



REGION 5

CHICAGO, IL 60604

MEMORANDUM

SUBJECT: CLEAN AIR ACT INSPECTION REPORT
The Kroger Company – Indianapolis Bakery, Indianapolis, Indiana

FROM: Dakota Prentice, Environmental Engineer
AECAB (IL/IN)

THRU: Nathan Frank, Section Supervisor
AECAB (IL/IN)

TO: File

BASIC INFORMATION

Facility Name: The Kroger Company – Indianapolis Bakery

Facility Location: 6801 English Avenue, Indianapolis, Indiana

Date of Inspection: December 3, 2024

EPA Inspector(s):

1. Dakota Prentice, Environmental Engineer
2. Veronica Fischer, Environmental Engineer

Other Attendees:

1. Tyrone Doss, Site Leader – Kroger
2. Patrick Kennedy, Plant Senior Engineering Leader – Kroger
3. Johnathan Bautista, Environmental Manager – IDEM
4. Brian Guess, Environmental Engineer – IDEM

Contact Email Address: Tyrone Doss – tyrone.doss@kroger.com and Patrick Kennedy – pat.kennedy@kroger.com

Purpose of Inspection: to determine compliance with the federally enforceable state operating permit (FESOP) issued by the Indiana Department of Environmental Management (IDEM)

Facility Type: Commercial bakery

Facility Name: The Kroger Company – Indianapolis Bakery
Facility Location: 6801 English Avenue, Indianapolis, Indiana
Date of Inspection: December 3, 2024

Regulations Central to Inspection: Conditions of the FESOP issued by IDEM

Arrival Time: 1:45PM

Departure Time: 2:50PM

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 Kroger representatives unless otherwise noted.

Process Description:

The Facility is a commercial bakery producing bread, buns, and flour tortillas. Bread and bun production begins with the mixing of raw materials, including flour, yeast, and water. The material is first placed in one of four fermentation tanks in the “brew room.” From the fermentation tank, the dough is moved to one of four mixers for final mixing. After the mixers the dough passes through a divider, where it is cut and then placed into a pan. The dough in the pans is conveyed to one of two proof boxes where additional fermentation occurs. After the proof boxes, the dough is sent to one of two ovens. From the ovens, the bread moves through a cooling line prior to cutting and packaging prior to shipment. Flour tortilla production does not use yeast and therefore does not utilize fermentation tanks in the brew room or a proof box. Tortilla production begins at mixing, is divided and shaped, and baked in a dedicated oven.

Staff Interview:

The Facility uses dedicated equipment for each type of bread produced. This includes mixers, dividers, proof boxes (except for tortillas), and ovens. The bun oven is a spiral-style oven controlled by a catalytic oxidizer, the bread oven is a rack-style oven that is uncontrolled, and the tortilla oven is a slat-style oven that is uncontrolled. The Facility monitors inlet and outlet temperatures at the catalytic oxidizer to ensure proper operation. The catalytic oxidizer is inspected once per year by a third party.

TOUR INFORMATION

EPA Toured the Facility: Yes

Facility Name: The Kroger Company – Indianapolis Bakery
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Data Collected and Observations:

EPA toured the Facility, observing the bread and tortilla production lines. The bun line was not in operation while EPA was onsite. Photos and videos were taken during the tour, see Appendix A.

Photos and/or Videos: were taken during the inspection and are listed in Appendix A.

Field Measurements: were not taken during this inspection.

CLOSING CONFERENCE

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

Requested documents:

- The most recent performance test at the catalytic oxidizer.
- The last three years of annual emission reports.
- The last three years of catalytic oxidizer inspections.

DIGITAL SIGNATURES

Report Author: DAKOTA PRENTICE Digitally signed by DAKOTA PRENTICE
Date: 2025.01.06 14:33:23 -06'00'

Section Supervisor: NATHAN FRANK Digitally signed by NATHAN FRANK
Date: 2025.01.10 15:07:46 -06'00'

APPENDICES

Appendix A: Digital Image Log and Digital Video Log

Facility Name: The Kroger Company – Indianapolis Bakery
Facility Location: 6801 English Avenue, Indianapolis, Indiana
Date of Inspection: December 3, 2024

APPENDIX A: DIGITAL IMAGE LOG AND DIGITAL VIDEO LOG

Inspector Name: V. Fischer **Archival Record Location:** AECAB Library > Enf_Kroger Bakery_IN_24 > Photos and Videos

Image/Video Number	File Name	Date	Description of Image
1	FLIR0101.jpeg	12/3/24	Bread Oven
2	FLIR0102.mp4	12/3/24	Bread Oven
3	FLIR0103.mp4	12/3/24	Bread Oven
4	FLIR0104.mp4	12/3/24	Bread Proof Box
5	FLIR0105.jpg	12/3/24	Catalytic Oxidizer Temperatures
6	FLIR0106.jpg	12/3/24	Catalytic Oxidizer Process Flow Display