

CITY OF FORT BRAGG
COMMUNITY DEVELOPMENT DEPARTMENT
 416 North Franklin Street
 Fort Bragg, CA 95437
 Tel: (707) 961-2827
 Fax: (707) 961-2802
 http://city.fortbragg.com

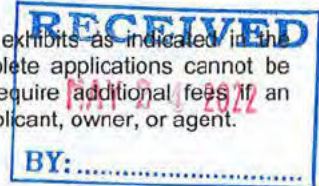


| | |
|-------------|-------------|
| Case No(s) | 3-22 |
| Date Filed | 5/24 |
| Fee | DDA-2,000 |
| Receipt No. | |
| Received by | [Signature] |

Office Use Only - August 2016

PLANNING APPLICATION FORM

Please complete this application thoroughly and accurately, and attach the required exhibits as indicated in the applicable brochure available from the Community Development Department. Incomplete applications cannot be processed until they are complete. Please note that administrative permits may require additional fees if an interested party requests a public hearing. Public hearing expenses are borne by the applicant, owner, or agent.



APPLICANT

Name: T. Patrick Broderick
 Mailing Address: [Redacted]
 City: Fort Bragg State: CA Zip Code: 95437 Phone: [Redacted]
 Email: [Redacted]

PROPERTY OWNER

Name: Peterson and Sons LLC
 Mailing Address: [Redacted]
 City: Redwood Valley State: CA Zip Code: 95470 Phone: [Redacted]
 Email: [Redacted]

AGENT

Name: Phil Lago
 Mailing Address: [Redacted] Phone: [Redacted] ext
 City: Fort Bragg State: CA Zip Code: 95437 Email: [Redacted]

STREET ADDRESS OF PROJECT 362 N. Franklin St FB 95437

ASSESSOR'S PARCEL NUMBER(S) 008 154 - 01 - 00

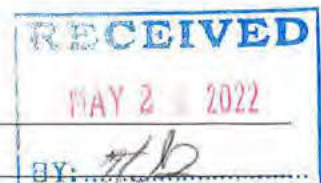
PROPERTY SIZE 7,000 Square Feet or _____ Acres

TYPE OF APPLICATION (Check all applicable boxes)

- | | |
|--|--|
| <input type="checkbox"/> Design Review/Site & Architectural Review | <input type="checkbox"/> General Plan Amendment |
| <input checked="" type="checkbox"/> Use Permit/Minor Use Permit | <input type="checkbox"/> Local Coastal Program Amendment |
| <input type="checkbox"/> Coastal Development Permit | <input type="checkbox"/> Rezoning |
| <input type="checkbox"/> Variance/Administrative Variance | <input type="checkbox"/> Annexation |
| <input type="checkbox"/> Lot Line Adjustment | <input type="checkbox"/> Pre-application Conference |
| <input type="checkbox"/> Subdivision (no. of parcels) _____ | <input type="checkbox"/> Limited Term Permit |
| <input type="checkbox"/> Certificate of Appropriateness (COA) | <input type="checkbox"/> Permit Amendment (list permits) _____ |
| <input type="checkbox"/> Planned Development Permit | |
| <input type="checkbox"/> Certificate of Compliance | |

PROJECT DESCRIPTION

Briefly describe project as shown on proposed plans Attached



CERTIFICATION

I hereby certify that I have read this completed application and that, to the best of my knowledge, the information in this application and all attachments is complete and accurate. I understand that failure to provide requested information or misstatements submitted in support of the application shall be grounds for either refusing to accept the application, for denying the permit, for suspending or revoking a permit issued on the basis of such misrepresentations, or for seeking of such further relief as may seem proper to the City.

[Signature]
Signature of Applicant/Agent

5/17/22
Date

[Signature]
Signature of Property Owner

5/18/22
Date

INDEMNIFICATION AND HOLD HARMLESS AGREEMENT

Ordinance No. 771, adopted by the Fort Bragg City Council on September 25, 1994, requires applicants for discretionary land use approvals to sign the following indemnification Agreement. Failure to sign this agreement will result in the application being considered incomplete and withheld from further processing.

