

**MARINA USERS MEETING MINUTES**

**4/17/2013**

Attendees:

Don Mann – Port Manager

Chris Urbach – South Beach Harbormaster

Pat Albaugh – Port Director of Finance/A-42

Gina Nielsen – Port S.B. Office Manager

Keith Strasburg – South Beach Maintenance & Moorage holder

David West – D-18

Robert Decoito – D-7

Octavio T. –Fish Filleter

Rodger Close – C-45

Vella Sorensen – Fish Filleter

Charlie Rochambeau – A-44

Chris Olson – Marina Store

Michael Wilkinson – The Belle B & B

Wanda Black – D-02

Jerry Black – D-02

Meeting began at 8:30am.

Don Mann opened the meeting thanking the group for attending. Everyone introduced themselves and identified their slip number or job.

Don asked the group to please submit any comments they may have on the new Code. He reminded the group the draft of the Code will be presented to the Commissioners at the Port's next meeting set for Tuesday April 23, 2013.

Don asked the group to go around the tables and state their comments and purpose for attending this meeting.

Gerry Black stated his main issue was safety. He said he felt it was necessary for hoses to be mounted off the docks for safety reasons, especially for the Coast Guard's use if necessary.

David West wanted to thank Ray Anessi for the beautiful shelf in the laundry room, and the other shelves he has installed in the men's room. He said this is something others can do – to just go do things needed as they come up and help the Port.

Robert Decoito stated the cutting stations were his issue and whether they're still allowed.

Chris asked Robert if he had gone on the web site to read the Code and he said he was unable to. Gina gave him a copy of the Code draft.

Don told Robert the Port is going through budgeting issues with this issue. He stated the idea for the additional filet tables is to keep them off the docks and expand by putting more of them on shore. He is considering possibly two new tables: one at the far end and one above Docks A and B. He is also considering another one possibly in the center somewhere at the ramp. He said we already have the utilities in for the end ones. For the most part, they're budget driven. If we're asking to get rid of all of the cleaning stations on the docks, he knows we need to provide something on shore. Some folks are against fileting at the stations on shore only, but keeping it on shore is easier for disposal purposes. We know this is not a fix all solution, but if we keep going in that direction, adding tables on shore for extra usage would increase capacity and make things easier.

Don said this will also help with the disposal issue. We need to keep working with the filleters on this too.

David West asked if there were a way to divide the tables for certain groups, such as specific docks for specific tables, or the professional fishing people designated for certain tables.

Don answered with it may be a possibility, but it's always hard to segregate something like this. It would be nice to combine it all and try and make enough space for everyone when they need it. It's tough sometimes to judge where folks can fit in to clean. Usually in the summer, they get out early and catch their fish and come in around 11:00AM and then it's a rush. The cost is an issue, and once we get this figured out we'll go from there. We also want the new tables to be nice, similar to what we have. Right now we have nice stainless steel tables.

Don asked how many spots were on each table currently and Chris answered there are currently 4 on each side, totaling 8. Chris said cleaning on boats is still allowed.

Jerry Black reminded the group folks were supposed to bring carcasses in and dispose of them but he doesn't think they all do.

Chris said most folks do, but the problem is they bring them up off the docks but don't put them in the fish dumpsters.

Rodger agreed that general maintenance on the docks had to be done.

Vella said it would be nice to come up with a solution to just work together. She said she has even stopped what she was doing to filet someone's fish in between. She told the group to please just let her know what she could do to help.

Don asked how many paid filleters were using the fish cleaning tables.

Vella answered that there were at least 6 to 8 filleters. She also stated they had a few rough days last year and filled the dumpsters a lot.

Don stated the Port is considering stainless steel tables again, and the cost is approximately 25,000 to 30,000 each. This may be a little less if we would be using the spaces currently with utilities. We have a lot of users, sometimes so much more than others. The busy times are what we need to focus on, and we don't want to alienate the recreation users because of the charter boats.

Vella stated they filet for the recreational users a lot, not just the charters.

Don told the group he wants a separate meeting for the charters to work things out. He also suggested a cleaning table on the bank next to the sidewalk.

Vella said we should use the current utilities at each station we have now, that would really help. She also said she understands the frustration, and they get frustrated too.

Don said one more table by the launch ramp will make a big difference.

Rodger asked if a new one could be placed by the showers. He said most of the residents are on C and D docks, so one should be there. Do we have them in stock?

Chris said no we do not.

Don said we've been looking at options – most folks put there carcasses in the first dumpsters after cleaning on the docks. And when they are using certain fish cleaning stations they usually use the fish dumpsters close by.

Wanda Black said maybe we could have an additional dumpster by the docks.

Chris said this was a good and valid point, but boaters would use the fish cleaning dumpster for regular garbage. Chris told her we have about 16 dumpsters, and on a busy halibut weekend that's still not enough. We run out of dumpsters fast on these busy weekends.

Chris Olson agreed that fillet tables were needed and suggested a new one at the top of F dock. He said parking was a big concern too. He said Chris Urbach and he had talked a little about this but if someone just comes in for a soda and gets a ticket that's not good.

Chris Urbach told him he would still be discussing this with Don. He then asked Chris Olson if he still had his 2 reserved spots.

Chris Olson answered with yes, but they mean nothing on a busy weekend.

Chris Urbach told him he would need to give him 2 permits for these spots.

Don asked Chris Olson if his employees were still parking right at the store.

If so, is there a possibility they can park somewhere else for your customers?

