

Environmental Assessment
Registration

Dandy Dan's Fish Market Ltd
Argentia Seafood Processing Plants

Prepared for Dept. of Environment and Climate Change
Environmental Assessment Division

Submitted :October 5,2021

NAME OF UNDERTAKING :

Argentia Seafood Processing Plants operated by Dandy Dan's Fish Market Ltd .

(Use of our existing building to process ground fish and construction of new building to process snow crab)

PROPONENT :

(i) Name of Corporate Body :Dandy Dan's Fish Market Ltd

(ii) Address : 110 Charter Avenue

Argentia ,NL A0B 2Y0

Mailing Address : 1 Main Road

Ship Harbour ,NL A0B 3E0

(iii) Chief Executive Officer : Dan Meade

Official Title : President

Address : 1 Main Road

Ship Harbour ,NL A0B 3E0

Telephone No : (709) 227 4800

Email Address : dan@dandydans.ca

(iv) Principle Contact Person for Purposes of Environmental Assessment :

Dan Meade

Official Title : President

Address : 1 Main Road

Ship Harbour ,NL A0B 3E0

Telephone No : (709) 227 4800

Email Address : dan@dandydans.ca

THE UNDERTAKING :

(i) Name of the Undertaking : Dandy Dan's Fish Market Ltd .

(ii) Purpose/Rationale/Need for the Undertaking :

Dandy Dan's Fish Market Ltd has been in operation in Ship Harbour as a seafood processing facility since October 1991.

In March 2009 Dandy Dan's Fish Market Ltd entered into an agreement with Port of Argentia(Formerly Argentia Management Authority) to lease the building known as Issac Head Building Lot # 41 at 110 Charter Avenue Argentia ,NL .This building is 110 feet long by 50 feet wide/30.48 long x 15.24 meters wide ,in an area zoned industrial and there appeared to be excellent potential to utilize the facility as a secondary processing plant . From 2009 to 2014 ,Dandy Dan's Fish Market Ltd was completing renovations with the building to make it suitable for a seafood processing facility . In 1995 , Dan Meade ,President ,submitted a proposal,Registration Number 582 ,to Department of Environment to operate a beef products cannery operation .Department of Environment reviewed the proposal and advised that an environmental impact statement was not required for this operation .

In 2010 ,Dandy Dan's Fish Market Ltd purchased a Batter/Fry Equipment line for the facility .In June 2014 ,Dandy Dan's Fish Market Ltd was ready for processing & obtained a Food Establishment Licence from Government of Newfoundland & Labrador & began using the building for primary/secondary processing of cod fillet and other seafood . .Products that are being processed are Cod Fillet -Fresh /Frozen , Halibut-Fresh/Frozen ,Cod Nuggets,Cod Tongues and cheeks ,Fish Cakes and Cod Balls .

In 2016 ,Dandy Dan's had a cryogenic freezer installed. This freezer allows cod fillet and other seafood to preserve the flavour by being quickly frozen .In 2016 Dandy Dan's also had a I-Cut 11 Marel portioning machine installed .This machine allows cod fillet to be cut to size for market . Cod fillet is cut to 4,8,12 or 16 oz portions . Cod nuggets are also cut to size by this portioning machine. Dandy Dan's also prepares multiple ready to heat meals .

In 2017, a Multivac T300 packaging machine was purchased .This skin pack machine allows cod fillet and other seafood to be vacuum packed in a frozen state . In 2020 ,a retrofit was purchased for this machine .This retrofit allows fresh cod fillet and other fresh seafood to be vacuum packed in breathable food grade film .This retrofit installation was delayed to 2021 due to Covid-19 travel restrictions & it was just recently completed in July 2021 .

Dandy Dan's Fish Market Ltd received a licence in June 2021 from Department of Fisheries ,Forestry and Agriculture to add Snow Crab to the primary licence for Ship Harbour Plant. Upon receipt of the snow crab licence ,work began on seeking availability of processing equipment which would be needed for this expansion due to the addition of the snow crab . Unfortunately the power requirements for the equipment were three phase power . Letter from Newfoundland Power dated June 11,2021 signed by Larry Pelley is available upon request .

