Public Health Division

Center for Health Protection, Drinking Water Services



Tina Kotek, Governor

October 22, 2025

Trent Moffett
trent@moffettvineyards.com
17454 SW Woodhaven Dr.
Sherwood, OR 97140

Letter sent via e-mail only

Re: Moffett Vineyard (PWS #95762)

1,200-gallon Tank for Hauled Water to Serve Tasting Room

Final Approval (PR #65-2025)

Dear Mr. Moffett:

On May 14, 2025, our office received plans, land use approval letter from Yamhill County, specifications, and maps for a tasting room to serve a tasting room with an anticipated average daily population of 30. A plan review payment in the amount of \$825 was received on May 16, 2025. The project was assigned plan **ID# 65-2025**, and a Conditional Approval letter was issued May 27, 2025. E-mails received Oct 20-21, 2025, verified installation.

Under OAR 333-061-0060(1)(b), submittals must be prepared by a Professional Engineer registered in Oregon, unless exempted by DWS. **An exemption from engineered plans was approved on May 27, 2025**. Note that by utilizing this exemption, the water system takes full responsibility for the design of the project.

The water system includes one 1,287-gallon, NSF-61 polyethylene Infiltrator IM-1280c underground potable water tank that will be filled with hauled water from the City of Newberg (PWS ID 41-00557). A submersible pump (Flint & Walling model #4F10S07) and pressure tank (23-gallon Well-X-Trol WX203) are used to distribute and maintain system pressures to serve a new tasting room. Secondary treatment includes bag filtration (NSF-42/61 Atlas 5-micron bag) followed by UV (NSF-61 Viqua Arros 9) prior to the entry point.

The fully treated surface water purchased from Newberg will either be hauled by Water Wagon LLC or be hauled by Moffett winery in a 275-gallon IBC tank tote with steel pallet. If water is to be hauled in the 275-gallon tote, an FDA approved food-grade Bisco Light PVC hose will be used to transfer the water from the tote to the buried 1287-gallon storage tank. Based on the use of hauled water, no water right is required for the drinking water system.

The system is considered a transient non-community system and is licensed by the Oregon Dept of Agriculture.

As a new transient non-community water system, this system has been assigned Public Water System (PWS) ID# 41-95762 (viewable online at:

https://yourwater.oregon.gov/inventory.php?pwsno=95762.) All new systems must undergo a Capacity Assessment, which was completed concurrently with this plan review process. No deficiencies were found as indicated in the *New Water System Capacity Assessment* form enclosed with this letter.

Three construction standard waivers were approved on October 21, 2025, waiving a requirement for the buried tank to have 1) a drain (water will be pumped out as needed), 2) an internal ladder (the tank is small enough to use a stepladder and has a locking hatch), and 3) security fencing (the tank is far removed from public access and the tasting room is open by appointment only). These waiver documents are enclosed with this letter and can be viewed online at: https://yourwater.oregon.gov/planreview.php?pwsno=95762

The project is now granted Final Approval and the new drinking water facilities are approved for use. This approval does not constitute approval for any pending land use conditions required by Yamhill County.

The following on-going monitoring is required:

- 1) free chlorine measured twice a week in the distribution system keep records onsite.
- 2) coliform sampling in the distribution system is to be quarterly for purchased groundwater from Newberg (or monthly if purchasing surface water from another community (notify ODA of any changes in water supply). record chlorine residual on coliform lab reporting form and report results by the 10th of each month.

Thank you for your patience in this plan review process and if you have any questions, please feel free to call me at 971-200-0288 or e-mail me at evan.e.hofeld@oha.oregon.gov.

Sincerely, SRC-AA -EP-A Newberg Hauled 1280-gal Tank Pressure 5-µm Bag Em Afrile (Buried) Filter Viqua (00557)GW Tank Evan Hofeld, PE WX-203 Aaros 9 **OHA-Drinking Water Services**

cc: Sarah Schwab – Oregon Dept. of Agriculture 503-508-6828, Sarah.SCHWAB@oda.oregon.gov

