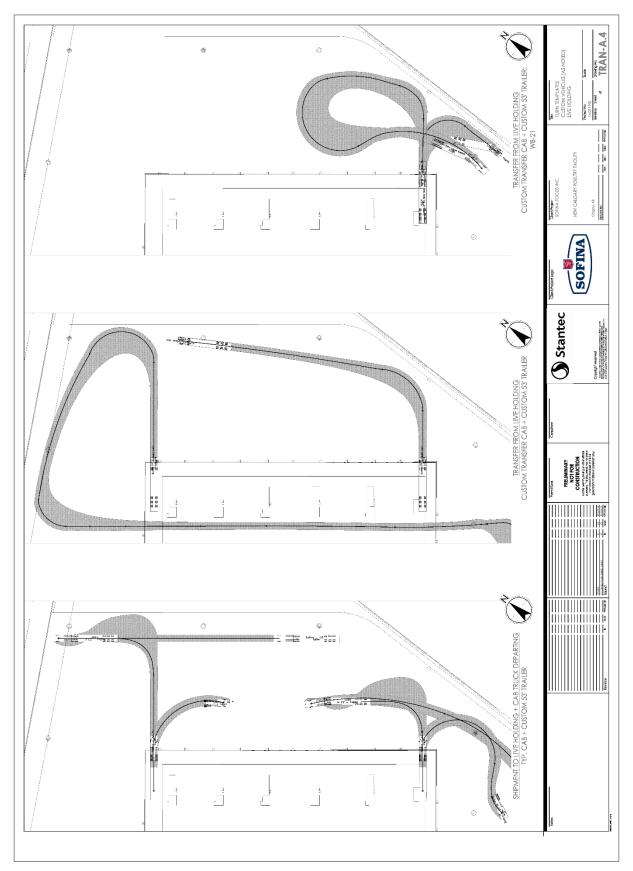
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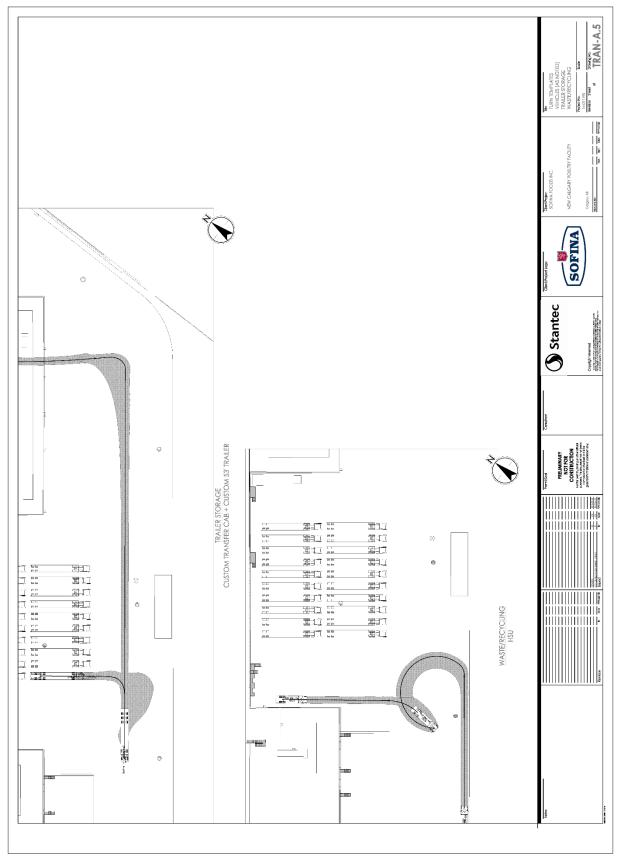


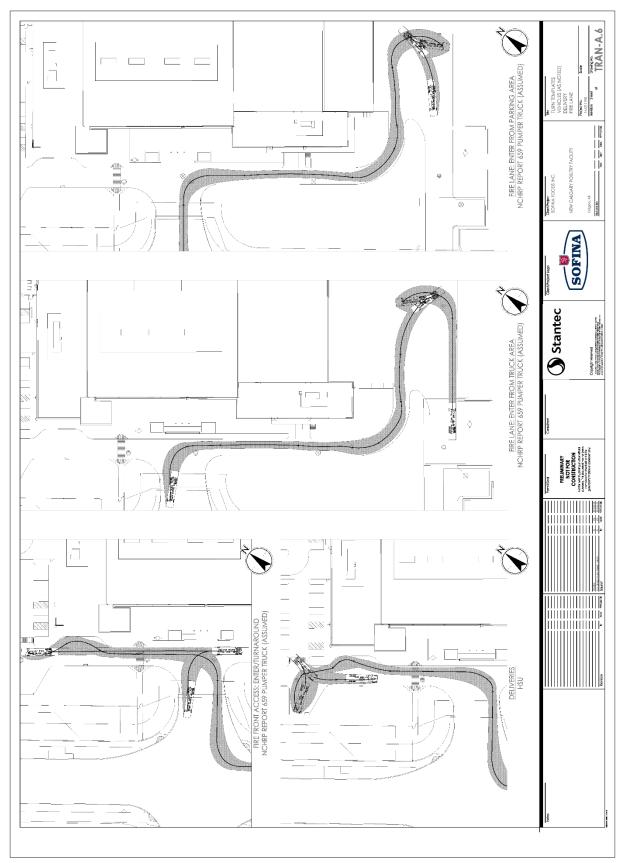


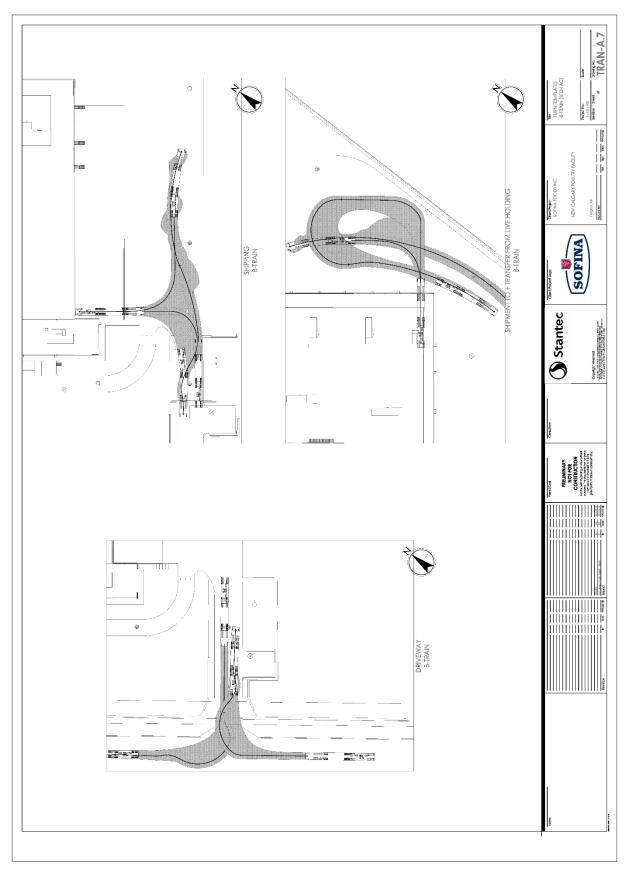












Appendix B

B.2 ODOUR STUDY



Appendix B

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Appendix B

B.3 NOISE STUDY



Appendix B

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Sofina Food Inc. New Poultry Facility, Calgary AB Noise Impact Assessment

September 26, 2017

Prepared for:

Sofina Food Inc, City of Calgary Calgary, Alberta

Prepared by:

Stantec Consulting Ltd. Calgary, Alberta

CPC2018-1286 - Attach 3 ISC: UNRESTRICTED

Revision	Description	Author		Quality Check		Independent Review	



Sign-off Sheet

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Prepared by _	Lahin	
Prepared by _		
	(signa	iture)
Sanaz Zabai	ni	
Reviewed by	Chris Historett	
	(signa	iture)
Chris Giesbr	echt	
Approved by		
	(signa	iture)



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SOFINA FOOD INC.

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Abbreviations

ANSI American National Standards Institute

AB Alberta

ASL ambient sound level

dBA A-weighted decibel

dBC C-weighted decibel

ISO International Organization for Standardization

 $\label{eq:Leq} \textbf{L}_{\text{eq}} \qquad \qquad \text{energy equivalent sound level}$

LFN low frequency noise

Lme emission level

NIA noise impact assessment

pW picowatt (1 x 10 10 watt)

PWL sound power level

RSA regional study area

SPL sound pressure level

UTM Universal Transverse Mercator

W watt



ii

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New Poultry Facility, Calgary AB - Noise Impact Assessment

Glossary

Term	Definition
Ambient sound level (ASL)	The sound level measured by a Tester at a Point of Reception, which excludes the noise generated by the activity under assessment
Attenuation	A reduction in sound level achieved by various means (e.g., absorption by air, porous materials, barriers).
A-weighting	The weighting network used to account for changes in level sensitivity as a function of frequency. The A-weighting network de-emphasizes the low frequencies in an effort to reflect the relative response of the human ear to noise. See also frequency weighting.
Background sound	Same as ambient sound level
Daytime	Defined as the hours from 07:00 to 22:00 during weekdays and 09:00 to 22:00 during weekends
Decibel (dB)	A logarithmic unit commonly used to quantify magnitudes of sound and vibration levels.
Decibel, A-weighted (dBA)	A logarithmic unit used to quantify sound levels to which A-weighting has been applied.
Emission Level (Lme)	FHWA TNM emission level at distance 25 m perpendicular from the road's axis / from the parking lot center (dBA) $$
Energy equivalent sound level (L_{eq})	A continuous equivalent (energy-averaged) sound level calculated over a specified period. It represents the equivalent sound pressure encountered for the period. The time period is often added as a suffix to the label (e.g., $L_{eq}(24)$) for the 24-hour equivalent sound level). L_{eq} is usually A-weighted. A L_{eq} value expressed in dBA is a good, single value descriptor of the level of environmental noise.
Frequency	The number of cycles per second that a periodic signal such as a sound wave oscillates. It is usually expressed in hertz (Hz).
Frequency weighting	A method used to account for differences in sensitivity as a function of frequency. Three standard weighting networks, A, B and C, are used to account for different responses to sound pressure levels. Note: The absence of frequency weighting is referred to as "flat" response or linear weighting.
Hertz (Hz)	The unit of frequency equivalent to a number cycles per second.
A	



1

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New Poultry Facility, Calgary AB - Noise Impact Assessment

Term	Definition
International Organization for Standardization (ISO)	An international body that provides scientific standards and guidelines related to various technical subjects and disciplines.
Nighttime	Defined as the hours from 22:00 to 07:00 during weekdays and 22:00 to 09:00 during weekends
Noise	Any unwanted sound. Noise and sound are used interchangeably in this document.
Noise level	Same as sound level.
Octave	The interval between two frequencies having a ratio of two to one. The upper limit of an octave (octave band) is twice its lower limit. For example, the 500-Hz octave band has a lower limit of 353 Hz and an upper limit of 707 Hz.
Point of Reception	Any location at the place of work or residence where noise or sound levels are heard by a complainant.
Sound	A combination of pressure waves of different frequencies and amplitudes travelling through a medium such as air or water.
Sound level	Amplitude of sound pressure expressed in decibels (dB). It is commonly used to refer to sound pressure level.
Sound power	The rate with which acoustic energy radiates from a source.
Sound power level	The magnitude of sound power expressed in decibels. Sound power level can be weighted using a frequency weighting scale and can be specified as an overall level or over a frequency interval.
Sound pressure	The root-mean-square (RMS) of the instantaneous sound pressures during a specified time interval. The unit of sound pressure is in pascals (Pa).
Sound pressure level (SPL)	The magnitude of sound pressure expressed in decibels. The sound pressure level is defined by the following equation where P_0 is the reference pressure. In air, P_0 is usually taken as $2.0 \times 10^{.5}$ pascal.
	$SPL\left(dB\right) = 20\log\left(\frac{P_{rms}}{P_0}\right)$
	The unit for sound pressure level is decibels (dB).



2

SOFINA FOOD INC.

New Poultry Facility, Calgary AB - Noise Impact Assessment

1.0 INTRODUCTION

Stantec Consulting Ltd. is designing a new poultry processing plant for Sofina Foods Inc. on an 11.836-hectare parcel at 6202, 106th Avenue SE, (Lot 4, Block 5, Plan 171 0868) in the Dufferin II (North) Industrial area of Calgary, Alberta. Noise from the Project has the potential to impact receptors in the surrounding area. This report documents the results of a Noise Impact Assessment (NIA) performed to verify Project compliance with the City of Calgary Community Standards Bylaw 5M2004 Part 9: Regulation of Noise (the Noise Bylaw).

The objectives for this NIA were as follows:

- 1. Identify the applicable Noise Bylaw threshold limits for the Project and the most affected points of reception.
- 2. Perform Baseline ambient sound level monitoring at the project site.
- Assess noise emissions from all identified non-negligible noise sources and calculate the corresponding sound power levels.
- 4. Build a noise model for the Project facility and perform noise propagation calculations over the study area
- 5. Assess the Project facility compliance with the Noise Bylaw threshold limits.
- Identify the need for and recommend noise mitigation measures needed to achieve compliance with the Noise Bylaw threshold limits.
- 7. Document the process, results and recommendations in the NIA report.

2.0 ENVIRONMENTAL NOISE CRITERIA

In this section, a detailed account of the Project's environmental noise impact during operation is assessed. Detailed information is also provided relating to the methods and acoustical modeling results.

2.1 CALGARY BY-LAW

The city of Calgary Community Standards Bylaw 5M2004 Part 9 – Regulation of Noise limits the allowable continuous and non-continuous sounds in residential developments as well as non-residential developments. The Noise Bylaw specifies overall allowable A-weighted (dBA) sound level limits over a 1 hour period during the daytime and nighttime periods. The daytime period occurs between the hours of 07:00 and 22:00 of the same day on weekdays or 09:00 and 22:00 on weekends. The nighttime period occurs between the hours of 22:00 and 07:00 of the same day on weekdays or 22:00 and 09:00 on weekends.

