



# South Coast Air Quality Management District

21865 Copley Drive, Diamond Bar, CA 91765-4178  
(909) 396-2000 • www.aqmd.gov

May 3, 2013

Mr. Gerardo C. Rios  
Chief, Permit Office  
US EPA Region IX Air 3  
75 Hawthorne Street  
San Francisco, CA 94105-3901

Dear Mr. Rios:

Reference: Frito-Lay North America, Inc. (ID# 346) Title V Permit Revision

Frito-Lay North America Inc. has proposed to revise their Title V Permit by modifying the baked cheese puff line by replacing the oven and extruder. This is a snack foods manufacturing facility located at 9535 Archibald Ave., Rancho Cucamonga, CA 91730. This proposed permit revision is considered as a "De minimis Significant Revision," to their Title V Permit. Enclosed for your review are the permit evaluation and the proposed permit. With your receipt of the proposed Title V permit today, we will note that the EPA 45-day review period begins on May 3, 2013.

If you have any questions or need additional information regarding the proposed permit revision, please contact Mr. Michael Solis at (909) 396-3277.

Sincerely,

Mohan Balagopalan  
Senior Manager  
Chemical/Mechanical Operations

MB:EM:DR:MS11

Enclosures:

Proposed Title V Permit  
Permit Evaluation

<b>SOUTH COAST AIR QUALITY MANAGEMENT DISTRICT</b>  <b>ENGINEERING AND COMPLIANCE</b>  <b>APPLICATION PROCESSING AND CALCULATION</b>	<b>Page 1 of 5</b> <b>Date: 04/29/13</b> <b>A/P: See Page 1</b> <b>PROCESSED BY: MS</b> <b>CHECKED BY:</b>
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**PERMIT TO CONSTRUCT/OPERATE EVALUATION**

Applicant name: Frito-Lay North America, Inc. (FACILITY ID# 346)

Mailing address: 9535 Archibald Ave.  
Rancho Cucamonga, CA 91730

Equipment Location: 9535 Archibald Ave.  
Rancho Cucamonga, CA 91730

**EQUIPMENT DESCRIPTIONS:**

Additions are shown in Bold and Deletions are Struck-through.

**A/N 549291 – Functional Identical Replacement of Baked Cheese Puff Line (A/N 229787) by addition of new Oven (D42) in SECTION D:**

Equipment	ID No.	Connected to	RECLAIM Source Type/ Monitoring Unit	Emission and Requirements	Conditions
<b>Process 1: SNACK FOOD PRODUCTION</b>					
<b>System 9: BAKED CHEESE PUFF LINE</b>					
<b>EXTRUDER, CLEXTRAL, BC 72 H</b>	D172			SEE PERMIT	SEE PERMIT
<b>OVEN, DRYING, WENGER, MODEL NO. 15G10-3, NATURAL GAS, BAKED CHEESE PUFF LINE, WITH BURNER LOW NOX, ECLIPSE, WINNOX 0100, NATURAL GAS, 1.13 MMBTU/HR</b>	D42			SEE PERMIT	SEE PERMIT
SEASONING TUMBLER	D44			SEE PERMIT	SEE PERMIT

**PERMIT CONDITIONS: (SEE PERMIT)**

**BACKGROUND:**

Frito-Lay North America, Inc. (Frito-Lay) is in the business of manufacturing snack food products. Frito-Lay Rancho Cucamonga facility manufactures tortilla corn chips, fried and baked snack chips. The facility is a RECLAIM and Title V Facility.

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On April 5, 2013, Frito-Lay submitted two applications as follows:

A/N: 549291      Process 1, System 9 - Replacing the 1.2 MMBtu/hr Oven with a new 1.13 MMBtu/hr Oven (D42).

A/N: 549292      Facility Title V/RECLAIM Permit Revision associated with the modification of Process 1, System 9 – Baked Cheese Puff Line.

NSR was updated and shows the following emissions:

Pollutant	Daily Emissions
CO	42
NOx	108
PM10	47
ROG	27
SOx	3

**PROCESS DESCRIPTION:**

The manufacturing of Baked Cheese Puffs begins with the mixing of corn meal and water. The raw corn meal dough then will be processed in the new Cletral extruder (D172) where it is compressed and extruded under high temperature and pressure to form raw uncooked corn puffs. The qualified corn puffs are baked in the new Wenger 1.13 MMBtu/hr Oven (D42). The corn puffs are then processed in the seasoning equipment, and finally to the packaging. The proposed modification is considered a functional identical replacement. There was no previous throughput limit for the Baked Cheese Puff Line (A/N 229787).

**EMMISSION EVALUATION:****OVEN EMISSIONS (D42) –****Emissions due to Combustion (D42).****1. Products of Combustion**

Default emission factors are as follows (Information from “General Instruction Book for the AQMD Annual Emission Reporting Program”, Appendix A):

**ROG:** 7 lb/mmscf

**SOx:** 0.6 lb/mmscf

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PM10: 7.5 lb/mmscf

CO: 35 lb/mmscf

NOx: 30 ppmV@ 3% O2 (BACT Limit)

## PRE-MOD (1.2 MMbtu/hr)

Device	Pollutant	Lb/hr	Lb/day	Lb/year	30 day ave.	30 Day NSR
DXX Oven 1.2 MMbtu/hr	ROG	0.008	0.192	69	0.19	0
	SOX	0.00	0.02	6	0.02	0
	PM10	0.009	0.21	74	0.21	0
	NOX	0.044	1.05	376	1.05	1
	CO	0.04	0.96	346	0.96	1

## POST-MOD (1.13 MMbt/hr)

Device	Pollutant	Lb/hr	Lb/day	Lb/year	30 day ave.	30 Day NSR
DXX Oven 1.13 MMbtu/hr	ROG	0.008	0.180	65	0.18	0
	SOX	0.00	0.02	6	0.02	0
	PM10	0.008	0.19	70	0.19	0
	NOX	0.041	0.98	354	0.98	1
	CO	0.04	0.90	325	0.90	1

## Project Emissions (Pre-Mod vs. Post-Mod)

Pollutant	Pre-Mod (lbs/day)	Post-Mod (lbs/day)	Increase (lbs/day)
ROG	0.19	0.18	-0.01
SOX	0.02	0.02	0
PM10	0.21	0.19	-0.02
NOX	1.05	0.98	-0.07
CO	0.96	0.90	-0.06

Process Emissions

Process emissions are expected to be negligible. Material being extruded is wet, so there is no PM emission from the extruder. Seasonings are premixed with oil in the process kettles and applied to the product in liquid form, in an enclosed seasoning tumbler, so no PM emission is expected. VOC emissions from oil is expected to be negligible due to the low vapor pressure of oils typically used (ref AP-42 9.13.3.2, Snack Chip Deep Fat Frying) and because the product is not re-heated after application of the seasoning mix.

**SOUTH COAST AIR QUALITY MANAGEMENT DISTRICT**

**ENGINEERING AND COMPLIANCE**

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**RULES EVALUATION:**

**Rule 212 - Standard for Approving Permits**

Paragraph 212(c)(1): Requires a public notice for all new or modified permit units that may emit air contaminants located within 1,000 feet from the outer boundary of a school. According to the website geodistance.com the nearest school, Rancho Cucamonga Middle School, is approximately 4,805 feet from the property line. A 30-Day Public Notice is not required under this paragraph.

Paragraph 212(c)(2): The equipment will not result in on-site emission increasing exceeding the daily maximum emissions as specified in the table in Rule 212(g). Therefore, a 30-day public notice period will not be required under this paragraph.

Paragraph 212(c)(3): Public notice will not be required under this paragraph. See Rule 1401 evaluation section.

**Rule 401- Visible Emission:** No visible emission is expected if the equipment is well maintained and properly operated. Therefore, compliance is expected.

**Rule 402- Nuisance:** Frito-Lay North America Inc. does not have any Notice of Violations in the last 2 years. The facility was issued a Notice to Comply on 05/15/12 for failure to submit semi-annual reports. This issue has been resolved. In addition, there are no complaints in the District Compliance CLASS data base alleging Frito-Lay North America, Inc. of any nuisances. Compliance with this rule is expected without any nuisance problems.

**Rule 405- Solid Particulate Matter – Weight:** The calculated PM emissions are well below the allowable emissions rate. Compliance with Rule 405 expected.

**Rule 407 – Liquid and Gaseous Air Contaminants:** Emissions resulting from this project are well below the discharge limits of 500 ppm for SO<sub>x</sub> and 2,000 ppm for CO.

**Rule 409 – Combustion Contaminants:** Compliance with this rule is expected since calculated PM emission is 0.0057 grain/dscf, which is below the limit of 0.1 grain/scf.

**SOUTH COAST AIR QUALITY MANAGEMENT DISTRICT****ENGINEERING AND COMPLIANCE****APPLICATION PROCESSING AND CALCULATION**

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**Reg XIII and Rule 2005 – New Source Review:**

REG XIII –BACT: 10/20/2000 Rev.0 - BACT Guideline Requirements for the Oven:

Subcategory/Rating/ Size	Criteria Pollutants				
	VOC	NOX	SOX	CO	PM10
Other Dryers and Ovens - Direct and Indirect Fired		30 ppmvd corrected to 3% O <sub>2</sub> (04-10-98)	Natural Gas (10-20-2000)		Natural Gas (10-20-2000)

The proposed project is not expected to result in an increase. A source test is required to verify compliance with NO<sub>x</sub> BACT limits. Also, the oven uses natural gas only and complies with BACT for PM<sub>10</sub>.

Reg XIII –Modeling: Modeling for NO<sub>x</sub>, CO, and PM<sub>10</sub> are less than the emissions specified in the appendix A of Rule 1303.

Reg XIII -Offsets: This qualifies as a functional identical replacement. No offsets required. In addition, there is no increase in NO<sub>x</sub>. Additional RTC allocation is not required.

**Rule 1401:** No increase in toxics emissions due to less natural gas combustion. Compliance is expected.

**Reg XXX - Title V Permits:** Applications for De minimis Significant Permit Revisions require EPA 45-day review.

**CONCLUSIONS AND RECOMMENDATIONS:**

Based on the evaluation contained herein, the subject equipment is expected to comply with all of the applicable District's rules and regulations; therefore, I recommend the Permit to Construct/Operate be granted for the Baked Cheese Puff Line as described above.

