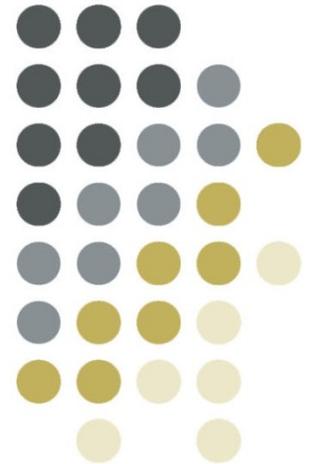


# Karin Sinclair

## Special Use Permit

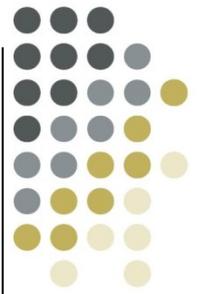
### Major Variance

Douglas County Planning Commission  
September 10, 2019

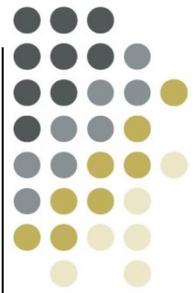


# Karin Sinclair Special Use Permit/Variance Request

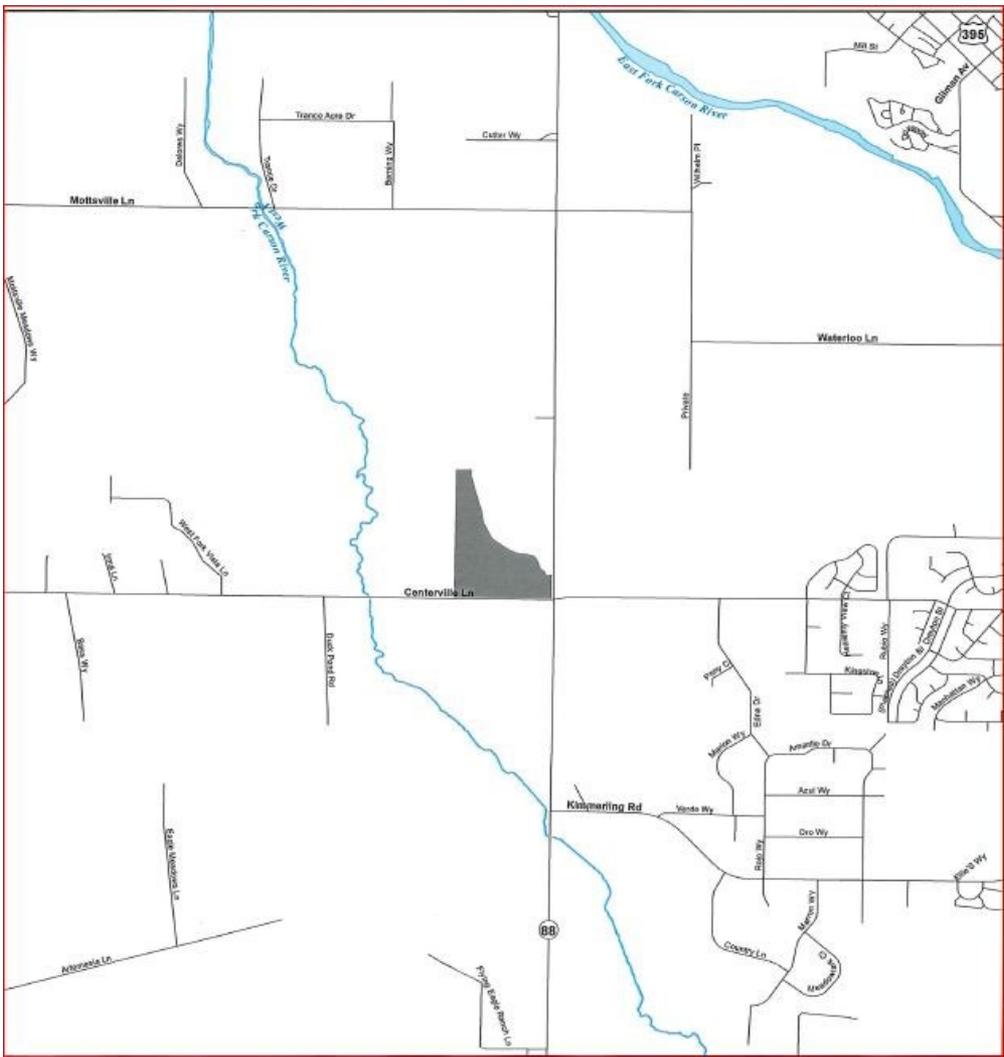
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- 876 Centerville Lane
- 59.6 Acres Parcel
- Use occurs on approximately 2.0 acres of the site
- Requesting
  - Special Use Permit for Commercial Meat Processing Facility
  - Major Variance for Paved Parking and Access Improvements



