



State of Rhode Island
Coastal Resources Management Council
Oliver H. Stedman Government Center
4808 Tower Hill Road, Suite 3
Wakefield, RI 02879-1900

(401) 783-3370
Fax (401) 783-2069

PUBLIC NOTICE

File Number: 2023-10-006 Date: October 5, 2023

This office has under consideration the application of:

Graham Watson
101 Salisbury Avenue
North Kingstown, RI 02852

for a State of Rhode Island Assent to construct and maintain: a 1.72-acre expansion of the existing aquaculture farm (CRMC File# 2019-11-010).

Project Location:	Rome Point
City/Town:	North Kingstown
Waterway:	West Passage – Narragansett Bay
PD File#	2023-04-069

Plans of the proposed work are attached and can be requested at Cstaff1@crmc.ri.gov.

In accordance with the Administrative Procedures Act (Chapter 42-35 of the Rhode Island General Laws) you may request a hearing on this matter.

You are advised that if you have good reason to enter protests against the proposed work it is your privilege to do so. It is expected that objectors will review the application and plans thoroughly, visit site of proposed work if necessary, to familiarize themselves with the conditions and cite what law or laws, if any, would in their opinion be violated by the work proposed.

If you desire to protest, you must attend the scheduled hearing and give sworn testimony. A notice of the time and place of such hearing will be furnished you as soon as possible after receipt of your request for hearing. If you desire to request a hearing, to receive consideration, it should be in writing (**with your correct mailing address, e-mail address and valid contact number**) and be received at this office on or before November 4, 2023.

Please email your comments/hearing requests to: cstaff1@crmc.ri.gov; or mail via USPS to: Coastal Resources Management Council; O. S. Government Center, 4808 Tower Hill Road, Rm 116; Wakefield, RI 02879.

/lat



State of Rhode Island and Providence Plantations
Coastal Resources Management Council
Oliver H. Stedman Government Center
4808 Tower Hill Road, Suite 3
Wakefield, RI 02879-1900

FILE COPY

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Fax (401) 783-2069

APPLICATION FOR STATE ASSENT

To perform work regulated by the provisions of Chapter 279 of the Public Laws of 1971 Amended.

Project Location <u>Rome Point</u>			File No. (CRMC USE ONLY) <u>2023-10-006</u>
No.	Street	City/Town	
Owner's Name <u>Graham Watson</u>			Plat:
Mailing Address <u>101 Salisbury Ave</u> <u>North Kingstown RI 02852</u>			Lot(s):
City/Town	State	Zip Code	Contact No.:
Name of Waterway <u>Rome Point</u>			Estimated Project Cost (EPC):
			Application Fee: <u>\$100</u>
Longitude/latitude of all corners of Proposed Aquaculture Project Location (preferably in decimal degrees):			
NW <u>41° 32.709' N</u> <u>-71° 25.438' W</u>			
NE <u>41° 32.710' N</u> <u>-71° 25.380' W</u>			
SW <u>41° 32.5415' N</u> <u>-71° 25.4402' W</u>			
SE <u>41° 32.5415' N</u> <u>-71° 25.3565' W</u>			

Have you or any previous owner filed an application for and/or received an assent for any activity on this property?

(If so please provide the file and/or assent numbers): A2019-11-010

Is this site within a designated historic district?

YES

NO

Is this application being submitted in response to a coastal violation?

YES

NO

If YES, you must indicate NOV or C&D Number: _____

Name and Addresses of adjacent property owners whose property adjoins the project site. (Accurate addresses will insure proper notification. Improper addresses will result in an increase in review time.)

23 Haggarty Hill Road
Saunderstown RI 02874

STORMTOOLS (<http://www.beachsamp.org/resources/stormtools/>) is a planning tool to help applicants evaluate the impacts of sea level rise and storm surge on their projects. The Council encourages applicants to use STORMTOOLS to help them understand the risk that may be present at their site and make appropriate adjustments to the project design.

NOTE: The applicant acknowledges by evidence of their signature that they have reviewed the Rhode Island Coastal Resources Management Program, and have, where possible, adhered to the policies and standards of the program. Where variances or special exceptions are requested by the applicant, the applicant will be prepared to meet and present testimony on the criteria and burdens of proof for each of these relief provisions. The applicant also acknowledges by evidence of their signature that to the best of their knowledge the information contained in the application is true and valid. If the information provided to the CRMC for this review is inaccurate or did not reveal all necessary information or data, then the permit granted under this application may be found to be null and void. Applicant requires that as a condition to the granting of this assent, members of the CRMC or its staff shall have access to the applicant's property to make on-site inspections to insure compliance with the assent. This application is made under oath and subject to the penalties of perjury.08/04

Graham Watson

Owner's Signature (sign and print)

PLEASE REVIEW REVERSE SIDE OF APPLICATION FORM

RECEIVED

SEP 12 2023

COASTAL RESOURCES
MANAGEMENT COUNCIL

West Passage Oyster Company
3/13/23
Overview

The enclosed application is for a 1.72 acre expansion of our current 6.02 acre oyster lease at Rome Point. The proposed overall area of the lease would be 7.74 acres.

Our company is currently approved for 774 floating cages, 60 bottom cages, and 6 kelp lines. Due to unforeseen lease limitations, we are unable to fit that gear into our existing lease. We hope to extend our southern boundary further south by approximately 150 ft in order to fit the amount of gear we were approved for in 2019.

Concurrently, we are proposing a dedicated 231' wide channel for boaters to access the beach at Rome Point. The channel would be marked with green and red day markers, funded and maintained by Saltbox Sea Farm at the discretion of the North Kingstown Harbor Master.



Operational Plan

1. ***Name and mailing address*** of individual, firm, partnership, association, academic institution, municipality, or corporation who is principally responsible for the aquaculture operation or activity; if corporation, specify and include names of all owners/partners.

West Passage Oyster Company/Graham Watson
101 Salisbury Ave
North Kingstown RI 02852

2. ***CRMC file number*** for the facility; new applications will be assigned a file number by CRMC.

2019-11-010

3. ***DEM Aquaculture License number*** (applicable if products are offered for sale); new applicants will need to obtain the DEM aquaculture license after an aquaculture assent is issued.

Aqua 000126R POT

4. ***Type of facility*** (e.g., commercial lease site, upweller, experimental site, research, commercial viability) and ***nature of operation*** (i.e., methodology used).

Commercial lease site. (floating oyster cages, bottom cages, long lines, bottom seed planting)

5. ***Location of facility*** (include aerial or chart depicting exact location)

Map and coordinates attached

- Adjacent town: North Kingstown
- Water body: Rome Point/West Passage
- Lat/long coordinates of facility: 41° 32.710' N 71° 25.380' W



6. Identification of all *species of shellfish* grown at the facility.
Acknowledgement that the applicant will follow Biosecurity Board seed protocols should be included.

