



CONTRACTOR HANDBOOK

2015

REV 2

EMERGENCY NUMBERS

911 – MEDICAL, FIRE, ETC

541-967-6413 – OFD EMERGENCY RESPONSE

NAME: _____

DATE: _____

COMPANY: _____

Current Copy OFD Contractor Training Material is located at

<http://www.ofd.com>

select "Menu" then "Contractor Training & Info"

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OFD FOODS CONTACT INFORMATION

Administration Address
525 25th Ave SW
Albany, OR 97322

Plant 2 & 3
525 25th Ave SW
Albany, OR 97322

Plant 1
770 29th Ave SW
Albany, OR 97321

Distribution Center (Tangent)
32136 Hooska Ave
Building 62
Tangent, OR 97389

OFD FOODS GENERAL PHONE - (541) 926-6001

DISTRIBUTION CENTER - (541) 967-6533

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OFD FOODS POLICIES

OFD Foods (OFD) Representative

All contractors have a representative. Know who yours is. This is your primary contact person.

General Insurance Requirements

- Employers Liability, Occurrence based with limits not less than \$1,000,000 per occurrence/\$1,000,000 aggregate. Policy limits should be dedicated specifically to work performed on behalf of OFD Foods via policy endorsement. Policy will name OFD Foods (and/or all other applicable entities) as Additional Insured.
- Workers Compensation: Statutory Limits

Checking In

All visitors, vendors, and contractors must check in upon arrival with either your OFD Representative or the receptionist

Visitors and vendors check in at the receptionist desk. Contractors check in with their contract person OFD Representative before going to their work area.

At each plant there are sign in logs. All contractors must sign in and out of these logs. These logs are used during an evacuation to determine if all personnel are out of the plant and accounted for. Logs are located in the Admin reception area, Plant 1 main office area, Plant 1 Maintenance Alley Gate, Pacific Highway Office, Plant 2 Entrance Hallway, and Plant 2 shop area.

1910.119 (h)(2)(iv)

Safe Work Plan

Must be completed by contractor supervisor and OFD Foods Representative before **significant** work begins. If scope of job changes, complete a new safe work plan. Identifies hazards and how they will be addressed. The determination if the work is “**significant**” will be determined by the OFD Foods Representative based on the type of work and its hazards.

Tobacco Use

The use of tobacco products is not allowed on OFD property.

Firearms

The possession or carrying of firearms or other weapons, including in personal vehicles on OFD Foods property is strictly prohibited.

Access to Various Areas of the Plant

Contractors are to remain in the immediate vicinity of their project at all times.

Plant restrooms are available to contractors. Plant lunchrooms are not available to contractors.

All foot traffic is to stay in designated walkways, whenever possible.

Housekeeping

Keep work areas orderly. Keep walkways and operation areas clear. Flag or guard all tripping hazards.

Accident Reporting

All accidents and near misses need to be reported immediately to both your supervisor and your OFD Foods Representative. OFD Foods maintains a log of contractor employee injury and illness.

1910.119 (h)(2)(vi)

Equipment

Contractors must furnish their own tools and equipment. Mark all tools with your company name, and secure them when not in use. Only electrical power, plant water, and a limited amount of compressed air are available for contractor use. All tools and equipment must be OSHA approved and guarded.

Personal Cell Phones

Shall be turned off during work hours. May be used during meal periods. Will not be used while operating equipment. The exception is that cell phones may be used if they are a requirement of the work being performed at the plant.

Plant Pictures

No pictures of the plant may be taken at any time unless with prior approval of OFD representative.

SAFETY

Personal Protective Equipment

Minimum requirements:

- Non-metal hardhat or bump cap
- Hearing protection shall be worn in all production, warehouse, and shop areas regardless of the background noise. Some areas such as compressor rooms may require both earplugs and earmuffs.
- No jewelry other than wedding ring without stones.
- No watches.
- All hair to be covered with hair net when working in a production area. If facial hair exists a beard net must be worn.

Smock Program

All Contract employees entering, working in, and exiting processing or packaging areas at OrFD Foods, Inc. must conform to the smock program.

- Contractor workers will wear yellow smocks that are issued by the Company.
- Smocks and other outer company clothing must be changed when heavily soiled.
- Soiled smocks shall be returned to the Company so they may be laundered.
- Smocks must be removed before entering the restroom.
- Remove smocks for lunch and breaks.

Asbestos

OFD Foods has removed all know asbestos in the plant. However, asbestos may be found in transite siding, insulation, siding, ceiling tiles, floor tiles. Report any possible exposure to your OFD Foods representative and your supervisor. Watch out for on-going abatement. Pay attention to barriers and placards. Do not enter a taped area.

First Aid Stations and Bloodborne Pathogen Kits

Follow Universal Precautions and notify your OFD Representative immediately. Contractors must provide their own first aid and Blood Borne Pathogen (BBP) kits. You are welcome to use OFD supplies, but if you deplete a supply, notify your OFD representative, so it can be restocked. Blood borne pathogen kits are available at first aid stations and the consumable room.

Fire Extinguishers

If you think you will be needing one, get one from your OFD Foods representative instead of relying on using the one in the work area. If you use an extinguisher, take it to the storeroom and get a replacement for the area.

Barricade Tape & Retractable Barrier Belts

Barricade Tape & Retractable Barrier Belts are used to control access to areas with hazards. The color of the tape or belt identifies the level of danger and who may enter an area. A barricade tag identifies hazards that may be present, required PPE and the person who installed the tape. Maintenance shops and the Laundry rooms have a supply of Red and Yellow barricade tape & tags.

- ❑ Yellow “Caution” tape and belts are for marking areas with a potential danger or hazard.
 - Individuals are allowed to cross if their job requires them to enter AND they understand the hazard AND have the appropriate PPE if it is required.
- ❑ Red “Danger – Do Not Enter” tape and belts are for marking areas with more certain danger.
 - Individuals are allowed to cross only when approved AND instructed by the person identified on the tag.

Barricade Tape is 3 inch wide Red or Yellow resilient plastic tape with a prominent warning that reads “Danger Do Not Enter” (Red) or “Caution” (Yellow).

A Retractable Barrier Belt is a 3 inch wide permanently mounted belt with a prominent warning such as “Danger - Do Not Enter” or “Caution”. Barrier Belts are usually mounted in areas where routine tasks create a safety hazard such as transporting materials overhead or working with a hazardous material that requires PPE or extra attention.