**EMISSIONS FOR FIRING ON NATURAL GAS  
(OVENS, FURNACES, HEATERS, ETC.)**

Emission factors are from form B-1  
Except NOx which is calculated from the ppm of NOx

Maximum Burner Rating in BTU/hr =	1,130,000 BTU/hr
Max conditioned fuel usage =	0 CF/mo
Previously conditioned fuel usage =	0 CF/mo
Average Operating Schedule =	24 hr/day
Maximum Operating Schedule =	24 hr/day
Expected emission of NOx=	30 ppm
Average Loading=	100.0%
Maximum Loading =	100.0%
Maximum operating days per month =	30 days

**AVERAGE EMISSIONS**

RHC =	0.0075 lb/hr	0.1808 lb/day
NOx =	0.0410 lb/hr	0.9845 lb/day
SO2 =	0.0006 lb/hr	0.0155 lb/day
CO =	0.0377 lb/hr	0.9040 lb/day
PART =	0.0081 lb/hr	0.1937 lb/day

**MAXIMUM EMISSIONS**

RHC =	0.0075 lb/hr	0.1808 lb/day
NOx =	0.0410 lb/hr	0.9845 lb/day
SO2 =	0.0006 lb/hr	0.0155 lb/day
CO =	0.0377 lb/hr	0.9040 lb/day
PART =	0.0081 lb/hr	0.1937 lb/day

**Thirty day average emissions**

RHC =	0.18 lb/dy	65 lb/yr
NOx =	0.98 lb/dy	354 lb/yr
SO2 =	0.02 lb/dy	6 lb/yr
CO =	0.90 lb/dy	325 lb/yr
PART =	0.19 lb/dy	70 lb/yr

**Monthly Emissions**

RHC =	0.00 lb/mo
NOx =	0.00 lb/mo
SO2 =	0.00 lb/mo
CO =	0.00 lb/mo
PART =	0.00 lb/mo

**EMISSIONS FOR FIRING ON NATURAL GAS  
(OVENS, FURNACES, HEATERS, ETC.)**

Emission factors are from form B-1

Except NOx which is calculated from the ppm of NOx

Maximum Burner Rating in BTU/hr =	1,200,000	BTU/hr
Max conditioned fuel usage =		CF/mo
Previously conditioned fuel usage =		CF/mo
Average Operating Schedule =	24	hr/day
Maximum Operating Schedule =	24	hr/day
Expected emission of NOx=	30	ppm
Average Loading=	100.0%	
Maximum Loading =	100.0%	
Maximum operating days per month =	30	days

**AVERAGE EMISSIONS**

RHC =	0.0080	lb/hr	0.1920	lb/day
NOx =	0.0436	lb/hr	1.0454	lb/day
SO2 =	0.0007	lb/hr	0.0165	lb/day
CO =	0.0400	lb/hr	0.9600	lb/day
PART =	0.0086	lb/hr	0.2057	lb/day

**MAXIMUM EMISSIONS**

RHC =	0.0080	lb/hr	0.1920	lb/day
NOx =	0.0436	lb/hr	1.0454	lb/day
SO2 =	0.0007	lb/hr	0.0165	lb/day
CO =	0.0400	lb/hr	0.9600	lb/day
PART =	0.0086	lb/hr	0.2057	lb/day

**Thirty day average emissions**

RHC =	0.19	lb/dy	69	lb/yr
NOx =	1.05	lb/dy	376	lb/yr
SO2 =	0.02	lb/dy	6	lb/yr
CO =	0.96	lb/dy	346	lb/yr
PART =	0.21	lb/dy	74	lb/yr

**Monthly Emissions**

RHC =	0.00	lb/mo
NOx =	0.00	lb/mo
SO2 =	0.00	lb/mo
CO =	0.00	lb/mo
PART =	0.00	lb/mo

## **FACILITY PERMIT TO OPERATE**

**FRITO-LAY, INC.  
9535 ARCHIBALD AVE  
RANCHO CUCAMONGA, CA 91730**

### **NOTICE**

IN ACCORDANCE WITH RULE 206, THIS PERMIT TO OPERATE OR A COPY THEREOF MUST BE KEPT AT THE LOCATION FOR WHICH IT IS ISSUED.

THIS PERMIT DOES NOT AUTHORIZE THE EMISSION OF AIR CONTAMINANTS IN EXCESS OF THOSE ALLOWED BY DIVISION 26 OF THE HEALTH AND SAFETY CODE OF THE STATE OF CALIFORNIA OR THE RULES OF THE SOUTH COAST AIR QUALITY MANAGEMENT DISTRICT. THIS PERMIT SHALL NOT BE CONSTRUED AS PERMISSION TO VIOLATE EXISTING LAWS, ORDINANCES, REGULATIONS OR STATUTES OF ANY OTHER FEDERAL, STATE OR LOCAL GOVERNMENTAL AGENCIES.

Barry R. Wallerstein, D. Env.  
EXECUTIVE OFFICER

By \_\_\_\_\_  
Mohsen Nazemi, P.E.  
Deputy Executive Officer  
Engineering & Compliance

## **FACILITY PERMIT TO OPERATE FRITO-LAY, INC.**

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## FACILITY PERMIT TO OPERATE FRITO-LAY, INC.

### SECTION D: FACILITY DESCRIPTION AND EQUIPMENT SPECIFIC CONDITIONS

The operator shall comply with the terms and conditions set forth below:

Equipment	ID No.	Connected To	RECLAIM Source Type/ Monitoring Unit	Emissions * And Requirements	Conditions
<b>Process 1: SNACK FOOD PRODUCTION</b>					
<b>System 1: CORN RECEIVING AND STORAGE</b>					S1.2
STORAGE SILO, SHELLED DRIED CORN, 93136 GALLON CAPACITY A/N: 332104	D1			PM: (9) [RULE 405, 2-7-1986]	A63.2, D323.2
STORAGE SILO, SHELLED DRIED CORN, 93136 GALLON CAPACITY A/N: 332104	D2	C8		PM: (9) [RULE 405, 2-7-1986]	D323.2
CONVEYOR, BELT, SHELLED DRIED CORN TRANSFER A/N: 332104	D3			PM: (9) [RULE 405, 2-7-1986]	D323.2
BUCKET ELEVATOR, SHELLED DRIED CORN TRANSFER A/N: 332104	D4			PM: (9) [RULE 405, 2-7-1986]	D323.2
STORAGE SILO, SHELLED DRIED CORN, 93136 GALLON CAPACITY A/N: 332118	D5	C9		PM: (9) [RULE 405, 2-7-1986]	D323.2
CONVEYOR, BELT, SHELL DRIED CORN TRANSFER A/N: 332118	D6			PM: (9) [RULE 405, 2-7-1986]	D323.2
BUCKET ELEVATOR, SHELLED DRIED CORN A/N: 332118	D7			PM: (9) [RULE 405, 2-7-1986]; VOC: 2 GRAINS/SCF (3)	D323.2
CYCLONE A/N: 332113	C8	D2		PM: (9) [RULE 404, 2-7-1986]	D323.1
CYCLONE A/N: 332109	C9	D5		PM: (9) [RULE 404, 2-7-1986]	D323.1
<b>System 2: CORN MEAL RECEIVING AND STORAGE</b>					S1.3
CONVEYOR, PNEUMATIC, RAILCAR UNLOADING A/N: 332117	D10			PM: (9) [RULE 405, 2-7-1986]	D323.2

- \* (1) (1A) (1B) Denotes RECLAIM emission factor
- (2) (2A) (2B) Denotes RECLAIM emission rate
- (3) Denotes RECLAIM concentration limit
- (4) Denotes BACT emission limit
- (5) (5A) (5B) Denotes command and control emission limit
- (6) Denotes air toxic control rule limit
- (7) Denotes NSR applicability limit
- (8) (8A) (8B) Denotes 40 CFR limit (e.g. NSPS, NESHAPS, etc.)
- (9) See App B for Emission Limits
- (10) See section J for NESHAP/MACT requirements

\*\* Refer to section F and G of this permit to determine the monitoring, recordkeeping and reporting requirements for this device.

## FACILITY PERMIT TO OPERATE FRITO-LAY, INC.

### SECTION D: FACILITY DESCRIPTION AND EQUIPMENT SPECIFIC CONDITIONS

The operator shall comply with the terms and conditions set forth below:

Equipment	ID No.	Connected To	RECLAIM Source Type/ Monitoring Unit	Emissions * And Requirements	Conditions
<b>Process 1: SNACK FOOD PRODUCTION</b>					
STORAGE SILO, CORN MEAL, 37400 GALLON CAPACITY, HEIGHT: 60 FT ; DIAMETER: 12 FT A/N: 332117	D11	C13		PM: (9) [RULE 405, 2-7-1986]	D323.2
STORAGE SILO, CORN MEAL, 37400 GALLON CAPACITY, HEIGHT: 60 FT ; DIAMETER: 12 FT A/N: 332117	D12	C14		PM: (9) [RULE 405, 2-7-1986]	D323.2
BAGHOUSE, MODEL 58AJ-16, 117 SQ.FT. A/N: 332117	C13	D11		PM: (9) [RULE 404, 2-7-1986]	D12.1, D322.1, D381.1, E102.1, K67.1
BAGHOUSE, MODEL 58AJ-16, 117 SQ.FT. A/N: 332117	C14	D12		PM: (9) [RULE 404, 2-7-1986]	D12.1, D322.1, D381.1, E102.1, K67.1
<b>System 3: CORN TRANSFER AND CLEANING</b>					
CONVEYOR, DRAG, CORN TRANSFER A/N: 387955	D15			PM: (9) [RULE 405, 2-7-1986]	D323.2
CONVEYOR, DRAG, CORN TRANSFER A/N: 387955	D16			PM: (9) [RULE 405, 2-7-1986]	D323.2
CONVEYOR, DRAG, CORN TRANSFER A/N: 387955	D17			PM: (9) [RULE 405, 2-7-1986]	D323.2
CONVEYOR, DRAG, CORN TRANSFER A/N: 387955	D18			PM: (9) [RULE 405, 2-7-1986]	D323.2
HOPPER, SURGE, CORN, 1 TONS A/N: 387955	D19			PM: (9) [RULE 405, 2-7-1986]	D323.2
CONVEYOR, PNEUMATIC, CORN A/N: 387955	D112				

- \* (1) (1A) (1B) Denotes RECLAIM emission factor (2) (2A) (2B) Denotes RECLAIM emission rate  
 (3) Denotes RECLAIM concentration limit (4) Denotes BACT emission limit  
 (5) (5A) (5B) Denotes command and control emission limit (6) Denotes air toxic control rule limit  
 (7) Denotes NSR applicability limit (8) (8A) (8B) Denotes 40 CFR limit (e.g. NSPS, NESHAPS, etc.)  
 (9) See App B for Emission Limits (10) See section J for NESHAP/MACT requirements

\*\* Refer to section F and G of this permit to determine the monitoring, recordkeeping and reporting requirements for this device.