As part of this application, the applicant agrees to defend, indemnify, release and hold harmless the City of Fort Bragg, its agents, officers, attorneys, employees, boards and commissions, as more particularly set forth in Fort Bragg Municipal Code Chapters 17.70.060 and 18.70.060 from any claim, action or proceeding brought against any of the foregoing individuals or entities, the purpose of which is to attach, set aside, void or annul the approval of this application or adoption of the environmental document which accompanies it. The indemnification shall include, but not be limited to, damages, costs, expenses, attorneys fees, or expert witness fees that may be asserted by any person or entity, including the applicant, arising out of or in connection with the approval of this application, whether or not there is negligence, passive [or active], but not sole, negligence on the part of the City, its agents, officers, attorneys, employees, boards and commissions.

[Signature]
Signature of Applicant

5/17/22
Date

SITE VIEW AUTHORIZATION

I hereby grant permission for City staff and hearing bodies to enter upon and site view the premises for which this application is made in order to obtain information necessary for the preparation of required reports and render its decision.

[Signature]
Property Owner/Authorized Agent

5/17/22
Date

NOTE: If signed by agent, owner must sign "Authorization of Agent" below.

DECLARATION OF POSTING

At the time the application is submitted for filing, the applicant must complete and post the "Notice of Pending Permit" form at a conspicuous place, easily read by the public and as close as possible to the project site. If the applicant fails to post the completed notice form and sign the Declaration of Posting, the Community Development Department cannot process the application.

I hereby certify that my authorized representative or I posted the "Notice of Pending Permit" form in a conspicuous place, easily seen by the public and as close as possible to the project site for:

Front Window
(Describe location where notice is posted)

[Signature]
Property Owner/Authorized Agent

5/23/22
Date

NOTE: If signed by agent, owner must sign "Authorization of Agent" below.

AUTHORIZATION OF AGENT

I hereby authorize Phil Jago to act as my representative and to bind me in all matters concerning this application.

[Signature]
Property Owner

5/23/22
Date

Planning Commission Application Form Addendum

Project Description- Tall Man Brewing

The proposed business will be a taproom brewery to be located at 362 N. Franklin St. Fort Bragg and will be called Tall Man Brewing. A taproom is a very small brewery which provides its beer directly to consumers in the same building that it is produced. There will be very limited food service (snacks, pre-packaged foods) without a kitchen. The business plan is simple and straightforward: Production of beer for onsite sale and consumption. There will be no packaging of beer into bottles, cans, or kegs for off sale. We will augment income from beer sales with retail merchandise such as T-shirts, hoodies, hats etc. The size of the brewhouse will be 7 – 10 barrels which equates to 217- 310 gallons per batch. To put this in perspective, the local regional brewery, North Coast Brewing Co., has a 56-barrel brewhouse, producing 1,736 gallons of wort per batch. Annual production for the Tall Man taproom is estimated to be about 500 barrels for the first year. For reference, North Coast Brewing Co. has produced as much as 68,000 barrels in a year. Breweries typically use 3-4X the amount of water than the volume of beer they produce. Using water conservation measures, I expect to be closer to the 3X factor putting water use from brewery operations at about 46,500 gallons a year, 3,875 gallons a month. However, there will be seasonality to water use with the summer months concentrating use rates. I have experience producing beer, as I am currently the Brewmaster of North Coast Brewing Co., where I have been employed since 1992, and can even-out these fluctuations and flatten the peaks. I have 30 years' experience brewing beer and have worked with John Smith and Fort Bragg's Public Works Department for years. Tall Man Brewing will utilize protocol used at NCBC to divert brewing waste stream from the drains, collect tank cleaning detergents and re-use rinse water, limiting water consumption and reducing over-all water use and effluent. Food service will be limited to snacks and pre-packaged fare so water consumption typical to restaurants will be avoided. We expect to have typical seasonal customer flows with heavy traffic in the summer months. The capacity of the service area will accommodate up to 100 patrons at a time during peak summer season. Being that the location is in the Central Business District I expect much of these patrons to have arrived on foot, minimizing the need for a large parking area. Additionally, the peak flow of business will occur on weekends and towards the end of the business day when parking spots are not competing with other types of business activity. Public parking lots are available nearby: Adjacent and east of the brewery at Footlighters, across Laurel and to the North behind City Hall, a block to the Northwest alongside NCBC and the large public lot at the Skunk train a block to the Northwest (see attachment).

I expect that this business to be an exciting new draw to the downtown area for tourists and locals alike and I can't wait to get it started.

