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PETITION FOR VARIANCE  
BEFORE THE HEARING BOARD OF THE  
SOUTH COAST AIR QUALITY MANAGEMENT DISTRICT

PETITIONER: Maruchan, Inc.

CASE NO: 6274-1

FACILITY ID: 14049

FACILITY ADDRESS: 1902 Deere Avenue  
[location of equipment/site of violation; specify business/corporate address, if different, under Item 2, below]

City, State, Zip: Irvine, CA 92606

1. TYPE OF VARIANCE REQUESTED (more than one box may be checked; see Attachment A, Item 1, before selecting)

☒ INTERIM ☐ SHORT ☒ REGULAR ☐ EMERGENCY ☐ EX PARTE EMERGENCY

2. CONTACT: Name, title, company (if different than Petitioner), address, and phone number of persons authorized to receive notices regarding this Petition (no more than two authorized persons).

Mr. Norihito Suzuki, Facility Manager

Bill Winchester, Principal Scientist

Maruchan, Inc.

Montrose Environmental Solutions, Inc.

1902 Deere Avenue

1631 E. Saint Andrew Place

Irvine, CA Zip 92606

Santa Ana, CA Zip 92705

☎ ( 949 ) 789 - 2445 Ext. \_\_\_\_\_

☎ ( 909 ) 226 - 1108 Ext. \_\_\_\_\_

Fax ( ) \_\_\_\_\_

Fax ( ) \_\_\_\_\_

E-mail nsuzuki@maruchaninc.com

E-mail bwinchester@montrose-env.com

3. RECLAIM Permit ☒ Yes ☐ No

Title V Permit ☐ Yes ☒ No

Persons with disabilities may request this document in an alternative format by contacting the Clerk of the Board at 909-396-2500 or by e-mail at [clerkofboard@aqmd.gov](mailto:clerkofboard@aqmd.gov).

If you require disability-related accommodations to facilitate participating in the hearing, contact the Clerk of the Board at least five (5) calendar days prior to the hearing.

[ALL DOCUMENTS FILED WITH CLERK'S OFFICE BECOME PUBLIC RECORD]

4.

**GOOD CAUSE:** Explain why your petition was not filed in sufficient time to issue the required public notice. (Required only for Emergency and Interim Variances; see Attachment A, Item 4)

Maruchan submits that Good Cause exists to grant an Interim and Regular Variance because Maruchan has worked with its consultants to develop a plan to reduce emissions and has taken immediate steps to reduce emissions since learning about the most recent emissions test results on July 15, 2025. Additionally, without either an interim or regular variance being granted, Maruchan will suffer irreparable harm by a significant reduction in revenue, will impact approximately 75-80 workers for months while a new oil mist control system is installed, and will also result in supply chain disruptions for its' products that Maruchan is contractually obligated to fulfill over the next few months to its customers.

As background, since the installation of Fryers E and F, Maruchan has always passed its emissions compliance tests without any issue. In December 2024, Maruchan completed its triennial compliance test, which it learned the results in late February, the results noted Maruchan did not satisfactorily meet its permit compliance requirements. In response to the results, and believing that it was in fact compliance, Maruchan immediately scheduled a subsequent test, as Maruchan reasonably believed that the December 2024 test was a product of an error and reasonably believed that the subsequent test would yield results that did in fact show Maruchan was in compliance. The retest of Fryers E and F was scheduled at the earliest available date, April 16, 2025. The retest was completed as planned, and Maruchan reasonably believed the test would pass. On May 6, 2025, SCAQMD issued Notice of Violation ("NOV") No. P80169 for failure to pass the December 2024 source test. Maruchan notes the December 2024 test results, and that the report states Maruchan was not in compliance; however, Maruchan understands that the NOV is a separate matter, to be resolved through the normal NOV process.

On July 15, 2025, Maruchan learned of the results of the April 2025 retest for Fryers E and F from the testing company. Maruchan immediately reviewed the report and results. Understanding that the report stated that the particulate matter ("PM") emissions were not within its requirements, Maruchan took immediate steps to contact its environmental consultant for support. Understanding that it could not afford to shut down Fryers E & F and cause a negative impact of workers', Maruchan's consultant advised it to consider petitioning for a SCAQMD variance. Maruchan then needed time to coordinate with its management team in Japan to obtain authorization to file this Petition for a variance. As background, Maruchan has been operating the Deere Avenue facility since 1978 and this is the first time the company will go in front of the Hearing Board for a variance, so both local and corporate management in Japan required time to understand the process and gather the necessary information and authorization to file this Petition. After both local and corporate management in Japan understood the process, Maruchan requested on July 23, 2025, that its consultants assist on the completion of this variance petition, and obtain the necessary information and data to file this Petition.

The Deere Avenue facility is one of two noodle manufacturing facilities operated by Maruchan in Irvine, California. The Deere Avenue facility is a unique facility for Maruchan, as it produces smaller batch sizes for specific noodles flavors for its customers, which is a different production requirement than its other facility in Irvine, California. The noodle fryers at the Deere Avenue facility can be quickly adapted to handle custom orders. Maruchan's other Irvine facility is not equipped to accommodate small batches of products or quickly turnover over equipment to allow for a variety of products. As outlined above, without the use of Fryers E and F at the Deere Avenue facility, the manufacture of these products would have to cease thereby resulting in a loss of approximately \$532,320 per day in revenue. The estimated daily loss in revenue is based upon the projected revenue that Maruchan is currently contracted to manufacture products for its customers on a daily basis. Moreover, if the variance is not granted, and the production lines are shut down, there would be an impact of approximately 75-80 workers at the Deere Avenue facility. Additionally, a closure would have an impact on supply chains, as Maruchan would not be able to fulfill orders that it is currently contracted to provide to its' customers. Based on the foregoing reasons, Maruchan submits that good cause exists to grant an interim and regular variance.

5. Briefly describe the type of business and processes at your facility.

Maruchan, Inc. manufactures Japanese style noodles at the Deere Avenue facility. Raw materials, such as flour and oil are mixed to create wet noodle dough. The wet noodle dough enters the production line and travels through rollers and cutting machines prior to entering a cooker that uses steam produced by the facility's natural gas boilers to cook the noodle dough. The cooked dough is then conveyed through another cutter device that portions the noodles before entering the fryer. Upon entering the fryer, the portioned noodles are submerged in hot palm oil to dehydrate them and prepare for packaging. As the noodles are fried the hot oil bubbles and produces an oil mist that is entrained in the exhaust from the fryer. The oil mist contains particulate matter ("PM") and volatile organic compounds ("VOC").

No add-on emission control systems are currently used for the fryers, and compliance has repeatedly been demonstrated without the use of emission control systems. In an effort to ensure continuous compliance in the future as systems age; however, Maruchan has permitted a new oil mist control system with SCAQMD that will eventually serve Fryers E and F and is awaiting City of Irvine permit approval to break ground on the construction project to build the new oil mist control system.

Once noodles are dehydrated, they are ready for quality control, packaging and shipment. Noodles are put into cups or other packaging material with packets of seasoning, combined with other like units, and the larger packages of finished product are then palletized and loaded on to trucks for distribution.

Maruchan operates large flour silos, heated oil tanks, steam boilers, mixers, cutters, cookers, and fryers to manufacture its noodle products. Maruchan also has some printing and packaging operations to prepare the noodle product for distribution.

Maruchan operates a small laboratory where food products are tested in conjunction with small amounts of chemicals for quality assurance purposes.

6. List the equipment and/or activity(s) that are the subject of this petition (see Attachment A, Item 6, Example #1). **Attach copies of the Permit(s) to Construct and/or Permit(s) to Operate for the subject equipment. For RECLAIM or Title V facilities, attach only the relevant sections of the Facility Permit showing the equipment or process and conditions that are subject to this petition. You must bring the entire Facility Permit to the hearing.**

Equipment/Activity	Application/ Permit No.	RECLAIM Device No.	Date Application/Plan Denied (if relevant)*
Noodle Fryer E	638656 / G70103	D44	
Noodle Fryer F	638658 / G70105	D45	

\*Attach copy of denial letter

7. Briefly describe the activity or equipment, and why it is necessary to the operation of your business. A schematic or diagram may be attached, in addition to the descriptive text.

The noodle fryers are responsible for dehydrating cooked noodles which is an integral step in the manufacturing process. Without a way to dehydrate the noodles, they could not be preserved. Without the use of fryer E and F, Maruchan cannot manufacture its product.

8. Is there a regular maintenance and/or inspection schedule for this equipment? Yes ☒ No ☐

If yes, how often: Every two weeks Date of last maintenance and/or inspection 7/8/2025

Describe the maintenance and/or inspection that was performed.

Fryers E and F are deep cleaned for approximately 5 hours every 2 weeks. During this time, Maruchan conducts any scheduled maintenance. In addition, the fryer equipment undergoes alkaline cleaning every 6 months. Recorded documentation as follow:

E: 2/10/2025 (Cleaning scheduled for 8/10/2025)

F: 5/8/2025 (Cleaning scheduled for 11/8/2025)

9. List all District rules, and/or permit conditions [indicating the specific section(s) and subsection(s)] from which you are seeking variance relief (if requesting variance from Rule 401 or permit condition, see Attachment A). Briefly explain how you are or will be in violation of each rule or condition (see Attachment A, Item 9, Example #2).

Rule	Explanation
Permit Condition E193.1	Requires Fryer E to meet a PM emission rate limit of 0.02 lbs/ton of wet noodle dough processed. The test results for Fryer E suggest that the fryer has a PM emission rate of 0.069 lbs/ton of wet noodle dough, which exceeds the permit limit.
Permit Condition E193.2	Requires Fryer F to meet a PM emission rate limit of 0.05 lbs/ton of wet noodle dough processed. The test results for Fryer E suggest that the fryer has a PM emission rate of 0.078 lbs/ton of wet noodle dough, which exceeds the permit limit.
Rule 203(b)	Requires permitted equipment to operate in accordance with permit conditions specified in the permit to operate. The test results for the fryers indicates they both exceeded the respective PM emission rate limit in the permit, so any operations are assumed to be in violation of this Rule.
Rule 1303(a)	BACT is believed to be the basis for the emission limits in the permit for Fryers E and F. The test results for the fryers indicates they both exceeded the respective PM emission rate limit in the permit, so any operations are assumed to be in violation of BACT requirements in New Source Review.
Rule 2004(f)(1)	Requires compliance with all rules and permit conditions applicable to the facility, as specified in the facility permit. The test results for the fryers indicates they both exceeded the respective PM emission rate limit in the permit, so any operations are assumed to be in violation of this Rule.

10. Are the equipment or activities subject to this request currently under variance coverage? Yes ☐ No ☒
11. Are any other equipment or activities at this location currently (or within the last six months) under variance coverage? Yes ☐ No ☒
12. Were you issued any Notice(s) of Violation or Notice(s) to Comply concerning this equipment or activity within the past year? Yes ☒ No ☐  
If yes, you must attach a copy of each notice.
13. Have you received any complaints from the public regarding the operation of the subject equipment or activity within the last six months? Yes ☐ No ☒  
If yes, you should be prepared to present details at the hearing.

14. Explain why it is beyond your reasonable control to comply with the rule(s) and/or permit condition(s). Provide specific event(s) and date(s) of occurrence(s), if applicable.

As detailed above, Maruchan relies on the Deere Avenue facility to manufacture specific products for its customers that cannot be efficiently produced at other Maruchan facilities in California or elsewhere in the United States. The noodle fryers at the Deere Avenue facility can be quickly adapted to handle these custom orders and production of these custom orders could not be possible without major disruption to another Maruchan facility and would further impact the supply chain to Maruchan's customers. Further, it would impact the distribution chains that Maruchan is currently required to fulfill to current Deere Plant customers. Any amount of time that the Deere Avenue Fryers E and F cannot operate, it will have serious financial implications, as outlined above, to Maruchan and will also result in an impact to the plant workforce. Curtailing operations of Fryers E and F, is beyond Maruchan's reasonable control to comply with SCAQMD rules and permit conditions, as set forth below.

The only way for Maruchan to return to compliance is to pass a source test with both fryers. Once compliance is demonstrated the variance would end.

As a result of the July 15, 2025 PM results, Maruchan reasonably believes that for Maruchan Fryers E and F may be brought back into compliance by the installation of the oil mist control system, which is diligently being worked on with the City of Irvine to have a permit issued for the installation of the new system. The timeline for the new system to be permitted, installed, and pass inspection is within six (6) to nine (9) months of the issuance of this Petition. While, Maruchan would prefer this system to be installed at the earliest date, it is out of Maruchan's control of when the permits will be issued by the City of Irvine, and installation can be completed, and final inspection completed on the system. But, it is reasonably estimated that the system will be installed no later than July 18, 2026.

15. When and how did you first become aware that you would not be in compliance with the rule(s) and/or permit condition(s)? Provide specific event(s) and date(s) of occurrence(s).

On July 15, 2025, Maruchan was provided with a copy of the source test results report for the test performed on Fryers E and F on April 16, 2025. Upon reviewing the report, Maruchan learned that the fryers did not pass the source test for PM emissions and immediately reached out to its consultant for more information and implemented a compliance plan.

16. List date(s) and action(s) you have taken since that time to achieve compliance. That the Petition Form HB-V, and any related instructions, include requirement that the Petitioner include a timeline in suitable, chronological format to address the events, dates, and actions called for by Questions 15 and 16, including the dates of communication with the South Coast AQMD to notify them of the occurrence(s) giving rise to the requested variance.

Maruchan did not know about the variance process before it was recommended by Maruchan's consultant in response to news of the failed April source test on July 15, 2025. After meeting with its consultant to fully understand the variance process, Maruchan then spent the following week presenting the situation to its overseas management team in Japan, so both local and out of the country leaders could make an informed decision of a path to compliance. On July 23, 2025, after receiving approval from management, Maruchan began the process with its consultants to file this Petition. Also, during the period this Petition was being compiled and the filing of this Petition, Maruchan voluntarily reduced the production rate in Fryers E and F, and submitted the fryers to a retest, and as of the filing of this Petition, the results are still pending. The decision to reduce the production rate in the fryer lines was an attempt by Maruchan to achieve compliance during the pendency of this interim and regular variance Petition (see response to Question 21).

17. What would be the harm to your business during **and/or after** the period of the variance if the variance were not granted?

Economic losses: \$ 532,320 per day

Number of employees laid off (if any): approximately 75-80 would be impacted

Provide detailed information regarding economic losses, if any, (anticipated business closure, breach of contracts, hardship on customers, layoffs, and/or similar impacts).

Without the immediate use of Fryers E and F at the Deere Avenue facility, Maruchan would lose approximately \$532,320 per day in revenue while it attempts to shift the production to another facility and additionally would impact of 75 – 80 workers from the Deere Avenue facility. The lost revenue is based on the number of products Maruchan is currently contracted to manufacture for its customers that will not be produced if Fryers E and F cannot be operated.

18. Can you curtail or terminate operations in lieu of, or in addition to, obtaining a variance? Please explain.

Maruchan considered curtailing operations of Fryers E and F until it could schedule and pass another source test, but determined that the economic hardship to the business and its workers would be too great and a variance would be needed.

19. Estimate excess emissions, if any, on a daily basis, including, if applicable, excess opacity (the percentage of total opacity above 20% during the variance period). If the variance will result in no excess emissions, insert "N/A" here and skip to No. 20.

Pollutant	(A)	(B)	(C)*
	Total Estimated Excess Emissions (lbs/day)	Reduction Due to Mitigation (lbs/day)	Net Emissions After Mitigation (lbs/day)
PM10	7.05	-7.28	-0.23

\* Column A minus Column B = Column C

Excess Opacity: 0 %

20. Show calculations used to estimate quantities in No. 19, **or** explain why there will be no excess emissions.

Fryer E has a daily wet noodle dough throughput limit of 190,611 lbs/day (95.31 tons/day) and a permitted PM10 emission factor of 0.02 lbs/ton of wet noodle dough. Maximum potential daily PM10 emissions are 95.31 tons/day \* 0.02 lbs PM10/ton = 1.91 lbs PM10/day. Using the same daily throughput limit, but replacing the permitted PM10 emission factor with the tested emission factor of 0.069 lbs PM10/ton yields a potential maximum daily emission of 6.58 lbs PM10/day. The difference is 4.67 lbs PM10/day of potential excess emissions.

Fryer F has a daily wet noodle dough throughput limit of 170,000 lbs/day (85 tons/day) and a permitted PM10 emission factor of 0.05 lbs/ton of wet noodle dough. Maximum potential daily PM10 emissions are 85 tons/day \* 0.05 lbs PM10/ton = 4.25 lbs PM10/day. Using the same daily throughput limit, but replacing the permitted PM10 emission factor with the tested emission factor of 0.078 lbs PM10/ton yields a potential maximum daily emission of 6.63 lbs PM10/day. The difference is 2.38 lbs PM10/day of potential excess emissions.

The total potential excess emissions from both fryers is 7.05 lbs PM10/day, without mitigation. If the proposed mitigation measures are put in place, then there should be no excess emissions.

The excess emissions fee for PM is \$5,512.21 per ton. The calculated daily excess emissions fee would be about \$19.43 without mitigation and \$0 with mitigation, so the Rule 303 minimum fee of \$249.52 will prevail on any day Fryer E or Fryer F operates without mitigation (see Question #21).

21. Explain how you plan to reduce (mitigate) excess emissions during the variance period to the maximum extent feasible, or why reductions are not feasible.

Maruchan investigated the operational parameters for Fryers E and F during the April 2025 source test and compared them to parameters from the last passing source test in December 2021. In an attempt to reduce excessive emissions, Maruchan elected after receiving the most recent results on July 15, 2025, to reduce its operations for the fryer by thirty percent (30%). The reduction in the product may yield the result of reducing the higher water content due to a decrease in production rate, it is possible that the reduction in the production line will result in a reduction of emissions, which will bring the emissions within compliance of the permit. As discussed above, a retest of Fryer E and F has been recently completed, and the results are currently pending, so the outcome of the reduction production rates is not known as of the filing of this petition.

Maruchan may be willing to consider continuing the reduced rate of operation during the interim variance period for both fryers to bring them into compliance. For Fryer E, the 2021 the understood production rate was 1.79 tons of wet noodle dough per hour, compared with 2.33 tons/hr in 2025 (30% increase). For Fryer F, the 2021 understood production rate was 1.58 tons of wet noodle dough per hour, compared with 1.94 tons/hr in 2025 (23% increase). This may help reduce excess emissions from the fryers if there is actually a correlation between the production rate and the emission rate during the variance term.

22. How do you plan to monitor or quantify emission levels from the equipment or activity(s) during the variance period and to make such records available to the District? **Any proposed monitoring does not relieve RECLAIM facilities from applicable missing data requirements.**

During the variance period, Maruchan proposes to monitor daily throughput in Fryers E and F to calculate PM10 emissions. The PM10 emission factor from the April 2025 source test will be used to calculate daily PM10 emissions based on noodle dough throughput on each day the fryers operate. For any day when excess emissions occur, based on the calculations, the required minimum daily excess emissions fee will be paid.

23. How do you intend to achieve compliance with the rule(s) and/or permit condition(s)? Include a detailed description of any equipment to be installed, modifications or process changes to be made, permit conditions to be amended, etc., dates by which the actions will be completed, and an estimate of total costs.

Maruchan plans to install a new oil mist control system within the production line, which Maruchan anticipates will bring Fryers E and F into compliance. Then, upon the installation of the new oil mist control system, Maruchan will submit to a subsequent retest to ensure compliance within the issued permits parameters. As background, on October 7, 2022 the Permit to Construct the oil mist control system along with the necessary modifications to the fryers was approved by the SCAQMD, an extension of the permit was later granted on June 25, 2025. As of the date of filing this Petition, Maruchan's contractor and architect have submitted plans to the City of Irvine and are currently working with the City to obtain the necessary permit to have the system installed. Moreover, Maruchan is also in the process of completing an upgrade on its wastewater treatment system to handle the wastewater flow from the oil mist control system. The City of Irvine permitting and the waste-water treatment system upgrade must both be completed in order for Maruchan to install the oil mist control system on the fryers. It is anticipated that the oil mist control will be installed in the next six (6) to nine (9) months. After the new system is installed and a compliance test is conducted, it is anticipated that Maruchan will receive compliance. As discussed above, Maruchan has never been out of compliance with its emissions standards and has never failed a compliance test. To that end, it was not known until the confirming July 15, 2025 compliance test results that there was a necessity to have the oil mist control system install for Maruchan to maintain compliance of its permits. Maruchan will diligently work to complete the permitting process and install the oil mist control system.



24. State the date you are requesting the variance to begin: Date of the Interim Variance Hearing; and the date by which you expect to achieve final compliance: August 23, 2026.

If the regular variance is to extend beyond one year, you must include a **Schedule of Increments of Progress**, specifying dates or time increments for steps needed to achieve compliance. See District Rule 102 for definition of Increments of Progress (see Attachment A, Item 24, Example #3).

List Increments of Progress here: n/a, the regular variance will not last more than one year.

25. List the names of any District personnel with whom facility representatives have had contact concerning this variance petition or any related Notice of Violation or Notice to Comply.

Douglass Williams Ext. 2071  
Ext. \_\_\_\_\_

If the petition was completed by someone other than the petitioner, please provide their name and title below.

Bill Winchester Montrose Environmental Solutions, Inc. Principal Scientist  
Name Company Title

The undersigned, under penalty of perjury, states that the above petition, including attachments and the items therein set forth, is true and correct.

Executed on July 30, 2025, at 1902 Deere Avenue, Irvine, California

N. Suzuki Norihito Suzuki  
Signature Print Name

Title: Facility Manager

26. **SMALL BUSINESS and TABLE III SCHEDULE A FEES:** To be eligible for reduced fees for small businesses, individuals, or entities meeting small business gross receipts criterion [see District Rule 303(h)], you must complete the following:

***Declaration Re Reduced Fee Eligibility***

1. The petitioner is  
a) ☐ an individual, or  
b) ☐ an officer, partner or owner of the petitioner herein, or a duly authorized agent of the petitioner authorized to make the representations set forth herein.

***If you selected 1a, above, skip item 2.***

2. The petitioner is  
a) ☐ a business that meets the following definition of Small Business as set forth in District Rule 102:  
SMALL BUSINESS means a business which is independently owned and operated and meets the following criteria, or if affiliated with another concern, the combined activities of both concerns shall meet these criteria:  
(a) the number of employees is 10 or less; **AND**  
(b) the total gross annual receipts are \$500,000 or less **or**  
(iii) the facility is a not-for-profit training center.

**-OR-**

- b) ☐ an entity with total gross annual receipts of \$500,000 or less.

3. Therefore, I believe the petitioner qualifies for reduced fees for purpose of filing fees and excess emission fee calculations, in accordance with Rule 303(h).



**COPY OF CURRENT SCAQMD RECLAIM PERMIT**



South Coast Air Quality Management District  
21865 Copley Drive, Diamond Bar, CA 91765-4178

Title Page  
Facility ID: 014049  
Revision #: 36  
Date: October 13, 2017

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## FACILITY PERMIT TO OPERATE

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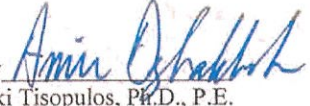
**MARUCHAN INC  
1902 DEERE AVE  
IRVINE, CA 92606**

### 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.

Wayne Nastri  
Executive Officer

By   
Laki Tisopulos, P.E., P.E.  
Deputy Executive Officer  
Engineering and Permitting



## FACILITY PERMIT TO OPERATE MARUCHAN INC

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## FACILITY PERMIT TO OPERATE MARUCHAN 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: BOILERS</b>					
BOILER, NATURAL GAS, MIURA, MODEL LX-200 SGI, SERIAL NO. 47S403000, WITH LOW NOX BURNER, 7.088 MMBTU/HR WITH A/N: 568224  BURNER, NATURAL GAS, MIURA, MODEL LX-200 SGI, WITH LOW NOX BURNER, 7.088 MMBTU/HR	D4		NOX: PROCESS UNIT**	CO: 100 PPMV NATURAL GAS (4); NOX: 9 PPMV NATURAL GAS (3); NOX: 30 PPMV NATURAL GAS (4)	D28.2
BOILER, NATURAL GAS, MIURA, MODEL LX-200 SGI, SERIAL NO. 47S403001, WITH LOW NOX BURNER, 7.088 MMBTU/HR WITH A/N: 568225  BURNER, NATURAL GAS, MIURA, MODEL LX-200 SGI, WITH LOW NOX BURNER, 7.088 MMBTU/HR	D5		NOX: PROCESS UNIT**	CO: 100 PPMV NATURAL GAS (4); NOX: 9 PPMV NATURAL GAS (3); NOX: 30 PPMV NATURAL GAS (4)	D28.2
BOILER, NATURAL GAS, MIURA, MODEL LX-200 SGI, SERIAL NO. 47S403002, WITH LOW NOX BURNER, 7.088 MMBTU/HR WITH A/N: 568226  BURNER, NATURAL GAS, MIURA, MODEL LX-200 SGI, WITH LOW NOX BURNER, 7.088 MMBTU/HR	D46		NOX: PROCESS UNIT**	CO: 100 PPMV NATURAL GAS (4); NOX: 9 PPMV NATURAL GAS (3); NOX: 12 PPMV NATURAL GAS (4)	D28.2

- \* (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 MARUCHAN 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	Condition s
<b>Process 1: BOILERS</b>					
BOILER, NATURAL GAS, MIURA, MODEL LX-200SGI, SERIAL NO. 47S402863, WITH LOW NOX BURNER 7.088 MMBTU/HR WITH A/N: 568227  BURNER, MIURA, MODEL LX-200SGI, 7.088 MMBTU/HR	D53		NOX: PROCESS UNIT**	CO: 100 PPMV NATURAL GAS (4) ; NOX: 9 PPMV NATURAL GAS (3) ; NOX: 12 PPMV NATURAL GAS (4)	D28.2
BOILER, NATURAL GAS, MIURA, MODEL LX-200SGI, SERIAL NO. 47S402862, WITH LOW NOX BURNER 7.088 MMBTU/HR WITH A/N: 568228  BURNER, MIURA, MODEL LX-200 SGI, 7.088 MMBTU/HR	D54		NOX: PROCESS UNIT**	CO: 100 PPMV NATURAL GAS (4) ; NOX: 9 PPMV NATURAL GAS (3) ; NOX: 12 PPMV NATURAL GAS (4)	D28.2
<b>Process 2: NOODLE PROCESSING SYSTEMS</b>					
<b>System 1: NOODLE PROCESSING LINE NO. 1</b>					
CONVEYOR, BELT, FLOUR, COMMON TO LINE NO.1 AND LINE NO. 2 A/N: 01884A	D6				
CONVEYOR, PNEUMATIC, COMMON TO LINE NO. 1 AND LINE NO. 2 A/N: 01884A	D7				
WEIGH STATION A/N: 01884A	D8				
WEIGH STATION A/N: 01884A	D9				
MIXER A/N: 01884A	D10				

