

# Soundings

Safe ♦ Responsible ♦ Reliable ♦ Efficient

## ***Officially Green at Harley Marine!***

I am very proud to announce that the Environmental Management System (EMS) for Harley Marine Services was ISO 14001 certificated on August 28<sup>th</sup>, 2008. The implementation of this Quality System is a reflection of the people throughout all of HMS family of companies. We had participation from each segment of each company – Office, Shops, Tugs, and Barges. People were zealous, engaged, and willing to do the work. Both of our auditors from our Stage One and Stage Two audits commented on the commitment and knowledge of our people, and the thoroughness of our program. When many companies only undertake programs at a minimum to gain a certificate, we have implemented a meaningful system throughout HMS, in which everyone participates and together, we are doing our best to protect the environment and lessen our impact for future generations.

In conjunction with the EMS audit, we had our second annual Quality and Safety Management System audit to renew our ISO 9001 certification. The audit resulted in Zero Corrective Actions or Nonconformities for the second year in a row since we began our program in 2006. In the words of the auditor, who also audited us when we were initially certified, HMS has made “Quantum Leaps” since that first audit. Many of you would agree and appreciate the continuous improvement that we have made in a relatively short period of time. We have raised the bar and proven that we not only state what we do in our Quality, Safety and Environmental Protection Policy and Marine Operations Manual, but we also do what we say. We truly stand by our Guiding Principals on which Harley founded the company:

***Safe \* Responsible \* Reliable \* Efficient.***

Deborah Franco

Vice President

*HR, Quality Systems, Administration*

## THUMBS UP

- **Hats off to the crew of the Z-5 for the work they accomplished in rigging the new bow fendering application. This task was completed 100 percent in house!! Jordan May, Jacob Laprade, Brian Shea, Justin Rogers, Matt Fike and Dan Bridgeman, Good Job!!**
- **Hats off to the crew of the CF Campbell for preparing the Grizzly for tow. The crew went above and beyond and their professionalism shined through safely delivering the Grizzly to Seattle last month. Job well done. Thanks guys!**
- **I would like to give a heartfelt thumbs up to Jim Caspers, Mike Curry, Rosie Chavez, Green Team, Green Team Leaders, all HMS employees, and Dione Lee. Together, everyone did a remarkable job implementing a new system, completing training for the new system, and having great audit results! You're the best! Deborah Franco**

## ***Harley Marine NY receives First Aid / CPR / AED Training***

On August 26th and 27th, Harley Marine NY and the Seafarers International Union joined forces to provide training classes for employees. Joe Zenda from the SIU conducted First Aid, CPR and AED training classes for HMNY employees.

The one day training was held in a conference room at the Days Inn Hotel at Newark, New Jersey. Students participated in discussions and hands on training. Altogether 86% of the HMNY employees attended the training.

The continued training keeps our mariners sharp! HMNY would like to give a special thanks to the SIU for their continued support.



**Q - Factor by Captain Jim Caspers**  
**Director of Quality Systems**  
**Harley Marine Services, Inc.**

## **HMS Environmental Management System Program – Objectives & Targets**

We have defined our environmental goals in the form of Objectives & Targets for 2008/2009. These are broken into four business areas, tug, barge, office and shop. While some of these are common, some are distinctly different for each area. Harley Marine Services commitment to recycling is a companywide effort for all companies and work areas wherever possible. This program was outlined in Soundings last month.

Several other steps have been taken which are universal. HMS will no longer purchase or use styrofoam cups, food containers or bottled water. We have also purchased stainless flatware which will minimize the use of plastic utensils wherever possible. In addition to our recycling efforts we intend to reduce the amount of trash that is generated

Communications and reports are now submitted via electronic methods and only one paper copy of reports will be maintained aboard as a backup. All employees are urged to print only when necessary. Wherever possible we will purchase recycled paper and ink cartridges.

Aboard the tugs and barges, our major target is zero spills of oil into the water. Policy, procedure, training and drills will create the backbone of this program. Reducing fuel burn aboard the vessels, thereby reducing exhaust gas emissions is a target being researched.

The HMS Shops at each company will be a collection point for used oil, filters, lead acid batteries and all recycle materials from the vessels. An industrial hygiene program is in the works to identify the safest and most environmentally friendly products.

