

VENTURA COUNTY AIR POLLUTION CONTROL DISTRICT

**RULE 74.25 – RESTAURANT COOKING OPERATIONS**

*(Adopted 10/12/04)*

A. Applicability

This rule applies to the owner or operator of the following restaurant cooking equipment:

1. ConveyORIZED charbroilers.

B. Requirements

1. The owner or operator of a conveyORIZED charbroiler shall reduce both reactive organic compound emissions and particulate matter emissions by at least eighty three (83) percent using an emission control device certified pursuant to Section E of this rule.
2. Any emission control device shall be operated, cleaned, and maintained in accordance with the written specifications of the manufacturer.

C. Exemptions

A conveyORIZED charbroiler placed into service before October 12, 2005, shall be exempt from Subsections B.1 of this rule if the amount of meat cooked on the charbroiler is less than 875 pounds per week.

D. Recordkeeping

1. The owner or operator of a conveyORIZED charbroiler equipped with an emission control device shall maintain the following:
  - a) Records of the date of installation and/or replacement of the emission control device, and
  - b) Records of any maintenance performed on the emission control device, including date, time, and a brief description. Maintenance shall include, but is not limited to, preventative maintenance, breakdown repair, and cleaning.
2. The owner or operator of a conveyORIZED charbroiler exempt from provisions of this rule pursuant to Section C above shall maintain weekly records of the pounds of meat charbroiled and monthly records of the pounds of meat purchased.
3. All records shall be retained on the restaurant premises for a period of not less than two (2) years and shall be made available to the APCO upon request.

E. Certification and Testing Requirements

1. Catalytic oxidizers for conveyORIZED charbroilers installed pursuant to Subsections B.1 of this rule shall be certified prior to installation. Certification requirements are specified in the following South Coast Air Quality Management District document: "Protocol - Determination of Particulate and Volatile Organic Compound Emissions from Restaurant Operations," dated 11/14/97.
2. Other emission control devices for conveyORIZED charbroilers shall be tested using the protocol specified in Subsection E.1.

F. Definitions

1. "Catalytic oxidizer:" A device composed of a noble metal alloy substrate through which process gasses pass at an elevated temperature. The substrate promotes the oxidation of particulate matter and reactive organic compounds into carbon dioxide and water without itself undergoing a net chemical change.
2. "Charbroiler:" A cooking device composed of a grated grill and a heat source. Heat is transferred to meat resting on the grated grill either directly or indirectly by way of a radiant surface. Types of charbroilers include, but are not limited to grill charbroilers, flamebroilers, and direct-fired barbecues.
3. "ConveyORIZED charbroiler:" A charbroiler designed to move meat on a grated grill mechanically through the device.
4. "Meat:" Beef, lamb, pork, poultry, fish, or seafood, uncooked.
5. "Restaurant:" A stationary, commercial eating establishment that prepares food for human consumption.

G. Increments Of Progress

1. All non-exempt conveyORIZED charbroilers shall meet the requirements of Subsection B.1 by October 12, 2005.
2. If the addition of emission control equipment is required to comply with Subsection B.1, a Permit To Operate application shall be filed prior to purchase of the emission control equipment.