

**Environmental Protection Agency**

**§ 432.63**

**§ 432.57 Effluent limitations guidelines representing the degree of effluent reduction attainable by the application of the best conventional pollutant control technology.**

Except as provided in §§ 125.30 through 125.32, the following limitations establish the quantity or quality of pollutants or pollutant properties, controlled by this section, which may be discharged by a point source subject to the provisions of this subpart after application of the best conventional pollutant control technology:

Effluent characteristic	Effluent limitations	
	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—
	Metric units (kg/kg of finished product)	
BOD5 .....	1.0	0.5
TSS .....	1.2	0.6
Oil and grease .....	0.5	0.25
pH .....	( <sup>1</sup> )	( <sup>1</sup> )
Fecal coliforms .....	( <sup>2</sup> )	( <sup>2</sup> )
	Metric units (kg/kg of finished product)	
BOD5 .....	1.0	0.5
TSS .....	1.2	0.6
Oil and grease .....	0.5	0.25
pH .....	( <sup>1</sup> )	( <sup>1</sup> )
Fecal coliforms .....	( <sup>2</sup> )	( <sup>2</sup> )

<sup>1</sup> Within the range 6.0 to 9.0.  
<sup>2</sup> No limitation.

[51 FR 25001, July 9, 1986]

**Subpart F—Meat Cutter Subcategory**

SOURCE: 40 FR 906, Jan. 3, 1975, unless otherwise noted.

**§ 432.60 Applicability; description of the meat cutter subcategory.**

The provisions of this subpart are applicable to discharges resulting from the fabrication or manufacture of fresh meat cuts such as steaks, roasts, chops, etc. by a meat cutter.

**§ 432.61 Specialized definitions.**

For the purpose of this subpart:

(a) Except as provided below, the general definitions, abbreviations and methods of analysis set forth in 40 CFR part 401 shall apply to this subpart.

(b) The term “meat cutter” shall mean an operation which fabricates, cuts, or otherwise produces fresh meat cuts and related finished products from livestock carcasses, at rates greater than 2730 kg (6000 lb) per day.

(c) The term “finished product” shall mean the final manufactured product as fresh meat cuts including, but not limited to, steaks, roasts, chops, or boneless meats.

**§ 432.62 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):

Effluent characteristic	Effluent limitations	
	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—
	Metric units (kg/kg of finished product)	
BOD5 .....	0.036	0.018
TSS .....	0.044	0.022
Oil and grease .....	0.012	0.000
pH .....	( <sup>1</sup> )	( <sup>1</sup> )
Fecal coliforms .....	( <sup>2</sup> )	( <sup>2</sup> )
	English units (lb/1,000 lb of finished product)	
BOD5 .....	0.036	0.018
TSS .....	10.044	0.022
Oil and grease .....	0.012	0.006
pH .....	( <sup>1</sup> )	( <sup>1</sup> )
Fecal coliforms .....	( <sup>2</sup> )	( <sup>2</sup> )

<sup>1</sup> Within the range 6.0 to 9.0.  
<sup>2</sup> Maximum at any time 400 mpn/100 ml.

[40 FR 906, Jan. 3, 1975, as amended at 60 FR 33965, June 29, 1995]

**§ 432.63 Effluent limitations guidelines representing the degree of effluent reduction attainable by the application of the best available technology economically achievable.**

The following limitations establish the quantity or quality of pollutants or pollutant properties, controlled by this section, which may be discharged by a