NAPA COUNTY

Conservation, Development, and Planning Department



A Tradition of Stewardship A Commitment to Service

USE PERMIT APPLICATION

Before you file an application...

Before you submit your application materials, and generally as early in the process as possible, give the Planning Department a call at 707.253.4417 or send us an email at <u>cdp@countyofnapa.org</u> to schedule a Pre-Application Review Meeting. Pre-Application Meetings (or Pre-Apps) give you an opportunity to get initial feedback from County staff, to discuss the specific items which will need to be included in your submittal, and (as necessary) to review the property's history and the County's environmental sensitivity mapping. Pre-Application Meetings are a required part of the use permit review process; they also help the County provide a more thorough and efficient review process.

	Contents				
Page(s)					
3-4	Use Permit Checklist of Required Application Materials				
5-10	Use Permit Application Forms				
9-12	Supplemental Application for Winery Uses				
13	Initial Statement of Grape Source				
14	Water Supply/Waste Disposal Information Sheet				
15-16	Traffic Information Sheet				
17-18	Green House Gas Reduction Worksheet				
19-21	Water Availability Analysis - Phase I Study				
22-25	Hazardous Materials & Water Systems Information Sheets				
26	Glassy-Winged Sharpshooter Requirements*				
27	Adjoining Property Owner's List Requirements*				

*These sheets are informational and are for your use/ records. They need not be returned to the County with your application materials

Checklist of Required Application Materials

Please make sure that the following documents are complete and legible. Consistent with the State Permit Streamlining Act and Departmental policy, the Conservation, Development, and Planning Department will make an application completeness determination within thirty days of application submittal and the payment of all required initial fees.

□ Pre-Application Review Meeting with Planning Division Staff

Please call Supervising Planner Jessica Jordan at (707) 299-1355 or via email at jessica.jordan@countyofnapa.org to schedule.

Use Permit Application

The attached Use Permit Application forms must be completed in full and signed by the property owner or their authorized agent. Corporations, partnerships, and the like have special signature requirements as follows:

Corporations (whether for- or non-profit)

The chairman of the board OR the president or vice president AND either the secretary, assistant secretary, chief financial officer, or treasurer. Alternately, the application may be signed by any person who is authorized to do so by a corporate resolution (a copy of the resolution should be provided).

General Partnership

Any partner of the general partnership.

Limited Partnership

A general partner of the limited partnership. <u>Association</u>

The president or general manager of the association.

□ Application Fee

Total Fees will be based on actual time and materials. A deposit (amount of deposit will be determined at the Pre Application meeting) in the amount of **\$_______, check made payable to County of Napa.**

□ To-Scale Plans

Submit five 24" X 36", one 11" x 17" (or half-scale), and one 8^h x 11" copies of plans indicating the following. All plans must be to an identified architect's or engineer's scale and should legibly and comprehensively include the following details:

- 1. Name, address, and phone number of the owner of record, applicant, engineer, architect, and other project consultants as relevant.
- 2. Assessor's parcel numbers for all depicted parcels, north arrow (whenever possible, north should be at the top of the sheet), and graphic map scale.
- 3. Date of plan preparation (revised plans must be clearly indicated with a new date and marked "revised")
- 4. All property lines of the subject parcel(s) and the dimensions thereof.

