

### UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

REGION 5 77 WEST JACKSON BOULEVARD CHICAGO, IL 60604-3590

## AUG 0 3 2007

REPLY TO THE ATTENTION OF:

SC-6J

### <u>CERTIFIED MAIL</u> <u>RETURN RECEIPT REQUESTED</u>

Kevin England, Safety Director Koch Foods of Franklin Park 2155 Rose Street Franklin Park, IL 60131

RE: Koch Foods of Franklin Park, 2155 Rose Street, Franklin Park, Illinois, Expedited Settlement Agreement ESA Docket No. RMP-07-ESA-0009 Docket No. CAA-05-2007-0019

Dear Mr. England:

Enclosed please find a copy of the fully executed Expedited RMP Settlement Agreement (ESA) in resolution of the above case. The ESA is binding on U.S. EPA and Koch Foods of Franklin Park, in Franklin Park, Illinois. U.S. EPA will take no further action against Koch Foods of Franklin Park for the violations cited in the ESA. The ESA requires no further action on your part.

Please feel free to contact Silvia Palomo at (312)353-2172 if you have any questions regarding the enclosed document or if you have any other question about the program. Thank you for your assistance in resolving this matter.

Sincerely yours

Mark J. Horwitz, Chief

Chemical Emergency

Preparedness & Prevention Section

Enclosure(s)



#### UNITED STATES ENVIRONMENTAL PROTECTION AGENCY

REGION 5 77 WEST JACKSON BOULEVARD CHICAGO, IL 60604-3590

MAY 0 7 2007

207 ACS -3 FM 2: 17

REPLY TO THE ATTENTION OF:

# AGREEMENT (ESA)

CAA-05-2007-0019

DOCKET NO: RMP-07-ESA-0009

This ESA is issued to: Koch Foods of Franklin Park

At: 2155 Rose Street, Franklin Park, Illinois

for violating Section 112(r)(7) of the Clean Air Act.

This Expedited Settlement Agreement (ESA) is being entered into by the United States Environmental Protection Agency (EPA), Region 5, by its duly delegated official, the Director, Division, and by Respondent pursuant to Section 113(a)(3) and (d) of the Clean Air Act, 42 U.S.C. § 7413(a)(3) and (d), and by 40 C.F.R. § 22.13(b). On November 30, 2006, EPA obtained the concurrence of the U.S. Department of Justice, pursuant to Section 113(d)(1) of the Act, 42 U.S.C. §7413(d)(1), to pursue this administrative enforcement action.

### **ALLEGED VIOLATIONS**

On September 13, 2005, an authorized representative of the EPA conducted a compliance inspection of the subject facility (Respondent) to determine compliance with the Risk Management Plan (RMP) regulations promulgated at 40 C.F.R. Part 68 under Section 112(r) of the Act. EPA found that the Respondent had violated regulations implementing Section112(r) of the Act by failing to comply with the regulations as noted on the attached RISK MANAGEMENT PLAN INSPECTION FINDINGS, ALLEGED VIOLATIONS AND PROPOSED PENALTY SHEET (FORM), which is hereby incorporated by reference.

### SETTLEMENT

In consideration of Respondent's size of business, its full compliance history, its good faith effort to comply, and other factors as justice may require, and upon consideration of the entire record the parties enter into the ESA in order to settle the violations, described in the attached FORM for the total penalty amount of \$1,020.00.

This settlement is subject to the following terms and conditions:

The Respondent by signing below waives any objections that it may have regarding jurisdiction, neither admits nor denies the specific factual allegations contained in herein and in the FORM, and consents to the assessment of the penalty as stated above. Respondent waives its rights to a hearing afforded by Section 113(d)(2)(A) of the Act, 42 U.S.C §7413(d)(2)(A), and to appeal this ESA. Each party to this action shall bear its own costs and fees, if any. Respondent also certifies, subject to civil and criminal penalties for making a false submission to the United States Government, that the Respondent has corrected the violations listed in the attached FORM and has sent a cashier's check or certified check (payable to the "Treasurer, United States of America") in the amount of \$1,020.00 in payment of the full penalty amount to the following address:

U.S. EPA Region 5 PO Box 371531 Pittsburgh, PA 15251-7531 The DOCKET NUMBER OF THIS ESA **must be included on the check.** (The DOCKET NUMBER is located at the top left corner of this ESA.)

This original ESA and a copy of the check must be sent by certified mail to:

Silvia Palomo
Chemical Emergency
Preparedness and Prevention Section (SC-6J)
U.S. Environmental Protection Agency
77 West Jackson Boulevard
Chicago, Illinois 60604-3590

Upon Respondent's submission of the signed original ESA, EPA will take no further civil action against Respondent for the alleged violations of the Act referenced in the FORM. EPA does not waive any other enforcement action for any other violations of the Clean Air Act or any other statute.

If the signed original ESA with an attached copy of the check is not returned to the EPA Region 5 office at the above address in correct form by the Respondent within 45 days of the date of Respondent's receipt of it (90 days if an extension is granted), the proposed ESA is withdrawn, without prejudice to EPA's ability to file an enforcement action for the violations identified herein and in the FORM.

This ESA is binding on the parties signing below.

This ESA is effective upon filing with the Regional Hearing Clerk.

