

Oklahoma DEQ congratulates Safe Harbor Harbors View Marina on Grand Lake O' the Cherokees for completing the Clean Marina Program.



Clean Marina

July 1, 2023



CMP Date:	February 13, 2023
DEQ Staff:	Cheryl Dirck – Environmental Program Specialist
Marina Name:	Safe Harbor Harbors View
Marina Address:	451107 E. 320 Road
City/County/State/Zip:	Afton/Ottawa County/OK/74331
Name of Water Body at Marina:	Grand Lake O' the Cherokees
Marina Contact Name/Phone:	Robin Carpenter/918-645-9828 Leah Garrison/918-782-0445
Start Date of CMP:	July 1, 2023
End Date of CMP:	July 1, 2026

Clean Marina Program Site Visit Record

On February 13, 2023, Cheryl Dirck met with Safe Harbor Harbors View Marina and assisted them with their application for the Clean Marina Program (CMP). Ms. Robin Carpenter and Ms. Leah Garrison liked the idea of the CMP and were very interested in applying for the program. Both take pride in promoting sustainable practices at their marina. Ms. Carpenter and Ms. Garrison are looking to upgrade the marina and bring it up to today's standards as a sustainable eco-friendly marina.

The self-assessment guide and pledge sheet were reviewed section by section and Ms. Dirck helped with unanswered questions. We discussed the areas the marina could improve on and what areas they can highlight for being a successful clean marina. They mentioned that they rent the boat maintenance building on site and restaurant on the boat dock. I advised them they are responsible for the cleanup of spills or hazards that may contaminate the surrounding marina and water body.

INSPECTION HIGHLIGHTS:

1) Vegetation and rock formation along shore to reduce runoff into lake

2) Use rain barrels to water vegetation, lake water on shore to power wash the dock

3) Have a communal compost bin on premises to keep trash at a minimum on site

2) Continuously practice best management practice of their SWP3

3) Electrical, propane, oil, and gas tanks surrounded by fencing to prevent bystanders vandalizing equipment

4) All waste accumulated on property is separated and disposed of properly with professional companies to avoid spills and contamination on marina property,

5) Offer continuous training and make sure all employees understand the proper procedures of gassing the boats and pumping out sewage to prevent any accidents or spills.

6) Properly test and maintain equipment to ensure efficient working conditions.

7). Diligent in keeping hazardous spills from entering the lake and keeping cleanup equipment up to date and placed in appropriate areas along the dock and marina for any potential spills into the lake.

Final score after February 13, 2022, visit: Area 1 = 100% Area 2 = 63.63% Area 3 = 90.32% Area 4 = 75% Area 5 = 95% Area 6 = 88.89% Area 7 = 100% Goal is to be at 100% for each area by May 1, 2023.

RECCOMENDATIONS:

Continue to implement best management practices with the processes the marina is currently performing. I recommend performing the following practices to bring the marina, boat dock, restaurant, and boat shop up to 100% scoring on the self-assessment guide:

a) Be vigilant with the restaurant and boat maintenance shop with their disposal of hazardous materials, rags, batteries, and any liquids that should be properly disposed of. Make sure they are cleaning all spills properly with environmentally safe products and not washing them into the nearby body of water.

• We have revised our daily dock walk and security checklist to include a check for these items on people's slips, in the restaurant area and in the boat service/ramp area.

b) Keep an eagle eye on boaters disposing of bilge water when possible. Consider placing security cameras where you think they might dispose of the bilge water in the lake. Look for hidden areas that boaters might dispose of improper liquids or trash and place cameras in those areas.

• Getting a camera is not possible. We updated our dock walks and security guard checklists to maximize our chances of catching someone dumping something they aren't supposed to.

c) If upper management does not allow your employees to fill gas tanks, have employees stand-by to make sure boaters follow the rules of fuel dispensing.

• We are going to have our dockhands pump fuel this summer. They all must take the boater safety course regarding filling boats along with the marina spill training course.

d) Offer regular training to employees about spills, fuel stations, pump-out stations, and any other best management practices. Don't just offer the training at the beginning of their hire, but throughout the year. Do surprise scenarios during busy season to see if they truly know how to handle any incidents that could possibly occur on their shift.

