

SAN JOAQUIN VALLEY UNIFIED AIR POLLUTION DISTRICT

RULE 4692 -- COMMERCIAL CHARBROILING

(Adopted March 21, 2002.)

1.0 Purpose

The purpose of this rule is to limit VOC and PM-10 emissions from commercial charbroiling. This rule also specifies the administrative, recordkeeping requirements, and the test methods.

2.0 Applicability

This rule applies to owners and operators of commercial cooking operations, preparing food for human consumption. The rule requirements apply to chain-driven charbroilers used to cook meat.

3.0 Definitions

3.1 Catalytic Oxidizer: a control device, which burns or oxidizes smoke and gases from the cooking process to carbon dioxide and water, using an infrastructure coated with a noble metal alloy.

3.2 Chain-driven Charbroiler: a semi-enclosed cooking device with a mechanical chain, which automatically moves food through the device.

3.3 Charbroiler: a cooking device composed of the following three major components: a grated grill, a high-temperature radiant surface and a heat source. The heat source heats the high-temperature radiant surface, which provides the heat to cook the food resting on the grated grill. This includes, but is not limited to broilers: grill charbroilers, flamebroilers and direct-fired barbecues.

3.4 Commercial Cooking Operations: a food handling and preparation facility that primarily serves the general public. Institutional eating facilities, such as school cafeterias, and delicatessen departments of a grocery store and establishments that do no cooking are not considered commercial cooking operations.

3.5 Existing Chain-driven Charbroiler: any chain-driven charbroiler operating on or before June 21, 2002.

3.6 Meat: for the purposes of this rule, includes beef, lamb, pork, poultry, fish, and seafood.

3.7 New Chain-driven Charbroiler: any chain-driven charbroiler initially installed and operated after June 21, 2002.

3.8 PM-10: as defined in Rule 1020 (Definitions).

3.10 VOC: as defined in Rule 1020 (Definitions).

3.11 Weekly: a consecutive seven-day period.

4.0 Exemptions

The control requirements in Section 5.0 shall not apply to operators of chain-driven charbroilers, which satisfy either section 4.1 or 4.2. Operators claiming an exemption from control requirements under either section 4.1 or 4.2 shall maintain records as specified in section 6.2.

4.1 Charbroilers used to cook 875 pounds or less of meat per week on the chain-driven charbroiler.

4.2 Chain-driven charbroilers used to cook more than 875 pounds of meat per week but are shown, using the test method specified in section 6.4, to emit less than one pound per day of any criteria air pollutant. The test results shall be used to determine the maximum amount of meat, which can be cooked, and still, be exempt from control requirements.

5.0 Requirements

5.1 Existing chain-driven charbroiler

On and after March 21, 2003 no person shall operate an existing chain-driven charbroiler unless:

5.1.1 it is equipped and operated with a catalytic oxidizer control device, and the combination charbroiler/catalyst has been tested in accordance with the test method specified in Section 6.4; or

5.1.2 the charbroiler/catalyst is a unit certified for use in the South Coast Air Quality Management District (SCAQMD). Other control devices or methods may be used, if tested in accordance with the test method specified in Section 6.4, to be as effective as the catalytic oxidizer in reducing both PM-10 and VOC emissions.

5.2 New chain-driven charbroiler

On and after June 21, 2002 no person shall operate a new chain-driven charbroiler unless:

5.2.1 it is equipped and operated with a catalytic oxidizer control device, and the combination charbroiler/catalyst has been tested in accordance with the test method specified in Section 6.4, or

5.2.2 the charbroiler/catalyst is a unit certified for use in the SCAQMD. Other control devices or methods may be used, if tested in accordance with the test method specified in Section 6.4, to be as effective as the catalytic oxidizer in reducing both PM-10 and VOC emissions.

5.3 Catalytic oxidizers or other control devices shall be maintained in good working order to minimize visible emissions to the atmosphere and operated, cleaned, and maintained in accordance with the manufacturer's specifications in a maintenance

manual or other written materials supplied by the manufacturer or distributor of the catalyst or other control device, or chain-driven charbroiler.

6.0 Recordkeeping and Test Methods

6.1 Owners and operators of chain-driven charbroilers equipped with control equipment shall, at the time of occurrences listed in Sections 6.1.1 and 6.1.2, record such actions and retain the records for a period of not less than five years. These records shall be made available to a District representative upon request. Records shall consist of:

6.1.1 the date of installation or changing of any catalyst or, if applicable, other approved control device; and

6.1.2 the date and time of cleaning and maintenance performed for the catalyst or, if applicable, other approved control device.

6.2 Recordkeeping for Exempt Units

6.2.1 Owners and operators of chain-driven charbroilers operating under an exemption from the control requirements of this rule shall maintain weekly records of the amount of meat cooked and monthly records of the amount of meat purchased. These records shall be retained on the restaurant premises for a period of not less than five years and made available to a District representative upon request.

6.2.2 Owners and operators of chain-driven charbroilers operating under the exemption in Section 4.2, shall keep on file the test results used to determine the maximum amount of meat, which can be cooked, and still be exempt from control requirements.

6.3 Owners and operators may request an alternative record keeping method, provided the APCO and EPA have determined, in writing, that the alternative recordkeeping method provides equivalent compliance assurance as the records specified in Sections 6.1 or 6.2.

6.4 Test Methods

The South Coast Air Quality Management District's Protocol – "Determination of Particulate and Volatile Organic Compound Emissions from Restaurant Operations", dated November 14, 1997 shall be used to determine the pounds of PM and VOC per 1,000 pounds of meat cooked.

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