

Facility Name: Pepperidge Farm, Inc.

Facility Location: 230 Second Street, Downers Grove, Illinois 60515

Date of Inspection: May 17, 2022



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

SUBJECT: CLEAN AIR ACT INSPECTION REPORT
Pepperidge Farm, Downers Grove, IL

FROM: Virginia Galinsky, Environmental Engineer
AECAB (MN/OH)

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

TO: File

BASIC INFORMATION

Facility Name: Pepperidge Farm, Inc.

Facility Location: 230 Second Street, Downers Grove, Illinois 60515

Date of Inspection: May 17, 2022

EPA Inspector(s):

1. Virginia Galinsky, Environmental Engineer

Other Attendees:

1. Dan Rozycki, Associate Technician Engineering
2. Matt Price, Quality Technologist
3. Brian Fitzpatrick, Sanitation Leader
4. Tricia Gibbs, HR Manager
5. Yvette Poole, Plant Manager
6. John Sweeny, Safety Manager
7. Andrew Guay, Engineering Manager

Contact Email Address: Dan_Rozycki@campbells.com

Purpose of Inspection: Investigate VOC sources and determine whether the facility is in compliance with VOC emission limits.

Facility Type: Bread and bun manufacturing facility

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Regulations Central to Inspection: Title V Permit. The Title V Permit limits emissions of VOC from each Line 3 and Line 5 to 5 tons per month and 39.9 tons per year, per line.

Arrival Time: 10:45 AM

Departure Time: 12:25 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 Mr. Rozycki, Ms. Gibbs, or Ms. Poole unless otherwise noted.

Company Ownership: Campbell's has owned Pepperidge Farm since 1961.

Process Description:

Flour is brought in by railcar or truck and stored in indoor silos which vent inside the building. Yeast arrives by tanker, and sugar and salt arrive in supersacks. Other micro-ingredients arrive in bags. Material is moved pneumatically to the mixers, and the main ingredients are automatically scaled. Some of the micro-ingredients are manually added into the mixers. From the mixers, the dough is transferred to a de-chunker where it is broken into smaller pieces. Those pieces then go to the divider, sheeter and molder before going through the proofer, oven, and finally cooling and packaging.

Staff Interview: The facility runs 3 shifts, usually 6 days per week but sometimes 7 around holidays. It has three main production lines: Lines 2 and 3, which make bread, and Line 5, which makes buns. Line 1 used to make muffins and cakes but shut down about 8 years ago. About 60 different types of bread and 25 types of buns are made at the facility.

A divider, rounder, and ambient air proofer from the old Line 4 are still active, and are used in conjunction with portions of Line 5 to make certain products. The facility cannot operate all of Line 5 and the Line 4 components simultaneously as the Line 5 proofer and oven can only handle material from either the Line 4 equipment or the Line 5 equipment. The Line 4 equipment typically operates 2 shifts per week.

Annually, Line 2 has the highest volume of product, followed by Line 3 and Line 5 (and then 4 if it were considered separately), but the volume varies seasonally. The facility personnel did not

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recall any projects to increase production at the facility, but noted that production tonnage on Line 2 had probably decreased over the last 20 years due to producing more retail bread.

The facility is required to conduct a performance test on Lines 3 and 5 every five years. During these tests, they don't pick a particular product to run, but they try to make sure that they have unbroken production during that time.

The facility has some small dust collectors for their depanning operations which vent indoors. They also have vent filters on their storage silos which vent indoors.

TOUR INFORMATION

EPA Tour of the Facility: Yes

Data Collected and Observations:

I walked along Line 2 and saw the 3 mixers, the chunker, divider, proofer, oven, cooling and packaging. The proofer for Line 2 was newer and Mr. Rozycki and Ms. Gibbs stated that it had been replaced recently due to it being past the end of its life. It was changed from a tray design to a circular design consistent with corporate goals for similar equipment across different facilities, with no change in capacity. We walked back along Lines 3 and 5 and saw that Line 4 equipment was running for Line 5. I observed that the Line 3 oven had 3 stacks, and Mr. Rozycki confirmed that they test all three stacks during the performance test.

I did not measure VOC emissions while on site, but I requested records of VOC emissions and testing be emailed to me (see "Requested Documents" below).

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:

- The report from the most recent VOC performance tests on Lines 3 and 5
- Explanation of how VOC emission calculations are done
- 2021 annual VOC emissions for each line, or complete annual emission report

DIGITAL SIGNATURES

Report Author: VIRGINIA GALINSKY
Digitally signed by VIRGINIA GALINSKY
Date: 2022.06.06 15:50:23 -05'00'

Section Supervisor: Brian Dickens
Digitally signed by Brian Dickens
Date: 2022.06.06 15:58:16 -05'00'