



PAID
530.00

ACTON BOARD OF HEALTH

Douglas Halley
Health Director

472 Main Street
Acton, MA 01720

Telephone 978-264-9634
Fax 978-264-9630

February 23, 2006

Louis Bettencourt, CGCS
Quail Ridge Country Club
354B Great Road
Acton, MA 01720

Dear Mr. Bettencourt:

On January 10, 2006 your initial Hazardous Materials Control Permit was sent to you indicating that the fee was due by January 31, 2006 in the amount of \$530.00. Please submit this amount made payable to the Town of Acton within 7 days. Additionally, the Acton Board of Health under the Hazardous Materials Control Bylaw, Chapter I -16.7 Penalty can impose a fine of \$300 as allowed under MGL Chapter 40, Section 21.

Also enclosed please find an application for your Food Service renewal permit which must be completed and returned to us. Payment was received without this application.

If you should have any questions please contact this office at 978-264-9634.

Sincerely,

Sheryl Ball
Health Secretary

TOWN OF ACTON - BOARD OF HEALTH

Application for Renewal of Food Service Permit

(Please note category checked and associated fee)

Restaurant

- 0 Seats (\$135)
- 1-40 Seats (\$200)
- 41-100 Seats (\$330)
- 100 + Seats (\$390)
- Deli (\$80)
- Hot Bar (\$50)
- Cold Bar (\$50)
- Cafeteria (\$330)
- Frozen Dessert (\$80)
- Utility Kitchen (\$45)

Market

- Deli (\$80)
- Bulk (\$50)
- Milk/Cream (\$15)
- Retail (<5,000 s.f.) (\$165)
- Retail (5,000-10,000 s.f.) (\$200)
- Retail Over 10,000 s.f. (\$265)
- Sundries (\$60)

Temporary

(\$35 event/\$55 year)

Catering (\$190)

Bakery (\$80)

Residential Kitchen (\$40)

Mobile Food(\$80)/6 mo.

Pushcart (\$60)/6 mo.

Provide the following information under the authority of the General Laws of the Commonwealth of Massachusetts, Chapter 94, Section 305A, and Chapter 3, Section 5.

Establishment Name: _____

Establishment Address: _____

Establishment Telephone: _____

Owners and/or Corporate Officers: _____

Address: _____

Telephone Number: _____

Manager(s): _____

Operating Schedule: _____

Total Seating Capacity: _____

Types of Foods Served and/or Sold (Attach Menu): _____

Employee(s) trained in the Heimlich Maneuver: _____
(Required while food is being served in restaurants with 25 or more seats)

Methods and Frequency of Sanitizing Equipment: _____

Type of Sanitizer used: _____

Describe pest control program: _____

Describe Rubbish Storage, Removal, Frequency and name of Hauler: _____

I, the undersigned, attest to the accuracy of the information provided in this application and I affirm that the food establishment operation will comply with 105 CMR 590.000 and all other applicable law. I have been instructed by the Board of Health on how to obtain copies of 105 CMR 590.000 and the 1999 Federal Food Code.

Signature of Applicant

Date

Pursuant to MGL Ch. 62C, sec. 49A, I certify under the penalties of perjury that I, to the best knowledge and belief, have filed all state tax returns and paid state taxes required by law.

Social Security Number or Federal ID Number

Make checks payable to the Town of Acton. Remit application and fee to:
Acton Board of Health, 472 Main Street, Acton, MA 01720

BY DECEMBER 23, 2005

**Quail
Ridge Country Club**

354 Great Road
Acton, MA 01720
978-264-0399

CITIZENS BA
Massachusetts

5-7017/2110

CHECK NO.

006243
6243

DATE

AMOUNT

05/31/2006

\$ 319.17

* THREE HUNDRED NINETEEN AND 17 / 100 *

AY

TO THE
ORDER
OF

Town of Acton
472 Main Street
Acton, MA 01720

[Signature]
MP

⑈006243⑈ ⑆211070175⑆ 1300089846⑈

Date	Invoice Number	Invoice Description	Invoice Amount	Discount Taken	Amount Paid
05/23/06	EXCISE	Excise Tax Intl 2600	\$54.17	\$0.00	\$54.17
04/24/06	PERMIT	Hazardous Materials Permit	\$265.00	\$0.00	\$265.00

E 00603-1907

*54.17
take 265.- out of cash for hazardous permit
+ give to B.O.H. + make copy*

Vendor: ACTON
Town of Acton

Check #: 6243

Check Date: 05/31/06

\$319.17

\$0.00

\$319.17



ACTON BOARD OF HEALTH

Douglas Halley
Health Director

472 Main Street
Acton, MA 01720

Telephone 978-264-9634
Fax 978-264-9630

January 10, 2006

Louis Bettencourt, CGCS
Quail Ridge Country Club
354B Great Road
Acton, Ma 01720

Dear Mr. Bettencourt:

