



RON CHAPMAN, MD, MPH  
Director & State Health Officer

State of California—Health and Human Services Agency  
California Department of Public Health



EDMUND G. BROWN  
Governor

August 22, 2013  
System No. 1000214

Mike Casey  
Harris Ranch Restaurant  
Route 1, Box 400  
Coalinga, CA 93210

**RE: Compliance Order No. 03-23-13R-005 For Non-Compliance with the HAA5 MCL**

Dear Mr. Casey:

The purpose of this letter is to inform you that the California Department of Public Health (Department) has issued Compliance Order No. 03-23-13R-005 (enclosed) to the Harris Ranch Restaurant water system on August 22, 2013, for non-compliance with the Haloacetic Acids (five) maximum contaminant level. The compliance order requires your water system to cease and desist from failing to comply with California Health & Safety Code Sections 116555(a)(1), (a)(3) and California Code of Regulations Section 64533 by ensuring that the system is provided with a reliable and adequate supply of pure, wholesome, healthful, and potable water, in compliance with all primary drinking water standards.

**Please submit a written response to our office by September 15, 2013, acknowledging receipt of this order and your intent to comply with the directives within. The Compliance Order also requires the submission of quarterly progress reports to the Department, even if no progress has been made. The first progress report is due no later than January 10, 2014.**

Item No. 1(d) of the enclosed order requires that the Water System personnel present a Corrective Action Plan for improvements to the water system encompassing a project designed to correct the water quality problem (violation of the HAA5 MCL) and eliminate the need to deliver water to consumers that does not meet primary drinking water standards. **Item No. 1(e) of the Compliance Order requires that the Corrective Action Plan be presented to the Department in an Office Meeting no later than October 31, 2013.** Arrangements for presenting the plan can be made by contacting Philip Dutton or myself at (559) 447-3300.

Sincerely,



Betsy S. Lichti, P.E.  
Senior Sanitary Engineer, Fresno District  
SOUTHERN CALIFORNIA BRANCH  
DRINKING WATER FIELD OPERATIONS

BSL/PD

Cc: Tito Balling, California Water Services, P.O. Box 343, Coalinga, CA 93210 (w/ enclosures)

Enclosure

STATE OF CALIFORNIA  
DEPARTMENT OF PUBLIC HEALTH

IN RE:           **HARRIS RANCH RESTAURANT**  
                    Water System No. 1000214

TO:               Mr. Mike Casey  
                    Harris Ranch Restaurant  
                    Route 1, Box 400  
                    Coalinga, CA 93210

**COMPLIANCE ORDER FOR NONCOMPLIANCE  
OF HALOACETIC ACIDS (FIVE) MAXIMUM CONTAMINANT LEVEL**

**Issued on August 22, 2013**

Section 116655, Chapter 4, Part 12, Division 104 of the California Health and Safety Code (CHSC), authorizes the issuance of a compliance order for failure to comply with a requirement of the California Safe Drinking Water Act, or any regulation, standard, permit, or order issued hereunder.

**FINDINGS**

The Harris Ranch Restaurant water system (Water System) is a privately owned nontransient noncommunity water system located in Fresno County that supplies water for domestic purposes to approximately 750 persons, as reported to the Department, employed by customers of the Water System through 15 service connections. The Water System has

1 reported an additional transient population of 1000 individuals. The Water System operates  
2 under Domestic Water Supply Permit No. 03-23-09P-010 issued by the California  
3 Department of Public Health (Department) on January 7, 2009.

4  
5 The Water System utilizes treated surface water obtained from the California Aqueduct, via  
6 Westlands Water District. The raw water is treated by a conventional filtration treatment  
7 plant, with processes that include: coagulation, flocculation, sedimentation, pressure  
8 filtration, and disinfection. The Water System has submitted a partial permit amendment  
9 application for an aeration treatment system for disinfection byproduct control; the aeration  
10 system has been piloted since approximately the middle of 2010. The Department has not  
11 issued an amended permit approving the aeration treatment system.  
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13  
14 The California Code of Regulations (CCR), Title 22, Chapter 15.5,  
15 Disinfectants/Disinfection By-Products (D/DBP) Rule adopted by California, effective June  
16 21, 2012, requires water systems serving less than 10,000 persons to monitor and report  
17 disinfection byproduct and residual disinfectant levels. The D/DBP Rule applies to any  
18 community or nontransient noncommunity water system that treats water with a chemical  
19 disinfectant in any part of the treatment process or that provides water containing a  
20 chemical disinfectant. CCR Section 64533 establishes a maximum contaminant level  
21 (MCL) in drinking water for total trihalomethanes (TTHM) and haloacetic acids (five)  
22 (HAA5) in drinking water of 0.080 mg/L and 0.060 mg/L, respectively.  
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26 CCR Section 64534.2 of the D/DBP Rule establishes a routine monitoring frequency for a  
27 surface water system serving a population between 500 and 3,300 individuals of one sample

