



BAY AREA  
AIR QUALITY  
MANAGEMENT  
DISTRICT

# PROPOSED REGULATION ON COMMERCIAL COOKING EQUIPMENT IN RESTAURANTS

October 16, 2006

The Bay Area Air Quality Management District is proposing a new rule to control emissions from commercial cooking equipment. This notification presents an overview of the proposed rule as a means to solicit your comments and concerns regarding this proposal.

## ***What is the Bay Area Air Quality Management District?***

The Bay Area Air Quality Management District (the "District") is a government agency responsible for reducing air pollution emissions in order to attain and maintain clean air standards to protect the public's health and the environment in the San Francisco Bay Area. For more information, go to [www.baaqmd.gov](http://www.baaqmd.gov).

## ***What Is the Objective of the Proposed Rule?***

The objective of the proposed rule is to reduce the emission of harmful air contaminants from restaurant cooking equipment. The District has conducted extensive research into available technology to reduce emissions and will solicit public input. Based on factors including the viability and cost of the technology, anticipated reduction in emissions, and public comments, District staff may propose a rule to the District's Board of Directions for adoption.

## ***Why Is the District Proposing to Reduce Emissions from Restaurant Kitchens?***

Restaurant cooking equipment generates emissions that contain harmful compounds that contribute to public health risk. Restaurants emit compounds that form ozone and fine particulate matter, pollutants for which the Bay Area exceeds health-based air quality standards. Restaurant emissions also include aldehydes, organic acids, alcohol, nitrogen and sulfur compounds, and polycyclic aromatic hydrocarbons (PAHs).

Breathing these air pollutants may damage lung tissue and the respiratory tract, and may cause nose and throat irritation, bronchitis, and wheezing.



**Figure 1.** Typical chain-driven charbroiler that automatically moves food through burners located above and below the grill.

## ***Who will be Affected?***

The proposed rule applies to all restaurants within the District that operate Type I ventilation hoods or chain-driven broilers. The rule would also apply to any person who installs, sells, or offers for sale kitchen ventilation hoods, exhaust fans, and grease filters within the District.

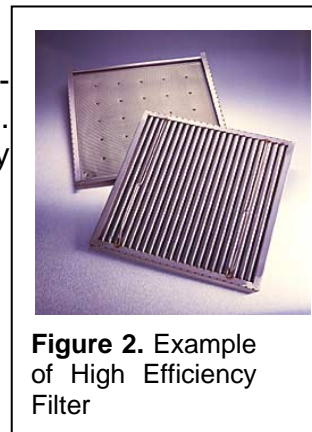
## ***What will be Proposed?***

The proposed rule would require any person who owns or operates a chain-driven charbroiler (see Figure 1) in a

restaurant within the District to:

- Install and operate a catalytic oxidizer or equivalent emission control device or method to reduce the emissions from the chain-driven broiler; and
- Register the emission control device or method on the District web site ([www.baaqmd.gov](http://www.baaqmd.gov)).

In addition, the proposed rule would phase in the use of high-efficiency filters in restaurants that use Type I ventilation hoods. Figure 2 shows an example of high-efficiency filters. They generally consist of two filters joined together, one of which may be made of porous substrate.



**Figure 2.** Example of High Efficiency Filter



**Figure 3.** Typical under-fired charbroiler in which the heat source is either wood, charcoal, gas, or electricity and is located at or below the grill.

Effective six months after rule adoption, and subject to an exemption for water wash hoods or ventilation systems that use cartridge filters, the proposed rule would prohibit the sale, offer for sale, and installation of Type I hood filters other than high-efficiency filters. Restaurants would be required to install high-efficiency filters upon replacement of a Type I hood or an exhaust fan that serves a Type I hood.

Also, the owner or operator of any restaurant with one or more under-fired charbroilers (see Figure 3) with a total grill surface area greater than or equal to 10 square feet would be required to install high-efficiency filters in any Type I ventilation hood operated in the restaurant within two years of rule adoption. The owner or operator would

also be required to register each under-fired charbroiler in the restaurant on the District website, ([www.baaqmd.gov](http://www.baaqmd.gov).)

### ***What Are the Next Steps?***

The District has posted a draft Workshop Report and proposed rule language that contain more details regarding proposed Regulation 6, Rule 2 on the District web site ([www.baaqmd.gov/pln/ruledev/workshops.htm](http://www.baaqmd.gov/pln/ruledev/workshops.htm)). The District will be holding public workshops to solicit comments and questions regarding this proposed rule. District staff will evaluate the public's comments before proposing a final draft for a public hearing by the District Board of Directors.

The District welcomes your input on this proposal. If you would like to be included on the mailing list, go to [www.baaqmd.gov](http://www.baaqmd.gov), select "E-mail Sign-ups", then "Reg Changes". If you have any questions or comments on this proposed rule, please contact Virginia Lau, Senior Air Quality Specialist, at (415) 749-4696, or via e-mail at [vlau@baaqmd.gov](mailto:vlau@baaqmd.gov).