Construction set to begin on fast-food chain

The Columbia Press

Construction is expected to begin in the next week on a Wendy's fast-food eatery.

The 2,400-square-foot restaurant passed its final plan review, Warrenton's Community Development Director Kevin Cronin told planning commissioners last

The company plans to build in the Warrenton Highlands shopping center across from Home Depot.

The restaurant will have a drive-through window, tables inside the restaurant and several more on a patio.

At its busiest times, the restaurant could complete up to 170 transactions per hour.

A drive-through restaurant has been in the plans for Warrenton Highlands when the 52,000-square-feet shopping center opened in late 2011. It is just under half an acre and zoned general commercial.

The Highway 101/Ensign Lane intersection is the busiest in the city.

wildfires creeps into county Smoke crept into Clatsop County this week after high-level

winds pushed smoke from fires burning east of the Cascades into the region, officials with the Oregon Depart-

ment of Forestry said.

Stay healthy as smoke from

Lewis

There were no wildfires burning on the North Coast. But weather can affect smoke conditions dramatically during fire season.

Conditions can vary by the hour, ODF said. "Smoke may also affect one part of a region but not another. This can make it difficult to provide specific health warnings, especially when conditions change quickly."

There's a countywide burn ban for debris burning. Outdoor burning is allowed only for those with burn permits.

Dr. Michael Lewis, a pulmonologist at Columbia Memorial Hospital, suggests that those who are sensitive to smoke take extra precautions.

"Here at the coast, our air quality has been classified as 'Unhealthy for Sensitive Groups,' which includes people with lung disease or heart disease, older adults and children, all of whom are at a greater risk from exposure to ozone or particles in the air," Lewis said.

He suggested:

· Avoiding the outdoors unless absolutely necessary.

• Wearing a paper mask, available at all hardware stores, can be helpful if you must be outside.

 Avoiding all smoking, including marijuana, vaping and e-cigarettes.

• Those with asthma, chronic obstructive pulmonary disease or other lung conditions should let health-care providers know if they develop an increased need for inhalers or have new onset coughing or wheezing.

Seafood: Plant destroyed by fire comes back to life

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Dulcich remembered "standing here on June 5, 2013, in the remnants of our plant. That day, we said we'd rebuild, and we have."

After the fire, General Manager Mike Brown and his crew scrambled to relocate to a temporary facility at Tongue Point, in what became known in the company as "the seven-day miracle."

Because of its fiercely loyal employees and the company's commitment to them, Pacific continued to pay workers their salaries and benefits during the down time.

Dulcich also presented 62 of those workers with a challenge coin, honoring a tradition at the company for recognizing key accomplishments and special achieve-

"Everyone associated with the rebuilding should be proud, Dulcich said.

On Tuesday morning, workers were unloading yellowtail rockfish from the Pacific Conquest, a boat owned by Stuart Arnold, who delivers his catch for processing once or twice a week.

"Having the new facility is awesome," said Arnold's wife, Tammy. "The fire that destroyed the plant was heartbreaking because it disrupted and changed the lives of the local fishermen. It's nice to have this facility here open again."



Above: Chief Executive Officer Frank Dulcich (blue shirt) thanks employees who staved with the company during trying times.

Right: Sen. Betsy Johnson speaks during this week's grand reopening.

Peggy Yingst/The Columbia Press

Those working the dock initially grade fish by size. The fish moves by forklift to the plant where it's headed, gutted and filetted before arriving at cold storage and immediately frozen. When the facility is fully up and running, automated ramps will take the fish from the dock into the plant to be processed.

Pacific Seafood Project Manager Aaron Dierks led visitors on tours through the cavernous new building. At 78,000 square feet, it's 2 1/2 times the size of the original building. Just 15 percent of the planned processing equipment has been installed,

Dierks said.



The new facility is a leader in environmental sustainability, using a new system to clean waste water while also conserving water.

Pacific Seafood is the first processing facility on the west coast to use this more environmentally responsive technology.

"I can't overstate how huge this opening is for the community, for the 250 regular and seasonal employees and for the state's economy," State Rep. Betsy Johnson

"We're literally standing on the site where once there was ashes and now it's a state-ofthe-art facility."



