



## Problem

Burger King franchises in Southern California were unable to comply with existing visible emissions mandates from the South Coast Air Quality Management District (SCAQMD) because effective, reasonably priced control technologies were unavailable. New regulations that would require restaurants to reduce emissions from cooking equipment were also on the horizon. With other air districts across the country following SCAQMD's example, Burger King wanted to work with the SCAQMD to:

- Establish accurate baseline emissions data to develop fair and comprehensive regulations.
- Test, evaluate, and seek approval of control technologies that would allow restaurants to cost-effectively comply with existing and new regulations.
- Provide adequate time for restaurants to install control technologies.

## Solution

CEA worked with local Burger King franchisees, other industry members, and SCAQMD staff to:

- Negotiate with SCAQMD to suspend violations during the search for cost-effective and efficient control equipment.
- Collaborate with the California Restaurant Association and other restaurant chains to review, identify, and correct the inaccuracies in the current emissions inventory.
- Coordinate with the client, equipment control manufacturers, and SCAQMD to identify and test alternative control technologies.
- Represent the client's interests during the public review phase of the draft rule and assist in drafting revisions to ensure fair application of the rule.

## Results

SCAQMD suspended violations during the search for cost-effective and efficient control equipment. Accurate, nationally accepted source test protocols for kitchen cooking and control equipment were collaboratively developed. Following that, SCAQMD agreed to a two-year implementation period to provide Burger King franchises an opportunity to secure financing to purchase control equipment, assess installation needs, and retrofit restaurants.