



A Tradition of Stewardship  
A Commitment to Service

**Environmental Management**

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**Steven Lederer**  
Director

**MEMORANDUM**

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| <b>To:</b> Napa County Planning Department<br>Kirsty Shelton, Planner | <b>From:</b> Napa County Environmental<br>Management Department<br>Kim Withrow, Sr. Env. Health Specialist                                  |
| <b>Date:</b> March 24, 2010   | <b>Re:</b> Use Permit Application for Mumm<br>Winery<br>Located at 8445 Silverado Trail<br>Assessor Parcel # 030-200-030<br>File #P09-00455 |

The application to establish a marketing plan including approval to use an existing commercial dishwasher to wash china after food and wine events for 20 people or less has been reviewed. Based upon our review of the submitted marketing plan and a site visit conducted on March 16, 2010, this department recommends approval of the application providing the following are included as conditions of approval:

1. During the site visit it was determined the area where the dishwasher is located could be improved to meet the California Retail Food Code (Cal Code) with minimal improvements. Prior to making any changes to the area, complete plans and specifications for the food preparation, service area(s), storage area(s) and the employee restrooms must be submitted for review and approval by this Department prior to issuance of any building permits for said areas. An annual permit will be required and will be issued for washing of china and very minimal food service. As stated in the project statement, the food must be prepared by Napa County permitted caterers only.
2. The sanitary waste septic system is sized to handle 890 gallons per day. The increased waste flows from the dishwasher and minimal food preparation may not cause the waste water generated to exceed this amount, if the average daily flow is exceeded the facility must reduce the amount of waste water generated or expand the sanitary waste system to handle the increased flow.
3. The existing employee break room located behind the restrooms and across the breezeway from the hospitality building is approved for employee use only. No food served to the public may be prepared or stored in this employee kitchen.

cc: Lorenzo Vega, Mumm Napa Valley, P.O. Drawer 500, Rutherford, CA 94573