• We have been holding once a month training on the spill stations and how to properly control a spill if you are the first on the scene. They haven't been "drills" but they have been in detail training that we did not do before. Unfortunately, we have had a few real discharges already this summer that the dockhands have been able to be by my side for cleanup and learned in real time what to do. Our plan is to try to schedule a drill towards the end of July testing them on their ability to control a spill in the fuel dock.

e) Either place fencing around trash cans or purchase new trash cans with lids and anchor to prevent blowing away or vandalism. Find ways to prevent trash blowing out and into the lake.

• We bought new trashcans with lids for the docks and anchored them to the walkways. Along with building an extra fence along the back of the dumpster to help control trash. f) Look into a second containment for the oil container from the restaurant.

• We bought a large spill kit that is right next to the oil container.

g) Clean all labels to make sure people are aware of what is contained in the cylinders or the hazards of any danger in the area.

• Got new stickers and cleaned cylinders

h) Offer volunteer clean-ups with the surrounding community. This would provide free advertising and potential customers for future use at the marina.

• At the end of the creek, we don't have a ton of trash washup along the waterfront and what little we do have, our dockhands are able to handle pretty quickly. However, we would love to host a gardening party next spring to help plant some flowers around the property.

i) Provide educational materials or add more signs around the marina and boat dock about proper boat sewage disposal. Consider adding language into their lease. Send a newsletter once a month with reminders about best management practices for boat owners, restaurant employees, boat maintenance procedures, visitors to campground to keep the marina looking environmentally aesthetic.

• There is language in our slip and contractor leases to include proper sewage disposal. We have also added an "Environmental Section" to almost every Newsletter we send out to our members now! Along with sending reminders to our third-party tenants about environmental practices.

FOLLOW-UP:

As of July 1, 2023, Ms. Garrison completed her goal to achieve 100% on all areas of recommendations. See blue highlighted notes with updates from Safe Harbor Harbors View Marina.

I am proud to announce Safe Harbor Harbors View Marina has been awarded our first completed CMP on Grand Lake O' the Cherokees. They have reached the 100% goal status and continue to implement environmental and sustainable practices for Grand Lake O' the Cherokees. Keep up the GREAT work!

Photo Series #1. Safe Harbor Harbors View. Grand Lake O' the Cherokees. February 13, 2023. Front of the Marina with Lighthouse. Marina office pictured Robin Carpenter and Leah Garrison.

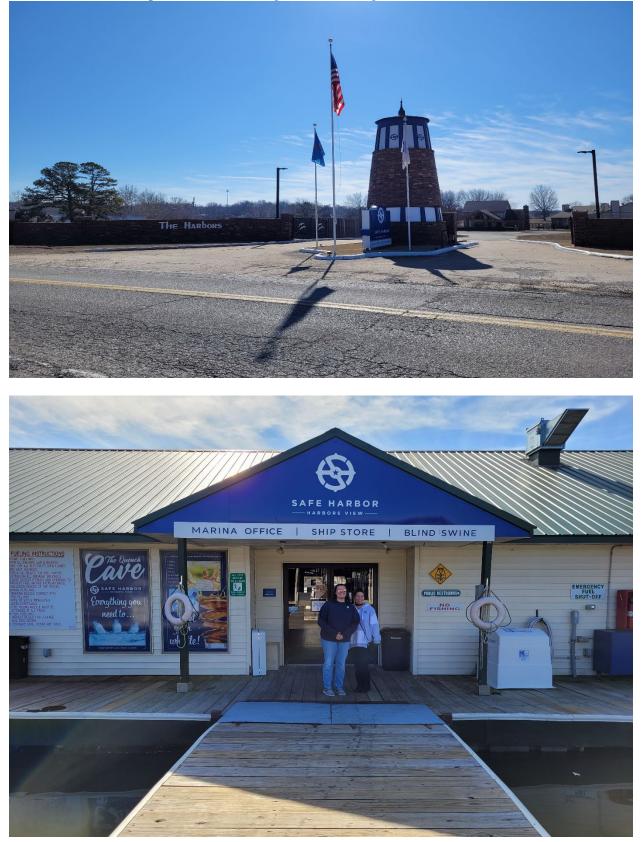


Photo Series #2. . Safe Harbor Harbors View. Grand Lake O' the Cherokees. February 13, 2023. Pump-out station properly secured and stored next to the fuel shut off valve. Proper signage and fire extinguisher nearby. Spill materials properly stored and updated. Sign to pick up pet poop and doggie bags provided. Proper barriers for stormwater runoff.