Atlantic Oysters (*Crassostrea Virginica*)
Hard Clam (*Mercenaria Mercenaria*)
Bay Scallops (*Argopecten Irradians*)
Sugar Kelp (*Saccharina Latissima*)

7. Description of *types of structures, gear and methods* used at the facility (e.g., rafts, pens, cages, tanks, upwellers, docks) and their locations on the site. Include a sketch/site plan that details a cross-section of structures as they appear in water column including proximity to surface and bottom [with a depth profile at mean low water and mean high water](#). [Include maximum number of cages proposed and the size of the cages proposed](#).

[Sketches attached](#)

8. Description of the *methods and equipment used to identify and mark site*.

High flyer radar buoys marking the four corners of lease.

9. DEM *Shellfish Harvesting Classification* at site.

Approved 7A

10. Description of *practices and procedures used* during the growth, harvest, storage, transportation, and sale of the cultured species.

Atlantic Oysters (*Crassostrea Virginica*)

Harvesting (All done on water):

Harvesting will be done in accordance with the 250-RICR-40-00-1 Title 250-Department of Environmental Management, specifically for time and temperature control.

The boat (22 ft self bailing skiff, with separated deck from bilge) will leave from Wickford harbor and drive to the lease which is located at 41° 32.710' N 71° 25.380' W and is categorized as "Approved." There, it will pull up to the cages, which are floating on the surface via long line. Workers will pull each cage on board and remove a bag and dump it onto a clean plastic sorting table. Oysters will be sorted by hand to find market size oysters (*Crassostrea Virginica*). All market oysters will be washed in the water on the farm site to remove fouling and sediment. This will be done by putting the oysters into baskets and holding them underwater while shaking the basket vigorously.

All market oysters will be bagged in quantities of 100. The bags will be placed back in the water until the boat is ready to return to land. Once the boat is ready, the bags of

market oysters will again be retrieved from the cages in water and placed in clean plastic totes. Wet burlap will be placed over the bags of oysters in the totes to avoid exposure to excess temperatures and sunlight.

In summer and fall months when migratory birds could be an issue for water quality, market oysters will be submerged to the bottom for a period of two weeks prior to being sold to allow time for flushing.

Receiving (On land):

The boat will return to Wickford Harbor (Pleasant Street Warf) within 30 minutes with the oysters where a pickup truck is located with closed totes of ice in the bed. On the dock, a tag will be attached to each 100ct bag. The tags will include the following information: company name and address, dealer certification number, harvest date, harvest location, type and quantity of shellstock, the following statement in bold letters **"This tag is required to be attached until container is empty or is retagged and thereafter kept on file for 90 days."** The following statement will also be printed on the tag: "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions." "Keep refrigerated" will also be printed.

The tagged bags of oysters will then be transferred from the totes on the boat to the ice totes on the truck where they will be cooled to 50°F or less via ice slurry.

Shipping:

Once the oysters have been loaded and adequately iced in coolers, the truck will deliver to local restaurants and markets and other distributors. Local restaurants may include Urban Greens, Champlain's Seafood, and Greenwich Oyster Bar, and The Ocean State Cooperative.

The delivery will be accompanied by a shipping document that includes the following information: Company name, address, and certification number, and the kind and quantity of shellfish. The recipient will receive this document and keep it on file and have it available for Authority upon request.

Sanitation:

Coolers will be sanitized at a licensed establishment using approved water.

Recall: See attached.



Hard Clam (*Mercenaria Mercenaria*)

Harvesting

All harvesting will be done on the water and in accordance with the 250-RICR-40-00-1 Title 250-Department of Environmental Management, specifically for time and temperature control.

Hard Clams will be hand picked off the bottom of the lease site using scuba gear. Smaller clams will be left on the bottom. Market sized clams will be counted and placed into bushel bags on the boat.

Receiving (On land):

The boat will return to Wickford Harbor (Pleasant Street Warf) within 30 minutes with the clams where a pickup truck is located with closed totes of ice in the bed. On the dock, a tag will be attached to each 100ct bag. The tags will include the following information: company name and address, dealer certification number, harvest date, harvest location, type and quantity of shellstock, the following statement in bold letters **"This tag is required to be attached until container is empty or is retagged and thereafter kept on file for 90 days."** The following statement will also be printed on the tag: "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions." "Keep refrigerated" will also be printed.

The tagged bags of clams will then be transferred from the totes on the boat to the ice totes on the truck where they will be cooled to 50°F or less via ice slurry.

Shipping:

Once the clams have been loaded and adequately iced in coolers, the truck will deliver to local restaurants and markets and other distributors. Local restaurants may include Urban Greens, Champlain's Seafood, and Greenwich Oyster Bar. Other distributors might include Walrus and Carpenter Oysters, and The Ocean State Cooperative.

The delivery will be accompanied by a shipping document that includes the following information: Company name, address, and certification number, and the kind and quantity of shellfish. The recipient will receive this document and keep it on file and have it available for Authority upon request.

Sanitation:

Coolers will be sanitized at a licensed establishment using approved water.

Recall: See attached.

Bay Scallops (*Argopecten irradians*)

Harvesting

All harvesting will be done on the water and in accordance with the 250-RICR-40-00-1 Title 250-Department of Environmental Management, specifically for time and temperature control.

Bottom cages will be lifted from the sea bed using a boat davit and winch. The cage will be opened and market scallops removed and counted into bushel bags. Smaller scallops will be left in the cage and returned to the bottom.

Receiving (On land):

The boat will return to Wickford Harbor (Pleasant Street Warf) within 30 minutes with the oysters where a pickup truck is located with closed totes of ice in the bed. On the dock, a tag will be attached to each 100ct bag. The tags will include the following information: company name and address, dealer certification number, harvest date, harvest location, type and quantity of shellstock, the following statement in bold letters **"This tag is required to be attached until container is empty or is retagged and thereafter kept on file for 90 days."** The following statement will also be printed on the tag: "Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions." "Keep refrigerated" will also be printed.

The tagged bags of scallops will then be transferred from the totes on the boat to the ice totes on the truck where they will be cooled to 50°F or less via ice slurry.

Shipping:

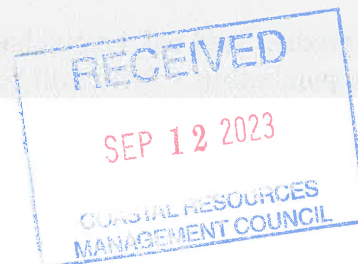
Once the scallops have been loaded and adequately iced in coolers, the truck will deliver to local restaurants and markets and other distributors. Local restaurants may include Urban Greens, Gardners Seafood, and Greenwich Bay Oyster Bar.

The delivery will be accompanied by a shipping document that includes the following information: Company name, address, and certification number, and the kind and quantity of shellfish. The recipient will receive this document and keep it on file and have it available for Authority upon request.

Sanitation:

Coolers will be sanitized at a licensed establishment using approved water.

Recall: See attached.



Sugar Kelp (*Saccharina Latissima*)

Harvesting:

All harvesting will be done on the water and in accordance with the 250-RICR-40-00-1 Title 250-Department of Environmental Management, specifically for time and temperature control.

Kelp will be harvested by lifting the long line to the surface. The kelp will be cut at the intersection of the stipe and the holdfast. Yield wet weight per foot of long line will be measured once the Kelp has been removed from the long line. Harvesting will take place once the kelp has reached its optimal size and desired quality.