- \* (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 MARUCHAN 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	Condition s
<b>Process 2: NOODLE PROCESSING SYSTEMS</b>					
MIXER A/N: 01884A	D11				
CONVEYOR, DOUGH A/N: 01884A	D12				
FRYER, DEEP FAT TYPE, STEAM HEATED A/N: 01884A	D13				C6.1
CONVEYOR, FRYER CONVEYOR A/N: 01884A	D14				
CONVEYOR, FRYER CONVEYOR A/N: 01884A	D15				
CONVEYOR, FRYER CONVEYOR A/N: 01884A	D16				
<b>System 2: NOODLE PROCESSING LINE NO. 2</b>					
CONVEYOR, BELT, FLOUR, COMMON TO LINE NO.1 AND LINE NO. 2 A/N: 01884A	D6				
CONVEYOR, PNEUMATIC, COMMON TO LINE NO. 1 AND LINE NO. 2 A/N: 01884A	D7				
WEIGH STATION A/N: 01885A	D17				
WEIGH STATION A/N: 01885A	D18				
MIXER A/N: 01885A	D20				
CONVEYOR, DOUGH A/N: 01885A	D21				

- \* (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 MARUCHAN 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 2: NOODLE PROCESSING SYSTEMS</b>					
FRYER, DEEP FAT TYPE, STEAM HEATED A/N: 01885A	D22				C6.1
CONVEYOR, FRYER CONVEYOR A/N: 01885A	D23				
CONVEYOR, FRYER CONVEYOR A/N: 01885A	D24				
CONVEYOR, FRYER CONVEYOR A/N: 01885A	D25				
<b>System 4: NOODLE PROCESSING LINE NO. 3</b>					
WEIGH STATION, MULTIPLE A/N: 543783	D49				
MIXER, MULTIPLE A/N: 543783	D50				
FRYER, E, DEEP FAT TYPE, STEAM HEATED A/N: 543783	D44				C1.2, C1.5, C6.3, D29.3, E193.1
<b>System 5: NOODLE PROCESSING LINE NO. 4</b>					
WEIGH STATION, MULTIPLE A/N: 543782	D51				
MIXER, ONE OR MULTIPLE A/N: 543782	D52				
FRYER, F, DEEP FAT TYPE, STEAM HEATED A/N: 543782	D45				C1.3, C1.4, C6.3, D29.3, E193.2
<b>Process 3: FLOUR STORAGE</b>					
STORAGE SILO, FLOUR, WITH FABRIC FILTER, HEIGHT: 42 FT ; DIAMETER: 12 FT A/N: 01886A	D27				

- \* (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 MARUCHAN 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	Condition s
<b>Process 3: FLOUR STORAGE</b>					
CONVEYOR, PNEUMATIC, TRUCK UNLOADING A/N: 01886A	D28				
STORAGE SILO, FLOUR, WITH FABRIC FILTER, HEIGHT: 42 FT ; DIAMETER: 12 FT A/N: 135664	D29				
CONVEYOR, PNEUMATIC, TRUCK UNLOADING A/N: 135664	D30				
<b>Process 4: MAINTENANCE AND REPAIR</b>					
PLASMA ARC CUTTER, PORTABLE, MILLER, MODEL SPECTRUM 625 X-TREME, WITH A XT40 TORCH, WIDTH: 5.5 IN; HEIGHT: 9 IN; LENGTH: 1 FT 1.25 IN A/N: 579363	D57				B27.1, C1.6

- \* (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.



South Coast Air Quality Management District  
21865 Copley Drive, Diamond Bar, CA 91765-4178

Section D	Page: 6
Facility ID:	014049
Revision #:	14
Date:	October 13, 2017

## **FACILITY PERMIT TO OPERATE MARUCHAN 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  
MARUCHAN INC**

**SECTION D: DEVICE ID INDEX**

Device Index For Section D			
Device ID	Section D Page No.	Process	System
D4	1	1	0
D5	1	1	0
D6	2	2	1
D6	3	2	2
D7	2	2	1
D7	3	2	2
D8	2	2	1
D9	2	2	1
D10	2	2	1
D11	3	2	1
D12	3	2	1
D13	3	2	1
D14	3	2	1
D15	3	2	1
D16	3	2	1
D17	3	2	2
D18	3	2	2
D20	3	2	2
D21	3	2	2
D22	4	2	2
D23	4	2	2
D24	4	2	2
D25	4	2	2
D27	4	3	0
D28	5	3	0
D29	5	3	0
D30	5	3	0
D44	4	2	4
D45	4	2	5
D46	1	1	0
D49	4	2	4
D50	4	2	4
D51	4	2	5
D52	4	2	5
D53	2	1	0





South Coast Air Quality Management District  
21865 Copley Drive, Diamond Bar, CA 91765-4178

Section D Page: 8  
Facility ID: 014049  
Revision #: 14  
Date: October 13, 2017

## FACILITY PERMIT TO OPERATE MARUCHAN INC

### SECTION D: DEVICE ID INDEX

Device Index For Section D			
Device ID	Section D Page No.	Process	System
D54	2	1	0
D57	5	4	0



## FACILITY PERMIT TO OPERATE MARUCHAN INC

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

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

#### DEVICE CONDITIONS

##### B. Material/Fuel Type Limits

- B27.1 The operator shall not use materials containing any toxic air contaminants (TACs) identified in the SCAQMD Rule 1401 (except for those compounds listed below), as amended 06/05/2015.

COMPOUND	CAS NO.	% Weight
Chromium	7440-47-3	20
Manganese	7439-96-5	2
Nickel	7440-02-0	14

[Devices subject to this condition : D57]

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

- C1.2 The operator shall limit the material processed to no more than 2,859 ton(s) in any one calendar month.

For the purpose of this condition, material processed shall be defined as pounds of wet noodles processed in Line 3.

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

[Devices subject to this condition : D44]

- C1.3 The operator shall limit the material processed to no more than 258,706 lb(s) in any one day.



## FACILITY PERMIT TO OPERATE MARUCHAN INC

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

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

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

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

[Devices subject to this condition : D45]

- C1.4 The operator shall limit the material processed to no more than 3,880 ton(s) in any one calendar month.

For the purpose of this condition, material processed shall be defined as pounds of wet noodles processed in Line 4.

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

[Devices subject to this condition : D45]

- C1.5 The operator shall limit the material processed to no more than 190,611 lb(s) in any one day.

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

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

[Devices subject to this condition : D44]

- C1.6 The operator shall limit the length of cut to no more than 65 feet in any one calendar month.





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## FACILITY PERMIT TO OPERATE MARUCHAN INC

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

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

For the purpose of this condition, length of cut shall be defined as feet of stainless steel cut.

The maximum thickness of stainless steel sheet cut shall not exceed 0.125 inches.

The maximum width of the Kerf shall not exceed 0.075 inches.

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

[Devices subject to this condition : D57]

- C6.1 The operator shall use this equipment in such a manner that the temperature being monitored, as indicated below, does not exceed 320 Deg F.

To comply with this condition, the operator shall install and maintain a(n) temperature gauge to accurately indicate the temperature of the frying oil.

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

[Devices subject to this condition : D13, D22]

- C6.3 The operator shall use this equipment in such a manner that the temperature being monitored, as indicated below, does not exceed 315 Deg F.

To comply with this condition, the operator shall install and maintain a(n) temperature gauge to accurately indicate the temperature of the frying oil.

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

[Devices subject to this condition : D44, D45]





## FACILITY PERMIT TO OPERATE MARUCHAN 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

D28.2 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 12 months of the approval of the concentration limit.

The test shall be conducted every five-year period, with the first five-year period ending on June 30, 2005.

[Devices subject to this condition : D4, D5, D46, D53, D54]

D29.3 The operator shall conduct source test(s) for the pollutant(s) identified below.

Pollutant(s) to be tested	Required Test Method(s)	Averaging Time	Test Location
PM10 emissions	District method 5.1	District-approved averaging time	Outlet
ROG emissions	District method 25.1	District-approved averaging time	Outlet



## FACILITY PERMIT TO OPERATE MARUCHAN 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 when the equipment is operating under normal conditions.

The test shall be conducted to demonstrate compliance with previously established daily emission rates as found in Conditions E193.1 and E193.2, using the maximum daily productions established within Conditions C1.3 and C1.5.

In addition to the source test requirements of Section E of this facility permit, notify the District of the date and time of the test at least 10 days prior to the test.

The test(s) shall be conducted at least once every three years.

The operator shall also provide to the District a source test report containing, at a minimum, the following information:

Required Data	Reported As
Emissions data	Mass emission rate (total lb/hr)
Production Rate of each Noodle Line	Wet noodles (lb/hr)
Exhaust flow rate	Dry standard cubic feet per minute (DSCFM)

[Devices subject to this condition : D44, D45]

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

E193.1 The operator shall operate and maintain this equipment according to the following requirements:

The operator shall limit the PM10 emissions to 0.02 lb/ton of wet noodle processed.

The operator shall limit the VOC emissions to 0.12 lb/ton of wet noodle processed.

[Devices subject to this condition : D44]



## FACILITY PERMIT TO OPERATE MARUCHAN INC

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

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

E193.2 The operator shall operate and maintain this equipment according to the following requirements:

The operator shall limit the PM10 emissions to 0.05 lb/ton of wet noodle processed.

The operator shall limit the VOC emissions to 0.08 lb/ton of wet noodle processed.