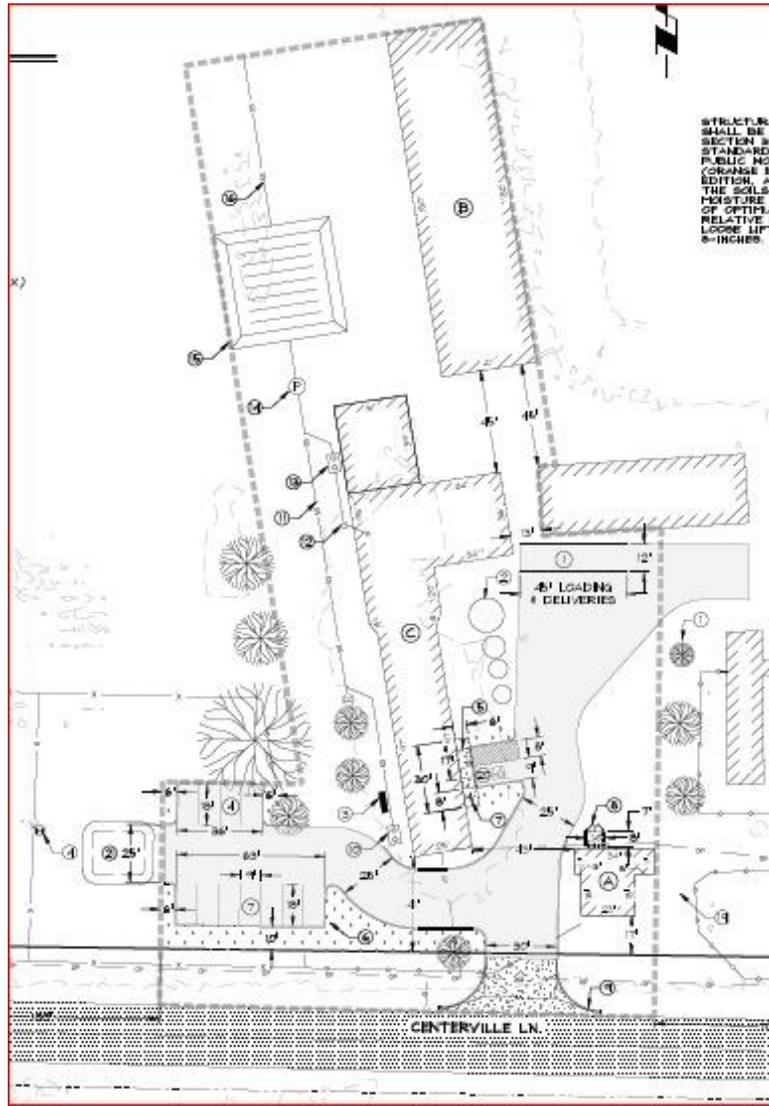
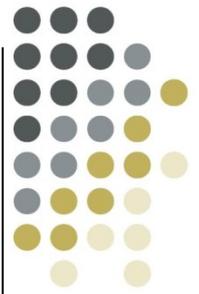
# Location