FOR RESPONDENT:	
Signature: Levin M. England	Date: 6/15/07
Name (print): Kevin M. England	
Signature: Levin M. England  Name (print): Kevin M. England  Title (print): Safety Director	
FOR COMPLAINANT:	- 2/10
Richard C. Karl, Director Superfund Division	Date: 7/20/67
I hereby ratify the ESA and incorporate it herein by refer	rence. It is so ORDERED.
Stew Stable	Date: 7/30/2007
Mary A. Gade	
Regional Administrator	

### RISK MANAGEMENT PROGRAM INSPECTION FINDINGS, ALLEGED VIOLATIONS AND PROPOSED PENALTY SHEET Program Level 3 Process Checklist Facility Name: Koch Foods of Franklin Park Date RMP submitted: 5/13/03 Date process(es) came online: Section A-Management [68.15] Management system developed and implemented as provided in 40 CFR 68.15? OS OM OUON/A Comments: Has the owner or operator: □N □ N/A Developed a management system to oversee the implementation of the risk management program elements? [68.15(a)]Assigned a qualified person or position that has the overall responsibility for the development, $\square$ N □ N/A implementation, and integration of the risk management program elements? [68.15(b)] Documented other persons responsible for implementing individual requirements of the risk management $\Box Y$ ⊠N □ N/A program and defined the lines of authority through an organization chart or similar document? [68.15(c)] The facility needs to describe thru a chart or similar document the responsibilities of the different individuals who implement the elements of the Risk Management Program. Section B: Hazard Assessment [68.20-68.42] OS OM OUON/A Hazard assessment conducted and documented as provided in 40 CFR 68.20-68.42? Comments: Hazard Assessment: Offsite consequence analysis parameters [68.22] ⊠Y □N □ N/A Used the following endpoints for offsite consequence analysis for a worst-case scenario: [68.22(a)] a. For toxics: the endpoints provided in Appendix A of 40 CFR Part 68? [68.22(a)(1)] b. For flammables: an explosion resulting in an overpressure of 1 psi? [68.22(a)(2)(i)] or c. For flammables: a fire resulting in a radiant heat/exposure of 5 kw/m<sup>2</sup> for 40 seconds? [68.22(a)(2)(ii)]ord. For flammables: a concentration resulting in a lower flammability limit, as provided in NFPA documents or other generally recognized sources? [68.22(a)(2)(iii)] □N □ N/A Used the following endpoints for offsite consequence analysis for an alternative release scenario: [68.22(a)] $\mathbf{X}\mathbf{Y}$ ■ a. For toxics: the endpoints provided in Appendix A of 40 CFR Part 68? [68.22(a)(1)] □ b. For flammables: an explosion resulting in an overpressure of 1 psi? [68.22(a)(2)(i)] □ c. For flammables: a fire resulting in a radiant heat/exposure of 5 kw/m2 for 40 seconds? [68.22(a)(2)(ii)] d. For flammables: a concentration resulting in a lower flammability limit, as provided in NFPA documents or other generally recognized sources? [68.22(a)(2)(iii)] Used appropriate wind speeds and stability classes for the release analysis? [68.22(b)] $\mathbf{X}\mathbf{Y}$ $\Box$ N □ N/A Used appropriate ambient temperature and humidity values for the release analysis? [68.22(c)] $\mathbf{X}\mathbf{Y}$ $\square N$ □ N/A 5. Used appropriate values for the height of the release for the release analysis? [68.22(d)] $\boxtimes Y$ $\square$ N □ N/A Used appropriate surface roughness values for the release analysis? [68.22(e)] $\mathbf{X}\mathbf{Y}$ $\square N$ □ N/A Do tables and models, used for dispersion analysis of toxic substances, appropriately account for dense or $\mathbf{X}Y$ $\Box$ N □ N/A neutrally buoyant gases? [68.22(f)] Page 1 of 12

RIS	SK MANAGEMENT PROGRAM INSPECTION FINDINGS, ALLEGED VIOLATIONS AND PROPO Program Level 3 Process Checklist	OSED PEI	NALT	Y SHEE
l Faci	ility Name: Koch Foods of Franklin Park		-	
8.	Were liquids, other than gases liquefied by refrigeration only, considered to be released at the highest daily maximum temperature, based on data for the previous three years appropriate for a stationary source, or at process temperature, whichever is higher? [68.22(g)]	ΟY	ΠN	⊠ N/A
	15	<u> </u>		
Ha	azard Assessment: Worst-case release scenario analysis [68.25]			
9.	Analyzed and reported in the RMP one worst-case release scenario estimated to create the greatest distance to an endpoint resulting from an accidental release of a regulated toxic substance from covered processes under worst-case conditions? [68.25(a)(2)(i)]	⊠Y	□N	□ N/A
10	O. Analyzed and reported in the RMP one worst-case release scenario estimated to create the greatest distance to an endpoint resulting from an accidental release of a regulated flammable substance from covered processes under worst-case conditions? [68.25(a)(2)(ii)]	ΠY	□N	⊠ N/A
11.	. Analyzed and reported in the RMP additional worst-case release scenarios for a hazard class if the a worst-case release from another covered process at the stationary source potentially affects public receptors different from those potentially affected by the worst-case release scenario developed under 68.25(a)(2)(i) or 68.25(a)(2)(ii)? [68.25(a)(2)(iii)]	ΩY	□N	⊠ N/A
12.	<ul> <li>Has the owner or operator determined the worst-case release quantity to be the greater of the following: [68.25(b)]</li> <li>■ a. If released from a vessel, the greatest amount held in a single vessel, taking into account administrative controls that limit the maximum quantity? [68.25(b)(1)] Release from the receiver</li> <li>□ b. If released from a pipe, the greatest amount held in the pipe, taking into account administrative controls that limit the maximum quantity? [68.25(b)(2)]</li> </ul>	⊠Y	□N	□ N/A
138	a. Has the owner or operator for toxic substances that are normally gases at ambient temperature and handled as a gas or liquid under pressure:			
	13.a.(1) Assumed the whole quantity in the vessel or pipe would be released as a gas over 10 minutes?  [68.25(c)(1)] No. The facility assumed the amount of ammonia to be released over 3 minutes	□Y	⊠N	□ N/A
	13.a.(2) Assumed the release rate to be the total quantity divided by 10, if there are no passive mitigation systems in place? [68.25(c)(1)] No. The total quantity released was divided by 3.	ПY	⊠N	□ N/A
13.	b. Has the owner or operator for toxic gases handled as refrigerated liquids at ambient pressure:		N/A	
	13.b.(1) Assumed the substance would be released as a gas in 10 minutes, if not contained by passive mitigation systems or if the contained pool would have a depth of 1 cm or less? [68.25(c)(2)(i)]	ПY	ПN	□ N/A
	13.b.(2) [Optional for owner / operator ] Assumed the quantity in the vessel or pipe would be spilled instantaneously to form a liquid pool, if the released substance would be contained by passive mitigation systems in a pool with a depth greater than 1 cm? [68.25(c)(2)(ii)]	ПY	□N	□ N/A
	13.b.(3) Calculated the volatilization rate at the boiling point of the substance and at the conditions specified in 68.25(d)? [68.25(c)(2)(ii)]	ПY	□N	□ N/A
13.	.c. Has the owner or operator for toxic substances that are normally liquids at ambient temperature:		N/A	
	13.c.(1) Assumed the quantity in the vessel or pipe would be spilled instantaneously to form a liquid pool? [68.25(d)(1)]	ΩY	ΠN	□ N/A

