

P1283

MAVILA

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

P128373534

FACILITY: SYSCO FOODS		SRN / ID: P1283
LOCATION: 41600 VAN BORN, CANTON TWP		DISTRICT: Detroit
CITY: CANTON TWP		COUNTY: WAYNE
CONTACT: Bill Smith , Fleet and Facility Manager		ACTIVITY DATE: 09/12/2024
STAFF: Jill Zimmerman	COMPLIANCE STATUS: Compliance	SOURCE CLASS: MINOR
SUBJECT: Target Inspection		
RESOLVED COMPLAINTS:		

DATE OF INSPECTION : 9/12/2024

TIME OF INSPECTION : 9:15 am

INSPECTED BY : Jill Zimmerman

PERSONNEL PRESENT : Bill Smith, Fleet and Facility Manager
Ryan

FACILITY PHONE NUMBER : 734-397-7692

FACILITY EMAIL : William.Smith7@sysco.com

FACILITY BACKGROUND

Sysco Foods is a food storage and restaurant supply warehouse. Products are stored either in a refrigeration area, freezer area or room temperature area. The facility supplies directly to restaurants.

REQUIRED PPE

During my inspection I wore steel toed shoes, eye protection and a high visual reflective vest.

COMPLAINT/COMPLIANCE HISTORY

No complaints have been received regarding this facility.

PROCESS EQUIPMENT AND CONTROLS

The warehouse space stores food at either refrigeration temperatures or frozen temperatures. The facility uses an ammonia cooling system to lower the temperatures in the warehouse to the desired temperatures required for the safe food temperatures required. The facility operates a three ammonia tank system: the HPR vessel is 4088 gallons, the HTR vessel is 2327 gallons, and the LTR vessel is 1616 gallons.

The facility has four emergency generators, one 450kW, one 800kW and two 750 kW. There is a 15,000 gallon diesel underground storage tank as well as one 300 gallon diesel tank associated with each generator.

INSPECTION NARRATIVE

When I arrived at the facility I used the company phone list to determine the proper contact employee to begin the onsite inspection. Mr. Smith greeted me in the lobby and we discussed the ammonia refrigeration system. I explained that the facility would need to obtain an EGLE Air permit for the system to be in compliance. Mr. Smith explained that he was unaware of the EGLE requirements and did not know the facility required a permit. Mr. Smith said that he would work with his corporate office to obtain the proper permits. Next, Ryan walked me through the facility to observe the generators and ammonia system. The facility supplies food and other products for the restaurant industry including napkins, take-out containers, fresh fruit and vegetables, and frozen foods. The facility operates a closed loop ammonia system to lower the temperatures in the refrigeration and freezer rooms to the desired temperature to ensure safe food storage in the warehouse.

APPLICABLE RULES/PERMIT CONDITIONS

The diesel tanks is exempt from permitting by Rule 284(g)(i) based on the size.

The emergency generators are exempt from permitting by Rule 285(g) based on the size.

The three ammonia tanks exceed 500 gallons of ammonia, and therefore require a permit. As of the writing of this report, no permit application has been received. On September 16, 2024 I sent Mr. Smith an email with the information to help obtain the permit for the ammonia system. Upon further research, it appears that ammonia systems installed before December 20, 2016. The attached email conversation states that this ammonia system was installed in 1988 or 1989, which would make this system exempt from permitting by Rule 280(a) as it read prior to December 20, 2016, when the size limitation on the ammonia tanks was added.

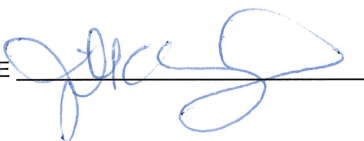
MAERS REPORT REVIEW

NA

FINAL COMPLIANCE DETERMINATION

Sysco Foods is operating in compliance with state Air Quality rules.

NAME



DATE

11/22/24

SUPERVISOR

JK