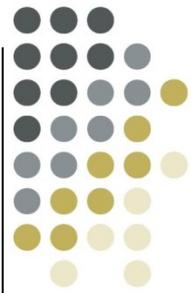


# Aerial View



# Site Plan





# Use Description

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## **20.660.010 Agricultural and related limited commercial uses**

F. "Commercial meat or poultry processing facility" means a facility for the processing of meat and poultry, not intended for resale on the premises, including but not limited to the butchering, cutting, dressing, and packaging of meat and poultry products.

1. This use is allowed by special use permit in A-19 and FR districts if the facility:

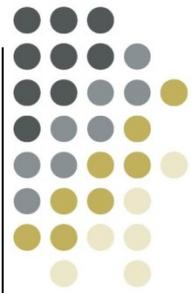
- a. Has five or fewer employees on site at one time;
- b. Processes no more than 200 poultry or rabbits per day or 60 larger meat animals per week; and
- c. Does not include retail sales.



## Use Description

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The facility will process between 20 to 60 animals per week. The proposed hours of operation will be Monday through Friday between 6:00 am and 3:00 pm – closed on weekends and holidays. Animals will be held in the adjacent barn up to 24 hours prior to harvest. There will be a maximum of five employees on site.



# Basic Process Description

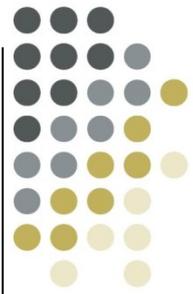
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Animals are received and kept in the holding pen for one day. The animals are watered, but not fed. The next day, the animals are led from the holding pen to the harvesting area where the following activities take place:

- Stunning
- Rendering Collection
- Inspection
- Evisceration
- Splitting and cutting
- Chilling or freezing

## Additional Services

- On-site custom butchering in the cut and wrap portion of the facility;
- Curing and smoking meats.



## Process Waste Best Management Practices

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- Blood is captured in a collection trough and on the kill floor prior to going down the drain.
- The processing floor is swept before wash down to capture any solids, and the resulting waste stream goes through a screening process prior to discharge to the treatment system.
- Portions not useable are picked up the same day by the rendering company.
- Material not suitable for human consumption during the trimming process is stored in a refrigerated area until it is picked up and transported off-site (once a week) by the rendering company.
- Hides not kept for further processing by the Owner are transported off-site same day. Hides that are kept are cleaned, dried, salted, and stored in a covered building until sent off-site for tanning.

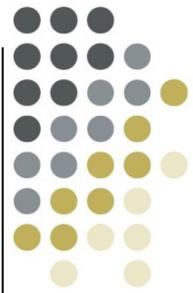


# Recirculating Vertical Flow Constructed Wetlands

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Constructed wetlands have been used for decades to treat wastewater throughout the U.S., including Douglas County, Nevada.

Newer designs are based on the science and underlying mechanisms of wetlands.



