

**DEPARTMENT OF ENVIRONMENTAL QUALITY  
AIR QUALITY DIVISION  
ACTIVITY REPORT: Self Initiated Inspection**

U2813011340339

FACILITY: Cherry Growers, Inc.		SRN / ID: U28130113
LOCATION: 6331 US 31 South		DISTRICT: Cadillac
CITY: Grawn		COUNTY: GRAND TRAVERSE
CONTACT:		ACTIVITY DATE: 06/19/2017
STAFF: Kurt Childs	COMPLIANCE STATUS: Compliance	SOURCE CLASS:
SUBJECT: Compliance Inspection.		
RESOLVED COMPLAINTS:		

I accompanied Ms. Molly Smith of the Air Enforcement and Compliance Assurance Branch, USEPA Region 5 on an inspection of Cherry Growers, Inc. Grawn Michigan facility. USEPA had contacted the AQD Cadillac District Office prior to the inspection to notify the AQD of the inspection and to offer to have an AQD inspector attend. USEPA was interested in inspecting food production facilities as a result of prior inspections finding that food production processes utilizing artificial flavorings had high VOC emissions. This facility does not have any AQD Permits to Install (PTI) or a Source Registration Number and does not appear to have been inspected by the AQD in the past.

I met Ms. Smith at the Cherry Growers, Inc. facility located at 6331 U.S. 31 S. in Grawn. After presenting credentials, passing through security and obtaining visitor badges we met with Mr. Eric MacLeod, President & General Manager, and Mr. Dan Arnold, Facilities/Maintenance Manager. Ms. Smith explained the reason and purpose of the inspection and I described the AQD's prior history with Cherry Growers Inc. which consisted solely of one open burning complaint and response. Mr. MacLeod informed us the facility had experienced numerous visits from various government agencies during the past 3-4 months. We assured him that our visit was unrelated to the actions of any other agencies and was not initiated as a response to any complaints.

Ms. Smith asked several questions regarding products, processes and materials used in the plant. Cherry Growers, Inc. primarily produces apple sauce that is made year round. Several different flavors are made (cinnamon, cherry, raspberry, etc.) additives include fruit puree and sugar. Cherries are also processed (washed and pitted) and packed in containers for different uses. Cherry production is seasonal and only occurs during the summer.

The plant has two natural gas fired boilers that are used to generate steam for various cooking and heating processes. The steam is used either indirectly, or to cook products that have already been sealed in cans. There are also two fruit freezing lines and a large storage freezer that utilize anhydrous ammonia as the refrigerant.

Mr. Arnold arranged for Mr. Dan Strang to accompany us on the inspection of the facility and processes. The plant was currently producing applesauce and packaging it in individual serving plastic cups. Cherries were not being processed at the time of the inspection. Mr. Strang showed us where fruit is received and stored in a cold storage room until ready for processing.

From there, apples are loaded into the applesauce processing line that includes sorting, washing (separate chlorine dioxide and water baths), chopping (skin, stem, seed removal), Cooking (non contact steam). The applesauce is pumped into large kettles for additional cooking and addition of flavoring. We observed small buckets of various fruit purees that are used for the additional fruit flavoring. The finished applesauce is pumped to the cup filling line where the applesauce is loaded into the cups at high heat, sealed then sent through a cooler that uses a cold water spray. Packaging includes gluing (hot melt) cardboard sleeves for multiple cups and cardboard containers for shipping.

There is also a separate cooking line for applesauce and other fruit products that are packaged in cans. This process uses steam inside a large vessel to cook the fruit within the sealed cans. Steam is released from the vessel and collected by a hood and exhaust system. This steam does not come in contact with the product, only the containers.

We also observed the storage of several drums of chemicals (primarily Sodium Hypochlorite) used for cleaning the process equipment which takes place each night after the final shift. The plant has a large wastewater stream that included a groundwater discharge spray field that is regulated by the MDEQ

**Water Resources Division.**

Though they were not processing cherries, we observed the cherry processing equipment that included pitting machines, the freezing lines, and concentrators used to produce concentrated cherry juice. Mr. Strang stated that no flavorings are allowed to be added to products identified as "juice". Mr. Strang also showed us the freezer room and associated refrigeration system, there were two ammonia storage tanks outside the building. These are closed systems recirculating the ammonia.

The two boilers are located in a separate building. During the inspection I observed the following information regarding the boilers:

Boiler	Heat Input Rating	Year	Fuel
300 hp Cleaver-Brooks	12,554,000 Btu	1969	Natural Gas
600 hp Cleaver-Brooks	25,106,000 Btu	1979	Natural Gas

The plant is also equipped with numerous natural gas fired space heaters and a propane fueled fire pump engine potentially subject to 40 CFR 63, Part ZZZZ for Reciprocating Internal Combustion Engines (RICE). According to Mr. Strang the engine operates 10 minutes per week for testing/maintenance.

This source does not appear to use any significant amount of artificial flavorings that would contain VOCs. None of the processes appear to vent anything other than non-contact steam to the outside atmosphere. The boilers burn sweet natural gas and are below the 50,000,000 Btu PTI exemption threshold in R 336.1282(b)(i). Cherry Growers Inc. appears to be an area source with regard to NESHAP, as such the boilers would not be subject to 40 CFR Part 63, Subpart JJJJJJ since they only burn natural gas. It does not appear that there are any processes at this source that would require a Permit to Install under Michigan's Air Pollution Control Rules.

NAME 

DATE 6-22-17

SUPERVISOR 