



STATE OF IDAHO
DEPARTMENT OF
ENVIRONMENTAL QUALITY

1410 North Hilton • Boise, Idaho 83706 • (208) 373-0502

Dirk Kempthorne, Governor
Toni Hardesty, Director

June 26, 2006

Certified Mail No. 7005 1160 0000 1550 4052

Gary O'Donnell
Plant Manager
Tyson Fresh Meats, Inc.
P.O. Box 9346
Boise, ID 83705

RE: Facility ID No. 001-00030, Tyson Fresh Meats, Inc., Kuna
Final Tier II Operating Permit and Permit to Construction Letter

Dear Mr. O'Donnell:

The Department of Environmental Quality (DEQ) is issuing Tier II Operating Permit and Permit to Construct No. T2- 050051 for the Tyson Fresh Meats, Inc. facility located in Kuna, Idaho, in accordance with IDAPA 58.01.01.400 through 406 and 200 through 228, Rules for the Control of Air Pollution in Idaho (Rules).

The enclosed permit is based on the information contained in your permit application. This permit is effective immediately and replaces Tier II Operating Permit No. T2-050040, issued January 27, 2006. A renewal application is recommended to be submitted to DEQ prior to the expiration date of this permit.

A representative of the Boise Regional Office will contact you regarding a meeting with DEQ to discuss the permit terms and requirements. DEQ recommends the following representatives attend the meeting: your facility's plant manager, responsible official, environmental contact, and any operations staff responsible for day-to-day compliance with permit conditions.

Pursuant to IDAPA 58.01.23, you, as well as any other entity, may have the right to appeal this final agency action within 35 days of the date of this decision. However, prior to filing a petition for a contested case, I encourage you to call Bill Rogers at (208) 373-0502 to address any questions or concerns you may have with the enclosed permit.

Sincerely,

Martin Bauer, Administrator
Air Quality Division

MB/SYC/bf

Permit No. T2-050051

Enclosure

c: Leonard Herr, Boise Regional Office
Shawnee Chen, P.E., Senior Engineer
Bill Rogers, Permit Coordinator
Marilyn Seymore/Pat Rayne, Air Quality
Laurie Kral, EPA Region 10
Permit Binder
Source File
Phyllis Heitman (Ltr Only)
Reading File (Ltr Only)

John Mever
Area Environmental Manager
800 Stevens Port Dr. Suite 709
Dakota Dunes, SD 57049



**Air Quality
TIER II OPERATING PERMIT
and
PERMIT TO CONSTRUCT**

**State of Idaho
Department of Environmental
Quality**

PERMIT No.: T2-050051
FACILITY ID No.: 001-00030
AQCR: 64 **CLASS:** SM80
SIC: 2011 **ZONE:** 11
UTM COORDINATE (km): 559.6, 4809.5

1. PERMITTEE
Tyson Fresh Meats, Inc.

2. PROJECT
Tier II Operating Permit and Permit to Construction Modification

3. MAILING ADDRESS P.O. Box 9346	CITY Boise	STATE ID	ZIP 83705
--	----------------------	--------------------	---------------------

4. FACILITY CONTACT John Mever	TITLE Area Environmental Manager	TELEPHONE (605) 235-3865
--	--	------------------------------------

5. RESPONSIBLE OFFICIAL Gary O'Donnell	TITLE Plant Manager	TELEPHONE (208) 345-6660
--	-------------------------------	------------------------------------

6 EXACT PLANT LOCATION 16 Miles South of Boise on South Cole Road, Kuna, Idaho	COUNTY Ada
--	----------------------

7. GENERAL NATURE OF BUSINESS & KINDS OF PRODUCTS
Beef Packing and Rendering

8. PERMIT AUTHORITY

This permit is issued according to the Rules for the Control of Air Pollution in Idaho, IDAPA 58.01.01.400, and pertains only to emissions of air contaminants, which are regulated by the state of Idaho and to the sources specifically allowed to be operated by this permit.

Only the terms and conditions pertaining to Tier II operating permit requirements are subject to the expiration date of this permit.

The permit to construct conditions in this permit will expire if construction has not begun within two years of its issue date or if construction is suspended for one year.

This permit has been granted on the basis of design information presented in the application and the Idaho Department of Environmental Quality's (DEQ) technical analysis of the supplied information. Changes in design or equipment that result in any change in the nature or amount of emissions may be a modification. Modifications are subject to DEQ review in accordance with Section 58.01.01.200 of the Rules for the Control of Air Pollution in Idaho.