The sound level limits at points of reception are defined by three categories (i.e., residential, non-residential, and downtown residential). These limits are provided in the Bylaw and are summarized in Table 1.



3

SOFINA FOOD INC.

daytime or nighttime

New Poultry Facility, Calgary AB - Noise Impact Assessment

Table 1 - City of Calgary Bylaw 5M2004 Sound Level Limits

Time of Day	Sound Level Limit (dBA) – 1 Hour Equivalent (Leq,1HR)					
Residential	Residential	Non-Residential				
Daytime Weekday or Weekend (07:00 – 22:00 or 09:00- 22:00)	65 dBA ¹	85 dBA ¹				
Nighttime Weekday or Weekend (22:00 – 07:00 or 22:00- 09:00)	50 dBA ¹	85 dBA ¹				

In this assessment, the conservative assumption will be made that noise from Project operations is generally continuous for comparison with the Noise Bylaw threshold limits.

2.2 POINTS OF RECEPTION

The most affected points of reception were identified based on the definition provided in the Bylaw. The points of reception are summarized in Table 2 and shown in Figure 1. The closest residential area is selected as the most affected point of reception in a residential area. The closest existing facility and highest noise impact on the project boundary (determined by the noise model) are selected as the most affected points of reception in non-residential

Table 2 - Summary of Most Affected Receptors

Receptor ID	Description	UTM NAD83 Coordinates		Approximate Distance from Project Fence Line	Proje Thresh	licable ct Noise nold Limit IBA)	
			Easting (m)	Northing (m)	(m)	Day	Night
R01	Private home in 84 Street SE	12	295505	5648583	2450	65	50
L01	Existing warehouse facility, across 94Ave SE	12	293252	5650131	40	85	85
L02	Highest Noise Impact on Project Fence Line	12	293542	5650401	0	85	85

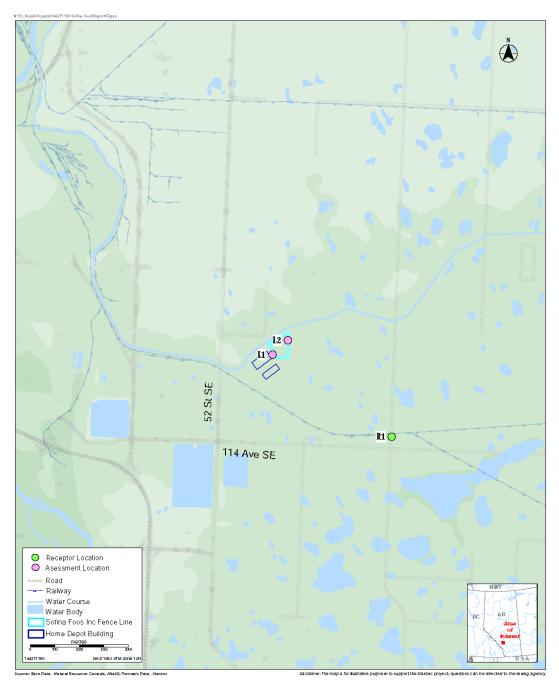


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New Poultry Facility, Calgary AB - Noise Impact Assessment

Figure 1 - Project Receptor Locations





Project Receptor Location



Figure 1

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New Poultry Facility, Calgary AB - Noise Impact Assessment

3.0 AMBIENT NOISE MONITORING

A baseline ambient monitoring program was carried out at the proposed site from September 18 to 19, 2018. During the noise monitoring period, continuous noise measurement was conducted within the proposed site. The objective of this noise monitoring program was to measure the baseline sound level at this location. The existing acoustic environment around the Project is influenced by industrial and residents' activities, local road traffic, airplane flyovers, and natural environment (i.e., birds).

3.1 MONITORING PROCEDURE

Noise monitoring was performed using a Bruel & Kjaer type 2250 sound analyzer with type 4189 microphone. This analyzer is a Class 1 precision instrument with laboratory traceable calibration within 24months. The analyzer calibration was checked with a type 4231 calibrator before and after data collection. The analyzer was equipped for outdoor sound measurements, set to record the energy equivalent sound level (Leq) in one-minute intervals, and placed at location 1, shown in Figure 3 from 14:00 September 18 to 16:00PM September 19, 2018.

The measured sound levels at monitoring location were analyzed using the Brüel and Kjær BZ5503 Measurement Partner Suite® software program. Audio sound recordings were reviewed to identify noise sources during periods of elevated sound level (e.g., natural sounds and local activities). Measurements during non-representative weather condition (i.e., wind speed greater than 15 km/hour or rain precipitation) were removed from the data set. In addition, noise levels from activities that are not considered representative of the normal acoustic environments at the measurement location were also removed from the data set. These activities include noise monitoring equipment setup and events close to the microphone. Daytime and nighttime Leq values for each 24-hour period were then calculated at monitoring location.

3.2 AMBIENT MONITORING RESULTS

The measured daytime and nighttime equivalent sound levels at monitoring location for daily period is shown in Table 3. The daily period starts at 14:00 PM and extend until 16:00 PM the following day (e.g. September 18 14:00 PM to September 19 16:00 PM).

There are approximately 23 hours of valid measurement data including 14.5 hours during daytime and 8 hours during nighttime. The overall baseline sound level is 50.3 dBA during the daytime and 43.9 dBA during the nighttime period. These baseline sound levels at monitoring location are below the City of Calgary Noise Bylaw limits.

The measured sound level (Leq, 1min) time history is presented in Figure 2. Isolated data are presented in purple and red on the graphs. The purple graph represents invalid data due to anomalous noise events while the red graph represents invalid data due to non-representative weather conditions. Isolated noise events at this location included animals (birds) close to the microphone, truck dozer operating inside the proposed site, helicopter and airplane flyover and Stantec personnel activities at close range to the microphone. The gray graph represents the filtered data that were used for the Leq calculations.



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New Poultry Facility, Calgary AB - Noise Impact Assessment

Table 3: Ambient Monitoring Results

Daytime	e (7:00 to 22:00)	Nighttime (22:00 to 7:00)		
L _{eq} (dBA)	Valid Measurement Time (minutes)	L _{eq} (dBA)	Valid Measurement Time (minutes)	
47.4	374	43.9	498	
51.7	501	N/A	N/A	
50.3	875	43.9	498	
	Leq (dBA) 47.4 51.7	Time (minutes) 47.4 374 51.7 501	Leq (dBA) Valid Measurement Time (minutes) Leq (dBA) 47.4 374 43.9 51.7 501 N/A	

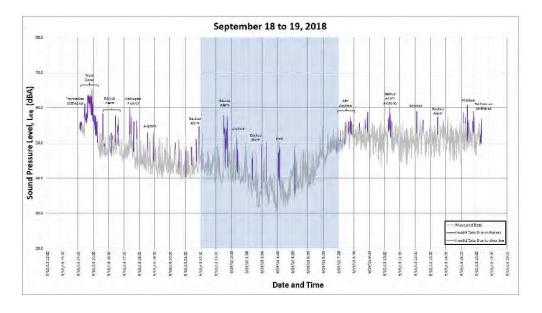


Figure 2: Measured Sound Levels (Leq 1min) Time History Graph for Monitoring Location (September 18 and 19, 2018)



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New Poultry Facility, Calgary AB - Noise Impact Assessment



Figure 3: Ambient Monitoring Location



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New Poultry Facility, Calgary AB - Noise Impact Assessment

4.0 NOISE PROPAGATION MODELLING

4.1 MODELLING METHODOLOGY

Sound propagation calculations for the analysis was conducted in accordance with International Organization for Standardization (ISO) 9613 standards parts 1 and 2 (ISO 1993, 1996). ISO 9613 is commonly used by noise practitioners and is accepted by regulatory bodies across Canada. Calculations under ISO 9613-2 account for mild inversion and/or downwind conditions (winds from source to receiver of 3–11 km/h). Calculations under this standard meet the requirements of provincial regulators (e.g., Alberta Energy Regulator and Alberta Utilities Commission) and are suitable for noise impact assessments for industrial facilities. Propagation calculations were performed using Cadna/A (v4.5.151) modelling software from DataKustik, which incorporates ISO 9613 prediction algorithms.

Table 4 summarizes the modelling parameters used for operation analysis.

Table 4 - Modelling Parameters

Item	Model Parameters	Model Setting			
1	Temperature	10°C			
2	Relative Humidity	70%			
3	Propagation Standard	ISO 9613-1, ISO 9613-2			
4	Ground Conditions and Attenuation Factor	Ground Absorption: 0.4 (G = 1 absorptive, G = 0 is reflective):			
5	Receptor Height	1.5 m above ground			
6	Topography	Flat (no topography)			
7	Foliage Attenuation	None (conservative)			
8	Operating Conditions	100% throughput (equipment and vehicle movements)			

The acoustic model was constructed using the following assumptions:

- The assessment represents the Project design and knowledge of noise sources as of September 2018.
- Moving vehicle paths are estimated, based on facility layout



SOFINA FOOD INC.

New Poultry Facility, Calgary AB - Noise Impact Assessment

4.2 NOISE EMISSIONS

Noise emission sources associated with the Project are primarily mechanical process equipment, building mechanical systems, and transport vehicles. Mechanical process equipment is noise emission from sources inside the building to outside. Building mechanical systems include HVAC, and transformers and was based on the September 5 Preliminary Design Report. Moving vehicles on the facility property were incorporated in the acoustic model including trucks for incoming deliveries and product shipment and staff vehicles. Vehicle quantities are based on peak hour volume estimates. A 15km/h maximum speed limit was assumed. The noise propagation model takes the conservative approach of assuming that idling trucks are present at all loading bay positions. Noise from HVAC sources is not known at this stage in the design, so a conservative estimate of 95dBA for each HVAC source on the building roof has been assumed. HVAC sources include the fan from each air handling unit or make up air unit including its intake and exhaust.

Noise source emissions levels for Project operation were calculated from noise measurements at the existing Poultry Processing Facility at 2126 Hurst Rd. SE. and noise source emission prediction methods from acoustic engineering literature. In Instances where no vendor or other published data was available noise emission levels were estimated using guidance provided in the text by David Bies and Colin Hansen Engineering Noise Control: Theory and Practice (Bies and Hansen 2005) and Department for Environment Food and Rural Affairs (DEFRA) publication Update of Noise Database for Prediction of Noise on Construction and Open Sites (DEFRA 2005). Moving vehicles were modelled using the FHWA Traffic Noise Model (TNM) calculation model with inputs for vehicle type, trip counts, speed, and road surface.

Table 5: Noise Emission Levels

Noise	Qty	Reference	Туре	octave band center frequency, Hz									
Source				31.5	63	125	250	500	1k	2k	4k	8k	dBA
Moving Trucks	14 <i>/</i> h	TNM	Lme					-					48.6
Idling Trucks	31	Existing facility msmt.	PWL	91	102	100	93	97	97	92	91	86	101
Backup Alarms	3	DEFRA	PWL	89	95	102	102	98	113	99	94	89	113
Staff Vehicles	420/h daytime 245/h nighttime	TNM	Lme					-					57.5
HVAC	27	Typical	PWL	110	115	108	95	83	76	71	70	66	95
Transformer	5	Bies & Hansen	PWL	68	74	76	71	71	65	60	55	48	71
Building Indoor Sound Level	1	Existing facility msmt.	SPL	78	79	84	82	79	79	76	77	77	85



SOFINA FOOD INC.

New Poultry Facility, Calgary AB - Noise Impact Assessment

4.3 RESULTS

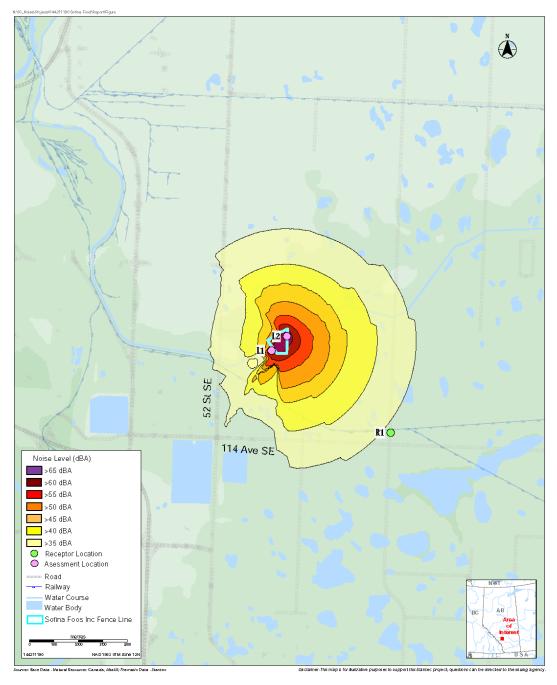
Sound levels from the Project were calculated at three points of reception representing the most affected receptor points for residential and non-residential locations. Noise Bylaw compliance at these locations is indicative of overall compliance at all other points of reception. The predicted sound level results are compared to the limits defined in the Noise Bylaw in order to assess compliance in Table 6. Sound propagation contours representing equal sound level emission from Project sources are shown in Figure 4.

Table 6 - Predicted Sound Levels and Compliance with City of Calgary Bylaw

Receptor ID	Project Noise Contribution (dBA, Leq,1HR)			Sound Level Limit (dBA, L _{eq.1HR})		
"	Daytime	Nighttime	Daytime	Nighttime	(Yes / No)	
R01	34.2	34.2	65	50	Yes	
L01	63.9	63.9	85	85	Yes	
L02	74.8	74.8	85	85	Yes	

Figure 4: Project Sound Propagation Contours





Noise Contour Map for Proposed Sofina Food Inc.



Figure 4

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New Poultry Facility, Calgary AB - Noise Impact Assessment

5.0 NOISE MITIGATION

Although no special noise mitigation needs were identified, some inherent noise mitigation is provided by the basic facility design. The following items provide some inherent noise mitigation.

