



## Part B, Section 1, SCAQMD BACT Determination

Source Type: **Major/LAER**  
 Application No.: **Oven 1-580239, Oven 1B-580240, Oven 5-440543, Oven 6-440544, Cat Ox-563257**  
 Equipment Category: **Food Oven**  
 Equipment Subcategory: **Bakery**  
 Date: **April 7, 2016**

1. EQUIPMENT INFORMATION		
A. MANUFACTURER: Oven No. 1 and 1B; Chubco/Winkler; Oven No. 5 Baker Perkins; Oven No 6 Lanham Machinery		B. MODEL: #1 – BE/W; #1B – Superflo 2328075, #5- 960, #6- N/A
C. DESCRIPTION: Four bakery ovens manifolded to a single catalytic oxidizer for VOC control		
D. FUNCTION: Four natural gas-fired bakery ovens are used to bake bread products such as rolls and buns. Yeast is used in the products resulting in the release of VOCs which are collected by a ventilation system and control by a catalytic oxidizer		
E. SIZE/DIMENSIONS/CAPACITY: Catalytic Oxidizer – 7’ W x 20’ L x 6’ H with a 50 HP blower		
COMBUSTION SOURCES		
F. MAXIMUM HEAT INPUT: Cat Ox 4.0 MMBtu/hr; Oven 1 – 3.2 MMBtu/hr; Oven 5 – 2.8 MMBtu ; Oven 1B – 5.4 MMBtu/hr; Oven 6 – 3.2 MMBtu/hr		
G. BURNER INFORMATION		
TYPE	INDIVIDUAL HEAT INPUT	NUMBER
OVEN 1 UNKNOWN “LOW NOX”	1.6 MMBtu/hr	2
OVEN 1B UNKNOWN “LOW NOX”	5.4 MMBtu/hr	1
OVEN 5 – BAKER PERKINS		42
OVEN 6 – FLYNN NO. 156HN		24
CAT OX – MAXON OVENPACK 400 EB-4 BURNER	4.0 MMBtu/hr	1
H. PRIMARY FUEL: NATURAL GAS		I. OTHER FUEL: N/A
J. OPERATING SCHEDULE: 24 HRS/DAY 7 DAYS/WEEK 52 WKS/YR		
K. EQUIPMENT COST:		
L. EQUIPMENT INFORMATION COMMENTS: OPERATING TEMP LESS THAN 500OF		

**2. COMPANY INFORMATION**

A. COMPANY: Galasso's Bakery	B. FAC ID: 72351
C. ADDRESS: 10820 San Sevaine Way CITY: Mira Loma STATE: CA ZIP: 91752	D. NAICS CODE: 311812
E. CONTACT PERSON: Brian Workman	F. TITLE: Chief Engineer
G. PHONE NO.: (951) 360-1211	H. EMAIL: bworkman@galassos.com

### 3. PERMIT INFORMATION

A. AGENCY: SCAQMD	B. APPLICATION TYPE: OTHER
C. SCAQMD ENGINEER: Vicky Lee	
D. PERMIT INFORMATION: PC ISSUANCE DATE: P/O NO.: G43113, G43117, F83743, F83744, G32643      PO ISSUANCE DATE: 10/6/2016	
E. START-UP DATE:	
F. OPERATIONAL TIME: > 10 years	

### 4. EMISSION INFORMATION

A. BACT EMISSION LIMITS AND AVERAGING TIMES:						
	<b>VOC</b>	<b>NOx</b>	<b>SOx</b>	<b>CO</b>	<b>PM OR PM<sub>10</sub></b>	<b>INORGANIC</b>
BACT Limit	CAT Ox: 95% OVERALL CONTROL EFFICIENCY (MASS BASIS)	OVENS: 40 PPM CAT Ox: COMPLIANCE WITH RULE 1147 AT TIME OF APPLICABILITY.		OVENS: 800 PPMV (COMPLIANCE WITH RULE 1153.1)		
Averaging Time	CAT OX: 1 HR	OVENS: 15 MIN		OVENS: COMPLIANCE WITH RULE 1153.1		
Correction		OVENS: 3% O2		OVENS: COMPLIANCE WITH RULE 1153.1		
B. OTHER BACT REQUIREMENTS:						
C. BASIS OF THE BACT/LAER DETERMINATION: Achieved in Practice/New Technology						
D. EMISSION INFORMATION COMMENTS:						

**5. CONTROL TECHNOLOGY**

A. MANUFACTURER: Anguil		B. MODEL: 100	
C. DESCRIPTION: Catalytic Oxidizer			
D. SIZE/DIMENSIONS/CAPACITY: 4.00 MMBtu/hr Maxon burner venting ovens Oven 1, 1B, 5 and 6			
E. CONTROL EQUIPMENT PERMIT INFORMATION: APPLICATION NO. 563257 PC ISSUANCE DATE: PO NO.: G32643 PO ISSUANCE DATE: 10/6/2016			
F. REQUIRED CONTROL EFFICIENCIES:			
CONTAMINANT	OVERALL CONTROL EFFICIENCY	CONTROL DEVICE EFFICIENCY	COLLECTION EFFICIENCY
VOC	95%	___%	___%
NO <sub>x</sub>	___%	___%	___%
SO <sub>x</sub>	___%	___%	___%
CO	___%	___%	___%
PM	___%	___%	___%
PM <sub>10</sub>	___%	___%	___%
INORGANIC	___%	___%	___%
G. CONTROL TECHNOLOGY COMMENTS Inlet temp catalyst bed $\geq 600^{\circ}\text{F}$ . Average uncontrolled emission rate 14.7 lb. VOC/day/oven (from permit evaluation)			

**6. DEMONSTRATION OF COMPLIANCE**

A. COMPLIANCE DEMONSTRATED BY: Source Test
B. DATE(S) OF SOURCE TEST: Cat Ox (VOC) April 6, 2006 & March 8, 2011, Ovens (NO <sub>x</sub> ): #1- May 21, 2015, #1B - April 8, 2016, #5 - June 9, 2006, #6 - June 21, 2006
C. COLLECTION EFFICIENCY METHOD: Smoke test
D. COLLECTION EFFICIENCY PARAMETERS: Inward air flow at oven openings. Exhaust rate 3556 dscfm (inlet to Cat Ox).
E. SOURCE TEST/PERFORMANCE DATA: Actual Control Efficiency 95.04%, Inlet VOC 20.6 lb/hr Outlet 1.02 lb/hr (both as ethanol). Outlet VOC Conc. 34.3 ppmv VOC (as ethanol).
F. TEST OPERATING PARAMETERS AND CONDITIONS: Normal operation processing rolls, bread sticks and buns
G. TEST METHODS (SPECIFY AGENCY): SCAQMD Method 25.1 and 25.3, SCAQMD Method 100.1
H. MONITORING AND TESTING REQUIREMENTS:

I. DEMONSTRATION OF COMPLIANCE COMMENTS:

**7. ADDITIONAL SCAQMD REFERENCE DATA**

A. BCAT: Click here to enter text.	B. CCAT: Click here to enter text.	C. APPLICATION TYPE CODE: Click here to enter text.	
D. RECLAIM FAC? YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>	E. TITLE V FAC: YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>	F. SOURCE TEST ID(S): PR11031, 06151A-B, 14410	
G. SCAQMD SOURCE SPECIFIC RULES: 1153, 1153.1			
H. HEALTH RISK FOR PERMIT UNIT			
H1. MICR:	H2. MICR DATE:	H3. CANCER BURDEN:	H4. CB DATE:
H5. HIA:	H6. HIA DATE:	H7. HIC:	H8. HIC DATE: