SUSQUEHANNA RIVER BASIN COMMISSION
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Groundwater Withdrawal Application Summary

Source Name: HP Hood Well 2 **SRBC Pending No.:** 2024-076

This summary is only a portion of the application materials and is meant to provide general information about the proposed project.

1.1 Project Sponsor

Company Name:	HP Hood LLC
Mailing Address Line 1:	25 Hurlbut Street
Mailing Address Line 2:	
City:	Arkport
State:	NY
ZIP Code:	14807

Contact Person:

First Name:	Michael
Last Name:	Crouch
Title:	Plant Manager
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E-mail:	michael.crouch@hphood.com

1.3 Existing and Projected Facility Water Use

The usage should be entered in million gallons per day (mgd) and rounded off to the nearest one thousand gallons (three decimal places).

Projected Design Year:
2039

Total Project Water Usage	**Existing Usage (mgd)**	**Projected Usage For Design Year (mgd):**
Maximum 30-day Average Water Demand :	0	0.4866
Maximum Daily Water Demand :	0	0
System Capacity :	0	0

1.4 Requested Withdrawal Amount:

Estimated Daily Hours of Operation per Day (Ex. = 5):	24
Maximum Instantaneous Withdrawal Rate (gpm):	700
Maximum 24-Hour Day (mgd):	1
Maximum 30-Day Average (mgd):	0.6

HP Hood, LLC – Arkport New York Facility – Well 2

2.1 Project Facility Description

a. The Project Facility is HP Hood LLC located at 25 Hurlbut Street in Arkport, NY.

b. The anticipated long-term owner and operator is HP Hood LLC located at 6 Kimball Lane in Lynnfield, MA.

c. The Arkport facility produces cultured dairy products including cottage cheese, buttermilk, yogurt, dips, and sour cream.

d. The facility's water is sourced from 2 groundwater supply wells (Well 1 & Well 2) located in separate well houses just south of the production facility.

e. & f. Water is pumped from either Well 1 or Well 2. The pump controls permit operation of only one well at a time. Significant water system changes (power supply, piping, and controls) would be needed to operate the wells simultaneously. HP Hood does not foresee need to run wells simultaneously and has no plans to make these system upgrades. Well 2 was initially installed as a backup to Well 1. The wells are operated on a two week schedule to insure both wells are maintained in good operating condition.

Water is automatically pumped from Well 1 or Well 2 at a maximum rate of 700 gpm to the Plant Water Silo (capacity 20,000 gallons) when the water level in the Plant Water Silo drops to 15,000 gallons. The Cheese Water Silo (capacity 40,000 gallons) automatically draws water from the Plant Water Silo when the level in the Cheese Water Silo drops to 36,000 gallons.

Plant Water is generally used for cleaning and sanitation, boiler water/steam used in production, cooling towers, eyewashes/safety showers, bathroom facilities, and other facility needs. Cheese water (which has a pH of ~5) is used in washing down cheese vats, washing the curd, etc.

Currently, the water volume stored (Cheese Silo + Water Silo) is approximately 60,000 gallons.

The most water intensive process at the facility is cottage cheese production, which has increased by 27% over last year's production. Sales of cottage cheese are anticipated to increase by 65% over current production volumes in the next 5 years.

Based on the projected increased water demand and information developed while preparing the AHE, HP Hood is requesting a 0.499 mgd withdrawal from Well 2.