KISK MANA	AGEMENT PROGRAM INSPECTION FINDINGS, ALLEGED VIOLATIONS AND PROPC Program Level 3 Process Checklist	SED PEN	ALI	Y SHEE
Facility Name:	Koch Foods of Franklin Park			
13.c.(2)	Determined the surface area of the pool by assuming that the liquid spreads to 1 cm deep, if there is no passive mitigation system in place that would serve to contain the spill and limit the surface area, or if passive mitigation is in place, the surface area of the contained liquid shall be used to calculate the volatilization rate? [68.25(d)(1)(i)]	ПΥ	□N	□ N/A
13.c.(3)	Taken into account the actual surface characteristics, if the release would occur onto a surface that is not paved or smooth? [68.25(d)(1)(ii)]	ΠY	ΠN	□ N/A
13.c.(4)	Determined the volatilization rate by accounting for the highest daily maximum temperature in the past three years, the temperature of the substance in the vessel, and the concentration of the substance if the liquid spilled is a mixture or solution? [68.25(d)(2)]	ΠY	ΠN	□ N/A
13.c.(5)	Determined the rate of release to air from the volatilization rate of the liquid pool? [68.25(d)(3)]	ПY	ΠN	□ N/A
13.c.(6)	Determined the rate of release to air by using the methodology in the RMP Offsite Consequence Analysis Guidance, any other publicly available techniques that account for the modeling conditions and are recognized by industry as applicable as part of current practices, or proprietary models that account for the modeling conditions may be used provided the owner or operator allows the implementing agency access to the model and describes model features and differences from publicly available models to local emergency planners upon request? [68.25(d)(3)]	ΩY	□N	□ N/A
13.d. Has	the owner or operator for <u>flammables</u> :		N/A	
13.d.(1)	Assumed the quantity in a vessel(s) of flammable gas held as a gas or liquid under pressure or refrigerated gas released to an undiked area vaporizes resulting in a vapor cloud explosion? [68.25(e)]	<b>□</b> Y	□N	□ N/A
13.d.(2)	For refrigerated gas released to a contained area or liquids released below their atmospheric boiling point, assumed the quantity volatilized in 10 minutes results in a vapor cloud? [68.25(f)]	ПY	<b>□</b> N	□ N/A
13.d.(3)	Assumed a yield factor of 10% of the available energy is released in the explosion for determining the distance to the explosion endpoint, if the model used is based on TNT-equivalent methods? [68.25(e)]	ΠY	□N	□ N/A
14. Used the	e parameters defined in 68.22 to determine distance to the endpoints? [68.25(g)]	⊠Y	ΠN	□ N/A
Guidanc by indus conditio and desc upon rec a. Wha	ned the rate of release to air by using the methodology in the RMP Offsite Consequence Analysis e, any other publicly available techniques that account for the modeling conditions and are recognized try as applicable as part of current practices, or proprietary models that account for the modeling ns may be used provided the owner or operator allows the implementing agency access to the model cribes model features and differences from publicly available models to local emergency planners quest? [68.25(g)] to modeling technique did the owner or operator use? [68.25(g)] <b>EPA's RMP Guidance for efrigeration</b>	ΣY	□N	□ N/A
	that the passive mitigation system, if considered, is capable of withstanding the release event g the scenario and will still function as intended? [68.25(h)]	ПY	ΠN	⊠ N/A
🗖 a. S	red also the following factors in selecting the worst-case release scenarios: [68.25(i)]  Smaller quantities handled at higher process temperature or pressure? [68.25(i)(1)]  Proximity to the boundary of the stationary source? [68.25(i)(2)]	ΩY	□N	⊠ N/A
Hazard Ass	essment: Alternative release scenario analysis [68.28]			
covered	d and analyzed at least one alternative release scenario for each regulated toxic substance held in a process(es) and at least one alternative release scenario to represent all flammable substances held in processes? [68.28(a)]	⊠Y	□N	□ N/A