[Devices subject to this condition : D45]

**COPY OF PERMIT TO CONSTRUCT FOR  
OIL MIST CONTROL AND MODIFIED FRYERS E & F  
AND EXTENSION REQUESTS**

## **FACILITY PERMIT TO OPERATE**

**MARUCHAN INC  
1902 DEERE AVE  
IRVINE, CA 92606**

### **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.

Wayne Nastri  
Executive Officer

By \_\_\_\_\_  
Jason Aspell  
Deputy Executive Officer  
Engineering and Permitting



## FACILITY PERMIT TO OPERATE MARUCHAN 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: BOILERS</b>					
BOILER, NATURAL GAS, MIURA, MODEL LX-200 SGI, SERIAL NO. 47S403000, WITH LOW NOX BURNER, 7.088 MMBTU/HR WITH A/N: 568224	D4		NOX: PROCESS UNIT**	CO: 100 PPMV NATURAL GAS (4) ; NOX: 9 PPMV NATURAL GAS (3) ; NOX: 30 PPMV NATURAL GAS (4)	D28.2
BURNER, NATURAL GAS, MIURA, MODEL LX-200 SGI, WITH LOW NOX BURNER, 7.088 MMBTU/HR					
BOILER, NATURAL GAS, MIURA, MODEL LX-200 SGI, SERIAL NO. 47S403001, WITH LOW NOX BURNER, 7.088 MMBTU/HR WITH A/N: 568225	D5		NOX: PROCESS UNIT**	CO: 100 PPMV NATURAL GAS (4) ; NOX: 9 PPMV NATURAL GAS (3) ; NOX: 30 PPMV NATURAL GAS (4)	D28.2
BURNER, NATURAL GAS, MIURA, MODEL LX-200 SGI, WITH LOW NOX BURNER, 7.088 MMBTU/HR					
BOILER, NATURAL GAS, MIURA, MODEL LX-200 SGI, SERIAL NO. 47S403002, WITH LOW NOX BURNER, 7.088 MMBTU/HR WITH A/N: 568226	D46		NOX: PROCESS UNIT**	CO: 100 PPMV NATURAL GAS (4) ; NOX: 9 PPMV NATURAL GAS (3) ; NOX: 12 PPMV NATURAL GAS (4)	D28.2
BURNER, NATURAL GAS, MIURA, MODEL LX-200 SGI, WITH LOW NOX BURNER, 7.088 MMBTU/HR					

- \* (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 MARUCHAN 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: BOILERS</b>					
BOILER, NATURAL GAS, MIURA, MODEL LX-200SGI, SERIAL NO. 47S402863, WITH LOW NOX BURNER, 7.088 MMBTU/HR WITH A/N: 568227	D53		NOX: PROCESS UNIT**	CO: 100 PPMV NATURAL GAS (4) ; NOX: 9 PPMV NATURAL GAS (3) ; NOX: 12 PPMV NATURAL GAS (4)	D28.2
BURNER, MIURA, MODEL LX-200SGI, 7.088 MMBTU/HR					
BOILER, NATURAL GAS, MIURA, MODEL LX-200SGI, SERIAL NO. 47S402862, WITH LOW NOX BURNER, 7.088 MMBTU/HR WITH A/N: 568228	D54		NOX: PROCESS UNIT**	CO: 100 PPMV NATURAL GAS (4) ; NOX: 9 PPMV NATURAL GAS (3) ; NOX: 12 PPMV NATURAL GAS (4)	D28.2
BURNER, MIURA, MODEL LX-200 SGI, 7.088 MMBTU/HR					
BOILER, NATURAL GAS, MIURA, MODEL LX-200-SGN, WITH ULTRA LOW NOX BURNER, 7.089 MMBTU/HR WITH A/N: 623925	D58		NOX: PROCESS UNIT**	CO: 100 PPMV NATURAL GAS (4) [RULE 1303(a)(1)-BACT, 12-6-2002]; NOX: 9 PPMV NATURAL GAS (3) [RULE 2005, 10-15-1993]; NOX: 9 PPMV NATURAL GAS (4) [RULE 1303(a)(1)-BACT, 12-6-2002]	A195.1, A195.2, A195.3, A195.4, D28.3, E448.1, I297.1, K171.1
BURNER, MIURA, MODEL LX-200-SGN, 7.089 MMBTU/HR					
<b>Process 2: NOODLE PROCESSING SYSTEMS</b>					
<b>System 1: NOODLE PROCESSING LINE NO. 1</b>					
CONVEYOR, BELT, FLOUR, COMMON TO LINE NO.1 AND LINE NO. 2 A/N: 01884A	D6				

- \* (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 MARUCHAN 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 2: NOODLE PROCESSING SYSTEMS</b>					
CONVEYOR, PNEUMATIC, COMMON TO LINE NO. 1 AND LINE NO. 2 A/N: 01884A	D7				
WEIGH STATION A/N: 01884A	D8				
WEIGH STATION A/N: 01884A	D9				
MIXER A/N: 01884A	D10				
MIXER A/N: 01884A	D11				
CONVEYOR, DOUGH A/N: 01884A	D12				
FRYER, DEEP FAT TYPE, STEAM HEATED A/N: 01884A	D13				C6.1
CONVEYOR, FRYER CONVEYOR A/N: 01884A	D14				
CONVEYOR, FRYER CONVEYOR A/N: 01884A	D15				
CONVEYOR, FRYER CONVEYOR A/N: 01884A	D16				
<b>System 2: NOODLE PROCESSING LINE NO. 2</b>					
CONVEYOR, BELT, FLOUR, COMMON TO LINE NO.1 AND LINE NO. 2 A/N: 01884A	D6				
CONVEYOR, PNEUMATIC, COMMON TO LINE NO. 1 AND LINE NO. 2 A/N: 01884A	D7				
WEIGH STATION A/N: 01885A	D17				

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

## FACILITY PERMIT TO OPERATE MARUCHAN 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 2: NOODLE PROCESSING SYSTEMS</b>					
WEIGH STATION A/N: 01885A	D18				
MIXER A/N: 01885A	D20				
CONVEYOR, DOUGH A/N: 01885A	D21				
FRYER, DEEP FAT TYPE, STEAM HEATED A/N: 01885A	D22				C6.1
CONVEYOR, FRYER CONVEYOR A/N: 01885A	D23				
CONVEYOR, FRYER CONVEYOR A/N: 01885A	D24				
CONVEYOR, FRYER CONVEYOR A/N: 01885A	D25				
<b>System 4: NOODLE PROCESSING LINE NO. 3</b>					
WEIGH STATION, MULTIPLE A/N: 543783	D49				
MIXER, MULTIPLE A/N: 543783	D50				
FRYER, E, DEEP FAT TYPE, STEAM HEATED A/N:	D44	C60			C1.2, C1.5, C6.3, D29.3, E193.1, E193.3
<b>System 5: NOODLE PROCESSING LINE NO. 4</b>					
WEIGH STATION, MULTIPLE A/N: 625866	D51				
MIXER, ONE OR MULTIPLE A/N: 625866	D52				
FRYER, F, DEEP FAT TYPE, STEAM HEATED A/N:	D45	C60			C1.3, C1.4, C6.3, D29.3, E193.2, E193.3

- \* (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  
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(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 MARUCHAN 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 2: NOODLE PROCESSING SYSTEMS</b>					
<b>System 6: Control System</b>					
MIST ELIMINATOR, PARALLEL FILTER HOUSING, SHIP AND SHORE ENVIRONMENTAL, EACH WITH THREE FILTERS, WIDTH: 3 FT 8 IN; HEIGHT: 1 FT ; LENGTH: 3 FT 8 IN WITH A/N:	C60	D44 D45			C10.1, D12.1, D323.1, E448.2, H23.1
BLOWER, FORCED DRAFT, 15 HP					
CONDENSER, WATER COOLED, RADIATOR COIL, 2.83 MMBTU/HR CAPACITY					
COOLING TOWER, CROSSFLOW TYPE, 168 GPM WATER FLOW RATE					
KNOCK OUT DRUM, 300 GALLONS					
<b>Process 3: FLOUR STORAGE</b>					
STORAGE SILO, FLOUR, WITH FABRIC FILTER, HEIGHT: 42 FT ; DIAMETER: 12 FT A/N: 01886A	D27				
CONVEYOR, PNEUMATIC, TRUCK UNLOADING A/N: 01886A	D28				
STORAGE SILO, FLOUR, WITH FABRIC FILTER, HEIGHT: 42 FT ; DIAMETER: 12 FT A/N: 135664	D29				

- \* (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 MARUCHAN 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 3: FLOUR STORAGE</b>					
CONVEYOR, PNEUMATIC, TRUCK UNLOADING A/N: 135664	D30				
<b>Process 4: MAINTENANCE AND REPAIR</b>					
PLASMA ARC CUTTER, PORTABLE, MILLER, MODEL SPECTRUM 625 X-TREME, WITH A XT40 TORCH, WIDTH: 5.5 IN; HEIGHT: 9 IN; LENGTH: 1 FT 1.25 IN A/N: 579363	D57				B27.1, C1.6

- \* (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 MARUCHAN 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 MARUCHAN INC

## SECTION D: DEVICE ID INDEX

Device Index For Section D			
Device ID	Section D Page No.	Process	System
D4	1	1	0
D5	1	1	0
D6	2	2	1
D6	3	2	2
D7	3	2	1
D7	3	2	2
D8	3	2	1
D9	3	2	1
D10	3	2	1
D11	3	2	1
D12	3	2	1
D13	3	2	1
D14	3	2	1
D15	3	2	1
D16	3	2	1
D17	3	2	2
D18	4	2	2
D20	4	2	2
D21	4	2	2
D22	4	2	2
D23	4	2	2
D24	4	2	2
D25	4	2	2
D27	5	3	0
D28	5	3	0
D29	5	3	0
D30	6	3	0
D44	4	2	4
D45	4	2	5
D46	1	1	0
D49	4	2	4
D50	4	2	4
D51	4	2	5
D52	4	2	5
D53	2	1	0

**FACILITY PERMIT TO OPERATE  
MARUCHAN INC  
SECTION D: DEVICE ID INDEX**

Device Index For Section D			
Device ID	Section D Page No.	Process	System
D54	2	1	0
D57	6	4	0
D58	2	1	0
C60	5	2	6



## **FACILITY PERMIT TO OPERATE MARUCHAN INC**

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

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

#### **DEVICE CONDITIONS**

##### **A. Emission Limits**

A195.1 The 400 PPMV CO emission limit(s) is averaged over 15 minutes @ 3% Oxygen, dry.