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Equipment	ID No.	Connected To	RECLAIM Source Type/ Monitoring Unit	Emissions * And Requirements	Conditions
<b>Process 1: SNACK FOOD PRODUCTION</b>					
BIN, SURGE, MAC WORK BIN MODEL 5X3 A/N: 387955	D103	C111		PM: (9) [RULE 405, 2-7-1986]	D323.2
CLEANER, CARTER-DAY MODULAR PRECISION SIZER AND ASPIRATOR A/N: 387955	D110	C111		PM: (9) [RULE 405, 2-7-1986]	D323.2
CONVEYOR, PNEUMATIC, CORN A/N: 387955	D113				
STORAGE SILO, CORN RECEIVER MODEL CT17 A/N: 387955	D106	C111		PM: (9) [RULE 405, 2-7-1986]	D323.2
STORAGE SILO, TWO COMPARTMENT CLEAN CORN TANK A/N: 387955	D104	C111		PM: (9) [RULE 405, 2-7-1986]	D323.2
VESSEL, DENSE PHASE CONVEYING VESSEL MODEL 55CF72SV12 A/N: 387955	D105	C111		PM: (9) [RULE 405, 2-7-1986]	D323.2
CONVEYOR, PNEUMATIC, CORN A/N: 387955	D114				
STORAGE SILO, CORN RECEIVER MODEL CT17 A/N: 387955	D107	C111		PM: (9) [RULE 405, 2-7-1986]	D323.2
STORAGE SILO, CORN RECEIVER MODEL CT17 A/N: 387955	D108	C111		PM: (9) [RULE 405, 2-7-1986]	D323.2
STORAGE SILO, CORN RECEIVER MODEL CT17 A/N: 387955	D109	C111		PM: (9) [RULE 405, 2-7-1986]	D323.2

- \* (1) (1A) (1B) Denotes RECLAIM emission factor
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  - (7) Denotes NSR applicability limit
  - (8) (8A) (8B) Denotes 40 CFR limit (e.g. NSPS, NESHAPS, etc.)
  - (9) See App B for Emission Limits
  - (10) See section J for NESHAP/MACT requirements
- \*\* Refer to section F and G of this permit to determine the monitoring, recordkeeping and reporting requirements for this device.

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The operator shall comply with the terms and conditions set forth below:

Equipment	ID No.	Connected To	RECLAIM Source Type/ Monitoring Unit	Emissions * And Requirements	Conditions
<b>Process 1: SNACK FOOD PRODUCTION</b>					
BAGHOUSE, MACTIFLO CARTRIDGE FILTER, MODEL 2MTF8, 2360 SQ.FT. A/N: 384771	C111	D103 D104 D105 D106 D107 D108 D109 D110		PM: (9) [RULE 404, 2-7-1986]	C6.3, D12.7, D322.1, D381.1, E102.1, K67.1
<b>System 4: CORN CHIP LINE</b>					
FRYER, AC HORN, NATURAL GAS, TORTILLA CHIP, 3.9 MMBTU/HR A/N: 500033	D65	C167	NOX: PROCESS UNIT**	CO: 2000 PPMV (5) [RULE 407, 4-2-1982]; NOX: 130 LBS/MMSCF NATURAL GAS (1) [RULE 2012, 5-6-2005]; PM: 0.1 GRAINS/SCF (5) [RULE 409, 8-7-1981]	C1.3, C6.1, D323.1
MIST ELIMINATOR, HEAT AND CONTROL, 20" DIA A/N: 522959	C167	D65 C154		PM: (9) [RULE 404, 2-7-1986]	
COOLER, PANEL FILTER, TORTILLA CHIP A/N: 500033	D67			PM: (9) [RULE 404, 2-7-1986]	
OXIDIZER, REGENERATIVE THERMAL, ADWEST TECHNOLOGIES, MODEL NO. RETOX 1.5 RTO95, 22 FT. 3/4 IN. L. X 7 FT. 11 IN. W. X 10 FT H. WITH A/N: 522959	C153	C154	NOX: PROCESS UNIT**	CO: 2000 PPMV (5) [RULE 407, 4-2-1982]; NOX: 30 PPMV NATURAL GAS (4) [RULE 2005, 6-3-2011]; NOX: 130 LBS/MMSCF NATURAL GAS (1) [RULE 2012, 5-6-2005]; PM: 0.1 GRAINS/SCF (5) [RULE 409, 8-7-1981]	A433.1, C8.3, D182.1, D323.1
BURNER, LOW NOX, NATURAL GAS, MAXON, MODEL KINEDIZER, 1 TOTAL; 0.433 MMBTU/HR	D155				
INJECTOR, 225 MMBTU/HR, NATURAL GAS	D156				

- \* (1) (1A) (1B) Denotes RECLAIM emission factor
- (3) Denotes RECLAIM concentration limit
- (5) (5A) (5B) Denotes command and control emission limit
- (7) Denotes NSR applicability limit
- (9) See App B for Emission Limits
- (2) (2A) (2B) Denotes RECLAIM emission rate
- (4) Denotes BACT emission limit
- (6) Denotes air toxic control rule limit
- (8) (8A) (8B) Denotes 40 CFR limit (e.g. NSPS, NESHAPS, etc.)
- (10) See section J for NESHAP/MACT requirements

\*\* Refer to section F and G of this permit to determine the monitoring, recordkeeping and reporting requirements for this device.

## FACILITY PERMIT TO OPERATE FRITO-LAY, INC.

### SECTION D: FACILITY DESCRIPTION AND EQUIPMENT SPECIFIC CONDITIONS

The operator shall comply with the terms and conditions set forth below:

Equipment	ID No.	Connected To	RECLAIM Source Type/ Monitoring Unit	Emissions * And Requirements	Conditions
<b>Process 1: SNACK FOOD PRODUCTION</b>					
FILTER, PRE-FILTER, 3.9 SQ. FEET SURFACE AREA, 304 STAINLESS STEEL A/N: 522959	C154	C153 C167		PM: (9) [RULE 404, 2-7-1986]	
<b>System 5: TORTILLA CHIP LINE NO. A1</b>					
FRYER, # 1, NATURAL GAS, TORTILLA CHIP, 3 MMBTU/HR A/N: 11668B	D31		NOX: PROCESS UNIT**	CO: 2000 PPMV NATURAL GAS (5) [RULE 407, 4-2-1982]; NOX: 130 LBS/MMSCF NATURAL GAS (1) [RULE 2012, 5-6-2005]; PM: (9) [RULE 404, 2-7-1986]; PM: 0.1 GRAINS/SCF NATURAL GAS (5) [RULE 409, 8-7-1981]	D323.1
FRYER, # 2, NATURAL GAS, TORTILLA CHIP, 3 MMBTU/HR A/N: 11669B	D29		NOX: PROCESS UNIT**	CO: 2000 PPMV (5) [RULE 407, 4-2-1982]; NOX: 130 LBS/MMSCF NATURAL GAS (1) [RULE 2012, 5-6-2005]; PM: (9) [RULE 404, 2-7-1986]; PM: 0.1 GRAINS/SCF NATURAL GAS (5) [RULE 409, 8-7-1981]	D323.1
OVEN, DRYING, NATURAL GAS, 4.77 MMBTU/HR A/N: 484103	D85		NOX: PROCESS UNIT**	CO: 2000 PPMV NATURAL GAS (5) [RULE 407, 4-2-1982]; NOX: 64 PPMV NATURAL GAS (4) [RULE 2005, 6-3-2011]; NOX: 130 LBS/MMSCF NATURAL GAS (1) [RULE 2012, 5-6-2005]; PM: (9) [RULE 404, 2-7-1986]; PM: 0.1 GRAINS/SCF NATURAL GAS (5) [RULE 409, 8-7-1981]	D28.7, D323.2

\* (1) (1A) (1B) Denotes RECLAIM emission factor  
 (3) Denotes RECLAIM concentration limit  
 (5) (5A) (5B) Denotes command and control emission limit  
 (7) Denotes NSR applicability limit  
 (9) See App B for Emission Limits  
 (2) (2A) (2B) Denotes RECLAIM emission rate  
 (4) Denotes BACT emission limit  
 (6) Denotes air toxic control rule limit  
 (8) (8A) (8B) Denotes 40 CFR limit (e.g. NSPS, NESHAPS, etc.)  
 (10) See section J for NESHAP/MACT requirements

\*\* Refer to section F and G of this permit to determine the monitoring, recordkeeping and reporting requirements for this device.

## FACILITY PERMIT TO OPERATE FRITO-LAY, INC.

### SECTION D: FACILITY DESCRIPTION AND EQUIPMENT SPECIFIC CONDITIONS

The operator shall comply with the terms and conditions set forth below:

Equipment	ID No.	Connected To	RECLAIM Source Type/ Monitoring Unit	Emissions* And Requirements	Conditions
<b>Process 1: SNACK FOOD PRODUCTION</b>					
OVEN, DRYING, NATURAL GAS, 4.77 MMBTU/HR A/N: 484104	D86		NOX: PROCESS UNIT**	CO: 2000 PPMV NATURAL GAS (5) [RULE 407, 4-2-1982]; NOX: 64 PPMV NATURAL GAS (4) [RULE 2005, 6-3-2011]; NOX: 130 LBS/MMSCF NATURAL GAS (1) [RULE 2012, 5-6-2005]; PM: (9) [RULE 404, 2-7-1986]; PM: 0.1 GRAINS/SCF NATURAL GAS (5) [RULE 409, 8-7-1981]	D28.7, D323.2
<b>System 6: TORTILLA CHIP LINE NO. B1</b>					
FRYER, #1 DTC/DIP, NATURAL GAS, TORTILLA CHIP, 4 MMBTU/HR A/N: 484101	D36		NOX: PROCESS UNIT**	CO: 2000 PPMV NATURAL GAS (5) [RULE 407, 4-2-1982]; NOX: 130 LBS/MMSCF NATURAL GAS (1) [RULE 2012, 5-6-2005]; PM: (9) [RULE 404, 2-7-1986]; PM: 0.1 GRAINS/SCF NATURAL GAS (5) [RULE 409, 8-7-1981]	D323.1
OVEN, BAKING, CASA HERRERA, MACH4XW, NATURAL GAS, 4.77 MMBTU/HR A/N: 484101	D79		NOX: PROCESS UNIT**	CO: 2000 PPMV (5) [RULE 407, 4-2-1982]; NOX: 130 LBS/MMSCF NATURAL GAS (1) [RULE 2012, 5-6-2005]; PM: (9) [RULE 404, 2-7-1986]; PM: 0.1 GRAINS/SCF (5) [RULE 409, 8-7-1981]	D323.2, E73.1
COOLER, WITH MAT OR PANEL FILTER A/N: 484101	D70			PM: (9) [RULE 404, 2-7-1986]	
<b>System 7: TORTILLA CHIP LINE NO. B2</b>					

- \* (1) (1A) (1B) Denotes RECLAIM emission factor
- (3) Denotes RECLAIM concentration limit
- (5) (5A) (5B) Denotes command and control emission limit
- (7) Denotes NSR applicability limit
- (9) See App B for Emission Limits
- (2) (2A) (2B) Denotes RECLAIM emission rate
- (4) Denotes BACT emission limit
- (6) Denotes air toxic control rule limit
- (8) (8A) (8B) Denotes 40 CFR limit (e.g. NSPS, NESHAPS, etc.)
- (10) See section J for NESHAP/MACT requirements

\*\* Refer to section F and G of this permit to determine the monitoring, recordkeeping and reporting requirements for this device.

