

Conditional Use Permit- For Commercial Use Meat Processing Facility

Section II

1. See recorded Deed attached.
2. Application is completed and signed; including Affidavit of Legal in this application.
3. Application fee is paid in full in accordance with the current fee schedule
4. Two Copies of this completed application are attached.
5. Two copies of plans included, please inform if more are required for the hearing.

6. Detailed project description-

The proposed structures purpose is to open a Meat Processing Facility for ranchers and hunters. The plant will receive mainly cow beef, but also elk, deer, pork, yak, etc. We plan to receive whole slaughtered animals and produce steaks, roasts, ground beef, and etc per customer requests. We believe the location is compatible with other uses in the general neighborhood and will not place undue burden on existing public services and facilities in the vicinity. Please see impact report. The proposed site is large enough to accommodate the proposed use as well as the Unified Land Use Ordinance. (See Below).

How the proposed use complies with the Unified Land Use Ordinance-

The proposed use of the land complies with the Unified Land Use Ordinance in many ways. First, in the Unified Land Use Ordinance Table 4.1.D6 Meat, Fish, Poultry Packing Plant; Slaughter house are approved for "Conditional Use" when relating to whether permits are allowed are not for that specific use. The intended use is Meat Packing Plant. We have spoken to the Administrator and he will assign us in that category. The proposed CUP complies with Table 4.1.D.8 Bulk & Placement Standards & Parking Requirements for commercial use, including setback requirements, minimum acreage, and minimum parking spaces of 1 per 250 feet of floor area which will be 5 parking spaces ($22 \text{ feet} \times 48 \text{ feet} = 1,056 \text{ feet} / 250 = 4.2$). The CUP applied for will meet the applicability requirements of section 4.3.A Applicability, section 4.3.B Minimum Standards, as well as the minimum standard in 4.3.C. We have an appropriate Sanitation Standard Operating Procedures (ie taking temperatures daily to ensure our product is safe), an HACCP program, an FSIS Directive, a Food Defense Plan, approved Chemicals list, a Food Recall Plan, and etc to conduct our business properly. Do to the above information, I believe the proposed use complies with the Unified Land Use Ordinance.

How the proposed use complies with the goals and objectives of the Boise County Comprehensive Plan

The proposed project complies with Boise County's Goals and Objectives of the Boise County Comprehensive Plan in many ways. To start, there are no other services in Garden Valley area that provide meat processing for hunters and ranchers. The nearest is in Emmett, ID, which is nearly an hour away. The communities hunter and ranchers would save time and money as well as save resources by having this service available nearby. Being a town in the rural country, the community has a higher than average percentage of hunters and ranchers. Per Boise County Comprehensive plan "Garden Valley is one of the fastest growing districts in the area". Given this fact, it makes perfect sense from a community perspective to forecast and plan for the future meat processing needs of the community. Per Boise counties Economic Development chapter in the Base County Comprehensive Plan, "Boise County has, in the past

relied heavily upon a natural resource-based economy. Primarily, this reliance has been on timber, mining, and agriculture. By having a convenient meat processing facility, it will positively effect the counties ability to sustain strong economic development due to this high reliance on agriculture. Not only will the meat processing facility help enhance the rural atmosphere but it will also balance my right as a property owner to start a business and provide for my family. The type of land use is a perfect compliment to the agricultural needs of the community. This proposal has a positive impact regarding Boise County Comprehensive Plan Chapter 14 with relation to agriculture as Private land dedicated to agriculture is in excess of 70,000 acres. Again and lastly, a meat processing facility will best suit this agriculture industry in the Garden Valley area. Given the continued growth in the area with regard to agriculture, the meat processing facility will be perfect for planning and implementing Boise Counties Comprehensive Plan,

7. Impact Reports:

Environment, economy, and social impacts- The meat processing facility would at first require natural resources like any other project would. These include lumber for wood. All construction supplies in this project will have a small environmental impact. The facility will utilize a freezer, which uses chemicals such as freon. Other potential environmental impact that will be addressed properly during the project will be ensuring the proper disposal of extra meat and proper disposal of garbage produced by the meat processing facility. The proposed shop if approved will have access to a solar system as a first source of power which will minimize the electrical requirements to operate the meat processing facility. This will reduce the shops environmental needs. Other businesses in the area don't have that option and do require a great amount of electricity from the state. This facility, however, would not require as much power as the solar system already provides that power After the building is built, there would be a positive impact on the environment as it will require less resources for the community to have their meat processed and preserved, which will have improved social impact in the community.

Impact to adjoining property including property including noise, glare, odor, vibration, etc.- The proposed plan will have minimum impact to adjoining properties. The noise level during construction of the facility will be kept to a minimum. All meat saws will operate with the building and not create a continued noise nuisance. Meat will be regularly discarded according established guidelines as relating to discarding of butchered meat(includes preserving disposed meat/fat in a Clorox solution to prevent decay). There are no other foreseen impacts to adjoining properties.

Impact to natural resources (wildlife, wildlife habitat, soil, water etc.- To minimize the impact on natural resources, we will install a septic system that is specifically designed to prevent the spread of the facility waste into the natural environment. Please see detailed project description for details relating to the septic system. Impacts to wildlife include not being able to graze in the specific spot of the construction, soil will be moved during excavation, and water will be used in the making the the facility and to clean butchering supplies, as well aa a wash down of the facility daily to ensure proper cleanliness of the facility. As previously stated, wood will be used as well as other natural resources in the making of the facility.

Impact to law enforcement, fire department, emergency medical services or other public service providers- The facility has a very small chance of needing law enforcement as it is a facility that has a less chance of crime being committed. However if somebody for example tried to commit theft of meat, law enforcement would be called and utilized. As with all businesses there is a fire risk. The risk at a meat facility is low. Safety procedures will be in place, however, with meat saws there is a higher chance of EMS being called for hand lacerations or amputation of fingers. These risks will be addressed in the safety operation

protocols (ie. Always keep your eyes on the blade when butchering to prevent lacerations, not talking to a butcher who is currently in use of any saw). Common sense procedures like this will help minimize the risk of needing EMS.

Impact to school- Field trips could be arranged and the facility visited by students in our community. Due to its close proximity to the school, this field trip would be easy. There are no other significant impact worth noting regarding schools.

8. a. See attached Plot Plan.
 - b. The Landscape Plan- will include potted plants bought from stores such as ZamZow.
 - c. Noxious Weed Control Plan- Weed control will comply with law.
9. Lighting Plan- Our lighting plan is downward facing, no glare, dark sky compliant.

Emergency Action Plan for CUP- Commercial Application #2024-006 Meat Processing Facility at 3 Ruby Hills Road Garden Valley, ID 83622.

Emergency Action Plan- Our Emergency Action Plan consists 1) customers stay outside, 2) there is no waiting areas, but pick up/drop off of meat is available, and 3) our business will be an owner only operated business.