- 5. Location and names of all streets and right-of-ways serving the parcel(s).
- 6. Topography and elevation information in sufficient detail to properly assess the relationship of the proposed project and/or use to sea level and the contour of the land. Total project cut, fill, and off-haul should be indicated.
- 7. Location and top-of-bank of all ponds and/or reservoirs on or directly adjacent to the parcel(s).
- 8. Existing and proposed drainage patterns, drainage courses, and any other drainage improvements.
- 9. Limits of the FEMA 100-year floodplain and/or floodway if any portion of the parcel(s) is located within a mapped flood zone.
- 10. Location, dimensions, property-line setbacks, and road setbacks (as applicable) of all existing and proposed improvements, including, without limitation: all existing and proposed structures, caves, waste disposal systems, septic system reserve areas, wells, access roads, parking areas, ADA parking spaces, and outdoor work areas (whether covered or uncovered).
- 11. If the project requests a modification to the County's Road and Street Standards- detailed information on the proposed modification and its environmental context.
- 12. Location and dimensions of all existing and proposed easements.
- 13. The areas (if any) that will be landscaped, with a description of the plant varieties, size and location of the materials to be planted and a description of proposed irrigation. The total square footage of proposed landscape areas should be indicated. Note-projects exceeding 5,000 sq.ft. (residential) or 2,500 sq.ft. (non-residential) of landscaping are subject to additional Water Efficient Landscape Ordinance requirements.
- 14. All existing trees with diameters at breast height (dbh) $\geq 8''$, with dbh, species, and whether the tree is to be removed or preserved indicated for each.
- 15. Temporary and/or permanent grading spoils storage/disposal areas.
- 16. Additional information as may be deemed necessary by the Planning Director on a project-specific basis.

IF YOUR PROJECT IS A WINERY, please also submit a single 24" X 36" copy of plans indicating the following. All plans must be to an identified architect's or engineer's scale and should legibly and comprehensively include the following details:

17. Marked-up site plan(s) showing existing and proposed "winery development area" and "winery coverage" in square feet. Please show your work and see the *Supplemental Application for Winery Uses* for definitions.

□ To-Scale Floor Plans

Submit five 24" X 36", one 11" x 17" (or half-scale), and one 8½" x 11" copies of all floor plans. All plans must be to an identified scale and should clearly indicate existing and proposed conditions. Floor plans should legibly and comprehensively include the following details:

- 1. Dimensions and area of all rooms, hallways, and covered or partially enclosed outdoor areas.
- 2. Use of each area within each structure.
- 3. Location of emergency exits.

IF YOUR PROJECT IS A WINERY, please also submit a single 24" X 36" copy of plans indicating the following. All plans must be to an identified architect's or engineer's scale and should legibly and comprehensively include the following details:

 Marked-up plan(s) showing existing and proposed interior and exterior "production area" and "accessory area" in square feet. Please show your work and see p. 11 for definitions.

□ To-Scale Building Elevations

Submit five 24" X 36", one 11" x 17" (or half-scale), and one 8%" x 11" copies of all elevations. Elevations should be to an identified architect's or engineer's scale and should clearly indicate the following existing and proposed information. If no elevation changes are proposed, photographs may be submitted in the place of scaled elevations.

- 1. All relevant dimensions.
- 2. Exterior materials.
- 3. Exterior colors.
- 4. Existing grade.
- 5. Finished grade.
- 6. Finished floor level.
- 7. Building height consistent with Figure 209-1 of the *1997 UBC Handbook*.

□ Site photographs

Submit color photographs of the site and its vicinity adequate to depict existing conditions at the time of application submittal.

□ Water Supply & Waste Disposal Information

- 1. For projects using groundwater- the attached Department of Public Works Phase 1 water study.
- 2. For projects served by a water utility- Water service willserve letter.
- 3. For projects served by a sewerage utility- Sewage disposal will-serve latter.

Technical Studies

The following studies are generally required unless waived by County Planning Staff at or following a Pre-Application Review Meeting. Please see County Planning Staff for a list of pre-qualified consultants.