## FACILITY PERMIT TO OPERATE FRITO-LAY, INC.

### SECTION D: FACILITY DESCRIPTION AND EQUIPMENT SPECIFIC CONDITIONS

The operator shall comply with the terms and conditions set forth below:

Equipment	ID No.	Connected To	RECLAIM Source Type/ Monitoring Unit	Emissions * And Requirements	Conditions
<b>Process 1: SNACK FOOD PRODUCTION</b>					
FRYER, #2 DTC/DIP, NATURAL GAS, 4 MMBTU/HR A/N: 484102	D32		NOX: PROCESS UNIT**	CO: 2000 PPMV NATURAL GAS (5) [RULE 407, 4-2-1982]; NOX: 130 LBS/MMSCF NATURAL GAS (1) [RULE 2012, 5-6-2005]; PM: (9) [RULE 404, 2-7-1986]; PM: 0.1 GRAINS/SCF NATURAL GAS (5) [RULE 409, 8-7-1981]	D323.1
OVEN, BAKING, CASA HERRERA, MACH4XW, NATURAL GAS, 4.77 MMBTU/HR A/N: 484102	D80		NOX: PROCESS UNIT**	CO: 2000 PPMV (5) [RULE 407, 4-2-1982]; NOX: 130 LBS/MMSCF NATURAL GAS (1) [RULE 2012, 5-6-2005]; PM: (9) [RULE 404, 2-7-1986]; PM: 0.1 GRAINS/SCF (5) [RULE 409, 8-7-1981]	D323.2, E73.1
<b>System 8: FRIED CHEESE PUFF LINE</b>					
FRYER, NATURAL GAS, CHEETOS FRIED, 0.6 MMBTU/HR A/N: 282575	D40		NOX: PROCESS UNIT**	CO: 2000 PPMV NATURAL GAS (5) [RULE 407, 4-2-1982]; NOX: 130 LBS/MMSCF NATURAL GAS (1) [RULE 2012, 5-6-2005]; PM: (9) [RULE 404, 2-7-1986]; PM: 0.1 GRAINS/SCF NATURAL GAS (5) [RULE 409, 8-7-1981]	D323.1
SEASONING TUMBLER, FRIED CHEETOS LINE A/N: 02501E	D41			PM: (9) [RULE 405, 2-7-1986]	D323.2
<b>System 9: BAKED CHEESE PUFF LINE</b>					
EXTRUDER, CLETRAL BC 72 H, BAKED CHEESE PUFF LINE A/N:	D172			PM: (9) [RULE 405, 2-7-1986]	D323.2

- \* (1)(1A)(1B) Denotes RECLAIM emission factor
- (2)(2A)(2B) Denotes RECLAIM emission rate
- (3) Denotes RECLAIM concentration limit
- (4) Denotes BACT emission limit
- (5)(5A)(5B) Denotes command and control emission limit
- (6) Denotes air toxic control rule limit
- (7) Denotes NSR applicability limit
- (8)(8A)(8B) Denotes 40 CFR limit (e.g. NSPS, NESHAPS, etc.)
- (9) See App B for Emission Limits
- (10) See section J for NESHAP/MACT requirements

\*\* Refer to section F and G of this permit to determine the monitoring, recordkeeping and reporting requirements for this device.

## FACILITY PERMIT TO OPERATE FRITO-LAY, INC.

### SECTION D: FACILITY DESCRIPTION AND EQUIPMENT SPECIFIC CONDITIONS

The operator shall comply with the terms and conditions set forth below:

Equipment	ID No.	Connected To	RECLAIM Source Type/ Monitoring Unit	Emissions * And Requirements	Conditions
<b>Process 1: SNACK FOOD PRODUCTION</b>					
OVEN, BAKING, WENGER, MODEL NO. 15G10-3, NATURAL GAS, BAKED CHEESE PUFF LINE, 1.13 MMBTU/HR WITH A/N:	D42		NOX: PROCESS UNIT**	CO: 2000 PPMV (5) [RULE 407, 4-2-1982]; NOX: 130 LBS/MMSCF NATURAL GAS (1) [RULE 2012, 5-6-2005]; PM: (9) [RULE 404, 2-7-1986]; PM: 0.1 GRAINS/SCF (5) [RULE 409, 8-7-1981]	D28.10, D323.2
BURNER, LOW NOX, NATURAL GAS, ECLIPSE, MODEL WINNOX 0100, 1 TOTAL; 1.13 MMBTU/HR	D173				
SEASONING TUMBLER A/N:	D44			PM: (9) [RULE 405, 2-7-1986]	D323.2
<b>System 11: FRIED CHEESE PUFF LINE #2</b>					
FRYER, NATURAL GAS, WIDTH: 3 FT ; LENGTH: 9 FT 6 IN; HEIGHT: 3 FT ; 0.8 MMBTU/HR A/N: 282575	D59		NOX: PROCESS UNIT**	CO: 2000 PPMV (5) [RULE 407, 4-2-1982]; NOX: 130 LBS/MMSCF NATURAL GAS (1) [RULE 2012, 5-6-2005]; PM: (9) [RULE 404, 2-7-1986]; PM: 0.1 GRAINS/SCF (5) [RULE 409, 8-7-1981]	A63.2, C6.2, D12.3, D323.1
<b>System 12: EXTRUDED SNACK FOOD LINE</b>					
FRYER, HEAT & CONTROL, CC 1.5, NATURAL GAS, 2 MMBTU/HR WITH A/N: 455361	D68		NOX: PROCESS UNIT**	CO: 2000 PPMV (5) [RULE 407, 4-2-1982]; PM: (9) [RULE 404, 2-7-1986]; PM: 0.1 GRAINS/SCF (5) [RULE 409, 8-7-1981] NOX: 12.8 LBS/1000 GAL PROPANE (1) [RULE 2012, 5-6-2005]; NOX: 130 LBS/MMSCF NATURAL GAS (1) [RULE 2012, 5-6-2005]	C6.1, C8.1, D12.3, D323.1

- \* (1) (1A) (1B) Denotes RECLAIM emission factor
- (2) (2A) (2B) Denotes RECLAIM emission rate
- (3) Denotes RECLAIM concentration limit
- (4) Denotes BACT emission limit
- (5) (5A) (5B) Denotes command and control emission limit
- (6) Denotes air toxic control rule limit
- (7) Denotes NSR applicability limit
- (8) (8A) (8B) Denotes 40 CFR limit (e.g. NSPS, NESHAPS, etc.)
- (9) See App B for Emission Limits
- (10) See section J for NESHAP/MACT requirements

\*\* Refer to section F and G of this permit to determine the monitoring, recordkeeping and reporting requirements for this device.

## FACILITY PERMIT TO OPERATE FRITO-LAY, INC.

### SECTION D: FACILITY DESCRIPTION AND EQUIPMENT SPECIFIC CONDITIONS

The operator shall comply with the terms and conditions set forth below:

Equipment	ID No.	Connected To	RECLAIM Source Type/ Monitoring Unit	Emissions * And Requirements	Conditions
<b>Process 1: SNACK FOOD PRODUCTION</b>					
SCREEN, AZO, CORNMEAL, MODEL NO. E 650 A/N: 494156	D151	D121		PM: (9) [RULE 405, 2-7-1986]	D323.1
HOPPER, WEIGH, CORN MEAL A/N: 494156	D121	D122 D151		PM: (9) [RULE 405, 2-7-1986]	D323.1
HOPPER, RECEIVING, CORN MEAL A/N: 494156	D122	D121 D128		PM: (9) [RULE 405, 2-7-1986]	D323.1
BLENDER, CORN MEAL, 700 LBS CAPACITY A/N: 494156	D128	D122 D134		PM: (9) [RULE 405, 2-7-1986]	D323.1
BUCKET ELEVATOR, CORN MEAL A/N: 494156	D134	D128 D157 D158		PM: (9) [RULE 405, 2-7-1986]	D323.1
HOPPER, TORPEDO, CORNMEAL A/N: 494156	D157	D134 D140		PM: (9) [RULE 405, 2-7-1986]	D323.1
EXTRUDER, CORN MEAL A/N: 494156	D140	D150 D157		PM: (9) [RULE 405, 2-7-1986]	D323.1
HOPPER, TORPEDO, CORNMEAL A/N: 494156	D158	D134 D141		PM: (9) [RULE 405, 2-7-1986]	D323.1
EXTRUDER, CORN MEAL A/N: 494156	D141	D150 D158		PM: (9) [RULE 405, 2-7-1986]	D323.1
HOPPER, RECEIVING, CORN MEAL A/N: 494158	D123	D129		PM: (9) [RULE 405, 2-7-1986]	D323.1
BLENDER, CORN MEAL, 700 LBS CAPACITY A/N: 494158	D129	D123 D135		PM: (9) [RULE 405, 2-7-1986]	D323.1
BUCKET ELEVATOR, CORN MEAL A/N: 494158	D135	D129 D159 D160		PM: (9) [RULE 405, 2-7-1986]	D323.1
HOPPER, TORPEDO, CORNMEAL A/N: 494158	D159	D135 D142		PM: (9) [RULE 405, 2-7-1986]	D323.1
EXTRUDER, CORN MEAL A/N: 494158	D142	D150 D159		PM: (9) [RULE 405, 2-7-1986]	D323.1

- \* (1) (1A) (1B) Denotes RECLAIM emission factor
- (3) Denotes RECLAIM concentration limit
- (5) (5A) (5B) Denotes command and control emission limit
- (7) Denotes NSR applicability limit
- (9) See App B for Emission Limits
- (2) (2A) (2B) Denotes RECLAIM emission rate
- (4) Denotes BACT emission limit
- (6) Denotes air toxic control rule limit
- (8) (8A) (8B) Denotes 40 CFR limit (e.g. NSPS, NESHAPS, etc.)
- (10) See section J for NESHAP/MACT requirements

\*\* Refer to section F and G of this permit to determine the monitoring, recordkeeping and reporting requirements for this device.

## FACILITY PERMIT TO OPERATE FRITO-LAY, INC.

### SECTION D: FACILITY DESCRIPTION AND EQUIPMENT SPECIFIC CONDITIONS

The operator shall comply with the terms and conditions set forth below:

Equipment	ID No.	Connected To	RECLAIM Source Type/ Monitoring Unit	Emissions * And Requirements	Conditions
<b>Process 1: SNACK FOOD PRODUCTION</b>					
HOPPER, TORPEDO, CORNMEAL A/N: 494158	D160	D135 D143		PM: (9) [RULE 405, 2-7-1986]	D323.1
EXTRUDER, CORN MEAL A/N: 494158	D143	D150 D160		PM: (9) [RULE 405, 2-7-1986]	D323.1
HOPPER, RECEIVING, CORN MEAL A/N: 494159	D124	D130		PM: (9) [RULE 405, 2-7-1986]	D323.1
BLENDER, CORN MEAL, 700 LBS CAPACITY A/N: 494159	D130	D124 D136		PM: (9) [RULE 405, 2-7-1986]	D323.1
BUCKET ELEVATOR, CORN MEAL A/N: 494159	D136	D130 D161 D162		PM: (9) [RULE 405, 2-7-1986]	D323.1
HOPPER, TORPEDO, CORNMEAL A/N: 494159	D161	D136 D144		PM: (9) [RULE 405, 2-7-1986]	D323.1
EXTRUDER, CORN MEAL A/N: 494159	D144	D150 D161		PM: (9) [RULE 405, 2-7-1986]	D323.1
HOPPER, TORPEDO, CORNMEAL A/N: 494159	D162	D136 D145		PM: (9) [RULE 405, 2-7-1986]	D323.1
EXTRUDER, CORN MEAL A/N: 494159	D145	D150 D162		PM: (9) [RULE 405, 2-7-1986]	D323.1
HOPPER, RECEIVING, CORN MEAL A/N: 494160	D125	D131		PM: (9) [RULE 405, 2-7-1986]	D323.1
BLENDER, CORN MEAL, 700 LBS CAPACITY A/N: 494160	D131	D125 D137		PM: (9) [RULE 405, 2-7-1986]	D323.1
BUCKET ELEVATOR, CORN MEAL A/N: 494160	D137	D131 D163 D164		PM: (9) [RULE 405, 2-7-1986]	D323.1
HOPPER, TORPEDO, CORNMEAL A/N: 494160	D163	D137 D146		PM: (9) [RULE 405, 2-7-1986]	D323.1
EXTRUDER, CORN MEAL A/N: 494160	D146	D150 D163		PM: (9) [RULE 405, 2-7-1986]	D323.1
HOPPER, TORPEDO, CORNMEAL A/N: 494160	D164	D137 D147		PM: (9) [RULE 405, 2-7-1986]	D323.1

- \* (1) (1A) (1B) Denotes RECLAIM emission factor (2) (2A) (2B) Denotes RECLAIM emission rate  
 (3) Denotes RECLAIM concentration limit (4) Denotes BACT emission limit  
 (5) (5A) (5B) Denotes command and control emission limit (6) Denotes air toxic control rule limit  
 (7) Denotes NSR applicability limit (8) (8A) (8B) Denotes 40 CFR limit (e.g. NSPS, NESHAPS, etc.)  
 (9) See App B for Emission Limits (10) See section J for NESHAP/MACT requirements

\*\* Refer to section F and G of this permit to determine the monitoring, recordkeeping and reporting requirements for this device.

