

Audit Summary

Whole Foods Distribution

Richmond, California

Accident History:

The facility has not had an incident related to the regulated CalARP materials in the last five years.

Introduction

Contra Costa Health Services Hazardous Materials Programs (CCHSHMP) conducted a comprehensive virtual audit/inspection of the policies, and procedures developed by Whole Foods Distribution (Whole Foods) located at 6035 Giant Rd in Richmond. This audit, conducted in the spring of 2020, was performed to assess compliance with the California Accidental Release Prevention (CalARP) Program while following the health order set by the county chief medical officer. The CalARP program requires the development of prevention programs such as maintenance, operating procedures, contractor safety, personnel training, incident investigations, and understanding hazards at the plant. The inspection also examines the management systems in place to implement these programs and the plant's emergency response program to make sure that the plant is prepared to respond to an emergency involving a hazardous chemical.

During a comprehensive CalARP audit for a facility like Whole Foods, CCHSHMP reviews individual safety programs through answering up to 105 questions. The CCHSHMP 2020 CalARP audit at Whole Foods resulted in 6 corrective actions for Whole Foods to implement, and 13 other suggestions that are not required, but may assist in improving accident prevention.

Based on our audit/inspection, many of the prevention programs met the regulatory requirements. Select prevention programs are identified to need improvement in order to meet the regulatory requirements. Identified below are some notable issues found, both good and bad.

Notable Items:

- **Management:** The facility had some management changes, but the process safety programs were reassigned and appeared to be in good condition.
- **Hazard Review:** The action items from the PHA need to be tracked to ensure that the required completion dates are met.
- **Training:** The facility needs to make sure initial and refresher training on operating procedures is completed and documented for technicians operating the ammonia system.
- **Maintenance:** The facility has a good maintenance program; however, it needs to modify some of the forms used to document the operating conditions of the refrigeration equipment and to communicate with the refrigeration technicians whenever there are any drifts or deviations from the established operating parameters.
- **Emergency Response:** The facility needs to coordinate an emergency response drill with emergency responders.



Additional Information

To review the complete safety audit report, visit the Main Richmond Library at 325 Civic Center Plaza or the San Pablo Library at 13571 San Pablo Ave. or call 925-655-3200 for an appointment to view the report at CCHSHMP's offices

For more information, questions, or comments regarding this facility or audit, please send an email to hazmat.arpteam@cchealth.org



HAZARDOUS MATERIALS PROGRAMS

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