1 for TTHMs and HAA5s per quarter per treatment plant during the month of warmest water  
 2 temperature. The Department issued Compliance Order No. 03-12-08O-008 to the Water  
 3 System in May 2008, for violation of the TTHM MCL based on the quarterly running  
 4 annual average as of the fourth quarter of 2007. The Compliance Order required the Water  
 5 System to continue conducting quarterly TTHM and HAA5 monitoring.

6  
 7 CCR Section 64533(a) specifies the HAA5 MCL as 0.060 mg/L. CCR Section 64535.2(b)  
 8 specifies ongoing compliance determinations for HAA5 monitoring; specifically,  
 9 compliance with the HAA5 MCL is based on a running annual average (RAA), computed  
 10 quarterly, of all samples collected within the distribution system. With the sample collected  
 11 for the first quarter of 2013, the calculated HAA5 RAA is 0.073 mg/L, which is greater than  
 12 the HAA5 MCL of 0.060 mg/L. Therefore, the Water System is in violation of the HAA5  
 13 MCL. A summary of the Water System's recent HAA5 monitoring is presented in the table  
 14 below.  
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16  
 17 **Table 1: Recent HAA5 Monitoring Results**

Sample Quarter	Result (mg/L)	Quarterly RAA (mg/L)
	MCL = 0.060 mg/L	
3rd Quarter 2013	0.005	<b>0.095*</b>
2nd Quarter 2013	0.200	<b>0.104*</b>
1st Quarter 2013	0.141	<b>0.073*</b>
4th Quarter 2012	0.036	0.045
3rd Quarter 2012	0.037	0.046
2nd Quarter 2012	0.078	0.047
1st Quarter 2012	0.027	0.036
4th Quarter 2011	0.042	0.033

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 24 ***\*RAA Exceeds HAA5 MCL***

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 26 As noted above, the Water System was issued Compliance Order No. 03-12-08O-008 for  
 27 violations of the TTHM MCL. The Water System continues to be in violation of the TTHM

1 MCL; despite the aeration treatment noted above, the TTHM RAA for the most recent four  
2 quarters has ranged between 0.075 mg/L and 0.102 mg/L, thrice exceeding the TTHM MCL  
3 of 0.080 mg/L. The Water System has not yet corrected this violation, as of the issuance of  
4 this Compliance Order.

5  
6 **CONCLUSIONS OF LAW**

7 Based on the above Findings, the Department has determined that the Harris Ranch  
8 Restaurant water system has violated provisions contained in the California Health and  
9 Safety Code (CHSC) and Title 22, California Code of Regulations (CCR). These violations  
10 include, but are not limited to, the following:  
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- 12
- 13 1. CHSC Section 116555 (a)(1): Specifically, the Harris Ranch Restaurant water  
14 system fails to provide water that complies with primary drinking water standards.  
15
  - 16 2. CHSC Section 116555 (a)(3): Specifically, the Harris Ranch Restaurant water  
17 system fails to ensure that a reliable and adequate supply of pure, wholesome,  
18 healthful, and potable water is provided to all of its consumers.  
19
  - 20 3. CCR, Section 64533: Specifically, the water produced by the Harris Ranch  
21 Restaurant water system exceeds the maximum contaminant level for haloacetic  
22 acids (five) of 0.060 mg/L. The water produced by the Water System continues to  
23 exceed the maximum contaminant level for total trihalomethanes of 0.080 mg/L.  
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**ORDER**

1  
2 To ensure that the water supplied by the Harris Ranch Restaurant water system is at all  
3 times safe, wholesome, healthful, and potable, and pursuant to Section 116555 of the  
4 CHSC, the Harris Ranch Restaurant water system is ordered to take the following actions:

5  
6 1. a) Cease and Desist from failing to comply with CHSC Sections 116555(a)(1),  
7 (a)(3) and CCR Section 64533 by ensuring that the system is provided with a  
8 reliable and adequate supply of pure, wholesome, healthful, and potable water, in  
9 compliance with all primary drinking water standards.