## FACILITY PERMIT TO OPERATE FRITO-LAY, INC.

### SECTION D: FACILITY DESCRIPTION AND EQUIPMENT SPECIFIC CONDITIONS

The operator shall comply with the terms and conditions set forth below:

Equipment	ID No.	Connected To	RECLAIM Source Type/ Monitoring Unit	Emissions * And Requirements	Conditions
<b>Process 1: SNACK FOOD PRODUCTION</b>					
EXTRUDER, CORN MEAL A/N: 494160	D147	D150 D164		PM: (9) [RULE 405, 2-7-1986]	D323.1
HOPPER, RECEIVING, CORN MEAL A/N: 494161	D126	D132		PM: (9) [RULE 405, 2-7-1986]	D323.1
BLENDER, CORN MEAL, 700 LBS CAPACITY A/N: 494161	D132	D126 D138		PM: (9) [RULE 405, 2-7-1986]	D323.1
BUCKET ELEVATOR, CORN MEAL A/N: 494161	D138	D132 D165		PM: (9) [RULE 405, 2-7-1986]	D323.1
HOPPER, TORPEDO, CORNMEAL A/N: 494161	D165	D138 D148		PM: (9) [RULE 405, 2-7-1986]	D323.1
EXTRUDER, CORN MEAL A/N: 494161	D148	D150 D165		PM: (9) [RULE 405, 2-7-1986]	D323.1
HOPPER, RECEIVING, CORN MEAL A/N: 494163	D127	D133		PM: (9) [RULE 405, 2-7-1986]	D323.1
BLENDER, CORN MEAL, 700 LBS CAPACITY A/N: 494163	D133	D127 D139		PM: (9) [RULE 405, 2-7-1986]	D323.1
BUCKET ELEVATOR, CORN MEAL A/N: 494163	D139	D133 D166		PM: (9) [RULE 405, 2-7-1986]	D323.1
HOPPER, TORPEDO, CORNMEAL A/N: 494163	D166	D139 D149		PM: (9) [RULE 405, 2-7-1986]	D323.1
EXTRUDER, CORN MEAL A/N: 494163	D149	D150 D166		PM: (9) [RULE 405, 2-7-1986]	D323.1
CONVEYOR, PNEUMATIC, CORN MEAL A/N: 494163	D150	D140 D141 D142 D143 D144 D145 D146 D147 D148 D149 D150		PM: (9) [RULE 405, 2-7-1986]	D323.1
<b>System 13: CORNMEAL RECEIVING AND STORAGE</b>					S1.7

- \* (1) (1A) (1B) Denotes RECLAIM emission factor
  - (3) Denotes RECLAIM concentration limit
  - (5) (5A) (5B) Denotes command and control emission limit
  - (7) Denotes NSR applicability limit
  - (9) See App B for Emission Limits
  - (2) (2A) (2B) Denotes RECLAIM emission rate
  - (4) Denotes BACT emission limit
  - (6) Denotes air toxic control rule limit
  - (8) (8A) (8B) Denotes 40 CFR limit (e.g. NSPS, NESHAPS, etc.)
  - (10) See section J for NESHAP/MACT requirements
- \*\* Refer to section F and G of this permit to determine the monitoring, recordkeeping and reporting requirements for this device.

## FACILITY PERMIT TO OPERATE FRITO-LAY, INC.

### SECTION D: FACILITY DESCRIPTION AND EQUIPMENT SPECIFIC CONDITIONS

The operator shall comply with the terms and conditions set forth below:

Equipment	ID No.	Connected To	RECLAIM Source Type/ Monitoring Unit	Emissions * And Requirements	Conditions
<b>Process 1: SNACK FOOD PRODUCTION</b>					
CONVEYOR, PNEUMATIC, RAILCAR & TRUCK UNLOADING A/N: 454861	D72			PM: (9) [RULE 405, 2-7-1986]	D323.2
STORAGE SILO, CORNMEAL, WITH A 108 SQ. FT. FILTER VENT, HEIGHT: 59 FT 2 IN; DIAMETER: 10 FT 11 IN A/N: 454861	D73			PM: (9) [RULE 404, 2-7-1986; RULE 405, 2-7-1986]	D381.1
STORAGE SILO, CORNMEAL, WITH A 108 SQ. FT. FILTER VENT, HEIGHT: 59 FT 2 IN; DIAMETER: 10 FT 11 IN A/N: 454861	D74			PM: (9) [RULE 404, 2-7-1986; RULE 405, 2-7-1986]	D381.1
<b>System 14: CHEESE PUFF LINE #3</b>					
MIXER, CORN MEAL, 120 GALS A/N: 371970	D87			PM: (9) [RULE 405, 2-7-1986]	D323.1
MIXER, CORN MEAL, 120 GALS A/N: 371970	D88			PM: (9) [RULE 405, 2-7-1986]	D323.1
EXTRUDER, NO. 1 A/N: 371970	D89	C98		PM: (9) [RULE 404, 2-7-1986]	D323.1
EXTRUDER, NO. 2 A/N: 371970	D90	C98		PM: (9) [RULE 404, 2-7-1986]	D323.1
EXTRUDER, NO. 3 A/N: 371970	D91	C98		PM: (9) [RULE 404, 2-7-1986]	D323.1
EXTRUDER, NO. 4 A/N: 371970	D92	C98		PM: (9) [RULE 404, 2-7-1986]	D323.1
EXTRUDER, NO. 5 A/N: 371970	D93	C98		PM: (9) [RULE 404, 2-7-1986]	D323.1
EXTRUDER, NO. 6 A/N: 371970	D94	C98		PM: (9) [RULE 404, 2-7-1986]	D323.1
SCREEN, ROTARY, CHAFF TUMBLER A/N: 499293	D116			PM: (9) [RULE 405, 2-7-1986]	D323.1

- \* (1) (1A) (1B) Denotes RECLAIM emission factor (2) (2A) (2B) Denotes RECLAIM emission rate  
 (3) Denotes RECLAIM concentration limit (4) Denotes BACT emission limit  
 (5) (5A) (5B) Denotes command and control emission limit (6) Denotes air toxic control rule limit  
 (7) Denotes NSR applicability limit (8) (8A) (8B) Denotes 40 CFR limit (e.g. NSPS, NESHAPS, etc.)  
 (9) See App B for Emission Limits (10) See section J for NESHAP/MACT requirements

\*\* Refer to section F and G of this permit to determine the monitoring, recordkeeping and reporting requirements for this device.

## FACILITY PERMIT TO OPERATE FRITO-LAY, INC.

### SECTION D: FACILITY DESCRIPTION AND EQUIPMENT SPECIFIC CONDITIONS

The operator shall comply with the terms and conditions set forth below:

Equipment	ID No.	Connected To	RECLAIM Source Type/ Monitoring Unit	Emissions * And Requirements	Conditions
<b>Process 1: SNACK FOOD PRODUCTION</b>					
SCREEN, SHAKER TABLE A/N: 499293	D117			PM: (9) [RULE 405, 2-7-1986]	D323.1
FRYER, HEAT & CONTROL, MODEL NO. PP-3610 WITH A/N: 499293  MIST ELIMINATOR  BURNER, HEAT EXCHANGER/ POLLUTION CONTROL, INTEGRAL AFTERBURNER, NATURAL GAS, KLEENHEAT, 1 MMBTU/HR	D95		NOX: PROCESS UNIT**	CO: 2000 PPMV NATURAL GAS (5) [RULE 407, 4-2-1982]; PM: (9) [RULE 404, 2-7-1986; RULE 405, 2-7-1986]; PM: 0.1 GRAINS/SCF NATURAL GAS (5) [RULE 404, 2-7-1986; RULE 409, 8-7-1981] NOX: 70 PPMV NATURAL GAS (3) [RULE 2012, 5-6-2005]	C6.1, C8.1, D12.3, D323.1, E17.1
OVEN, DRYING, MAXON, MODEL NO. CI 120-28 RGX (E), NATURAL GAS, BAKED CHEESE PUFF LINE WITH A/N: 499293  BURNER, LOW NOX, MAXON CYCLOMAX, NATURAL GAS, 1.6 MMBTU/HR	D118			CO: 2000 PPMV NATURAL GAS (5) [RULE 407, 4-2-1982]; PM: 0.1 GRAINS/SCF NATURAL GAS (5) [RULE 409, 8-7-1981] CO: 75 PPMV NATURAL GAS (7) [RULE 1303, 5-10-1996; RULE 1303, 12-6-2002]; NOX: 25 PPMV NATURAL GAS (3) [RULE 2012, 5-6-2005]; NOX: 30 PPMV NATURAL GAS (4) [RULE 1303(a)-BACT, 5-10-1996; RULE 1303(a), 12-6-2002]	B59.1, D28.9, E17.1
COOLER, CHEETOS A/N: 499293	D96			PM: (9) [RULE 405, 2-7-1986]	D323.1

- \* (1) (1A) (1B) Denotes RECLAIM emission factor
- (2) (2A) (2B) Denotes RECLAIM emission rate
- (3) Denotes RECLAIM concentration limit
- (4) Denotes BACT emission limit
- (5) (5A) (5B) Denotes command and control emission limit
- (6) Denotes air toxic control rule limit
- (7) Denotes NSR applicability limit
- (8) (8A) (8B) Denotes 40 CFR limit (e.g. NSPS, NESHAPS, etc.)
- (9) See App B for Emission Limits
- (10) See section J for NESHAP/MACT requirements

\*\* Refer to section F and G of this permit to determine the monitoring, recordkeeping and reporting requirements for this device.

