



NAPA COUNTY
CONSERVATION, DEVELOPMENT & PLANNING DEPARTMENT
 1195 Third Street, Suite 210, Napa, California, 94559 • (707) 253-4417

APPLICATION FOR USE PERMIT

FOR OFFICE USE ONLY

ZONING DISTRICT: IP:AC

Date Submitted: 12/11/08

REQUEST: Wine production facility with associated crush, barrel storage, case storage & shipping. Winery, business admin, lab, etc

Date Complete: _____

Date Published: _____

ZA CDPC BS APPEAL

Hearing _____

Action _____

TO BE COMPLETED BY APPLICANT
 (Please type or print legibly)

Applicant's Name: David Busby

Telephone #: 707 254 9820 Fax #: 707 254 9384 E-Mail: davidsoffice@aol.com

Mailing Address: 455 Technology Wy, Napa CA 94558
No. Street City State Zip

Status of Applicant's Interest in Property: FREE OWNER

Property Owner's Name: David Busby

Telephone #: () - - Fax #: () - - E-Mail: _____

Mailing Address: Same as above
No. Street City State Zip

Site Address/Location: Technology Way Napa
No. Street City State Zip

Assessor's Parcel #: 057-250-023 Existing Parcel Size: 1.28 Acres

I certify that all the information contained in this application, including but not limited to the information sheet, water supply/waste disposal information sheet, site plan, floor plan, building elevations, water supply/waste disposal system site plan and toxic materials list, is complete and accurate to the best of my knowledge. I hereby authorize such investigations including access to County Assessor's Records as are deemed necessary by the County Planning Division for preparation of reports related to this application, including the right of access to the property involved.

[Signature] 11-11-08
Signature of Applicant Date
DAVID BUSBY
Print Name

[Signature] 11-11-08
Signature of Property Owner Date
DAVID BUSBY
Print Name

TO BE COMPLETED BY CONSERVATION, DEVELOPMENT AND PLANNING DEPARTMENT

*Application Fee Deposit: \$ 8500.00 Receipt No. 71807 Received by: ST/TA Date: 12/11/08

*Total Fees will be based on actual time and materials

INFORMATION SHEET

I. USE

- A. Description of Proposed Use (attached detailed description as necessary) (including where appropriate product/service provided): Winery Facility with Associated CRUSH, barrel storage, CASE STORAGE AND SHIPPING - Winery business administration, Laboratory, etc.
- B. Project Phases: ☒ one ☐ two ☐ more than two (please specify): _____
- C. Estimated Completion Date for Each Phase: Phase 1: 12/2009 Phase 2: _____
- D. Actual Construction Time Required for Each Phase: ☐ less than 3 months
☒ More than 3 months
- E. Related Necessary On- And Off-Site Concurrent or Subsequent Projects: NONE
- F. Additional Licenses/Approval Required:
District: Napa Sanitation Regional: _____
State: ABC LICENSE Federal: _____

II. BUILDINGS/ROADS/DRIVEWAY/LEACH FIELD, ETC.

- A. Floor Area/Impervious area of Project (in square ft): 1st Floor Bldg = 17,484 SF
Proposed total floor area on site: = 18,162
Total development area (building, impervious, leach field, driveway, etc.) 55,822 SF
New construction: _____
existing structures or portions thereof to be utilized: 0
existing structures or portions thereof to be moved: 0 PREVIOUS AREA = 11,160 SF
- B. Floor Area devoted to each separate use (in square ft):
living: 0 storage/warehouse: 16,806 SF offices: 1,356 SF
sales: 0 caves: 0 other: _____
septic/leach field: 0 roads/driveways: _____
- C. Maximum Building Height: existing structures: NA new construction: 26'
- D. Type of New Construction (e.g., wood-frame): CONCRETE TILT-UP/WOOD FRAME
- E. Height of Crane necessary for construction of new buildings (airport environs): 45'
- F. Type of Exterior Night Lighting Proposed: downward directed pole, soffit, doorway
- G. Viewshed Ordinance Applicable (See County Code Section 18.106): Yes _____ No ☒
- H. Fire Resistivity (check one; If not checked, Fire Department will assume Type V - non rated):
☐ Type I FR ☐ Type II 1 Hr ☐ Type II N (non-rated) ☐ Type III 1 Hr ☐ Type III N
☐ Type IV H.T. (Heavy Timber) ☐ Type V 1 Hr. ☐ Type V (non-rated)
(Reference Table 6 A of the 2001 California Building Code)

III. PARKING

	Existing	Proposed
A. Total On-Site Parking Spaces:	<u>0</u>	<u>26</u>
B. Customer Parking Spaces:	<u>0</u>	<u>0</u>
C. Employee Parking Spaces:	<u>0</u>	<u>26</u>
D. Loading Areas:	<u>0</u>	<u>1</u>