Thank you,

Patrick Broderick



From: [Terrence P. Broderick Jr.](#)
To: [Gurewitz, Heather](#)
Subject: Addendum to Project Description for Tall Man Brewing Inc.
Date: Sunday, June 5, 2022 9:21:49 AM

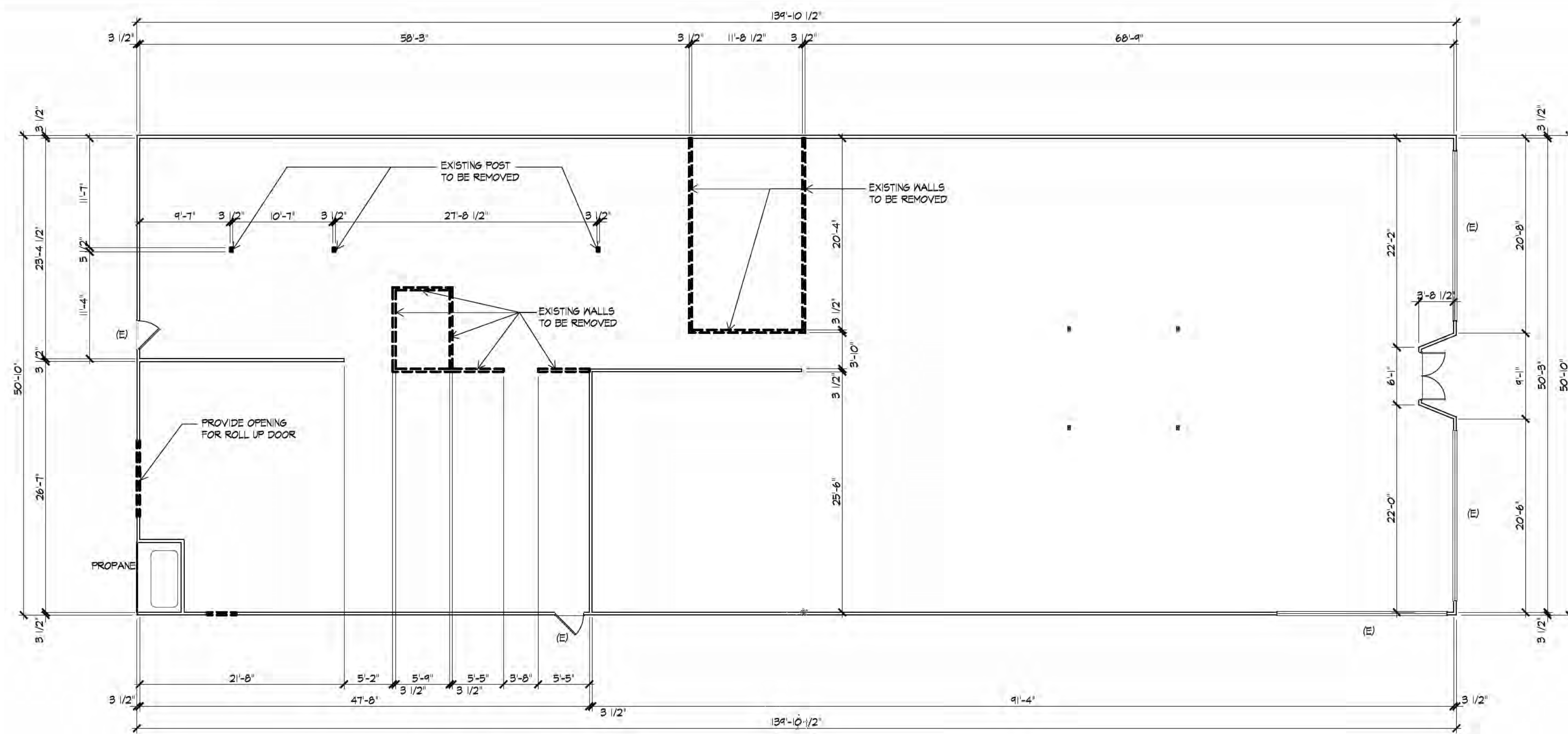
Hello Heather,

I would like to add a bit more information to my project description regarding the food service that we will provide to our customers. We will not have a full kitchen, in fact we will be lacking many elements of a kitchen such as ovens, stoves, deep fryers and the like but we will still have hot food available that the customer can order at our sales counter. We will have a hot dog/sausage/veggie dog rotisserie and possibly pizza which arrives frozen and is reheated in a small counter-top oven provided by the pizza manufacturer. I have seen other taproom breweries with this arrangement and it suits their needs well. Heggies Pizza out of Minneapolis is one such company that provides a simple oven and frozen gourmet pizza (<https://heggiespizza.com/>). Other simple food ideas we are considering are sausage/cheese plates, sometimes referred to as a ploughman plate, with cold cuts and sliced fruits. We may collaborate with Roundman's for such an item. We will also have hot pretzels which are always a hit in breweries. These types of foods pair well with beer and should be popular with our guests. By limiting the sophistication of the food service we will put less of a burden on the waste stream leaving our facility and use far less water.