[Devices subject to this condition : D58]

A195.2 The 9 PPMV NOX emission limit(s) is averaged over 15 minutes @ 3% Oxygen, dry.

[Devices subject to this condition : D58]

A195.3 The 2000 PPMV CO emission limit(s) is averaged over 15 minutes @ 3% Oxygen, dry.

[Devices subject to this condition : D58]

A195.4 The 100 PPMV CO emission limit(s) is averaged over 15 minutes @ 3% Oxygen, dry.

**[RULE 1146, 11-1-2013; RULE 1146, 12-4-2020]**

[Devices subject to this condition : D58]

##### **B. Material/Fuel Type Limits**

## FACILITY PERMIT TO OPERATE MARUCHAN INC

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

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

- B27.1 The operator shall not use materials containing any toxic air contaminants (TACs) identified in the SCAQMD Rule 1401 (except for those compounds listed below), as amended 06/05/2015.

COMPOUND	CAS NO.	% Weight
Chromium	7440-47-3	20
Manganese	7439-96-5	2
Nickel	7440-02-0	14

[Devices subject to this condition : D57]

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

- C1.2 The operator shall limit the material processed to no more than 2,859 ton(s) in any one calendar month.

For the purpose of this condition, material processed shall be defined as pounds of wet noodles processed in Line 3.

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

[Devices subject to this condition : D44]

- C1.3 The operator shall limit the material processed to no more than 170,000 lb(s) in any one day.

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

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

## **FACILITY PERMIT TO OPERATE MARUCHAN 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 : D45]

- C1.4 The operator shall limit the material processed to no more than 2,550 ton(s) in any one calendar month.

For the purpose of this condition, material processed shall be defined as pounds of wet noodles processed in Line 4.

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

[Devices subject to this condition : D45]

- C1.5 The operator shall limit the material processed to no more than 190,611 lb(s) in any one day.

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

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

[Devices subject to this condition : D44]

- C1.6 The operator shall limit the length of cut to no more than 65 feet in any one calendar month.

## **FACILITY PERMIT TO OPERATE MARUCHAN INC**

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

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

For the purpose of this condition, length of cut shall be defined as feet of stainless steel cut.

The maximum thickness of stainless steel sheet cut shall not exceed 0.125 inches.

The maximum width of the Kerf shall not exceed 0.075 inches.

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

[Devices subject to this condition : D57]

- C6.1 The operator shall use this equipment in such a manner that the temperature being monitored, as indicated below, does not exceed 320 Deg F.

To comply with this condition, the operator shall install and maintain a(n) temperature gauge to accurately indicate the temperature of the frying oil.

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

[Devices subject to this condition : D13, D22]

- C6.3 The operator shall use this equipment in such a manner that the temperature being monitored, as indicated below, does not exceed 315 Deg F.

To comply with this condition, the operator shall install and maintain a(n) temperature gauge to accurately indicate the temperature of the frying oil.

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

[Devices subject to this condition : D44, D45]

## **FACILITY PERMIT TO OPERATE MARUCHAN INC**

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

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

- C10.1 The operator shall use this equipment in such a manner that the differential pressure being monitored, as indicated below, is maintained between 0.5 and 4.0 inches water column.

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

[Devices subject to this condition : C60]

#### **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 filters.

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

[Devices subject to this condition : C60]

- D28.2 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 12 months of the approval of the concentration limit.

The test shall be conducted every five-year period, with the first five-year period ending on June 30, 2005.

[Devices subject to this condition : D4, D5, D46, D53, D54]

- D28.3 The operator shall conduct source test(s) in accordance with the following specifications:

## FACILITY PERMIT TO OPERATE MARUCHAN INC

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

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

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 to determine the NOX emissions at the outlet.

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

The test shall be conducted within 180 days after initial start-up of the equipment post-modification, or as required by the Permit, or by Rule 1146, whichever occurs first, or unless otherwise approved in writing by the Executive Officer.

The test shall be conducted every five-year period, with the first five-year period ending on June 30, 2005.

The test shall be conducted in accordance with the requirements in Rule 1146, or as stated in the Permit to Operate unless otherwise approved in writing by the Executive Officer.

[Devices subject to this condition : D58]

D29.3 The operator shall conduct source test(s) for the pollutant(s) identified below.

Pollutant(s) to be tested	Required Test Method(s)	Averaging Time	Test Location
PM10 emissions	District method 5.1	District-approved averaging time	Outlet
ROG emissions	District Method 25.1 or 25.3	District-approved averaging time	Outlet

## FACILITY PERMIT TO OPERATE MARUCHAN 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 when the equipment is operating under normal conditions.

The test shall be conducted to demonstrate compliance with previously established daily emission rates as found in Conditions E193.1 and E193.2, using the maximum daily productions established within Conditions C1.3 and C1.5.

If the testing will be conducted when both fryers are in operation and vented to a common stack, then the test shall instead be conducted to demonstrate compliance with the weighted average emission rates as found in Condition E193.3, using the maximum daily combined production.

In addition to the source test requirements of Section E of this facility permit, notify the District of the date and time of the test at least 10 days prior to the test.

The test(s) shall be conducted at least once every three years.

The operator shall also provide to the District a source test report containing, at a minimum, the following information:

Required Data	Reported As
Emissions data	Mass emission rate (total lb/hr)
Production Rate of each Noodle Line	Wet noodles (lb/hr)
Exhaust flow rate	Dry standard cubic feet per minute (DSCFM)

[Devices subject to this condition : D44, D45]

## FACILITY PERMIT TO OPERATE MARUCHAN 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 weekly basis, at least, unless the equipment did not operate during the entire weekly period. The routine weekly 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 MARUCHAN INC**

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

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

[RULE 1155, 12-4-2009; **RULE 1155, 5-2-2014**]

[Devices subject to this condition : C60]

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

E193.1 The operator shall operate and maintain this equipment according to the following requirements:

The operator shall limit the PM10 emissions to 0.02 lb/ton of wet noodle processed.

The operator shall limit the VOC emissions to 0.12 lb/ton of wet noodle processed.

[Devices subject to this condition : D44]

E193.2 The operator shall operate and maintain this equipment according to the following requirements:

The operator shall limit the PM10 emissions to 0.05 lb/ton of wet noodle processed.

The operator shall limit the VOC emissions to 0.08 lb/ton of wet noodle processed.

[Devices subject to this condition : D45]

E193.3 The operator shall operate and maintain this equipment according to the following requirements:

## **FACILITY PERMIT TO OPERATE MARUCHAN INC**

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

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

The operator shall limit the PM10 emissions using the following equation  $((E/(E + F)) \times (0.02 \text{ lb/ton wet noodle})) + ((1 - (E/(E + F))) \times (0.05 \text{ lb/ton wet noodle}))$ , where E and F are the throughputs in pounds per hour during source testing for Fryer E and F respectively.

The operator shall limit the VOC emissions using the following equation  $((E/(E + F)) \times (0.12 \text{ lb/ton wet noodle})) + ((1 - (E/(E + F))) \times (0.08 \text{ lb/ton wet noodle}))$ , where E and F are the throughputs in pounds per hour during source testing for Fryer E and F respectively.

This condition shall only apply when both fryers are in operation and venting to a common stack.

[Devices subject to this condition : D44, D45]

E448.1 The operator shall comply with the following requirements:

All applicable requirements of Rule 1146 and 40 CFR Part 98 - Subpart A and C.

The permit for this equipment shall expire if modification of this equipment is not complete by March 8, 2022 unless an extension is approved in writing by the Executive Officer. A written request for extension shall be filed with the South Coast AQMD Engineering & Permitting Division prior to the permit's expiration date. The written request shall include reasons for extension request, status of modification, estimated completion date, and increments of progress.