- 1. Traffic Study
- 2. Archeological/Cultural Resources Study
- 3. Historic Resources Study
- 4. Biological Study Includes Spring Botanical Survey
- Special Studies (The following may be required on a project-specific basis at the discretion of the Planning Director.)
 - ____ Noise Study
 - _____ Aviation Compatibility Study
 - _____ Visual Impacts Study (Generally includes photographic simulations)
 - Geological/Geotechnical Hazard Report
 - _____ Hydrology (runoff pre- and post-project) Analysis
- _____ Hydraulic (flood impact) Analysis
- _____ Other:_____
 - ____ Other: _____

□ Additional Information Required by the Department of Environmental Management:

- 1. Soil Evaluation Report if an on-site septic system is planned.
- Engineering Feasibility Report if an on-site pond system or engineered septic system is proposed OR if peak waste flows exceed 1,500 gallons per day.
- Water System Feasibility Report if the water supply system will serve 25 or more people inclusive of both employees and visitors.
- 4. Water and/or Sewage Disposal Easement if an off-site spring, well, reservoir, storage tank or individual sewage disposal system is proposed.
- 5. Toxic, Hazardous, or Highly Flammable Materials Use and/or Storage List.
- 6. Identify whether any proposed kitchen facilities will be for employees ONLY, low risk, or commercial.

Please Note

While this checklist includes all information generally required to process a Use Permit application, it is primarily focused on winery uses. Additional information may be required at the discretion of the Planning Director, and in particular in those cases where non-winery commercial uses (such as restaurants) are proposed. **The Planning Division will make every effort to identify any additional required information at or directly following the Pre-application Review Meeting.**

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A Tradition of Stewardship A Commitment to Service

Napa County Conservation, Development, and Planning Department

1195 Third Street, Suite 210, Napa, California, 94559 phone (707) 253-4417 web www.countyofnapa.org/cdp/ email cdp@countyofnapa.org

Use Permit Application

	To be comp	leted by Planning staff			
Application Type:					
Date Submitted:	Resubmittal(s):	D	ate Complete: _		
Request:					
*Application Fee Deposit: \$	Receipt No	Received by:			
	To be con	*1oti npleted by applicant	al Fees will be bas	ed on actual time and	d materials
Project Name:					
Assessor's Parcel №:		Existing Parc	Existing Parcel Size:		ac.
Site Address/Location:	Street	City	State	Zip	
Primary Contact: Own	er 🗌 Applicant	Representative (attorney, engi	neer, consultin	g planner, etc.)	
Property Owner:					
	Street E-Mail:	City	State	Zip	
Applicant (if other than property own	er):				
Mailing Address:			State	Zip	
Representative (if applicable):					
Mailing Address:	Street	City	State	Zip	
Telephone №()	E-Mail:				

Use Permit Information Sheet

Use	
Narrative description of the proposed use (please attach additional shee	ts as necessary):
What, if any, additional licenses or approvals will be required to allow th	e use?
District	Regional
State	Federal
Improvements	
Narrative description of the proposed on-site and off-site improvements	(please attach additional sheets as necessary):

Improvements, cont.		
Total on-site parking spaces:	existing	proposed
Loading areas:	existing	proposed
Fire Resistivity (check one; if not checked, Fire Marshal	l 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 Timbo (for reference)	er) Type V 1 Hr. Tree, please see the latest version of the Californ	ype V (non-rated) ia Building Code)
Is the project located in an Urban/Wildland Interface a	irea? 🗌 Yes 🗌 No	
Total land area to be disturbed by project (include stru	ctures, roads, septic areas, landscaping, etc):	acres
Employment and Hours of Operation	on	
Days of operation:	existing	proposed
Hours of operation:	existing	proposed
Anticipated number of employee shifts:	existing	proposed
Anticipated shift hours:	existing	proposed
Maximum Number of on-site employees:		
10 or fewer 11-25 greater that	an 25 (specify number)	
Alternately, you may identify a specific number of on-si	ite employees:	
other (specify number)		

Certification and Indemnification

Applicant certifies that all the information contained in this application, including all information required in the Checklist of Required Application Materials and any supplemental submitted information 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 his/her knowledge. Applicant and property owner 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*.

