

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

N827025977

FACILITY: HEARTHSIDE FOOD SOLUTIONS		SRN / ID: N8270
LOCATION: 2455 OAK INDUSTRIAL DR, GRAND RAPIDS		DISTRICT: Grand Rapids
CITY: GRAND RAPIDS		COUNTY: KENT
CONTACT: Dave Degraives, Maintenance Manager		ACTIVITY DATE: 07/16/2014
STAFF: David Morgan	COMPLIANCE STATUS: Compliance	SOURCE CLASS: SM OPT OUT
SUBJECT:		
RESOLVED COMPLAINTS:		

At 3:00 P.M. on July 16, 2014, Air Quality Division staff Dave Morgan conducted a scheduled inspection of Hearthside Food Solutions located in Grand Rapids. The purpose of the inspection was to determine the facility's compliance with state and federal air pollution regulations as well as Permit to Install No. 126-09A. Accompanying AQD staff on the inspection was Dave Degrasse, Maintenance Manager. Additional records were provided by Kris Nietering, Director of Environmental Health and Safety and Robert Smith, Safety Supervisor. A DEQ Inspection Brochure was presented at the start of the inspection.

#### FACILITY DESCRIPTION

Hearthside Food Solutions is a contract manufacturer of specialty foods including snack foods sold by national brands. The two main products produced at this plant are snack foods and popcorn, they also do some mixing and packaging of cereal products but no manufacturing of cereal products. The facility consists of a baking lines, poppers and various packaging lines. The company is considered a synthetic minor source of VOC and HAP emissions under Permit to Install (PTI) 126-09A which was issued on May 19, 2010.

#### COMPLIANCE EVALUATION

The plant inspection began in the snack foods product area where there are four lines. A fifth line was being installed at the time of the inspection. The items on this line have a long proofing time so that the yeast is dead before entering the oven and thus controlling the size and shape of the product. Some of these products are also dipped into the caustic solution before being baked. The caustic solution is used to form a 'skin' over the dough that gives the brown color to pretzels. The inspection continued in the popcorn area, they have one 1000 pound popcorn machine and larger 2500 pound popcorn unit. After popping, popcorn is then coated with different materials such as cheese or spices. The room where the spices are added is humidity controlled and the popping area is outside of the room to help minimize the amount of moisture the popcorn absorbs before the spices, etc. are added. There is also maintenance parts cleaner in the machine shop which is exempt under Rule 281(h). All equipment at the facility was verified by staff to be exempt from new source review permitting under the following exemptions:

EQUIPMENT/Emission Unit	EXEMPTION	INSTALLATION DATE
Baking Line #1	282(a)(v)	1997
Baking Line #2	282(a)(v)	1997
Baking Line #3	282(a)(v)	1998
Baking Line #4	282(a)(v)	1999
Baking Line #5	282(a)(v)	2014
Caustic Cooker #3	285(dd)(iii)	1998
Caustic Cooker #4	285(dd)(iii)	1999
Chip Dryer	285(dd)(iii)	
Crumb Topping Dryer	285(dd)(iii)	2006
Popcorn Popper	285(dd)(iii)	2007
Fryer	285(dd)(iii)	1998
Boiler	282(b)	
Hot Melt Glue	287(i)	
Flour storage & conveyors	284(k), 285(dd)(iii)	
Bulk storage tanks	284(i)	
Parts Washer	281(h)	

The bread loaf line was removed in November 2009, however, VOC emission estimates from that line are still used to account for emissions from the facility. Since the breadline was removed in November 2009, it appears the facility

may be a true minor source due to the emissions expected from the remaining lines. The company was advised that they could reevaluate their potential to emit.

According to company records for the period from July 2013 through June 2014, the company had facility-wide VOC emissions of 24.6 tons which is well below the 90.0 ton VOC limit in the permit. In addition, the company had total HAP emissions of 1.05 tons which is well below the 22.5 ton limit.

Permit to Install No. 126-09A also limits the production of bread to 116,948,847 pounds of bread per 12-month rolling time period as determined at the end of each calendar month. However, according to the AQD permit section, the word "bread" is intended to mean loaf bread and not all bakery products. Since the company longer produces loaf bread at this facility, the condition and any associated bread conditions are obsolete. The company should evaluate these conditions as part of their reevaluation of PTI No. 126-09A.

The company is maintaining all records in accordance with the permit.

#### SUMMARY

Hearthside appears to be in compliance with all applicable requirements. Records are attached to this report.

NAME  DATE 8/22/14 SUPERVISOR PAB