

**WINDHAM WATER POLLUTION
CONTROL AUTHORITY**

MINUTES

June 21, 2011

The Windham Water Pollution Control Authority held a special meeting on June 21, 2011 held at the Windham Wastewater Treatment Facility Conference Room. Chairman Rene Goss called the meeting to order at 6:30 P.M. Members present were Nita Giordano, Mary Burnore, Rene Goss and Stanley Morytko. Also present was Plant Superintendent David Garand.

I) Public Hearing on the Town of Windham, High Strength Waste Charge for Fats, Oils & Grease General Permit Non-Compliance.

Plant Superintendent David Garand distributed a copy of his letter outlining that effective 7/1/2011 all Class 3 & 4 food preparation establishments discharging into the Windham Sanitary Sewer System are required to be fully compliant with the Connecticut DEP Fats, Oils, & Grease General Permit. Beginning 7/1/2011, Class 3 & 4 food preparation establishments who are not compliant shall be classified by the Windham Water Pollution Control Authority as High Strength Waste Generators and shall be charged a flat rate of \$10.00 per day, invoiced monthly as a separate charge to the restaurant owner in addition to the current sewer user charges. This rate shall continue until the food preparation establishment has been inspected by a duly authorized representative of the Windham Wastewater Treatment Facility and is deemed compliant under the DEP F.O.G General Permit.

Garand said this was supposed to go into effect in 2008, but we were granted a 3 year extension. He said the State DEP issued the permit rules and regulations in an attempt to minimize problems with sewer lines. He said in August, 2010 he notified Class 3 & 4 restaurant owners of the permit requirements. An inspector of the Windham Wastewater Treatment Facility was sent out to evaluate the Class 3 & 4 restaurants to see if they fell within the guidelines of the permit, or whether they fell within the guidelines for a waiver. He said at this point we are down to 20 establishments that have not yet issued a plan of action. A special class is being formed for these restaurants. They will be charged \$10.00 per day until they are compliant, he concluded. He noted that the Class 3 & Class 4 restaurants without a grease removal system generally discharge a larger amount of grease into the sewer system than what is allowed.

Audience comments:

1) Mike Clark, representing the Ukrainian National Home on Route 6, Windham said he had 2 concerns: a) they do not use their kitchen as they serve mostly sandwiches, and b)

who is going to regulate the waste management. Plant Superintendent Garand said Dave Dreibholz is the Windham Wastewater Treatment Facility Inspector. He will evaluate the establishments and will keep records. Once an establishment is found compliant they will be required to follow the rules and regulations set forth by the CT D.E.P., said Garand. Mr. Clark said they would have to have their fats, oil & grease from the A.G.R.U. disposed of. Garand said they could bring it to the Wastewater Treatment Facility at no charge. Mr. Clark asked who defines the restaurant classifications. Garand said the Health Dept. classifies the restaurant based on how they prepare and serve food.

2) Harris Tuczkewycz, also from the Ukrainian Club, said they would most likely ask for a waiver as they do not generate a lot of grease. He said it would probably take them 5 years to accumulate that amount of grease. Plant Superintendent Garand said he would have Dave Dreibholz go out and inspect their kitchen. He added that a key component is serving food on dishes and using silverware.

3) Anita Durnik, owner of Nita's Restaurant located on North Street in Willimantic, said they serve breakfast and lunch only, and wipe off their grill with paper towels which are then discarded. She said they do not have fryolaters and they do not generate a lot of grease. They have a passive grease trap which collects about one quart of grease every two weeks. Plant Superintendent Dave Garand said the passive grease trap is no longer an acceptable form of grease removal because once they plug up everything flows through them. She said recent renovations makes it improbable that they can afford the expense of installing the acceptable form of grease trap. We just can't afford to do it right now, she said. Garand said unfortunately the cost of installing the new grease trap cannot be considered as a factor for required compliance. He added that Dave Dreibholz will inspect the kitchen and make the appropriate recommendations.

4) John Hooker, representing Regency Heights, a Convalescent Hospital located on Valley Street in Willimantic, said they have been taken over by a new owner. He said they allocated \$15,000 in their budget to install the new grease trap and thought they could be compliant by July 1, 2011, but unfortunately that is not the case. He said he was not aware that they could ask for a waiver. He said they do not use any fats or grease in food preparation; they use about one cup of olive oil a day. He asked that the FOG Inspector review their facility and asked to be considered for a waiver. If a waiver is not agreeable, he asked for a 90 day extension to become compliant. Garand said Dave Dreibholz will inspect the establishment. If they do not qualify for a waiver, he agreed to recommend to the Sewer Authority that they grant all food preparation establishments a three month compliance waiver with a look back charge to July 1, 2011 if they are not compliant by October 1, 2011.