New Water System Capacity Assessment Form

Vater System Name:	Moffett Vineyard Yamhill County		Plan Review # PWS ID# 41		<u>65-2025</u> <u>95762</u>	
county:						
Vater System Type:	TNC	(C,	(C, NTNC, TNC)			
/ater Source Type:	GWP	(GV	(GW, GU, SW, P=purchase)			
Require	ment	Applicability	Yes	No*	Not	
					Required	
Plan Review comple including LUCS – fir approval granted		C, NTNC, TNC	×			
Monitoring results co treatment standards		C, NTNC, TNC	⊠			
Water meters install connections	ed at all service	Community			⊠	
Valid water right der	nonstrated	C, NTNC, TNC			×	
Master plan initiated	I – engineer	C > 300			×	
selected	3	connections				
Designated operator	r at proper	C, NTNC,			×	
certification level		SW/GU TNC				
Water management conservation plan st WRD		Community			⊠	
Water rate structure process adequate for replacement costs		Community			×	
* If any of the above corrected in capacity	assessment cove	er letter and include	resourc	es as a	appropriate.	
Comments: Initial m new system and tan issued Final Approv. City of Newberg (PV needed. As a purch Vineyard is not requ	k as part of plan r al on 10/22/25. T VS ID# <u>00557</u>), so asing transient no	eview under plan li he system purchas o no water right or s on-community wate	D# <u>65-20</u> es treate source s	025 whi ed wate ampling	ich was er from the g is	

Water System Description – Moffett Winery (PWS #95762)

Plan Review for Blackburn Road, LLC.

Name: Blackburn Road, LLC.

Property Address: 8800 NE Blackburn Rd, Yamhill, OR 97148

Ownership/Mailing address: Blackburn Road, LLC. 17454 SW Woodhaven Dr. Sherwood, OR 97140

Contact Information: Name: Trent Moffett Phone: 971-808-8050

Email: trent@moffettvineyards.com

Project: This is new facility that will include one connection to a tasting room.

The new tasting room facility that has been approved by Yamhill County (attached) for an appointment only tasting and retail sales. The structure is 900 square feet, the water usage will be for the following: 2 half bathrooms, the main ADA bathroom has a toilet, urinal and a sink, the non ADA bath has a sink and toilet. In the bar area we will have a stemware dishwasher (commercial grade, ½ gallon per run) a hand washing sink and a dump sink. The final water use area is the mop sink which is a built-in closet in the storage area. There will be no food prepared or stored

Population: The system will be considered transient non-community. This classification is based on the system serving one connection, year-round, with an average daily population of 30 users, one of which will be an employee (currently just myself), other users would be guests from the public. Permit allows the tasting room to be open 5 days a week.

Exemption: We would like to request an exemption from using an Oregon Certified Engineer to create our plans.

Land Use Compatibility Statement: Please accept the attached letter dated October 3rd, 2024, from Yambill County

Department of Planning and Development for land use approval to have a tasting room at this location.

Details & Specification: This system will include a 1,200 gallon underground Norwesco potable water tank that will be supplied with hauled water from McMinnville Water & Light (PWS ID 41-00497). Our certified plumbing will be installing a pump & pressure tank to bring water into the tasting room. The water will be hauled, hauling information below.

We are wanting to open business in Aug. of 2025.

Attachments: The county decision letter, close up of where the septic and water tanks are purposed (12 feet apart), Specs for the tank, a topo map for slopes and property location and an excel sheet with property size and distance from property lines and the closest public road, which is Blackburn Rd. Below is a link to the actual tank that will be purchased.

Potable water tank: 1,200 Gallon: https://www.norwesco.com/products/waste-water-tanks/cistern Specs attached

Hauling Tank: IBC Tank with Steel Pallet - 275 Gallon: Specifically, the 275-gallon IBC totes are commonly used for storing and transporting drinking water due to their FDA-approved, food-grade polyethylene construction

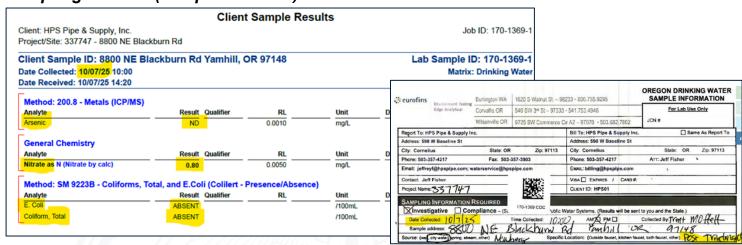
Food Grade Fill Hose: Bisco Light PVC Hose: the Clear is manufactured with FDA acceptable materials so it's applicable to a wide array of industries.

Thank you for your time, please let me know if you need anything else from me.