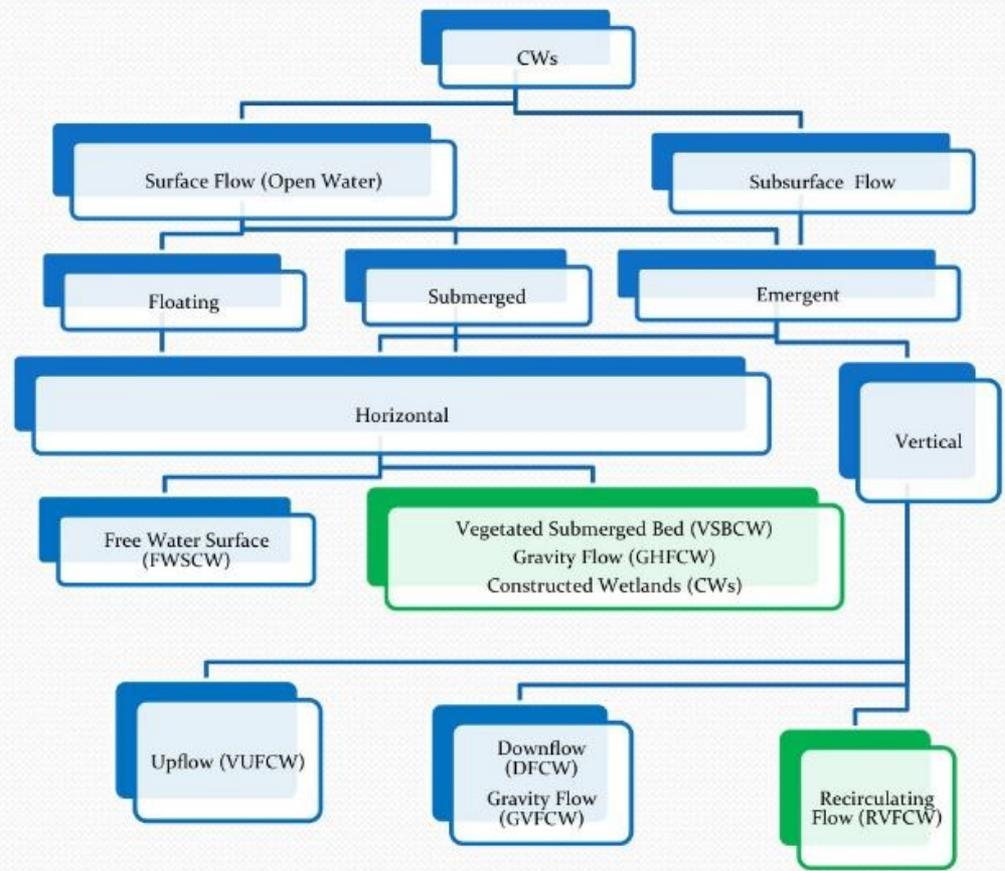
# Recirculating Vertical Flow Constructed Wetlands