Receiving:

Cleaned of all bio-fouling, the kelp will be loaded into coolers on the truck waiting at the dock in Wickford. The kelp will be either processed or brought to market as a fresh product.

Shipping:

Once the kelp has been loaded in coolers, the truck will deliver to local restaurants and markets and other distributors. Local restaurants may include Urban Greens, Champlain's Seafood, and Greenwich Oyster Bar. Other distributors might include Walrus and Carpenter Oysters.

The delivery will be accompanied by a shipping document that includes the following information: Company name, address, and certification number, and the kind and quantity of product. The recipient will receive this document and keep it on file and have it available for Authority upon request.

Sanitation:

Coolers will be sanitized at a licensed establishment using approved water.

Recall: See attached.

11. Procedures for *maintaining records*:

For operations using seed acquired from out-of-state:

Description of notification, disease certification, and labeling/tagging procedures:

Most product seed will be purchased in-state. A pathology report will be sent to CRMC before purchasing. CRMC will be notified immediately of purchase.

Records will be sent to and filed at my own address and kept in a bound ledger book.
Records will be made within 72 hours of purchase and saved for at least 1 year.

12. Storm Preparation:

In the event of a heavy storm, cages are sunk to the bottom to avoid wind and waves. This prevents damage and loss of gear. After a storm, gear is closely inspected and monitored.



Category B Requirements:

1. Demonstrate the need for the proposed activity or alteration.

We were approved in 2019 for 774 floating cages, 50 bottom cages, 50 scallop cages, and 6 kelp lines. Due to unforeseen spacing issues, we are not able to fit this approved gear within our 6 acre lease. We are therefore proposing to expand our lease by 1.72 acres in order to accommodate the gear we are already approved for.

2. Demonstrate that all applicable local zoning ordinances, building codes, flood hazard standards, and all safety codes, fire codes, and environmental requirements have or will be met; local approvals are required for activities as specifically prescribed for nontidal portions of a project in Sections 1.3.1(B), 1.3.1(C), 1.3.1(F), 1.3.1(H), 1.3.1(I), 1.3.1(K), 1.3.1(M), 1.3.1(O) and 1.3.1(Q) of this part; for projects on state land, the state building official, for the purposes of this section, is the building official.

Our company and several others have been farming in this location for over 10 years.

3. Describe the boundaries of the coastal waters and land area that is anticipated to be affected.

This lease is visible from John H. Chafee Natural Preserve coastline. The lease is 391 feet from shore. There is minimal impact on the users of the park.

4. Demonstrate that the alteration or activity will not result in significant impacts on erosion and/or deposition processes along the shore and in tidal waters.

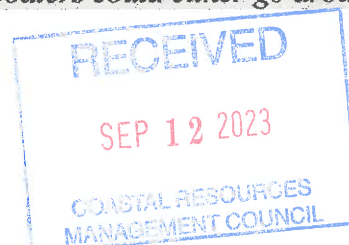
This lease is in 9-15 ft of water. There is little to no impact on erosion of the shoreline. All of the work related activities occur on the boat within the boundaries of the lease site.

5. Demonstrate that the alteration or activity will not result in significant impacts on the abundance and diversity of plant and animal life.

As oyster farmers with ambitions of having long-term farms and businesses, we hope to have a diverse and healthy ecosystem for the oysters and other seafood products. The healthier the ecosystem, the better our products are.

6. Demonstrate that the alteration will not unreasonably interfere with, impair, or significantly impact existing public access to, or use of, tidal waters and/or the shore.

A 231' channel would be installed just to the south of Salt Box Sea Farm. It would be marked with red and green day markers for navigational aid for boaters accessing the beach at Rome Point. The navigational aids would be funded and maintained by Saltbox Sea farm at the discretion of the North Kingstown Harbor Master. Boaters could either go around the leases or through the channel to access the beach.



7. Demonstrate that the alteration will not result in significant impacts to water circulation, flushing, turbidity, and sedimentation.

This lease will not affect water circulation as it's an extension of the leases that already exist in this area. It will not significantly add or detract from the natural circulation of the water because this area has a strong current running through the West Passage.

8. Demonstrate that there will be no significant deterioration in the quality of the water in the immediate vicinity as defined by DEM.

Because shellfish and kelp require healthy water to grow, it is in our best interest to help keep the water quality clean.

9. Demonstrate that the alteration or activity will not result in significant impacts to areas of historic and archaeological significance.

There are no known historic or archeologically significant sites in the 6 acres I'm looking to lease.

10. Demonstrate that the alteration or activity will not result in significant conflicts with water dependent uses and activities such as recreational boating, fishing, swimming, navigation, and commerce.

A 231' channel would be installed just to the south of Salt Box Sea Farm. It would be marked with red and green day markers for navigational aid for boaters accessing the beach at Rome Point. The navigational aids would be funded and maintained by Saltbox Sea farm at the discretion of the North Kingstown Harbor Master. Boaters could go around the leases or through the channel to access the beach.

11. Demonstrate that measures have been taken to minimize any adverse scenic impact.

This site was chosen because there are no residential houses on its immediate shoreline. It is far enough away from shore that it is not obstructing the view onto the bay.

Additional Category B Requirements:

1. Describe the location and size of the area proposed.

The area being applied for is a 1.72 acre rectangle directly south of our current 6.02 acre lease. If approved, the lease would become a 7.74 acre rectangular space. It has a depth of 9-11ft and is 391 feet off shore from Chafee Nature Preserve.

2. Identify the species to be managed or cultivated within the permitted area and over which the applicant shall have exclusive right.

Atlantic oysters, Sugar Kelp, Bay Scallops, and Hard Shell Clams will be cultivated on this lease.

3. Describe the method or manner of management or cultivation to be utilized, including whether the activities proposed are experimental, commercial, or for personal use.

The shellfish and kelp will be grown commercially for consumption. Farming methods and gear descriptions are attached. There will be a maximum of 774 floating cages, 50 bottom cages, 50 scallop cages, and 6 kelp lines.

4. Provide such other information as may be necessary for the Council to determine

1. The compatibility of the proposal with other existing and potential uses of the area and areas contiguous to it, including navigation, recreation, and fisheries. (In addition, please provide the following necessary information as required in the 1000' Contiguous Area Map:

- list of all property owners within 1000';

Maria Renzulli

23 Haggarty Hill Road

Saunderstown RI 02874

Parcel 43-9

- list of all approved aquaculture leases within 1000';

Rome Point Oysters, Salt Box Sea Farms, Golden Nugget Oysters, Justin Pinheiro

- list of CRMC designated ROW(s) within 1000';



N/A

- CRMC water use types within 1000'

Type 1/Type 4

- any shoreline(s) within 1000' which have been preserved for conservation, recreation and/or public access through easements, purchased by the state or municipality, or are owned by a land trust or state-recognized conservation organization.)

