Administrator's Report Board of Health Meeting of August 9, 2018

Report covers from 07/12-08/08/18
Items requiring Board vote are noted with an asterisk (*)

A. Inspection Report Reviews

(1) 4 Lanes Road, Burdick, Map 113, Lot 17*

I have reviewed the report for the official Title 5 inspection conducted at this property by Jonathan Granz on June 22, 2018. I am in agreement with the determination of the inspector that this system does not meet the failure criteria and therefore passes the inspection.

Recommendation: I recommend the Board of Health send a letter to the property owner stating we are in agreement with the determination of the inspector, <u>Jonathan Granz</u>, that the system <u>passes</u> the official Title 5 inspection conducted on <u>June 22, 2018.</u>

(2) 29 Middle Road, Sisk, Map 108, Lot 28*

I have reviewed the report for the official Title 5 inspection conducted at this property by Dan Johnson on July 12, 2018. Review of the report indicates the system is in failure due to backup of sewage into the facility due to overloaded or clogged SAS or cesspool, as well as less than ½ day's flow available in the cesspool. In addition, the liquid level is than 6" from the outlet invert.

Recommendation: I recommend the Board of Health send a letter to the property owner stating we are in agreement with the determination of the inspector, <u>Dan Johnson</u>, that the system <u>fails</u> the Title 5 inspection conducted on <u>July 12, 2018</u>. The system shall be upgraded by July 12, 2020. In addition, all plumbing in the house, including the kitchen sink, shall be connected to the new system.

B. Soil Evaluations / Waiver Explorations – information only

C. Septic System Design Plan Reviews

(1) 29 Middle Road, Sisk, Map 108, Lot 28*

I have reviewed the plan for the proposed tight tank to serve this property, designed by Dan Johnson and dated July 30, 2018. I have noted there are no technical or regulatory deficiencies; however, the plan mentions relocation of all interior 2" and 3" plumbing lines. All plumbing changes have to comply with current code, and piping will need to be changed to 4" PVC.

Recommendation: I recommend the Board of Health send a letter to the property stating the plan for the proposed tight tank at this property, designed by <u>Dan Johnson</u> and dated <u>July 30</u>, <u>2018</u> is <u>approved</u>. The letter should also state that interior plumbing changes must comply with current code.

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(2) <u>56 Apple Street, Ellsworth, Map 141, Lot 12*</u>

I have reviewed the plan for the proposed septic system for this property, designed by Gerry McDonald and dated July 24, 2018. The proposed system is intended to replace the existing system, which will not pass Title 5. The plan meets all state and local requires for upgraded septic systems, and the engineer is requesting the following variances: to site a leaching area 3' above seasonal high groundwater when 4' separation is required; and to install the septic tank such that the invert and outlet elevations are 8" and 5", respectively, when 12" separation is required.

Recommendation: I recommend the Board of Health send a letter to the property owner stating the plan for the proposed septic system for this property, designed by <u>Gerry McDonald</u> and dated <u>July 24, 2018</u>, is <u>approved</u>. Prior to the issuance of the Disposal Works Construction Permit, the Board of Health must be in receipt of an Operations and Maintenance contract with a licensed provider, ensuring the system receives routine inspections to ensure proper function.

(3) 169 Conomo Point Road, Coakley, Map 108, Lot 33*

I have reviewed the plan for the proposed tight tank to serve this property, designed by John Jude and dated July 26, 2018. I have noted that the plan meets all state and local requirements for holding tanks, with the exception of the variance requests to allow a holding tank to be situated with 25' of a wetland; to situate a tight tank within 10' of the property line, and to allow a reduction in the separation requirement between the estimated seasonal high water table and the tank invert.

Recommendation: I recommend the Board of Health send a letter to the property owner stating the plan for the proposed tight tank at this property, designed by <u>John Judd</u> and dated <u>July 26</u>, <u>2018</u> is <u>approved</u>. The approval letter should also state that any holding tank situated in the driveway shall be suitable for H-20 loading.

D. Septic System Installations/Abandonments (informational only)

- (1) <u>34 Robbins Island Road, Calder, Map 108, Lot 5</u> I conducted the final inspection for the tight tank at this property.
- (2) <u>34A Robbins Island Road, Denton, Map 108, Lot 6</u> I conducted the final inspection for the tight tank at this property.
- (3) <u>2 Conomo Lane, Davis, Map 108, Lot 22</u> I conducted the final inspection for the tight tank at this property.

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(4) 11 Middle Road, Woodward, Map 108, Lot 57

I conducted the final inspection for the tight tank at this property.

E. Well Water Supply

None.

F. Complaints

(1) <u>Dunkin' Donuts</u>, <u>Main Street</u>

We received an anonymous complaint that the air conditioning wasn't working in the restaurant and hadn't been for the past 3 days. The person complaining was concerned about the safety of the employees, considering the recent heat. I stopped by to speak with the manager and to conduct an inspection, and found the indoor temperature to be 84°. The manager stated that the owner is aware of the issue but was unsure when the unit will be repaired.

Temperatures in the dry storage area (83°) and freezer (35-38°) exceed the maximum allowable for these areas. I spoke with the owner and informed him of this issue. I also let him know that the Board of Health doesn't regulate indoor air temperatures as a matter of food safety, but I would call OSHA to enquire on the maximum air temperatures are for indoor work environments, at the request of an employee. The owner agreed to move the food from the freezer that wasn't keeping product at proper temperatures and scheduled a service call for both the air conditioner and the freezer; he stated the restaurant would be closed until both were repaired, and they were open the following day (August 8, 2018).

Recommendation: None – informational only.

G. Other

(1) OSHA Training Compliance

I have been asked by the Town Administrator if the Board of Health and I have time to act as the training compliance coordinator to ensure the town is compliant with the new standards for municipal government, scheduled to begin February 2019. There is an informational session scheduled for September 13 that Brendhan Z. and I will attend together, to determine what the role involves and what the expected time commitment will be.