Many of these programs are already in place and some are in their beginning stages. Most will be underway in early 2009. In either case we are committed to the HMS Environmental Management System and to "Continuous Improvement" within all Harley Marine Services - Quality Systems.

Thank you for your efforts to make Harley Marine **GREEN** and protect the environment.

See you on the water!

## **Quality Systems - Q & A**

### **How many less Styrofoam cups and water bottles will enter the landfills from this effort?**

Approximately 12,000 styrofoam cups and 50,000 water bottles each year according to purchase records.

### **How do we minimize the use of paper in this kind of business?**

The Wheelhouse Management System as well as the associated reports and the eMaintenance System generate very little paper. The records are maintained electronically. Only one copy for the Tug Record Notebooks is required to be printed.

## Allergies and Prescriptions

In our July article on Drug and Prescription Use, we stated that the safe, appropriate use of legal drugs prescribed by a licensed physician is not prohibited; however employees working on vessels or operating equipment are required to make such use known to management. It is also important to mention any allergies you may have, so that management may inform emergency personnel about them to avoid any possible reactions. Recently, one of our employees provided a laminated card (example below) listing both their prescriptions and allergies. While it is not necessary to provide the information in this format, it is imperative that the information be relayed to management. A copy of the information will be kept in your employee medical file as well as being available to necessary supervisors.

Employee Name		Employee Name	
Medications		Allergies	
Nexium	50 mg	Penicillin	
Claritin	120 mg	Bee Allergy	
Lipitor	50 mg	Pain Killers	
Zyrtec	100 mg	Food Adversions	

If you have any questions or concern, please contact your local HR representative.

Human Resources Department

## CoNgRaTuLaTiOnS



Clean Rivers Cooperative, our spill response team at the terminal, hold a Boom Boat Rodeo each year to provide training and practice for its members. This year, PTSI employees, Tracy Wild, Mark Flower and John Overly participated in the exercise and took **first place!**

The boom boat rodeo also counts towards a quarterly drill and deployment exercise for PTSI.

A trophy will be delivered to the terminal for display until next year's event.

Congratulations and way to go team!

Kevin Buffum

## September Anniversaries

### *Harley Marine NY*

John Walls—1 year

### *Olympic Tug & Barge*

Tom Appleton—16 years

Sven Christensen—9 years

Bryon Fletcher—7 years

Matthew Hammond—2 years

Greg Horton—4 years

Sean O'Connell—5 years

Gary Sitherwood—2 years

Ritchie Vogel—1 year

### *Public Service Marine*

Jonathan Maciel—3 years

Gordon Smith—13 years

### *Starlight Marine Services*

Matthew Fike—2 years

Dave Gore—10 years

Charlemagne L'esperance—2 years

Michael Link—18 years

Jonathan Mendes—2 years

### *Westoil Marine Services*

Benedetto Baroncini— 1 year

Adam Dalton—2 years

Casey Kaercher—1 year

Boris Klarin—10 years

Giuseppe Logrande—3 years

Louis Randazzo—3 years

Bryan Thebodeau—2 years

Erick Willson—3 years

## SEPTEMBER TUGBOATER SAFETY KNOWLEDGE: FIRST AID

1. **Bleeding from a vein is ...**
  - A. Dark red and slow.
  - B. Bright red and slow.
  - C. Bright red and spurting.
  - D. Dark red and spurting.
  
2. **The symptoms of a wound infection most often occur...**
  - A. Immediately.
  - B. Within 24hrs after the injury.
  - C. From 2 to 7 days after the injury.
  - D. Several weeks after the injury.
  
3. **Which is part of the first-aid treatment for an electrical shock patient?**
  - A. Remove the patient from contact with electrical lines using an electrical non-conductor and apply CPR if needed.
  - B. Burn treatment similar to that used for thermal burns.
  - C. Preventing and relieving shock, relieving pain and caring for the burns or injury.
  - D. All of the above may be required.
  
4. **A bandage used to control bleeding...**
  - A. Should be changed every hour till the bleeding stops.
  - B. Should be removed to cleanse the wound regularly.
  - C. Must not be removed, additional bleeding may occur.
  - D. Must be removed if blood seeps through.
  
