



**Maryland Department of the Environment**

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# General Permit for Discharges Associated with Seafood Processing Maryland General Permit No. 11-SE

**11-SE Training & 21-SE Listening  
Session**

**March 26, 2021 at 10:30am**





# Background

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- The current 11-SE General Permit expired on April 30, 2017. It has been administratively extended.
- Any registrations under the GP continue in full force and effect until a new Permit is issued.
- Currently **21** active registrations under the 11-SE.
- Registrations can be found by going to our Wastewater Permits Portal (<http://mes-mde.mde.state.md.us/WastewaterPermitPortal/>) and searching for the facility by name or typing in “11SE” in the “State Num.” box and clicking search.



# Who is Covered Under the General Permit?

## The General Permit currently covers (Part I.B):

1. Wastewater from seafood processing operations including crabs, oysters, and fish;
2. Auxiliary discharges which are limited to noncontact cooling water, ice machine drainage, steam or cooling coil condensate, and inside crab shedding tray overflow; and
3. Storm water runoff associated with these industrial activities.



**"Seafood processor"** means an operation engaged in cleaning, preparing, shucking, or packing fish or shellfish. (Part II)



# We Also Use SIC Codes

There are 3 primary SIC Codes which we use to determine if you meet that definition:

**1. 2091 Canned and Cured Fish and Seafoods**

Establishments primarily engaged in cooking and canning fish, shrimp, oysters, clams, crabs, and other seafoods, including soups; and those engaged in smoking, salting, drying, or otherwise curing fish and other seafoods for the trade. Establishments primarily engaged in shucking and packing fresh oysters in nonsealed containers, or in freezing or preparing fresh fish, are classified in Industry 2092.

**2. 2092 Prepared Fresh or Frozen Fish and Seafoods**

Establishments primarily engaged in preparing fresh and raw or cooked frozen fish and other seafoods and seafood preparations, such as soups, stews, chowders, fishcakes, crabcakes, and shrimp cakes. Prepared fresh fish are eviscerated or processed by removal of heads, fins, or scales. This industry also includes establishments primarily engaged in the shucking and packing of fresh oysters in nonsealed containers.

**3. 2077 Animal and Marine Fats and Oils**

Establishments primarily engaged in manufacturing animal oils, including fish oil and other marine animal oils, and fish and animal meal; and those rendering inedible stearin, grease, and tallow from animal fat, bones, and meat scraps. Establishments primarily engaged in manufacturing lard and edible tallow and stearin are classified in Industry Group 201; those refining marine animal oils for medicinal purposes are classified in Industry 2833; and those manufacturing fatty acids are classified in Industry 2899.

(SIC 2077 ONLY applies if you manufacture fish or other seafood. Any other animals will not be granted coverage)





# Who Does NOT Need Coverage?

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- We have determined that sites which only steam crabs and ship whole crabs do not fall under the current definition of Seafood Processing.
- Additionally, outdoor crab shedding operations do not require a discharge permit.





# How Do I Apply for Coverage?

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- To get coverage under the permit, you must submit a completed Notice of Intent (NOI)
- The NOI can be found on our Seafood GP Webpage (<https://mde.maryland.gov/programs/Permits/WaterManagementPermits/Pages/seafood.aspx>)
- Along with your NOI, you will need to submit a site map which should identify all discharge locations with coordinates, any significant points of reference (i.e. roads, pumphouses, etc.), and if applicable, sampling locations.
- Lastly, you will need to include the initial permit fee (based on flow) to be mailed to:

Maryland Department of the Environment  
P.O. Box 2057  
Baltimore, MD 21203-2057





# What Are My Requirements?

- Stormwater requirements (Part IV.B)
- Effluent limits and monitoring (Part IV.C)
- Removed Substances (Part IV.D)





# Stormwater Requirements (Part IV.B)

## Stormwater Pollution Prevention

- Keep materials under cover
- Keeping oil separators/catch basins clean
- Have good housekeeping
- Written procedures for cleanup of spills
- Notify the Department of any design, operation, or maintenance which will have a significant effect on potential pollutant discharges
- If you discharge to an MS4, you must comply with any requirements the MS4 may have





# Effluent Limits and Monitoring (Part IV.C)

## Blue Crab - Existing

Facilities which process 3,000lbs of raw material per day on any day

- Flow
- TSS
- Fecal Coliform
- Total Residual Chlorine
- Oil and Grease
- pH

## Blue Crab - New

Facilities which process any amount of blue crab

- Flow
- BOD
- TSS
- Fecal Coliform
- Total Residual Chlorine
- Oil and Grease
- pH

