JAN 21, 2011

Lupe Munoz
E & J Gallo Winery
18000 W. River Road
Livingston, CA 95334

Re: Notice of Final Action - Title V Permit Renewal
District Facility # N-1237
Project # 1053014 and 1101303

Dear Mr. Munoz:

The District has issued the Final Renewed Title V Permit for E & J Gallo Winery. The preliminary decision for this project was made on November 18, 2010. A summary of the comments and the District’s response to each comment is included as an attachment to the engineering evaluation.

The public notice for issuance of the Final Renewed Title V Permit will be published approximately three days from the date of this letter.

Thank you for your cooperation in this matter. Should you have any questions, please contact Mr. Jim Swaney, Permit Services Manager, at (559) 230-5900.

Sincerely,

David Warner
Director of Permit Services

Attachments

cc: Dustin Brown, Permit Services Engineer
JAN 21, 2011

Gerardo C. Rios, Chief
Permits Office (AIR-3)
U.S. EPA - Region IX
75 Hawthorne St.
San Francisco, CA 94105

Re: Notice of Final Action - Title V Permit Renewal
District Facility # N-1237
Project #'s 1053014 and 1101303

Dear Mr. Rios:

The District has issued the Final Renewed Title V Permit for E & J Gallo Winery. The preliminary decision for this project was made on November 18, 2010. A summary of the comments and the District's response to each comment is included as an attachment to the engineering evaluation.

The public notice for issuance of the Final Renewed Title V Permit will be published approximately three days from the date of this letter.

I would like to thank you and your staff for working with us. We appreciate your concurrence with this action. Should you have any questions, please contact Mr. Jim Swaney, Permit Services Manager, at (559) 230-5900.

Sincerely,

[Signature]
David Warner
Director of Permit Services

Attachments

cc: Dustin Brown, Permit Services Engineer
JAN 21 2011

Mike Tollstrup, Chief
Project Assessment Branch
Air Resources Board
P O Box 2815
Sacramento, CA 95812-2815

Re: Notice of Final Action - Title V Permit Renewal
District Facility # N-1237
Project #s 1053014 and 1101303

Dear Mr. Tollstrup:

The District has issued the Final Renewed Title V Permit for E & J Gallo Winery. The preliminary decision for this project was made on November 18, 2010. A summary of the comments and the District’s response to each comment is included as an attachment to the engineering evaluation.

The public notice for issuance of the Final Renewed Title V Permit will be published approximately three days from the date of this letter.

I would like to thank you and your staff for working with us. Should you have any questions, please contact Mr. Jim Swaney, Permit Services Manager, at (559) 230-5900.

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David Warner
Director of Permit Services

Attachments

cc: Dustin Brown, Permit Services Engineer

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Northern Region
4800 Enterprise Way
Modesto, CA 95356-8718
Tel: (209) 557-6400 FAX: (209) 557-6475

Central Region (Main Office)
1990 E. Gettysburg Avenue
Fresno, CA 93726 0244
Tel: (559) 230-6000 FAX: (559) 230-6061

Southern Region
34946 Flyover Court
Bakersfield, CA 93308-9725
Tel: 661-392-5500 FAX: 661-392-5585

www.valleyair.org www.healthyairliving.com
SAN JOAQUIN VALLEY
AIR POLLUTION CONTROL DISTRICT
NOTICE OF FINAL DECISION TO ISSUE
RENEWED FEDERALLY MANDATED OPERATING PERMIT

NOTICE IS HEREBY GIVEN that the San Joaquin Valley Air Pollution Control District has made its final decision to issue the renewed Federally Mandated Operating Permit to E & J Gallo Winery for its wine production facility located at 18000 W. River Road in Livingston, California.

The District’s analysis of the legal and factual basis for this proposed action, project #1053014 and 1101303, is available for public inspection at http://www.valleyair.org/notices/public_notices_idx.htm and the District office at the address below. For additional information regarding this matter, please contact Mr. Jim Swaney, Permit Services Manager, at (559) 230-5900, or contact David Warner, Director of Permit Services, in writing at SAN JOAQUIN VALLEY AIR POLLUTION CONTROL DISTRICT, 1990 E. GETTYSBURG AVE, FRESNO, CA 93726-0244.
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<td></td>
</tr>
<tr>
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<td></td>
</tr>
<tr>
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<td></td>
</tr>
</tbody>
</table>
I. PROPOSAL

E & J Gallo Winery was issued a Title V permit on July 6, 2000. As required by District Rule 2520, the applicant requested a permit renewal on July 15, 2005. Subsequently, E & J Gallo Winery requested a second permit renewal on March 30, 2010.

The existing Title V permit shall be reviewed and modified to reflect all applicable District and federal rules updated, removed, or added since the issuance of the initial Title V permit.

In addition, since the time the initial Title permit was issued for this facility, 461 wine fermentation and/or storage tanks (reference permit units N-1237-18 through N-1237-479) have been included in E & J Gallo’s operating permit in accordance with District Rule 2520, Section 6.4.4. These 461 wine fermentation and/or storage tanks are being included in E & J Gallo’s Title V permit along with this Title V permit renewal project.
The purpose of this evaluation is to provide the legal and factual basis for all updated applicable requirements and to determine if the facility will comply with these updated requirements. It also specifically identifies all additions, deletions, and/or changes made to permit conditions or equipment descriptions.

II. FACILITY LOCATION

E & J Gallo Winery is located at 18000 W. River Road in Livingston, CA.

III. EQUIPMENT LISTING

A detailed facility printout listing all permitted equipment at the facility is included as Attachment C.

IV. GENERAL PERMIT TEMPLATE USAGE

The applicant is not proposing to use any model general permit templates as a part of this Title V renewal project.

V. SCOPE OF EPA AND PUBLIC REVIEW

The applicant is not requesting any model general permit templates. Therefore, all federally enforceable conditions in this current Title V permit will be subject to EPA and public review.

VI. FEDERALLY ENFORCEABLE REQUIREMENTS

A. Rules Updated

- District Rule 2020, Exemptions
  (*amended July 21, 1994 ⇒ amended December 20, 2007*)

- District Rule 2201, New and Modified Stationary Source Review Rule
  (*amended December 19, 2002 ⇒ amended September 21, 2006*)

- District Rule 2520, Federally Mandated Operating Permits
  (*adopted June 15, 1995 ⇒ amended June 21, 2001*)

- District Rule 4101, Visible Emissions
  (*amended December 17, 1992 ⇒ amended February 17, 2005*)
• District Rule 4305, Boilers, Steam Generators and Process Heaters – Phase 2

• District Rule 4601, Architectural Coatings
  (amended December 17, 1992 ⇒ amended December 17, 2009)

• District Rule 4621, Gasoline Transfer Into Stationary Storage Containers, Delivery Vessels, and Bulk Plants
  (amended June 18, 1998 ⇒ amended December 20, 2007)

• District Rule 4622, Gasoline Transfer Into Motor Vehicle Fuel Tanks
  (amended June 18, 1998 ⇒ amended December 20, 2007)

• 40 CFR Part 61, Subpart M, National Emissions Standards for Asbestos

• 40 CFR Part 82, Subpart F, Stratospheric Ozone

B. Rules Removed

• District Rule 4351, Boilers, Steam Generators and Process Heaters – Phase 1

  This facility is no longer a major source for NOx emissions, therefore, this rule is no longer applicable.

• District Rules 8020, 8030, and 8060, Fugitive Dust (PM_{10}) Emissions
  (amended April 25, 1996)

  These rules were removed on November 15, 2001 and were replaced by District Rules 8021, 8031, and 8061.

C. Rules Added

• District Rule 4306, Boilers, Steam Generators and Process Heaters – Phase 3
  (adopted September 18, 2003 ⇒ amended October 16, 2008)

• District Rule 8011, General Requirements
  (adopted November 15, 2001; amended August 19, 2004)
• District Rule 8021, Construction, Demolition, Excavation, Extraction, and Other Earthmoving Activities
  *(adopted November 15, 2001; amended August 19, 2004)*

• District Rule 8031, Bulk Materials
  *(adopted November 15, 2001 ⇒ amended August 19, 2004)*

• District Rule 8041, Carryout and Trackout
  *(adopted November 15, 2001 ⇒ amended August 19, 2004)*

• District Rule 8051, Open Areas
  *(adopted November 15, 2001 ⇒ amended August 19, 2004)*

• District Rule 8061, Paved and Unpaved Roads
  *(adopted November 15, 2001 ⇒ amended August 19, 2004)*

• District Rule 8071, Unpaved Vehicle/Equipment Traffic Areas
  *(adopted November 15, 2001 ⇒ amended September 16, 2004)*

D. Rules Not Updated

• District Rule 1080, Stack Monitoring
  *(amended December 17, 1992)*

• District Rule 1081, Source Sampling
  *(amended December 16, 1993)*

• District Rule 1100, Equipment Breakdown (Non-SIP replacement for Merced County Rule 109)
  *(amended December 17, 1992)*

• District Rule 1160, Emission Statements
  *(amended November 18, 1992)*

• District Rule 2010, Permits Required
  *(amended December 17, 1992)*

• District Rule 2031, Transfer of Permits
  *(amended December 17, 1992)*

• District Rule 2040, Applications
  *(amended December 17, 1992)*
• District Rule 2080, Conditional Approval
  (amended December 17, 1992)

• District Rule 4201, Particulate Matter Concentration
  (amended December 17, 1992)

• District Rule 4202, Particulate Matter Emission Rate
  (amended December 17, 1992)

• District Rule 4301, Fuel Burning Equipment
  (amended December 17, 1992)

• District Rule 4801, Sulfur Compounds (Non-SIP replacement for Kern
  County Rule 108.1)
  (amended December 17, 1992)

• 40 CFR Part 64, Compliance Assurance Monitoring (CAM)^(1)

VII. REQUIREMENTS NOT FEDERALLY ENFORCEABLE

For each Title V source, the District issues a single permit that contains the
Federally Enforceable requirements, as well as the District-only requirements.
The District-only requirements are not a part of the Title V Operating Permits.
The terms and conditions that are part of the facility’s Title V permit are
designated as “Federally Enforceable Through Title V Permit”.

For this facility, the following are not federally enforceable and will not be
discussed in further detail:

A. Rules Added

• District Rule 4320, Advanced Emission Reduction Options for Boilers,
  Steam Generators and Process Heaters Greater Than 5.0 MMBtu/hr
  (adopted October 16, 2008)

  The purpose of this rule is to limit emissions of oxides of nitrogen (NO_x), carbon
  monoxide (CO), oxides of sulfur (SO_2), and particulate matter 10 microns or less
  (PM_{10}) from boilers, steam generators, and process heaters.

^(1) The requirements of 40 CFR Part 64 have not been updated since the time of the last Title V permitting
action. However, the requirements of this part were not previously addressed for any of these permit
units. Therefore, even though the requirements have not been updated since the time of the initial Title V
permitting action, this part will be discussed in Section VII of this evaluation.
The rule was adopted on October 16, 2008 and has not yet been approved into the State Implementation Plan (SIP). In addition, the deadline to meet compliance with the requirements of this rule has not yet passed. Therefore, the boiler in this project is not currently subject to the requirements of this rule, and the requirements of this rule will not be addressed in this evaluation.

- District Rule 4694, Wine Fermentation and Storage Tanks
  *(adopted December 15, 2005)*

For this facility, the following conditions are based on this rule and are not Federally Enforceable through Title V:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Conditions</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-0-2</td>
<td>43 through 46</td>
</tr>
<tr>
<td>N-1237-18-1</td>
<td>1 through 7</td>
</tr>
<tr>
<td>through N-1237-154-1</td>
<td></td>
</tr>
<tr>
<td>N-1237-155-1</td>
<td>1 and 2</td>
</tr>
<tr>
<td>through N-1237-166-1</td>
<td></td>
</tr>
<tr>
<td>N-1237-167-1</td>
<td>1 through 7</td>
</tr>
<tr>
<td>through N-1237-477-1</td>
<td></td>
</tr>
<tr>
<td>N-1237-478-1</td>
<td>1 through 6</td>
</tr>
<tr>
<td>and</td>
<td></td>
</tr>
<tr>
<td>N-1237-479-1</td>
<td></td>
</tr>
</tbody>
</table>

**B. Rules Not Updated**

- District Rule 4102, Nuisance
  *(amended December 17, 1992)*

For this facility, the following conditions are based on this rule and are not Federally Enforceable through Title V:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Conditions</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-0-2</td>
<td>41</td>
</tr>
<tr>
<td>N-1237-4-9</td>
<td>11, 13, 21, 25, 26, 28, 29 and 31</td>
</tr>
</tbody>
</table>

- CCR 92200, CCR 92500, CCR 92530 and CCR 92540
For this facility, the following conditions are based on this rule and are not Federally Enforceable through Title V:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Conditions</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-7-2</td>
<td>1 through 6</td>
</tr>
<tr>
<td>N-1237-8-2</td>
<td>1 through 6</td>
</tr>
<tr>
<td>N-1237-9-2</td>
<td>1 through 6</td>
</tr>
<tr>
<td>N-1237-10-2</td>
<td>1 through 6</td>
</tr>
</tbody>
</table>

VIII. PERMIT REQUIREMENTS

The purpose of this evaluation is to review changes to federally enforceable requirements; therefore, this compliance section will only address rules that have been amended or added since the issuance of the initial Title V permit.

A. District Rule 2020 – Exemptions

District Rule 2020 lists equipment which are specifically exempt from obtaining permits and specifies recordkeeping requirements to verify such exemptions. The amendments to this rule do not have any affect on current permit requirements and will therefore not be addressed in this evaluation.

B. District Rule 2201– New and Modified Stationary Source Review Rule

District Rule 2201 has been amended since this facility’s initial Title V permit was issued. This Title V permit renewal does not constitute a modification per section 3.26, defined as an action including at least one of the following items:

1) Any change in hours of operation, production rate, or method of operation of an existing emissions unit, which would necessitate a change in permit conditions.
2) Any structural change or addition to an existing emissions unit which would necessitate a change in permit conditions. Routine replacement shall not be considered to be a structural change.
3) An increase in emissions from an emissions unit caused by a modification of the Stationary Source when the emissions unit is not subject to a daily emissions limitation.
4) Addition of any new emissions unit which is subject to District permitting requirements.
5) A change in a permit term or condition proposed by an applicant to obtain an exemption from an applicable requirement to which the source would otherwise be subject.
Therefore, the updated requirements of this rule are not applicable to the permits being renewed as a part of this project and no further discussion is required.

C. District Rule 2520 - Federally Mandated Operating Permits

General Requirements:

This rule was recently amended to incorporate several administrative corrections, clarify rule language, and add procedures for implementing compliance schedules. The only amendments to this rule that will have an effect on current permit requirements are the corrections to Section 9 rule references, as described in the following table:

<table>
<thead>
<tr>
<th>Old Rule Section</th>
<th>Corrected Rule Section</th>
</tr>
</thead>
<tbody>
<tr>
<td>9.3</td>
<td>9.2</td>
</tr>
<tr>
<td>9.4</td>
<td>9.3</td>
</tr>
<tr>
<td>9.5</td>
<td>9.4</td>
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<td>9.6</td>
<td>9.5</td>
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<td>9.7</td>
<td>9.6</td>
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<td>9.7</td>
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<td>9.17</td>
<td>9.16</td>
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<tr>
<td>9.18</td>
<td>9.17</td>
</tr>
<tr>
<td>9.19</td>
<td>9.18</td>
</tr>
</tbody>
</table>

Rule 2520, Section 6.4.4, “Other Changes Not Requiring Title V Permit Amendment,” allowed the permittee to implement changes, including the addition of new emissions units, without triggering the permit modification or amendment requirements until the time of Title V permit renewal, provided the conditions described in Sections 6.4.4.1 through 6.4.4.2 were met.
1. All Permits:

- Mapping or identification of specific permit conditions that have been updated due to the change in the reference sections of this Rule is not necessary. Every District Rule 2520 section reference on each permit has been updated according to the table above.

**Greenhouse Gas Requirements:**

There are no federally applicable Greenhouse Gas (GHG) requirements for this source. It should be noted that the Mandatory Greenhouse Gas Reporting rule (40 CFR Part 98) is not included in the definition of an applicable requirement within Title V (per 40 CFR 71.2). Therefore, there will be no further discussion of GHG in this evaluation.

**D. District Rule 4101 – Visible Emissions**

District Rule 4101 has been submitted to the EPA to replace SIP approved Rule 401 (all counties of the SJVUAPCD). EPA made a preliminary determination that District Rule 4101 is "more stringent" than the county versions previously referenced, per correspondence dated August 20, 1996.

Section 5.0 prohibits the discharge of any air contaminant for a period or periods aggregating more than 3 minutes in any one hour which is as dark or darker in shade as that designated as No. 1 on the Ringelmann Chart; or is of such opacity as to obscure an observer's view to a degree equal to or greater than the smoke described in Section 5.1 of Rule 4101.

Compliance is assured with the following condition:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Condition</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-0-2</td>
<td>22</td>
</tr>
</tbody>
</table>

**E. District Rule 4305 – Boilers, Steam Generators and Process Heaters – Phase 2**

The purpose of this rule is to limit emissions oxides of nitrogen (NOx) and carbon monoxide (CO) from the operation of boilers, steam generators, and process heaters.

The purpose of this rule is to limit emissions oxides of nitrogen (NOx) and carbon monoxide (CO) from boilers, steam generators, and process heaters.
Section 5.1.1 requires that except for units subject to Sections 5.2, NO\textsubscript{x} emissions shall not exceed the limits specified in the following table. All ppmv emission limits specified in this section are referenced at dry stack gas conditions and 3.00 percent by volume stack gas oxygen. Emission concentrations shall be corrected to 3.00 percent oxygen in accordance with Section 8.1.

<table>
<thead>
<tr>
<th></th>
<th>Operated on gaseous fuel</th>
<th>Operated on liquid fuel</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>NO\textsubscript{x} Limit</td>
<td>NO\textsubscript{x} Limit</td>
</tr>
<tr>
<td>For all units, except box or cabin type units and vertical cylindrical process heaters.</td>
<td>30 ppmv or 0.036 lb/MMBtu</td>
<td>40 ppmv or 0.052 lb/MMBtu</td>
</tr>
<tr>
<td>For box or cabin type units, and vertical cylindrical process heaters.</td>
<td>147 ppmv or 0.18 lb/MMBtu</td>
<td>155 ppmv or 0.2 lb/MMBtu</td>
</tr>
</tbody>
</table>

Compliance is assured with the following conditions:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Conditions</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-3-6</td>
<td>6</td>
</tr>
<tr>
<td>N-1237-4-9</td>
<td>4</td>
</tr>
</tbody>
</table>

Section 5.1.2 applies to units operated on combinations of gaseous fuel and liquid fuel. No units at this facility are permitted to operate on combinations of gaseous and liquid fuels. Therefore, this section is not applicable.

Section 5.2 states that each unit that is operated with an annual heat input less than 30 billion Btu per calendar, as made enforceable by permit to operate, shall comply with one of the following:

- 5.2.1 tune the unit at least once each calendar year in which it operates by a qualified technician in accordance with the procedure described in Rule 4304; or
- 5.2.2 operate the unit in a manner that maintains exhaust oxygen concentrations at less than or equal to 3.00 percent by volume on a dry basis; or
- 5.2.3 operate the unit in compliance with the applicable emission requirements of Section 5.1 and 5.3.
These requirements apply only to unit N-1237-3. This facility operates the unit in compliance with the emission limits specified in Sections 5.1 and 5.3.

Compliance is assured with the following conditions:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Conditions</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-3-6</td>
<td>5 and 6</td>
</tr>
</tbody>
</table>

Section 5.3 states that for units subject to section 5.1, carbon monoxide emissions shall not exceed 400 ppmv.

Compliance is assured with the following conditions:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Conditions</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-3-6</td>
<td>6</td>
</tr>
<tr>
<td>N-1237-4-9</td>
<td>4</td>
</tr>
</tbody>
</table>

Section 5.4.1 applies to any unit which simultaneously fires gaseous and liquid fuels, and is subject to the requirements of Section 5.1. No units fire simultaneously on gaseous and liquid fuels. Therefore, this section is not applicable.

Section 5.4.2 requires the operator of any unit subject to the emissions limits specified in Section 5.1 to install and maintain Continuous Emissions Monitoring (CEMS) for NO\textsubscript{x}, CO and O\textsubscript{2}, or implements an APCO-approved Alternate Monitoring System.

In order to satisfy the requirements of District Rule 4306, permit unit N-1237-3 is subject to pre-approved alternate monitoring scheme E (pursuant to District Policy SSP-1105), which requires monitoring of the flue gas recirculation (FGR) valve settings at least once per week.

In order to satisfy the requirements of District Rule 4306, permit unit N-1237-4 is subject to pre-approved alternate monitoring scheme A (pursuant to District Policy SSP-1105), which requires that monitoring of NO\textsubscript{x}, CO, and O\textsubscript{2} exhaust concentrations be conducted at least once per month (in which a source test is not performed) using a portable analyzer.

Compliance is assured with the following conditions:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Conditions</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-3-6</td>
<td>18 through 22</td>
</tr>
<tr>
<td>N-1237-4-9</td>
<td>23, 24, 27 and 30</td>
</tr>
</tbody>
</table>
Section 5.4.3 states that for units subject to the requirements of Section 5.2.1 or 5.2.2, monitor operational characteristics recommended by the manufacturer and approved by the APCO. Both units operated at this facility are not subject to Sections 5.2.1 or 5.2.2. Therefore, this section is not applicable.

Section 5.4.4 states that the operator of any unit subject to Section 5.2.1 or 5.2.2 shall install and maintain an operational non-resettable, totalizing mass or volumetric flow meter in each fuel line to each unit. Volumetric flow measurements shall be periodically compensated for temperature and pressure. A master meter, which measures fuel to all units in a group of similar units, may satisfy these requirements if approved by the APCO in writing. The cumulative annual fuel usage may be verified from utility service meters, purchase or tank fill records, or other acceptable methods, as approved by the APCO. These requirements apply only to unit N-1237-3.

Compliance is assured with the following condition:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Condition</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-3-6</td>
<td>4</td>
</tr>
</tbody>
</table>

Section 5.5.1 requires that the operator of any unit shall have the option of complying with either the applicable heat input (lb/MMBtu) emission limits or the concentration (ppmv) emission limits specified in Section 5.1. The emission limits selected to demonstrate compliance shall be specified in the source test proposal pursuant to Rule 1081 (Source Sampling).

Compliance is assured with the following conditions:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Conditions</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-3-6</td>
<td>9</td>
</tr>
<tr>
<td>N-1237-4-9</td>
<td>15</td>
</tr>
</tbody>
</table>

Section 5.5.2 requires that all emissions measurements shall be made with the unit operating either at conditions representative of normal operations or conditions specified in the Permit to Operate. Unless otherwise specified in the Permit to Operate, no determination of compliance shall be established within two hours after a continuous period in which fuel flow to the unit is shut off for 30 minutes or longer, or within 30 minutes after a re-ignition as defined in Section 3.0.
Compliance is assured with the following conditions:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Conditions</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-3-6</td>
<td>7</td>
</tr>
<tr>
<td>N-1237-4-9</td>
<td>16</td>
</tr>
</tbody>
</table>

Section 5.5.3 pertains to units equipped with Continuous Emissions Monitoring Systems (CEMS). No units at this facility are equipped with CEMS. Therefore this section is not applicable.

Section 5.5.4 requires that for emissions monitoring pursuant to Sections 5.4.2, 5.4.2.1, and 6.3.1 using a portable NOx analyzer as part of an APCO approved Alternate Emissions Monitoring System, emission readings shall be averaged over a 15 consecutive-minute period by either taking a cumulative 15-consecutive-minute sample reading or by taking at least five (5) readings evenly spaced out over the 15-consecutive-minute period. This requirement applies only to unit N-1237-4.

Compliance is assured with the following condition:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Condition</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-4-9</td>
<td>27</td>
</tr>
</tbody>
</table>

Section 5.5.5 requires that for emissions source testing performed pursuant to Section 6.3.1 for the purpose of determining compliance with an applicable standard or numerical limitation of this rule, the arithmetic average of three (3) 30-consecutive-minute test runs shall apply. If two (2) of three (3) runs are above an applicable limit the test cannot be used to demonstrate compliance with an applicable limit.

Compliance is assured with the following conditions:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Conditions</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-3-6</td>
<td>Condition 14</td>
</tr>
<tr>
<td>N-1237-4-9</td>
<td>Condition 17</td>
</tr>
</tbody>
</table>

Section 5.5.6 establishes the requirements for units subject to startup and shutdown requirements. Permit unit N-1237-3 is not subject to startup and shutdown provisions. Therefore, this section is not applicable to this unit.
Permit unit N-1237-4 contains startup and shutdown provisions. Therefore, this unit is subject to the requirements of this section. Section 5.5.6 states that the applicable emission limits of Sections 5.1 shall not apply during start-up or shutdown provided an operator complies with the requirements specified in below.

5.5.6.1 The duration of each start-up or each shutdown shall not exceed two hours.
5.5.6.2 The emission control system shall be in operation and emissions shall be minimized insofar as technologically feasible during start-up or shutdown.
5.5.6.3 Notwithstanding the requirement of Section 5.5.6.1, an operator may submit an application to a Permit to Operate condition to allow more than two hours for each start-up or each shutdown provided the operator meets all of the conditions in specified in Sections 5.5.6.3.1 through 5.5.6.4.

For this unit, the District has approved startup and shutdown durations that are longer than 2.0 hours in accordance with the requirements specified in Sections 5.5.6.3.1 through 5.5.6.4 (reference ATC project N-1060194).

Compliance is assured with the following conditions:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Conditions</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-4-9</td>
<td>5 through 10</td>
</tr>
</tbody>
</table>

Section 6.1 requires that the records required by Sections 6.1.1 through 6.1.5 shall be maintained for five calendar years and shall be made available to the APCO upon request. Failure to maintain records or information contained in the records that demonstrate noncompliance with the applicable requirements of this rule shall constitute a violation of this rule.

Compliance is assured with the following conditions:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Conditions</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-3-6</td>
<td>27</td>
</tr>
<tr>
<td>N-1237-4-9</td>
<td>35</td>
</tr>
</tbody>
</table>

Section 6.1.1 applies to units operated under the exemption of Section 4.2. No units operate under the exemption in Section 4.2. Therefore the requirements in this section are not applicable.
Section 6.1.2 applies to units operated under the exemption of Section 4.3. No units operate under the exemption in Section 4.3. Therefore the requirements in this section are not applicable.

Section 6.1.3 requires that the operator of any unit subject to Section 5.2.1 or 5.2.2 shall record the amount of fuel use on a monthly basis for each unit. Both units operated at this facility are not subject to the requirements of Sections 5.2.1 or 5.2.2. Therefore, the requirements in this section are not applicable.

Section 6.1.4 requires that the operator of a unit subject to Section 5.2.1 or 6.3.1 shall maintain records to verify that the required tune-up and the required monitoring of the operational characteristics have been performed. These requirements apply only to unit N-1237-3.

Compliance is assured with the following condition:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Condition</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-3-6</td>
<td>23</td>
</tr>
</tbody>
</table>

Section 6.1.4 requires that the operator performing start-up or shutdown of a unit shall keep records of the duration of start-up or shutdown. This requirement applies only to unit N-1237-4.

Compliance is assured with the following condition:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Condition</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-4-9</td>
<td>32</td>
</tr>
</tbody>
</table>

Section 6.2 identifies the following test methods as District-approved source testing methods for the pollutants listed:

<table>
<thead>
<tr>
<th>Pollutant</th>
<th>Units</th>
<th>Test Method Required</th>
</tr>
</thead>
<tbody>
<tr>
<td>NO\textsubscript{x}</td>
<td>ppmv</td>
<td>EPA Method 7E or ARB Method 100</td>
</tr>
<tr>
<td>NO\textsubscript{x}</td>
<td>lb/MBBtu</td>
<td>EPA Method 19</td>
</tr>
<tr>
<td>CO</td>
<td>ppmv</td>
<td>EPA Method 10 or ARB Method 100</td>
</tr>
<tr>
<td>Stack Gas O\textsubscript{2}</td>
<td>%</td>
<td>EPA Method 3 or 3A, or ARB Method 100</td>
</tr>
<tr>
<td>Stack Gas Velocities</td>
<td>ft/min</td>
<td>EPA Method 2</td>
</tr>
<tr>
<td>Stack Gas Moisture</td>
<td>%</td>
<td>EPA Method 4</td>
</tr>
</tbody>
</table>


16
Compliance is assured with the following conditions:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Conditions</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-3-6</td>
<td>11 through 13</td>
</tr>
<tr>
<td>N-1237-4-9</td>
<td>18 through 20</td>
</tr>
</tbody>
</table>

Section 6.3.1 requires that each unit subject to the requirements of Sections 5.1 or 5.2.3 shall be source tested to determine compliance with the applicable emission limits at least once every 12 months. Units that demonstrate compliance on two consecutive 12-month source tests may defer the following 12-month source test up to 36 months. If the result of the 36-month source test demonstrates that the unit does not meet the applicable emission limits specified in Sections 5.1 or 5.2.3, the source testing frequency shall revert to at least once every 12 months. As unit N-1237-3 is not subject to Sections 5.1 or 5.2.3, this requirement applies only to unit N-1237-4.

Compliance is assured with the following conditions:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Condition</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-4-9</td>
<td>12</td>
</tr>
</tbody>
</table>

Section 6.3.2 states that in lieu of compliance with Section 6.3.1, compliance with the applicable limits in Sections 5.1 or 5.2.3 shall be demonstrated by submittal of annual emissions test results to the District from a unit or units that represents a group of units. The facility has not proposed representative testing. Therefore this section is not applicable.

F. **District Rule 4306 – Boilers, Steam Generators and Process Heaters – Phase 3**

The rule was last amended on October 16, 2008. However, this version of the rule has not yet been SIP approved. The most recent SIP approved version of the rule was dated September 18, 2003. The stringency analysis in Attachment D shows that the most recently amended version of the rule is as stringent as the previously approved SIP version of the rule.

The purpose of this rule is to limit emissions oxides of nitrogen (NOx) and carbon monoxide (CO) from the operation of boilers, steam generators, and process heaters.
Section 5.1.1 requires that except for units subject to Sections 5.2, NO\textsubscript{X} and carbon monoxide (CO) emissions shall not exceed the limits specified in the following table. All ppmv emission limits specified in this section are referenced at dry stack gas conditions and 3.00 percent by volume stack gas oxygen. Emission concentrations shall be corrected to 3.00 percent oxygen in accordance with Section 8.1.

The boilers at this facility fall in one of the following two categories.

<table>
<thead>
<tr>
<th>Category</th>
<th>Operated on gaseous fuel</th>
<th>Operated on liquid fuel</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>NO\textsubscript{X} Limit</td>
<td>CO Limit</td>
</tr>
<tr>
<td>B. Units with a rated heat input greater than 20.0 MMBtu/hr, except for Categories C, D, E, F, G, H, and I units</td>
<td>9 ppmv or 0.011 lb/MMBtu</td>
<td>400 ppmv</td>
</tr>
<tr>
<td>H. Units limited by a Permit to Operate to an annual heat input of 9 billion Btu/yr to 30 billion Btu/yr</td>
<td>30 ppmv or 0.036 lb/MMBtu</td>
<td>400 ppmv</td>
</tr>
</tbody>
</table>

Compliance is assured with the following conditions:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Category</th>
<th>Conditions</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-3-6</td>
<td>Category H</td>
<td>6</td>
</tr>
<tr>
<td>N-1237-4-9</td>
<td>Category B</td>
<td>4</td>
</tr>
</tbody>
</table>

Section 5.1.2 applies to units operated on combinations of gaseous fuel and liquid fuel. No units at this facility are permitted to operate on combinations of gaseous and liquid fuels. Therefore, this section is not applicable.

Section 5.2 applies to units that are limited to less than 9 billion Btu per calendar year heat input. No units at this facility are limited to less than 9 billion Btu per calendar year heat input. Therefore, this section is not applicable.

Section 5.3 establishes the requirements for units subject to startup and shutdown requirements. Permit unit N-1237-3 is not subject to startup and shutdown provisions. Therefore, this section is not applicable to this unit.
Permit unit N-1237-4 contains startup and shutdown provisions. Therefore, this unit is subject to the requirements of this section. Section 5.3 states that the applicable emission limits of Sections 5.1 shall not apply during start-up or shutdown provided an operator complies with the requirements specified in below.

5.5.7 The duration of each start-up or each shutdown shall not exceed two hours, except as provided in Section 5.3.3.

5.5.8 The emission control system shall be in operation and emissions shall be minimized insofar as technologically feasible during start-up or shutdown.

5.5.9 Notwithstanding the requirement of Section 5.3.1, an operator may submit an application to a Permit to Operate condition to allow more than two hours for each start-up or each shutdown provided the operator meets all of the conditions in specified in Sections 5.3.3.1 through 5.3.3.3.

For this unit, the District has approved startup and shutdown durations that are longer than 2.0 hours in accordance with the requirements specified in Sections 5.3.3.1 through 5.3.3.3 (reference ATC project N-1060194). Compliance is assured with the following conditions:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Conditions</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-4-9</td>
<td>5 through 10</td>
</tr>
</tbody>
</table>

Section 5.4.1 applies to any unit which simultaneously fires gaseous and liquid fuels, and is subject to the requirements of Section 5.1. No units fire simultaneously on gaseous and liquid fuels. Therefore, this section is not applicable.

Section 5.4.2 requires the operator of any unit subject to the emissions limits specified in Section 5.1 to install and maintain Continuous Emissions Monitoring (CEMS) for NO\textsubscript{x}, CO and O\textsubscript{2}, or implements an APCO-approved Alternate Monitoring System.

In order to satisfy the requirements of District Rule 4306, permit unit N-1237-3 is subject to pre-approved alternate monitoring scheme E (pursuant to District Policy SSP-1105), which requires monitoring of the flue gas recirculation (FGR) valve settings at least once per week.
In order to satisfy the requirements of District Rule 4306, permit unit N-1237-4 is subject to pre-approved alternate monitoring scheme A (pursuant to District Policy SSP-1105), which requires that monitoring of NO\textsubscript{x}, CO, and O\textsubscript{2} exhaust concentrations be conducted at least once per month (in which a source test is not performed) using a portable analyzer.

Compliance is assured with the following conditions:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Conditions</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-3-6</td>
<td>18 through 22</td>
</tr>
<tr>
<td>N-1237-4-9</td>
<td>23, 24, 27 and 30</td>
</tr>
</tbody>
</table>

Section 5.4.3 applies to units subject to Section 5.2. No units are subject to Section 5.2. Therefore, this section does not apply.

Section 5.4.4 states that the operator of any Category H unit listed in Section 5.1.1, Table 1 and any unit subject to Section 5.2.1 or 5.2.2 shall install and maintain an operational non-resettable, totalizing mass or volumetric flow meter in each fuel line to each unit. Volumetric flow measurements shall be periodically compensated for temperature and pressure. A master meter, which measures fuel to all units in a group of similar units, may satisfy these requirements if approved by the APCO in writing. The cumulative annual fuel usage may be verified from utility service meters, purchase or tank fill records, or other acceptable methods, as approved by the APCO. These requirements apply only to unit N-1237-3.

Compliance is assured with the following condition:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Condition</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-3-6</td>
<td>4</td>
</tr>
</tbody>
</table>

Section 5.5.1 requires that the operator of any unit shall have the option of complying with either the applicable heat input (lb/MMBtu) emission limits or the concentration (ppmv) emission limits specified in Section 5.1. The emission limits selected to demonstrate compliance shall be specified in the source test proposal pursuant to Rule 1081 (Source Sampling).

Compliance is assured with the following conditions:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Conditions</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-3-6</td>
<td>9</td>
</tr>
<tr>
<td>N-1237-4-9</td>
<td>15</td>
</tr>
</tbody>
</table>
Section 5.5.2 requires that all emissions measurements shall be made with the unit operating either at conditions representative of normal operations or conditions specified in the Permit to Operate. Unless otherwise specified in the Permit to Operate, no determination of compliance shall be established within two hours after a continuous period in which fuel flow to the unit is shut off for 30 minutes or longer, or within 30 minutes after a re-ignition as defined in Section 3.0.

Compliance is assured with the following conditions:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Conditions</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-3-6</td>
<td>7</td>
</tr>
<tr>
<td>N-1237-4-9</td>
<td>16</td>
</tr>
</tbody>
</table>

Section 5.5.3 pertains to units equipped with Continuous Emissions Monitoring Systems (CEMS). No units at this facility are equipped with CEMS. Therefore this section is not applicable.

Section 5.5.4 requires that for emissions monitoring pursuant to Sections 5.4.2, 5.4.2.1, and 6.3.1 using a portable NOx analyzer as part of an APCO approved Alternate Emissions Monitoring System, emission readings shall be averaged over a 15 consecutive-minute period by either taking a cumulative 15-consecutive-minute sample reading or by taking at least five (5) readings evenly spaced out over the 15-consecutive-minute period. These requirements apply only to unit N-1237-4.

Compliance is assured with the following conditions:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Condition</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-4-9</td>
<td>27</td>
</tr>
</tbody>
</table>

Section 5.5.5 requires that for emissions source testing performed pursuant to Section 6.3.1 for the purpose of determining compliance with an applicable standard or numerical limitation of this rule, the arithmetic average of three (3) 30-consecutive-minute test runs shall apply. If two (2) of three (3) runs are above an applicable limit the test cannot be used to demonstrate compliance with an applicable limit.

Compliance is assured with the following conditions:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Conditions</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-3-6</td>
<td>14</td>
</tr>
<tr>
<td>N-1237-4-9</td>
<td>17</td>
</tr>
</tbody>
</table>
Section 6.1 requires that the records required by Sections 6.1.1 through 6.1.4 shall be maintained for five calendar years and shall be made available to the APCO upon request. Failure to maintain records or information contained in the records that demonstrate noncompliance with the applicable requirements of this rule shall constitute a violation of this rule.

Compliance is assured with the following conditions:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Conditions</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-3-6</td>
<td>27</td>
</tr>
<tr>
<td>N-1237-4-9</td>
<td>35</td>
</tr>
</tbody>
</table>

Section 6.1.1 applies to units operated under the exemption of Section 4.2. No units operate under the exemption in Section 4.2. Therefore the requirements in this section are not applicable.

Section 6.1.2 requires that the operator of any Category H unit listed in Section 5.1.1 Table 1 and any unit subject to Section 5.2 shall record the amount of fuel use at least on a monthly basis. This section applies only to unit N-1237-3.

Compliance is assured with the following conditions:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Condition</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-3-6</td>
<td>24</td>
</tr>
</tbody>
</table>

Section 6.1.3 requires that the operator of a unit subject to Section 5.2.1 or 6.3.1 shall maintain records to verify that the required tune-up and the required monitoring of the operational characteristics have been performed. These requirements apply only to unit N-1237-3.

Compliance is assured with the following condition:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Condition</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-3-6</td>
<td>23</td>
</tr>
</tbody>
</table>

Section 6.1.4 requires that the operator performing start-up or shutdown of a unit shall keep records of the duration of start-up or shutdown. This requirement applies only to unit N-1237-4.
Compliance is assured with the following condition:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Condition</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-4-9</td>
<td>32</td>
</tr>
</tbody>
</table>

Section 6.2 identifies the following test methods as District-approved source testing methods for the pollutants listed:

<table>
<thead>
<tr>
<th>Pollutant</th>
<th>Units</th>
<th>Test Method Required</th>
</tr>
</thead>
<tbody>
<tr>
<td>NOₓ</td>
<td>ppmv</td>
<td>EPA Method 7E or ARB Method 100</td>
</tr>
<tr>
<td>NOₓ</td>
<td>lb/MMBtu</td>
<td>EPA Method 19</td>
</tr>
<tr>
<td>CO</td>
<td>ppmv</td>
<td>EPA Method 10 or ARB Method 100</td>
</tr>
<tr>
<td>Stack Gas O₂</td>
<td>%</td>
<td>EPA Method 3 or 3A, or ARB Method 100</td>
</tr>
<tr>
<td>Stack Gas Velocities</td>
<td>ft/min</td>
<td>EPA Method 2</td>
</tr>
<tr>
<td>Stack Gas Moisture Content</td>
<td>%</td>
<td>EPA Method 4</td>
</tr>
</tbody>
</table>

Compliance is assured with the following conditions:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Conditions</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-3-6</td>
<td>11 through 13</td>
</tr>
<tr>
<td>N-1237-4-9</td>
<td>18 through 20</td>
</tr>
</tbody>
</table>

Section 6.3.1 requires that each unit subject to the requirements of Sections 5.1 or 5.2.3 shall be source tested to determine compliance with the applicable emission limits at least once every 12 months. Units that demonstrate compliance on two consecutive 12-month source tests may defer the following 12-month source test up to 36 months. If the result of the 36-month source test demonstrates that the unit does not meet the applicable emission limits specified in Sections 5.1 or 5.2.3, the source testing frequency shall revert to at least once every 12 months.

Compliance is assured with the following conditions:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Conditions</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-3-6</td>
<td>8</td>
</tr>
<tr>
<td>N-1237-4-9</td>
<td>12</td>
</tr>
</tbody>
</table>
Section 6.3.2 states that in lieu of compliance with Section 6.3.1, compliance with the applicable limits in Sections 5.1 or 5.2.3 shall be demonstrated by submittal of annual emissions test results to the District from a unit or units that represents a group of units. The facility has not proposed representative testing. Therefore this section is not applicable.

G. District Rule 4601 – Architectural Coatings

The rule was last amended on December 17, 2009. However, this version of the rule has not yet been SIP approved. The most recent SIP approved version of the rule was dated October 31, 2001. The stringency analysis in Attachment E shows that the most recently amended version of the rule is as stringent as the previously approved SIP version of the rule.

This rule limits the emissions of VOC's from architectural coatings. It requires limiting the application of any architectural coating to no more than what is listed in the Table of Standards (Section 5.0). This rule further specifies labeling requirements, coatings thinning recommendations, and storage requirements.

The following changes were included in the latest rule amendment that resulted in adding new permit requirements and/or revising current permit requirements:

- The tables outlining the VOC content of different specialty coatings has been largely replaced with the Table of Standards in Section 5.0.
- New labeling, reporting, test methodology and other requirements have been incorporated into the rule in order to allow ARB to administer the Averaging Program as detailed in Section 8.0.

The following permit requirements were revised to ensure compliance with this rule:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Conditions</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-0-2</td>
<td>23 through 25</td>
</tr>
</tbody>
</table>
H. District Rule 4621 – Gasoline Transfer Into Stationary Storage Containers, Delivery Vessels, and Bulk Plants

The rule was last amended in December 20, 2007. However, this version of the rule has not yet been SIP approved. The most recent SIP approved version of the rule was dated June 18, 1998. The stringency analysis in Attachment F shows that the most recently amended version of the rule is as stringent as the previously approved SIP version of the rule.

The purpose of this rule is to limit VOC emissions from stationary storage containers, delivery vessels, and bulk plants and to provide the administrative requirements for determining compliance with this rule.

Section 5.1 states that loading equipment and vapor collection equipment shall be installed, maintained, and operated such that it is leak-free, with no excess organic liquid drainage at disconnect.

Section 3.19.2 defines a leak as the dripping of VOC-containing liquid at a rate of more than three (3) drops per minute, or the detection of any gaseous or vapor emissions with a concentration or total organic compound greater than 10,000 ppmv, as methane, above background when measured in accordance with the test method in Section 6.4.3. Any liquid or gas coming from a component undergoing repair or replacement, or during sampling of process fluid from a component or equipment into a container is not considered sampling of a leak provided such activities are accomplished as expeditiously as possible and with minimal spillage of material and VOC emissions to the atmosphere.

Compliance is assured with the following conditions:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Conditions</th>
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</thead>
<tbody>
<tr>
<td>N-1237-13-2</td>
<td>3 and 4</td>
</tr>
</tbody>
</table>

Section 5.2.1 states that no person shall transfer, or permit the transfer, of gasoline from any delivery vessel into any stationary storage container subject to the requirements of this rule unless such container is equipped with an ARB certified permanent submerged fill pipe and utilizes an ARB certified Phase I vapor recovery system that is maintained and operated according to manufacturer specifications and the applicable ARB Executive Order.
In addition, ARB has the additional certification requirements, including applicable rules and regulations of the Division of Measurement Standards, the Department of Food and Agriculture, the Office of the State Fire Marshal, the Department of Forestry and Fire Protection, the Division of Occupational Safety and Health, the Department of Industrial Relations, and the Division of Water Quality of the State Water Resources Control Board that have been made conditions of the certification.

Compliance is assured with the following condition:

<table>
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<th>Permit</th>
<th>Condition</th>
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<td>N-1237-13-2</td>
<td>2</td>
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</tbody>
</table>

Section 5.4.1 states that all aboveground storage containers shall be constructed and maintained in a leak-free condition.

Compliance is assured with the following condition:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Condition</th>
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<tbody>
<tr>
<td>N-1237-13-2</td>
<td>1</td>
</tr>
</tbody>
</table>

Section 5.4.3 states that all aboveground storage containers that contain gasoline shall be equipped with an ARB certified pressure vacuum relief valve set 3.0 +/- 0.5 inches column pressure relief and 8.0 +/- 2.0 inches water column vacuum relief; unless:

- Otherwise specified in the applicable ARB Executive Order; or
- Such setting will exceed the vessel's maximum pressure rating.

Compliance is assured with the following condition:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Condition</th>
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<tbody>
<tr>
<td>N-1237-13-2</td>
<td>5</td>
</tr>
</tbody>
</table>

Section 5.4.5 states that operators of an aboveground storage container not located at a bulk plant shall conduct and pass the performance test specified in Sections 6.4.9 to determine compliance at least once every 36 months, (no more than 30 days before or after the required performance test date) unless otherwise required under ARB Executive Order.
Compliance is assured with the following conditions:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Conditions</th>
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<tbody>
<tr>
<td>N-1237-13-2</td>
<td>9 and 10</td>
</tr>
</tbody>
</table>

Section 5.5 states that all Phase I vapor recovery systems shall be inspected according to the frequency specified in Table 1. The person conducting the inspections shall, at a minimum, verify that the fill caps and vapor caps are not missing, damaged, or loose, that the fill cap gasket and vapor cap gaskets are not missing or damaged, that the fill adapter and vapor adapter are securely attached to the risers, that, where applicable, the spring-loaded submerged fill tube seals properly against the coaxial tubing, and the dry break (poppet-valve) is not missing or damaged and that the submerged fill tube is not missing or damaged.

Compliance is assured with the following conditions:

<table>
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<th>Permit</th>
<th>Conditions</th>
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<tbody>
<tr>
<td>N-1237-13-2</td>
<td>7 and 8</td>
</tr>
</tbody>
</table>

Section 5.7.2 states that no person shall operate, or allow the operation of a delivery vessel unless valid State of California decals which attest to the vapor integrity of the container are displayed.

Compliance is assured with the following condition:

<table>
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<th>Permit</th>
<th>Condition</th>
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<tbody>
<tr>
<td>N-1237-13-2</td>
<td>6</td>
</tr>
</tbody>
</table>

Section 6.1.4 states that all records required to demonstrate compliance with the requirements of this rule shall be retained on the premises for a minimum of five years and made available on site during normal business hours to the APCO, ARB, or EPA, and submitted to the APCO, ARB, or EPA upon request.

Compliance is assured with the following condition:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Condition</th>
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<tbody>
<tr>
<td>N-1237-13-2</td>
<td>18</td>
</tr>
</tbody>
</table>

Section 6.2.3 states “Operators shall notify the District at least seven days prior to any performance testing.”

27
Section 6.2.4 states “Operators shall submit all performance test results to the District within 30 days of test completion.”

Compliance is assured with the following condition:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Condition</th>
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<tbody>
<tr>
<td>N-1237-13-2</td>
<td>14</td>
</tr>
</tbody>
</table>

Section 6.3.1 states that installation and maintenance contractors shall be certified by the ICC for Vapor Recovery System Installation and Repair (VI) and make available onsite proof of ICC certification for VI, and have and make available on site proof of any and all certifications required by the Executive Order and installation and operation manual in order to install or maintain specific systems, or work under the direct and personal supervision of an individual physically present at the work site who possesses and makes available onsite a current certificate from the ICC, indicating he or she has passed the VI exam and all certifications required by the applicable Executive Order.

Section 6.3.2 states that All ICC certifications shall be renewed every 24 months by passing the appropriate exam specific to the certification being sought.

Compliance is assured with the following conditions:

<table>
<thead>
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<th>Permit</th>
<th>Conditions</th>
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</thead>
<tbody>
<tr>
<td>N-1237-13-2</td>
<td>12 and 13</td>
</tr>
</tbody>
</table>

Section 6.3.3 states that Gasoline Dispensing Facility Testers wishing to conduct vapor recovery system testing and repair at facilities located within the District, shall be in full compliance with District Rule 1177 (Gasoline Dispensing Facility Tester Certification).

Compliance is assured with the following condition:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Condition</th>
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</thead>
<tbody>
<tr>
<td>N-1237-13-2</td>
<td>11</td>
</tr>
</tbody>
</table>
I. District Rule 4622 – Gasoline Transfer Into Motor Vehicle Fuel Tanks

The rule was last amended on October 16, 2008. However, this version of the rule has not yet been SIP approved. The most recent SIP approved version of the rule was dated September 19, 2002. The stringency analysis in Attachment G shows that the most recently amended version of the rule is as stringent as the previously approved SIP version of the rule.

The purpose of this rule is to limit VOC emissions from stationary storage containers, delivery vessels, and bulk plants and to provide the administrative requirements for determining compliance with this rule.

Section 4.1 states that except for the provisions of Section 6.1.1 and 6.1.2, the requirements of this rule shall not apply to the transfer of gasoline into motor vehicle fuel tanks from any existing storage container, with an aggregate dispensing throughput of:

- Less than or equal to 24,000 gallons per calendar year; and
- Less than or equal to 10,000 gallons in any consecutive 30-day period.
- Any facility which exceeds the throughput limitations specified above shall be subject to the provisions of this rule on and after the date the throughput limitations were exceeded and shall be in compliance according to the schedule in Section 7.1.

Compliance is assured with the following condition:

<table>
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<tr>
<th>Permit</th>
<th>Condition</th>
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</thead>
<tbody>
<tr>
<td>N-1237-13-2</td>
<td>15</td>
</tr>
</tbody>
</table>

Section 6.1.1 states that gasoline dispensing operations that are exempt under Section 4.1 shall maintain gasoline throughput records which will allow the gasoline throughput for any 30-day period to be continuously determined. These records shall be maintained on the premises as long as exempt status is claimed.

Compliance is assured with the following condition:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Condition</th>
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</thead>
<tbody>
<tr>
<td>N-1237-13-2</td>
<td>16</td>
</tr>
</tbody>
</table>
Section 6.1.2 states that any gasoline dispensing operation previously exempt under Section 4.1 whose gasoline throughput exceeds the exemption levels shall notify the District within 30 days of the date of exceeding the exemption levels.

Compliance is assured with the following condition:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Condition</th>
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</thead>
<tbody>
<tr>
<td>N-1237-13-2</td>
<td>17</td>
</tr>
</tbody>
</table>

J. District Rule 8011 – General Requirements

The rule was last amended on August 19, 2004. However, this version of the rule has not yet been SIP approved. The most recent SIP approved version of the rule was dated November 15, 2001. The stringency analysis in Attachment H shows that the most recently amended version of the rule is as stringent as the previously approved SIP version of the rule.

The purpose of Regulation VIII (Fugitive PM$_{10}$ Prohibitions) is to reduce ambient concentrations of fine particulate matter (PM$_{10}$) by requiring actions to prevent, reduce or mitigate anthropogenic fugitive dust emissions. The Rules contained in this Regulation have been developed pursuant to United States Environmental Protection Agency guidance for Serious PM$_{10}$ Nonattainment Areas. The rules are applicable to specified anthropogenic fugitive dust sources. Fugitive dust contains PM$_{10}$ and particles larger than PM$_{10}$. Controlling fugitive dust missions when visible emissions are detected will not prevent all PM$_{10}$ emissions, but will substantially reduce PM$_{10}$ emissions.

The provisions of this rule are applicable to specified outdoor fugitive dust sources. The definitions, exemptions, requirements, administrative requirements, recordkeeping requirements, and test methods set forth in this rule are applicable to all Rules under Regulation VIII (Fugitive PM$_{10}$ Prohibitions) of the Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District.

Compliance is assured with the following conditions:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Conditions</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-0-2</td>
<td>30 through 34</td>
</tr>
</tbody>
</table>
K. District Rule 8021 – Construction, Demolition, Excavation, Extraction, and Other Earthmoving Activities

The rule was last amended on August 19, 2004. However, this version of the rule has not yet been SIP approved. The most recent SIP approved version of the rule was dated November 15, 2001. The stringency analysis in Attachment H shows that the most recently amended version of the rule is as stringent as the previously approved SIP version of the rule.

The purpose of this rule is to limit fugitive dust emissions from construction, demolition, excavation, extraction, and other earthmoving activities.

This rule applies to any construction, demolition, excavation, extraction, and other earthmoving activities, including, but not limited to, land clearing, grubbing, scraping, travel on site, and travel on access roads to and from the site. This rule also applies to the construction of new landfill disposal sites or modification to existing landfill disposal sites prior to commencement of landfilled activities.

Section 5.0 requires that no person shall perform any construction, demolition, excavation, extraction, or other earthmoving activities unless the appropriate requirements in sections 5.1 and 5.2 are sufficiently implemented to limit VDE to 20% opacity. In addition to the requirements of this rule, a person shall comply with all other applicable requirements of Regulation VIII.

Compliance is assured with the following condition:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Condition</th>
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</thead>
<tbody>
<tr>
<td>N-1237-0-2</td>
<td>29</td>
</tr>
</tbody>
</table>

L. District Rule 8031 – Bulk Materials

The rule was last amended on August 19, 2004. However, this version of the rule has not yet been SIP approved. The most recent SIP approved version of the rule was dated November 15, 2001. The stringency analysis in Attachment H shows that the most recently amended version of the rule is as stringent as the previously approved SIP version of the rule.

The purpose of this rule is to limit fugitive dust emissions from the outdoor handling, storage, and transport of bulk materials.
This rule applies to the outdoor handling, storage, and transport of any bulk material.

