

SOIL/SITE EVALUATION for ON-SITE WASTEWATER SYSTEM

(Complete all fields in full)

OWNER: Zachary Cabre DATE EVALUATED: 8-26-25
ADDRESS: 189 Progressive Pkwy
PROPOSED FACILITY: 60' x 100' Rep: Shop PROPOSED DESIGN FLOW (.0400): 140 PROPERTY SIZE: 10 employees 7am-5pm
LOCATION OF SITE: 10 employees 7am-5pm
WATER SUPPLY: ☒ Public ☐ Single Family Well ☐ Shared Well ☐ Spring ☐ Other WATER SUPPLY SETBACK: 10
EVALUATION METHOD: ☒ Auger Boring ☐ Pit ☐ Cut TYPE OF WASTEWATER: ☒ Domestic ☐ High Strength ☐ IPWW

P R O F I L E #	.0502 LANDSCAPE POSITION/ SLOPE %	HORIZON DEPTH (IN.)	SOIL MORPHOLOGY		OTHER PROFILE FACTORS				.0509 PROFILE CLASS & LTAR*	.0503 SLOPE CORRE CTION
			.0503 STRUCTURE/ TEXTURE	.0503 CONSISTENCE/ MINERALOGY	.0504 SOIL WETNESS/ COLOR	.0505 SOIL DEPTH	.0506 SAPRO CLASS	.0507 RESTR HORIZ		
1	1-2% LS	0-19	SL, gr		7.5yr 7/1=24"	48"			.3	
		19-24	SCL, SBR	FI, SS, SP, SE						
		24-48	CL, w ^{rk} SBR							
2	1-2% LS	0-19	SL, gr		7.5yr 7/1=23"	48"			.3	
		19-23	SCL, SBR	FI, SS, SP, SE						
		23-48	CL, w ^{rk} SBR							
3, 4	1-2% LS	0-15	SL, gr		7.5yr 7/1=22"	48"			.3	
		15-22	SCL, SBR	FI, SS, SP, SE						
		22-48	CL, w ^{rk} SBR							
4										

DESCRIPTION	INITIAL SYSTEM	REPAIR SYSTEM
Available Space (.0508)	✓	✓
System Type(s)	Low pro	Low pro
Site LTAR	.3	.3
Maximum Trench Depth	14" max	14" max

Comments:

SITE CLASSIFICATION (.0509): S
EVALUATED BY: RL
OTHER(S) PRESENT:

LEGEND

LANDSCAPE POSITION	SOIL GROUP	SOIL TEXTURE	CONVENTIONAL LTAR (gpd/ft²)	SAPROLITE LTAR (gpd/ft²)	LPP LTAR (gpd/ft²)	MINERALOGY/ CONSISTENCE		STRUCTURE	
CC (Concave slope)	I	S (Sand)	0.8 - 1.2	0.6 - 0.8	0.4 -0.6	MOIST	WET	SG (Single grain)	
CV (Convex Slope)		LS (Loamy sand)		0.5 -0.7		Lo (Loose)	NS (Non-sticky)	M (Massive)	
D (Drainage way)	II	SL (Sandy loam)	0.6 - 0.8	0.4 -0.6	0.3 - 0.4	VFR (Very friable)	SS (Slightly sticky)	GR (Granular)	
FP (Flood plain)		L (Loam)		0.2 - 0.4		FR (Friable)	S (Sticky)	SBK (Subangular blocky)	
FS (Foot slope)	III	SiL (Silt loam)	0.3 - 0.6	0.1 - 0.3	0.15 - 0.3	FI (Firm)	VS (Very sticky)	ABK (Angular blocky)	
H (Head slope)		SCL (Sandy clay loam)		0.05 - 0.15**		VFI (Very firm)	NP (Non-plastic)	PR (Prismatic)	
L (Linear Slope)		CL (Clay loam)		None		EFI (Extremely firm)	SP (Slightly plastic)	PL (Platy)	
N (Nose slope)		SiCL (Silty clay loam)						P (Plastic)	
R (Ridge/summit)		Si (Silt)						VP (Very plastic)	
S (Shoulder slope)		IV				SC (Sandy clay)	0.1 - 0.4	0.05 - 0.2	SEXP (Slightly expansive)
T (Terrace)	SiC (Silty clay)		EXP (Expansive)						
TS (Toe Slope)	C (Clay)								
		O (Organic)	None						

* Adjust LTAR due to depth, consistence, structure, soil wetness, landscape, position, wastewater flow and quality.