John Chafee Nature Preserve

2. The degree of exclusivity required for aquacultural activities on the proposed site. *(In support of this requirement and in accordance with 1.3.1(K)(b), the applicant must include a plan demonstrating reasonable public ingress and egress to and from the proposed site for traditional water activities such as boating, swimming, and fishing. The ingress/egress plan may be notated on a copy of the site plan or other map.)*

Map Attached

3. The safety and security of equipment, including appropriate marking of the equipment and/or lease area.

All of our equipment is identifiable as we are the only farm in this area that uses aluminum cages. Our cages are tied in a both ends ensuring no lost gear.

4. The projected per unit area yield of harvestable product.

75,000 oysters per acre per year

5. The cumulative impact of a particular aquaculture proposal in an area, in addition to other aquaculture operations already in place. *(At minimum, applicants should consider the impact of any other aquaculture operation within 1000' of the proposed site.)*

All oyster farms in this area have been met with. All owners are on the same page and have no objections.

6. The capability of the applicant to carry out the proposed activities.

The applicant is 36 years of age with 10+ years experience farming oysters. He has owned and operated his own farm successfully for 6 years.

7. The impact of the proposed activities on the scenic qualities of the area.

The expansion being proposed is for an additional area that can accommodate the number of cages that have already been approved. There will be little change to the visual impact of our current lease.





Proposed Expansion

Area: 1.72 acres

Gear type: Continuation of current gear (floating/bottom cages)

Species: Oyster, Bay Scallop, Sugar kelp

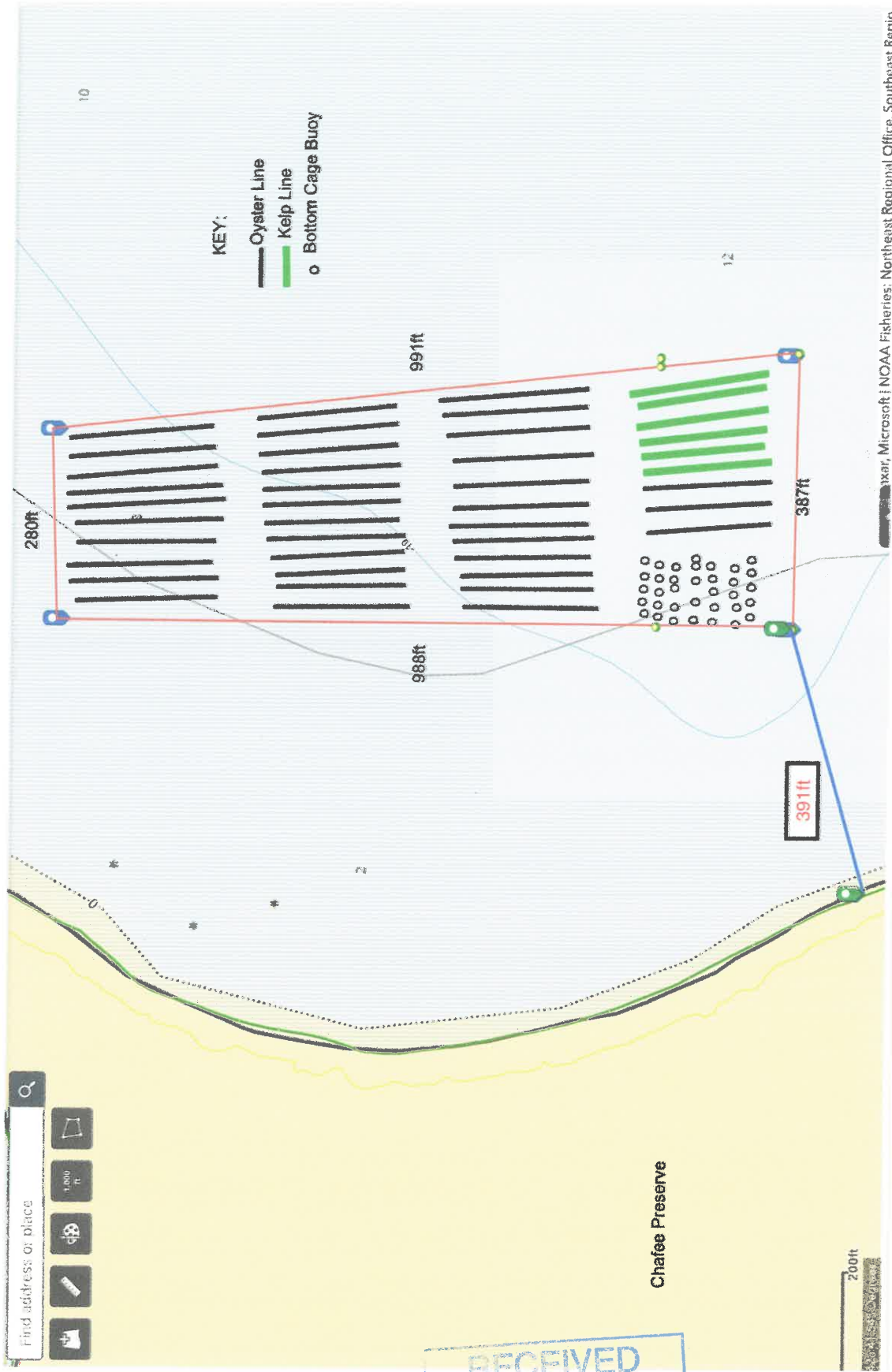
Purpose: Increased production

Navigation aids - day markers
Navigation aids would be funded and maintained by Saltbox Sea Farm at the discretion of the NK Harbor Master.

West Passage Oyster Co.