Due to the high cost of obtaining three phase power in Ship Harbour , Dandy Dan's Fish Market Ltd decided to apply to Department of Fisheries, Forestry and Agriculture to transfer the in -province retail fish establishment licence and the primary processing licence from Ship Harbour ,NL to 110 Charter Avenue Argentia NL .This transfer was approved on September 21,2021 . In an effort to prevent cross contamination of seafood products in processing , Dandy Dan's Fish Market Ltd has purchased a portion of Lot # 30 which is adjacent to 110 Charter Avenue Argentia from Port of Argentia and will build a separate plant for snow crab processing .

Food Establishment Licence Number :HF-2014 10402400 Issued June 2014

CFIA -Safe Food for Canadians Licence Number : 8P9YP434 Issued Feb 2021

DESCRIPTION OF THE UNDERTAKING :

(I) Geographical Location :

The site is located within the industrial park at Lot # 41 , 110 Charter Avenue Argentia .The entire property at lot # 41 is 58,555 square feet/5440 square meters with a 5500 square foot/511 square meters facility currently built . Lot # 30 is a total size of 43,163 square feet/4010 square meters and it is the site of the proposed building for snow crab processing .The property is zoned as industrial .

(II) Physical Features :

The site at Lot # 41 is 110 Charter Avenue Argentia NL is located in the Industrial Park which is owned by Port of Argentia . The site is connected to municipal water and sewer services .There will be no pipelines,transmission lines or roads constructed for the site .There are no oil tanks or kerosene tanks on the property .The building is 5500 square feet /511 square meters .The height of the building is approximately 16 feet /4.88 meters .

The site is flat ,with an existing 5500 square foot/511 square meters(building which is currently used by Dandy Dan's Fish Market Ltd) gravel/grass to the front of the building and grass to the sides and rear of the building . When the proposed site is completed the land for Lot # 30 & 41 will be paved . The lands surrounding this area are occupied by Edward Collins Contracting Ltd office complex and Town of Placentia public works department .

The closest residential property is located in Freshwater ,Placentia Bay ,which is approximately 3.1 kms away .

The site was cleared many years ago and construction of the current 5500 square foot /511 square meters building was completed in 1996/1997 . The nearest body of water is a freshwater pond named Shag Ponds which is 777.88 feet/ 237 meters away .

Lot # 30 is flat with grass and some gravel area . When the proposed building is completed ,lots # 30 & 41 will be paved all around . The size of the proposed building at Lot # 30 is 15000 square feet /1394 square feet .The building is a single story with a height of approximately 15 feet /4.57 meters .

(III) Construction :

The new plant will be a commercial facility .The building will be total of 15,000 square feet/1394 square meters with 13,440 feet/1249 square meters for production area .Dandy Dan's Fish Market Ltd is registered with Workplace NL and therefore will require all contractors to ensure they are following provincial occupational health,safety and environmental standards and guidelines throughout the construction process .

The construction of the new plant is expected to start in October 2021 subject to receipt of approval from Department of Environment and Climate Change and upon receipt of all permits and licences as required .Construction will be carried out over 5-6 months as follows :

Land Preparation & Concrete Foundation

Construction of Building

Installation of Processing Machinery

The only potential source of pollutants during the construction period would be related to any use of heavy equipment or other machinery such as a spill of diesel or lubricants . The use of such equipment will be very minimal and the contractor will be required to have a spill kit on site .

Dandy Dan's Fish Market Ltd will not be sharing resources at any time during construction or at anytime in the future .The facility will be used solely for the fish processing operation .

The Port of Argentia has existing water and sewer services .The existing building Lot # 41 is connected to that water and sewer system .The new building will be connected to the existing water and sewer system .

(iv) Operation :

Ground Fish Facility : Groundfish is purchased from fisherperson at the wharf and it is put on ice in sanitized vats and transported to the processing facility by truck .Vats

are sanitized inside the building and are reused . Upon arrival at the processing facility ,the vats are offloaded by forklift and are put in a holding area inside the building until processing is done which is always the same day or following day . The groundfish is headed ,put through the filleting machine ,put through the skinner machine , the pinbone is removed and the fillets are dewormed . The fillet are then packed for market .Fresh fillet is packaged in 25 lb/11 kg bags and frozen fillet are packed in 22 lb /10 kg boxes .

There is a full sanitization system in place which is completed on a daily basis .

Offal is stored in a holding room in an iced sanitized container .This offal is provided to M & E Fur Farms Ltd located in North Harbour ,NL owned by Mervin Wiseman . A letter will be provided upon request .

Squid,herring and mackerel are 100 % euthanized and are picked up at the wharf and put in sanitized vats and iced . The are taken to the plant by truck and offloaded with a forklift .They are packed in 22 lb/10 kg boxes , frozen and ready to go to market .