**Sandy clay loam saprolite can only be used with advanced pretreatment in accordance with 15A NCAC 18E .1200.

HORIZON DEPTH In inches below natural soil surface

DEPTH OF FILL In inches from land surface

RESTRICTIVE HORIZON Thickness and depth from land surface

SAPROLITE S(suitable) or U(unsuitable); Evaluation of saprolite shall be by pits.

SOIL WETNESS Inches from land surface to free water or inches from land surface to soil colors with chroma 2 or less - record Munsell color chip designation

CLASSIFICATION S (Suitable) or U (Unsuitable)

Show profile locations and other site features (dimensions, reference or benchmark, and North).

Harnett County Environmental Health

SITE SKETCH

PIN 0673-04-2122.000

Permit Number **EH2508-0008**

ZACHARY CABE

ANGIER INDUSTRIAL PARK Lot 8

Applicant's Name

Subdivision/Section/Lot Number

Ren Levocz

09/04/2025

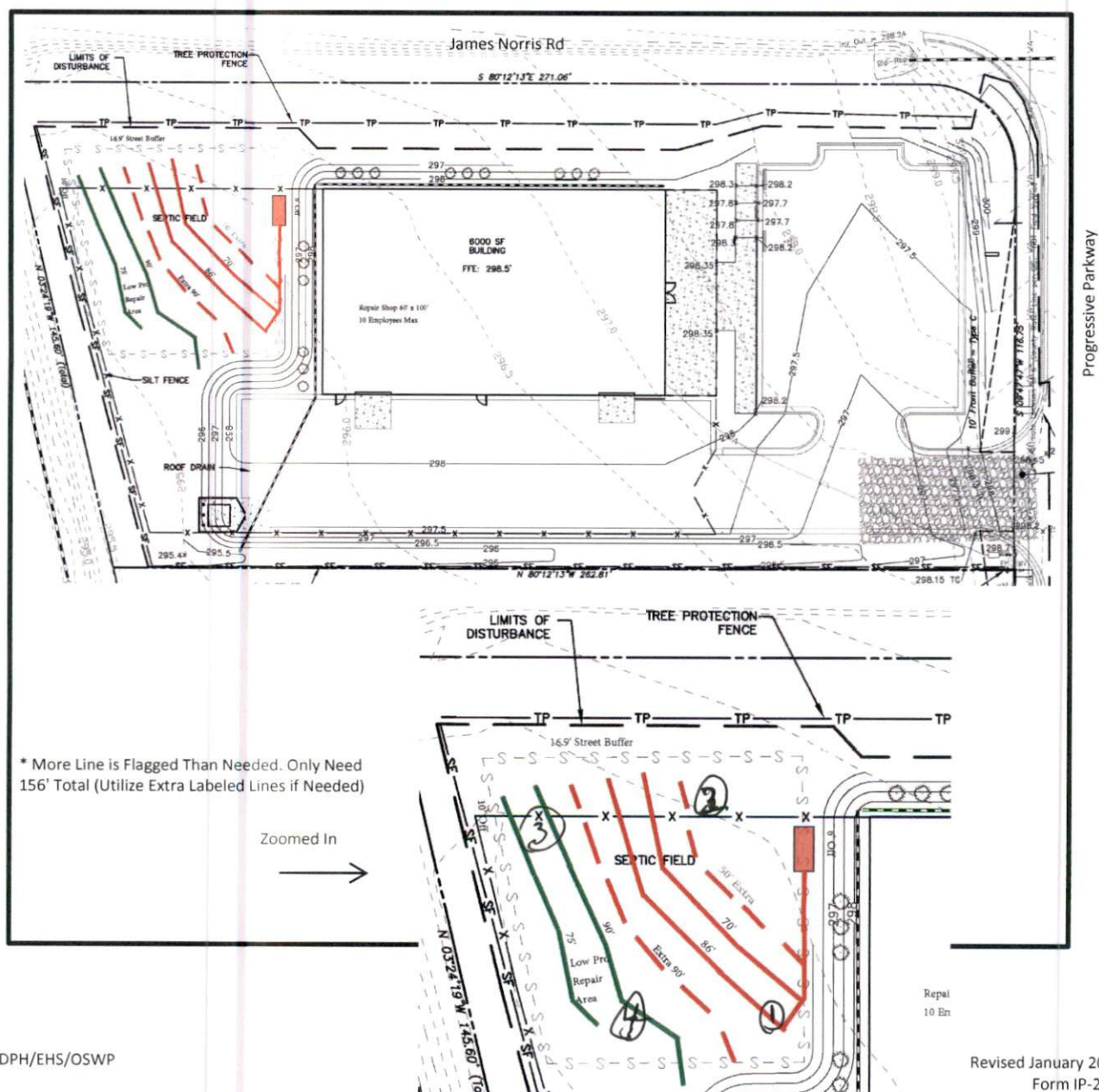
Authorized State Agent

Date _____

System components represent approximate contours only. The contractor must flag the system prior to beginning the installation to ensure that the proper grade is maintained.

Scale = NTS

Sol: 1 Notes



	Add 5 gal/person with full kitchen
Markets open less than four days/week, such as a flea market or farmers market	30 gal/stall or vendor, food preparation not included
Marinas with no holding tank discharge included	30 gal/boat slip, with bathhouse 10 gal/boat slip, wet slips or slips on dock 5 gal/boat slip, dry storage or warehouse
Motels/hotels	120 gal/room includes the following: No cooking facilities in individual rooms other than a microwave or other similar devices No food service or limited food service establishment Laundry for linens 150 gal/room with cooking facilities in individual rooms
Offices and factories with no IPWW included	12 gal/employee/≤ 8 hr shift Add 2 gal/employee/hr for more than 8 hr shift Add 10 gal/employee for showers
Stores, shopping centers, and malls	100 gal/1,000 ft ² of retail sales area, food preparation not included
Warehouse that are not retail sales warehouses	100 gal/loading bay or 12 gal/employee/≤ 8 hr shift Add 2 gal/employee/hr for more than 8 hr shift