## FACILITY PERMIT TO OPERATE FRITO-LAY, INC.

### SECTION D: FACILITY DESCRIPTION AND EQUIPMENT SPECIFIC CONDITIONS

The operator shall comply with the terms and conditions set forth below:

Equipment	ID No.	Connected To	RECLAIM Source Type/ Monitoring Unit	Emissions * And Requirements	Conditions
<b>Process 1: SNACK FOOD PRODUCTION</b>					
SEASONING TUMBLER A/N: 499293	D97			PM: (9) [RULE 405, 2-7-1986]	D323.1
SCRUBBER, ROTOCONE, AAF INTERNATIONAL, TYPE W A/N: 371971	C98	D89 D90 D91 D92 D93 D94		PM: (9) [RULE 404, 2-7-1986; RULE 405, 2-7-1986]	C8.2, D12.6, D323.1
<b>Process 4: INTERNAL COMBUSTION EQUIPMENT</b>					
INTERNAL COMBUSTION ENGINE, EMERGENCY FIRE, DIESEL FUEL, DETROIT DIESEL, MODEL DDFP-04AT, WITH TURBOCHARGER, 235 BHP A/N: 309749	D71		NOX: PROCESS UNIT**	NOX: 469 LBS/1000 GAL DIESEL (1) [RULE 2012, 5-6-2005]; PM: (9) [RULE 404, 2-7-1986]	C1.2, D12.2
<b>Process 5: Rule 219 Equipment Subject to Source Specific Rules</b>					
RULE 219 EXEMPT EQUIPMENT, COATING EQUIPMENT, PORTABLE, ARCHITECTURAL COATINGS	E81			VOC: (9) [RULE 1113, 11-8-1996; RULE 1113, 6-3-2011; RULE 1171, 11-7-2003; RULE 1171, 5-1-2009]	K67.2
RULE 219 EXEMPT EQUIPMENT, AIR CONDITIONING UNITS	E82				H23.1
RULE 219 EXEMPT EQUIPMENT, ABRASIVE BLASTING EQUIPMENT, GLOVE-BOX, <= 53 FT3, WITH DUST FILTER	E83			PM: (9) [RULE 1140, 2-1-1980; RULE 1140, 8-2-1985; RULE 404, 2-7-1986; RULE 405, 2-7-1986]	D322.1, D381.1, E102.1, K67.1, M333.1
RULE 219 EXEMPT EQUIPMENT, FIRE EXTINGUISHING EQUIPMENT USING HALONS	E84				H23.2

- \* (1) (1A) (1B) Denotes RECLAIM emission factor (2) (2A) (2B) Denotes RECLAIM emission rate  
 (3) Denotes RECLAIM concentration limit (4) Denotes BACT emission limit  
 (5) (5A) (5B) Denotes command and control emission limit (6) Denotes air toxic control rule limit  
 (7) Denotes NSR applicability limit (8) (8A) (8B) Denotes 40 CFR limit (e.g. NSPS, NESHAPS, etc.)  
 (9) See App B for Emission Limits (10) See section J for NESHAP/MACT requirements

\*\* Refer to section F and G of this permit to determine the monitoring, recordkeeping and reporting requirements for this device.

**FACILITY PERMIT TO OPERATE  
FRITO-LAY, INC.**

**SECTION D: DEVICE ID INDEX**

**The following sub-section provides an index  
to the devices that make up the facility  
description sorted by device ID.**

**FACILITY PERMIT TO OPERATE  
 FRITO-LAY, INC.**

**SECTION D: DEVICE ID INDEX**

<b>Device Index For Section D</b>			
<b>Device ID</b>	<b>Section D Page No.</b>	<b>Process</b>	<b>System</b>
D1	1	1	1
D2	1	1	1
D3	1	1	1
D4	1	1	1
D5	1	1	1
D6	1	1	1
D7	1	1	1
C8	1	1	1
C9	1	1	1
D10	1	1	2
D11	2	1	2
D12	2	1	2
C13	2	1	2
C14	2	1	2
D15	2	1	3
D16	2	1	3
D17	2	1	3
D18	2	1	3
D19	2	1	3
D29	5	1	5
D31	5	1	5
D32	7	1	7
D36	6	1	6
D40	7	1	8
D41	7	1	8
D42	8	1	9
D44	8	1	9
D59	8	1	11
D65	4	1	4
D67	4	1	4
D68	8	1	12
D70	6	1	6
D71	14	4	0
D72	12	1	13
D73	12	1	13

**FACILITY PERMIT TO OPERATE  
 FRITO-LAY, INC.**

**SECTION D: DEVICE ID INDEX**

<b>Device Index For Section D</b>			
<b>Device ID</b>	<b>Section D Page No.</b>	<b>Process</b>	<b>System</b>
D74	12	1	13
D79	6	1	6
D80	7	1	7
E81	14	5	0
E82	14	5	0
E83	14	5	0
E84	14	5	0
D85	5	1	5
D86	6	1	5
D87	12	1	14
D88	12	1	14
D89	12	1	14
D90	12	1	14
D91	12	1	14
D92	12	1	14
D93	12	1	14
D94	12	1	14
D95	13	1	14
D96	13	1	14
D97	14	1	14
C98	14	1	14
D103	3	1	3
D104	3	1	3
D105	3	1	3
D106	3	1	3
D107	3	1	3
D108	3	1	3
D109	3	1	3
D110	3	1	3
C111	4	1	3
D112	2	1	3
D113	3	1	3
D114	3	1	3
D116	12	1	14
D117	13	1	14

**FACILITY PERMIT TO OPERATE  
 FRITO-LAY, INC.**

**SECTION D: DEVICE ID INDEX**

Device Index For Section D			
Device ID	Section D Page No.	Process	System
D118	13	1	14
D121	9	1	12
D122	9	1	12
D123	9	1	12
D124	10	1	12
D125	10	1	12
D126	11	1	12
D127	11	1	12
D128	9	1	12
D129	9	1	12
D130	10	1	12
D131	10	1	12
D132	11	1	12
D133	11	1	12
D134	9	1	12
D135	9	1	12
D136	10	1	12
D137	10	1	12
D138	11	1	12
D139	11	1	12
D140	9	1	12
D141	9	1	12
D142	9	1	12
D143	10	1	12
D144	10	1	12
D145	10	1	12
D146	10	1	12
D147	11	1	12
D148	11	1	12
D149	11	1	12
D150	11	1	12
D151	9	1	12
C153	4	1	4
C154	5	1	4
D155	4	1	4

**FACILITY PERMIT TO OPERATE  
FRITO-LAY, INC.**

**SECTION D: DEVICE ID INDEX**

<b>Device Index For Section D</b>			
<b>Device ID</b>	<b>Section D Page No.</b>	<b>Process</b>	<b>System</b>
D156	4	1	4
D157	9	1	12
D158	9	1	12
D159	9	1	12
D160	10	1	12
D161	10	1	12
D162	10	1	12
D163	10	1	12
D164	10	1	12
D165	11	1	12
D166	11	1	12
C167	4	1	4
D172	7	1	9
D173	8	1	9

## FACILITY PERMIT TO OPERATE FRITO-LAY, INC.

### SECTION D: FACILITY DESCRIPTION AND EQUIPMENT SPECIFIC CONDITIONS

**The operator shall comply with the terms and conditions set forth below:**

#### **FACILITY CONDITIONS**

F9.1 Except for open abrasive blasting operations, the operator shall not discharge into the atmosphere from any single source of emissions whatsoever any air contaminant for a period or periods aggregating more than three minutes in any one hour which is:

(a) As dark or darker in shade as that designated No.1 on the Ringelmann Chart, as published by the United States Bureau of Mines; or

(b) Of such opacity as to obscure an observer's view to a degree equal to or greater than does smoke described in subparagraph (a) of this condition.

[RULE 401, 3-2-1984; RULE 401, 11-9-2001]

F14.1 The operator shall not use fuel oil containing sulfur compounds in excess of 0.05 percent by weight.

[RULE 431.2, 5-4-1990; RULE 431.2, 9-15-2000]

F14.2 The operator shall not purchase diesel fuel containing sulfur compounds in excess of 15 ppm by weight as supplied by the supplier.

[RULE 431.2, 5-4-1990; RULE 431.2, 9-15-2000]

F30.1 For the purpose of exemption from Title V requirements, the total emissions from this facility shall not equal or exceed the following specified amounts:

Pollutant	Emission Limit (Tons in any 12 consecutive calendar-month period)
NOx	10

## **FACILITY PERMIT TO OPERATE FRITO-LAY, INC.**

### **SECTION D: FACILITY DESCRIPTION AND EQUIPMENT SPECIFIC CONDITIONS**

**The operator shall comply with the terms and conditions set forth below:**

[RULE 3004(a)(1), 12-12-1997]

#### **SYSTEM CONDITIONS**

S1.2 The operator shall limit the material processed to no more than 5250 ton(s) in any 30-day period.

For the purpose of this condition, material processed shall be defined as pre-cleaned corn.

[RULE 1303(b)(2)-Offset, 5-10-1996; RULE 1303(b)(2)-Offset, 12-6-2002]

[Systems subject to this condition : Process 1, System 1]

S1.3 The operator shall limit the material processed to no more than 6000 ton(s) in any 30-day period.

For the purpose of this condition, material processed shall be defined as corn meal.

[RULE 1303(b)(2)-Offset, 5-10-1996; RULE 1303(b)(2)-Offset, 12-6-2002]

[Systems subject to this condition : Process 1, System 2]

S1.4 The operator shall limit the material processed to no more than 2880 ton(s) in any 30-day period.

For the purpose of this condition, material processed shall be defined as pre-cleaned corn.

[RULE 1303(b)(2)-Offset, 5-10-1996; RULE 1303(b)(2)-Offset, 12-6-2002]

[Systems subject to this condition : Process 1, System 3]

## **FACILITY PERMIT TO OPERATE FRITO-LAY, INC.**

### **SECTION D: FACILITY DESCRIPTION AND EQUIPMENT SPECIFIC CONDITIONS**

**The operator shall comply with the terms and conditions set forth below:**

- S1.5 The operator shall limit the material processed to no more than 936 ton(s) in any 30-day period.

For the purpose of this condition, material processed shall be defined as corn meal.

**[RULE 1303(b)(2)-Offset, 5-10-1996; RULE 1303(b)(2)-Offset, 12-6-2002]**

[Systems subject to this condition : Process 1, System 12]

- S1.6 The operator shall limit the material processed to no more than 673 ton(s) in any one month.

For the purpose of this condition, material processed shall be defined as Tortilla chips.

**[RULE 1303(b)(2)-Offset, 5-10-1996; RULE 1303(b)(2)-Offset, 12-6-2002]**

[Systems subject to this condition : Process 1, System 6]

- S1.7 The operator shall limit the material processed to no more than 1520 ton(s) in any one month.

For the purpose of this condition, material processed shall be defined as cornmeal.