PROCEDURE:

Red – “Danger Do Not Enter”

- ❑ Cordon off location with tape or belt ensuring all entry points are cordoned.
- ❑ Complete a RED Barricade Tag – include your cell phone number.
- ❑ Place a Barricade Tag at each approach point and at intervals no greater than 50 feet apart.
- ❑ People you authorize to enter the area must be instructed on the hazards and what PPE and actions are required to avoid the hazards.
- ❑ Remove the tape/belt and tag when the hazard is gone and you release the area.
- ❑ You can designate a person to take your place if needed, as long as they are qualified.

Yellow – “Caution”

- ❑ Cordon off location with tape or belt ensuring all entry points are cordoned.
- ❑ Complete a YELLOW Barricade Tag - include your cell phone number.
- ❑ Place a Barricade Tag at each approach point and at intervals no greater than 50 feet apart.
- ❑ Remove the tape/belt and tag when the hazard is gone and you release the area.
- ❑ You can designate a person to take your place if need, as long as they are qualified.

Note: When a Barricade Tag is not attached to Barricade Tape or a Barrier Belt, NO ONE including the person placing it may cross the tape or belt.

IMPORTANT:

- ❑ Do not cross RED Barricade Tape or RED Barrier belt unless authorized to do so.
- ❑ Do not cross YELLOW tape/belt unless your job requires you to enter AND you understand the hazard AND you have the appropriate PPE if it is required.
- ❑ Only the person, or qualified designee, who placed barricade tape & tag(s), may remove them.
- ❑ Barricade tape is used for your safety, to help ensure you go home without injury each day.

Hot Work

A Hot Work Permit is needed for any hot work and is good for 24 hours. Obtain before any work that creates sparks. Maintain a fire watch during and for 30 minutes after work is completed. Monitor area afterwards for six hours. Have either a fire extinguisher or charged hose at site. Contact your OFD Foods representative for hot work permit.

Scaffolding

Will be erected only by competent people. Do not make any modification to scaffolding. Contact your OFD FOODS REPRESENTATIVE with questions.

Ladders

Must be free of defects and equipped with safety feet. Use hand lines or rope falls to take objects up and down ladder. Ladders must extend be 3 feet above the roofline, and be tied off or held when used to access the roof.

Fall Protection and Respiratory Protection

Contractors shall provide all necessary equipment and gear for fall protection and respiratory protection.

Must be able to provide training, fit testing, and medical approvals and any other records required by the plant. Equipment and gear must be OSHA approved, and contractor must follow all OSHA guidelines related to fall and respiratory protection.

The operator in a scissor lift does not have to wear a harness as long as he or she does not use the railing as a step and his or her center of gravity stays well within the basket. If the worker leaves the safety of the work platform, an additional fall protection device is required.

Confined Space Entry

Contractors must be trained in " Confined Space Entry" procedures prior to entry into any permit or non-permit confined space. NO EXCEPTIONS! Training is required annually.

Chains, Slings, and Cables

The Contractor shall ensure all chains, slings and cables are applicable for the job and are maintained according to the manufacturers requirements. All chains, slings and cables shall have an identification tag attached that shows its load rating and limitations. Chains shall not be used for vertical lifting of materials weighing over 1000 lbs.

Chemical Burn Stations, Emergency Showers and Eyewash Stations

Note the locations before you begin working. Check contents and that the showers are operational.

Do not tap/cross connect into safety shower or eyewash for any reason! Flush eyes and skin with water for at least 15 minutes

Permit Requirements

The following permits are required. See OFD FOODS REPRESENTATIVE:

- Hot Work Permit – For any work that generates heat or sparks.
- Confined Space Entry Permit- Required before entry into any permit or non- permit confined space in the plant.

UNIQUE HAZARDS AT OFD

OFD Foods has some unique hazard listed below:
1910.119 (h)(2)(ii)

High Voltage Bus in Chamber Aisle

Plant 1 & Plant 2 have a high voltage (460 V) bus system traveling down the chamber aisles. The bus system powers the cart transfer device.

Cart Wash Area

Care should be taken in the cart wash area. Carts are being moved in and out of the cold rooms. Carts weigh approximately 12,000 lbs and are hard to stop quickly. Also in the cart wash caustic chemical are being spraying to wash the carts. Be alert when near the cart washing area at each plant.

Steam

OFD Foods produces 125 psig steam at each plant. There are 2 fire tube boilers (350 BHP and 200 BHP fire tube) at each plant.

Chemicals

There are pH neutralizing chemicals in the wastewater areas and various soaps and cleaners in the “Soap Rooms”. OSHA’s Worker Right-To-Know Law encourages workers to know the hazards they may be exposed to during the ordinary course of business or in the event of an accident. PPE (Personal Protective Equipment) will only work if it’s put to use and properly maintained. Hazards associated with certain materials and the PPE required to protect workers can be found in the SDS (Safety Data Sheet) information. SDS’s are available through the OFD Foods Information Center website. Your OFD Foods Contact can provide copies of SDS’s upon request. Before working with any substance you are unfamiliar with, read the SDS to find the proper PPE and handling procedures, then use the required PPE to protect yourself from exposure.

Below is a list of hazardous materials used in manufacturing operations. This list does not contain all hazardous materials on site, only those requiring extra attention in terms of awareness, PPE and handling precautions.

- Acetaldehyde (AA)
- Ammonia (NH₃)
- Antifoam Emulsion
- Consolidate
- Dry Ice
- Ethyl Alcohol
- Glucosamine Hydrochloride
- Hydrochloric Acid
- Hydrogen Peroxide
- Liquid Nitrogen
- Oxonia, Perasan A
- Potassium Hydroxide Liquid
- Propane Gas
- Release Plus
- Sapphire
- Synthetic Carbon Resin
- Sodium Hydroxide

Oxygen Displacement - Nitrogen / Helium use.

OFD Foods uses Nitrogen and Helium gases in its process. The gases can displace Oxygen. In rooms where Nitrogen and Helium gases are used, OFD Foods has installed Oxygen monitoring instruments. Oxygen-Sensing Devices constantly measure the level of oxygen within rooms. If the oxygen level falls below 19.5%, an automatic solenoid valve cuts nitrogen flow to the room and an alarm / strobe activates to warn workers to exit the room.



If an Oxygen-Sensing Device activates:

1. Immediately exit the room and
DO NOT RE-ENTER THE ROOM,
2. Open room door(s) to a “fully-open” position to help ventilate the room,
3. Immediately notify a shift coordinator, supervisor or maintenance person.

A maintenance person equipped with an air-sampling meter will then:

4. Enter the room when the oxygen level has stabilized,
5. Determine the cause of the alarm,
6. Correct or repair the cause of the alarm,
7. Reset the solenoid valve that controls nitrogen flow to the room,
8. OK re-entry into the room.