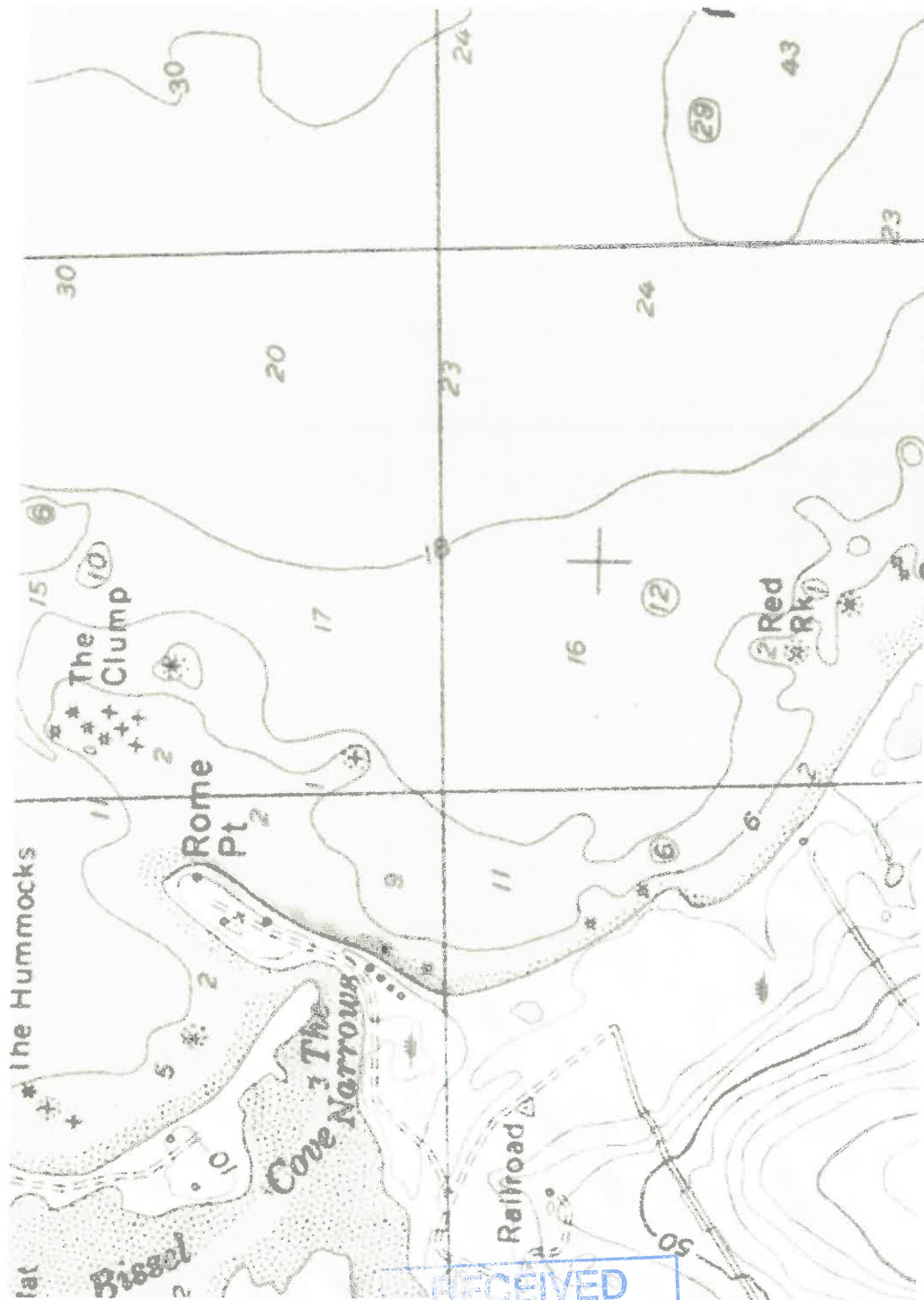
3/2/23

Site Plan (Shellfast)



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West Passage Oyster Co
3/1/23
Contour Map

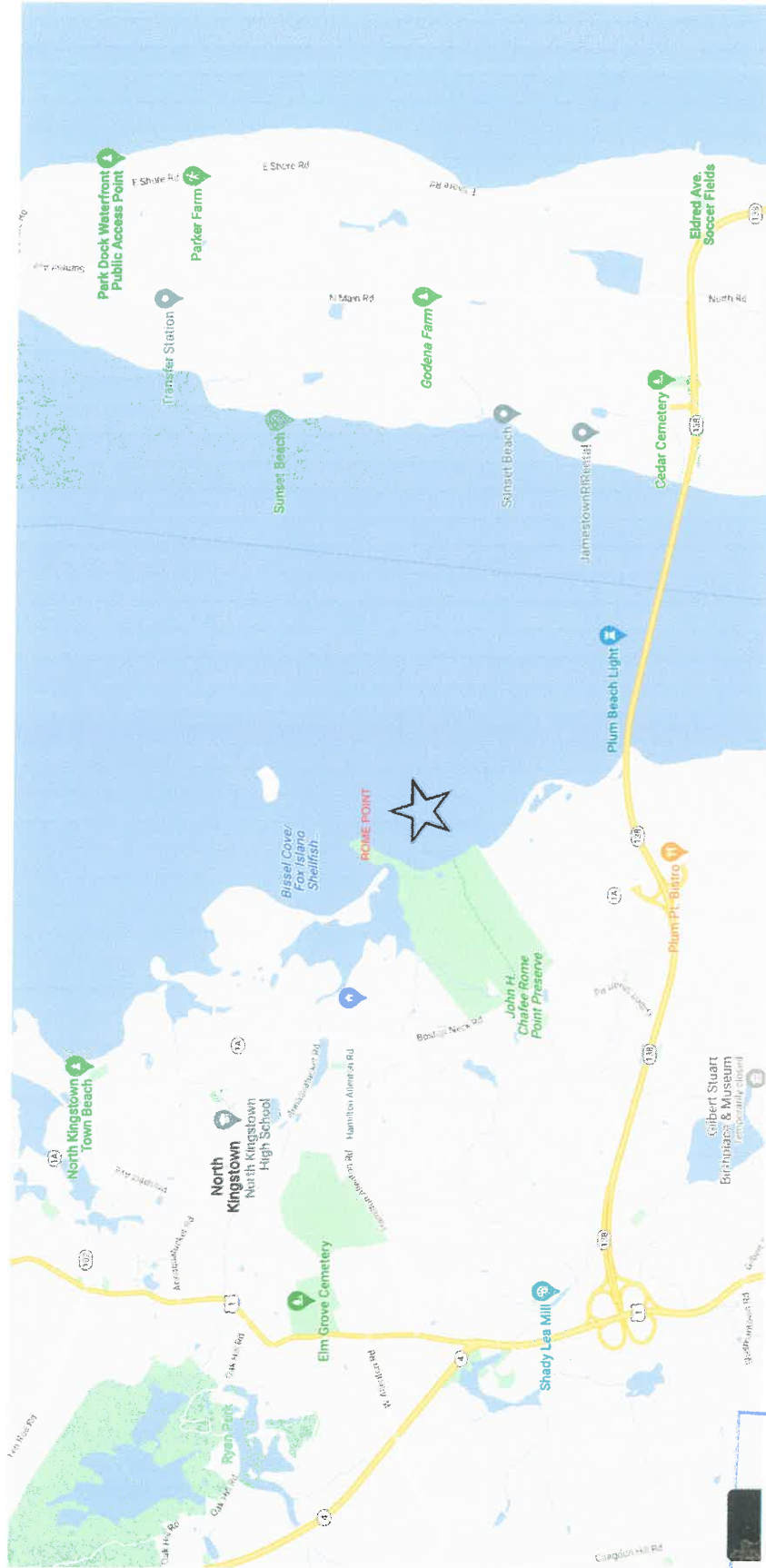


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West Passage Oyster Co.