Section 5.0 requires that no person shall perform any outdoor handling, storage, and transport of bulk materials unless the appropriate requirements in Table 8031-1 of this rule are sufficiently implemented to limit VDE to 20% opacity or to comply with the conditions for a stabilized surface as defined in Rule 8011. In addition to the requirements of this rule, a person shall comply with all other applicable requirements of Regulation VIII.

Compliance is assured with the following condition:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Condition</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-0-2</td>
<td>30</td>
</tr>
</tbody>
</table>

M. District Rule 8041 – Carryout and Trackout

The rule was last amended on August 19, 2004. However, this version of the rule has not yet been SIP approved. The most recent SIP approved version of the rule was dated November 15, 2001. The stringency analysis in Attachment H shows that the most recently amended version of the rule is as stringent as the previously approved SIP version of the rule.

The purpose of this rule is to limit fugitive dust emissions from carryout and trackout.

This rule applies to all sites that are subject to Rules 8021 (Construction, Demolition, Excavation, Extraction, and other Earthmoving Activities), 8031 (Bulk Materials), and 8071 (Unpaved Vehicle and Equipment Traffic Areas) where carryout or trackout has occurred or may occur.

Section 5.0 requires that an owner/operator shall sufficiently prevent or cleanup carryout and trackout as specified in sections 5.1 through 5.8. In addition to the requirements of this rule, a person shall comply with all other applicable requirements of Regulation VIII. The use of blower devices, or dry rotary brushes or brooms, for removal of carryout and trackout on public roads is expressly prohibited. The removal of carryout and trackout from paved public roads does not exempt an owner/operator from obtaining state or local agency permits which may be required for the cleanup of mud and dirt on paved public roads.
Compliance is assured with the following conditions:

<table>
<thead>
<tr>
<th>Permit</th>
<th>Condition</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-0-2</td>
<td>31</td>
</tr>
</tbody>
</table>

N. District Rule 8051 – Open Areas

The rule was last amended on August 19, 2004. However, this version of the rule has not yet been SIP approved. The most recent SIP approved version of the rule was dated November 15, 2001. The stringency analysis in Attachment H shows that the most recently amended version of the rule is as stringent as the previously approved SIP version of the rule.

The purpose of this rule is to limit fugitive dust emissions from open areas.

This rule applies to any open area having 3.0 acres or more of disturbed surface area, that has remained undeveloped, unoccupied, unused, or vacant for more than seven days.

Section 5.0 requires that whenever open areas are disturbed or vehicles are used in open areas, the owner/operator shall implement one or a combination of control measures indicated in Table 8051-1 to comply with the conditions of a stabilized surface at all times and to limit VDE to 20% opacity. In addition to the requirements of this rule, a person shall comply with all other applicable requirements of Regulation VIII.

Compliance is assured with the following condition:

<table>
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<tr>
<th>Permit</th>
<th>Condition</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-0-2</td>
<td>32</td>
</tr>
</tbody>
</table>

O. District Rule 8061 – Paved and Unpaved Roads

The rule was last amended on August 19, 2004. However, this version of the rule has not yet been SIP approved. The most recent SIP approved version of the rule was dated November 15, 2001. The stringency analysis in Attachment H shows that the most recently amended version of the rule is as stringent as the previously approved SIP version of the rule.

The purpose of this rule is to limit fugitive dust emissions from paved and unpaved roads by implementing control measures and design criteria.
This rule applies to any new or existing public or private paved or unpaved road, road construction project, or road modification project.

Compliance is assured with the following condition:

<table>
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<tr>
<th>Permit</th>
<th>Condition</th>
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<tbody>
<tr>
<td>N-1237-0-2</td>
<td>33</td>
</tr>
</tbody>
</table>

P. District Rule 8071 – Unpaved Vehicle/Equipment Traffic Area

The rule was last amended on September 16, 2004. However, this version of the rule has not yet been SIP approved. The most recent SIP approved version of the rule was dated November 15, 2001. The stringency analysis in Attachment H shows that the most recently amended version of the rule is as stringent as the previously approved SIP version of the rule.

The purpose of this rule is to limit fugitive dust emissions from unpaved vehicle and equipment traffic areas by implementing control measures and design criteria.

This rule applies to any unpaved vehicle/equipment traffic area of 1.0 acre or larger.

Compliance is assured with the following condition:

<table>
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<tr>
<th>Permit</th>
<th>Condition</th>
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<tbody>
<tr>
<td>N-1237-0-2</td>
<td>34</td>
</tr>
</tbody>
</table>

Q. 40 CFR Part 64 - CAM

§64.2 – Applicability
This section requires Compliance Assurance Monitoring (CAM) for units that meet the following three criteria:
1) the unit must have an emission limit for the pollutant;
2) the unit must have add-on controls for the pollutant; these are devices such as flue gas recirculation (FGR), baghouses, and catalytic oxidizers; and
3) the unit must have a pre-control potential to emit of greater than the major source thresholds.
<table>
<thead>
<tr>
<th>Pollutant</th>
<th>Major Source Threshold (lb/year)</th>
</tr>
</thead>
<tbody>
<tr>
<td>VOC</td>
<td>50,000</td>
</tr>
<tr>
<td>NO\textsubscript{X}</td>
<td>50,000</td>
</tr>
<tr>
<td>CO</td>
<td>200,000</td>
</tr>
<tr>
<td>PM\textsubscript{10}</td>
<td>140,000</td>
</tr>
<tr>
<td>SO\textsubscript{X}</td>
<td>140,000</td>
</tr>
</tbody>
</table>

a. **N-1237-1 – Bulk Storage Tanks with Pneumatic Conveyor**

The permit consists of two bulk storage tanks with a pneumatic conveying system that is served by a fabric filter dust collector. The permit does not contain any emission limitations for any pollutant. Therefore, the CAM requirements of 40 CFR 64 are not applicable to this equipment and no further discussion is required.

b. **N-1237-3 – 90 MMBtu/hr Natural Gas Fired Boiler**

The permit for this boiler contains emission limits for NO\textsubscript{X}, CO, VOC, PM\textsubscript{10} and SO\textsubscript{X} emissions. However, this boiler is not equipped with any add on control devices for CO, VOC, PM\textsubscript{10} or SO\textsubscript{X} emissions. Therefore, the CAM requirements of 40 CFR 64 are not applicable for these pollutants and no further discussion is required.

This boiler is equipped with a flue gas recirculation system (FGR). The FGR system provides control for NO\textsubscript{X} emissions. Typically the District assumes that an FGR system will achieve 70% control for the NO\textsubscript{X} emissions generated in a natural gas fired boiler. Therefore, the uncontrolled NO\textsubscript{X} emission rate from this boiler can be determined using the emission factor and annual heat input limit on the current permit and the control efficiency of the FGR system.

**NO\textsubscript{X} Emissions:**

Emission Factor = 0.036 lb/MMBtu  
Heat Input Limit = 30,000 MMBtu/year  
FGR Control Efficiency = 70%

Annual Uncontrolled PE = \([0.036 \text{ lb/MMBtu} \times 30,000 \text{ MMBtu/year}] / (1 - 0.70)\]  
Annual Uncontrolled PE = 3,600 lb/year
As shown above, the uncontrolled PE for NO\textsubscript{X} emissions is less than the major source threshold. Therefore, this boiler is not subject to the requirements of 40 CFR 64 for this pollutant and no further discussion is required.

c. **N-1237-4 – 150 MMBtu/hr Natural Gas Fired Boiler**

The permit for this boiler contains emission limits for NO\textsubscript{X}, CO, VOC, PM\textsubscript{10} and SO\textsubscript{X} emissions. However, this boiler is not equipped with any add on control devices for CO, VOC, PM\textsubscript{10} or SO\textsubscript{X} emissions. Therefore, the CAM requirements of 40 CFR 64 are not applicable for these pollutants and no further discussion is required.

This boiler is equipped with a selective catalytic reduction (SCR) system and a flue gas recirculation (FGR) system. Both of these systems provide control for NO\textsubscript{X} emissions. Typically the District assumes that an SCR system in combination with an FGR system will achieve a minimum of 90% control for the NO\textsubscript{X} emissions generated in a natural gas fired boiler. Therefore, the uncontrolled NO\textsubscript{X} emission rate from this boiler can be determined using the emission factor and maximum heat input rating on the current permit and the control efficiency of the SCR system.

**NO\textsubscript{X} Emissions:**

Controlled Emission Factor = 0.011 lb/MMBtu  
Heat Input Rating = 150.0 MMBtu/hr  
Maximum Operating Schedule = 8,760 hours/year  
SCR + FGR System Control Efficiency = 90%

Annual Uncontrolled PE = \[
\frac{[0.011 \text{ lb/MMBtu} \times 150 \text{ MMBtu/hour} \times 8,760 \text{ hours/year}]}{(1 - 0.90)}
\]

Annual Uncontrolled PE = 144,540 lb/year

As shown above, the uncontrolled PE for NO\textsubscript{X} emissions is greater than the major source thresholds. Therefore, this boiler is subject to the requirements of 40 CFR 64.

d. **N-1237-5 – 250 HP Hammer Mill**

The permit for this hammermill does not contain emission limitations for any pollutant. Therefore, the CAM requirements of 40 CFR 64 are not applicable and no further discussion is required.
e. N-1237-6 – Diatomaceous Earth (DE) Pneumatic Receiving Operation with Storage Silo

This diatomaceous earth pneumatic receiving and storage operation only generates PM$_{10}$ emissions. The operation is served by a baghouse for PM$_{10}$ emission control. Typically the District assumes that a baghouse will achieve 99% PM$_{10}$ emission control. Therefore, the uncontrolled PM$_{10}$ emission rate from this operation can be determined using the emission factor and throughput limit listed on the current permit, the control efficiency of the baghouse, and a worst case operating scenario of 365 days/year.

**PM$_{10}$ Emissions:**

Emission Factor = 0.0003 lb/ton  
Throughput = 75 ton/day  
Baghouse Control Efficiency = 99%

Annual Uncontrolled PE = $\left[0.0003 \text{ lb/ton} \times 75 \text{ ton/day} \times 365 \text{ days/year}\right] / (1 - 0.99)$

Annual Uncontrolled PE = 821 lb/year

As shown above, the uncontrolled PE for PM$_{10}$ emissions is less than the major source threshold. Therefore, this diatomaceous earth pneumatic receiving and storage operation is not subject to the requirements of 40 CFR 64 for this pollutant and no further discussion is required.

f. N-1237-7, '-8, '-9 and '-10 – Abrasive Blasting Operations

These abrasive blasting permits do not contain emission limitations for any pollutant. Therefore, the CAM requirements of 40 CFR 64 are not applicable and no further discussion is required.
g. **N-1237-12 – Oak Chip Roasting Operation**

This oak chip roasting operation only has permitted VOC and PM$_{10}$ emission limits. The operation is served by an incinerator for VOC emission control and a scrubber for PM$_{10}$ emission control. Pursuant to information in the facility files, the incinerator will achieve 95% VOC emission control and the scrubber will achieve 98% PM$_{10}$ emission control. Therefore, the uncontrolled VOC and PM$_{10}$ emission rates from this operation can be determined using the emission factors and throughput limit listed on the current permit, the control efficiencies of the incinerator and scrubber, and a worst case operating scenario of 365 days/year.

**VOC Emissions:**

Emission Factor = 0.114 lb/ton  
Throughput = 5.25 ton/day  
Incinerator Control Efficiency = 95%

\[
\text{Annual Uncontrolled PE} = \left[0.114 \text{ lb/ton} \times 5.25 \text{ ton/day} \times 365 \text{ days/year}\right] / (1 - 0.95)
\]

Annual Uncontrolled PE = 4,369 lb/year

**PM$_{10}$ Emissions:**

Emission Factor = 0.076 lb/ton  
Throughput = 5.25 ton/day  
Scrubber Control Efficiency = 98%

\[
\text{Annual Uncontrolled PE} = \left[0.076 \text{ lb/ton} \times 5.25 \text{ ton/day} \times 365 \text{ days/year}\right] / (1 - 0.98)
\]

Annual Uncontrolled PE = 7,282 lb/year

As shown above, the uncontrolled PE for VOC and PM$_{10}$ emissions is less than the major source thresholds. Therefore, this oak chip roasting operation is not subject to the requirements of 40 CFR 64 for these pollutants and no further discussion is required.
h. N-1237-13 – Gasoline Dispensing Operation with 500 Gallon Aboveground Storage Tank

The permit for this gasoline dispensing operation does not contain emission limitations for any pollutant. Therefore, the CAM requirements of 40 CFR 64 are not applicable and no further discussion is required.

i. N-1237-17 – Oak Wood Chip Transfer Operation

This oak wood chip transfer operation only generates PM$_{10}$ emissions. The operation is served by a baghouse for PM$_{10}$ emission control. Typically the District assumes that a baghouse will achieve 99% PM$_{10}$ emission control. Therefore, the uncontrolled PM$_{10}$ emission rate from this operation can be determined using the emission factor and throughput limit listed on the current permit, the control efficiency of the baghouse, and a worst case operating scenario of 365 days/year.

PM$_{10}$ Emissions:

Emission Factor = 0.2 lb/ton
Throughput = 9 ton/day
Baghouse Control Efficiency = 99%

Annual Uncontrolled PE = \([0.2 \text{ lb/ton} \times 9 \text{ ton/day} \times 365 \text{ days/year}] / (1 - 0.99)\]

Annual Uncontrolled PE = 65,700 lb/year

As shown above, the uncontrolled PE for PM$_{10}$ emissions is less than the major source threshold. Therefore, this oak wood chip transfer operation is not subject to the requirements of 40 CFR 64 for this pollutant and no further discussion is required.

j. N-1237-18 through N-1237-479 – Wine Fermentation and/or Storage Tanks

These wine fermentation and/or storage tanks do not contain emission limits for any pollutant. Since these tank permits do not contain emission limits any pollutant, they are not subject to the CAM requirements of 40 CFR Subpart 64 and no further discussion is required.
k. N-1237-480 – Diatomaceous Earth (DE) Pneumatic Receiving Operation with Storage Silo

This diatomaceous earth pneumatic receiving and storage operation only generates PM$_{10}$ emissions. The operation is served by a baghouse for PM$_{10}$ emission control. Typically the District assumes that a baghouse will achieve 99% PM$_{10}$ emission control. Therefore, the uncontrolled PM$_{10}$ emission rate from this operation can be determined using the emission factor and throughput limit listed on the current permit, the control efficiency of the baghouse, and a worst case operating scenario of 365 days/year.

PM$_{10}$ Emissions:

Emission Factor = 0.00085 lb/ton
Throughput = 20 ton/day
Baghouse Control Efficiency = 99%

Annual Uncontrolled PE = $\frac{0.00085 \text{ lb/ton} \times 20 \text{ ton/day} \times 365 \text{ days/year}}{(1 - 0.99)}$

Annual Uncontrolled PE = 621 lb/year

As shown above, the uncontrolled PE for PM$_{10}$ emissions is less than the major source threshold. Therefore, this diatomaceous earth pneumatic receiving and storage operation is not subject to the requirements of 40 CFR 64 for this pollutant and no further discussion is required.

§64.3 thru §64.10 – CAM Monitoring, Design, Operation and Submittal Requirements

As shown above, the 150.0 MMBtu/hr natural gas fired boiler served by a selective catalytic reduction (SCR) system (PTO N-1237-4) is the only unit subject to CAM at this facility. A Selective Catalytic Reduction (SCR) system operates as an external control device where flue gases and a reagent, in this case ammonia, are passed through an appropriate catalyst. Ammonia, will be injected upstream of the catalyst where it reacts and reduces NO$_x$, over the catalyst bed, to form elemental nitrogen and other by-products.

E & J Gallo Winery has chosen to satisfy CAM requirements by installing in-stack NO$_x$ and O$_2$ analyzers upstream of the stack sampling locations used during source testing. The in-stack analyzers will take NO$_x$ and O$_2$ measurements at least once each day that the boiler operates.
In order to install the NO\textsubscript{X} and O\textsubscript{2} in-stack analyzers, E & J Gallo Winery will first be required to apply for an Authority to Construct permit for a modification to this boiler. E & J Gallo Winery has submitted an ATC application to install the in-stack NO\textsubscript{X} and O\textsubscript{2} analyzer on this boiler on July 14, 2010, project N-1102961. A detailed discussion of the CAM requirements will be included within the engineering evaluation performed as a part of that ATC project. Therefore, no further discussion of the CAM requirements is required at this time.

However, to ensure that E & J Gallo Winery complies with the CAM requirements in a timely fashion, the District will require that the facility fully implements the ATC to install the in-stack NO\textsubscript{X} and O\textsubscript{2} analyzers within six months of the date of the finalized Title V permit renewal. Compliance with this requirements will be ensured by the following condition:

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N-1237-4-9 & 36 \\
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IX. PERMIT SHIELD

A permit shield legally protects a facility from enforcement of the shielded regulations when a source is in compliance with the terms and conditions of the Title V permit. Compliance with the terms and conditions of the Operating Permit is considered compliance with all applicable requirements upon which those conditions are based, including those that have been subsumed.

A. Requirements Addressed by Model General Permit Templates

The applicant is not requesting to use any model general permit templates for this Title V renewal project.

B. Requirements not Addressed by Model General Permit Templates

E\&J Gallo Winery is not requesting any new permit shields within this Title V renewal project. In addition, E\&J Gallo Winery is not requesting any changes to the existing permit shields already included in their Title V operating permit. Therefore, all of the existing permit shields will be maintained on the revised permit for this renewal project.

X. PERMIT CONDITIONS

See Attachment A - Final Renewed Title V Operating Permit.
XI. ATTACHMENTS

A. Final Renewed Title V Operating Permit
B. Previous Title V Operating Permit
C. Detailed Facility List
D. SIP Stringency Analysis for District Rule 4306
E. SIP Stringency Analysis for District Rule 4601
F. SIP Stringency Analysis for District Rule 4621
G. SIP Stringency Analysis for District Rule 4622
H. SIP Stringency Analysis for District Rules 8011, 8021, 8031, 8041, 8051, 8061 and 8071
I. E & J Gallo Winery Comments and District Responses
ATTACHMENT A

Final Renewed Title V Operating Permit
Permit to Operate

FACILITY: N-1237

LEGAL OWNER OR OPERATOR: E & J GALLO WINERY
MAILING ADDRESS: 18000 W RIVER RD
LIVINGSTON, CA 95334

FACILITY LOCATION: 18000 W RIVER RD
LIVINGSTON, CA 95334

FACILITY DESCRIPTION: WINERY

EXPIRATION DATE: 09/30/2015

The Facility’s Permit to Operate may include Facility-wide Requirements as well as requirements that apply to specific permit units.

This Permit to Operate remains valid through the permit expiration date listed above, subject to payment of annual permit fees and compliance with permit conditions and all applicable local, state, and federal regulations. This permit is valid only at the location specified above, and becomes void upon any transfer of ownership or location. Any modification of the equipment or operation, as defined in District Rule 2201, will require prior District approval. This permit shall be posted as prescribed in District Rule 2010.

Seyed Sadreddin
Executive Director / APCO

David Warner
Director of Permit Services
FACILITY-WIDE REQUIREMENTS

1. The owner or operator shall notify the District of any breakdown condition as soon as reasonably possible, but no later than one hour after its detection, unless the owner or operator demonstrates to the District’s satisfaction that the longer reporting period was necessary. [District Rule 1100, 6.1 and Merced County Rule 109] Federally Enforceable Through Title V Permit

2. The District shall be notified in writing within ten days following the correction of any breakdown condition. The breakdown notification shall include a description of the equipment malfunction or failure, the date and cause of the initial failure, the estimated emissions in excess of those allowed, and the methods utilized to restore normal operations. [District Rule 1100, 7.0 and Merced County Rule 109] Federally Enforceable Through Title V Permit

3. The owner or operator of any stationary source operation that emits more than 25 tons per year of nitrogen oxides or reactive organic compounds, shall provide the District annually with a written statement in such form and at such time as the District prescribes, showing actual emissions of nitrogen oxides and reactive organic compounds from that source. [District Rule 1160, 5.0] Federally Enforceable Through Title V Permit

4. Any person building, altering or replacing any operation, article, machine, equipment, or other contrivance, the use of which may cause the issuance of air contaminants or the use of which may eliminate, reduce, or control the issuance of air contaminants, shall first obtain an Authority to Construct (ATC) from the District unless exempted by District Rule 2020 (12/20/07). [District Rules 2010, 3.0 and 4.0; and 2020] Federally Enforceable Through Title V Permit

5. The permittee must comply with all conditions of the permit including permit revisions originated by the District. All terms and conditions of a permit that are required pursuant to the Clean Air Act (CAA), including provisions to limit potential to emit, are enforceable by the EPA and Citizens under the CAA. Any permit noncompliance constitutes a violation of the CAA and the District Rules and Regulations, and is grounds for enforcement action, for permit termination, revocation, reopening and reissuance, or modification; or for denial of a permit renewal application. [District Rules 2070, 7.0; 2080; and 2520, 9.8.1 and 9.12.1] Federally Enforceable Through Title V Permit

6. A Permit to Operate or an Authority to Construct shall not be transferred unless a new application is filed with and approved by the District. [District Rule 2031] Federally Enforceable Through Title V Permit

7. Every application for a permit required under Rule 2010 (12/17/92) shall be filed in a manner and form prescribed by the District. [District Rule 2040] Federally Enforceable Through Title V Permit

8. The operator shall maintain records of required monitoring that include: 1) the date, place, and time of sampling or measurement; 2) the date(s) analyses were performed; 3) the company or entity that performed the analysis; 4) the analytical techniques or methods used; 5) the results of such analysis; and 6) the operating conditions at the time of sampling or measurement. [District Rule 2520, 9.4.1] Federally Enforceable Through Title V Permit

9. The operator shall retain records of all required monitoring data and support information for a period of at least 5 years from the date of the monitoring sample, measurement, or report. Support information includes copies of all reports required by the permit and, for continuous monitoring instrumentation, all calibration and maintenance records and all original strip-chart recordings. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

FACILITY-WIDE REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate. Any amendments to these Facility-wide Requirements that affect specific Permit Units may constitute modification of those Permit Units.
10. The operator shall submit reports of any required monitoring at least every six months unless a different frequency is required by an applicable requirement. All instances of deviations from permit requirements must be clearly identified in such reports. [District Rule 2520, 9.5.1] Federally Enforceable Through Title V Permit

11. Deviations from permit conditions must be promptly reported, including deviations attributable to upset conditions, as defined in the permit. For the purpose of this condition, promptly means as soon as reasonably possible, but no later than 10 days after detection. The report shall include the probable cause of such deviations, and any corrective actions or preventive measures taken. All required reports must be certified by a responsible official consistent with section 10.0 of District Rule 2520 (6/21/01). [District Rules 2520, 9.5.2 and 1100, 7.0] Federally Enforceable Through Title V Permit

12. If for any reason a permit requirement or condition is being challenged for its constitutionality or validity by a court of competent jurisdiction, the outcome of such challenge shall not affect or invalidate the remainder of the conditions or requirements in that permit. [District Rule 2520, 9.7] Federally Enforceable Through Title V Permit

13. It shall not be a defense for a permittee in an enforcement action that it would have been necessary to halt or reduce the permitted activity in order to maintain compliance with the conditions of the permit. [District Rule 2520, 9.8.2] Federally Enforceable Through Title V Permit

14. The permit may be modified, revoked, reopened and reissued, or terminated for cause. The filing of a request by the permittee for a permit modification, revocation and reissuance, or termination, or a notification of planned changes or anticipated noncompliance does not stay any permit condition. [District Rule 2520, 9.8.3] Federally Enforceable Through Title V Permit

15. The permit does not convey any property rights of any sort, or any exclusive privilege. [District Rule 2520, 9.8.4] Federally Enforceable Through Title V Permit

16. The Permittee shall furnish to the District, within a reasonable time, any information that the District may request in writing to determine whether cause exists for modifying, revoking and reissuing, or terminating the permit or to determine compliance with the permit. Upon request, the permittee shall also furnish to the District copies of records required to be kept by the permit or, for information claimed to be confidential, the permittee may furnish such records directly to EPA along with a claim of confidentiality. [District Rule 2520, 9.8.5] Federally Enforceable Through Title V Permit

17. The permittee shall pay annual permit fees and other applicable fees as prescribed in Regulation III of the District Rules and Regulations. [District Rule 2520, 9.9] Federally Enforceable Through Title V Permit

18. Upon presentation of appropriate credentials, a permittee shall allow an authorized representative of the District to enter the permittee's premises where a permitted source is located or emissions related activity is conducted, or where records must be kept under condition of the permit. [District Rule 2520, 9.13.2.1] Federally Enforceable Through Title V Permit

19. Upon presentation of appropriate credentials, a permittee shall allow an authorized representative of the District to have access to and copy, at reasonable times, any records that must be kept under the conditions of the permit. [District Rule 2520, 9.13.2.2] Federally Enforceable Through Title V Permit

20. Upon presentation of appropriate credentials, a permittee shall allow an authorized representative of the District to inspect at reasonable times any facilities, equipment, practices, or operations regulated or required under the permit. [District Rule 2520, 9.13.2.3] Federally Enforceable Through Title V Permit

21. Upon presentation of appropriate credentials, a permittee shall allow an authorized representative of the District to sample or monitor, at reasonable times, substances or parameters for the purpose of assuring compliance with the permit or applicable requirements. [District Rule 2520, 9.13.2.4] Federally Enforceable Through Title V Permit

22. No air contaminants shall be discharged into the atmosphere for a period or periods aggregating more than 3 minutes in any one hour which is as dark or darker than Ringelmann #1 or equivalent to 20% opacity and greater, unless specifically exempted by District Rule 4101 (2/17/05). If the equipment or operation is subject to a more stringent visible emission standard as prescribed in a permit condition, the more stringent visible emission limit shall supersede this condition. [District Rule 4101] Federally Enforceable Through Title V Permit

FACILITY-WIDE REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.
23. No person shall manufacture, blend, repackage, supply, sell, solicit or apply any architectural coating with a VOC content in excess of the corresponding limit specified in the Table of Standards of District Rule 4601 (12/17/09) for use or sale within the District. [District Rule 4601, 5.1] Federally Enforceable Through Title V Permit

24. All VOC-containing materials for architectural coatings subject to Rule 4601 (12/17/09) shall be stored in closed containers when not in use. [District Rule 4601, 5.4] Federally Enforceable Through Title V Permit

25. The permittee shall comply with all the Labeling and Test Methods requirements outlined in Rule 4601 sections 6.1 and 6.3 (12/17/09). [District Rule 4601, 6.1 and 6.3] Federally Enforceable Through Title V Permit

26. With each report or document submitted under a permit requirement or a request for information by the District or EPA, the permittee shall include a certification of truth, accuracy, and completeness by a responsible official. [District Rule 2520, 9.13.1 and 10.0] Federally Enforceable Through Title V Permit

27. If the permittee performs maintenance on, or services, repairs, or disposes of appliances, the permittee shall comply with the standards for Recycling and Emissions Reduction pursuant to 40 CFR 82, Subpart F. [40 CFR 82 Subpart F] Federally Enforceable Through Title V Permit

28. If the permittee performs service on motor vehicles when this service involves the ozone-depleting refrigerant in the motor vehicle air conditioner (MVAC), the permittee shall comply with the standards for Servicing of Motor Vehicle Air Conditioners pursuant to all the applicable requirements as specified in 40 CFR 82, Subpart B. [40 CFR 82, Subpart B] Federally Enforceable Through Title V Permit

29. Disturbances of soil related to any construction, demolition, excavation, extraction, or other earthmoving activities shall comply with the requirements for fugitive dust control in District Rule 8021 unless specifically exempted under Section 4.0 of Rule 8021 (8/19/04) or Rule 8011 (8/19/04). [District Rule 8021 and 8011] Federally Enforceable Through Title V Permit

30. Outdoor handling, storage and transport of any bulk material which emits dust shall comply with the requirements of District Rule 8031, unless specifically exempted under Section 4.0 of Rule 8031 (8/19/04) or Rule 8011 (8/19/04). [District Rule 8031 and 8011] Federally Enforceable Through Title V Permit

31. An owner/operator shall prevent or cleanup any carryout or trackout in accordance with the requirements of District Rule 8041 Section 5.0, unless specifically exempted under Section 4.0 of Rule 8041 (8/19/04) or Rule 8011 (8/19/04). [District Rule 8041 and 8011] Federally Enforceable Through Title V Permit

32. Whenever open areas are disturbed or vehicles are used in open areas, the facility shall comply with the requirements of Section 5.0 of District Rule 8051, unless specifically exempted under Section 4.0 of Rule 8051 (8/19/04) or Rule 8011 (8/19/04). [District Rule 8051 and 8011] Federally Enforceable Through Title V Permit

33. Any paved road or unpaved road shall comply with the requirements of District Rule 8061 unless specifically exempted under Section 4.0 of Rule 8061 (8/19/04) or Rule 8011 (8/19/04). [District Rule 8061 and 8011] Federally Enforceable Through Title V Permit

34. Any unpaved vehicle/equipment area that anticipates more than 75 vehicle trips per day shall comply with the requirements of Section 5.1.1 of District Rule 8071. Any unpaved vehicle/equipment area that anticipates more than 100 vehicle trips per day shall comply with the requirements of Section 5.1.2 of District Rule 8071. All sources shall comply with the requirements of Section 5.0 of District Rule 8071 unless specifically exempted under Section 4.0 of Rule 8071 (9/16/04) or Rule 8011 (8/19/04). [District Rule 8071 and 8011] Federally Enforceable Through Title V Permit

35. Any owner or operator of a demolition or renovation activity, as defined in 40 CFR 61.141, shall comply with the applicable inspection, notification, removal, and disposal procedures for asbestos containing materials as specified in 40 CFR 61.145 (Standard for Demolition and Renovation). [40 CFR 61 Subpart M] Federally Enforceable Through Title V Permit
36. The permittee shall submit certifications of compliance with the terms and standards contained in Title V permits, including emission limits, standards and work practices, to the District and the EPA annually (or more frequently as specified in an applicable requirement or as specified by the District). The certification shall include the identification of each permit term or condition, the compliance status, whether compliance was continuous or intermittent, the methods used for determining the compliance status, and any other facts required by the District to determine the compliance status of the source. [District Rule 2520, 9.16] Federally Enforceable Through Title V Permit

37. The permittee shall submit an application for Title V permit renewal to the District at least six months, but not greater than 18 months, prior to the permit expiration date. [District Rule 2520, 5.2] Federally Enforceable Through Title V Permit

38. When a term is not defined in a Title V permit condition, the definition in the rule cited as the origin and authority for the condition in a Title V permits shall apply. [District Rule 2520, 9.1.1] Federally Enforceable Through Title V Permit

39. Compliance with permit conditions in the Title V permit shall be deemed in compliance with the following outdated SIP requirements: Rule 401 (Madera, Fresno, Kern, Kings, San Joaquin, Stanislaus, Tulare and Merced), Rule 110 (Fresno, Stanislaus, San Joaquin), Rule 109 (Merced), Rule 113 (Madera), and Rule 111 (Kern, Tulare, Kings). A permit shield is granted from these requirements. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit

40. Compliance with permit conditions in the Title V permit shall be deemed in compliance with the following applicable requirements: SJVUAPCD Rules 1100, sections 6.1 and 7.1 (12/17/92); 2010, sections 3.0 and 4.0 (12/17/92); 2031 (12/17/92); 2040 (12/17/92); 2070, section 7.0 (12/17/92); 2080 (12/17/92); and 4601, sections 5.1, 5.2, 5.3, 5.8 and 8.0 (12/17/09). A permit shield is granted from these requirements. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit

41. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

42. Facility shall comply with all applicable requirements regarding preparation and implementation of a risk management plan by August 31, 1999 and shall abide by all applicable sections of 40 CFR Part 68. [40 CFR 68] Federally Enforceable Through Title V Permit

43. A Three-Year Compliance Plan that demonstrates compliance with the requirements of Section 5.1 of District Rule 4694 (12/15/05) for each year of the applicable compliance period shall be submitted to the District by no later than December 1, 2006, and every three years thereafter on or before December 1. [District Rule 4694, 6.1]

44. A Three-Year Compliance Plan Verification that demonstrates that the Three-Year Compliance Plan elements are in effect shall be submitted to the District by no later than July 1, 2007, and every three years thereafter on or before July 1. [District Rule 4694, 6.2]

45. An Annual Compliance Plan Demonstration that shows compliance with the applicable requirements of this rule shall be submitted to the District by no later than February 1, 2008, and every year thereafter on or before February 1. [District Rule 4694, 6.3]

46. Operators using CER to mitigate fermentation emissions shall perform all monitoring and recordkeeping, as established in their approved Three-Year Compliance Plan, and shall maintain all records necessary to demonstrate compliance. [District Rule 4694]

47. The reporting periods for the Report of Required Monitoring and the Compliance Certification Report begin July 1 of every year, unless alternative dates are approved by the District Compliance Division. These reports are due within 30 days after the end of the reporting period. [District Rule 2520] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. All equipment shall be maintained in good operating condition and shall be operated in a manner to minimize emissions of air contaminants into the atmosphere. [District NSR Rule] Federally Enforceable Through Title V Permit

2. After each loading, the fabric collector cleaning system shall be cycled. [District NSR Rule] Federally Enforceable Through Title V Permit

3. Dust collection system shall be completely inspected annually for evidence of particulate matter breakthrough and repaired as needed. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit

4. Dust collector filters shall be thoroughly inspected annually for tears, scuffs, abrasions, holes, or any evidence of particulate matter breakthrough and shall be replaced as needed. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit

5. Records of dust collector maintenance, inspections, and repair shall be maintained. These records shall include identification of the equipment, date of inspection, any corrective action taken, and identification of the personnel performing the inspection. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

6. Particulate matter emissions shall not exceed the hourly rate as calculated in District Rule 4202 using the equation E=3.59xP^0.62 if P is less than or equal to 30 tons per hour, or E=17.37xP^0.16 if P is greater than 30 tons per hour (amended December 17, 1992). [District Rule 4202] Federally Enforceable Through Title V Permit

7. Particulate matter emissions shall not exceed 0.1 gr/dscf. [District Rule 4201] Federally Enforceable Through Title V Permit

8. Visible emissions shall be inspected annually during operation. If visible emissions are observed, corrective action shall be taken to eliminate visible emissions. If visible emissions cannot be corrected within 24 hours, a visible emissions test using EPA Method 9 shall be conducted. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. All equipment shall be maintained in good operating condition and shall be operated in a manner to minimize emissions of air contaminants into the atmosphere. [District NSR Rule] Federally Enforceable Through Title V Permit

2. Particulate matter emissions shall not exceed 0.1 grain/SCFH at operating conditions, nor 0.1 grain/SCFH calculated to 12% CO2, nor 10 lb/hr. [District Rules 4201 and 4301, 5.1 and 5.2.3] Federally Enforceable Through Title V Permit

3. The unit shall only be fired on PUC-regulated natural gas. [District NSR Rule] Federally Enforceable Through Title V Permit

4. A non-resettable, totaling mass or volumetric fuel flow meter to measure the amount of natural gas combusted in the unit shall be installed, utilized and maintained. [District NSR Rule and District Rules 4305, 5.4.4 and 4306, 5.4.4] Federally Enforceable Through Title V Permit

5. Maximum annual heat input of the unit shall not exceed 30 billion Btu per calendar year. [District NSR Rule and District Rules 4305, 5.2 and 4306, 5.1] Federally Enforceable Through Title V Permit

6. Emissions rates from the natural gas-fired unit shall not exceed any of the following limits: 30 ppmv NOx @ 3% O2 or 0.036 lb-NOx/MMBtu, 0.00285 lb-SOx/MMBtu, 0.005 lb-PM10/MMBtu, 200 ppmv CO @ 3% O2 or 0.148 lb-CO/MMBtu, or 0.0028 lb-VOC/MMBtu. [District NSR Rule and District Rules 4305, 5.1 and 4306, 5.1] Federally Enforceable Through Title V Permit

7. All emissions measurements shall be made with the unit operating either at conditions representative of normal operations or conditions specified in the Permit to Operate. No determination of compliance shall be established within two hours after a continuous period in which fuel flow to the unit is shut off for 30 minutes or longer, or within 30 minutes after a re-ignition as defined in Section 3.0 of District Rule 4306. [District Rules 4305, 5.5.2 and 4306, 5.5.2] Federally Enforceable Through Title V Permit

8. Source testing to measure natural gas-combustion NOx and CO emissions from this unit shall be conducted at least once every twelve (12) months. After demonstrating compliance on two (2) consecutive annual source tests, the unit shall be tested not less than once every thirty-six (36) months. If the result of the 36-month source test demonstrates that the unit does not meet the applicable emission limits, the source testing frequency shall revert to at least once every twelve (12) months. [District Rule 4306, 6.3.1] Federally Enforceable Through Title V Permit

9. The source test plan shall identify which basis (ppmv or lb/MMBtu) will be used to demonstrate compliance. [District Rules 4305, 5.5.1 and 4306, 5.5.1] Federally Enforceable Through Title V Permit

10. Source testing shall be conducted using the methods and procedures approved by the District. The District must be notified at least 30 days prior to any compliance source test, and a source test plan must be submitted for approval at least 15 days prior to testing. [District Rule 1081] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.
11. NOx emissions for source test purposes shall be determined using EPA Method 7E or ARB Method 100 on a ppmv basis, or EPA Method 19 on a heat input basis. [District Rules 4305, 6.2 and 4306, 6.2] Federally Enforceable Through Title V Permit

12. CO emissions for source test purposes shall be determined using EPA Method 10 or EPA Method 100. [District Rules 4305, 6.2 and 4306, 6.2] Federally Enforceable Through Title V Permit

13. Stack gas oxygen (O2) shall be determined using EPA Method 3 or 3A or ARB Method 100. [District Rules 4305, 6.2 and 4306, 6.2] Federally Enforceable Through Title V Permit

14. For emissions source testing, the arithmetic average of three 30-consecutive-minute test runs shall apply. If two of three runs are above an applicable limit the test cannot be used to demonstrate compliance with an applicable limit. [District Rules 4305, 5.5.5 and 4306, 5.5.5] Federally Enforceable Through Title V Permit

15. The results of each source test shall be submitted to the District within 60 days thereafter. [District Rule 1081] Federally Enforceable Through Title V Permit

16. During the 36-month source testing interval, the owner/operator shall have unit tuned at least twice each calendar year, from four to eight months apart, in which it operates, by a technician that is qualified, to the satisfaction of the APCO, in accordance with the procedure described in Rule 4304 (Equipment Tuning Procedure for Boilers, Steam Generators, and Process Heaters). [District Rules 4305, 6.3.1 and 4306, 6.3.1] Federally Enforceable Through Title V Permit

17. If the unit does not operate throughout a continuous six-month period within a calendar year, only one tune-up is required for that calendar year. No tune-up is required for any unit that is not operated during that calendar year; this unit may be test fired to verify availability of the unit for its intended use, but once the test firing is completed the unit shall be shutdown. [District Rules 4305, 6.3.1 and 4306, 6.3.1] Federally Enforceable Through Title V Permit

18. The flue gas recirculation valve(s) setting shall be monitored at least on a weekly basis. Monitoring shall not be required if the unit is not in operation, i.e. the unit need not be started solely to perform monitoring. Monitoring shall be performed within 5 days of restarting the unit unless monitoring has been performed within the last week. Records must be maintained of the dates of non-operation to validate extended monitoring frequencies. [District Rules 4305, 5.4.2 and 4306, 5.4.2] Federally Enforceable Through Title V Permit

19. The flue gas recirculation valve(s) setting shall not be less than 11.5% at firing rates less than 30%. The flue gas recirculation valve(s) setting shall not be less than 81.8% at firing rates greater than 30% and less than 60%. The flue gas recirculation valve(s) setting shall not be less than 100% at firing rates greater than 60%. [District Rules 4305, 5.4.2 and 4306, 5.4.2] Federally Enforceable Through Title V Permit

20. Normal range or level for the flue gas recirculation valve(s) settings shall be re-established during each source test required by this permit. [District Rules 4305, 5.4.2 and 4306, 5.4.2] Federally Enforceable Through Title V Permit

21. If the flue gas recirculation valve(s) setting is less than the normal range/level, the permittee shall return the flue gas recirculation valve(s) setting to the normal range/level as soon as possible, but no longer than 1 hour of operation after detection. If the flue gas recirculation valve(s) setting is not returned to the normal range/level within 1 hour of operation after detection, the permittee shall notify the District within the following 1 hour, and conduct a source test within 60 days of the first exceedance, to demonstrate compliance with the applicable emission limits at the new flue gas recirculation valve(s) setting. A District-approved portable analyzer may be used in lieu of a source test to demonstrate compliance. In lieu of conducting a source test, the permittee may stipulate a violation has occurred, subject to enforcement action. The permittee must then correct the violation, show compliance has been re-established, and resume monitoring procedures. If the deviations are the result of a qualifying breakdown condition pursuant to Rule 1100, the permittee may fully comply with Rule 1100 in lieu of the performing the notification and testing required by this condition. [District Rules 4305, 5.4.2 and 4306, 5.4.2] Federally Enforceable Through Title V Permit

22. The permittee shall maintain records of the date and time of flue gas recirculation valve(s) settings, the observed setting, and the firing rate at the time of the flue gas recirculation valve(s) setting measurements. The records must also include a description of any corrective action taken to maintain the flue gas recirculation valve(s) setting within the acceptable range. [District Rules 4305, 5.4.2 and 6.1.4 and 4306, 5.4.2 and 6.1.3] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.
23. Records of tune-ups of the unit shall be maintained. [District Rules 4305, 6.1.4 and 4306, 6.1.3] Federally Enforceable Through Title V Permit

24. Records of monthly and annual heat input of the unit shall be maintained. [District NSR Rule and District Rule 4306, 6.1.2] Federally Enforceable Through Title V Permit

25. Operator shall provide that fuel hhv be certified by third party fuel supplier or determined annually by: ASTM D 1826-88 or D 1945-81 in conjunction with ASTM D 3588-89 for gaseous fuels. [District Rule 2520, 9.3.2; 4305, 6.2.1 and 4306, 6.2.1] Federally Enforceable Through Title V Permit

26. Operator shall maintain copies of fuel invoices and supplier certifications. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

27. All records shall be maintained and retained on-site for a minimum of five (5) years, and shall be made available for District inspection upon request. [District NSR Rule and District Rules 4305, 6.1, and 4306, 6.1] Federally Enforceable Through Title V Permit

28. Compliance with permit conditions in the Title V permit shall be deemed compliance with the following subsumed requirements: County Rule 407 (Merced County) and SJVUAPCD Rule 4801. A permit shield is granted from these requirements. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit

29. Compliance with permit conditions in the Title V permit shall be deemed compliance with the following requirements: SJVUAPCD Rules 1081, 4201 and 4301. A permit shield is granted for these requirements. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit

30. The requirements of 40 CFR 72.6(b) and 40 CFR 60.40c do not apply to this source. A permit shield is granted from this requirement. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-4-9

PERMIT UNIT REQUIREMENTS

1. All equipment shall be maintained in good operating condition and shall be operated in a manner to minimize emissions of air contaminants into the atmosphere. [District NSR Rule] Federally Enforceable Through Title V Permit

2. Particulate matter emissions shall not exceed 0.1 grain/dscf at operating conditions, nor 0.1 grain/dscf calculated to 12% CO2, nor 10 lb/hr. [District Rules 4201 and 4301, 5.1 and 5.2.3] Federally Enforceable Through Title V Permit

3. The unit shall only be fired on PUC-regulated natural gas. [District NSR Rule] Federally Enforceable Through Title V Permit

4. Except during start-up and shutdown, emissions from the exhaust of the SCR system serving this boiler shall not exceed any of the following limits: 9 ppmvd NOx @ 3% O2 or 0.011 lb-NOx/MMBtu; 0.00285 lb-SOx/MMBtu; 0.005 lb-PM10/MMBtu; 200 ppmvd CO @ 3% O2 or 0.148 lb-CO/MMBtu; or 0.0028 lb-VOC/MMBtu. [District NSR Rule and District Rules 4305, 5.1 and 4306, 5.1] Federally Enforceable Through Title V Permit

5. During start-up and shutdown, emissions from the exhaust of the SCR system serving this boiler shall not exceed any of the following limits: 1.65 lb-NOx/hr; 0.00285 lb-SOx/MMBtu; 0.005 lb-PM10/MMBtu; 22.2 lb-CO/hr; or 0.0028 lb-VOC/MMBtu. [District NSR Rule and District Rules 4305 and 4306] Federally Enforceable Through Title V Permit

6. The total duration of start-up time shall not exceed 9.0 hours per day. [District NSR Rule and District Rules 4305, 5.5.6 and 4306, 5.3.3] Federally Enforceable Through Title V Permit

7. The total duration of startup time shall not exceed 6.0 hours per occurrence. [District NSR Rule and District Rules 4305, 5.5.6 and 4306, 5.3.3] Federally Enforceable Through Title V Permit

8. The total duration of shutdown time shall not exceed 6.0 hours per day. [District NSR Rule and District Rules 4305, 5.5.6 and 4306, 5.3.3] Federally Enforceable Through Title V Permit

9. The total duration of shutdown time shall not exceed 3.0 hours per occurrence. [District NSR Rule and District Rules 4305, 5.5.6 and 4306, 5.3.3] Federally Enforceable Through Title V Permit

10. The emission control system shall be in operation and emissions shall be minimized insofar as technologically feasible during startup and shutdown. [District Rules 4305 and 4306] Federally Enforceable Through Title V Permit

11. The ammonia (NH3) emissions shall not exceed 10 ppmvd @ 3% O2 over a 15 minute averaging period. [District Rule 4102]

12. Source testing to measure NOx and CO emissions from this unit while fired on natural gas shall be conducted at least once every twelve (12) months. After demonstrating compliance on two (2) consecutive annual source tests, the unit shall be tested not less than once every thirty-six (36) months. If the result of the 36-month source test demonstrates that the unit does not meet the applicable emission limits, the source testing frequency shall revert to at least once every twelve (12) months. [District NSR Rule and District Rules 4305, 6.3.1 and 4306, 6.3.1] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.
13. Source testing to measure NH3 emissions from this unit while fired on natural gas shall be conducted at least once every twelve (12) months. After demonstrating compliance on two (2) consecutive annual source tests, the unit shall be tested not less than once every thirty-six (36) months. If the result of the 36-month source test demonstrates that the unit does not meet the applicable emission limits, the source testing frequency shall revert to at least once every twelve (12) months. [District Rule 4102]

14. Source testing shall be conducted using the methods and procedures approved by the District. The District must be notified at least 30 days prior to any compliance source test, and a source test plan must be submitted for approval at least 15 days prior to testing. [District Rules 1081] Federally Enforceable Through Title V Permit

15. The source test plan shall identify which fuel the source test is going to be performed on and the basis (ppmv or lb/MMBtu) that will be used to demonstrate compliance. [District Rules 4305, 5.5.1 and 4306, 5.5.1] Federally Enforceable Through Title V Permit

16. All emissions measurements shall be made with the unit operating either at conditions representative of normal operations or conditions specified in the Permit to Operate. No determination of compliance shall be established within two hours after a continuous period in which fuel flow to the unit is shut off for 30 minutes or longer, or within 30 minutes after a re-ignition as defined in Section 3.0 of District Rule 4306. [District Rules 4305, 5.5.2 and 4306, 5.5.2] Federally Enforceable Through Title V Permit

17. For emissions source testing, the arithmetic average of three 30-consecutive-minute test runs shall apply. If two of three runs are above an applicable limit the test cannot be used to demonstrate compliance with an applicable limit. [District Rules 4305, 5.5.5 and 4306, 5.5.5] Federally Enforceable Through Title V Permit

18. NOx emissions for source test purposes shall be determined using EPA Method 7E or ARB Method 100 on a ppmv basis, or EPA Method 19 on a heat input basis. [District Rules 4305, 6.2 and 4306, 6.2] Federally Enforceable Through Title V Permit

19. CO emissions for source test purposes shall be determined using EPA Method 10 or ARB Method 100. [District Rules 4305, 6.2 and 4306, 6.2] Federally Enforceable Through Title V Permit

20. Stack gas oxygen (O2) shall be determined using EPA Method 3 or 3A or ARB Method 100. [District Rules 4305, 6.2 and 4306, 6.2] Federally Enforceable Through Title V Permit

21. Source testing for ammonia slip shall be conducted utilizing BAAQMD Method ST-1B. [District Rule 4102]

22. The results of each source test shall be submitted to the District within 60 days thereafter. [District Rule 1081] Federally Enforceable Through Title V Permit

23. The permittee shall monitor and record the stack concentration of NOx, CO and O2 at least once during each month in which source testing is not performed. NOx, CO and O2 monitoring shall be conducted utilizing a portable analyzer that meets District specifications. Monitoring shall not be required if the unit is not in operation, i.e. the unit need not be started solely to perform monitoring. Monitoring shall be performed within 5 days of restarting the unit unless it has been performed within the last month. [District Rules 4305, 5.4.2 and 4306, 5.4.2] Federally Enforceable Through Title V Permit

24. If the NOx or CO concentrations, as measured by the portable analyzer, exceed the permitted levels the permittee shall return the emissions to compliant levels as soon as possible, but no longer than 1 hour of operation after detection. If the portable analyzer continues to show emission limit violations after 1 hour of operation following detection, the permittee shall notify the District within the following 1 hour and conduct a certified source test within 60 days of the first exceedance. In lieu of conducting a source test, the permittee may stipulate a violation that is subject to enforcement action has occurred. The permittee must then correct the violation, show compliance has been re-established, and resume monitoring procedures. If the deviations are the result of a qualifying breakdown condition pursuant to Rule 1100, the permittee may fully comply with Rule 1100 in lieu of the performing the notification and testing required by this condition. [District Rules 4305, 5.4.2 and 4306, 5.4.2] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.
25. The permittee shall monitor and record the stack concentration of NH3 at least once during each month in which source testing is not performed. NH3 monitoring shall be conducted utilizing Draeger tubes or a District approved equivalent method. Monitoring shall not be required if the unit is not in operation, i.e. the unit need not be started solely to perform monitoring. Monitoring shall be performed within 5 days of restarting the unit unless it has been performed within the last month. [District Rule 4102]

26. If the NH3 concentrations, as measured by the portable analyzer or the District approved ammonia monitoring equipment, exceed the permitted levels the permittee shall return the emissions to compliant levels as soon as possible, but no longer than 1 hour of operation after detection. If the ammonia monitoring equipment continues to show emission limit violations after 1 hour of operation following detection, the permittee shall notify the District within the following 1 hour and conduct a certified source test within 60 days of the first exceedance. In lieu of conducting a source test, the permittee may stipulate a violation that is subject to enforcement action has occurred. The permittee must then correct the violation, show compliance has been re-established, and resume monitoring procedures. If the deviations are the result of a qualifying breakdown condition pursuant to Rule 1100, the permittee may fully comply with Rule 1100 in lieu of the performing the notification and testing required by this condition. [District Rule 4102]

27. All NOx, CO and O2 emission readings shall be taken with the unit operating at conditions representative of normal operation or under the conditions specified in the Permit to Operate. The NOx, CO and O2 analyzer shall be calibrated, maintained, and operated in accordance with the manufacturer’s specifications and recommendations or a protocol approved by the APCO. Analyzer readings taken shall be averaged over a 15 consecutive-minute period by either taking a cumulative 15 consecutive-minute sample reading or by taking at least five readings, evenly spaced out over the 15 consecutive-minute period. [District Rules 4305, 5.5.4 and 4306, 5.5.4] Federally Enforceable Through Title V Permit

28. Ammonia emission readings shall be conducted at the time the NOx, CO and O2 readings are taken. The readings shall be converted to ppmv d at 3% O2. [District Rule 4102]

29. NH3 emission readings shall be taken with the unit operating at conditions representative of normal operation or under the conditions specified in the Permit to Operate. The NH3 emission monitoring equipment shall be calibrated, maintained, and operated in accordance with the manufacturer’s specifications and recommendations or a protocol approved by the APCO. Analyzer readings taken shall be averaged over a 15 consecutive-minute period by either taking a cumulative 15 consecutive-minute sample reading or by taking at least five readings, evenly spaced out over the 15 consecutive-minute period. [District Rule 4102]

30. The permittee shall maintain records of: (1) the date and time of NOx, CO, NH3 and O2 measurements, (2) the O2 concentration in percent by volume and the measured NOx, CO and NH3 concentrations corrected to 3% O2, (3) make and model of the portable analyzer, (4) portable analyzer calibration records, (5) the method of determining the NH3 emission concentration, and (6) a description of any corrective action taken to maintain the emissions at or below the acceptable levels. [District Rules 4305, 5.4.2 and 4306, 5.4.2] Federally Enforceable Through Title V Permit

31. The permittee shall maintain records of: (1) the date and time of NH3 measurements, (2) the NH3 concentrations corrected to 3% O2, (3) the method of determining the NH3 emission concentration, (4) the make and model of the portable analyzer if used, (5) portable analyzer calibration records if used, and (6) a description of any corrective action taken to maintain the emissions at or below the acceptable levels. [District Rule 4102]

32. The permittee shall maintain daily records of start-up and shutdown durations and number of occurrences of each. [District NSR Rule and District Rules 4305, 6.1.5 and 4306, 6.1.4] Federally Enforceable Through Title V Permit

33. Operator shall provide that fuel hhv be certified by third party fuel supplier or determined annually by ASTM D 1826 or D 1945 in conjunction with ASTM D 3588 for gaseous fuels. [District Rules 2520, 9.3.2, 4305, 6.2.1 and 4306, 6.2.1] Federally Enforceable Through Title V Permit

34. Operator shall maintain copies of fuel invoices and supplier certifications. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit

35. All records shall be maintained and retained on-site for a minimum of five (5) years, and shall be made available for District inspection upon request. [District Rules 4305, 6.1 and 4306, 6.1] Federally Enforceable Through Title V Permit

**PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE**

These terms and conditions are part of the Facility-wide Permit to Operate.
36. In order to ensure compliance with the requirements of 40 CFR 64, Compliance Assurance Monitoring (CAM), Authority to Construct (ATC) N-1237-4-13 shall be fully implemented by July 31, 2011. [District Rule 2520, 9.4.2 and 40 CFR 64] Federally Enforceable Through Title V Permit

37. Compliance with permit conditions in the Title V permit shall be deemed compliance with the following subsumed requirements: County Rule 407 (Merced County) and SJVUAPCD Rule 4801. A permit shield is granted from these requirements. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit

38. Compliance with permit conditions in the Title V permit shall be deemed compliance with the following requirements: SJVUAPCD Rules 1081, 4201 and 4301. A permit shield is granted for these requirements. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit

39. The requirements of 40 CFR 60, subpart Db do not apply to this source. A permit shield is granted for this requirement. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-5-2

EQUIPMENT DESCRIPTION:
JACOBSON HAMMER MILL MODEL P-42226, 250 HP

EXPIRATION DATE: 09/30/2015

PERMIT UNIT REQUIREMENTS

1. All equipment shall be maintained in good operating condition and shall be operated in a manner to minimize emissions of air contaminants into the atmosphere. [District NSR Rule] Federally Enforceable Through Title V Permit

2. Particulate matter emissions shall not exceed the hourly rate calculated in District Rule 4202 using equation E=3.59xP^0.62 if P is less than or equal to 30 tons per hour, or E=17.37xP^0.16 if P is greater than 30 tons per hour (amended December 17, 1992). [District Rule 4202] Federally Enforceable Through Title V Permit

3. Particulate matter emissions shall not exceed 0.1 gr/dscf. [District Rule 4201] Federally Enforceable Through Title V Permit

4. Visible emissions shall be inspected annually during operation. If visible emissions are observed, corrective action shall be taken to eliminate visible emissions. If visible emissions cannot be corrected within 24 hours, a visible emissions test using EPA Method 9 shall be conducted. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit

5. Dust collection system shall be completely inspected annually for evidence of particulate matter breakthrough and repaired as needed. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit

6. Dust collector filters shall be thoroughly inspected annually for tears, scuffs, abrasions, holes, or any evidence of particulate matter breakthrough and shall be replaced as needed. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit

7. Records of dust collector maintenance, inspections, and repair shall be maintained. These records shall include identification of the equipment, date of inspection, any corrective action taken, and identification of the personnel performing the inspection. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-6-3  
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
DIATOMACEOUS EARTH (DE) PNEUMATIC RECEIVING OPERATION WITH AN 8,190 CUBIC FOOT SILO SERVED BY A DYNAMIC AIR BAGHOUSE (MODEL #84A-25).