IV. TYPICAL OPERATION

	<u>Existing</u>	<u>Proposed</u>
A. Days of Operation:	<u>0</u>	<u>5</u>
B. Expected Hours of Operation:	<u></u>	<u>7³⁰ am 6³⁰ pm</u>
C. Anticipated Number of Shifts:	<u></u>	<u>1</u>
D. Expected Number of Full-Time Employees/Shift:	<u></u>	<u>3</u>
E. Expected Number of Part-Time Employees/Shift: <i>CRUSH & BOTTLE PERIODS</i>	<u></u>	<u>8</u>
F. Anticipated Number of Visitors	<u></u>	<u></u>
• busiest day:	<u></u>	<u>2</u>
• average/week:	<u></u>	<u>5</u>
G. Anticipated Number of Deliveries/Pickups	<u></u>	<u></u>
• busiest day:	<u></u>	<u>8</u>
• average/week:	<u></u>	<u>5</u>

V. SUPPLEMENTAL INFORMATION FOR SELECTED USES

A. Commercial Meeting Facilities Food Serving Facilities		
• restaurant/deli seating capacity:	<u></u>	<i>N/A</i>
• bar seating capacity:	<u></u>	
• public meeting room seating capacity:	<u></u>	
• assembly capacity:	<u></u>	
B. Residential Care Facilities (6 or more residents) Day Care Centers		
• type of care:	<u></u>	<u></u>
• total number of guests/children:	<u></u>	<u></u>
• total number of bedrooms:	<u></u>	<u></u>
• distance to nearest existing/approved facility/center:	<u></u>	<u></u>



Napa County Department of Environmental Management
CUPA-Related Business Activities Form

Business Name: _____

Business Address: _____

Contact: _____ Phone #: _____

A. HAZARDOUS MATERIALS

Have on site (for any purpose) hazardous materials at or above 55 gallons for liquids, 500 pounds for solids, or 200 cubic feet for compressed gases (include liquids in AST's and UST's or handle radiological materials in quantities for which an emergency plan is required pursuant to 10 CFR Parts 30, 40 or 70?

☐ YES ☒ NO

B. UNDERGROUND STORAGE TANKS (UST's)

1. Own or operate underground storage tanks?

☐ YES ☒ NO

2. Intend to upgrade existing or install new UST's?

☐ YES ☒ NO

C. ABOVE GROUND STORAGE TANKS (AST's)

Own or operate AST's above these thresholds:

- Any tank capacity with a capacity greater than 660 gallons, or
- The total capacity for the facility is greater than 1,320 gallons?

☐ YES ☒ NO

D. HAZARDOUS WASTE

1. Generate hazardous waste?

☐ YES ☒ NO

2. Recycle more than 220 lbs/month of excluded or exempted recyclable materials (per H&SC §25143.2)?

☐ YES ☒ NO

3. Treat hazardous waste on site?

☐ YES ☒ NO

4. Treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)?

☐ YES ☒ NO

5. Consolidate hazardous waste generated at a remote site?

☐ YES ☒ NO

E. OTHER

1. Does the business activity include car/fleet washing, mobile detailing, auto-body related activities?

☐ YES ☒ NO

2. Does the business handle Extremely Hazardous Substances in amounts that would qualify for the Risk Management Program? Some examples and their thresholds common to Napa County include: Ammonia – 500 lbs, Sulfur Dioxide – 500 lbs, Chlorine – 500 lbs.

