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: REQUIREMENTS FOR RESTAURANTS WITH NEW UNDER-FIRED 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 consists of fine particles that are equal to or less than 10 microns in diameter, commonly referred to as PM_{10}. PM_{10} generated by cooking appliances can pass through a kitchen ventilation system and be exhausted into the atmosphere.

Both VOC and PM_{10} present public health risks. Ozone produced from chemical reactions involving VOC damages lung tissues and the respiratory tract. PM_{10} 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 (including but not limited to diners, cafes, catering operations, hotel and motel food operations).

Any restaurant that operates a **new** under-fired charbroiler(s) (installed after January 1, 2010) having an aggregate grill size of 10 square feet ($ft.^2$), or more; that **purchases 1000 pounds** or more of beef per week; and that **cooks 800 pounds** or more of beef per week on the charbroiler must take the following actions by January 1, 2010:

1. Install an emission control device (afterburner, scrubber, etc.) that is **certified** by the control device manufacturer to comply with BAAQMD regulations. To be certified, the control device must satisfy the emissions standards in Section 302*.
2. Register the charbroiler and emission control device 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.

* Certified control device must meet emission limits of 1.0 lbs of PM_{10} per 1,000 lbs of beef cooked.

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3. Keep records at the restaurant that contain the following information and retain each record for 5 years:
   - √ Date of installation for any emission control device (Section 502.1).
   - √ Date of installation of any under-fired charbroiler installed on or after January 1, 2008 (Section 502.2).
   - √ All maintenance, preventative maintenance, breakdown repair and cleaning performed on the emission control device including the date, time and description of work (Section 502.3).

Exemption: A restaurant need not comply with the above requirements if it purchases less than **1000 lbs** of beef per week or if it grills on the under-fired charbroiler less than **800 lbs** of beef per week, provided the restaurant maintains records documenting the amount of beef grilled per week.

NOTE: Restaurants operating one or more **existing** under-fired charbroilers (installed prior to January 1, 2009**)** with an aggregate grill surface of 10 ft^2, or more, have until **January 1, 2013** to install a certified control device pursuant to Sections 6-2-403 and 6-2-404 limiting the PM_{10} emissions of the under-fired charbriler to no more than 1.0 pounds of PM_{10} per 1000 pounds of beef cooked.

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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