

COMMONWEALTH OF PENNSYLVANIA
DEPARTMENT OF ENVIRONMENTAL PROTECTION
FIELD OPERATIONS - BUREAU OF AIR QUALITY

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OPERATING PERMIT

In accordance with provisions of the Air Pollution Control Act, the act of January 8, 1960, P.L. 2119, as amended, and after due consideration of an application received under Chapter 127 of the Rules and Regulations of the Department of Environmental Protection, the Department hereby issues this permit for the operation of the air contamination source(s) described below:

Permit No.	<u>OP-09-0014</u>	Source(s)	<u>Facility VOC RACT</u>
Owner	<u>Northeast Foods, Inc.</u>	Air	<u></u>
Address	<u>2945 Samuel Drive</u>	Cleaning	<u></u>
	<u>Bensalem, PA 19020</u>	Device	<u></u>
Attention	<u>Mr. Dennis Colliton</u>	Location	<u>Bake Rite Rolls</u>
	<u>Director of Engineering</u>		<u>Bensalem Township</u>
			<u>Bucks County</u>

This permit is subject to the following conditions:

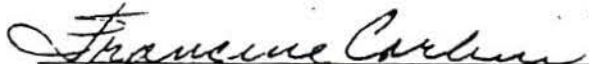
1. That the source(s) and any associated air cleaning devices are to be:
 - a. operated in such a manner as not to cause air pollution;
 - b. in compliance with the specifications and conditions of all applicable Plan Approvals issued;
 - c. operated and maintained in a manner consistent with good operating and maintenance practices.
2. This permit is valid only for the specific equipment, location and owner named above.

(SEE ADDITIONAL CONDITIONS ATTACHED)

Failure to comply with the conditions placed on this permit is a violation of Section 127.444. Violation of this or any other provision of Article III of the Rules and Regulations of the Department of Environmental Protection will result in suspension or revocation of this permit and/or prosecution under Section 9 of the Air Pollution Control Act.

Issued 4/9/1999

Expires ~~4/9/2004~~


Francine Carlini
Regional Manager
Air Quality

cc: Division of Permits, RCSOB
Administration
SEFO
Re (SMC99)21-1A

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NORTHEAST FOODS, INC.

CONDITIONS (continued):

3. This Operating Permit incorporates Reasonably Available Control Technology (RACT) determinations as required by Title I provisions of the CAAA, and 25 Pa. Code §§ 129.91 through 129.95 for the following sources or source groups:

A.

Line 1	English Muffin Griddle	PLE NG fired oven
Line 2	English Muffin Griddle	PLE NG fired oven
Line 3	English Muffin Griddle	Clock Assoc. NG fired oven

B.

Line 4	Roll Oven	Lanham 4 NG fired oven (heat input : 5.4 MMBtu/hr)
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C.

Two (2) NG fired low pressure Boilers	Heat input @ 6.30 MMBtu/hr each
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VOC RACT for the sources in Condition 3A and 3B are as follows:

B. Operational Requirements

The operation and maintenance of the three (3) muffin griddles and the Lanham roll oven shall be in accordance with manufacturer's specifications and good air pollution control practices.

C. Recordkeeping Requirements

Northeast Foods, Inc. shall maintain records in accordance with the minimum recordkeeping requirements of 25 Pa. Code § 129.95. The owner and operator shall maintain comprehensive accurate records which clearly demonstrate that compliance is being achieved with all Conditions contained herein. At a minimum, these records shall include:

- i. Type and amounts of product produced monthly in each Line identified in Condition 3 herein;
- ii. Initial yeast content and total yeast action time (fermentation time + floor time + proof time) for each product produced monthly in each of the ovens identified in Condition 3A and 3B;
- iii. Spike yeast content and spiking time (door time + proof time) for each product produced monthly in each of the ovens identified in Condition 3A and 3B;
 - iv. Number of hours per month that each of the ovens identified in Condition 3A and 3B herein is operated;

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CONDITIONS (continued):

- v. All yeast contents are to be recorded to the nearest tenth of 1 percent. All yeast action times and spiking times are to be recorded to the nearest tenth of an hour;
- vi. The records maintained pursuant to this condition must be sufficient to allow the calculation of volatile organic compound emissions using EPA and other generally acceptable emission calculation techniques/equations. The Department reserves the right to revise the recordkeeping requirements contained herein if the requirements prove insufficient to do so, or if new emission calculation techniques/equations are developed which require the use of additional information;
- vii. All records maintained pursuant to this condition shall be retained for 2 years and shall be made available to the Department upon request.

5. RACT for the sources specified in Condition 3C shall be the operation and maintenance of the sources in accordance with manufacturer's specifications and good air pollution control practices.

The English muffin griddle line 3 shall remain shutdown and the natural gas line to the oven must be turned off. Before the muffin line is reactivated, the company shall meet all the requirements of 25 Pa. Code Chapter 127 Subchapter B related to reactivation.