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12 b) The Harris Ranch Restaurant water system shall provide quarterly public  
13 notification of its inability to meet the HAA5 MCL during any calendar quarter  
14 that the four-quarter RAA exceeds the HAA5 MCL. Notification procedures and  
15 format are provided in Attachment A. An electronic version of Attachment A is  
16 available upon request. Proof of public notification shall be provided to the  
17 Department following each quarterly notification by the 10<sup>th</sup> day of the month  
18 following notification, using the form provided as Attachment B.

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21 c) The Harris Ranch Restaurant water system shall continue to collect quarterly  
22 samples for TTHM's and HAA5's from the distribution system in accordance with  
23 an approved DBP monitoring plan. The analytical results shall be reported to the  
24 Department electronically by the analyzing laboratory no later than the 10<sup>th</sup> day  
25 following the month in which the analysis was completed.  
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1 d) The Harris Ranch Restaurant water system personnel shall prepare a  
2 Corrective Action Plan identifying improvements to the water system designed to  
3 correct the water quality problem (violation of the HAA5 MCL) and eliminate the  
4 need to deliver water to consumers that does not meet primary drinking water  
5 standards. The plan shall include a time schedule for completion of various phases  
6 of the project such as design, construction, startup and public information. At a  
7 minimum, the plan must include an evaluation of the options that are outlined in  
8 Attachment C.  
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10 e) The Corrective Action Plan required under item (1)(d) above shall be  
11 presented to the Department in an office meeting no later than **October 31, 2013**.  
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14 f) The Harris Ranch Restaurant water system shall submit quarterly progress  
15 reports to the Department. The first quarterly progress report shall describe progress  
16 made in the third quarter of 2013 and shall be submitted to the Department by  
17 **January 10, 2014**.  
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20 g) The Harris Ranch Restaurant water system shall operate the existing water  
21 system to minimize formation of total trihalomethanes and haloacetic acids in the  
22 distribution system.  
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25 2. The Harris Ranch Restaurant water system shall submit a written response by  
26 **September 15, 2013**, indicating its willingness to comply with the directives of this  
27 Compliance Order.

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3. The Harris Ranch Restaurant water system shall comply with the requirements of Compliance Order No. 03-12-08O-008.

4. The Department reserves the right to make such modifications to this Order as it may deem necessary to protect public health and safety. Such modifications may be issued as amendments to this Order and shall be effective upon issuance.

5. All submittals required by this Order shall be addressed to:

Betsy S. Lichti, P.E.,  
Senior Sanitary Engineer  
Department of Public Health  
Southern California Branch  
Drinking Water Field Operations  
265 W. Bullard Avenue, Suite 101  
Fresno, CA 93704

6. If the Harris Ranch Restaurant water system is unable to perform the tasks specified in this Order for any reason, whether within or beyond its control, and if the Harris Ranch Restaurant notifies the Department in writing no less than five days in advance of the due date, the Department may extend the time for performance if the Harris Ranch Restaurant water system demonstrates that it has used its best efforts to comply with the schedule and other requirements of this Order.

7. If the Harris Ranch Restaurant water system fails to perform any of the tasks specified in this Order by the time described herein or by the time subsequently extended pursuant to Item 6 above, the Harris Ranch Restaurant water system shall be deemed to have not complied with the obligations of this Order and may be

1 subject to additional judicial action, including civil penalties specified in CHSC,  
2 Sections 116725 and 116730.

- 3
- 4 8. The State of California shall not be liable for any injuries or damages to persons or  
5 property resulting from acts of omissions by the Harris Ranch Restaurant water  
6 system, its employees, agents, or contractors in carrying out activities pursuant to this  
7 Order, nor shall the State of California be held as a party to any contract entered into  
8 by the Harris Ranch Restaurant water system or its agents in carrying out activities  
9 pursuant to this Order.  
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13 **PARTIES BOUND**

14 This Order shall apply to and be binding upon the Harris Ranch Restaurant water system, its  
15 officers, directors, agents, employees, contractors, successors, and assignees.  
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18 **SEVERABILITY**

19 The requirements of this Order are severable, and the Harris Ranch Restaurant water system  
20 shall comply with each and every provision thereof notwithstanding the effectiveness of any  
21 provisions.  
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8-22-2013  
Date

  
Carl L. Carlucci, P.E.  
Supervising Sanitary Engineer  
Central California Section  
SOUTHERN CALIFORNIA BRANCH  
DRINKING WATER FIELD OPERATIONS

CLC/PD

- Attachments:**  
Attachment A: Public Notification  
Attachment B: Proof of Notification Form  
Attachment C: Improvement Plan Options



**IMPORTANT INFORMATION ABOUT YOUR DRINKING WATER**

Este informe contiene información muy importante sobre su agua potable.  
Tradúzcalo o hable con alguien que lo entienda bien.