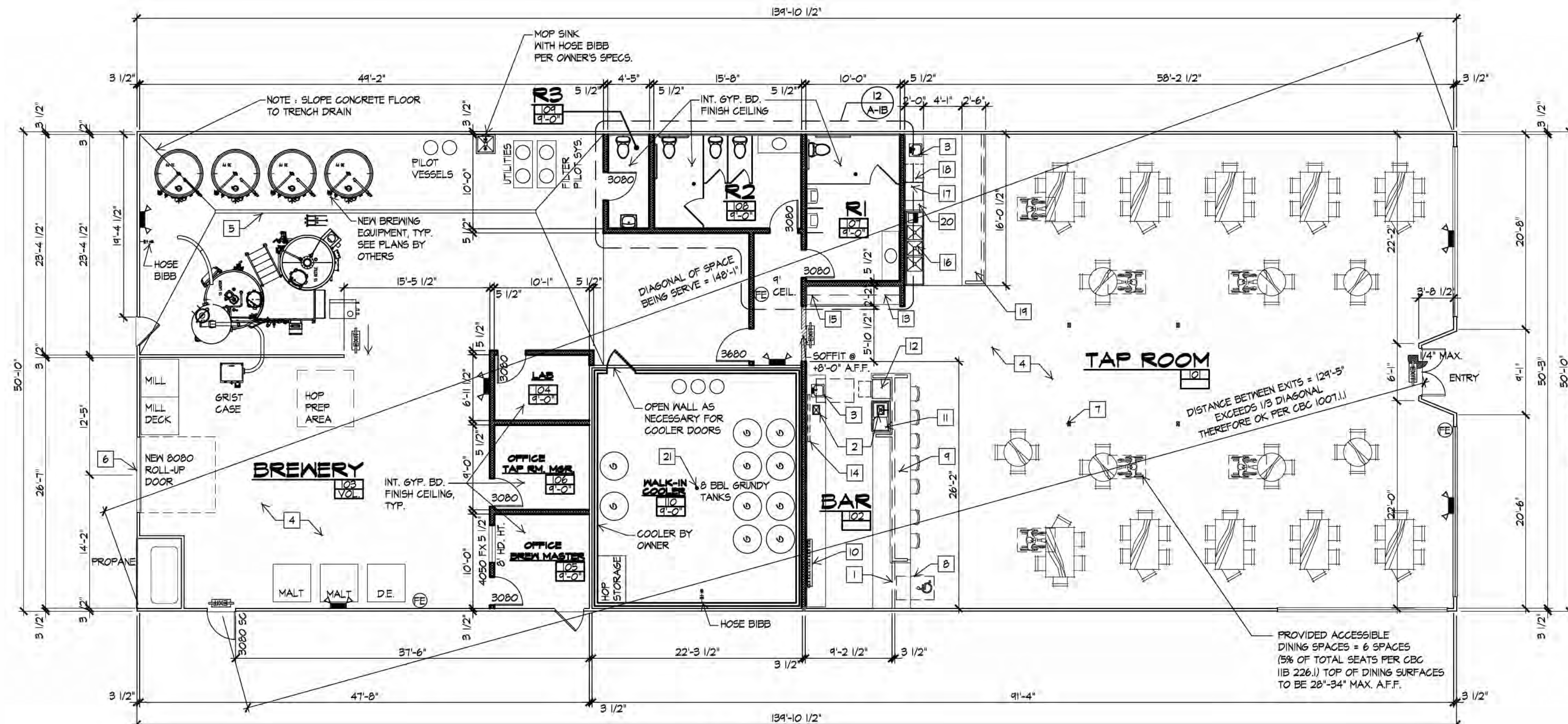
Let me know if you'd like additional information.

Take care,

T. Patrick Broderick



EXISTING/ DEMO FLOOR PLAN
SCALE: 1/8" = 1'-0"



FLOOR PLAN
SCALE: 1/8" = 1'-0"

NOTE:
VERIFY ALL DIMENSIONS IN FIELD. VERIFY W/ ARCHITECT
OF ANY DISCREPANCIES.

