



STATE OF WASHINGTON
DEPARTMENT OF ECOLOGY

1250 W Alder St • Union Gap, WA 98903-0009 • (509) 575-2490

August 7, 2018

Don Gibson
The Dalles Fruit Company
Underwood Fruit and Warehouse
PO Box 1588
Yakima, WA 98907-1588

RE: Fresh Fruit Packing Industry Inspection for The Dalles Fruit Company and Underwood
Fruit and Warehouse Permit No(s). WAG435290 and WAG435043

Dear Mr. Gibson:

I visited the Dalles Fruit Company at 111 Parallel Avenue in Dallesport, and the Underwood Fruit and Warehouse at 6550 SR 14 in Bingen on July 30, 2018. The purpose of this visit was to conduct a **routine compliance inspection**. Please thank Ron Franklin and Brad Pickering for their time and assistance during this visit, I appreciate it very much.

Enclosed is a copy of the Inspection Report and Photo Log. If you have any questions or comments regarding these documents, please contact me at 509-454-7864 or email marcia.porter@ecy.wa.gov.

Sincerely,

A handwritten signature in cursive script that reads "Marcia Porter".

Marcia Porter
General Permit Manager
Water Quality Program

Enclosures: Inspection Reports



FRESH FRUIT PACKING GENERAL PERMIT INSPECTION FORM

FACILITY INFORMATION					
COMPANY NAME: The Dalles Fruit Company FACILITY NAME: The Dalles Fruit Company LLC PERMIT NUMBER: WAG435290 ADDRESS – MAILING: P.O. Box 1588 Yakima, WA 98907-1588 ADDRESS – LOCATION: 111 Parallel Avenue Dallesport, WA 98617 FACILITY CONTACT: Don Gibson (see narrative) PHONE NUMBER: 509-457-6177					
INSPECTION INFORMATION					
INSPECTION DATE: 07/30/2018 ENTRY TIME: 11:30 EXIT TIME: 12:15 ANNOUNCED: Morning of only		ENTRY TYPE: Routine INSPECTION REASON: Compliance Inspection INSPECTION TYPE: W/O sampling		LAB PROJECT NO.: N/A COMPLAINT NO.: N/A ENFORCEMENT DOCKET NO.: N/A	
ITEMS INSPECTED N=Not Evaluated, M=Marginal, S=Satisfactory, U=Unsatisfactory					
Permit: N Records/Reports: N Facility Site Review: S Effluent/Rec Water: S Flow Measurement: S Self Monitoring Prog: See Narrative		Compliance Schedule: N/A Laboratory: S (Cascade Analytical) Operation/Maintenance: S Sludge Disposal: N Pretreatment: S Stormwater: S		CSO/SSO: N/A Pollution Prevention: S Multimedia: N/A Bench Sheets: N Lab Accreditation: N Env. Comp. Plan: N Road Mgmt Plan: N/A Batch Mix Record: N/A Housekeeping: S Other (Specify): _____	
PARTICIPANTS					
NAME AND AGENCY/COMPANY		FACILITY REP.: YES/NO			
Ron Franklin		Yes			
Brad Pickering		Yes			
Marcia Porter		No			
FOLLOW-UP ACTIONS					
TYPE	DETAILS	RESP. PERSON	DUE DATE		
ACTIVITIES					
DESCRIPTION		DATE COMPLETE		TRACK NO.	
SIGNATURES					
	NAME (print)	SIGNATURE	DATE	AGENCY	PHONE
Inspector 1	Marcia Porter	<i>Marcia Porter</i>	8/3/18	ECY	509-454-7864
Inspector 2					
Reviewer	Jim Leier	<i>Jim Leier</i>	8/3/18	ECY Unit Supervisor	509-454-4247



FRESH FRUIT PACKING GENERAL PERMIT INSPECTION FORM

NARRATIVE

FACILITY NAME: The Dalles Fruit Co., LLC

PERMIT NUMBER: WAG435290

DATE OF INSPECTION: 07/30/2018

NARRATIVE:

Facility Contact Information: I called The Dalles Fruit Co the morning of July 30th to arrange an inspection for later in that week. Don Gibson (listed facility contact in Ecology records) was not available and the receptionist indicated that they would end cherry packing the next day for the year (on July 31). I told her that I would go ahead and come out today (July 30th).

I arrived at the facility between 11 and 1130 a.m. and introduced to Brad Pickering, Assistant Facility Superintendent. I explained what I was doing there and showed my credentials. He (Brad) introduced me to Ron Franklin, SQF Practioner/F.S. Coordinator. Ron escorted me on the inspection.

The facility is exceptionally clean and I noted that they even had staff cleaning the underside of the cherry pack line on the wet end to remove debris. All of the wastewater at this large cherry packing facility only, goes to the Dallesport POTW (see pictures). Conveyor driven screens remove leaves, stems, and other debris for disposal. This facility collects cherries that are too small for the fresh fruit market into lined bins and transport them to juice processing facilities. During the inspection, some bins remained unlined and the facility should make sure that they line all bins for collection of any rot, juicer, or leaves/stems with plastic prior to using the bin for collection.

The discharge water goes to an internal pit with screening and prefiltration (water is filtered and reused and then ultimately disposed of); the water than goes to a lined evaporative aerated lagoon and then is metered in a controlled manner to the POTW.

The lined evaporative lagoon was in good condition at the time of the inspection. It is fully drained and cleaned every year. There was more than adequate (2+ feet) of freeboard to meet permit requirements.

At the time of this inspection I noted no abnormalities.

I did view the hydrocooler and there was considerable splash over I asked about the draining because of the proximity to the river. The splash over does flow to the storm drain with all common stormwater and that percolates to ground through an underground filtration system similar to a septic tank drain field. It is not disposed of directly to surface water. At the time of the inspection and per the General Permit for the Fresh Fruit Packing Industry, this is an acceptable method of disposal.

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Upon my arrival at the time of the inspection, I noted that all of the CA storage units appeared to be open with no product. Upon inquiry, informed that the apple packing, at Underwood Fruit (same company, different name) in Bingen is completed for the year. Since the CA units were shut down, I did not inspect them. The facility should make sure all engine rooms at this location, and on location at Bingen, include the following prior to fruit storage at harvest of 2018.

- a) Proper signage on the door with emergency company contact names and phone numbers;
- b) Spill kits;
- c) Secondary containment of oil/petroleum products used for maintenance.

The above (a-c) are not to be considered negative remarks on this report but just an advisory list to be completed (if needed) prior to storing 2018 harvested products. Non-contact water from these storage units when operating is discharged to the Dallesport POTW.

Photo Log (all pictures taken at the time of inspection 7/30/2018)



Cherries being dumped into line.



Debris removal system.



Debris removal conclusion.



Empty bins being conveyed out to auto stacker.

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Cherries after cluster cutter to cameras and grading. Final packing before conveyed to shipping.



Filtration system allows some water reuse.



Sump pit that includes screens to evaporative lagoon



Lined evaporative lagoon (in let pipes foreground; outlet to POTW background).



Hydrocooler; see narrative about splash over.

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Roof of lab/control building at Dallesport POTW as seen from cherry pack facility lagoon.



Dallesport POTW activated sludge basin.



Dallesport POTW secondary clarifiers.

