

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

A418452262

FACILITY: COLES QUALITY FOODS INC		SRN / ID: A4184
LOCATION: 1188 LAKESHORE DR, MUSKEGON		DISTRICT: Grand Rapids
CITY: MUSKEGON		COUNTY: MUSKEGON
CONTACT: Monte Annis , Plant Manager		ACTIVITY DATE: 01/24/2020
STAFF: Scott Evans	COMPLIANCE STATUS: Compliance	SOURCE CLASS: MINOR
SUBJECT: Unannounced Inspection		
RESOLVED COMPLAINTS:		

On Friday, January 24, 2020, at approximately 9:30 AM, Scott Evans (SE) arrived at Cole's Quality Foods in Muskegon to conduct an unannounced scheduled inspection. At the time of arrival there were no visible emissions coming from the facility and the only odors present were of the bread being produced. Upon entering the facility, SE was greeted by the Maintenance Manager John Place (JP), The Plant Superintendent Bob McDonald (BM), and the Director of Operations Montie Annis (MA). The purpose of the visit was explained, and a walking inspection of the facility was lead by JP and BM.

The facility produces frozen bread products for resale. They have two bake lines: one for standard bread and one for Texas Toast. Both lines utilize large proofing boxes and large, natural gas fired ovens to produce the bread, which is then packaged and frozen for distribution. The facility has three natural gas fired boilers. During the inspection it was explained that no major operational changes had been made since the last AQD visit in 2008.

Inspection

The inspection included a walkthrough of both production lines in the facility as well as the maintenance room. In the standard bread loaf production area, the proof box and oven were examined. Both are exempt under Rule 282(2)(a)(v) as bakery ovens. The bread is then frozen in a nitrogen blast freezer and packaged for shipment.

The Texas Toast line operates with one proofing oven and one baking oven, which were both examined. Both are exempt under Rule 282(2)(a)(v) as bakery ovens. The toast from these lines is then sliced and some are separated for the addition of cheese. The two final products are sent to separate freezer lines where they are frozen and packaged.

Two boiler rooms were visited during the inspection. During this inspection it was confirmed that all three boilers currently present in the facility are the same boilers as have been observed during previous inspections. The boilers are all natural gas-fired and are rated at 2 million btu/hr, 1.2 million btu/hr, and 1.75 million btu/hr. These boilers are exempt from permitting requirements under Rule 282(2)(b)(i). It was also confirmed in these rooms that the co-generation unit that had been decommissioned and disconnected at the time of the 2008 inspection had been completely removed and is now no longer present at the facility.

In the maintenance room it was observed that there was one small parts-washer in the facility. Though the lid was closed, this parts washer did not have an instructions label requiring closure of the washer lid after use. At the request of the facility a label will be sent to the facility to be placed on the washer. This washer is exempt from air permitting requirements under Rule 281(2)(h).

Conclusions

Based on the inspection that was conducted, the facility appears to be in compliance with Air Quality Rules and Regulations.

NAME



DATE

2/10/2020

SUPERVISOR