5. **A tourniquet should be used to control bleeding only...**
  - A. With puncture wounds.
  - B. When all other means have failed.
  - C. When the victim is unconscious.
  - D. To prevent bleeding from minor wounds.

**Answers: 1-A, 2-B, 3-D, 4-C, 5-B.**



## DUGAN PEARSALL LAUNCHING

On Saturday, August 9th the double hull tank barge, Dugan Pearsall splashed into the Columbia River.

The double hull tank barge was designed by Elliot Bay Design Group and built by Gunderson Marine at their shipyard in Portland, Oregon. The barge is OPA '90 Compliant and has a cargo tank capacity of 38,500 barrels.

The launching ceremony was held at Gunderson Marine in Portland, Oregon. If you look closely, you can see that several people got the ride of their life as they rode the Dugan Pearsall down the launching pad.

Currently, the barge is stationed at the Harley Marine dock in Seattle for final outfitting. The barge will enter service in November and will begin working for Tesoro Refining and Marketing.

The Christening of the Dugan Pearsall will take place on Friday, September 19th at the Harley Marine Services office in Seattle, Washington.

### September Birthdays

Birthstone: Sapphire

Flower: Aster

#### *Harley Marine NY*

Tucker McKay—9/20

#### *Harley Marine Services*

Rosie Daoedsjah—9/13

Harley Franco—9/23

Todd Prophet—9/23

Heather Holmes—9/28

#### *Millennium Maritime*

Michael Golden—9/13

Gary Smith—9/19

Jay Carlin—9/21

Bo Jun—9/30

#### *Olympic Tug & Barge*

Denis Rovin—9/4

John Jensen—9/5

Joseph LaPoint—9/5

Richard Persingr—9/5

Eric Liedberg—9/9

Brad Lowe—9/11

John Jordan—9/15

Andrew Butterfield—9/16

Salvatore Ali—9/19

Leo Noel—9/19

William Ford—9/20

Ken Olson—9/23

Koby Otterbach—9/23

Erik Starheim—9/23

Samuel Compton—9/26

Marshall Oatman—9/28

Tyler Visser—9/28

#### *Public Service Marine*

Urban Alexander—9/15

Dean Draper—9/15

#### *Starlight Marine Services*

Christian Barron—9/4

Jason Vogel—9/7

Rodney Ortiz—9/8

Orion Steele—9/11

Douglas Anderson—9/15

#### *Westoil Marine Services*

Michael Castagnola—9/4

Rosie Chavez—9/22

Walter Fourness—9/28

## **HMS August New Hires**

### ***Welcome to the team!***

#### **Harley Marine Services**

Rachel Lanot—Accounts Payable Specialist

Please welcome Rachel Lanot, AP Specialist, to the HMS Team. Rachel has been with us a few months now on a temporary contract that has been extended to full time. She will be reporting to Michelle Moll, Assistant Controller. Rachel has over 8 years experience in Accounting, most recently with Nordstrom. She has also obtained her Professional of Accounting certification. We are excited to have Rachel aboard!

Jennifer Heishman—Project Accountant

Please welcome our newest member to the Accounting Team, Jennifer Heishman, Project Accountant. Jennifer will report directly to Rosie Daoedsjah. She has gained her experience in the accounting field by working as a Staff Accountant and Bookkeeper. Jennifer is currently working towards her degree in Accounting and Finance as well. We are delighted to have Jennifer join the HMS family and contribute in our future successes.

#### **Millennium Maritime**

Charlie Martin—MMI Dispatch/Operations Coordinator

Please welcome Charlie Martin as MMI Dispatch/Operations Coordinator in Southern California. He will be reporting to Paul Tokuda, Dispatch/Customer Service Manager. Charlie served nine years in the United States Coast Guard with experience as a radio dispatcher, search and rescue, and maritime law enforcement. His extensive knowledge of LA/LB Harbors will be a valuable asset in his new position. We are delighted to have Charlie join the dispatch team and our HMS family of companies.