3/1/23

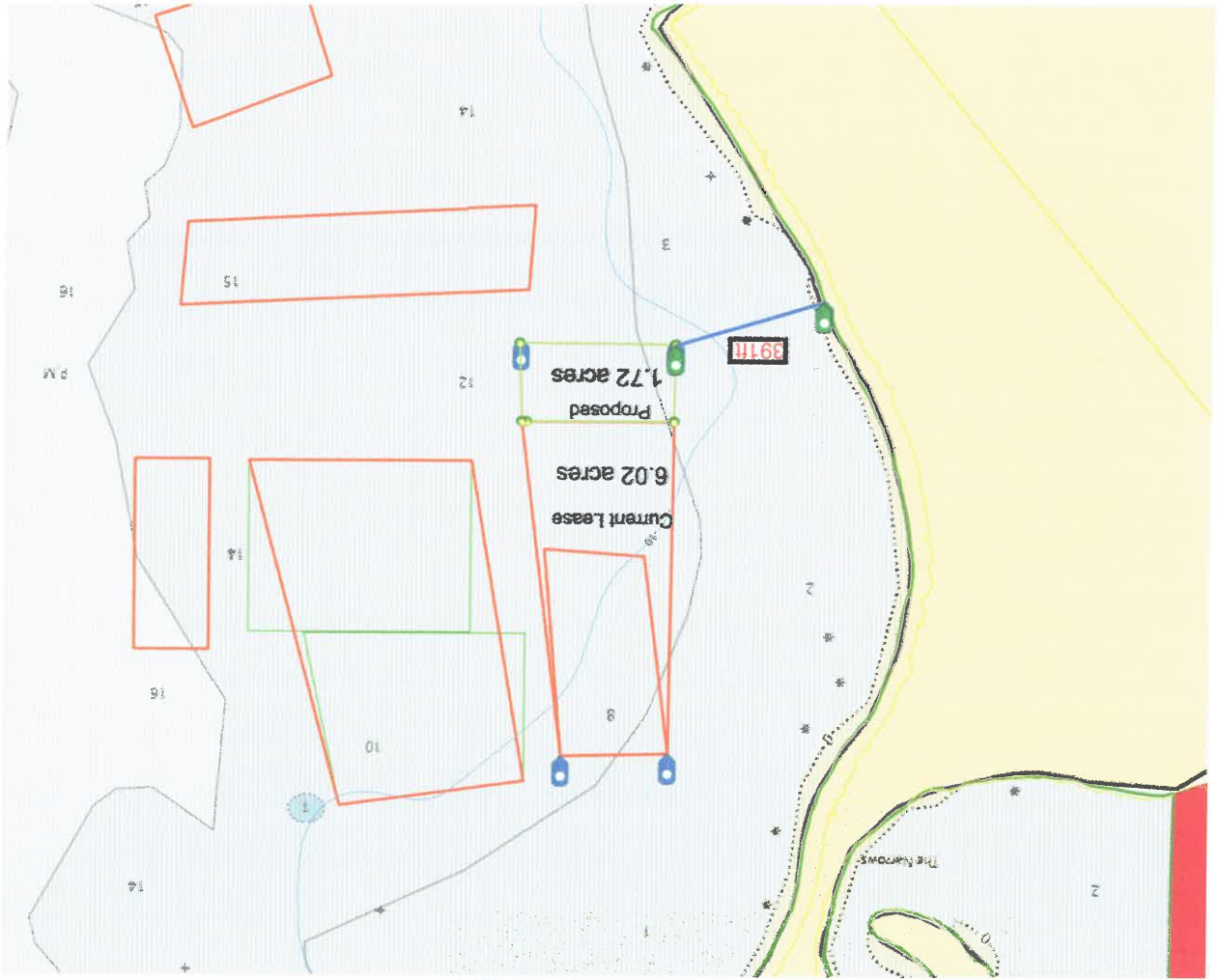
Google Maps Location



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West Passage Oyster Co.
3/2/23
Additional Map

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Site Plan:

Narragansett Bay (Rome Point)

Aquaculture Lease Application to Rhode Island CRMC

Applicant: West Passage Oyster Co.

Date: 3/1/23

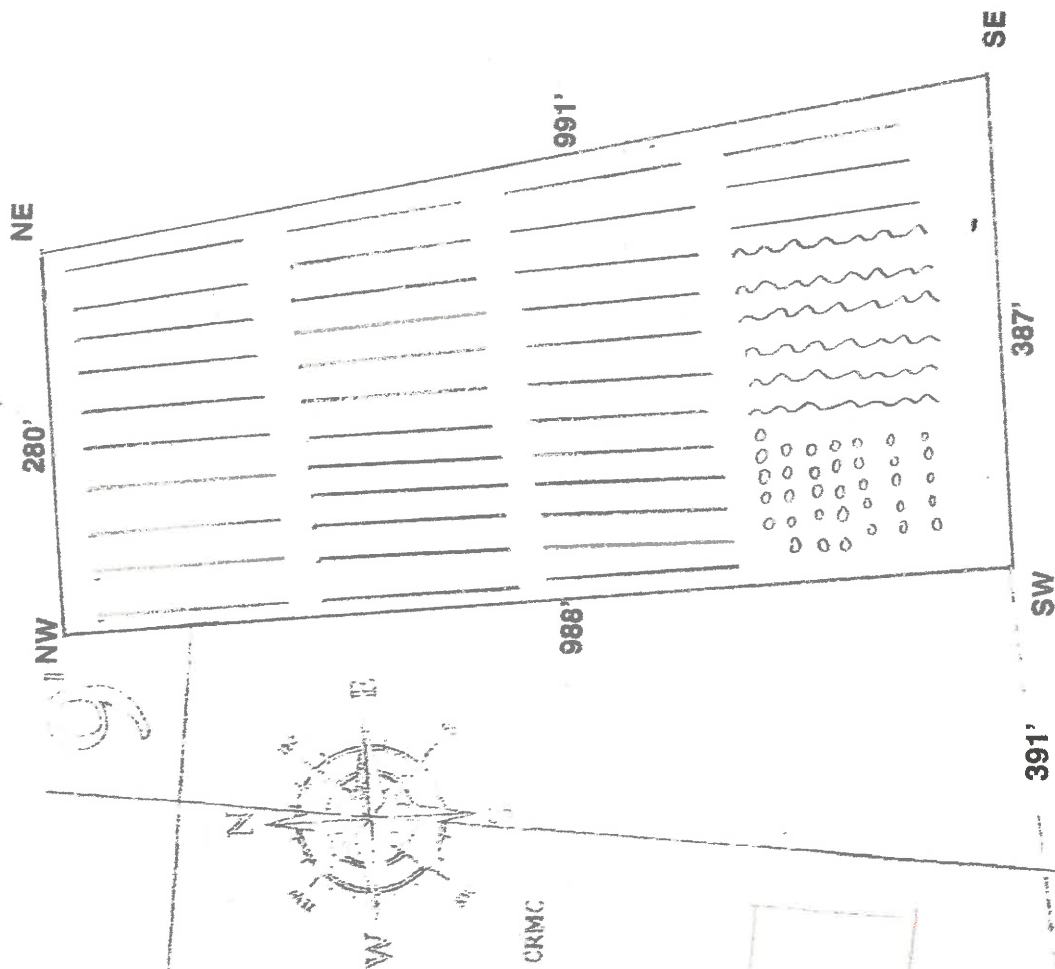
Sources: Google Earth

Chart 13221 - Narragansett Bay

Key:

- Oyster Long Line
- ~ Kelp Long Line
- o Bottom Gauge Buoy

Charles Preserve



Coordinates:

