



HIGH LINER FOODS

SUBJECT: OSHA Process Safety Management Program/EPA Risk Management Program

In accordance with OSHA Standard 1910.119, Process Safety Management of Highly Hazardous Chemicals and EPA 40 CFR Part 68 Risk Management, High Liner Foods Portsmouth NH and Newport News, VA have a process which involves a highly hazardous chemical at or above the specified threshold quantity.

Currently, High Liner Foods uses ammonia (anhydrous) at these facilities as the cooling medium in the refrigeration system. High Liner Foods has a level of ammonia that is over the 10,000 pound threshold quantity.

To help prevent and/or minimize the consequences of a release of ammonia, High Liner Foods has developed a Process Safety Management (PSM) Program, and a Risk Management (RMP) Program. These programs meet the requirements of OSHA Standard 1910.119, and EPA 40 CFR 40 Part 68 and contain, but are not limited to, the following information:

- Employee Participation
- Process Hazard Analysis
- Operator Training
- Mechanical Integrity
- Management of Change
- Emergency Planning and Response
- Pre-Startup Safety Review
- Process Safety Information
- Operating Procedures
- Contractors
- Hot Work Permit
- Incident Investigation
- Compliance Audits
- Trade Secrets

The PSM and RMP Programs are designed to provide High Liner Foods employees with a safe workplace.

For more information, please contact Erika Pouliot, Senior EHS Manager at 603-818-5250.