DEPARTMENT OF ENVIRONMENTAL QUALITY
AIR QUALITY DIVISION
ACTIVITY REPORT: Self Initiated Inspection

N106145760

FACILITY: Jogue - Northville Labs		**SRN / ID:** N1061
LOCATION: One Vanilla Lane, NORTHVILLE		**DISTRICT:** Detroit
CITY: NORTHVILLE		**COUNTY:** WAYNE
CONTACT: Mima Iovchev , Quality Control Manager		**ACTIVITY DATE:** 07/19/2018
STAFF: Katherine Koster	**COMPLIANCE STATUS:** Compliance	**SOURCE CLASS:** Minor
SUBJECT: Self Initiated Inspection		
RESOLVED COMPLAINTS:		

REASON FOR INSPECTION: Self-Initiated Inspection
INSPECTED BY: Katie Koster, AQD; Jill Zimmerman, AQD
PERSONNEL PRESENT: Mima Iovchev, Quality Control Manager, Katie Koster and Jill Zimmerman, AQD
FACILITY PHONE NUMBER: 248-349-1501
FACILITY FAX NUMBER: 248-349-1505
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FACILITY BACKGROUND

Northville Labs Inc is part of Jogue Inc. It has been operating at this location since 1910 and was purchased by Jogue Inc in 1981. The facility creates and manufactures food grade flavorings and syrups which are used in ice cream and baking mixes. The facility operates one shift per day, five days per week, from 8 to 5. It employs 20 to 30 people. Products are distributed all over the U.S.

COMPLIANCE HISTORY/COMPLAINT

Facility was previously inspected in 2007 and found to be in compliance. However, AQD was recently contacted by the city of Northville regarding a citizen complaint. Complainant thinks that the facility is the source of 1-bromopropane in her blood.

OUTSTANDING CONSENT ORDERS

None

OUTSTANDING LOVs

None

INSPECTION NARRATIVE

On July 19, 2018, AQD inspectors Katie Koster and Jill Zimmerman arrived at Northville Labs. No odors were detected outside of the facility. We entered the facility and met with Ms. Mima Iovchev, Quality Control Manager. She provided an overview of the operations.

The facility manufactures four different products: flavors, drink bases, caramel colored and other cooked products, and extracts. These products are combined with a solvent (alcohol or propylene glycol) to meet the final specifications. Extracts made are botanicals, vanilla bean, coffee, and chocolate. Drink bases are low pH. Facility is packaging in quantities ranging from 8 ounces to 275 lbs.

We took a walk through the facility. We had to wash our hands and cover our boots before entering the production area. First, we viewed a storage area with canola oil, powdered milk, and sugar in drums and totes, and flavors in gallons. The rest of the facility is mostly mixing except for the cooked products and extracts and storage of other raw materials and finished products. Mixing occurs in small stainless steel enclosed kettles. No heat is involved and the process is enclosed. In the cook room, they make toppings, fillings for bakeries (like strawberry and blueberry), caramel, and ice cream bases. Fruit is

heated to 195F for 1 second to pasteurize it and then mixed into a flavor. Caramel takes the longest because the sugar and water have to be cooked for 45 minutes. There are 4 mixers in the cooked products room. There is a cooler for storing the cooked products which are basically water, sugar, and fruit.

In another area of the facility, large extractors operate like a coffee percolator to produce extracts. For the extracts, there is an extractor, three percolators, and finished product tanks. All extractors are enclosed, unheated, and nothing vents to atmosphere. The vanilla beans are ground and sit in an alcohol and water solution for 14 days. Coffee extract takes 2 days and chocolate extract takes 10. The coffee grinder vents in plant.

The most widely use raw materials are refined glycerin, ethyl alcohol, propylene glycol, canola oil, and coconut oil. All of these materials are meant to stay in the finished product. It takes 2-3 hours to mix and package a product.

There is no control equipment and none of the processing equipment exhaust to ambient air. The solvents are not heated and are part of the finished product and therefore, have minimal evaporation.

1 boiler is on site to heat water. Facility presented information demonstrating that the maximum heat input is 4 MMBTU/hr.

We wrapped up the inspection and discussed the use of 1-bromopropane. Facility claimed that was never in use. AQD reviewed the SDS sheets on hand and did not find an SDS for that chemical.

APPLICABLE RULES/PERMIT CONDITIONS
There are no active permits for this facility.

EXEMPT EQUIPMENT - IN COMPLIANCE
The boiler is exempt per Rule 282(2)(a)(v).
The mixing, cooking, and extracting does not appear to have any quantifiable emissions.

APPLICABLE FUGITIVE DUST CONTROL PLAN CONDITIONS
N/A. At this time, the facility does not have a fugitive dust control plan. I did not observe any fugitive dust issues.

MAERS REPORT REVIEW
Facility is minor and does not appear to be subject to MAERS.

FINAL COMPLIANCE DETERMINATION
At the time of the inspection, this facility appears to be in compliance with state and federal regulations.

NAME Kaleka DATE 9/26/18 SUPERVISOR W.M.