

From: [Stott, Sheldon](#)
To: [Winsor, Jennifer \(CWS\)](#)
Cc: [Viefaure, Denis](#)
Subject: Notice of Alteration - license 1102R
Date: May-22-15 11:28:50 AM

Hi Jennifer,

As per our discussion regarding HyLife Foods notice of request for alteration, under section 4 of the request, under the wastewater sub category, the effluent collected from the septic tank at the bake bay will be collected via septic truck and transported to the R3 Innovations Inc facility for treatment. This stays in line with Clause 34 of the HyLife Foods LP Environment Act license 1102R.

Thank you,

Sheldon Stott, P. Ag
Director of Environmental Affairs
HyLife Ltd.
p 204.424.2313 | f 204.424.5177
www.hylife.com | Sheldon.Stott@HyLife.com

 Please consider the environment before printing this e-mail

May 19, 2015

Tracey Braun
Director, Environmental Assessment and Licensing
Manitoba Conservation
160 - 123 Main Street
Winnipeg MB R3C 1A5
Canada

Dear Ms. Braun:

RE: Notice of Request for Alteration – Environment Act License 1120R HyLife Foods LP

This Notice of Request for Alteration is submitted to Manitoba Conservation on behalf of the licensees for Environment act License 1120R. This request for a minor alteration is for the development of a Biosecurity Trailer Bake Bay to be located on the furthestmost Northeast portion of SW-35-14-15 WPM in the town of Neepawa. The aforementioned parcel is owned and on the same property as the HyLife Foods pork processing plant.

1. Purpose

The HyLife Foods Bake Bay is an added biosecurity measure that is utilized for the drying of washed and disinfected trailers for approximately 1 hour achieving temperatures of 160 degrees Fahrenheit for a period of 10 minutes. Utilization of this process provides additional assurance that pathogenic organisms and viruses in particular Porcine Epidemic Diarrhea virus (PEDv) will be eliminated from the livestock transport trailers.

2. Background

Currently, HyLife Foods washes and disinfects livestock trailers that are delivering hogs to the processing facility on a daily basis. These trailers, pending their next destination, require further disinfection through baking to ensure the protection of the livestock at the destination facility and the overall biosecurity of the provincial swine herd. With the introduction of new diseases and viruses such as PEDv, this has become an essential mechanism in protecting the overall health of the Manitoba pork industry.

3. General Project Description

HyLife Foods is proposing to develop a single Bake Bay to house 1 trailer at a time. The approximate footprint of the building will be 75feet by 20 feet wide with a single overhead door at one end. The building will be situated perpendicular to the municipal road 85 5 W.

Approximately 6 trailers per day that are currently being washed and disinfected at HyLife Foods will be directed, post disinfection to the bake bay. Trailers will back into the bake bay facility where the building will be sealed and temperatures within the building will increase to achieve 160 degrees Fahrenheit for a minimum 10 minute period. It is anticipated that this will take approximately 1 hour to achieve this.

The heating unit will be a 1.3 million BTU natural gas fired make up air unit. An additional natural gas line will be required to supply the bake bay requirements.

4. Environmental Effects

Traffic – no increase in traffic throughput is anticipated for the operation of this facility. Trucks and trailers will be re-routed along municipal road 85 5 W prior to dispatching to their final destination.

Air Emissions – air emissions will be negligible from the bake bay process itself as trailers are clean upon entering the facility and are merely dried within the process. Some additional GHG's will be produced through the burning of natural gas for the make-up air units and is estimated at 0.508 tonnes CO₂e per year. Though there is a slight increase from the existing 9,266 tonnes CO₂e/year to 9,266.5 tonnes CO₂e/year, this is still well below the minimum for mandatory GHG reporting guidelines for Canada which is 50 kilotonnes of CO₂e per year.

Wastewater – the bake bay facility will not generate any significant amount of wastewater. Any residual water that may drip off of the trailers will be collected in a septic tank and disposed of as required in the municipal lagoon. The bake bay will be cleaned daily by broom and washed with water only as required, with the wash water being collected in the septic tank and disposed in the municipal lagoon as well. No chemicals are to be utilized for the cleaning process. It is anticipated that the septic tank will require emptying on a monthly basis or less, generating approximately 1000 litres of water per month. No washroom facilities will be included on site.

5. Site Plan and As Constructed Drawings

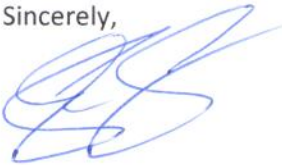
A site plan and as constructed drawings detailing the specific size and location of the bake bay facility will be provided upon project completion, with substantial completion anticipated for September 18th, 2015 that coincides with our funding requirements through Manitoba Agriculture, Food and Rural Development.

6. Summary

The effects of the proposed Bake Bay are anticipated to be negligible in magnitude and as such don't require further mitigation at this time. As supported by the information provided herein, HyLife Foods believes the residual environmental effects of the proposed Bake Bay are consistent with the classification of the request for alteration as minor.

Thank you in advance for your consideration of this request and we await your response. Any further questions or concerns, please feel free to contact the undersigned at (204) 424-2313.

Sincerely,



Sheldon Stott
Director of Environmental Affairs
HyLife Ltd.