## Shucked Oyster Processing - Existing

Facilities which process for than 1,000lbs of product per day

- Flow
- TSS
- Fecal Coliform
- Total Residual Chlorine
- Oil and Grease
- pH

## Shucked Oyster Processing - New

Facilities which process any amount of oysters

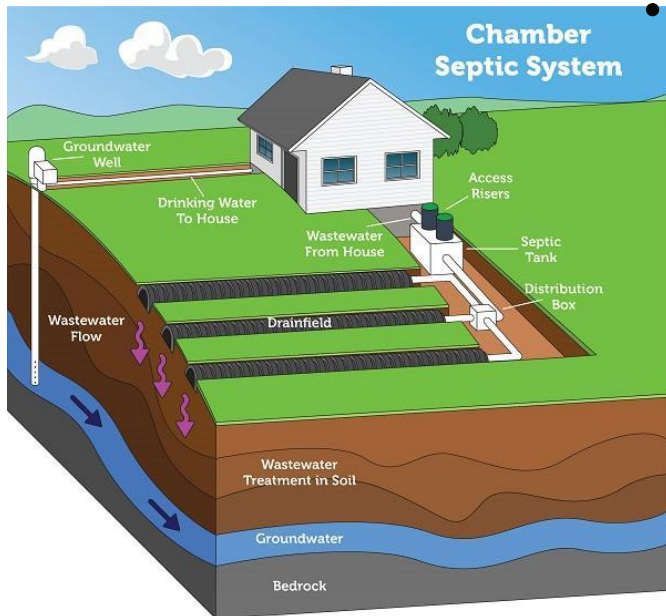
- Flow
- TSS
- Fecal Coliform
- Total Residual Chlorine
- Oil & Grease
- pH

All other seafood processing facilities have monitoring and limits for Flow, Solids, Fecal Coliform, Total Residual Chlorine, and pH.



# Effluent Limits and Monitoring Cont.

- Groundwater
  - Discharges **solely** to groundwater (i.e. septic or spraying fields) are waived from all previously mentioned limits and monitoring except flow.
  - Any land application cannot result in ponding, identifiable seepage, or runoff to surface water.



Please note: The ends of the chamber system lines are open for illustrative purposes only. In reality, and when properly installed, these lines are closed at the end. Septic systems vary. Diagram is not to scale.

## Other Non-Stormwater Discharges

- Authorizes, without limits or monitoring, of cooling water and condensate water as long as the discharge is non-contact cooling water not containing additives and the condensate water does not come in contact with any contaminants associated with the site activities.
  - For example: ice machine drainage, condensate from cooling coils or steam, and once-through non-contact cooling water.





# Removed Substances (Part IV.D)

Wastes such as solids, sludge, or other pollutants removed from or resulting from treatment or control of wastewaters, or facility operations, shall be disposed of in a manner so as to prevent any removed substances or runoff from such substances from being discharged to waters of the state. An exception is made for the return, for seed purposes only, of oyster shells to oyster beds.

Must keep record of:

1. The location of all areas used for the disposal of any removed substances as described above;
2. The physical, chemical and biological characteristics of the removed substances (as appropriate), quantities of any removed substances handled, and the method of disposal; and
3. Identification of the contractor or subcontractor if disposal is handled by persons other than the permittee.



# Reporting and Recordkeeping

- If you are required to monitor or follow and limits previously described, they must be reported via NetDMR.
  - The permittee must apply for access to NetDMR at [www.epa.gov/netdmr](http://www.epa.gov/netdmr) and register for a NetDMR Webinar. Before the permittee can submit official DMRs using NetDMR the permittee must attend a training Webinar and successfully set-up and submit test monitoring results electronically.
- You must also keep record of:
  1. The exact place, date, and time of sampling or measurement;
  2. The person(s) who performed the sampling or measurement;
  3. The dates and times the analyses were performed;
  4. The person(s) who performed the analyses;
  5. The analytical techniques or methods used; and
  6. The results of all required analyses





# Questions Asked During Training Registration

- “Can daily floor washing after picking go in the river?”  
Answer: It depends on your housekeeping, using chemicals to clean, the volume of the discharge.
- Requirement parameters for permitting  
Answer: This was addressed previously in the presentation.
- Vibrio  
Answer: Vibrio does not fall under the jurisdiction of the Seafood General Discharge Permit but is regulated by the State Health Department. Please reach out to [kathy.brohawn@maryland.gov](mailto:kathy.brohawn@maryland.gov) if you have any additional questions or concerns regarding Vibrio.





# Proposed Changes in 21-SE

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- Clear definition of who is required to have coverage
- Guidance on cleaning product usage
- Qualitative boat maintenance requirements
- Breaking out limits to include a wider variety of seafood types
- Addition of off-site disposal option (allows for facilities to use a storage tank without direct discharge to also have stormwater coverage under the permit)
- Qualitative limits for exterior rinsing of shell, dock, or gear
- Addition of No Exposure Certification option



# Questions / Concerns?

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