- Building Façade and Roof. Insulated metal panels are selected for the majority of building walls with
 mechanical equipment inside. The sound insulation properties of these metal panels will adequately
 attenuate noise transmission from indoors. Fire rated assemblies and the building roof have better noise
 insulation properties than the building walls.
- HVAC Sources. The 95dBA assumption for HVAC sources is a reasonable assumption from which to develop supplier specifications. Odour control on HVAC exhausts and screening barriers may provide some additional noise attenuation which has not been included in the noise model.
- Landscaping. Portions of the facility are lower than grade. No attenuation from this landscape barrier has been included in the noise model, however below grade areas will proving some shielding of noise emission from vehicles.

Table 7: Acoustic Performance for Noise Mitigation Measures

Noise Mitigation Item		Octave band center frequency, Hz							
	31.5	63	125	250	500	1k	2k	4k	8k
Modelled Building Façade Transmission Loss, dB	10	6	15	22	28	36	40	44	44

6.0 SUMMARY

Baseline noise monitoring was performed to document and evaluate the existing sound level at the proposed facility site. Noise emission sources from the proposed new poultry facility were identified using the preliminary design report and a visit to the existing facility. Expected noise emission levels were compiled using measurements, reference texts, and modelling algorithms. A noise propagation model was constructed using conservative assumptions about facility operations and emission levels. The noise propagation model results indicate that the Project sound levels will be below daytime an nighttime Noise Bylaw limits at the most affected points of reception in residential and non-residential areas.



SOFINA FOOD INC.

New Poultry Facility, Calgary AB - Noise Impact Assessment

7.0 REFERENCES

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Appendix B

B.4 EFFLUENT REPORT



B.8



Effluent Report

Sofina New Poultry Facility, Calgary AB

October 3, 2018

Prepared for:

Stephanie Loria, File Manager, Community Planning - South

Prepared by:

Stantec

CPC2018-1286 - Attach 3 ISC: UNRESTRICTED

Revision	Description	Author	Г	Quality Ch	eck	Independen	t Review
0	DP Application	SM	9/26	SM	10/3	KD	10/2



Sign-off Sheet

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Reviewed by (signature)

Kevin Drake, P.Eng. (signature)

Approved by (signature)

ENGINERA ALBERTA

PERMIT TO PRACTICE STANTEC CONSULTING LTD.

Signature

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PERMIT NUMBER: P 0258
The Association of Professional
Engineers and Geoscientists of Alberta



SOFINA NEW POULTRY FACILITY EFFLUENT REPORT

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SOFINA NEW POULTRY FACILITY EFFLUENT REPORT

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SOFINA NEW POULTRY FACILITY EFFLUENT REPORT

Introduction

1.0 INTRODUCTION

1.1 BACKGROUND

Sofina Foods Inc. (Sofina - owners of Lilydale) is relocating their Poultry Processing Facility from its current location at 2126 Hurst Rd. SE, to a new site located in the Dufferin II Industrial area. Sofina has secured land in the Dufferin II (North) Industrial Sub Division for a new poultry processing facility. The proposed land has been re-zoned to a DC district (LOC2017-0266/CPC2018-0295) to allow for the construction of a Slaughter house.

The new facility will process live chicken into various meat cuts for institutional, commercial and retail customers. The facility will be a primary processor and will not produce further processed or cooked products. The facility will not render or further process any by-products of the process.

The facility will be designed to process 13,500 birds per hour and will operate over two eight-hour shifts, Monday to Friday, with a third shift for cleaning and sanitation of the plant. There are no formal operations scheduled for weekends except shipping. Any other weekend work will be associated with facility maintenance, not production.

The facility has been designed to the guidelines established by the Canadian Food Inspection Agency (CFIA) for food plant construction and operation. In addition, the design reflects the highest standards for both animal welfare and people health and safety.

Wastewater generated from the poultry processing facility will be pre-treated prior to being discharged to The City's sanitary sewer system in the Process Wastewater Treatment Plant (PWWTP) located on the proposed new site.

1.2 SCOPE OF DOCUMENT

The effluent report is supplemental to the submission for Development Permit Application – Planning Rationale and Studies Report (DP Number: 2018-3439) issued to The City on July 18, 2018.

This effluent report is intended to outline the design criteria for the PWWTP including the anticipated influent flows, and influent and effluent wastewater characteristics. The report also provides a detailed description of the pretreatment process, solids handling, odor management and effluent monitoring for the proposed works.

This effluent report is also intended to further clarify comments received from The City in the Detailed Team Review response to the Development Permit Application (received August 16, 2018). However, several of the noted conditions regarding the PWWTP will not be able to be provided at this time. Once the process equipment for the PWWTP has been tendered and an equipment vendor has been selected, further design information will be received so that an operations plans, maintenance plans, and start-up and commissioning procedures for the PWWTP can be developed. This information can be shared with The City at that time.



SOFINA NEW POULTRY FACILITY EFFLUENT REPORT

Introduction

1.3 REFERENCE DOCUMENTS

Please refer to the following additional documents referenced by this effluent report:

- Sofina Foods Poultry Processing Facility (DP2018-3439) Development Permit Application Planning Rationale and Studies Report, dated July 18, 2018, Stantec Architecture
- Development Permit 2018-3439 Detailed Team Review (DTR), dated August 16, 2018, The City of Calgary
- Sofina Foods Poultry Processing Facility (DP2018-3439) Sanitary Servicing Analysis Technical Memorandum (Rev0), dated August 13, 2018, from Jeff Berg, M.Sc., P.Eng., Stantec Consulting Ltd.



SOFINA NEW POULTRY FACILITY EFFLUENT REPORT

Design Criteria

2.0 DESIGN CRITERIA

2.1 WASTEWATER FLOWS & EQUALIZATION STORAGE CAPACITY

The proposed Sofina Poultry Processing Facility will generate process wastewater flows ranging from 23 L/s to 34 L/s (average 29 L/s) based on two shifts, as well as cleanup and sanitization. As detailed in the Sofina Foods Poultry Processing Facility - Sanitary Servicing Analysis Technical Memorandum, the design discharge flow for the entire facility is 24.5 L/s (Peak Dry Weather Flow). An inflow and infiltration (I&I) allowance of 3.5 L/s is calculated for the site, providing a Peak Wet Weather Flow for the site of 28 L/s.

To meet the maximum Peak Dry Weather sewer discharge limit of 24.5 L/s, an equalization tank is proposed to mitigate peak flows greater than the allowable discharge limit. The equalization tank can then be emptied over the weekend when there are no poultry processing operations. Process flows are anticipated to occur between 10:00PM Sunday and 3:59AM Saturday each week.

Although the flows are based on information and water use by the existing Hurst Road facility, a 15 percent factor of safety (F.O.S.) is applied to ensure adequate equalization tank storage is provided. Additionally, an allowance for 0.86 L/s non-process flows discharge direct to the sanitary sewer has been made. Therefore, the maximum PWWTP discharge rate is 23.64 L/s.

- Total Weekly Facility Process Influent Flow = 12,631 m³ (includes 15 percent F.O.S.)
- Total Sanitary Discharge at 23.64 L/s during process operational hours = 10,723 m³ (assumes 126 hours per week)
- Total Equalization Storage Volume Required = 1,908 m³
- Minimum Weekend Discharge Flow Rate = 1,908 m³ / 42 hrs = 45.4 m³/hr = 12.62 L/s

An equalization storage tank 'active' capacity of 2,000 m³ is proposed. The tank will have adequate capacity to buffer the peak instantaneous flows from the facility during the 5 working day operations and will provide adequate storage during the weekend to maintain a minimum flow through the treatment process.

Equalization storage is graphically shown in Figure 2.1 based on influent and discharge flow rates.



SOFINA NEW POULTRY FACILITY EFFLUENT REPORT

Design Criteria

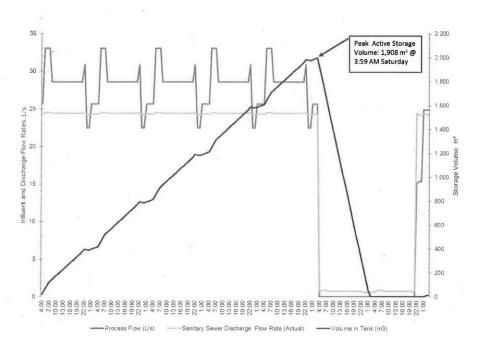


Figure 2.1 Sofina Poultry Processing Facility PWWTP Equalization Storage Volume

2.2 RAW WASTEWATER CHARACTERISTICS

Raw wastewater is received only from the Sofina Poultry Processing Facility, and therefore no hazardous materials are expected in the wastewater; only process waste from the poultry processing operations.

To determine the characteristics of the raw wastewater at the PWWTP for the proposed Poultry Processing Facility, several sources of data sampling were used, including historical wastewater concentration data from composite sampling at existing Sofina plant between January 2014 and December 2017, as well as grab samples collected between May 23, 2018 and May 29, 2018.

Sampling at the existing facility is conducted on untreated, raw wastewater. A schematic of the existing facility is provided in Figure 2.2 for reference of additional sampling locations in the following sections.

Data from the raw wastewater sampling is provided in Appendix A.



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Design Criteria

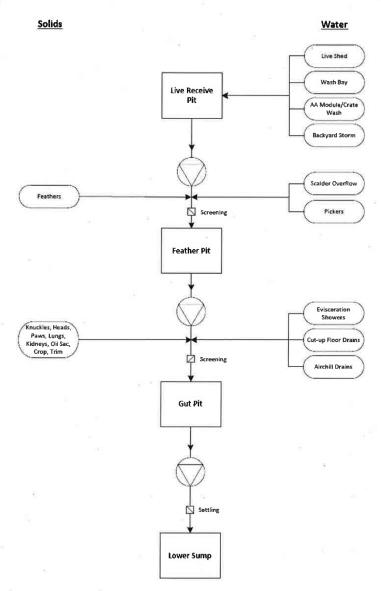


Figure 2.2 Wastewater Map at the Existing Facility



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SOFINA NEW POULTRY FACILITY EFFLUENT REPORT

Design Criteria

Based on the sampling that has been undertaken by Sofina, the raw wastewater characteristics proposed for the PWWTP at the new Poultry Processing Facility are summarized in Table 2.1. While detailed sampling and analysis was conducted for the Live Receiving, Feather Pit, and Gut Pit, it is the Lower Sump that is the most representative of the raw influent wastewater for the new PWWTP. As such, the values for the Lower Sump are used in developing the design raw wastewater characteristics.

Table 2.1 - Design Raw Wastewater Characteristics

Parameter	Units	Minimum	Maximum	Average (rounded)
BOD ₅ - Total	mg/L	730	1900	1250
BOD ₅ - Soluble	mg/L	272	588	400
COD	mg/L	1780	2650	2025
FOG	ppm	119	264	210
Ammonia -N	mg/L	10.9	20.1	15
TKN	mg/L	108	201	150
TP	mg/L	16.1	66.9	27
TSS	mg/L	512	1800	1010
VSS	mg/L	512	1480	840
pH	N/A	6.47	7.18	6.83

2.3 EFFLUENT LIMITS

The proposed treatment system will be designed to generally meet the requirements stated in "Schedule A" of Bylaw 14M2012 and specifically meet the following parameters and limits stated in "Schedule C" of Bylaw 14M2012, as noted below in Table 2.2.

Table 2.2 - Effluent Discharge Limits

Parameter	Units	Value
BOD ₅ - Total	mg/L	300
COD	mg/L	600
FOG	ppm	100
TKN	mg/L	50
TP	mg/L	10
TSS	mg/L	300
pН	N/A	5.5 ~ 8.5



SOFINA NEW POULTRY FACILITY EFFLUENT REPORT

Wastewater Treatment Process Description

WASTEWATER TREATMENT PROCESS DESCRIPTION 3.0

Process wastewater streams will be processed in the on-site PWWTP facility prior to being discharged to The City sanitary system. The process includes one (1) mm rotating drum screens to remove solids, followed by flow equalization and dissolved air flotation (DAF). The DAF process will remove additional solids, fats oils and grease (FOG) and particulate 5-day biochemical oxygen demand (BOD₅). The effluent from the DAF process will be further polished in a downstream biological treatment process to reduce additional BOD5, total-phosphorus and total kjeldahl nitrogen (TKN) before final discharge to The City sewer. Solids generated by the DAF and biological processes will be dewatered and sent off-site for additional processing. A description of the unit processes is provided below.

3.1 RAW WASTEWATER INFLUENT SUMP

All wastewater generated in the proposed Poultry Processing Facility operations including sanitation flows, live receiving and floor washdowns will be directed to a raw wastewater influent sump. The sump will be equipped with two submersible pumps (duty/standby) to pump the received flows to the screening equipment.

The basis of design for the raw wastewater sump are as follows:

Design flows: 35 L/s No. of chambers: One (1)

Approximate dimensions: 2.4 m x 2.4 m x 5.7 m deep No. of pumps: Two (2), duty + standby

Type of pumps: Submersible Pump motor size: 5 HP, each

3.2 **SCREENING**

Screening is critical for the removal of coarse solids and to protect the downstream equipment such as pumping and the DAF process. A rotary drum screen is proposed with a 20-mesh opening in an "outside-in" configuration. The screened wastewater will flow by gravity into the concrete equalization (EQ) tank located below the main plant floor. Screenings will be scraped off the screen by a doctor blade and fall by gravity through a chute into a receiving bin. Screening will be disposed off-site as a part of the plant's waste management strategy.

Since up to 70% of influent BOD, COD, and phosphorus loading could be in the insoluble form, effective screening will reduce the load on the downstream process to meet the effluent discharge limits. The 20-mesh screen is anticipated to remove the majority of the insoluble and particulate components in the wastewater.