Some rooms share a single solenoid valve... Example: 2B Lower & 2B Upper share a solenoid valve. A low oxygen level alarm in 2B Upper will stop nitrogen flow to 2B Lower, even though the oxygen level in 2B Lower is normal. Notify your supervisor or maintenance personnel if nitrogen has been turned off by an Oxygen-Sensing Device from another room.

Nitrogen lines are capped off and labeled in rooms where nitrogen is not required. Capped nitrogen lines have a label that reads “DO NOT OPEN A CAPPED NITROGEN LINE UNTIL AFTER OXYGEN-SENSING EQUIPMENT HAS BEEN INSTALLED.” Notify maintenance or your OFD contact if you find a capped nitrogen line missing this label.

Note: This procedure is posted on doors to rooms with oxygen-sensing devices.

Ammonia

OFD Foods uses ammonia as a refrigerant. Plant 1 and Plant 2 have more than 10,000 of anhydrous ammonia on site. This quantity of ammonia requires OFD Foods to have a Process Safety Management system (PSM). Care should be exercised when working in or around ammonia vessels or piping. When working above grade (i.e. on a ladder, in a lift, or on scaffolding) in the engine rooms you must have a mouth bit respirator with you.

Lead Paint

Lead based paints were in common use when Plant 1 was built. Testing should be conducted prior to grinding or doing hot work on items that may have been painted with lead based paint. When in doubt a simple, inexpensive test is available to check for lead. Contact your OFD Foods Representative to have the test conducted. If Lead is identified in excess of threshold limits, abatement of lead-bearing materials shall be completed prior to the demolition or repair work.

Mouth Bit Respirator

Out of an abundance of caution OFD Foods requires that Mouth Bit Respirators (MBR) be carried with you when working on elevated platforms in the ammonia compressor rooms or as required by your OFD contact. These escape respirators offer limited protection for a short period of time in the unlikely event of an ammonia release.



Place around neck or inside waist pack



Remove dust cover – Insert mouthpiece into mouth



Place nose clip on nose – breath through mouth

SERVICE LIFE - The service life of the mouth bit respirator is depleted once air is drawn through the cartridge (when breathing). Discard once used.

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LOCKOUT

Applies to everyone.

Lockout training is covered in the general contractor orientation training sessions usually done annually. Contractor locks must clearly identify whom they belong to. Include printed first and last name along with company name. You must hang your own lock and tag. Key or combination must be unique to you. Remember to remove your lock before leaving the plant.

Mechanical Valves

Shall be closed or opened by OFD Foods personal only. Hasp and valve tag or systems lock will be attached when it is ready to be locked out.

Electrical

Only OFD Foods electricians are allowed to open or close circuit breakers. The start button of this equipment must have been activated and the equipment verified that it will not start.

Chamber Cart Aisle

The chamber cart is powered from a 480 volt open power rail. This rail must be locked out whenever there is a chance of the worker, his tools, material, or equipment coming in contact with the rail. Discuss the needed safety precautions with your Company Representative before beginning work in this area. As a general rule the rails must be locked out whenever working above the rail or within 20 feet of the rail with lengths of pipe or conduit. In addition the rail must be locked out or the operator must be walking beside the lift when driving a scissor lift under the power rail.

PPE

The minimum Personal Protective Equipment (PPE) required to enter an MCC room is safety glasses and long- sleeved, 100% cotton shirt.

Electrical Quick Disconnects

This is the only electrical application where an individual who is not an electrician may open and close the circuit breaker (i.e. fans, welder, outlets, and air conditioning).

Lockbox

Ensure that you are on the correct lockbox and that the keys where placed in the lock box, and are clearly visible. The authorized person who established the lockbox will have their lock on the box. All other individuals will lock onto a hasp that has been applied to the box.

SITE SECURITY

Access to the Company property is restricted to authorized personnel.

Non-Company employees must sign-in before beginning work on Company Property.

Sign in locations include

- Admin Building Receptionist Area
- Plant 1 Maintenance Alley Gate
- The Front Office at Plant 1
- Pacific Highway Office
- Plant 2 Maintenance Shop
-

Non-Company employees must sign out whenever leaving OFD property.

Guests must be approved by your Company Representative and are subject to all Company policies and procedures.

Security gates and doors shall remain closed and locked.

Company keys, card keys, or entry codes shall be issued to an individual and shall not be used to allow anyone else access to Company facilities.

Keys, card keys, and entry codes are considered the property of the Company and will not be duplicated or shared. At the completion of work the Contractor will return all Company property to their Company Representative.

HAZARD COMMUNICATION

Alarms

Evacuation—Yelping audible alarm.

Oxygen Deficient Atmosphere – Yelping audible alarm (Local)

Contractor Responsibility in an Emergency

Contractors are to shutdown any operation in progress and **MUST EVACUATE.**

1910.119 (h)(2)(iii)

Evacuation Procedures

During an emergency, visitors, vendors, and contractors should go to the gathering areas as indicated by the emergency response plans for each plant. Refer to evacuation maps located throughout the plant.

EMERGENCY NUMBERS

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541-967-6413 – OFD FOODS EMERGENCY RESPONSE

CHEMICALS

Chemical Labeling

OFD Foods uses the NFPA diamond placard. All chemical containers must be labeled at all times, including secondary containers. NFPA stickers are available from your OFD representative.

Chemical Storage

Chemical containers must be closed when not in use.

Material Safety Data Sheet

Contractors are required to send copies of all chemicals they plan to bring onsite to their OFD FOODS REPRESENTATIVE before bringing them on site. The SDSs will be forwarded to the OFD Foods Safety Administrator for scanning into the OFD SDS database. If for some reason the chemical is brought on site before the SDS has been entered into the database a copy of the SDS must accompany the material at all times. SDSs are located on OFD Foods's intranet.

(<http://www.ofdweb.com/ofdmsds>) SDS can be accessed without a login. Ask your OFD Foods Representative for help accessing the computer system.

911 – MEDICAL, FIRE, ETC

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Regulatory Agency Inspections

Upon notification of a regulatory agency audit, or when it is apparent an inspection is about to take place, the Contractor shall immediately notify the OFD Foods representative and ask the agency inspector to wait to begin the inspection until the Contractor speaks with the OFD Foods representative.

ENVIRONMENTAL POLICY

We as a facility are responsible for the following issues associated with the environment: compliance with regulations, company policies and company commitments; conserving and managing natural resources wisely; continually improving our environmental performance; and practicing pollution prevention through recycling and reduction.