[Devices subject to this condition : D58]

E448.2 The operator shall comply with the following requirements:

## FACILITY PERMIT TO OPERATE MARUCHAN INC

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

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

The permit for this equipment shall expire if construction of this equipment is not complete by (XX - X, 2023) unless an extension is approved in writing by the Executive Officer. A written request for extension shall be filed with the South Coast AQMD Engineering & Permitting Division prior to the permit's expiration date. The written request shall include reasons for extension request, status of construction, estimated completion date, and increments of progress.

**[RULE 205, 1-5-1990]**

[Devices subject to this condition : C60]

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

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

Contaminant	Rule	Rule/Subpart
PM	District Rule	1155

**[RULE 1155, 12-4-2009; RULE 1155, 5-2-2014]**

[Devices subject to this condition : C60]

#### **I. Administrative**

I297.1 This equipment shall not be operated unless the facility holds 690 pounds of NOx RTCs in its allocation account to offset the annual emissions increase for the first year of operation. RTCs held to satisfy this condition may be transferred only after one year from the initial start of operation. If the hold amount is partially satisfied by holding RTCs that expire midway through the hold period, those RTCs may be transferred upon their respective expiration dates. This hold amount is in addition to any other amount of RTCs required to be held under other condition(s) stated in this permit.

## **FACILITY PERMIT TO OPERATE MARUCHAN INC**

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

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

**[RULE 2005(c)(2), 6-3-2011]**

[Devices subject to this condition : D58]

#### **K. Record Keeping/Reporting**

K171.1 The operator shall provide to the District the following items:

Notice of the date of equipment installation shall be submitted to the South Coast AQMD via mail (addressed to South Coast Air Quality Management District, P.O. Box 4941, Diamond Bar, CA 91765) or e-mail (sourcetesting@aqmd.gov). Notice of source test(s) date shall be submitted to the South Coast AQMD via phone (909-396-3550) or e-mail (sourcetesting@aqmd.gov) at least 14 (fourteen) days prior to commencement of testing so that a South Coast AQMD observer may be present.

Source test report(s) shall be submitted to the South Coast AQMD via mail (addressed to South Coast Air Quality Management District, P.O. Box 4941, Diamond Bar, CA 91765) or e-mail (sourcetesting@aqmd.gov) within 60 days after completion of the source test, unless otherwise approved in writing by the Executive Officer. For further instructions or assistance, please contact South Coast AQMD at 909-396-3550

[Devices subject to this condition : D58]



# South Coast Air Quality Management District

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

July 30, 2024

Janaina Mendes  
Assistance Quality Control Manager  
Maruchan, Inc.  
1902 Deer Ave.  
Irvine, CA 92606

Subject: Extension of Permits to Construct/Operate for a Two Fryers and a Mist Control System  
(A/Ns 638656-8) located at Maruchan (Facility I.D. 14049)

Dear Ms. Mendes,

The South Coast Air Quality Management District (South Coast AQMD) has received your request dated July 13, 2024, and addressed to Mr. Austin Stewart, Air Quality Engineer, for an extension to your Permit to Construct for the application stated above. The Permits to Construct/Operate were granted on October 7, 2022, for the equipment under (A/N 638656, 638657 and 638658). Pursuant to Rule 205, the Permit to Construct expires one year from the date of issuance unless an extension has been approved by the Executive Officer.

Based on the information provided in your request as well as the 'increments of progress' about startup, your request for this extension is hereby approved. Please be advised that the Permit to Construct/Operate has been extended to July 18, 2025. The facility shall submit a quarterly progress report on the status of the construction and installation of all the aforementioned equipment(s) until the project is complete. Such data shall be reported in writing to Austin Stewart at [astewart@aqmd.gov](mailto:astewart@aqmd.gov) within 15 days following the end of each calendar quarter starting with September 30, 2024.

It should be noted that if construction and installation is not complete by July 18, 2025, any further extension requests will only be considered if substantial progress has been made beyond the previously stated increments to justify the extension period. This request shall be submitted in writing to Austin Stewart at [astewart@aqmd.gov](mailto:astewart@aqmd.gov). During this extension period, all permit conditions listed on the original permit shall remain in full effect and shall be complied with.

If you have any questions, please contact Mr. Austin Stewart, Air Quality Engineer at (909) 396-3585 or Mr. Christopher Gill, Senior Air Quality Engineer at (909) 396-2419.

Sincerely,

*Shannon Lee*

Shannon Lee, P.E.  
Senior Air Quality Engineering Manager  
Engineering and Permitting  
Mechanical/Chemical/Energy/Terminals

SL:ED:CG:as



# South Coast Air Quality Management District

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

June 25, 2025

Janaina Mendes Oliveira  
Assistance Quality Control Manager  
Maruchan, Inc.  
1902 Deer Ave.  
Irvine, CA 92606

Subject: Second Extension of Permits to Construct/Operate for Two Existing Fryers and a New Mist Control System (A/Ns 638656-8) located at Maruchan (Facility I.D. 14049)

Dear Ms. Oliveira,

The South Coast Air Quality Management District (South Coast AQMD) has received your request dated June 5, 2025, and addressed to Mr. Austin Stewart, Air Quality Engineer, for a second extension to your Permits to Construct/Operate for the applications stated above. The Permits to Construct/Operate were granted on October 17, 2022, for the equipment under (A/N 638656, 638657 and 638658). Pursuant to Rule 205, the Permit to Construct expires one year from the date of issuance unless an extension has been approved by the Executive Officer.

Based on the information provided in your request as well as the 'increments of progress' about startup, your request for this extension is hereby approved. Please be advised that the Permits to Construct/Operate have been extended to July 18, 2026. The facility shall submit a quarterly progress report on the status of the construction and installation of all the aforementioned equipment(s) until the project is complete. Such data shall be reported in writing to Austin Stewart at [astewart@aqmd.gov](mailto:astewart@aqmd.gov) within 15 days following the end of each calendar quarter starting with September 31, 2025.

It should be noted that if construction and installation is not complete by July 18, 2026, any further extension requests will only be considered if substantial progress has been made beyond the previously stated increments to justify the extension period. This request shall be submitted in writing to Austin Stewart at [astewart@aqmd.gov](mailto:astewart@aqmd.gov). During this extension period, all permit conditions listed on the original permit shall remain in full effect and shall be complied with.

If you have any questions, please contact Mr. Austin Stewart, Air Quality Engineer, at (909) 396-3585 or Mr. Christopher Gill, Senior Air Quality Engineer, at (909) 396-2419.

Sincerely,

*Shannon Lee*

Shannon Lee, P.E  
Senior Air Quality Engineering Manager  
Engineering and Permitting  
Mechanical/Chemical/Energy/Terminals

cc: Office of Compliance & Enforcement  
SL:ED:CG:as



**DECEMBER 2024 TEST RESULTS FOR FRYERS E & F**

#### 4.0 RESULTS

The results of this testing program are summarized in Table 4-1. Additional supporting data, such as process information, photos, field data sheets, laboratory data, and equipment calibrations, are included in the Appendices.

**TABLE 4-1  
TEST RESULTS – FRYER E  
MARUCHAN, INC.  
DECEMBER 3, 2024**

Parameter/Units	Fryer E	Permit Limit
Sample Time, hours	09:35 - 10:38	--
Stack Temperature, °F	162	--
Exhaust Flow Rate, ACFM	1,678	--
Exhaust Flow Rate, DSCFM	974	--
Volume Sampled, DSCF	41.029	--
Moisture, %	22.1	--
Isokinetic Rate, %	104.3	--
Wet Noodles, lb/hr	2.33	--
<b>Total Particulate Matter</b>		
gr/dscf	0.0135	--
lb/hr	0.129	--
Wet noodles processed, lb/ton	0.056	0.02
<b>VOC Emissions Data</b>		
ppm	26.8	--
lb/hr, as C1	0.049	--
lb/hr, as VOC	0.057	--
Wet noodles processed, lb/ton	0.024	0.12

**TABLE 4-2  
TEST RESULTS – FRYER F  
MARUCHAN, INC.  
DECEMBER 3, 2024**

Parameter/Units	Fryer F	Permit Limit
Sample Time, hours	11:52 - 12:55	--
Stack Temperature, °F	148	--
Exhaust Flow Rate, ACFM	3,011	--
Exhaust Flow Rate, DSCFM	2,061	--
Volume Sampled, DSCF	46.370	--
Moisture, %	20.5	--
Isokinetic Rate, %	103.1	--
Wet Noodles, lb/hr	1.94	--
<b>Total Particulate Matter</b>		
gr/dscf	0.0148	--
lb/hr	0.342	--
Wet noodles processed, lb/ton	0.176	0.05
<b>VOC Emissions Data</b>		
ppm	103	--
lb/hr, as C1	0.40	--
lb/hr, as VOC	0.46	--
Wet noodles processed, lb/ton	0.24	0.08

**APRIL 2025 TEST RESULTS FOR FRYERS E & F**

#### 4.0 RESULTS

The results of this testing program are summarized in Table 4-1. Additional supporting data, such as process information, photos, field data sheets, laboratory data, and equipment calibrations, are included in the Appendices.