Storage warehouse including self-storage facilities and does not include caretaker residence	12 gal/employee/≤ 8 hr shift Add 2 gal/employee/hr for more than 8 hr shift
Alcoholic beverage tasting areas with no process wastewater included	200 gal/1,000 ft ² of tasting area floor space and includes glass washing equipment Food preparation and food clean up not included 12 gal/employee/≤ 8 hr shift
Camps/Campgrounds	
Summer camps with overnight stays*	60 gal/person, applied as follows: 15 gal/person/food preparation 20 gal/person/toilet facilities 10 gal/person/bathing facilities 15 gal/person/laundry facilities
Day camps not inclusive of swimming area bathhouse*	20 gal/person and 5 gal/meal served with multiuse service or 3 gal/meal served with single-service articles
Temporary Labor Camp or Migrant Housing Camp with overnight stays*	60 gal/person, applied as follows: 15 gal/person/food preparation 20 gal/person/toilet facilities 10 gal/person/bathing facilities 15 gal/person/laundry facilities
Travel trailer or RV in an RV park*	100 gal/space
Recreational Park Trailer or Park Model Trailer 400 ft ² or less in an RV park*	150 120 gal/space
Bathhouse for campsites and RV park sites with no water and sewer hook ups with a maximum of four people per campsite	70 gal/campsite
Food preparation facilities	
Food Establishments with multiuse articles*	25 gal/seat or 25 gal/15 ft² of floor space open 6 hrs/day or less 40 gal/seat or 40 gal/15 ft² of floor space open 6 to 16 hrs/day Add 4 gpd/seat for every additional hour open beyond 16 hrs
Food Establishments with single service articles*	20 gal/seat or 20 gal/15 ft² of floor space open 6 hrs/day or less 30 gal/seat or 30 gal/15 ft² of floor space open 6 to 16 hrs/day Add 3 gpd/seat for every additional hour open beyond 16 hrs
Food stand with up to eight seats, mobile food units, and commissary kitchens*	50 gal/100 ft ² of food stand, food unit, or food prep floor space and 12 gal/employee/≤ 8 hr shift Add 2 gal/employee/hr for more than 8 hr shift