☐ YES ☐ NO

WATER SUPPLY/WASTE DISPOSAL INFORMATION SHEET

	<u>Domestic</u>	<u>Emergency</u>
I. WATER SUPPLY		
A. Proposed source of Water (eg., spring, well, mutual water company, city, district, etc.):	<u>City</u>	<u>City</u>
B. Name of Proposed Water Supplier (if water company, city, district): annexation needed?	<u>AMERICAN CANYON</u> Yes ___ No <u>X</u>	<u> </u> Yes ___ No <u>X</u>
C. Current Water Use (in gallons/day): Current water source:	<u>Ø</u>	<u>Ø</u>
D. Anticipated Future Water Demand (in gallons/day):	<u>800 at OCCASIONAL PEAK PERIODS</u>	<u>-</u>
E. Water Availability (in gallons/minute):	<u>UNK.</u>	<u>UNK.</u>
F. Capacity of Water Storage System (gallons):	<u> </u>	<u>N/A</u>
G. Nature of Storage Facility (eg., tank, reservoir, swimming pool, etc.):	<u>TANK</u>	<u>N/A</u>
F. Completed Phase I Analysis Sheet (Attached):		
II. LIQUID WASTE		
	<u>Domestic</u> (sewage)	<u>Other</u> (please specify)
A. Disposal Method (e.g., on-site septic system on-site ponds, community system, district, etc.):	<u>District</u>	
B. Name of Disposal Agency (if sewage district, city, community system): annexation needed?	<u>WINERY WASTE ON-SITE SETTLING treatment & OFF-HAUL</u> <u>NAPA SANITATION</u> Yes ___ No <u>X</u>	
C. Current Waste Flows (peak flow in gallons/day):	<u>0</u>	<u> </u>
D. Anticipated Future Waste Flows (peak flows in gallons/day):	<u>800</u>	<u> </u>
E. Future Waste Disposal Capacity (in gallons/day):	<u>800</u>	<u> </u>
III. SOLID WASTE DISPOSAL		
A. Operational Wastes (on-site, landfill, garbage co., etc.):	<u>NAPA WASTE</u>	
B. Grading Spoils (on-site, landfill, construction, etc.):	<u>NONE</u>	
IV. HAZARDOUS/TOXIC MATERIALS (Please fill out attached hazardous materials information sheet, attached)		
A. Disposal Method (on-site, landfill, garbage co., waste hauler, etc.):	<u>Ø</u>	<u> </u>
B. Name of Disposal Agency (if landfill, garbage co., private hauler, etc.):	<u>Ø</u>	<u> </u>

TRAFFIC INFORMATION

Project Trip Generation							
Personnel / Visitors				Vehicle Trips			
	Operations Daily M-F	Marketing Events Minimum Weekends	Maximum		Operations Daily M-F	Marketing Events Minimum Weekends	Maximum
Operating Hours	7-6						
Employees				Employee Trips			
Full-Time	3			Full-Time	7.2		
Seasonal Peak	8			Seasonal Peak	16		
Peak Hours				Peak Hours			
Total Employees	11			Total Employee Trips	23.20	peak	seasonal
				over yr daily AVG / day	9.97		
Event Support Staff	0			Event Support Staff	0		
Full-Time				Full-Time			
Seasonal Peak				Seasonal Peak			
Total Support Staff				Total Support Staff Trips	0		
Visitors	1			Visitor Trips	1.9		
Peak Hours				Peak Hours			
Total Visitors	1			Total Visitor Trips	1.9		
				Total Trucks - Deliveries, Shipping, etc. Trips			
				CRUSH - PEAK	2.5		
Grand Total	12			CRUSH AVG. over yr.	.29		
				CASE SHIP. etc.	.25		
				MAT'L'S.	.28		
Provide supporting documentation for trip generation rates				0 = existing			
Submit separate spreadsheets for existing & proposed operations, include a trip generation grand total.				100% = proposed			
				28.13 + peak			
				12.89 - avg.			

	Number of People Onsite				
	Full-Time	Seasonal Peak	Marketing Events	Marketing Events	Marketing Events
No. Employees	3	11	0	0	2
Support Staff, caterers, clean-up, etc.					
Visitors	1				
Residents	0	0			
Grand Total					

APPS-Traffic Information

**USE PERMIT APPLICATION
SUPPLEMENTAL INFORMATION SHEET
FOR WINERY USES**

1. **Operations.** (In the blank in front of each operation, place an "E" for Existing, a "P" for Proposed, an "X" for Expanding, or an "N" for None.)

- | | |
|--|---|
| a. <u>P</u> crushing | g. <u>N</u> underground waste disposal |
| b. <u>P</u> fermentation | h. <u>N</u> above-ground waste disposal |
| c. <u>P</u> barrel ageing | i. <u>P</u> administration office |
| d. <u>P</u> bottling | j. <u>P</u> laboratories |
| e. <u>P</u> case goods storage | k. <u>N</u> daycare |
| f. <u>N</u> caves: | l. <u>P</u> tours/tastings: |
| use: | <u>N</u> public drop-in |
| ___ barrel storage | <u>P</u> public by appointment |
| ___ case goods storage | <u>P</u> wine trade |
| ___ other _____ | m. <u>P</u> retail wine sales |
| accessibility to public: | <u>N</u> public drop-in |
| ___ none – no visitors/tours/events | <u>P</u> public by appointment |
| ___ guided tours only | n. <u>N</u> public display of art or wine-related items |
| ___ public access – no guides/unescorted | o. <u>N</u> food preparation |
| ___ marketing events and/or temporary events | |

2. **Marketing Activities.** (Describe the nature of any marketing or educational events not listed above including the type of events, whether public or private, frequency of events, average attendance, etc. Differentiate between existing and proposed activities. Attach additional sheets if necessary): NONE

3. **Food Service.** (Describe the nature of any food service including type of food, whether public or private, whether profit or non-profit, frequency of service, whether prepared on site or not, kitchen equipment, eating facilities, etc. Differentiate between existing and proposed food service. Attach additional sheets if necessary): NONE

4. **Production Capacity.**

- a. existing capacity: 0 date authorized: N/A
- b. current maximum actual production (year): N/A ()
- c. proposed capacity: 50,000 GAL/YR

5. **Grape Origin.** (Fill out a "Initial Statement of Grape Source" form if establishing a new winery or expanding an existing winery development area and include with application form.)