The basis of design for the raw wastewater sump are as follows:

Design capacity: No. of Screens: Two (2), duty + standby Screen Opening: 20-mesh (1 mm)

Rotation speed: 9 rpm

Approximate dimensions: 1.2 m x 1.5 m x 1.3 m high (not including auger)

Material of Construction: 304 L SS Drive motor size: 0.75 HP



SOFINA NEW POULTRY FACILITY EFFLUENT REPORT

Wastewater Treatment Process Description

3.3 EQUALIZATION (EQ) TANK

The proposed Poultry Processing Facility will generate variable flows from various process operations such as trailer washing in the receiving bays, scalding, cut up rooms, chilling, sanitation etc. Based on information received from Sofina, the hourly flows can vary from 23 L/s to 34 L/s with an average flow of 29 L/s during a typical shift. In addition, the wastewater quality will vary based on flow variation from the above-mentioned chicken processing operations. An EQ tank is proposed to address the following objectives:

- Wastewater flow equalization to maintain a continuous flow rate and consistent operation of the treatment process and minimize frequent start/stop;
- Provide wastewater quality/load buffering to maintain a consistent feed quality to the DAF and the downstream biological treatment process; and
- Allows storage of plant wastewater during weekdays to facilitate continuous operation of the downstream biological treatment process during weekends and the ability maintain an active biomass throughout the week.

An EQ tank with a capacity of 2,000 m³ is proposed to address the influent flow variation, provide a constant discharge flow rate to the sanitary sewer meeting the maximum discharge flow rate permissible. A minimum flow of 12.62 L/s during the weekend will ensure the tank is emptied prior to the start of influent flows the following week.

The EQ tank will be constructed with a minimum three (3) chambers (in series) such that they can be by-passed individually for cleaning. The contents of the EQ tank will be completely mixed by aeration to prevent solids settling, while at the same time preventing septic conditions and associated odours. Aeration diffusers across the floor of each EQ tank chamber will be supplied with process air from a central blower system.

The basis of design for the equalization tank are as follows:

No. of tanks:

Total effective capacity:Type of aeration system:

No. of Aeration Blowers:
 Blower motor size:

No. of EQ Pumps:

• No. of EQ Pumps

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EQ Pump Capacity:
 EQ Pump Motor size:

Maximum liquid level:Material of Construction:

Three (3), in series

2,000 m³ Coarse Bubble

N + 1, duty + standby

20 HP, each

Minimum one (1) per EQ tank cell, only one (1) pump in operation at any given time, shelf spare standby pump

11 L/s (min.) - 24.5 L/s (max.)

5 HP, each c/w VFD

4.6 m plus 0.6 m freeboard Concrete

3.4 PRE-TREATMENT DISSOLVED AIR FLOTATION (DAF) UNIT

Dissolve air flotation (DAF) is a common pre-treatment process employed in the poultry processing industry which is based on physical/chemical treatment of the wastewater. DAF relies on the use of micron-sized air bubbles which are introduced into the wastewater stream. These "microbubbles" attach to the solids and fats/oils and grease (FOG) particles present in the wastewater to create a solids-air matrix. Polymers are typically also added to assist in floc formation. The resulting process increases buoyancy of the matrix and causes it to rise to the surface of the water



3.2

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SOFINA NEW POULTRY FACILITY EFFLUENT REPORT

Wastewater Treatment Process Description

where it can be collected by mechanical skimming. Although there are variations in this technology, the preferred vendor will be selected through a competitive bidding process.

A pre-treatment DAF unit is proposed upstream of a biological wastewater treatment tank. The pre-treatment DAF unit will be designed to remove approximately 95% of TSS and FOG. Screened wastewater will be pumped into the pre-treatment DAF unit from the EQ tanks. The flow rate to the pre-treatment DAF unit will be monitored using inline magnetic flow meters, and controlled using variable frequency drives on the EQ tank transfer pumps so that the rate of flow into the DAF does not exceed the maximum permissible flow of 23.64 L/s (see Section 2.1). Flow data will be recorded in the PWWTP PLC.

Bench testing of wastewater collected from the existing Sofina facility was completed by Veolia Water Technologies Canada Inc (Veolia) in Quebec, Canada. A composite sample collected on August 14, 2018, and a validation grab sample collected on August 28, 2018 were analyzed by Veolia to evaluate the effectiveness of the DAF physical/chemical process in pollutant removal. The Veolia treatability study is provided in Appendix B for reference. A summary of the Veolia results is provided below:

- The DAF or "GEM" (Veolia proprietary technology similar to a conventional DAF) treatment process is an
 effective physical/chemical process for reducing the strength of the wastewater prior to biological treatment.
- Various food grade coagulant and cationic/anionic polymers were used with positive results resulting in good, clarified, effluent water quality.
- TSS removal as high as 97% was observed in the bench tests.
- BOD removal of 70-79% was observed in the bench tests.
- Additional metal-based polymer addition may be required in downstream processes to further reduce phosphorus concentrations, however, effluent concentrations less than the discharge limit of 10 mg/L total phosphorus were observed.
- Downstream biological treatment is required for TKN reduction.

The results of the bench study are an indication of the products' potential and performance, and are not 100% indicative of the treatment process results. The bench study is intended to provide information on the treatability of the process wastewater from the proposed Poultry Processing Facility. These tests should be revisited and witnessed by a client's representative before a final design is implemented.

Effluent from the pre-treatment DAF unit is directed to the downstream biological wastewater treatment process. The DAF effluent has a high dissolved oxygen content of 0.9 ppm to 2 ppm which is beneficial for the biological process. Final DAF treatment process effluent quality is dependent on the coagulant dose and polymer dose. Expected quality is provided in the treatability study in Appendix B; however, final quality values of the DAF effluent will be confirmed by the selected equipment vendor.

For the Sofina PWWTP, organic (food grade) coagulants and polymers, that are approved by the CFIA, are proposed such that the resulting DAF sludge can be beneficially used by other parties. Sludge or "float" from the DAF process will be sent to a sludge thickener (vendor specific technology, to be determined) for additional processing.

A summary of the design is as follows:

Design capacity:

24.5 L/s

No. of DAF units:

One (1)

No. of DAF recycle pumps:

Two (2), duty + standby

of DAF air compressors"

Minimum one (1) plus shop spare

2.5 m x 6 m

95%*

SOFINA NEW POULTRY FACILITY EFFLUENT REPORT

Wastewater Treatment Process Description

DAF approximate dimensions:
Estimated TSS Removal:

Estimated FOD Removal: 95%*

Sludge transfer pump capacity: 20 m³/h @ 40 psig, motor 7.5HP

3.5 BIOLOGICAL WASTEWATER TREATMENT

The pre-treatment DAF effluent will flow into a biological wastewater treatment process. The biological treatment process is proposed to reduce the remaining BOD₅, COD, TP and TKN (via nitrification) such that the target effluent quality (Table 2.2) can be achieved on a consistent basis. For this project, a Moving Bed Biofilm Reactor (MBBR) is proposed. The MBBR is an established technology that is based on the biofilm principle where microorganisms grow on small specially designed plastic carriers that are kept suspended in the biological treatment tank (bioreactor). The carriers are designed to provide a large protected surface area for the biofilm to grow and optimal conditions for the bacteria culture when the carriers are suspended in wastewater. The bioreactor is kept aerated using diffusers across the floor of the tank, supplied by process air blowers.

While various design options are available, the basis of design is an MBBR process that uses a cylindrical plastic carriers (approximately 25 mm in diameter) with a specific surface area of 800 m²/m³. The mass load of pollutant (e.g. COD) that can be treated is directly proportional to the surface area of media in each reactor. The sloughed biofilm will be captured in the clarifier units further downstream. The MBBR process has no return activated sludge (RAS). The proposed MBBR system consists of three (3) MBBR tanks in series where the first MBBR will remove 80% of the COD load, the second will polish the remaining COD that is still in the reactor and the third one will be for nitrification.

A summary of the design is provided as follows:

Number of Trains (in parallel): One (1)
 Number of Reactors per Train: Three (3)
 Volume of each bioreactor: 200 m³
 Total volume of bioreactor: 600 m³
 Hydraulic Retention Time (HRT) at design flow: 6.8 h
 MBBR side water depth: 4.6 m
 MBBR specific surface area: 800 m²/m³

MBBR specific surface area: 800 m³/m³

Total Air Requirement: 2850 Nm³/h

No of blowers: 500 (4) the

No. of blowers:
 Four (4), three (3) duty + one (1) standby

Blower motor power: 50 HP, each

3.6 CLARIFICATION DISSOLVED AIR FLOTATION (DAF) UNIT

The effluent from the MBBR is directed to a second clarification DAF unit, similar to the pre-treatment DAF process described in Section 3.3. The clarification DAF unit is provided to achieve final solids/liquid separation. The floated solids form a dense foam/sludge mixture that is removed by mechanical skimming and is sent to a sludge holding tank for further processing. The final effluent from the second stage DAF will be discharged to The City's sanitary sewer system by gravity. The effluent will meet the limit criteria shown in Table 2.2.

The basis of design is summarized as follows:



3.4

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^{*} to be confirmed based on an effective coagulant and flocculant program commissioned by the equipment supplier

SOFINA NEW POULTRY FACILITY EFFLUENT REPORT

Wastewater Treatment Process Description

Design capacity: 24.5 L/s
No. of DAF units: One (1)

DAF approximate dimensions:
 2.0 m x 8.5 m x 3.7 m

Recirculation rate: 30%
 Design rise rate: 20 m/h
 TSS Capture: 70%
 No. of DAF recycle pumps: Two (2), duty + standby

DAF recycle pump motor power: 20 HP

No, of DAF air compressors" Minimum one (1) plus shop spare

3.7 FINAL EFFLUENT MONITORING

There will be a manhole accessible from the exterior of the Sofina property that will allow The City to monitor, sample and test the final effluent. A sampling and testing protocol will also be implemented by Sofina to record the daily flows discharged to the sanitary sewers as well as undertake its own sampling and testing for compliance. At a minimum, a composite sampler on the PWWTP influent and final effluent discharge to the sanitary sewer will be installed for monitoring and compliance testing by Sofina.

Since the final treated effluent is discharged on a continuous basis to The City's sanitary sewer system, we do not anticipate any record keeping associated with load monitoring and/or manifest system for this facility.

3.8 SLUDGE PROCESSING

Sludge produced by the pre-treatment DAF unit, along with screenings collected by the preliminary treatment influent screens will be directed to the rendering collection bins by conveyors. The material is to be combined with the poultry processing facility offal and sent to a rendering facility for further processing.

Post MBBR clarifier DAF process sludge will be directed to a sludge holding tank. The tank contents will be aerated to prevent solids settling and keep the biomass aerobic. The blended sludge is expected to be approximately 4% solids (dry-weight basis). A centrifuge dewatering system is proposed to further dewater the biomass solids. The sludge from the sludge holding tank will be pumped to a centrifuge, producing a dewatered cake of approximately 15% to 16% solids. The dewatered cake will go into a container for disposal, while the centrate will be returned to the EQ tank for further treatment with the incoming wastewater.

The sludge produced through wastewater treatment process at the Sofina facility will not be released directly to The City's sanitary sewer system. Possible disposal options for the dewatered sludge cake being reviewed currently includes off-site disposal to The City's sludge disposal facility. The possible use of metal coagulants or polymers for total phosphorus reduction in the wastewater treatment process may eliminate disposal at a composting facility.

The basis of design is summarized as follows:

Estimated sludge produced by post MBBR DAF: 18 m³/d @ 4% solids

Volume of aerated sludge tank: 335 m³
 Estimated storage of blended sludge: 10 days

Number of centrifuges: One (1), operated 7 h/day and 5 days/week

Centrifuge feed flow: 5 m³/h
 Centrifuge feed pump power: 5 HP



3.5

 $sam \cd1002-f04\shared_projects \cline{1.44211190} water \cdsign\cdsig$

SOFINA NEW POULTRY FACILITY EFFLUENT REPORT

Wastewater Treatment Process Description

Centrifuge drive motor:

15 HP (main drive) and 4 HP (back-drive)

Dewatered cake production: 12 m³/d

3.9 PROCESS WASTE SOLIDS

Process waste solids will be stored indoors in trucks or bins and removed for further processing and disposal off-site by a third-party contractor in sealed, water tight trucks. The frequency of removal of solid wastes will depend on production, and will be confirmed once an equipment vendor is selected.

3.10 CHEMICAL FEED SYSTEMS & PWWTP DRAINS

The PWWTP at the Sofina Poultry Processing Facility will handle several coagulant and polymer chemicals used in the wastewater treatment process. Chemical spill containment within the chemical storage area will enable opportunity to neutralize any chemical spills.

3.10.1 Chemical Feed Systems

The proposed wastewater treatment and sludge handling will involve the following chemical feed systems:

- Organic Coagulant for Pre-treatment DAF: The coagulant will be an "organic" based polyamide coagulant. It
 will be stored in tote tank containers fed by duty/stand-by mechanical diaphragm metering pumps.
- Organic Polymer: The use of a flocculation agent is essential for the DAF process. The polymer will be selected by the equipment vendor. Use of both "organic" dry anionic and cationic polymers are proposed to enhance the flocculation process. The chemicals will be received in 25 kg bags and a 0.25% to 0.5% solution prepared using an automatic polymer makeup system. Typically, warm water is required for the polymer preparation. The automatic polymer preparation/dilution system is an automatically controlled batching unit capable of preparing polymer. The system utilizes sequential batching from a high shear, first stage wetting system into a mix tank with a low shear mixer. The system is equipped with a 100 L hopper which will store the dry polymer bags. The solution will be dosed using progressive cavity pumps.
- Organic Polymer for Clarifier DAF Unit: The use of a polymer helps with post-MBBR clarification. A polymer feed system complete with polymer activation and dilution system will be provided to be used as needed for DAF operation.
- Organic Polymer for Sludge Dewatering: Polymer is required for sludge dewatering and a polymer system is recommended to be used for the centrifuge operation.
- Antifoaming Agent: MBBR operation can lead to foaming. To mitigate this issue one (1) antifoam dosing
 package is included c/w diaphragm-type metering pumps, associated piping and accessories.

3.10.2 PWWTP Drains

The PWWTP drains, both within the chemical storage area and the process areas, will drain to the PWWTP influent sump, upstream of the screens. No spill will be discharged direct to The City's sanitary sewer system.