RIS	K MANAGEMENT PROGRAM INSPECTION FINDINGS, ALLEGED VIOLATIONS AND PROPO Program Level 3 Process Checklist	SED PEN	IALT	Y SHE
Faci	lity Name: Koch Foods of Franklin Park			•
19.	Selected a scenario: [68.28(b)]  a. That is more likely to occur than the worst-case release scenario under 68.25? [68.28(b)(1)(i)]  b. That will reach an endpoint off-site, unless no such scenario exists? [68.28(b)(1)(ii)]	⊠Y	□N	□ N/ <i>I</i>
20.	<ul> <li>Considered release scenarios which included, but are not limited to, the following: [68.28(b)(2)]</li> <li>□ a. Transfer hose releases due to splits or sudden hose uncoupling? [68.28(b)(2)(i)]</li> <li>☑ b. Process piping releases from failures at flanges, joints, welds, valves and valve seals, and drains or bleeds? [68.28(b)(2)(ii)] Pipe leak</li> <li>□ c. Process vessel or pump releases due to cracks, seal failure, or drain, bleed, or plug failure? [68.28(b)(2)(iii)]</li> <li>□ d. Vessel overfilling and spill, or overpressurization and venting through relief valves or rupture disks? [68.28(b)(2)(iv)]</li> <li>□ e. Shipping container mishandling and breakage or puncturing leading to a spill? [68.28(b)(2)(v)]</li> </ul>	ΣΊΥ	ПN	□ N//
21.	Used the parameters defined in 68.22 to determine distance to the endpoints? [68.28(c)]	⊠Y	ΠN	□ N/A
22.	Determined the rate of release to air by using the methodology in the RMP Offsite Consequence Analysis Guidance, any other publicly available techniques that account for the modeling conditions and are recognized by industry as applicable as part of current practices, or proprietary models that account for the modeling conditions may be used provided the owner or operator allows the implementing agency access to the model and describes model features and differences from publicly available models to local emergency planners upon request? [68.28(c)] EPA's RMP Guidance for Ammonia Refrigeration	⊠Y	ŪN	□ N/A
23.	Ensured that the passive and active mitigation systems, if considered, are capable of withstanding the release event triggering the scenario and will be functional? [68.28(d)]	ПY	□N	⊠ N/A
24.	Considered the following factors in selecting the alternative release scenarios: [68.28(e)]  a. The five-year accident history provided in 68.42? [68.28(e)(1)]  b. Failure scenarios identified under 68.67? [68.28(e)(2)]	ΣY	□N	□ N/A
Ha	zard Assessment: Defining off-site impacts-Population [68.30]			
25.	Estimated population that would be included in the distance to the endpoint in the RMP based on a circle with the point of release at the center? [68.30(a)]	⊠Y	□N	□ N/A
26.	Identified the presence of institutions, parks and recreational areas, major commercial, office, and industrial buildings in the RMP? [68.30(b)]	<b>Σ</b> Υ	□N	□ N/A
27.	Used most recent Census data, or other updated information to estimate the population? [68.30(c)]	⊠Y	ΠN	□ N/A
28.	Estimated the population to two significant digits? [68.30(d)]	⊠Y	ΠN	□ N/A
Ha	zard Assessment: Defining off-site impacts-Environment [68.33]			
29.	Identified environmental receptors that would be included in the distance to the endpoint based on a circle with the point of release at the center? [68.33(a)]	⊠Y	□N	□ N/A
30.	Relied on information provided on local U.S.G.S. maps, or on any data source containing U.S.G.S. data to identify environmental receptors? [Source may have used LandView to obtain information] [68.33(b)]	⊠Y	ΠN	□ N/A
Ha	zard Assessment: Review and update [68.36]			
31.	Reviewed and updated the off-site consequence analyses at least once every five years? [68.36(a)] <b>Next update due in 2006.</b>	ΩY	□N	⊠ N/A
32.	Completed a revised analysis and submit a revised RMP within six months of a change in processes, quantities stored or handled, or any other aspect that might reasonably be expected on increase or decrease the distance to the endpoint by a factor of two or more? [68.36(b)]	ΠY	□N	⊠ N/A

RISK MANAGEMENT PROGRAM INSPECTION FINDINGS, ALLEGED VIOLATIONS AND PROPO Program Level 3 Process Checklist	OSED PEN	ALTY	SHEE"
Facility Name: Koch Foods of Franklin Park			
Hazard Assessment: Documentation [68.39] Has the owner/operator maintained the following records:			
33. For worst-case scenarios: a description of the vessel or pipeline and substance selected, assumptions and parameters used, the rationale for selection, and anticipated effect of the administrative controls and passive mitigation on the release quantity and rate? [68.39(a)]	⊠Y	□N	□ N/A
34. For alternative release scenarios: a description of the scenarios identified, assumptions and parameters used, the rationale for the selection of specific scenarios, and anticipated effect of the administrative controls and mitigation on the release quantity and rate? [68.39(b)]	⊠Y	□N	□ N/A
35. Documentation of estimated quantity released, release rate, and duration of release? [68.39(c)]	⊠Y	□N	□ N/A
36. Methodology used to determine distance to endpoints? [68.39(d)]	⊠Y	□N	□ N/A
37. Data used to estimate population and environmental receptors potentially affected? [68.39(e)]	⊠Y	□N	□ N/A
Hazard Assessment: Five-year accident history [68.42]			
38. Has the owner or operator included all accidental releases from covered processes that resulted in deaths, injuries, or significant property damage on site, or known offsite deaths, injuries, evacuations, sheltering in place, property damage, or environmental damage? [68.42(a)] No accidents to report.	ΟY	□N	⊠ N/A
39. Has the owner or operator reported the following information for each accidental release: [68.42(b)]  □ a. Date, time, and approximate duration of the release? [68.42(b)(1)]  □ b. Chemical(s) released? [68.42(b)(2)]  □ c. Estimated quantity released in pounds and percentage weight in a mixture (toxics)? [68.42(b)(3)]  □ d. NAICS code for the process? [68.42(b)(4)]  □ e. The type of release event and its source? [68.42(b)(5)]  □ f. Weather conditions (if known)? [68.42(b)(6)]  □ g. On-site impacts? [68.42(b)(7)]  □ h Known offsite impacts? [68.42(b)(8)]  □ i. Initiating event and contributing factors (if known)? [68.42(b)(9)]  □ j. Whether offsite responders were notified (if known)? [68.42(b)(10)]  □ k. Operational or process changes that resulted from investigation of the release? [68.42(b)(11)]	ΩY	□N	□ N/A
Section C: Prevention Program	L		
Implemented the Program 3 prevention requirements as provided in 40 CFR 68.65 - 68.87?  Comments:	OS OM (	U	N/A
Prevention Program- Process Safety information [68.65]			
Has the owner or operator compiled written process safety information, which includes information pertaining to the hazards of the regulated substances used or produced by the process, information pertaining to the technology of the process, and information pertaining to the equipment in the process, before conducting any process hazard analysis required by the rule? [68.65(a)] MSDSs  Does the process safety information contain the following for hazards of the substances: [68.65(b)]  a. Toxicity information? [68.65(b)(1)]  b. Permissible exposure limits? [68.65(b)(2)]  c. Physical data? [68.65(b)(3)]  d. Reactivity data? [68.65(b)(4)]  e. Corrosivity data? [68.65(b)(5)]  f. Thermal and chemical stability data? [68.65(b)(6)]  g. Hazardous effects of inadvertent mixing of materials that could foreseeably occur? [68.65(b)(7)]	⊠Y	□N	□ N/A