PERMIT UNIT REQUIREMENTS

1. The baghouse shall be equipped with a pressure differential gauge to indicate the pressure drop across the bags. The gauge shall be maintained in good working condition at all times and shall be located in an easily accessible location. [District NSR Rule] Federally Enforceable Through Title V Permit

2. Replacement bags numbering at least 10% of the total number of bags in the largest baghouse using each type of bag shall be maintained on the premises. [District NSR Rule] Federally Enforceable Through Title V Permit

3. Material removed from dust collector(s) shall be disposed of in a manner preventing entrainment into the atmosphere. [District NSR Rule] Federally Enforceable Through Title V Permit

4. The baghouse cleaning frequency and duration shall be adjusted to optimize the control efficiency. [District NSR Rule] Federally Enforceable Through Title V Permit

5. Ducting to the baghouse shall be properly maintained to prevent fugitive dust emissions. [District NSR Rule] Federally Enforceable Through Title V Permit

6. The PM10 emission concentration shall not exceed 0.003 lbs per ton of material received. [District NSR Rule] Federally Enforceable Through Title V Permit

7. The amount of material received shall not exceed 75 tons in any one day. [District NSR Rule] Federally Enforceable Through Title V Permit

8. Daily records of the amount of material received shall be maintained, retained on the premises for a minimum of five years, and shall be made available for District inspection upon request. [District Rule 1070 and 2520, 9.4.2] Federally Enforceable Through Title V Permit

9. Dust collector filters shall be thoroughly inspected annually for any tears, scuffs, abrasions, holes, or any evidence of particulate matter breakthrough and shall be replaced as needed. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit

10. Records of dust collector maintenance, inspections, and repair shall be maintained. These records shall include identification of the equipment, date of inspection, corrective action taken, and identification of the individual performing the inspection. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit

11. Particulate matter emissions shall not exceed the hourly rate as calculated in District Rule 4202 using the equation E=3.59xP^0.62 if P is less than or equal to 30 tons per hour, or E=17.37xP^0.16 if P is greater than 30 tons per hour (amended December 17, 1992). [District Rule 4202] Federally Enforceable Through Title V Permit

12. Particulate matter emissions shall not exceed 0.1 gr/dscf. [District Rule 4201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.
13. Visible emissions shall be inspected annually during operation. If visible emissions are observed, corrective action shall be taken to eliminate visible emissions. If visible emissions cannot be corrected within 24 hours, a visible emissions test using EPA Method 9 shall be conducted. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit.

14. There shall be no visible emissions from the baghouse. [District NSR Rule] Federally Enforceable Through Title V Permit.
PERMIT UNIT REQUIREMENTS

1. All abrasive blasting shall be conducted within a permanent building unless steel or iron shot/grit is used exclusively, the item to be blasted exceeds 8 feet in any dimension, or the surface being blasted is situated at its permanent location or no further away from its permanent location than is necessary to allow the surface to be blasted. [92500 CCR]

2. Abrasive blasting operations conducted outside a permanent building which do not use steel or iron shot/grit exclusively shall use: wet abrasive blasting, hydroblasting, vacuum blasting, or abrasives certified by CARB for permissible dry outdoor blasting. [92500 CCR]

3. Abrasive blasting operations conducted outside a permanent building shall not discharge air contaminants into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as or darker than Ringelmann 2 or equivalent to 40% opacity. [92200 CCR]

4. Abrasive blasting operations conducted within a permanent building shall not discharge air contaminants into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as or darker than Ringelmann 1 or equivalent to 20% opacity. [92200 CCR]

5. A used certified abrasive shall not be considered certified for reuse unless the abrasive conforms to its original cut-point fineness. [92530 CCR]

6. All abrasive blasting shall be conducted in accordance with California Code of Regulations Title 17, Subchapter 6, Sections 92000 through 92540. [CCR]
PERMIT UNIT REQUIREMENTS

1. All abrasive blasting shall be conducted within a permanent building unless steel or iron shot/grit is used exclusively, the item to be blasted exceeds 8 feet in any dimension, or the surface being blasted is situated at its permanent location or no further away from its permanent location than is necessary to allow the surface to be blasted. [92500 CCR]

2. Abrasive blasting operations conducted outside a permanent building which do not use steel or iron shot/grit exclusively shall use: wet abrasive blasting, hydroblasting, vacuum blasting, or abrasives certified by CARB for permissible dry outdoor blasting. [92500 CCR]

3. Abrasive blasting operations conducted outside a permanent building shall not discharge air contaminants into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as or darker than Ringelmann 2 or equivalent to 40% opacity. [92200 CCR]

4. Abrasive blasting operations conducted within a permanent building shall not discharge air contaminants into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as or darker than Ringelmann 1 or equivalent to 20% opacity. [92200 CCR]

5. A used certified abrasive shall not be considered certified for reuse unless the abrasive conforms to its original cut-point fineness. [92530 CCR]

6. All abrasive blasting shall be conducted in accordance with California Code of Regulations Title 17, Subchapter 6, Sections 92000 through 92540. [CCR]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-9-2  EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
ABRASIVE BLASTING OPERATION WITH AN 800 LB CLEMCO (MODEL 2463) BLASTING POT

PERMIT UNIT REQUIREMENTS

1. All abrasive blasting shall be conducted within a permanent building unless steel or iron shot/grit is used exclusively, the item to be blasted exceeds 8 feet in any dimension, or the surface being blasted is situated at its permanent location or no further away from its permanent location than is necessary to allow the surface to be blasted. [92500 CCR]

2. Abrasive blasting operations conducted outside a permanent building which do not use steel or iron shot/grit exclusively shall use: wet abrasive blasting, hydroblasting, vacuum blasting, or abrasives certified by CARB for permissible dry outdoor blasting. [92500 CCR]

3. Abrasive blasting operations conducted outside a permanent building shall not discharge air contaminants into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as or darker than Ringelmann 2 or equivalent to 40% opacity. [92200 CCR]

4. Abrasive blasting operations conducted within a permanent building shall not discharge air contaminants into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as or darker than Ringelmann 1 or equivalent to 20% opacity. [92200 CCR]

5. A used certified abrasive shall not be considered certified for reuse unless the abrasive conforms to its original cut-point fineness. [92530 CCR]

6. All abrasive blasting shall be conducted in accordance with California Code of Regulations Title 17, Subchapter 6, Sections 92000 through 92540. [CCR]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-10-2
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
ABRASIVE BLASTING OPERATION WITH AN 800 LB SARACCO BLASTING POT

PERMIT UNIT REQUIREMENTS

1. All abrasive blasting shall be conducted within a permanent building unless steel or iron shot/grit is used exclusively, the item to be blasted exceeds 8 feet in any dimension, or the surface being blasted is situated at its permanent location or no further away from its permanent location than is necessary to allow the surface to be blasted. [92500 CCR]

2. Abrasive blasting operations conducted outside a permanent building which do not use steel or iron shot/grit exclusively shall use: wet abrasive blasting, hydroblasting, vacuum blasting, or abrasives certified by CARB for permissible dry outdoor blasting. [92500 CCR]

3. Abrasive blasting operations conducted outside a permanent building shall not discharge air contaminants into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as or darker than Ringelmann 2 or equivalent to 40% opacity. [92200 CCR]

4. Abrasive blasting operations conducted within a permanent building shall not discharge air contaminants into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as or darker than Ringelmann 1 or equivalent to 20% opacity. [92200 CCR]

5. A used certified abrasive shall not be considered certified for reuse unless the abrasive conforms to its original cut-point fineness. [92530 CCR]

6. All abrasive blasting shall be conducted in accordance with California Code of Regulations Title 17, Subchapter 6, Sections 92000 through 92540. [CCR]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334
N-1237-10-2 Jan 13 2011 11:50AM - BLFinned
San Joaquin Valley  
Air Pollution Control District

PERMIT UNIT: N-1237-12-2  
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:  
OAK CHIP ROASTING OPERATION SERVED BY A WET SCRUBBER, A 3 MMBTU/HR LPG FIRED INCINERATOR, AND AN INDIRECT FIRED ROASTING OVEN

PERMIT UNIT REQUIREMENTS

1. The incinerator combustion chamber shall be preheated to and maintained at or above 1400 degrees F throughout the oak chip roasting process. [District NSR Rule] Federally Enforceable Through Title V Permit

2. The incinerator shall be equipped with either: an interlock device which shuts down the oak chip roasting oven if the incinerator combustion chamber temperature drops below 1400 degrees F, or a continuous temperature monitoring and recording system. [District NSR Rule] Federally Enforceable Through Title V Permit

3. The amount of material processed (received, roasted and unloaded) shall not exceed 5.25 tons in any one day. [District NSR Rule] Federally Enforceable Through Title V Permit

4. The PM10 emission concentration shall not exceed 0.076 pounds per ton of material processed. [District NSR Rule] Federally Enforceable Through Title V Permit

5. The volatile organic compound (VOC) emission concentration shall not exceed 0.114 pounds per ton of material processed. [District NSR Rule] Federally Enforceable Through Title V Permit

6. Daily records of the amount of material processed shall be maintained, retained on the premises for a minimum of five years, and made available for District inspection upon request. [District Rule 1070 and 2520, 9.4.2] Federally Enforceable Through Title V Permit

7. The water flow rate into the scrubber shall not be less than 100 gallons per minute. [District NSR Rule] Federally Enforceable Through Title V Permit

8. Maximum air flow rate into the scrubber shall not be exceed 9,000 cfm. [District NSR Rule] Federally Enforceable Through Title V Permit

9. Scrubbers shall have operational differential pressure indicators. [District NSR Rule] Federally Enforceable Through Title V Permit

10. Scrubber liquid supply (at inlet to scrubber) shall have an operational pressure indicator. [District NSR Rule] Federally Enforceable Through Title V Permit

11. Scrubber liquid supply (at inlet to scrubber) shall have an operational flow meter. [District NSR Rule] Federally Enforceable Through Title V Permit

12. Scrubber sprays and/or nozzles shall be maintained in optimum working condition. [District NSR Rule] Federally Enforceable Through Title V Permit

13. Sampling facilities for source testing shall be provided in accordance with the provisions of Rule 1081 (amended December 16, 1993). [District Rule 1081] Federally Enforceable Through Title V Permit

14. Source testing shall be conducted using the methods and procedures approved by the District. The District must be notified 30 days prior to any compliance source test, and a source test plan must be submitted for approval 15 days prior to testing. [District Rule 1081] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.
15. Source testing to measure concentrations of volatile organic compounds (as methane) shall be conducted using EPA methods 18 or 25B, or CARB method 100. [District NSR Rule] Federally Enforceable Through Title V Permit

16. The results of each source test shall be submitted to the District within 60 days thereafter. [District Rule 1081] Federally Enforceable Through Title V Permit

17. Particulate matter emissions shall not exceed the hourly rate calculated in District Rule 4202 using equation E=3.59xP^0.62 if P is less than or equal to 30 tons per hour, or E=17.37xP^0.16 if P is greater than 30 tons per hour (amended December 17, 1992). [District Rule 4202] Federally Enforceable Through Title V Permit

18. Particulate matter emissions shall not exceed 0.1 gr/dscf. [District Rule 4201] Federally Enforceable Through Title V Permit

19. Visible emissions shall be inspected monthly during operation. If visible emissions are observed, corrective action shall be taken to eliminate visible emissions. If visible emissions cannot be corrected within 24 hours, a visible emissions test using EPA Method 9 shall be conducted. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit

20. Scrubber water flow rate, air flow rate and operational pressure indicator shall be observed and recorded weekly during operation of this unit. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

21. Records of scrubber water flow rate, air flow rate and operational pressure shall be maintained. The records shall include identification of the equipment, date of inspection, corrective action taken, and identification of the individual performing the inspection. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit
PERMIT UNIT REQUIREMENTS

1. The storage container(s) shall be installed, maintained, and operated such that they are leak-free. [District Rule 4621, 5.4.1] Federally Enforceable Through Title V Permit

2. The Phase I vapor recovery system shall be installed and maintained in accordance with the manufacturer specifications and the ARB Executive Order specified in this permit, including applicable rules and regulations of the Division of Measurement Standards of the Department of Food and Agriculture, the Office of the State Fire Marshal of the Department of Forestry and Fire Protection, the Division of Occupational Safety and Health of the Department of Industrial Relations, and the Division of Water Quality of the State Water Resources Control Board that have been made conditions of the certification. [District Rule 4621, 5.2.1] Federally Enforceable Through Title V Permit

3. The Phase I vapor recovery systems and gasoline dispensing equipment shall be maintained without leaks as determined in accordance with the test method specified in this permit. [District Rule 4621, 5.1] Federally Enforceable Through Title V Permit

4. A leak is defined as the dripping of VOC-containing liquid at a rate of more than three (3) drops per minute, or the detection of any gaseous or vapor emissions with a concentration of total organic compound greater than 10,000 ppmv, as methane, above background when measured in accordance with EPA Test Method 21. [District Rule 4621, 5.1 and 3.19.2] Federally Enforceable Through Title V Permit

5. The tank shall be equipped with a CARB certified pressure-vacuum relief valve set at 3.0 +/- 0.5 inches water column pressure and 8.0 +/- 2.0 inches water column vacuum. [District Rule 4621, 5.4.3] Federally Enforceable Through Title V Permit

6. No gasoline delivery vessel shall be operated or be allowed to operate unless valid State of California decals are displayed on the cargo container, which attest to the vapor integrity of the container. [District Rule 4621, 5.7.2] Federally Enforceable Through Title V Permit

7. The permittee shall conduct periodic maintenance inspections based on the greatest monthly throughput of gasoline dispensed by the facility in the previous year as follows: A) less than 2,500 gallons - one day per month; B) 2,500 to less than 25,000 gallons - one day per week; or C) 25,000 gallons or greater - five days per week. All inspections shall be documented within the O & M Manual. [District Rule 4621, 5.5] Federally Enforceable Through Title V Permit

8. Periodic maintenance inspections of the Phase I vapor recovery system shall include, at a minimum, verification that 1) the fill caps and vapor caps are not missing, damaged, or loose; 2) the fill cap gasket and vapor cap gaskets are not missing or damaged; 3) the fill adapter and vapor adapter are securely attached to the risers; 4) where applicable, the spring-loaded submerge fill tube seals properly against the coaxial tubing; 5) the dry break (poppet-valve) is not missing or damaged; and 6) the submerge fill tube is not missing or damaged. [District Rule 4621, 5.5] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.
9. The permittee shall conduct all periodic vapor recovery system performance tests specified in this permit, no more than 30 days before or after the required compliance testing date, unless otherwise required under the applicable ARB Executive Order. [District Rule 4621, 5.4.5] Federally Enforceable Through Title V Permit

10. The permittee shall perform and pass a Static Leak Test for Aboveground Tanks using ARB TP-201.3B or TP-206.3 at least once every 36 months. [District Rule 4621, 6.4.9 and 5.4.5] Federally Enforceable Through Title V Permit

11. A person conducting testing of, or repairs to, a certified vapor recovery system shall be in compliance with District Rule 1177 (Gasoline Dispensing Facility Tester Certification). [District Rule 4621, 6.3.3] Federally Enforceable Through Title V Permit

12. A person performing installation of, or maintenance on, a certified Phase 1 vapor recovery system shall be certified by the ICC for Vapor Recovery System Installation and Repair, or work under the direct and personal supervision of an individual physically present at the work site who is certified. The ICC certification shall be renewed every 24 months. [District Rule 4621, 6.3.1 and 6.3.2] Federally Enforceable Through Title V Permit

13. Proof of the ICC certification and all other certifications required by the Executive Order and installation and operation manual shall be made available onsite. [District Rule 4621, 6.3.1] Federally Enforceable Through Title V Permit

14. The permittee shall notify the District at least 7 days prior to each performance test. The test results shall be submitted to the District no later than 30 days after the completion of each test. [District Rule 4621, 6.2.3 and 6.2.4] Federally Enforceable Through Title V Permit

15. The facility gasoline throughput shall not exceed either of the following limits: 107 gallons in any one day or 24,000 gallons per calendar year. [District NSR Rule and District Rule 4622, 4.1] Federally Enforceable Through Title V Permit

16. Records of daily and annual gasoline throughput shall be maintained and retained on the premises as long as exempt status is claimed. These records shall be made available for District inspection upon request and allow the gasoline throughput for any 30-day period to be continuously determined. [District NSR Rule and District Rule 4622, 6.1.1] Federally Enforceable Through Title V Permit

17. If the gasoline throughput exceeds either 10,000 gallons per any consecutive 30-day period or 24,000 gallons per calendar year, then the facility shall notify the District within 30 days. [District Rule 4622, 6.1.2] Federally Enforceable Through Title V Permit

18. All records required by this permit shall be retained on-site for a period of at least five years and shall be made available for District inspection upon request. [District Rule 1070 and 4621, 6.1.4] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-17-2

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
OAK WOOD CHIP TRANSFER SYSTEM SERVED BY AN ALANCO ENVIRONMENTAL MODEL 16AVS8 BAGHOUSE

PERMIT UNIT REQUIREMENTS

1. Particulate matter emissions shall not exceed 0.1 grains/dscf in concentration. [District Rule 4201] Federally Enforceable Through Title V Permit

2. The baghouse shall be equipped with an operational pressure differential gauge to indicate the pressure drop across the bags. [District NSR Rule] Federally Enforceable Through Title V Permit

3. Visible emissions from the baghouse serving the oak wood chip transfer system shall not equal or exceed 5% opacity for a period or periods aggregating more than three minutes in one hour. [District NSR Rule] Federally Enforceable Through Title V Permit

4. Material removed from baghouse shall be disposed of in a manner preventing entrainment into the atmosphere. [District NSR Rule] Federally Enforceable Through Title V Permit

5. Replacement bags numbering at least 10% of the total number of bags in the baghouse using each type of bag shall be maintained on the premises. [District NSR Rule] Federally Enforceable Through Title V Permit

6. The baghouse cleaning frequency and duration shall be adjusted to optimize the control efficiency. [District NSR Rule] Federally Enforceable Through Title V Permit

7. All ducting from the dust collection hood to the baghouse shall be properly maintained to prevent fugitive dust emissions. [District NSR Rule] Federally Enforceable Through Title V Permit

8. PM10 emissions shall not exceed 0.2 pounds per ton of material processed. [District NSR Rule] Federally Enforceable Through Title V Permit

9. The quantity of material processed by the oak wood chip transfer system shall not exceed 9 tons in any one day. [District NSR Rule] Federally Enforceable Through Title V Permit

10. A record of the daily amount of material processed by the system shall be kept on the premises at all times and shall be made available for the District inspection upon request. [District NSR Rule] Federally Enforceable Through Title V Permit

11. Visible emissions shall be inspected quarterly during operation. If visible emissions are observed, corrective action shall be taken to eliminate visible emissions. If visible emissions cannot be corrected within 24 hour, a visible emissions test using EPA Method 9 shall be conducted. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit

12. Dust collection system shall be completely inspected annually while in operation for evidence of particulate matter leaks and repaired as needed. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit

13. Dust collector filters shall be thoroughly inspected annually for tears, scuffs, abrasions, holes, or any evidence of particulate matter leaks and shall be replaced as needed. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.
14. Records of dust collector maintenance, inspections, and repair shall be maintained. The records shall include identification of the equipment, date of inspection, corrective action taken, and identification of the individual performing the inspection. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

15. Particulate matter emissions shall not exceed the hourly rate as calculated in District Rule 4202 using the equation $E = 3.59P^{0.62}$ if $P$ is less than or equal to 30 tons per hour, or $E = 17.31P^{0.16}$ if $P$ is greater than 30 tons per hour. [District Rule 4202] Federally Enforceable Through Title V Permit

16. All records shall be retained for a minimum of 5 years, and shall be made available for District inspection upon request. [District Rules 1070 and 2520, 9.4.2] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-19-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
54,591 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 502
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-20-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
54,562 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 503
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-21-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
54,535 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 504
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-23-1

EQUIPMENT DESCRIPTION:
54,588 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 506
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-24-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
54,625 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 507 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-25-1

EQUIPMENT DESCRIPTION:
54,523 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 508 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-28-1  EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
54,521 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 511 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley  
Air Pollution Control District

PERMIT UNIT: N-1237-29-1  
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:  
54,557 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 512  
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-30-1 EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
54,497 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 513 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-31-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
54,539 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 514
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-33-1  EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
54,580 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 516 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-35-1

EQUIPMENT DESCRIPTION:
54,519 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 518
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-36-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
54,529 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 519 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-37-1

EQUIPMENT DESCRIPTION:
54,579 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 520 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-38-1

EQUIPMENT DESCRIPTION:
54,552 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 521
WITH PRESSURE/VACUUM VALVE

EXPIRATION DATE: 09/30/2015

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-39-1

EQUIPMENT DESCRIPTION:
54,538 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 522
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which
   shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the
   manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694,
   5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight
   condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be
   determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694,
   5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The
   temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the
   operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing
   fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or
   less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations,
   the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the
   volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine
   contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total
   gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated
   per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate
   number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon
   request. [District Rule 4694, 6.4]

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PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-41-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
54,560 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 524 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD LIVINGSTON, CA 95334
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-44-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
54,035 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 553 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-45-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
54,052 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 554 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-47-1  EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
54,132 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 556 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-49-1

EQUIPMENT DESCRIPTION:
54,814 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 561 WITH PRESSURE/VACUUM VALVE

EXPIRATION DATE: 09/30/2015

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-50-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
54,788 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 562 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-51-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
54,824 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 563 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-53-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
54,790 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 565
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-54-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
54,763 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 566
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-55-1  EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
54,806 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 567
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-56-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
54,815 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 568
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-58-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
54,823 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 570
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-59-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
54,790 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 571
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley  
Air Pollution Control District  

PERMIT UNIT: N-1237-62-1  
EXPIRATION DATE: 09/30/2015  

EQUIPMENT DESCRIPTION:  
54,841 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 574  
WITH PRESSURE/VACUUM VALVE  

PERMIT UNIT REQUIREMENTS  

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]  

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]  

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]  

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]  

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]  

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]  

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]  

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-63-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
54,834 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 575
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-64-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
54,802 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 576 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-65-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
54,814 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 577
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-66-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
54,785 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 578
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-68-1  EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
54,827 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 580 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-69-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
54,805 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 581 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-70-1  EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
54,817 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 582
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
Permit Unit: N-1237-72-1

Equipment Description:
54,823 Gallon Stainless Steel Enclosed Top White Wine Fermentation and Wine Storage Tank 584 with Pressure/Vacuum Valve

Permit Unit Requirements

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-73-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
63,328 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 601 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-74-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
63,371 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 602 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-75-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
63,262 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 603 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-77-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
63,382 GALLON STAINLESS STEEL ENCLODED TOP RED WINE FERMENTATION AND STORAGE TANK 605 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-78-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
63,393 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 606 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-79-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
63,371 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 607 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-80-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
63,437 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 608 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 10000 W RIVER RD, LIVINGSTON, CA 95334
N-1237-80-1, Rev 13, 2017 - BRANCO
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-82-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
63,437 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 610 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-84-1

EQUIPMENT DESCRIPTION:
63,263 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 612 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
Permit Unit: N-1237-86-1
Expiration Date: 09/30/2015

Equipment Description:
63,349 Gallon Stainless Steel Enclosed Top Red Wine Fermentation and Storage Tank 614 with Pressure/Vacuum Valve

Permit Unit Requirements

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

Facility Name: E & J Gallo Winery
Location: 18000 W River Rd, Livingston, CA 95334

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-87-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
63,360 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 615 WITH
PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which
shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the
manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694,
5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight
condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be
determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694,
5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The
temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the
operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing
fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or
less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations,
the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the
volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine
contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total
gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated
per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate
number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon
request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-88-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
63,262 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 616 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-89-1

EQUIPMENT DESCRIPTION:
63,338 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 617 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
San Joaquin Valley  
Air Pollution Control District

PERMIT UNIT: N-1237-90-1  
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:  
63,382 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 618 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-91-1

EQUIPMENT DESCRIPTION:
63,317 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 619 WITH
PRESSURE/VACUUM VALVE

EXPIRATION DATE: 09/30/2015

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which
shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the
manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694,
5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight
condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be
determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694,
5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The
temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the
operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing
fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or
less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations,
the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the
volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine
contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total
gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated
per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate
number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon
request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-92-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
63,349 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 620 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-95-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
104,048 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1004 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-96-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
103,917 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1005 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-99-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
103,932 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1008 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-100-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
103,969 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1009 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-103-1

EQUIPMENT DESCRIPTION:
104,034 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1012 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-104-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
104,041 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1013 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-105-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
103,768 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1014 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-106-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
103,890 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1015 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-107-1

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-110-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
102,378 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1019 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-112-1

EQUIPMENT DESCRIPTION:
102,052 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1021 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley Air Pollution Control District

PERMIT UNIT: N-1237-113-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
101,930 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1022 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley  
Air Pollution Control District  

PERMIT UNIT: N-1237-114-1  

EXPIRATION DATE: 09/30/2015  

EQUIPMENT DESCRIPTION:  
102,261 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1023 WITH PRESSURE/VACUUM VALVE  

PERMIT UNIT REQUIREMENTS  

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]  

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]  

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]  

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]  

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]  

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]  

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]  

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-116-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
102,239 GALLON STAINLESS STEEL ENCLODED TOP RED WINE FERMENTATION AND STORAGE TANK 1025 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-118-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
106,470 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1027 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-120-1

EQUIPMENT DESCRIPTION:
107,113 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1029 WITH PRESSURE/VACUUM VALVE

EXPIRATION DATE: 09/30/2015

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-121-1  
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
106,927 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1030 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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Facility Name:  E & J GALLO WINERY  
Location:  18000 W RIVER RD, LIVINGSTON, CA 95334  
N 1237-121-1  Jan 12 2011  7:44AM - BRANDO
PERMIT UNIT: N-1237-122-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
105,395 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1034 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-124-1
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-126-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
102,760 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1103 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-127-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
102,843 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1104 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-128-1  EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
102,861 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1105 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-133-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
102,623 GALLON STAINLESS STEEL ENCLODED TOP RED WINE FERMENTATION AND STORAGE TANK 1111 WITH
PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-134-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
101,567 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1201 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-135-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
101,422 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1202 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-137-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
101,419 GALLON STAINLESS STEEL ENCLOSO TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1204 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-138-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
101.428 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1205 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334
To 12:31:138-1; Jan 12 2011 7:45AM - BRONNO
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-141-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
101,555 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1208 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-142-1

EQUIPMENT DESCRIPTION:
101,537 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1209 WITH PRESSURE/VACUUM VALVE

EXPIRATION DATE: 09/30/2015

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-144-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
101,494 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1211 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-145-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
101,463 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1212 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-146-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
101,544 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1213 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-147-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
101,566 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1214 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-149-1

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-151-1

EQUIPMENT DESCRIPTION:
102,601 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1302 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-152-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
102,585 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1303 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-153-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
102,548 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1304 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-154-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
102,651 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1305 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-155-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
212,754 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2001 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-156-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
212,797 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2002 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334
Is 1237-156-1: Jan 13 2011 7:40AM - BROWN
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-157-1

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-160-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
212,861 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2006 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-163-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
212,707 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2009 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
PERMIT UNIT: N-1237-165-1

EQUIPMENT DESCRIPTION:
212,928 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2011 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

2. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-168-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
214,652 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2022
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-169-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
214,601 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2023
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley  
Air Pollution Control District

PERMIT UNIT: N-1237-171-1          EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
214,758 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2025 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-172-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
214,407 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2026
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-175-1    EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
214,751 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2029
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-177-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
214,777 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2031
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-178-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
214,733 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2032
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-182-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
214,503 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2036
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-186-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
214,826 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2040 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-188-1

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-190-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
214,541 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2044
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
PERMIT UNIT: N-1237-194-1

EQUIPMENT DESCRIPTION:
214,846 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2048
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-195-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
214,667 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2049
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-196-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
214,819 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2050
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-197-1

EQUIPMENT DESCRIPTION:
214,863 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2051 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-198-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
214,518 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2052 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-201-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
214,547 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2055
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-202-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
214,819 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2056 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-203-1

EQUIPMENT DESCRIPTION:
214,857 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2057 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-205-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
214,754 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2059
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLE Winery
Location: 18000 W River Rd, Livingston, CA 95334
N-1237-205-1 Jan 12 2011 1:49PM - BRADHO
PERMIT UNIT: N-1237-206-1  
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
214,757 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2060
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-207-1

EQUIPMENT DESCRIPTION:
214,671 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2061
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-208-1

EQUIPMENT DESCRIPTION:
214,680 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2062
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-210-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
214,840 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2064
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-211-1  
EXPIRATION DATE: 06/30/2015

EQUIPMENT DESCRIPTION:  
214,702 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2065  
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-213-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
214,781 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2067
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley  
Air Pollution Control District

PERMIT UNIT: N-1237-214-1        EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:  
214,834 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2068  
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which  
shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the  
manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694,  
5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight  
condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be  
determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694,  
5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The  
temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the  
operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing  
fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or  
less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations,  
the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the  
volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine  
contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total  
gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated  
per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate  
number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon  
request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
PERMIT UNIT: N-1237-216-1

EQUIPMENT DESCRIPTION:
349,684 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3022 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-217-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
349,949 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3023 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-218-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
349,888 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3024 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-219-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,243 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3025 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334
No. 1237-220-1, Jan 13 2011 7:48AM - BRONKID
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-222-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,556 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3028 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-223-1

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334
N-1237-223-1, JM-13 2011 7:49AM - BROWN
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
PERMIT UNIT: N-1237-225-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
349,927 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3031 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-226-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,196 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3032 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-227-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350.236 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3033 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-229-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
349,914 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3035 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-232-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,746 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3038 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-233-1

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-234-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,800 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3040 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-236-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,676 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3042 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley  
Air Pollution Control District

PERMIT UNIT: N-1237-237-1  
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:  
349,933 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK  
3043 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-238-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,433 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3044 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-240-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,282 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3046 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-241-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
351,540 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3047 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-242-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,793 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3048 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-243-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
351,194 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3049 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-246-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,406 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3052 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley  
Air Pollution Control District  

PERMIT UNIT: N-1237-248-1  
EXPIRATION DATE: 09/30/2015  

EQUIPMENT DESCRIPTION:  
350,169 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK  
3054 WITH PRESSURE/VACUUM VALVE  

PERMIT UNIT REQUIREMENTS  

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]  

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]  

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]  

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]  

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]  

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]  

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]  

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-249-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,032 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3055 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-250-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,503 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3056 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-252-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,690 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3058 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-253-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
349,891 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3059 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-254-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
349,679 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3060 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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Facility Name: E & J GALLO WINERY
Location: 18600 W RIVER RD, LIVINGSTON, CA 95334
As 1237:2051:1; Jan 13 2011 7:31AM - BROWN
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-259-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
349,850 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3065 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-261-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,430 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3067 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-264-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,287 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3070 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-265-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
349,859 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3071 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-266-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,078 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3072 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-267-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
349,303 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3073 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-268-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
349,775 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3074 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which
shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the
manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694,
5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight
condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be
determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694,
5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The
temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the
operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing
fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or
less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations,
the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the
volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine
contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total
gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated
per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate
number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon
request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-269-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
349,059 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3075 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334
Rev: 12/31/2015, 7:58 AM - BROWN

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-270-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
349,979 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3076 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-271-1  

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,075 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3077 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-272-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
349,633 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3078 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-274-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,237 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3080 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-275-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,470 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3081 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-277-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,417 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3083 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-278-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,433 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3084 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-279-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,486 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3085 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-280-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,908 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3086 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-281-1

EQUIPMENT DESCRIPTION:
350,918 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3087 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-283-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,998 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3089 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-285-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,682 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3091 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334
N-1237-285-1, last update: 11/30/2011, FDIAM - BRWNO
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-287-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,649 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3093 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-288-1  EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,621 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3094 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-289-1

EQUIPMENT DESCRIPTION:
350,746 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3095 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which
   shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the
   manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694,
   5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight
   condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be
   determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694,
   5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The
   temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the
   operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing
   fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or
   less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations,
   the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the
   volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine
   contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total
   gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated
   per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate
   number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon
   request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-290-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
349,878 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3096 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-291-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,911 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3097 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-292-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
351,078 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3098 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-293-1                       EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
351,071 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3099 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-295-1

EQUIPMENT DESCRIPTION:
350,761 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3101 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334
N-1237-295-1 / Jun 13 2011 7:53AM - BROWNL
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

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5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

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4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

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6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-301-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
351,031 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3107 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD LIVINGSTON, CA 95334
N-1237-301-1 Jan 13 2011 7:53AM - BROWN
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-302-1               EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
351,171 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3108 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-303-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
351,550 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3109 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-304-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
351,048 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3110 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-305-1

EQUIPMENT DESCRIPTION:
350,763 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3111 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-306-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,802 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3112 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-307-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
351,147 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3113 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-309-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,888 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3115 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-310-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
351,291 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3116 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-311-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
351.037 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3117 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-312-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
351,400 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3118 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-313-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
351,463 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3119 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-314-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
351,277 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3120 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-315-1

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-316-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
335.375 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3412 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-317-1

EQUIPMENT DESCRIPTION:
335,215 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3413 WITH PRESSURE/VACUUM VALVE

EXPIRATION DATE: 09/30/2015

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-318-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
335,829 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3414 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-321-1

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-324-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
336,091 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3420 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-325-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
335,373 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3421 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-326-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
335,358 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3422 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-327-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
334,804 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3423 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-328-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
335,702 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3424 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-330-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
335,469 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3426 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-331-1  EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
336,123 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3427 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-332-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
335,752 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3428 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-334-1  EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
349,723 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3505 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-335-1  EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
349,818 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3506 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-336-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,441 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3507 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley  
Air Pollution Control District  

PERMIT UNIT: N-1237-337-1  
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,038 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3508 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-338-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,412 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3509 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-339-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,225 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3510 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-342-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,320 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3517 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-344-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,725 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3519 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-345-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
349,764 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3520 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-347-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
348,886 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3526 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-349-1

EQUIPMENT DESCRIPTION:
349,645 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3528 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-350-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
349,290 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3529 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-351-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
349,118 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3530 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-352-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
349,336 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3535 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-353-1

EQUIPMENT DESCRIPTION:
349,261 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3536 WITH PRESSURE/VACUUM VALVE

EXPIRATION DATE: 09/30/2015

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-355-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
350,818 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3538 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGTON, CA 95334
N 1237-355-1 Jan 12 2011 7:59M - BROWN
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-356-1

EQUIPMENT DESCRIPTION:
350,094 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3539 WITH PRESSURE/VACUUM VALVE

EXPURATION DATE: 09/30/2015

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

2007-10-25, 03:03PM – BROWNE
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-357-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
349,641 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3540 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334
ID 1237-357-1, Jan 12 2011 5:56AM - BROWN
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-359-1

EQUIPMENT DESCRIPTION:
638,838 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6002
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which
shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the
manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694,
5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight
condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be
determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694,
5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The
temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the
operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing
fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or
less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations,
the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the
volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine
contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total
gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated
per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate
number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon
request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-361-1  EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
638,937 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6004
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-362-1

EQUIPMENT DESCRIPTION:
639,044 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6005 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-363-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
639,439 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6006
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-364-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
638,188 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6007
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-365-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
638,868 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6008
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-366-1

EQUIPMENT DESCRIPTION:
637,863 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6009
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-367-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
638,323 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6010 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-368-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
637,503 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6011
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
PERMIT UNIT: N-1237-370-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
638,806 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6013
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-371-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
637,898 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6014
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
PERMIT UNIT: N-1237-374-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
637,934 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6017
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT Requirements

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-376-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
638,690 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6019
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-378-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
638,754 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6021
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-382-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
637,899 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6025 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shell remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-383-1          EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
638,105 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6026
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-384-1

EQUIPMENT DESCRIPTION:
639,186 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6027 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley  
Air Pollution Control District  

PERMIT UNIT: N-1237-385-1  

EQUIPMENT DESCRIPTION:  
638,921 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6028  
WITH PRESSURE/VACUUM VALVE  

PERMIT UNIT REQUIREMENTS  

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]  

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]  

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]  

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]  

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]  

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]  

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]  

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-387-1

EQUIPMENT DESCRIPTION:
637,984 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6030
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-388-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
639,088 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6031
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-389-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
638,136 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6032
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-390-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
638,548 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6033 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-391-1

EQUIPMENT DESCRIPTION:
638,052 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6034
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-392-1

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-393-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
638,346 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6036
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-394-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
638,365 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6037
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-396-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
638,336 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6039
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 2i. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-398-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
639,848 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6041
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

12/31/2011 1:56PM - BROWN
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-399-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
638,160 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6042
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-400-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
638,653 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6043
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-402-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
637,323 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6045
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334
n1237-402-1, Jan 13 2011 7:59AM - BRONNO
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-405-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
638,000 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6048 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-406-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
639,860 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6103
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-408-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
639,384 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6105
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-409-1

EQUIPMENT DESCRIPTION:
639,058 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6106
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334
N-1237-409-1  Jan 12 2011  7:58AM - BROWNO
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 2I. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-411-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
638,003 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6108
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-412-1

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-413-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
638,322 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6110
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-414-1

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-415-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
638,967 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6112 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-416-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
637,394 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6113
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-418-1

EQUIPMENT DESCRIPTION:
638,323 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6117
WITH PRESSURE/VACUUM VALVE

EXPIRATION DATE: 09/30/2015

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-419-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
638,844 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6118 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-422-1

EQUIPMENT DESCRIPTION:
637,741 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6121
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-425-1

EQUIPMENT DESCRIPTION:
638,063 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6124
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-427-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
638,419 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6126
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which
shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the
manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694,
5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight
condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be
determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694,
5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The
temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the
operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing
fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or
less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations,
the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the
volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine
contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total
gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated
per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate
number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon
request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-427-1: Jan 12 2011 8:00AM - BRONCO
PERMIT UNIT: N-1237-428-1  
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:  
637,518 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6127  
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-429-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
638,162 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6128
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-431-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
639,300 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6130
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E J GALLO WINERY
Location: 18000 W RIVER RD,LIVINGSTON, CA 95334
N-1237-431-1, Jan 12 26T 8:00AM - BRINDA
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-432-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
638,250 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6131
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-434-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
638,807 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6133 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-435-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
638,910 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6134
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-437-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
639,437 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6136
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334
n-1237-437-1: Jan 12 2011 8:00AM - BROWND
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-438-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
639,803 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6137 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-440-1

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-441-1

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E. & J. GALL L WINERY
Location: 15000 W RIVER RD, LIVINGSTON, CA 95334
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-444-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
638,070 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6143
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which
shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the
manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694,
5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight
condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be
determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694,
5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The
temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the
operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing
fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or
less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations,
the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the
volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine
contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total
gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated
per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate
number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon
request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-445-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
638,837 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6144
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-446-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
639,007 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6145
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-447-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
639,498 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6146
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-448-1

EQUIPMENT DESCRIPTION:
639,432 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6147
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-449-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
639,504 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6148
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-450-1

EQUIPMENT DESCRIPTION:
639,970 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6149 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-451-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
639,065 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6150
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-452-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
638,436 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6151
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-453-1

EQUIPMENT DESCRIPTION:
638,672 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6152
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-454-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
636.805 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6154
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-455-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
637,802 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6155 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-456-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
638,238 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6156
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-457-1  EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
637,573 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6157
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-459-1

EQUIPMENT DESCRIPTION:
637,350 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6159
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

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3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

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7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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PERMIT UNIT REQUIREMENTS

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PERMIT UNIT REQUIREMENTS

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2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

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5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-467-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
637,355 GALLON MILD STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6168
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334
San Joaquin Valley  
Air Pollution Control District  

PERMIT UNIT: N-1237-468-1  
EXPIRATION DATE: 09/30/2015  

EQUIPMENT DESCRIPTION:  
636,691 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6169  
WITH PRESSURE/VACUUM VALVE  

PERMIT UNIT REQUIREMENTS  

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]  

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]  

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]  

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]  

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]  

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]  

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-469-1

EQUIPMENT DESCRIPTION:
636,710 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6170 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

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7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

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San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-470-1  EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
636,714 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6171
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

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5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

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3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
SAN JOAQUIN VALLEY
AIR POLLUTION CONTROL DISTRICT

PERMIT UNIT: N-1237-472-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
637,178 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6173
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-473-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
637,320 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6174
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

Facility Name:  E & J GALLO WINERY
Location:  18000 W RIVER RD,LIVINGSTON, CA 95334
N 1237-476-1 - JUN 13 2011 8:02AM - BROWN
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-477-1

EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
636,882 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6178
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. When used for wine storage, this tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer’s instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. When this tank is used for wine storage, the pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. When this tank is used for wine storage, daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. When this tank is used for wine storage, the operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. For each batch of must fermented in this tank, the operator shall record the fermentation completion date, the total gallons of must fermented, and uncontrolled fermentation emissions and fermentation emission reductions (calculated per the emission factors given in District Rule 4694). The information shall be recorded by the tank Permit to Operate number and by wine type, stated as either red wine or white wine. [District Rule 4694, 6.4.1]

7. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-478-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
635,912 GALLON STEEL WINE STORAGE TANK 6153 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-479-1
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
637,892 GALLON STEEL WINE STORAGE TANK 6166 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. This tank shall be equipped with and operated with a pressure-vacuum relief valve, which shall operate within 10% of the maximum allowable working pressure of the tank, operate in accordance with the manufacturer's instructions, and be permanently labeled with the operating pressure settings. [District Rule 4694, 5.2.1]

2. The pressure-vacuum relief valve and storage tank shall remain in a gas-tight condition, except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694, 5.2.1]

3. The temperature of the wine stored in this tank shall be maintained at or below 75 degrees Fahrenheit. The temperature of the stored wine shall be determined and recorded at least once per week. For each batch of wine, the operator shall achieve the storage temperature of 75 degrees Fahrenheit or less within 60 days after completing fermentation, and shall maintain records to show when the required storage temperature of 75 degrees Fahrenheit or less was achieved. [District Rule 4694, 5.2.2]

4. Daily throughput records, including records of filling and emptying operations, the dates of such operations, a unique identifier for each batch, the volume percent ethanol in the batch, and the volume of wine transferred, shall be maintained. [District Rule 4694, 6.4.2]

5. The operator shall record, on a weekly basis, the total gallons of wine contained in the tank and the maximum temperature of the stored wine. [District Rule 4694, 6.4.2]

6. All records shall be retained on-site for a period of at least five years and made available for District inspection upon request. [District Rule 4694, 6.4]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-480-2
EXPIRATION DATE: 09/30/2015

EQUIPMENT DESCRIPTION:
DIATOMACEOUS EARTH RECEIVING AND STORAGE OPERATION WITH A STORAGE SILO (APPROX. 10 FEET DIAMETER, 36 FEET HEIGHT) SERVED BY A BIN VENT FILTER SYSTEM

PERMIT UNIT REQUIREMENTS

1. Visible emissions from the bin vent filter serving the storage silo shall not equal or exceed 5% opacity for a period or periods aggregating more than three minutes in any one hour. [District Rule 2201] Federally Enforceable Through Title V Permit

2. The bin vent filter system shall be equipped with a pressure differential gauge to indicate the pressure drop across the filters. The gauge shall be maintained in good working condition at all times and shall be located in an easily accessible location. [District Rule 2201] Federally Enforceable Through Title V Permit

3. The differential pressure gauge reading range (inches of water column gauge) shall be established per manufacturer's recommendation at time of start-up inspection. The established gauge reading shall be listed on the Permit to Operate. [District Rule 2201] Federally Enforceable Through Title V Permit

4. Replacement bags numbering at least 10% of the total number of bags shall be maintained on the premises. [District Rule 2201] Federally Enforceable Through Title V Permit

5. Material removed from the bin vent filter system shall be disposed of in a manner preventing entrainment into the atmosphere. [District Rule 2201] Federally Enforceable Through Title V Permit

6. Bin vent filter shall be thoroughly inspected annually for tears, scuffs, abrasions, holes, or any evidence of particulate matter breakthrough and shall be replaced as needed. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit

7. PM10 emissions shall not exceed 0.00085 pounds per ton of diatomaceous earth loaded into the silo. [District Rule 2201] Federally Enforceable Through Title V Permit

8. The amount of diatomaceous earth loaded into the silo shall not exceed 20 tons in any one day. [District Rule 2201] Federally Enforceable Through Title V Permit

9. The permittee shall keep records of date and quantity of diatomaceous earth loaded into the silo. [District Rule 2201] Federally Enforceable Through Title V Permit

10. Differential operating pressure shall be monitored and recorded on each day that the bin vent filter system is in operation. [District Rule 2201] Federally Enforceable Through Title V Permit

11. Records of all maintenance of the bin vent filter system, including all change outs of bags or filter media, shall be maintained. These records shall include identification of the equipment, date of inspection, any corrective action taken, and identification of the personnel performing the inspection. [District Rules 2291 and 2520, 9.4.2] Federally Enforceable Through Title V Permit

12. Visible emissions shall be inspected annually during operation. If visible emissions are observed, corrective action shall be taken to eliminate visible emissions. If visible emissions cannot be corrected within 24 hours, a visible emissions test using EPA Method 9 shall be conducted. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.
ATTACHMENT B

Previous Title V Operating Permit
Permit to Operate

FACILITY: N-1237
LEGAL OWNER OR OPERATOR: E & J GALLO WINERY
MAILING ADDRESS: P O BOX 3044
MODESTO, CA 95353
FACILITY LOCATION: 18000 W RIVER RD
LIVINGSTON, CA 95334
FACILITY DESCRIPTION: WINERY

EXPIRATION DATE: 09/30/2005

The Facility’s Permit to Operate may include Facility-wide Requirements as well as requirements that apply to specific permit units.

This Permit to Operate remains valid through the permit expiration date listed above, subject to payment of annual permit fees and compliance with permit conditions and all applicable local, state, and federal regulations. This permit is valid only at the location specified above, and becomes void upon any transfer of ownership or location. Any modification of the equipment or operation, as defined in District Rule 2201, will require prior District approval. This permit shall be posted as prescribed in District Rule 2010.

