

TOXIC SUBSTANCE REDUCTION PLAN SUMMARY

1. OWNER AND OPERATOR OF FACILITY:

GAY LEA FOODS COOPERATIVE LIMITED
5200 ORBITOR DRIVE
MISSISSAUGA, ONTARIO
L4W 5B4

2. FACILITY:

GAY LEA FOODS COOPERATIVE LIMITED:

CLAYSON FACILITY
100 Clayson Road,
Weston, Ontario, M9M 2G7

GUELPH FACILITY
21 Speedvale Avenue, West
Guelph, Ontario, N1H 1J5

LONGLIFE FACILITY
180 Ormont Drive,
Weston, Ontario, M9L 1N7

TEESWATER
21 Clinton Street North
Teeswater, Ontario, N0G2S0

3. CONTACT INFORMATION:

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4. NPRI IDENTIFICATION NUMBER(S):

- a. NPRI (Clayson facility): 11520
- b. NPRI (Guelph facility): 004423
- c. NPRI (Longlife facility): 007693
- d. NPRI (Teeswater facility): 007694

5. NUMBER OF FULL-TIME EMPLOYEE EQUIVALENTS:

- a. Clayson facility: 106
- b. Guelph facility: 94
- c. Longlife facility: 149
- d. Teeswater facility: 60

6. TWO, FOUR AND SIX DIGIT NAICS CODE:

Canadian SIC: 10 - Food Industries

Canadian SIC: 1049 - Other Dairy Prods. Inds.

American SIC: 2026 - Fluid Milk

NAICS 2 Code: 31-33 – Manufacturing

NAICS 4 Code: 3115 - Dairy Product Mfg.

NAICS 6 Code: 311515 - Dairy Product

7. SPATIAL COORDINATES:

- a. Clayson facility:
 - i. Latitude: 43.72380
 - ii. Longitude: -79.52570
- b. Guelph facility:
 - i. Latitude: 43.55810
 - ii. Longitude: -80.27040
- c. Longlife facility:
 - i. Latitude: 43.76680
 - ii. Longitude: -79.53980
- d. Teeswater facility:
 - i. Latitude: 44.0010
 - ii. Longitude: -81.2860

8. TOXIC SUBSTANCE:

NITRIC ACID

CAS Number: 7697-37-2

9. SUMMARY OF TRACKING AND QUANTIFICATION

- Facility-wide used = 10,000 – 100,000kg/yr
- Facility-wide Quantity Destroyed = 10,000 – 100,000kg/yr

10. STATEMENT OF INTENT

Gay Lea Foods is committed to the environmental protection programs and projects that aim to protect the environment, reduce pollution and safeguarding human health. Our management has made it a priority to participate in toxics reduction to protect our workers from exposure to harmful substances and to keep the environment clean for future generations. Therefore, it is our intent to reduce toxic substances used, created and released at all of our manufacturing facilities.

11. DESCRIPTION OF OPTIONS, ESTIMATED REDUCTIONS AND PROJECTIONS OF EFFECTIVENESS

The primary objective was to reduce the amount of NITRIC ACID that is used in cleaning in process (CIP) operations at all Gay Lea Foods facilities. A secondary objective is to identify toxic reduction options that will reduce the excessive exposure of nitric acid to employees to protect their health by reducing the amount that is used annually.

Every stage of the manufacturing operation what can possible use, create, dispose, transform, destroy, release (to air, land, and water), dispose, or transfer offsite of nitric acid was assessed and identified. Each stage was then divided into one or more possible process. The amount of substance was tracked and quantified using process flow diagram and best available methods of quantification. All the options for nitric acid reduction was assessed and reviewed to identify areas for reduction.

No option(s) for toxic reduction is to be implemented, as option for nitric acid is not available at this particular time.

12. EXPLANATION OF WHY NO OPTION IMPLEMENTATION – Periodic cleaning inside equipment used in food manufacturing is extremely important to control food quality. Nitric acid is used as an acid detergent required to remove fat, soil, and solid materials inside the equipment that cannot be readily disassembled such as fillers used to process food. No option can be identified for each of the 7 toxic reduction categories for nitric acid reduction because nitric acid is the only food substance cleaning agent that is currently known to achieve effective cleaning. However, progression of emerging technologies or alternate material that can reduce the amount used, or and can be substituted for less or non-toxic effect other than nitric acid will be monitored.