Hydrology

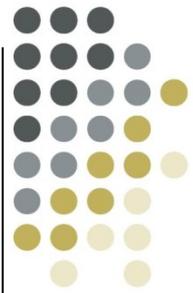
Vegetation

Flow Path

Design



\* Modified after Wallace and Knight, 2006



# Recirculating Vertical Flow Constructed Wetlands

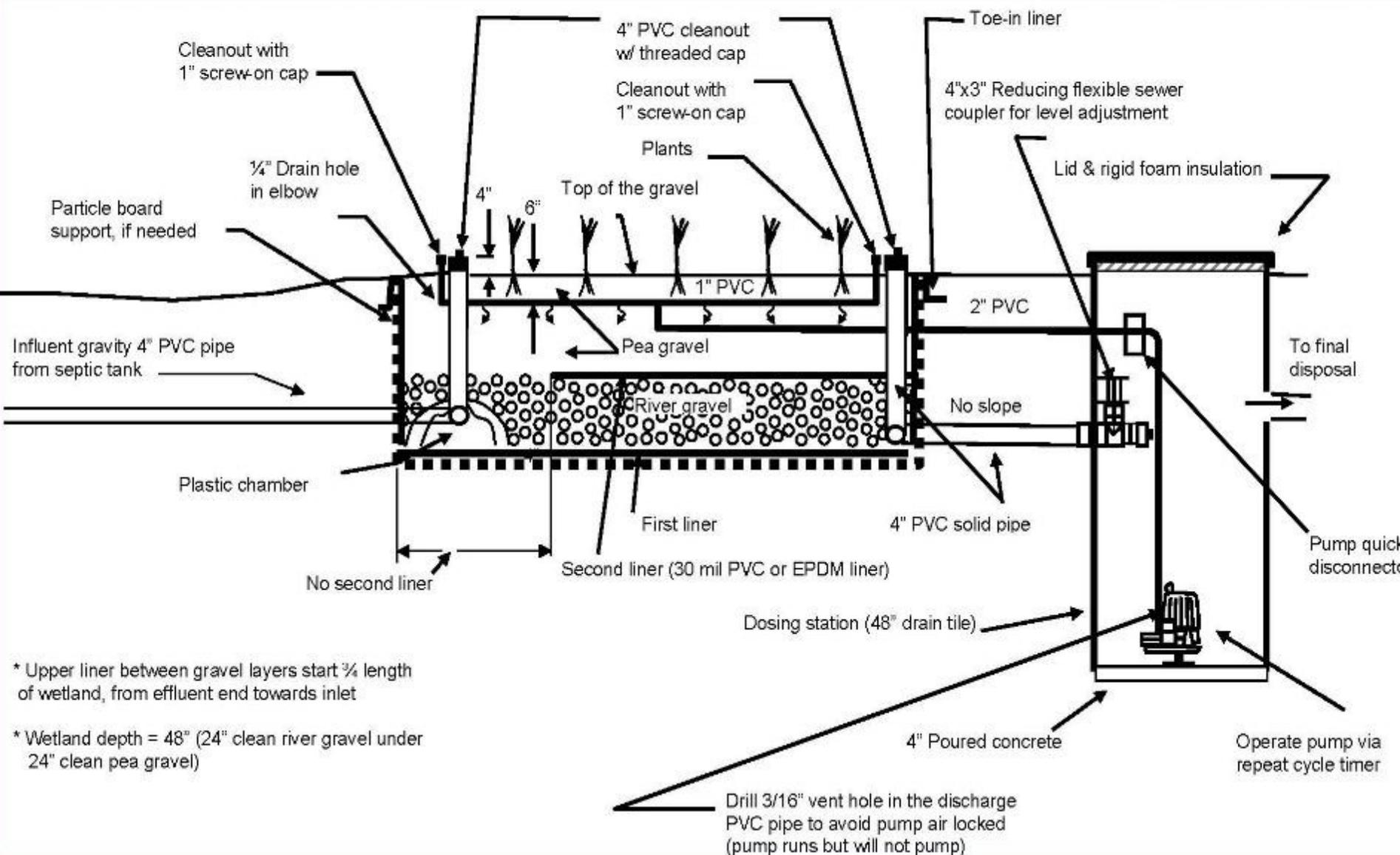
## What are Constructed Wetlands to treat sewage on-site?

- Man Made Design Systems
- Built specifically to remove contaminants of wastewater that flows through them
- Involves physical and biological removal processes
- Not designed to fully recreate natural wetlands – Many CW's to treat sewage on-site look like “dry” environments



Source: Niche Meat Processing Network  
LeGrange County Health Department

# RVFCW Longitudinal Sectional View

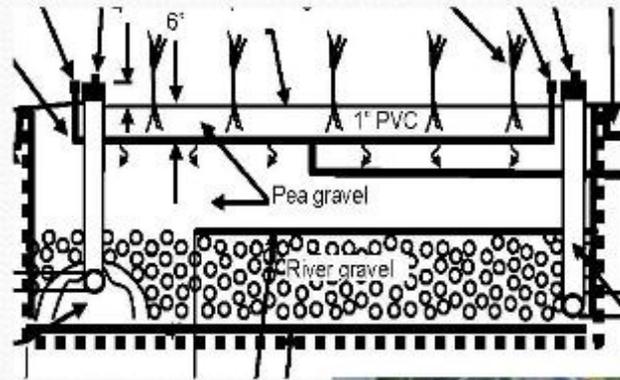


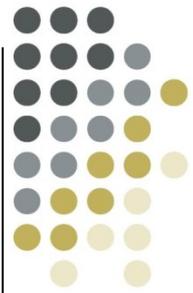
\* Upper liner between gravel layers start 1/4 length of wetland, from effluent end towards inlet