Seyed Sadredin
Executive Director / APCO

David Warner
Director of Permit Services
San Joaquin Valley
Air Pollution Control District

FACILITY: N-1237-0-1
EXPIRATION DATE: 09/30/2005

FACILITY-WIDE REQUIREMENTS

1. The owner or operator shall notify the District of any breakdown condition as soon as reasonably possible, but no later than one hour after its detection, unless the owner or operator demonstrates to the District's satisfaction that the longer reporting period was necessary. [District Rule 1100, 6.1; County Rules 110 (Fresno, Stanislaus, San Joaquin); 109 (Merced); 113 (Madera); and 111 (Kern, Tulare, Kings)] Federally Enforceable Through Title V Permit

2. The District shall be notified in writing within ten days following the correction of any breakdown condition. The breakdown notification shall include a description of the equipment malfunction or failure, the date and cause of the initial failure, the estimated emissions in excess of those allowed, and the methods utilized to restore normal operations. [District Rule 1100, 7.0; County Rules 110 (Fresno, Stanislaus, San Joaquin); 109 (Merced); 113 (Madera); and 111 (Kern, Tulare, Kings)] Federally Enforceable Through Title V Permit

3. The owner or operator of any stationary source operation that emits more than 25 tons per year of nitrogen oxides or reactive organic compounds, shall provide the District annually with a written statement in such form and at such time as the District prescribes, showing actual emissions of nitrogen oxides and reactive organic compounds from that source. [District Rule 1160, 5.0] Federally Enforceable Through Title V Permit

4. Any person building, altering or replacing any operation, article, machine, equipment, or other contrivance, the use of which may cause the issuance of air contaminants or the use of which may eliminate, reduce, or control the issuance of air contaminants, shall first obtain an Authority to Construct (ATC) from the District unless exempted by District Rule 2020 (7/21/94). [District Rule 2010, 3.0 and 4.0; 2020; and County Rule 201 (in all eight counties in the San Joaquin Valley)] Federally Enforceable Through Title V Permit

5. The permittee must comply with all conditions of the permit including permit revisions originated by the District. All terms and conditions of a permit that are required pursuant to the Clean Air Act (CAA), including provisions to limit potential to emit, are enforceable by the EPA and Citizens under the CAA. Any permit noncompliance constitutes a violation of the CAA and the District Rules and Regulations, and is grounds for enforcement action, for permit termination, revocation, reopening and reissuance, or modification; or for denial of a permit renewal application. [District Rules 2070, 7.0; 2080; and 2520, 9.9.1 and 9.13.1] Federally Enforceable Through Title V Permit

6. A Permit to Operate or an Authority to Construct shall not be transferred unless a new application is filed with and approved by the District. [District Rule 2031] Federally Enforceable Through Title V Permit

7. Every application for a permit required under Rule 2010 (12/17/92) (Permits Required) shall be filed in a manner and form prescribed by the District. [District Rule 2040] Federally Enforceable Through Title V Permit

8. The operator shall maintain records of required monitoring that include: 1) the date, place, and time of sampling or measurement; 2) the date(s) analyses were performed; 3) the company or entity that performed the analysis; 4) the analytical techniques or methods used; 5) the results of such analysis; and 6) the operating conditions at the time of sampling or measurement. [District Rule 2520, 9.5.1] Federally Enforceable Through Title V Permit

9. The operator shall retain records of all required monitoring data and support information for a period of at least 5 years from the date of the monitoring sample, measurement, or report. Support information includes copies of all reports required by the permit and, for continuous monitoring instrumentation, all calibration and maintenance records and all original strip-chart recordings. [District Rule 2520, 9.5.2] Federally Enforceable Through Title V Permit

FACILITY-WIDE REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate. Any amendments to these Facility-wide Requirements that affect specific Permit Units may constitute modification of those Permit Units.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334
N-1237-0-1 - Apr 22 2011 10:38AM - BROWN
10. The operator shall submit reports of any required monitoring at least every six months unless a different frequency is required by an applicable requirement. All instances of deviations from permit requirements must be clearly identified in such reports. [District Rule 2520, 9.6.1] Federally Enforceable Through Title V Permit

11. Deviations from permit conditions must be promptly reported, including deviations attributable to upset conditions, as defined in the permit. For the purpose of this condition, promptly means as soon as reasonably possible, but no later than 10 days after detection. The report shall include the probable cause of such deviations, and any corrective actions or preventive measures taken. All required reports must be certified by a responsible official consistent with section 10.0 of District Rule 2520(6/15/95) [District Rules 2520, 9.6.2 and 1100, 7.0] Federally Enforceable Through Title V Permit

12. If for any reason a permit requirement or condition is being challenged for its constitutionality or validity by a court of competent jurisdiction, the outcome of such challenge shall not affect or invalidate the remainder of the conditions or requirements in that permit. [District Rule 2520, 9.8] Federally Enforceable Through Title V Permit

13. It shall not be a defense for a permittee in an enforcement action that it would have been necessary to halt or reduce the permitted activity in order to maintain compliance with the conditions of the permit. [District Rule 2520, 9.9.2] Federally Enforceable Through Title V Permit

14. The permit may be modified, revoked, reopened and reissued, or terminated for cause. The filing of a request by the permittee for a permit modification, revocation and reissuance, or termination, or a notification of planned changes or anticipated noncompliance does not stay any permit condition. [District Rule 2520, 9.9.3] Federally Enforceable Through Title V Permit

15. The permit does not convey any property rights of any sort, or any exclusive privilege. [District Rule 2520, 9.9.4] Federally Enforceable Through Title V Permit

16. The Permittee shall furnish to the District, within a reasonable time, any information that the District may request in writing to determine whether cause exists for modifying, revoking and reissuing, or terminating the permit or to determine compliance with the permit. Upon request, the permittee shall also furnish to the District copies of records required to be kept by the permit or, for information claimed to be confidential, the permittee may furnish such records directly to EPA along with a claim of confidentiality. [District Rule 2520, 9.9.5] Federally Enforceable Through Title V Permit

17. The permittee shall pay annual permit fees and other applicable fees as prescribed in Regulation III of the District Rules and Regulations. [District Rule 2520, 9.10] Federally Enforceable Through Title V Permit

18. Upon presentation of appropriate credentials, a permittee shall allow an authorized representative of the District to enter the permittee's premises where a permitted source is located or emissions related activity is conducted, or where records must be kept under condition of the permit. [District Rule 2520, 9.14.2.1] Federally Enforceable Through Title V Permit

19. Upon presentation of appropriate credentials, a permittee shall allow an authorized representative of the District to have access to and copy, at reasonable times, any records that must be kept under the conditions of the permit. [District Rule 2520, 9.14.2.2] Federally Enforceable Through Title V Permit

20. Upon presentation of appropriate credentials, a permittee shall allow an authorized representative of the District to inspect at reasonable times any facilities, equipment, practices, or operations regulated or required under the permit. [District Rule 2520, 9.14.2.3] Federally Enforceable Through Title V Permit

21. Upon presentation of appropriate credentials, a permittee shall allow an authorized representative of the District to sample or monitor, at reasonable times, substances or parameters for the purpose of assuring compliance with the permit or applicable requirements. [District Rule 2520, 9.14.2.4] Federally Enforceable Through Title V Permit

22. No air contaminants shall be discharged into the atmosphere for a period or periods aggregating more than 3 minutes in any one hour which is as dark or darker than Ringelmann #1 or equivalent to 20% opacity and greater, unless specifically exempted by District Rule 4101 (12/17/92), by using EPA method 9. If the equipment or operation is subject to a more stringent visible emission standard as prescribed in a permit condition, the more stringent visible emission limit shall supersede this condition. [District Rule 4101, and County Rules 401 (in all eight counties in the San Joaquin Valley)] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.
23. No person shall supply, sell, solicit or apply any architectural coating, except specialty coatings, that contains more than 250 grams of VOC per liter of coating (less water and exempt compounds, and excluding any colorant added to tint bases), or manufacture, blend, or repackage such coating with more than 250 grams of VOC per liter (less water and exempt compounds, and excluding any colorant added to tint bases) for use within the District. [District Rule 4601, 5.1] Federally Enforceable Through Title V Permit

24. No person shall apply, sell, solicit, or offer for sale any specialty architectural coating listed in the Table of Standards (District Rule 4601, Table 1 (12/17/92)), nor manufacture, blend, or repackage such coating for use within the District, which contains VOCs (less water and exempt compounds, excluding any colorant added to tint bases) in excess of the specified limits listed in Table 1 of Rule 4601 (12/17/92). [District Rule 4601, 5.2] Federally Enforceable Through Title V Permit

25. All VOC-containing materials shall be stored in closed containers when not in use. In use includes, but is not limited to: being accessed, filled, emptied, maintained or repaired. [District Rule 4601, 5.4] Federally Enforceable Through Title V Permit

26. A person shall not use VOCs for the cleanup of spray equipment unless equipment for collection of the cleaning compounds and minimizing its evaporation to the atmosphere is used. [District Rule 4601, 5.5] Federally Enforceable Through Title V Permit

27. The permittee shall comply with all the Labeling and Test Methods requirements outlined in Rule 4601 sections 6.1 and 6.2 (12/17/92). [District Rule 4601, 6.1 and 6.2] Federally Enforceable Through Title V Permit

28. With each report or document submitted under a permit requirement or a request for information by the District or EPA, the permittee shall include a certification of truth, accuracy, and completeness by a responsible official. [District Rule 2520, 9.14.1 and 10.0] Federally Enforceable Through Title V Permit

29. If the permittee performs maintenance on, or services, repairs, or disposes of appliances, the permittee shall comply with the standards for Recycling and Emissions Reduction pursuant to 40 CFR Part 82, Subpart F. [40 CFR 82 Subpart F] Federally Enforceable Through Title V Permit

30. If the permittee performs service on motor vehicles when this service involves the ozone-depleting refrigerant in the motor vehicle air conditioner (MVAC), the permittee shall comply with the standards for Servicing of Motor Vehicle Air Conditioners pursuant to all the applicable requirements as specified in 40 CFR Part 82, Subpart B. [40 CFR Part 82, Subpart B] Federally Enforceable Through Title V Permit

31. Disturbances of soil related to any construction, demolition, excavation, extraction, or water mining activities shall comply with the requirements for fugitive dust control in SJVUAPCD District Rule 8020 (4/25/96) unless specifically exempted under section 4 of Rule 8020 (4/25/96). [District Rule 8020] Federally Enforceable Through Title V Permit

32. Outdoor handling and storage of any bulk material which emits dust shall comply with the requirements of SJVUAPCD Rule 8030 (4/25/96), unless specifically exempted under section 4 of Rule 8030 (4/25/96). [District Rule 8030] Federally Enforceable Through Title V Permit

33. Any paved road over 3 miles in length, and any unpaved roads over half a mile in length, constructed after December 10, 1993 shall use the design criteria and dust control measures of, and comply with the administrative requirements of, SJVUAPCD Rule 8060 (4/25/96) unless specifically exempted under section 4 of Rule 8060 (4/25/96). [District Rule 8060] Federally Enforceable Through Title V Permit

34. Any owner or operator of a demolition or renovation activity, as defined in 40 CFR 61.141, shall comply with the applicable inspection, notification, removal, and disposal procedures for asbestos containing materials as specified in 40 CFR 61.145 (Standard for Demolition and Renovation). [40 CFR 61 Subpart M] Federally Enforceable Through Title V Permit

35. The permittee shall submit certifications of compliance with the terms and standards contained in Title V permits, including emission limits, standards and work practices, to the District and the EPA annually (or more frequently as specified in an applicable requirement or as specified by the District). The certification shall include the identification of each permit term or condition, the compliance status, whether compliance was continuous or intermittent, the methods used for determining the compliance status, and any other facts required by the District to determine the compliance status of the source. [District Rule 2520, 9.17] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: F & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334
Issue Date: Apr 25 2016 11:29 AM - BROWN
36. The permittee shall submit an application for Title V permit renewal to the District at least six months, but not greater than 18 months, prior to the permit expiration date. [District Rule 2520, 5.2] Federally Enforceable Through Title V Permit

37. When a term is not defined in a Title V permit condition, the definition in the rule cited as the origin and authority for the condition in a Title V permit shall apply. [District Rule 2520, 9.1.1] Federally Enforceable Through Title V Permit

38. Compliance with permit conditions in the Title V permit shall be deemed compliance with the following outdated SIP requirements: Rule 401 (Madera, Fresno, Kern, Kings, San Joaquin, Stanislaus, Tulare and Merced), Rule 110 (Fresno, Stanislaus, San Joaquin), Rule 109 (Merced), Rule 113 (Madera), Rule 111 (Kern, Tulare, Kings), Rules 201, 202, 203, 204, 208, and 209 (Fresno, Kern, Tulare, Kings, Madera, Stanislaus, Merced, San Joaquin), Rule 410.1 (Kern), and Rule 423 (Kern, Fresno, Stanislaus, San Joaquin). A permit shield is granted from these requirements. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit

39. Compliance with permit conditions in the Title V permit shall be deemed compliance with the following applicable requirements: SJVUAPCD Rules 1100, sections 6.1 and 7.0 (12/17/92); 2010, sections 3.0 and 4.0 (12/17/92); 2031 (12/17/92); 2040 (12/17/92); 2070, section 7.0 (12/17/92); 2080 (12/17/92); 4101 (12/17/92); 4601, sections 5.1, 5.2, 5.4, 5.5, 6.1, and 6.2 (12/17/92); 8020 (4/25/96); 8030 (4/25/96); 8060 (4/25/96); A permit shield is granted from these requirements. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit

40. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

41. Facility shall comply with all applicable requirements regarding preparation and implementation of a risk management plan by August 31, 1999 and shall abide by all applicable sections of 40 CFR Part 68. [40 CFR 68] Federally Enforceable Through Title V Permit

42. On July 6, 2000, the initial Title V permit was issued. The reporting periods for the Report of Required Monitoring and the Compliance Certification Report are based upon this initial permit issuance date, unless alternative dates are approved by the District Compliance Division. These reports are due within 30 days of the end of the reporting period. [District Rule 2520] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-1-1

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
TWO BULK STORAGE TANKS, PNEUMATIC CONVEYING SYSTEM WITH FABRIC COLLECTOR (PCO3 SLY COLLECTOR).

PERMIT UNIT REQUIREMENTS

1. All equipment shall be maintained in good operating condition and shall be operated in a manner to minimize emissions of air contaminants into the atmosphere. [District NSR Rule] Federally Enforceable Through Title V Permit

2. After each loading, the fabric collector cleaning system shall be cycled. [District NSR Rule] Federally Enforceable Through Title V Permit

3. Dust collection system shall be completely inspected annually for evidence of particulate matter breakthrough and repaired as needed. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

4. Dust collector filters shall be thoroughly inspected annually for tears, scuffs, abrasions, holes, or any evidence of particulate matter breakthrough and shall be replaced as needed. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

5. Records of dust collector maintenance, inspections, and repair shall be maintained. These records shall include identification of the equipment, date of inspection, any corrective action taken, and identification of the personnel performing the inspection. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

6. Particulate matter emissions shall not exceed the hourly rate as calculated in District Rule 4202 using the equation E=3.59xP^0.62 if P is less than or equal to 30 tons per hour, or E=17.37xP^0.16 if P is greater than 30 tons per hour. (amended December 17, 1992). [District Rule 4202] Federally Enforceable Through Title V Permit

7. Particulate matter emissions shall not exceed 0.1 gr/dscf. [District Rule 4201] Federally Enforceable Through Title V Permit

8. Visible emissions shall be inspected annually during operation. If visible emissions are observed, corrective action shall be taken to eliminate visible emissions. If visible emissions cannot be corrected within 24 hours, a visible emissions test using EPA Method 9 shall be conducted. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-3-7
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
90 MMBTU/HR NATURAL GAS-FIRED NEBRASKA MODEL NS-E63 BOILER WITH A TODD COMBUSTION MODEL SV545FGX LOW NOX BURNER AND FLUE GAS RECIRCULATION (FGR) SYSTEM

PERMIT UNIT REQUIREMENTS

1. All equipment shall be maintained in good operating condition and shall be operated in a manner to minimize emissions of air contaminants into the atmosphere. [District NSR Rule] Federally Enforceable Through Title V Permit.

2. Particulate matter emissions shall not exceed 0.1 grain/dscf at operating conditions, nor 0.1 grain/dscf calculated to 12% CO2, nor 10 lb/hr. [District Rule 4201 and District Rule 4301, 5.1 and 5.2.3] Federally Enforceable Through Title V Permit.

3. The unit shall only be fired on PUC-regulated natural gas. [District NSR Rule] Federally Enforceable Through Title V Permit.

4. A non-resettable, totaling mass or volumetric fuel flow meter to measure the amount of natural gas combusted in the unit shall be installed, utilized and maintained. [District NSR Rule, District Rules 4305 and 4306] Federally Enforceable Through Title V Permit.

5. Maximum annual heat input of the unit shall not exceed 30 billion Btu per calendar year. [District NSR Rule, District Rules 4305 and 4306] Federally Enforceable Through Title V Permit.

6. Emissions rates from the natural gas-fired unit shall not exceed any of the following limits: 30 ppmv NOx @ 3% O2 or 0.036 lb-NOx/MMBtu, 0.00285 lb-SOx/MMBtu, 0.005 lb-PM10/MMBtu, 200 ppmv CO @ 3% O2 or 0.148 lb-CO/MMBtu, or 0.0028 lb-VOC/MMBtu. [District NSR Rule, District Rules 4305 and 4306] Federally Enforceable Through Title V Permit.

7. The flue gas recirculation valve(s) setting shall be monitored at least once a weekly basis. Monitoring shall be performed within 5 days of restarting the unit unless monitoring has been performed within the last week. Records must be maintained of the dates of non-operation to validate extended monitoring frequencies. [District Rules 4305, 4306, and 2520] Federally Enforceable Through Title V Permit.

8. The flue gas recirculation valve(s) setting shall not be less than 11.5% at firing rates less than 30%. The flue gas recirculation valve(s) setting shall not be less than 81.8% at firing rates greater than 30% and less than 60%. The flue gas recirculation valve(s) setting shall not be less than 100% at firing rates greater than 60%.. [District Rules 4305, 4306 and 2520] Federally Enforceable Through Title V Permit.

9. Normal range or level for the flue gas recirculation valve(s) settings shall be re-established during each source test required by this permit. [District Rules 4305, 4306, and 2520] Federally Enforceable Through Title V Permit.

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334
N-1237-3-7, Aug 8, 2007, 1.0 PRINT - SQUARES
10. If the flue gas recirculation valve(s) setting is less than the normal range/level, the permittee shall return the flue gas recirculation valve(s) setting to the normal range/level as soon as possible, but no longer than 1 hour of operation after detection. If the flue gas recirculation valve(s) setting is not returned to the normal range/level within 1 hour of operation after detection, the permittee shall notify the District within the following 1 hour, and conduct a source test within 60 days of the first exceedance, to demonstrate compliance with the applicable emission limits at the new flue gas recirculation valve(s) setting. A District-approved portable analyzer may be used in lieu of a source test to demonstrate compliance. In lieu of conducting a source test, the permittee may stipulate a violation has occurred, subject to enforcement action. The permittee must then correct the violation, show compliance has been re-established, and resume monitoring procedures. If the deviations are the result of a qualifying breakdown condition pursuant to Rule 1100, the permittee may fully comply with Rule 1100 in lieu of the performing the notification and testing required by this condition. [District Rules 4305, 4306, and 2520] Federally Enforceable Through Title V Permit

11. The permittee shall maintain records of the date and time of flue gas recirculation valve(s) settings, the observed setting, and the firing rate at the time of the flue gas recirculation valve(s) setting measurements. The records must also include a description of any corrective action taken to maintain the flue gas recirculation valve(s) setting within the acceptable range. [District Rules 4305, 4306, and 2520] Federally Enforceable Through Title V Permit

12. During the 36-month source testing interval, the owner/operator shall have unit tuned at least twice each calendar year, from four to eight months apart, in which it operates, by a technician that is qualified, to the satisfaction of the APCO, in accordance with the procedure described in Rule 4304 (Equipment Tuning Procedure for Boilers, Steam Generators, and Process Heaters). [District Rule 4306] Federally Enforceable Through Title V Permit

13. If the unit does not operate throughout a continuous six-month period within a calendar year, only one tune-up is required for that calendar year. No tune-up is required for any unit that is not operated during that calendar year; this unit may be tested fired to verify availability of the unit for its intended use, but once the test firing is completed the unit shall be shutdown. [District Rule 4306] Federally Enforceable Through Title V Permit

14. All emissions measurements shall be made with the unit operating either at conditions representative of normal operations or conditions specified in the Permit to Operate. No determination of compliance shall be established within two hours after a continuous period in which fuel flow to the unit is shut off for 30 minutes or longer, or within 30 minutes after a re-ignition as defined in Section 3.0 of District Rule 4306. [District Rules 4305 and 4306] Federally Enforceable Through Title V Permit

15. Source testing to measure natural gas-combustion NOx and CO emissions from this unit shall be conducted at least once every twelve (12) months. After demonstrating compliance on two (2) consecutive annual source tests, the unit shall be tested not less than once every thirty-six (36) months. If the result of the 36-month source test demonstrates that the unit does not meet the applicable emission limits, the source testing frequency shall revert to at least once every twelve (12) months. [District Rules 4305 and 4306] Federally Enforceable Through Title V Permit

16. The source plan shall identify which basis (ppmv or lb/MMBtu) will be used to demonstrate compliance. [District Rules 4305 and 4306] Federally Enforceable Through Title V Permit

17. Source testing shall be conducted using the methods and procedures approved by the District. The District must be notified at least 30 days prior to any compliance source test, and a source test plan must be submitted for approval at least 15 days prior to testing. [District Rule 1081] Federally Enforceable Through Title V Permit

18. NOx emissions for source test purposes shall be determined using EPA Method 7E or ARB Method 100 on a ppmv basis, or EPA Method 19 on a heat input basis. [District Rules 4305 and 4306] Federally Enforceable Through Title V Permit

19. CO emissions for source test purposes shall be determined using EPA Method 10 or EPA Method 100. [District Rules 4305 and 4306] Federally Enforceable Through Title V Permit

20. Stack gas oxygen (O2) shall be determined using EPA Method 3 or 3A or ARB Method 100. [District Rules 4305 and 4306] Federally Enforceable Through Title V Permit

21. For emissions source testing, the arithmetic average of three 30-consecutive-minute test runs shall apply. If two of three runs are above an applicable limit the test cannot be used to demonstrate compliance with an applicable limit. [District Rules 4305 and 4306] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.
22. The results of each source test shall be submitted to the District within 60 days thereafter. [District Rule 1081] Federally Enforceable Through Title V Permit

23. Records of monthly and annual heat input of the unit shall be maintained. [District NSR Rule, District Rules 4305 and 4306] Federally Enforceable Through Title V Permit

24. Operator shall ensure that all required source testing conforms to the compliance testing procedures described in District Rule 1081. [District Rule 1081, and County Rules 108 (Kings), 108.1 (Fresno, Merced, San Joaquin, Tulare, Kern, and Stanislaus), and 110 (Madera)] Federally Enforceable Through Title V Permit

25. Operator shall provide that fuel hhv be certified by third party fuel supplier or determined annually by: ASTM D 1826-88 or D 1945-81 in conjunction with ASTM D 3588-89 for gaseous fuels. [District Rule 2520, 9.4.2; 4305, 6.2.1; 4306, 6.2.1; and 4351, 6.2.1] Federally Enforceable Through Title V Permit

26. Nitrogen oxide (NOx) emission concentrations in ppmv referenced at dry stack emissions shall be corrected to 3% O2 and lb/MMBtu rates shall be calculated as lb NO2/MMBtu of heat input (hhv). [District Rule 4305, 8.1; 4306, 8.1; and/or 4351, 8.1] Federally Enforceable Through Title V Permit

27. Operator shall monitor and record for each unit the hhv and cumulative annual use of each fuel. [District Rule 4351, 6.1.1] Federally Enforceable Through Title V Permit

28. Operator shall maintain copies of fuel invoices and supplier certifications. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

29. All records shall be maintained and retained on-site for a minimum of five (5) years, and shall be made available for District inspection upon request. [District NSR Rule, District Rules 4305, 4306, and 2520, 9.4.2] Federally Enforceable Through Title V Permit

30. Compliance with permit conditions in the Title V permit shall be deemed compliance with the following subsumed requirements: Rule 405 (Madera), Rule 408 (Fresno), Rule 408.2 (Merced) and 407.2 (Kern, Tulare, Kings, Stanislaus, and San Joaquin); Rule 402 (Madera) and 404 (all seven remaining counties in the San Joaquin Valley); SJVUAPCD Rule 4301. A permit shield is granted from these requirements. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit

31. Compliance with permit conditions in the Title V permit shall be deemed compliance with the following subsumed requirements: Rule 405 (Madera), 408 and 409 (Kern), and 408 (all six remaining counties in the San Joaquin Valley); Rule 404 (Madera) 406 (Fresno), and 407 (all six remaining counties in the San Joaquin Valley); SJVUAPCD Rule 4801. A permit shield is granted from these requirements. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit

32. Compliance with permit conditions in the Title V permit shall be deemed compliance with the following requirements: SJVUAPCD Rule 4201, 4301, 4305, and 4351. A permit shield is granted from these requirements. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit

33. Compliance with permit conditions in the Title V permit shall be deemed compliance with the following requirements: SJVUAPCD Rule 1081, and County Rules 108 (Kings), 108.1 (Fresno, Merced, San Joaquin, Tulare, Kern, and Stanislaus), and 110 (Madera). [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit

34. The requirements of 40 CFR 72.6(b) and 40 CFR 60.40c do not apply to this source. A permit shield is granted from this requirement. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. All equipment shall be maintained in good operating condition and shall be operated in a manner to minimize emissions of air contaminants into the atmosphere. [District NSR Rule] Federally Enforceable Through Title V Permit

2. Particulate matter emissions shall not exceed 0.1 grain/scf at operating conditions, nor 0.1 grain/scf calculated to 12% CO2, nor 10 lb/hr. [District Rules 4201 and 4301, 5.1 and 5.2.3] Federally Enforceable Through Title V Permit

3. The emission control system shall be in operation and emissions shall be minimized insofar as technologically feasible during startup and shutdown. [District Rules 4305 and 4306] Federally Enforceable Through Title V Permit

4. The unit shall only be fired on PUC-regulated natural gas. [District NSR Rule] Federally Enforceable Through Title V Permit

5. Operator shall provide that fuel hhv be certified by third party fuel supplier or determined annually by ASTM D 1826 or D 1945 in conjunction with ASTM D 3588 for gaseous fuels. [District Rules 2520, 9.3.2, 4305, 6.2.1 and 4306, 6.2.1] Federally Enforceable Through Title V Permit

6. Operator shall maintain copies of fuel invoices and supplier certifications. [District Rule 2520, 9.3.2] Federally Enforceable Through Title V Permit

7. Compliance with permit conditions in the Title V permit shall be deemed compliance with the following subsumed requirements: Rule 407 (Merced). [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit

8. Compliance with permit conditions in the Title V permit shall be deemed compliance with the following subsumed requirements: SJVUAPCD Rule 1081, 4201, 4202, 4301 and 4305. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit

9. The requirements of 40 CFR 60, subpart Db do not apply to this source. A permit shield is granted for this requirement. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit

10. Except during start-up and shutdown, emissions from the exhaust of the SCR system serving this boiler shall not exceed any of the following limits: 9 ppmvd NOx @ 3% O2 or 0.011 lb-NOx/MMBtu; 0.00285 lb-SOx/MMBtu; 0.005 lb-PM10/MMBtu; 200 ppmvd CO @ 3% O2 or 0.148 lb-CO/MMBtu; or 0.0028 lb-VOC/MMBtu. [District NSR Rule and District Rules 4305, and 4306, 5.1] Federally Enforceable Through Title V Permit

11. During start-up and shutdown, emissions from the exhaust of the SCR system serving this boiler shall not exceed any of the following limits: 1.65 lb-NOx/hr; 0.00285 lb-SOx/MMBtu; 0.005 lb-PM10/MMBtu; 22.2 lb-CO/hr; or 0.0028 lb-VOC/MMBtu. [District NSR Rule and District Rules 4305 and 4306] Federally Enforceable Through Title V Permit

12. The total duration of start-up time shall not exceed 9.0 hours per day. [District NSR Rule and District Rules 4305 and 4306, 5.3.3] Federally Enforceable Through Title V Permit

13. The total duration of startup time shall not exceed 6.0 hours per occurrence. [District NSR Rule and District Rules 4305, and 4306, 5.3.3] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.
14. The total duration of shutdown time shall not exceed 6.0 hours per day. [District NSR Rule and District Rules 4305, and 4306, 5.3.3] Federally Enforceable Through Title V Permit

15. The total duration of shutdown time shall not exceed 3.0 hours per occurrence. [District NSR Rule and District Rules 4305, and 4306, 5.3.3] Federally Enforceable Through Title V Permit

16. The ammonia (NH3) emissions shall not exceed 10 ppmvd @ 3% O2 over a 15 minute averaging period. [District Rule 4102]

17. Source testing to measure NOx and CO emissions from this unit while fired on natural gas shall be conducted at least once every twelve (12) months. After demonstrating compliance on two (2) consecutive annual source tests, the unit shall be tested not less than once every thirty-six (36) months. If the result of the 36-month source test demonstrates that the unit does not meet the applicable emission limits, the source testing frequency shall revert to at least once every twelve (12) months. [District NSR Rule and District Rules 4102, 4305 and 4306] Federally Enforceable Through Title V Permit

18. Source testing to measure NH3 emissions from this unit while fired on natural gas shall be conducted at least once every twelve (12) months. After demonstrating compliance on two (2) consecutive annual source tests, the unit shall be tested not less than once every thirty-six (36) months. If the result of the 36-month source test demonstrates that the unit does not meet the applicable emission limits, the source testing frequency shall revert to at least once every twelve (12) months. [District Rule 4102]

19. Source testing shall be conducted using the methods and procedures approved by the District. The District must be notified at least 30 days prior to any compliance source test, and a source test plan must be submitted for approval at least 15 days prior to testing. [District Rules 1081] Federally Enforceable Through Title V Permit

20. The source test plan shall identify which fuel the source test is going to be performed on and the basis (ppmv or lb/MMBtu) that will be used to demonstrate compliance. [District Rules 4305 and 4306] Federally Enforceable Through Title V Permit

21. All emissions measurements shall be made with the unit operating either at conditions representative of normal operations or conditions specified in the Permit to Operate. No determination of compliance shall be established within two hours after a continuous period in which fuel flow to the unit is shut off for 30 minutes or longer, or within 30 minutes after a re-ignition as defined in Section 3.0 of District Rule 4306. [District Rules 4305 and 4306] Federally Enforceable Through Title V Permit

22. For emissions source testing, the arithmetic average of three 30-consecutive-minute test runs shall apply. If two of three runs are above an applicable limit the test cannot be used to demonstrate compliance with an applicable limit. [District Rules 4305 and 4306, 5.5.5] Federally Enforceable Through Title V Permit

23. NOx emissions for source test purposes shall be determined using EPA Method 7E or ARB Method 100 on a ppmv basis, or EPA Method 19 on a heat input basis. [District Rules 4305 and 4306, 6.2] Federally Enforceable Through Title V Permit

24. CO emissions for source test purposes shall be determined using EPA Method 10 or ARB Method 100. [District Rules 4305 and 4306, 6.2] Federally Enforceable Through Title V Permit

25. Stack gas oxygen (O2) shall be determined using EPA Method 3 or 3A or ARB Method 100. [District Rules 4305 and 4306, 6.2] Federally Enforceable Through Title V Permit

26. Source testing for ammonia slip shall be conducted utilizing BAAQMD Method ST-1B. [District Rule 4102]

27. The results of each source test shall be submitted to the District within 60 days thereafter. [District Rule 1081] Federally Enforceable Through Title V Permit

28. The permittee shall monitor and record the stack concentration of NOx, CO and O2 at least once during each month in which source testing is not performed. NOx, CO and O2 monitoring shall be conducted utilizing a portable analyzer that meets District specifications. Monitoring shall not be required if the unit is not in operation, i.e. the unit need not be started solely to perform monitoring. Monitoring shall be performed within 5 days of restarting the unit unless it has been performed within the last month. [District Rules 4305 and 4306] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.
29. If the NOx or CO concentrations, as measured by the portable analyzer or the District approved ammonia monitoring equipment, exceed the permitted levels the permittee shall return the emissions to compliant levels as soon as possible, but no longer than 1 hour of operation after detection. If the portable analyzer continues to show emission limit violations after 1 hour of operation following detection, the permittee shall notify the District within the following 1 hour and conduct a certified source test within 60 days of the first exceedence. In lieu of conducting a source test, the permittee may stipulate a violation that is subject to enforcement action has occurred. The permittee must then correct the violation, show compliance has been re-established, and resume monitoring procedures. If the deviations are the result of a qualifying breakdown condition pursuant to Rule 1100, the permittee may fully comply with Rule 1100 in lieu of the performing the notification and testing required by this condition. [District Rules 4305 and 4306] Federally Enforceable Through Title V Permit

30. The permittee shall monitor and record the stack concentration of NH3 at least once during each month in which source testing is not performed. NH3 monitoring shall be conducted utilizing Draeger tubes or a District approved equivalent method. Monitoring shall not be required if the unit is not in operation, i.e. the unit need not be started solely to perform monitoring. Monitoring shall be performed within 5 days of restarting the unit unless it has been performed within the last month. [District Rule 4102]

31. If the NH3 concentrations, as measured by the portable analyzer or the District approved ammonia monitoring equipment, exceed the permitted levels the permittee shall return the emissions to compliant levels as soon as possible, but no longer than 1 hour of operation after detection. If the ammonia monitoring equipment continues to show emission limit violations after 1 hour of operation following detection, the permittee shall notify the District within the following 1 hour and conduct a certified source test within 60 days of the first exceedence. In lieu of conducting a source test, the permittee may stipulate a violation that is subject to enforcement action has occurred. The permittee must then correct the violation, show compliance has been re-established, and resume monitoring procedures. If the deviations are the result of a qualifying breakdown condition pursuant to Rule 1100, the permittee may fully comply with Rule 1100 in lieu of the performag the notification and testing required by this condition. [District Rule 4102]

32. All NOx, CO and O2 emission readings shall be taken with the unit operating at conditions representative of normal operation or under the conditions specified in the Permit to Operate. The NOx, CO and O2 analyzer shall be calibrated, maintained, and operated in accordance with the manufacturer's specifications and recommendations or a protocol approved by the APCO. Analyzer readings taken shall be averaged over a 15 consecutive-minute period by either taking a cumulative 15 consecutive-minute sample reading or by taking at least five readings, evenly spaced out over the 15 consecutive-minute period. [District Rules 4305 and 4306] Federally Enforceable Through Title V Permit

33. Ammonia emission readings shall be conducted at the time the NOx, CO and O2 readings are taken. The readings shall be converted to ppmvd @ 3% O2. [District Rule 4102]

34. NH3 emission readings shall be taken with the unit operating at conditions representative of normal operation or under the conditions specified in the Permit to Operate. The NH3 emission monitoring equipment shall be calibrated, maintained, and operated in accordance with the manufacturer's specifications and recommendations or a protocol approved by the APCO. Analyzer readings taken shall be averaged over a 15 consecutive-minute period by either taking a cumulative 15 consecutive-minute sample reading or by taking at least five readings, evenly spaced out over the 15 consecutive-minute period. [District Rule 4102]

35. The permittee shall maintain records of: (1) the date and time of NOx, CO, NH3 and O2 measurements, (2) the O2 concentration in percent by volume and the measured NOx, CO and NH3 concentrations corrected to 3% O2, (3) make and model of the portable analyzer, (4) portable analyzer calibration records, (5) the method of determining the NH3 emission concentration, and (6) a description of any corrective action taken to maintain the emissions at or below the acceptable levels. [District Rules 4305 and 4306] Federally Enforceable Through Title V Permit

36. The permittee shall maintain records of: (1) the date and time of NH3 measurements, (2) the NH3 concentrations corrected to 3% O2, (3) the method of determining the NH3 emission concentration, (4) the make and model of the portable analyzer if used, (5) portable analyzer calibration records if used, and (6) a description of any corrective action taken to maintain the emissions at or below the acceptable levels. [District Rule 4102]

37. The permittee shall maintain daily records of start-up and shutdown durations and number of occurrences of each. [District NSR Rule and District Rules 1070, 4305 and 4306] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.
38. All records shall be maintained and retained on-site for a minimum of five (5) years, and shall be made available for District inspection upon request. [District Rules 1070, 4305, and 4306, 6.1] Federally Enforceable Through Title V Permit
PERMIT UNIT REQUIREMENTS

1. All equipment shall be maintained in good operating condition and shall be operated in a manner to minimize emissions of air contaminants into the atmosphere. [District NSR Rule] Federally Enforceable Through Title V Permit

2. Particulate matter emissions shall not exceed the hourly rate calculated in District Rule 4202 using equation:
   \[ E=3.59xP^{0.62} \] if \( P \) is less than or equal to 30 tons per hour, or \[ E=17.37xP^{0.16} \] if \( P \) is greater than 30 tons per hour (amended December 17, 1992). [District Rule 4202] Federally Enforceable Through Title V Permit

3. Particulate matter emissions shall not exceed 0.1 gr/dscf. [District Rule 4201] Federally Enforceable Through Title V Permit

4. Visible emissions shall be inspected annually during operation. If visible emissions are observed, corrective action shall be taken to eliminate visible emissions. If visible emissions cannot be corrected within 24 hours, a visible emissions test using EPA Method 9 shall be conducted. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

5. Dust collection system shall be completely inspected annually for evidence of particulate matter breakthrough and repaired as needed. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

6. Dust collector filters shall be thoroughly inspected annually for tears, scuffs, abrasions, holes, or any evidence of particulate matter breakthrough and shall be replaced as needed. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

7. Records of dust collector maintenance, inspections, and repair shall be maintained. These records shall include identification of the equipment, date of inspection, any corrective action taken, and identification of the personnel performing the inspection. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-6-2
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
DIATOMACEOUS EARTH (DE) PNEUMATIC RECEIVING OPERATION WITH AN 8,190 CUBIC FOOT SILO SERVED BY
A DYNAMIC AIR BAGHOUSE (MODEL #84A-25).

PERMIT UNIT REQUIREMENTS

1. The baghouse shall be equipped with a pressure differential gauge to indicate the pressure drop across the bags. The
gauge shall be maintained in good working condition at all times and shall be located in an easily accessible location.
   [District NSR Rule] Federally Enforceable Through Title V Permit

2. Replacement bags numbering at least 10% of the total number of bags in the largest baghouse using each type of bag
shall be maintained on the premises. [District NSR Rule] Federally Enforceable Through Title V Permit

3. Material removed from dust collector(s) shall be disposed of in a manner preventing entrainment into the atmosphere.
   [District NSR Rule] Federally Enforceable Through Title V Permit

4. The baghouse cleaning frequency and duration shall be adjusted to optimize the control efficiency. [District NSR Rule]
   Federally Enforceable Through Title V Permit

5. Ducting to the baghouse shall be properly maintained to prevent fugitive dust emissions. [District NSR Rule] Federally
   Enforceable Through Title V Permit

6. The PM10 emission concentration shall not exceed 0.003 lbs per ton of material received. [District NSR Rule]
   Federally Enforceable Through Title V Permit

7. The amount of material received shall not exceed 75 tons in any one day. [District NSR Rule] Federally Enforceable
   Through Title V Permit

8. Daily records of the amount of material received shall be maintained, retained on the premises for a minimum of five
   years, and shall be made available for District inspection upon request. [District Rule 1070 and 2520, 9.5.2] Federally
   Enforceable Through Title V Permit

9. Dust collection system shall be completely inspected annually for evidence of particulate matter breakthrough and
   repaired as needed. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

10. Dust collector filters shall be thoroughly inspected annually for any tears, scuffs, abrasions, holes, or any evidence of
    particulate matter breakthrough and shall be replaced as needed. [District Rule 2520, 9.4.2] Federally Enforceable
    Through Title V Permit

11. Records of dust collector maintenance, inspections, and repair shall be maintained. These records shall include
    identification of the equipment, date of inspection, corrective action taken, and identification of the individual
    performing the inspection. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

12. Particulate matter emissions shall not exceed the hourly rate as calculated in District Rule 4202 using the equation
    E=3.59xP^0.62 if P is less than or equal to 30 tons per hour, or E=17.37xP^0.16 if P is greater than 30 tons per

13. Particulate matter emissions shall not exceed 0.1 gr/dscf. [District Rule 4201] Federally Enforceable Through Title V
    Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE
These terms and conditions are part of the Facility-wide Permit to Operate.
14. Visible emissions shall be inspected annually during operation. If visible emissions are observed, corrective action shall be taken to eliminate visible emissions. If visible emissions cannot be corrected within 24 hours, a visible emissions test using EPA Method 9 shall be conducted. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

15. There shall be no visible emissions from the baghouse. [District NSR] Federally Enforceable Through Title V Permit
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-7-1

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
ABRASIVE BLASTING OPERATION WITH A 100 LB CLEMCO BLASTING POT.

PERMIT UNIT REQUIREMENTS

1. All abrasive blasting shall be conducted within a permanent building unless steel or iron shot/grit is used exclusively, the item to be blasted exceeds 8 feet in any dimension, or the surface being blasted is situated at its permanent location or no further away from its permanent location than is necessary to allow the surface to be blasted. [92500 CCR]

2. Abrasive blasting operations conducted outside a permanent building which do not use steel or iron shot/grit exclusively shall use: wet abrasive blasting, hydroblasting, vacuum blasting, or abrasives certified by CARB for permissible dry outdoor blasting. [92500 CCR]

3. Abrasive blasting operations conducted outside a permanent building shall not discharge air contaminants into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as or darker than Ringelmann 2 or equivalent to 40% opacity. [92200 CCR]

4. Abrasive blasting operations conducted within a permanent building shall not discharge air contaminants into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as or darker than Ringelmann 1 or equivalent to 20% opacity. [92200 CCR]

5. A used certified abrasive shall not be considered certified for reuse unless the abrasive conforms to its original cut-point fineness. [92530 CCR]

6. All abrasive blasting shall be conducted in accordance with California Code of Regulations Title 17, Subchapter 6, Sections 92000 through 92540. [CCR]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. All abrasive blasting shall be conducted within a permanent building unless steel or iron shot/grit is used exclusively, the item to be blasted exceeds 8 feet in any dimension, or the surface being blasted is situated at its permanent location or no further away from its permanent location than is necessary to allow the surface to be blasted. [92500 CCR]

2. Abrasive blasting operations conducted outside a permanent building which do not use steel or iron shot/grit exclusively shall use: wet abrasive blasting, hydroblasting, vacuum blasting, or abrasives certified by CARB for permissible dry outdoor blasting. [92500 CCR]

3. Abrasive blasting operations conducted outside a permanent building shall not discharge air contaminants into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as or darker than Ringelmann 2 or equivalent to 40% opacity. [92200 CCR]

4. Abrasive blasting operations conducted within a permanent building shall not discharge air contaminants into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as or darker than Ringelmann 1 or equivalent to 20% opacity. [92200 CCR]

5. A used certified abrasive shall not be considered certified for reuse unless the abrasive conforms to its original cut-point fineness. [92530 CCR]

6. All abrasive blasting shall be conducted in accordance with California Code of Regulations Title 17, Subchapter 6, Sections 92000 through 92540. [CCR]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. All abrasive blasting shall be conducted within a permanent building unless steel or iron shot/grit is used exclusively, the item to be blasted exceeds 8 feet in any dimension, or the surface being blasted is situated at its permanent location or no further away from its permanent location than is necessary to allow the surface to be blasted. [92500 CCR]

2. Abrasive blasting operations conducted outside a permanent building which do not use steel or iron shot/grit exclusively shall use: wet abrasive blasting, hydroblasting, vacuum blasting, or abrasives certified by CARB for permissible dry outdoor blasting. [92500 CCR]

3. Abrasive blasting operations conducted outside a permanent building shall not discharge air contaminants into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as or darker than Ringelmann 2 or equivalent to 40% opacity. [92200 CCR]

4. Abrasive blasting operations conducted within a permanent building shall not discharge air contaminants into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as or darker than Ringelmann 1 or equivalent to 20% opacity. [92200 CCR]

5. A used certified abrasive shall not be considered certified for reuse unless the abrasive conforms to its original cut-point fineness. [92530 CCR]

6. All abrasive blasting shall be conducted in accordance with California Code of Regulations Title 17, Subchapter 6, Sections 92000 through 92540. [CCR]
PERMIT UNIT REQUIREMENTS

1. All abrasive blasting shall be conducted within a permanent building unless steel or iron shot/grit is used exclusively, the item to be blasted exceeds 8 feet in any dimension, or the surface being blasted is situated at its permanent location or no further away from its permanent location than is necessary to allow the surface to be blasted. [92500 CCR]

2. Abrasive blasting operations conducted outside a permanent building which do not use steel or iron shot/grit exclusively shall use: wet abrasive blasting, hydroblasting, vacuum blasting, or abrasives certified by CARB for permissible dry outdoor blasting. [92500 CCR]

3. Abrasive blasting operations conducted outside a permanent building shall not discharge air contaminants into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as or darker than Ringelmann 2 or equivalent to 40% opacity. [92200 CCR]

4. Abrasive blasting operations conducted within a permanent building shall not discharge air contaminants into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as or darker than Ringelmann 1 or equivalent to 20% opacity. [92200 CCR]

5. A used certified abrasive shall not be considered certified for reuse unless the abrasive conforms to its original cut-point fineness. [92530 CCR]

6. All abrasive blasting shall be conducted in accordance with California Code of Regulations Title 17, Subchapter 6, Sections 92000 through 92540. [CCR]
PERMIT UNIT REQUIREMENTS

1. The incinerator combustion chamber shall be preheated to and maintained at or above 1400 degrees F throughout the oak chip roasting process. [District NSR Rule] Federally Enforceable Through Title V Permit

2. The incinerator shall be equipped with either: an interlock device which shuts down the oak chip roasting oven if the incinerator combustion chamber temperature drops below 1400 degrees F, or a continuous temperature monitoring and recording system. [District NSR Rule] Federally Enforceable Through Title V Permit

3. The amount of material processed (received, roasted and unloaded) shall not exceed 5.25 tons in any one day. [District NSR Rule] Federally Enforceable Through Title V Permit

4. The PM10 emission concentration shall not exceed 0.076 pounds per ton of material processed. [District NSR Rule] Federally Enforceable Through Title V Permit

5. The volatile organic compound (VOC) emission concentration shall not exceed 0.114 pounds per ton of material processed. [District NSR Rule] Federally Enforceable Through Title V Permit

6. Daily records of the amount of material processed shall be maintained, retained on the premises for a minimum of five years, and made available for District inspection upon request. [District Rule 1070 and 2520, 9.5.2] Federally Enforceable Through Title V Permit

7. The water flow rate into the scrubber shall not be less than 100 gallons per minute. [District NSR Rule] Federally Enforceable Through Title V Permit

8. Maximum air flow rate into the scrubber shall not be exceed 9,000 cfm. [District NSR Rule] Federally Enforceable Through Title V Permit

9. Scrubbers shall have operational differential pressure indicators. [District NSR Rule] Federally Enforceable Through Title V Permit

10. Scrubber liquid supply (at inlet to scrubber) shall have an operational pressure indicator. [District NSR Rule] Federally Enforceable Through Title V Permit

11. Scrubber liquid supply (at inlet to scrubber) shall have an operational flow meter. [District NSR Rule] Federally Enforceable Through Title V Permit

12. Scrubber sprays and/or nozzles shall be maintained in optimum working condition. [District NSR Rule] Federally Enforceable Through Title V Permit

13. Sampling facilities for source testing shall be provided in accordance with the provisions of Rule 1081 (amended December 16, 1993). [District Rule 1081] Federally Enforceable Through Title V Permit

14. Source testing shall be conducted using the methods and procedures approved by the District. The District must be notified 30 days prior to any compliance source test, and a source test plan must be submitted for approval 15 days prior to testing. [District Rule 1081] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.
15. Source testing to measure concentrations of volatile organic compounds (as methane) shall be conducted using EPA methods 18 or 25B, or CARB method 100. [District NSR Rule] Federally Enforceable Through Title V Permit

16. The results of each source test shall be submitted to the District within 60 days thereafter. [District Rule 1081] Federally Enforceable Through Title V Permit

17. Particulate matter emissions shall not exceed the hourly rate calculated in District Rule 4202 using equation \( E = 3.59 \times P^0.62 \) if \( P \) is less than or equal to 30 tons per hour, or \( E = 17.37 \times P^0.16 \) if \( P \) is greater than 30 tons per hour (amended December 17, 1992). [District Rule 4202] Federally Enforceable Through Title V Permit

18. Particulate matter emissions shall not exceed 0.1 gr/dscf. [District Rule 4201] Federally Enforceable Through Title V Permit

19. Visible emissions shall be inspected monthly during operation. If visible emissions are observed, corrective action shall be taken to eliminate visible emissions. If visible emissions cannot be corrected within 24 hours, a visible emissions test using EPA Method 9 shall be conducted. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

20. Scrubber water flow rate, air flow rate and operational pressure indicator shall be observed and recorded weekly during operation of this unit. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

21. Records of scrubber water flow rate, air flow rate and operational pressure shall be maintained. The records shall include identification of the equipment, date of inspection, corrective action taken, and identification of the individual performing the inspection. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-13-1

San Joaquin Valley
Air Pollution Control District

PERMIT UNIT REQUIREMENTS

1. Total gasoline throughput for the facility shall not exceed 10,000 gallons per any consecutive 30-day period nor 24,000 gallons per calendar year. [District Rule 4622, 4.1, Exemptions] Federally Enforceable Through Title V Permit

2. Records of monthly gasoline throughput shall be maintained, retained on the premises for a period of at least five years and as long as exempt status is claimed. These records shall be made available for District inspection upon request and allow the gasoline throughput for any 30-day period to be continuously determined. [District Rule 2520, 9.5.2 and 4622, 6.1.1] Federally Enforceable Through Title V Permit

3. If the gasoline throughput exceeds either 10,000 gallons per any consecutive 30-day period or 24,000 gallons per calendar year, then the facility shall notify the District within 30 days. [District Rule 4622, 6.1.2] Federally Enforceable Through Title V Permit

4. Each storage tank subject to this permit shall be equipped with an ARB certified Phase I vapor recovery system, which shall prevent at least 95% by weight of all gasoline vapors displaced during the filling of storage tanks from entering the atmosphere. The transfer of gasoline from any delivery vessel to any stationary storage container with 250 gallon capacity or more shall not be allowed unless the container is equipped with a permanent submerged fill pipe and an ARB certified Phase I system, which is maintained and operated according to manufacturers specifications. [District Rule 4621, 3.1 and 5.1.1] Federally Enforceable Through Title V Permit

5. Compliance with the requirement of the Phase I system to be 95% effective for displaced vapors is considered to be demonstrated by passing performance tests, at least once every 5 years from the date of the most recent test or at more frequent intervals, as specified by the ARB Executive Order certifying the system. Facilities that have not been performance tested previously, using the following applicable methods, shall be tested in accordance with BAAQMD Source Test Procedure ST-30 (Static Leak Test Procedure Underground Tanks) or ST-38 (Static Leak Test Procedure Aboveground Tanks) no later than 90 days of issuance of this permit. [District Rules 2520, 9.4.2] Federally Enforceable Through Title V Permit

6. Each aboveground storage tank shall be equipped with a pressure-vacuum valve set to within 10% of the maximum allowable working pressure of the tank. No gasoline shall be placed, stored, or held in any above-ground tank of 250 gallon capacity or more unless it is so equipped. [District Rule 4621, 5.1.2; 4623, 5.4] Federally Enforceable Through Title V Permit

7. No gasoline delivery vessel shall be operated or be allowed to operate unless valid State of California decals are displayed on the cargo tank which attest to the vapor integrity of the tank. [District Rule 4621, 5.2.1] Federally Enforceable Through Title V Permit

8. No gasoline shall be transferred into any gasoline stationary storage tank subject to this permit if the vapor recovery system contains an inoperative dry break until it is repaired, replaced, or adjusted as necessary to correct the defect. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD LIVESTON, CA 95334
9. Compliance with permit conditions in the Title V permit shall be deemed compliance with the following requirements: SJVUAPCD Rules 4621 except section 5.2.2 (as amended May 20, 1993), 4622, section 6.1 (as amended February 17, 1994), and 4623, section 5.4 (as amended December 17, 1992). A permit shield is granted from these requirements. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit

10. The requirements of County Rules 412.1 (Kern and Tulare), 411.1 (Stanislaus and Merced), 411.2 (San Joaquin), 412 (Fresno, Kings, Stanislaus, Merced, and San Joaquin), 413 (Kern and Tulare), and 419 (Madera) do not apply to this permit unit. A permit shield is granted from these requirements. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit

11. The requirements of District Rules 4403 (as amended February 16, 1995), 4622, except section 6.1 (as amended February 17, 1994), 4623, except section 5.4 (as amended December 17, 1992), and 4624 (as amended December 17, 1992) do not apply to this permit unit. A permit shield is granted from these requirements. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit

12. The requirements of 40 CFR 60 Subparts XX do not apply to this permit unit. A permit shield is granted from these requirements. [District Rule 2520, 13.2] Federally Enforceable Through Title V Permit

13. The vapor recovery system and its components shall be installed, operated, and maintained in accordance with the State certification requirements. [District Rule 4621] Federally Enforceable Through Title V Permit

14. The facility gasoline throughput shall not exceed 107 gallons in any one day. Records of daily throughput shall be kept on site for a period of five years and shall be made available to District staff upon request. [District NSR Rule and 2520, 9.5.2] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-17-1                              EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
OAK WOOD CHIP TRANSFER SYSTEM SERVED BY AN ALANCO ENVIRONMENTAL MODEL 16AVS8 BAGHOUSE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. No air contaminant shall be discharged into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as, or darker than, Ringelmann 1 or 20% opacity. [District Rule 4101] Federally Enforceable Through Title V Permit

3. Particulate matter emissions shall not exceed 0.1 grains/dscf in concentration. [District Rule 4201] Federally Enforceable Through Title V Permit

4. The baghouse shall be equipped with an operational pressure differential gauge to indicate the pressure drop across the bags. [District Rule 2201] Federally Enforceable Through Title V Permit

5. Visible emissions from the baghouse serving the oak wood chip transfer system shall not equal or exceed 5% opacity for a period or periods aggregating more than three minutes in one hour. [District Rule 2201] Federally Enforceable Through Title V Permit

6. Material removed from baghouse shall be disposed of in a manner preventing entrainment into the atmosphere. [District Rule 2201] Federally Enforceable Through Title V Permit

7. Replacement bags numbering at least 10% of the total number of bags in the baghouse using each type of bag shall be maintained on the premises. [District Rule 2201] Federally Enforceable Through Title V Permit

8. The baghouse cleaning frequency and duration shall be adjusted to optimize the control efficiency. [District Rule 2201] Federally Enforceable Through Title V Permit

9. All ducting from the dust collection hood to the baghouse shall be properly maintained to prevent fugitive dust emissions. [District Rule 2201] Federally Enforceable Through Title V Permit

10. PM10 emissions shall not exceed 0.2 pounds per ton of material processed. [District Rule 2201] Federally Enforceable Through Title V Permit

11. The quantity of material processed by the oak wood chip transfer system shall not exceed 9 tons in any one day. [District Rule 2201] Federally Enforceable Through Title V Permit

12. A record of the daily amount of material processed by the system shall be kept on the premises at all times and shall be made available for the District inspection upon request. [District Rule 2201] Federally Enforceable Through Title V Permit

13. All records shall be retained for a minimum of 5 years, and shall be made available for District inspection upon request. [District Rules 1070 and 2520, 9.4.2] Federally Enforceable Through Title V Permit

14. Visible emissions shall be inspected quarterly during operation. If visible emissions are observed, corrective action shall be taken to eliminate visible emissions. If visible emissions cannot be corrected within 24 hour, a visible emissions test using EPA Method 9 shall be conducted. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.
15. Dust collection system shall be completely inspected annually while in operation for evidence of particulate matter leaks and repaired as needed. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

16. Dust collector filters shall be thoroughly inspected annually for tears, scuffs, abrasions, holes, or any evidence of particulate matter leaks and shall be replaced as needed. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

17. Records of dust collector maintenance, inspections, and repair shall be maintained. The records shall include identification of the equipment, date of inspection, corrective action taken, and identification of the individual performing the inspection. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

18. Particulate matter emissions shall not exceed the hourly rate as calculated in District Rule 4202 using the equation $E = 3.59P^{0.62}$ if $P$ is less than or equal to 30 tons per hour, or $E = 17.31P^{0.16}$ if $P$ is greater than 30 tons per hour. [District Rule 4202] Federally Enforceable Through Title V Permit

These items and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-18-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
54,556 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 501 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-19-9

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
54,591 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 502
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-21-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
54,535 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 504 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-23-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
54,588 GALLON STAINLESS STEEL ENCLOSURE TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 506 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-27-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
54,514 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 510 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-28-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
54,521 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 511 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-30-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
54,497 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 513
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-34-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
54,552 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 517 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-35-0  
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
54,519 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 518
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-36-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
54,529 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 519
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-38-0

EQUIPMENT DESCRIPTION:
54,552 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 521
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-39-0

EQUIPMENT DESCRIPTION:
54,538 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 522 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-41-0

EQUIPMENT DESCRIPTION:
54,560 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 524 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-42-0                          EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
54,189 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 551 WITH
PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-43-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
54,098 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 552 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-45-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
54,052 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 554 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-46-0

EQUIPMENT DESCRIPTION:
54,072 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 555 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-49-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
54,614 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 561 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-52-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
54,780 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 564
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-55-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
54,806 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 567 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-57-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
54,784 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 569
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-58-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
54,823 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 570 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-59-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
54,790 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 571 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-60-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
54,788 GALLON STAINLESS STEEL ENCLOSSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 572 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
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1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
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1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-64-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
54,802 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 576 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-65-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
54,814 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 577 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
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1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
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PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-70-0

EQUIPMENT DESCRIPTION:
54,817 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 562 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-71-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
54,814 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 583 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-72-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
54,823 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 584 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-73-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
63,328 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 601 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-76-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
63,328 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 604 WITH
PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-79-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
63,371 GALLON STAINLESS STEEL ENCLOSLED TOP RED WINE FERMENTATION TANK 607 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-80-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
63,437 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 608 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-81-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
63,328 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 609 WITH
PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-82-0

EQUIPMENT DESCRIPTION:
63,437 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 610 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-83-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
63,306 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 611 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-87-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
63,360 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 615 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-88-0

EQUIPMENT DESCRIPTION:
63,262 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 616 WITH
PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-89-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
63,338 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 617 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
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PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-92-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
63,349 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 620 WITH
PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

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PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-95-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
104,048 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 1004 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-96-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
103,917 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 1005 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-97-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
104,042 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 1006 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-96-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
104,088 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 1007 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-100-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
103,969 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 1009 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-101-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
103,901 GALLON MILD STEEL ENCLODED TOP RED WINE FERMENTATION TANK 1010 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-104-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
104,041 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 1013 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALL O WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-104-0, Aug 2 2007 1:35PM - SANDHU
PERMIT UNIT: N-1237-105-0

EQUIPMENT DESCRIPTION:
103,768 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 1014 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-106-0

EQUIPMENT DESCRIPTION:
103,890 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 1015 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-109-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
102,259 GALLON STAINLESS STEEL ENCLODED TOP RED WINE FERMENTATION TANK 1018 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD.LIVINGSTON, CA 95334
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-111-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
102,603 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 1020 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-114-0

EQUIPMENT DESCRIPTION:
102,261 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 1023 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-118-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
106,470 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 1027 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-119-0

EQUIPMENT DESCRIPTION:
107,067 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 1028 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-120-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
107,113 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 1029 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-122-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
105,395 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1034 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-123-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
105,395 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1035 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-125-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
102,831 GALLON STAINLESS STEEL ENCLOSLED TOP RED WINE FERMENTATION TANK 1102 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-126-0  EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
102,760 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 1103 WITH
PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-129-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
103,002 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 1107 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-132-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
102,798 GALLON STAINLESS STEEL ENCLOSURE TOP RED WINE FERMENTATION TANK 1110 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-133-0