ENVIRONMENTAL ISSUES

Wastes

All wastes generated at the OFD Foods are to be left here. Please do not take any wastes with you when you leave! Contact your Plant Designated Representative (OFD Foods Representative) for assistance with disposal. If you create a waste stream outside of the one discussed in this training/booklet, you must be in contact with the Engineering Department for proper disposal.

Regular garbage/industrial waste:

Disposed of in regular garbage/waste cans.

Paper: Recycle bags are located in the front office.

Beverage cans and bottles: Bins and boxes around plant

Light Bulbs (ballasts, mercury, sodium-halide)

The plant recycles all bulb types, including incandescent bulbs. All bulbs taken out of service should be taken to the designated area in Plant 1 & Plant 2. Notify your OFD Foods Representative of any breakage

Hazardous Waste

Hazardous waste must be handled only by the Engineering Department and be specifically labeled. Discard aerosol cans in the designated receiving area. Contact maintenance staff or company representative for more information. Do not throw them in the garbage or into the dumpsters

Painting Wastes

Contact the Engineering Department for specific assistance with paint wastes, as they are often hazardous because they many contain heavy metals, such as lead. Wet paint, cans, or brushes with liquid/dripping paint in/on them cannot be put into dumpsters. Paint wastes can be thrown into dumpsters **ONLY** if they paint waste is dry and the cans are empty! Rags and brushes that have **NO** dripping paint on them can be disposed of in the normal garbage. Take your waste paints to the painter and he will dispose of them for you.

Used oil

Dump used oil in used oil tanks located at each plant. Any used oil containers must be kept closed at all times and must have a label on them that says, "Used Oil." Do not mix anything with the used oil.

Do not take used oil home with you.

Oily Solid Wastes

Oily solid waste must not be dripping when discarded. If you are involved in cleaning up a spill or mopping up oil, use enough absorbent materials to make sure any oily solid waste you put into a disposal area is not dripping. Oily solid waste consists of kitty litter, grease sweep, absorbent pads, soaked booms, pillows, rags, etc. Never hose oil down the sewer.

Dumpsters

Most dumpsters are for general refuse, but some dumpsters are for specific wastes, due to landfill regulations. Do not place any other waste type into these dumpsters;

Wasted Minimization and Recycling

OFD Foods always tries to recycle or re-use wastes instead of sending them to the landfill.

Process Wastewater and Sanitary Wastewater Systems

We have process water and sewer systems. Only process wastes can go into the process wastewater system and vice versa.

Storm Water Pollution

Rainwater picks up pollutants as it travels within the plant and transports them off site. OFD is required to make sure any storm water that leaves the plant is clean and not contaminated.

Identified sources of storm water pollution:

Material handling. Follow the chemical management procedures. Keep hydrocarbon (oil) substances on secondary containment at all times (gasoline, diesel, oil, hydraulic fluids, oil based defoamers).

Report releases to storm ditches of substances other than rainwater. Assess your work area for storm water ditches. Do not store any chemicals on or near soil, gravel, or roadways! Locate nearest Emergency Spill Kit for use in an emergency.

Spill Reporting

It is mandatory that you report any spill that you see or create to the Engineering Department or your onsite contact as soon as possible.

Provide the following information to your onsite contact: What spilled? Where? How much? When? Who was involved? Why?

PH excursions to the sewer: Notify your OFD FOODS REPRESENTATIVE or the Engineering Department if your work involves releasing high or low pH substances to the sewer.

TRAINING

Contracting companies must be pre-qualified to work at OFD Foods. "Workers Compensation Certificate" and "Insurance Certificate" must be supplied to OFD Foods Human Resources Department along with a signed copy of the "Contractor/Vendor OFD Safety Policy Sign OFF Sheet"

To be on OFD Foods property unescorted contractors must be oriented and have up-to-date paperwork on file that shows...

- 1) They have been trained in the latest SQF requirements.
- 2) They have read and signed the ammonia awareness policy.
- 3) They have received a Contractors Manual.

Training is valid for a 12- month period

If you need to work in a Confined Space, you will need additional training. See your OFD Contact for more information and additional training.