RIS	K MANAGEMENT PROGRAM INSPECTION FINDINGS, ALLEGED VIOLATIONS AND PROPO Program Level 3 Process Checklist	SED PEN	ALT	Y SHEE
Facil	lity Name: Koch Foods of Franklin Park			
2.	Has the owner documented information pertaining to technology of the process?  A block flow diagram or simplified process flow diagram? [68.65(c)(1)(i)]  Process chemistry? [68.65(c)(1)(ii)]  Maximum intended inventory? [68.65(c)(1)(iii)]  Safe upper and lower limits for such items as temperatures, pressures, flows, or compositions? [68.65(c)(1)(iv)]  An evaluation of the consequences of deviation? [68.65(c)(1)(iv)]  Does the process safety information contain the following for the equipment in the process: [68.65(d)(1)]  Materials of construction? 68.65(d)(1)(i)]  Piping and instrumentation diagrams [68.65(d)(1)(ii)] Needs to update the P&IDs to include the new air units and piping.  Electrical classification? [68.65(d)(1)(iii)]  Relief system design and design basis? [68.65(d)(1)(iv)]  Ventilation system design? [68.65(d)(1)(v)]  Design codes and standards employed? [68.65(d)(1)(vi)]  Material and energy balances for processes built after June 21, 1999? [68.65(d)(1)(vii)]  Safety systems? [68.65(d)(1)(viii)]	ПY	□N	□ N/A
3.	Has the owner or operator documented that equipment complies with recognized and generally accepted good engineering practices? [68.65(d)(2)]	⊠Y	□N	□ N/A
4.	Has the owner or operator determined and documented that existing equipment, designed and constructed in accordance with codes, standards, or practices that are no longer in general use, is designed, maintained, inspected, tested, and operating in a safe manner? [68.65(d)(3)]	⊠Y	□N	□ N/A
Pre	evention Program- Process Hazard Analysis [68.67]		: .	
5.	Has the owner or operator performed an initial process hazard analysis (PHA), and has this analysis identified, evaluated, and controlled the hazards involved in the process? [68.67(a)] The first PHA was done in March and April of 2003. Another PHA was conducted on August 2, 2005 because new evaporators were added to the system.	<b>⊠</b> Y	□N	□ N/A
6.	Has the owner or operator determined and documented the priority order for conducting PHAs, and was it based on an appropriate rationale? [68.67(a)]	⊠Y	□N	□ N/A
7.	Has the owner used one or more of the following technologies to conduct process PHA: [68.67(b)]  What-if? [68.67(b)(1)]  Checklist? [68.67(b)(2)]  What-if/Checklist? [68.67(b)(3)]  Hazard and Operability Study (HAZOP) [68.67(b)(4)]  Failure Mode and Effects Analysis (FMEA) [68.67(b)(5)]  Fault Tree Analysis? [68.67(b)(6)]  An appropriate equivalent methodology? [68.67(b)(7)]	ХY	□N	□ N/A
8.	Did the PHA address:  ☐ The hazards of the process? [68.67(c)(1)]  ☐ Identification of any incident which had a likely potential for catastrophic consequences? [68.67(c)(2)]  ☐ Engineering and administrative controls applicable to hazards and interrelationships?[68.67(c)(3)]  ☐ Consequences of failure of engineering and administrative controls? [68.67(c)(4)]  ☐ Stationary source siting? [68.67(c)(5)]  ☐ Human factors? [68.67(c)(6)]  ☐ An evaluation of a range of the possible safety and health effects of failure of controls? [68.67(c)(7)]	⊠Y	□N	□ N/A
	Was the PHA performed by a team with expertise in engineering and process operations and did the team include appropriate personnel? [68.67(d)]	⊠Y	ΠN	□ N/A
	Page 6 of 12			

