

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

N580545502

FACILITY: Northern Pizza Equipment, Inc	SRN / ID: N5805
LOCATION: 8020 GRAND ST, DEXTER	DISTRICT: Jackson
CITY: DEXTER	COUNTY: WASHTENAW
CONTACT: Jim Kovacik , Operations Director/Technical Support	ACTIVITY DATE: 07/25/2018
STAFF: Brian Carley	COMPLIANCE STATUS: Compliance
SUBJECT: Unannounced scheduled inspection	SOURCE CLASS:
RESOLVED COMPLAINTS:	

Facility Contact: Jim Kovacik, Operations Director/Technical Support

Email: jim@northernpizza.com

Phone: 734-426-3704

Purpose

This was an unannounced targeted inspection of the Northern Pizza Equipment. This facility is operating under the permit exemption Rule 287(2)(c). This facility is a true-minor source for emissions. I arrived at the facility and met with Jim Kovacik, Operations Director/Technical Support.

Background

This company was established in 1991 and builds, sells, and services pizza making equipment. This company was formerly known as the Huron Valley Restaurant Equipment, Inc. Jim said that they used to report their emissions until the mid to late 1990's until they were notified that they were not required to do so anymore because of the amount of emissions reported. They have a paint booth that is used to apply water-based acrylics to various parts of the pizza making equipment. This facility was never required to get a permit to install for this paint booth because they meet the exemption requirements of Rule 287(2)(c).

Compliance Evaluation

The paint booth was not operating at the time of the inspection. The filters in the booth looked like they did have some overspray on it. Jim stated since the booth is not used on a consistent basis that they change filters as necessary based on if they are getting the proper air flow through the booth. I asked how much paint that they use, and after looking at their purchase orders, it was determined that they only use approximately 50 gallons a year. They are using less paint than the last time this facility was inspected, mainly due to food codes now requiring equipment to be made with stainless-steel. They also have a small parts washer that they use only occasionally. They did not have any operating procedures posted so I gave him the DEQ parts cleaners operating procedures stickers to be posted. The lid was closed the entire time during the inspection.

Compliance Determination

I determined that they are in compliance with Rule 287(2)(c). I thanked Jim for his time and left.

NAME Brian Carley

DATE 8/8/18

SUPERVISOR [Signature]