DEPARTMENT OF ENVIRONMENTAL QUALITY AIR QUALITY DIVISION ACTIVITY REPORT: On-site Inspection

U61240663274758

FACILITY: EPI Breads		SRN / ID: U612406632
LOCATION: 1129 E Mount Garfield Rd		DISTRICT: Grand Rapids
CITY: Muskegon		COUNTY: MUSKEGON
CONTACT: Aaron Dickinson , Plant manager		ACTIVITY DATE: 11/12/2024
STAFF: Alicia Kusaka	COMPLIANCE STATUS: Compliance	SOURCE CLASS:
SUBJECT: On-site inspection for fiscal year 2025.		
RESOLVED COMPLAINTS:		

Introduction

On November 12, 2024, State of Michigan Department of Environment, Great Lakes, and Energy Air Quality Division (AQD) Grand Rapids District staff Alicia Kusaka (AK) and Scott Evans (SE) and Permit Section staff Rachel Fuller (RF) and Nick Carlson (NC) conducted an on-site inspection of EPI Breads located at 1129 E Mt Garfield Rd in Muskegon, MI as part of assessing Permit to Install (PTI) exemption status. An incomplete permit application has been submitted but based on emission calculations and significance level thresholds, it appears that the facility may be exempt from permitting. This facility makes, packages, and distributes two types of bread: cheese and wheat.

Inspection

Upon arrival to the facility at 9:40 A.M., bread odors were noticeable outside the facility. The odors were not excessive or unpleasant. No visible emissions were observed. After entering the facility, AQD staff was greeted by the plant manager, Aaron Dickinson (AD), with whom we had an initial discussion regarding the intent of the inspection. Accompanied by AD and EPI Breads staff, AQD staff began the inspection. The inspection included a walkthrough of production procedures from beginning to end. The facility is split into two areas, each making and packaging one kind of bread. The procedures for both types of bread are the same.

Production begins with moving flour to the mixing areas. The flour is stored in silos located outside of the facility and are controlled with necessary filters. Trucks delivering the flour are connected to the silos through a direct piping system equipped with particulate capture filters. The product transfer and silos appear to be exempt under Rule 284(2)(k). Flour is pumped into the facility from the silos and immediately goes through a sifter which is located in the wheat bread area. The flour is then transferred to the rest of the facility through four-inch pipes that run along the ceiling. This is a closed system with no apparent particulate emissions present. The flour is then mixed with other ingredients. It appears that the transferring and mixing processes are exempt from air permitting under Rule 285(2)(dd)(ii).

After mixing of the ingredients and cutting of the dough, the dough is placed into proof boxes which are electrically heated to around 90 degrees Fahrenheit.

Upon removal from the proof box, the dough is placed into a walk-in oven. The cheese bread line has 15 natural gas ovens, and the wheat bread line has 26 natural gas ovens. The maximum heat input of each oven is 400,000 Btu per hour or less. All ovens appear to be exempt from air permitting under Rule 282(2)(a)(v). Each oven has a stack venting directly to the atmosphere. The stacks do not contain filters, as no particulate is produced during the baking process.

After packaging, the bread is stored in nitrogen freezers which appear to be exempt from air permitting under Rule 280(2)(a).

Following the walk-through of the facility, AQD and EPI Breads staff discussed Rules 290 and 291 as they pertain to ingredient and clean-up emissions. EPI Breads estimated the following clean-up

material usage: 165 gallons of alkaline degreasers per month, 10 gallons of chlorine per week, and one pallet of caustic cleaner every six months. EPI Breads will calculate ingredient and clean-up emissions to determine permit exemption under Rules 278, 290 and 291.

Summary

At this time, EPI Breads appears compliant with air rules and regulations. Further determinations will be made when calculations for permit exemption Rules 278, 290 and 291 are shared and discussed.

DATE 11/27/2024 SUPERVISOR 4/4/ NAME Alicia Kusaka