There is an exhaust fan in the facility and there are no emissions .

A contract is in place with a pest control company who monitors the interior and exterior of the facility . An inspection is completed on a monthly basis and an electronic report is provided .There are also fly protectors at each entrance door to prevent flies from entering the facility .

Garbage is stored in an enclosed bin located inside and it is emptied on a daily basis .

Snow Crab Facility :

The proposed snow crab facility will have the following process :

- 1) Tub in-feeding system including crab washing system
- 2) Butchering
- 3) Vision Grading ,Weighing
- 4) Cooking /Cooling and Brine Freezing
- 5) Glazing ,Case-U,Packing and Cleaning of the trays ,IQF Freezing
- 6) Cleaning System

Snow crab will be purchased from fisherperson at the wharf and placed in sanitized tote pans or vats with ice . The snow crab is transported to the processing facility by reefer truck with a controlled temperature and will be offloaded and put in a chill room or refrigerated container .The snow crab will be transported to a conveyor system via a Tub -in feeding system .The tubs will flow into a flow control conveyor and onwards to a cleaning tank . The snow crab will be de-iced and transferred on to a cleaning and weighing station . Following this process the snow crab is moved on to a butchering process .Here the crab's carapace,mandible,tail and gills are removed and the crab is cut into two high quality ,clean clusters/sections .

From the butchering area ,the crab sections are placed on a multilane conveyor .This allows measurements of the shoulders/legs and shows that there is no damage or any flaws. After the visual and measurements are completed ,the shoulders/legs are graded for weight /grade .Packing is done for industrial packaging and pre-packing is done for the cooker and cooler . An automatic infeed pushes baskets of the crab into the cooking tank where the product is cooked for approximately 18 minutes .When the product comes out of the tank ,the temperature is around 97 degrees Celsius .After the cooking tank ,the product goes into a cooling tank for 15 minutes with a temperature of the crab at 3 degrees Celsius . The baskets of product are then pushed out from the cooling tank onto a conveyor and from there they go into a brine freezing tank .The product stays in the brine freezing tank for approximately 20 minutes and comes out of the tank at -12 to -14 degrees Celsius . From the brine freezing tank the baskets are transferred to the IQF freezer for hardening to -18 to -22 degrees Celsius in accordance with customer specifications. From the IQF freezer the product is transferred onto a conveyor to go to the glazing system and then into an automatic packing machine where the product is packed into cartons .The boxes are transferred to a palletizing area .The empty trays are transferred on conveyors into a tray washing machine and then back into the packing line .

The snow crab process will be using a steam boiler . The emissions from this steam boiler will be typical products of combustion from burning furnace or boiler fuel .

A contract will be put in place with a pest control company to monitor the interior and exterior of the facility . An inspection will be completed on a monthly basis and an electronic report will be provided .There will also be fly protectors at each entrance door to prevent flies from entering the facility .

Garbage will be stored in an enclosed bin located inside and will be emptied on a daily basis .

Offal from the snow crab processing plant will be disposed of at the Sunnyside Waste Management Site . The contact for this facility is Stephen Norman . A letter will be provided upon request .

(v) Occupations :

During the construction phase of the proposed new crab plant ,local contractors will be completing the work and will have their own employees .

Dandy Dan's Fish Market Ltd .will provide approximately 20-25 seasonal full time employment positions for approximately 6 months at the groundfish facility . There will be approximately 45-50 seasonal full time positions available at the crab processing facility after the construction phase .

List of NOC Codes for expected employment positions :

0114 – Other administrative services managers

9213 – Supervisors,food,beverage & associated products processing

1521 -Shippers and receivers

9463 -Fish & seafood plant workers

7452 – Material Handlers

7511 -Truck Drivers

2263- Quality Control /Safety

Employment positions will be available with no gender ,race or age discrimination .

APPROVAL OF THE UNDERTAKING :

The following is a list of permits,licences and approvals required ;

Municipal

Municipal Approval- Town of Placentia

Provincial

Food Establishment Licence Number :HF-2014 10402400 Issued June 2014

Primary Processing Licence – Received

Federal

CFIA -Safe Food for Canadians Licence Number : 8P9YP434 Issued Feb 2021

SCHEDULE :

It will take approximately 6 months to complete the proposed building

FUNDING :

Estimated cost of this proposal is \$2,500,000.00 . Funding has been secured through a commercial bank .