Current OFD Foods Safety Programs and Policies

OFD Foods current safety programs and policies can be found at

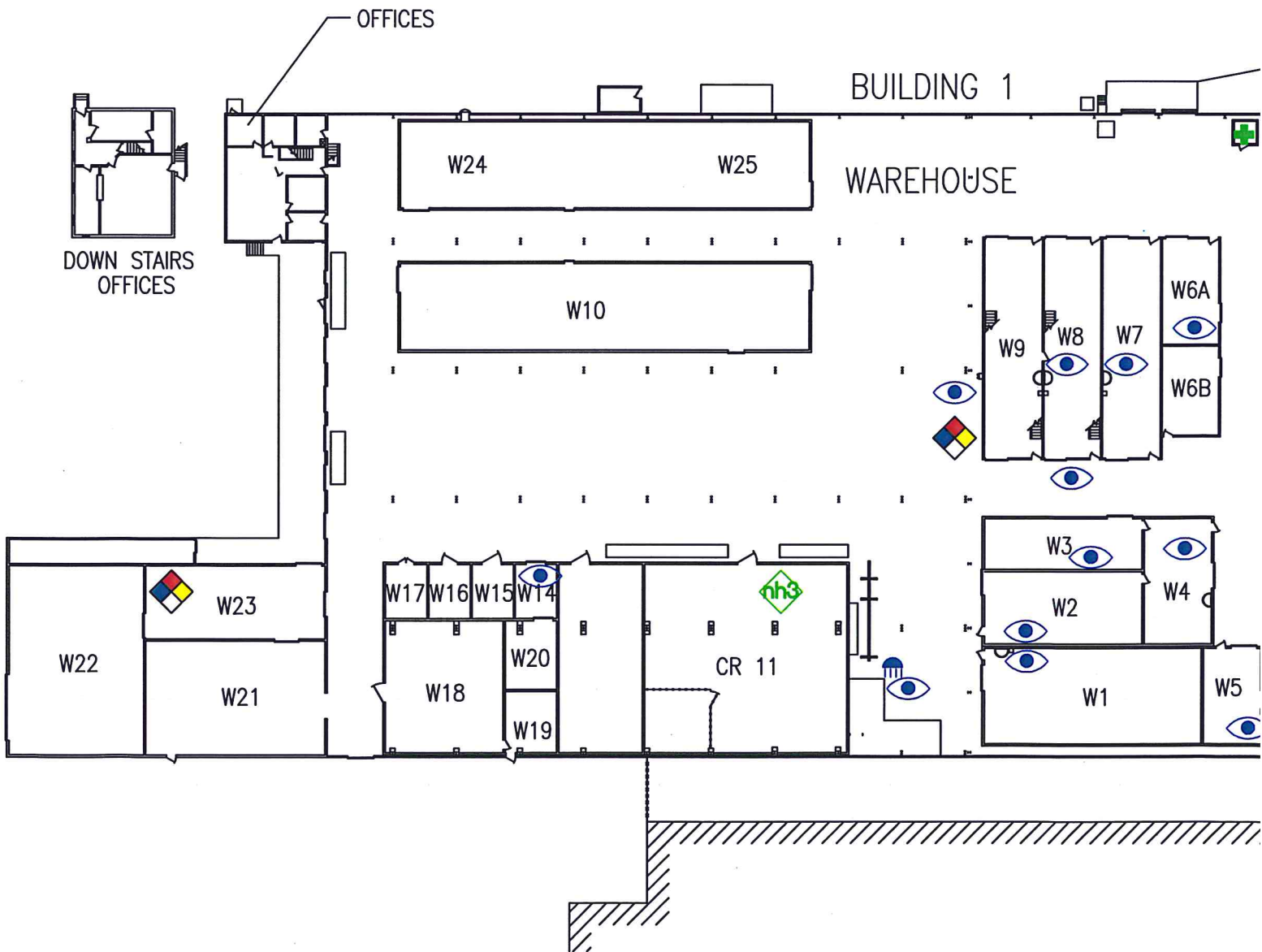
<http://www.ofd.com>

select "General", "Information", "Contractor Information"



PACIFIC BLVD.

29T



ASSEMBLY AREA (LIGHT POLES PARKING LOT)

LEGEND

+

FIRST AID

👁

EYE WASH LOCATIONS

🚿

SHOWER LOCATIONS

nh3

AMMONIA VESSEL(S)

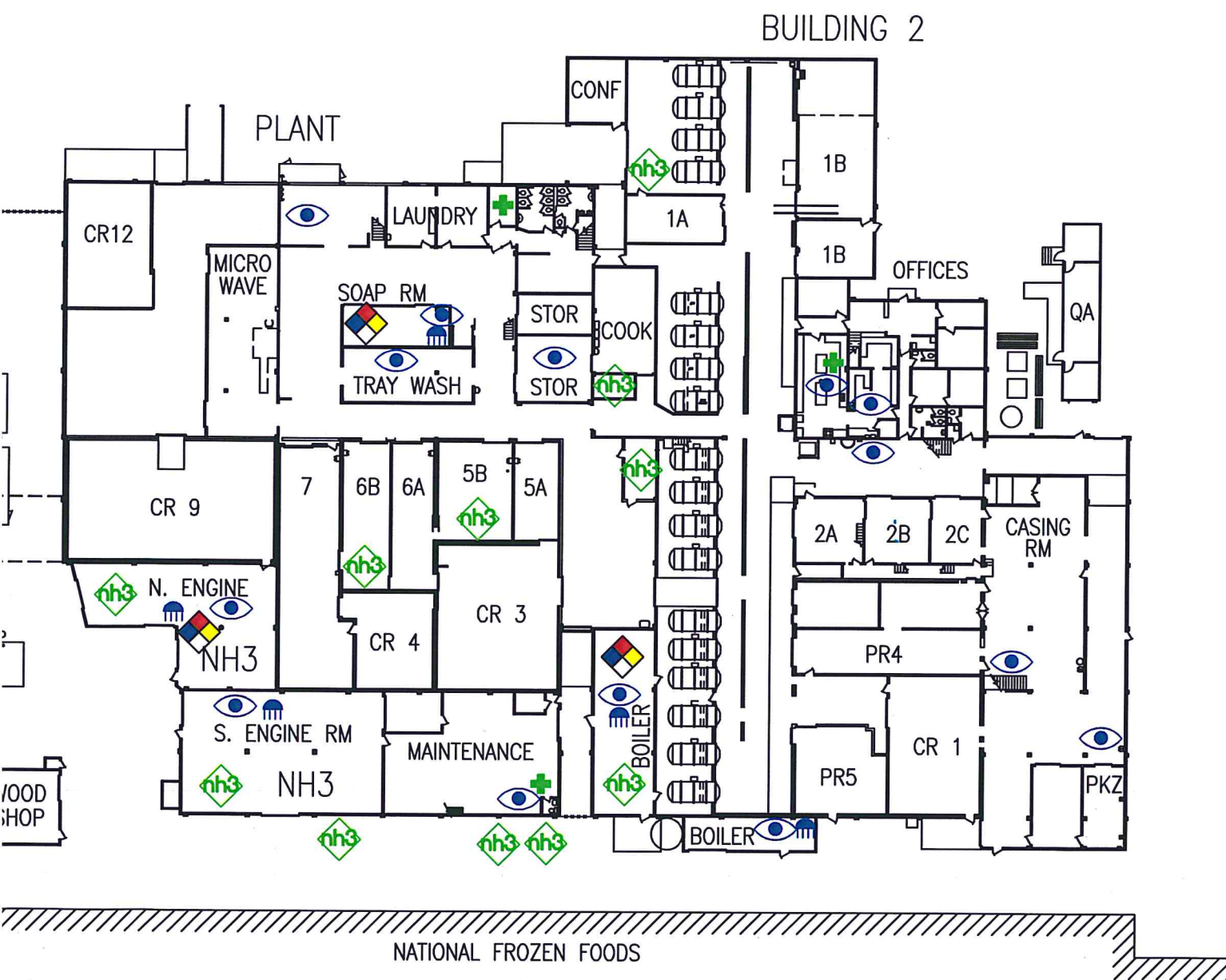
⚠

HAZARD CHEMICAL

050'100'

1" = 50'-0"

