

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

B439430404

FACILITY: BIMBO BAKERIES USA, INC.		SRN / ID: B4394
LOCATION: 210 28TH STREET, S.E., GRAND RAPIDS		DISTRICT: Grand Rapids
CITY: GRAND RAPIDS		COUNTY: KENT
CONTACT: Delbert Offutt, Plant Manager		ACTIVITY DATE: 07/30/2015
STAFF: David Morgan	COMPLIANCE STATUS: Compliance	SOURCE CLASS: SM OPT OUT
SUBJECT:		
RESOLVED COMPLAINTS:		

At 11:30 A.M. on July 30, 2015, Air Quality Division staff conducted an unannounced scheduled inspection of Bimbo Bakeries located at 210 28th Street, in Grand Rapids. The purpose of the inspection was to determine the facility's compliance with Permit to Install No. 14-97D as well as state and federal air pollution regulations. Accompanying AQD staff on the inspection was Delbert Offutt, Plant Manager and Terry Whittington, Plant Engineer.

FACILITY DESCRIPTION

This Bimbo bakery essentially bakes bread and buns for the consumer market. There are two separate production lines covered under PTI No. 14-97D. This facility is considered an "opt-out" source for VOCs. There have been no equipment changes to the lines since permitted.

COMPLIANCE EVALUATION

Baking Line:

There are two lines at the facility, the Bread Line and the Bun Line, that are designed and operated in essentially the same manner. First, flour is mixed with water, yeast and other ingredients to make dough. The flour is pneumatically piped to the dough preparation area from storage silos which are controlled by bin vent fabric filters. These tanks only vent into the in-plant environment. The dough is divided, molded, panned and then sent through a proofing oven which is used to accelerate the yeast fermentation process (or raising of the dough) at a temperature around 160 degrees F for about 50 minutes. The proofing oven is not vented to the ambient air. Loaves of bread are then sent through a baking oven which has two exhaust stacks. Finished loaves are then packaged and shipped.

The company is keeping all records in accordance with permit requirements. According to calculations provided by the company, records were as follows:

For the period from July 2014 through June 2015, bread line production was 52,865,600 pounds which is below the 59,350,000 pound limit in the permit. For the same time period, bun line production was 16,741,200 pounds which is below the 20,000,000 pound limit in the permit.

Combined VOC emissions from both baking lines (in the form of ethanol) were no more than 37.59 tons which is below the 94.9 ton per 12-month rolling limit in the permit. Records are attached.

Boilers:

The company has two Cleaver Brooks boilers exempt under Rule 282(b) rated at 8.36 MMBtu/hr and 3.36 MMBtu/hr. According to Mr. Whittington the larger boiler is the primary and the smaller boiler is used on a limited basis.

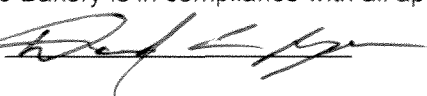
The company records 12-month rolling natural gas usage from all fuel burning equipment including ovens and boilers to demonstrate compliance with opt-out limits. From July 2014 through June 2015, total facility natural gas usage was 66.47 million cubic feet which is well below the 362 million cubic foot limit in the permit.

FGFACILITY:

From July 2014 through June 2015, total facility-wide VOC emissions were 37.77 tons which is below the 96.56 ton limit in the permit.

SUMMARY

Bimbo Bakery is in compliance with all applicable requirements. Records obtained during the inspection are attached.

NAME  DATE 7/31/15 SUPERVISOR 