

# Compliance Advisory

January 18, 2013

## ***Under-fired Charbroilers: Upcoming Requirements***

*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 UNDER-FIRED CHARBROILERS**

Effective **January 1, 2013**, the Bay Area Air Quality Management District's (Air District) Regulation 6, Rule 2: Commercial Cooking Equipment, requires any restaurant that operates an under-fired charbroiler(s) with an aggregate grill size of 10 square feet (ft<sup>2</sup>) 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, to take all of the following actions:





1. Register the charbroiler with the District at <http://registration.baaqmd.gov/>. At the time of registration, you will be required to pay a registration fee of \$421 and an annual renewal fee of \$117, thereafter.
2. Install an emission control device (e.g. afterburner, scrubber) that is **certified** by the control device manufacturer to comply with the Air District regulation. To be certified, the control device must satisfy the emissions standards in Section 302.
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:** *At the present time, there are no certified control devices available in the Bay Area. However, testing of several control devices is in process. The Air District will post certified devices on our website as soon as they are available. Due to this delay, the Air District will allow a reasonable period of time for compliance. **Restaurants subject to the rule must still register their charbroiler(s) by January 1, 2013.***

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<sub>10</sub>. Both VOCs and PM<sub>10</sub> present significant public health risks.

**More information can be obtained from the following sources:**

-  For a copy of the rule, see [www.baaqmd.gov/rules](http://www.baaqmd.gov/rules).
-  For questions about this advisory, contact Jeannette Lim, Supervising Air Quality Inspector at [jlim@baaqmd.gov](mailto:jlim@baaqmd.gov) or (415) 749-4981.
-  For registration assistance, call the Engineering Division at (415) 749-4990.
-  For compliance assistance, call the Compliance Counselor Hotline at (415) 749-4999.

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