At their regularly scheduled meeting on January 9, 2006, the Acton Board of Health unanimously voted to approve the Quail Ridge Country Club Hazardous Materials Control Permit. Please submit the initial permit application fee of \$530.00 made payable to the Town of Acton within fourteen (14) days. This permit was issued for the following categories:

- #2 – Small Hazardous Waste Generator
- #4 – Hazardous Material User
- #8 – Hazardous Material Storer Large Industry

The permit is issued with the following conditions:

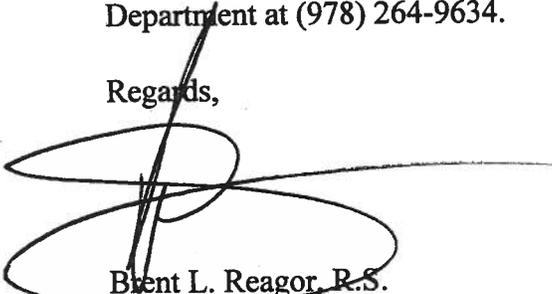
1. All liquid Hazardous Materials and Wastes shall be stored in a containment area capable of containing 110% of the largest volume stored in the containment area.
2. All Materials Safety Data Sheets (MSDSs) for the Hazardous Materials shall be maintained on site. MSDSs shall be reviewed with employees at the time of their employment and on an annual basis thereafter. MSDS must be made available to all employees upon request.
3. A Contingency Plan, including emergency contact numbers (Telephone numbers of owner, operator, etc.) and a sketch showing clearly all Hazardous Material and Waste locations shall be submitted and updated annually, to the Board of Health, Fire Department, Police Department, and Civil Defense.
4. Emergency procedures and local Emergency Response Telephone Numbers (Health, Fire, Police, D.E.P., Civil Defense, etc.) should a spill occur, shall be posted in clear view of all employees where Hazardous Materials or Wastes are used or stored.

5. All Hazardous Wastes must be disposed of by a Licensed, D.E.P. approved, hauler or be recycled on site.
6. Copies of either all invoices or manifests for any Hazardous Materials or Wastes, received or disposed, shall be submitted to the Board of Health annually.
7. All Hazardous Materials Containers shall be labeled and dated when filling first began.
8. Speedy Dry, or its equivalent, shall be kept in the storage area, in case of a Hazardous Materials or Wastes spill.
9. Protective equipment, including chemical resistant gloves, eye goggles and (rubber) boots, in addition to soap and water, shall be made available to all employees, at all times, in any Hazardous Materials or Waste storage or use area.
10. No Hazardous Materials or Wastes shall be discharged into a sink or toilet.
11. A safety eye wash station shall be installed where any Hazardous Materials or Wastes are handled or used.
12. A fire extinguisher, containing an appropriate fire extinguishing agent, shall be placed in the Hazardous Materials Storage area.
13. No food or drink shall be stored or consumed in any area where Hazardous Materials are stored or used.
14. Directions written in two languages, English and a second language used by two or more employees (when applicable), shall be posted in clear view, listing emergency procedures.
15. Visual monitoring of all spill containment vaults and tanks shall be made every six months with a log of the inspections kept on site and a report given to the Board of Health if any spill containment vaults or tanks have received any Hazardous Material spills since the last inspection.
16. Prior to any new chemical or processes being used, the Board of Health shall be notified.
17. The operation of this facility shall be in compliance with all present and future regulations of E.P.A. and D.E.P. at all times. Nothing in this permit allows or requires non-compliance with all present and future applicable laws or regulations of the Federal or State Governments.
18. Fertilizer stored in the maintenance garage shall be kept in a separate, locked, fenced area, which shall include secondary containment systems for any liquid fertilizer products.

As we discussed during my site visit, as you bring in new chemicals, storage systems, or significantly change work practices related to Hazardous Materials Management, you are required to notify the Health Department, in writing.

If you have any questions regarding this permit approval, please contact the Health Department at (978) 264-9634.

Regards,



Brent L. Reagor, R.S.

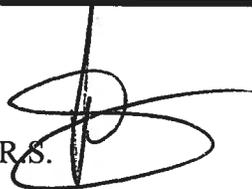
Environmental Health Specialist



MEMORANDUM

Acton Board of Health - Telephone (978) 264-9634

TO: Board of Health

FROM: Brent L. Reagor, R.S. 

RE: Hazardous Materials Control Permit Application
Quail Ridge Country Club

DATE: January 3, 2006

The Health Department is in receipt of an application for a Hazardous Materials Control Permit from Quail Ridge Country Club. The primary compliance zone will be the 10,000 square foot maintenance building, although, during the active season, compliance activities will also be inspected on the course, at the pool, and in the Family Center building. Over the next few years, the scope of operations at the facility is expected to increase, and therefore the scope of compliance inspections related to this permit is also expected to increase.