Larry L. Koering Jr
TONI HARDESTY, DIRECTOR
 DEPARTMENT OF ENVIRONMENTAL QUALITY

DATE ISSUED:	May 28, 2002
DATE MODIFIED/REVISED:	June 26, 2006
DATE EXPIRES:	May 28, 2007

Table of Contents

ACRONYMS, UNITS AND CHEMICAL NOMENCLATURE	3
1. TIER II OPERATING PERMIT SCOPE.....	4
2. FACILITY-WIDE CONDITIONS.....	6
3. EAST AND WEST BOILERS	8
4. TWO GENERATORS AND FIRE PUMP	9
5. INEDIBLE/ BLOOD SYSTEM.....	10
6. MEAT AND BONE MEAL STORAGE SILO AND LOADOUT.....	13
7. BLOOD SILO	15
8. APPENDIX A – EMISSION RATE LIMITS	17
9. TIER II PERMIT GENERAL PROVISIONS.....	18

Acronyms, Units and Chemical Nomenclature

AQCR	Air Quality Control Region
ASTM	American Society for Testing and Materials
DEQ	Department of Environmental Quality
EPA	U. S. Environmental Protection Agency
gr/dscf	grains per dry standard cubic foot
IDAPA	a numbering designation for all administrative rules in Idaho promulgated in accordance with the Idaho Administrative Procedures Act
km	kilometer
lb/d	pounds per day
lb/hr	pounds per hour
MMBtu/hr	million British thermal units per hour
NO_x	nitrogen oxides
O&M	Operations and Maintenance
ORP	Oxidation Reduction Potential
PM₁₀	particulate matter with an aerodynamic diameter of 10 micrometers or less
SIC	Standard Industrial Classification
SO₂	sulfur dioxide
T/day	tons per day
T/yr	tons per year
VOC	volatile organic compound
UTM	Universal Transverse Mercator

AIR QUALITY TIER II OPERATING PERMIT and PERMIT TO CONSTRUCT NUMBER: T2-050051

Permittee:	Tyson Fresh Meats, Inc.	Facility ID No. 001-00030	Date Issued:	May 28, 2002
			Date Modified/Revised:	June 26, 2006
Location:	Kuna, Idaho		Date Expires:	May 28, 2007

1. TIER II OPERATING PERMIT SCOPE

Purpose

- 1.1 This permit modification allows the facility to use biofuel (edible tallow, inedible tallow and flotation tallow) as an alternative fuel in the existing East and West boilers. The boilers are currently allowed to use natural gas, and ASTM Grade 1 and 2 fuel oils. This permit modification only affects the East and West boilers.
- 1.2 This permit replaces Tier II Operating Permit No. T2-050040, issued January 27, 2006, the terms and conditions of which shall no longer apply.

Regulated Sources

- 1.3 Table 1.1 below lists all sources of emissions that are regulated in this Tier II operating permit:

Table 1.1 REGULATED SOURCES

Permit Section	Source Description	Emissions Control(s)
3.0	East and West boilers, Superior, 25.2 MMBtu/hr each, ASTM Grade 1 or 2 fuel oil, biofuel (edible tallow, inedible tallow and flotation tallow), or natural gas	None
4.0	Two distillate fuel oil-fired generators and one fire pump	None
5.0	Inedible/blood scrubbing system, including: Cookers 1-5 Prepress Expellers 1-4 (vents) Inedible centrifuge 4 tallow tanks Blood feed screw vent Milling screw conveyors (2 points) Grease centrifuge Raw blood tank Crax bin* Lo pro transfer to storage bin* Crax hammermill* Crax rotex screen* Crax milling screw vent Blood centrifuge Blood dryer (emissions from blood) Blood dryer (emissions from natural gas combustion) Edible centrifuge	Spray tower(knockout)/venturi/ packed-bed scrubber
6.0	Meat and bone meal silo and airlocks	Meat and bone meal silo baghouse
7.0	Blood silo	Blood silo baghouse
8.0	Blood silo airlocks	Blood silo airlock baghouse (new in summer 2001)

* These sources are open to room air. It is estimated that 60% of the emissions are controlled by the enclosure of the building. The remaining emissions are captured by room fans and sent to the packed bed scrubber.

AIR QUALITY TIER II OPERATING PERMIT and PERMIT TO CONSTRUCT NUMBER: T2-050051

Permittee:	Tyson Fresh Meats, Inc.	Facility ID No. 001-00030	Date Issued:	May 28, 2002
			Date Modified/Revised:	June 26, 2006
Location:	Kuna, Idaho		Date Expires:	May 28, 2007

Other Sources

1.4 Table 1.2 identifies all other sources at the facility that do not require specific permit conditions to demonstrate compliance with applicable air quality standards.