RISK MANAGEMENT PROGRAM INSPECTION FINDINGS, ALLEGED VIOLATIONS AND PROPO Program Level 3 Process Checklist	SED PEN	ALTY	SHEET
Facility Name: Koch Foods of Franklin Park			
10. Has the owner or operator established a system to promptly address the team's findings and recommendations; assured that the recommendations are resolved in a timely manner and documented; documented what actions are to be taken; completed actions as soon as possible; developed a written schedule of when these actions are to be completed; and communicated the actions to operating, maintenance, and other employees whose work assignments are in the process and who may be affected by the recommendations? [68.67(e)]	⊠Υ	□N	□ N/A
11. Has the PHA been updated and revalidated by a team every five years after the completion of the initial PHA to assure that the PHA is consistent with the current process? [68.67(f)] The facility conducted another PHA in August 2005 because 10 evaporators were added to the refrigeration system.	⊠Y	□N	□ N/A
12. Has the owner or operator retained PHAs and updates or revalidations for each process covered, as well as the resolution of recommendations for the life of the process? [68.67(g)]	⊠Y	ΠN	□ N/A
Prevention Program- Operating procedures [68.69]			
13. Has the owner or operator developed and implemented written operating procedures that provides instructions or steps for conducting activities associated with each covered process consistent with the safety information? [68.69(a)]	⊠Y	ΩN	□ N/A
14. Do the procedures address the following: [68.69(a)]     Steps for each operating phase: [68.69(a)(1)]     Initial Startup? [68.69(a)(1)(ii)]     Normal operations? [68.69(a)(1)(iii)]     Temporary operations? [68.69(a)(1)(iii)]     Emergency shutdown including the conditions under which emergency shutdown is required, and the assignment of shutdown responsibility to qualified operators to ensure that emergency shutdown is executed in a safe and timely manner? [68.69(a)(1)(iv)]     Emergency operations? [68.69(a)(1)(v)]     Normal shutdown? [68.68(a)(1)(vi)]     Startup following a turnaround, or after emergency shutdown? [68.69(a)(1)(vii)]     Operating limits: [68.68(a)(2)]     Consequences of deviations [68.69(a)(2)(i)]     Steps required to correct or avoid deviation?[68.69(a)(2)(ii)     Safety and health considerations: [68.69(a)(3)]     Properties of, and physical hazards presented by, the chemicals used in the process[68.69(a)(3)(i)]     Precautions necessary to prevent exposure, including engineering controls, administrative controls, and personal protective equipment? [68.69(a)(3)(ii)]     Control measures to be taken if physical contact or airborne exposure occurs? [68.69(a)(3)(iii)]     Quality control for raw materials and control of hazardous chemical inventory levels? [68.69(a)(3)(iv)]     Any special or unique hazards? [68.69(a)(3)(v)]	⊠Y	ŪN	□ N/A
15. Are operating procedures readily accessible to employees who are involved in a process? [68.69(b)]	⊠Y	ΠN	□ N/A
16. Has the owner or operator certified annually that the operating procedures are current and accurate and that procedures have been reviewed as often as necessary?[68.69(c)]	□Y	⊠N	□ N/A
17. Has the owner or operator developed and implemented safe work practices to provide for the control of hazards during specific operations, such as lockout/tagout? [68.69(d)]	⊠Y	ΠN	□ N/A
Prevention Program - Training [68.71]			
18. Has each employee involved in operating a process, and each employee before being involved in operating a newly assigned process, been initially trained in an overview of the process and in the operating procedures?[68.71(a)(1)]	⊠Y	□N	□ N/A
19. Did initial training include emphasis on safety and health hazards, emergency operations including shutdown, and safe work practices applicable to the employee's job tasks? [68.71(a)(1)]	⊠Y	ΠN	□ N/A
and safe work practices applicable to the employee's job tasks? [68./1(a)(1)]			

RISK MANAGEMENT I	PROGRAM INSPECTION FINDINGS, ALLEGED VIOLATIONS AND PROPOSE Program Level 3 Process Checklist	ED PEN	IALT;	Y SHEE
Facility Name: Koch Foods o	of Franklin Park			•
owner or operator may	ng for those employees already involved in operating a process on June 21, 1999, an y certify in writing that the employee has the required knowledge, skills, and abilities to ities and responsibilities as specified in the operating procedures [68.71(a)(2)]	ΠY	□N	⊠ N/A
involved in operating	been provided at least every three years, or more often if necessary, to each employee a process to assure that the employee understands and adheres to the current operating cess? [68.71(b)] Annual refresher training.	⊠Y	□N	□ N/A
	r ascertained and documented in record that each employee involved in operating a and understood the training required? ]	ΣΥ	ΠN	□ N/A
	ord contain the identity of the employee, the date of the training, and the means used to ee understood the training? [68.71(c)]	⊠Y	ΠN	□ N/A
Prevention Program - M	lechanical Integrity [68.73]			
	rator established and implemented written procedures to maintain the on-going integrity ent listed in 68.73(a)? [68.73(b)]	⊠Y	□N	□ N/A
equipment? [68.73(c)]	rator trained each employee involved in maintaining the on-going integrity of process    Two operators are in charge of operating the system. These operators have  m CIMCO Refrigeration Inc.	ΣY	□N	□ N/A
26. Performed inspections on the compressors a	and tests on process equipment? [68.73(d)(1)] The facility conducts daily inspections and evaporators.	⊠Y	□N	□ N/A
	and generally accepted good engineering practices for inspections and testing (2)] The facility follows the recommendations by the manufactures and guidance	ΣY	□N	□ N/A
	of inspections and tests of process equipment is consistent with applicable mendations, good engineering practices, and prior operating experience? [68.73(d)(3)]	⊠Y	□N	□ N/A
of the inspection or tes other identifier of the e	pection and test that had been performed on process equipment, which identifies the date st, the name of the person who performed the inspection or test, the serial number or equipment on which the inspection or test was performed, a description of the inspection the results of the inspection or test? [68.73(d)(4)]	ΩY	□N	□ N/A
	in equipment that were outside acceptable limits defined by the process safety ther use or in a safe and timely manner when necessary means were taken to assure safe	ΠY	□N	⊠ N/A
	nt as it was fabricated is suitable for the process application for which it will be used in w plants and equipment? [68.73(f)(1)]	ΣΥ	□N	□ N/A
with design specification	checks and inspections to assure that equipment was installed properly and consistent ons and the manufacturer's instructions? [68.73(f)(2)] A safety inspection of the was conducted by an independent organization.	⊠Y	□N	□ N/A
33. Assured that maintenan which they would be us	nce materials, spare parts and equipment were suitable for the process application for sed? [68.73(f)(3)]	⊠Y	□N	□ N/A
Prevention Program - Ma	anagement Of Change [68.75]			
chemicals, technology, process? [68.75(a)] <b>Th</b>	ator established and implemented written procedures to manage changes to process equipment, and procedures, and changes to stationary sources that affect a covered he facility added ten air units and piping to the refrigeration system. The ge procedures were followed and the considerations described in 68.75(b) below to the modification.	⊠Y	□N	□ N/A
	Page 8 of 12			