WALLS LEGEND

- EXISTING WALL TO REMAIN
- EXISTING WALL TO BE REMOVED
- 2x4 KD STUD WALL
- 2x6 KD STUD WALL
- SOFFIT OR FURRED CEILING

FIRE EXTINGUISHERS:
TABLE 906.3.1, ORDINARY HAZARD, 1500 SF PER UNIT OF 'A'
2A EXTINGUISHERS PROVIDED: 2 x 1500 SF = 3,000 SF
PER EXTINGUISHER
FIRST FLOOR AREA: 7084 SF / 3,000 SF = 2.36,
THEREFORE 3 EXTINGUISHER REQUIRED (3 EXTINGUISHER
PROVIDED)

SQUARE FOOTAGES

TOTAL FLOOR 7084 SQ. FT.

FLOOR PLAN SYMBOL LEGEND

- STEP INDICATOR DENOTES HEIGHT CHANGE FROM FINISH SURFACE TO ADJACENT FINISH SURFACE
- DETAIL REFERENCE DETAIL DESIGNATION DRAWING ON WHICH DETAIL IS LOCATED
- ROOM IDENTIFICATION NAME - ROOM NAME ROOM NUMBER CEILING HEIGHT
- ILLUMINATED EXIT SIGNAGE PER CBC
- CEILING MOUNTED, ILLUMINATED DIRECTIONAL EXIT SIGNAGE PER CBC
- PORTABLE CLASS 2A FIRE EXTINGUISHER PER CBC 906.3.1
- WALL OR CEILING MOUNTED EMERGENCY LIGHTING UNIT WITH TWIN HEADS AND BATTERY PACK

FLOOR PLAN KEYNOTES

- | | |
|--|---|
| <p>SYM. NOTE</p> <p>1 2x PARTIAL HT. WALL TO SUPPORT COUNTER TOP. FINISHED TOP AT +34" MAX. A.F.F. @ LOWER ADA PORTION & +44" A.F.F. @ UPPER PORTION</p> <p>2 FLOOR SINK, TYP.</p> <p>3 HAND SINK</p> <p>4 CONCRETE SLAB</p> <p>5 TRENCH DRAIN, CONNECT TO PLUMBING LINES</p> <p>6 ROLL UP DOOR</p> <p>7 (E) COLUMN</p> <p>8 60" MIN. WIDE ADA ACCESSIBLE BAR SEATING PER 118-226.3 @ 34" MAX. A.F.F.</p> <p>9 SOLID SURFACE BAR TOP @ +44" A.F.F.</p> <p>10 THROUGH WALL BAR TAP SYSTEM FROM WALK-IN COOLER W/ DRAIN GRATE AND GLASS RINSER PER OWNER</p> | <p>11 FLOOR MOUNTED STAINLESS STEEL 1-COMPARTMENT SINK WITH DRAIN BOARD PER OWNER</p> <p>12 WARE-WASHER PER OWNER</p> <p>13 UPPER & LOWER CABINETRY PER OWNER</p> <p>14 WALL MOUNT EQUIPMENT AND HOOK UPS FOR TV - S.E.D.</p> <p>15 WATER STATION LOCATION, PROVIDE COUNTER MOUNT WATER BOTTLE FILLING STATION OR PLUMB FOR SINK</p> <p>16 3-COMPARTMENT SINK</p> <p>17 CONVECTION OVEN ON COUNTER</p> <p>18 UNDERCOUNTER SMALL FRIDGE</p> <p>19 FOOD PREP/ SERVING COUNTER (42" HIGH)</p> <p>20 36" HIGH COUNTER</p> <p>21 FLOOR DRAIN</p> |
|--|---|

OCCUPANCY TABLE (PER CBC 1004.5)

| ROOM NAME | OCCUPANCY GROUP | SQUARE FOOTAGE | OCCUPANT LOAD FACTOR PER CBC TABLE 1004.1.2 | OCCUPANTS | EXITS REQ'D | EXITS PROVID' |
|--------------------|-----------------|----------------|---|-----------|-------------|---------------|
| TAP ROOM / BAR | A-2 | 3,322 | 15 NET | 222 | 2 | 2 |
| BREWERY | F-2 | 2,187 | 100 GROSS | 22 | 1 | 2 |
| LAB | B | 81 | 150 GROSS | 1 | 1 | 1 |
| OFFICE BREW MASTER | B | 110 | 150 GROSS | 1 | 1 | 1 |
| OFFICE TAP MANAGER | B | 100 | 150 GROSS | 1 | 1 | 1 |
| RESTROOM 1 | - | 168 | - | - | - | - |
| RESTROOM 2 | - | 170 | - | - | - | - |
| RESTROOM 3 | - | 51 | - | - | - | - |
| WALK-IN COOLER | S-2 | 593 | - | - | - | - |
| HALL/CIRCULATION | - | 302 | - | - | - | - |
| TOTAL | | 7084 | | 247 | | |