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**The Harris Ranch water system has levels of Haloacetic Acids (five) Above  
Drinking Water Standards**

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Our water system recently failed a drinking water standard. Although this is not an emergency, as our customers, you have a right to know what you should do, what happened, and what we are doing to correct this situation.

We routinely monitor for the presence of drinking water contaminants. Testing results we received on \_\_\_\_\_ show that our system exceeds the standard, or maximum contaminant level (MCL), for Total Trihalomethanes and/or Haloacetic Acids. The MCL for Total Trihalomethanes is 80 ug/L and is 60 ug/L for Haloacetic Acids. The average level of Total Trihalomethanes over the last year was \_\_\_\_\_ and \_\_\_\_\_ for Haloacetic Acids.

**What should I do?**

- **You do not need to use an alternative (e.g. , bottled) water supply.**
- This is not an immediate risk. If it had been, you would have been notified immediately. However, *some people who use water containing trihalomethanes in excess of the MCL over many years may experience liver, kidney, or central nervous system problems, and may have an increased risk of getting cancer and some people who drink water containing haloacetic acids in excess of the MCL over many years may have an increased risk of getting cancer.*
- If you have other health issues concerning the consumption of this water, you may wish to consult your doctor.

**What happened? What was done?**

[Describe corrective action] \_\_\_\_\_

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We anticipate resolving the problem within \_\_\_\_\_.

For more information, please contact [name] \_\_\_\_\_ at [phone number] \_\_\_\_\_ or at the following mailing address: \_\_\_\_\_.

*Please share this information with all the other people who drink this water, especially those who may not have received this notice directly (for example, people in apartments, nursing homes, schools, and businesses). You can do this by posting this notice in a public place or distributing copies by hand or mail.*

**Secondary Notification Requirements**

Upon receipt of notification from a person operating a public water system, the following notification must be given within 10 days [Health and Safety Code Section 116450(g)]:

- **SCHOOLS:** Must notify school employees, students, and parents (if the students are minors).
- **RESIDENTIAL RENTAL PROPERTY OWNERS OR MANAGERS** (including nursing homes and care facilities): Must notify tenants.
- **BUSINESS PROPERTY OWNERS, MANAGERS, OR OPERATORS:** Must notify employees of businesses located on the property.

**This notice is being sent to you by the Harris Ranch Resturant water system.**

State Water System ID#: 1000214

Date distributed: \_\_\_\_\_.

**PROOF OF NOTIFICATION**  
(Return with copy of the Notification)

As required by Section 116450 of the California Health and Safety Code, I notified all users of water supplied by the **Harris Ranch Restaurant water system** of the failure of the total haloacetic acids (five) MCL for the:

Circle one 1<sup>st</sup> 2<sup>nd</sup> 3<sup>rd</sup> 4<sup>th</sup> quarter of \_\_\_\_\_ (year).

Notification was made on \_\_\_\_\_ by  
(date)

Hand-delivered/mailed and posted written notice.  
(circle all completed)

\_\_\_\_\_  
Print Name

\_\_\_\_\_  
Signature of Water System Representative

\_\_\_\_\_  
Date

**DISCLOSURE:** Be advised that Section 116725 and 116730 of the California Health and Safety Code state that any person who knowingly makes any false statement on any report or document submitted for the purpose of compliance with the attached order may be liable for a civil penalty not to exceed five thousand dollars (\$5,000) for separate violation for each day that violation continues. In addition, the violators may be prosecuted in criminal court and upon conviction, be punished by a fine of not more than \$25,000 for each day of violation, or be imprisoned in the county jail not to exceed one year, or by both the fine and imprisonment.

Due within 10 days of issuance of notice to customers  
System Number: 1000214  
Enforcement Action No.: 03-23-13R-005

## Attachment C

### Improvement Plan Options

1. Provision of an alternate water supply, such as ground water or connection to a nearby water system.
2. GAC treatment
3. Minimizing water age in the distribution system and maximizing reservoir turnover
4. Treatment optimization and increased DBP precursor removal through enhanced coagulation
5. Disinfection dosage and CT ratio optimization
6. Alternative disinfectant injection points
7. Alternative disinfectants
8. Any other options

**Possible modifications and treatment plant changes listed above require Department approval prior to implementation**