

DEHNR-OSWS LARGE SUBSURFACE WASTEWATER SYSTEM REVIEW TRANSMITTAL CHECK-LIST

I. SYSTEM WASTEWATER DESIGN FLOW CONFIRMATION*

Not
Done Applicable

A. Application information

- Application for Improvement Permit has been submitted to LHD (**four** copies attached) (2a)**
- Property has been shown on plat or boundary survey, and PIN number and locator map have been provided
- Name, address, phone, Fax, E-Mail Numbers for owner, agent, engineer, soils consultant are attached
- Project proposed is described, including whether new, repair, expansion, replacement, modification of existing, or combination
- Water supplies (existing and proposed) and surface waters have been described and locations shown
- Facilities are described and located (existing and proposed) which are to be served by proposed system, including occupancy and projected use patterns
- List provided of all wastewater sources and water use fixtures (points of wastewater entry into system)
- Projected wastewater characteristics (e.g. including wastewater quality data for any non-domestic sources) and flow patterns are described
- Wastewater system components are described and located (existing and proposed)
- Proposed phasing schedule for facilities and system components is provided.
- Documentation provided to LHD indicating wastewater system and facility are under ownership or control of person owning the facility or that an owners association and tri-party agreement shall be provided

B. Design Flow Information (3)**

- Proposed design flow attached for sizing each system component (e.g. pretreatment units, and drainfields) and phase of development
- Basis, including calculations, for determining design flows provided by Applicant's engineer
- If flow reduction proposed, the conditions of Rule .1949(c) have been met
- If reduction proposed is based on flow data:
 - Comparable facility has been fully described, including comparative occupancy, hours of operation, location, size, floor plans, water use fixtures and water use practices. For food service facility, documentation on comparable dining area size and use of multi- vs. single-service utensils and plates have been provided.