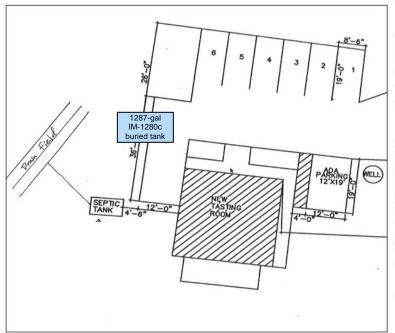
Sincerely,

Trent Moffett Blackburn Road, LLC Moffett Vineyards, LLC 971-808-8050 Changed tank
model to an
Infiltrator Model
IM-1280c buried
poly tank

Sampling Results (sampled 10/7/25):



Approximate Location of 1,287-gallon buried tank:



https://maps.app.goo.gl/SkskGqXGuYzbF3gH7



Buried Infiltrator IM-1280c Tank (127" Long x 62" Wide x 55" Tall)

(Installed by Chehalem Septic)

https://www.infiltratorwater.com/products/infiltrator-tanks/water-tanks/im-series-potable-water-tanks/im-series-potable-water-tank/

IM-Potable Water Tanks

IM-550C • IM-1280C • IM-1760C

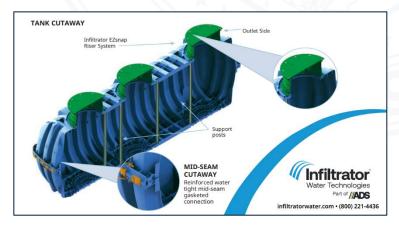
The Infiltrator IM-Series Potable water tanks are lightweight, strong and durable. These potable, watertight designed tanks are offered with Infiltrator's potable heavy-duty lids. Infiltrator injection-molded tanks provide a revolutionary improvement in plastic tank design, offering long-term exceptional strength and watertightness. Infiltrator's IM-Series Potable water tanks are available in 552-gallon, 1287-gallon and 1787-gallon capacities.



x 460 m)
5 L)

Benefits:

- Strong injection molded polypropylene construction
- NSF/ANSI-61-certified for potable uses
- Lightweight plastic construction and inboard lifting lugs allow for easy delivery and handling
- Integral heavy-duty green lids that interconnect with EZsnap risers and pipe riser solutions
- Structurally reinforced access ports eliminate distortion during installation and pump-outs
- Reinforced structural ribbing and fiberglass bulkheads offer additional strength
- Can be installed with 6" to 48" of cover
- Can be pumped dry



Final Approval – PR#65-2025 – 1,200-gallon Tank for Hauled Water to Serve Tasting Room October 22, 2025

IM-Series Potable Water Tanks General Specifications and Illustrations

The IM-Series Potable water tanks are injection-molded, two piece, mid-seam plastic tanks. The injection-molded plastic design allows for a mid-seam joint that has precise dimensions for accepting an engineered EPDM gasket. Infiltrator's gasket design utilizes technology from the water industry to deliver proven means of maintaining a watertight seal. The two-piece design is permanently fastened using a series of non-corrosive plastic alignment dowels and locking seam clips. The IM-Series Potable water tanks are assembled and sold through a network of certified Infiltrator distributors and are NSF/ASNI-61- certified for potable uses.

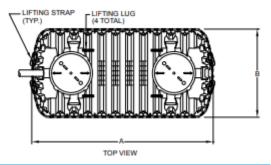


Must be backfilled and installed in accordance with the Infiltrator IMand CM-Series Septic Tank General

Installation Instructions. For shallow ground water conditions reference the Infiltrator IM- and CM-Series Tank Buoyancy Control Guidance.

Please visit www.infiltratorwater.com or scan QR code for the latest information.

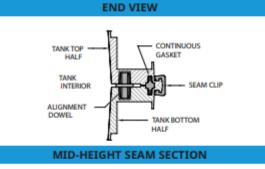
IM-Potable V	Vater Tank Serie	es	
Parameter	IM-550C	IM-1280C	IM-1760C
Total Capacity	552 gal (2089 L)	1287 gal (4872 L)	1787 gal (6765 L)
Length (A)	65 (1651 mm)	127" (3226 mm)	176" (4460 mm)
Width (B)	62 (1575 mm)	62 (1575 mm)	62 (1575 mm)
Height (C)	55 (1397 mm)	55 (1397 mm)	55 (1397 mm)
Fiberglass Supports	0	2	4
Maximum Burial Depth	48" (1219 mm)	48" (1219 mm)	48" (1219 mm)
Minimum Burial Depth	6" (152 mm)	6" (152 mm)	6" (152 mm)
Maximum Pipe Diameter	4" (100 mm)	6" (152 mm)	4" (100 mm)
Weight	191 (87 kg)	346 (157 kg)	501 (227 kg)



