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Ferox by Fabian Reis  
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1829 Concession Rd 4,  
NOTL, ON L0S 1J0  
905-468-2271

Re: Existing septic systems and conditions on site.

This report is to outline the existing conditions of each septic system at the above noted address. There are three systems on the property and are described as follows:

1. House system at the front of the property along the roadside of 1829. This system has a dual compartment poly tank with an approximate volume of 4,500 ltrs. (1,000 Gal) with a filter present on the outlet side of the tank. It has its own septic bed in front of the house towards the road. The system is gravity and is operating at the correct level to suggest it is functioning as intended. There are no signs of wet spots, or sink holes around the bed, it appears uniform which also indicates that the system is functioning normally.
2. Winery Septic system facilitates the wine store and production building. This system has a two compartment concrete tank with an approximate volume of 6,800 ltrs. (1,500 Gal) followed by a poly pump chamber. The septic bed is located behind the winery production building, it is a Gen 1 Waterloo bio filter bed with an above ground shed mounted filtration system. This system is designed for an approximate daily flow rate of 2,000 ltrs. The tank appears structurally sound, it does have a baffle in place on the outlet side of the tank. The system appears to be operating without any signs of overloading on the bed, which suggests it is functioning as intended.
3. Winery Production waste is located at rear of the production building. It consists of a 1,000 ltrs. (250 Gal) Concrete pump chamber and 6,800 Ltrs. (1,500 Gal) concrete holding tank. The winery Produces approx. 8,000-10,000 cases of wine annually of which all production waste from the building is captured here and does not enter the winery

septic system. The tank does have a level indicator installed and appears to be in working order. The indicator activates at approx. 75-80% capacity as required by the holding tank pumping agreement.

- The proposed hospitality space with regards to the septic, is considered to be an assembly hall in which up to 45 patrons can be accommodated. As there are several hospitality spaces shown on the drawings please take note that the 12 seats inside the production building will not be used in tandem with the remaining areas. A detailed outline of flow is provided below.

The addition of the new area in the production building will be accommodated by the winery septic system which has a total daily flow rate of approx.. 2,000ltr/day. It is understood that their current flow rate is approx. 1,550 ltrs./day peak. This is comprised of the following:

Current Configuration

Item	Units	Count	total Ltrs./day
Office Building	75 ltrs./ 9.3M2	4	300
Employees	75 ltrs. / ea	4	300
Water closets	950 ltrs./ day	1	950
			1,550

The proposed addition of food service to the winery now classifies it as an assembly hall. Which requires the daily flow rate to be calculated using a more appropriate section of OBC Section 8, using table 8.2.1.3.B, guidelines for an assembly hall. It is important to note that the hospitality areas with food service will be operated outside of retail store hours. As well the 12 seats in the production barn hospitality area are designated for use in the off-season months from November to April when the outdoor hospitality areas are closed. The proposed total peak daily flow rate will be approx. 1,995 ltrs. / day. As shown in the table below:

New Configuration

Item	Units	Count	total Ltrs./day
Employees	75 ltrs./ea	5	375
Assembly Hall Patrons	36/ ltrs./ea.	45	1,620
			1,995

As the assembly hall flow rate is greater than the existing flow rate calculation this flow rate will govern for approvals. The system's daily flow rate capacity is 2,000 ltrs. / day. This will limit the allowable number of patrons as shown on the table above.

Please be advised that our professional opinions and recommendations are based on the existing site conditions at the time of the service call, in conjunction with the symptoms, if any present or observed by the property owner.

Sincerely,

Khemran Ablack  
President  
Corny's Honey Wagon Ltd.