EQUIPMENT DESCRIPTION:
102,623 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 1111 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-138-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
101,428 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1205 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-139-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
101,501 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1206 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-142-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
101,537 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1209 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-144-0

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
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1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
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1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-151-0

EQUIPMENT DESCRIPTION:
102,601 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1302 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-153-0

EQUIPMENT DESCRIPTION:
102,548 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
1304 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-155-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
212,754 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2001 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-156-0

EQUIPMENT DESCRIPTION:
212,797 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2002 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-160-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
212,861 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2006 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-161-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
212,710 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2007 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-163-0

EQUIPMENT DESCRIPTION:
212,707 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2009 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-166-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
212,936 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2012 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-168-0

EQUIPMENT DESCRIPTION:
214,652 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2022
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-170-0

EQUIPMENT DESCRIPTION:
214,664 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2024
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-171-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
214,768 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2025
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-173-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
214,440 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2027
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-174-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
214,644 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2028
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-175-0  EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
214,751 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2029
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-176-0

EQUIPMENT DESCRIPTION:
214,830 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2030
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-182-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
214,503 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2036
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-185-0

EQUIPMENT DESCRIPTION:
214,721 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2039 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-186-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
214,826 GALLON MILD STEEL ENCLOSURE TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2040
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-190-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
214,541 GALLON MILD STEEL ENCLOSSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2044
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-190-0 / Aug 12/07 1:44PM - SANDERS
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-194-0

EQUIPMENT DESCRIPTION:
214,846 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2048 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-195-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
214,667 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2049
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-197-0

EQUIPMENT DESCRIPTION:
214,863 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2051
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley  
Air Pollution Control District

PERMIT UNIT: N-1237-201-0  
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:  
214,547 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2055  
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-204-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
214,793 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2058 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334
N-1237-204-0: Aug 8 2007 1:45PM - SANDI JO
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-206-0

EQUIPMENT DESCRIPTION:
214,757 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2060 WITH PRESSURE/VACUUM VALVE

EXPIRATION DATE: 09/30/2005

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-209-0

EQUIPMENT DESCRIPTION:
214,806 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2063
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-210-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
214,840 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2064 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-211-0

EQUIPMENT DESCRIPTION:
214,702 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2065
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-212-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
214,792 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 2066
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-213-0

EQUIPMENT DESCRIPTION:
214,781 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-215-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
350,132 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3021 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-218-0

EQUIPMENT DESCRIPTION:
349,888 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3024 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-220-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
350,228 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3026 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-223-0

EQUIPMENT DESCRIPTION:
351,006 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3029 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-224-0

EQUIPMENT DESCRIPTION:
349,908 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3030 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-225-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
349,927 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3031 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-228-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
350,313 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3034 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-230-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
350,553 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3036 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4162]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-236-0

EQUIPMENT DESCRIPTION:
350,676 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3042 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-237-0  EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
349,933 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3043 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-238-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
350,433 GALLON STAINLESS STEEL ENCLOSURE TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3044 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-239-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
350,402 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3045 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-240-0                                      EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
350,282 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3046 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS
1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-242-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
350,793 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3048 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-244-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
350,578 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3050 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-246-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
350,466 GALLON STAINLESS STEEL ENCLOED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3052 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-247-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
349,264 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3053 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-248-0

EQUIPMENT DESCRIPTION:
350,169 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3054 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-249-0  
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
350,032 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3055 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-251-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
350,402 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3057 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-252-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
350,690 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3058 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-253-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
349,691 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3059 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334
N-1237/533/O: Aug 8 2007 1:43PM - SANJASG
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-255-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
349.904 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3961 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-256-0

EQUIPMENT DESCRIPTION:
350,023 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3062 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-258-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
348,873 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3064 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-260-0

EQUIPMENT DESCRIPTION:
349,901 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3066 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
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1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-265-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
349,859 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3071 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334
PERMIT UNIT: N-1237-266-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
350,078 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3072 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-267-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
349,303 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3073 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-269-0

EQUIPMENT DESCRIPTION:
349,059 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3075 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-271-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
350,075 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3077 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-273-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
349,658 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3079 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-274-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
350,237 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3080 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-275-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
350,470 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3081 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-276-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
350,592 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3082 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-277-0

EQUIPMENT DESCRIPTION:
350,417 GALLON STAINLESS STEEL ENCLOSURE TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3083 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-278-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
350,433 GALLON STAINLESS STEEL ENCLOSURE TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3084 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-280-0  
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
350,908 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3086 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-281-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
350,918 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3087 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

8/12/2012 1:45PM - Sanduna
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-283-0  

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
350,998 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3089 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-284-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
351,010 GALLON STAINLESS STEEL ENCLOSURE TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3090 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-285-0 EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
350,882 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3091 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-289-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
350,746 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3095 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-290-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
349,878 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3096 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-292-0

EQUIPMENT DESCRIPTION:
351,078 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3098 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-293-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
351,071 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3099 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-295-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
350,761 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3101 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-296-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
350,732 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3102 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-297-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
351,423 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3103 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-298-0

EQUIPMENT DESCRIPTION:
350,815 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3104 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-299-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
351,182 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3105 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-300-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
351,356 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3106 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-303-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
351,550 GALLON STAINLESS STEEL ENCLOSURE TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3109 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-306-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
350,802 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3112 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-311-0

EQUIPMENT DESCRIPTION:
351,037 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3117 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-313-0

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-314-0  EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
351,277 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3120 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-315-0  EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
335,100 GALLON STAINLESS STEEL ENCLOSURE TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3411 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334
No.1237-315-0  Aug 8 2005  2:47PM — SANDRIA
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-316-0

EQUIPMENT DESCRIPTION:
335,375 GALLON STAINLESS STEEL ENCLOSSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3412 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-317-0

EQUIPMENT DESCRIPTION:
335,215 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3413 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-319-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
335,264 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3415 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-320-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
335,566 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3416 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-323-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
335,906 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3419 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-324-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
336,091 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3420 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-328-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
335,702 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3424 WITH PRESSURE/VACJUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-329-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
335,072 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3425 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-330-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
335,469 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3426 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-331-0

EQUIPMENT DESCRIPTION:
336,123 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3427 WITH PRESSURE/VACUUM VALVE

EXPIRATION DATE: 09/30/2005

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-332-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
335,752 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3428 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-333-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
334,998 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3429 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-335-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
349,818 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3506 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-336-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
350,441 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3507 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-337-0

EQUIPMENT DESCRIPTION:
350,038 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3508 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-338-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
350.412 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3509 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-339-0

EQUIPMENT DESCRIPTION:
350,225 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3510 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-344-0

EQUIPMENT DESCRIPTION:
350,725 GALLON STAINLESS STEEL ENCLOSURED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3519 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley  
Air Pollution Control District

PERMIT UNIT: N-1237-348-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
350,713 GALLON STAINLESS STEEL ENCLOID TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3527 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-349-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
349,645 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3528 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-350-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
349,290 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3529 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-351-0

EQUIPMENT DESCRIPTION:
349,118 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3530 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-352-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
349,336 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3535 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
Permit Unit: N-1237-355-0

Expiration Date: 09/30/2005

Equipment Description:
350,818 Gallon Stainless Steel Enclosed Top White Wine Fermentation and Wine Storage Tank
3538 with Pressure/Vacuum Valve

Permit Unit Requirements

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-356-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
350,094 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK
3539 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
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PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-363-0

EQUIPMENT DESCRIPTION:
639,439 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 606
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-364-0

EQUIPMENT DESCRIPTION:
638,188 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6007 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-365-0

EQUIPMENT DESCRIPTION:
638,868 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6008
WITH PRESSURE/VACUUM VALVE

EXPIRATION DATE: 09/30/2005

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-366-0

EQUIPMENT DESCRIPTION:
637,863 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6009 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-367-0

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-368-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
637,503 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6011
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-370-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
638,806 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6013
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-372-0

EQUIPMENT DESCRIPTION:
638,089 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6015
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-373-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
638,193 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6016
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-375-0

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-378-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
638,754 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6021
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD,LIVINGSTON, CA 95334
N-1237-378-0: Aug 5, 2007 1:47PM - SANCERO
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-379-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
638,679 GALLON MILD STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6022
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-381-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
638,069 GALLON MILK STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6024
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-382-0

EQUIPMENT DESCRIPTION:
637,899 GALLON MILD STEEL ENCLOSLED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6025
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-383-0

EQUIPMENT DESCRIPTION:
638,105 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6026 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-384-0

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-385-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
638,921 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6028
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-387-0

EQUIPMENT DESCRIPTION:
637,984 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6030
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-388-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
639,088 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6031
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-390-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
638,548 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 8033
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-393-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
638,346 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6036
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-394-0  
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:  
638,365 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6037  
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-395-0

EQUIPMENT DESCRIPTION:
637,462 Gallon Mild Steel Enclosed Top White Wine Fermentation and Wine Storage Tank 6038 with Pressure/Vacuum Valve

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-396-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
638,336 GALLON MILD STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6039
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-397-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
638,814 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6040 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-398-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
639,848 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6041
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-399-0  EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
638,160 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6042
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-401-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
638,898 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6044 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-404-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
638,063 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6047 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-405-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
638,000 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6048
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-406-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
639,860 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6103
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-408-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
639,384 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6105 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-409-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
639,058 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6106 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-410-0

EQUIPMENT DESCRIPTION:
638,237 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 8107 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-412-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
637,817 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6109 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-414-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
637,578 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6111
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-415-0

EQUIPMENT DESCRIPTION:
638,967 GALLON MILD STEEL. ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6112
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-416-0

EQUIPMENT DESCRIPTION:
637,394 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6113 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley  
Air Pollution Control District  

PERMIT UNIT: N-1237-417-0  
EXPIRATION DATE: 09/30/2005  

EQUIPMENT DESCRIPTION:  
639,046 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6116  
WITH PRESSURE/VACUUM VALVE  

PERMIT UNIT REQUIREMENTS  

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]  

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PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-422-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
637,741 GALLON MILD STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6121
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-423-0

EQUIPMENT DESCRIPTION:
638,170 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6122
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-424-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
638,009 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6123
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-425-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
638,063 GALLON MILD STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6124
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-426-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
638,411 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6125 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-427-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
638,419 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6126
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-428-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
637,518 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6127
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-429-0

EQUIPMENT DESCRIPTION:
638,162 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6128
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-431-0

EQUIPMENT DESCRIPTION:
639,300 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6130
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.

Facility Name: E & J GALLO WINERY
Location: 18000 W RIVER RD, LIVINGSTON, CA 95334

N-1237-431-0: Aug 8 2007 1:45PM - SAND/USG
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-432-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
638,250 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6131
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
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1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-437-0

EQUIPMENT DESCRIPTION:
639,437 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6136
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-438-0

EQUIPMENT DESCRIPTION:
639,803 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6137
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-440-0

EQUIPMENT DESCRIPTION:
638,463 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6139
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

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PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-443-0

EQUIPMENT DESCRIPTION:
638,471 GALLON MILD STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6142 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-444-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
638,070 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 8143 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

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PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-447-0

EQUIPMENT DESCRIPTION:
639,498 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6146 WITH PRESSURE/VACUUM VALVE

Expiration Date: 09/30/2005

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-449-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
639,504 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6148
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-450-0

EQUIPMENT DESCRIPTION:
639,970 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6149 WITH PRESSURE/VACUUM VALVE

EXPIRATION DATE: 09/30/2005

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-451-0

EQUIPMENT DESCRIPTION:
639,065 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6150 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-452-0

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-453-0

EQUIPMENT DESCRIPTION:
638,672 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6152 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-454-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
636,805 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6154
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-455-0

EQUIPMENT DESCRIPTION:
637,802 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6155 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-458-0

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-460-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
637,240 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6160
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-461-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
638,051 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6161
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-462-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
636,463 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6162
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-464-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
635,855 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6164
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-465-0  EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
635,348 GALLON MILK STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK  6165 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT: N-1237-468-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
636,691 GALLON MILD STEEL ENCLOSSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6159
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-470-0
EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
636,714 GALLON MILD STEEL ENCLOSLED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6171
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
San Joaquin Valley
Air Pollution Control District

PERMIT UNIT: N-1237-472-0

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
637,178 GALLON MILD STEEL ENCLORED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6173
WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

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PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-476-0  

EQUIPMENT DESCRIPTION:
637,636 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6177 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]

2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]

3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]

4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]

5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]

6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]

7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, and the volume of wine transferred. [District Rule 4694]

8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]
PERMIT UNIT: N-1237-479-0  

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
637,892 GALLON STEEL WINE STORAGE TANK 6166 WITH PRESSURE/VACUUM VALVE

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be released into the atmosphere which causes a public nuisance. [District Rule 4102]
2. The wine storage tank shall be equipped and operated with a pressure-vacuum relief valve, set to operate within 10% of the maximum allowable working pressure of the tank and permanently labeled with the operating pressure settings. [District Rule 4694]
3. The pressure-vacuum relief valve shall be installed and operated in accordance with the manufacturer's instructions. [District Rule 4694]
4. The pressure-vacuum relief valve and wine storage tank shall remain in a gas-tight condition except when the operating pressure of the tank exceeds the valve set pressure. A gas-tight condition shall be determined by measuring the gas leak in accordance with the procedures in EPA Method 21. [District Rule 4694]
5. The temperature of each batch of wine placed, stored, or held in the tank shall not exceed 75 degrees F after 60 days following completion of fermentation. [District Rule 4694]
6. The maximum temperature of each batch of wine placed, stored, or held in the tank shall be recorded weekly. [District Rule 4694]
7. Records of filling and emptying operations shall be kept for this tank including the date of the operation, a unique identifier for each batch, and the volume of wine transferred. [District Rule 4694]
8. The wine batch identifier and volume stored in the tank shall be recorded weekly. [District Rule 4694]

These terms and conditions are part of the Facility-wide Permit to Operate.
PERMIT UNIT: N-1237-480-1

EXPIRATION DATE: 09/30/2005

EQUIPMENT DESCRIPTION:
DIATOMACEOUS EARTH RECEIVING AND STORAGE OPERATION WITH A STORAGE SILO (APPROX. 10 FEET DIAMETER, 36 FEET HEIGHT) SERVED BY A BIN VENT FILTER SYSTEM

PERMIT UNIT REQUIREMENTS

1. No air contaminant shall be discharged into the atmosphere for a period or periods aggregating more than three minutes in any one hour which is as dark as, or darker than, Ringelmann 1 or 20% opacity. [District Rule 4101] Federally Enforceable Through Title V Permit

2. Visible emissions from the bin vent filter serving the storage silo shall not equal or exceed 5% opacity for a period or periods aggregating more than three minutes in any one hour. [District Rule 2201] Federally Enforceable Through Title V Permit

3. The bin vent filter system shall be equipped with a pressure differential gauge to indicate the pressure drop across the filters. The gauge shall be maintained in good working condition at all times and shall be located in an easily accessible location. [District Rule 2201] Federally Enforceable Through Title V Permit

4. The differential pressure gauge reading range (inches of water column gauge) shall be established per manufacturer's recommendation at time of start-up inspection. The established gauge reading shall be listed on the Permit to Operate. [District Rule 2201] Federally Enforceable Through Title V Permit

5. Replacement bags numbering at least 10% of the total number of bags shall be maintained on the premises. [District Rule 2201] Federally Enforceable Through Title V Permit

6. Material removed from the bin vent filter system shall be disposed of in a manner preventing entrainment into the atmosphere. [District Rule 2201] Federally Enforceable Through Title V Permit

7. Bin vent collection system shall be completely inspected annually for evidence of particulate matter breakthrough and repaired as needed. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

8. Bin vent filters shall be thoroughly inspected annually for tears, scuffs, abrasions, holes, or any evidence of particulate matter breakthrough and shall be replaced as needed. [District Rule 2520, 9.4.2] Federally Enforceable Through Title V Permit

9. PM10 emissions shall not exceed 0.00085 pounds per ton of diatomaceous earth loaded into the silo. [District Rule 2201] Federally Enforceable Through Title V Permit

10. The amount of diatomaceous earth loaded into the silo shall not exceed 20 tons in any one day. [District Rule 2201] Federally Enforceable Through Title V Permit

11. The permittee shall keep records of date and quantity of diatomaceous earth loaded into the silo. [District Rule 2201] Federally Enforceable Through Title V Permit

12. Differential operating pressure shall be monitored and recorded on each day that the bin vent filter system is in operation. [District Rule 2201] Federally Enforceable Through Title V Permit

PERMIT UNIT REQUIREMENTS CONTINUE ON NEXT PAGE

These terms and conditions are part of the Facility-wide Permit to Operate.
13. Records of all maintenance of the bin vent filter system, including all change outs of bags or filter media, shall be maintained. These records shall include identification of the equipment, date of inspection, any corrective action taken, and identification of the personnel performing the inspection. [District Rules 2201 and 2520, 9.4.2] Federally Enforceable Through Title V Permit

14. All records shall be retained for a minimum of five years and made available for District inspection upon request. [District Rules 1070 and 2201] Federally Enforceable Through Title V Permit

These terms and conditions are part of the Facility-wide Permit to Operate.
<table>
<thead>
<tr>
<th>PERMIT NUMBER</th>
<th>FEE DESCRIPTION</th>
<th>FEE RULE</th>
<th>QTY</th>
<th>FEE AMOUNT</th>
<th>FEE TOTAL</th>
<th>PERMIT STATUS</th>
<th>EQUIPMENT DESCRIPTION</th>
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<tbody>
<tr>
<td>N-1237-1-2</td>
<td>122,400 GALLONS</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>TWO BULK STORAGE TANKS, PNEUMATIC CONVEYING SYSTEM WITH FABRIC COLLECTOR (PCO3 SLY COLLECTOR)</td>
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<tr>
<td>N-1237-3-6</td>
<td>90,000 kBTu/hr boiler</td>
<td>3020-02 H</td>
<td>1</td>
<td>1,030.00</td>
<td>1,030.00</td>
<td>A</td>
<td>90 MM BTU/HR NATURAL GAS-FIRED NEBRASKA MODEL NS-E63 BOILER WITH A T0DD COMBUSTION MODEL SV545FGX LOW NOX BURNER AND FLUE GAS RECIRCULATION (FGR) SYSTEM</td>
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<tr>
<td>N-1237-4-9</td>
<td>150,000 kBTu/hr</td>
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<td>1</td>
<td>1,030.00</td>
<td>1,030.00</td>
<td>A</td>
<td>150 MM BTU/HR MURRAY MODEL MSF5-99 NATURAL GAS-FIRED BOILER WITH A T0DD COMBUSTION MODEL SV750FGX LOW NOX BURNER, FLUE GAS RECIRCULATION AND A CRI COMPANY SELECTIVE CATALYTIC REDUCTION (SCR) SYSTEM</td>
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<td>N-1237-5-2</td>
<td>250 HP</td>
<td>3020-01 E</td>
<td>1</td>
<td>412.00</td>
<td>412.00</td>
<td>A</td>
<td>JACOBS HAMMER MILL MODEL P-42226, 250 HP</td>
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<tr>
<td>N-1237-6-3</td>
<td>61,265 GALLONS</td>
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<td>1</td>
<td>185.00</td>
<td>185.00</td>
<td>A</td>
<td>DIATOMACEOUS EARTH (DE) PNEUMATIC RECEIVING OPERATION WITH AN 8,190 CUBIC FOOT SILO SERVED BY A DYNAMIC AIR BAGHOUSE (MODEL #64A-25)</td>
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<td>N-1237-7-2</td>
<td>MIS.</td>
<td>3020-06</td>
<td>1</td>
<td>105.00</td>
<td>105.00</td>
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<td>ABRASIVE BLASTING OPERATION WITH A 100 LB CLEMCO BLASTING POT</td>
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<tr>
<td>N-1237-8-2</td>
<td>MIS.</td>
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<td>1</td>
<td>105.00</td>
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<td>N-1237-9-2</td>
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<td>3020-06</td>
<td>1</td>
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<td>105.00</td>
<td>A</td>
<td>ABRASIVE BLASTING OPERATION WITH AN 805 LB CLEMCO (MODEL 2483) BLASTING POT</td>
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<td>N-1237-10-2</td>
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<td>1</td>
<td>105.00</td>
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<td>ABRASIVE BLASTING OPERATION WITH AN 800 LB SARACCO BLASTING POT</td>
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<tr>
<td>N-1237-12-2</td>
<td>3,000 KBTU/hr</td>
<td>3020-02 F</td>
<td>1</td>
<td>607.00</td>
<td>607.00</td>
<td>A</td>
<td>OAK CHIP ROASTING OPERATION SERVED BY A WET SCRUBBER, A 3 MM BTU/HR LPG FIRED INCINERATOR, AND AN INDIRECT FIRED ROASTING OVEN</td>
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<tr>
<td>N-1237-13-2</td>
<td>1 NOZZLE GASOLINE DISTRIBUTION</td>
<td>3020-11 A</td>
<td>1</td>
<td>34.00</td>
<td>34.00</td>
<td>A</td>
<td>ONE 500 GALLON CONVAULT ABOVEGROUND GASOLINE STORAGE TANK SERVED BY PHASE 1 VAPOR RECOVERY SYSTEM (G-70-116F) AND ONE (1) FUELING POINT WITH ONE (1) GASOLINE DISPENSING NOZZLE</td>
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<tr>
<td>N-1237-17-2</td>
<td>5 electrical hp</td>
<td>3020-01 A</td>
<td>1</td>
<td>87.00</td>
<td>87.00</td>
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<td>OAK WOOD CHIP TRANSFER SYSTEM SERVED BY AN ALANCO ENVIRONMENTAL MODEL 16AV58 BAGHOUSE</td>
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<tr>
<td>N-1237-18-1</td>
<td>54,556 gallons</td>
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<td>185.00</td>
<td>A</td>
<td>54,556 GALLON STAINLESS STEEL ENCLOSURE TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 501 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-19-1</td>
<td>54,591 gallons</td>
<td>3020-05 D</td>
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<td>185.00</td>
<td>185.00</td>
<td>A</td>
<td>54,591 GALLON STAINLESS STEEL ENCLOSURE TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 502 WITH PRESSURE/VACUUM VALVE</td>
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<td>PERMIT NUMBER</td>
<td>FEE DESCRIPTION</td>
<td>FEE RULE</td>
<td>QTY</td>
<td>FEE AMOUNT</td>
<td>FEE TOTAL</td>
<td>PERMIT STATUS</td>
<td>EQUIPMENT DESCRIPTION</td>
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<tr>
<td>N-1237-20-1</td>
<td>54,562 gallons</td>
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<td>A</td>
<td>54,562 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 503 WITH PRESSURE/VACUUM VALVE</td>
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<tr>
<td>N-1237-21-1</td>
<td>54,535 gallons</td>
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<td>185.00</td>
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<td>54,535 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 504 WITH PRESSURE/VACUUM VALVE</td>
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<tr>
<td>N-1237-22-1</td>
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<td>185.00</td>
<td>185.00</td>
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<td>54,518 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 505 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-23-1</td>
<td>54,588 gallons</td>
<td>3020-05 D</td>
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<td>185.00</td>
<td>185.00</td>
<td>A</td>
<td>54,588 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 506 WITH PRESSURE/VACUUM VALVE</td>
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<tr>
<td>N-1237-24-1</td>
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<td>54,625 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 507 WITH PRESSURE/VACUUM VALVE</td>
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<td>54,523 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 508 WITH PRESSURE/VACUUM VALVE</td>
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<tr>
<td>N-1237-26-1</td>
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<td>54,611 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 509 WITH PRESSURE/VACUUM VALVE</td>
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<tr>
<td>N-1237-27-1</td>
<td>54,514 gallons</td>
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<td>185.00</td>
<td>A</td>
<td>54,514 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 510 WITH PRESSURE/VACUUM VALVE</td>
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<td>N-1237-28-1</td>
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<td>185.00</td>
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<td>185.00</td>
<td>185.00</td>
<td>A</td>
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<td>185.00</td>
<td>A</td>
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<tr>
<td>N-1237-31-1</td>
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<td>A</td>
<td>54,539 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 514 WITH PRESSURE/VACUUM VALVE</td>
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<tr>
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<td>54,557 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 515 WITH PRESSURE/VACUUM VALVE</td>
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<td>PERMIT NUMBER</td>
<td>FEE DESCRIPTION</td>
<td>FEE RULE</td>
<td>QTY</td>
<td>FEE AMOUNT</td>
<td>FEE TOTAL</td>
<td>PERMIT STATUS</td>
<td>EQUIPMENT DESCRIPTION</td>
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<tr>
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<td>54,552 gallons</td>
<td>3020-05 D</td>
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<td>185.00</td>
<td>A</td>
<td>54,552 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 517 WITH PRESSURE/VACUUM VALVE</td>
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<td>185.00</td>
<td>185.00</td>
<td>A</td>
<td>54,519 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 518 WITH PRESSURE/VACUUM VALVE</td>
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<td>185.00</td>
<td>A</td>
<td>54,529 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 519 WITH PRESSURE/VACUUM VALVE</td>
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<td>185.00</td>
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<td>FEE RULE</td>
<td>QTY</td>
<td>AMOUNT</td>
<td>TOTAL</td>
<td>STATUS</td>
<td>EQUIPMENT DESCRIPTION</td>
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<td>54,249 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 557 WITH PRESSURE/VACUUM VALVE</td>
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<tr>
<td>N-1237-49-1</td>
<td>54,814 gallons</td>
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<td>185.00</td>
<td>185.00</td>
<td>A</td>
<td>54,814 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 561 WITH PRESSURE/VACUUM VALVE</td>
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<td>N-1237-50-1</td>
<td>54,788 gallons</td>
<td>3020-05 D</td>
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<td>185.00</td>
<td>185.00</td>
<td>A</td>
<td>54,788 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 562 WITH PRESSURE/VACUUM VALVE</td>
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<tr>
<td>N-1237-51-1</td>
<td>54,824 gallons</td>
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<td>185.00</td>
<td>185.00</td>
<td>A</td>
<td>54,824 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 563 WITH PRESSURE/VACUUM VALVE</td>
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<td>3020-05 D</td>
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<td>54,780 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 564 WITH PRESSURE/VACUUM VALVE</td>
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<td>3020-05 D</td>
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<td>185.00</td>
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<td>54,790 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 565 WITH PRESSURE/VACUUM VALVE</td>
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<td>185.00</td>
<td>185.00</td>
<td>A</td>
<td>54,763 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 566 WITH PRESSURE/VACUUM VALVE</td>
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<tr>
<td>N-1237-55-1</td>
<td>54,806 gallons</td>
<td>3020-05 D</td>
<td>1</td>
<td>185.00</td>
<td>185.00</td>
<td>A</td>
<td>54,806 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 567 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-56-1</td>
<td>54,815 gallons</td>
<td>3020-05 D</td>
<td>1</td>
<td>185.00</td>
<td>185.00</td>
<td>A</td>
<td>54,815 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 568 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-57-1</td>
<td>54,784 gallons</td>
<td>3020-05 D</td>
<td>1</td>
<td>185.00</td>
<td>185.00</td>
<td>A</td>
<td>54,784 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 569 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-58-1</td>
<td>54,823 gallons</td>
<td>3020-05 D</td>
<td>1</td>
<td>185.00</td>
<td>185.00</td>
<td>A</td>
<td>54,823 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 570 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-59-1</td>
<td>54,790 gallons</td>
<td>3020-05 D</td>
<td>1</td>
<td>185.00</td>
<td>185.00</td>
<td>A</td>
<td>54,790 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 571 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-60-1</td>
<td>54,798 gallons</td>
<td>3020-05 D</td>
<td>1</td>
<td>185.00</td>
<td>185.00</td>
<td>A</td>
<td>54,798 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 572 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-61-1</td>
<td>54,798 gallons</td>
<td>3020-05 D</td>
<td>1</td>
<td>185.00</td>
<td>185.00</td>
<td>A</td>
<td>54,798 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 573 WITH PRESSURE/VACUUM VALVE</td>
</tr>
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<td>PERMIT NUMBER</td>
<td>FEE DESCRIPTION</td>
<td>FEE RULE</td>
<td>QTY</td>
<td>FEE AMOUNT</td>
<td>FEE TOTAL</td>
<td>PERMIT STATUS</td>
<td>EQUIPMENT DESCRIPTION</td>
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</tr>
<tr>
<td>N-1237-62-1</td>
<td>54,841 gallons</td>
<td>3020-05 D</td>
<td>1</td>
<td>185.00</td>
<td>185.00</td>
<td>A</td>
<td>54,841 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 574 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-63-1</td>
<td>54,834 gallons</td>
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<td>1</td>
<td>185.00</td>
<td>185.00</td>
<td>A</td>
<td>54,834 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 575 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-64-1</td>
<td>54,802 gallons</td>
<td>3020-05 D</td>
<td>1</td>
<td>185.00</td>
<td>185.00</td>
<td>A</td>
<td>54,802 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 576 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-65-1</td>
<td>54,814 gallons</td>
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<td>1</td>
<td>185.00</td>
<td>185.00</td>
<td>A</td>
<td>54,814 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 577 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-66-1</td>
<td>54,785 gallons</td>
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<td>1</td>
<td>185.00</td>
<td>185.00</td>
<td>A</td>
<td>54,785 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 578 WITH PRESSURE/VACUUM VALVE</td>
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<tr>
<td>N-1237-67-1</td>
<td>54,791 gallons</td>
<td>3020-05 D</td>
<td>1</td>
<td>185.00</td>
<td>185.00</td>
<td>A</td>
<td>54,791 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 579 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-68-1</td>
<td>54,827 gallons</td>
<td>3020-05 D</td>
<td>1</td>
<td>185.00</td>
<td>185.00</td>
<td>A</td>
<td>54,827 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 580 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-69-1</td>
<td>54,805 gallons</td>
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<td>185.00</td>
<td>A</td>
<td>54,805 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 581 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-70-1</td>
<td>54,817 gallons</td>
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</tr>
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<td>N-1237-71-1</td>
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<td>1</td>
<td>185.00</td>
<td>185.00</td>
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<td>54,814 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 583 WITH PRESSURE/VACUUM VALVE</td>
</tr>
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<td>N-1237-72-1</td>
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<td>185.00</td>
<td>185.00</td>
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</tr>
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<td>185.00</td>
<td>A</td>
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</tr>
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<td>185.05</td>
<td>A</td>
<td>63,371 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 602 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
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<td>63,262 GALLONS</td>
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<td>63,262 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 603 WITH PRESSURE/VACUUM VALVE</td>
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<td>PERMIT NUMBER</td>
<td>FEE DESCRIPTION</td>
<td>FEE RULE</td>
<td>QTY</td>
<td>AMOUNT</td>
<td>TOTAL</td>
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<td>EQUIPMENT DESCRIPTION</td>
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<td>A</td>
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</tr>
<tr>
<td>N-1237-77-1</td>
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<td>185.00</td>
<td>A</td>
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</tr>
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<td>185.00</td>
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<td>63,393 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 606 WITH PRESSURE/VACUUM VALVE</td>
</tr>
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<td>185.00</td>
<td>185.00</td>
<td>A</td>
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</tr>
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<td>A</td>
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<td>185.00</td>
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<td>185.00</td>
<td>A</td>
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</tr>
<tr>
<td>N-1237-83-1</td>
<td>63,306 GALLONS</td>
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<td>63,306 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 611 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-84-1</td>
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<td>185.00</td>
<td>185.00</td>
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<td>N-1237-86-1</td>
<td>63,349 GALLONS</td>
<td>3020-05 D</td>
<td>1</td>
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<td>185.00</td>
<td>A</td>
<td>63,349 GALLON STAINLESS STEEL ENCLODED TOP RED WINE FERMENTATION AND STORAGE TANK 614 WITH PRESSURE/VACUUM VALVE</td>
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<td>QTY</td>
<td>AMOUNT</td>
<td>TOTAL</td>
<td>STATUS</td>
<td>EQUIPMENT DESCRIPTION</td>
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<td>3020-05 D</td>
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<td>185.00</td>
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</tr>
<tr>
<td>N-1237-92-1</td>
<td>63,349 GALLONS</td>
<td>3020-05 D</td>
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<td>185.00</td>
<td>185.00</td>
<td>A</td>
<td>63,349 GALLON STAINLESS STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 620</td>
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<td>WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
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<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>104,139 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1002</td>
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<td>WITH PRESSURE/VACUUM VALVE</td>
</tr>
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<td>N-1237-94-1</td>
<td>104,095 GALLONS</td>
<td>3020-05 E</td>
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<td>246.00</td>
<td>A</td>
<td>104,095 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1003</td>
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<td>WITH PRESSURE/VACUUM VALVE</td>
</tr>
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<td>104,048 GALLONS</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>104,048 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1004</td>
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<td>WITH PRESSURE/VACUUM VALVE</td>
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<tr>
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<td>103,917 GALLONS</td>
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<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>103,917 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1005</td>
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<td>WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
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<td>104,042 GALLONS</td>
<td>3020-05 E</td>
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<td>246.00</td>
<td>A</td>
<td>104,042 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1006</td>
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<td>WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-98-1</td>
<td>104,008 GALLONS</td>
<td>3020-05 E</td>
<td>1</td>
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<td>246.00</td>
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<td>WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
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<td>103,932 GALLONS</td>
<td>3020-05 E</td>
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<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>103,932 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1008</td>
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<td>WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
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<td>246.00</td>
<td>A</td>
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</tr>
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<td>3020-05 E</td>
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<td>103,901 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION AND STORAGE TANK 1010</td>
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### Detailed Facility Report

For Facility=1237 and excluding Deleted Permits
Sorted by Facility Name and Permit Number

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<tr>
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- 101,544 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1213 WITH PRESSURE/VACUUM VALVE
- 101,566 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1214 WITH PRESSURE/VACUUM VALVE
- 101,418 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1215 WITH PRESSURE/VACUUM VALVE
- 101,426 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1216 WITH PRESSURE/VACUUM VALVE
- 102,611 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1301 WITH PRESSURE/VACUUM VALVE
- 102,601 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1302 WITH PRESSURE/VACUUM VALVE
- 102,585 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1303 WITH PRESSURE/VACUUM VALVE
- 102,548 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1304 WITH PRESSURE/VACUUM VALVE
- 102,651 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 1305 WITH PRESSURE/VACUUM VALVE
- 212,754 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2001 WITH PRESSURE/VACUUM VALVE
- 212,797 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2002 WITH PRESSURE/VACUUM VALVE
- 212,796 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2003 WITH PRESSURE/VACUUM VALVE
- 212,888 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2004 WITH PRESSURE/VACUUM VALVE
- 212,571 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2005 WITH PRESSURE/VACUUM VALVE
- 212,861 GALLON MILD STEEL ENCLOSED TOP RED WINE FERMENTATION TANK 2006 WITH PRESSURE/VACUUM VALVE

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For Facility=1237 and excluding Deleted Permits
Sorted by Facility Name and Permit Number
## Detailed Facility Report

For Facility=1237 and excluding Deleted Permits
Sorted by Facility Name and Permit Number

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<td>AMOUNT</td>
<td>TOTAL</td>
<td>STATUS</td>
<td>EQUIPMENT DESCRIPTION</td>
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</tr>
<tr>
<td>N-1237-246-1</td>
<td>350,406 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350,406 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3052 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-247-1</td>
<td>349,284 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>349,284 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3053 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-248-1</td>
<td>350,169 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350,169 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3054 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-249-1</td>
<td>350,032 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350,032 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3055 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-250-1</td>
<td>350,503 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350,503 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3056 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-251-1</td>
<td>350,402 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350,402 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3057 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-252-1</td>
<td>350,690 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350,690 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3058 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-253-1</td>
<td>349,891 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>349,891 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3059 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-254-1</td>
<td>349,679 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>349,679 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3060 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-255-1</td>
<td>349,904 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>349,904 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3061 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-256-1</td>
<td>350,023 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350,023 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3062 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-257-1</td>
<td>349,600 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>349,600 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3063 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-258-1</td>
<td>348,873 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>348,873 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3064 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-259-1</td>
<td>349,850 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>349,850 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3065 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>PERMIT NUMBER</td>
<td>FEE DESCRIPTION</td>
<td>FEE RULE</td>
<td>QTY</td>
<td>FEE AMOUNT</td>
<td>FEE TOTAL</td>
<td>PERMIT STATUS</td>
<td>EQUIPMENT DESCRIPTION</td>
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</tr>
<tr>
<td>N-1237-260-1</td>
<td>349,901 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>349,901 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3066 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-261-1</td>
<td>350,430 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350,430 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3067 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-262-1</td>
<td>349,317 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>349,317 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3068 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-263-1</td>
<td>350,618 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350,618 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3069 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-264-1</td>
<td>350,287 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350,287 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3070 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-265-1</td>
<td>349,859 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>349,859 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3071 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-266-1</td>
<td>350,078 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350,078 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3072 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-267-1</td>
<td>349,303 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>349,303 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3073 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-268-1</td>
<td>349,775 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>349,775 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3074 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-269-1</td>
<td>349,059 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>349,059 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3075 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-270-1</td>
<td>349,979 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>349,979 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3076 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-271-1</td>
<td>350,075 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350,075 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3077 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-272-1</td>
<td>349,633 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>349,633 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3078 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-273-1</td>
<td>349,858 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>349,858 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3079 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>PERMIT NUMBER</td>
<td>FEE DESCRIPTION</td>
<td>FEE RULE</td>
<td>QTY</td>
<td>AMOUNT</td>
<td>TOTAL</td>
<td>STATUS</td>
<td>EQUIPMENT DESCRIPTION</td>
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</tr>
<tr>
<td>N-1237-274-1</td>
<td>350.237 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350.237 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3080 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-275-1</td>
<td>350.470 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350.470 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3081 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-276-1</td>
<td>350.592 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350.592 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3082 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-277-1</td>
<td>350.417 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350.417 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3083 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-278-1</td>
<td>350.433 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350.433 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3084 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-279-1</td>
<td>350.486 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350.486 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3085 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-280-1</td>
<td>350.908 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350.908 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3086 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-281-1</td>
<td>350.918 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350,918 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3087 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-282-1</td>
<td>351,135 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>351,135 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3088 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-283-1</td>
<td>350,998 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350,998 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3089 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-284-1</td>
<td>361,010 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>351,010 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3090 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-285-1</td>
<td>350,682 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350,682 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3091 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-286-1</td>
<td>350,754 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350,754 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3092 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-287-1</td>
<td>350,649 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350,649 GALLON STAINLESS STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3093 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>PERMIT NUMBER</td>
<td>FEE DESCRIPTION</td>
<td>FEE RULE</td>
<td>QTY</td>
<td>FEE AMOUNT</td>
<td>FEE TOTAL</td>
<td>PERMIT STATUS</td>
<td>EQUIPMENT DESCRIPTION</td>
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</tr>
<tr>
<td>N-1237-288-1</td>
<td>350,621 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350,621 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3094 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-289-1</td>
<td>350,746 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350,746 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3095 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-290-1</td>
<td>349,878 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>349,878 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3096 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-291-1</td>
<td>350,911 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350,911 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3097 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-292-1</td>
<td>351,078 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>351,078 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3098 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-293-1</td>
<td>351,071 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>351,071 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3099 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-294-1</td>
<td>351,118 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>351,118 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3100 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-295-1</td>
<td>350,761 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350,761 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3101 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-296-1</td>
<td>350,732 gallons</td>
<td>3020-05 E</td>
<td>1</td>
<td>246.00</td>
<td>246.00</td>
<td>A</td>
<td>350,732 GALLON STAINLESS STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 3102 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-297-1</td>
<td>351,423 gallons</td>
<td>3020-05 E</td>
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## Detailed Facility Report

For Facility=1237 and excluding Deleted Permits

Sorted by Facility Name and Permit Number

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<th>FEE DESCRIPTION</th>
<th>FEE RULE</th>
<th>QTY</th>
<th>FEE AMOUNT</th>
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<td>350,094 gallons</td>
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## Detailed Facility Report

For Facility=1237 and excluding Deleted Permits

Sorted by Facility Name and Permit Number

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<th>PERMIT NUMBER</th>
<th>FEE DESCRIPTION</th>
<th>FEE RULE</th>
<th>QTY</th>
<th>AMOUNT</th>
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<td>638,838 gallons</td>
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<td>637,503 gallons</td>
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<td>637,277 gallons</td>
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<td>637,898 gallons</td>
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# Detailed Facility Report

For Facility=1237 and excluding Deleted Permits
Sorted by Facility Name and Permit Number

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<th>PERMIT NUMBER</th>
<th>FEE DESCRIPTION</th>
<th>FEE RULE</th>
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<th>AMOUNT</th>
<th>TOTAL</th>
<th>STATUS</th>
<th>EQUIPMENT DESCRIPTION</th>
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<td>6015 WITH PRESSURE/VACUUM VALVE</td>
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<td>301.00</td>
<td>301.00</td>
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<td>638,055 GALLON MILD STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6035 WITH PRESSURE/VACUUM VALVE</td>
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<tr>
<td>N-1237-393-1</td>
<td>638,349 gallons</td>
<td>3020-05</td>
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<td>638,349 GALLON MILD STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6036 WITH PRESSURE/VACUUM VALVE</td>
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<tr>
<td>N-1237-394-1</td>
<td>638,365 gallons</td>
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<td>301.00</td>
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<td>638,365 GALLON MILD STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6037 WITH PRESSURE/VACUUM VALVE</td>
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<tr>
<td>N-1237-395-1</td>
<td>637,462 gallons</td>
<td>3020-05</td>
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<tr>
<td>N-1237-396-1</td>
<td>638,336 gallons</td>
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<td>N-1237-397-1</td>
<td>638,814 gallons</td>
<td>3020-05</td>
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<td>N-1237-398-1</td>
<td>639,846 gallons</td>
<td>3020-05</td>
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<td>639,846 GALLON MILD STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6041 WITH PRESSURE/VACUUM VALVE</td>
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<tr>
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<td>638,160 gallons</td>
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<td>638,160 GALLON MILD STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6042 WITH PRESSURE/VACUUM VALVE</td>
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<td>FEE DESCRIPTION</td>
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</tr>
<tr>
<td>N-1237-400-1</td>
<td>638,653 gallons</td>
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<td>A</td>
<td>638,653 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6043 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-401-1</td>
<td>638.898 gallons</td>
<td>3020-05 F</td>
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<td>301.00</td>
<td>301.00</td>
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<td>638.898 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6044 WITH PRESSURE/VACUUM VALVE</td>
</tr>
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<td>N-1237-402-1</td>
<td>637,323 gallons</td>
<td>3020-05 F</td>
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<td>637,323 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6045 WITH PRESSURE/VACUUM VALVE</td>
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<tr>
<td>N-1237-403-1</td>
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<td>N-1237-404-1</td>
<td>638,063 gallons</td>
<td>3020-05 F</td>
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<td>638,063 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6047 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-405-1</td>
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<td>N-1237-406-1</td>
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<td>N-1237-407-1</td>
<td>639,012 gallons</td>
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<td>N-1237-408-1</td>
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<td>N-1237-409-1</td>
<td>639,058 gallons</td>
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<tr>
<td>N-1237-410-1</td>
<td>638,237 gallons</td>
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<td>301.00</td>
<td>A</td>
<td>638,237 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6107 WITH PRESSURE/VACUUM VALVE</td>
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<td>N-1237-411-1</td>
<td>638,003 gallons</td>
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<td>301.00</td>
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<tr>
<td>N-1237-412-1</td>
<td>637,817 gallons</td>
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<td>637,817 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6109 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-413-1</td>
<td>638,322 gallons</td>
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<td>301.00</td>
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<td>638,322 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6110 WITH PRESSURE/VACUUM VALVE</td>
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## Detailed Facility Report

For Facility=1237 and excluding Deleted Permits

Sorted by Facility Name and Permit Number

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<tr>
<th>PERMIT NUMBER</th>
<th>FEE DESCRIPTION</th>
<th>FEE RULE</th>
<th>QTY</th>
<th>FEE AMOUNT</th>
<th>FEE TOTAL</th>
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<th>EQUIPMENT DESCRIPTION</th>
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<tr>
<td>N-1237-414-1</td>
<td>637,578 gallons</td>
<td>3020-05 F</td>
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<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>637,578 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6111 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-415-1</td>
<td>638,967 gallons</td>
<td>3020-05 F</td>
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<td>301.00</td>
<td>A</td>
<td>638,967 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6112 WITH PRESSURE/VACUUM VALVE</td>
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<td>637,394 gallons</td>
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<td>638,323 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6117 WITH PRESSURE/VACUUM VALVE</td>
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<tr>
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<td>N-1237-420-1</td>
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<td>638,426 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6119 WITH PRESSURE/VACUUM VALVE</td>
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<td>N-1237-421-1</td>
<td>638,072 gallons</td>
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<td>N-1237-422-1</td>
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<td>638,170 gallons</td>
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<tr>
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<td>638,411 gallons</td>
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<td>N-1237-433-1</td>
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<td>N-1237-434-1</td>
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<td>638,807 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6133 WITH PRESSURE/VACUUM VALVE</td>
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<td>637,855 gallons</td>
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<tr>
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<td>638,005 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6140 WITH PRESSURE/VACUUM VALVE</td>
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## Detailed Facility Report

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<th>EQUIPMENT DESCRIPTION</th>
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<td>N-1237-443-1</td>
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<td>3020-05 F</td>
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<td>301.00</td>
<td>A</td>
<td>638,070 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6143 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-445-1</td>
<td>638,837 gallons</td>
<td>3020-05 F</td>
<td>1</td>
<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>638,837 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6144 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-446-1</td>
<td>639,007 gallons</td>
<td>3020-05 F</td>
<td>1</td>
<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>639,007 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6145 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-447-1</td>
<td>639,498 gallons</td>
<td>3020-05 F</td>
<td>1</td>
<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>639,498 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6146 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-448-1</td>
<td>639,432 gallons</td>
<td>3020-05 F</td>
<td>1</td>
<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>639,432 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6147 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-449-1</td>
<td>639,504 gallons</td>
<td>3020-05 F</td>
<td>1</td>
<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>639,504 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6148 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-450-1</td>
<td>639,970 gallons</td>
<td>3020-05 F</td>
<td>1</td>
<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>639,970 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6149 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-451-1</td>
<td>639,065 gallons</td>
<td>3020-05 F</td>
<td>1</td>
<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>639,065 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6150 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-452-1</td>
<td>638,436 gallons</td>
<td>3020-05 F</td>
<td>1</td>
<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>638,436 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6151 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-453-1</td>
<td>638,672 gallons</td>
<td>3020-05 F</td>
<td>1</td>
<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>638,672 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6152 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-454-1</td>
<td>636,805 gallons</td>
<td>3020-05 F</td>
<td>1</td>
<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>636,805 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6154 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-455-1</td>
<td>637,602 gallons</td>
<td>3020-05 F</td>
<td>1</td>
<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>637,802 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6155 WITH PRESSURE/VACUUM VALVE</td>
</tr>
</tbody>
</table>
## Detailed Facility Report
For Facility=1237 and excluding Deleted Permits
Sorted by Facility Name and Permit Number

<table>
<thead>
<tr>
<th>PERMIT NUMBER</th>
<th>FEE DESCRIPTION</th>
<th>FEE RULE</th>
<th>QTY</th>
<th>AMOUNT</th>
<th>TOTAL</th>
<th>STATUS</th>
<th>EQUIPMENT DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>N-1237-456-1</td>
<td>638,235 gallons</td>
<td>3020-05 F</td>
<td>1</td>
<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>638,238 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6156 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-457-1</td>
<td>637,573 gallons</td>
<td>3020-05 F</td>
<td>1</td>
<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>637,573 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6157 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-458-1</td>
<td>637,432 gallons</td>
<td>3020-05 F</td>
<td>1</td>
<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>637,432 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6168 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-459-1</td>
<td>637,350 gallons</td>
<td>3020-05 F</td>
<td>1</td>
<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>637,350 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6159 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-460-1</td>
<td>637,240 gallons</td>
<td>3020-05 F</td>
<td>1</td>
<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>637,240 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6160 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-461-1</td>
<td>638,051 gallons</td>
<td>3020-05 F</td>
<td>1</td>
<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>638,051 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6161 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-462-1</td>
<td>636,463 gallons</td>
<td>3020-05 F</td>
<td>1</td>
<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>636,463 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6162 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-463-1</td>
<td>635,631 gallons</td>
<td>3020-05 F</td>
<td>1</td>
<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>635,631 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6163 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-464-1</td>
<td>635,855 gallons</td>
<td>3020-05 F</td>
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<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>635,855 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6164 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-465-1</td>
<td>635,348 gallons</td>
<td>3020-05 F</td>
<td>1</td>
<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>635,348 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6165 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-466-1</td>
<td>536,893 gallons</td>
<td>3020-05 F</td>
<td>1</td>
<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>636,893 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6167 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-467-1</td>
<td>637,356 gallons</td>
<td>3020-05 F</td>
<td>1</td>
<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>637,355 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6168 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-468-1</td>
<td>636,691 gallons</td>
<td>3020-05 F</td>
<td>1</td>
<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>636,691 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6169 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-469-1</td>
<td>636,710 gallons</td>
<td>3020-05 F</td>
<td>1</td>
<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>636,710 GALLON MILD STEEL ENCLOSED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6170 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>PERMIT NUMBER</td>
<td>FEE DESCRIPTION</td>
<td>FEE RULE</td>
<td>QTY</td>
<td>FEE AMOUNT</td>
<td>FEE TOTAL</td>
<td>PERMIT STATUS</td>
<td>EQUIPMENT DESCRIPTION</td>
</tr>
<tr>
<td>---------------</td>
<td>----------------</td>
<td>----------</td>
<td>-----</td>
<td>------------</td>
<td>-----------</td>
<td>---------------</td>
<td>----------------------</td>
</tr>
<tr>
<td>N-1237-470-1</td>
<td>636,714 gallons</td>
<td>3020-05 F</td>
<td>1</td>
<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>636.714 GALLON MILD STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6171 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-471-1</td>
<td>636,385 gallons</td>
<td>3020-05 F</td>
<td>1</td>
<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>636.385 GALLON MILD STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6172 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-472-1</td>
<td>637,178 gallons</td>
<td>3020-05 F</td>
<td>1</td>
<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>637.178 GALLON MILD STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6173 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-473-1</td>
<td>637,320 gallons</td>
<td>3020-05 F</td>
<td>1</td>
<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>637.320 GALLON MILD STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6174 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-474-1</td>
<td>637,902 gallons</td>
<td>3020-05 F</td>
<td>1</td>
<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>637.902 GALLON MILD STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6175 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-475-1</td>
<td>638,410 gallons</td>
<td>3020-05 F</td>
<td>1</td>
<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>638.410 GALLON MILD STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6176 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-476-1</td>
<td>637,636 gallons</td>
<td>3020-05 F</td>
<td>1</td>
<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>637.636 GALLON MILD STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6177 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-477-1</td>
<td>636,882 gallons</td>
<td>3020-05 F</td>
<td>1</td>
<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>636.882 GALLON MILD STEEL ENCLODED TOP WHITE WINE FERMENTATION AND WINE STORAGE TANK 6178 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-478-1</td>
<td>635,912 GALLONS</td>
<td>3020-05 F</td>
<td>1</td>
<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>635.912 GALLON STEEL WINE STORAGE TANK 6153 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-479-1</td>
<td>637,892 GALLONS</td>
<td>3020-05 F</td>
<td>1</td>
<td>301.00</td>
<td>301.00</td>
<td>A</td>
<td>637.892 GALLON STEEL WINE STORAGE TANK 6166 WITH PRESSURE/VACUUM VALVE</td>
</tr>
<tr>
<td>N-1237-480-2</td>
<td>21,147 gal</td>
<td>3020-05 C</td>
<td>1</td>
<td>135.00</td>
<td>135.00</td>
<td>A</td>
<td>DIATOMACEOUS EARTH RECEIVING AND STORAGE OPERATION WITH A STORAGE SILO (APPROX. 10 FEET DIAMETER, 36 FEET HEIGHT) SERVED BY A BIN VENT FILTER SYSTEM</td>
</tr>
</tbody>
</table>

Number of Facilities Reported: 1
ATTACHMENT D

SIP Stringency Analysis for District Rule 4306

<table>
<thead>
<tr>
<th>District Rule 4306 Requirements</th>
<th>Adopted September 18, 2003</th>
<th>Amended October 16, 2008</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>APPLICABILITY</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>This rule applies to any gaseous fuel or liquid fuel fired boiler, steam generator, or process heater with a total rated heat input greater than 5 million Btu per hour.</td>
<td>X</td>
<td>X</td>
</tr>
</tbody>
</table>

| **EXEMPTIONS**                  |                             |                         |
| The requirements of this rule shall not apply to: |                             |                         |
| Solid fuel fired units.          |                             |                         |
| Dryers and glass melting furnaces. |                             |                         |
| Kilns and smelters where the products of combustion come into direct contact with the material to be heated. |                             |                         |
| Unfired or fired waste heat recovery boilers that are used to recover or augment heat from the exhaust of combustion turbines or internal combustion engines. |                             |                         |
| The requirements of Sections 5.1.1 and 5.1.2 shall not apply to a unit when burning any fuel other than PUC quality natural gas during PUC quality natural gas curtailment provided all of the following conditions are met: |                             |                         |
| • Fuels other than PUC quality natural gas are burned no more than 168 cumulative hours in a calendar year plus 48 hours per calendar year for equipment testing, as limited by Permit to Operate. |                             | X                      |
| • NOx emission shall not exceed 150 ppmv or 0.215 lb/MMBtu. Demonstration of compliance with this limit shall be made by either source testing, continuous emission monitoring system (CEMS), an APCO approved Alternate Monitoring System, or an APCO approved portable NOx analyzer. | X                           |                         |

