

March 6, 2023

Carlos Oncina and Jan Seymour

410 Lyons Road, Ellensburg, WA 98926

To Kelly Bacon, Staff Planner, Kittitas County Community Development Services

This Letter of Concern pertains to the proposed meat processing facility (CU-23-00001) and the filing for a Conditional Use Permit by 3BR Custom Cuts, LLC of 310 Rosebriar Lane and 415 E Mountain View Ave Ste 302, Ellensburg, WA 98926.

As residents of 410 Lyons Road, we request additional information on the proposed RCW 16.49.015 (4) "Custom Slaughtering Establishment" to be located within an ag 5 residential community, and where several grandfathered lots are significantly smaller than the amended 2014 ag 5 designation.

First and foremost,

1. Explain how a large scale **commercial** slaughterhouse operation, with potential for expansion, meets an ag 5 designation, and "is not detrimental or injurious to the public health, peace, or safety or to the character of the surrounding neighborhood" (Project Narrative 12A).
2. County officials from all departments must justify how this can be a permitted project under current ag 5 designation.

To us this is not an application for a Conditional Use Permit, it is an application for a zoning change. Per the Comprehensive Plan Land Use for this parcel it is designated as Rural Residential, and this area has not been designated as a future area for commercial operation growth by the county. Granting such a CUP would adversely impact the entire character of the immediate area by affecting property values, water and air quality, traffic, noise, and safety, and rural nature of the area and by setting a precedent for commercial operations in other ag 5 zones. The claim that this is just another agricultural vocation and done as a community endeavor with philanthropic goals is not justification for granting a commercial operation CUP under current zoning.

Additionally, we want to voice our concern over the endorsement of this project on Kittitas County Commissioner letterhead. Not only is this unethical but begs the question of who else in the county offices have made premature decisions on this project and for what reasons.

In addition to the fundamental basic zoning questions stated above, we have further questions and concerns. After reviewing all of the documentation for 3BR Custom Cuts' request for a Conditional Use Permit, including the SEPA Environmental Checklist shown on the website <https://www.co.kittitas.wa.us/cds/land-use/project-details.aspx?title=Conditional%20Use%20Permits&project=CU-23-00001+3+BR+Custom+Cuts>, we recognize several partially and/or fully unaddressed issues that we feel must be clarified in full detail.

By category following the SEPA Environmental Checklist:

SEPA 2 Air Quality

3. Show what odor abatement equipment is planned for custom slaughtering establishment.

Our concern is derived from resources that state that odor abatement is essential when such facilities are built within areas such as Agriculture 5 communities.

SEPA 3a and 3c Water

4. Demonstrate that contaminated groundwater will not flow to neighboring wells, to irrigation canals, or to Lyle Creek, which would then of course eventually drain to the Yakima River.

Despite the written responses in the SEPA checklist, there actually are bodies of water in the immediate vicinity of the proposed site when you actually observe how creeks, canals, and runoff work in this area of high water table. Additionally, there is irrigation run off that flows throughout this region that then reaches several neighboring properties, irrigation canals, and Lyle Creek.

SEPA 3b and SEPA 7a Environmental Health as pertains to Offal Tank and Residential Septic System

As a preliminary note, you will find as stated on the Kittitas County Public Health website, "Kittitas County is also currently under a compliance order from the Growth Management Hearings Board which requires the county, among other things, to employ measures to protect the quality and quantity of surface water and ground water resources." With that in mind:

5. Show how will you treat or dispose of wastewater (including but not limited to Total Suspended Solids (TSS), Total Dissolved Solids (TDS), Fats, Oils, and Greases (FOG), Fecal Coliforms) at the custom slaughtering establishment.
6. Show how will you ensure that both wastewater and biproducts from each and all of the stages of slaughter, cold storage, and packaging goes to the proposed offal tank and not to the residential septic tank (which is unfit for this type of commercial facility). This would include meat and poultry biproducts and residues from slaughter and packaging, water and chemicals used for cleaning facilities and equipment, and water from worker rinse stations used for all stages of processing.
7. Show how you will separate residential wastewater from animal processing wastewater to
 - a. ensure you meet state agricultural regulations that require residential and commercial uses to be separate and
 - b. ensure that chemicals used in animal processing do not destroy the biological performance of the septic system.
8. Explain how your underground Offal storage tank will be contained from leakage both while in use and while being drained. Show how often Offal tank will be cleaned and drained, basing your explanation on valid data using number of animals slaughtered on a per day or week basis.

SEPA 3b Groundwater and SEPA 7a Environmental Health, Contamination

9. Explain in detail the use of all quantities of water from the Class B Commercial Well as it pertains to each stage of the custom slaughtering establishment, specifically noting how much water will be drawn from the local well on a daily, weekly, or monthly basis. Include data for all three planned phases of development.
10. Explain what “occasional wash downs for cleaning of facilities” (as you note in SEPA 3b) means in regard to groundwater draining. If “occasional” is just as the term suggests, meaning not regularly, explain how the custom slaughtering establishment will meet USDA cleanliness regulations. More specifically, explain how “standard household use” amounts drawn from the Class B Commercial Well will be sufficient to operate a commercial custom slaughtering establishment.
11. Explain how the custom slaughtering establishment will ensure that above ground wastewater in entire facility as well as inground wastewater (from washing stations and facility use) does not leach into local groundwater.
12. Explain how to ensure that surface waste and wastewater from transport and storing of livestock before and during slaughter process will not contaminate local groundwater, seasonal surface runoff water, or air.

SEPA 5 Animals

13. Explain how the establishment will contain rodent populations and humanely manage increase in coyote populations who will be attracted by custom slaughtering establishment activities.

SEPA 7b Environmental Health, Traffic and Noise

As you note, “Long Term: Vehicle Traffic and cattle noise generally during typical **commercial business hours**”. Considering this location is a non-commercial neighborhood:

14. Explain how to justify 6am to 4:30pm truck traffic, cattle noise, and smell with some neighbors living no further than 250 feet away and the impact being heard, smelled, and seen further afield.
15. Justify truck traffic as children are walking to or waiting at nearby bus stops in this rural residential neighborhood.

As noted above, we expect complete and detailed answers to these questions and concerns. We also expect Kittitas County Community Development Services and associated county departments to follow with their own studies of these significant issues.

And critically, Kittitas County must hold to their zoning laws, that we the electorate have approved after considerable and previous attention and discussion, and reject such an undisguised and impactful commercial operation to circumvent the will of the people.

Please notify us when the public hearing date is scheduled.

Regards,

Carlos Oncina

Jan Seymour