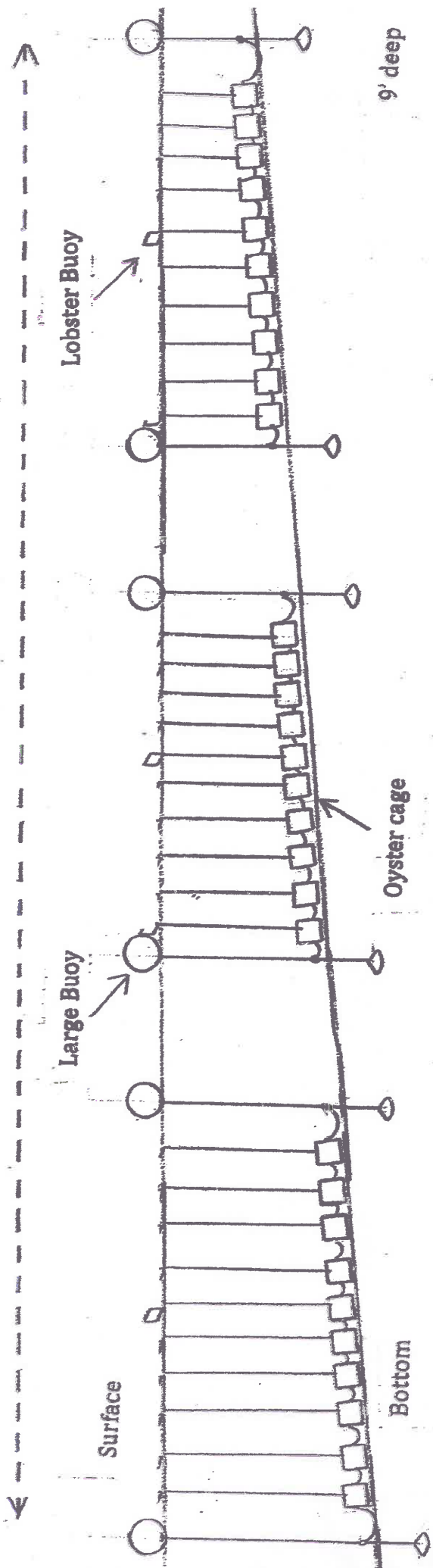
- NW 41°32.709'N; -71°25.438'W
- NE 41°32.710'N; -71°25.380'W
- SW 41°32.5415'N; -71°25.4402'W
- SE 41°32.5415'N; -71°25.3565'W

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MANAGEMENT COUNCIL

Oyster cages being sunk for storms and winter ice

Applicant: West Passage Oyster Company
Date: 2/28/23
Direction: West

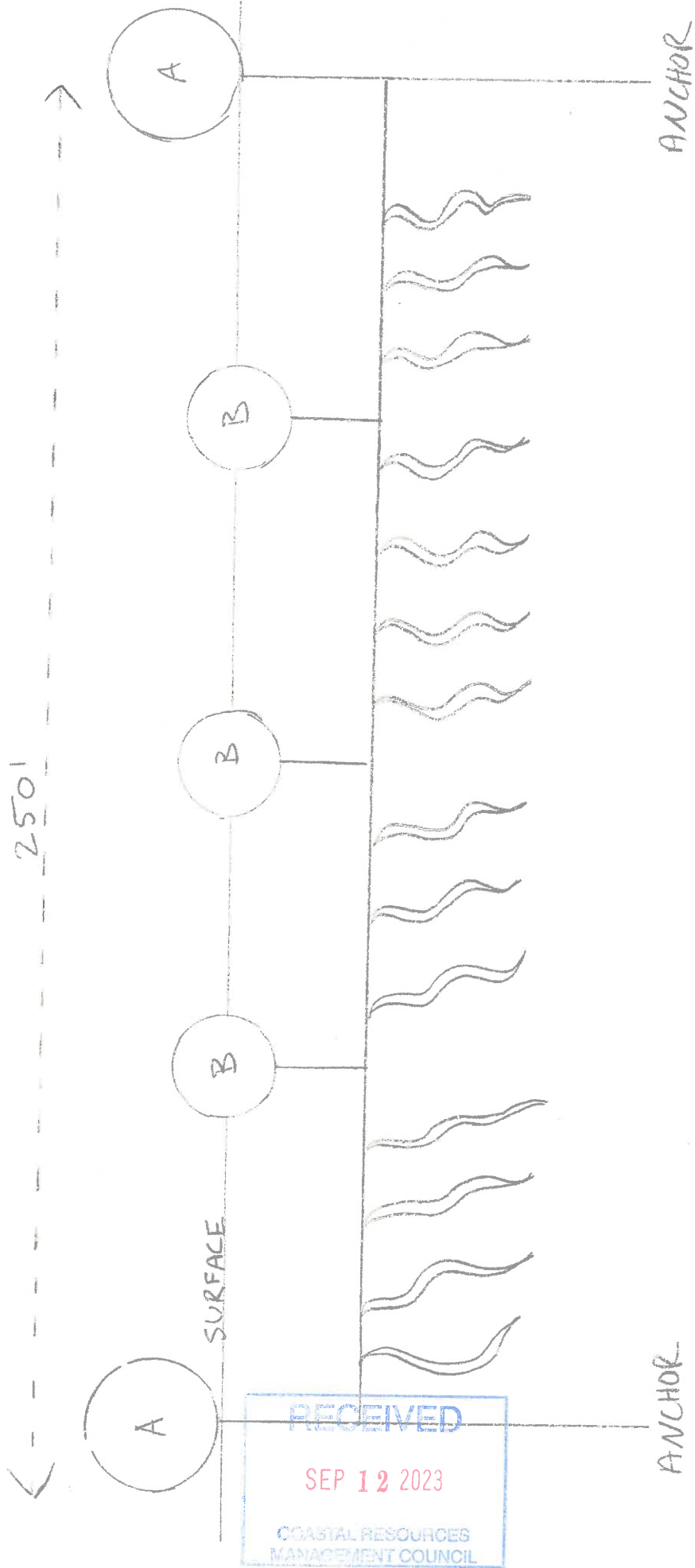
509'