PROJECT RELATED DOCUMENTS ATTACHED :

Site Survey (Lot # 30 & #41)

Aerial photo

Map -110 Charter Avenue Argentinia to Nearest Residential Area in Freshwater ,PLAC

Date : October 5,2021

Signature of Chief Executive Officer : *Dan Meade*

Current Building -Lot # 41
110 Charter Avenue Argentia



Placentia, Newfoundland — N Sydney, Nova Scotia — Argentia, Newfoundland — N Sydney, Nova Scotia — Argentia, Newfoundland — N Sydney, Nova Scotia — Argentia, Newfoundland

Placentia Bay

Bristol Field Airport

FBL Marshalling Yard

Argentia

102

Marine Atlantic
Argentia Ferry Terminal

Marquise

McAndrew

Shag Ponds

110 Charter Avenue

102

100

100

Ferndale

Freshwater

Gallard Point

Castle Hill National
Historic Site

100

Placentia



Approx location
of Dandy Dan lot

Schedule "B"

NUM	ARC	RADIUS	BEARING	DISTANCE
C1	41.400	194.337	N79°48'07"W	41.322



LEGEND

- | | |
|---------|-----------------|
| FD | Found |
| ⦿ | Capped Iron Bar |
| ○ | Found Iron Bar |
| ⊙ | Nail in Asphalt |
| ⊕ | Fire Hydrant |
| ⊗ | Well |
| ⚙ | Power Pole |
| — · · — | Power Line |
| — x — | Fence Line |

*This Plan And The Accompanying
Description Form An Integral Part Of
The Whole And Are Not Seperable
Linear Measurement Horizontal Ground
Distances in Metres.*

All Boundary Lines Cut or Open.

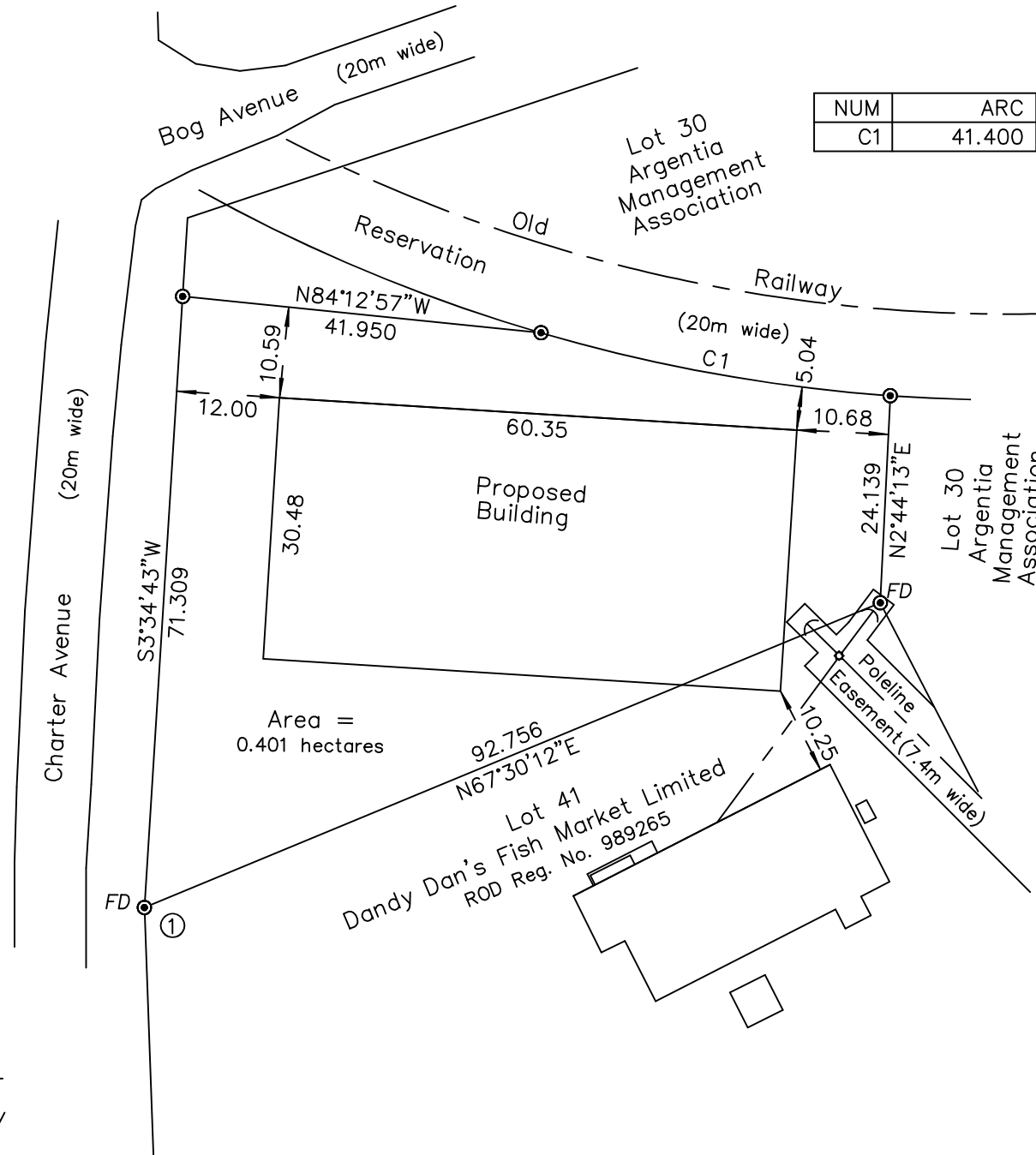
NAD 83 Reference Datum.