#### **Olympic Tug & Barge**

David Hanshaw—Shoreside Maintenance

John Jordan—Deckhand / Engineer

Joseph LaPoint—Mate

Alexander Marts—Deckhand

Jerod Moore—Deckhand

Leo Noel—Deckhand

Robert Sortor—Shoreside Maintenance

Craig Strozyk—Deckhand

Jeremy Plummer—Deckhand

#### **Public Service Marine**

James Bellino—Shoreside Maintenance

**Cruisin' For a Cure**



**Cooking with the Captain**  
**Captain Chris Starkenburg, Gyrfalcon**  
**Halibut Ceviche**

**Ingredients:**

1 ½ lbs	Halibut, Raw or Poached	1-2	Fresh Jalapeno, Seeded & Diced
4-5	Limes, Juiced	½ tsp	Crushed Red Chili Flakes
1-2	Lemons, Juiced	¼ cup	Chopped Parsley
	Micro Zest From 1 Lemon & 1 Lime	½ cup	Fresh Cilantro, Chopped
2 stocks	Green Onions, Diced Fine	¾ cup	Seeded Cucumbers, Diced
1 cup	Yellow Onion, Diced Fine	2 tsp	Kosher Salt
2 cloves	Fresh Garlic, Chopped Fine	1 tsp	Ground White Pepper
½ cup	Red Bell Pepper, Diced Fine	1 tblsp	Tabasco Hot Sauce
½ cup	Yellow Bell Pepper, Diced Fine	2 tsp	Kosher Salt
4-5	Vine Ripe Tomato's, Seeded & Diced	2 tblsp	Olive Oil

**Directions:**

- There are two different methods to making the ceviche, raw or poached.
  - Raw Halibut - cube the halibut into ½ inch chunks, combine all the ceviche ingredients in a glass bowl, gently mix with your hands and let the halibut marinate for 6-8 hours (or overnight if your Halibut is in larger chunks) in the refrigerator.
  - Poached Halibut - poach halibut in lightly salted water until just cooked, then drain, cool and cube into ½ inch chunks. Add all of the ceviche ingredients into a glass bowl and gently mix with your hands. Allow the mixture to marinate for 4 hours in the refrigerator.
- Before you place the ceviche in the refrigerator, cover the bowl with plastic wrap and push the plastic down to remove all the air in the bowl to ensure the entire mixture is submerged. You can use a small plate on top of the mixture for added weight.
- You will need to gently stir one to two times before serving.

Yields: 1 ½ Quarts of Ceviche

**Suggestions from the Cook:**

- After the ceviche has marinated, drain off about 90% of the liquid before serving.
- Remember when micro zesting, not to get into the white on both the lemon and lime, it is very bitter. The fish will be completely white when it is done and ready to eat!
- This is best served with freshly deep fried and salted (Kosher Salt) white corn tortilla chips.
- It is also great served on top of butter lettuce to make a refreshing salad.
- Store any uneaten Halibut Ceviche in a glass container.
- Good for about 3 days.





## AUGUST EMPLOYEE OF THE MONTH

### **Captain Martin Miller, Starlight Marine Services**

August employee of the month is Martin Miller. Martin has stepped up to the plate and filled numerous shifts on his off time recently to cover a vacancy aboard the Z5. Martin has a tremendous safety record and runs a very well maintained boat. Martin has also been a part of training our Mates and Junior Captains and has delivered a very good product. Thank you for covering extra shifts Martin!

### **Dave Holguin, Westoil Marine Services**

August employee of the month is Dave Holguin. Dave has been proactive and diligent with his responsibilities as a tankerman. Thinking ahead is a key ingredient to keeping the barges on time and Dave continually is planning ahead and making sure everyone is aware of the progress of the deliveries. Dave has shown dedication to his work and has become a very reliable asset to Westoil. Thanks Dave and keep up the good work.

### **Brian Healy, Olympic Tug & Barge**

August employee of the month is Brian Healy. Brian is a very valuable asset to OTB, he works very hard and has a mind like a computer. He accepts every challenge and has been dependable and helpful day in and day out. Congratulations Brian, we appreciate all of your hard work and dedication. Keep up the good work!

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*The Millennium Star and Olympic Spirit while they  
were docking in Benicia*

*Picture taken by Hal Eltzroth*