9' deep

11' deep

5/11/23
Kelp Cross Section



A = 30" mooring ball
B = Dropper

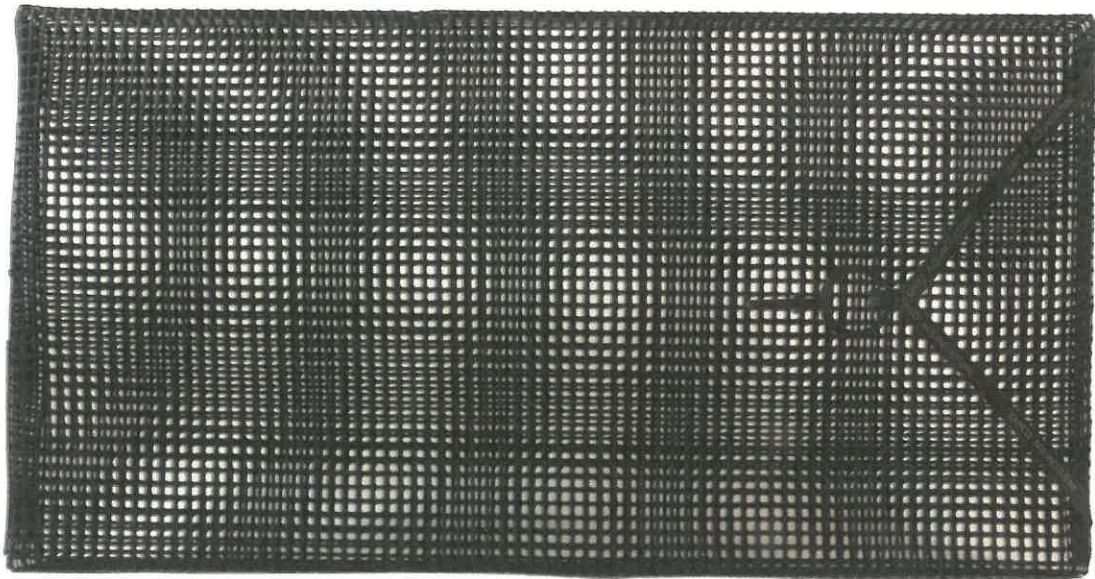
West Passage Oyster Co.

3/1/23

Additional Gear Description

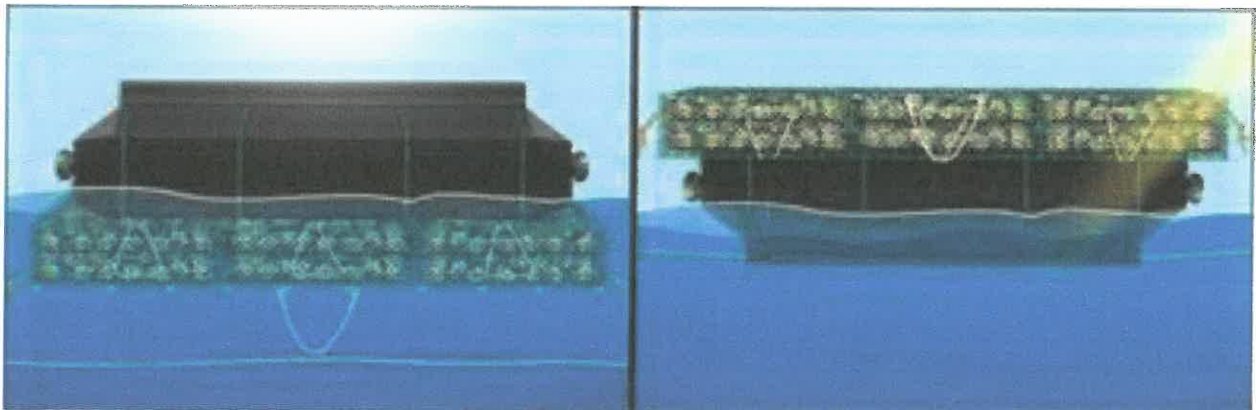
Mesh Bags:

6 PVC mesh bags are housed inside bottom cages and floating cages. This is what contains the living shellfish.



West Passage Oyster Co.
3/1/23
Floating Gear Description

Floating Cage:



Dimensions: 5'x3'x2'



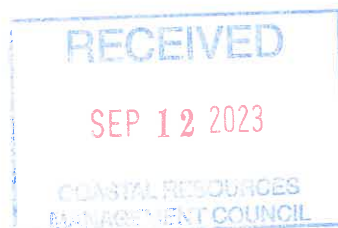
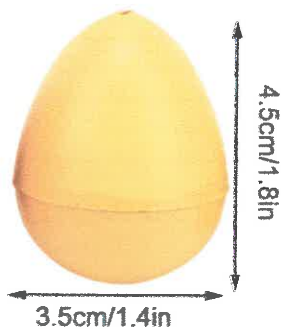
West Passage Oyster Co.

3/1/23

Description of bottom cages

Bottom cages sit on the bottom of the sea floor (9ft-13ft depth). They each have 6 mesh bags inserted, containing shellfish. They are connected together in groups of three (trawls) by ground line. Each trawl has 1 small buoy on the surface. Dimensions of the cage is usually 3'x4'x2'.

These cages are used to grow oysters and scallops.

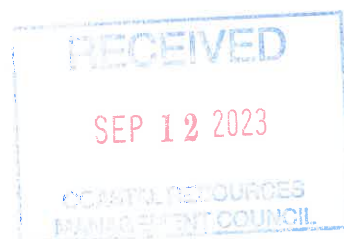
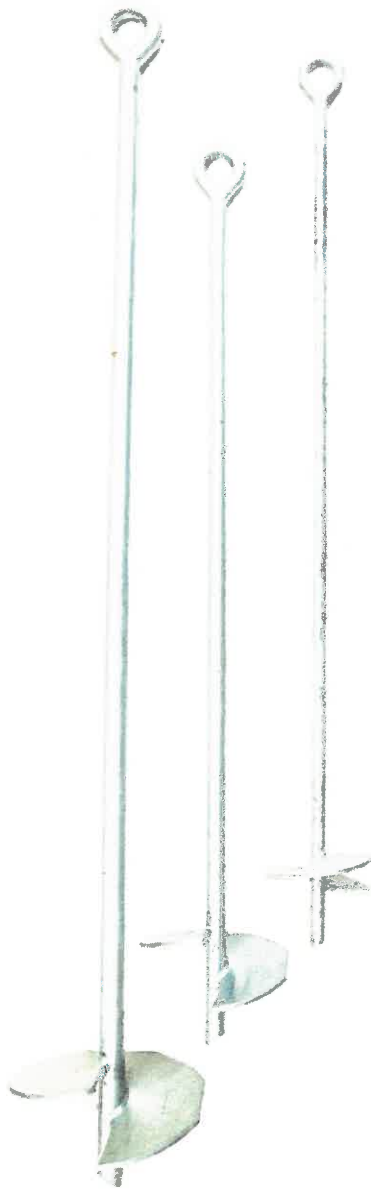


West Passage Oyster Co.

3/1/23

Anchor Description

5' helix anchors are installed on either end of the long line to keep floating cages secure.



West Passage Oyster Company
3/2/23
Farm Expansion Coordinates

CURRENT COORDINATES:

41°32.709'N; -71°25.438'W (NW corner)
41°32.710'N; -71°25.380'W (NE corner)
41°32.574'N; -71°25.357'W (SE corner)
41°32.574'N; -71°25.439'W (SW corner)

Proposing to move southern corners:

41°32.5415'N; -71°25.4402'W (SW corner)
41°32.5415'N; -71°25.3565'W (SE corner)

1.72 acres expansion + 6.02 acre farm = 7.74 acres total
391 feet from shore at closest corner

NEW PROPOSED COORDINATES

NW 41°32.709'N; -71°25.438'W
NE 41°32.710'N; -71°25.380'W
SW 41°32.5415'N; -71°25.4402'W
SE 41°32.5415'N; -71°25.3565'W



**West Passage Oyster Co.
List of Neighbors within 1000ft**

Owner within 1000 ft

Parcel 43-9
Maria Renzulli
23 Haggarty Hill Road
Saunderstown, RI 02874





East



North



South



West

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