Co-ordinates derived by RTK GPS.

Control Monument 82G2371 with Scale Factor
0.999960 used in Control Tie.

① N5,238,454.274
E 229,569.949

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alterations whatsoever are made thereto.



W.J. Thorne Surveys Limited

298 River Road, Blaketown, NL

Plan Of Land Surveyed

For

Dandy Dan's Fish Market Limited

Portion of Lot 30
Charter Ave. Argentinia

Scale: 1 : 750

Survey By : WT/RM/TG

Job No. 221299

Date : September 13, 2021

SCHEDULE "A"

**Dandy Dan's Fish Market - Service Road off Charter Ave., Argentia
Lot 41**

All that piece or parcel of land situate and being on the northwestern side of a Service Road, in the town of Argentia, in the Provincial Electoral District of Placentia/St. Mary's, in the Province of Newfoundland and Labrador, Canada, abutted and bounded as follows, **that is to say:**

Beginning at a point, said point being a capped iron bar set at the southwestern corner of the land and having grid co-ordinates of North 5,238,395.946 metres and East 229,572.071 metres;

Thence running along the eastern limit of Charter Avenue, twenty (20) metres wide, North two degrees zero five minutes zero four seconds West (N 2° 05' 04" W) a distance of fifty eight decimal three six six metres (58.366m), to a capped iron bar;

Thence running along Lot 30 of Argentia Management Association, North sixty seven degrees thirty minutes twelve seconds East (N 67° 30' 12" E) a distance of ninety two decimal seven five six metres (92.756m), to a capped iron bar;

Thence running along the southwestern limit of a Service Corridor, twenty (20) metres wide, South twenty seven degrees twenty two minutes forty four seconds East (S 27° 22' 44" E) a distance of forty nine decimal five two five metres (49.525m), to a capped iron bar;

Thence running along the northwestern limit of a Service Road twenty (20) metres wide, South sixty four degrees fifty three minutes twenty two seconds West (S 64° 53' 22" W) a distance of one hundred seventeen decimal four five zero metres (117.450m), more or less, to the point of beginning.

Containing an area of zero decimal five four four (0.544) hectares, more or less, and being more particularly described and delineated on the drawing annexed hereto.

All bearings are referred to the meridian of fifty three degrees West Longitude of the Modified Three Degree Transverse Mercator Projection for Newfoundland and Labrador with NAD83, Zone 1 reference datum.

This description and accompanying plan, Job No. 221201 of W.J. Thorne Surveys Limited, form an integral part of the whole and are not separable.



W.J. Thorne Surveys Limited
July 21, 2021

Schedule "B"

LEGEND

- FD Found
- Capped Iron Bar
- Found Iron Bar
- ⊙ Nail in Asphalt
- ⊙ Fire Hydrant
- ⊗ Well
- ⚙ Power Pole
- Power Line
- x - Fence Line

This Plan And The Accompanying Description Form An Integral Part Of The Whole And Are Not Seperable Linear Measurement Horizontal Ground Distances In Metres.

All Boundary Lines Cut or Open.

