

**REGULATION 6
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RULE 2
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**REGULATION 6
PARTICULATE MATTER AND VISIBLE EMISSIONS
RULE 2
COMMERCIAL COOKING EQUIPMENT**

6-2-100 GENERAL

6-2-101 Description: The purpose of this rule is to reduce emissions from commercial cooking equipment.

6-2-102 Applicability:

102.1 This rule applies to any person who either sells, offers for sale, or installs any exhaust hood or hood filter for use in a restaurant located within the District.

102.2 Except as provided in Section 6-2-110, this rule applies to any person who owns or operates a Type I hood or a chain-driven charbroiler in a restaurant located within the District.

6-2-110 Exemptions, Specified Equipment: A Type I hood operated with either a fixed extractor or cartridge filters is exempt from this rule.

6-2-200 DEFINITIONS

6-2-201 Cartridge Filter: A hood filter that is constructed of stainless steel and contains a series of horizontal baffles designed to remove grease from an exhaust stream and drain the grease into a receptacle.

6-2-202 Catalytic Oxidizer: An emission control device that employs a catalyst fixed onto a substrate to oxidize air contaminants in an exhaust stream, thereby converting the air contaminants into carbon dioxide and water.

6-2-203 Chain-driven (Conveyorized) Charbroiler: A semi-enclosed charbroiler designed to mechanically move food on a grated grill through the broiler.

6-2-204 Charbroiler: A cooking device composed of a grated grill and a heat source. Food resting on the grated grill cooks as the food receives heat either directly from the heat source, or indirectly by way of a radiant surface.

6-2-205 Exhaust Hood: An air-intake device connected to a mechanical exhaust system for collecting and removing grease, vapors, fumes, smoke, steam, heat, or odors from cooking equipment.

6-2-206 Fixed Extractor: A fixed component of either a water-wash or linear slot exhaust hood which is typically constructed of stainless steel and contains a series of horizontal baffles that run the full length of the hood.

6-2-207 High-Efficiency Filter: A Type I hood filter certified by the APCO to remove from an air stream, at least twenty percent (20%) by weight, as measured under the method set out in Section 6-2-602, of particulate matter with aerodynamic diameter between 0.3 micron and 10 microns.

6-2-208 Hood Filter: Any filter for use in an exhaust hood.

6-2-209 Meat: The tissue of animals used as food, including but not limited to beef, veal, mutton, lamb, pork, poultry, fish, seafood, and other edible animals, that has not been pre-cooked prior to purchase and delivery to the restaurant. The term includes animal by-products, such as bone, tendons, and organs.

6-2-210 Particulate Matter: Any finely divided solid or liquid airborne material.

6-2-211 Restaurant: Any stationary facility that cooks food for human consumption and that engages in the retail sale, or offer for sale, of the cooked food. This includes, but is not limited to, dinner houses, cafeterias, catering operations, and hotel or motel food service operations.

6-2-212 Type I Hood: An exhaust hood for collecting and removing grease and smoke.

6-2-213 Type I Hood Filter: A hood filter for use in a Type I hood.

6-2-214 Under-fired Charbroiler: A charbroiler, other than a chain-driven charbroiler, where the heat source and radiant surface, if any, are positioned at or below the level of the grated grill.

6-2-300 STANDARDS

6-2-301 Chain-Driven Charbroilers: Effective **[one year after adoption]**, no person shall operate a chain-driven charbroiler unless it is equipped and operated with a catalytic oxidizer approved by the APCO for use in combination with the specific model of chain-driven charbroiler.

6-2-302 Alternative Control Equipment, Chain-Driven Charbroilers: Notwithstanding Section 6-2-301, a person may operate a chain-driven charbroiler with a control device or method other than a catalytic oxidizer, provided the chain-driven charbroiler, when so operated, emits no more than one (1) pound of total particulate matter per 1,000 pounds of meat cooked, and the owner or operator of the equipment demonstrates the emission rate to the APCO by submitting results of a source test approved by the APCO and conducted in accordance with the test methods set out in Section 6-2-601.

6-2-303 Type I Hoods: Effective [six months after adoption], except as provided in Section 6-2-110, no person shall sell, offer for sale, or install any Type I hood filter other than a high-efficiency filter for use in any restaurant within the District.

6-2-304 Under-Fired Charbroilers, Requirement to Retrofit: Effective [two years after adoption], the owner or operator of a restaurant equipped with one or more under-fired charbroilers with a total grill surface area of at least ten (10) square feet shall operate each Type I hood in the restaurant only with high-efficiency filters.

6-2-305 New Ventilation Equipment, Requirement to Retrofit: A restaurant owner or operator who, after [six months after adoption], installs in the restaurant a Type I hood or an exhaust fan that serves a Type I hood, shall thereafter operate each Type I hood in the restaurant only with high-efficiency filters.

6-2-306 Control Equipment Maintenance: Any emission control device installed and/or operated under this rule shall be operated, cleaned, and maintained in accordance with the manufacturer's specifications.

6-2-400 ADMINISTRATIVE REQUIREMENTS

6-2-401 Registration of Chain-Driven Charbroiler: By **[one year after adoption]**, any person operating any chain-driven charbroiler shall register the charbroiler and any emission control device operated with the charbroiler in accordance with Regulation 1, Section 410.

6-2-402 Registration, Under-Fired Charbroilers: By **[one year after adoption]**, any person required to retrofit to high-efficiency filters under Section 6-2-304 shall register each under-fired charbroiler in the restaurant in accordance with Regulation 1, Section 410.

6-2-403 Notification, Change of Ownership: Any person required to register any equipment under either of Sections 6-2-401 or 6-2-402 must notify the APCO of any transfer of ownership of the restaurant in which the registered equipment is operated, within 30 days of such transfer of ownership.

6-2-500 MONITORING AND RECORDS

6-2-501 Recordkeeping for Chain-Driven Charbroilers: The owner or operator of a chain-driven charbroiler shall maintain on the premises of the restaurant record of each of the following:

501.1 The date of installation of any emission control device installed to abate emissions from the chain-driven charbroiler.

501.2 All maintenance, including, but not limited to, preventative maintenance, breakdown repair, and cleaning, performed on the emission control device. The records shall include the date, time, and a brief description of the work.

6-2-502 Recordkeeping for Type I Hoods: The owner or operator of a restaurant subject to Section 6-2-304 and/or Section 6-2-305 shall maintain on the premises of the restaurant record of each of the following:

502.1 The date any high-efficiency filter was initially installed in the restaurant.

502.2 The contract under which any Type I hood, exhaust fan serving a Type I hood, or Type I hood filter was installed in the restaurant, if installed after [date of rule adoption].

502.3 The contract under which the owner or operator purchased any Type I hood, exhaust fan serving a Type I hood, or Type I hood filter, or any sales receipt from the purchase, if purchased after [date of rule adoption].

6-2-503 Retention of Records: The owner or operator shall maintain all records required under Sections 6-2-501 or 6-2-502 for a period of not less than five (5) years and shall make the records available to the APCO upon request.

6-2-600 MANUAL OF PROCEDURES

6-2-601 Determination of Emissions, Chain-Driven Charbroiler: Compliance with the standards specified in Section 6-2-301 and 6-2-302 shall be determined in accordance with US EPA Method 5 in conjunction with US EPA Method 202.

6-2-602 Determination of High Efficiency, Type I Hood Filter: For purposes of this rule, the removal efficiency of a Type I hood filter shall be determined in accordance with the American Society for Testing and Materials' (ASTM) Standard Test Method for Grease Particle Capture Efficiency of Commercial Kitchen Filters and Extractors, F2519-05, dated September 1, 2005.