



# San Joaquin Valley Air Pollution Control District Supplemental Application Form



## Winery Fermentation and Storage Tanks

*This form must be accompanied by a completed Authority to Construct/Permit to Operate Application form*

PERMIT TO BE ISSUED TO:
LOCATION WHERE THE EQUIPMENT WILL BE OPERATED:

### Facility Data

<b>Wine Production</b>	Annual Controlled Red Wine <sup>(1)</sup> Production: _____ gallons/year <sup>(3)</sup>
	Annual Uncontrolled Red Wine Production: _____ gallons/year <sup>(4)</sup>
	Annual Controlled White Wine <sup>(2)</sup> Production: _____ gallons/year <sup>(3)</sup>
	Annual Uncontrolled White Wine Production: _____ gallons/year <sup>(4)</sup>

- (1) Red Wine: Any wine that is fermented in contact with the solid matter of must .
- (2) White Wine: Any wine that is separated from the solid matter of must prior to fermentation.
- (3) Gallons of wine fermented per year with District-approved VOC emission control (based on previous year's production record or facility estimate, whichever is greater).
- (4) Gallons of wine fermented per year without District-approved VOC emission control (based on previous year's production record or facility estimate, whichever is greater).

### Tank Data

Provide the data below for each tank in the facility by inputting each alphanumeric data item into the corresponding field in the table on supplemental sheet #2 and attach a plot plan of the facility, indicating location of all tanks.

Data Item	Data Description	Directions
A	Tank I.D. No.	Input the Facility's I.D. # for this tank
B	Tank Capacity, gal.	Tank working capacity in gallons
C	Ethanol Vol % Stored	Maximum Ethanol Content of Stored Wine
D	Tank Diameter, ft	
E	Tank Height, ft	
F	Tank Roof Design	"open" or "closed"
G	Is Tank Insulated?	"Yes" or "No"
H	Tank Construction Materials	"steel", "concrete", "plastic", etc.
I	Tank Use	"red fermentation", "white fermentation", "storage only" or combinations of these as appropriate
J	Fermentation Cycles Per Year	Maximum Cycles Per Year
K	Storage Throughput Per Year	Maximum Gallons of wine placed in tank per year for storage, including all throughput for post fermentation operations such as racking, clarification, etc.
L	Equipped with Pressure Relief Valve (PRV) or Breather Vent ?	"Yes" or "No"

Supplemental Application Form for Winery Tanks – Sheet 2

<b>Winery Tank Data Table</b>											
<b>A</b>	<b>B</b>	<b>C</b>	<b>D</b>	<b>E</b>		<b>F</b>		<b>G</b>	<b>H</b>	<b>I</b>	<b>J</b>
Tank I.D.	Tank Capacity Gallons	Max. Ethanol Vol % Stored	Tank Dia. ft	Tank Height ft	Tank Roof Design	Tank Construction Materials	Insulated?	Tank Use	Fermentation Cycles per Year	Storage Throughput Per Year gal	PRV?

**Health Risk Assessment Data**

<b>Receptor Data</b>	<b>Distance to nearest Residence</b>	_____ feet	Distance is measured as the smallest distance from any of the subject tanks to the nearest boundary of the nearest apartment, house, dormitory, etc.
	<b>Direction to nearest Residence</b>	_____	Direction from the tank to the receptor, i.e. Northeast or South.
	<b>Distance to nearest Business</b>	_____ feet	Distance is measured as the smallest distance from any of the subject tanks to the nearest boundary of the nearest office building, factory, store, etc.
	<b>Direction to nearest Business</b>	_____	Direction from the tank to the receptor, i.e. North or Southwest.
<b>Area Source</b>	<b>Tank Plot Dimensions</b>	Plot Width _____ feet x Plot Length _____ feet	
<b>Facility Location</b>	<input type="checkbox"/> Urban (area of dense population) <input type="checkbox"/> Rural (area of sparse population)		