SEAM CLP (TPSCAL) LETING STRAP	

INLET TEE PER DESIGN INLET PER DESIGN 2 [51] X 2 [51] PIBERGLASS SUPPORT (TYP)

SIDE VIEW



Contact Infiltrator's Technical Services Department for assistance at 1-800-221-4436 or info@infiltratorwater.com



Flint & Walling 4F10S07 3/4-HP, 10-gpm NSF-61 Pump w/Pentair Pressure





- 3.72" -

5 thru 85 GPM 4 F 10 A 05 - 30 1 Lead Type 4-inch minimum well diameter 1 – 3-wire Motor Voltage and Phase **Material Construction** 00 – 115 V 1 Ph S - SS Castings, SS Shell 30 – 230 V 1 Ph A - Cast Iron Castings, SS Shell P - Thermoplastic Housing, SS Shell Motor HP Size 1/2 - 2 HP Single phase pump and motor assembly includes pump/motor unit with motor leads. Order control box for 3-wire units separately. On 2 - 7-1/2 HP and all 3 phase units, order pump, motor and control box separately. Magnetic starters must be purchased locally. Lead wire assembly included with motor. On 35, 55 & 85 GPM units order pump, motor and control box separately. Magnetic starters must be purchased locally. Lead wire assembly included with motor. 1/2 thru 2 HP, 1 PH pumps feature Flint & Walling motors.

FLINT & WALLING 3/4 HP 15GPM PE SS

800 NE Oregon St., Ste 640, Portland, OR 97232-2162 Voice: 971-673-0405 | Fax: 503-673-0694 All relay calls accepted | www.healthoregon.org/dws

October 22, 2025

Well-X-Troll Model #WX-203 32-gallon (150-psi rated) Pressure Tank

Stand Models Tank Max System System Drawdown (gallons) Model Diameter Height Volume Acceptance Connection Weight Number (Inches) (Inches) 30/50 50/70 (NPTF) 40/60 (Gallons) Factor (lbs.) WX-201 14.0 .81 15 25 1 4.3 3.8 3.3 25 WX-202 20.0 .57 15 32 6.2 5.4 4.7 32 WELLXTROL WX-202XL 26.0 44 15 39 1 8.0 7.0 6.1 39 WX-203 32.0 35 47 47 15 9.9 8.6 WX-205 34.0 10.5 1.00 22 30 11/4 9.1 8.0 57 WX-250 44.0 .77 22 36 11/4 13.6 11.8 10.4 65 WX-251 62.0 19.2 16.6 14.6 .55 22 47 11/4 87 WX-255 81.0 22 11/4 25.0 21.7 19.1 109 .41 57 WX-302 86.0 .54 26 47 11/4 26.6 23.0 20.3 106 11/4 WX-350 119.0 .39 26 62 36.8 31.9 28.1 146 Maximum Working Pressure: 150 psig. Maximum Operating Temperature: 200° F. Factory Pre-charge: 38 psig. Stainless Steel System Connection. DuraBase®: Available on all models. Use suffix D. Pro Access®: Available on all models except WX-201 and DuraBase models. Use suffix PA. Tan and Gray: Available on all models. Use suffix T or G.

A WARNING A	DOT SP-11592
	SERIAL NUMBER 0231912497386
ELECTROCUTION AND EXPLOSION HAZARD. Before work is performed on the tank, turn off power to the pump and release all water pressure in the tank and pumping system. Failure to	0231912497300 @MXXXX
tollow the instructions in product manual can cause a runture or explosion possibly causing	
serious or tatal injury, leaking or flooding and/or property damage. - instal a pressure relief valve as described in the manual between the pump and tank.	
	El. Photo.
Do not exceed the maximum of C (32°F). Max. Working Temperature 93°C (206°F).	MODEL / PART NO.
corrode, weaken and burst Like most pressurized tanks, this tank can over time	WX-203 / WX203
- 10 not adjust the recommend	VVX-2037 VVX
-Bo not locate installation when the product is new, and as described in the manual. -Bo not locate this product where leaking or flooding could cause damage to the area asjacent to the appliance or to lower floors of the structure.	MFG DATE 07-09-2024
	MAX WORKING / RELIEF
ACAUTION IINIA OF G	150 PSI / 125 PSI
Avoid risk of -	
	TEST PRESSURE
call a qualified professional. Current copy of the product manual can be viewed at vivww.amtrol.com	150 PSI M1001
can be viewed at warms and the	The second second second





17 gpm (64.3 lpm); 3.86 m³/hr

9 gpm (34.1 lpm); 2.0 m³/hr

7 gpm (26.5 lpm); 1.59 m³/hr

11.2 in. × 4.0 in.