<p>| <strong>REQUIREMENTS</strong>                |                             |                         |
| NOx and CO Limits (Standard Option) |                             |                         |
| Units with a rated heat input equal to or less than 20.0 MMBtu/hour, except for Categories C, D, E, F, G, H, and I units | X                           | X                      |
| Gaseous Fuel:                   |                             |                         |
| 15 ppmv or 0.018 lb-NOx/MMBtu; 400 ppmv-CO |                             |                         |
| Liquid Fuel:                    |                             |                         |
| 400 ppmv or 0.052 lb-NOx/MMBtu; 400 ppmv-CO |                             |                         |</p>
<table>
<thead>
<tr>
<th>District Rule 4306 Requirements</th>
<th>Adopted September 18, 2003</th>
<th>Amended October 16, 2008</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>NOx and CO Limits (Standard Option)</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Units with a rated heat input greater than 20.0 MMBtu/hour, except for Categories C, D, E, F, G, H, and I units</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Gaseous Fuel: 9 ppmv or 0.011 lb-NOx/MMBtu; 400 ppmv-CO</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Liquid Fuel: 400 ppmv or 0.052 lb-NOx/MMBtu; 400 ppmv-CO</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>NOx and CO Limits (Standard Option)</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Oilfield Steam Generators</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Gaseous Fuel: 15 ppmv or 0.018 lb-NOx/MMBtu; 400 ppmv-CO</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Liquid Fuel: 400 ppmv or 0.052 lb-NOx/MMBtu; 400 ppmv-CO</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>NOx and CO Limits (Standard Option)</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Refinery units with a rated heat input greater than 5 MMBtu/hr up to 65 MMBtu/hr</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Gaseous Fuel: 30 ppmv or 0.036 lb-NOx/MMBtu; 400 ppmv-CO</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Liquid Fuel: 400 ppmv or 0.052 lb-NOx/MMBtu; 400 ppmv-CO</td>
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<td></td>
</tr>
<tr>
<td><strong>NOx and CO Limits (Standard Option)</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Refinery units with a rated heat input greater than 65 MMBtu/hr up to 110 MMBtu/hr</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Gaseous Fuel: 25 ppmv or 0.031 lb-NOx/MMBtu; 400 ppmv-CO</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Liquid Fuel: 400 ppmv or 0.052 lb-NOx/MMBtu; 400 ppmv-CO</td>
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<td></td>
</tr>
<tr>
<td><strong>NOx and CO Limits (Standard Option)</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Refinery units with a rated heat input greater than 110 MMBtu/hr</td>
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<td>X</td>
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<tr>
<td>Gaseous Fuel: 5 ppmv or 0.0062 lb-NOx/MMBtu; 400 ppmv-CO</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Liquid Fuel: 400 ppmv or 0.052 lb-NOx/MMBtu; 400 ppmv-CO</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>NOx and CO Limits (Standard Option)</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Load-following units</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Gaseous Fuel: 15 ppmv or 0.018 lb-NOx/MMBtu; 400 ppmv-CO</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Liquid Fuel: 400 ppmv or 0.052 lb-NOx/MMBtu; 400 ppmv-CO</td>
<td></td>
<td></td>
</tr>
<tr>
<td>District Rule 4306 Requirements</td>
<td>Adopted September 18, 2003</td>
<td>Amended October 16, 2008</td>
</tr>
<tr>
<td>--------------------------------------------------------------------</td>
<td>----------------------------</td>
<td>--------------------------</td>
</tr>
<tr>
<td><strong>NOx and CO Limits (Standard Option)</strong></td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Units limited by a Permit to Operate to an annual heat input of 9 billion Btu/year to 30 billion Btu/year</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gaseous Fuel:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>30 ppmv or 0.036 lb-Nox/MMBtu; 400 ppmv-CO</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Liquid Fuel:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>400 ppmv or 0.052 lb-Nox/MMBtu; 400 ppmv-CO</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>NOx and CO Limits (Standard Option)</strong></td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Units in which the rated heat input of each burner is less than or equal to 5 MMBtu/hr but the total rated heat input of all the burners in a unit is greater than 5 MMBtu/hr, as specified in the Permit to Operate, and in which the products of combustion do not come in contact with the products of combustion of any other burner.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gaseous Fuel:</td>
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</tr>
<tr>
<td>30 ppmv or 0.036 lb-Nox/MMBtu; 400 ppmv-CO</td>
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<tr>
<td>Liquid Fuel:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>400 ppmv or 0.052 lb-Nox/MMBtu; 400 ppmv-CO</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>NOx and CO Limits (Enhanced Option)</strong></td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>Units with a rated heat input equal to or less than 20.0 MMBtu/hour, except for Categories C, D, E, F, G, H, and I units</td>
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<tr>
<td>Gaseous Fuel:</td>
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<tr>
<td>9 ppmv or 0.011 lb-Nox/MMBtu; 400 ppmv-CO</td>
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<tr>
<td>Liquid Fuel:</td>
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<td></td>
</tr>
<tr>
<td>400 ppmv or 0.052 lb-Nox/MMBtu; 400 ppmv-CO</td>
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<td></td>
</tr>
<tr>
<td><strong>NOx and CO Limits (Enhanced Option)</strong></td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>Units with a rated heat input greater than 20.0 MMBtu/hour, except for Categories C, D, E, F, G, H, and I units</td>
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<tr>
<td>Gaseous Fuel:</td>
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<td></td>
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<tr>
<td>6 ppmv or 0.007 lb-Nox/MMBtu; 400 ppmv-CO</td>
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<tr>
<td>Liquid Fuel:</td>
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<tr>
<td>400 ppmv or 0.052 lb-Nox/MMBtu; 400 ppmv-CO</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>NOx and CO Limits (Enhanced Option)</strong></td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>Load-following units</td>
<td></td>
<td></td>
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<tr>
<td>Gaseous Fuel:</td>
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<tr>
<td>9 ppmv or 0.011 lb-Nox/MMBtu; 400 ppmv-CO</td>
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<tr>
<td>Liquid Fuel:</td>
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<tr>
<td>400 ppmv or 0.052 lb-Nox/MMBtu; 400 ppmv-CO</td>
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<tr>
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<td>October</td>
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<tr>
<td>When a unit is operated on combinations of gaseous fuel and liquid fuel, the NOx limit shall be the heat input weighted average of the applicable limits specified in Sections 5.1.1, as calculated by the following equation:</td>
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<tr>
<td>WeightedAverageLimit = (NOx limit for gaseous fuel \times G) + (NOx limit for liquid fuel \times L) / (G + L)</td>
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<tr>
<td>Where: G = annual heat input from gaseous fuel</td>
<td>X</td>
<td>X</td>
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<tr>
<td>L = annual heat input from liquid fuel</td>
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<tr>
<td>For each unit that is limited to less than 9 billion Btu per calendar year heat input pursuant to a Permit to Operate, the operator shall comply with the requirement of Section 7.4 and one of the following:</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>• Tune the unit at least twice per calendar year, (from four to eight months apart) by a qualified technician in accordance with the procedure described in Rule 4304 (Equipment Tuning Procedure for Boilers, Steam Generators, and Process Heaters). If the unit does not operate throughout a continuous six-month period within a calendar year, only one tune-up is required for that calendar year. No tune-up is required for any unit that is not operated during that calendar year; this unit may be test fired to verify availability of the unit for its intended use, but once the test firing is completed the unit shall be shutdown; or</td>
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<tr>
<td>• Operate the unit in a manner that maintains exhaust oxygen concentrations at less than or equal to 3.00 percent by volume on a dry basis; or</td>
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<tr>
<td>• Operate the unit in compliance with the applicable emission limits of Sections 5.1.1 or 5.1.2.</td>
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<tr>
<td>The applicable emission limits of Sections 5.1, 5.2.2 and 5.2.3 shall not apply during start-up or shutdown provided an operator complies with the requirements specified below.</td>
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</tr>
<tr>
<td>• The duration of each start-up or each shutdown shall not exceed two hours, except as provided in Section 5.3.3.</td>
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<tr>
<td>• The emission control system shall be in operation and emissions shall be minimized insofar as technologically feasible during start-up or shutdown.</td>
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<tr>
<td>• An operator may submit an application for a Permit to Operate condition to allow more than two hours for each start-up or each shutdown provided the operator meets all of the following conditions:</td>
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</tr>
<tr>
<td>a. The maximum allowable duration of start-up or shutdown will be determined by the APCO. The allowable duration of start-up shall not exceed twelve hours and the allowable duration of shutdown shall not exceed nine hours.</td>
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<tr>
<td>b. The APCO will only approve start-up or shutdown duration longer than two hours when the application clearly identifies the control technologies or strategies to be utilized; and describes what physical conditions prevail during start-up or shutdown periods that prevent the controls from being effective; and provides a reasonably precise estimate as to when the physical conditions will have reached a state that allows for the effective control of emissions.</td>
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<tr>
<td>• The operator shall submit to the APCO any information deemed necessary by the APCO to determine the appropriate length of start-up or shutdown. The information shall include a detailed list of activities to be performed during start-up or shutdown and a reasonable explanation for the length of time needed to complete each activity; and a description of the material process flow rates and system operating parameters, etc., the operator plans to evaluate during the process optimization; and an explanation of how the activities and process flow affect the operation of the emissions control equipment; and basis for the requested additional duration of start-up or shutdown.</td>
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</tr>
<tr>
<td>• Permit to Operate modification solely to include start-up or shutdown conditions shall be exempt from the BACT and offset requirements of Rule 2201 (New and Modified Stationary Source Review Rule) for applications for Authority to Construct that are submitted and are approved by the APCO by the applicable “full compliance” schedule specified in Section 7.1 Table 2</td>
<td></td>
<td>X</td>
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<tr>
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<tr>
<td>Permit to Operate (PTO) modifications solely to include start-up or shutdown conditions may be exempt from Best Available Control Technology (BACT) and emission offset requirements if the PTO modifications meet the requirements of Rule 2201 (New or Modified Stationary Source Review Rule) Section 4.2 (BACT Exemptions) and Rule 2201 Section 4.6 (Offset Exemptions).</td>
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</tbody>
</table>

**MONITORING PROVISIONS**

The operator of any unit which simultaneously fires gaseous and liquid fuels shall install and maintain an operational non-resettable, totalizing mass or volumetric flow meter in each fuel line to each unit. Volumetric flow measurements shall be periodically compensated for temperature and pressure.

The operator of any unit subject to the applicable emission limits in Sections 5.1 shall install and maintain an operational APCO approved Continuous Emissions Monitoring System (CEMS) for NOx, CO, and oxygen, or implement an APCO-approved Alternate Monitoring System. An APCO approved CEMS shall comply with the requirements of 40 Code of Federal Regulations (CFR) Part 51, 40 CFR Parts 60.7 and 60.13 (except subsection h), 40 CFR Part 60 Appendix B (Performance Specifications) and 40 CFR Part 60 Appendix F (Quality Assurance Procedures, and applicable provisions of Rule 1080 (Stack Monitoring). An APCO approved Alternate Monitoring System shall monitor one or more of the following: periodic NOx and CO exhaust emission concentrations, periodic exhaust oxygen concentration, flow rate of reducing agent added to exhaust, catalyst inlet and exhaust temperature, catalyst inlet and exhaust oxygen concentration, periodic flue gas recirculation rate, other operational characteristics.

For units subject to the requirements of Section 5.2.1 or 5.2.2, the operator shall monitor, at least on a monthly basis, the operational characteristics recommended by the manufacturer and approved by the APCO.

The operator of any Category H unit listed in Section 5.1.1 Table 1 and any unit subject to Section 5.2.1 or 5.2.2 shall install and maintain an operational non-resettable, totalizing mass or volumetric flow meter in each fuel line to each unit. Volumetric flow measurements shall be periodically compensated for temperature and pressure. A master meter, which measures fuel to all units in a group of similar units, may satisfy these requirements if approved by the APCO in writing. The cumulative annual fuel usage may be verified from utility service meters, purchase or tank fill records, or other acceptable methods, as approved by the APCO.

X

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<tr>
<td>The APCO shall not approve an alternative monitoring system unless it is documented that continued operation within ranges of specified emissions-related performance indicators or operational characteristics provides a reasonable assurance of compliance with applicable emission limits. The operator shall source test over the proposed range of surrogate operating parameters to demonstrate compliance with the applicable emission standards.</td>
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**COMPLIANCE DETERMINATION**

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<tr>
<td>The operator of any unit shall have the option of complying with either the applicable heat input (Lb/MMBtu) emission limits or the concentration (ppmv) emission limits specified in Section 5.1. The emission limits selected to demonstrate compliance shall be specified in the source test proposal pursuant to Rule 1081 (Source Sampling).</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>All emissions measurements shall be made with the unit operating either at conditions representative of normal operations or conditions specified in the Permit to Operate. No determination of compliance shall be established within two hours after a continuous period in which fuel flow to the unit is shut off for 30 minutes or longer, or within 30 minutes after a re-ignition as defined in Section 3.0.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>All emissions measurements shall be made with the unit operating either at conditions representative of normal operations or conditions specified in the Permit to Operate. Unless otherwise specified in the Permit to Operate no determination of compliance shall be established within two hours after a continuous period in which fuel flow to the unit is shut off for 30 minutes or longer, or within 30 minutes after a re-ignition as defined in Section 3.0.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>All Continuous Emissions Monitoring System (CEMS) emissions measurements shall be averaged over a period of 15 consecutive minutes to demonstrate compliance with the applicable emission limits of this rule. Any 15-consecutive-minute block average CEMS measurement exceeding the applicable emission limits of this rule shall constitute a violation of this rule.</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>For emissions monitoring pursuant to Sections 5.4.2, 5.4.2.1, and 6.3.1 using a portable NOx analyzer as part of an APCO approved Alternate Emissions Monitoring System, emission readings shall be averaged over a 15 consecutive-minute period by either taking a cumulative 15-consecutive-minute sample reading or by taking at least five (5) readings evenly spaced out over the 15-consecutive-minute period.</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
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<tr>
<td>For emissions source testing performed pursuant to Section 6.3.1 for the purpose of determining compliance with an applicable standard or numerical limitation of this rule, the arithmetic average of three (3) 30-consecutive-minute test runs shall apply. If two (2) of three (3) runs are above an applicable limit the test cannot be used to demonstrate compliance with an applicable limit.</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td><strong>RECORDKEEPING</strong></td>
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<tr>
<td>The records required by Sections 6.1.1 through 6.1.4 shall be maintained for five calendar years and shall be made available to the APCO upon request. Failure to maintain records or information contained in the records that demonstrate noncompliance with the applicable requirements of this rule shall constitute a violation of this rule.</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>The operator of any unit operated under the exemption of Section 4.2 shall monitor and record for each unit the cumulative annual hours of operation on each fuel other than natural gas during periods of natural gas curtailment and equipment testing. The NOx emission concentration (in ppmv or lb/MMBtu) for each unit that is operated during periods of natural gas curtailment shall be recorded. Failure to maintain records required by Section 6.1.1 or information contained in the records that demonstrates noncompliance with the conditions for exemption under Section 4.2 will result in loss of exemption status. On and after the applicable compliance schedule specified in Section 7.0, any unit losing an exemption status shall be brought into full compliance with this rule as specified in Section 7.3.</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>The operator of any Category H unit listed in Section 5.1.1 Table 1 and any unit that is subject to the requirements of Section 5.2 shall record the amount of fuel use at least on a monthly basis for each unit, or for a group of units as specified in Section 5.4.4. On and after the applicable compliance schedule specified in Section 7.0, in the event that such unit exceeds the applicable annual heat input limit specified in Sections 5.1.1 Table 1 Category H and Section 5.2, the unit shall be brought into full compliance with this rule as specified in Section 7.4.</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>The operator of any unit subject to Section 5.2.1 or Section 6.3.1 shall maintain records to verify that the required tune-up and the required monitoring of the operational characteristics of the unit have been performed.</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>The operator performing start-up or shutdown of a unit shall keep records of the duration of start-up or shutdown.</td>
<td>X</td>
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<tr>
<td><strong>TEST METHODS</strong></td>
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<tr>
<td>District Rule 4306 Requirements</td>
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<td>The following test methods shall be used unless otherwise approved by the APCO and EPA. Fuel hhv shall be certified by third party fuel supplier or determined by: ASTM D 240-87 or D 2382-88 for liquid hydrocarbon fuels; ASTM D 1826-88 or D 1945-81 in conjunction with ASTM D 3588-89 for gaseous fuels. Oxides of nitrogen (ppmv) - EPA Method 7E, or ARB Method 100. Carbon monoxide (ppmv) - EPA Method 10, or ARB Method 100. Stack gas oxygen - EPA Method 3 or 3A, or ARB Method 100. NOx Emission Rate (Heat Input Basis) - EPA Method 19. Stack gas velocities - EPA Method 2. Stack gas moisture content - EPA Method 4.</td>
<td>X</td>
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</table>

**COMPLIANCE TESTING**

Each unit subject to the requirements in Sections 5.1 or 5.2.3 shall be source tested to determine compliance with the applicable emission limits at least once every 12 months, (no more than 30 days before or after the required annual source test date). Units that demonstrate compliance on two consecutive 12-month source tests may defer the following 12-month source test for up to 36 months (no more than 30 days before or after the required 36-month source test date). During the 36-month source testing interval, the operator shall tune the unit in accordance with the provisions of Section 5.2.1, and shall monitor, on a monthly basis, the unit's operational characteristics recommended by the manufacturer to ensure compliance with the applicable emission limits specified in Sections 5.1 or 5.2.3. Tune-ups required by Sections 5.2.1 and 6.3.1 do not need to be performed for units that operate and maintain an APCO approved CEMS or an APCO approved Alternate Monitoring System where the applicable emission limits are periodically monitored. If the result of the 36-month source test demonstrates that the unit does not meet the applicable emission limits specified in Sections 5.1 or 5.2.3, the source testing frequency shall revert to at least once every 12 months. Failure to comply with the requirements Section 6.3.1, or any source test results that exceed the applicable emission limits in Sections 5.1 or 5.2.3 shall constitute a violation of this rule.
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<tr>
<td>In lieu of compliance with Section 6.3.1, compliance with the applicable emission limits in Sections 5.1 or 5.2.3 shall be demonstrated by submittal of annual emissions test results to the District from a unit or units that represents a group of units, provided all units in the group are initially source tested. The emissions from all test runs from units within the group are less than 90% of the permitted value, and the emissions do not vary greater than 25% from the average of all test runs, and all units in a group are similar in terms of rated heat input, make and series, operational conditions, fuel used, and control method. No unit with a rated heat input greater than 100 MMBtu shall be considered as part of the group; and the group is owned by a single owner and is located at a single stationary source; and selection of the representative unit(s) is approved by the APCO prior to testing; and the number of representative units source tested shall be at least 30% of the total number of units in the group. The representative tests shall rotate each year so that within three years all units in the group have been tested at least once. All units in the group shall have received the similar maintenance and tune-up procedures as the representative unit(s) as listed in the Permit to Operate. The operator shall submit to the APCO the specific maintenance procedures to be performed on each unit that will be included in the group for representative testing. Such maintenance procedures shall be specified in the Permit to Operate for units that are included in the group for representative testing. Any maintenance work on a unit which has no effect on emissions standards and which is not specified in the maintenance procedures shall be submitted to the APCO for approval before such unit can be included as part of the group for representative testing. Any unit that necessitates any maintenance work which has an effect on emission standards and is beyond the maintenance procedures identified in the Permit to Operate, shall not be included as part of the group for representative testing. The unit shall be source tested in accordance with the provisions of Section 6.3.1; and should any of the representative units exceed the required emission limits, each of the units in the group shall demonstrate compliance by emissions testing. Failure to complete emissions testing within 90 days of the failed test shall result in the untested units being in violation of this rule. After compliance with the requirements of Section 6.3.2.7 has been demonstrated, subsequent source testing shall be performed pursuant to Sections 6.3.1 or 6.3.2.</td>
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<tr>
<td>The operator of any unit shall submit to the APCO for approval an Emissions Control Plan according to the compliance schedule in Section 7.0. For each unit, the plan shall contain the following: Permit to Operate number, fuel type and hhv, annual fuel consumption (Btu/yr), current emission level, including method used to determine emission level, and plan of actions, including a schedule of increments of progress, which will be taken to satisfy the requirements of Section 5.0 and the compliance schedule in Section 7.0.</td>
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<tr>
<td>The operator of any unit shall submit to the APCO for approval an Emissions Control Plan according to the compliance schedule in Section 7.0. For each unit, the plan shall contain the following: Permit to Operate number, fuel type and hhv, annual fuel consumption (Btu/yr), current emission level, including method used to determine emission level, NOx limit to be satisfied, either Standard Option or Enhanced Option, and plan of actions, including a schedule of increments of progress, which will be taken to satisfy the requirements of Section 5.0 and the compliance schedule in Section 7.0.</td>
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<td>The operator shall submit to the APCO for approval, as part of the ECP, a list of units which are to be designated as load-following units. The APCO shall only designate, as load-following, units for which the following information has been provided to demonstrate that the units qualify as load-following: technical data such as steam demand charts or other information to demonstrate the normal operational load fluctuations and requirements of the unit, technical data about the operational response range of an ultra low NOx burner system(s) operating at 9 ppmv NOx, and technical data demonstrating that the unit(s) are designed and operated to optimize the use of base-loaded units in conjunction with the load-following unit(s).</td>
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</table>

**CALCULATIONS**

All ppmv emission limits specified in Section 5.1 are referenced at dry stack gas conditions and 3.00 percent by volume stack gas oxygen. Emission concentrations shall be corrected to 3.00 percent oxygen as follows:

\[
\text{[ppm NOx]_{corrected} = \frac{17.95\%}{20.95\% - [\%O_2]\text{measured}}} \times [\text{ppm NOx}]_{\text{measured}}
\]

\[
\text{[ppm CO]_{corrected} = \frac{17.95\%}{20.95\% - [\%O_2]\text{measured}}} \times [\text{ppm CO}]_{\text{measured}}
\]

All pounds per million Btu NOx emission rates shall be calculated as pounds of nitrogen dioxide per million Btu of heat input (hhv).

**ALTERNATIVE EMISSION CONTROL**
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<td>The single owner of two or more units may comply with Section 5.1 by controlling units in operation at the same stationary source, or at two contiguous stationary sources, to achieve an aggregated NOx emission factor no higher than 90 percent of the aggregated NOx emission factor limit that would result if each unit in operation were individually in compliance with the applicable NOx emission limits in Section 5.1. An operator that is subject to the AECP requirements below shall also comply with the applicable requirements of Sections 5.0, 6.0, 7.0 and 8.0.</td>
<td>X</td>
<td>X</td>
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<tr>
<td>A unit not subject to Section 5.1 or Section 5.2.3 is not eligible for inclusion in an AECP.</td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>No unit subject to Sections 5.2.1 or 5.2.2 shall be included in an AECP.</td>
<td>X</td>
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<tr>
<td>Aggregated NOx emission factor limit: the sum of the NOx emissions, over seven consecutive calendar days, that would result if all units in the AECP were in compliance with the lb/MMBtu limits in Section 5.1 and operating at their actual firing rates, divided by the sum of the heat input of all units in the AECP over seven consecutive calendar days. Aggregated emission factor limit is calculated as:</td>
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<td>X</td>
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<tr>
<td>[ L_A = \frac{\sum L_i F_i}{\sum F_i} ]</td>
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<tr>
<td>where: ( L_A ) is the aggregated NOx emission factor limit (lb/MMBtu)</td>
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<tr>
<td>( L_i ) is the applicable NOx emission factor limit (lb/MMBtu) specified in Section 5.1.1 Table 1 or Section 5.1.2 for each category of unit in the AECP. ( F_i ) is the total heat input (hhv basis) of fuel (MMBtu) combusted in each unit during seven consecutive calendar days, and ( i ) identifies each unit in the AECP.</td>
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</table>

Aggregated NOx emission factor: the sum of the actual NOx emissions during seven consecutive calendar days from all units in the AECP, divided by the sum of the heat input of all units in the AECP during seven consecutive calendar days. The aggregated emission factor is calculated as:

\[ E_A = \frac{\sum E_i F_i}{\sum F_i} \]

where: \( E_A \) is the aggregated NOx emission factor (lb/MMBtu),

\( E_i \) is the NOx emission factor (lb/MMBtu) for each unit in the AECP, established and verified by source testing, or continuous-emission monitors,

\( F_i \) is the total heat input (hhv basis) of fuel (MMBtu) combusted in each unit during seven consecutive calendar days, and

\( i \) identifies each unit in the AECP.

9.6.1 The AECP shall contain all data, records, and other information necessary to determine eligibility of the units for alternative emission control, including but not limited to a list of units subject to alternative emission control, daily average and maximum hours of utilization for each unit, rated heat input of each unit, and fuel type for each unit. Present the methodology for recordkeeping and reporting required by Sections 9.6.4 and 9.6.5. Demonstrate that the aggregated emission factor will meet the requirements of Section 9.5. Demonstrate that the schedule for achieving AECP NOx emission levels is at least as expeditious as the schedule if applicable units were to comply individually with the applicable emission levels in Section 5.1 and the increments of progress in Section 7.0.

9.6.1 The AECP shall contain all data, records, and other information necessary to determine eligibility of the units for alternative emission control, including but not limited to a list of units subject to alternative emission control, daily average and maximum hours of utilization for each unit, rated heat input of each unit, and fuel type for each unit. Present the methodology for recordkeeping and reporting required by Sections 9.6.4 and 9.6.5. Specify which NOx limit, either Standard Option or Enhanced Option, will be satisfied by the units under the AECP. Demonstrate that the aggregated emission factor will meet the requirements of Section 9.5. Demonstrate that the schedule for achieving AECP NOx emission levels is at least as expeditious as the schedule if applicable units were to comply individually with the applicable emission levels in Section 5.1 and the increments of progress in Section 7.0.
<table>
<thead>
<tr>
<th>District Rule 4306 Requirements</th>
<th>Adopted September 18, 2003</th>
<th>Amended October 16, 2008</th>
</tr>
</thead>
<tbody>
<tr>
<td>Owners shall demonstrate APCO approval of the AECP prior to applying for a modification to said AECP.</td>
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<tr>
<td>In addition to the records kept pursuant to Section 6.1, the operator shall maintain records, on a daily basis, of the parameters needed to demonstrate compliance with the applicable NOx emission limits when operating under the AECP. The records shall be retained for at least five years and shall be made available to the APCO upon request. The records shall include, but are not limited to, the following: For each unit included in the AECP the owner shall maintain the following records for each day the fuel type and amount used for each unit ( (F_i) ), the actual emission factor for each unit ( (E_i) ), the total emissions for all units ( (\sum E_i) ), the aggregated emission factor ( (E_a) ), the aggregated emission factor limit ( (L_a) ), and any other parameters needed to demonstrate daily compliance with the applicable NOx emissions when operating the units under the AECP. Notifications of any violation pursuant to Section 9.5 shall include: name and location of facility, list of applicable units, cause and expected duration of exceedance, the amount of excess emissions, and proposed corrective actions and schedule.</td>
<td>X</td>
<td>X</td>
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</tbody>
</table>
ATTACHMENT E

SIP Stringency Analysis for District Rule 4601
### Stringency Comparison of District Rule 4601 Non-SIP Version (12/17/09) to Current SIP Version (10/31/01)

<table>
<thead>
<tr>
<th>Requirement Category</th>
<th>SIP Version of Rule 4601 (10/31/01)</th>
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<tbody>
<tr>
<td>2.0 Applicability</td>
<td>This rule is applicable to any person who supplies, sells, offers for sale, applies, or solicits the application of any architectural coating, or who manufactures any architectural coating for use within the District.</td>
<td>This rule is applicable to any person who supplies, sells, offers for sale, applies, or solicits the application of any architectural coating, or who manufactures, blends or repackages any architectural coating for use within the District.</td>
<td>No change in the applicability, therefore, non-SIP version of rule is as stringent as SIP version.</td>
</tr>
</tbody>
</table>
| 4.0 Exemptions       | The provisions of this rule shall not apply to:  
4.1 Any architectural coating that is sold or manufactured for use outside of the District or for shipment to other manufacturers for reformulation or repackaging.  
4.2 Any architectural coating that is sold in a container with a volume of one liter (1.057 quarts) or less.  
4.3 Any aerosol coating product.  
4.1.1 Any architectural coating that is supplied, sold, offered for sale, or manufactured for use outside of the District or for shipment to other manufacturers for reformulation or repackaging.  
4.1.2 Any aerosol coating product.  
4.2 With the exception of Section 6.2, the provisions of this rule shall not apply to any architectural coating that is sold in a container with a volume of one liter (1.057 quarts) or less. | The only change is to require reporting requirements as discussed in Section 6.2 of the non-SIP approved version. Therefore, the non-SIP version of the rule is more stringent than the SIP version of the rule. |
| 6.0 Requirements     | Note: Section 5.6 requirements refer to Table of Standards, Table of Standards 1, and Table of Standards 2. These tables are included as Attachment X.  
5.1 VOC Content Limits: Except as provided in Sections 5.2, 5.3, 5.8 and 8.0, no person shall;  
5.1.1 manufacture, blend, or repackage for sale within the District;  
5.1.2 supply, sell, or offer for sale within the District;  
5.1.3 solicit for application or apply within the District any architectural coating with a VOC content in excess of the corresponding limit specified in the Table of Standards, after the specified effective date in the Table of Standards. | 5.1 VOC Content Limits: Except as provided in Sections 5.2 and 5.3, no person shall; manufacture, blend, or repackage for use within the District, or supply, sell, or offer for sale within the District; or solicit for application or apply within the District any architectural coating with a VOC content in excess of the corresponding limit specified in the Table of Standards 1 or the Table of Standards 2, after the specified effective date in the Table of Standards 1 or the Table of Standards 2. Limits are expressed as VOC Regulatory, thinned to the manufacturer's maximum thinning recommendation, excluding any colorant added to tint bases. | Sections 5.8 and 8.0 of the SIP version are not included in the non-SIP version. As discussed in corresponding sections the non-SIP version is more stringent. The Table of Standards and Table of Standards 1 have the same VOC limits. Table of Standard 2 is more stringent as discussed below. Therefore, the non-SIP version of the rule is more stringent than the SIP version of the rule. |
| 5.2 Most Restrictive VOC Limit: If anywhere on the container of any architectural coating, or any label or sticker affixed to the container, or in any sales, advertising, or technical literature supplied by a manufacturer or anyone acting on their behalf, any representation is made that indicates that the coating meets the definition of or is recommended for use for more than one of the coating categories listed in the Table of Standards, then the most restrictive VOC content limit shall apply. This provision does not apply to the following coating categories:  
5.2.1 Lacquer coatings (including lacquer sanding sealers)  
5.2.2 Metallic pigmented coatings  
5.2.3 Shellacs  
5.2.4 Fire-retardant coatings  
5.2.5 Pretreatment wash primers  
5.2.6 Industrial maintenance coatings  
5.2.7 Low-solids coatings | 5.2 Most Restrictive VOC Limit: If a coating meets the definition in Section 3.0 for one or more specialty coating categories listed in the Table of Standards 1 or the Table of Standards 2, then that coating is not required to meet the VOC limits for Flat, Nonflat, or Nonflat - High Gloss coatings, but is required to meet the VOC limit for the applicable specialty coating listed in the Table of Standards 1 or the Table of Standards 2.  
5.2.1 Effective until December 31, 2010, with the exception of the specialty coating categories specified in Section 5.2.3.1 through 5.2.3.15, if a coating is recommended for use in more than one of the specialty coating categories listed in the Table of Standards 1, the most restrictive (or lowest) VOC content limit shall apply.  
5.2.2 Effective on and after January 1, 2011, with the exception of the VOC limit of the non-SIP version is at least as stringent as the SIP version. Therefore, the non-SIP version of the rule is more stringent than the SIP version of the rule. | The VOC limit of the non-SIP version is at least as stringent as the SIP version. Therefore, the non-SIP version of the rule is more stringent than the SIP version of the rule. |
<table>
<thead>
<tr>
<th>Requirement Category</th>
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<tr>
<td>5.2.8 Wood preservatives</td>
<td>specialty coating categories specified in Sections 5.2.3.2, 5.2.3.3, 5.2.3.5 through 5.2.3.9, and 5.2.3.14 through 5.2.3.18, if a coating is recommended for use in more than one of the specialty coating categories listed in the Table of Standards 2, the most restrictive (or lowest) VOC content limit shall apply.</td>
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<td>5.2.9 High temperature coatings</td>
<td>5.2.3.1 Lacquer coatings (including lacquer sanding sealers)</td>
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<td>5.2.10 Temperature-indicator safety coatings</td>
<td>5.2.3.2 Metallic pigmented coatings</td>
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<td>5.2.11 Antenna coatings</td>
<td>5.2.3.3 Shellacs</td>
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<tr>
<td>5.2.12 Antifouling coatings</td>
<td>5.2.3.4 Fire-retardant coatings</td>
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<td>5.2.13 Flow coatings</td>
<td>5.2.3.5 Pretreatment wash primers</td>
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<td>5.2.14 Bituminous roof primers</td>
<td>5.2.3.6 Industrial maintenance coatings</td>
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<td>5.2.15 Specialty primers, sealers and undercoaters</td>
<td>5.2.3.7 Low-solids coatings</td>
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<tr>
<td>5.2.16 Wood preservatives</td>
<td>5.2.3.8 Wood preservatives</td>
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<tr>
<td>5.2.17 High temperature coatings</td>
<td>5.2.3.9 High temperature coatings</td>
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<tr>
<td>5.2.18 Temperature-indicator safety coatings</td>
<td>5.2.3.10 Temperature-indicator safety coatings</td>
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<tr>
<td>5.2.19 Antenna coatings</td>
<td>5.2.3.11 Antenna coatings</td>
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<tr>
<td>5.2.20 Antifouling coatings</td>
<td>5.2.3.12 Antifouling coatings</td>
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<tr>
<td>5.2.21 Flow coatings</td>
<td>5.2.3.13 Flow coatings</td>
<td></td>
<td></td>
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<tr>
<td>5.2.22 Bituminous roof primers</td>
<td>5.2.3.14 Bituminous roof primers</td>
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<td></td>
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<tr>
<td>5.2.23 Specialty primers, sealers and undercoaters</td>
<td>5.2.3.15 Specialty primers, sealers and undercoaters</td>
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<tr>
<td>5.2.24 Wood Coatings</td>
<td>5.2.3.16 Aluminum roof coatings</td>
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<td>5.3 Self-Through of Coatings:</td>
<td>5.2.3.17 Zinc-rich primers</td>
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<td>5.3.1 A coating manufactured prior to the January 1, 2003 or January 1, 2004 effective date specified for that coating in the Table of Standards may be sold, supplied, or offered for sale for up to three years after the specified effective date. In addition, a coating manufactured before the effective date specified for that coating in the Table of Standards may be applied at any time, both before and after the specified effective date, so long as the coating complied with the standards in effect at the time the coating was manufactured. This Section 5.3 does not apply to any coating that does not display the date or date-code required by Section 6.1.1.</td>
<td>The VOC limit of the non-SIP version is at least as stringent as the SIP version. Section 5.3.2 was removed it is no longer applicable in the SIP version. Therefore, the non-SIP version of the rule is more stringent than the SIP version of the rule.</td>
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<td>5.3.2 A coating included in an approved Averaging Program that does not comply with the specified limit in the</td>
<td>5.3.18 Wood Coatings</td>
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<tr>
<td>Requirement Category</td>
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<td>5.4 Painting Practices</td>
<td>All architectural coating containers used to apply the contents therein to a surface directly from the container by pouring, siphoning, brushing, rolling, padding, or other methods, shall be closed when not in use. These architectural coating containers include, but are not limited to, drums, buckets, cans, pails, trays or other application containers. Containers of any VOC containing materials used for thinning and cleanup shall also be closed when not in use.</td>
<td>All architectural coating containers used to apply the contents therein to a surface directly from the container by pouring, siphoning, brushing, rolling, padding, or other methods, shall be closed when not in use. These architectural coating containers include, but are not limited to, drums, buckets, cans, pails, trays or other application containers. Containers of any VOC-containing materials used for thinning and cleanup shall also be closed when not in use.</td>
<td>No change in the requirements, therefore, non-SIP version of rule is as stringent as SIP version.</td>
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<tr>
<td>5.5 Thinning</td>
<td>No person who applies or solicits the application of any architectural coating shall apply a coating that is thinned to exceed the applicable VOC limit specified in the Table of Standards.</td>
<td>No person who applies or solicits the application of any architectural coating shall apply a coating that is thinned to exceed the applicable VOC limit specified in the Table of Standards 1 or the Table of Standards 2.</td>
<td>The VOC limit of the non-SIP version is at least as stringent as the SIP version. Therefore, the non-SIP version of the rule is more stringent than the SIP version of the rule.</td>
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<tr>
<td>5.6 Rust Preventative Coatings</td>
<td>Effective January 1, 2004, no person shall apply or solicit the application of any rust preventative coating for industrial use, unless such a rust preventative coating complies with the industrial maintenance coating VOC limit specified in the Table of Standards.</td>
<td>Effective through December 31, 2010, no person shall apply or solicit the application of any rust preventative coating for industrial use, unless such a rust preventative coating complies with the industrial maintenance coating VOC limit specified in the Table of Standards 1.</td>
<td>The VOC limit of the non-SIP version is at least as stringent as the SIP version. Therefore, the non-SIP version of the rule is more stringent than the SIP version of the rule.</td>
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<tr>
<td>5.7 Coatings Not Listed in the Table of Standards</td>
<td>For any coating that does not meet any of the definitions for the specialty coatings categories listed in the Table of Standards, the VOC content limit shall be determined by classifying the coating as a flat coating or a nonflat coating, based on its gloss, as defined in Sections 3.21, 3.36 and 3.37 and the corresponding flat or nonflat VOC limit shall apply.</td>
<td>For any coating that does not meet any of the definitions for the specialty coatings categories listed in the Table of Standards 1 or the Table of Standards 2, the VOC content limit shall be determined by classifying the coating as a Flat, Nonflat, or Nonflat – High Gloss coating, based on its gloss, and the corresponding Flat, Nonflat, or Nonflat – High Gloss VOC limit in the Table of Standards 1 or the Table of Standards 2 shall apply.</td>
<td>The VOC limit of the non-SIP version is at least as stringent as the SIP version. Therefore, the non-SIP version of the rule is more stringent than the SIP version of the rule.</td>
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<tr>
<td>5.8 Lacquers</td>
<td>Notwithstanding the provisions of Section 3.1, a person or facility may add up to 10 percent by volume of VOC to a lacquer to avoid blushing of the finish during days with relative humidity greater</td>
<td>——</td>
<td>This section has been removed. The operation is required to meet the lacquer VOC limit regardless of</td>
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<tr>
<td>Requirement Category</td>
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<td>than 70 percent and temperature below 65°F, at the time of application, provided that the coating contains acetone and no more than 550 grams of VOC per liter of coating, less water and exempt compounds, prior to the addition of VOC.</td>
<td></td>
<td>temperature and humidity. Therefore, non-SIP version of rule is as stringent as SIP version</td>
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<tr>
<td>5.9 Averaging Compliance Option: On or after January 1, 2003, in lieu of compliance with the specified limits in The Table of Standards for floor coatings, industrial maintenance coatings, primers, sealers, and undercoaters; quick-dry primers, sealers, and undercoaters; quick-dry enamels; roof coatings; bituminous roof coatings; rust preventative coatings; stains; waterproofing sealers, as well as flats and non-flats (excluding recycled coatings), manufacturers may average designated coatings such that their actual cumulative emissions from the averaged coatings are less than or equal to the cumulative emissions that would have been allowed under those limits over a compliance period not to exceed one year. Such manufacturers must also comply with the averaging provisions contained in Section 8.0, as well as maintain and make available for inspection records for at least three years after the end of the compliance period. This Section 5.9 and Section 8.0 shall cease to be effective on January 1, 2005, after which averaging will no longer be allowed.</td>
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<td>This section is removed from the non-SIP version, it is no longer applicable. Therefore, non-SIP version of rule is as stringent as SIP version.</td>
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<tr>
<td>Table of Standards (See Attachment X for Table)</td>
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<tr>
<td>Table of Standards 1 (Effective through 12/31/10) (See Attachment X for Table)</td>
<td>Table of Standards 1 (Effective through 12/31/10) (See Attachment X for Table)</td>
<td>Table of Standards 2 is more stringent than the VOC limits of Table of Standards in the SIP Approved version. Therefore, non-SIP version of rule is as stringent as SIP version.</td>
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<td>Table of Standards 2 (Effective on and after 1/1/11) (See Attachment X for Table)</td>
<td>The requirements of Table of Standards 2 are more stringent than the Table of Standards in the SIP rule. Therefore, non-SIP version of rule is as stringent as SIP version.</td>
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<tr>
<td>6.0 Administrative Requirements</td>
<td>6.1 Labeling Requirements: Each manufacturer of any architectural coating subject to this rule shall display the information listed in Sections</td>
<td>The non-SIP approved rule contain sections listed in the SIP rule plus</td>
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<td>6.1.1 through 6.1.9 on the coating containers (or label) in which the coating is sold or distributed.</td>
<td>6.1.1 Date Code: The date the coating was manufactured, or a date code representing the date, shall be indicated on the label, lid or bottom of the container. If the manufacturer uses a date code for any coating, the manufacturer shall file an explanation of each code with the Executive Officer of the ARB.</td>
<td>additional requirements not found in the SIP version. Therefore, non-SIP version of rule is as stringent as SIP version.</td>
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<tr>
<td>6.1.1 Date Code: The date the coating was manufactured, or a date code representing the date, shall be indicated on the label, lid or bottom of the container. If the manufacturer uses a date code for any coating, the manufacturer shall file an explanation of each code with the Executive Officer of the ARB.</td>
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<td>6.1.2 Thinning Recommendations: A statement of the manufacturer’s recommendation regarding thinning of the coating shall be indicated on the label or lid of the container. This requirement does not apply to the thinning of architectural coatings with water. If thinning of the coating prior to use is not necessary, the recommendation must specify that the coating is to be applied without thinning.</td>
<td>6.1.2 Thinning Recommendations: A statement of the manufacturer’s recommendation regarding thinning of the coating shall be indicated on the label or lid of the container. This requirement does not apply to the thinning of architectural coatings with water. If thinning of the coating prior to use is not necessary, the recommendation must specify that the coating is to be applied without thinning.</td>
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<td>6.1.3 VOC Content: Each container of any coating subject to this rule shall display either the maximum or actual VOC content of the coating, as supplied, including the maximum thinning as recommended by the manufacturer. VOC content shall be displayed in grams of VOC per liter of coating. VOC content displayed shall be calculated using product formulation data, or shall be determined using the test methods in Section 6.3.3.1. The equations in Sections 3.25 or 3.26, as appropriate, shall be used to calculate VOC content.</td>
<td>6.1.3 VOC Content: Each container of any coating subject to this rule shall display one of the following values, in grams of VOC per liter of coating: 6.1.3.1 Maximum VOC Content, as determined from all potential product formulations; or 6.1.3.2 VOC Content, as determined from actual formulation data; or 6.1.3.3 VOC Content, as determined using the test methods in Section 6.3.2. If the manufacturer does not recommend thinning, the container must display the VOC Content, as supplied. If the manufacturer recommends thinning, the container must display the VOC Content, including the maximum amount of thinning solvent recommended by the manufacturer. If the coating is a multicomponent product, the container must display the VOC content as mixed or catalyzed. If the coating contains silanes, siloxanes, or other ingredients that generate ethanol or other VOCs during the curing process, the VOC content must include the VOCs emitted during curing.</td>
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<td>6.1.4 Industrial Maintenance Coatings: In addition to the information specified in Sections 6.1.1, 6.1.2 and 6.1.3, each manufacturer of any industrial maintenance coating subject to this rule shall display on the label or lid of the container in which the coating is sold or distributed one or more of the following descriptions listed in Section 6.1.4.1 6.1.4.1 “For industrial use only” 6.1.4.2 “For professional use only” 6.1.4.3 “For residential use” or “Not intended for residential use”</td>
<td>6.1.4 Faux Finishing Coatings: Effective January 1, 2011, the labels of all clear topcoat Faux Finishing coatings shall prominently display the statement “For brush application only,” and “This product must not be thinned or sprayed.” 6.1.6 Rust Preventative Coatings: Effective January 1, 2003, the labels of all rust preventative coatings shall prominently display the statement “For Metal Substrates Only” 6.1.7 Specialty Primers, Sealers and Undercoaters: Effective January 1, 2003, the labels of all specialty primers, sealers and undercoaters shall prominently</td>
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<td>6.1.5 Clear Brushing Lacquers: Effective January 1, 2003, the labels of all clear brush lacquers shall prominently display the statements “For brush application only,” and “This product must not be thinned or sprayed.”</td>
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<tr>
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<td>display one or more of the descriptions listed in Section 6.1.7.1 through 6.1.7.5.</td>
<td>the container in which the coating is sold or distributed one or more of the following descriptions listed in Section 6.1.5.1 through 6.1.5.3.</td>
<td>6.1.5.1 &quot;For industrial use only.&quot;</td>
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<td>6.1.7.1 For blocking stains.</td>
<td>6.1.5.2 &quot;For professional use only.&quot;</td>
<td>6.1.5.3 &quot;Not for residential use&quot; or &quot;Not intended for residential use&quot;</td>
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<tr>
<td>6.1.7.2 For fire-damaged substrates.</td>
<td>6.1.6 Clear Brushing Lacquers: The labels of all clear brushing lacquers shall prominently display the statements &quot;For brush application only,&quot; and &quot;This product must not be thinned or sprayed.&quot; (Category deleted effective January 1, 2011.)</td>
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<td>6.1.7.3 For smoke-damaged substrates.</td>
<td>6.1.7 Rust Preventative Coatings: The labels of all rust preventative coatings shall prominently display the statement &quot;For Metal Substrates Only.&quot;</td>
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<td>6.1.7.4 For water-damaged substrates.</td>
<td>6.1.8 Specialty Primers, Sealers and Undercoaters: Effective until December 31, 2010, the labels of all specialty primers, sealers and undercoaters shall prominently display one or more of the descriptions listed in Section 6.1.8.1 through 6.1.8.5. Effective on and after January 1, 2011, the labels of all specialty primers, sealers, and undercoaters shall prominently display one or more of the descriptions listed in Sections 6.1.8.1 through 6.1.8.3. On and after January 1, 2011, Sections 6.1.8.4 and 6.1.8.5 will be no longer effective.</td>
<td>6.1.8.1 For fire-damaged substrates.</td>
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<td>6.1.7.5 For excessively chalky substrates.</td>
<td>6.1.8.2 For smoke-damaged substrates.</td>
<td>6.1.8.3 For water-damaged substrates.</td>
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<td>6.1.8 Quick Dry Enamels. Effective January 1, 2003, the labels of all quick dry enamels shall prominently display the words &quot;Quick Dry&quot; and the dry hard time.</td>
<td>6.1.8.4 For excessively chalky substrates.</td>
<td>6.1.8.5 For blocking stains.</td>
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<td>6.1.9 Non-flat - High Gloss Coatings. Effective January 1, 2003, the labels of all non-flat - high gloss coatings shall prominently display the words &quot;High Gloss.&quot;</td>
<td>6.1.9 Quick Dry Enamels. The labels of all quick dry enamels shall prominently display the words &quot;Quick Dry&quot; and the dry hard time. (Category deleted effective January 1, 2011.)</td>
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<td>6.1.10 Reactive Penetrating Sealers: Effective January 1, 2011, the labels of all Reactive Penetrating Sealers shall prominently display the statement &quot;Reactive Penetrating Sealer.&quot;</td>
<td>6.1.11 Stone Consolidants: Effective January 1, 2011, the labels of all Stone Consolidants shall prominently display the statement &quot;Stone Consolidant - For Professional Use Only.&quot;</td>
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<tr>
<td>6.1.12 Nonflat - High Gloss Coatings: The labels of all Nonflat - high gloss coatings shall prominently display the words &quot;High Gloss.&quot;</td>
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<td>Requirement Category</td>
<td>SIP Version of Rule 4601 (10/31/01)</td>
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<td>Conclusion</td>
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<tr>
<td>6.2 Reporting Requirements</td>
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<tr>
<td>6.2.1 Clear Brushing Lacquers: Each manufacturer of clear brushing lacquers shall, on or before April 1 of each calendar year beginning in the year 2004, submit an annual report to the Executive Officer of the ARB. The report shall specify the number of gallons of clear brushing lacquers sold in the State during the preceding calendar year, and shall describe the method used by the manufacturer to calculate State sales.</td>
<td>6.2 Reporting Requirements</td>
<td>The reporting requirements specified in Sections 6.2.1 through 6.2.6 shall apply until December 31, 2010.</td>
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<tr>
<td>6.2.2 Rust Preventative Coatings: Each manufacturer of rust preventative coatings shall, on or before April 1 of each calendar year beginning in the year 2004, submit an annual report to the Executive Officer of the ARB. The report shall specify the number of gallons of rust preventative coatings sold in the State during the preceding calendar year, and shall describe the method used by the manufacturer to calculate State sales.</td>
<td>6.2.2 Rust Preventative Coatings: Each manufacturer of rust preventative coatings shall, on or before April 1 of each calendar year beginning in the year 2004, submit an annual report to the Executive Officer of the ARB. The report shall specify the number of gallons of rust preventative coatings sold in the State during the preceding calendar year, and shall describe the method used by the manufacturer to calculate State sales.</td>
<td>6.2.2 Rust Preventative Coatings: Each manufacturer of rust preventative coatings shall, on or before April 1 of each calendar year beginning in the year 2004, submit an annual report to the Executive Officer of the ARB. The report shall specify the number of gallons of rust preventative coatings sold in the State during the preceding calendar year, and shall describe the method used by the manufacturer to calculate State sales.</td>
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<tr>
<td>6.2.3 Specialty Primers, Sealers and Undercoaters: Each manufacturer of specialty primers, sealers and undercoaters shall, on or before April 1 of each calendar year beginning in the year 2004, submit an annual report to the Executive Officer of the ARB. The report shall specify the number of gallons of specialty primers, sealers and undercoaters sold in the State during the preceding calendar year, and shall describe the method used by the manufacturer to calculate State sales.</td>
<td>6.2.3 Specialty Primers, Sealers and Undercoaters: Each manufacturer of specialty primers, sealers and undercoaters shall, on or before April 1 of each calendar year beginning in the year 2004, submit an annual report to the Executive Officer of the ARB. The report shall specify the number of gallons of specialty primers, sealers and undercoaters sold in the State during the preceding calendar year, and shall describe the method used by the manufacturer to calculate State sales.</td>
<td>6.2.3 Specialty Primers, Sealers and Undercoaters: Each manufacturer of specialty primers, sealers and undercoaters shall, on or before April 1 of each calendar year beginning in the year 2004, submit an annual report to the Executive Officer of the ARB. The report shall specify the number of gallons of specialty primers, sealers and undercoaters sold in the State during the preceding calendar year, and shall describe the method used by the manufacturer to calculate State sales.</td>
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<td>6.2.4 Toxic Exempt Compounds: For each architectural coating that contains perchloroethylene or methylene chloride, the manufacturer shall, on or before April 1 of each calendar year beginning in the year 2004, submit an annual report to the Executive Officer of the ARB the following information for products sold in the State during the preceding year: 6.2.4.1 the product brand name and a copy of the product label with legible usage instructions;</td>
<td>6.2.4 Toxic Exempt Compounds: For each architectural coating that contains perchloroethylene or methylene chloride, the manufacturer shall, on or before April 1 of each calendar year beginning in the year 2004, submit an annual report to the Executive Officer of the ARB the following information for products sold in the State during the preceding year: 6.2.4.1 the product brand name and a copy of the product label with legible usage instructions;</td>
<td>6.2.4 Toxic Exempt Compounds: For each architectural coating that contains perchloroethylene or methylene chloride, the manufacturer shall, on or before April 1 of each calendar year beginning in the year 2004, submit an annual report to the Executive Officer of the ARB the following information for products sold in the State during the preceding year: 6.2.4.1 the product brand name and a copy of the product label with legible usage instructions;</td>
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</table>

