

## PROJECT NARRATIVE

(Include responses as an attachment to this application)

To whom it may concern:

3BR Custom Cuts, LLC (3BR CC), will be located at 3200 Wilson Creek Road, Ellensburg, WA 98926. (Kittitas County Parcel #214534). The facility covers approximately 37,100 sf or approximately .85 acres. The facility will be designed in a manner that is intended to match and blend into the area around it. This is a top-of-the-line meat processing facility which customers from all over the area will bring their animals to 3BR meat processing. Animals will be off-loaded into a holding pen, and then be moved into the Harvest Room, moved into one of two coolers, then cut and wrapped, and then moved into the freezer for customer pick-up.

3BR will consist of the following buildings and systems:

1-77'x 60' Holding Pen

1-10,000 sf Processing Facility

1-30'x 95' Parking Lot for customers and employees (Or per county requirements)

1-30'x 90' Septic

1-30'x 90' Reserve Septic

1-30'x 30 Shed (Existing)

There will be a standard septic system installed at the NE section of the lot and the well will be installed at the SW corner of the lot. The office will be located approximately in the center of the lot for easy access for both customers and employees. The West and South boundaries of the lot will have trees planted for beautification and privacy screens for the surrounding neighbors. Attached is a copy of the intended layout of the complete facility and lot use.

Belsaas & Smith will be overseeing and facilitating the 3 Phase power required for this project.

If you have any questions or comments, please feel free to call at your earliest convenience.

Sincerely,

Brandon Drexler  
Belsaas & Smith Construction,

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APR 04 2023

Kittitas County CDS

**10. Narrative project description (include as attachment): Please include at minimum the following information in your description: describe project size, location, description of water system, sewage disposal and all qualitative features of the proposal; include every element of the proposal in the description.**

Part #2 of the narrative:

Scott and Bonnie Toland are cattle ranchers in Ellensburg. They are first and foremost stewards of the land on 3 Boots Ranch, attentively managing the soil and water through each season, for forage regeneration and continuing sustainability. They own the 40 acres they ranch on and also lease some additional acreage in Ellensburg.

3BR Custom Cuts, a registered Washington State corporation, is a business entity independent from their cattle ranch. The brand-new facility will be a local USDA certified full-service meat processing operation serving the local region.

The processing facility will encompass approximately 3 acres of a 15-acre parcel, owned by the Tolands, which is adjacent to the acreage where they graze their cattle. There will be no feedlot, or area for extended stay for any livestock to be processed. The short-term livestock holding pens will not collect any volume of natural animal waste, as they will be cleaned throughout the day. There will be a separate internal refrigeration space to accommodate the sealed containers containing offal. This eliminates outside exposure and possible odor. These sealed containers will be picked up multiple times a week, by a professional service, and the contents will be processed safely and appropriately.

The maximum processing capacity is 20-30 animals a day depending on species, during common operating hours, Monday-Friday. An exception will be our efforts to accommodate hunters, during hunting season. The management, handling, filtering, separation, cleaning and treatment of all water used will meet all environmental requirements. Estimated daily water is calculated to be 3,000 gallons per day. Vehicles entering and exiting our facility have been determined not to negatively impact, nor significantly increase the current traffic flow or access to the nearby local properties and businesses.

The overall layout of the structures on the land is low density and operates with very low disturbance. The facility itself will be approximately 10,000 square feet. We've included a picture of what the outside of our building will look similar to. We're basing our architectural design on this attractive elevation, including the ranch influenced exterior color. We're also taking additional steps to ensure the external presentation and internal systems meet all local recommendations and all U.S.D.A specifications. 3BR Custom Cuts has hired a meat processing facility expert as a specialist consultant to lead the entire process from site development, to USDA certification, to training, to operation of the facility.

Bonnie and Scott have proven and measurable experience in ranching, business development, sales and marketing. They are also recognized philanthropists dedicated to contributing to and serving their community. They generously educate, mentor, and support the next generation that will guide the future of sustainable and regenerative agriculture.

With intent to address a community need, Scott and Bonnie have chosen 3BR Custom Cuts to be a properly sized, vertically integrated community resource to address the necessity for more local meat processing facilities in the region. There are no plans for future expansion. The business has already pledged to help feed the community's hunger through their partnership with the local food bank, Friends in Service to Humanity (FISH).

3BR Custom Cuts processing facility will also contribute to our county's economy by investing in skilled job training and providing well-paying jobs in an industry that is essential. The company will also be seeking a B-Corp certification - a certified designation that means this business is meeting the highest standards of verified performance, accountability, and transparency on factors from employee benefits and charitable giving to supply chain practices and input materials.

This project will add notable resources to Kittitas County by providing increased infrastructure, capacity, and capabilities, as currently there is commonly a 6-12 month wait time to process local meat in our area. 3BR Custom Cuts will provide a much-needed facility for livestock producers and it will address a community need by establishing a USDA certified processing facility to process agricultural meat commodities into products for local purveyors.