(28.4 cm × 10.16 cm)

33W

25W

High output

LCD touchscreen

304 stainless steel

11.85 in. x 5.59 in. x 7.28 in. (30.1 cm x 14.2 in. x 18.5 cm)

Controller 10.5 in. × 5.0 in. × 6.5 in. (26.67 cm × 12.7 cm × 16.51 cm)

Specifications

The VIQUA Arros has been

validated through microbial testing. Through this testing, performance data has been generated for UV dose delivery to inactivate *cryptosporidium*, *giardia*, *Escherichia coli* (E. coli), and *fecal coliform*.

Flow rates* (@ 95% UVT)

U.S. Public Health 16 mJ/cm²

VIOUA Standard 30 mJ/cm²

NSF/EPA 40 mJ/cm²

Inlet and outlet port size Shipping weight

Splash guard (optional)

Power consumption

Maximum operating pressure

Ambient water temperature

replacement reminder
Visual lamp life
True lamp running time
System total running time
Chamber material

Dimensions

Chamber

Electrical
Voltage
Max current

Features

Display

Lamp type

(not credited with Giardia, Cryptosporidium, or virus removal credit)



Atlas 5-micron Bag Filter (4.5 x 20) - NSF 42 & 61

Viqua Arros 9 (9-gpm) NSF-55 Class B UV Unit (not credited with 4.0-log viral inactivation)



* Flow rates based on end of lamp life.

**Replacement parts*

VA09LU: UV lamp for Arros 9

VA11111-R: drain plug for all Arros systems

VA15LU: UV lamp for Arros 15

VA11173-R: lamp head O-ring for all Arros systems

VA22LU: UV lamp for Arros 22

VA11138-R: drain plug O-ring for all Arros systems

VA-CTRL: controller for all Arros systems

VA-CTRL: controller for all Arros systems

VA-CTRL: Orrogan Ct. Sto. C40. Download. OD 077222 2462

Final Approval – PR#65-2025 – 1,200-gallon Tank for Hauled Water to Serve Tasting Room October 22, 2025

Yamhill County

DEPARTMENT OF PLANNING AND DEVELOPMENT

400 NE BAKER STREET • McMINNVILLE, OREGON 97128
ne: 503-434-7516 • Fax: 503-434-7544 • TTY: 800-735-2900 • Internet Address: www.yamhillcounty.gov

October 4, 2024

Trent Moffett 17454 SW Woodhaven Drive Sherwood, OR 97140

Re: Docket No. C-14-24/SDR-14-24, Tax Lot 3411-01801

This letter will serve as your official notification that at the October 3, 2024 meeting of the Yamhill This letter will serve as your official notification that at the October 3, 024 meeting of the Familian Country Planning Commission the conditional use permit and site design review request for the operation of a by-appointment wine tasting room and hosting up to four (4) promotional 2-day wine-related events per year with an anticipated attendance of 100-guests per event per day, as a commercial activity in conjunction with farm use, was approved by a vote of 7-0 with the conditions listed below. This decision is based on the findings in the staff report and the testimony submitted at the hearing:

- 1. The development shall substantially conform to the site maps submitted with this
- Prior to operation of the facility, all required building, plumbing, and electrical permits and inspections shall be obtained from the Yamhill County Planning Department.
- Prior to issuance of building permits, the Applicant shall obtain all necessary authorizations, inspections, and permits from the County Sanitarian for installation of a septic system to serve the tasting room.
- Prior to issuance of building permits, the applicant shall provide evidence of a water right, permit, or long-term service agreement to bring in water from another site, or evidence shall be provided indicating the tasting room will not exceed the allowable daily usage for a permit-exempt well under ORS 537.545.
- Prior to issuance of building permits, the water supply and access shall be required to meet the Yamhill Fire Department standards and conditions.
- A traffic and emergency management plan shall be prepared and approved by the Yamhill Examine and sunergency management plan shall be prepared and approved by the Yamhill Fire Department and provided to the Planning Department prior to hosting any events on the subject lot.
- There shall be no more than four two-day wine-related events held on the subject parcel and the maximum attendance per event shall not exceed 100 guests per day.