3.11 PWWTP PROCESS EQUIPMENT REDUNDANCY

A partially redundant PWWTP system will be provided. Screening equipment, pumping, chemical dosing, and <u>aeration</u> blowers will have redundant standby units to ensure transfer and treatment of wastewater through the Plant.

SOFINA NEW POULTRY FACILITY EFFLUENT REPORT

Wastewater Treatment Process Description

The DAF units, biological wastewater treatment process, and sludge dewatering equipment will be singular units with no redundancy. In the event of a short duration shutdown for these processes, flow will continue to be screened and stored in the EQ tanks. Extended shutdowns will require management of the discharge to The City's sanitary sewer system:

- The pre-treatment treatment DAF unit is a physical/chemical system. With redundancy in the chemical delivery, water recycle pump systems, and air compressor systems, only a failure of mechanical components of the DAF unit will have a negative effect on the process, resulting in a bypass of the treatment system and discharge of screened wastewater to the sanitary system. Shelf spares for the chain drive of the DAF will be required to minimize repair time.
- An upset or failure in the biological system that cannot be managed will result in a possible surcharge. With redundant aeration blowers, and the biological treatment tanks being located within the facility, the likelihood of a process upset due to a lack of oxygen or cold weather is mitigated. A possible system shock may occur if a chemical is discharged into the process wastewater drains; however, since Sofina is responsible for the entire influent flow to the PWWTP, there are likely to be no unforeseen hazardous chemical discharges. A management plan will be developed to handle a process upset in the biological treatment tank.
- While there is only one sludge centrifuge, provisions will be made for dewatering of the sludge tank to a transport truck for off-site processing in case of maintenance activities.

The following table outlines the proposed equipment redundancy for the PWWTP.

Table 3.1 - Equipment Redundancy

Equipment / System	No. of Units Proposed	Redundancy
Influent Transfer Pumps	2	Duty / Standby
Influent Screens	2	Duty / Standby
EQ Tank	Minimum 3 tanks	Compartmentalized for maintenance
EQ Transfer Pumps	N + 1	Duty / Standby
Pre-treatment DAF Unit	1	Duty
Sludge Thickener	1	Duty
Biological Treatment	3 tanks	Duty
Aeration Blowers	N + 1	Duty / Standby
Clarifier DAF Unit	1	Duty
DAF Pumping Systems	N + 1	Duty / Standby
DAF Air Compressor	N + 1	Duty / Standby
Chemical Pumps	N + 1	Duty / Standby
Sludge Centrifuge	1	Duty



SOFINA NEW POULTRY FACILITY EFFLUENT REPORT

Alberta Environment & Parks

4.0 ALBERTA ENVIRONMENT & PARKS

4.1 EPEA APPROVAL TO OPERATE

Per the letter from Brynn Choquette, P.Eng., Industrial Approvals Engineer, Alberta Environment and Parks (AEP) in Appendix C, the proposed PWWTP will be discharging to The City's Municipal Wastewater Collection system, and therefore an EPEA Approval to Operate from AEP is not required.



SOFINA NEW POULTRY FACILITY EFFLUENT REPORT

ODOUR MITIGATION STRATEGY

5.0 ODOUR MITIGATION STRATEGY

The wastewater treatment system will be located in an enclosed area to minimize the spread of odours. Additionally, all processes including process tanks, such as the equalization tanks and the MBBR, will also be enclosed. The equalization tank is aerated to prevent septic conditions and the formation of H₂S. There are no sources of exposed wastewater in the designed system.

As identified in Table 5.1, scrubbers on the ventilation system exhaust will control odour emanating from the PWWTP. The area will be continuously ventilated at six air changes per hour to meet fire protection regulations (NFPA 820), which will also aide in reducing odours.

Table 5.1 - Noise, Odour and Dust Control - Poultry Operations

Location	Activity	Noise, Odour and Dust Control
Process Wastewater Treatment Plant (PWWTP)	Treatment of Wastewater and Loading of solid waste screenings and dewatered sludge	Controlled enclosed holding space (noise and odour control) Odour control on ventilation exhaust (Odour control)



APPENDIX A

Raw Wastewater Sampling Results

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Table A.1 Sofina Wastewater Sampling, Existing Plant 2014 - 2017

	Internal Testing									City Testing			
	Complement limits and and are												
15	Surcharge Limit	300	300	600		100		10	50	300	300	100	
	Extra Strength Limit mg/L	1200	1200	2400	NG	450	6 - 10	0	0	1200	1200	450 City Oil	
- 1					Total	Oils and			TKn	1		and	
h C	Date	BOD	TSS	COD	ammonia	greases	Нg	Phosphorus	Nitrogen	City BOD	City TSS	grease	
1	29-Jan-14	1,000	490	1,940	12	82	6.7	56	116				
4	10-Apr-14	- 1	- 1						-	1,100	784	- E	
4	11-Apr-14	- 1		- 2						1,400	1,000	7	
8	12-Aug-14	- 1	- 1							1,220	908	7	
8	26-Aug-14	- 1								1,270	770	4	
1	28-Jan-15	- 1								1,710	1,237	6	
1	29-Jan-15	870	170	1,200	10	59		29	120	.,	.,==:		
2	24-Feb-15	900	560	1,800	23	350		19	140				
3	11-Mar-15	- 1	- 1							808	664.5		
3	24-Mar-15	1,100	540	1,700	17	650		16	120	"	50 1,5		
4	14-Apr-15	920	790	1,500	23	110		19	140	1			
5	12-May-15	1,700	1,300	2,700	17	350		17	110	1			
6	3-Jun-15	1,000	500	1,500	34	71		17	99	1			
7	8-Jul-15	1,820	1,750	3,010	38	208	6.8	18	135				
9	2-Sep-15	1,070	740	2,240	34	283	7.2	13	87	1 1			
7	14-Jul-15	981	718	2,090	17	73	6.8	20	101	1,700	1,036	4	
7	29-Jul-15	001	, , ,	2,000	"	, ,	0,0	20	101	1,760	1,100	9	
٥١	6-Oct-15	1,930	1,580	2,080	39	319	6.6	16	102	1,500	1,100	5	
1	4-Nov-15	960	955	2,280	21	121	7.0	14	117				
il	13-Nov-15	300	200	2,200		121	7.0	1-4	117	4 500	072		
il	19-Nov-15	- 1	- 1							1,500 1,302	973	5	
2	1-Dec-15	1,010	900	2,240	18	158	7.2	40	440	1,302	1,125	. 5	
1	19-Jan-16	1,460	673	2,240	14	839		18	110				
2	23-Feb-16		848	2,200			7.3	19	125	1 1			
3	8-Mar-16	1,370	046	2,070	5	67	7.1	15	12				
3	30-Mar-16	- 1				12				1,090	678	3	
										1,310	870	5	
3	31-Mar-16	561	385	1,740	19	510	7.1	19	142				
	12-May-16	759	306	1,080	17	281	6.9	15	92				
6	21-Jun-16	945	1,360	1,520	31	398	7.1	15	94				
7	26-Jul-16					c				1,640	1,023	5	
3	26-Jul-16	1,440	803	1,800	14	1,420	7.2	18	132				
	18-Aug-16						- 4			1,240	796	3	
	30-Aug-16	1,160	896	1,770	19	785	7.2	18	137				
	30-Sep-16	656	1,100	1,310	22	197	6.6	18	131				
	20-Oct-16	548	197	995	27	657	7.4	18	112				
	13-Dec-16	- 1	- 1	- 1		7.00				1,280	596	3	
	21-Dec-16	- 4	- 1	- 1	- 1				- 1	1,010	648	3	
	29-Dec-16	735	514	1,760	12	157	7.4	20	143				
	30-Mar-17									1,220	853	5	
3	15-Mar-17	774	575	2,710	9	306	7.0	14	87		14		
4	4-Apr-17			- 1					- 1	1,190	792	3	
3	2-Aug-17		1			-			I	1,160	936	5	
3	10-Aug-17		- 1		1	- 1			I	996	1,134	6	
	12-Dec-17		- 1						I	1,160	734	3	
	15-Dec-17									1,570	1,302	4	
	verage	1,069.5	777.1	1,887.3	20.5	352.1	7.0	19.2	112.6	1,292.5	907.3	524	

	Average 2014	1,000	490	1,940	12	82	7	56	116	1,248	866	648
ma / I	Average 2015	1,188	875	2,028	24	229	7	18	115	1,430	1,023	608
mg / L	Average 2016	963	708	1,631	18	531	7	17	112	1,262	769	387
	Average 2017	774	575	2.710	9	306	7	14	87	1.216	959	496

Table A.2 Supplemental Sampling Results from the Live Receiving Pit (May 2018) 5 Day mg/L FBOD Filtered 312 220 208 mg/L 2,890 2,760 1,930 1,740 2,160 mg/L Total 662 389 488 Oil/Grease 166 NН3-N 5.94 26.5 9.82 20,2 Total 67.8 92.6 mg-N/L 30.1 16.9 34.5 Total mg-P/L 35 57.2 Total ng/L 770 2,030 1,770 1,650 467 762 1,200 Solids 6,690 Fixed mg/L 607 Solids 410 500 Suspender Volatile 1,160 1,240

Parameter		Unit	Feather Pit 2018/05/23 AM	Feather Pit 2018/05/23 PM	Feather Pit 2018/05/24 AM	Feather Pit 2018/05/24 PM	Feather Pit 2018/05/25 AM	Feather Pit 2018/05/25 PM	Feather Pit 2018/05/28 AM	Feather Pit 2018/05/28 PM	Feather Pit 2018/05/29 AM	Feather Pit 2018/05/29 PM
BOD	5 Day	mg/L	2,690	3,630	2,680	922	534	801	872	852	1870	834
FBOD	Filtered	mg/L	987	2,240	1,460	1,340	1,070	1,120	804	764	756	722
COD		mg/L	8,530	7,310	6,540	5,620	3,430	2,960	4,480	2,400	6,450	2,600
Oil/Grease	Total	mg/L	566	288	313	185	319	251	280	183	268	150
Ammonia- N	NH3-N	mg-N/L	34.7	54.7	49.5	61.5	38.4	56,9	27.8	25.5	26.5	32,9
TKN	Total	mg-N/L	250	401	394	298	254	296	229	237	279	192
TP	Total	mg-P/L	57.7	97.6	56.6	69.8	37.7	40.5	31	40.4	54.5	32.9
Solids	Total Suspended	mg/L	2,410	3,740	1,990	4,310	4,190	2,560	1,550	1,540	1,140	1,030
Solids	Fixed Suspended	mg/L	375	343	420	580	1040	490	345	130	40	91
Solids	Volatile Suspended	mg/L	2040	3,400	1,570	3,730	3,150	2,070	1,210	1,410	140	940
рН		2542 15577	6.25	5,61	6.79	5.99	6.39	6.74	6.3	6.79	6.47	6,69

Table A.4 Supplemental Sampling Results from the Gu	t Pit (May 2018)	
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Parame ter		Unit	Gut Pit 2018/05 /23 AM	Gut Pit 2018/05 /23 PM	Gut Pit 2018/05 /24 AM	Gut Pit 2018/05 /24 PM	Gut Pit 2018/05 /25 AM	Gut Pit 2018/05 /25 PM	Gut Pit 2018/05 /28 AM	Gut Pit 2018/05 /28 PM	Gut Pit 2018/05 /29 AM	Gut Pit 2018/05 /29 PM
BOD	5 Day	mg/L	1,390	1,220	1,160	730	1,900	1,670	1460	867	1170	898
FBOD	Filtered	mg/L	459	588	420	446	420	358	273	396	272	361
COD		mg/L	2,520	1,880	1,780	2,650	1,850	1,900	1,790	2,070	1,990	1,790
Oil/Grease	Total	mg/L	178	264	256	201	239	176	119	248	181	207
Ammonia- N	NH3-N	mg-N/L	16.4	14.3	12.4	15.7	10.9	19.1	11.8	17.3	11.9	20.1
TKN	Totai	mg-N/L	158	146	201	115	147	108	119	187	126	151
TP	Total	mg-P/L	66.9	16,6	26	18,4	18.4	36,2	19.7	- 30.8	21,9	16,1
Solids	Total Suspended	mg/L	675	1,740	1,360	905	1,800	1,330	565	635	577	512
Solids	Fixed Suspended	mg/L	35	427	240	155	325	430	30	30	64	30
Solids	Volatile Suspended	mg/L	640	1,310	1,120	750	1,480	900	555	605	514	512
pН			6.71	6,47	6.63	6.96	6.95	7.05	6,62	7.01	6.69	7,18

				121					
Table A.5 Suppleme	ental San	nolina l	Results	from the	Lower	Sump	(May	2018)	

Table A.	Supplen	nental Sa	mpling Re	sults fron	the Low	er Sump (May 2018)				
Parameter		Unit	Lower Sump 2018/08/23 AM	Lower Sump 2018/08/23 PM	Lower Sump 2018/08/24 AM	Lower Sump 2018/08/24 PM	Lower Sump 2018/08/25 AM	Lower Sump 2018/08/25 PM	Lower Sump. 2018/08/28 AM	Lower Sump 2018/08/28 PM	Lower Sump 2018/08/29 AM	Lower Sump 2018/08/29 PM
BOD	5 Day	mg/L	1,120	412	722	910	777	644	898	925	917	1050
FBOD	Filtered	mg/L	370	270	363	292	406	406	392	- 380	402	360
COD		mg/L	1,960	950	*1,850	1,740	1,630	1,890	1,770	2,150	1,770	1,850
Oil/Grease	Total	mg/L	, 189	115	225	198	296	193	192	271	243	208
Ammonia- N	NH3-N	mg-N/L	13.7	11.4	16,4	15.2	12.8	17.4	9,76	15,1	11,5	17.3
TKN	Total	mg-N/L	139	79,6	129	124	123	141	114	135	118	137
TP	Total	mg-P/L	18.5	11,1	16	22	16,4	19.9	14.8	21,2	17.6	17.5
Solids	Total Suspended	mg/L	597	365	718	541	487	679	573	600	635	548
Solids	Fixed Suspended	mg/L	16	40	<50	32	<30	43	23	100	30	29
Solids	Volatile Suspended	mg/L	581	325	718	509	487	636	550	500	635	519
рΗ			6.79	6.88	6.71	7.11	6.98	7.19	6.74	6,95	6.79	7.16

APPENDIX B

Veolia Water Technologies Canada Ltd. Treatability Study

CPC2018-1286 - Attach 3 ISC: UNRESTRICTED



Laboratory testing – Lilydale Chicken Processing Plant (Sofina) effluent treatability study

Prepared by: Myriam De Ladurantaye-Noël, Eng.

