# DEPARTMENT OF ENVIRONMENTAL QUALITY AIR QUALITY DIVISION ACTIVITY REPORT: Self Initiated Inspection

P057645971				
FACILITY: A & R Packing Co. Inc.	SRN / ID: P0576			
LOCATION: 34157 Autry, LIVONIA	DISTRICT: Detroit			
CITY: LIVONIA	COUNTY: WAYNE			
CONTACT: Mark Sitko, Vice President of Operations		ACTIVITY DATE: 07/13/2018		
STAFF: Jill Zimmerman	COMPLIANCE STATUS: Compliance	SOURCE CLASS: MINOR		
SUBJECT: Self Initiated Inspection				
RESOLVED COMPLAINTS: C-18-00927, C-18-00933, C-18-00998, C-18-01066, C-18-01892				

DATE OF INSPECTION	:	07/13/2018
TIME OF INSPECTION	:	10:00 am
INSPECTED BY	:	Jill Zimmerman
PERSONNEL PRESENT	, 1	Mark Sitko, Vice President of Operations
		Cindy lannetta, Human Resources & Food Safety Officer
FACILITY PHONE NUMBER	:	734-422-2060
EMAIL	:	sitkomark@yahoo.com
		iannettacm@outlook.com

### FACILITY BACKGROUND

A & R Packing is a meat smoking and packaging facility located in Livonia Michigan, near the intersection of Schoolcraft Road and Stark Road. This facility had been located in Hamtramck, until the former building burned down. A & R Packing purchased the current location in March 2009. Operations began at the current location in September 2009.

The facility recent purchased an adjacent building located on Industrial Drive. This building will be used as warehouse space for finish smoked product. No smoking of meats will occur in the new building. Because these properties are adjacent, they will be considered one source with the same SRN.

# **COMPLAINT/COMPLIANCE HISTORY**

Smoky odors have been verified at this facility. Eight odor complaints have been received during the past year. All the complaints describe smoky meats. The reason for my inspection was in response to an odor complaint. At this time, the odors have not been detected at a nuisance level and a Rule 901 violation has not been issued.

# **OUTSTANDING VNs**

No VNs have been issued regarding this facility.

# PROCESS EQUIPMENT AND CONTROLS

Raw pre-cut meat, such as turkey necks or turkey wings, is delivered to the facility. No meat is slaughtered at this facility. The meat is placed in a brine solution for between 8 and 96 hours. The meat pieces are then placed on trays and put into one of six smoke houses. The smoke houses are powered by natural gas. Hickory wood chips are placed in the smoker and smolder to create the smoky taste in the meats. Each smokehouse has a unique stack. Each smoke house holds 8 multi-shelved trays which are about 5 or 6 feet high. The meat stays in the smoker for approximately 3 hours. When the meat is removed from the smoker, it enters the shower room. The meat is sprayed with water which helps remove some of the grease. The meat then is chilled in a blast chiller. After the meat is chilled, it is packaged and shipped offsite.

The facility also operates one small natural gas fired boiler for building heat and one natural gas fired small water heater.

#### **INSPECTION NARRATIVE**

I arrived at the facility at 9:30 am. Initially I preformed odor surveillance in the area surrounding the facility. I observed steam riding from the stacks at the facility. I did smell slight smoky meat odors outside of the facility.

I entered the facility and met with Mr. Mark Sitko and Ms. Cindy lannetta. Together we discussed the operations and processes at the facility. The facility operates 6 smokers. Although all 6 are capable of operating at the

same time, usually only one or two operate at a time. During the onsite inspection, Smoker 1 and Smoker 3 were operating. Mr. Sitko said that there have not been any changes to the process since my last inspection. I explained that I had received odor complaints in the area about a smoky meat odor.

Together we walked through the facility, with Mr. Sitko explaining the process along the way. Raw cut up meat is brought to the facility. The brine that the meat soaks in contains sodium nitrate, which is strictly regulated by the federal government. The sodium nitrate is added so that the meat maintains a pink color.

Many areas throughout the process are refrigerated rooms, with an ammonia refrigeration system in place in these areas.

### **APPLICABLE RULES/PERMIT CONDITIONS**

The smokehouses may exempt from permitting because of Rule 282 (e). The boiler and the water heater are exempt from permitting because of Rule 282 (b).

During my onsite inspection, I asked Mr. Sitko to submit a Potential To Emit (PTE) calculation within the next two weeks (July 27, 2018). Mr. Sitko stated that he had hired a local company to perform stack testing at the facility. I emailed Mr. Sitko and Ms. lannetta a link explaining how to calculated the PTE. As of September 14, 2018 I have not received a response from the facility regarding PTE.

### MAERS REPORT REVIEW

NA

### FINAL COMPLIANCE DETERMINATION

A & R Packing appears to be operating in compliance with state and federal regulations at this time. A formal Rule 278 (a) letter will be sent to the facility in an effort to determine whether a permit is needed based on the potential emissions.

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DATE