

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

U4114070524278

<b>FACILITY:</b> Cheeze Kurls, Inc.	<b>SRN / ID:</b> U41140705
<b>LOCATION:</b> 2915 Walkent Dr NW	<b>DISTRICT:</b> Grand Rapids
<b>CITY:</b> Grand Rapids	<b>COUNTY:</b> KENT
<b>CONTACT:</b> David Truszkowski , Human Resources Manager	<b>ACTIVITY DATE:</b> 01/14/2014
<b>STAFF:</b> Jenifer Dixon	<b>COMPLIANCE STATUS:</b> Compliance
<b>SOURCE CLASS:</b>	
<b>SUBJECT:</b> The purpose of this inspection was to conduct a self-initiated inspection and to determine compliance status with respect to all applicable Air Quality Rules and Regulations.	
<b>RESOLVED COMPLAINTS:</b>	

This was an unannounced inspection. A copy of the "Environmental Inspections: Rights and Responsibilities" was supplied.

The purpose of this inspection was to conduct a self-initiated inspection and to determine compliance status with respect to all applicable Air Quality Rules and Regulations. The facility does not currently have any Air Quality permits, but does utilize some Rule 201 permitting exemptions.

JD arrived in the area of the facility at 1:55PM and left at approximately 3:30PM on January 14, 2014. No excess odors or opacity were observed during the inspection time. Mr. David Truszkowski, Human Resources Manager, provided pertinent information regarding the facility and the operations contained therein.

Cheeze Kurls is a manufacturer of various corn based snack foods. The foods are processed through processes such as extrusion or popping. The extrusion process uses liquefied items and the popping used corn kernels.

The food is then baked or fried, packaged and sent out of the facility. The facility operates a total of 6 production lines. The fry oil is soybean oil that is stored inside the facility in above ground storage tanks of sizes ranging from 5,000 to 30,000 pounds of oil per tank.

**NOTE:** Please see attached records for more specific information.

Based on the type of operations observed during the inspection, JD requested that Mr. Truszkowski submit several pieces of information as well as completing the "FOOD MANUFACTURING FACILITY VOC EMISSIONS AUDIT" in order to determine whether further action needed to be taken from an Air Quality standpoint. Completion of this audit would provide deeper insight as to what potential emissions that facility has, if any.

Mr. Truszkowski has submitted all of the requested information as well as the completed audit. At this point the facility does not use any flavorings or oils that contain VOCs. The facility does have bake ovens for several of the lines. These oven vent out of the plant and are natural gas fired. The ovens are exempt from Rule 201 permitting requirements under Rule 285(a)(v).

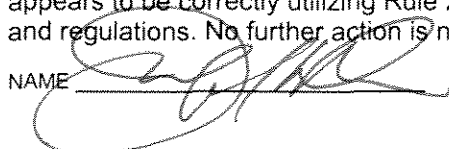
No permits are needed for the ongoing operations at the facility.

Based on observations made at the time of the inspection and subsequent records review, Cheeze Kurls appears to be correctly utilizing Rule 201 exemptions and is in compliance with all applicable Air Quality rules and regulations. No further action is necessary at this time.

NAME

DATE

SUPERVISOR



2/11/14

PAB