Table 1.2 OTHER AIR POLLUTION SOURCES AT THE FACILITY

Source Description
Natural gas space heaters of less than or equal to 5 MMBtu/hr, totaling less than 30 MMBtu/hr
Propane space heaters of less than or equal to 5 MMBtu/hr
Onsite gas and fuel oil tanks
Aerosol can puncturing system
Carcass acid wash
Leg wash
Fugitive emissions from loadouts, including Lo pro unloading
Blood hammermill
Fuel tanks
Pasteurization cabinet

AIR QUALITY TIER II OPERATING PERMIT and PERMIT TO CONSTRUCT NUMBER: T2-050051				
Permittee:	Tyson Fresh Meats, Inc.	Facility ID No. 001-00030	Date Issued:	May 28, 2002
Location:	Kuna, Idaho		Date Modified/Revised:	June 26, 2006
			Date Expires:	May 28, 2007

2. FACILITY-WIDE CONDITIONS

Facility Emissions

- 2.1 All reasonable precautions shall be taken to prevent particulate matter from becoming airborne in accordance with IDAPA 58.01.01.650-651, Rules for the Control of Air Pollution in Idaho.
- 2.2 The permittee shall monitor and maintain records of the frequency and the method(s) used (i.e., water, chemical dust suppressants, etc.) to reasonably control fugitive emissions.
- 2.3 The permittee shall maintain records of all fugitive dust complaints received. The permittee shall take appropriate corrective action as expeditiously as practicable after receipt of a valid complaint. The records shall include, at a minimum, the date that each complaint was received and a description of the following: the complaint, the permittee’s assessment of the validity of the complaint, any corrective action taken, and the date the corrective action was taken.

Odors

- 2.4 The permittee shall not allow, suffer, cause, or permit the emission of odorous gases, liquids, or solids to the atmosphere in such quantities as to cause air pollution.
- 2.5 The permittee shall maintain records of all odor complaints received. If the complaint has merit, the permittee shall take appropriate corrective action as expeditiously as practicable. The records shall include, at a minimum, the date that each complaint was received and a description of the following: the complaint, the permittee’s assessment of the validity of the complaint, any corrective action taken, and the date the corrective action was taken. Within 15 days of receiving an odor complaint, the permittee shall send a copy of the record to DEQ, including all items referenced above.

Visible Emissions

- 2.6 The permittee shall not discharge any air pollutant to the atmosphere from any point of emission for a period or periods aggregating more than three minutes in any 60-minute period which is greater than 20% opacity as determined by procedures contained in IDAPA 58.01.01.625. These provisions shall not apply when the presence of uncombined water, nitrogen oxides, and/or chlorine gas is the only reason(s) for the failure of the emission to comply with the requirements of this section.

Excess Emissions

- 2.7 The permittee shall comply with the procedures and requirements of IDAPA 58.01.01.130-136 for excess emissions due to startup, shutdown, scheduled maintenance, safety measures, upsets and breakdowns.

AIR QUALITY TIER II OPERATING PERMIT and PERMIT TO CONSTRUCT NUMBER: T2-050051

Permittee:	Tyson Fresh Meats, Inc.	Facility ID No. 001-00030	Date Issued:	May 28, 2002
			Date Modified/Revised:	June 26, 2006
Location:	Kuna, Idaho		Date Expires:	May 28, 2007

Reports and Certifications

- 2.8 Any reporting required by this permit, including, but not limited to, records, monitoring data, supporting information, requests for confidential treatment, testing reports, or compliance certifications, shall contain a certification by a responsible official. The certification shall state that, based on information and belief formed after reasonable inquiry, the statements and information in the document(s) are true, accurate, and complete. Any reporting required by this permit shall be submitted to:

Air Quality Permit Compliance
Department of Environmental Quality
Boise Regional Office
1445 N. Orchard
Boise, ID 83706-2239

Fuel-burning Equipment

- 2.9 The permittee shall not discharge to the atmosphere from any fuel-burning equipment particulate matter in excess of 0.015 grains per dry standard cubic foot (gr/dscf) of effluent gas corrected to 3% oxygen by volume for gas, 0.050 gr/dscf of effluent gas corrected to 3% oxygen by volume for liquid.

Sulfur Content

- 2.10 The permittee shall not sell, distribute, use, or make available for use any distillate fuel oil containing more than the following percentages of sulfur:
- ASTM Grade 1 fuel oil - 0.3% by weight.
 - ASTM Grade 2 fuel oil - 0.5% by weight.
- 2.11 The permittee shall demonstrate compliance with the fuel oil sulfur content limits specified in Permit Condition 2.10 by obtaining documentation of the sulfur content analysis for each shipment of fuel oil (ASTM Grade 1, ASTM Grade 2) on an as-received basis. Records of each fuel oil sulfur content analysis and its corresponding fuel shipment receipt shall remain onsite for the most recent five-year period and shall be made available to DEQ representatives upon request.

Monitoring and Recordkeeping

- 2.12 The permittee shall maintain sufficient records to ensure compliance with all of the terms and conditions of this permit. Records of monitoring information shall include, but not be limited to the following: (a) the date, place, and times of sampling or measurements; (b) the date analyses were performed; (c) the company or entity that performed the analyses; (d) the analytical techniques or methods used; (e) the results of such analyses; and (f) the operating conditions existing at the time of sampling or measurement. All monitoring records and support information shall be retained for a period of at least five years from the date of the monitoring sample, measurement, report, or application. Supporting information includes, but is not limited to, all calibration and maintenance records and all original strip-chart recordings for continuous monitoring instrumentation and copies of all reports required by this permit. All records required to be maintained by this permit shall be made available in either hard copy or electronic format to DEQ representatives upon request.

