## Chapter NR 258

## INTERIM EFFLUENT LIMITATIONS FOR THE MEAT AND POULTRY PRODUCTS INDUSTRY WISCONSIN POLLUTANT DISCHARGE ELIMINATION SYSTEM

Note: Pursuant to Chapter 74, Laws of 1973, in sections 147.04 (3) and (5) and under the procedure of section 227.027. Wis. Stats, the department of natural resources has promulgated interim effluent limitations which become effective February 1, 1974 and will remain in effect for a period of one year. These interim effluent limitations will be periodically replaced by permanent effluent limitations.

NR 258.01 Purpose. The purpose of this chapter is to establish interim effluent limitations for discharges from industrial point sources identified herein as authorized by section 147.04 (5), Wis. Stats.

History: Emerg. cr. eff. 2-1-74.

NR 258.02 Applicability. These limitations apply only to Standard Industrial Classification codes 2011, 2013 and 2015 and the following categories.

- (1) Meat Packing
  - (a) Slaughterhouse
  - (b) Packinghouse
  - (c) Processing Plant Only
- (2) Processing
  - (a) Broilers (eviscerating)
  - (b) Broilers (eviscerating cut-up)
  - (c) Fowl and Duck
  - (d) Turkeys
- (3) Operations Excluded. Off-site rendering plants are not included. **Wistory:** Emerg. cr. eff. 2-1-74.

NR 258.03 Production basis. Discharge limitations are based on live weight killed (lwk). Daily discharge limits are based on lwk at daily production capacity which shall be the highest average level of production for seven consecutive operating days of normal production.

History: Emerg. cr. eff. 2-1-74.

NR 258.04 Application of limitations. (1) These limitations apply only to facilities exceeding the following:

Category	Maximum Capacity
Beef Slaughter Only	greater than 800,000 lbs lwk/day
Mixed Slaughter	greater than 100,000 lbs lwk/day
Packing Houses	greater than 100,000 lbs lwk/day
Meat Processing	greater than 10,000 lbs of product per day
Poultry Processing	greater than 40,000 lbs lwk/day

- (2) Other interim effluent limitations in chapter NR 217 are applicable to discharges from facilities which belong in the classifications of this section but are excluded from, or not specifically included in, its provisions,
- (3) Allowable waste loads for a packinghouse may require adjustment when normal day-to-day processing is less or greater than would usually be related to the live weight kill. Manufactured edible products refers to such products as sausage, bacon and hot dogs.
- (4) Phosphate and ammonia may be significant parameters depending on production and treatment methods, particularly ammonia in treated effluent from systems using anaerobic lagoons.

History: Emerg. cr. eff. 2-1-74.

NR 258.05 Description of abatement models. (1) Meat Packing—the following process considerations and treatment facilities represent best practicable pollution control technology although other methods may be satisfactory.

- (a) Efficient blood collection.
- (b) Dry handling of paunch.
- (c) Dry clean-up prior to wash down.
- (d) High pressure spray system for wash down.
- (e) Screening and grit removal.
- (f) Dissolved air flotation.
- (g) Anaerobic lagoons followed by aerated lagoons or activated sludge systems.
  - (h) Disinfection.
- (i) Wastewaters from this industry are readily amenable to biological treatment to effluent quality levels of 30 and 40 mg/l of  $BOD_5$  and suspended solids respectively.
- (2) Poultry Processing—the following process considerations and treatment facilities represent the best practicable pollution control technology currently available although other methods may be satisfactory.
  - (a) Efficient blood collection.
  - (b) Dry clean-up prior to wash down.
  - (c) High pressure water spray systems for wash down.
  - (d) Reuse of chiller water in such areas as the feather flume.
  - (e) Grease removal.
- (f) Biological oxidation by activated sludge or aerated lagoon systems.
  - (g) Disinfection.
- (h) Wastewaters from this industry are readily amenable to biological treatment to effluent quality levels of 20 and 30 mg/l of  $BOD_5$  and suspended solids respectively.

History: Emerg, cr. eff. 2-1-74.

NR 258.06 Table of interim effluent limitations (In Pounds per 1000 Units)

	Unit	Limitation	
Subcategory		BOD 5	Suspended Solids
(1) Meat Packing (a) Slaughterhouse	lb. lwk¹ lb. lwk lb. Prod.	$\begin{array}{c} 0.17 \\ 0.26 \\ 0.26 \end{array}$	$\begin{array}{c} 0.23 \\ 0.35 \\ 0.26 \end{array}$
(2) Poultry Processing <sup>2</sup> (a) Broilers (eviscerating) (b) Broilers (eviscerating cut-up) (c) Fowl & Duck <sup>3</sup> (d) Turkeys.	lb. lwk lb. lwk lb. lwk lb. lwk	$egin{array}{c} 0.41 \\ 0.46 \\ 0.4 \\ 0.4 \\ \end{array}$	0.62 0.60 0.62 0.62

NOTES:

1 Live weight killed.

2 Limitations do not include rendering.

3 For plants doing cooking, boning, and dicing, limitations may be increased up to 15%.

History: Emerg. cr. eff. 2-1-74.