RIS	K MANAGEMENT PROGRAM INSPECTION FINDINGS, ALLEGED VIOLATIONS AND PROPO Program Level 3 Process Checklist	SED PEN	IALT	Y SHEE
Facil	ty Name: Koch Foods of Franklin Park			
35.	Do procedures assure that the following considerations are addressed prior to any change: [68.75(b)]  The technical basis for the proposed change? [68.75(b)(1)]  Impact of change on safety and health? [68.75(b)(2)]  Modifications to operating procedures? [68.75(b)(3)]  Necessary time period for the change? [68.75(b)(4)] 08/02/05 - 9/15/05  Authorization requirements for the proposed change? [68.75(b)(5)]	⊠Y	EJN	□ N/A
36.	Were employees, involved in operating a process and maintenance, and contract employees, whose job tasks would be affected by a change in the process, informed of, and trained in, the change prior to start-up of the process or affected parts of the process? [68.75(c)]	⊠Y	□N	□ N/A
37.	If a change resulted in a change in the process safety information, was such information updated accordingly? ' [68.75(d)] <b>The P&amp;IDs</b>	ΩY	⊠N	□ N/A
38.	If a change resulted in a change in the operating procedures or practices, had such procedures or practices been updated accordingly? [68.75(e)] <b>The facility needs to update the operating procedures to include the evaporators.</b>	ΩY	⊠N	□ N/A
Pro	evention Program - Pre-startup Safety Review [68.77]			
39.	Did the pre-startup safety review confirm that prior to the introduction of a regulated substance to a process: [68.77(b)]  Construction and equipment was in accordance with design specifications? [68.77(b)(1)]  Safety, operating, maintenance, and emergency procedures were in place and were adequate? [68.77(b)(2)]  For new stationary sources, a process hazard analysis had been performed and recommendations had been resolved or implemented before startup? [68.77(b)(3)]  Modified stationary sources meet the requirements contained in management of change? [68.77(b)(3)]  Training of each employee involved in operating a process had been completed? [68.77(b)(4)]	ΧY	□N	□ N/A
Pro	evention Program - Compliance audits [68.79]			
1.	Has the owner or operator certified that the stationary source has evaluated compliance with the provisions of the prevention program at least every three years to verify that the developed procedures and practices are adequate and being followed? [68.79(a)] An audit was conducted in March 2005 by Engineered Refrigeration Systems.	<b>⊠</b> Υ	□N	□ N/A
2.	Has the audit been conducted by at least one person knowledgeable in the process? [68.79(b)]	⊠Y	ΠN	□ N/A
3.	Are the audit findings documented in a report? [68.79(c)]	⊠Y	ΠN	□ N/A
4.	Has the owner or operator promptly determined and documented an appropriate response to each of the findings of the audit and documented that deficiencies had been corrected? [68.79(d)] There were thirty recommendations, but only four recommendations have been addressed. There is no schedule in place for addressing the rest of the recommendations.	⊠Y	□N	□ N/A
5.	Has the owner or operator retained the two most recent compliance reports? [68.79(e)]	⊠Y	ΠN	□ N/A
Pre	vention Program - Incident investigation [68.81]			
1.	Has the owner or operator investigated each incident which resulted in, or could reasonably have resulted in a catastrophic release of a regulated substance? [68.81(a)] Last year the facility had a small leak from a valve, and AMS fixed the leak by installing a shield on the valve. No incident report was prepared by the company.	<b>⊠</b> Y	Ein	□ N/A
2.	Were all incident investigations initiated not later than 48 hours following the incident? [68.81(b)]	<b>24</b> Y	ΠN	□ N/A
3.	Was an accident investigation team established and did it consist of at least one person knowledgeable in the process involved, including a contract employee if the incident involved work of a contractor, and other persons with appropriate knowledge and experience to thoroughly investigate and analyze the incident? [68.81(c)]	<b>M</b> Y	ΠN	□ N/A
	Page 9 of 12			

RIS	K MANAGEMENT PROGRAM INSPECTION FINDINGS, ALLEGED VIOLATIONS AND PROPO Program Level 3 Process Checklist	SED PEN	ALTY	SHEE
Facil	ity Name: Koch Foods of Franklin Park			•
<u> </u>		T		
4.	Was a report prepared at the conclusion of every investigation?[68.81(d)]	ΟY	MN	□ N/A
5.	Does every report include: [68.81(d)]  ☐ Date of incident? [68.81(d)(1)]  ☐ Date investigation began? [68.81(d)(2)]  ☐ A description of the incident? [68.81(d)(3)]  ☐ The factors that contributed to the incident? [68.81(d)(4)]  ☐ Any recommendations resulting from the investigation? [68.81(d)(5)]	ΩY	□N	□ N/A
6.	Has the owner or operator established a system to address and resolve the report findings and recommendations, and are the resolutions and corrective actions documented? [68.81(e)]	ΟY	□N	□ N/A
7.	Was the report reviewed with all affected personnel whose job tasks are relevant to the incident findings including contract employees where applicable? [68.81(f)]	□Y	ПN	□ N/A
8.	Has the owner or operator retained the incident investigation reports for five years? [68.81(g)]	ΠY	ΠN	□ N/A
Sec	ction D - Employee Participation [68.83]			
1.	Has the owner or operator developed a written plan of action regarding the implementation of the employee participation required by this section?[68.83(a)] The facility does not have a written plan for the implementation of the employee participation requirements.	ΠY	⊠N	□ N/A
2.	Has the owner or operator consulted with employees and their representatives on the conduct and development of process hazards analyses and on the development of the other elements of process safety management in chemical accident prevention provisions? [68.83(b)] The operators are part of the PHA team, and the compliance audit team. The other employees are informed on the hazards of the anhydrous ammonia and the ammonia in the system.	⊠Y	□N	□ N/A
3.	Has the owner or operator provided to employees and their representatives access to process hazards analyses and to all other information required to be developed under the chemical accident prevention rule? [68.83(c)]	×Y	□N	□ N/A
Sec	ction E - Hot Work Permit [68.85]			
1.	Has the owner or operator issued a hot work permit for each hot work operation conducted on or near a covered process? [68.85(a)] For the expansion conducted at the refrigeration system, the contractor who was in charge of the tie-in into the existing ammonia pipe, issued the hot work permit for the job. The contractor used the hot work permit forms created by Koch Foods.	ΩY	ΠN	□ N/A
2.	Does the permit document that the fire prevention and protection requirements in 29CFR 1910.252(a) have been implemented prior to beginning the hot work operations? [68.85(b)]	ΠY	□N	□ N/A
3.	Does the permit indicate the date(s) authorized for hot work and the object(s) upon which hot work is to be performed? [68.85(b]	⊠Y	□N	□ N/A
4.	Are the permits being kept on file until completion of the hot work operations? [68.85(b)] <b>The facility keeps</b> the permits on file.	⊠Y	□N	□ N/A
Sec	etion F - Contractors [68.87]			
1.	Has the owner or operator obtained and evaluated information regarding the contract owner or operator's safety performance and programs when selecting a contractor? [68.87(b)(1)]	⊠Y	□N	□ N/A
2.	Informed contract owner or operator of the known potential fire, explosion, or toxic release hazards related to the contractor's work and the process? [68.87(b)(2)]	⊠Y	□N	□ N/A
3.	Explained to the contract owner or operator the applicable provisions of the emergency response or the emergency action program? [68.87(b)(3)]	⊠Y	□N	□ N/A
4.	Developed and implemented safe work practices consistent with §68.69(d), to control the entrance, presence, and exit of the contract owner or operator and contract employees in the covered process areas? [68.87(b)(4)]	⊠Y	□N	□ N/A
	Page 10 of 12	•		

