

DEPARTMENT OF ENVIRONMENTAL QUALITY
AIR QUALITY DIVISION
ACTIVITY REPORT: Scheduled Inspection

B204030429

FACILITY: SMITH MEAT PACKING INC		SRN / ID: B2040
LOCATION: 1420 THOMAS ST, PORT HURON		DISTRICT: Southeast Michigan
CITY: PORT HURON		COUNTY: SAINT CLAIR
CONTACT: Manuel Lozano III, Manager		ACTIVITY DATE: 07/28/2015
STAFF: Rebecca Loftus	COMPLIANCE STATUS: Compliance	SOURCE CLASS: Minor
SUBJECT:		
RESOLVED COMPLAINTS:		

On July 28, 2015, Joyce Zhu and I, Rebecca Loftus, from the Department of Environmental Quality's (DEQ), Air Quality Division (AQD), conducted an inspection of Smith Meat Packing Inc., State Registration Number (SRN): B2040, located at 1420 Thomas Street, in Port Huron, Michigan. The purpose of this inspection was to determine the facility's compliance with the Federal Clean Air Act, Part 55, Air Pollution Control, of the Natural Resources and Environmental Protection Act of 1994, PA 451, as amended, Michigan's Air Pollution Control Rules, and Permit to Install (PTI) Nos. 29-71 and 551-79.

I also attempted to inspect this facility on January 28, 2015; however no one was available to escort me through the building at that time.

Facility Contact Information

Mr. Manuel Lozano III
1420 Thomas St
Port Huron, Michigan 48060
810-985-5900
manuel@smithmeatpacking.com

Company Overview

Smith Meat Packing, Inc. is a smoked meat manufacturing company that has been serving the Midwest Region since the 1940s. Most of their products are sold wholesale; however bacon/pork products are available at the Eastern Market and other local retail locations.

Joyce and I arrived on-site at 1:50pm and met with Manuel Lozano III, Manager. Mr. Lozano escorted us through this building and a second location (packaging only). At this location, Smith Meat Packing prepares meat for the smoking process. The pork is butchered off-site and when it arrives to the facility is ready for a brine solution. Once brined, the meat is then taken to one of the three natural hardwood smoke houses. The smoked product is then shipped to their second location for slicing and packaging. From there the products are distributed to customers.

Smith Meat Packing is open Monday through Friday from 7:00am - 7:00pm. Both locations are also inspected by the USDA. With the strict health/safety guidelines, I recommend scheduling any future inspections, as the facility manager must be present to escort you through the building.

Permit No. 29-71

Permit No. 29-71 was issued to Smith Meat Packing for a hot well with after burner. Mr. Lozano confirmed that this equipment has been removed. A note in the file from Bernie Sia says the equipment was removed prior to 2001. According to the Permit Cards database this permit was voided on April, 6, 2001 (see attached).

Permit No. 551-79

Permit No. 551-79 was issued to Smith Meat Packing for the operation of two smoke rooms with a venture scrubber for particulate (smoke) control and a silencer. The permit has the following special conditions:

- Visible emissions (VEs) from the smoke rooms are limited to an opacity of less than or equal to 20
- Applicant shall equip and maintain the venture scrubber with a liquid flow indication system
- The exhaust shall be discharged unobstructed vertical...no less than 37 feet about ground level.
- Applicant shall not operate the smoke rooms unless the venture scrubber is installed and operating properly, and has a liquid flow of not less than 80 gallons per minute.

- Applicant shall keep the rubber seals around the smoke room doors in good repair to prevent smoke leakage.

During our inspection, Mr. Lozano showed me the smoke rooms and the scrubber (located on the roof). Mr. Lozano explained that a lockout mechanism prevents them from operating the smoke rooms if the rooms are not sealed and the scrubber is not operating. All controls for the scrubber are located on the roof and the lockout indicator is in the control room next to the smoke rooms. Mr. Lozano turned off the scrubber fan to demonstrate how the lockout mechanism works. Due to safety concerns, I did not walk onto the roof to check the scrubber control panel, but I was able to see that the scrubber was operating. The ventilation stack from the smoke rooms is at eye level to the roof access ladder. From the ladder I was able to observe the stack and noted some smoke (VEs); however they were less than the permit limit of 20%.

Second Location

Smith Meat Packing recently moved into a new building which is designated for packaging their products. The building is located at 2043 International Way, Port Huron, Michigan. Mr. Lozano took Joyce and I on a tour of this facility and I noted the following: This building has office space, multiple rooms for cold storage of the product, a packaging room, and shipping/receiving areas. Since the rooms/products must be kept at a certain temperature the building is equipped with a 1.5MMBtu recirculating glycol system under the cement floors and two 650,000 btu natural gas fueled boilers.

This equipment appears to be exempt from obtaining an air PTI pursuant to Rule 282(b)(i) and is not subject to 40 CFR, Part 60, Subpart Dc, the Standards of Performance for Small Industrial, Commercial, and Institutional Steam Generating Units. Because the equipment only uses natural gas as fuel and the facility is an area source in regards to HAPS, the units are also not subject to 40 CFR, Part 63, Subpart JJJJJJ, the National Emission Standards for Hazardous Air Pollutants for Area Sources: Industrial, Commercial, and Institutional Boilers.

Miscellaneous Equipment

Currently neither location has an emergency generator. Mr. Lozano stated that, in the future, Smith Meat Packing may invest in an emergency generator but it will most likely be a mobile unit (truck) so that it can be used at either location.

Conclusions

Based on my inspection observations and the information provided, Smith Meat Packing appears to be in compliance with the Federal Clean Air Act, Michigan's Air Pollution Control Rules, and PTI No. 551-79.

NAME Rebecca J. J. J. DATE 7/31/15 SUPERVISOR CTE