**TABLE 4-1  
TEST RESULTS – FRYER E  
MARUCHAN, INC.  
APRIL 16, 2025**

Parameter/Units	Fryer E	Permit Limit
<b>Sample Time</b> , hours	10:30 – 11:33	--
<b>Stack Temperature</b> , °F	170	--
<b>Exhaust Flow Rate</b> , ACFM	1,752	--
<b>Exhaust Flow Rate</b> , DSCFM	829	--
<b>Volume Sampled</b> , DSCF	39.711	--
<b>Moisture</b> , %	35.4	--
<b>Isokinetic Rate</b> , %	106.0	--
<b>Wet Noodles</b> , lb/hr	2.33	--
<b>Total Particulate Matter</b>		
gr/dscf	0.021	--
lb/hr	0.16	--
Wet noodles processed, lb/ton	0.069	0.02
<b>VOC Emissions Data</b>		
ppm	66.7	--
lb/hr, as C1	0.10	--
lb/hr, as VOC	0.12	--
Wet noodles processed, lb/ton	0.052	0.12



Maruchan, Inc.  
2025 Noodle Fryers E and F PM and VOC Compliance

**TABLE 4-2  
TEST RESULTS – FRYER F  
MARUCHAN, INC.  
APRIL 16, 2025**

Parameter/Units	Fryer F	Permit Limit
Sample Time, hours	10:30 – 11:35	--
Stack Temperature, °F	162	--
Exhaust Flow Rate, ACFM	2,528	--
Exhaust Flow Rate, DSCFM	1,525	--
Volume Sampled, DSCF	43.530	--
Moisture, %	28.0	--
Isokinetic Rate, %	100.2	--
Wet Noodles, lb/hr	1.94	--
<b>Total Particulate Matter</b>		
gr/dscf	0.010	--
lb/hr	0.15	--
Wet noodles processed, lb/ton	0.078	0.05
<b>VOC Emissions Data</b>		
ppm	37.9	--
lb/hr, as C1	0.11	--
lb/hr, as VOC	0.13	--
Wet noodles processed, lb/ton	0.065	0.08

SCAQMD NOTICE OF VIOLATION NO. P80169





South Coast Air Quality Management District  
21865 COPLEY DRIVE, DIAMOND BAR, CA 91765-4178

P 80169

# NOTICE OF VIOLATION

DATE OF VIOLATION		
Month	Day	Year
12	03	24

Facility Name: <b>Manuchan Inc.</b>		Facility ID#: <b>14049</b>	Sector: <b>OK</b>
Location Address: <b>1902 Deere Ave</b>		City: <b>Irvine</b>	Zip: <b>92606</b>
Mailing Address: <b>1902 Deere Ave.</b>		City: <b>Irvine</b>	Zip: <b>92606</b>

YOU ARE HEREBY NOTIFIED THAT YOU HAVE BEEN CITED FOR ONE OR MORE VIOLATIONS OF THE SOUTH COAST AIR QUALITY MANAGEMENT DISTRICT (SCAQMD) RULES, STATE LAW OR FEDERAL LAW. IF PROVEN, SUCH VIOLATION(S) MAY RESULT IN THE IMPOSITION OF CIVIL OR CRIMINAL PENALTIES.

EACH DAY A VIOLATION OCCURS MAY BE HANDLED AS A SEPARATE OFFENSE REGARDLESS OF WHETHER OR NOT ADDITIONAL NOTICES OF VIOLATION ARE ISSUED.

## DESCRIPTION OF VIOLATIONS

#	Authority*	Code Section or Rule No.	SCAQMD Permit to Operate or CARB Registration No.	Condition No. (If Applicable)	Description of Violation
1	<input checked="" type="checkbox"/> SCAQMD <input type="checkbox"/> CH&SC <input type="checkbox"/> CCR <input type="checkbox"/> CFR	r2012 (EX2)(E) process			Failure to Pass Source Test. "Permit holder ... for a process unit shall comply at all times with that NOx concentration limit in ppm ..."
2	<input type="checkbox"/> SCAQMD <input type="checkbox"/> CH&SC <input type="checkbox"/> CCR <input type="checkbox"/> CFR				
3	<input type="checkbox"/> SCAQMD <input type="checkbox"/> CH&SC <input type="checkbox"/> CCR <input type="checkbox"/> CFR				
4	<input type="checkbox"/> SCAQMD <input type="checkbox"/> CH&SC <input type="checkbox"/> CCR <input type="checkbox"/> CFR				
5	<input type="checkbox"/> SCAQMD <input type="checkbox"/> CH&SC <input type="checkbox"/> CCR <input type="checkbox"/> CFR				

Served To: <b>Jasmine Mendes</b>	Phone: <b>(949) 789-2424</b>	Served By: <b>Daglas Williams</b>	Date Notice Served: <b>5/6/2025</b>
Title: <b>Asst. Air Quality Control Mgr</b>	Email: <b>jmendes@manuchaninc.com</b>	Phone No: <input checked="" type="checkbox"/> 909-396- <input type="checkbox"/> 310-233-	Email: <b>dwilliams@aqmd.gov</b>

\*Key to Authority Abbreviations:

SCAQMD - South Coast Air Quality Management District  
CCR - California Code of Regulations

CH&SC - California Health and Safety Code  
CFR - Code of Federal Regulations

Method of Service:

☐ In Person

☒ Certified Mail

ORIGINAL



**SCAQMD RULE 203**

(Adopted January 9, 1976)(Amended January 5, 1990)(Amended December 3, 2004)

**RULE 203.        PERMIT TO OPERATE**

- (a) A person shall not operate or use any equipment or agricultural permit unit, the use of which may cause the issuance of air contaminants, or the use of which may reduce or control the issuance of air contaminants, without first obtaining a written permit to operate from the Executive Officer or except as provided in Rule 202.
- (b) The equipment or agricultural permit unit shall not be operated contrary to the conditions specified in the permit to operate.



**SCAQMD RULE 1303**

(Adopted Oct. 5, 1979)(Amended March 7, 1980)(Amended Sept. 10, 1982)  
(Amended July 12, 1985)(Amended August 1, 1986)(Amended June 28, 1990)  
(Amended May 3, 1991)(Amended December 7, 1995)(Amended May 10, 1996)  
(Amended October 20, 2000)(Amended February 16, 2001)  
(Amended April 20, 2001)(Amended December 6, 2002)

### **RULE 1303. REQUIREMENTS**

- (a) Best Available Control Technology (BACT):
- (1) The Executive Officer or designee shall deny the Permit to Construct for any relocation or for any new or modified source which results in an emission increase of any nonattainment air contaminant, any ozone depleting compound, or ammonia, unless BACT is employed for the new or relocated source or for the actual modification to an existing source.
  - (2) In implementing subdivision (a), the Executive Officer or designee shall periodically publish guidelines indicating the administrative procedures and requirements for commonly permitted sources. BACT for other source categories shall be determined using the definition of BACT in Rule 1302 and the general administrative procedures and requirements of the BACT Guidelines. BACT for sources located at major polluting facilities shall be at least as stringent as Lowest Achievable Emissions Rate as defined in the federal Clean Air Act Section 171(3) [42 U.S.C. Section 7501(3)]. When updating the BACT guidelines to become more stringent for sources not located at major polluting facilities, economic and technical feasibility shall be considered in establishing the class or category of sources and the applicable requirements.
  - (3) BACT for sources not located at major polluting facilities shall be as specified in the BACT Guidelines for such source categories, unless the BACT specified in the guideline is less stringent than required by state law in which case BACT shall be as defined in state law considering economic and technical feasibility.
  - (4) The BACT requirements of this paragraph shall apply regardless of any modeling or offset exemption in Rule 1304.
- (b) The Executive Officer or designee shall, except as Rule 1304 applies, deny the Permit to Construct for any new or modified source which results in a net emission increase of any nonattainment air contaminant at a facility, unless each of the following requirements is met:

**SCAQMD RULE 2004**

- (4) For purposes of this rule, emissions from the facility shall be determined solely pursuant to methods and procedures specified in Regulation XX - Regional Clean Air Incentives Market (RECLAIM) and the Facility Permit, if applicable.
- (e) Prohibition of Submission of an Inaccurate Quarterly Certification of Emissions
  - (1) Any Quarterly Certification of Emissions determined by the Executive Officer to be inaccurate, shall constitute a violation of this rule, unless the report was corrected by the Facility Permit holder in accordance with the requirements of paragraph (c)(1).
  - (2) A violation of this subdivision shall constitute a single, separate violation of this rule for each day in the quarter.
- (f) Permit Requirements
  - (1) The Facility Permit holder shall, at all times, comply with all rules and permit conditions applicable to the facility, as specified in the Facility Permit.
  - (2) A person shall not build, erect or install a new source or a modification as defined in Rule 2000 - General, without first complying with Rule 201 - Permit to Construct.
- (g) Emissions in Excess of a Concentration Limit
  - (1) In the event emissions exceed a concentration limit, as established by a source test, the days of violation shall be presumed to include the date of the source test and each and every day thereafter until the Facility Permit holder establishes that continuous compliance has been achieved, except to the extent the Facility Permit holder can prove that there were intervening days during which no violation occurred or that the violation was not continuing in nature.
  - (2) In the event emissions exceed a concentration limit, as established by a source test, the emissions from the source to which the concentration limit applies shall be calculated using the higher concentration for purposes of determining compliance with the facility's Allocation until the Facility Permit holder demonstrates that it is in compliance with the concentration limit set forth in the Facility Permit.