AIR QUALITY TIER II OPERATING PERMIT and PERMIT TO CONSTRUCT NUMBER: T2-050051

Permittee:	Tyson Fresh Meats, Inc.	Facility ID No. 001-00030	Date Issued:	May 28, 2002
Location:	Kuna, Idaho		Date Modified/Revised:	June 26, 2006
			Date Expires:	May 28, 2007

3. EAST AND WEST BOILERS**3.1 Process Description**

Two dual fuel-fired boilers provide the facility with process steam and hot water. Each boiler is rated at 25.2 MMBtu/hr and can be fired on distillate fuel oil (ASTM Grade 1 fuel oil or ASTM Grade 2 fuel oil), biofuel (edible tallow, inedible tallow and flotation tallow), or natural gas.

3.2 Control Description

Emissions from the boilers are uncontrolled.

Emissions Limits**3.3 Emissions Limits**

PM₁₀, SO₂, and NO_x emissions from the boilers shall not exceed any corresponding emissions rate limits listed in Appendix A.

3.4 Visible Emissions

Visible emissions from each boiler stack, or any other stack, vent, or functionally equivalent opening associated with the boilers, shall comply with Permit Condition 2.6.

Operating Requirements**3.5 Fuel Type Limits**

The East and West Boilers shall be fueled with distillate fuel oil, biofuel (edible tallow, inedible tallow and flotation tallow), or natural gas.

3.6 Distillate Fuel Oil Throughput Limit

The sum of distillate fuel combusted in the East and West Boilers shall not exceed 2,600,000 gallons of distillate fuel oil in any consecutive 12-month period.

Monitoring and Recordkeeping Requirements**3.7 Throughput Monitoring**

The permittee shall monitor and record the distillate fuel oil throughput to the East and West Boilers monthly and annually to demonstrate compliance with Permit Condition 3.6. Annual throughput shall be determined by summing monthly throughput over the previous consecutive 12-month period. Records of this information shall be maintained on site in accordance with Permit Condition 2.12.

AIR QUALITY TIER II OPERATING PERMIT and PERMIT TO CONSTRUCT NUMBER: T2-050051

Permittee:	Tyson Fresh Meats, Inc.	Facility ID No. 001-00030	Date Issued:	May 28, 2002
Location:	Kuna, Idaho		Date Modified/Revised:	June 26, 2006
			Date Expires:	May 28, 2007

4. TWO GENERATORS AND FIRE PUMP**4.1 Process Description**

This facility includes two distillate fuel oil-fired emergency generators and one distillate fuel oil-fired fire pump. The generators and fire pump are rated at 0.17 MMBtu/hr, 0.15 MMBtu/hr, and 0.35 MMBtu/hr, respectively.

4.2 Control Description

Emissions from the generators and the fire pump are uncontrolled.

Emissions Limits**4.3 Emissions Limits**

PM₁₀, SO₂, and NO_x emissions from the generators and fire pump shall not exceed any corresponding emissions rate limits listed in Appendix A.

4.4 Visible Emissions

Visible emissions from each generator stack and from the fire pump stack, or any other stack, vent, or functionally equivalent opening associated with the generators and fire pump, shall comply with Permit Condition 2.6.

Operating Requirements**4.5 Hours of Operation Limits**

Each emergency generator shall not be operated for more than 500 hours per any consecutive 12-month period. The fire pump shall not be operated for more than 500 hours per any consecutive 12-month period.

Monitoring and Recordkeeping Requirements**4.6 Monitor Operating Parameters**

The permittee shall monitor and record the hours of operation monthly and annually for each emergency generator and for the fire pump to demonstrate compliance with Permit Condition 4.5. Annual hours of operation shall be determined by summing monthly hours of operation over the previous consecutive 12-month period. Records of this information shall be maintained on site in accordance with Permit Condition 2.12.

AIR QUALITY TIER II OPERATING PERMIT and PERMIT TO CONSTRUCT NUMBER: T2-050051

Permittee:	Tyson Fresh Meats, Inc.	Facility ID No. 001-00030	Date Issued:	May 28, 2002
Location:	Kuna, Idaho		Date Modified/Revised:	June 26, 2006
			Date Expires:	May 28, 2007

5. INEDIBLE/ BLOOD SYSTEM**5.1 Process Description**

The inedible/blood system processes blood and inedible material through a 2.6 MMBtu/hr natural gas-fired rotary kiln, two grinders, five cookers, and four expellers. Blood is dried in the rotary kiln and then pneumatically conveyed to the blood silo. The two grinders grind viscera into small pieces and feed it into the cookers. The cookers are heated by steam generated from the boilers.

5.2 Control Description

Emissions from the inedible/blood system are controlled by a spray tower (also called a knockout tower), a venturi scrubber, and a packed tower connected in series. Three rooms within the rendering building contain processes that are controlled by the packed tower. The air from each room is ducted directly to the packed tower.