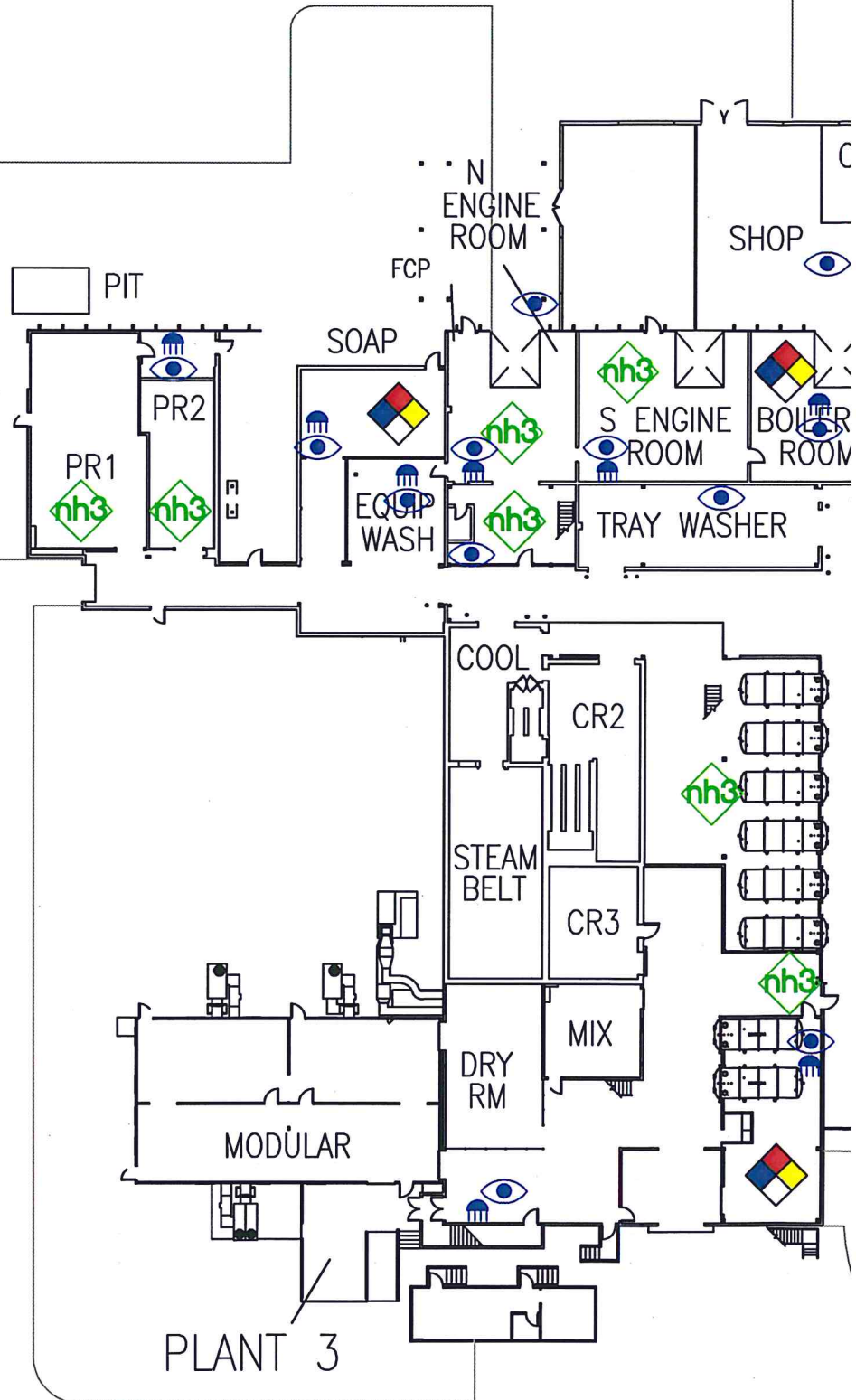
AVENUE





BONE YARD

ASSEMBLY AREA



PARKING

ASSEMBLY AREA

PARKING

P2 WASTE PIT

PLANT 2

CE

CR4

ROV1

RO2

DR 3

LAB

LAB

R&D

WET LAB

nh3

DRY ROOM

N CR

S CR

TRAY STORE

PR1

WAREHOUSE

CR5

THAW

LEGEND



ASSEMBLY AREA



HAZARD CHEMICAL



AMMONIA VESSEL(S)

50'

0

50'

100'




1" = 50'-0"

