



Kittitas County, Washington
BOARD OF COUNTY COMMISSIONERS

District One
Cory Wright

District Two
Laura Osiadacz

District Three
Brett Wachsmith

September 29, 2022

To Whom It May Concern:

I am writing to express my support for 3BR Custom Cuts and their planned local meat processing facility as a significant step in the expansion and strengthening of Kittitas County's vital agricultural economic sector.

The lack of local meat processing has put an additional layer of cost on our county producers to bring their product to market. 3BR Custom Cuts' new USDA-inspected facility would be an immediate benefit to not only our local producers and area economy, it would also provide an additional option for ranchers in our greater Central Washington region. With a low-profile structure, reduced footprint, and high-efficiency water processing system, 3BR Custom Cuts is an excellent fit for the site and would blend well with our county's rural character.

Additionally, 3BR Custom Cuts and its sister corporation, Three Boots Ranch, represent a reinvigoration of our area's ranching heritage. The planned combination of a processing facility, production of top-quality beef, and development of a venue designed to showcase the farm-to-table ecosystem cycle represents an evolutionary step in our area's diversification of agricultural business and tourism.

On June 11, 1868, my great-great-great-grandfather registered the first brand in the Washington Territory. 154 years later, the Bar Balloon Ranch still operates just a few miles from Three Boots Ranch and 3BR Custom Cuts. One represents our area's agricultural history in its entirety, and one represents our bright future by augmenting and strengthening that heritage for future generations. I enthusiastically support the work of Scott and Bonnie Toland and their proposed projects at 3BR Custom Cuts and Three Boots Ranch as a foundational part of Kittitas County's continued agricultural success.

Sincerely,

Cory Wright
Commissioner, District 1



Food Bank

Food Pantries

Open Table Meal Service

August 6, 2022

To Whom it May Concern:

Friends in Service to Humanity (FISH) has been the food resource for Kittitas County, Washington for more than 50 years. Through the Food Bank, we provide more than 1.2 million pounds of food to the Food Pantries throughout the County; FISH's mobile and stationary Food Pantries provide groceries to 40% of the County's residents; and this year our meal service will provide a record 60,000 meals to the County's seniors through Meals-on-Wheels and congregate Senior Nutrition.

Because we are in an agricultural community, much of our produce is donated and plentiful. We also have our own Food4All Farm that supplies nearly 2000 pounds of produce to supplement food offered through out food pantries and our meal service. Having enough and a variety of protein to accommodate the needs of our growing service population is always difficult.

Showing their understanding of our difficulties and their commitment to food access in this community, 3BR Custom Cuts has proposed a partnership that will give FISH's Food Bank a portion of the meat that is processed at their center. The Food Bank will distribute those donations among the food pantries in the County. That generosity will make a significant difference to more than 30,000 people in our community who rely on FISH for groceries and meals, and the more than 10,000 who rely on the other pantries for groceries.

We are writing in support of this project and hope you will consider the funding needed to assure it become a reality in Kittitas County.

Sincerely,

A handwritten signature in cursive script that reads "Peggy L. Morache".

Peggy L. Morache
Chief Executive Officer

August 22, 2022

To: WSDA Local Food Infrastructure Grants Review Team

From: WCA

RE: 3BR Custom Cuts processing facility endorsement



The WCA supports 3BR Custom Cuts in their effort to build a local meat processing facility in Ellensburg, Washington.


In 1925 the Washington Cattlemen's Association developed a statewide, grassroots organization that devoted itself to promoting agriculture and the cattle industry and today, 95 years later, that remains the hallmark of our association. We have dedicated ourselves to preserving, protecting, and promoting the beef industry through producer and consumer education, legislative participation, regulatory scrutiny, and legal intervention.

In terms of preserving, protecting, and promoting the cattle industry of Washington, WCA is leading the charge. WCA is, and continually strives to be, the respected voice of Washington's cattle industry. WCA works daily on the issues that are important to Washington cattle producers at both state and national level.

There are approximately 9,000 cattle owners in Washington. On average, these families have been operating their ranches for 47 years, some for over 100 years. Ranches in Washington are diverse in size and can be found in all 39 counties. Of the approximately 9,000 ranches and farms, about 6,000 have only ten head of cattle. Only 45 ranches have over 500 head but represent about 63% of the beef cattle inventory.

