

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

N826539581

FACILITY: Hearthside Food Solutions LLC		SRN / ID: N8265
LOCATION: 3061 SHAFFER AVE, KENTWOOD		DISTRICT: Grand Rapids
CITY: KENTWOOD		COUNTY: KENT
CONTACT: Susan Powers , Employee and Community Relations Manager		ACTIVITY DATE: 04/27/2017
STAFF: April Lazzaro	COMPLIANCE STATUS: Compliance	SOURCE CLASS: SM OPT OUT
SUBJECT: Unannounced, scheduled inspection.		
RESOLVED COMPLAINTS:		

Staff, April Lazzaro arrived at the facility to conduct an unannounced, scheduled inspection and met with Susan Powers, Employee and Community Relations Manager and Pat Kersjes, Maintenance Manager. This location of Hearthside operations is referred to as H1 by facility staff.

FACILITY DESCRIPTION

Hearthside Food Solutions, LLC H1 Plant (H1) is a contract food producer that manufacture's croutons and cereal bars for national distribution. They also do co-packaging which is where they receive a product from someone else and package it to certain specifications. Operations at this location are permitted via Opt-out Permit to Install (PTI) No. 127-09A, which limits emissions of Volatile Organic Compounds (VOC) and Hazardous Air Pollutants (HAP).

The final product is croutons, but to make a crouton the facility first makes loaves of bread. The dough is mixed, and put into baking pans. The dough then goes to the proofing area, where it rises for a certain length of time. The yeast dough as it rises generates VOC emissions. After being proofed the bread is baked, depanned and cut to size. The cut pieces then go to one of two crouton dryers that are equipped with a cyclone for particulate control. The depanner is externally vented, and has an inline filter to minimize any particulate emissions.

The facility also has three cereal bar lines, which are made via a cold forming process which is internally vented.

The Opt-out PTI was obtained to address emissions associated with the bread/crouton line, but due to current business contracts, the manufacture of croutons has decreased.

The facility operates three small natural gas fired boilers, all of which were observed and are sized below 10 MMBtu/hr. There are four oil storage tanks, which are internally vented and contain cooking oils.

COMPLIANCE EVALUATION

Opt-out PTI No. 127-09A

FGFACILITY

Individual HAP is limited to less than 9.0 tons per 12-month rolling time period. The highest reported HAP through January 2017 is acetaldehyde at 0.47409 tons. Aggregate HAPs are limited to less than 22.5 tons per 12-month rolling time period. The reported aggregate HAP through January 2017 is 0.837410 tons. VOC emissions are limited to less than 90.0 tons per 12-month rolling time period. The reported VOC emissions through January 2017 are 11.923 tons.

PROCESS/OPERATIONAL RESTRICTIONS

HS1 is also limited to producing no more than 104,774,445 pounds of bread per 12-month rolling time period. The current reported 12-month rolling bread production is 17,239,628 pounds.

TESTING/SAMPLING

The facility conducted stack testing for VOC's emitted from the bread line in 2009. The highest of the emissions factors identified are being utilized.


MONITORING/RECORDKEEPING

The recordkeeping being maintained appears to meet the requirements of the Opt-out PTI at this time. I informed the facility that to make sure that someone on-site can access them at the time of an inspection. The records were e-mailed to me promptly. The facility environmental consultant, Bill Pierce of RPS has contacted AQD staff and stated that as a new firm assisting Hearthside, he is going to FOIA the file to ensure the proper emission factors are being utilized in the current recordkeeping format. (see attached)

There are no stack requirements in the permit; however AQD staff requested to obtain access to the roof. The roof of H1 was clean, with no food residue being emitted. Facility staff stated that they have not been up there in about a month, and the routine is to conduct an inspection on a monthly basis. Mr. Kersjes and I observed the facility across the street, and no emissions were observed at that time. The flour silo is internally vented in its own building with particulate control. The dough mixer is also internally vented.

COMPLIANCE SUMMARY

Hearthside Food Solutions, H1 facility was in compliance at the time of the inspection.

NAME  DATE 4-29-17 SUPERVISOR 