P3 WASTE PIT

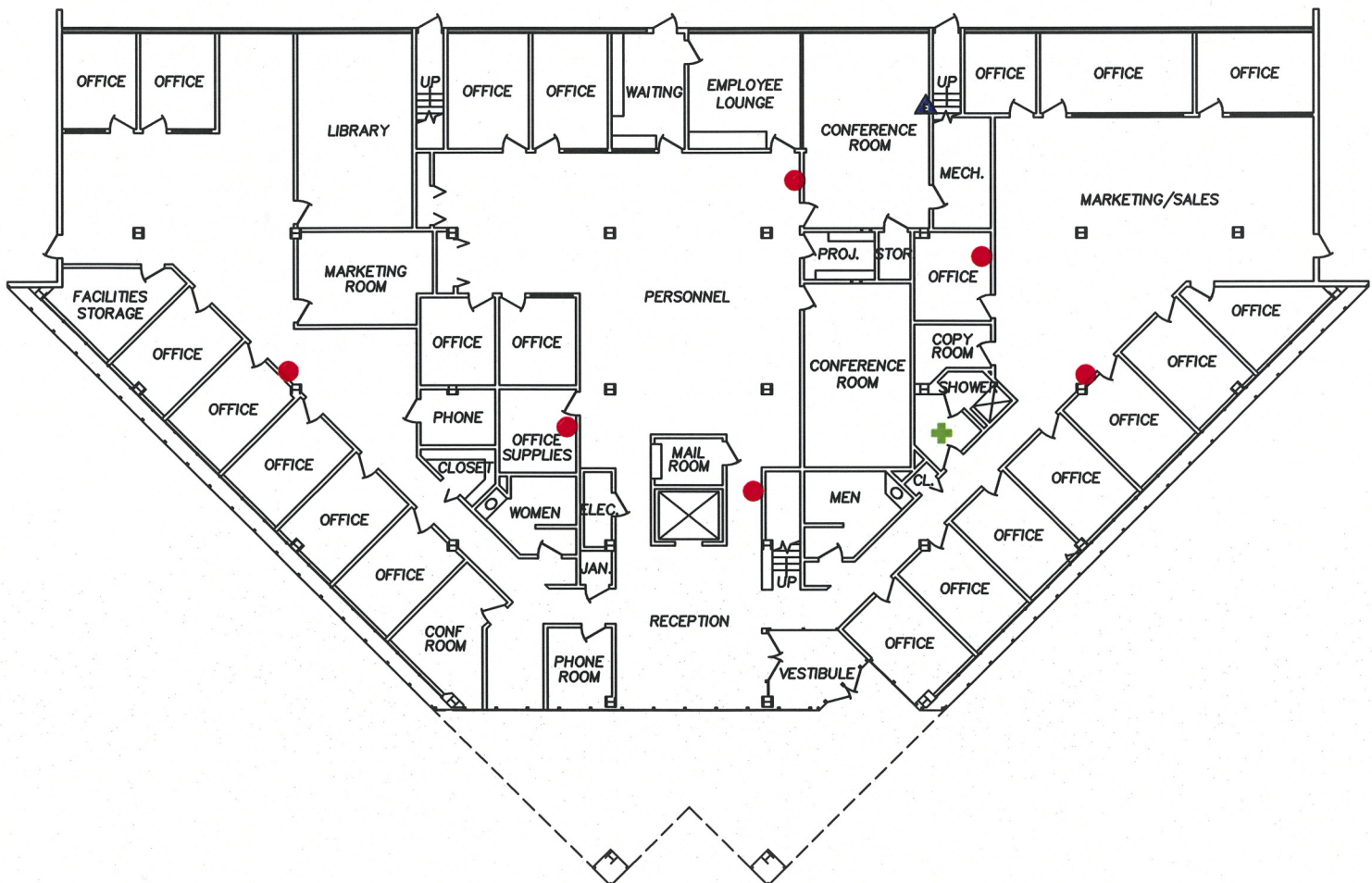


1" = 25'-0"

LEGEND

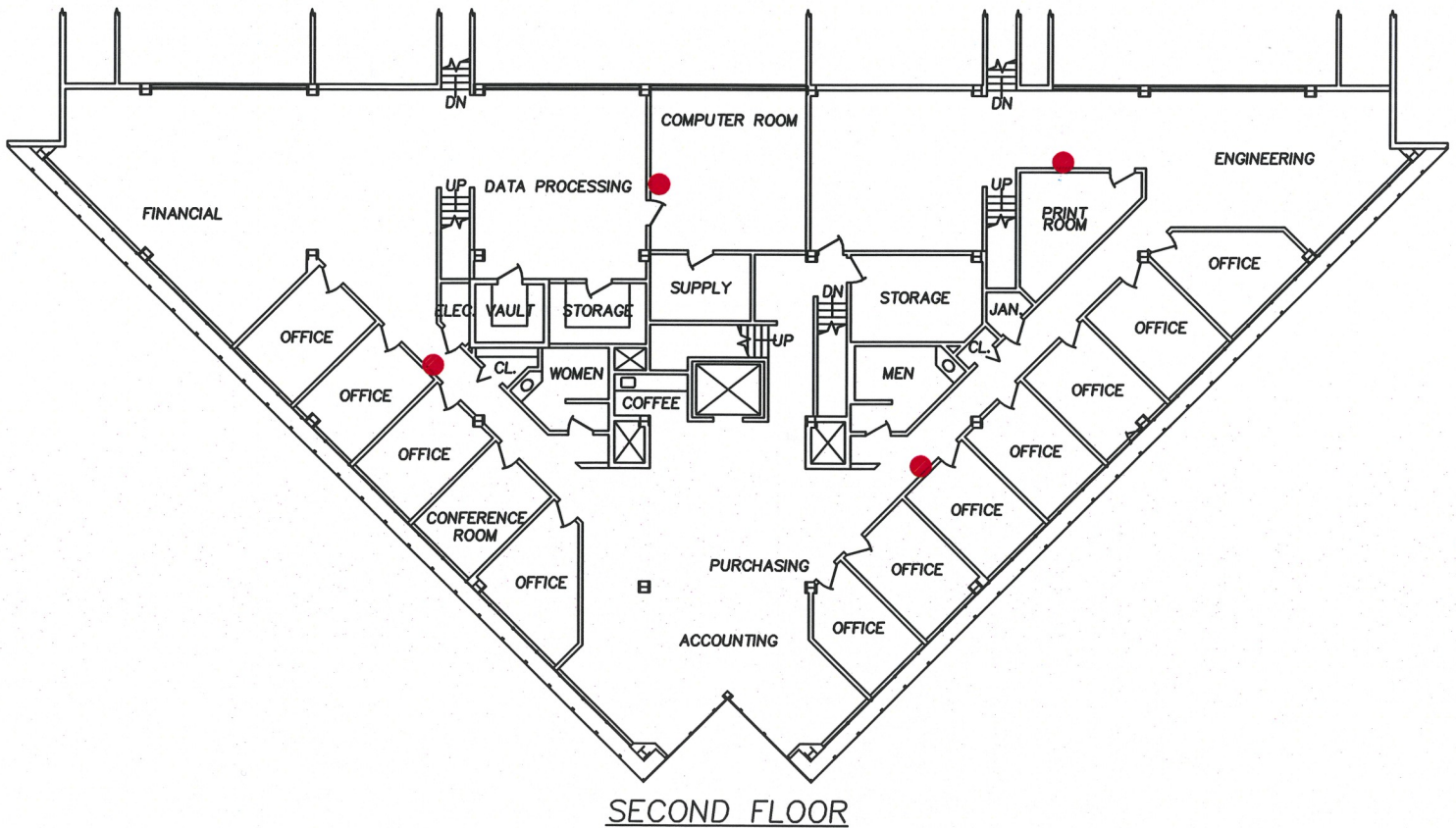
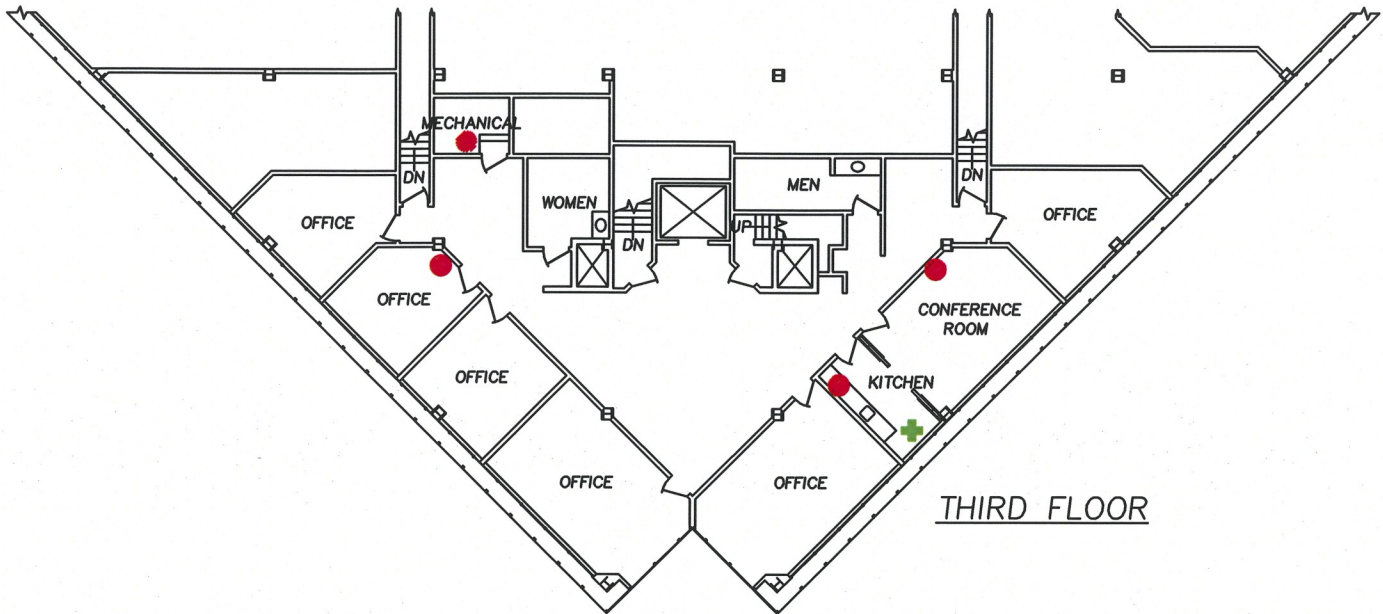
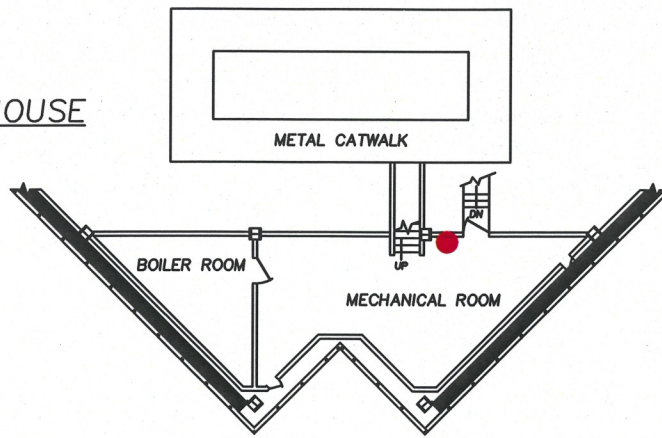
-  FIRE EXTINGUISHER
-  FIRST AID
-  HAZARD CHEMICAL

