

GRIMAUD FARMS OF CALIFORNIA
1320 A SOUTH AURORA ST.
STOCKTON CA. 95206

POULTRY PROCESSING

NUMBER OF EMPLOYEES AT PLANT 50
NUMBER OF EMPLOYEES AT RANCHES 15
NUMBER OF DELIVERY TRUCK 2

HOURS OF OPERATION AT PLANT

4:00 am no later than 6:30 pm monday thru friday
clean up from 5:00 to 12:00 monday thru friday

mondays 3 trucks starting to arrive at 5:30 a.m. last truck to arrive 9:30 to 10:30 a.m. trucks will enter east end of main building located at 2716 E Miner Av. Stockton CA. All live haul trucks will enter the same gate and exit the same gate

tuesday one semi and one bobtail truck starting at 4:00 am last truck at about 10:00 am

wendsday 2 semis starting 4:00 am ends about 5:30

thursday 3 bobtail trucks starting 5:30 last truck 10:00 am

friday 1 semi starting about 4:00

monthly process for 2015 Sept. 88K Oct. 94K Nov. 90K Dec 96K

SHIPPING TRUCKS AND DELIVERY TRUCKS

All shipping and receiving trucks will enter and exit on the west side of the main building. Hours of operation for shipping 4:00 am untill 6:00 pm monday thru friday

employee parking will be located on the east end of the property they will enter and exit the same gate as live haul trucks

SIGHT PLAN

Sight plan will be as followed: Live birds will enter the property from the east end of the main building. Once they arrive they will be weighed and unloaded by forklifts or by hand. After birds are unloaded they will be loaded onto the slaughter line for processing. After defeathering the (ducks) will go to the wax line then to the evis line for further process. A chicken will not go thru the wax line. The chicken will go directly to the evis from the slaughter. After chilling of the birds, the birds move to the packing room where they will be packaged in accordance with the customers orders for shipping. Once the packing room has handled the orders, the boxes will go to the staging cooler and be palletized for shipping.

on sight we will have refrigeration. 1 freezer one ice cooler one shipping cooler and one kitchen cooler

The kitchen will have 9 Steam Jacketted Kettles. The kitchen will cook confi style product and render fat from birds. We also render beef and pork for outside customers. All products are tested and lab approved.

Grimaud is governed by the USDA on all aspects of the process from live haul coming in to product being shipped out. At present we can only process 25 birds per min. and would like to increase to 50 birds per min.

Grimaud dose have a boiler and a hot water mixing unit that will be in operation at this sight.

Grimaud dose operate a waste water system for PH ballancing the waste water from the poccess only. This operation is controlled and monitored by the City of Stockton Waste water.

Shipping will operate 2 battery operated forklifts for inside use, also 4 battery operated pallet jacks and 2 propane operated fork lifts for outside use

We do have contract cleanning for the plant with a local cleaning crew

which is also a part of Chem Station.

We also employ a lien service for our smocks and frocks

Chemicals used on sight All chemicals are from Chem Station Located in Stockton

- 1) Waste water: Sodium Hydroxide and Sulfuric Acid
- 2) Plant: Perisan C. Chlorine 12.5% Quate Sanitizer Food grade Mineral Oil
- 3) Kitchen: Kettle cleanner 9525
- 4) Boiler : other chemicals
- 5) Rubbing Alcohll hand sanitizer
- 7) laundry soap, hand soap
- 8) oils and lubrications for machines
- 9) in the shop Oxygen, Assectaline, argon, argon mix
- 10) packing room CO2 gas

VENDORS USED FOR MAINT

Motion Industries	Stockton
Hixco	Stockton
Delta Cable	Stockton
Graingers	Stockton
Hose Connection	Stockton
Praxair	Stockton
Central Valley Lift	Stockton
Center State Pipe	Stockton
Standard Appliance	Stockton
Wilson and Coffee	Stockton
Catapillar Tractor	Stockton
Bobcat Central	Stockton
Johnstone	Stockton

2716 Miner Building Area

- 1- Live Haul Staging
- 2- Slaughter Line and Evisceration Line
- 3- Packing Room
- 4- Kitchen Area and Packing
- 5- Boiler Room
- 6- Shipping and Receiving Office
- 7- Office Area
- 8- USDA Office
- 9- Maintenance
- 10- Shipping and Receiving Entry/Exit
- 11- Live haul and Employee Entry/Exit
- 12- Employee Parking
- 13- Wastewater Area
- 14- Employee Lunch Room and Locker Area
- 15- Restrooms
- 16- Box Storage
- 17- Freezer
- 18- Coolers
- 19- Shipping and Receiving Loading Docks
- 20- Recycle Cardboard Containers
- 21- Garbage Container
- 22- Pallet Stacking Finish Product Area

To Jenny Liaw, senior planner
City of Stockton
permit center

From Grimaud Farms
Albert Mora

date 7-5-16

total square footage	7,520	1A
	7,520	1B
	64,373	building 2
	169,235	building 3
	23,040	building 4 A
	23,040	building 4 B

area usage	3 A	packing and shipping
	3 B	kitchen
	3 F	slaughter and eviseration
	3 D	cherry processer
	3 E	cherry processer

chicken trucks can hold 3,000 birds
duck and guinea trucks 2,000 birds

total birds processed per day verys 5,000 to 14,000 per day monday
through friday

permits required USDA, CITY OF STOCKTON WASTE WATER
PERMIT TO OPERATE BOILER AND COMPRESSED AIR, EPA

when completion of new plant Grimaud Farms will not use the 1320 A
S. Aurora facility it will close.

**Grimaud Farms
discription
of
project
appendix G #8
date 7-5-16**

Grimaud Farms Inc intends to make a Federally Inspected USDA poultry processing plant out of the existing Crosstown Commons Industrial / Food Processing location. Located at 2716 E. Miner Av, Stockton, CA Building Area # 3.

We will be some modifications to the existing floor drains, installing walls, ventilation, lighting, refrigeration, (no amonia refrigeration) boiler, steam operated kitchen, sprinkler systems, allarm systems, servallance systems, all will be within compliance by the USDA recomendations. We will be operating the existing waste water system untill we can build a new system or upgrade the existing one on site. Grimaud will contract contractors to do the new installations. Electritions, plumbers, welders, refrigeration contractors and building contractors.