

Public Workshop to Discuss Permitting for Commercial Underfired Charbroilers

April 26, 2018

webcast@valleyair.org



HEALTHY AIR LIVING™

Live a Healthy Air Life!

Valley's Challenges are Unmatched by Any Other Region

- More than 600 rules adopted by Governing Board since 1992
 - Toughest stationary/mobile air regulations in the nation
 - Groundbreaking rules serve as model for others
- Most effective and efficient incentive grants program
 - Investing over \$2 billion in public/private funding
 - Achieved over 140,000 tons of emissions reductions
- Valley's ozone and PM2.5 precursor emissions at historically low levels
 - Significant investments made by Valley businesses and residents
 - Stringent regulatory programs by District and ARB
- Despite significant reductions in air pollution, Valley experiences continued air quality challenges due to:
 - Unique geography, topography, meteorology that can trap air pollution



Importance of Reducing Emissions from Commercial Underfired Charbroilers

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



Partnering with Valley Businesses to Identify Solutions

- Since 2002, District Rule 4692 (Commercial Charbroilers) has required restaurants with chain-driven charbroilers to obtain air quality permits and reduce emissions through the installation of commercially available control equipment
- Since 2009, District has made effort to identify and demonstrate new underfired charbroiling control technologies
 - Offer funding to pay for the installation and maintenance of new commercially available emissions control equipment
 - Partnered with other agencies to fund research and development
 - Extensive search for equipment installations in other regions to better understand real-world costs and experiences
- Lack of feasible and cost-effective controls has been barrier to wide spread adoption of new emission control equipment at underfired charbroilers



District's Permitting Program

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



Proposed Rule Amendments

- Require permits & recordkeeping for operations that:
 - Cook 400 pounds of meat or more in any calendar week
 - Exempt if: 1) cook less than 400 lbs of meat in any calendar week, or 2) cook less than 10,800 lbs in any 12-month period and the amount of meat cooked every calendar week is less than 875 lbs
- Require a one-time report to better understand underfired commercial charbroiling in San Joaquin Valley that includes:
 - Name and location of restaurant
 - Daily operating hours of the commercial cooking operation
 - Number and size of underfired charbroilers
 - Type of fuel used to heat the underfired charbroiler(s)
 - Type and quantity, in pounds, of meat cooked on the underfired charbroiler(s) on a weekly basis for the previous 12-month period
 - Flowrate (CFM) of the hood or exhaust system
 - Information about any installed pollution control devices



Proposed Rule Amendments (cont'd)

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



Next Steps

- Draft Amended District Rule 4692 and Draft Rule 4692 Staff Report are available online
 - Comments received before 5:00pm on May 10, 2018 will be ensured consideration before the next draft of this rule
- Opportunity for additional comment at public hearing for proposed adoption at June 21, 2018 District Governing Board Meeting
- Incentive funding available for restaurants to install pollution control equipment under District's Restaurant Charbroiler Technology Partnership (RCTP)
 - Pays for full cost of installation and 2 years of maintenance
 - More information at <http://valleyair.org/grants/rctp.htm>



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Comments and Discussion

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