Emissions Limits**5.3 Emissions Limits**

PM₁₀, SO₂, and NO_x emissions from the packed tower scrubber shall not exceed any corresponding emissions rate limits listed in Appendix A.

5.4 Visible Emissions

Visible emissions from the packed tower scrubber stack, or any other stack, vent, or functionally equivalent opening associated with the inedible/blood system, shall comply with Permit Condition 2.6.

Operating Requirements**5.5 Throughput Limits**

- The throughput of the meat and bone meal produced shall not exceed a monthly average of 192 T/day.
- The throughput of the meat and bone meal produced shall not exceed 70,080 tons per any consecutive 12-month period.
- The throughput of dried blood shall not exceed a monthly average of 33 T/day.
- The throughput of dried blood shall not exceed 12,045 tons per any consecutive 12-month period.

5.6 Monitoring Equipment

The permittee shall maintain and operate, in accordance with manufacturer specifications, equipment to measure the following:

AIR QUALITY TIER II OPERATING PERMIT and PERMIT TO CONSTRUCT NUMBER: T2-050051

Permittee:	Tyson Fresh Meats, Inc.	Facility ID No. 001-00030	Date Issued:	May 28, 2002
Location:	Kuna, Idaho		Date Modified/Revised:	June 26, 2006
			Date Expires:	May 28, 2007

- the pressure differential across the spray tower, venturi scrubber, and the packed tower;
- the scrubber media flow rate to the spray tower, venturi scrubber, and the packed tower; and
- the pH, and ORP for the packed tower.

5.7 Spray Knockout Tower

- The pressure drop across the spray tower shall be maintained within O&M manual specifications.
- The scrubber media flow rate to the spray tower shall be maintained within O&M manual specifications.

5.8 Venturi Scrubber

- The pressure drop across the venturi scrubber shall be maintained within O&M manual specifications.
- The scrubber media flow rate to the venturi scrubber shall be maintained within O&M manual specifications.

5.9 Packed Tower

- The pressure drop across the packed tower shall be maintained within O&M manual specifications.
- The scrubber media flow rate to the packed tower shall be maintained within O&M manual specifications.
- The pH and ORP shall be maintained in accordance with the O&M manual specifications.

5.10 Control of Cookers

- The facility shall comply with IDAPA 58.01.01.775, 776, and 835 through 838.
- The spray tower, the venturi scrubber, and the packed tower shall be connected in series.

5.11 Control of Expellers

All expellers shall be properly hooded and all exhaust gases shall be ducted to odor control equipment as required by IDAPA 58.01.01.837.

Monitoring and Recordkeeping Requirements**5.12 Throughput Monitoring**

- The permittee shall monitor and record monthly the monthly average throughput of meat and bone meal, expressed as T/day, and annually, expressed as tons per any consecutive 12-month period, to demonstrate compliance with Permit Condition 5.5. Annual throughput shall be determined by summing monthly throughput over the previous consecutive 12-month period. Records of this information shall be maintained on site in accordance with Permit Condition 2.12.

AIR QUALITY TIER II OPERATING PERMIT and PERMIT TO CONSTRUCT NUMBER: T2-050051				
Permittee:	Tyson Fresh Meats, Inc.	Facility ID No. 001-00030	Date Issued:	May 28, 2002
Location:	Kuna, Idaho		Date Modified/Revised:	June 26, 2006
			Date Expires:	May 28, 2007

- The permittee shall monitor and record monthly the monthly average throughput of dried blood, expressed as T/day, and annually, expressed as tons per any consecutive 12-month period, to demonstrate compliance with Permit Condition 5.5. Annual throughput shall be determined by summing monthly throughput over the previous consecutive 12-month period. Records of this information shall be maintained on site in accordance with Permit Condition 2.12.

5.13 Air Pollution Control Equipment Monitoring

The permittee shall monitor and record the following information as directed. Records of this information shall be maintained on site in accordance with Permit Condition 2.12.

- The permittee shall monitor and record the scrubber media flow rate to the spray tower, venturi scrubber, and the packed tower once daily when operating.
- The permittee shall monitor and record the pressure drop across the spray tower, venturi scrubber, and the packed tower once daily when operating.
- The permittee shall monitor and record the pH of the packed tower scrubber media once daily.
- The permittee shall monitor and record the ORP of the packed tower scrubber media once daily.

5.14 Operations and Maintenance Manual Requirements

Within 60 days after startup, the permittee shall have updated the O&M manual for the spray tower, the venturi scrubber, and the packed tower which describes the procedures that will be followed to comply with General Provision 2 and the manufacturer specifications for the most recent upgrades of the air pollution control device. This manual and the manufacturer specifications shall remain onsite at all times and shall be made available to DEQ representatives upon request. A copy of the O & M manual and the manufacturer specifications shall be submitted to DEQ's Boise Regional Office at the following address upon receiving this permit:

Air Quality Permit Compliance
 Department of Environmental Quality
 Boise Regional Office
 1445 N. Orchard
 Boise, ID 83706

AIR QUALITY TIER II OPERATING PERMIT and PERMIT TO CONSTRUCT NUMBER: T2-050051				
Permittee:	Tyson Fresh Meats, Inc.	Facility ID No. 001-00030	Date Issued:	May 28, 2002
			Date Modified/Revised:	June 26, 2006
Location:	Kuna, Idaho		Date Expires:	May 28, 2007

6. MEAT AND BONE MEAL STORAGE SILO AND LOADOUT

6.1 Process Description

Meat and bone meal are pneumatically conveyed to the meat and bone meal storage silo. This material is dropped from the silo through sleeves and passes through airlocks into trucks or railcars. Airlocks are located at both the rail and truck loadouts.

