## § 408.156

	Effluent limitations	
Effluent characteristic	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not ex- ceed—
	Metric units (kilograms per 1,000 kg of seafood)	
BOD5	6.7	3.8
TSS	3.7	1.5
Oil and grease	1.4	0.76
pH	(1)	(1)
	English units (pounds per 1,000 lb of seafood)	
BOD5	6.7	3.8
TSS	3.7	1.5
Oil and grease	1.4	0.76
pH	(1)	(1)

<sup>1</sup> Within the range 6.0 to 9.0.

[40 FR 55781, Dec. 1, 1975, as amended at 41 FR 31821, July 30, 1976]

# § 408.156 Pretreatment standards for new sources.

Any new source subject to this subpart that introduces process wastewater pollutants into a publicly owned treatment works must comply with 40 CFR part 403. In addition, the following pretreatment standard establishes the quantity or quality of pollutants or pollutant properties controlled by this section which may be discharged to a publicly owned treatment works by a new source subject to the provisions of this subpart:

Pollutant or pollutant property	Pretreatment standard
BOD <i>5</i> TSS pHOil and grease	No limitation. Do. Do. Do.

[40 FR 55781, Dec. 1, 1975, as amended at 60 FR 33944, June 29, 1995]

## § 408.157 Effluent limitations guidelines representing the degree of effluent reduction attainable by the application of the best conventional pollutant control technology (BCT).

Except as provided in §§125.30 through 125.32, any existing point source subject to this subpart shall achieve the following effluent limitations representing the degree of effluent reduction attainable by the application of the best conventional pollutant control technology (BCT): The limitations shall be the same as those

specified for conventional pollutants (which are defined in §401.16) in §408.152 of this subpart for the best practicable control technology currently available (BPT).

[51 FR 24997, July 9, 1986]

## Subpart P—Alaskan Hand-Butchered Salmon Processing Subcategory

Source: 40 FR 55782, Dec. 1, 1975, unless otherwise noted.

## § 408.160 Applicability; description of the Alaskan hand-butchered salmon processing subcategory.

The provisions of this subpart are applicable to discharges resulting from the hand-butchering of salmon in Alaska.

## § 408.161 Specialized definitions.

For the purpose of this subpart:

- (a) Except as provided below, the general definitions, abbreviations and methods of analysis set forth in part 401 of this chapter shall apply to this subpart.
- (b) The term *seafood* shall mean the raw material, including freshwater and saltwater fish and shellfish, to be processed, in the form in which it is received at the processing plant.

## § 408.162 Effluent limitations guidelines representing the degree of effluent reduction attainable by the application of the best practicable control technology currently available.

Except as provided in §§ 125.30 through 125.32, any existing point source subject to this subpart shall achieve the following effluent limitations representing the degree of effluent reduction attainable by the application of the best practicable control technology currently available (BPT):

(a) Any hand-butchered salmon processing facility located in population or processing centers including but not limited to Anchorage, Cordova, Juneau, Ketchikan, Kodiak, and Petersburg shall meet the following limitations: