

**Building Number:** 18

**Original Name:** Dining Hall

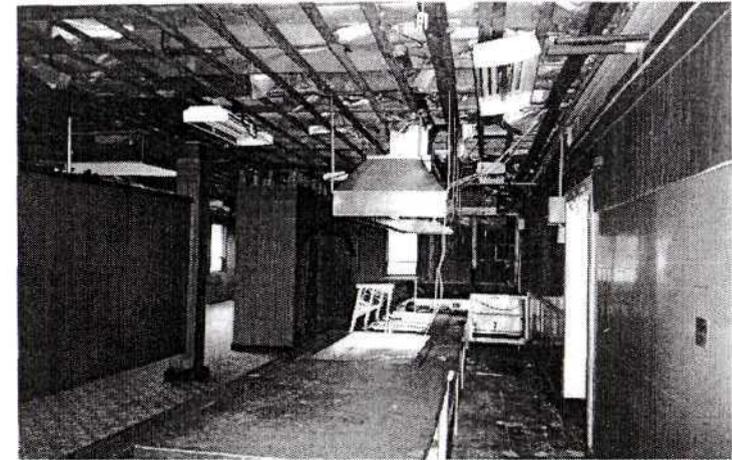
**Est. Year of Construction:** 1951

**General Data**

- Square Footage: 4,680
- # of Floors: 1
- # of Rooms: 7
- # of Bedrooms: 0
- # of Bathrooms: 1
- # of Kitchens: 1
- # of Laundry Rooms: 0
- # of Shower Rooms: 0
- Basement or Crawl Space? Slab-on-grade
- Ceiling Heights: 10'-0" in dining area  
8'-10" in kitchen

**History and Future Plans**

Located on the center quadrangle, Building #18 was used as the dining hall. Equipped with a large open hall area and kitchen, NPS anticipates use of this building as a dining facility and community center.



Interior; existing serving area.



View from southwest.



Interior; severely damaged vestibule.

## Exterior Conditions

- *Roof*

Very low pitch hipped roof with clerestory "tower" and deep overhangs in **fair condition**. Roof leaks damaged interior finishes in north vestibule and above hood in kitchen. A roof pitch this shallow (10 degrees) clad with asphalt shingles is likely to fail over time. Recommend repair and replacement of entire roof, adding ice and water barrier throughout. Ventilators in **fair condition**.

- *Wall*

Exterior is sheathed in white cedar shingles that have been weathered. Replacement of 75% (+/- 1,800 SF) is recommended. Overall **condition is fair/poor**.

- *Trim*

Wood trim and soffits have been rotted or damaged. **Condition is poor**. Recommend replacement of 500 LF of trim and +/- 300 SF of soffit.

- *Foundation*

Concrete masonry unit (CMU) and slab-on-grade in **fair condition**. Some cracks in CMU foundation must be repaired.

## Framing

Hip Roof: Wood 2 x 8 rafters and 2 x 6 C.J. @ 24" O.C.; 3½" x 11¼" hip rafters; 3½" x 13" and 3½" x 15" ridge beams. Ceiling beams. Insulation. **Fair/good condition**.

Wall: Wood 2 x 4. Insulated. 6" x 6" structural columns on 18" square x 6" high concrete pads through center of dining and kitchen areas. All in **fair/ good condition**.

Floor: Slab-on-grade.

## Life Safety

The five means of egress from Building #18 are in **fair/poor condition**. Advise replacement. Fire door between kitchen and dining room is in **fair condition**. One step up to all doorways - not handicap accessible.

## Interior Conditions

- *Ceiling*

No interior finish in dining room. Framing and insulation is exposed. **Condition is fair**. 2x3 acoustic ceiling tile (ACT) in kitchen in **fair condition**. Recommend replacement/ refinish.

- *Wall*

Ceramic tile in kitchen and wood paneling in dining room in **fair/good condition**. Paint finish above in **poor condition**. Advise refinishing of painted surfaces.

- *Trim*

Wood baseboard, window and door trim in dining room in **fair condition**; advise refinishing. Baseboard in kitchen in **fair/poor condition**; advise replacement.

- *Floor*

Quarry tile in kitchen in **good condition**. Carpet on concrete slab in dining room in **fair condition**. Advise replacement of carpet.

## Windows

Building #18 has 20 awning windows in **fair condition**. Anodized aluminum is in fair condition; glazing is in fair/poor condition. Replacement is advised.

## Doors

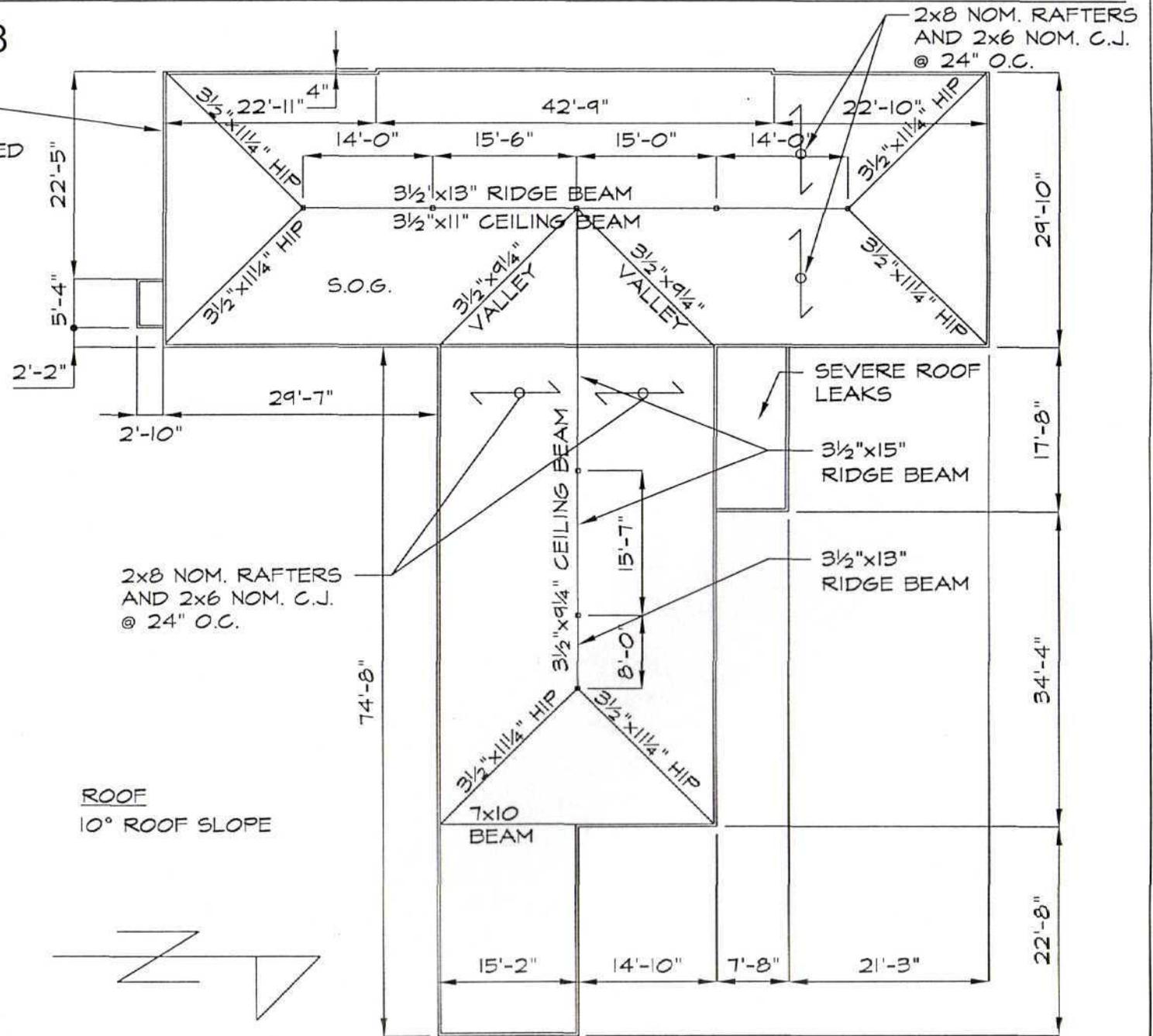
Interior hollow core door is in **fair condition**. Replacement advised. Solid wood and metal doors to the exterior are in **fair condition**. Replacement advised.

## Reusable Fixtures

Both commercial kitchen sinks are in fair/good condition and may be reusable. Similarly, two small hoods are in fair condition. Walk-in coolers/freezers in poor condition; reuse not advised. Most other plumbing fixtures are in failed condition. Refer to Mechanical/Electrical/Plumbing section.

# Building Number: 18

CRACKS IN  
CMU FOUNDATION  
MUST BE REPOINTED



**Building 18****A. Building Classification**

Existing Dining Hall is assumed to be A-3 assembly use, a category including galleries, museums, lecture halls without fixed seats, libraries and recreation centers. Proposed A-3 dining facility/community center use anticipates “unconcentrated” assembly with chairs and tables.

**B. Occupancy and Fire Separations**

Per 302.1.1, boiler and furnace rooms require 1-hour separation or an automatic fire suppression system. For A use groups, storage rooms > 50 sf and < 100 sf in area require 1-hour separation or automatic fire suppression system with smoke partitions; storage rooms > 100 sf require automatic fire suppression system with smoke partitions.

**C. Type of Construction**

Type 5B, wood-framed building without fire resistant wall construction (i.e., not “protected construction” per 702.1).

**D. Floor Area**

4,680 sf > 4,200 sf max. allowed for 5B construction, per Table 503. However, 506.2 allows for street frontage increase of 2% for each 1% of frontage in excess of 25% of building perimeter (i.e.,  $75\% \times 2 = 150\%$  for freestanding Bldg. 18). Where a building is equipped throughout with an automatic sprinkler system, the Table 503 area limitation shall be increased 200% for one- and two-story buildings, in accordance with 506.3.

**E. Height and Number of Stories**

1 story; conforms to 1 story/20' max. for A-3 use (Table 503).

**F. Occupancy**

Proposed continuation of A-3 assembly use, results in change in Hazard Index of +1. Chapter 34 provisions are limited for assembly use; any alteration or change in occupancy within an assembly use group shall comply with the requirements of the State Code for new construction.

Maximum floor area allowance for “unconcentrated” assembly is 15 nsf per occupant: 185 max. occupants for meeting space + 20 at 100 gsf per occupant (in kitchen and other areas) = 205 occupants.

**G. Exiting Requirements**

Existing one-story building has five single-leaf exits. Per Table 1009.2, for A & B uses, egress width of doors, ramps and corridors per occupant is .2” without sprinkler system, .15” with sprinkler system. 205 occupants requires width increase of each means of egress component to 41” min. without sprinkler system. Existing egress doors widths are adequate with the addition of a new sprinkler system.

**H. Loading Requirements**

Slab-on-grade floor. Refer to plan diagrams for structural information.

**I. Accessibility**

Entrances are one step up; main entrance must be refurbished or adapted for universal accessibility. New accessible toilets, water fountain, etc. required.

**BUILDING #18: REQUIRED ARCHITECTURAL AND STRUCTURAL REPAIRS**

1. Repair/replace framing and sheathing	250	sf
2. Cut & repoint, repair damaged CMU masonry	50	sf
3. Remove and replace rotted trim	500	lf
4. Remove and replace cedar shingles	1,800	sf
5. Prepare and paint wood trim	1	job
6. Remove and replace damaged soffits	300	sf
7. Remove and replace exterior doors, hardware	5	ea
8. Remove windows and replace with metal-clad wood windows	20	ea
9. Repair and recondition window sills; paint	20	ea
10. Remove & replace asphalt shingle roof; add water barrier	50	sq
11. <i>Additional roof and dormer repair/residing</i>	1	job
12. Install blown-in cellulose insulation at attic, R22	4,000	sf
13. Install blown-in cellulose insulation at walls, cut & patch	3,300	sf
14. General interior cleanout, mildew treatment	4,680	sf
15. Patching and floor, wall and ceiling finishes (gfa)	4,680	sf
16. Repair/replace/paint interior doors & trim	1	job
17. New toilet and mechanical room enclosures, toilet accessories	1	job
18. Refurbish main entrances for universal accessibility (path, ramp)	1	job

#### IV MECHANICAL, ELECTRICAL, FIRE PROTECTION AND PLUMBING REPORTS – BUILDING NUMBER 18

##### A. HEATING, VENTILATING AND AIR CONDITIONING

###### 1. Existing Conditions

- a. Heating Media
  - 1) Steam heating provided from aboveground low-pressure steam distribution system that has been disconnected from inactive boiler plant.
  - 2) Kitchen provided with the following:
    - a) 3'-0" x 12'-0" hood (no filters) and associated roof exhaust fan.
    - b) (2) 6'-0" x 4'-0" hood and associated roof exhaust fan.
    - c) Roof exhaust fan are the wrong type for kitchen exhaust service, must discharge 40" above roof.
- b. Kitchen Makeup Air
  - 1) No make-up air for kitchen exhaust hood provided.
- c. Domestic Hot Water
  - 1) Domestic hot water is provided from steam service, located within room:
    - a) Condensate return pump in pit (label heating pump).
    - b) Control valve within space.
    - c) Side wall ventilation fan, manually control.
- d. Kitchen Heating
  - 1) Kitchen is provided with ceiling mounted propeller unit heaters.
- e. Freezer Room
  - 1) Freezer Room/Cold Storage equipment compressors remain inactive in space. No heating noted.
- f. Chimney
  - 1) Existing chimney not used (question re-use).
- g. Serving Area
  - 1) Serving area provided with the following:
    - a) (5) five ceiling mounted (Airtherm) steam propeller unit heaters and associated piping.

- b) 12'-0" x 2'-0" hood, mounted over cooling area, with associated roof mounted exhaust fan (wrong type).
- c) Controls are electric with Honeywell wall mounted thermostats.
- h. Dining Room
  - 1) Dining area entry, provided with Modine steam propeller unit heaters with wall mounted electric Honeywell thermostat.
- i. Ventilation
  - 1) No central air condition or ventilation air systems provided within building.

###### 2. Recommended Systems (without air conditioning)

- a. Heating Media
  - 1) Hot water heating plant with heating media from propane gas-fired boilers, with propane tanks located outside. Additional space, within building, will be required for heating plant, boilers, pumps, et cetera
- b. Heating Distribution
  - 1) Forced hot water heating distribution piping system, provided with exterior fin-tube radiation and individual space controls.
- c. Ventilation
  - 1) Due to the dining facility high ventilation air volume (occupancy of 205 people/3,000 cubic feet per minute) a heating and ventilating unit and associated exhaust fans should be required.
- d. Make-Up Air
  - 1) Assuming a separate kitchen make-up air to be provided estimated capacity (1/3 of the volume will be make-up air from dining room) of unit to be 3,000 cubic feet per minute. A separate unit to be provided for this service within the kitchen space.
- e. Hood Filters
  - 1) New filters must be provided to existing kitchen exhaust hoods.
- f. Kitchen Exhaust
  - 1) (3) New roof mounted kitchen exhaust fans to discharge 40" above roof.

- g. Dining Heating
  - 1) Dining facility must be provided with new, mounted above the ceiling, (2) 2,000 cubic feet per minute units, heating and ventilating units, air intake louvers and exhaust louvers, exhaust fans, associated ductwork distribution and piping, et cetera
- h. Dining Exhaust
  - 1) New exhaust fan for service to dining room hood.
- i. Toilet Exhaust
  - 1) New toilet exhaust systems.
- j. Miscellaneous Heating
  - 1) Heating of vestibules provided with cabinet unit heaters.
- k. Domestic Hot Water
  - 1) Refer to plumbing for domestic hot water services.
- l. Automatic Temperature Controls
  - 1) Space automatic temperature control shall be electric, direct digital type and shall be provided for control of heating and ventilation units and exterior radiation.

### 3. Recommended Systems (with air conditioning)

- a. Heating Media
  - 1) Same recommendations as without air conditioning items a, b, c, d, e, f, h, i, j, & k.
- b. Dining Air Conditioning
  - 1) Dining facility heating and ventilating unit will be substituted with two central air conditioning unit, with space hot water reheat coils.
- c. Cooling Media
  - 1) The cooling media for the dining facility shall be (electric) chilled water from an outside air cooled water chiller with associated chilled water pump and piping.
- d. Automatic Temperature Controls
  - 1) Space control (electric/direct digital) shall be provided for hot water reheat coils interlocked with exterior radiation.

- e. Economizer Control
  - 1) Systems shall be provided with 100% economizer with Enthalpy control exhaust fans for Free cooling with all outside air.

### 4. Miscellaneous

- a. Estimated building heating requirements with ventilation system is 700 MBH and estimated building cooling requirements is 35 tons of cooling. Estimate includes capacity for hard make-up air.
- b. Refer to plumbing for domestic hot water heating requirements.
- c. Refer to supplement section: Sustainable Passive Solar and Wind Energy Technologies

## B. PLUMBING

### 1. Existing Conditions

- a. Plumbing Fixtures
  - 1) One single staff toilet room
    - a) (1) water closet, flush valve
    - b) (1) urinal
    - c) (1) lavatory, wall mounted
  - 2) Kitchen equipment and serving area equipment
    - a) The existing stainless steel kitchen equipment that remains is in fair condition. It is recommended that all equipment be thoroughly inspected by a kitchen consultant to determine if any of the pieces may be re-usable and meet present codes.
    - b) There were no floor drains around equipment or for housekeeping.
    - c) All the steam fired equipment would need to be replaced with gas fired or electric equipment.
- b. Water service
  - 1) None found.
- c. Water Heating
  - 1) An existing Patterson Kelly, vertical storage steam fired domestic water heater was located in a mechanical room off the kitchen. All trim and steam accessories were demolished.

- d. Domestic Water Distribution
- 1) Assume all hot and cold water distribution is above the ceiling in the attic space. Abandoned branch mains drop in partitions to supply demolished kitchen equipment and toilet room fixtures.
- e. Sanitary Distribution
- 1) None found. All existing sanitary piping runs below the slab on grade. It was not determined if any sanitary services are piped to serving area. Any renovation work will require slab cutting and trenching.
- f. Miscellaneous (beyond assumptions)
- 1) All plumbing fixtures (except lavatory) were in failed condition. Pending the results of careful demolition, the wall hung lavatory could be refurbished and re-used with new waste, trim and faucet.
  - 2) Except for a 2" drain adjacent to the water heater no other floor drains were found throughout the building or mechanical rooms.
  - 3) Exterior wall hydrants were not found on the building. A hot and cold water connection was found on the outside wall as well as a steam connection for (assumed) previous use of cooking equipment outside on the concrete slab area. All of these connections are in failed condition.
- 3) Men (Kitchen Staff)
- a) (1) water closet
  - b) (1) lavatory
- 4) Women (Kitchen Staff)
- a) (1) water closet
  - b) (1) lavatory
- 5) General Building
- a) (1) drinking fountain
  - b) (2) janitor's closets
  - c) (4) exterior wall hydrants
  - d) All proposed kitchen equipment by tenant/food service company.
  - e) (2) mechanical room floor drains
  - f) (2) mechanical room hose bibbs
- b. Water Service
- 1) A new 3-inch service would be required to accommodate the proposed fixtures and kitchen. The new service would rise up through the slab within a mechanical room.
- c. Water Heating
- 1) For estimating purposes, a base building water heater will be selected for proposed plumbing fixtures only. The water heater for the kitchen equipment would be provided by the tenant/food service company. The domestic hot water load could be combined if the kitchen equipment is selected during construction. The base building hot water load is very low. A small 10-gallon electric storage heater with low recovery electric input would be recommended. The heater would be located on a shelf within the janitor's closet. (Assume close to all the toilet rooms).
2. Recommendations (Dining Facility/Community Center)
- a. Plumbing Fixtures
- 1) 103 Men (Dining Hall)
    - a) (1) water closet
    - b) (1) urinal
    - c) (1) lavatory
    - d) (1) floor drain
    - e) (1) hose bibb
  - 2) 103 Women (Dining Hall)
    - a) (3) water closet
    - b) (1) lavatory
    - c) (1) floor drain
    - d) (1) hose bibb
- d. Domestic Water Distribution
- 1) A 2-inch cold water ( $\frac{3}{4}$ -inch hot water) main would supply the base building fixtures from the water service. An additional 2-inch cold water ( $1\frac{1}{4}$ -inch hot water) main would be stubbed into the kitchen area for connection by the tenant/food service company. All water piping would run above the ceiling (below insulation) and drop into partitions and toilet room wet walls to supply fixtures.
- e. Sanitary Distribution
- 1) A 4-inch sanitary service would be required to accommodate the proposed base building fixtures. The new piping would run below the floor slab. A new 4-inch

vent would collect vents above the ceiling and extend through the roof above the toilet room area. Cutting and trenching the slab would be necessary.

- 2) A separate 4-inch kitchen waste would stub into the kitchen area only. The stub would be set at an invert low enough to accommodate the farthest piece of kitchen equipment within the kitchen/serving area. The kitchen waste would extend to an exterior buried grease trap prior to connection to the on-site system. Slab cutting and trenching would be required by the tenant/food service company to accommodate the kitchen waste piping below the slab.

f. Propane System

- 1) Similar to the domestic water heating, for estimating purposes, a base building single point-of-use system would be installed by a supplier to accommodate the building heating system. The propane system with emergency shut-off system for the kitchen equipment would be provided by the tenant/food service provider.
- 2) A new gas main will follow the domestic water route to the mechanical rooms.
- 3) Between the building heating and potential gas loads, this building will require a relatively large storage tank. Based on review with a propane supplier, and tenant arrangements, it may be more economical and efficient (reduce deliveries) to combine and connect all the buildings surrounding building 18 to one bulk propane storage tank (above or below grade). Meters could be proposed at each building for billing and usage, et cetera

g. Miscellaneous

- 1) The kitchen equipment and related plumbing systems must be kept separate due to the many variables and options of kitchen equipment requirements and layouts. A food service company (i.e., Host by Marriott) would provide a service contract that would accommodate the Highlands needs specifically.

- 2) Extensive demolition of the slab (cutting and patching) will be necessary to accommodate removing the existing and installing the new sanitary systems.
- 3) Water heating loads and propane loads could be combined if project schedule and coordination allows.
- 4) The domestic hot water load for base building and potential kitchen could be combined with the building heating system with modular boilers and a storage tank. *This water heating configuration would allow a supplemental heating source (solar) to maintain tank temperature when possible.*
- 5) For sustainability, review Sustainability Section and possible combining of systems noted above.

C. FIRE PROTECTION

1. Recommendations

- a. None required by code. However, the policy of the National park service is to maximize life safety. An automatic sprinkler system installation will also help to reduce code requirements such as fire separations, exiting, etcetera. Therefore, an automatic sprinkler system would be recommended for this building due to the proposed use (i.e. community center and dining, commercial kitchen.)
- b. A dry automatic fire suppression system would be installed due to the unheated attic space.
- c. A new 4-inch service with double check valve assembly would be necessary.
- d. A new dry alarm check valve with related trim would be necessary.
- e. Piping would be schedule 40 steel with screwed and mechanical fittings and be sized for light hazard occupancy per NFPA 13 standards.
- f. Sprinklers would be installed throughout the first floor ceiling and attic space. Piping would be installed in the above/below configuration.

- g. Miscellaneous (beyond assumptions)
  - 1) The existing kitchen hoods that remain in place have a dry chemical fire suppression system. The condition of these abandoned in place systems would need to be inspected and tested by a certified service company. These systems along with the emergency gas shut-off system would be the responsibility of the tenant/food service company.

## D. ELECTRICAL

### 1. Existing Conditions:

- a. Building Electric Service:
  - 1) 300 ampere, 120/208 volt, three phase, 4-wire overhead service drop to a 400-ampere main fused switch with 300-ampere fuses. The main fused switch feeds a wireway with 3 disconnect switches, 24-circuit load center and 2 motor starter. The main fused switch also feeds a 200 ampere fused disconnect with 200 ampere fuses which serves a Square D, 200 ampere, 40 pole load center, a Square D, 120/208 volt, 3 phase, 4-wire, 20 pole panel, a starter, and a Square D, 20 pole load center. Panels contain branch circuit breakers. Panels are in poor condition. Service has been disconnected.
- b. Fire Alarm System:
  - 1) Main Fire Alarm Panel could not be found. There are ProtectoWire pull stations located at the main entries of the building. The system is not operational and in poor condition.
- c. Security System:
  - 1) The main panel is a NuTone, Solid State, Model No. S-2100. There are not detection devices visible. The system is not operational and is in poor condition.
- d. Lighting:
  - 1) Fixtures are fluorescent, surface mounted, with 4 lamps and lenses. Fixtures are in poor condition.

- e. Emergency Lighting:
  - 1) Central batteries with remote lighting heads. The system is not operational. Batteries are dead.
  - 2) Exit signs are incandescent and are in poor condition.
- f. Exterior Lighting:
  - 1) Square, incandescent, surface mounted type with lens, 120 volts, switch controlled. Fixtures are in poor condition.
- g. Wiring Devices:
  - 1) Grounding type receptacles, color: brown with brown or white plastic device plates. Devices and coverplates are in fair to poor condition. Receptacles in the kitchen are not weatherproof.
- h. Telephone System:
  - 1) System enters building underground. System has been disconnected. Interior wiring is in poor condition.

### 2. Recommendations:

- a. All systems are in fair to poor condition and must be replaced for the building to be habitable for any use. See Part III. Typical Mechanical, Electrical, Fire Protection and Plumbing Items.
- b. Refer to "Sustainability Supplement" section.

We have listed in Table 1 the location and estimated quantity, by square foot (sf), linear foot (lf), or other appropriate unit, of each type of ACBM identified at the site. We have also provided asbestos location drawings in Appendix B.

**TABLE 1. • List Of Materials Testing Positive For Asbestos**

**Building 18, Truro Air Base, North Truro, Massachusetts**

<b>Type of Material</b>	<b>Location</b>	<b>Quantity</b>
Green 9"x 9" floor tile and associated mastic adhesive	Dining area and associated office	2,265 sf
Pipe insulation	Attic above kitchen area	50 lf
Pipe insulation debris on fiberglass insulation	Attic area above kitchen	200 sf
Transite shingles	Roof dormers	80 sf

In Table 2, all materials that tested negative for asbestos are listed, including the locations where these materials were observed and the corresponding bulk sample reference number(s).

<b>TABLE 2. • List Of Materials Testing Negative For Asbestos</b>		
<b>Building 18, Truro Air Base, North Truro, Massachusetts</b>		
<b>Type of material</b>	<b>Location(s) observed</b>	<b>Sample number(s)</b>
White 2'x4' kitchen area	Kitchen area	18-01A
White gypsum wallboard	Throughout	18-04A, 18-04B, 18-04C
White joint compound associated with gypsum wallboard	Throughout	18-05A, 18-05B, 18-05C
Black tar paper	Underlying exterior wood siding shingled	18-06A
White textured paint	Storage area adjacent to dining area	18-07A

## **2.0 Conclusions and Recommendations**

On the basis of our findings, we offer the following conclusions and recommendations:

1. Both friable and nonfriable ACBM were identified at the sites. Should the buildings will be renovated or demolished, removal of the ACBM will be necessary. Abatement of all friable as well as nonfriable ACBM that will be made friable by demolition activities must be performed before building demolition. This work should be conducted by a licensed Asbestos Abatement Contractor in accordance with a project design prepared by a certified Abatement Project Designer.
2. The extent of pipe insulation contamination in the attic is an estimate only as access was limited. The pipe insulation debris was observed laying on top of fiberglass batten. The fiberglass batten must be treated as ACM due to cross-contamination.
3. If any suspect ACBM are identified at a later date that are not addressed in this inspection report, they should be assumed to be ACBM unless appropriate sampling and analysis demonstrates otherwise.
4. Develop a site-specific operations and maintenance (O&M) program for properly maintaining ACBM that will remain in place. Such a program would include a site-specific O&M plan, training of workers who may impact ACBM, periodic inspection of locations where ACM is present, and other applicable guidelines and procedures.

**VHB****XRF Field Testing Results**

Site Access: Yes  
 Demo Permitted?: Yes  
 Project# 06920  
 Location: Building #18

Date 11/4/99  
 Page 1 of 1  
 Project Name: N. Truro AFS  
 Inspector: TMD

Location	Surface Tested	Substrate	Concentration (mg/cm <sup>2</sup> )	Estimated Quantity
Kitchen	Green vertical support	Wood	< 0.1	
	White wall	SR	< 0.1	
	White window casing	Wood	< 0.1	
	Brown door	Wood	< 0.1	
	<b>Gray door</b>	<b>Wood</b>	<b>1.6</b>	<b>1</b>
Freezer	White split door	Wood	< 0.1	
	<b>White chimney</b>	<b>Block</b>	<b>1.5</b>	<b>130 SF</b>
	White wall	Wood	1.1	
	Black wall	SR	0.4	
Pump Room	White ceiling	SR	0.2	
	Green wall	Wood	0.1	
	Gray floor	Concrete	0.1	
	Green door	Wood	< 0.1	
Dining Room	<b>Green sliding fire door</b>	<b>Metal</b>	<b>10.8</b>	<b>1</b>
	<b>Green wall</b>	<b>SR</b>	<b>1.8</b>	<b>3,000 SF</b>
	White double doors to exterior	Wood	0.7	
Storage Room Closet	Green wall	SR	< 0.1	
Storage Room	Green door	Metal	0.7	
Bathroom	Green wall	SR	< 0.1	
	<b>Green stall divider</b>	<b>Wood</b>	<b>3.1</b>	<b>3</b>
	White window casing	Wood	< 0.1	
	Brown trim	Wood	1.0	
	<b>Brown upper trim</b>	<b>Wood</b>	<b>12.1</b>	
	<b>Brown eve</b>	<b>Wood</b>	<b>17.0</b>	

\*LBP components only. Limit of detection of NITON XRF is < 0.1 mg/cm<sup>2</sup>) SR=Sheet Rock Block=Cinder Block

**VHB Oil and Hazardous Materials (OHM) Inventory**

Project: Former Air Force Station  
 Location: North Truro, MA

Project # 06780

Location	Waste Type	Container Type	Volume of Conte	Quantity	Comments
<b>Building #18</b>					
	Mercury	Fluorescent bulbs		144	4 foot/8 in-place
	PCBs	Light ballasts		72	
	CFCs	alk-in freezer compressors		3	
	6-volt batteries	Plastic		6	2 Emergency lights
	CO2/Compressed Gas	Fire Extinguishers		2	
	Mercury	Thermostat ampule		1	Center of Dining Area