Public Workshop to Discuss Permitting for Commercial Underfired Charbroilers

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Valley’s Challenges are Unmatched by Any Other Region

• More than 600 rules adopted by Governing Board since 1992
  – Toughest stationary/mobile air regulations in the nation
  – Groundbreaking rules serve as model for others

• Most effective and efficient incentive grants program
  – Investing over $2 billion in public/private funding
  – Achieved over 140,000 tons of emissions reductions

• Valley’s ozone and PM2.5 precursor emissions at historically low levels
  – Significant investments made by Valley businesses and residents
  – Stringent regulatory programs by District and ARB

• Despite significant reductions in air pollution, Valley experiences continued air quality challenges due to:
  – Unique geography, topography, meteorology that can trap air pollution
Importance of Reducing Emissions from Commercial Underfired Charbroilers

- For last two years, District has been working to develop a State Implementation Plan to bring Valley into attainment with federal health-based standards for PM2.5 through extensive public process.
- Valley cannot attain federal PM2.5 standards without significant reductions in emissions from underfired charbroiling operations:
  - Valley has reduced emissions from mobile and stationary sources by over 80%.
- Failure to address federal mandates would subject entire Valley to devastating federal economic sanctions.
- District partnering with Valley restaurants to find real-life and effective solutions for reducing emissions from underfired charbroilers.
Partnering with Valley Businesses to Identify Solutions

- Since 2002, District Rule 4692 (Commercial Charbroilers) has required restaurants with chain-driven charbroilers to obtain air quality permits and reduce emissions through the installation of commercially available control equipment.

- Since 2009, District has made effort to identify and demonstrate new underfired charbroiling control technologies:
  - Offer funding to pay for the installation and maintenance of new commercially available emissions control equipment.
  - Partnered with other agencies to fund research and development.
  - Extensive search for equipment installations in other regions to better understand real-world costs and experiences.

- Lack of feasible and cost-effective controls has been barrier to widespread adoption of new emission control equipment at underfired charbroilers.
**District’s Permitting Program**

- As first step in developing new strategy for working with Valley restaurants to reduce emissions from underfired charbroilers, District must initiate permitting of affected operations
  - Similar to other businesses subject to District’s air pollution control measures
- District has strived to maintain efficient and expedited permitting program at low cost
- Permits provide effective and streamlined method to:
  - Identify and inventory significant sources of air pollution
  - Provide existing businesses with ongoing advice and direction on continued compliance with applicable requirements
  - Provide new businesses with advanced knowledge necessary to plan and design equipment and facilities in compliance with requirements
  - Provide District with effective means to enforce applicable requirements
  - Urge eligible businesses to take advantage of District incentive grants
Proposed Rule Amendments

• Require permits & recordkeeping for operations that:
  – Cook 400 pounds of meat or more in any calendar week
  – Exempt if: 1) cook less than 400 lbs of meat in any calendar week, or 2)
    cook less than 10,800 lbs in any 12-month period and the amount of
    meat cooked every calendar week is less than 875 lbs

• Require a one-time report to better understand underfired
  commercial charbroiling in San Joaquin Valley that includes:
  – Name and location of restaurant
  – Daily operating hours of the commercial cooking operation
  – Number and size of underfired charbroilers
  – Type of fuel used to heat the underfired charbroiler(s)
  – Type and quantity, in pounds, of meat cooked on the underfired
    charbroiler(s) on a weekly basis for the previous 12-month period
  – Flowrate (CFM) of the hood or exhaust system
  – Information about any installed pollution control devices
Proposed Rule Amendments (cont’d)

- Permit applications and one-time report due to District by January 1, 2019
- Upon adoption of any proposed amendments, District to work closely with Valley restaurants to communicate new requirements, develop user-friendly and streamlined application and reporting forms, and provide all assistance necessary
Next Steps

• Draft Amended District Rule 4692 and Draft Rule 4692 Staff Report are available online
  – Comments received before 5:00pm on May 10, 2018 will be ensured consideration before the next draft of this rule

• Opportunity for additional comment at public hearing for proposed adoption at June 21, 2018 District Governing Board Meeting

• Incentive funding available for restaurants to install pollution control equipment under District’s Restaurant Charbroiler Technology Partnership (RCTP)
  – Pays for full cost of installation and 2 years of maintenance
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Comments and Discussion

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