6.2 Control Description

The PM₁₀ emissions from the meat and bone meal storage silo and loadout are controlled by a baghouse with a PM₁₀ control efficiency of 99%.

Emissions Limits

6.3 Emissions Limits

The meat and bone meal storage silo and loadout baghouse stack PM₁₀ emissions shall not exceed any corresponding emission rate limits listed in Appendix A.

6.4 Visible Emissions

Visible emissions from the meat and bone meal storage silo and loadout baghouse stack, or any other stack, vent, or functionally equivalent opening associated with the meat and bone meal storage silo and loadout shall comply with Permit Condition 2.6.

Operating Requirements

6.5 Throughput Limits

- The meat and bone meal throughput to the meat and bone meal storage silo shall not exceed a monthly average of 192 T/day.
- The meat and bone meal throughput to the meat and bone meal storage silo shall not exceed 70,080 tons per any consecutive 12-month period.
- The meat and bone meal throughput to the meat and bone meal loadout shall not exceed a monthly average of 292 T/day.
- The meat and bone meal throughput to the meat and bone meal loadout shall not exceed 70,080 tons per any consecutive 12-month period.

6.6 Baghouse Pressure Drop

The pressure drop across the meat and bone meal storage silo and loadout baghouse shall be maintained within O&M manual specifications. Documentation of the operating pressure drop specifications for the baghouse shall remain onsite at all times and shall be made available to DEQ representatives upon request.

AIR QUALITY TIER II OPERATING PERMIT and PERMIT TO CONSTRUCT NUMBER: T2-050051

Permittee:	Tyson Fresh Meats, Inc.	Facility ID No. 001-00030	Date Issued:	May 28, 2002
Location:	Kuna, Idaho		Date Modified/Revised:	June 26, 2006
			Date Expires:	May 28, 2007

Monitoring and Recordkeeping Requirements**6.7 Throughput Monitoring**

The permittee shall monitor and record the following information as directed. Records of this information shall be maintained on site in accordance with Permit Condition 2.12.

- The permittee shall monitor and record monthly the meat and bone meal monthly average throughput to the meat and bone meal storage silo, expressed as T/day, and annually, expressed as tons per any consecutive 12-month period, to demonstrate compliance with Permit Condition 6.5. Annual throughput shall be determined by summing monthly throughput over the previous consecutive 12-month period.
- The permittee shall monitor and record monthly the meat and bone meal monthly average throughput to the meat and bone meal loadout, expressed as T/day, and annually, expressed as tons per any consecutive 12-month period, to demonstrate compliance with Permit Condition 6.5. Annual throughput shall be determined by summing monthly throughput over the previous consecutive 12-month period.

6.8 Monitor Operating Parameters

The permittee shall monitor and record the pressure drop across the meat and bone meal storage silo and loadout baghouse once daily, when operating. Records of this information shall be maintained on site in accordance with Permit Condition 2.12.

6.9 Operations and Maintenance Manual Requirements

Within 60 days after issuance of this permit, the permittee shall have updated the O&M manual for the meat and bone meal storage silo and loadout baghouse which describes the procedures that will be followed to comply with General Provision 2 and the manufacturer specification for the meat and bone meal storage silo and loadout baghouse. At a minimum, the manual shall include specifications for the pressure drop across the baghouse. This manual and the manufacturer specifications shall remain onsite at all times and shall be made available to DEQ representatives upon request. A copy of the O & M manual and the manufacturer specifications shall be submitted to DEQ's Boise Regional Office at the following address upon receiving this permit:

Air Quality Permit Compliance
Department of Environmental Quality
Boise Regional Office
1445 N. Orchard
Boise, ID 83706

AIR QUALITY TIER II OPERATING PERMIT and PERMIT TO CONSTRUCT NUMBER: T2-050051

Permittee:	Tyson Fresh Meats, Inc.	Facility ID No. 001-00030	Date Issued:	May 28, 2002
Location:	Kuna, Idaho		Date Modified/Revised:	June 26, 2006
			Date Expires:	May 28, 2007

7. BLOOD SILO**7.1 Process Description**

Finished blood is pneumatically conveyed to the blood silo, and stored. Loadout of finished blood occurs when finished blood is dropped from the silo through sleeves and then through airlocks into trucks or railcars. Airlocks are located at both the rail and truck loadouts.

