

## *NEW REQUIREMENTS FOR COMMERCIAL UNDERFIRED CHARBROILERS*

On June 21, 2018, the San Joaquin Valley Air Pollution Control District (District) amended Rule 4692 – *Commercial Charbroiling*. This rule limits emissions of volatile organic compounds and particulate matter from charbroiling equipment used at commercial cooking operations. The approved amendments removed the categorical exemption for underfired charbroilers and added a new exemption threshold, reporting requirements, and a registration requirement. The purpose of this bulletin is to explain the amendments to Rule 4692 and the impacts for underfired charbroiler units.

For the purpose of Rule 4692, an underfired charbroiler other than a chain-driven charbroiler, where the heat source and radiant surface, if any, are positioned at or below the level of the grated grill, which provides the necessary heat to cook the meat. These devices include, but are not limited to grill charbroilers, flame broilers, and direct-fire barbecues. Outdoor underfired charbroilers that are not connected to an exhaust hood or other form of ventilation system are not subject to the requirements of this rule.

### **Exemption:**

An underfired charbroiler is not subject to the requirements of Rule 4692, with the exception of submitting the one-time report, if it is used to cook:

- Less than 400 pounds of meat in every calendar week, or
- Equal to or less than 10,800 pounds of meat in any 12-month period and the amount of meat cooked every calendar week is less than 875 pounds.

To qualify for an exemption, the owner or operator must maintain weekly records of the total pounds of each type of meat cooked on each charbroiler on the premises. Records shall be retained on the premises for a period of not less than five years and made available to the District upon request. A sample recordkeeping form has been included with this bulletin and additional copies can be obtained by visiting:

[http://www.valleyair.org/busind/comply/compliance\\_forms.htm](http://www.valleyair.org/busind/comply/compliance_forms.htm).

### **One-Time Report:**

A one-time report is required for all commercial underfired charbroilers and must be submitted to the District by no later than January 1, 2019. The report must include the following information:

- Name and location of the commercial cooking operation;
- Number and size, in cooking surface square feet, of all underfired charbroilers;
- Type of fuel used to heat the underfired charbroilers;
- Type and pounds of meat cooked on the underfired charbroiler(s) on a weekly basis for the previous 12-month period;
- Daily operating hours of the commercial cooking operation;
- Flowrate (cubic feet per minute) of hood or exhaust system(s) serving each underfired charbroiler; and
- The manufacturer and model of any installed pollution control devices designed for the reduction of particulates, kitchen smoke, and/or odor.

### **Registration of Commercial Underfired Charbroilers:**

By January 1, 2019, the owner of an underfired charbroiler that exceeds the exemption thresholds, as stated above, must register the unit by submitting the Underfired Charbroiler PEER Application / One-Time Report Form. Submittal of this form will also satisfy the requirement for the One-Time Report referenced above. Your submittals can be sent to the District office address, fax, or email noted below.

### **Further Information:**

If you received this bulletin, but do not have an underfired charbroiler unit and would like to be removed from this mailing list, or you would like additional information about the rule requirements, or need assistance with completing/submitting the application form or required report, please contact the District at (559) 230-5950.