



San Joaquin Valley Air Pollution Control District

COMPLIANCE ASSISTANCE BULLETIN

August 2002

Rule 4692: Chain-driven Charbroiling Equipment

On March 21, 2002, the San Joaquin Valley Air Pollution Control District adopted Rule 4692 – *Commercial Charbroiling*. The purpose of this rule is to limit emissions of Volatile Organic Compounds (VOC) and fine particulate matter smaller than 10 microns in size (PM10) from chain-driven charbroiling equipment used at commercial cooking operations. This Compliance Assistance Bulletin is a basic summary of the requirements as they apply to the use of chain-driven charbroilers at commercial cooking operations.

Emissions Control Device: The most effective method for reducing VOC and PM10 emissions from chain-driven charbroilers is to install and operate an emissions control device, usually a catalytic oxidizer, which reduces both VOC and PM10 emissions by at least 83%. The South Coast Air Quality Management District has certified catalytic oxidizer units that have demonstrated compliance with this emissions reduction limit. However, not all emissions control devices have been certified. Therefore, uncertified units will require an emissions source test once installation is complete to determine whether the required emission reductions have been achieved.

Compliance Deadlines: As of June 21, 2002, emissions control devices are required on all newly installed chain-driven charbroilers. Existing chain-driven charbroilers, those operating prior to June 21, 2002, require the installation and operation of an emissions control device by March 21, 2003, or performance of an emissions source test to determine whether the operation is exempt from the emissions control requirement. If uncertified control devices are installed on existing equipment, emissions source testing will need to be performed to demonstrate compliance of the applicable emissions standard by the March 21, 2003 deadline. Please note that certified catalytic oxidizer units do not require a source test.

Permits to Operate are Required for Existing Units: Per District Rule 2010 – *Permits Required*, an owner or operator of an existing chain-driven charbroiler subject to the requirements of Rule 4692 must apply for a Permit to Operate (PTO) by September 21, 2002. Please complete the attached permit application and supplemental application forms and return them to the District. The permit application should be submitted along with a \$60.00 filing fee for each individual chain-driven charbroiler operating at the commercial cooking operation. Operating an existing chain-driven charbroiler after failing to file for a permit application may result in enforcement action and more stringent permitting requirements, so it is important that you respond promptly.

Authorities to Construct for New Units or Retrofitting Existing Units: Per District Rule 2010, it is necessary for an owner or operator to apply for and receive an Authority to Construct (ATC) from the District prior to the installation of a new chain-driven charbroiler or to retrofit an existing chain-driven charbroiler by installing an emissions control device. The ATC application requirement for retrofitting existing charbroilers is in addition to the PTO application requirement. Once installation is complete and the unit is operational, an inspection will be performed to verify that all conditions of the ATC have been met. For your convenience, the enclosed brochure titled “Air Pollution Permits in the San Joaquin Valley” provides assistance on how to obtain an ATC and a PTO.

Exemptions: Rule 4692 specifies an exemption where it would not be necessary to install an emissions control device. The exemption applies to each chain-driven charbroiler that cooks not more than 875 pounds of meat each week. If more than 875 pounds of meat are cooked, a commercial cooking operation might still qualify for an exemption by performing an emissions source test to verify that emissions of VOC and PM10 are each less than one pound per day. The emissions source test would also be used to determine the maximum amount of meat that could be cooked without having the emissions exceed one pound and trigger the requirement to install and operate an emissions control device. Exempt units are, however, required to maintain weekly records of the amount of meat cooked and monthly records of the amount of meat purchased.

Visible Emissions: Rule 4101 – *Visible Emissions*, limits the emissions of visible air contaminants to 20% opacity. All indoor commercial cooking operations are subject to the visible emissions rule regardless of the exemption from the control requirements of Rule 4692. Routine cleaning and maintenance of grease screens and ventilation systems to limit visible emissions is appropriate. Installing a catalytic oxidizer on a chain-driven charbroiler may also be necessary to meet the visible emissions limit.

Nuisance: The odors, smoke or emissions created from a cooking establishment must not cause a nuisance, per Rule 4102 – *Nuisance*. Nuisance means causing property damage or endangering the health, safety, comfort, or repose of an individual or the public.

Small Business Assistance Offices: To obtain additional information on permitting requirements or approved emissions control devices, please contact the Small Business Assistance Office at the regional office nearest your operation. You may also visit the District's website at www.valleyair.org.

Northern Region (209) 557-6446
(serving San Joaquin, Stanislaus, and Merced counties)

Central Region (559) 230-5888
(serving Madera, Fresno, and Kings counties)

Southern Region (661) 326-6969
(serving Tulare County and the valley portion of Kern County)