PLUMBING COUNT CALCULATIONS

A-2 / B / F-2 / S-2 OCCUPANCY
MINIMUM PLUMBING FACILITIES PER CBC TABLE 422.1

| REQUIRED FIXTURES - MALE | | WATER CLOSETS | | LAVATORIES | | URINAL | |
|--------------------------|----------------|--------------------------------------|--------------------|-----------------|-------|----------------|---------------|
| OCCUPANCY | SQUARE FOOTAGE | OCCUPANT LOAD FACTOR PER CBC TABLE A | OCCUPANT LOAD RATE | NUMBER | RATE | NUMBER | RATE |
| A-2 | 3,322 | 30 | 111 = 55 M | 1:1-50 = 145/50 | 1.1 | 1:1-50 = 0.366 | 1:200 = 0.275 |
| B | 291 | 200 | 2 = 1 M | 1:1-50 | 0.02 | 1:1-75 = 0.013 | 1:100 = 0.010 |
| F-2 | 1,996 | 2,000 | 1 = 1 M | 1:1-50 | 0.02 | 1:1-50 | 0.020 |
| S-2 | 593 | 5,000 | 1 = 1 M | 1:1-100 | 0.01 | 1:1-200 | 0.005 |
| CUMULATIVE TOTALS | | | | 115 | 0.404 | 0.285 | |
| REQUIRED | | | | 2 | | | |
| PROVIDED | | | | 1 | | | 2** |

REQUIRED FIXTURES - FEMALE

| OCCUPANCY | SQUARE FOOTAGE | OCCUPANT LOAD FACTOR PER CBC TABLE A | OCCUPANT LOAD RATE | WATER CLOSETS | LAVATORIES | URINAL |
|-------------------|----------------|--------------------------------------|--------------------|------------------|------------|-----------------|
| A-2 | 3,322 | 30 | 111 = 56 F | 2:26-50 = 246/50 | 2.12 | 1:1-50 = 0.366 |
| B | 291 | 200 | 2 = 1 F | 1:1-50 | 0.02 | 1:1-50 = 0.020 |
| F-2 | 1,996 | 2,000 | 1 = 1 F | 1:1-50 | 0.02 | 1:1-50 = 0.020 |
| S-2 | 593 | 5,000 | 1 = 1 F | 1:1-100 | 0.01 | 1:1-200 = 0.005 |
| CUMULATIVE TOTALS | | | | 217 | 0.411 | N/A |
| REQUIRED | | | | 3 | | N/A |
| PROVIDED | | | | 3 | | N/A |

OTHER REQUIRED FIXTURES

| OCCUPANCY | OCCUPANT LOAD | DRINKING FOUNTAINS | SERVICE SINK |
|-------------------|---------------|--------------------|--------------|
| A-2 | 111 | 1:250 = 0.444 | |
| B | 2 | 1:150 = 0.013 | |
| F-2 | 1 | 1:250 = 0.004 | |
| S-2 | 1 | 1:250 = 0.004 | |
| CUMULATIVE TOTALS | | 0.465 | |
| REQUIRED | | 1* | |
| PROVIDED | | 1** | |

UNISEX RESTROOM
RESTROOM 3 IS IN ADDITION TO FIXTURES SHOWN IN THE CALCULATION ABOVE. RESTROOM 3 IS NOT ACCESSIBLE PER CBC 118-213.2 EXCEPTION 4.

* WATER STATION PROVIDED AS ALLOWABLE ALTERNATIVE TO DRINKING FOUNTAIN PER CBC 415.2
** SERVICE SINK IS PROVIDED AT THE BAR - 1 FLOOR MOUNTED COMPARTMENT SINK WITH DRAIN BOARD
*** FOR EACH URINAL ADDED IN EXCESS OF THE MINIMUM REQUIRED, ONE WATER CLOSET SHALL BE PERMITTED TO BE DEDUCTED.