Until December 31, 2010 both versions of the rule have the same reporting requirements. After that date the non-SIP approved rule includes very specific information to be kept and is required for all architectural coatings. Therefore, non-SIP version of rule is as stringent as SIP version.
<table>
<thead>
<tr>
<th>Requirement Category</th>
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<th>Non-SIP Version of Rule 4601</th>
<th>Conclusion</th>
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<tr>
<td></td>
<td>(10/31/01)</td>
<td>(12/17/09)</td>
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<td>6.2.4.2 the product category listed in the Table of Standards to which the coating belongs;</td>
<td>annual report to the Executive Officer of the ARB the following information for products sold in the State during the preceding year:</td>
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<tr>
<td>6.2.4.3 the total sales in California during the calendar year to the nearest gallon;</td>
<td>6.2.4.1 the product brand name and a copy of the product label with legible usage instructions;</td>
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<td>6.2.4.4 the volume percent, to the nearest 0.10 percent, of perchloroethylene and methylene chloride in the coating.</td>
<td>6.2.4.2 the product category listed in the Table of Standards 1 or the Table of Standards 2 to which the coating belongs;</td>
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<tr>
<td>6.2.5 Recycled Coatings: Manufacturers of recycled coatings must submit a letter to the Executive Officer of the ARB certifying their status as a Recycled Paint Manufacturer. The manufacturer shall, on or before April 1 of each calendar year beginning with the year 2004, submit an annual report to the Executive Officer of the ARB. The report shall include, for all recycled coatings, the total number of gallons distributed in the State during the preceding year, and shall describe the method used by the manufacturer to calculate State distribution.</td>
<td>6.2.4.3 the total sales in California during the calendar year to the nearest gallon;</td>
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<tr>
<td>6.2.6 Bituminous Coatings: Each manufacturer of bituminous roof coatings or bituminous roof primers shall, on or before April 1 of each calendar year beginning with the year 2004, submit an annual report to the Executive Officer of ARB. The report shall specify the number of gallons of bituminous roof coatings or bituminous roof primers sold in the State during the preceding calendar year, and shall describe the method used by the manufacturer to calculate State sales.</td>
<td>6.2.4.4 the volume percent, to the nearest 0.10 percent, of perchloroethylene and methylene chloride in the coating.</td>
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<td>6.2.7 Effective on and after January 1, 2011, Sales Data All sales data listed in Sections 6.2.7.1 to 6.2.7.14 shall be maintained on-site by the responsible official for a minimum of three years. A responsible official from each manufacturer shall upon request of the Executive Officer of the ARB, or his or her delegate, provide data concerning the distribution and sales of architectural coatings. Sales data submitted by the responsible official to the Executive Officer of the ARB may be claimed as confidential, and such information shall be handled in accordance with the procedures specified in Title 17.</td>
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<tr>
<td>California Code of Regulations Sections 91000-91022</td>
<td>The responsible official shall within 180 days provide information, including, but not limited to the data listed in Sections 6.2.7.1 through 6.2.7.14: 6.2.7.1 the name and mailing address of the manufacturer; 6.2.7.2 the name, address and telephone number of a contact person; 6.2.7.3 the name of the coating product as it appears on the label and the applicable coating category; 6.2.7.4 whether the product is marketed for interior or exterior use or both; 6.2.7.5 the number of gallons sold in California in containers greater than one liter (1.057 quart) and equal to or less than one liter (1.057 quart); 6.2.7.6 the VOC Actual content and VOC Regulatory content in grams per liter. If thinning is recommended, list the VOC Actual content and VOC Regulatory content after maximum recommended thinning. If containers less than one liter have a different VOC content than containers greater than one liter, list separately. If the coating is a multi-component product, provide the VOC content as mixed or catalyzed; 6.2.7.7 the names and CAS numbers of the VOC constituents in the product; 6.2.7.8 the names and CAS numbers of any compounds in the product specifically exempted from the VOC definition; 6.2.7.9 whether the product is marketed as solvent-borne, waterborne, or 100% solids; 6.2.7.10 description of resin or binder in the product; 6.2.7.11 whether the coating is a single-component or multi-component product; 6.2.7.12 the density of the product in pounds per gallon; 6.2.7.13 the percent by weight of solids, all volatile materials, water, and any compounds in the product specifically exempted from the VOC definition; and 6.2.7.14 the percent by volume of solids, water, and any compounds in the product specifically exempted from the VOC definition.</td>
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<tr>
<td>6.3 Test Methods</td>
<td>6.3 Test Methods</td>
<td>The test methods listed below shall be used to demonstrate compliance with the rule. Alternate equivalent test methods may be used provided the test methods have been approved by the APCO and EPA.</td>
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<tr>
<td>6.3.1 VOC Content of Coatings: To determine the physical properties of a coating in order to perform the calculations in Section 3.76 and 3.77, the reference method for VOC content is U.S. EPA Method 24, except as provided in Sections 6.3.2 and 6.3.15. An alternative method to determine the VOC content of coatings is SCAQMD Method 304-91 (Revised February 1996), incorporated by reference in Section 6.3.14. The exempt compounds content shall be determined by SCAQMD Method 303-91 (Revised August 1995), incorporated by reference in Section 6.3.12. To determine the VOC content of a coating, the manufacturer may use U.S. EPA Method 24, or an alternative method as provided in Section 6.3.2, formulation data, or any other reasonable means for predicting that the coating has been formulated as intended (e.g., quality assurance checks, recordkeeping). However, if there are any inconsistencies between the results of a Method 24 test and any other means for determining VOC content, the Method 24 test results will govern, except when an alternative method is approved as specified in Section 6.3.2. The District Air Pollution Control Officer (APCO) may require the manufacturer to conduct a Method 24 analysis.</td>
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<td>6.3.2 Alternative Test Methods: Other test methods demonstrated to provide results that are acceptable for purposes of determining compliance with Section 6.3.1, after review and approved in writing by the staffs of the District, the ARB and the U.S. EPA, may also be used. 6.3.3 Methacrylate Traffic Marking Coatings: Analysis of methacrylate multicomponent coatings used as traffic marking coatings shall be conducted according to a modification of U.S. EPA Method 24 (40 CFR 59, subpart D, Appendix A), incorporated by reference in Section 6.3.15. This method has not been approved for methacrylate multicomponent coatings used for other purposes than as traffic marking coatings or for other classes of multicomponent coatings.</td>
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<td>6.3.4 Flame Spread Index: The flame spread index of a fire-retardant coating shall be determined by ASTM Designation E 84-99, &quot;Standard Test Method for Surface Burning Characteristics of Building Materials&quot; (see Section 3, Fire- Retardant Coating).</td>
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<td>6.3.5 Fire Resistance Rating: The fire</td>
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<td>6.3.1 Calculation of VOC Content: For the purpose of determining compliance with the VOC content limits in the Table of Standards 1 or the Table of Standards 2, the VOC content of a coating shall be determined as defined in Section 3.77, 3.78, or 3.79 as appropriate. The VOC content of a tint base shall be determined without colorant that is added after the tint base is manufactured. If the manufacturer does not recommend thinning, the VOC Content must be calculated for the product as supplied. If the manufacturer recommends thinning, the VOC Content must be calculated including the maximum amount of thinning solvent recommended by the manufacturer. If the coating is a multicomponent product, the VOC content must be calculated as mixed or catalyzed. If the coating contains silanes, siloxanes, or other ingredients that generate ethanol or other VOC during the curing process, the VOC content must include the VOCs emitted during curing.</td>
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The non-SIP version includes all the requirements of the SIP version. Therefore, the non-SIP version of the rule is more stringent than the SIP version of the rule.
<table>
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<tr>
<th>Requirement Category</th>
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<tr>
<td>resistance rating of a fire-resistive coating shall be determined by ASTM Designation E 119-98, &quot;Standard Test Methods for Fire Tests of Building Construction Materials&quot; (see Section 3, Fire-Resistive Coating).</td>
<td>test results will govern, except when an alternative method is approved as specified in Section 6.3.3. The District Air Pollution Control Officer (APCO) may require the manufacturer to conduct an EPA Method 24 analysis.</td>
<td>6.3.3 Alternative Test Methods: Other test methods demonstrated to provide results that are acceptable for purposes of determining compliance with Section 6.3.2, after review and approved in writing by the staffs of the District, ARB, and EPA, may also be used.</td>
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<td>6.3.6 Gloss Determination: The gloss of a coating shall be determined by ASTM Designation D 523-89 (1999), &quot;Standard Test Method for Specular Gloss&quot; (see Section 3, Flat Coating, Nonflat Coating, Nonflat-High Gloss Coating and Quick-Dry Enamel).</td>
<td>6.3.4 Methacylate Traffic Marking Coatings: Analysis of methacylate multicomponent coatings used as traffic marking coatings shall be conducted according to a modification of EPA Method 24 (40 CFR 59, subpart D, Appendix A). This method has not been approved for methacylate multicomponent coatings used for other purposes than as traffic marking coatings or for other classes of multicomponent coatings.</td>
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<td>6.3.7 Metal Content of Coatings: The metallic content of a coating shall be determined by SCAQMD Method 318-95, Determination of Weight Percent Elemental Metal in Coatings by X-Ray Diffraction, SCAQMD Laboratory Methods of Analysis for Enforcement Samples (see Section 3, Metallic Pigmented Coating).</td>
<td>6.3.5 Flame Spread Index: The flame spread index of a fire-retardant coating shall be determined by ASTM E84-07, &quot;Standard Test Method for Surface Burning Characteristics of Building Materials&quot; (see Section 3.0, Fire-Retardant Coating).</td>
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<td>6.3.9 Drying Times: The set-to-touch, dry-dry, dry-to-touch and dry-to-recoat times of a coating shall be determined by ASTM Designation D 1640-95, &quot;Standard Test Methods for Drying, Curing, or Film Formation of Organic Coatings at Room Temperature&quot; (see Section 3, Quick-Dry Enamel and Quick-Dry Primer, Sealer and Undercoater). The tack-free time of a quickdry enamel coating shall be determined by the Mechanical Test Method of ASTM Designation D 1640-95.</td>
<td>6.3.7 Gloss Determination: The gloss of a coating shall be determined by ASTM D523-89 (1999), &quot;Standard Test Method for Specular Gloss&quot; (see Section 3.0, Flat Coating, Nonflat Coating, Nonflat-High Gloss Coating and Quick-Dry Enamel).</td>
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<td>6.3.10 Surface Chalkiness: The chalkiness of a surface shall be determined using ASTM Designation D4214-98, &quot;Standard Test Methods for Evaluating the Degree of Chalking of Exterior Paint Films&quot; (see Section 3, Specialty Primer, Sealer and Undercoater).</td>
<td>6.3.8 Metal Content of Coatings: The metallic content of a coating shall be determined by SCAQMD Method 318-95, Determination of Weight Percent Elemental Metal in Coatings by X-Ray Diffraction, SCAQMD Laboratory Methods of Analysis for Enforcement Samples (see Section 3.0, Metallic Pigmented Coating, Aluminum Roof Coating and Faux Finish).</td>
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<td>6.3.11 Exempt Compounds—Siloxanes: Exempt compounds that are cyclic, branched, or linear completely methylated siloxanes, shall be analyzed as exempt compounds for compliance with Section 6 by BAAQMD Method 43, &quot;Determination of Volatile Methylsiloxanes in Solvent-Based Coatings, Inks, and Related Materials,&quot; BAAQMD Manual of Procedures, Volume III, adopted 11/6/96 (see Section 3, Volatile Organic Compound, and Section 6.3.1).</td>
<td>6.3.9 Acid Content of Coatings: The acid content of a coating shall be determined by ASTM D1613-06, &quot;Standard Test Method for Acidity in Volatile Solvents and Chemical Intermediates Used in Paint, Varnish, Lacquer and related products&quot; (see Section 3.0, Pretreatment Wash Primer).</td>
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<td>6.3.13 Exempt Compounds: The content of compounds under U.S. EPA Method 24 shall be analyzed by SCAQMD Method 303-91 (Revised 1996), &quot;Determination of Exempt Compounds,&quot; SCAQMD Laboratory Methods of Analysis for Enforcement Samples (see Section 3, Volatile Organic Compound, and Section 6.3.1).</td>
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<td>6.3.14 VOC Content of Coatings: The VOC content of a coating shall be determined by U.S. EPA Method 24 as it exists in appendix A of 40 Code of Federal Regulations (CFR) part 50, &quot;Determination of Volatile Matter Content, Water Content, Density, Volume Solids and Weight Solids of Surface Coatings&quot; (see Section 6.3.1).</td>
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<td>6.3.15 Alternative VOC Content of Coatings: The VOC content of coatings may be analyzed either by U.S. EPA Method 24 or SCAQMD Method 304-31 (Revised 1996), &quot;Determination of Volatile Organic Compounds (VOC) in Various Materials,&quot; SCAQMD Laboratory Methods of Analysis for Enforcement Samples (see Section 6.3.1).</td>
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<td>6.3.16 Methacrylate Traffic Marking Coatings: The VOC content of methacrylate multicomponent coatings used as traffic marking coatings shall be analyzed by the procedures in 40 CFR part 59, subpart D, appendix A, &quot;Determination of Volatile Matter Content of Methacrylate Multicomponent Coatings Used as Traffic Marking Coatings&quot; (September 11, 1998) (see Section 6.3.3).</td>
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<tr>
<td>6.3.10 Drying Times: The set-to-touch, dry-hard, dry-to-touch and dry-to-recoat times of a coating shall be determined by ASTM D1640-95, &quot;Standard Test Methods for Drying, Curing, or Film Formation of Organic Coatings at Room Temperature&quot; (see Section 3.0, Quick-Dry Enamel and Quick-Dry Primer, Sealer and Undercoater) The tack-free time of a quick-dry enamel coating shall be determined by the Mechanical Test Method of ASTM D1640-95. (Category deleted effective January 1, 2011).</td>
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<td>6.3.12 Exempt Compounds—Siloxanes: Exempt compounds that are cyclic, branched, or linear completely methylated siloxanes, shall be analyzed as exempt compounds for compliance with Section 6 by BAAQMD Method 43, &quot;Determination of Volatile Methyldisiloxanes in Solvent-Based Coatings, Inks, and Related Materials,&quot; BAAQMD Manual of Procedures, Volume Ill, adopted 11/6/96 (see Section 3.0, Volatile Organic Compound, and Section 6.3.2).</td>
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<td>6.3.13 Exempt Compounds—Parachlorobenzotrifluoride (PCBTF): The exempt compound parachlorobenzotrifluoride, shall be analyzed as an exempt compound for compliance with Section 6 by BAAQMD Method 41, &quot;Determination of Volatile Organic Compounds in Solvent Based Coatings and Related Materials Containing Parachlorobenzotrifluoride,&quot; BAAQMD Manual of Procedures, Volume Ill, adopted 12/20/95 (see Section 3.0, Volatile Organic Compound, and Section 6.3.2).</td>
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<tr>
<td>6.3.14 Exempt Compounds: The content of compounds under U.S. EPA Method 24 shall be analyzed by SCAQMD Method 303-91 (Revised 1993), &quot;Determination of Exempt Compounds,&quot; SCAQMD Laboratory Methods of Analysis for Enforcement Samples (see Section 3.0, Volatile Organic Compound, and Section 6.3.2).</td>
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<tr>
<td>6.3.15 VOC Content of Coatings: The VOC content of a coating shall be determined by EPA Method 24 as it exists in appendix A of 40 Code of</td>
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<td>Requirement Category</td>
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<td>for Evaluating Degree of Blistering of Paints.</td>
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</table>

| 7.0 Compliance Schedule | Persons subject to this rule shall be in compliance with this rule by October 31, 2001. | Persons subject to this rule shall be in compliance with this rule by the dates specified within the rule. | No change in the requirements, therefore, non-SIP version of rule is as stringent as SIP version. |

<p>| 8.0 Averaging Compliance Option | 8.1 On or after January 1, 2003, in lieu of compliance with the specified limits in the Table of Standards for floor coatings; industrial maintenance coatings; primers, sealers, and undercoaters; quick-dry primers, sealers, and undercoaters; quick-dry enamels; roof coatings; rust |
|---------------------------------|-------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------|</p>
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<tr>
<td>preventative coatings; stains; waterproofing sealers, as well as flats and non-flats (excluding recycled coatings), manufacturers may average designated coatings such that their actual cumulative emissions from the averaged coatings are less than or equal to the cumulative emissions that would have been allowed under those limits over a compliance period not to exceed one year. Such manufacturers must also comply with the averaging provisions contained in this Section, as well as maintain and make available for inspection records for at least three years after the end of the compliance period. This Section shall cease to be effective on January 1, 2005, after which averaging will no longer be allowed. Per Section 8.1, averaging is no longer applicable. Therefore, Section 8.2 through 8.14 are not listed.</td>
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</table>

District Rule 4601 was amended (12/17/2009). As analyzed, each amended section of the non-SIP version of the rule is at least as stringent as, or more stringent than the corresponding section of the SIP version of the rule. Therefore, it is concluded that overall the non-SIP version of the rule is more stringent than the SIP version of the rule.
ATTACHMENT F

SIP Stringency Analysis for District Rule 4621
Comparison of the latest amended version (amended December 20, 2007) of District Rule 4621 with the current SIP approved version (amended June 18, 1998)

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<th>Current Rule (Amended 12/20/07)</th>
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<td><strong>APPLICABILITY</strong></td>
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<tr>
<td>This rule applies to gasoline delivery vessels, tanks with capacity greater than 250 gallons but not exceeding 19,800 gallons located at gasoline bulk plants, and other stationary gasoline storage tanks with capacity greater than 250 gallons except for tanks subject to the requirements of Rule 4623 (Storage of Organic Liquids) Section 5.1 to 5.3.</td>
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</tr>
<tr>
<td>This rule applies to storage containers located at bulk plants with capacities greater than 250 gallons and less than 19,800 gallons; to other stationary storage containers with capacities greater than 250 gallons; and to those storage containers that are not subject to the control requirements of Rule 4623 (Storage of Organic Liquids) Section 5.0. The rule also applies to gasoline delivery vessels.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td><strong>DEFINITIONS</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Certified Phase I Vapor Recovery System: a vapor recovery system which has been certified by the California Air Resources Board (CARB) pursuant to Section 41954 of the California Health and Safety Code. For the purpose of this rule the term certified shall refer to CARB certification.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>ARB Certified Phase I Vapor Recovery System: a vapor recovery system that has been certified by ARB pursuant to Section 41954 of the California Health and Safety Code.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>Delivery Vessel: any container having a volumetric capacity in excess of 120 gallons that is used for the transportation of gasoline. This term includes pumps, meters, valves, fittings, pippings, and other appurtenances attached to a tank vehicle and used in connection with the gasoline being transported. Cargo tanks used exclusively for aviation gasoline in agricultural operations, with an annual throughput of 1,000 gallons or less, will not be considered delivery vessels for the purpose of this rule.</td>
<td>X</td>
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</tr>
<tr>
<td>Delivery Vessel: any cargo container having a volumetric capacity in excess of 120 gallons that is used for the transportation of gasoline or aviation gasoline. This term includes pumps, meters, valves, fittings, pippings, and other appurtenances attached to a gasoline storage container on a vehicle and used in connection with the gasoline/aviation gasoline being transported. Containers used exclusively for aviation gasoline in agricultural operations, with an annual throughput of 1,000 gallons or less, will not be considered delivery vessels for the purpose of this rule.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>District Rule 4621 Requirements</td>
<td>Current SIP Rule (Amended 6/18/98)</td>
<td>Current Rule (Amended 12/20/07)</td>
</tr>
<tr>
<td>-----------------------------------------------------------------------------------------------</td>
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<tr>
<td><strong>Excess Organic Liquid Drainage</strong>: more than 30 milliliters liquid drainage which is not contained by a CARB certified spill box. Such liquid drainage for disconnect operations shall be determined by computing the average drainage from three consecutive disconnects at any one loading arm.</td>
<td>X</td>
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</tr>
<tr>
<td><strong>Excess Organic Liquid Drainage</strong>: more than 10 milliliters liquid drainage which is not contained by an ARB certified spill container. Such liquid drainage for disconnect operations shall be determined by computing the average drainage from three consecutive disconnects at any one loading arm.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td><strong>Gasoline Bulk Plant</strong>: any loading facility and associated unloading facilities, storage tanks and vapor recovery system(s) used to load less than 20,000 gallons in any one (1) day of gasoline to delivery vessels (i.e., tank trucks or trailers).</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td><strong>Bulk Plant</strong>: any loading rack and associated unloading racks, storage containers and vapor recovery system(s) used to load less than 20,000 gallons of gasoline in any one day, to delivery vessels.</td>
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<td>X</td>
</tr>
<tr>
<td><strong>Gasoline</strong>: any petroleum distillate, petroleum distillate/alcohol blend or alcohol having a Reid vapor pressure of four (4) pounds per square inch or greater, which is used as a motor vehicle fuel, or any fuel which is commonly or commercially known or sold as gasoline.</td>
<td>X</td>
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</tr>
<tr>
<td><strong>Gasoline</strong>: any petroleum distillate, petroleum distillate/alcohol blend or alcohol having a Reid vapor pressure of four (4) pounds per square inch absolute or greater, which is used as a motor vehicle fuel, or any fuel which is commonly or commercially known or sold as gasoline, including aviation gasoline.</td>
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<td>X</td>
</tr>
<tr>
<td><strong>Gasoline Vapors</strong>: VOCs in the displaced vapors including any entrained liquids.</td>
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<tr>
<td><strong>Gasoline Vapors</strong>: VOCs in the displaced vapors of gasoline, including any entrained liquids.</td>
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</tr>
<tr>
<td><strong>Leak</strong>: any one of the following:</td>
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<tr>
<td>3.7.1 the dripping of liquid organic compounds at a rate of more than three (3) drops per minute.</td>
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<tr>
<td>3.7.2 any bubble which forms when a soap solution is sprayed over a potential leak source.</td>
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</tr>
<tr>
<td>3.7.3 a reading of greater than 100 percent of the lower explosive limit (49,500 ppm as equivalent methane) on a combustible gas detector measured in accordance with Section 6.2.2.1.</td>
<td>X</td>
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</tr>
<tr>
<td><strong>Leak</strong>: one of the following:</td>
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</tr>
<tr>
<td>3.19.1 For delivery vessels, the dripping of VOC-containing liquid at a rate of more than three drops per minute, or a</td>
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<tr>
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<td>Current Rule (Amended 12/20/07)</td>
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<tr>
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<tr>
<td>reading of greater than 100 percent of the lower explosive limit (21,000 ppm measured as equivalent propane) when measured in accordance with the test method in Section 6.4.3 3.19.2 For all other operations, the dripping of VOC-containing liquid at a rate of more than three (3) drops per minute, or the detection of any gaseous or vapor emissions with a concentration of total organic compound greater than 10,000 ppmv, as methane, above background when measured in accordance with the test method in Section 6.4.3. Any liquid or gas coming from a component undergoing repair or replacement, or during sampling of process fluid from a component or equipment into a container is not considered sampling of a leak, provided such activities are done as expeditiously as possible and with minimal spillage of material and VOC emissions to the atmosphere.</td>
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</tr>
<tr>
<td>Leak-free: a condition without a leak, as defined above.</td>
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<tr>
<td>Loading Facility: any aggregate or combination of gasoline loading and vapor control equipment from the connection at the inlet of the gasoline pump to and including the hose end connector at the portable delivery tanks and the discharge of the vapor control device(s).</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>Loading Operation: any aggregate or combination of gasoline loading and vapor control equipment from the connection at the inlet of the gasoline pump to and including the hose end connector at the portable delivery tanks and the discharge of the vapor control device(s).</td>
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<td>X</td>
</tr>
<tr>
<td>Submerged Fill Pipe: any fill pipe, the discharge opening of which is entirely submerged when the liquid level is six (6) inches above the bottom of the container. “Submerged fill pipe” when applied to a container which is loaded from the side is defined as any fill pipe the discharge opening of which is entirely submerged when the liquid level is 18 inches above the bottom of the container.</td>
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<td>X</td>
</tr>
<tr>
<td>Switch Loading: the transfer of diesel fuel into a delivery vessel or storage tank with a capacity over 250 gallons which previously contained gasoline.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>Vapor Tight: any emission of less than or equal to 10,000 ppm when measured in accordance with the test method in Section 6.2.3.</td>
<td></td>
<td>X</td>
</tr>
</tbody>
</table>

**EXEMPTIONS**

4.1.1 The transfer of gasoline into any stationary storage container with a capacity of 550 gallons or less used exclusively for fueling of implements of husbandry as such vehicles are defined in Division 16 (Section 36000 et seq.) of the California Vehicle Code, if such container is equipped with a permanent submerged fill pipe.

4.1.2 The transfer of gasoline into any stationary storage container having a capacity of 2,000 gallons or less which was installed prior to July 1, 1975, if such container is equipped with a permanent submerged fill pipe.

4.1.3 The transfer of gasoline into any stationary storage

<p>| | | |
| | | |
| | | X |</p>
<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td>container in existence prior to July 1, 1975, which is equipped with an offset fill pipe if such container is equipped with a permanent submerged fill pipe.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4.1 The transfer of gasoline into any stationary storage container with a capacity of 550 gallons or less used primarily for the fueling of implements of husbandry, if such container is equipped with a permanent submerged fill pipe.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4.2 The transfer of gasoline into any stationary storage container having a capacity of 2,000 gallons or less which was installed prior to July 1, 1975, if such container is equipped with a permanent submerged fill pipe, and provided no major modification is made on the container.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>4.3 The transfer of gasoline into any stationary storage container in existence prior to July 1, 1975, which is equipped with an offset fill pipe if such container is equipped with a permanent submerged fill pipe, and provided no major modification is made on the container.</td>
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</tr>
<tr>
<td>4.4 Mobile fuelers used exclusively for fueling emergency motor vehicles while on location at an emergency.</td>
<td>X</td>
<td></td>
</tr>
</tbody>
</table>

**REQUIREMENTS**

| Loading and vapor collection equipment shall be installed, maintained, and operated such that there are no liquid component leaks under any condition nor any excess organic liquid drainage at disconnect. | X |  |

| Loading equipment and vapor collection equipment shall be installed, maintained, and operated such that it is leak-free, with no excess organic liquid drainage at disconnect. | X |  |

**Gasoline Storage Tanks and Loading Facilities**

| 5.1.1 No person shall transfer or permit the transfer of gasoline from any delivery vessel (i.e., tank truck or trailer) into any stationary storage container unless such container is equipped with a permanent submerged fill pipe and a certified Phase I vapor recovery system which is maintained and operated according to the manufacturers specifications. | X |  |

| 5.1.2 Any open vent pipe on a stationary gasoline storage tank shall be equipped with a pressure-vacuum relief valve in accordance with the following requirements: |  
| 5.1.2.1 Underground storage containers shall be equipped with a certified pressure-vacuum relief valve set at 3.0±0.5 inches water column pressure relief and 8.0±2.0 inches water column vacuum relief unless otherwise specified in the applicable CARB executive order, |  
| 5.1.2.2 Aboveground storage containers with a capacity of 19,800 gallons or less located at bulk plants, and aboveground storage containers at gasoline dispensing facilities which are exempt from Phase II vapor recovery requirements pursuant to Section 4.0 of Rule 4622 (Gasoline Transfer into Motor Vehicle Fuel Tanks) shall be equipped with pressure relief valves set at eight (8) ounces per square inch, unless otherwise specified in the applicable CARB executive order, and provided that such setting will not exceed the vessel's maximum pressure |  |


<table>
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<tbody>
<tr>
<td>5.1.2.3 Vent pipes may be manifolded, as per the applicable CARB executive order, to a single pressure-vacuum relief valve. The pressure-vacuum relief valve shall be properly installed and maintained in good operating order.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>5.1.3 All aboveground storage tanks at bulk plants and all loading racks subject to the requirements of this rule shall be constructed and maintained free of leaks. Tanks shall be inspected at least annually to assure compliance with the requirements of this section. Loading racks shall be inspected annually during product transfer. If any tank, tank component, or loading rack component is found to leak during an annual inspection, the inspection frequency for that unit shall be changed from annual to quarterly. All leaks shall be repaired within seven (7) working days after the leak is found. If the unit is subsequently found to be free of leaks during five (5) consecutive quarterly inspections, inspection frequency for that unit may be changed from quarterly to annual.</td>
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</tr>
</tbody>
</table>

**Gasoline Storage and Loading**

5.2.1 In addition to the requirements of Section 5.1 no person shall transfer or permit the transfer of gasoline from any delivery vessel into any stationary storage container subject to requirements of this rule unless:

5.2.1.1 Such container, except those used for aviation gasoline, is equipped with an ARB certified permanent submerged fill pipe and utilizes an ARB certified Phase I vapor recovery system that is maintained and operated according to manufacturer specifications and the applicable ARB Executive Order; or

5.2.1.2 Containers used for aviation gasoline are equipped with a permanent submerged fill pipe and a Phase I vapor recovery system is certified (or was previously certified) to meet a minimum volumetric control of 95%.

5.2.2 Any vent pipe on a stationary gasoline storage container shall be equipped with a pressure-vacuum relief valve in accordance with the requirements set forth in Sections 5.3 and 5.4, as applicable.

5.2.3 Vent pipes may be manifolded, as per the applicable ARB Executive Order, to a single pressure-vacuum relief valve. The pressure-vacuum relief valve shall be properly installed and maintained according to manufacturer specifications and the applicable Executive Order.

5.2.4 Operators shall have all underground storage container installations and all underground piping configurations inspected by the APCO prior to backfilling. The operator shall notify the District by telephone or other District-approved method and obtain a confirmation number at least three business days prior to the backfilling.

**Underground Storage Containers**

5.3.1 Unless otherwise specified in the applicable ARB Executive Order, for an underground storage container that contains gasoline and is located at a bulk plant, the container...
<table>
<thead>
<tr>
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<th>Current Rule (Amended 12/20/07)</th>
</tr>
</thead>
<tbody>
<tr>
<td>shall be equipped with an ARB certified pressure-vacuum relief valve set at 3.0±0.5 inches water column pressure relief and 8.0±2.0 inches water column vacuum relief. 5.3.2 Unless otherwise specified in the applicable ARB Executive Order, for an underground storage container that contains aviation gasoline and is located at a bulk plant, the container shall be equipped with a pressure-vacuum relief valve set at 3.0±0.5 inches water column pressure relief and 8.0±2.0 inches water column vacuum relief. 5.3.3 For an underground storage container that contains gasoline and is not located at a bulk plant, the container shall be equipped with an ARB certified Phase I vapor recovery system that is certified to have a minimum volumetric control efficiency of 98%. 5.3.4 For an underground storage container that contains aviation gasoline and is not located at a bulk plant, the container shall be equipped with a permanent submerged fill pipe and a Phase I vapor recovery system that is certified (or was previously certified) to meet a minimum volumetric control of 95%. 5.3.5 Operators of underground storage containers not located at bulk plants shall conduct and pass the applicable performance tests specified in Sections 6.4.5 through 6.4.8 to determine compliance at least once every 36 months, (no more than 30 days before or after the required performance test date) unless otherwise required under ARB Executive Order or Rule 4622 (Gasoline Transfer into Motor Vehicle Fuel Tanks).</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>Aboveground Storage Containers</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.4.1 All aboveground storage containers shall be constructed and maintained in a leak-free condition. 5.4.2 All aboveground storage containers that contain gasoline shall be equipped with pressure relief valves set at eight (8) ounces per square inch, unless: 5.4.2.1 Otherwise specified in the applicable ARB Executive Order, or 5.4.2.2 Such setting will exceed the vessel's maximum pressure rating. 5.4.3 All aboveground storage containers that contain gasoline shall be equipped with an ARB certified pressure vacuum relief valve set 3.0±0.5 inches water column pressure relief and 8.0±2.0 inches water column vacuum relief, unless: 5.4.3.1 Otherwise specified in the applicable ARB Executive Order, or 5.4.3.2 Such setting will exceed the vessel's maximum pressure rating. 5.4.4 All aboveground storage containers that contain aviation gasoline shall be equipped with pressure relief valves set at eight (8) ounces per square inch, unless: 5.4.4.1 Otherwise specified in the applicable ARB Executive Order or 5.4.4.2 Such setting will exceed the vessel's maximum pressure rating.</td>
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</tbody>
</table>
5.4.5 On Operators of an aboveground storage container not located at a bulk plant shall conduct and pass the performance test specified in Sections 6.4.9 to determine compliance at least once every 36 months, (no more than 30 days before or after the required performance test date) unless otherwise required under ARB Executive Order.

All Phase I vapor recovery systems shall be inspected according to the frequency specified in Table 1.

<table>
<thead>
<tr>
<th>Gasoline dispensed by the operation during largest monthly throughput of previous year</th>
<th>Frequency of inspections</th>
</tr>
</thead>
<tbody>
<tr>
<td>A. Retail Gasoline Outlets</td>
<td></td>
</tr>
<tr>
<td>1. Less than 25,000 gallons</td>
<td>One day per week</td>
</tr>
<tr>
<td>2. 25,000 gallons or greater</td>
<td>Five days per week</td>
</tr>
<tr>
<td>B. Non-Retail Gasoline Outlets and other gasoline dispensing operations</td>
<td></td>
</tr>
<tr>
<td>1. Less than 2,500 gallons</td>
<td>One day per month</td>
</tr>
<tr>
<td>2. 2,500 to less than 25,000 gallons</td>
<td>One day per week</td>
</tr>
<tr>
<td>3. 25,000 gallons or greater</td>
<td>Five days per week</td>
</tr>
</tbody>
</table>

The person conducting the inspections shall, at a minimum, verify the following:
5.5.1 That the fill caps and vapor caps are not missing, damaged, or loose;
5.5.2 That the fill cap gasket and vapor cap gaskets are not missing or damaged;
5.5.3 That the fill adapter and vapor adapter are securely attached to the risers;
5.5.4 That, where applicable, the spring-loaded submerged fill tube seals properly against the coaxial tubing, and the dry break (poppet-valve) is not missing or damaged; and
5.5.5 That the submerged fill tube is not missing or damaged.

**Bulk Plants and Loading Racks at Bulk Plants**

5.6.1 All bulk plants shall be equipped with an ARB certified vapor recovery system for loading operations (loading rack).
5.6.2 The loading rack vapor recovery system shall not create a back pressure in excess of the pressure limits of the delivery vessel certification leak test (18 inches water column).
5.6.3 Operators shall store or dispose of gasoline in closed, non-leaking containers. The containers shall remain closed at all times except when depositing or removing the contents of the containers or when the container is empty.
5.6.4 Bulk Plant Leak Inspections
5.6.4.1 All bulk plants shall be constructed and maintained in a leak-free condition.
5.6.4.2 All bulk plants shall be inspected for leaks at least once in every six-month period (from four to eight months apart) in accordance with the test procedure specified in Section 6.4.3.
<table>
<thead>
<tr>
<th><strong>District Rule 4621 Requirements</strong></th>
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</tr>
</thead>
<tbody>
<tr>
<td>5.6.4.3 All loading racks located at bulk plants shall be inspected for leaks during product transfer at the frequency required in Section 5.6.5.2.</td>
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<tr>
<td>5.6.4.4 If any storage container, storage container component, or loading rack component is found to leak during an inspection, the inspection frequency shall be changed to quarterly until the unit has successfully passed five consecutive quarterly inspections. Thereafter, the quarterly inspection may revert to the applicable inspection frequency specified in Section 5.6.4.2.</td>
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<tr>
<td>5.6.5 Bulk Plant Leak Repair</td>
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<tr>
<td>5.6.5.1 Upon detection of a leaking component, the operator shall affix to that component a weatherproof readily visible tag with the date and time of leak detection, the date and time of leak measurement, and for gas leaks, the leak concentration in ppmv.</td>
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<tr>
<td>5.6.5.2 The tag shall remain affixed to the component until all the conditions specified in Sections 5.6.5.3 and 5.6.5.4 have been met.</td>
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</tr>
<tr>
<td>5.6.5.3 All leaking components shall be repaired or replaced within seven (7) business days after the leak is detected. If the component cannot be repaired within seven days, the operator must remove the leaking component(s) from VOC service.</td>
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<tr>
<td>5.6.5.4 Upon returning a leaking component to service, the following conditions must be met.</td>
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<tr>
<td>5.6.5.4.1 The component must be re-inspected using the test method specified in Section 6.4.3; and</td>
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<tr>
<td>5.6.5.4.2 The component must be found to be in compliance with the requirements of this rule.</td>
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<tr>
<td><strong>Delivery Vessels</strong></td>
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<tr>
<td>5.2.1 No person shall operate, or allow the operation of a gasoline delivery vessel unless valid State of California decals, as required by section 41962 of the Health and Safety Code, and which attest to the vapor integrity of the tank are displayed.</td>
<td></td>
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<tr>
<td>5.2.2 No person shall store gasoline in or otherwise use or operate any gasoline delivery vessel unless such vessel is designed and maintained to be vapor tight. Any delivery vessel into which gasoline vapors have been transferred shall be filled only at a loading facility that is equipped with a certified system that prevents at least 95 percent by weight of the gasoline vapors displaced from entering the atmosphere.</td>
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<tr>
<td>5.2.3 The hatch on a delivery vessel shall not be opened for visual inspection unless at least three minutes have elapsed since loading or unloading has stopped. The dome hatch, once opened, shall not be held open longer than three minutes.</td>
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<tr>
<td>5.2.4 Gasoline vapors shall not be purged into the atmosphere.</td>
<td></td>
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<tr>
<td>5.2.5 The loading facility vapor recovery system shall not create a back pressure in excess of the pressure limits of the delivery vessel certification leak test (18 inches water column).</td>
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<tr>
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<tr>
<td>5.2.6. Switch loading shall not be conducted unless such transfer is made using a permanently installed certified vapor recovery system.</td>
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<td>X</td>
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<tr>
<td><strong>Delivery Vessels</strong></td>
<td></td>
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</tr>
<tr>
<td>5.7.1 All delivery vessels shall have an ARB certified vapor recovery system for cargo containers. Cargo container vapor recovery systems shall be maintained and tested in accordance with manufacturer specifications and any applicable ARB Executive Orders.</td>
<td></td>
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</tr>
<tr>
<td>5.7.2 No person shall operate, or allow the operation of a delivery vessel unless valid State of California decals which attest to the vapor integrity of the container are displayed.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>5.7.3 No person shall store gasoline in, otherwise use, or operate any gasoline delivery vessel unless such vessel is designed and maintained to be leak-free. Any delivery vessel into which gasoline vapors have been transferred shall be filled only at loading racks that are equipped with an ARB certified vapor recovery system.</td>
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<tr>
<td>5.7.4 The hatch on a delivery vessel shall be equipped with a leak-free cover and the hatch shall not be opened for visual inspection unless at least three minutes have elapsed since loading or unloading has stopped. The dome hatch, once opened, shall not be held open longer than three minutes, except as directed by local, state, or federal agencies having jurisdiction.</td>
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</tr>
<tr>
<td>5.7.5 Gasoline vapors shall not be purged into the atmosphere. This includes relieving container pressure by manually &quot;popping&quot; the poppet valve on the truck-mounted vapor return line.</td>
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</tr>
<tr>
<td>5.7.6 Switch loading shall not be conducted unless such transfer is made using a permanently installed ARB certified vapor recovery system.</td>
<td></td>
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<tr>
<td>5.7.7 During loading of the delivery vessel, the truck-mounted vapor return line shall be connected to a vapor recovery system that meets the requirements of this rule for the vapor recovery systems.</td>
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<tr>
<td><strong>RECORDKEEPING</strong></td>
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<tr>
<td>6.1.1 All data necessary to demonstrate qualifications for the exemptions allowed in this rule shall be maintained on the premise at all times and shall be submitted for District review upon request. Such records shall include exemption status and volume delivered to each stationary storage container serviced.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>6.1.2 Bulk Plants and Loading Racks: A record of all inspections and all actions conducted on any part of the tanks or loading racks shall be maintained in chronological order showing date of inspection, description and location of any equipment replaced, and a description of the problem which required repair.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6.1.1 All data necessary to demonstrate qualifications for the exemptions allowed in this rule shall be maintained on the premise at all times and shall be submitted for District, ARB,</td>
<td></td>
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<td>or EPA review upon request. Such records shall include exemption status and volume delivered to each stationary storage container serviced. 6.1.2 Bulk Plants and Loading Racks: A record of all inspections and all actions conducted on any part of the storage container or loading racks shall be maintained in chronological order showing date of inspection, description and location of any equipment replaced, and a description of the problem which required repair. 6.1.3 All bulk plants shall maintain daily gasoline throughput records. 6.1.4 All records required to demonstrate compliance with the requirements of this rule shall be retained on the premises for a minimum of five years and made available on site during normal business hours to the APCO, ARB, or EPA, and submitted to the APCO, ARB, or EPA upon request.</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>TESTING REQUIREMENTS</strong></td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>6.2.1 Operators shall conduct all performance tests required by ARB Executive Order and facility installation and operations manual as per the frequency outline therein or as designated by the APCO. 6.2.2 Each ARB certified Phase I vapor recovery system shall be performance tested within 60 days of completion of installation or modification. 6.2.3 Operators shall notify the District at least seven days prior to any performance testing. 6.2.4 Operators shall submit all performance test results to the District within 30 days of test completion.</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>CERTIFICATION REQUIREMENTS</strong></td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>6.3.1 Installation and maintenance contractors shall: 6.3.1.1 Be certified by the ICC for Vapor Recovery System Installation and Repair (VI) and make available onsite proof of ICC certification for VI, and 6.3.1.2 Have and make available on site proof of any and all certifications required by the Executive Order and installation and operation manual in order to install or maintain specific systems, or 6.3.1.3 Work under the direct and personal supervision of an individual physically present at the work site who possesses and makes available onsite a current certificate from the ICC, indicating he or she has passed the VI exam and all certifications required by the applicable Executive Order. 6.3.2 All ICC certifications shall be renewed every 24 months by passing the appropriate exam specific to the certification being sought. 6.3.3 Gasoline Dispensing Facility Testers wishing to conduct vapor recovery system testing and repair at facilities located within the District, shall be in full compliance with District Rule</td>
<td></td>
<td></td>
</tr>
<tr>
<td>District Rule 4621 Requirements</td>
<td>Current SIP Rule (Amended 6/18/98)</td>
<td>Current Rule (Amended 12/20/07)</td>
</tr>
<tr>
<td>-------------------------------</td>
<td>----------------------------------</td>
<td>---------------------------------</td>
</tr>
<tr>
<td>1177 (Gasoline Dispensing Facility Tester Certification).</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**TEST METHODS**

6.2.1 The Reid Vapor Pressure of gasoline shall be determined in accordance with ASTM D 5191-93.
6.2.2 Leak detection: The following requirements apply for the determination of a vapor leak as defined by Section 3.7.3:
   6.2.2.1 Leak detection with a portable hydrocarbon detection unit:
   6.2.2.1.1 Leak Distance: The probe inlet shall be 2.5 cm from the potential leak source. The distance can be maintained during monitoring by putting a 2.5 cm extension on the probe tip.
   6.2.2.1.2 Probe Movement: The probe shall be moved slowly (approximately 4 cm/sec). If there is any meter deflection at the potential leak source, the probe shall be moved to locate the point of highest meter response.
   6.2.2.1.3 Probe Position: To the greatest extent possible, the probe inlet shall be positioned in the path of the vapor flow from a leak so as to maximize the measured concentration.
   6.2.2.1.4 Detector Response Time: The detector response time must be equal to or less than 30 seconds and the detector shall not probe any potential leak source for longer than twice the detector response time.
6.2.2.2 Alternatively, operators may use the soap bubble method described in the Alternative Screening Procedure in EPA Method 21.
6.2.3 The test method to determine vapor tightness of delivery vessels shall be EPA Method 21.

6.4.1 The Reid Vapor Pressure of gasoline shall be determined in accordance with ASTM D 5191-01.
6.4.2 The soap bubble method shall not be used by operators on and after March 1, 2008 for those operators that use the soap bubble method to detect vapor leaks prior to December 20, 2007. On and after March 1, 2008, operators shall use the method in Section 6.4.3 to detect leaks.
6.4.3 Measurements of leak concentrations, excepting delivery vessels, shall be conducted according to EPA Method 21 using an appropriate portable hydrocarbon detection instrument calibrated with methane.
   6.4.3.1 The instrument shall be calibrated in accordance with the procedures specified in EPA Method 21 or the manufacturer's instruction, as appropriate, not more than 30 days prior to its use.
   6.4.3.2 The operator shall record the calibration date of the instrument.
6.4.4 Measurements of leak concentrations for delivery vessels shall be conducted according to the ARB Test Procedure for Determination of Leaks, TP-204.3.
6.4.5 Static Leak Test for Underground Tanks: ARB Test Procedure TP-201.3.
<table>
<thead>
<tr>
<th>District Rule 4621 Requirements</th>
<th>Current SIP Rule (Amended 6/18/98)</th>
<th>Current Rule (Amended 12/20/07)</th>
</tr>
</thead>
<tbody>
<tr>
<td>6.4.6 Static Torque of Rotatable Phase I Adaptors: ARB Test Procedure TP 201.1B.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6.4.7 Leak Rate of Drop Tube/Drain Valve Assembly: ARB Test Procedure TP 201.1C.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6.4.8 Leak Rate of Drop Tube Overfill Protection Devices and Spill Container Drain Valves: ARB Test Procedure TP 201.1D</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6.4.9 Static Leak Test for Aboveground Tanks: ARB Test Procedure TP-206.3 or ARB Test Procedure TP-201.3B as applicable</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6.5 Versions of Test Methods</td>
<td></td>
<td></td>
</tr>
<tr>
<td>All test procedures shall be conducted in accordance with the latest version of the test procedures, or their equivalents as approved in writing by the APCO and EPA.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
ATTACHMENT G

SIP Stringency Analysis for District Rule 4622
## Side-by-Side Comparison of District Rule 4622 (SIP Revision 9-19-02 vs. Non-SIP Revision 12/20/07)

<table>
<thead>
<tr>
<th>CITATION</th>
<th>SIP REVISION 9/12/02</th>
<th>NON-SIP REVISION 12/20/07</th>
<th>NON-SIP REVISION 12/20/07 EQUIV OR MORE STRINGENT</th>
</tr>
</thead>
<tbody>
<tr>
<td>WORK PRACTICES</td>
<td>ARB Certified Phase II system shall be maintained without leaks</td>
<td>ARB certified Phase II system shall be maintained without leaks</td>
<td>YES</td>
</tr>
<tr>
<td></td>
<td>ARB Certified Phase II system with defect shall not be operated until repaired and inspected by District</td>
<td>ARB Certified Phase II system with defect shall not be operated until repaired and inspected by District and entered in O&amp;M manual</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Impaired vapor recovery equipment shall be tagged “out-of-order” and rendered inoperable until inspected and authorized by District</td>
<td>Impaired vapor recovery equipment shall be tagged “out-of-order” and rendered inoperable until inspected and authorized by District</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Operating instructions for Phase II system shall be clearly posted showing the District’s or ARB’s contact number and that topping is prohibited</td>
<td>Breakaway valves, hoses, and nozzles shall be ARB certified</td>
<td></td>
</tr>
<tr>
<td></td>
<td>No person shall top off fuel tank</td>
<td>In the event of a separation, owner/operator shall inspected affected equipment, repair as required, and document event.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Gasoline dispensing nozzles shall utilize hold-open latches, unless prohibited by law or local fire authority</td>
<td>Operating instructions for Phase II system shall be clearly posted showing the District’s or ARB’s contact number and that topping is prohibited</td>
<td></td>
</tr>
<tr>
<td></td>
<td>No tampering with the system that may impair operation or effectiveness</td>
<td>No tampering with the system that may impair operation or effectiveness</td>
<td></td>
</tr>
<tr>
<td></td>
<td>All liquid removal devices required by ARB shall be maintained to achieve a removal rate of at least 5 milliliters per gallon for dispensing rates exceeding 5 gallons/minute.</td>
<td>All liquid removal devices required by ARB shall be maintained to achieve a removal rate of at least 5 milliliters per gallon for dispensing rates exceeding 5 gallons/minute.</td>
<td></td>
</tr>
<tr>
<td>EMISSION LIMITS</td>
<td>None</td>
<td>None</td>
<td>N/A</td>
</tr>
<tr>
<td>MONITORING</td>
<td>Schedule of Maintenance Inspection:</td>
<td>Schedule of Maintenance Inspection:</td>
<td>YES</td>
</tr>
<tr>
<td></td>
<td>Retail &lt; 25,000 gal/month: one day per week ≥ 25,000 gal/month: 5 day per week</td>
<td>Retail &lt; 25,000 gal/month: one day per week ≥ 25,000 gal/month: 5 day per week</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Non-Retail &lt; 2,500 gal/month: one day per month ≥ 2,500 and &lt; 25,000 gal/month: one day per week ≥ 25,000 gal/month: five days per week</td>
<td>Non-Retail &lt; 2,500 gal/month: one day per month ≥ 2,500 and &lt; 25,000 gal/month: one day per week ≥ 25,000 gal/month: five days per week</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Inspect vapor path, hoses, signs, nozzle components, and vapor processing unit</td>
<td></td>
</tr>
<tr>
<td>RECORD KEEPING &amp; REPORTING</td>
<td>Exempt Operations:</td>
<td>Non-Exempt Operations:</td>
<td>YES</td>
</tr>
<tr>
<td>---------------------------</td>
<td>-------------------</td>
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<td>-----</td>
</tr>
<tr>
<td></td>
<td>Maintain gasoline throughput records on a rolling 30-day basis and notify the District within 30 days if throughput exceeds exemption levels.</td>
<td>Maintain ARB Phase II verification results for a minimum of two years. Maintain repair log for a minimum of two years. For facilities performing periodic maintenance inspections, maintain monthly throughput records on premises for at least two years.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Exempt Operations:</td>
<td>Non-Exempt Operations:</td>
<td>YES</td>
</tr>
<tr>
<td></td>
<td>Maintain gasoline throughput records on a rolling 30-day basis and notify the District within 30 days if throughput exceeds exemption levels. For exempt facilities with 100% of fleet with ORVR, maintain records of make, model, model year, and VIN# of vehicles refueling at operation. Records shall be retained for at least 5 years.</td>
<td>Maintain ARB Phase II verification results for a minimum of five years. Maintain repair log for a minimum of five years. For facilities performing periodic maintenance inspections, maintain monthly throughput records on premises for at least five years, make them available to APCO/ARB/EPA during normal business hours, and submit to APCO/ARB/EPA upon request. Maintain Operation &amp; Maintenance manual in accordance with Section 6.3</td>
<td></td>
</tr>
<tr>
<td>TESTING</td>
<td>Operator shall conduct tests of ARB certified Phase II vapor recovery system as follows:</td>
<td>Operator shall conduct and pass tests of ARB certified Phase II vapor recovery system (no more than 30 days before or after required testing date) as follows:</td>
<td>YES</td>
</tr>
<tr>
<td>------------------------------------------------------------------------</td>
<td>----------------------------------------------------------------------------------------</td>
<td>----------------------------------------------------------------------------------------</td>
<td>-----</td>
</tr>
<tr>
<td></td>
<td>- static leak test once every 12 months</td>
<td>- static leak test once every 12 months</td>
<td>YES</td>
</tr>
<tr>
<td></td>
<td>- dynamic back pressure test once every 12 months</td>
<td>- dynamic back pressure test once every 12 months except for aboveground storage tanks integral dispensers unless required by ARB executive order</td>
<td>YES</td>
</tr>
<tr>
<td></td>
<td>- for bellows less nozzles, air to liquid volume ratio test once every 6 months</td>
<td>- for bellows less nozzles, air to liquid volume ratio test or a vapor to liquid ratio test once every 6 months</td>
<td>YES</td>
</tr>
<tr>
<td></td>
<td>- for liquid removal system, each time liquid in vapor path exceeds 100 ml of liquid</td>
<td>- for liquid removal system, each time liquid in vapor path exceeds 100 ml of liquid</td>
<td>YES</td>
</tr>
<tr>
<td></td>
<td>- testing equipment shall meet calibration range and intervals specified by manufacturer</td>
<td>- testing equipment shall meet calibration range and intervals specified by manufacturer, ARB Executive Order, or ARB test procedure</td>
<td>YES</td>
</tr>
<tr>
<td></td>
<td>- person conducting tests shall have completed a District-approved training program or the District's orientation class for testing and any subsequent required refresher class.</td>
<td>- person conducting tests shall have completed a District-approved training program or the District's orientation class for testing and any subsequent required refresher class.</td>
<td>YES</td>
</tr>
<tr>
<td></td>
<td>- notify District at least 15 days prior to test</td>
<td>- notify District at least 7 days prior to test</td>
<td>YES</td>
</tr>
<tr>
<td></td>
<td>- the Phase II vapor recovery system shall be tested within 60 days of completion of installation or modification</td>
<td>- the Phase II vapor recovery system shall be tested within 60 days of completion of installation or modification</td>
<td>YES</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>TEST METHODS</th>
<th>tests shall be conducted with latest version of the following test methods, unless different methods are required by ARB executive order or approved by EPA, ARB, and APCO:</th>
<th>tests shall be conducted with latest version of the following methods, unless different methods are required by ARB executive order or approved by EPA and APCO:</th>
<th>YES</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>- Static Leak Test for Underground Tanks, ARB TP-201.3</td>
<td>- Static Leak Test for Underground Tanks, ARB TP-201.3</td>
<td>YES</td>
</tr>
<tr>
<td></td>
<td>- Dynamic Back-Pressure Test, ARB TP-201.4</td>
<td>- Dynamic Back-Pressure Test, ARB TP-201.4</td>
<td>YES</td>
</tr>
<tr>
<td></td>
<td>- Air-to-Liquid Volume Ratio Test, ARB TP-201.5</td>
<td>- Air-to-Liquid Volume Ratio Test, ARB TP-201.5</td>
<td>YES</td>
</tr>
<tr>
<td></td>
<td>- Liquid Removal Test, ARB TP-201.6C</td>
<td>- Liquid Removal Test, ARB TP-201.6C</td>
<td>YES</td>
</tr>
<tr>
<td></td>
<td>The Reid Vapor Pressure of gasoline shall be determined in accordance with ASTM D5191-93.</td>
<td>The Reid Vapor Pressure of gasoline shall be determined in accordance with ASTM D5191-93.</td>
<td>YES</td>
</tr>
<tr>
<td></td>
<td>Detection of leaks shall be in accordance with EPA Test Method 21.</td>
<td>Detection of leaks shall be in accordance with EPA Test Method 21.</td>
<td>YES</td>
</tr>
<tr>
<td>COMPLIANCE SCHEDULE</td>
<td>Within 30 days of loss of exemption from this rule, a complete application for an Authority to Construct must be submitted and construction and testing for compliance with this rule shall be completed within six (6) months from issuing date of Authority to Construct</td>
<td>Within 30 days of loss of exemption from this rule, a complete application for an Authority to Construct must be submitted and construction and testing for compliance with this rule shall be completed within six (6) months from issuing date of Authority to Construct</td>
<td>YES</td>
</tr>
</tbody>
</table>
ATTACHMENT H