Revised by: Aymeric Simon

Daniel Lamarre, Eng.

1 Introduction

Veolia Water Technologies Canada Inc. (Veolia) proposed their services in order to find an effluent treatment at Lilydale Chicken Processing Plant in Calgary (Sofina). Sofina plant is currently discharging its effluent to the City of Calgary sewer, generating important disposal costs considering the high organic, phosphorus and grease concentration of the effluent. The present laboratory study aims the evaluation of pollutant removal using a physico-chemical treatment in order reach sufficient solids and greases removal to be discharged charge-free in the City sewer. Organic removal (biological oxygen demand, nitrogen and phosphorus) was also validated in order to help the conception of a biological treatment downstream the tested physico-chemical treatment if further treatment is needed. The objective of treatment is as stated by the City of Calgary and are resumed in Table 1.

Table 1: City of Calgary sewer discharge limits to be obtained with Lilydale Chicken Processing plant effluent

Parameters	Units	Objective	Comments		
Total Oil and Grease (O≫)	mg/L	100	Main chiestive of laboratory study		
Total suspended solids (TSS)	mg/L	300	Main objective of laboratory study		
Total chemical oxygen demand (CODt).	mg/L	600	Removal with physico-chemical treatment		
Total biological oxygen demand (BOD _{5t})	mg/L	300	only if mainly particular (otherwise		
Total Kjeldahl Nitrogen (TKN)	mg N/L	50	biological removal needed)		
Total phosphorus	mg P/L	10	Removal by adsorption with inorganic coagulant		

Sofina

Lilydale Chicken Processing Plant effluent treatability study

This report summarises various physico-chemical testing completed by Veolia's laboratory in St-Laurent, QC.

2 Method

Two pails from a composite sampling, taken over 20 hours of operation at Lilydale Chicken Processing Plant, were sent overnight to Veolia's laboratory. Two weeks later, two pails from a grab sampling were sent to Veolia's laboratory for additional testing. Both samples sent to Veolia's laboratory were considered representative of the water quality expected at Sofina during Chicken Processing and Sanitation.

The samples were first refrigerated, to preserve its quality. A portion of each of the sample was sent to an accredited external laboratory for characterization. Tests were executed on the second portion of the samples by Veolia in Saint Laurent.

The selected technologies for this application are the **GEM** (Gas Energy Mixing) system and the **dissolved air flotation** (DAF) system.

- GEM flotation is characterized by the generation of big and low density flocs with a
 double polymer usage step. Therefore successive dosage of two oppositely charged
 polymers (cationic and anionic polymers) is used, preceded by a coagulation
 conditioning. Mixing through this flocculation step is due to liquid solid gas mixers
 forming a vortex, which incorporate small air bubbles to the formed flocs. This chemical
 conditioning, which includes the incorporation of little air bubbles to the flocs, is
 favorable to sludge flotation.
- DAF flotation is characterized by the generation of low density flocs where microbubbles are attached, causing the flotation of the flocs. The raw water is first conditioned in a coagulation tank, where contaminants such as O&G and proteins are destabilised. This destabilisation is essential to create seeds for flocs. Once coagulation is completed, the addition of polymer helps to consolidate the formation of flocs to be removed from the water matrix. Separation of the flocs from the chemically conditioned

Sofina Lilydale Chicken Processing Plant effluent treatability study

water is assured by the DAF equipment. Injection of highly pressurised white water creates the formation of micro air bubbles as the pressure suddenly drops in the system. These bubbles attach themselves to the chemically formed flocs, creating a low-density sludge that floats.

Reproduction of DAF process was possible in Veolia's laboratory using a regular jar-tester bench testing apparatus for chemical conditioning and a laboratory size DAF bench testing apparatus. These are represented respectively in Figure 1 and Figure 2.

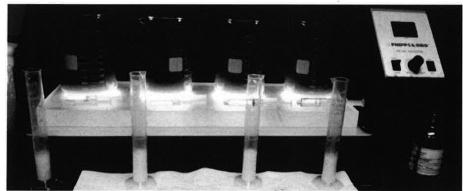


Figure 1: Jar-test laboratory bench testing apparatus (used for chemical conditioning)



Figure 2: Dissolved air flotation (DAF) laboratory bench testing apparatus

Sofina Lilydale Chicken Processing Plant effluent treatability study

The chemicals tested by Veolia for the GEM and the DAF application are presented in Table 4. When available, chemicals registered at the Canadian Food Inspection Agency (CFIA) (marked with a "*") were used to allow disposal of sludge to a rendering facility instead of landfill disposal.

Table 2: Chemical tested in Veolia's laboratory for optimization of chicken processing facility effluent

Tested chemicals	Type of chemical	Objective of chemical addition				
Hydrex™ 69253 GR *	Inorganic coagulant (ferric based)	Destabilization of proteins, organics and O&G (CFIA approved)				
Hydrex™ 3423 *	Organic coagulant	Destabilization of proteins, organics and O&G (CFIA approved)				
Hydrex™ 6418	Cationic dry polymer	Flocculation of destabilised particles (DAF)				
Hydrex™ 69510 GR *	Cationic dry polymer	Flocculation of destabilised particles (GEM) (CFIA approved)				
Hydrex™ 6115 *	Anionic dry polymer	Flocculation of destabilised particles (GEM) (CFIA approved)				
H₂SO ₄	Acid	Acidification for breaking proteins (GEM)				
NaOH	Base/ Alkali	pH neutralization after breaking the proteins				

In order to evaluate the performances of the DAF and the GEM processes on Sofina's water sample and to compare the different conditions tested, an effluent water characterization was completed on the best clarified water samples. An estimation of sludge production and composition was also completed on the best conditions tested. Most of the optimization of the process was completed by visual inspection and validated once optimized through analyses on the clarified water.

3 Results

3.1 Raw waters characterization

The first step to determine the chemical dosages to apply to the water sample for optimal treatment was to evaluate its composition. A sample of each of the two samples received at Veolia's laboratory was sent to an external accredited laboratory (Eurofins in Pointe-Claire, QC) for characterization. The composition of the samples received to Veolia's laboratory is presented in Table 3.

Sofina Lilydale Chicken Processing Plant effluent treatability study

Table 3: Raw water quality as received to Veolia's laboratory and measured by an accredited external laboratory (Eurofins)

Parameters	Units	Composite raw water sample (2018-08-14)	Grab raw water sample (2018-08-28)	
pH	-	6.59	6.27	
Turbidity	NTU	401	625	
Alkalinity	mg CaCO ₃ /L	346	27 0	
Conductivity	μS/cm	1336	*	
Total suspended solids (TSS)	mg/L	530	843	
Total chemical oxygen demand (CODt).	mg/L	1320	2220	
Soluble chemical oxygen demand (COD _s)	mg/L	380	835	
Total carbonated biological oxygen demand $(cBOD_{5t})$	mg/L	1050	1870	
Soluble carbonated biological oxygen demand (cDBO _{5s})	mg/L	324	428	
Total Oils and Grease (O&G _t)	mg/L	224	450	
Mineral Oils and Grease (O&G _m)	mg/L	11		
Total Kjeldahl Nitrogen (TKN)	mg N/L	156	146	
Ammonia (NH ₄)	mg N/L	71.0	77.4	
Nitrite + Nitrate (NO _x)	mg N/L	< 0.02	ž	
Total phosphorus	mg P/L	24.3	22.9	
Ortho-phosphate (O-PO ₄)	mg P/L	12.3	*	
Chloride (Cl ⁻)	mg/L	218	Ĥ	
Sulfate (SO ₄ ²⁻)	mg/L	71.2	2	

The raw water is rich in organics, oil and grease, total suspended solids and phosphorus. The main objective is to remove particulate contaminants and oil and grease using the physicochemical process. Determination of the organics (BOD and COD) and phosphorus removal will be necessary as a great fraction of these contaminants are in solid/colloid forms (only 30% are visible in the soluble form for BOD and COD and phosphorus could be removed using metal-based coagulant in the treatment chain).

Sofina Lilydale Chicken Processing Plant effluent treatability study

3.2 GEM application

Testing with the GEM technology was first conducted on the sample. According to previous testing on similar effluents, validation of the chemical selection was first completed on the chicken processing plant sample from Sofina. Three major approaches were tested in Veolia's laboratory with the GEM technology:

- Breaking of blood proteins by acidification of the effluent down to pH 2.0, neutralization, followed by flocculation;
- · Simple flocculation of the effluent using polymer for solids removal mainly; and,
- Coagulation of blood proteins using a coagulant (organic or metal-based), followed by flocculation.

Tests completed on the GEM technology for the treatability study of Sofina plant are presented in Table 4. Tests from series 1 (1A, 1B, 1C, 1D, 1E and 1F) were completed on the composite sample only (sample collected on August 14th 2018). Tests 2A and 3A were completed on the second sampling sent on August 28th, being the two most promising results obtained from the first testing campaign. Resulting clarified water, for the best testing completed for each method of treatment with the GEM, are presented in Table 5.

Table 4: GEM tests completed on Sofina Chicken Processing plant at Veolia's laboratory

Test ID	Coagulant type/ Coagulation process	Coagulant dosage	Cationic polymer dosage (Hydrex™ 69510 GR)	Anionic polymer dosage (Hydrex™ 6115)	Visual observations
1A	Acidification at pH 2.5 with H ₂ SO ₄ Neutralization at pH 6.5 with NaOH	None -	20 mg/L	None	-
1B	None	None	20 mg/L	None	

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Test ID	Coagulant type/ Coagulation process	Coagulant dosage	Cationic polymer dosage (Hydrex™ 69510 GR)	Anionic polymer dosage (Hydrex™ 6115)	Visual observations
3A	None	None	20 mg/L	None	
1 C	· None	None	40 mg/L	10 mg/L	
1D	Organic coagulant Hydrex™ 3423	12 mg/L	20 mg/L	None	
1E	Ferric Coagulant Hydrex™ 69253 GR	1550 mg/L	30 mg/L	10 mg/L	
1F	Ferric Coagulant Hydrex™ 69253 GR	155 mg/L	40 mg/L	10 mg/L	9
2A	Ferric Coagulant Hydrex™ 69253 GR	233 mg/L	40 mg/L	15 mg/L	12 9

Water production for external laboratory characterization was completed on tests 1A, 1B, 1D and 1F, being the tests showing the most promising results after visual observations.

Sofina Lilydale Chicken Processing Plant effluent treatability study

Table 5: Clarified water quality after GEM treatment as measured by an accredited external laboratory (Eurofins)

Parameters		Units	Test 1A	Test 1B	Test 1D	Test 1F	Test 2A
	Coagulant dosed	pesop :	None (acidification)	None	Hydrex™ 3423	Hydrex** 69253 GR	Hydrex™ 69253 GR
Operation conditions	Polymer dosed	pesop	Hydrex™ 69510 GR	Hydrex™ 69510 GR	Hydrex™ 69510 GR	Hydrex" 69510 GR Hydrex" 6115	Hydrex" 69510 GR Hydrex" 6115
pH (intern)			98.9	6.95	7.02	6.85	6.47
Turbidity (intern)		NTO	13.4	14.4	13.0	10.1	14.9
Total suspended solids (TSS)		mg/L	8	16	14	18	1.
Total chemical oxygen demand	(cop _t).	mg/L	428	385	514	447	1
Soluble chemical oxygen demand (CODs)	nd (COD _s)	mg/L	398	373	329	369	·
Total carbonated biological oxygen demand (cBOD _{5t})	/gen	mg/L	328	370	391	317	358
Soluble carbonated biological oxygen demand (cDBO _{5s})	xygen	mg/L	354	309	292	243	
Total Oils and Grease (O≫)		mg/L	7	7	7	< > > .	3
Mineral Oils and Grease (O&G _m	("	mg/L	< 5	< 5	9	< 5	
Total Kjeldahl Nitrogen (TKN)		mg N/L	102	110	107	103	97.3
Total Phosphorus		mg P/L	17.2	15.6	17.1	6.38	5.83

Total suspended solids removal is good, with 97% of TSS removal. Since a good part of the organic loading is particulate (70% of the BOD is particulate), a good removal of organic concentration is also achieved, though not complete (ammonia and BOD concentrations are still above the objectives). Dosage of an inorganic coagulant (ferric sulfate) helps to meet the phosphorus target, but sludge management is easier with no coagulant addition (Test 1B). In both cases, the produced sludge is eligible for rendering disposal as all chemicals used with the GEM application are registered to the CFIA.

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Sofina Lilydale Chicken Processing Plant effluent treatability study

Recommended chemicals for this application are the two following:

- With inorganic coagulant dosage for phosphorus removal:
 - o Hydrex™ 69253 GR; inorganic coagulant (ferric sulfate)
 - o Hydrex™ 69510 GR; cationic polymer (dry)
 - o Hydrex™ 6115; anionic polymer (dry)
- Without phosphorus removal (easier management of the sludge; more compact):
 - o Hydrex™ 69510 GR; cationic polymer (dry)

3.3 Classic Dissolved Air Flotation (DAF)

Since good performances were obtained using a ferric inorganic coagulant while testing the GEM technology, and previous experiences had shown similar conclusions, testing on the DAF technology was focused on the following chemistry:

- Hydrex™ 69253 GR; inorganic coagulant (ferric sulfate)
- Hydrex[™] 6814; cationic polymer (dry)

Testing completed on both samples received from Sofina Chicken Processing Plant is presented in Table 6.