DO NOT SCALE THESE DRAWINGS

FLOOR PLANS

REVISIONS

| | |
|------------|-------------------|
| SET DATE | 06/21/2022 |
| ISSUE DATE | 06/09/2022 |
| SCALE | AS NOTED |
| DRAWN | RCU |
| JOB | 900.413 |
| PM | JPO GC JPO OL RCU |



City of Fort Bragg Industrial Wastewater Permit Application
Public Works Department
416 North Franklin Street
Fort Bragg, CA 95437
(707) 961-2823

All industries discharging industrial wastewater to the City of Fort Bragg must be permitted dischargers, subject to the discharge limits in the Municipal Code in the industrial waste ordinance or submit this completed application for an individual wastewater discharge permit to amend those requirements. Municipal Code § 14.17.020 describes these Permit Application Requirements.

A permit application fee of **\$101**, must accompany the application for the preparation of the Wastewater Discharge Agreement. The Wastewater Discharge Agreement will be drafted based on the submitted information contained herein and is subject to special monitoring requirements as specified in the permit, including periodic sampling once commenced.

Please Answer all Questions or use N/A:

Section 1: Business Information

1. Business Name: Tall Man Brewing Inc.
2. Discharge Address: 362 N. Franklin Phone No: [REDACTED]
3. Mailing Address (if different than above):
[REDACTED]
4. Facility Manager / Owner: T. Patrick Broderick Title: owner
5. Date Operation is scheduled to begin: NOV '22 (hopeful)
6. Standard industrial classifications (SIC) code: 2082 malt beverages
7. Days / Hours of Operation: mon - Fri production
8. Average Number of Employees: 5-7
9. *Business activities at this facility that generate industrial wastewater (check all that apply) :*

| | |
|--|---|
| <input type="checkbox"/> Gas Station | <input type="checkbox"/> Soak Tank Cleaning |
| <input type="checkbox"/> Auto Repair / Maintenance | <input type="checkbox"/> Car / Truck Washing |
| <input type="checkbox"/> Engine Steam Cleaning | <input type="checkbox"/> Body Repair / Painting |
| <input type="checkbox"/> Other Steam Cleaning | <input type="checkbox"/> Retail / Wholesale of Auto Parts |
| <input type="checkbox"/> Enclosed Washer Parts Washing | <input type="checkbox"/> Warehouse |
| <input type="checkbox"/> Machine Shop | <input type="checkbox"/> Other: <u>Brewing</u> |
10. Chemicals / Fuel used at your facility (check all that apply):

| | |
|---|---|
| <input type="checkbox"/> None | <input type="checkbox"/> Hot Tank Chemicals (Caustic) |
| <input type="checkbox"/> Solvents | <input type="checkbox"/> Oil / Grease |
| <input type="checkbox"/> Gasoline | <input type="checkbox"/> Detergents |
| <input type="checkbox"/> Other: <u>Caustic / Acid</u> | |

estimate (est.)

Business Name: _____

11. Average amount of water purchased (per water bill): 5.33 ccf / month* see note in item 20 for estimates.
- a. Water Utility / Account Number: address 362 N. Franklin St.
- b. If water / sewer charges are paid by someone other than your business, give name and address: n/a

Section 2: Business Information Volumes and Characteristics of wastewater to be discharged

NOTE: The use of diluting water to meet discharge standards is strictly prohibited.

12. Describe the **proposed wastewater treatment methods** used in your facility
(Check all that apply):
 Interceptor (Clarifier)
 Oil / Water Separator
 Evaporator
 Precipitation (Chemical Treatment)
 Other: separation of solid waste stream, pH adjustment
13. Describe treatment methods (e.g., design flow rate, physical design, vendor and model number): crude sieve, manual determination of pH and neutralization before release.
14. **Flow Measurement.** Information showing the measured average daily and maximum daily flow, in gallons per day, to the sanitary sewer works from regulated process streams:
most in day effluent
Maximum = 262 gallons (0.35 ccf) average = 37.3 gallon/day
15. **Wastewater Discharge:**
a. Average and 30-minute peak wastewater flow rates, including daily, monthly and seasonal variations, if any: Summer: 78.6 gal/day avg. winter 9 gal/day avg.
b. Average volume per batch 262 gallons per batch waste water
c. Time of discharge Days of week: Su M Tu W Th F Sa - could be any day
d. Hours: 6 am to 6 pm
e. Do you maintain a batch discharge log? Yes X No _____
16. **Describe sample point** for industrial wastewater. (NOTE: Sample point should not include wastewater from sink or bathroom): we can / we will
 Cleanout
 Interceptor (Clarifier)
 Sample Box
 Other: central DI - Drain Inlet
17. **A. Disposal of wastes not discharged to the sanitary sewer:**
 Recycle - waste type: Spent grains, hops
 Land Disposal - waste type: Spent grains - hops to sandblasters
 Incineration - waste type: _____
 Other: _____
- B. Transportation of wastes:**
Name of Waste Hauler: N/A
Transporter License/Registration Number: _____
Address: _____

