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## Recipe Corner



### Roasted red pepper cream sauce

#### Ingredients:

- 4 Tbsp butter
- 8 large red & orange bell peppers
- 4 Tbsp minced garlic
- ½ c. fresh basil, roughly chopped
- 4 cups ½ and ½
- ½ cup grated Parmesan cheese
- Salt & Pepper to taste

#### Directions:

1. Preheat broiler. Grill peppers under the broiler until the skin is blackened, and the



# GABRIEL

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*Environmental Services*

MAY 2017

## Illinois Fines Property Owner \$10,000 for Failure to Clean Up Leaking Tank Contamination

The State of Illinois has fined a Chicago-area property owner \$10,000 for water pollution and failing to close their open Leaking Underground Storage Tank (LUST) Incident. In addition to the financial penalty, the ownership Land Trusts also entered into a Consent Order to obtain a No Further Remediation (NFR) Letter for the open Incident.



The Illinois Attorney General (AG) had charged the owners with 5 violations of the Illinois Environmental Protection Act:

1. Water pollution
2. Creating a water pollution hazard
3. Failure to timely submit a Site Investigation Plan
4. Failure to timely submit a Site Investigation Completion Report
5. Failure to timely submit Progress Reports

Due to these violations, the AG assessed the owners a \$10,000 civil penalty, plus another potential \$300/day penalty if they fail to comply with the Consent Order and obtain the NFR Letter in a reasonable time period.

### State Enforcement Action

The State of Illinois continues to speed up its enforcement actions against tank owners who fail to comply with both UST and Leaking UST regulations.

Illinois EPA is aggressively pursuing owners/operators who have open LUST Incidents which have failed to obtain an NFR Letter. Additionally, the Office of State Fire Marshal (OSFM) is condemning all tanks which no longer meet their UST requirements. Once OSFM

flesh has softened slightly. Place peppers in a paper bag or resealable plastic bag to cool for approximately 45 minutes.

2. Remove the seeds and skin from the peppers (the skin should come off the peppers easily now). Cut peppers into small pieces.
3. In a skillet, cook and stir the garlic, basil, and red peppers in 2 tablespoons butter over medium heat. Cook for 10 minutes, so that the flavors mix.
4. Place mixture in blender (careful it is hot) - or use immersion blender - and puree to desired consistency. Return puree to skillet, and reheat to a boil. Stir in the half-and-half. Slowly incorporate the Parmesan cheese; cook and stir until the cheese melts. Add the remaining butter, and stir until melted. Season with salt and pepper to taste. Simmer for 5 minutes.
5. Serve over angel hair pasta, or another pasta of your choice.

1st Place - Noodles Contest  
Sarah Polich

[Inspired by AllRecipes.com recipe](#)

has officially condemned the tanks, owners must remove them by the Notice of Violation due date or face fines and additional enforcement action by the Illinois AG's office.

If you have questions about Illinois tank regulations or the closure process, contact Nancy Valenta at [nvalenta@gabenv.com](mailto:nvalenta@gabenv.com) or 773-486-2123.

Source:

[Consent Order: People of the State of Illinois v. Eddie Zipperstein, trustee of M Trust, and Simone Kamish, trustee of S Trust, dated March 22, 2017.](#)

## Are 'Drop Off' Cleaners a Recognized Environmental Condition (REC)?

When Gabriel sees a dry cleaner during a Phase I site inspection or historic research, our Environmental Professionals (EPs) know to take a close look at the details of the dry cleaner. Chemicals involved in the cleaning process are known to cause contamination, especially older cleaners with poor housekeeping practices.



However, not every dry cleaner is automatically a Recognized Environmental Condition (REC). Drop-off cleaners that do not have any cleaning facilities on premises are generally not found to be a REC unless other visual indications show a likely release of hazardous substances (eg: storage of cleaning solvents) or historic research shows the facility formerly did the cleaning on-site. Brand new dry cleaners with proper secondary containment and storage practices may also not be noted as RECs in a Phase I.

Bottom line: not all dry cleaners will end up as a REC during a Phase I. They are often a 'red flag' for our EPs, but with additional investigation may not end up being an environmental concern.

More information about the environmental risks of dry cleaners can be found on [Gabriel's blog](#).

If you have general questions about dry cleaners or need advice about a specific site, contact John Polich, P.E., President, at [jpolich@gabenv.com](mailto:jpolich@gabenv.com) or 773-486-2123.



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