Table 6: Optimization test for DAF technology on Sofina Chicken Processing Plant effluent at Veolia's laboratory

TEST	Raw water sample	Coagulant dosage (mg/L)	Polymer dosage (mg/L)	Turbidity (NTU)	рН	Sample appearance
1A	Comp	155	10	2=	2	Little floculation
1B	Comp	388	5			Turbid supernatant
1C	Comp	775	2		0.4	Clear supernatant; sludge is sinking
1D	Comp	775	3	4.2	5.66	Clear supernatant; 10% sludge production
3A	Comp	775	1	4.2	5.66	Clear supernatant; 10% sludge production
3B	Comp	775	2	6	5.66	Clear supernatant; 10% sludge production
3C	Comp	775	3	10.2	5.63	Clear supernatant; sludge is sinking
6A	Grab	775	5	4.7	5.46	Clear supernatant; 5% sludge production
6B	Grab	155	5	: €:	- 2	Little floculation
6C	Grab	465	5	18.1	5.80	Turbid supernatant
9A	Grab	155	5	44.4	6.23	Turbid supernatant; 3% sludge production
9B	Grab	465	5	16.0	5.98	Slightly turbid supernatant; 6% sludge production
9C	Grab	775	. 5	6.45	5.56	Clear supernatant; 6% sludge production

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The best results have been observed while dosing 775 mg/L of ferric sulfate with adequate cationic polymer addition (relative to the water quality; the two samples tested had not shown the same need for polymer addition). Figure 3 illustrates the clarified water quality according to the coagulant dosage, as observed in Test 9A, 9B and 9C. Test 9C is a replicate of Test 6A, with the same water quality, as a comparative for the coagulant dosage impact. Table 7 presents the water characterization of the two samples sent to the accredited external laboratory for validation of the treatment efficiency.

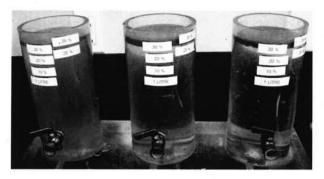


Figure 3: DAF tests with different coagulant dosage (155 mg/L, 465 mg/L and 775 mg/L) and polymer dosage with DAF application on Sofina's effluent (Test series 9)

Table 7: Clarified water quality after DAF treatment as measured by an accredited external laboratory (Eurofins)

Parameters	Units	Test 1D	Test 6A	Test 9A	Test 9B
Coagulant dosage (Hydrex™ 69253 GR)	mg/L	775	775	155	465
pH (internal)	-	5.66	5.46	6.23	5.98
Turbidity (internal)	NTU	4.21	4.7	44.4	16.0
Total suspended solids (TSS)	mg/L	7	. 8	63	21
Total chemical oxygen demand (CODt).	mg/L	366	422	595	557
Soluble chemical oxygen demand (COD _s)	mg/L	239	380	-	-
Total carbonated biological oxygen demand (cBOD _{st})	mg/L	223	299		-
Soluble carbonated biological oxygen demand (cDBO _{5s})	mg/L	181	277		
Total Oils and Grease (O≫)	mg/L	< 5	6	19	7
Mineral Oils and Grease (O&G _m)	mg/L	< 5	-	-	-

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Parameters	Units	Test 1D	Test 6A	Test 9A	Test 9B	
Coagulant dosage (Hydrex™ 69253 GR)	mg/L	775	775	155	465	
Total Kjeldahl Nitrogen (TKN)	mg N/L	75.2	75.0	81.6	75.1	
Total Phosphorus	mg P/L	0.27	0.26* 0.16	7.4* 7.9	1.8* 1.58	

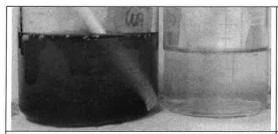
^{*} Results obtained by internal measurements

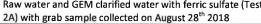
Total suspended solids removal is good, with up to 97% of TSS removal when dosing 775 mg/L of coagulant. Since a good part of the organic loading is particulate (70% of the BOD is particulate), a good removal of organic concentration is also achieved, though not complete (ammonia concentrations is still above the objectives and BOD concentration is slightly over objective). Dosage of an inorganic coagulant (ferric sulfate) helps to meet the phosphorus target. Tests with low coagulant dosage (155 mg/L of coagulant) worked well in Test 9A. However, it only worked on the second sample received; the minimum coagulant dosage to allows flocculation and sludge flotation seems to be slightly over 155 mg/L. Recommended chemicals for this application are the following:

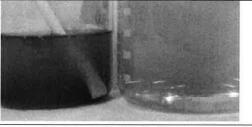
- Hydrex™ 69253 GR; inorganic coagulant (ferric sulfate)
- Hydrex™ 6418; cationic polymer (dry)

3.4 Comparison between the two tested flotation technologies

Good performances were obtained from both technologies tested on Sofina Chicken Processing Plant effluent. The results from both technologies are summarised in Figure 4, Figure 5 and in Table 8.



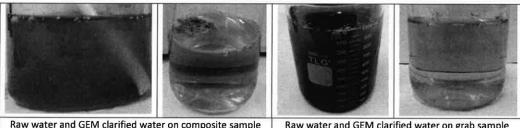




Raw water and GEM clarified water with ferric sulfate (Test | Raw water and DAF clarified water with ferric sulfate (Test 6A) with grab sample collected on August 28th 2018

Figure 4: Visual comparison between the GEM and the DAF technologies on the grab sample collected August 28th at Sofina Chicken Processing Plant

Lilydale Chicken Processing Plant effluent treatability study



Raw water and GEM clarified water on composite sample

Figure 5: Visual aspect of the GEM clarified water with no use of coagulant at Sofina Chicken

Processing Plant

Table 8: Comparison between clarified water quality after GEM and DAF treatment as measured by an accredited external laboratory (Eurofins)

Parameters	Units	Objective	GEM	GEM		DAF	
	Coagulant dosage Polymer dosage		None 20 mg/L cationic 1B	155 mg/L	233 mg/L	775	mg/L
Operation conditions				40 mg/L cationic 10 mg/L anionic		1-5 mg/L cationic	
	Test ID	1F		2A	1D	6A	
pH (internal)	-	-	6.95	6.85	6.47	5.66	5.46
Turbidity (internal)	NTU	-	14.4	10.1	14.9	4.21	4.7
Total suspended solids (TSS)	mg/L	300	16	18	(e)	7	8
Total chemical oxygen demand (COD _t).	mg/L	600 -	385	447	-	366	422
Soluble chemical oxygen demand (COD _s)	mg/L		373	369		239	380
Total carbonated biological oxygen demand (cBOD _{5t})	mg/L		370	317	358	223	299
Soluble carbonated biological oxygen demand (cDBO _{5s})	mg/L	300	309	243	-	181	277
Total Oils and Grease (O≫)	mg/L	100	7	< 5		< 5	6
Mineral Oils and Grease (O&G _m)	mg/L		< 5	< 5		< 5	-
Total Kjeldahl Nitrogen (TKN)	mg N/L	50	110	103	97.3	75.2	75.0
Total Phosphorus	mg P/L	10	15.6	6.38	5.83	0.27	0.16

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The water qualities of the clarified water in all three cases are similar. With no coagulant, with the GEM technology, a good water quality as well as a good sludge quality can be achieved at low dosages. The phosphorus concentration is still higher than expected, but in a whole treatment chain it could be removed downstream, limiting the phosphorus limitation for any biological treatment.

For the same coagulant dosage, the GEM performs better than the DAF; similar performances are seen comparing a GEM operating with 155 mg/L of inorganic coagulant while the DAF operates at 775 mg/L of the same coagulant. DAF performances at lower coagulant dosage are not as good as the GEM for TSS and COD_t (particulate) removal.

Higher coagulant dosages were tested on GEM technology to determine if better organic removal could be achieved while increasing the coagulant dosage. No good result came from these tests as the sludge grows looser and became difficult to skim from the clarified water.

Sofina Lilydale Chicken Processing Plant effluent treatability study

4 Conclusions

GEM and DAF testing were completed on two samples from Sofina Chicken Processing Plant shown a good TSS removal for both samples. More specifically, the testing completed by Veolia shown that:

- TSS removal as good as 97% can be achieved with both technologies;
- BOD removal is mostly due to TSS removal, allowing a removal of 70%-79% of total BOD;
- The chemicals used for the GEM process as demonstrated for Sofina are Hydrex™ 69253
 GR for coagulation, Hydrex™ 69510 GR for cationic polymer and Hydrex™ 6115 for
 anionic polymer. Good clarified water quality as well as easier sludge management
 could also be achieved using only a cationic polymer (Hydrex™ 69510 GR), if phosphorus
 removal can be provided downstream;
- The chemicals used for the DAF process as demonstrated for Sofina are Hydrex™ 69253
 GR for coagulation and Hydrex™ 6418 for cationic polymer;
- Similar performances are seen on the DAF and the GEM but less inorganic coagulant is required on the GEM to achieve similar results;
- Most compliance except Nitrogen and BOD are met with both technologies while using inorganic coagulant.

The results obtained on both samples tested confirm the GEM and the DAF flotation process efficiency.

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Lilydale Chicken Processing Plant effluent treatability study

APPENDIX C

Alberta Environment & Parks Letter: EPEA Approval to Operate Clarification

CPC2018-1286 - Attach 3 ISC: UNRESTRICTED



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August 30, 2018

Delivered by Email: RChrysanthou@sofinafoods.com

Mr. Robert Chrysanthou Director, Engineering Sofina Foods Inc. 2126 Hurst Road SE Calgary, AB T2G 4M5

Dear Mr. Chrysanthou:

Subject: Approval under the *Environmental Protection and Enhancement Act* (EPEA)
For the Purpose of Constructing a New Poultry Plant at 6202 – 106 Ave SE in Calgary, Alberta

Thank you for your inquiry on August 30, 2018 asking whether or not an EPEA Approval is required for the proposed poultry plant.

Based on the description of your activity in your August 30, 2018 email, an Approval under the EPEA is not required at this time. The rationale for this is as follows:

- The proposed poultry plant will direct all industrial wastewater generated in the plant to the municipal waste water collection system.
- The proposed poultry plant does not meet the definition of a "meat plant" under section 2(2) (ii) of the EPEA Activities Designation Regulation, AR 276/2003 (ADR) because industrial wastewater will not be released into the environment.

It remains your responsibility to meet the general provisions of the EPEA and associated regulations.

If the proposed activity changes in such a way that it meets the definition of an activity listed in the ADR then an Approval will be required and must be obtained before any construction is undertaken.

If you have any questions, please contact me at 403-297-5940.

Sincerely,

Brynn Choquette, P.Eng. Industrial Approvals Engineer

cc: Kate Vasicek, AEP

Appendix B

B.5 SANITARY SERVICING STUDY



B.10



Memo

To: City of Calgary From: Jeff Berg, M.Sc., P.Eng.

Water Resources Stantec Consulting Ltd.

File: 144211190 Date: August 13, 2018

Reference: Sofina Foods Poultry Processing Facility (DP2018-3439) - Sanitary Servicing Analysis - RevO

INTRODUCTION

Sofina Foods Inc. (Sofina) is proposing a new poultry processing facility to be located in the Dufferin North subdivision of Calgary on 106 Avenue SE. This sanitary study has been prepared in support of Development Approval application DP2018-3439 for the proposed facility.

The major goals of this study are multifold as follows:

- (1) Present the proposed sanitary design and discharge rates for the new facility with backup design calculations.
- (2) Investigate the existing tributary sewers' ability to meet the required level of service for both pre- and postdevelopment conditions.
- (3) Confirm required equalization storage volume to mitigate peak flow rates into the City sanitary system.
- (4) Determine the peak flows to the downstream system caused by the proposed development.

STUDY AREA

The proposed site for the new poultry processing facility is located at 6202 - 106 Avenue SE (Plan 1710868; Block 5; Lot 4) in the Dufferin North subdivision of Calgary as shown in Figure 1 below.

The three figures provided in Appendix A of the report show the proposed area in question including details of the proposed sanitary tie-in to 106 Ave SE. This sanitary catchment area was previously studied as part of the East Shepard Phase 2 Development Planning (EXP Services, 2015). Appendix B summarizes the sanitary calculations previously completed for this development area in that study. For consistency with that work, the methodology used in this study considers sanitary capacity up to the tie-in to the existing 525 mm sanitary sewer pipe on 68 St SE.



Figure 1: Proposed Sofina Foods Site

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August 13, 2018 City of Calgary Page 2 of 6

Reference: Sofina Foods Poultry Processing Facility (DP2018-3439) – Sanitary Servicing Analysis SANITARY FLOW ANALYSIS

Pre-Development Sanitary Flows

For comparative purposes with buildout flows, pre-development sanitary flows were calculated for the buildout of the tributary area assuming the Sofina Parcel is non-contributing. Buildout design densities and unit flow rates were previously established and approved by the City as part of the previously completed sanitary study for this area. These design-densities and unit flow rates have not been reviewed as part of this study.

Table 1.0 shows the predicted pre-development flows for each of the sewer pipes tributary to this development from the upstream to the downstream end.

Table 1.0: Pre-Development Sanitary Flows								
US MH	DS MH	Contributing Population ¹	Harmon's PF	PDWF (L/s) ²	Contributing Area (ha) ³	PWWF (L/s) ⁴		
41	40	417	4.01	4.46	27.78	12.2		
40	39	417	4.01	4.46	27.78	12.2		
39	38	417	4.01	4.46	27.78	12.2		
38	37	417	4.01	4.46	27.78	12.2		
37	36	732	3.88	7.57	48.76	21.2		
36	35	732	3.88	7.57	48.76	21.2		
35	12	1204	3.75	12.01	80.26	34.5		

^{1.} Assumes 15 employees/ha as per original sanitary study with exception of Sofina Development with no employment for the pre-development condition. Assumes buildout of remaining tributary parcels.

Table 2.0 presents the predicted peak hydraulic loading for the pre-development condition for each of the sewer pipes tributary to this development from the upstream to the downstream end at the 525 mm sanitary tie-in (MH 12).