Docket C-14-24/SDR-14-24 Moffett & Wright

- The final conditions of approval shall be recorded in the deed records for the subject parcel no less than thirty (30) days of the final date of approval. Following the recording, a copy of the newly recorded deed shall be provided to the Planning Department.
- 19. The use may have one on-premise sign of not more than 24-square feet pursuant to Section 1006 of the YCZO, subject to permit approval.
- Any artificial lighting which may be provided shall be placed, shielded, or deflected so as not to shine or create glare onto adjacent dwellings or create excessive glare along adjacent roads.
- 21. This approval shall expire two years from the date of this letter unless the use has been
- 22. The construction of any additional structures for use as part of the tasting room, or substantial modification to the footprint of the proposed tasting room structure shall require the submission and approval of a site design review application.
- Wine tasting service and wine sales occurring onsite shall be limited to locally produced wine. The local area is defined as all counties in Oregon.
- Modification of any of the above conditions requires approval under Section 1202.05 of the Yamhill County Zoning Ordinance. Violation of any of the above conditions may result in revocation of the conditional use permit with the process detailed in Section 1202.07 and 1202.08 of the Varshill County Taylor Colleges. 1202.08 of the Yamhill County Zoning Ordinance

The Yamhill County Zoning Ordinance provides for appeal of any action or ruling of the Planning Commission to the Board of Commissioners within fifteen (15) days of the decision on a proposed action. Anyone wishing to appeal the Director's decision must file an appeal florm, together with a \$250.00 fee, with this department no later than 5:00 p.m., October 21, 2024. If no appeal is filed, the Planning Commission's decision will be final and this letter will serve as your official notice of approval of your application.

If you have any questions, please contact this office.

Kenneth P. Friday Planning Director

cc: Mike Wright, 4206 SE Taggart Street, Portland, OR 97206

Public Works

SPOs

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> Public Health Yamhill Fire Department City of Yamhill OLCC

Building Department

Sanitarian Watermaster

Department of Agriculture

Soil & Water Conservation District

Docket C-14-24/SDR-14-24 Moffett & Wright

- The Applicant shall apply a dust retardant on the easement and that portion of Blackburn Road that extends 75 feet beyond where the easement intersects Blackburn Road.
- A parking area shall be established and permanently maintained as long as the tasting room is operating so that there is a minimum of one (1) parking space per 100-square feet of tasting room area and one (1) parking space for each employee on maximum working shift, pursuant to Section 1007 of the YCZO.
- Parking shall not be permitted on the NE Blackburn Road public right-of-way, and parking shall not be permitted on the shared easement drive.
- The Applicant shall negotiate in good faith with the owners of Tax Lot 3411-01800 on a nce agreement for the private drive that is within the easement over that property.
- The Applicant shall obtain all permits required by the Department of Environmental Quality (DEQ), the Oregon Liquor Control Commission (OLCC), and the Oregon Department of Agriculture (ODA).
- The tasting room shall be operated on a by-appointment basis. The tasting room shall operate no more than five (5) days per week, and shall be operated between 10.00 a.m., and the final appointment will start no later than 4:00 p.m., and the tasting room shall close no later than 7:00 p.m.
- Prior to initiation of the operation, the landowner shall sign an affidavit acknowledging the following declaratory statement and record it in the deed and mortgage records for Yamhill

"The subject property is located in an area designated by Yamhill County for agricultural uses. It is the county policy to protect agricultural operations from conflicting land uses in such designated areas. Accepted agricultural practices in this area may create inconveniences for the owners or occupants of this property. However, Yamhill County does not consider it the agricultural operator's responsibility to modify accepted practices to accommodate the owner or occupants of this property, with the exception of such operator's violation of state law."

- "Agri-tourism or other commercial events" per subsection (2)(d) of ORS 215.452 are not authorized without additional approval. "Agri-tourism or other commercial events" include outdoor concerts, educational, cultural, health or lifestyle events, facility rentals, celebratory gatherings and other events at which the promotion of wine produced in conjunction with the inery is a secondary purpose of the event.
- There shall be no use of outdoor amplified music or sound in conjunction with the operation of the tasting room or the hosting of events.

