



**UNITED STATES ENVIRONMENTAL PROTECTION AGENCY
REGION 5
77 WEST JACKSON BOULEVARD
CHICAGO, ILLINOIS 60604**

DATE: 07/27/2021

SUBJECT: CLEAN AIR ACT INSPECTION REPORT
World's Finest Chocolate Inc., Chicago, IL 60632-3062

FROM: Karyn DeFranco, Inspector
AECAB (MN/OH)

THRU: Brian Dickens, Section Chief
AECAB (MN/OH)

TO: File

BASIC INFORMATION

Facility Name: World's Finest Chocolate Inc.

Facility Location: 4801 South Lawndale Avenue

Date of Inspection: 06/28/2021

EPA Inspector(s):

1. Karyn DeFranco, Inspector
2. Karina Kuc, Inspector

Other Attendees:

1. Tiffany Hagstrom, Continuous Improvement and Safety Manager, World's Finest Chocolate Inc.
2. Joel Sanchez, Stationary Engineer Lead, World's Finest Chocolate Inc.
3. Joe Campbell, Stationary Engineer, World's Finest Chocolate Inc.
4. Mike Tamez, Director of Quality, World's Finest Chocolate Inc.

Contact Email Address: mtamez@wfchocolate.com and thagstrom@wfchocolate.com

Purpose of Inspection: To investigate compliance with FESOP and VOC limits.

Facility Type: Chocolate and Confectionary Products Processing Facility

Regulations Central to Inspection: The FESOP requires compliance with VOC content limits, throughput, and emissions.

Arrival Time: June 28th, 2021, 2:00 PM

Departure Time: June 28th, 2021, 3:21 PM

Inspection Type:

- Unannounced Inspection
- Announced Inspection

OPENING CONFERENCE

- Presented Credentials
- Stated authority and purpose of inspection
- Provided Small Business Resource Information Sheet
- Small Business Resource Information Sheet not provided. Reason: Not a small business.
- Provided CBI warning to facility

The following information was obtained verbally from World's Finest Chocolate Inc. unless otherwise noted.

Process Description:

World's Finest Chocolate Inc. (WFC) operates a chocolate and confectionary products processing facility. Molten chocolate from an outside supplier is pumped into WFC's tanks. The molten chocolate is then poured into molds and put through cooling towers to temper the chocolate. Other operations include almond roasting on a gas-fired roaster and panning process.

Staff Interview:

The facility currently has approximately 275 employees and typically run two shifts per day, operating 20-24 hours a day, five days per week.

The facility operates several different lines and operations to create varying products. Shell Moulding D-Line and the Queen Anne Line both mold and temper molten chocolate. Tempering units are chilled with either water or glycol, except for the Queen Anne line that uses refrigerant (R22 Freon).

WFC creates almond products using a natural gas-fired almond roaster and panning process. Almonds are fed to the hopper, then roasted in the oil-roaster, cooled, and chopped. Emissions from the almond roaster are vented to the atmosphere. The panning process involves covering the roasted almonds in liquid chocolate spray and glazing while inside rotating drums. There are several rotating drums within the panning room, with a pickup in the middle of the room venting emissions to a dust filter.

TOUR INFORMATION

EPA Tour of the Facility: Yes

Data Collected and Observations:

EPA toured the facility. EPA inspected the chocolate tempering lines, almond processing and roasting area, panning process areas, and emission vents.

Photos and/or Videos: were not taken during the inspection.

Field Measurements: were not taken during this inspection.

CLOSING CONFERENCE

Provided U.S. EPA point of contact to the facility

Requested documents:

- Emissions calculation spreadsheet and report, 2019 and 2020;
- Throughput records (2019 and 2020) of:
 - Polish;
 - Almonds;
 - Flavor (Shell Moulding Line D and Queen Anne Line); and
- Records and maintenance for the Queen Anne Line refrigerant, 2019 through present.

DIGITAL SIGNATURES

Report Author: **KARYN DEFRANCO**
Digitally signed by KARYN DEFRANCO
Date: 2021.07.26 14:19:50 -05'00'

Section Chief: **Brian Dickens**
Digitally signed by Brian Dickens
Date: 2021.07.26 15:11:22 -05'00'