

Attachment D – Applicant Narrative

We are Scott and Kay Shelton, owners of Honest Cut Meats, llc. We reside at and have our business at 15450 Vantage Highway, Ellensburg, WA. This location is where we have owned and operated a custom exempt butcher shop and a specialty meat production shop for over 12 years.

Most of the entire Kittitas Valley community and neighborhood have been our customers for all of these years and many of you have obtained our services or purchased our jerky and sausage products recently.

We are reaching out to you, our neighbors, as well as the general public in our community to let you know that we are trying to improve our services that we provide to you. Up to this point, our butcher shop has been a Washington State Department of Agriculture inspected and approved meat processing plant. We maintain a custom exempt license and a food processing plant license from Washington State. We also maintain a meat and seafood market license with Kittitas County Health Department.

The improvement that we are going to make is to change from State inspected, to being USDA inspected and approved. We are not going to increase the size of our already existing meat shop, or our operating capacity, or the amount of animals that we currently process already. We would simply be doing our same operation as usual, but under USDA inspection so that you, the customer/producer will be able to legally sell your animals by the package or piece, instead of by the whole, half, or quarter carcass.

This change would also require that we install a Pre-fab 8 ft x 40 ft harvest module and adjoining 8' x 20' drip cooler (480 sq.ft) so that you can bring your beef, hog, lamb, goat, etc. to us live and it would be harvested, processed, packaged and frozen all under one operation and all under Federal inspection. A simple, turn key effort for you that would better maintain food safety and quality assurance.

This addition that we are making to our pre-existing Processing Plant is not going to be a feed lot situation and will not house any animals for any more than 4 – 6 hours. Just time enough for us to organize the harvest process for that day. Harvesting of the animals (no more than 5 per day) will be done indoors and silent with no more noise or odor than we have currently, which as you all know, is none. This capacity and harvest rate is the same level of operation that we currently operate at. Again, no size increase, just safety and quality increase.

All of our scraps, unwanted remains, and waste products will be contained and sealed, then stored in a less than 40 degree f. cooler at the end of each day, just as we do now. All waste products will be removed multiple times per week by professional services the same way we operate currently. We have and will maintain a rigid pest control program, also provided by a local professional company.

As we stated before, this improvement to our operation would be of tremendous benefit to you, the producer and our valued customer, by providing an improved state of the art facility, certified and inspected by the USDA.

Honest Cut Meats, LLC also applied for and was granted a Group B Public Water system designation on our well and water system in September 2013. We plan to install a 1200 gallon Septic System and infiltrator drain field to accommodate each days wash water from cleaning and disinfecting the Harvest Module after that days processing. We will also have a separate trap to catch that days blood release from each animal for a total of around 50 gallons per day. This will be added to the small remaining stomach contents and put in a licensed on-farm

compost system. We are working closely with the Kittitas County Health Department, Kittitas County Planning Department, and Ultra-Source Inc. to expertly and professionally help us design and implement this new, but small additional piece of equipment to ensure that we maintain the highest level of protection for our environment, wildlife, and way of life.

We already work closely with the local Fish Food Bank and we intend to continue that same great relationship of helping them to improve our local underprivileged enjoyment of life by providing much needed nutrition, while reducing hunger in our community.

We plan to still offer our smoked meats and specialty products, as well as our legendary Bacon and Smoked hams. This will all be done under USDA compliancy, so that you, the producer will be able to increase the products that you have to offer to your customers.

As you can see, many local businesses and companies will benefit from this improvement in our production and the services we will provide, thereby helping to stimulate the local economy. We are excited to begin this new improvement to our business, so that we can continue to serve and better serve you, our customers, and clients.

Please stop by anytime during our business hours. We'd love to explain our plan and show it to you, as it progresses.