	Program Level 3 Process Checklist				
<b>i</b> acil	ity Name: Koch Foods of Franklin Park				
Se	ction G - Emergency Response [68.90 - 68.95]				
	veloped and implemented an emergency response program as provided in 40 CFR 68.90-68.95? mments:	□S □M	. (	ם ט ב	N/A
1.	Is the facility designated as a "first responder" in case of an accidental release of regulated substances"	۵	Y	⊠N	□ N/A
	1.a. If the facility is not a first responder:				
	1.a.(1) For stationary sources with any regulated substances held in a process above threshold quantities, is the source included in the community emergency response plan developed under 42 U.S.C. 11003? [68.90(b)(1)]	×	ΊY	ПN	□ N/A
	1.a.(2) For stationary sources with only regulated flammable substances held in a process above threshold quantities, has the owner or operator coordinated response actions with the local fire department? [68.90(b)(2)]		ΊY	□N	□ N/A
	1.a.(3) Are appropriate mechanisms in place to notify emergency responders when there is need for a response? [68.90(b)(3)] Franklin Park Fire Department is designated as a "first responder" in case of an accidental release of ammonia. The facility operates a wireless alarm system which is connected directly to the local fire department. The alarm is set off when the concentration of 300 ppm of ammonia is exceeded.	Σ	ΊY	□N	□ N/A
2.	An emergency response plan which is maintained at the stationary source and contains the following?		ĴΥ	ΠN	□ N/A
	[68.95(a)(1)]  □ a. Procedures for informing the public and local emergency response agencies about accidental releases? [68.95(a)(1)(i)] □ b. Documentation of proper first-aid and emergency medical treatment necessary to treat accidental human exposures? [68.95(a)(1)(ii)] □ c. Procedures and measures for emergency response after an accidental release of a regulated substance? [68.95(a)(1)(iii)]				
3.			ΊΥ	ΠN	□ N/A
4.	Training for all employees in relevant procedures? [68.95(a)(3)]		ΙΥ	ΠN	□ N/A
5.	Procedures to review and update, as appropriate, the emergency response plan to reflect changes at the stationary source and ensure that employees are informed of changes? [68.95(a)(4)]		ΊΥ	□N	□ N/A
6.	Did the owner or operator use a written plan that complies with other Federal contingency plan regulations or is consistent with the approach in the National Response Team's Integrated Contingency Plan Guidance ("One Plan")? If so, does the plan include the elements provided in paragraph (a) of 68.95, and also complies with paragraph (c) of 68.95? [68.95(b)]		ÌΥ	□N	□ N/A
7.	Has the emergency response plan been coordinated with the community emergency response plan developed under EPCRA? [68.95(c)]		ÌΥ	□N	□ N/A
Se	ction G - Risk Management Plan [68.190 - 68.195]				

RISK MANAGEMENT PROGRAM I	NSPECTION FINDINGS, ALLEGED VIOLATIONS AND PROPOSI Program Level 3 Process Checklist	ED PEN	IALT	Y SHEE
Facility Name: <u>Koch Foods of Franklin Park</u>	. ~			•
update.  Five-year update. [68.190(b)(1)  Within three years of a newly regulated su quantities. [68.190(b)(3)]  At the time a regulated substance quantities. [68.190(b)(4)]  Within six months of a change regulated within six months of a change regulated substance quantities. [68.190(b)(4)]	gulated substance listing. [68.190(b)(2)] estance is first present in an already regulated process above threshold e is first present in an already regulated process above threshold equiring revised PHA or hazard analysis. [68.190(b)(5)] equiring a revised OCA as provided in 68.36. [68.190(b)(6)] eat alters the Program level that applies to any covered process.	UY	ПN	⊠ N/A
criteria (as described at 68.42) subsec	an accidental release that met the five-year accident history reporting quent to April 9, 2004, did the owner or operator submit the information 175(l) within six months of the release or by the time the RMP was ever was earlier. [68.195(a)]	ПΥ	□N	⊠ N/A
	required at 68.160(b)(6) has changed since June 21, 2004, did the owner ion within thirty days of the change? [68.195(b)]	ПY	□N	⊠ N/A