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

N804023702

FACILITY: AUNT MILLIE'S BAKERIES, PLYMOUTH		SRN / ID: N8040
LOCATION: 45789 PORT ST, PLYMOUTH		DISTRICT: Detroit
CITY: PLYMOUTH		COUNTY: WAYNE
CONTACT: Harry Dillman Jr , Operations Manager		ACTIVITY DATE: 11/25/2013
STAFF: Jill Zimmerman	COMPLIANCE STATUS: Compliance	SOURCE CLASS: MINOR
SUBJECT: Target Inspection		
RESOLVED COMPLAINTS:		

DATE OF INSPECTION	:	11/25/2013
TIME OF INSPECTION	:	10:00 am
LEVEL OF INSPECTION	:	II
NAICS CODE	:	311812
EPA POLLUTANT CLASS	:	CO, CO_2, NO_X, VOC
INSPECTED BY	:	Jill Zimmerman
PERSONNEL PRESENT	:	Harry Dillman Jr, Operations Manager Larry Christi
FACILITY PHONE NUMBER	:	734-354-9520
FACILITY FAX NUMBER	:	734-354-9510

FACILITY BACKGROUND

Aunt Millie's Bakeries began operation at the Plymouth Michigan facility on 5/1/2005. The facility is bordered by Five Mile Road to the north, Sheldon Road to the east, M-14 Highway to the south and Beck Road to the west. The facility operates 3 shifts per day, seven days per week.

At this location of Aunt Millie's Bakery, buns are made for grocery stores under the Aunt Millie name as well as for most fast food chains. Loaves of bread are also made on a second line that was added.

COMPLAINT/COMPLIANCE HISTORY

No complaints have been received regarding this facility. During past inspections, no areas of noncompliance have been discovered.

OUTSTANDING VNs

No Violation Notices (VN) have been issued regarding this facility.

PROCESS EQUIPMENT AND CONTROLS

Raw materials are brought in and stored on racks in the basement of the facility. There is an elevator near the rear of the facility that is used to move the raw materials. There are 2 boilers used for heating the proofing boxes and there are 2 ovens, one for each bread line. All hilos and other vehicles at the plant are electric.

There are two nearly identical process lines; the bread line, which produces loaves of bread and the bun line, which produces buns. The process begins when the flour enters a shifter. Next, water and yeast are added to the flour; the mixture is called sponge. The sponge is allowed to rise for about 4 hours. There is one sponge mixer for the bun line and there are two sponge mixers for the bread line. Then, the shortening is added and the mixture is placed in a bin. There is one mixer bin for each the bread line and the bun line. From there it enters a pipe and moves to a hopper, where it passes through an extruder. The dough balls then pass through flour so that they do not stick and are placed in a pan to be shaped properly as either buns or loaves of bread. The dough enters the proof box, where it rises again, as heat and humidity is added at a temperature of about 130 F.

After rising for about an hour, the dough is transported to one of two ovens. Along this path, seeds are added to the product is needed. The dough moves on a conveyor and is unloaded on the bottom. The product bakes in the natural gas fired oven at approximately 440 F. The baking time varies based on the product. Using a vacuum process, the bread or buns are de-panned, and all crumbs are sucked away. A robot arm puts the pans away after the bread or buns are removed. The bread or buns travel on a conveyor system for to cool. Again the cooling time varies based on the product. During this time, the bread or buns pass through two metal detectors and then move to the packaging area. The bread or buns pass through a slicer and are manually checked for quality control. A puff of air is blown into the bags to open them. Then the buns enter the bag. The sell by date is printed on the bag, a metal twist tie is mechanically added, and the buns are placed on pallets to be shipped to the stores.

INSPECTION NARRATIVE

I arrived at 10:00 am to begin this unannounced inspection. Fresh baked bread odors were detected inside the facility. I met with Mr. Dillman and Mr. Christi who gave me a detailed tour of the facility, explaining the process. Currently the facility produces more than twenty varieties of bread and buns for both consumer and commercial purchase. During the inspection, the facility was producing brown and serve rolls for the upcoming Thanksgiving holiday.

The facility installed an additional oven line since my last inspection. This line produces loaves of bread. Other than the size of the final product, both lines are identical.

APPLICABLE RULES/PERMIT CONDITIONS

This facility operates two ovens used to bake food for human consumption. These ovens are exempt from permitting by Rule 282 (a)(v). The facility also operates two boilers, which operate on natural gas. The natural gas fired boilers are 1.68 MMBTU and 2.52 MMBTU, and are therefore exempt from permitting based on Rule 282 (b)(i).

MAERS REPORT REVIEW

The MAERS for reporting year 2012 was received on January 29, 2013 and was audited on February 11, 2013. The report appeared to have been completed accurately and no errors were discovered.

FINAL COMPLIANCE DETERMINATION

This facility appears to be in compliance with all applicable state and federal rules.

NAME Jacob Zimmerman DATE 11/26/13 SUPERVISOR WM