



This Advisory is provided to inform you about activities of the 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: MANUFACTURERS OF EMISSION CONTROL DEVICES FOR UNDER-FIRED CHARBROILERS, RESTAURANT SUPPLIERS AND CONSULTANTS

SUBJECT: CERTIFICATION REQUIREMENTS FOR EMISSION CONTROL DEVICES

Charbroilers produce air pollutants such as volatile organic compounds (VOC) and particulate matter (PM) through combustion. VOCs react with other compounds in the atmosphere to form ground-level ozone, commonly called smog. PM consists of fine particles that are equal to or less than 10 microns in diameter, commonly referred to as PM₁₀. PM₁₀ generated by cooking appliances passes through the ventilation system and is exhausted into the atmosphere.

Both VOC and PM₁₀ present public health risks. Ozone produced from chemical reactions involving VOC damages 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 commercial cooking operations (including but not limited to restaurants, diners, cafeterias catering operations, hotel and motel food operations).

The rule requires the manufacturers of emission control devices (afterburners, scrubbers, filters, etc.) used on under-fired charbroilers to comply with the rule to certify that the emission control device will limit emissions from the under-fired charbroilers to no more than 1.0 pounds of PM₁₀ per 1000 pounds of beef cooked.

How do manufacturers certify equipment for use within the Air District?

- The emission control device manufacturer must contract an independent laboratory to perform a source test, in accordance with specific procedures prescribed in section 6-2-603, to certify the ability of the control device to meet the relevant emission standards.
- The emission control device manufacturer is required to submit an application to the District containing a complete source test report along with information describing the control device and to certify that the device meets the emission requirements. The requirements for the application are set out in Section 404 of the rule.
- The completed application along with the source test report must be submitted to the Compliance and Enforcement Division at **MAILSTOP: Charbroilers**.

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

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

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