

HORIZON RIVER VIEWS



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NEW PROJECTS

The sprinkler system project started April 11, 2011 in order to bring our facility's fire protection system up to date with today's new standards and code. A new and improved pump room will be installed in the front of the building and all new piping will be laid throughout the facility one room at a time to minimize any disruption to our operation.

Once the new system is complete, the old system will be demolished. The projected finish date is November 2011.

The waterside improve-

ment project has also started on April 21, 2011. The main improvements are as follows:

1. Reinforce the south berth to support our operation.
2. Reinforce the northeast corner of the pier.
3. Install a new sea wall on the northeast corner with a steel guard rail.
4. Install one new wheel chair access door.
5. Install new bumpers on the face of the south berth.



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FUN FACTS: SS UNITED STATES CURRENTLY RESIDES AT PIER 82

- Largest passenger liner constructed in the US
- 12 decks
- 53,290 gross tons
- 990 Feet (301.7M) in length
- Top speed: Over 40 knots
- 1,972 passengers
1,011 crewmembers
- Made the fastest Atlantic crossing in 1952: 3 days, 10 hours, 40 minutes; still holds westbound record



SAFETY FIRST

At Horizon Stevedoring, **Safety** is at the top of the priority list. Every effort is made to spot safety hazards and determine corrective actions.

Our company participates in an established Workplace Safety and Health Program that helps us prevent injury and illness due to hazards. This safety and health committee assists Horizon Stevedoring in making recommendations for change.

With Safety as one of our top goals, our organization has enlisted the help of Sonny Pezzano, an Independent Safety Consultant and Trainer. He has been working hand in hand with our managers and employees. Sonny has been gearing his operational and safety train-

ing presentations to our specific industry. He also conducts safety inspections here at the Port of Philadelphia. These inspections include vessel, wharf and warehouse safety audits.

Supervisors— Must enforce company rules and take immediate corrective action to eliminate hazardous conditions and practices. Supervisors should not permit safety to be sacrificed for any reason. In addition, Supervisors will be held accountable for all safety and health issues.

Employees—Each employee, regardless of their position within the company, is expected to cooperate in all aspects of the company's safety and health program.



QUALITY CHECK

ARTICLE BY: ADOLFO GASCA, DIRECTOR OF QUALITY CONTROL-TURBANA

There are hundreds of definitions for quality in the produce business. Each organization chooses which one is suitable for them. This definition best fits Turbana:

“Quality combines people power and process power.”

Subir Chowdhury



EMPLOYEE BIRTHDAYS

July—Mike Arcuicci, Ed Blackburn, Roy DiValerio, Steve Free, Joann Knoetgen and Jason Saring

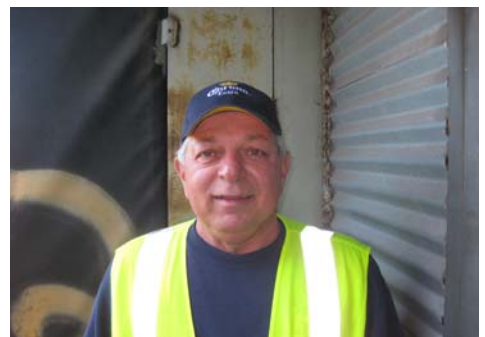
August—Charles Engel, Stephen Free and Anthony O'Connor

September—Kyle Bagnell, Tim Brown, Jermaine Cooper, Frank Criniti, Sr., Roy DiValerio, Dorsey Lane, Sam Gager, Jr., Gerald Grant, Jr., Larry Holmes, Chris Howarth, Ceolies Redding, Jr. and Warren Troutman

FEATURED EMPLOYEE: MICHAEL ARCUICCI

Nickname: Mike
Birth Date/Place: July 3/Chester, PA
Hometown: Swedesboro, NJ
First Car: '51 Black Ford
Favorite Hobby: Fishing
All Time Favorite Music: Rock
All Time Favorite Movie: The Godfather
Current CD in Player: Lady Antebellum

bellum
Last Book Read: Don't remember
Favorite Food: Italian
Favorite Vacation Spot: Las Vegas
Favorite Sports Team: Pittsburgh Steelers
If I won the lottery, I would... “take care of my family and friends.”
If I wasn't working at Horizon, I'd be...“bumming!”



MESSAGE FROM THE UNION

The International Brotherhood of Boilermakers (IBOB), Local 802, would like to recognize the recent ratification of our Collective Bargaining Agreement with Horizon Stevedoring, effective January 1, 2011 to December 31, 2013.

We look forward to servicing Horizon Stevedoring and all of their customers for many years to come. As you all know, we strive to be the best we can be. Keep up the good work!

Remember, **SAFETY** first! Everyone goes home tonight!

Fraternally Yours,

Chris Howarth, Sr.

Chief Shop Steward L-802

**Safety—
Something we can
live with.**

COMMENTS?

SUGGESTIONS?

This is your Horizon River Views! If you have ideas for future articles or information you'd like to see included in *Horizon River Views*, please let us know.

To submit ideas or suggestions, please contact: Sharon Bailey—
sharon.bailey@pennci.com

MESSAGE FROM THE MANAGERS

A sincere thank you to all the employees for their hard work and dedication. They work with pride, precision, and endurance.

Many thanks,

The Horizon Management Team!



THE PIER 82 EXPERIENCE

Horizon Stevedoring located at Pier 82, specializes in quick and careful handling of cargo. No matter what the weather conditions, conscientious professionals transfer products such as fruit, vegetables and general cargo from the dock through an on-site humidity and temperature controlled warehousing facility and onto refrigerated trucks for overland delivery to clients.

Our state-of-the-art warehouse management system processes, includes receiving, storage and transfer of cargo. We have real-time tracking data that allows customers to follow their shipments as they move towards their final destination. Gate-to-gate time is approximately one hour. Pier 82 is the Eastern seaboard's premier facility for perishable cargo.



CONTACTS

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