Chris Olson said yes but they need to be close for going to the bank or getting stocking items. He asked if will there be a place designated for folks like Lance the diver and other vendors.

Chris Urbach told him we are working on how to do this now. He told him he has a list of folks that are pretty much all vendors.

Gina stated we currently do issue temporary permits, but they need to come into the office to get one of these.

Chris Olson said Lance came in wondering what to do.

Gina told Chris Lance came in and she let him know he needs to come in for a temporary permit. This permit is salmon colored and will definitely be noticed by the security staff.

Michael from the Newport Belle said he has a couple of things he had brought up before. He is still hoping to can get all the lights changed and working.

Don told him he had received his correspondence.

Michael stated there are still some things he had asked about since last summer. He has asked for these lights to be fixed since last year. He also wanted to know when the broken finger on J dock will be removed. He told the group about 2 people on the dock that were horse-playing and he is afraid of someone getting seriously hurt or falling in the water, and there would be a legal issue. It's been there for a couple of years.

Michael also stated we could also use a couple cubic yards of fill. He said it was dangerous to walk his dog north of the Belle in the area where the picnic table is.

Don told him, yes, we definitely have a little bit of fill.

Michael stated the mountain is looking a lot better. He also said he had been trying to get his guests to park at the base of the sand pile, and he was also concerned about his customers in the summer. He was wondering if he could offer his guests temporary parking permits.

Chris told him the area he needs is not a ticketing area. He told Michael the only place for ticketing are the long term moorage parking above C, D and E docks. He also reminded him the yellow curbs are illegal and will be ticketed.

Michael stated some folks were cited, and they were parked between the ramp and H dock. He knows they were just courtesy citations.

Chris said he would talk with security to reaffirm where folks are not allowed to park.

David West said safety is still an issue. He told the group of an incident last summer of a speeding boat coming in that dropped his speed fast, creating a bad wake. He asked if this area was in the Port's jurisdiction.

Don told him this is in the Coast Guard's navigation channel.

David asked if we could have signs requiring low speed. H said these boaters need to be told to slow down and not create large wakes.

Don agreed, and said he would talk to the Coast Guard about signs that require slower speed and a wake speed.

Chris told him there are 5mph signs there now.

Don told the group the Port will probably have the first reading of the draft Code next week. This draft will include no filleting on the docks. Once it's approved, it may take 6 months to get it all in place. It'll be a slow process, not right away. He reminded everyone the Port understands they need time to get used to the new

changes. He also said the dock boxes still need to stay in the parameters stated. He told the group appliances are absolutely not allowed. He asked them if they had any suggestions of any areas on land where we can build storage. Folks that come over from the valley for the weekend could use outside storage, close to their slips. We have a lot of wasted space where the islands are in the dry camping area, and it is wasted space. That may work or maybe even floating storage.

Chris said we need to remind the charters they can use the floating dock to store crab pots. They need to know they can't store crab pots on the dock. Don told the group we put the benches in the budget as a guideline.

Gerry asked if it was ok to hang hoses on the side of the dock box.

Chris told him mounting hoses to the dock box will work fine. His main concern is the dock boxes need to be installed with external mounting, not internal in case the staff has to move them.

Rodger asked if he pays \$45. as his liveaboard fee, why can't he have a small freezer at the location his dock box would be. He said that everyone pays moorage and he pays more being a liveaboard.

Don told him he will look into this. We need to establish liveaboard guidelines. As a liveaboard, you have different needs and wants than the average recreational boater.

Rodger said he cannot fit a freezer on his boat.

Don said most large marinas handle liveaboard issues separately.

Rodger said he needs the freezer for fish storage.

Chris said if you're a liveaboard and we give you this option, we have to allow everyone else the same thing.

Rodger said as a liveaboard he feels he should have this option. He asked what if he paid extra for this option.

Chris told him he would not be able to enforce no appliances. If someone decides to pay us more for an appliance, this will make enforcement impossible.

Don said if we allow a certain policy for a liveaboard only and no one else, that just won't work. We need to work this one out as we do a policy for liveaboards. There is a certain amount of extra conditions involved. Once we have an established policy for liveaboards we can go from there. We have to take Chris's issues into consideration too.

Rodger said if you don't pay liveaboard fees, you shouldn't get the extra power usage.

Gerry asked if folks could store a freezer in the Port's old office building.

Don told him that area is now being used by the Rogue. He also told the group a lot of marinas with liveaboard may have this issue, and we'll look into their policies and see how we can get this resolved.

In summary, Don stated he strongly discourages segregating file tables. It would leave tables empty.

Chris Olson stated that would be useless. Chris also said he did not think the tables should be segregated. A couple times he reminded people that the tables are empty 95% of the time - it is just the couple weekends a summer that things are overflowing.

Gerry said it may help free up other tables.

Chris Urbach said he needs to know tables are available for everyone, even the charter folks.

Vella commented that the food bank or foodshare folks, as well as the Hatfield staff really use our tables.

Chris Urbach agreed.

Vella asked if these folks could help pay for the new tables since they use them so much.

Chris Olson agreed that would be good, but we need to make sure the general public can also use these tables.

Vella said the filleters also save their halibut carcasses for crab bait. They do get too many though and they make sure they dump them where they are supposed to.

Wanda asked if they can let anyone else that wants to get rid of carcasses know where they can give them out too.

In closing, Don asked everyone to make sure they signed in and told the group thank you for continuing to work so well together.

The meeting was adjourned at 9:20 AM.

The next meeting will be on 5/21/2013 at 8:30am at the South Beach Marina Office Activity Room.