CALL TO ORDER
Ed Ward, Chairman called the meeting to order at 7:04 p.m. In attendance included: Ed Ward, Ed Meehan, Sam Chorches, Mark Riggio, Ian McLachlan, and David Campbell, Jacobson & Associates.

APPROVAL OF MEETING MINUTES – tabled.

AUDIENCE OF CITIZENS – None.

Ed Meehan made a motion to change the order of the agenda. Mark Riggio seconded the motion. The motion passed unanimously.

OLD BUSINESS
Update on Little House Brewing, LLC Wastewater Discharge
David Campbell, Jacobson & Associates, reported that at the request of the WPCA, samples from the Little House Brewing Company were taken to analyze the impact of wash water on the system.

Samples were collected during the period they were generating a discharge from their lower level sump over the course of the day. The sample does not include domestic water from bathrooms or the bar sink. Samples were submitted to Phoenix Environmental Laboratories for testing. The sample results were as follows:

- A composite pH measurement of 9.6
- BOD – 610 mg/l
- Oil and Grease – 3.5
- Total Suspended Solids - 36

Mr. Campbell had no concerns as a result of the testing and reported that things are going well at the Little House Brewing Company. Mr. Campbell will follow up every 3 to 4 months.

Mr. Campbell did perform a static water test on the recently repaired sump pump (holes recently filled in with epoxy) and was satisfied with the results.

NEW BUSINESS
Chester’s Restaurants Compliance/Non-Compliance Findings with DEEP’s Fats, Oils and Grease (FOG) Requirements
Mr. Campbell reported that the Town of Chester Sanitary Collection System was recently “jetted” to clear blockages. A camera inspection of the system was also performed.
Mr. Campbell performed grease trap inspections at Chester restaurants. A copy of his detailed report was distributed and discussed by the WPCA. Please see copy of report attached to the minutes.

Mr. Campbell stressed the importance of proper maintenance of the grease trap systems located in the restaurants.

Ed Ward distributed a copy of an amended “Maintenance Log Automatic Grease Removal Device” that outlines the protocol for maintenance on the grease trap systems. The document has been attached to the minutes. The original document was distributed to restaurants when the program began and the updated version of the document will be forwarded to all restaurants.

Ed Meehan made a motion to adopt the amended “Maintenance Log Automatic Grease Removal Device” as presented and forwarding of same to restaurants for implementation beginning May 1, 2019. Ian McLachlan seconded the motion. The motion passed unanimously.

Ed Ward will follow-up with the Health District to determine what if any role they have relative to grease traps during restaurant inspections.

Note that the Maintenance Log Automatic Grease Removal document will include verbiage regarding the protocol for issuing a Notice of Violation (NOV) to restaurants for failure to submit the log.

A copy of the “Fats, Oil and Grease (FOG) Employee Training Form” was distributed and discussed. Training will be required of all restaurant employees.

Sam Chorches made a motion to require that documentation relative to employee training be submitted to the WPCA. Mark Riggio seconded the motion. The motion passed unanimously.

March 28/29, 2019 Incident
The March 29/20, 2019 incident at the Pattaconk Restaurant was discussed. As a result of improper maintenance to the grease trap system, manhole at 20A was clogged and overflowed. Staff from Deep River addressed the matter appropriately.

Ed Ward reported that the Pattaconk was issued a NOV in March 2016 for a similar incident. The recent incident has been discussed with the owner of the Pattaconk.

Ed Ward will draft an NOV to be reviewed by WPCA members and forwarded to the owner of the Pattaconk. The owners of the Pattaconk will be responsible for all expenses related to the incident.

Per the inspections performed by Jacobson and Associates as discussed above, it is evident that River Tavern and the Pattaconk have contributed to the grease located in the system.

Ed Meehan made a motion to issue a Notice of Violation (NOV), per Section 5 of the WPCA regulations, to River Tavern and The Pattaconk based on the 4/15/19 inspection reports and photos generated by Jacobson & Associates. Said NOV will be mailed via certified/return receipt mail and the NOV will be followed by a Cease &Desist Order and appropriate penalties and fines for non-compliance within 30 days. Sam Chorches seconded the motion. The motion passed unanimously.
OLD BUSINESS
Update on WPCA 2019-2020 Budget Process
Ed Ward reported that he e-mailed to WPCA information regarding examples of EDU rates for their review.

Ed Meehan has been researching and reviewing EDU rates, information provided by Connecticut Water, Deep River O&M costs, and related materials for budget purposes.

Ed Ward and Ed Meehan will meet to review the documents and develop a Budget Workshop calendar. Recommendations will be discussed by the entire WPCA and may include:

- Making responsible parties responsible for all costs associated with non-compliance to the regulations (i.e. engineering fees, cleaning fees, etc.) In the past these fees have been distributed among all of the users of the system.
- The establishment of a commercial EDU rate.
- Increase of maximum flow to Deep River (to 60,000 gallons per day).

Ed Ward reported that he will follow-up with Attorney Bennett regarding their usage of the system (they are currently exempt).

ADJOURNMENT
Sam Chorches made a motion to adjourn the meeting at 9:15 p.m. Ian McLachlan seconded the motion. The motion passed unanimously.

Respectfully Submitted,

Suzanne Helchowski
Clerk