**[RULE 1303(b)(2)-Offset, 5-10-1996; RULE 1303(b)(2)-Offset, 12-6-2002]**

[Systems subject to this condition : Process 1, System 13]

### **DEVICE CONDITIONS**

## FACILITY PERMIT TO OPERATE FRITO-LAY, INC.

### SECTION D: FACILITY DESCRIPTION AND EQUIPMENT SPECIFIC CONDITIONS

**The operator shall comply with the terms and conditions set forth below:**

#### A. Emission Limits

A63.2 The operator shall limit emissions from this equipment as follows:

CONTAMINANT	EMISSIONS LIMIT
ROG	Less than or equal to 6 LBS IN ANY ONE DAY
CO	Less than or equal to 0.7 LBS IN ANY ONE DAY
PM10	Less than or equal to 0.5 LBS IN ANY ONE DAY

[RULE 1303(b)(2)-Offset, 5-10-1996; RULE 1303(b)(2)-Offset, 12-6-2002]

[Devices subject to this condition : D1, D59]

A433.1 The operator shall limit emissions from this equipment as follows::

Contaminant	Requirement	Emission Limit (Units)
PM10	less than or equal to	0.10 lbs/ton
VOC	less than or equal to	0.28 lbs/ton

For the purpose of this condition, tons shall be defined as tons of raw "masa" entering the fryer (input).

[RULE 1303(b)(2)-Offset, 5-10-1996; RULE 1303(b)(2)-Offset, 12-6-2002]

[Devices subject to this condition : C153]

#### B. Material/Fuel Type Limits

## FACILITY PERMIT TO OPERATE FRITO-LAY, INC.

### SECTION D: FACILITY DESCRIPTION AND EQUIPMENT SPECIFIC CONDITIONS

**The operator shall comply with the terms and conditions set forth below:**

B59.1 The operator shall only use the following material(s) in this device :

Cornmeal puffs, which do not contain VOC's.

[RULE 1303(b)(2)-Offset, 5-10-1996; RULE 1303(b)(2)-Offset, 12-6-2002]

[Devices subject to this condition : D118]

#### **C. Throughput or Operating Parameter Limits**

C1.2 The operator shall limit the operating time to no more than 200 hour(s) in any one year.

[RULE 1110.2, 6-3-2005; RULE 1304(a)-Modeling and Offset Exemption, 6-14-1996;  
RULE 2012, 5-6-2005]

[Devices subject to this condition : D71]

C1.3 The operator shall limit the material processed to no more than 615.6 ton(s) in any 30-day period.

To comply with this condition, the operator shall keep records, in a manner approved by the district for the following parameter(s) or item(s): A. The amount of material processed for every 30-day period, expressed in tons; and B. The start date and end date for every 30-day period.

For the purpose of this condition, material processed should be defined as "masa" entering the fryer (input).

[RULE 1303(b)(2)-Offset, 5-10-1996; RULE 1303(b)(2)-Offset, 12-6-2002]

## FACILITY PERMIT TO OPERATE FRITO-LAY, INC.

### SECTION D: FACILITY DESCRIPTION AND EQUIPMENT SPECIFIC CONDITIONS

**The operator shall comply with the terms and conditions set forth below:**

[Devices subject to this condition : D65]

- C6.1 The operator shall use this equipment in such a manner that the temperature being monitored, as indicated below, does not exceed 425 Deg F.

The operator shall install and maintain a(n) temperature guage to accurately measure and record the temperature of the oil.

**[RULE 1303(b)(2)-Offset, 5-10-1996; RULE 1303(b)(2)-Offset, 12-6-2002]**

[Devices subject to this condition : D65, D68, D95]

- C6.2 The operator shall use this equipment in such a manner that the temperature being monitored, as indicated below, does not exceed 400 Deg F.

To comply with this condition, the operator shall monitor the temperature as specified in condition number 12-3.

**[RULE 3004(a)(4)-Periodic Monitoring, 12-12-1997]**

[Devices subject to this condition : D59]

- C6.3 The operator shall use this equipment in such a manner that the differential pressure being monitored, as indicated below, does not exceed 4 inches water column.

To comply with this condition, the operator shall monitor the differential pressure as specified in condition number 12-7.

**[RULE 3004(a)(4)-Periodic Monitoring, 12-12-1997]**

[Devices subject to this condition : C111]

- C8.1 The operator shall use this equipment in such a manner that the temperature being monitored, as indicated below, is not less than 1400 Deg F.

## FACILITY PERMIT TO OPERATE FRITO-LAY, INC.

### SECTION D: FACILITY DESCRIPTION AND EQUIPMENT SPECIFIC CONDITIONS

**The operator shall comply with the terms and conditions set forth below:**

To comply with this condition, the operator shall install and maintain a(n) temperature reading device to accurately indicate the temperature of the afterburner.

**[RULE 1303, 5-10-1996; RULE 1303, 12-6-2002; RULE 3004(a)(4)-Periodic Monitoring, 12-12-1997]**

[Devices subject to this condition : D68, D95]

- C8.2 The operator shall use this equipment in such a manner that the pressure being monitored, as indicated below, is not less than 40 Psig.

**[RULE 3004(a)(4)-Periodic Monitoring, 12-12-1997]**

[Devices subject to this condition : C98]

- C8.3 The operator shall use this equipment in such a manner that the temperature being monitored, as indicated below, is not less than 1500 Deg F.

The operator shall install a continuous temperature recorder to measure and record the temperature in the combustion chamber of the oxidizer. Such a system shall have an accuracy of within 1% of the temperature being monitored and shall be inspected, maintained, and calibrated on an annual basis in accordance with the manufacturer's specifications. The temperature indicating and recording system shall be in operation whenever the equipment it serves is in operation.

The operator shall maintain records in a manner approved by the District, to demonstrate compliance with this condition.

**[RULE 1303(b)(2)-Offset, 5-10-1996; RULE 1303(b)(2)-Offset, 12-6-2002]**

[Devices subject to this condition : C153]

## FACILITY PERMIT TO OPERATE FRITO-LAY, INC.

### SECTION D: FACILITY DESCRIPTION AND EQUIPMENT SPECIFIC CONDITIONS

**The operator shall comply with the terms and conditions set forth below:**

#### **D. Monitoring/Testing Requirements**

D12.1 The operator shall install and maintain a(n) differential pressure gauge to accurately indicate the differential pressure across the bags.

[**RULE 1303(a)(1)-BACT, 5-10-1996; RULE 1303(a)(1)-BACT, 12-6-2002**]

[Devices subject to this condition : C13, C14]

D12.2 The operator shall install and maintain a(n) timer to accurately indicate the elapsed operating time of the engine.

[**RULE 1110.2, 6-3-2005; RULE 1304(a)-Modeling and Offset Exemption, 6-14-1996;  
RULE 2012, 5-6-2005**]

[Devices subject to this condition : D71]

D12.3 The operator shall install and maintain a(n) temperature gauge to accurately indicate the temperature of the oil.

[**RULE 1303(b)(2)-Offset, 5-10-1996; RULE 1303(b)(2)-Offset, 12-6-2002**]

[Devices subject to this condition : D59, D68, D95]

D12.6 The operator shall install and maintain a(n) pressure gauge to accurately indicate the pressure of the water supply line.

[**RULE 3004(a)(4)-Periodic Monitoring, 12-12-1997**]

[Devices subject to this condition : C98]

## FACILITY PERMIT TO OPERATE FRITO-LAY, INC.

### SECTION D: FACILITY DESCRIPTION AND EQUIPMENT SPECIFIC CONDITIONS

**The operator shall comply with the terms and conditions set forth below:**

D12.7 The operator shall install and maintain a(n) differential pressure gauge to accurately indicate the differential pressure across the filter.

**[RULE 3004(a)(4)-Periodic Monitoring, 12-12-1997]**

[Devices subject to this condition : C111]

D28.7 The operator shall conduct source test(s) in accordance with the following specifications:

The test shall be conducted to determine the NOX emissions at the outlet.

The test shall be conducted within 60 days after achieving maximum production rate, but no later than 180 days after initial start-up.

The test shall be conducted only after a source test protocol has been approved by the District.

Source test shall be conducted when this equipment is operating at maximum load.

The District shall be notified of the date and time of the test at least 10 days prior to the test.

The test shall be conducted at least once every five years.

**[RULE 1303(b)(2)-Offset, 5-10-1996; RULE 1303(b)(2)-Offset, 12-6-2002]**

[Devices subject to this condition : D85, D86]

D28.9 The operator shall conduct source test(s) in accordance with the following specifications:

## FACILITY PERMIT TO OPERATE FRITO-LAY, INC.

### SECTION D: FACILITY DESCRIPTION AND EQUIPMENT SPECIFIC CONDITIONS

**The operator shall comply with the terms and conditions set forth below:**

The test shall be conducted every five-year period with the first five-year period ending on December 31, 2009.

The test shall be conducted to determine the NOX emissions at the outlet.

**[RULE 2012, 5-6-2005]**

[Devices subject to this condition : D118]

D28.10 The operator shall conduct source test(s) in accordance with the following specifications:

The test shall be conducted to determine the NOX emissions at the outlet.

The test shall be conducted within 60 days after achieving maximum production rate, but no later than 180 days after initial start-up.

The test shall be conducted only after a source test protocol has been approved by the District.

Source test shall be conducted when this equipment is operating at maximum load.

The District shall be notified of the date and time of the test at least 10 days prior to the test.

**[RULE 1303(b)(2)-Offset, 5-10-1996; RULE 1303(b)(2)-Offset, 12-6-2002]**

[Devices subject to this condition : D42]

D182.1 The operator shall test this equipment in accordance with the following specifications:

## **FACILITY PERMIT TO OPERATE FRITO-LAY, INC.**

### **SECTION D: FACILITY DESCRIPTION AND EQUIPMENT SPECIFIC CONDITIONS**

**The operator shall comply with the terms and conditions set forth below:**

The test shall be conducted to demonstrate compliance with the VOC and PM10 mass emission rates specified on this permit.

A source test protocol shall be submitted to the district no later than 60 days after the initial start-up of this equipment unless otherwise approved in writing by the district. The test protocol shall be approved in writing by the district before the test commences. The test protocol shall include completed district forms ST-1 and ST-2 specifying the proposed operating conditions of the equipment during the test, and the identity of the testing laboratory.

The source test protocol shall include a statement from the testing laboratory certifying it meets the criteria in district rule 304(k) and a description of the sampling and analytical procedures to be used.

The source test shall consist of, but may not be limited to, testing at the exhaust of the oxidizer for: 1) Volatile Organic Compounds (VOC), in LBS/TON. 2) PM10, in LBS/TON. 3) Process Rate 4) Temperature.

A written notice of the source tests shall be submitted to the district at least 14 days prior to the source testing date so that an observer from the district may be present.

The test shall be conducted once every 5 year period with the first period ending December 31, 2017.

Two complete copies of the source test report shall be submitted to the district within 45 days after the source test date unless otherwise approved in writing by the district. The source test report shall include, but may not be limited to, all testing data required by this condition.

A testing laboratory certified by the California Air Resources Board in the required test methods for criteria pollutants to be measured, and in compliance with the district rule 304 (no conflict of interest) shall conduct the test.

Sampling facilities shall comply with the district guideline for construction of sampling and testing facilities, pursuant to rule 217.