An initial site visit has been completed, as noted in the attached site narrative.

At this time the Health Department would recommend issuance of the Hazardous Materials Permit for Quail Ridge Country Club, in the following permit categories:

- #2 – Small Hazardous Waste Generator
- #4 – Hazardous Material User
- #8 – Hazardous Material Storer Large Industry

The permit should be issued with the following conditions:

1. All liquid Hazardous Materials and Wastes shall be stored in a containment area capable of containing 110% of the largest volume stored in the containment area.
2. All Materials Safety Data Sheets (MSDSs) for the Hazardous Materials shall be maintained on site. MSDSs shall be reviewed with employees at the time of their employment and on an annual basis thereafter. MSDS must be made available to all employees upon request.
3. A Contingency Plan, including emergency contact numbers (Telephone numbers of owner, operator, etc.) and a sketch showing clearly all Hazardous Material and Waste locations shall be submitted and updated annually, to the Board of Health, Fire Department, Police Department, and Civil Defense.

4. Emergency procedures and local Emergency Response Telephone Numbers (Health, Fire, Police, D.E.P., Civil Defense, etc.) should a spill occur, shall be posted in clear view of all employees where Hazardous Materials or Wastes are used or stored.
5. All Hazardous Wastes must be disposed of by a Licensed, D.E.P. approved, hauler or be recycled on site.
6. Copies of either all invoices or manifests for any Hazardous Materials or Wastes, received or disposed, shall be submitted to the Board of Health annually.
7. All Hazardous Materials Containers shall be labeled and dated when filling first began.
8. Speedy Dry, or its equivalent, shall be kept in the storage area, in case of a Hazardous Materials or Wastes spill.
11. Protective equipment, including chemical resistant gloves, eye goggles and (rubber) boots, in addition to soap and water, shall be made available to all employees, at all times, in any Hazardous Materials or Waste storage or use area.
12. No Hazardous Materials or Wastes shall be discharged into a sink or toilet.
13. A safety eye wash station shall be installed where any Hazardous Materials or Wastes are handled or used.
14. A fire extinguisher, containing an appropriate fire extinguishing agent, shall be placed in the Hazardous Materials Storage area.
15. No food or drink shall be stored or consumed in any area where Hazardous Materials are stored or used.
23. Directions written in two languages, English and a second language used by two or more employees (when applicable), shall be posted in clear view, listing emergency procedures.
24. Visual monitoring of all spill containment vaults and tanks shall be made every six months with a log of the inspections kept on site and a report given to the Board of Health if any spill containment vaults or tanks have received any Hazardous Material spills since the last inspection.
25. Prior to any new chemical or processes being used, the Board of Health shall be notified.
26. The operation of this facility shall be in compliance with all present and future regulations of E.P.A. and D.E.P. at all times. Nothing in this permit allows or requires non-compliance with all present and future applicable laws or regulations of the Federal or State Governments.

December 20, 2005

Report on Site Visit: Quail Ridge Country Club
Maintenance Building
354C Great Road

Contact during site visit: Louis Bettencourt
Golf Course Superintendent

Date of visit: 12/20/2005

Inspector: Brent L. Reagor, R.S., Environmental Health Specialist

Site Narrative

The 10,000 square foot building serves as the headquarters, storage, and equipment upkeep facility for all maintenance operations associated with the operation of the Quail Ridge Country Club. The pre-engineered building is one open area, approximately 80' x 125' with restrooms in the front of the facility. The primary material onsite is the different fertilizers required for maintenance of the turfgrass. These fertilizers are received in dry bulk, usually in 50 lb. bags, on pallets and shrink-wrapped. During the swimming season, dry bulk pool chemicals are stored in the rear of the building. In the southeast corner of the building is a vehicle maintenance area, with small amounts of brake fluid, antifreeze, and other necessary chemicals required by the small engine repair staff. The northwestern corner of the building currently houses temporary gasoline storage of less than 25 gallons, which will cease once the final facility fuel system is installed in the spring of 2006. The facility is equipped with no floor drains. The floor is sloped towards the two overhead doors, with a trench drain system in front of the doors. This trench drain system connects to an internal water recycle system, from ESD Waste-2-Water, designed specifically for golf course operations. This system has both a vehicle wash-down area, and a chemical fill/mix pad, both of which drain into the recycle system. Recycled water is fed through a biological fixed film treatment system (similar to a FAST system) which, when augmented with the required bacteria supplements, is designed to breakdown contaminants in the waste stream.

As the golf course just completed its first partial season of operations, it is evident that the full compliment of materials has yet to be put in place at the facility. As operations increase over the next few years, throughput volumes are expected to increase, and housekeeping practices for hazardous material management will have to be adapted.