

P0576
MANILA

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

P057631461

FACILITY: A & R Packing Co. Inc.		SRN / ID: P0576
LOCATION: 34157 Autry, LIVONIA		DISTRICT: Detroit
CITY: LIVONIA		COUNTY: WAYNE
CONTACT: Mark Sitko , Vice President of Operations		ACTIVITY DATE: 04/02/2015
STAFF: Jill Zimmerman	COMPLIANCE STATUS: Compliance	SOURCE CLASS:
SUBJECT: Target Inspection		
RESOLVED COMPLAINTS:		

DATE OF INSPECTION : 04/02/2015
 TIME OF INSPECTION : 12:45 pm
 LEVEL OF INSPECTION : II
 NAICS CODE : 311612
 EPA POLLUTANT CLASS : PM
 INSPECTED BY : Jill Zimmerman
 PERSONNEL PRESENT : Mark Sitko, Vice President of Operations
 FACILITY PHONE NUMBER : 734-422-2060
 FACILITY FAX NUMBER : 734-422-2088
 EMAIL : sitkomark@yahoo.com

FACILITY BACKGROUND

A & R Packing is a meat smoking and packaging facility located in Livonia, Michigan, near the intersection of Schoolcraft Road and Stark Road. This facility had been located in Hamtramck, until the former building burned down. A & R Packing purchased the current location in March 2009. Operations began at the current location in September 2009. The facility was last inspected on March 30, 2012.

The facility operates about 5 days a week, for about one and a half shifts a day, depending on customer demands and the availability of the USDA inspection.

COMPLAINT/COMPLIANCE HISTORY

Smoky odors have been verified at this facility. Fifteen odor complaints have been received since October 1, 2014. All of the complaints describe smoky meats or ham odors. I have verified smoky odors in the area on multiple occasions.

OUTSTANDING VNs

No VN's have been issued regarding this facility.

PROCESS EQUIPMENT AND CONTROLS

Raw pre-cut meat is delivered to the facility. No meat is slaughtered at this facility. Most of the meat is smoked in one of four smoke houses. The meat is trucked to the facility. The meat then soaks in a salt solution for about eight hours. Then the meat is drained and placed on racks, and each smoke house holds 8 multi-shelved trays which are about 5 or 6 feet high. The smoke houses are powered by natural gas. Hickory wood chips and water are placed in the smoker and smolder to create the smoky taste in the meats. Each smokehouse has a unique stack. The meat will be in the smoker for approximately three hours. During that time, the smoke house heats up like an oven. Then the smoke is added to the smoke house for about twenty minutes. Then for the remaining of the time the meat is in the smoker, heat is added, similar to an oven process. The meat is not fully cooked at this time, but this is the end of the smoking process. The meat trays are then moved to the freezer room. Per USDA regulations, the meat must cool to a specific temperature before it can be packaged. After the meat cools, it is moved into the packaging room, where it is packaged according to the customers' request. Occasionally a customer will want the meat to be packaged, but not smoked.

The facility also operates one small natural gas fired boiler for building heat and one natural gas fired small water heater.

9/28/2015

INSPECTION NARRATIVE

I arrived at the facility at 12:45 pm. Initially I performed odor surveillance in the area surrounding the facility. I observed steam rising from each of the four stacks at the facility. According to www.weather.com, there was a south wind at 11 mph, which was verified by the flags in the area. I verified level 1 smoky odors on Ashurt Court, which is downwind of A & R Packing.

Next, I entered the facility meeting with Mr. Mark Sitko, who is the Vice President of Operations. Together we discussed the operations and processes at the facility. I told Mr. Sitko that I had received about 15 odor complaints since October 2014. Mr. Sitko stated that he has a USDA inspector on site for weekly inspections. Mr. Sitko also said that there have not been any changes to the process since my last inspection.

Together we walked through the facility, with Mr. Sitko explaining the process along the way. Many areas throughout the process are refrigerated rooms, with an ammonia refrigeration system in place in these areas. During the inspection, all four smokers were operating. However, Mr. Sitko said that to lessen odors, he tries to stagger the operation of the smokers. During his busy time, the fall and winter, it is harder to stagger operations, because demand for the product is so high.

Near the smokers, the facility was performing maintenance on the floor drains. Many racks were drying in preparation to be smoked. Also, there were many vats soaking the meat pieces. In the packaging room, employees were putting turkey wings into smaller packages. These meat pieces were not smoked, per the customer's request.

APPLICABLE RULES/PERMIT CONDITIONS

The smokehouses are exempt from permitting because of Rule 282 (e). The boiler and the water heater are exempt from permitting because of Rule 282 (b).

MAERS REPORT REVIEW

NA

FINAL COMPLIANCE DETERMINATION

The facility appears to be operating in compliance with all state and federal regulations. The odors appear to still be ongoing issue. Odor surveillance will continue in the area in an effort to determine whether there is a Rule 901 violation.

NAME Jill ZimineDATE 9/28/15SUPERVISOR JK