The fundamental purpose of this grant and the creation of 3BR Custom Cuts is to rebuild food supply chains by strengthening the capacity and resilience of local food infrastructure through increased meat processing capacity. This will assist Washington's farmers and ranchers with economic recovery after Covid-19 by improving their ability to process local meat and thereby increase farm and ranch profitability. This will benefit Washington consumers by rebuilding local food supply chains and increasing consumer access and availability to locally produced meats.

This project will build resiliency into Kittitas County with increased infrastructure for processing capacity as currently there is a 6-18 month wait time to process local meat. 3BR Custom Cuts will provide a much-needed facility for livestock producers thereby increasing farm viability as well as bringing more local food to Washington consumers.


Jeff Keane, President
Washington Cattlemen's Association



**Christopher Fuller
Fuller Consulting
19782 Santee Lane
Valley Center, CA 92082
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chris@meatchris.com**

Kelly Bacon, CDS
Ref application: CU-23-00001 3 BR Custom Cuts
Kelly.Bacon.cd@co.kittitas.wa.us

Dear Kelly Bacon,

As the advisor on the 3 BR Custom Cuts project specializing in the operations of inspected meat processing facilities, I want to take the opportunity to write to you detailing our plans for Water, Offal & Inedible Product disposal.

Water, Offal & Inedible Product Mitigation Plan for 3BR Custom Cuts

Wastewater:

Wastewater will come from typical office personnel lavatory and sink use and from the processing side of the building. The wastewater treatment and septic system will be engineered to handle the water and waste from the restrooms and breakroom, as well as water containing some blood, liquid fat, and/or cleaning solutions that will be carefully captured on the processing side of the building. All water and waste will be monitored and managed according to permit requirements and county regulations. To accomplish proper processing of wastewater, there will be a strong mitigation system in place to keep solids and biochemical oxygen demand (BOD) components from reaching the treatment system.

Blood – blood will be captured during harvest before it reaches the engineered floor drains. The facility is designed to capture blood in a way that helps keep it from flowing into the drains, thus also keeping the blood from reaching the treatment system.

Fat & Liquid Fat – fat will be properly disposed of by simply removing solids from the floor and placing them into, covered and refrigerated, holding barrels for inedible by-products. Solid fat will not be allowed to reach the floor drains. The systems and processes are created to have employees gather fat during processing. In addition, each drain has a grate to keep fat solids and meat scraps out. Liquid fat will be present during cooking operations. As some “grease” may flow into a floor drain, a grease trap will be installed to keep any fats, oils, and grease from reaching the treatment system. This trap will be serviced by a company that specializes in maintaining and cleaning these purposeful tools.

Manure – there will be manure present in the animal handling pens, as well as some areas of the harvest facility floor. Manure will be physically removed from those areas often, throughout the day. Some traces of manure may enter the wastewater system, but not in an amount that will hinder the ability of the system to treat the water properly.



Cleaning Solutions – cleaning and sanitizing solutions used in the facility will be organic grade and designed for sanitizing the food processing environment, as well as being antimicrobial to greatly minimize any risk of food borne illness. These cleaning and sanitizing solutions are approved by the FDA and USDA to be used in meat processing facilities, and the wastewater treatment system is designed to handle processing them.

Offal:

Proper and sanitary disposal of offal and inedible by-products is not only a regulatory matter enforced by the USDA, it is also the commitment of 3BR Custom Cuts to dispose of these materials properly for environmental reasons and community responsibility.

Inedible materials from harvest and meat cutting processes include solid waste such as hides, gristle, viscera and feces. 3BR Custom Cuts is acutely aware of the influence our business can have on the surrounding area if these materials are not disposed of in the proper fashion to keep the property and facility clean and sanitary.

The first step in the inedible materials disposal plan includes placing these materials in sealed containers, in an indoor refrigerated unit, to limit leakage and/or odor. Once properly stored, a licensed disposal company will pick up these materials, multiple times a week, so that there is no aging at the facility. The disposal company hauls these materials away and renders them into usable ingredients in the cosmetics, pharmaceutical and food manufacturing industries. They have a long-standing history of good service to the meat processing industry. The USDA also requires the proper disposal of inedible material and that the professional rendering company's information and license remain on file in the facility.

3BR Custom Cuts understands how to properly store and remove solid inedible waste from the facility and implement proven training, monitoring and management of the integrated systems, tools and procedures necessary to prevent any potentially concerning sights, sounds or odors.

If there are any concerns or questions related to the disposal of the solid waste or wastewater that is to be produced during processing at the 3 BR facility, please don't hesitate to reach out.

Best Regards,

A handwritten signature in black ink, appearing to read 'C Fuller'.

Christopher Fuller
Fuller Consulting