The public hearing was closed

Mary Burnore made a motion to move item #6 on the agenda to the next order of business and Stanley Morytko seconded the motion. The motion carried unanimously.

II) FOG High Strength Waste charge.

a) Nita Giordano made a motion to extend the FOG compliance date by 90 days. If Class 3 & 4 restaurants are not in compliance by that date, a back penalty will apply. Mary Burnore seconded the motion. The motion carried unanimously.

b) Mary Burnore made the following motion: Effective July 1, 2011 any and all Class 3 and Class 4 food preparation establishments that are Non Compliant with the CT D.E.P. General Permit for the Discharge of Wastewater associated with food preparation establishments are now designated and classified as High Strength Waste Generators. These users will incur a sewer use charge of \$10.00 per day in addition to their usual sewer user charges. This charge shall be invoiced monthly separate from the sewer use charges. A three month grace, or compliance, period shall be given to these Class 3 and Class 4 food preparation establishments beginning July 1, 2011. If the user comes into compliance with the D.E.P. General Permit, as determined by the WPCA, during this grace period, the \$10.00 per day High Strength Waste Generator charge shall be waived. All Class 3 and Class 4 food preparation establishments remaining Non Compliant as of October 1, 2011 shall be invoiced the High Strength Waste Generator charge of \$10.00 per day dating from July 1, 2011. This daily charge shall remain in effect and continue until the Non Compliant user has brought the establishment into compliance, as determined by the WPCA. The charge shall also be applied to any High Strength Waste Generator that falls out of compliance. Any appeals from such charges must be received by the Windham Water Pollution Control Authority within 21 days after the filing of this classification of users and charges thereof. Stanley Morytko seconded the motion. The motion carried unanimously.

The regular meeting was called to order at 7:15 P.M.

I) Public Comment

There was no public comment.

II) Correspondence

There was no correspondence.

III) Approval of Minutes

The minutes of May 24, 2011 were approved on a motion by Mary Burnore and seconded by Nita Giordano. The motion carried unanimously.

IV) Reports

a) Chairman's Report

The chairman had no report.

b) Superintendent's Report

1) Construction

New Garage Building, Administration Building, and Aeration Tanks - working on punch list. **Headworks Building** - working on equipment installation and electrical wiring. **Secondary Clarifier #2** - replace and redesign influent trough skimmer. Garand said the secondary clarifier is still off line. He said they are experiencing a problem with paint peeling.

Change Orders: No new change orders (18 total)

2) Plant Performance

All permit requirements were met for May. Garand reviewed the May Effluent Quality Report. The BOD and TSS are well within permit limits, he said.

3) Administration & Finance

Monthly Budget Report ending May 31, 2011 – Revenues are \$3,031,134. This is 91% of revenue collected with 92% of the year complete. **Expenditures** are \$2,906,783. This is 87% of the budget spent with 92% of the year complete.

A/R Aging Summary – Garand reviewed the June 30, 2011 aging summary. Richard White appears in the 61-90 day category with an amount of \$12,417.71 due for this period. Garand said he expects a check from Mr. White in the amount of \$15,000.

Significant Non-Recurring Expenses May 24, 2011 to June 20, 2011 – Garand reviewed the Significant Non-recurring Expenses which include: Construction costs (Carlin), Nitrate and ammonia Probes, Chlorine analyzers and set up, DEP-Nitrogen Credits purchased, Summit Street sewer main line work, Micro clip gas monitors and testing station, and manhole frames and covers.

Multi Bank Securities: Reinvested called CD at a rate of 3.33% with a maturity date of 1/6/21.

FOG Exemption Request – Willi Bowl Snack Bar has applied for an exemption of the automatic grease retrieval unit (AGRU). They state that they use a menu board, and have a business agreement with Domino's Pizza to provide food to their customers. Everything is served on paper. There are no pots & pans used at Willi Bowl.

Dave Dreibholz reported that he inspected the facility and recommends granting the exemption of the FOG requirements as their food prep and handling procedures contribute minimal grease to the sanitary sewer system.

Stan Morytko made a motion to approve a one-year waiver to Willi Bowl Snack Bar and Mary Burnore seconded the motion. The motion carried unanimously.

Dave Dreibold also noted that Friendly's Restaurant became compliant with the installation of AGRU's on 6/7/11.

Customer Relations

There were no blockages in our lines through 6/21/11.

As there was no other business, the meeting was adjourned at 7:55 P.M. Motion made by Mary Burnore and seconded by Stanley Morytko. The motion carried unanimously. The next meeting will be held on July 26, 2011.

Respectfully submitted,

Lillian Murray, Clerk