



**San Joaquin Valley Air Pollution Control District
Supplemental Application Form**



Commercial Bakery Operations

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:

BAKERY OVEN DESCRIPTION

Oven Data	Manufacturer:
	Model No.:
	Serial No.:
	Maximum Rated Heat Input of Oven: (MMBtu/hr)
	Fuel type (e.g., natural gas):
Oven Data	Manufacturer:
	Model No.:
	Serial No.:
	Maximum Rated Heat Input of Oven: (MMBtu/hr)
	Fuel type (e.g., natural gas):

* Attach additional supplemental forms if bakery operation exceeds 2 ovens

CONTROL EQUIPMENT DESCRIPTION

Type of Control <i>(if no control, leave this section blank)</i>	<input type="checkbox"/> Thermal Incineration <input type="checkbox"/> Carbon Adsorption	<input type="checkbox"/> Catalytic Incineration <input type="checkbox"/> Other:
Control Efficiency	Percent control: _____ (%), please attach manufacturer guarantee	
Equipment Data	Manufacturer:	Model:
	Serial #:	Rating:

* If necessary, attach additional sheets for process/control equipment specifications.

PROCESS INFORMATION

Total single day production of yeast leavened products from the bakery operation (maximum of any one day in a year): _____ (lb/day)

Please Continue on Reverse Side

TYPES AND THROUGHPUT OF YEAST LEAVENED PRODUCTS

Type of Yeast Leavened Product	Maximum Daily Amount of Baked Product (lbs/day)	Maximum Annual Amount of Baked Product (lbs/yr)	Initial Bakers Percent of Yeast (%) ¹	Total Yeast Action Time (hours) ²	Final (Spike) Baker's Percent of Yeast (%) ³	Spiking Time (hours) ⁴

(1) Initial Baker's % of Yeast: The amount of initial yeast is expressed as percent of total flour (baker's %). It is calculated from a specific bakery product formula as the initial pounds of yeast divided by the total pounds of flour times 100. Report to the nearest tenth of a percent.

(2) Total Yeast Action Time (hours): The total yeast action time is the total time that the initial yeast is actively fermenting. It begins when the yeast is mixed with water and ends when the product enters the oven. Report in hours to the nearest tenth of an hour.

(3) Final Baker's % of Yeast: If no spiking yeast is added, this space is left blank. Report as baker's percent to the nearest tenth of a percent.

(4) Spiking Yeast Action Time (hours): If no spiking yeast is added, this space is left blank. Report in hours to the nearest tenth of an hour.

HEALTH RISK ASSESSMENT DATA

Operating Hours	Maximum Operating Schedule: _____ hours per day, and _____ hours per year	
Receptor Data	Distance to nearest Residence	_____ feet Distance is measured from the proposed stack location to the nearest boundary of the nearest apartment, house, dormitory, etc.
	Direction to nearest Residence	_____ Direction from the stack to the receptor, i.e. Northeast or South.
	Distance to nearest Business	_____ feet Distance is measured from the proposed stack location to the nearest boundary of the nearest office building, factory, store, etc.
	Direction to nearest Business	_____ Direction from the stack to the receptor, i.e. North or Southwest.
Stack Parameters	Release Height	_____ feet above grade
	Stack Diameter	_____ inches at point of release
	Rain Cap	<input type="checkbox"/> Flapper-type <input type="checkbox"/> Fixed-type <input type="checkbox"/> None <input type="checkbox"/> Other: _____
	Direction of Flow	<input type="checkbox"/> Vertically Upward <input type="checkbox"/> Horizontal <input type="checkbox"/> Other: _____° from vert. or _____° from horiz.
Exhaust Data	Flowrate: _____ acfm	Temperature: _____ °F
Facility	<input type="checkbox"/> Urban (area of dense population) <input type="checkbox"/> Rural (area of sparse population)	