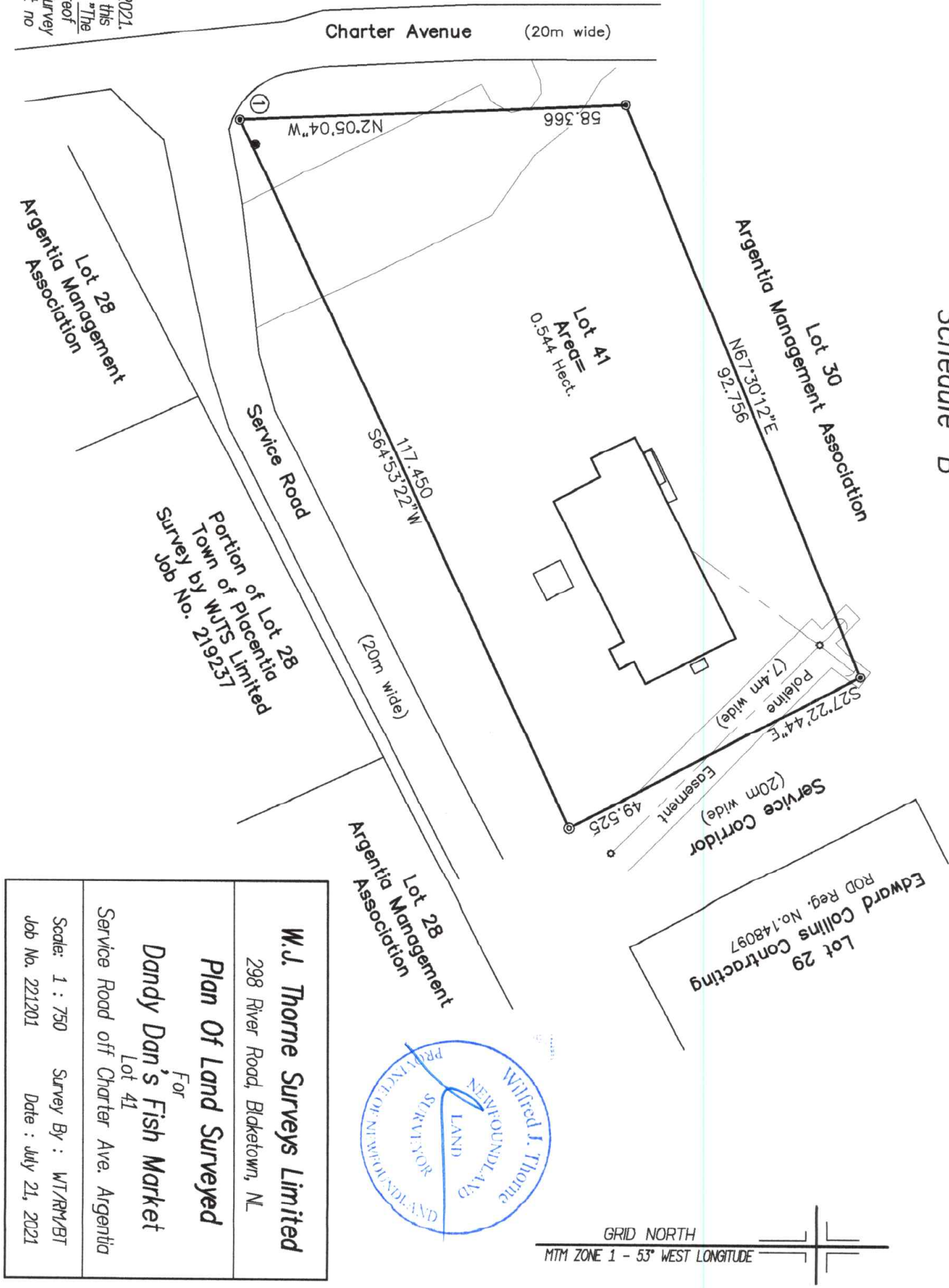
NAD 83 Reference Datum.

Co-ordinates derived by RTK GPS.

Control Monument 8262371 with Scale Factor 0.999960 used in Control Tie.

① N5,238,395.946
E 229,572.071

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W.J. Thorne Surveys Limited	
298 River Road, Blaketown, NL	
Plan Of Land Surveyed	
For	
Dandy Dan's Fish Market	
Lot 41	
Service Road off Charter Ave. Argenticia	
Scale: 1 : 750	Survey By : WJ/TRM/BT
Job No. 221201	Date : July 21, 2021