ADMINISTRATION BUILDING



FIRST FLOOR

MECHANICAL PENTHOUSE





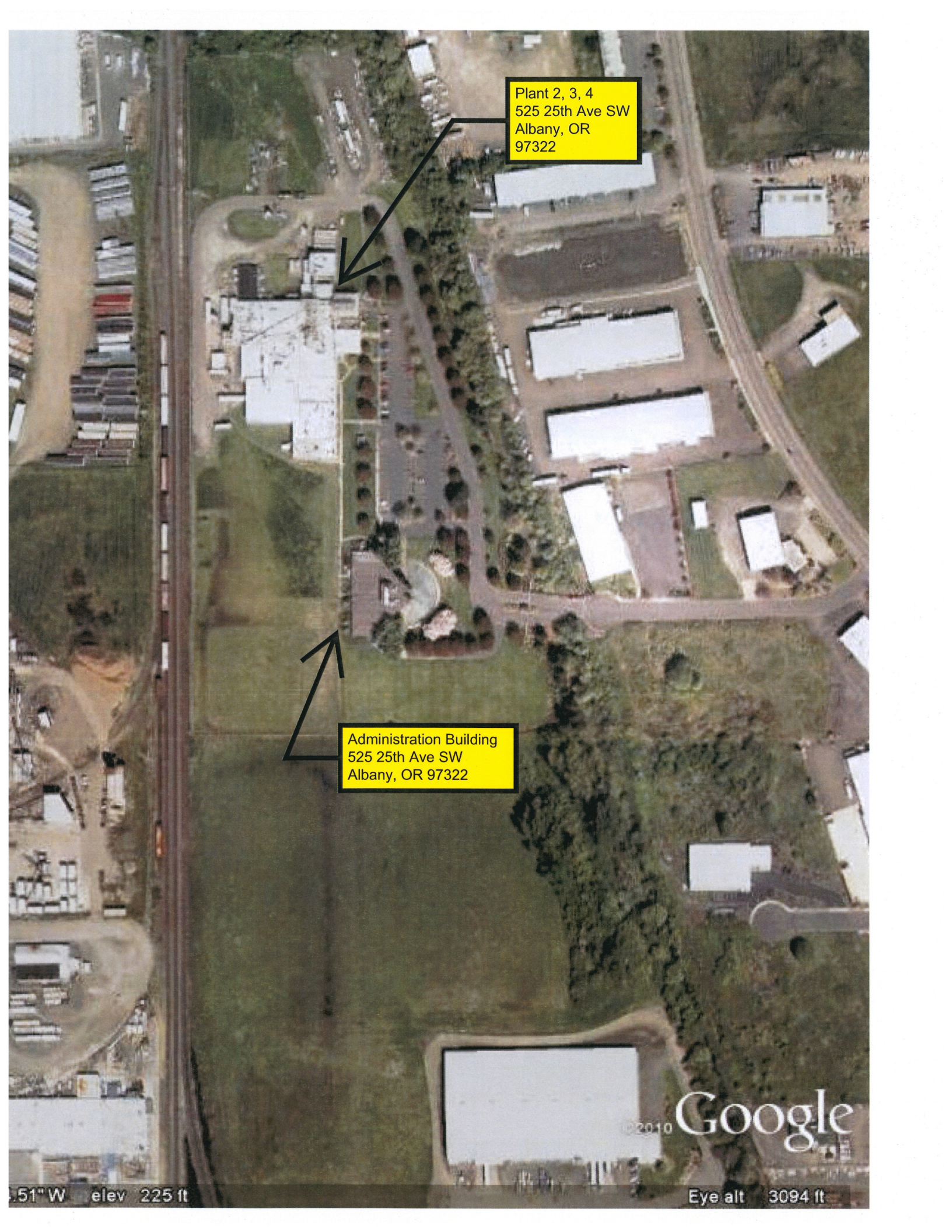
Plant 1 Warehouse

Plant 1
770 29th Ave SW
Albany, OR 97321

833 ft

Imagery Date: Apr 1, 2006

44°36'59.24" N 123°06'



Plant 2, 3, 4
525 25th Ave SW
Albany, OR
97322

Administration Building
525 25th Ave SW
Albany, OR 97322

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51" W elev 225 ft

Eye alt 3094 ft

