

## **15A NCAC 02D .0539 ODOR CONTROL OF FEED INGREDIENT MANUFACTURING PLANTS**

(a) Applicability. The requirements of this Rule apply to any facility that produces feed-grade animal proteins or feed-grade animal fats and oils, but do not apply to any portions of such facilities engaged exclusively in the processing of food for human consumption.

(b) This Rule does not apply to those facilities solely engaged in the processing of marine byproducts. Those facilities shall control their odorous emissions pursuant to 15A NCAC 02D .1806.

(c) A person shall not allow, cause, or permit the operation or use of any device, machine, equipment, or other contrivance to process material to be used in the production of feed-grade animal proteins or feed-grade animal fats and oils unless all gases, vapors, and gas-entrained effluents from these processes are passed through condensers to remove all steam and other condensible materials. All noncondensibles passing through the condensers shall then be incinerated at 1200 degrees Fahrenheit for a period of not less than 0.3 seconds, or treated in an equally effective manner.

(d) Measurement and Recording Requirements. Any person processing or incinerating gases, vapors, or gas-entrained matter as required by Paragraph (c) of this Rule shall install, operate, and maintain in good working order and calibration continuous measuring and recording devices for equipment operational parameters to document equipment operation in accordance with this Rule. In addition, the owner or operator of the facility shall:

- (1) demonstrate the measuring and recording devices are capable of verifying the compliance status of the equipment on a continuous basis;
- (2) describe the parameters to be used to determine the compliance status and how these parameters:
  - (A) are to be measured;
  - (B) are to be used to determine compliance status; and
- (3) provide a quality assurance program approved by the Director for all monitoring devices and systems that includes:
  - (A) procedures and frequencies for calibration;
  - (B) standards traceability;
  - (C) operational checks;
  - (D) maintenance schedules and procedures;
  - (E) auditing schedules and procedures;
  - (F) data validation; and
  - (G) schedule for implementing the quality assurance program.

These data shall be available to the Director upon request.

(e) A person shall not allow, cause, or permit the installation or operation of expeller units unless they are properly hooded to ensure that all exhaust gases are collected or ducted to odor control equipment.

(f) A person subject to this Rule shall not cause or permit any raw material to be handled, transported, or stored, or to undertake the preparation of any raw material without taking reasonable precautions to prevent odors from being discharged. For the purpose of this Rule, such raw material is in "storage" after it has been unloaded at a facility or after it has been located at the facility for at least 36 hours. Reasonable precautions shall include the following:

- (1) storage of all raw material before or in the process of preparation, in properly enclosed and vented equipment or areas, together with the use of effective devices and methods to prevent the discharge of odor bearing gases;
- (2) use of covered vehicles or containers of watertight construction for the handling and transporting of any raw material; and
- (3) use of hoods and fans to enclose and vent the storage, handling, preparation, and conveying of any odorous materials together with effective devices or methods, or both, to prevent emissions of odors or odor bearing gases.

(g) A vehicle or container holding raw material, which has not been unloaded inside or parked inside an odor controlled area within the facility, shall be unloaded for processing of the raw material prior to the expiration of the following time limits:

- (1) for feathers with only trace amounts of blood, such as those obtained from slaughtering houses that separate blood from offal and feathers, no later than 48 hours after being weighed upon arrival at the facility; and
- (2) for used cooking oil in sealed tankers, no later than 96 hours after being weighed upon arrival at the facility.

(h) The owner or operator shall notify the regional supervisor of the appropriate regional office within two business days after the provisions of Paragraph (g) of this Rule are not met and the conditions that are encountered that cause or may cause release of excessive and malodorous gases or vapors.

(i) The owner or operator of a facility shall be in compliance with this Rule before beginning operation.

*History Note:* Authority G.S. 143-215.3(a)(1); 143-215.66; 143-215.107(a)(5);  
Eff. July 1, 1996;  
Amended Eff. June 1, 2018; April 1, 2001;  
Readopted Eff. November 1, 2020.