
This Advisory is provided to inform you about activities of the Air District which may affect your operation. It is intended to assist you in your effort to achieve and maintain compliance with applicable air pollution regulations.

ATTENTION: RESTAURANT OWNERS AND OPERATORS

SUBJECT: NEW REQUIREMENTS FOR RESTAURANTS WITH CHAIN-DRIVEN CHARBROILERS

Charbroilers produce air pollutants such as volatile organic compounds (VOCs) and particulate matter (PM). VOCs react with other compounds in the atmosphere to form ground-level ozone, commonly called smog. PM contains fine particles that are equal to or less than 10 microns in diameter (about 1/7th the width of a human hair), commonly referred to as PM₁₀. PM₁₀ generated by cooking appliances can pass through a kitchen ventilation system and be exhausted into the atmosphere.

Both VOC and PM₁₀ present public health risks. Ozone produced from chemical reactions involving VOC may damage lung tissues and the respiratory tract. PM₁₀ can easily bypass the natural filters in the nose and throat and penetrate deep into the lungs and lead to wheezing, nose and throat irritation, bronchitis, aggravated asthma, and lung damage.

The District adopted Regulation 6, Rule 2: Commercial Cooking Equipment to reduce harmful emissions from chain-driven and under-fired charbroilers used in restaurants.

If you own or operate a restaurant with a **chain-driven (conveyorized) charbroiler**, **purchase** 500 pounds or more of beef per week and **cook** 400 pounds or more of beef per week on the charbroiler you must take the following actions by January 1, 2009:

1. Install an air pollution control device on the chain-driven (conveyorized) charbroiler that is **certified** by the manufacturer to comply with BAAQMD regulations. The control device can either be (1) a certified catalytic oxidizer or (2) another certified device that meets emission control standards (Section 301).

The emission control device and charbroiler combination must be certified by the manufacturer to comply with the BAAQMD regulation before installation. For a list of certified emission control devices see www.baaqmd.gov/enf/charbroiler.

2. Register the charbroiler and control device combination with the District at <http://registration.baaqmd.gov/>. At the time of registration, you will be required to pay a registration fee of \$360 and an annual renewal fee of \$100, thereafter.

* - Catalytic oxidizers must meet emission limits of 1.3 lbs of PM₁₀ and 0.32 lbs of organic compounds and other control devices must meet emission limit of 0.74 lbs of PM₁₀ per 1,000 lbs of beef cooked.





3. Keep records at the restaurant that must contain the following information and retain each record for 5 years:

- √ Date of installation of any emission control device (Section 501.1).
- √ All maintenance, preventative maintenance, breakdown repair and cleaning performed on the emission control device including the date, time and description of work (Section 501.2).

Exemption: A restaurant can be exempt from the above requirements if less than **400 pounds** of beef per week are **grilled** on the **chain-driven charbroiler** provided records are maintained by the restaurant documenting the amount of beef grilled per week.

There are specific requirements for restaurants that operate under-fired charbroilers installed after January 1, 2009. If you own an under-fired charbroiler, please go to www.baaqmd.gov/enf/charbroiler for more information.

If you have any further needs, please call the District at the following numbers.

-  For questions about this advisory contact Janet Simon, Air Quality Specialist at jsimon@baaqmd.gov or (415) 749-4780.
-  For registration assistance, call (415) 749-4990, Engineering Division.
-  For a copy of the above listed rule, see www.baaqmd.gov/dst/regulations/index.htm.
-  For compliance assistance, call (415) 749-4999, the Compliance Counselor Hotline.

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