

Facility Name: KB Specialty Foods
Facility Location: 1225 N Broadway St, Greensburg, Indiana
Date of Inspection: March 27, 2019



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

DATE: APR 10 2019
SUBJECT: CLEAN AIR ACT INSPECTION REPORT
K.B. Specialty Foods
FROM: Marie St. Peter, Environmental Engineer
AECAB (MN/OH)
THRU: Brian Dickens, Section Chief
AECAB (MN/OH)
TO: File

BASIC INFORMATION

Facility Name: K.B. Specialty Foods

Facility Location: 1225 N Broadway Street

Date of Inspection: March 27, 2019

EPA Inspector(s):

1. Marie St. Peter, Environmental Engineer
2. Charlie Hall, Environmental Engineer

Other Attendees

1. Doug Bohman, Plant Site Leader, Kroger Company
2. Suzanne Little, Plant Engineer, Kroger Company
3. Tim Schebler, Senior Resource Leader, Kroger Company
4. Jeff Dunfee, Maintenance Manager, Kroger Company

Contact Email Address: doug.bohman@kroger.com

Purpose of Inspection: CFC Inspection

Facility Type: Commercial food preparation

Regulations Central to Inspection: 40 CFR Subpart F

Facility Name: KB Specialty Foods
Facility Location: 1225 N Broadway St, Greensburg, Indiana
Date of Inspection: March 27, 2019
Arrival Time: 9:15 AM
Departure Time: 11:30 AM

Inspection Type:

- ☐ Unannounced Inspection
- ☒ Announced Inspection

OPENING CONFERENCE

- ☒ Credentials Presented
- ☒ CBI warning to facility provided

The following information was obtained verbally from KB Staff unless otherwise noted.

Process Description:

This facility produces food products found in the deli section (e.g., coleslaw salads) of Kroger grocery stores. Central to EPA's inspection was the use of industrial process refrigeration units (IPRUs) which use non-exempt refrigerants in its food preparation processes. Generally put, a large amount of the Facility's IPRUs of interest to EPA are used to chill entire workrooms. This is because the Facility's finished products and many of its raw materials must be kept cool at all times. Other IPRUs of interest to EPA are used for more specific purposes, such as chilling water for vegetables and cooling pasta.

Staff Interview: The Facility is taking measures to remove all refrigeration units which use R-22. They expect all of these units to be removed in 2-3 years, at latest. The Facility's glycol loop and "Chester Jensen" units, which currently use R-22, will be replaced with units that use ammonia in 6 months. The glycol loop is the largest R-22 IPRU at the facility, with a full capacity of 5,000 lbs. Staff stated that the unit typically runs using 2,000 lbs R-22. The second largest R-22 IPRU is the Chester Jensen unit, which has a full capacity of 630 lbs but typically operates using 600 lbs R-22. Other, smaller, R-22 using IPRUs at the facility which were of interest to EPA are its Commissary Refrigeration Units, Docks Refrigeration System, North Spot Pack and South Spot Pack systems. Their full capacities are 200, 200, 180 and 180 lbs, respectively. There is also the Mueller Unit, which uses R-407A as its coolant, has a capacity of 150 lbs and typically operates using 85 lbs of coolant.

While the Facility does employ one R-22 certified technician who completes daily inspections and minor repairs on its IPRUs, the majority of these units' repairs, maintenance, management and recordkeeping is handled by Deem, a contractor. Repairs on its IPRUs taking more than 30 days almost never happen, and there are no issues with finding spare parts for these units' systems. If a leak is found, the unit is shutdown, if possible, then isolated and repaired. Any required check-ups due to a leaking unit are also handled by Deem.

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TOUR INFORMATION

EPA toured the facility: Yes

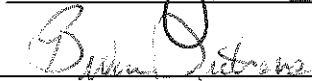
CLOSING CONFERENCE

Requested documents:

- Facility map

SIGNATURES

Report Author:  Date: 4/10/2019

Section Chief:  Date: 4/10/19