C. Receiving Facility:

Name of Facility: _____

Address _____

D. Onsite Storage: *chemicals*

() Drum - waste type: Tank cleaning detergents - caustic + acid

() Bin - waste type: to be retained in stainless tanks

() Bulk Tank - waste type: up to 100 gallons each

() Other - waste type: ~~beverage~~

Average amount stored: 200 gallons

Average storage time: maintained @ this level

If storage on site, is the storage site secondarily contained? (Y/N) yes - can be

Is there a drainage system for runoff of surface water? (Y/N) yes

Describe: sloped floors to trench drain with central discharge drain inlet which can be plugged.

18. Solvent Management Plan:

No solvents are used

() Solvents are used, but not discharged to the sanitary sewer

() Waste solvents are collected and hauled away

() Solvents are treated and discharged to the sanitary sewer

() Other: _____

19. List all other environmental control permits issued to your facility (e.g., Hazardous Waste Generator Permit, Waste Discharge Permit, Stormwater Permit, Air Quality Permit):

| Name of Permit: | Permit No. |
|-------------------------|------------|
| <u>Haz mat (county)</u> | _____ |
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |

20. The above information is accurate to the best of my knowledge and is based on (check one):

() Current Operating Data

Best Estimate Based On Revenue calculator - 515 bbl beer annual

() Other 515 bbl x 31 gal = 15,965 x 3 = 47,895 gal. / 12 = 3,991 gal

* If this is a new business and not operational use best estimate based on proposed operation (5.33 CCF month)

Section 3: Submittals

21. **Business Description:** A brief description of the nature, average rate of production (including each product produced by type, amount, processes, and rate of production).

22. **Wastewater Sample:** Provide the lab analytics from a waste water sample representative of daily operations and shall be analyzed in accordance with procedures set out in § 14.16.090(D). Constituents and characteristics sampled shall include but not be limited to those mentioned in Chapter 14.16 as determined by a laboratory approved by the District and include:

lowe
Measurement of Pollutants.

1. The categorical pretreatment standards applicable to each regulated process and any new categorically regulated processes for existing sources.

2. The results of sampling and analysis identifying the nature and concentration, and/or mass, of regulated pollutants in the discharge from each regulated process.
 3. Instantaneous, daily maximum, and long-term average concentrations, or mass, where required, shall be reported.
 4. Sampling must be performed in accordance with procedures set out in § 14.18.130.
23. **Flow Chart:** Draw a diagram showing the major processes, which generate wastewater. Indicate the flow of materials and water, into and through the major processes, and to the treatment and final discharge. Indicate any wastes, which are not discharged to the sanitary sewer.
24. **Site Layout:** Draw the building, mechanical, and plumbing layout of your facility. Include the plumbing of process waters from each wastewater generating process to the treatment system. Show the flow of water from the treatment system to the sanitary sewer. Show monitoring equipment, sampling point, all discharge drains, and sewers, and appurtenances by size, location and elevation.

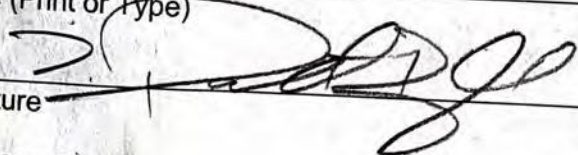
CERTIFICATION STATEMENT

" I certify under penalty of law that this document and all attachments were prepared under my direction and supervision in accordance with a system to assure that qualified personnel properly gather and evaluate the information submitted. Based on my inquiry of the person or persons who manage the system, or those persons directly responsible for gathering the information, the information is, to the best of my knowledge and belief, true, accurate, and complete. I am aware that there are significant penalties for submitting false information, including the possibility of fine or imprisonment for knowing violations. "

CERTIFIED BY: AN OWNER / EXECUTIVE OFFICER

T. Patrick Broderick

Name (Print or Type) _____ Title _____

Signature  Date 6/12/22

PREPARED BY:

Name (Print or Type) Same _____ Title _____

Signature _____ Date _____

