

May 12, 2026

COMPLIANCE ADVISORY

New Rule 67.26 – Commercial Charbroiling Operations

On August 14, 2025, the San Diego County Air Pollution Control District (SDAPCD) Governing Board adopted Rule 67.26 for commercial charbroiling operations (<https://shorturl.at/Z0XX1>). The rule is estimated to reduce 14 tons of Particulate Matter, smaller than 2.5 microns (PM_{2.5}) and 4.5 tons of Volatile Organic Compounds (VOCs) each year. Both are air pollutants which contribute to a wide range of diseases impacting the heart, lungs and brain, and can cause other adverse health effects. Applications are due by August 14, 2026. See below for further details.

This rule is now effective and applies to owners/operators of **chain-driven charbroilers** operated at commercial food establishments throughout San Diego County. Chain-driven charbroilers are commercial cooking devices commonly operated at fast-food restaurants where a large volume of raw meat (mainly hamburger beef patties) is cooked, creating a charred/smoky flavor in a short period of time.

Does Rule 67.26 apply to me?

- **YES:** if you own/operate a commercial chain-driven charbroiler [as defined in Subsection (c)(5) of Rule 67.26]



Figure 1: Chain-driven Charbroiler

- **NO:** if you only own/operate any of the following:

- Under-fired charbroilers
- Flat-top grills (or “planchas”)
- BBQ grills
- Griddles
- Toasters
- Ovens
- Cooking devices at residential or micro-enterprise kitchens.



Figure 2: Under-fired Charbroiler



Figure 3: Flat-top Grill/Plancha



Figure 4: Toaster/Oven

How do I comply with Rule 67.26?

Existing Chain-Driven Charbroilers:

If your chain-driven charbroiler cooks any type and amount of uncooked meat, ensure you are complying with all recordkeeping and maintenance requirements of Subsections (h) and (e), **which went into effect beginning August 14, 2025**, and include but are not limited to:

- Documenting the type and quantity of meat cooked weekly and annually. [Subsection (h)(1)]
- Keeping records of cooking operations for a minimum of at least five years. [Subsection (h)(3)]
- Properly operating and maintaining the unit in accordance with manufacturer's manual. [Subsection (h)(2)]
- All emission control devices shall be installed, calibrated, operated, and maintained in good working order in accordance with the manufacturer's manual and/or other written materials supplied by the manufacturer or distributors. [Subsection (e)]

All Chain-driven Charbroilers used for cooking a high volume of uncooked meat (existing and new):

If your chain-driven charbroiler cooks an amount equal to or greater than 415 pounds of uncooked meat per week **or** more than 21,580 pounds of uncooked meat per year, your operation is subject to registration, permitting, and emission control device provisions and deadlines which include but are not limited to:

- **Applying for a Registration or Permit to Operate for each chain-driven charbroiler no later than August 14, 2026** [Subsection (j)(2)(iii)]
 - Any chain-driven charbroiler that is proposed to be equipped with a catalytic oxidizer certified by South Coast Air Quality Management District (SCAQMD) in accordance with SCAQMD Rule 1138, may apply for a Registration before the above date. [Subsection (d)(1) and Section (f)]
 - Any chain-driven charbroiler that is proposed to be equipped with a non-certified emission control device shall apply for a Permit to Operate before the above date if the minimum emission control efficiency is verified and approved. [Subsection (d)(2) and Section (g)]
- **Installing emission controls no later than February 14, 2027** [Subsection (j)(2)(i)]
 - Any chain-driven charbroiler shall install and operate an emission control device by the above date, which has a minimum control efficiency of at least 83% for PM and 86% for VOCs. [Section (d)]

New Chain-Driven Charbroilers

An owner or operator of any new chain-driven charbroiler subject to emission control device requirements of this rule shall obtain and maintain a current Registration, Authority to Construct, or Permit to Operate approved in writing by the District prior to purchase and operation of the unit. [Subsection (j)(1)]

Seasonal Use Only and Low-emitting Chain-driven Charbroilers:

Seasonal use or low-emitting chain-driven charbroiler(s), as defined by Rule 67.26, may not require a registration/permit and/or installation of emission controls, but may still be subject to recordkeeping and maintenance requirements. Please review Subsections (b)(3) and (b)(4) of Rule 67.26 for additional clarification.

What is the first step if I think I need to get a Registration and/or Permit to Operate?

Information on required forms to submit for a Registration and/or Permit to Operate and applicable fees can be found at <https://shorturl.at/3sx7H>, or by scanning the QR code.



Who do I contact if I have questions?

The District's Business Assistance Program (APCDSBA@sdapcd.org or <https://shorturl.at/Z9h2Q>) can help you understand and navigate the Rule 67.26 requirements. For additional questions, please contact (858) 586-2600 and ask for the duty engineer, or email apcdpermits@sdapcd.org.