\* Wetland depth = 48" (24" clean river gravel under 24" clean pea gravel)

Drill 3/16" vent hole in the discharge PVC pipe to avoid pump air locked (pump runs but will not pump)

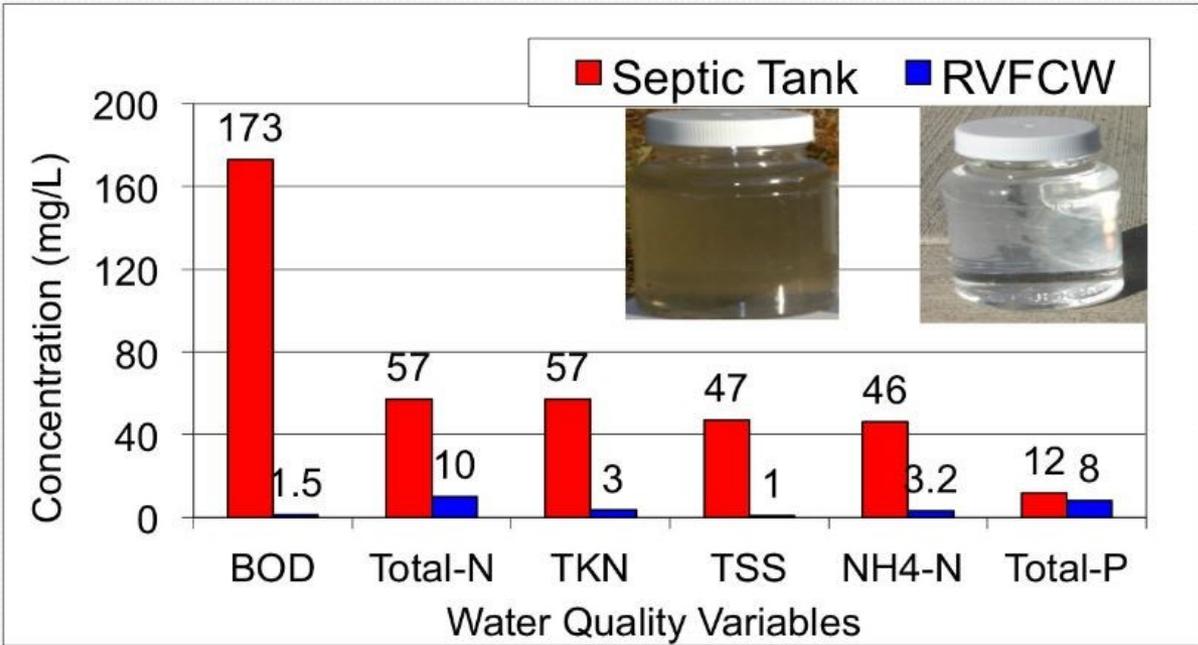
# RVFCW Installation

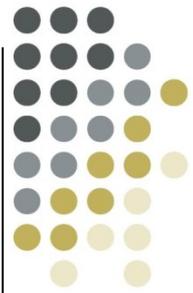




# Recirculating Vertical Flow Constructed Wetlands

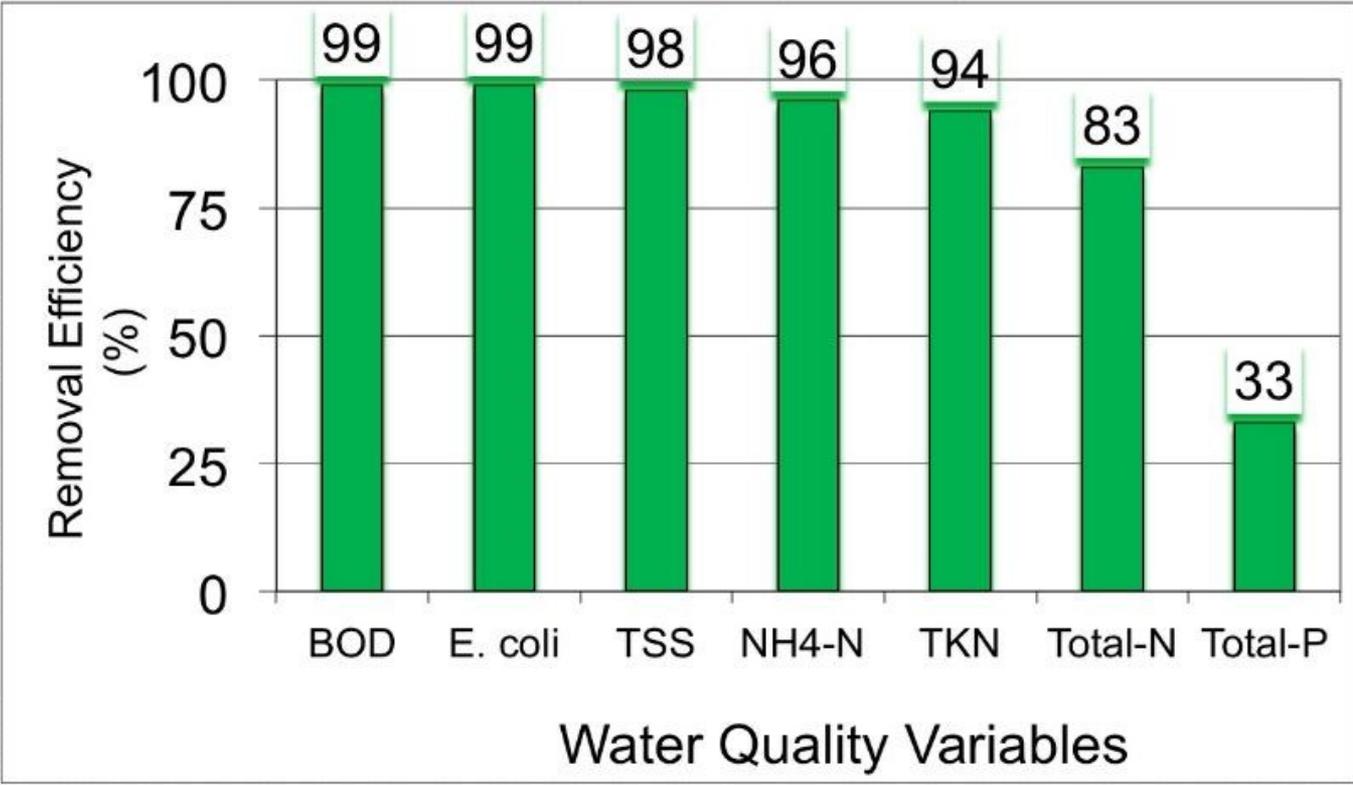
## Results and Discussion





# Recirculating Vertical Flow Constructed Wetlands

## CONCLUSIONS





## Noise Mitigation

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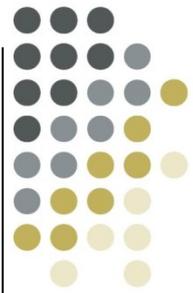
Minimize noise impacts by treating animals per Temple Grandin recommendations.

Animals are delivered one day prior to harvesting between the normal hours of operation (6:00 am to 3:00 pm).

They are kept overnight in the holding pen. The next day, during normal hours of operation, they are led to the processing building.