7.2 Control Description

Emissions from the blood silo are controlled by a baghouse with a PM₁₀ control efficiency of 99%. Emissions generated by the transfer of materials through the airlock are controlled by a baghouse with a control efficiency of 99% for PM₁₀.

Emissions Limits**7.3 Emissions Limits**

PM₁₀ emissions from the blood silo baghouse, and blood silo airlock baghouse shall not exceed any corresponding emissions rate limits listed in Appendix A.

7.4 Visible Emissions

Visible emissions from the blood silo baghouse stack, blood silo airlock baghouse, or any other stack, vent, or functionally equivalent opening associated with the blood silo, shall comply with Permit Condition 2.6.

Operating Requirements**7.5 Throughput Limits**

- The throughput to the blood silo shall not exceed a monthly average of 33 T/day.
- The throughput to the blood silo shall not exceed 12,045 tons per any consecutive 12-month period.
- The loadout throughput of the blood silo shall not exceed a monthly average of 103 tons per day.
- The loadout throughput of the blood silo shall not exceed 12,045 tons per any consecutive 12-month period.

7.6 Baghouse Pressure Drop

The pressure drop across the blood silo baghouse and blood silo airlock baghouse shall be maintained within manufacturer and O&M manual specifications. Documentation of the operating pressure drop specifications for the blood silo baghouse and blood silo airlock baghouse shall remain onsite at all times and shall be made available to DEQ representatives upon request.

AIR QUALITY TIER II OPERATING PERMIT and PERMIT TO CONSTRUCT NUMBER: T2-050051				
Permittee:	Tyson Fresh Meats, Inc.	Facility ID No. 001-00030	Date Issued:	May 28, 2002
Location:	Kuna, Idaho		Date Modified/Revised:	June 26, 2006
			Date Expires:	May 28, 2007

Monitoring and Recordkeeping Requirements

7.7 Throughput Monitoring

The permittee shall monitor and record the following information as directed. Records of this information shall be maintained on site in accordance with Permit Condition 2.12.

- The permittee shall monitor and record monthly the monthly average throughput to the blood silo, expressed as tons per day (T/day), and annually, expressed as tons per any consecutive 12-month period, to demonstrate compliance with Permit Condition 7.5. Annual throughput shall be determined by summing monthly throughput over the previous consecutive 12-month period.
- The permittee shall monitor and record monthly the monthly average throughput of the blood silo, expressed as tons per day (T/day), and annually, expressed as tons per any consecutive 12-month period, to demonstrate compliance with Permit Condition 7.5. Annual throughput shall be determined by summing monthly throughput over the previous consecutive 12-month period.

7.8 Monitor Operating Parameters

The permittee shall monitor and record the following information as directed. Records of this information shall be maintained on site in accordance with Permit Condition 2.12.

- The permittee shall monitor and record the pressure drop across the blood silo baghouse once daily, when operating.
- The permittee shall monitor and record the pressure drop across the blood silo airlock baghouse once daily, when operating.

7.9 Operations and Maintenance Manual Requirements

Within 60 days after issuance of this permit, the permittee shall have updated the O&M manual for the blood silo baghouse which describes the procedures that will be followed to comply with General Provision 2 and the manufacturer specifications for the blood silo baghouse. At a minimum, the manual shall include specification for the pressure drop across the blood silo baghouse. This manual and the manufacturer specifications shall remain onsite at all times and shall be made available to DEQ representatives upon request. A copy of the O & M manual and the manufacturer specifications shall be submitted to DEQ's Boise Regional Office at the following address upon receiving this permit:

Air Quality Permit Compliance
 Department of Environmental Quality
 Boise Regional Office
 1445 N. Orchard
 Boise, ID 83706

AIR QUALITY TIER II OPERATING PERMIT and PERMIT TO CONSTRUCT NUMBER: T2-050051

Permittee:	Tyson Fresh Meats, Inc.	Facility ID No. 001-00030	Date Issued:	May 28, 2002
			Date Modified/Revised:	June 26, 2006
Location:	Kuna, Idaho		Date Expires:	May 28, 2007

8. APPENDIX A – EMISSION RATE LIMITS

The following table provides a summary of all emission rate limits required by this permit.

Appendix A EMISSION LIMITS

Tyson Fresh Meats Inc., Kuna Emission Limits ^a – Hourly (lb/hr ^d), Daily (lb/d ^e), and Annual ^b (T/yr ^f)						
Source Description	PM ₁₀ ^c		NO _x		SO ₂	
East Boiler	0.6 lb/hr	2.42 T/yr	3.6 lb/hr	15.3 T/yr	12.8 lb/hr	46.3 T/yr
West Boiler	0.6 lb/hr	2.42 T/yr	3.6 lb/hr	15.3 T/yr	12.8 lb/hr	46.3 T/yr
Generators and Fire Pump (Combined)	0.58 lb/hr	0.14 T/yr	8.1 lb/hr	2.025 T/yr	0.54 lb/hr	0.134 T/yr
Inedible/Blood System	16.4 lb/d	3.00 T/yr	6.41 lb/d	1.17 T/yr	0.62 lb/d	0.12 T/yr
Meat and Bone Meal Silo and Airlocks	0.12 lb/d	0.02 T/yr				
Blood Silo	0.01 lb/d	0.002 T/yr				
Blood Silo 85 Airlock Baghouse	0.063 lb/d	0.004 T/yr				

^a As determined by a pollutant-specific U.S. EPA reference method, a DEQ-approved alternative, or as determined by DEQ's emission estimation methods used in this permit analysis.