6. **Winery Development Area.** (see **a** below - for existing winery facilities)
Will the project involve construction of additional facilities beyond the winery development area? N/A
7. **Total Winery Coverage.** (see **b** below - maximum 25% of parcel or 15 acres, whichever is less)
a. square feet/acres: 1,28 } TOTAL SITE 18,162 SF Building
b. percent of total parcel: 100%
8. **Production Facility.** (see **c** below - include the square footage of all floors for each structure)
a. square feet: 16808
9. **Accessory Use.** (see **d** below - maximum permitted 40% of the production facility)
a. square feet: 1356
b. percent of production facility: 8%

Marketing Definition: (paraphrased from County Code)

Marketing of Wine - Any activity conducted at the winery shall be limited to members of the wine trade, persons, who have pre-established business or personal relationships with the winery or its owners, or members of a particular group for which the activity is being conducted on a prearranged basis. Marketing of wine is limited to activities for the education and development of the persons or groups listed above with respect to wine which can be sold at the winery on a retail basis and may include food service without charge except to the extent of cost recovery when provided in association with such education and development but shall not include cultural and social events unrelated to such education and development.

Coverage and Use Definitions: (paraphrased from County Code)

- a. **Winery Development Area** - All aggregate paved or impervious or semi-permeable ground surface areas of the production facility which includes all storage areas (except caves), offices, laboratories, kitchens, tasting rooms and paved parking areas for the exclusive use of winery employees.
- b. **Winery Coverage** - The total square foot area of all winery building footprints, all aggregate paved or impervious ground surface areas of the production facility which includes all outside work, tank and storage areas (except caves); all paved areas including parking and loading areas, walkways, and access driveways to public or private roads or rights-of-way; and all above-ground wastewater and run-off treatment systems.
- c. **Production Facility** - (For the purpose to calculate the maximum allowable accessory use) The total square footage of all winery crushing, fermenting, bottling, bulk and bottle storage, shipping, receiving, laboratory, equipment storage and maintenance facilities, and employee-designated restrooms but does not include wastewater treatment or disposal areas which cannot be used for agricultural purposes.
- d. **Accessory Use** - The total square footage of area within winery structures used for accessory uses related to a winery that are not defined as "production facility" which would include offices, lobbies/waiting rooms, conference/meeting rooms, non-production access hallways, kitchens, tasting rooms (private and public areas), retail space areas, libraries, non-employee designated restrooms, art display areas, or any area within winery structures not directly related to wine production.

WINERY CALCULATION WORKSHEET

1. WINERY COVERAGE

All paved or impervious ground surface areas of the production facility:	
Footprint of all winery structures	17,484 + 27,178 imperv. = 44,662
Outside work areas	0
Tank areas	inside
Storage areas (excluding caves)	17,484
All paved areas:	
Parking areas	27,178 impervious AREA
Loading areas	inc.
Walkways	inc.
Access driveways to the public or private rd	N/A
Above-ground wastewater and run-off treatment systems:	
Wastewater pond or SDSD	N/A SDSD
Spray disposal field	N/A
Parcel size: <u>1.28</u> acres	Percent of winery coverage of parcel size:
Total winery coverage: <u>1.28</u> acres	<u>100</u> %

2. PRODUCTION FACILITY

Total square footage within structures and caves utilized for the following:	
Crushing	3,000 SF
Fermenting	3,000
Bottling	2,000
Bulk & bottle storage	7,600
Shipping	720
Receiving	-
Laboratory	170
Equipment storage & maintenance facilities (excludes fire protection facilities)	140
Employee-designated restrooms	128
Total square footage of production facility: <u>16,808</u>	

3. ACCESSORY USE

Total square footage within structures and caves utilized for the following:	
Office space	338
Lobbies/waiting rooms	100
Conference/meeting rooms	400
Non-production access hallways	118
Kitchens	0
Tasting rooms (private & public areas)	400
Retail space areas	0
Libraries	0
Visitor restrooms	0
Art display areas	0
Any other areas within the winery structure not directly related to production	0
Total square footage of accessory use space: <u>1,356</u>	
Percent of accessory use to production use: <u>8</u> %	