

What Types of Facilities Should Consider Implementing Refrigerant Best Management Practices?

Facilities with refrigeration and air-conditioning systems using Chlorofluorocarbon (CFC), Hydrofluorocarbon (HFC), or Hydrochlorofluorocarbon (HCFC) refrigerant including:

- Supermarkets
- Convenience stores
- Food processing and wholesale
- Refrigerated warehouses
- Pharmacies
- Hospitals
- Manufacturing
- Office buildings
- Institutions



Additional Information Sources for Commercial Refrigeration and Air-Conditioning Systems

U.S. EPA Regulations:
www.epa.gov/ozone/title6/608/index.html

South Coast Air Quality Management District Rule 1415:
www.arb.ca.gov/drdb/sc/cur.htm

Proposed Regulations

California Air Resources Board's Refrigerant Management Program:

The Refrigerant Management Program is a regulatory proposal to require specific refrigerant best management practices to reduce emissions of refrigerant from non-residential refrigeration systems.

Program Information:
www.arb.ca.gov/cc/reftrack/reftrack.htm

Frequently Asked Questions:
www.arb.ca.gov/cc/facts/facts.htm

Refrigerant Best Management Practices



Commercial Refrigeration and Air-Conditioning Equipment

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FACTS ABOUT Refrigerant Best Management Practices

What are common Refrigerant Best Management Practices currently used?

- Designate one employee as a Refrigerant Manager
- Develop a Refrigerant Management Plan and Mission Statement
- Conduct an inventory of all systems that use refrigerant and their refrigerant charge
- Check for leaks regularly
- Use automatic leak detection equipment
- Conduct monthly manual leak inspections
- Repair refrigerant leaks promptly
- Do not "top off" refrigerant
- Use U.S. EPA certified technicians to conduct repairs
- Keep records of all refrigerant leaks, repairs, storage, and disposal

How do Best Management Practices help the environment?

CFC, HFC, and HCFC refrigerants are greenhouse gases typically thousands of times more potent than carbon dioxide (CO₂). Commercial refrigeration systems are the fastest growing source of greenhouse gas emissions in California. Reducing refrigerant leaks will reduce greenhouse gas emissions.

Is your facility a model of Refrigerant Best Management Practices?

The California Air Resources Board wants to highlight businesses that are already effectively conserving and properly managing refrigerants.

If you would like to have your business considered as an example to highlight refrigerant best management practices please contact ARB staff listed in this brochure.



How do Best Management Practices save money?

Facilities using commercial refrigeration and air-conditioning equipment that implement Refrigerant Best Management Practices reduce consumption of refrigerant.

Examples of savings from reaching a 10% annual leak rate with best management practices include:

1. A store with four refrigeration systems with a total charge of 1,000 pounds of refrigerant that leaked 30% per year could **save** \$8,800 on refrigerant.

2. A food distribution facility with one refrigeration system with a total charge of 3,000 pounds of refrigerant that leaked 30% per year could **save** \$6,600 on refrigerant.

What are the benefits of using Best Management Practices?

- Save \$ annually on refrigerant
- Save energy
- Help comply with the law
- Federal Clean Air Act, Section 608
- South Coast Air Quality Management District Rule 1415
- **Proposed: Air Resources Board Refrigerant Management Program**