

P0576
MANILA

DEPARTMENT OF ENVIRONMENTAL QUALITY
AIR QUALITY DIVISION
ACTIVITY REPORT: On-site Inspection

P057659269

FACILITY: A & R Packing Co. Inc.		SRN / ID: P0576
LOCATION: 34157 Autry, LIVONIA		DISTRICT: Detroit
CITY: LIVONIA		COUNTY: WAYNE
CONTACT:		ACTIVITY DATE: 08/13/2021
STAFF: Jill Zimmerman	COMPLIANCE STATUS: Compliance	SOURCE CLASS: MINOR
SUBJECT: Onsite inspection		
RESOLVED COMPLAINTS:		

DATE OF INSPECTION : 8/13/2021
 TIME OF INSPECTION : 11:30 am
 INSPECTED BY : Jill Zimmerman
 PERSONNEL PRESENT : Cynthia Iannetta
 FACILITY PHONE NUMBER : 734-422-2060
 EMAIL : ciannetta@arpackingco.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 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 purchased an adjacent building located on Industrial Drive. This building is used as warehouse space for finish smoked product. No smoking of meats will occur in the new building. Because these properties are adjacent, they will be considered one source with the same SRN.

COMPLAINT/COMPLIANCE HISTORY

Since November 2019, when a permit was issued to the facility requiring the use of a thermal oxidizer, the complaints have decreased and no complaints have been received in the past two years.

OUTSTANDING VNs

No VN's have been issued regarding this facility.

PROCESS EQUIPMENT AND CONTROLS

Raw pre-cut meat, such as turkey necks or turkey wings, is delivered to the facility. No meat is slaughtered at this facility. The meat is placed in a brine solution for between 8 and 96 hours. The meat pieces are then placed on trays and put into one of six smoke houses. The smoke houses are powered by natural gas. Hickory wood chips are placed in the smoker and smolder to create the smoky taste in the meats. Each smokehouse has a unique stack. Each smoke house holds 8 multi-shelved trays which are about 5 or 6 feet high. The meat stays in the smoker for approximately 3 hours. When the meat is removed from the smoker, it enters the shower room. The meat is sprayed with water which helps remove some of the grease. The meat then is chilled in a blast chiller. After the meat is chilled, it is packaged and shipped offsite.

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

INSPECTION NARRATIVE

I arrived at the facility at 10:30 am. Initially I preformed odor surveillance in the area surrounding the facility. I observed steam riding from the stacks at the facility. I did smell a light smoky meat odor outside of the facility.

I entered the facility and met with Ms. Cynthia Iannetta. Together we discussed the operations and processes at the facility. The facility operates 6 smokers. Although all 6 are capable of operating at the same time, usually only one or two operate at a time. During the onsite inspection, Ms. Iannetta said that there have not been any changes to the process since my last inspection.

Together we walked through the facility, with Ms. Iannetta 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. The combined 6 smokers use about 20 bags of woodchips per batch. Each bag of woodchips weighs 40 pounds.

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

APPLICABLE RULES/PERMIT CONDITIONS

On December 4, 2019 permit 136-19 was installed for the operation of the 6 meat smokers controlled by the thermal oxidizer. This permit is evaluated below:

- I. Emission Limits – NA
- II. Material Limits
 1. During the past 12 months, the highest natural gas usage was for the 12-month period ending on July 14, 2021 with 27.508 MMscf used. This is less than the permit limit of 85.2 MMscf/yr.
 2. Compliance – The facility uses about 40 pounds of woodchips per batch and produces less than twenty batches per day. This would equate to about 100 tons of woodchips per year, which is less than the 175 ton limit in this permit.
- III. Process / Operational Restrictions – NA
- IV. Design / Equipment Parameters
 1. Compliance – Temperature records were reviewed onsite, with a daily temperature recorded for each day the equipment operated. All recorded temperatures were in the range of 1402 F and 1460 F, which exceed the minimum temperature limit of 1400 F in the permit.
 2. Compliance – A temperature monitor is located on the TOX.
- V. Testing / Sampling – NA at this time, no testing has been requested by the District Supervisor. The complaints have diminished since this permit was issued requiring the use of the thermal oxidizer, which can be assumed to be working properly to control the odors.
- VI. Monitoring / Recordkeeping
 1. Compliance – All requested records were received on time and were completed through the previous month.
 2. Compliance – The facility has been keeping monthly and a rolling total of woodchips used since November 2019, which was about a month before this permit was issued.
 3. Compliance – Monthly and 12-month rolling totals of natural gas usage records appear to have been collected and maintained properly. A copy of this record is attached to this report.
 4. Compliance – A daily temperature log is maintained by the facility.
- VII. Reporting – NA
- VIII. Stack / Vent Restriction(s)
 1. Compliance – The stack, SVTOX, has not been modified since the permit was issued and meeting the permitted requirements.
- IX. Other Requirement(s) – NA

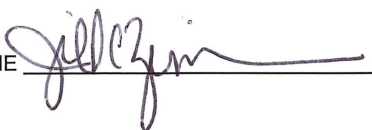
The boiler and the water heater are exempt from permitting because of Rule 282 (b). The afterburner, which was exempt from permitting because of Rule 285 (f) has been included in permit 136-19 as a control device.

MAERS REPORT REVIEW

NA

FINAL COMPLIANCE DETERMINATION

A & R Packing appears to be operating in compliance with the conditions of permit 136-19. No complaints have been received since the permit was issued requiring the use of the afterburner. This facility was determined to be essential during the COVID -19 pandemic and did not stop production.

NAME 

DATE 7/8/2022

SUPERVISOR 