Washington has a desperate need for processing infrastructure for small farms and ranches. Decades of decreasing cattle inventory have progressed faster and greater than national averages according to the USDA. Can this be explained by a lack of affordable processing for small farms and ranches? We're confident there is substantial evidence to validate that belief.

3BR Custom Cuts is considered a "niche" processor by the USDA. According to USDA-NASS, in Washington in 2021, 1,120,000 cattle, 18,300 sheep, 23,000 hogs and 1,500 goats were slaughtered. Calculating expected throughput, based on maximum annual capacity of between 5,200 and 7,800 head [prorated by species], our facility would represent just 0.67 percent of the recent total annual livestock harvest in the state of Washington.

Much groundwork has been done already to move this important and exciting infrastructure project forward for Kittitas County. Please see the attached letters of support.

3BR Custom Cuts has contracted with an experienced professional consultant to oversee the overall processing facility operational needs. Financing has been secured for the entire project. A General Contractor has also been hired. Brandon Drexler, a partner at Belsaas & Smith, is overseeing the construction project, with a goal of 3BR Custom Cuts opening in the 2<sup>nd</sup> quarter of 2024.

The new processing facility will help boost local food supply chains by strengthening the capabilities and responsiveness of local food infrastructure and service through increased meat processing capacity and thereby will help increase area farm and ranch profitability. There will be a reduction of transportation costs for many of the ranchers no longer having to travel long distances to have their livestock processed. This reduces the overall carbon footprint as well. This will benefit Washington consumers by rebuilding local food supply chains and increasing consumer access and availability to locally produced meats.

The 3BR Custom Cuts project is necessary, meaningful, timely, and important.

We thank you for considering our efforts to foster a vibrant local food ecosystem that benefits our region's farmers, ranchers and community.

**12.A conditional use or administrative conditional use permit may be granted when the following criteria are met. Please describe in detail how each criteria from KCC 17.60A.015 is met for this particular project (attach additional sheets as necessary):**

- A. The proposed use is essential or desirable to the public convenience and not detrimental or injurious to the public health, peace, or safety or to the character of the surrounding neighborhood.

**The state-of-the-art meat processing facility will be USDA certified, meeting the upmost health and safety standards in its operations. The overall layout of the structures on the land is low density and operates with very little disturbance. The agricultural activity is in keeping with surrounding neighborhoods.**

- B. The proposed use at the proposed location will not be unreasonably detrimental to the economic welfare of the county and that it will not create excessive public cost for facilities and services by finding that:
  - I. It will be adequately serviced by existing facilities such as highways, roads, police and fire protection, irrigation and drainage structures, refuse disposal, water and sewers, and schools; or
  - II. The applicant shall provide such facilities; or
  - III. The proposed use will be of sufficient economic benefit to offset additional public costs or economic detriment.

**The use and location of the meat processing facility makes it customer and employee friendly. Wilson Creek Road is a very accessible road. The location is easily serviced as resources and infrastructure have long been established and utilized in the area. There is significant economic benefit to the County of Kittitas, it has been estimated as a few hundred thousand dollars a year in sales tax alone. This does not include the initial economic investment of the construction of structures, or the jobs and service contracts created through the processing facility or the economic benefit to the ranchers and producers utilizing the services of the facility.**

- C. The proposed use complies with relevant development standards and criteria for approval set forth in this title or other applicable provisions of Kittitas County Code.

**Agricultural processing complies and falls under the zoning and use for the location of the meat processing facility (KCC 17.08.032) the construct of all structures will meet all development standards and criteria as outlined by the codes set by Kittitas County.**

- D. The proposed use will mitigate material impacts of the development, whether environmental or otherwise.

**3BR Custom Cuts is committed to going above and beyond in mitigating any development impacts whether environmental or otherwise. Including planting of trees for beautification of the site. Our general contractor will work the county agencies to ensure we have minimal impacts to the land.**

E. The proposed use will ensure compatibility with existing neighboring land uses.

**Agricultural processing complies and falls under the current zoning and neighboring land use (KCC 17.08.032)**

F. The proposed use is consistent with the intent and character of the zoning district in which it is located.

**Agricultural processing complies and is consistent with the intent and character of the zoning district in which it is being built.**

- G. For conditional uses outside of Urban Growth Areas, the proposed use:
- a. Is consistent with the intent, goals, policies, and objectives of the Kittitas County Comprehensive Plan, including the policies of Chapter 8, Rural and Resource Lands;
  - b. Preserves "rural character" as defined in the Growth Management Act (RCW 36.70A.030(16\*\*));
  - c. Requires only rural government services; and
  - d. Does not compromise the long term viability of designated resource lands.