	Table 2.0: Pre-Development Hydraulic Loading									
US MH	DS MH	PWWF (L/s)	Pipe Diameter (mm)	US Invert (m)	DS Invert (m)	Pipe Length (m)	Pipe Capacity (L/s)	% Pipe Full		
41	40	12.2	250	31.059	30.241	136.32	46.8	26.1%		
40	39	12.2	250	28.844	28.162	136.32	42.7	28.6%		
39	38	12.2	250	28.132	27.554	115.74	42.7	28.7%		
38	37	12.2	250	27.524	26.963	112.16	42.7	28.6%		
37	36	21.2	300	26.933	25.272	113.44	116.4	18.2%		
36	35	21.2	300	25.242	24.701	108.25	68.0	31.2%		
35	12	34.5	375	24.596	23.953	128.74	116.5	29.6%		

 $^{^{\}scriptsize 1}$ I&I has been excluded for this parcel for Pre-Development flows.

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^{2.} Based on 230 L/c/d (as per original study) and HPF.

^{3.} Assumes 12.35 ha Sofina parcel is non-contributing.

^{4.} Based on 0.28 L/s/ha



Reference: Sofina Foods Poultry Processing Facility (DP2018-3439) - Sanitary Servicing Analysis

From Table 2.0, all tributary sewers are operating well below full pipe capacity for the predevelopment condition.

Post-Development Sanitary Flows

Stantec Consulting and Sofina Foods Inc. met with the City of Calgary (the City) to review the proposed new poultry processing facility on May 10, 2018. During this discussion, the City identified that the existing sanitary lift station servicing the Dufferin North subdivision limits the maximum permissible wastewater discharge rate into the sanitary system. The City's Water Resources group has conducted draw down tests at the lift station and has confirmed that the capacity of the lift station is less that the design value, and the City has confirmed it is not feasible to upsize the pumps to increase the lift station's capacity.

The City has defined a maximum allowable sanitary discharge rate as follows:

24.5 L/s peak dry weather flow
+ 3.5 L/s Inflow & Infiltration*
28 L/s peak wet weather flow

*Note: 3.5 L/s Inflow & Infiltration is based on a 12.35 ha total area, which is the 11.84 ha Sofina lot plus half of the adjacent 106 Av SE. The typical Inflow & Infiltration unit rate of 0.28 L/s/ha was used.

An email from the City confirming the allowable Sanitary discharge rate of 28 L/s including allowance for I&I is included as Appendix C.

The Sofina processing facility will operate 5 days/week with 24 hour/day operation during that time and is planned to be closed for the remaining 2 days/week. When operating, the facility is expected to have an average daily flow of 25.2 L/s (2,176.5 m³/d). Accounting for an additional 15% Factor of Safety (FOS) in the design, this number increases to 28.97 L/s (2,502.7 m³/d). The predicted peak hourly flow from the facility (with 15% FOS) is 33.92 L/s. Predicted hourly design flows for the facility (with 15% FOS) are presented in Appendix D.

Dividing the projected design flows by a total of 7 days, yields a weekly average of 20.69 L/s (with 15% FOS) discharged to the sanitary system by the facility, which is less than the allowable 24.5 L/s.

To mitigate the difference between the peak design flows and the allowable discharge rate, Stantec is proposing an equalization tank suitable to store and discharge wastewater at or below the maximum permissible rate. The facility would be automatically controlled to limit the discharge from the wastewater treatment system at the facility to a maximum of 24.5 L/s with excess flow stored in an equalization tank.

With a maximum day flow rate of 28.97 L/s $(2,502.7 \text{ m}^3/\text{d})$ (including 15% FOS) and an allowable discharge rate of 24.50 L/s $(2,116.8 \text{ m}^3/\text{d})$, there is an excess daily flow of up to 385.9 m³ that must be stored in an equalization tank for treatment on the two (2) non-processing days of the week. The total required storage volume is calculated as follows:

385.9 m³ excess flow/day

X 5 days/week

1929.5 m³ Required Storage

At the maximum allowable release rate, the storage facility would be fully emptied in 21.9 hours. Figure 2 below shows the predicted equalization tank liquid volume by hour over a one-week period (including 15% FOS)

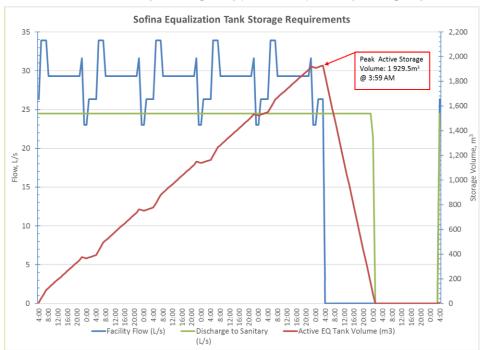
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Reference: Sofina Foods Poultry Processing Facility (DP2018-3439) - Sanitary Servicing Analysis



Based on the discussion in the previous section, for the post development calculations, a peak discharge flow of 28.0 L/s was added to the pre-development flow conditions presented in Table 2.0. Table 3.0 presents the predicted peak hydraulic loading for the post-development condition for each of the sewer pipes tributary to this development from the upstream to the downstream end.

	Table 3.0: Post-Development Hydraulic Loading									
US MH	DSMH	PWWF (L/s) ¹	Pipe Diameter (mm)	US Invert (m)	DS Invert (m)	Pipe Length (m)	Pipe Capacity (L/s)	% Pipe Full		
41	40	12.2	250	31.059	30.241	136.32	46.8	26.1%		
40	39	40.2	250	28.844	28.162	136.32	42.7	94.2%		
39	38	40.2	250	28.132	27.554	115.74	42.7	94.2%		
38	37	40.2	250	27.524	26.963	112.16	42.7	94.2%		
37	36	49.2	300	26.933	25.272	113.44	116.4	42.3%		
36	35	49.2	300	25.242	24.701	108.25	68.0	72.4%		
35	12	62.5	375	24.596	23.953	128.74	116.5	53.6%		

1. Assumes 28 L/s (24.5 L/s peak dry weather flow + 3.5 L/s Inflow & Infiltration from the Sofina Parcel tie in at MH40

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Reference: Sofina Foods Poultry Processing Facility (DP2018-3439) - Sanitary Servicing Analysis

From Table 3.0, all tributary sewers are projected to operate below full pipe capacity. From this, it can be reasonably concluded that the sewers upstream of the 525 mm tie-in on 68th St SE have sufficient capacity to accommodate the incremental flow from the proposed Sofina Poultry Processing Facility.

PEAK DOWNSTREAM FLOWS

From Table 3.0, the projected peak wet weather flow to be discharged to the 525 mm trunk sewer on 68 Ave SE (MH 12) from the Dufferin North subdivision is 62.5 L/s.

It is recommended that the impact of a total flow of 62.5 L/s on the downstream system (D.S. of MH 12) be reviewed by City of Calgary Planning & Analysis using the City's existing MIKE URBAN Sanitary Model. It is noted that this calculated value is likely to be conservative when considered on the downstream trunks based on conservative sanitary generation assumptions (for employment populations) and Harmon peaking factor assumption on the larger system

CONCLUSIONS & RECOMMENDATIONS

Based on the preceding analysis, the following conclusions can be made:

- a) The pre-development peak sanitary flows to the 525mm tie-in on 68 St SE (excluding the Sofina parcel) are approximately 34.5 L/s.
- b) With automatic controls to limit the discharge from the wastewater treatment system at the facility to the City sanitary system to a maximum of 24.5 L/s, a 2,000 m³ active volume equalization tank has sufficient capacity to buffer the difference between peak facility design flows and the allowable discharge rate.
- c) The calculated post-development peak sanitary flows to the 525mm tie-in on 68 St SE (excluding the Sofina parcel) are approximately 62.5 L/s.
- d) It can be reasonably concluded that the sewers upstream of the 525 mm tie-in on 68th St SE have sufficient capacity to accommodate the incremental flow from the proposed Sofina Poultry Processing Facility.
- e) It is recommended that a total flow of 62.5 L/s on the downstream system be reviewed by City of Calgary Planning & Analysis using the City's existing MIKE URBAN Sanitary Model.

CLOSURE

This memo is to be used as an information document for sanitary servicing for the Sofina Poultry Processing Facility in the City of Calgary. Please contact the undersigned if you have any further questions.

CORPORATE AUTHORIZATION

This document, entitled "Sofina Foods Poultry Processing Facility (DP2018-3439) - Sanitary Servicing Analysis" was prepared by Stantec Consulting Ltd. The material in it reflects Stantec Consulting Ltd.'s best judgment in light of the information available to it at the time of preparation. Any use, which a third party makes of this report or reliance on or decisions made based on it, are the responsibilities of the third parties. Stantec Consulting Ltd. accepts no responsibility for damages, if any, suffered by any third party as a result of decisions made or actions based on this report.

Design with community in mind

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Reference: Sofina Foods Poultry Processing Facility (DP2018-3439) - Sanitary Servicing Analysis

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Engineers and Geoscientists of Alberta

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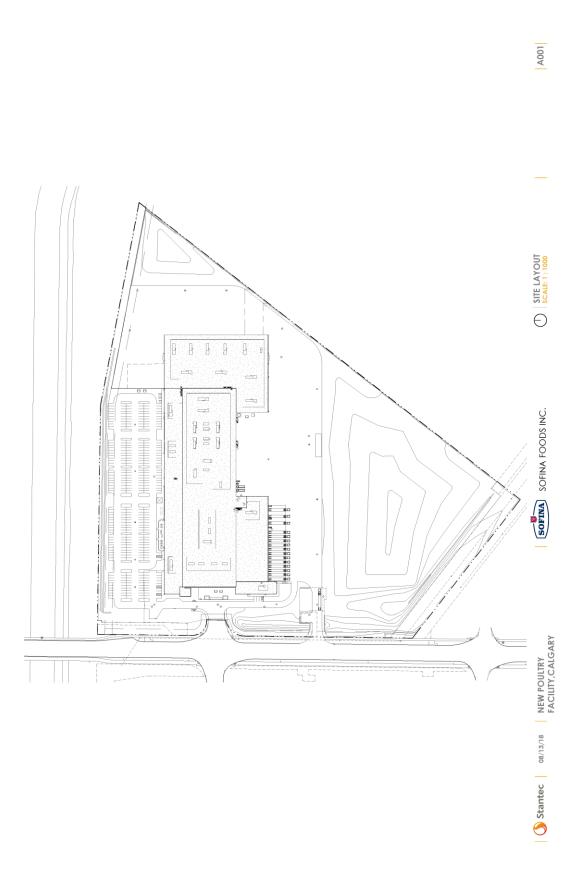
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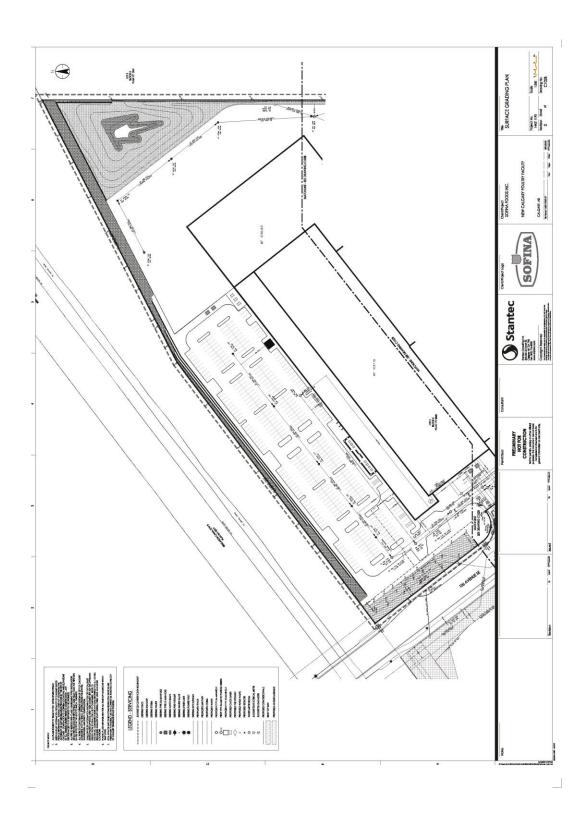
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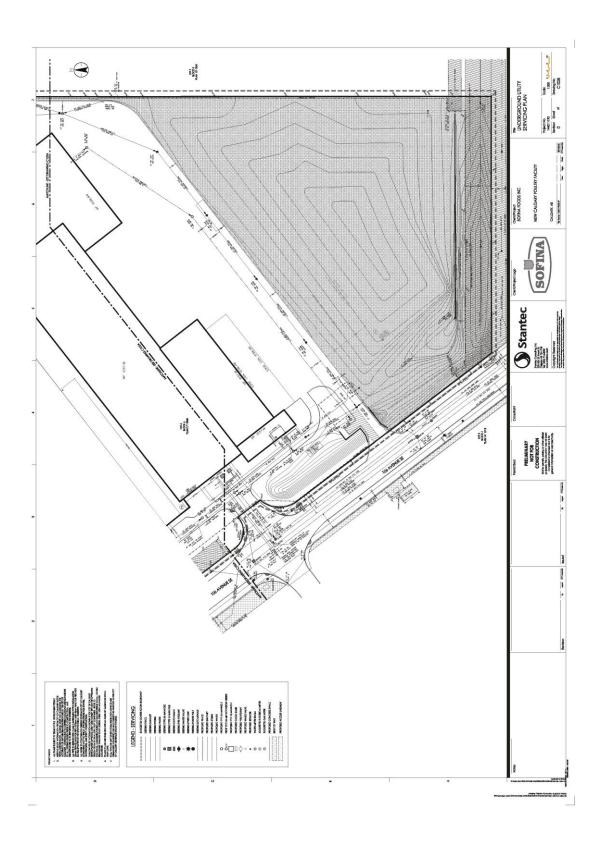
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APPENDIX A Study Area

CPC2018-1286 - Attach 3 ISC: UNRESTRICTED







APPENDIX B

East Shepard Phase 2 Development Planning Sanitary Analysis

CPC2018-1286 - Attach 3 ISC: UNRESTRICTED

