

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

U1308068066750

<b>FACILITY:</b> New Moon Noodle		<b>SRN / ID:</b> U13080680
<b>LOCATION:</b> 909 Stanley Drive, Battle Creek		<b>DISTRICT:</b> Kalamazoo
<b>CITY:</b> Battle Creek		<b>COUNTY:</b> CALHOUN
<b>CONTACT:</b> Drew Lum , Manager		<b>ACTIVITY DATE:</b> 03/22/2023
<b>STAFF:</b> Amanda Cross	<b>COMPLIANCE STATUS:</b> Compliance	<b>SOURCE CLASS:</b>
<b>SUBJECT:</b>		
<b>RESOLVED COMPLAINTS:</b>		

On March 17, 2023 Air Quality Division's Amanda Cross (staff) attempted to conduct an unannounced air quality inspection of New Moon Noodle located at 909 Stanley Drive, Battle Creek, Michigan 49037 located in Calhoun County SRN: U13080680. The facility currently operates under exemptions. The last inspection was conducted on March 24, 2009 and the facility was in compliance. The purpose of the inspection was to determine compliance with the Federal Clean Air Act, Article II, Part 55, Air Pollution Control Rules, of the Natural Resources and Environmental Protection Act, 1995 PA 451, as amended (Act 451); and AQD administrative rules.

I arrived on site and there was one car in the parking lot. The light was on in the entryway, but the door was locked. I knocked on the main door and there was no answer and I saw nobody inside. I also went to a side door marked for employees, which was also locked, and knocked on that door and got no answer. Finally, I called the number listed online for the facility. The line rang and then went to a voicemail box that was full. I called twice with the same result. I eventually left site and will return again on another day.

On March 22, 2023, I arrived on site, entered the entry way, and made contact with the Office Manager. I explained to her that I was there to complete an air quality inspection. She went back and retrieved Mr. Drew Lum, Manager who I sat down with to discuss the operation and the process of the inspection. The last inspection was completed on March 24, 2009 and the facility was in compliance with the exemptions and all applicable air quality regulations.

The facility makes noodles and skins for wontons, egg rolls etc. and sells them to restaurants. These noodles are raw and frozen or steamed. Noodles consist of water, flour, salt, and eggs. Ingredients are added to a large mixer on site. Once mixed, the dough is extruded onto a rolling machine. The rolling machine rolls the dough into progressively thinner sheets. These sheets are then cut into the desired sizes, steamed if necessary, packaged, frozen, and delivered. The company supplies restaurants across the lower peninsula and into Indiana.

The facility employs 10 people and approximately 10 batches of noodles or skins are made per day. The facility operates 4 days a week, 10 hours a day from Monday to Thursday 9am to 7pm. There are no maintenance areas with cold cleaners or emergency generators on site. The warehouse area is heated with a natural gas fired space heater. This appears to be exempt under Rule 336.1282(2)(b)(i), fuel burning equipment used for space heating which burns sweet natural gas and has a capacity of not more than 50,000,000 Btu per hour.

The facility was in operation during the inspection, making wonton skins. Their slicer was down, so the skins were being manually sliced by an employee. The mixing room has commercial mixing equipment and hoods. Mr. Lum said the intention was for the hoods to have piping to vent to an

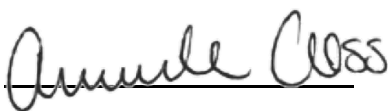
exterior dust collector, which can be seen from the room. The dust collector was never hooked up or used as the flour dust was less than anticipated. The mixing equipment does not vent externally. Noodle processing appears to be exempt under Rule 336.1285(2)(dd)(ii) which is for equipment for handling conveying cleaning, mixing, cooking, drying grain-based food products and ingredients that has emissions that are released only into the general in-plant environment.

The facility has a noodle steaming room where certain produces are steaming, partially cooking them, before packing and shipping. According to the previous inspection report, the noodles used to be steamed using a small boiler, but it was no longer in operation during the 2009 inspection. The steamer is electric and approximately the size of a refrigerator. Mr. Lum said the steamer is used approximately 2-3 times a week. Also, in this room was equipment that was intended for frying Chow Mein noodles. Mr. Lum said the equipment hasn't been used for years and was covered in flour dust.

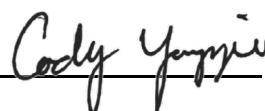
In the entryway, there were three boiler certificates posted on the glass. Two were for the same boiler, a Fulton boiler, built in 2000. The certificates indicated the boiler inspection was good for a year, ending in 2009. This boiler appears to no longer be on site. The other certificate was for a Lochinvar boiler, built in 1990. The expiration date on the certificate was 2011. This boiler was on site, but it appeared to be disconnected as part of the piping to the boiler was missing. There was a sticker on the boiler indicating a violation from the boiler inspection occurred in 2011 and the valve which deliverers water to the boiler had a lockout/tagout tag from the City of Battle Creek which was dated 2011. Mr. Lum said he's never seen the boiler operate and wasn't sure it was functional. The lockout/tagout and missing pipe would indicate that the boiler is not operational and hasn't been for over 10 years.

Once the noodles are dried, they are packaged by hand and then frozen. The warehouse area stores the raw ingredients as well as finished product ready for shipping. There is a large freezer in this area, used to store the frozen final products. I thanked Mr. Lum for showing me around the facility.

The facility appears to be in compliance with all applicable state and federal air quality rules and regulations.

NAME 

DATE 3/23/23

SUPERVISOR  Acting D.S.  
3/23/23