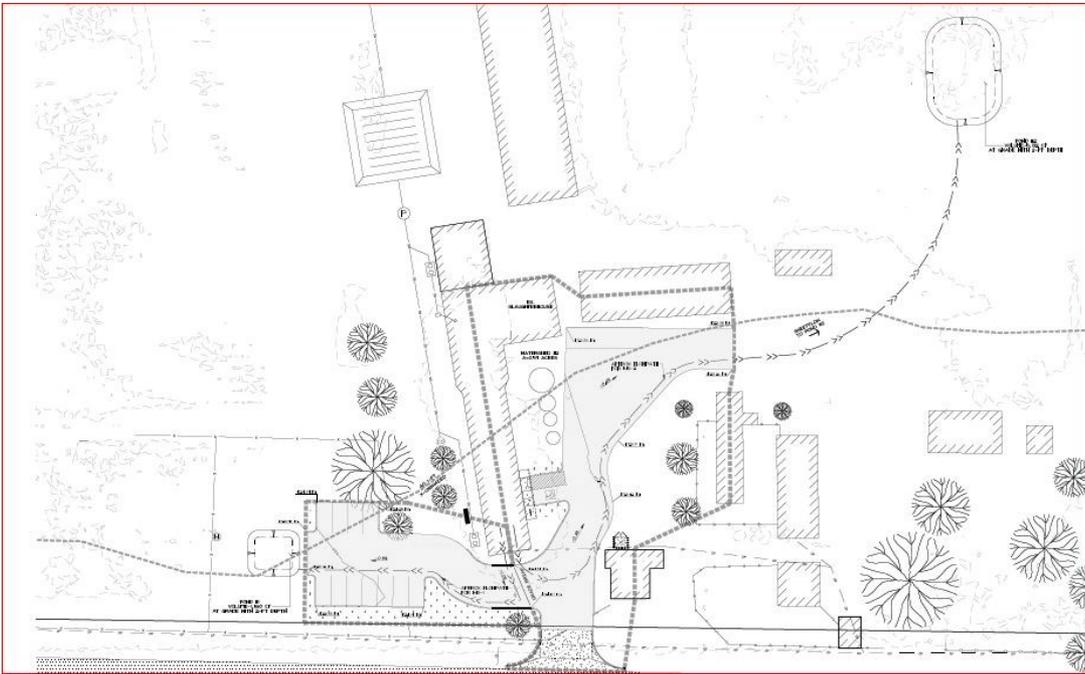
Animal processing occurs inside the CMU block processing building.

The facility may not exceed 65 CNEL (Community Noise Equivalent Level) as measured from the property line. Within 60 days of commencement of operations, the Owner will provide a noise study conducted by a third-party consultant approved by the County to determine compliance with this requirement. If mitigation measures are necessary, the Owner would be responsible for the cost of completing the mitigation measures and will do so within 8 months of commencing operations.



# Flood Plain

This site is designated as both Unshaded “X” (not within the 500-year flood plain) and A0-1 (100-year flood plain with average depths of one-foot).





## Permitting and Inspections

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Nevada Department of Environmental Protection

- ❖ Wastewater Discharge Permit, inspections and annual reporting

Nevada Department of Agriculture

- ❖ Chapter 583 License – Annual Inspections

Douglas County Building Department

- ❖ Building permitting and construction inspections

Douglas County Engineering Department

- ❖ Site improvement permit and inspections

Douglas County Planning Department

- ❖ Site inspection and noise monitoring compliance

United States Department of Agriculture

- ❖ Hazard Analysis Critical Control Point (HACCP) plan
- ❖ USDA permit – facility inspection prior to opening
- ❖ Daily inspections



## Project Benefits

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- Reduction in the cost of production of meat for local ranchers through reducing transportation costs of live animals and processed meat. At the present time, ranchers in the Carson Valley need 2 trips to the nearest facility in Sparks (Wolfpack Meats).
- Improvement in meat quality due transportation time which reduces animal stress.
- Potential expansion of the farm sector and resulting increase in local farm income. Other ranching area have experienced an increase in Livestock production with the presence of a local processing facility.



## Project Benefits

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- Farm to table, locally sourced options
- Local agricultural employment opportunities for facility workers as well as construction employment created during the construction period.
- Encourages services that support agriculture as a land use.