

same time, usually only one or two operate at a time. During the onsite inspection, Smoker 1 and Smoker 3 were operating. Mr. Sitko said that there have not been any changes to the process since my last inspection. I explained that I had received odor complaints in the area about a smoky meat odor.

Together we walked through the facility, with Mr. Sitko explaining the process along the way. Raw cut up meat is brought to the facility. The brine that the meat soaks in contains sodium nitrate, which is strictly regulated by the federal government. The sodium nitrate is added so that the meat maintains a pink color.

Many areas throughout the process are refrigerated rooms, with an ammonia refrigeration system in place in these areas.

APPLICABLE RULES/PERMIT CONDITIONS

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

During my onsite inspection, I asked Mr. Sitko to submit a Potential To Emit (PTE) calculation within the next two weeks (July 27, 2018). Mr. Sitko stated that he had hired a local company to perform stack testing at the facility. I emailed Mr. Sitko and Ms. Iannetta a link explaining how to calculate the PTE. As of September 14, 2018 I have not received a response from the facility regarding PTE.

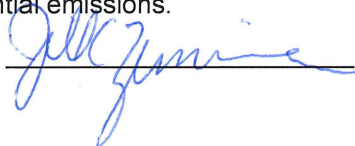
MAERS REPORT REVIEW

NA

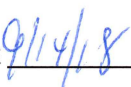
FINAL COMPLIANCE DETERMINATION

A & R Packing appears to be operating in compliance with state and federal regulations at this time. A formal Rule 278 (a) letter will be sent to the facility in an effort to determine whether a permit is needed based on the potential emissions.

NAME



DATE



SUPERVISOR