## **FACILITY PERMIT TO OPERATE FRITO-LAY, INC.**

### **SECTION D: FACILITY DESCRIPTION AND EQUIPMENT SPECIFIC CONDITIONS**

**The operator shall comply with the terms and conditions set forth below:**

**[RULE 1303(a)(1)-BACT, 5-10-1996; RULE 3004(a)(4)-Periodic Monitoring,  
12-12-1997]**

[Devices subject to this condition : C153]

D322.1 The operator shall perform annual inspection of the equipment and filter media for leaks, broken or torn filter media, and improperly installed filter media.

**[RULE 3004(a)(4)-Periodic Monitoring, 12-12-1997]**

[Devices subject to this condition : C13, C14, E83, C111]

## FACILITY PERMIT TO OPERATE FRITO-LAY, INC.

### SECTION D: FACILITY DESCRIPTION AND EQUIPMENT SPECIFIC CONDITIONS

**The operator shall comply with the terms and conditions set forth below:**

D323.1 The operator shall conduct an inspection for visible emissions from all stacks and other emission points of this equipment whenever there is a public complaint of visible emissions, whenever visible emissions are observed, and on a semi-annual basis, at least, unless the equipment did not operate during the entire semi-annual period. The routine semi-annual inspection shall be conducted while the equipment is in operation and during daylight hours.

If any visible emissions (not including condensed water vapor) are detected that last more than three minutes in any one hour, the operator shall verify and certify within 24 hours that the equipment causing the emission and any associated air pollution control equipment are operating normally according to their design and standard procedures and under the same conditions under which compliance was achieved in the past, and either:

- 1). Take corrective action(s) that eliminates the visible emissions within 24 hours and report the visible emissions as a potential deviation in accordance with the reporting requirements in Section K of this permit; or
- 2). Have a CARB-certified smoke reader determine compliance with the opacity standard, using EPA Method 9 or the procedures in the CARB manual "Visible Emission Evaluation", within three business days and report any deviations to AQMD.

The operator shall keep the records in accordance with the recordkeeping requirements in Section K of this permit and the following records:

- 1). Stack or emission point identification;
- 2). Description of any corrective actions taken to abate visible emissions;
- 3). Date and time visible emission was abated; and
- 4). All visible emission observation records by operator or a certified smoke reader.

**FACILITY PERMIT TO OPERATE  
FRITO-LAY, INC.**

**SECTION D: FACILITY DESCRIPTION AND EQUIPMENT SPECIFIC CONDITIONS**

**The operator shall comply with the terms and conditions set forth below:**

**[RULE 3004(a)(4)-Periodic Monitoring, 12-12-1997]**

[Devices subject to this condition : C8, C9, D29, D31, D32, D36, D40, D59, D65, D68, D87, D88, D89, D90, D91, D92, D93, D94, D95, D96, D97, C98, D116, D117, D121, D122, D123, D124, D125, D126, D127, D128, D129, D130, D131, D132, D133, D134, D135, D136, D137, D138, D139, D140, D141, D142, D143, D144, D145, D146, D147, D148, D149, D150, D151, C153, D157, D158, D159, D160, D161, D162, D163, D164, D165, D166]

## **FACILITY PERMIT TO OPERATE FRITO-LAY, INC.**

### **SECTION D: FACILITY DESCRIPTION AND EQUIPMENT SPECIFIC CONDITIONS**

**The operator shall comply with the terms and conditions set forth below:**

D323.2 The operator shall conduct an inspection for visible emissions from all stacks and other emission points of this equipment whenever there is a public complaint of visible emissions, whenever visible emissions are observed, and on an annual basis, at least, unless the equipment did not operate during the entire annual period. The routine annual inspection shall be conducted while the equipment is in operation and during daylight hours.

If any visible emissions (not including condensed water vapor) are detected that last more than three minutes in any one hour, the operator shall verify and certify within 24 hours that the equipment causing the emission and any associated air pollution control equipment are operating normally according to their design and standard procedures and under the same conditions under which compliance was achieved in the past, and either:

- 1). Take corrective action(s) that eliminates the visible emissions within 24 hours and report the visible emissions as a potential deviation in accordance with the reporting requirements in Section K of this permit; or
- 2). Have a CARB-certified smoke reader determine compliance with the opacity standard, using EPA Method 9 or the procedures in the CARB manual "Visible Emission Evaluation", within three business days and report any deviations to AQMD.

The operator shall keep the records in accordance with the recordkeeping requirements in Section K of this permit and the following records:

- 1). Stack or emission point identification;
- 2). Description of any corrective actions taken to abate visible emissions;
- 3). Date and time visible emission was abated; and
- 4). All visible emission observation records by operator or a certified smoke reader.

## FACILITY PERMIT TO OPERATE FRITO-LAY, INC.

### SECTION D: FACILITY DESCRIPTION AND EQUIPMENT SPECIFIC CONDITIONS

**The operator shall comply with the terms and conditions set forth below:**

**[RULE 3004(a)(4)-Periodic Monitoring, 12-12-1997]**

[Devices subject to this condition : D1, D2, D3, D4, D5, D6, D7, D10, D11, D12, D15, D16, D17, D18, D19, D41, D42, D44, D72, D79, D80, D85, D86, D103, D104, D105, D106, D107, D108, D109, D110, D172]

D381.1 The operator shall conduct an inspection for visible emissions from all stacks and other emission points of this equipment whenever there is a public complaint of visible emissions, whenever visible emissions are observed, and on an annual basis, at least, unless the equipment did not operate during the entire annual period. The routine annual inspection shall be conducted while the equipment is in operation and during daylight hours. If any visible emissions (not including condensed water vapor) are detected, the operator shall take corrective action(s) that eliminates the visible emissions within 24 hours and report the visible emissions as a potential deviation in accordance with the reporting requirements in Section K of this permit.

The operator shall keep the records in accordance with the recordkeeping requirements in Section K of this permit and the following records:

- 1). Stack or emission point identification;
- 2). Description of any corrective actions taken to abate visible emissions; and
- 3). Date and time visible emission was abated.

**[RULE 3004(a)(4)-Periodic Monitoring, 12-12-1997]**

[Devices subject to this condition : C13, C14, D73, D74, E83, C111]

#### **E. Equipment Operation/Construction Requirements**

## FACILITY PERMIT TO OPERATE FRITO-LAY, INC.

### SECTION D: FACILITY DESCRIPTION AND EQUIPMENT SPECIFIC CONDITIONS

**The operator shall comply with the terms and conditions set forth below:**

E17.1 The operator shall not use more than 1 of the following items simultaneously:

Device ID: D95 [FRYER]

Device ID: D118 [Drying Oven]

This condition shall not apply during equipment sanitation period.

[**RULE 1303(b)(2)-Offset, 5-10-1996; RULE 1303(b)(2)-Offset, 12-6-2002**]

[Devices subject to this condition : D95, D118]

E73.1 Notwithstanding the requirements of Section E conditions, the operator shall not use this equipment for baking leavened bakery products.:

[**RULE 1303(b)(2)-Offset, 5-10-1996; RULE 1303(b)(2)-Offset, 12-6-2002**]

[Devices subject to this condition : D79, D80]

E102.1 The operator shall discharge dust collected in this equipment only into closed containers.

[**RULE 1303(a)(1)-BACT, 5-10-1996; RULE 1303(a)(1)-BACT, 12-6-2002; RULE 3004(a)(4)-Periodic Monitoring, 12-12-1997**]

[Devices subject to this condition : C13, C14, E83, C111]

#### **H. Applicable Rules**

H23.1 This equipment is subject to the applicable requirements of the following rules or regulations:

**FACILITY PERMIT TO OPERATE  
 FRITO-LAY, INC.**

**SECTION D: FACILITY DESCRIPTION AND EQUIPMENT SPECIFIC CONDITIONS**

**The operator shall comply with the terms and conditions set forth below:**

Contaminant	Rule	Rule/Subpart
Refrigerants	District Rule	1415
Refrigerants	40CFR82, SUBPART	F

[RULE 1415, 10-14-1994; 40CFR 82 Subpart F, 5-14-1993]

[Devices subject to this condition : E82]

H23.2 This equipment is subject to the applicable requirements of the following rules or regulations:

Contaminant	Rule	Rule/Subpart
Halon	District Rule	1418

[RULE 1418, 9-10-1999]

[Devices subject to this condition : E84]

**K. Record Keeping/Reporting**

K67.1 The operator shall keep records, in a manner approved by the District, for the following parameter(s) or item(s):

the date, time and description of any maintenance or repairs resulting from the inspection

the name of the person performing the inspection and/or maintenance of the filter media

the date, time and results of the inspection

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**SECTION D: FACILITY DESCRIPTION AND EQUIPMENT SPECIFIC CONDITIONS**

**The operator shall comply with the terms and conditions set forth below:**

**[RULE 3004(a)(4)-Periodic Monitoring, 12-12-1997]**

[Devices subject to this condition : C13, C14, E83, C111]

K67.2 The operator shall keep records, in a manner approved by the District, for the following parameter(s) or item(s):

For architectural applications where no thinners, reducers, or other VOC containing materials are added, maintain semi-annual records for all coating consisting of (a) coating type, (b) VOC content as supplied in grams per liter (g/l) of materials for low-solids coatings, (c) VOC content as supplied in g/l of coating, less water and exempt solvent, for other coatings.

For architectural applications where thinners, reducers, or other VOC containing materials are added, maintain daily records for each coating consisting of (a) coating type, (b) VOC content as applied in grams per liter (g/l) of materials used for low-solids coatings, (c) VOC content as applied in g/l of coating, less water and exempt solvent, for other coatings.

**[RULE 3004(a)(4)-Periodic Monitoring, 12-12-1997]**

[Devices subject to this condition : E81]

**M. Title V Permit Shield**

M333.1 Permit Shield. Notwithstanding the other requirements and conditions in this permit, this device is not subject to the following rule requirement(s):

Rule	Number/Subpart	Adopted/Amended Date	Non-Applicable Requirement(s)
District Rule	1140	02-Aug-1985	(d)

**FACILITY PERMIT TO OPERATE  
FRITO-LAY, INC.**

**SECTION D: FACILITY DESCRIPTION AND EQUIPMENT SPECIFIC CONDITIONS**

**The operator shall comply with the terms and conditions set forth below:**

Compliance with the conditions of this Title V permit shall be deemed in compliance with any regulatory requirements applicable as of the date of permit issuance to this device, provided that such regulatory requirements are included and specifically identified in this permit. Nothing in this permit or in any permit shield can alter or affect: (a) under Section 303 of the Federal Clean Air Act, the provisions for emergency orders; (b) the liability of the operator for any violation of applicable requirements prior to or at the time of permit issuance; (c) the applicable requirements of the Acid Rain Program; (d) the ability of EPA to obtain information from the operator pursuant to Section 114 of the Federal Clean Air Act; (e) the applicability of state or local requirements that are not "applicable requirements", as defined in Rule 3000, at the time of permit issuance but which do not apply to the facility, such as toxics requirements unique to the State; or, (f) the applicability of regulatory requirements with compliance dates after the permit issuance date. This permit shield shall not apply to any operational change made pursuant to the operational flexibility provisions of District Rule 3005.

**[RULE 3004(c)-Permit Shield, 12-12-1997]**

**[Devices subject to this condition : E83]**