

Kar Nut Products Company  
P0355  
Manila

**Elmouchi, Robert (DEQ)**

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**From:** Bill Leva <bleva@karsnuts.com>  
**Sent:** Wednesday, May 15, 2013 10:21 AM  
**To:** Elmouchi, Robert (DEQ)  
**Cc:** Kevin Foster; Timothy Lambert; Mike Zborowski  
**Subject:** Kar's SRN: P0355 Response  
**Attachments:** Air quality letter.docx

Good Morning Bob:

Attached is our response to the violation notice. I will also throw a hard copy in the mail.

Thanks for working with us in this matter.

Have a great day,

Bill

Bill Leva  
Director of Operations  
Kar's Nuts  
248-588-1903 x-251



May 14, 2013

Mr. Robert Elmouchi  
State of Michigan  
Environmental Quality Analyst  
Department of Environmental Quality

Dear Robert Elmouchi:

This letter is in reference to SRN: PO355 regarding complaints that occurred on April 2, 15, 16 and 24, 2013 regarding odors from our facility.

As you know, we roast peanuts, cashews, sunflower kernels and almonds in our facility and we use cottonseed oil.

The following are the actions either already taken or that will be taken to address the situation:

- Evaluated the fit of our Oil Mist Eliminator (OME) pads for proper fit. They do fit properly.
- Had our roaster exhaust stacks cleaned on May 4<sup>th</sup>.
- Had consultation with Heat and Control, our roaster manufacturer. Exploring the option of an internal scrubber.
- Went from monthly to weekly OME pad cleaning.
- Installing a switch to control the fan speed of our exhausts on May 18<sup>th</sup>.
- Almost daily internal odor observations being conducted since April 15<sup>th</sup>.

In six observation days since our stacks were cleaned, three days resulted in no odors. Three days odors were found, but two of the days we believe were attributed to the restaurant across the street and one day a paint-like solvent was noticeable emanating from another business nearby.

We certainly haven't noticed anything approaching a "foul odor" as described in the violation notice and will continue to monitor on a daily basis. We will also deal with it as a core business practice in an effort to be sensitive to our community.

We believe strongly that the stack cleaning has helped quite a bit, although more data points are necessary. The next big step is the fan speed control switch.

We appreciate your feedback and the constructive input in the spirit of working together. We take this matter seriously and will do all we can in mitigating odors from our facility.

If you have any questions, please feel free to call me at 248-588-1903, ext. 251.

Sincerely,

Bill Leva  
Director of Operations  
Kar's Nuts