^b As determined by multiplying the actual or allowable (if actual is not available) pound per hour emission rate by the allowable hours per year that the process(es) may operate(s), or by actual annual production rates.

^c Includes condensables.

^d Pounds per hour

^e Pounds per day

^f Tons per year

AIR QUALITY TIER II OPERATING PERMIT and PERMIT TO CONSTRUCT NUMBER: T2-050051

Permittee:	Tyson Fresh Meats, Inc.	Facility ID No. 001-00030	Date Issued:	May 28, 2002
Location:	Kuna, Idaho		Date Modified/Revised:	June 26, 2006
			Date Expires:	May 28, 2007

9. TIER II PERMIT GENERAL PROVISIONS

1. The permittee has a continuing duty to comply with all terms and conditions of this permit. All emissions authorized herein shall be consistent with the terms and conditions of this permit and the Rules for the Control of Air Pollution in Idaho. The emissions of any pollutant in excess of the limitations specified herein, or noncompliance with any other condition or limitation contained in this permit, shall constitute a violation of this permit and the Rules for the Control of Air Pollution in Idaho, and the Environmental Protection and Health Act, Idaho Code §39-101, et seq.
2. The permittee shall at all times (except as provided in the Rules for the Control of Air Pollution in Idaho) maintain in good working order and operate as efficiently as practicable, all treatment or control facilities or systems installed or used to achieve compliance with the terms and conditions of this permit and other applicable Idaho laws for the control of air pollution.
3. The permittee shall allow the Director, and/or the authorized representative(s), upon the presentation of credentials:
 - To enter, at reasonable times, upon the premises where an emissions source is located, or in which any records are required to be kept under the terms and conditions of this permit.
 - At reasonable times, to have access to and copy any records required to be kept under the terms and conditions of this permit, to inspect any monitoring methods required in this permit, and require stack compliance testing in conformance with IDAPA 58.01.01.157 when deemed appropriate by the Director.
4. Nothing in this permit is intended to relieve or exempt the permittee from compliance with any applicable federal, state, or local law or regulation, except as specifically provided herein.
5. The permittee shall notify DEQ, in writing, of the required information for the following events within 5 working days after occurrence:
 - Initiation of Construction - Date
 - Completion/Cessation of Construction - Date
 - Actual Production Startup - Date
 - Initial Date of Achieving Maximum Production Rate - Production Rate and Date
6. If performance testing (air emissions source test) is required by this permit, the permittee shall provide notice of intent to test to DEQ at least 15 days prior to the scheduled test date or shorter time period as approved by DEQ. DEQ may, at its option, have an observer present at any emissions tests conducted on a source. DEQ requests that such testing not be performed on weekends or state holidays.

AIR QUALITY TIER II OPERATING PERMIT and PERMIT TO CONSTRUCT NUMBER: T2-050051

Permittee:	Tyson Fresh Meats, Inc.	Facility ID No. 001-00030	Date Issued:	May 28, 2002
			Date Modified/Revised:	June 26, 2006
Location:	Kuna, Idaho		Date Expires:	May 28, 2007

All performance testing shall be conducted in accordance with the procedures in IDAPA 58.01.01.157. Without prior DEQ approval, any alternative testing is conducted solely at the permittee's risk. If the permittee fails to obtain prior written approval by DEQ for any testing deviations, DEQ may determine that the testing does not satisfy the testing requirements. Therefore, at least 30 days prior to conducting any performance test, the permittee is encouraged to submit a performance test protocol to DEQ for approval. The written protocol shall include a description of the test method(s) to be used, an explanation of any or unusual circumstances regarding the proposed test, and the proposed test schedule for conducting and reporting the test.

Within 30 days following the date in which a performance test required by this permit is concluded, the permittee shall submit to DEQ a performance test report. The written report shall include a description of the process, identification of the test method(s) used, equipment used, all process operating data collected during the test period, and test results, as well as raw test data and associated documentation, including any approved test protocol.

7. The provisions of this permit are severable, and if any provision of this permit to any circumstance is held invalid, the application of such provision to other circumstances, and the remainder of this permit, shall not be affected thereby.
8. In accordance with IDAPA 58.01.01.123, all documents submitted to DEQ, including, but not limited to, records, monitoring data, supporting information, requests for confidential treatment, testing reports, or compliance certification shall contain a certification by a responsible official. The certification shall state that, based on information and belief formed after reasonable inquiry, the statements and information in the document(s) are true, accurate, and complete.