SIP Stringency Analysis for District Rules 8011, 8021, 8031, 8041, 8051, 8061 and 8071
<table>
<thead>
<tr>
<th>Comparison of Requirements</th>
<th>Adopted 11/15/01</th>
<th>Amended 8/19/04</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>2.0 APPLICABILITY</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>The provisions of this rule are applicable to specified outdoor fugitive dust sources. The definitions, exemptions, requirements, administrative requirements, recordkeeping requirements, and test methods set forth in this rule are applicable to all Rules under Regulation VIII (Fugitive PM10 Prohibitions) of the Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. The provisions of this rule shall be effective on and after May 15, 2002.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>The provisions of this rule are applicable to specified outdoor fugitive dust sources. The definitions, exemptions, requirements, administrative requirements, recordkeeping requirements, and test methods set forth in this rule are applicable to all Rules under Regulation VIII (Fugitive PM10 Prohibitions) of the Rules and Regulations of the San Joaquin Valley Unified Air Pollution Control District. The provisions of this rule adopted on November 15, 2001 shall remain in effect until October 1, 2004 at which time the amendments adopted on August 19, 2004 shall take effect.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td><strong>3.0 DEFINITIONS</strong></td>
<td></td>
<td>Added</td>
</tr>
<tr>
<td>Event material: wind, storm, or water erosion and runoff resulting in the accumulation of mud, soil, or other material onto a public paved road surface travel lane or shoulder.</td>
<td></td>
<td>Added</td>
</tr>
<tr>
<td>Gravel Pad: a layer of washed gravel, rock, or crushed rock which is at least one inch or larger in diameter and six inches deep, which is at least one inch or larger in diameter and six inches deep, located at the point of intersection of a paved public roadway and a work site exit, and maintained to dislodge mud, dirt, and/or debris from the tires of motor vehicles and/or haul trucks, prior to exiting the work site.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>Gravel Pad: a layer of washed gravel, rock, or crushed rock located at the point of intersection of a paved public roadway and an unpaved work site exit, and maintained to dislodge mud, dirt, and/or debris from the tires of motor vehicles and/or haul trucks, prior to exiting the work site.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>Modified Road: any road that is widened or improved so as to increase traffic capacity or that has been reconstructed. This term does not include road maintenance, repair, chip seal, or surface overlay work.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>Comparison of Requirements</td>
<td>Adopted 11/15/01</td>
<td>Amended 8/19/04</td>
</tr>
<tr>
<td>-------------------------------------------------------------------------------------------</td>
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</tr>
<tr>
<td>Modified Road: any road that is widened or improved so as to increase traffic capacity or that has been reconstructed. This term does not include road maintenance, repair, chip seal, pavement or roadbed rehabilitation that does not affect roadway geometrics, or surface overlay work.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>Paved Road: any road that is covered by concrete, asphaltic concrete, asphalt, or other materials which provides structural support for vehicles.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>Paved Road/Area: any road/area that is covered by concrete, asphaltic concrete, asphalt, or other materials which provides structural support for vehicles.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>Rural: areas not classified as urban constitute “rural.”</td>
<td></td>
<td>Added</td>
</tr>
<tr>
<td>Stabilized Unpaved Road: any unpaved road, or unpaved vehicle/equipment traffic area surface which meets the definition of stabilized surface as determined by the test methods in Appendix B, Section 3 of this rule, and where VDE is limited to 20% opacity.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>Stabilized Unpaved Road/Unpaved shoulder: any unpaved road, unpaved shoulder, or unpaved vehicle/equipment traffic area surface which meets the definition of stabilized surface as determined by the test methods in Appendix B, Section 3 of this rule, and where VDE is limited to 20% opacity.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>Temporary Unpaved Road: any unpaved road surface which is created to support a temporary or periodic activity, and the use of such road surface is limited to vehicle access for a period of not more than six months during any consecutive three-year period. Temporary unpaved roads must also comply with the definition of section 3.59.</td>
<td></td>
<td>Added</td>
</tr>
<tr>
<td>Unpaved Access/Haul Road: any road or path that is not covered by one of the materials described in the paved road definition that is associated with any construction, demolition, excavation, extraction, and other earthmoving activity and used by vehicles, equipment, haul trucks, or any conveyances to travel within a site, to move materials from one part of a site to another part within the same site, or to provide temporary access to a site.</td>
<td></td>
<td>Added</td>
</tr>
<tr>
<td>Vehicle Trips Per Day: The 24-hour total (midnight to midnight) count of all vehicles traveling over a survey point on a road segment or unpaved vehicle/equipment traffic area. The survey point must represent the most heavily traveled portion of the road segment or unpaved vehicle/equipment traffic area. Trips made by “implements of husbandry” as defined in California Vehicle Code Division 16, Sections 36000 through 36017 shall not be included in the “vehicle trips per day” count.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>Comparison of Requirements</td>
<td>Adopted 11/15/01</td>
<td>Amended 8/19/04</td>
</tr>
<tr>
<td>-------------------------------------------------------------------------------------------</td>
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</tr>
<tr>
<td>Vehicle Daily Trips (VDT): The 24-hour total (midnight to midnight) count of all vehicles traveling over a survey point on a road segment or unpaved vehicle/equipment traffic area. The survey point must represent the most heavily traveled portion of the road segment or unpaved vehicle/equipment traffic area.</td>
<td></td>
<td>✗</td>
</tr>
<tr>
<td>Wind Barrier: a fence or structure constructed, or row of trees planted, to reduce the amount of entrained fugitive dust.</td>
<td>✗</td>
<td></td>
</tr>
<tr>
<td>Wind Barrier: a fence or structure constructed, or row of trees planted, to reduce the shearing effects caused by wind thereby reducing or eliminating the amount of entrained fugitive dust.</td>
<td></td>
<td>✗</td>
</tr>
<tr>
<td>Wind Generated Fugitive Dust: visible emissions from any disturbed surface area which are generated by wind action alone.</td>
<td></td>
<td>Added</td>
</tr>
<tr>
<td>Workday: a day on which work is performed as distinguished from a day off. For the purposes of this Regulation, a workday may be any period of hours or shift within a 24-hour period.</td>
<td></td>
<td>Added</td>
</tr>
</tbody>
</table>

### 7.0 Fugitive PM10 Management Plan for Unpaved Roads and Unpaved Vehicle/Equipment Traffic Areas

As a compliance alternative for Rule 8061 section 5.2 and Rule 8071 section 5.1, an operator may implement a Fugitive PM10 Management Plan (FPMP) that is designed to achieve 50% control efficiency and has been approved by the APCO. The FPMP shall be implemented on all days that traffic exceeds, or is expected to exceed, 75 vehicle trips per day. The owner/operator remains subject to all requirements of the applicable rules of Regulation VIII that are not addressed by the FPMP. It should be noted that the FPMP is not a compliance option for any requirement for a stabilized surface as defined in Rule 8011. The requirements for FPMPs for agricultural sources are specified in Rule 8081 (Agricultural Sources) section 7.0. | ✗                |                 |

As a compliance alternative for Rule 8061 section 5.2 and Rule 8071 section 5.1, an operator may implement a Fugitive PM10 Management Plan (FPMP) that is designed to achieve 50% control efficiency and has been approved by the APCO. The FPMP shall be implemented on all days that traffic exceeds, or is expected to exceed, the number of annual average daily vehicle trips or vehicle trips per day as specified in Rules 8061, 8071, and 8081. The owner/operator remains subject to all requirements of the applicable rules of Regulation VIII that are not addressed by the FPMP. It should be noted that the FPMP is not a compliance option for any requirement for a stabilized surface as defined in Rule 8011. The requirements for FPMPs for agricultural sources are specified in Rule 8081 (Agricultural Sources) section 7.0. |                 | ✗               |

The months (and weeks, if known) of the year that vehicle traffic is expected to exceed 75 vehicle trips per day, and the types of vehicles (e.g., passenger vehicles, trucks, mobile equipment) expected on each road or traffic area. As stated above, the FPMP shall be implemented on all days that traffic exceeds, or |                  | ✗               |
<table>
<thead>
<tr>
<th>Comparison of Requirements</th>
<th>Adopted 11/15/01</th>
<th>Amended 8/19/04</th>
</tr>
</thead>
<tbody>
<tr>
<td>is expected to exceed, 75 vehicle trips per day.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>The months (and weeks, if known) of the year that vehicle traffic is expected to reach or exceed the number of vehicle trips as specified in Rules 8061, 8071, and 8081, and the types of vehicles (e.g., passenger vehicles, trucks, mobile equipment) expected on each road or traffic area. As stated above, the FPMP shall be implemented on all days that traffic exceeds, or is expected to exceed, the number of vehicle trips as specified in Rules 8061, 8071, and 8081.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Comparative Analysis of the Current SIP Version (amended August 19, 2004) of District Rule 8021 with the Previous SIP Version (adopted November 15, 2001)

<table>
<thead>
<tr>
<th>Comparison of Requirements</th>
<th>Adopted 11/15/01</th>
<th>Amended 8/19/04</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>2.0 APPLICABILITY</strong></td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>This rule applies to any construction, demolition, excavation, extraction, and other earthmoving activities, including, but not limited to, land clearing, grubbing, scraping, travel on site, and travel on access roads to and from the site. This rule also applies to the construction of new landfill disposal sites or modification to existing landfill disposal sites prior to commencement of landfilling activities. The provisions of this rule shall be effective on and after May 15, 2002.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>This rule applies to any construction, demolition, excavation, extraction, and other earthmoving activities, including, but not limited to, land clearing, grubbing, scraping, travel on site, and travel on access roads to and from the site. This rule also applies to the construction of new landfill disposal sites or modification to existing landfill disposal sites prior to commencement of landfilling activities. The provisions of this rule adopted on November 15, 2001 shall remain in effect until October 1, 2004 at which time the amendments adopted on August 19, 2004 shall take effect.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td><strong>4.0 Exemptions</strong></td>
<td>X</td>
<td>X</td>
</tr>
<tr>
<td>Mowing, diskin, or cutting of weeds and dried vegetation related to fire prevention required by a Federal, State or local agency on a site less than one-half (½) acre. Activities performed in conjunction with mowing and cutting are not exempt from complying with the provisions of other applicable rules under Regulation VIII.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>Disking of weeds and dried vegetation related to fire prevention, required by a Federal, State or local agency on a site less than one-half (½) acre. Activities performed in conjunction with diskin are not exempt from complying with the provisions of other applicable rules under Regulation VIII.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>The spreading of landfill daily cover necessary to cover.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>The spreading of landfill daily cover necessary to cover garbage/rubbish in order to preserve public health and safety and to comply with the requirements of the California Integrated Waste Management Board during wind conditions which would generate fugitive dust.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td><strong>5.0 Requirements</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Comparison of Requirements</td>
<td>Adopted 11/15/01</td>
<td>Amended 8/19/04</td>
</tr>
<tr>
<td>----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------</td>
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</tr>
<tr>
<td>No person shall perform any construction, demolition, excavation, extraction, or other earthmoving activities unless the appropriate requirements in sections 5.1 and 5.2 are sufficiently implemented to limit VDE to 20% opacity. In addition to the requirements of this rule, a person shall comply with all other applicable requirements of Regulation VIII.</td>
<td>Χ</td>
<td></td>
</tr>
<tr>
<td>No person shall perform any construction, demolition, excavation, extraction, or other earthmoving activities unless the appropriate requirements in sections 5.1 through 5.5 are sufficiently implemented to limit VDE to 20% opacity and comply with the conditions for a stabilized surface area when applicable. In addition to the requirements of this rule, a person shall comply with all other applicable requirements of Regulation VIII.</td>
<td></td>
<td>Χ</td>
</tr>
<tr>
<td>A person shall implement the requirements specified in Table 8021-1 when using wrecking balls or other wrecking equipment to raze or demolish buildings.</td>
<td>Χ</td>
<td></td>
</tr>
<tr>
<td>A person shall implement the requirements specified below when using wrecking balls or other wrecking equipment to raze or demolish buildings.</td>
<td></td>
<td>Χ</td>
</tr>
<tr>
<td>Apply sufficient water to building exterior surfaces, unpaved surface areas where equipment will operate, and razed building materials to limit VDE to 20% opacity throughout the duration of razing and demolition activities.</td>
<td></td>
<td>Added</td>
</tr>
<tr>
<td>Apply sufficient dust suppressants to unpaved surface areas within 100 feet where materials from razing or demolition activities will fall in order to limit VDE to 20% opacity.</td>
<td></td>
<td>Added</td>
</tr>
<tr>
<td>Apply sufficient dust suppressants to unpaved surface areas where wrecking or hauling equipment will be operated in order to limit VDE to 20% opacity.</td>
<td></td>
<td>Added</td>
</tr>
<tr>
<td>Handling, storage, and transport of bulk materials on-site or off-site resulting from the demolition or razing of buildings shall comply with the requirements specified in Rule 8031 (Bulk Materials).</td>
<td></td>
<td>Added</td>
</tr>
<tr>
<td>Apply water within 1 hour of demolition to unpaved surfaces within 100 feet of the demolished structure.</td>
<td></td>
<td>Added</td>
</tr>
<tr>
<td>Prevention and removal of carryout or trackout on paved public access roads from demolition operations shall be performed in accordance with Rule 8041 (Carryout and Trackout).</td>
<td></td>
<td>Added</td>
</tr>
</tbody>
</table>
### Comparison of Requirements

<table>
<thead>
<tr>
<th></th>
<th>Adopted 11/15/01</th>
<th>Amended 8/19/04</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Table 8021-1 CONTROL MEASURES FOR DEMOLITION ACTIVITIES</strong></td>
<td>Deleted</td>
<td></td>
</tr>
<tr>
<td><strong>A. DURING ACTIVE DEMOLITION OPERATIONS:</strong></td>
<td></td>
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</tr>
<tr>
<td>A1 Apply sufficient water to building exterior surfaces and razed building materials to limit VDE to 20% opacity throughout the duration of razing and demolition activities; and</td>
<td></td>
<td></td>
</tr>
<tr>
<td>A2 Apply sufficient dust suppressants to unpaved surface areas where materials from razing or demolition activities will fall, or where wrecking or hauling equipment will be operated, in order to limit VDE to 20% opacity; and</td>
<td></td>
<td></td>
</tr>
<tr>
<td>A3 Handling, storage, and transport of bulk materials on-site or off-site resulting from the demolition or razing of buildings shall comply with the requirements specified in Rule 8031 (Bulk Materials); and</td>
<td></td>
<td></td>
</tr>
<tr>
<td>A4 Prevention and removal of carryout or trackout on paved public access roads from demolition operations shall be performed in accordance with Rule 8041 (Carryout and Trackout). Apply sufficient water to building exterior surfaces and razed building materials to limit VDE to 20% opacity throughout the duration of razing and demolition activities; and</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Table 8021-2 – CONTROL MEASURE OPTIONS FOR CONSTRUCTION, EXCAVATION, EXTRACTION, AND OTHER EARTHMOVING ACTIVITIES</strong></td>
<td>X</td>
<td></td>
</tr>
<tr>
<td><strong>Table 8021-1 – CONTROL MEASURE OPTIONS FOR CONSTRUCTION, EXCAVATION, EXTRACTION, AND OTHER EARTHMOVING ACTIVITIES</strong></td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>5.3 Speed Limitations and Posting of Speed Limit Signs on Uncontrolled Unpaved Access/Haul Roads on Construction Sites</td>
<td>Added</td>
<td></td>
</tr>
<tr>
<td>5.3.1 An owner/operator shall limit the speed of vehicles traveling on uncontrolled unpaved access/haul roads within construction sites to a maximum of 15 miles per hour.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.3.1 An owner/operator shall post speed limit signs that meet State and Federal Department of Transportation standards at each construction site’s uncontrolled unpaved access/haul road entrance. At a minimum, speed limit signs shall also be posted at least every 500 feet and shall be readable in both directions of travel along uncontrolled unpaved access/haul roads.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.4 Wind Generated Fugitive Dust Requirements</td>
<td>Added</td>
<td></td>
</tr>
<tr>
<td>5.4.1 Cease outdoor construction, excavation, extraction, and other earthmoving activities that disturb the soil whenever VDE exceeds 20% opacity. Indoor activities such as electrical, plumbing, dry wall installation, painting, and any other activity that does not cause any disturbances to the soil are not subject to this requirement.</td>
<td></td>
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</tr>
<tr>
<td>Comparison of Requirements</td>
<td>Adopted 11/15/01</td>
<td>Amended 8/19/04</td>
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<td>----------------------------</td>
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</tr>
<tr>
<td>5.4.1 Continue operation of water trucks/devices when outdoor construction excavation, extraction, and other earthmoving activities cease, unless unsafe to do so.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6.3.1 An owner/operator shall submit a Dust Control Plan to the APCO at least 30 days prior to the start of any construction activity on any site that will include 40 acres or more of disturbed surface area, or will include moving, more than 2,500 cubic yards per day of bulk materials on at least three days. An owner/operator shall provide written notification to the APCO within 10 days prior to the commencement of earthmoving activities via fax or mail. The requirement to submit a dust control plan shall apply to all such activities conducted for commercial, industrial, or institutional purposes or conducted by any governmental entity.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>6.3.1 An owner/operator shall submit a Dust Control Plan to the APCO prior to the start of any construction activity on any site that will include 10 acres or more of disturbed surface area for residential developments, or 5 acres or more of disturbed surface area for non-residential development, or will include moving, depositing, or relocating more than 2,500 cubic yards per day of bulk materials on at least three days. Construction activities shall not commence until the APCO has approved or conditionally approved the Dust Control Plan. An owner/operator shall provide written notification to the APCO within 10 days prior to the commencement of earthmoving activities via fax or mail. The requirement to submit a dust control plan shall apply to all such activities conducted for residential and non-residential (e.g., commercial, industrial, or institutional) purposes or conducted by any governmental entity.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>6.3.4 A Dust Control Plan shall contain all the information described in Section 6.3.5 of this rule. The APCO shall approve, disapprove, or conditionally approve the Dust Control Plan.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>6.3.4 A Dust Control Plan shall contain all the information described in Section 6.3.6 of this rule. The APCO shall approve, disapprove, or conditionally approve the Dust Control Plan within 30 days of plan submittal. A Dust Control Plan is deemed automatically approved if, after 30 days following receipt by the District, the District does not provide any comments to the owner/operator regarding the Dust Control Plan.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>6.3.6.1 Name(s), address(es), and phone number(s) of person(s) and owner(s)/operator(s) responsible for the preparation, submittal, and implementation of the Dust Control Plan and responsible for the dust generating operation and dust generating application.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>6.3.6.1 Name(s), address(es), and phone number(s) of person(s) and owner(s)/operator(s) responsible for the preparation, submittal, and implementation of the Dust Control Plan and responsible for the dust generating operation and the application of dust control measures.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>6.3.6.8 At least one key individual representing the owner/operator or any person who prepares a Dust Control Plan must complete a Dust Control Training Class conducted by the District. The District will conduct Dust Control Training</td>
<td></td>
<td>Added</td>
</tr>
<tr>
<td>Comparison of Requirements</td>
<td>Adopted 11/15/01</td>
<td>Amended 8/19/04</td>
</tr>
<tr>
<td>-------------------------------------------------------------------------------------------</td>
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</tr>
<tr>
<td>Classes on an as needed basis</td>
<td></td>
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</tr>
<tr>
<td>6.4 District Notification of Earthmoving Activities on Smaller Construction Sites</td>
<td></td>
<td>Added</td>
</tr>
<tr>
<td>6.4.1 On residential development construction sites ranging from 1.0 to less than 10.0 acres in area, an owner/operator shall provide written notification to the District at least 48 hours prior to his/her intent to commence any earthmoving activities.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6.4.2 On non-residential development construction sites ranging from 1.0 to less than 5.0 acres in area, an owner/operator shall provide written notification to the District at least 48 hours prior to his/her intent to commence any earthmoving activities.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
## Comparative Analysis of the Current SIP Version (amended August 19, 2004) of District Rule 8031 with the Previous SIP Version (adopted November 15, 2001)

<table>
<thead>
<tr>
<th>Comparison of Requirements</th>
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<th>Amended 8/19/04</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>2.0 APPLICABILITY</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>This rule applies to the outdoor handling, storage, and transport of any bulk material. The provisions of this rule shall be effective on and after May 15, 2002.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>This rule applies to the outdoor handling, storage, and transport of any bulk material. The provisions of this rule adopted on November 15, 2001 shall remain in effect until October 1, 2004 at which time the amendments adopted on August 19, 2004 shall take effect.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td><strong>4.0 Exemptions</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4.4 Outdoor storage and handling of any bulk material at a single site where the total material stored is less than 100 cubic yards.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>4.4 Outdoor storage of any bulk material at a single site where no material is actively being added or removed at the end of the workday or overnight and where the total material stored is less than 100 cubic yards.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td><strong>5.0 Requirements</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>A2 Construct and maintain wind barriers sufficient to limit VDE to 20% opacity and with less than 50% porosity. If utilizing fences or wind barriers, control measure A1 shall also be implemented</td>
<td></td>
<td>Added</td>
</tr>
<tr>
<td>A4 Construct and maintain wind barriers sufficient to limit VDE to 20% opacity. If utilizing fences or wind barriers, control measure A1 shall also be implemented.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>B3 Construct and maintain wind barriers sufficient to limit VDE to 20% opacity and with less than 50% porosity. If utilizing fences or wind barriers, apply water or chemical/organic stabilizers/suppressants to limit VDE to 20% opacity or,</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>B4 Utilize a 3-sided structure with a height at least equal to the height of the storage pile and with less than 50% porosity.</td>
<td></td>
<td>Added</td>
</tr>
</tbody>
</table>
Comparative Analysis of the Current SIP Version (amended August 19, 2004) of District Rule 8041 with the Previous SIP Version (adopted November 15, 2001)

<table>
<thead>
<tr>
<th>Comparison of Requirements</th>
<th>Adopted 11/15/01</th>
<th>Amended 8/19/04</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>2.0 APPLICABILITY</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>This rule applies to all sites that are subject to Rules 8021 (Construction, Demolition, Excavation, Extraction, and other Earthmoving Activities), 8031 (Bulk Materials), and 8071 (Unpaved Vehicle and Equipment Traffic Areas) where carryout or trackout has occurred or may occur. The provisions of this rule shall be effective on and after May 15, 2002.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>This rule applies to all sites that are subject to any of the following rules where carryout or trackout has occurred or may occur on paved public roads or the paved shoulders of a paved public road: Rules 8021 (Construction, Demolition, Excavation, Extraction, and other Earthmoving Activities), 8031 (Bulk Materials), 8061 (Paved and Unpaved Roads), and 8071 (Unpaved Vehicle and Equipment Traffic Areas) The provisions of this rule adopted on November 15, 2001 shall remain in effect until October 1, 2004 at which time the amendments adopted on August 19, 2004 shall take effect.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td><strong>5.0 Requirements</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.1 Owners/operators of sites not identified in Sections 5.2 through 5.5 of sites not identified in Sections 5.2 through 5.5 shall remove all visible carryout and trackout at the end of each workday.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>5.1 Owners/operators of sites not identified in Sections 5.2 through 5.5 shall remove all visible carryout and trackout at the end of each workday.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>5.2 Within urban area, if carryout and trackout extends less than 50 feet from the nearest exit point of a site, the owner/operator shall remove all visible carryout and trackout at the end of each workday. Within urban areas, if carryout and trackout extends less than 50 feet from the nearest exit point of a site, the owner/operator shall remove all visible carryout and trackout at the end of each workday.</td>
<td>Deleted</td>
<td></td>
</tr>
<tr>
<td>5.3 An owner/operator of any site with 150 or more vehicle trips per day shall prevent carryout and trackout as specified in Section 5.8.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>5.2 An owner/operator of any site with 150 or more vehicle trips per day, or 20 or more vehicle trips per day by vehicles with three or more axles shall take the actions for carryout and trackout as specified in Section 5.8.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>Comparison of Requirements</td>
<td>Adopted 11/15/01</td>
<td>Amended 8/19/04</td>
</tr>
<tr>
<td>-------------------------------------------------------------------------------------------</td>
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</tr>
<tr>
<td>5.4 An owner/operator subject to the requirements of a Dust Control Plan as specified in Rule 8021 (Construction, Demolition, Excavation, Extraction, and other Earthmoving Activities) shall prevent carryout and trackout as specified in Section 5.8.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>5.3 An owner/operator subject to the requirements of a Dust Control Plan as specified in Rule 8021 (Construction, Demolition, Excavation, Extraction, and other Earthmoving Activities) shall take the actions for carryout and trackout as specified in Section 5.8.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>5.5 Within urban areas or, an owner/operator shall prevent or immediately remove carryout and trackout when it extends more than 50 feet from the nearest exit point of a site.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>5.4 Within urban areas or, an owner/operator shall prevent carryout and trackout, or immediately remove carryout and trackout when it extends 50 feet or more from the nearest unpaved surface exit point of a site.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>5.5 Within rural areas, construction projects 10 acres or more in size, an owner/operator shall prevent carryout and trackout, or immediately remove carryout and trackout when it extends 50 feet or more from the nearest unpaved surface exit point of a site.</td>
<td></td>
<td>Added</td>
</tr>
<tr>
<td>5.7.3 Operating a PM10-efficient street sweeper that has a pick-up efficiency of at least 80 percent as determined by using the Street Sweeper Compliance Testing Method described in South Coast Air Quality Management District Rule 1186 (PM10 Emissions from Paved and Unpaved Roads, and Livestock Operations).</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>5.7.3 Operating a PM10-efficient street sweeper that has a pick-up efficiency of at least 80 percent as defined in Rule 8011 (General Requirements).</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>5.7.4 Flushing with water, if curbs or gutters are not present and where the use of water will not result as a source of trackout material or result in adverse impacts on storm water drainage systems or violate any National Pollutant Discharge Elimination System permit program.</td>
<td></td>
<td>Added</td>
</tr>
<tr>
<td>5.8 Prevention of carryout and trackout shall be 5.8.1 Installing and maintaining a trackout control device at all access points to paved public roads; or 5.8.1.3 Maintaining sufficient length of paved interior roads to allow mud and dirt to drop off of vehicles before exiting the site; or 5.8.1.4 Removing deposits of mud and dirt accumulated on paved interior roads with sufficient frequency to prevent carryout and trackout onto paved public roads.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>Comparison of Requirements</td>
<td>Adopted 11/15/01</td>
<td>Amended 8/19/04</td>
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</tr>
<tr>
<td>5.8 Carryout and trackout shall be prevented and mitigated as specified in sections 5.8.1 and 5.8.2:</td>
<td><strong>X</strong></td>
<td>Added</td>
</tr>
<tr>
<td>5.8.1 Prevented by:</td>
<td></td>
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<tr>
<td>5.8.1.1 Installing and maintaining a trackout control device meeting the specifications contained in Section 5.9 at all access points to paved public roads; or</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.8.1.2 Utilizing a carryout and trackout prevention procedure which has been demonstrated to the satisfaction of the APCO and US EPA as achieving an equivalent or greater level of control than specified in Section 5.8.1.1.</td>
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</tr>
<tr>
<td>5.8.2 Mitigated by:</td>
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</tr>
<tr>
<td>In the event that measures specified in Section 5.8.1 are insufficient to prevent carryout and trackout, removal of any carryout and trackout must be accomplished within one-half hour of the generation of such carryout and trackout.</td>
<td></td>
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</tr>
<tr>
<td>5.9 Specifications for Section 5.8.1 shall meet the following conditions or combination of conditions:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.9.1 For use of grizzlies or other similar devices designed to removed dirt/mud from tires, the devices shall extend from the intersection with the public paved road surface for a distance of at least 25 feet, and cover the full width of the unpaved exit surface for at least 25 feet.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.9.2 For use of gravel pads, coverage with gravel shall be at least one inch or larger in diameter and at least 3 inches deep, shall extend from the intersection with the public paved road surface for a distance of at least 50 feet, and cover the full width of the unpaved exit surface for at least 50 feet. Any gravel deposited onto a public paved road travel lane or shoulder must be removed at the end of the workday or immediately following the last vehicle using the gravel pad, or at least once every 24 hours, whichever occurs first.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.9.3 For use of paving, paved surfaces shall extend from the intersection with the public paved road surface for a distance of at least 100 feet, and cover the full width of the unpaved access road for that distance to allow mud and dirt to drop off of vehicles before exiting the site. Mud and dirt deposits accumulating on paved interior roads shall be removed with sufficient frequency, but not less frequently than once per workday, to prevent carryout and trackout onto paved public roads</td>
<td></td>
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</tbody>
</table>
### Comparative Analysis of the Current SIP Version (amended August 19, 2004) of District Rule 8051 with the Previous SIP Version (adopted November 15, 2001)

<table>
<thead>
<tr>
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<th>Adopted 11/15/01</th>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>2.0 APPLICABILITY</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>This rule applies to any open area having 3.0 acres or more of disturbed surface area, that has remained undeveloped, unoccupied, unused, or vacant for more than seven days. The provisions of this rule shall be effective on and after May 15, 2002.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>This rule applies to any open area having 0.5 acres or more within urban areas, or 2.0 acres or more within rural areas; and contains at least 1000 square feet of disturbed surface area. The provisions of this rule adopted on November 15, 2001 shall remain in effect until October 1, 2004 at which time the amendments adopted on August 19, 2004 shall take effect.</td>
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</tr>
<tr>
<td><strong>4.0 Exemptions</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4.1. Any weed abatement activity utilizing mowing and/or cutting, and which leaves at least three inches of stubble immediately after such mowing/cutting has occurred.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td><strong>5.0 Requirements</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>A. OPEN AREAS:</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>Implement, apply, maintain, and reapply if necessary, at least one or a combination of the following control measures to comply at all times with the conditions for a stabilized surface and limit VDE to 20% opacity as defined in Rule 8011:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>A1 Apply and maintain water or dust suppressant(s) to all unvegetated areas sufficient to limit VDE to 20% opacity; or</td>
<td></td>
<td></td>
</tr>
<tr>
<td>A2 Establish vegetation on all previously disturbed areas sufficient to limit VDE to 20% opacity; or</td>
<td></td>
<td></td>
</tr>
<tr>
<td>A3 Pave, apply and maintain gravel, or apply and maintain chemical/organic stabilizers/suppressants sufficient to limit VDE to 20% opacity.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>A. OPEN AREAS:</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>Implement, apply, maintain, and reapply if necessary, at least one or a combination of the following control measures to comply at all times with the conditions for a stabilized surface and limit VDE to 20% opacity as defined in Rule 8011:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>A1 Apply and maintain water or dust suppressant(s) to all unvegetated areas; or</td>
<td></td>
<td></td>
</tr>
<tr>
<td>A2 Establish vegetation on all previously disturbed areas; or</td>
<td></td>
<td></td>
</tr>
<tr>
<td>A3 Pave, apply and maintain gravel, or apply and maintain chemical/organic stabilizers/suppressants.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
## Comparative Analysis of the Current SIP Version (amended August 19, 2004) of District Rule 8061 with the Previous SIP Version (adopted November 15, 2001)

<table>
<thead>
<tr>
<th>Comparison of Requirements</th>
<th>Adopted 11/15/01</th>
<th>Amended 8/19/04</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>2.0 APPLICABILITY</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>This rule applies to any new or existing public or private paved or unpaved road, road construction project, or road modification project. The provisions of this rule shall be effective on and after May 15, 2002.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>This rule applies to any new or existing public or private paved or unpaved road, road construction project, or road modification project. The provisions of this rule adopted on November 15, 2001 shall remain in effect until October 1, 2004 at which time the amendments adopted on August 19, 2004 shall take effect.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td><strong>4.0 Exemptions</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>In addition to the exemptions established in Rule 8011, the following exemptions are established for this Rule: 4.1 Any unpaved road segment with less than 26 75 vehicle trips for that day. If 75 vehicle trips for that day will be exceeded, an owner/operator shall comply with the applicable requirements of this Rule. 4.2 Maintenance and resurfacing of existing paved roads. 4.3 Agricultural sources subject to, or specifically exempt from, Rule 8081 (Agricultural Sources) in addition to the exemptions established in Rule 8011, the following exemptions are established for this Rule: 4.1 Any unpaved road segment with less than 26 annual average daily vehicle trips (AADT). 4.1.1 This exemption shall not apply to Section 5.2.3 of this rule. 4.1.2 An owner/operator of any unpaved road segment with 26 or more AADT must provide estimated or actual vehicle trip data to the APCO by July 1, 2005. 4.2 Maintenance and resurfacing of existing paved roads does not apply to section 5.2 of this rule. 4.3 Agricultural sources subject to, or specifically exempt from, Rule 8081 (Agricultural Sources) 4.4 Emergency activities performed to ensure public health and safety as specified in Rule 8011, section 4.1. 4.5 Equipment used to remove debris beyond the capabilities of PM10-efficient street sweepers.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td><strong>5.0 Requirements</strong></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
5.1 New/Modified Paved Road
5.1.1 An owner/operator having jurisdiction over, or ownership of, public or private paved roads shall construct, or require to be constructed, all new or modified paved roads in conformance with the American Association of State Highway and Transportation Officials (AASHTO) guidelines for width of shoulders and median shoulders as specified below.

5.1.1.1 New paved roads or modifications to existing paved roads with projected average daily vehicle trips of 500 vehicles or more shall be constructed with paved shoulders that meet following widths.

<table>
<thead>
<tr>
<th>Annual Average Daily Vehicle Trips (AADT)</th>
<th>Minimum Paved or Stabilized Shoulder Width in Feet</th>
</tr>
</thead>
<tbody>
<tr>
<td>500-3000</td>
<td>4 ft</td>
</tr>
<tr>
<td>Greater than 3000</td>
<td>8</td>
</tr>
</tbody>
</table>

5.1.1.2 A curbing adjacent to and contiguous with the travel lane or paved shoulder of a road may be constructed, in lieu of meeting the paved shoulder width standard in Section 5.1.1.1.

5.1.1.3 Intersections, auxiliary entry lanes, and auxiliary exit lanes may be constructed adjacent to and contiguous with the roadway, in lieu of meeting the paved shoulder width standard in Section 5.1.1.1.

5.1.1.4 New paved road construction or modifications to an existing paved road that are required to comply with California Environmental Quality Act (CEQA) and National Environmental Policy Act (NEPA) determinations regarding environmental, cultural, archaeological, historical, or other considerations addressed in such documents, are exempt from the paved shoulder width requirements specified in Section 5.1 of this rule.

5.1.1.5 Whenever any paved road which has projected annual average daily vehicle trips of 500 or more is constructed, or modified with medians, the medians shall be constructed with paved shoulders having a minimum width of four feet adjacent to the traffic lanes unless:

5.1.1.5.1 The medians of roads having speed limits set at or below 45 miles per hour are constructed with curbing; or

5.1.1.5.2 The medians are landscaped and maintained with grass or other vegetative ground cover to comply with the definition of stabilized surface in Rule 8011.

5.1.2 In lieu of complying with the paving or vegetation requirements of Section 5.1.1, the agency, owner, or operator may apply oils or other chemical/organic suppressants/stabilizers as defined in Rule 8011 to the required width of shoulder and median areas as specified in Section 5.1.1. The material shall be reapplied and maintained to limit VDE to 20% opacity and fulfill conditions for a stabilized surface as specified in Rule 8011.
5.1 Paved Roads
5.1.1 New or Modified Paved Roads:
5.1.1.1 An owner/operator having jurisdiction over, or ownership of, public or private paved roads shall construct, or require to be constructed, all new or modified paved roads in conformance with the American Association of State Highway and Transportation Officials (AASHTO) guidelines for width of shoulders and for median shoulders as specified in section 5.1.1.2 of this rule as specified below:

5.1.1.1.1 New paved roads or modifications to existing paved roads with projected annual average daily vehicle trips of 500 vehicles or more shall be constructed with paved shoulders that meet following widths:

<table>
<thead>
<tr>
<th>Annual Average Daily Vehicle Trips (AADT)</th>
<th>Minimum Paved or Stabilized Shoulder Width</th>
</tr>
</thead>
<tbody>
<tr>
<td>500-3000</td>
<td>4 feet or limit of right-of-way, whichever is the lesser</td>
</tr>
<tr>
<td>Greater than 3000</td>
<td>8 feet or limit of right-of-way, whichever is the lesser</td>
</tr>
</tbody>
</table>

5.1.1.2 A curbing adjacent to and contiguous with the travel lane or paved shoulder of a road may be constructed, in lieu of meeting the paved shoulder width standard in Section 5.1.1.1.
5.1.1.3 Intersections, auxiliary entry lanes, and auxiliary exit lanes may be constructed adjacent to and contiguous with the roadway, in lieu of meeting the paved shoulder width standard in Section 5.1.1.1.
5.1.1.4 Where the requirements specified in Section 5.1.1.1 are shown to conflict with the requirements of the California Environmental Quality Act (CEQA) and National Environmental Policy Act (NEPA) with respect to determinations regarding environmental, cultural, archaeological, historical, or other considerations addressed in such documents, an owner/operator is exempt from the paved shoulder width requirements specified in Section 5.1.1.1.1 of this rule.
5.1.1.2 Whenever any paved road which has projected annual average daily vehicle trips of 500 or more is constructed, or modified with medians, the medians shall be constructed in conformance with the AASHTO guidelines for width of median shoulders, with paved shoulders having a minimum width of four feet adjacent to the traffic lanes unless:
5.1.1.2.1 The medians of roads having speed limits set at or below 45 miles per hour are constructed with curbing, or
5.1.1.2.2 The medians are landscaped and maintained with grass or other vegetative ground cover or chemical/organic dust suppressants/stabilizers to comply with the definition of stabilized surface in Rule 8011.
<table>
<thead>
<tr>
<th>Comparison of Requirements</th>
<th>Adopted 11/15/01</th>
<th>Amended 8/19/04</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>5.1.2 PM10-Efficient Street Sweepers:</strong> Each city, county, or state agency with primary responsibility for any existing paved road within an urban area shall take the following actions:</td>
<td>Added</td>
<td></td>
</tr>
<tr>
<td>5.1.2.1 Effective July 1, 2005, all purchases of street sweeping equipment by such agency or their contractor(s) shall be only PM10-efficient street sweepers.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.1.2.2 The utilization of PM10-efficient street sweepers by an agency or its contractor(s) shall be prioritized for use on routine street sweeping route(s) with paved curbs which have been determined by an agency to have the greatest actual or potential for dirt and silt loadings.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.1.2.3 Any agency which conducts or contracts for routine street sweeping activities or services shall purchase, or require their contractor(s) to purchase and place into service, at least one PM10-efficient street sweeper not later than July 1, 2006.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.1.2.4 Any street sweeping routes with paved curbs covered by PM10-efficient street sweepers pursuant to Section 5.1.2.2 shall conduct routine street sweeping operations over such routes at a frequency of not less than once per month.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.1.2.5 All PM10-efficient street sweepers shall be operated and maintained according to manufacturer specifications.</td>
<td></td>
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</tr>
<tr>
<td>5.1.2.6 If the provisions of Sections 5.1.2.1 or 5.1.2.3 cannot be met due to budgetary constraints, the agency may submit a statement of financial hardship to, and approved by, the APCO and US EPA.</td>
<td></td>
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</tr>
<tr>
<td><strong>5.1.3 Post-Event Clean-Up</strong> Each city, county, or state agency with primary responsibility for any existing paved road shall take the following actions upon discovery by the city, county or state agency of accumulations of mud/dirt [event material] of at least 1 inch thickness over an area of at least 50 square feet on road surface travel lanes as a result of wind/storm/water erosion and runoff:</td>
<td>Added</td>
<td></td>
</tr>
<tr>
<td>5.1.3.1 Within 24 hours of discovery by the city, county or state agency of such condition, remove the mud/dirt from the travel lanes or restrict vehicles from traveling over said mud/dirt until such time as the material can be removed from the travel lanes.</td>
<td></td>
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<tr>
<td>5.1.3.2 Follow dust minimizing practices during the removal of such mud/dirt from the travel lanes.</td>
<td></td>
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<tr>
<td>5.1.3.3 In the event unsafe travel conditions would result from restricting vehicle traffic pursuant to Section 5.1.3.1, and removal of such material is not possible within 72 hours due to weekend or holiday conditions, the provisions of Section 5.1.3.1 can be extended upon notification to and approval by the APCO.</td>
<td></td>
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</tr>
<tr>
<td>5.1.3.4 As soon a practicable, removal of mud/dirt from paved shoulders should also occur through the use of dust minimizing practices</td>
<td></td>
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</tr>
<tr>
<td>Comparison of Requirements</td>
<td>Adopted 11/15/01</td>
<td>Amended 8/19/04</td>
</tr>
<tr>
<td>-------------------------------------------------------------------------------------------</td>
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</tr>
<tr>
<td>5.2 Unpaved Road Segment</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>5.2.1.1 On each day that 75 or more vehicle trips will occur on an unpaved road segment, the owner/operator shall limit VDE to 20% opacity from the unpaved road segment by application and/or maintenance of at least one of the following control measures, or shall implement an APCO-approved Fugitive PM10 Management Plan as specified in Rule 8011 (General Requirements):</td>
<td></td>
<td></td>
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<tr>
<td>5.2.1.2 Uniform layer of washed gravel;</td>
<td></td>
<td></td>
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<tr>
<td>5.2.1.3 Chemical/organic dust suppressant;</td>
<td></td>
<td></td>
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<tr>
<td>5.2.1.4 Vegetative materials;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.2.1.5 Paving;</td>
<td></td>
<td></td>
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<tr>
<td>5.2.1.6 Any other method that effectively limits VDE to 20% opacity.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.2.2 On each day that 100 or more vehicle trips will occur on an unpaved road segment, the owner/operator shall limit VDE to 20% opacity and comply with the requirements of a stabilized unpaved road surface by the application and/or maintenance of at least one of the following control measures, or shall implement an APCO-approved Fugitive PM10 Management Plan as specified in Rule 8011 (General Requirements):</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>5.2.2.1 Watering;</td>
<td></td>
<td></td>
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<tr>
<td>5.2.2.2 Chemical/organic stabilizers/suppressants in accordance with the manufacturer's specifications;</td>
<td></td>
<td></td>
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<tr>
<td>5.2.2.3 Roadmix;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.2.2.4 Paving;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.2.2.5 Any other method that results in a stabilized unpaved road surface.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.2 Unpaved Road Segment</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.2.1. On any unpaved road segment with 26 or more AADT, the owner/operator shall limit VDE to 20% opacity and comply with the requirements of a stabilized unpaved road by application and/or re-application/maintenance of at least one of the following control measures, or shall implement an APCO-approved Fugitive PM10 Management Plan as specified in Rule 8011 (General Requirements):</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>5.2.1.2 Uniform layer of washed gravel;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.2.1.3 Chemical/organic dust stabilizers/suppressants in accordance with the manufacturer's specifications;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.2.1.4 Roadmix;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.2.1.5 Paving;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.2.1.6 Any other method that can be demonstrated to the satisfaction of the APCO that effectively limits VDE to 20% opacity and meets the conditions of a stabilized unpaved road.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Comparison of Requirements</td>
<td>Adopted 11/15/01</td>
<td>Amended 8/19/04</td>
</tr>
<tr>
<td>----------------------------</td>
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</tr>
<tr>
<td>5.2.2 Within an urban area, the construction of any new unpaved road is prohibited unless the road meets the definition of a temporary unpaved road as specified in section 3.60 of Rule 8011.</td>
<td></td>
<td>Added</td>
</tr>
<tr>
<td>5.2.3 Requirements for Existing Unpaved Public Roads in Urban and Rural Areas:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.2.3.1 Each city, county, or state agency with primary responsibility for any existing unpaved road within urban and rural areas shall take the following actions:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.2.3.1.1 By January 1, 2005 provide the District with a list of all unpaved roads under its jurisdiction in any urban area(s), including data on length of, and AADT on, each unpaved road segment.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.2.3.1.2 By July 1, 2005 provide the District with a list of all unpaved roads under its jurisdiction in any rural area, including data on length of, and AADT on, each unpaved road segment.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.2.3.1.3 By January 1, 2010, pave an average of 20% annually of all unpaved roads identified in Section 5.2.3.1.1 up to a maximum of 5 cumulative miles within any one urban area, with priority given to roads with the highest AADT levels. In meeting this requirement, each jurisdiction must show incremental progress.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.2.3.1.4 By April 1 of each year, 2006 through 2010, submit to the District the total number of unpaved road miles which were paved during the previous calendar year, and the percentage of cumulative miles paved relative to the list provided pursuant to Section 5.2.3.1.1.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.2.3.1.5 If the provisions of Section 5.2.3.1.3 cannot be met due to budgetary constraints, the agency may submit a statement of financial hardship to, and approved by, the APCO and US EPA.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Comparison of Requirements</td>
<td>Adopted 11/15/01</td>
<td>Amended 8/19/04</td>
</tr>
<tr>
<td>------------------------------------------------------------------------------------------</td>
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<td>-----------------</td>
</tr>
<tr>
<td>5.2.4 Requirements for Existing Paved Public Roads with Unpaved Shoulders in Urban and Rural Areas:</td>
<td></td>
<td>Added</td>
</tr>
<tr>
<td>5.2.4.1 Each city, county, or state agency with primary responsibility for any existing paved public road with unpaved shoulders in urban and rural areas shall take the following actions:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.2.4.1.1 By January 1, 2005 provide the District with a list of all paved public roads with unpaved shoulders in any urban and rural area, including data on length of, and AADT on, each segment of paved public road with unpaved shoulders.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.2.4.1.2 In Urban areas, by January 1, 2010, pave or stabilize 4-foot shoulders on 50% of existing paved public roads with the highest AADT in urban areas identified in Section 5.2.4.1.1. In meeting this requirement, each jurisdiction must show incremental progress.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.2.4.1.3 In Rural areas, by January 1, 2010, pave or stabilize 4-foot shoulders on 25% of existing paved public roads with the highest AADT in rural areas identified in Section 5.2.4.1.1. In meeting this requirement, each jurisdiction must show incremental progress.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.2.4.1.4 If the provisions of Sections 5.2.4.1.2 or 5.2.4.1.3 cannot be met due to budgetary constraints, the agency may submit a statement of financial hardship to, and approved by, the APCO and US EPA.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.2.5 Requirements for Establishing and Posting Maximum Speed Limits on Unpaved Roads</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Each owner/operator shall establish a maximum speed limit of 25 mph on each unpaved road with 26 AADT or more and shall post speed limit signs, one in each direction, per mile of road segment in urban areas, and per two miles of road segment in rural areas. This provision shall become effective one year from the date of adoption of this rule amendment.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### 6.0 Administrative Requirements

6.2 Recordkeeping and Reporting
In addition to complying with the recordkeeping requirements specified in Rule 8011, city, county and state agencies responsible for the maintenance and operation of public paved and unpaved roads, shall prepare and submit a written report to the District documenting compliance with the provisions of this rule. This report shall be prepared for the years 2001 and 2002, and no less frequently than each two (2) year period thereafter. The reports shall be transmitted to the District no later than 90 days after the end of the calendar year and shall include: | X |
<table>
<thead>
<tr>
<th>Comparison of Requirements</th>
<th>Adopted 11/15/01</th>
<th>Amended 8/19/04</th>
</tr>
</thead>
<tbody>
<tr>
<td>6.2 Recordkeeping and Reporting</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>In addition to complying with the recordkeeping requirements specified in Rule 8011 and Sections 5.2.3 and 5.2.4 of this rule, city, county and state agencies responsible for the maintenance and operation of public paved and unpaved roads, shall prepare and submit a written report to the District documenting compliance with the provisions of this rule. This report shall be prepared for the years 2003 and 2004, and no less frequently than each two (2) year period thereafter. The reports shall be transmitted to the District no later than 90 days after the end of the calendar year and shall include:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6.2.3 For all road under the agency's jurisdiction, a summary of actions taken to reduce PM10 emissions from roads during the reporting period. Where possible, the total miles of roads for which these procedures were enforced and the estimated traffic volume on the affected roads shall be provided.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>6.2.3 For all roads under the agency's jurisdiction, a summary of actions taken to reduce PM10 emissions from roads during the reporting period. The total miles of roads for which these procedures were enforced and the estimated traffic volume on the affected roads shall be provided.</td>
<td>X</td>
<td></td>
</tr>
</tbody>
</table>
## Comparative Analysis of the Current SIP Version (amended September 16, 2004) of District Rule 8071 with the Previous SIP Version (adopted November 15, 2001)

<table>
<thead>
<tr>
<th>Comparison of Requirements</th>
<th>Adopted 11/15/01</th>
<th>Amended 9/16/04</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>2.0 APPLICABILITY</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>This rule applies to any unpaved vehicle/equipment traffic area of 1.0 acre or larger. The provisions of this rule shall be effective on and after May 15, 2002.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>This rule applies to any unpaved vehicle/equipment traffic area. The provisions of this rule adopted on November 15, 2001 shall remain in effect until October 1, 2004 at which time the amendments adopted on September 16, 2004 shall take effect.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td><strong>4.0 Exemptions</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4.1 Unpaved vehicle and equipment traffic areas on any day on which less than 75 vehicle trips occur.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>4.1 Unpaved vehicle and equipment traffic areas with less than 50 Average Annual Daily Trips (AADT).</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td><strong>5.0 Requirements</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.1 In addition to the requirements of this rule, a person shall comply with all other applicable requirements of Regulation VIII to limit Visible Dust Emissions (VDE) to 20% opacity.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>5.1 In addition to the requirements of this rule, a person shall comply with all other applicable requirements of Regulation VIII to limit Visible Dust Emissions (VDE) to 20% opacity and comply with the requirements of a stabilized unpaved road. If vehicle activity originates from and remains exclusively within an unpaved vehicle/equipment traffic area, section 5.2 may be implemented to limit VDE to 20% opacity.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>5.1.1 On each day that 75 or more vehicle trips will occur on an unpaved vehicle/equipment traffic area, the owner/operator shall limit VDE to 20% opacity from the unpaved vehicle/equipment traffic area by application and/or maintenance of at least one of the following control measures, or shall implement an APCO-approved Fugitive PM10 Management Plan as specified in Rule 8011 (General Requirements): 5.1.1.1 Watering; 5.1.1.2 Uniform layer of washed gravel; 5.1.1.3 Chemical/organic dust suppressants; 5.1.1.4 Vegetative materials; 5.1.1.5 Paving; 5.1.1.6 Any other method(s) that can be demonstrated to the satisfaction of the APCO that effectively limits VDE to 20% opacity.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>Comparison of Requirements</td>
<td>Adopted 11/15/01</td>
<td>Amended 9/16/04</td>
</tr>
<tr>
<td>------------------------------------------------------------------------------------------</td>
<td>-----------------</td>
<td>-----------------</td>
</tr>
<tr>
<td>5.1.1 Where 50 or more Average Annual Daily Trips (AADT) will occur on an unpaved vehicle/equipment traffic area, the owner/operator shall limit VDE to 20% opacity and comply with the requirements of a stabilized unpaved road by application and/or re-application/maintenance of at least one of the following control measures, or shall implement an APCO-approved Fugitive PM10 Management Plan as specified in Rule 8011 (General Requirements):</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>5.1.1.1 Watering;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.1.1.2 Uniform layer of washed gravel;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.1.1.3 Chemical/organic dust stabilizers/suppressants in accordance with the manufacturer's specifications;</td>
<td></td>
<td></td>
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<tr>
<td>5.1.1.4 Vegetative materials;</td>
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</tr>
<tr>
<td>5.1.1.5 Paving;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.1.1.6 Roadmix;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.1.1.-7 Any other method(s) that can be demonstrated to the satisfaction of the APCO that effectively limits VDE to 20% opacity and meets the conditions of a stabilized unpaved road.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.1.2 On each day that 100 or more vehicle trips will occur on an unpaved vehicle/equipment traffic area, the owner/operator shall limit VDE to 20% opacity and comply with the requirements of a stabilized unpaved road by the application and/or maintenance of at least one of the following control measures, or shall implement an APCO-approved Fugitive PM10 Management Plan as specified in Rule 8011 (General Requirements):</td>
<td>Deleted</td>
<td></td>
</tr>
<tr>
<td>5.1.2.1 Watering;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.1.2.2 Chemical/organic stabilizers/suppressants in accordance with the manufacturer's specifications;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.1.2.3 Roadmix;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.1.2.4 Paving;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.1.2.5 Any other method that results in a stabilized unpaved road surface.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.1.2.2 For unpaved vehicle/equipment traffic areas with 150 VDT, or 150 VDT that are utilized intermittently for a period of 30 days or less during the calendar year, the owner/operator shall implement the control options specified in 5.1.1.1 through 5.1.1.7, or shall implement an APCO-approved Fugitive PM10 Management Plan as specified in Rule 8011 (General Requirements) during the period that the unpaved vehicle/equipment traffic area is utilized.</td>
<td>Added</td>
<td></td>
</tr>
<tr>
<td>5.1.3 On each day that 25 or more VDT with 3 or more axles will occur on an unpaved vehicle/equipment traffic area, the owner/operator shall limit VDE to 20% opacity and comply with the requirements of a stabilized unpaved road by the application and/or re-application/maintenance of at least one of the control measures specified sections 5.1.1.1 through 5.1.1.6, or shall implement an APCO-approved Fugitive PM10 Management Plan as specified in Rule 8011 (General Requirements).</td>
<td>Added</td>
<td></td>
</tr>
<tr>
<td>Comparison of Requirements</td>
<td>Adopted 11/15/01</td>
<td>Amended 9/16/04</td>
</tr>
<tr>
<td>-------------------------------------------------------------------------------------------</td>
<td>------------------</td>
<td>-----------------</td>
</tr>
<tr>
<td>5.1.4 On each day when a special event will result in 1,000 or more vehicles that will travel/park on an unpaved area, the owner/operator of the unpaved area to be traveled/parked upon must notify the District at least 48 hours in advance when such a special event will occur. During the duration of the special event vehicle travel/parking, the owner/operator shall limit VDE to 20% opacity and comply with the requirements of a stabilized unpaved road by the application and/or re-application/maintenance of water or chemical/organic dust stabilizers/suppressants in accordance with the manufacturer's specifications.</td>
<td></td>
<td>Added</td>
</tr>
<tr>
<td>5.2 In addition to the requirements of this rule, a person shall comply with all other applicable requirements of Regulation VIII to limit Visible Dust Emissions (VDE) to 20% opacity. 5.2.1 On each day that 50 or more VDT, or 25 or more VDT with 3 or more axles, originates from within and remains exclusively within an unpaved vehicle/equipment traffic area, the owner/operator may apply/reapply water to limit VDE to 20% opacity.</td>
<td></td>
<td>Added</td>
</tr>
<tr>
<td>5.2 An owner/operator shall restrict access and periodically stabilize a disturbed surface area whenever a site remains inactive for seven consecutive calendar days to comply with the conditions for a stabilized surface as defined in Rule 8011.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>5.3 An owner/operator shall restrict access and periodically stabilize a disturbed surface area whenever a site becomes inactive to comply with the conditions for a stabilized surface as defined in Rule 8011.</td>
<td>X</td>
<td></td>
</tr>
</tbody>
</table>
ATTACHMENT I

E & J Gallo Winery Comments and District Responses
E & J GALLO WINERY COMMENTS / DISTRICT RESPONSES

The applicant's comments regarding the proposed renewed Title V Operating Permit for E & J Gallo Winery (District facility N-1237) are provided below followed by the District's responses. A copy of the applicant's December 15, 2010 comment email is available at the District office.

General Comments:

1. APPLICANT COMMENT

For permit unit N-1237-4-9, can you please modify condition 36 and include a calendar date as to when the six month clock starts as it relates to Compliance Assurance Monitoring (CAM) implementation, rather than stating that CAM implementation shall be performed within six months after the renewed Title V permit for this facility is finalized.

DISTRICT RESPONSE

The Title V permit will be finalized by no later than January 31, 2011. Therefore, the District has revised condition 36 on permit N-1237-4-9 to state that ATC N-1237-4-13 shall be fully implemented by July 31, 2011 (six months after the renewed Title V permit will be finalized). The condition now reads as follows:

- In order to ensure compliance with the requirements of 40 CFR 64, Compliance Assurance Monitoring (CAM), Authority to Construct (ATC) N-1237-4-13 shall be fully implemented by July 31, 2011. [District Rule 2520, 9.4.2 and 40 CFR 64]

2. APPLICANT COMMENT

For permit unit N-1237-342-1, the conditions state "see facility-wide requirements". Shouldn't the conditions be the same as the other white wine fermentation and storage tanks (conditions 1-7).

DISTRICT RESPONSE

Upon further review, the District agrees with your comment. Permit unit N-1237-342-1 should have the same seven conditions that the other white wine fermentation and storage tanks have included on them. The conditions for this permit unit have been updated in accordance with your request.