Pursuant to Chapter 1.30 of the Napa County Code, as part of the application for a discretionary land use project approval for the project identified below, Applicant agrees to defend, indemnify, release and hold harmless Napa County, its agents, officers, attorneys, employees, departments, boards and commissions (hereafter collectively "County") from any claim, action or proceeding (hereafter collectively "proceeding") brought against County, the purpose of which is to attack, set aside, void or annul the discretionary project approval of the County, or an action relating to this project required by any such proceeding to be taken to comply with the California Environmental Quality Act by County, or both. This indemnification shall include, but not be limited to damages awarded against the County, if any, and cost of suit, attorneys' fees, and other liabilities and expenses incurred in connection with such proceeding that relate to this discretionary approval or an action related to this project taken to comply with CEQA whether incurred by the Applicant, the County, and/or the parties initiating or bringing such proceeding. Applicant further agrees to indemnify the County for all of County's costs, attorneys' fees, and damages, which the County incurs in enforcing this indemnification agreement.

Applicant further agrees, as a condition of project approval, to defend, indemnify and hold harmless the County for all costs incurred in additional investigation of or study of, or for supplementing, redrafting, revising, or amending any document (such as an EIR, negative declaration, specific plan, or general plan amendment) if made necessary by said proceeding and if the Applicant desires to pursue securing approvals which are conditioned on the approval of such documents.

In the event any such proceeding is brought, County shall promptly notify the Applicant of the proceeding, and County shall cooperate fully in the defense. If County fails to promptly notify the Applicant of the proceeding, or if County fails to cooperate fully in the defense, the Applicant shall not thereafter be responsible to defend, indemnify, or hold harmless the County. The County shall retain the right to participate in the defense of the proceeding if it bears its own attorneys' fees and costs, and defends the action in good faith. The Applicant shall not be required to pay or perform any settlement unless the settlement is approved by the Applicant.

Print Name of Property Owner

Print Name Signature of Applicant (if different)

Signature of Property Owner

Signature of Applicant

Date

Date

Supplemental Application for Winery Uses

Operations

Please indicate whether the activity or uses below already application, whether they are <u>NEWLY PROPOSED</u> as part				
Retail Wine Sales	Existing	Expanded	Newly Proposed	None
Tours and Tasting- Open to the Public	Existing			
Tours and Tasting- By Appointment	Existing	Expanded	Newly Proposed	None
Food at Tours and Tastings	Existing	Expanded	Newly Proposed	None
Marketing Events*	Existing	Expanded	Newly Proposed	None
Food at Marketing Events	Existing	Expanded	Newly Proposed	None
Will food be prepared	o	n-Site? Ca	tered?	
Public display of art or wine-related items	Existing	Expanded	Newly Proposed	None
* Please see definition of "Marketing," at Napa County Co	ode §18.08.370			
Production Capacity *				
Please identify the winery's				
Existing production capacity:	gal/y Per pern	nit Nº:	Permit date	:
Current maximum <u>actual</u> production:		gal/y For what yea	ar?	
Proposed production capacity:	gal/	4		
* For this section, please see "Winery Production Process,	" at page 11.			
Visitation and Hours of Operation				
Please identify the winery's				
Maximum daily tours and tastings visitation:		existing		proposed
Average daily tours and tastings visitation ¹ :		existing		proposed
Visitation hours (e.g. M-Sa, 10am-4pm):		existing		proposed
Non-harvest Production hours ² :		existing		proposed

¹ Average daily visitation is requested primarily for purposes of environmental review and will not, as a general rule, provide a basis for any condition of approval limiting allowed winery visitation. ² It is assumed that wineries will operate up to 24 hours per day during crush.

Grape Origin

All new wineries and any existing (pre-WDO) winery expanding beyond its winery development area must comply with the 75% rule and complete the attached "Initial Statement of Grape Source". See Napa County Code §18.104.250 (B) & (C).

Marketing Program

Please describe the winery's proposed marketing program. Include event type, maximum attendance, food service details, etc. Differentiate between existing and proposed activities. Please also include a description of proposed *social*, *cultural*, or *business* marketing events should any be proposed. (Attach additional sheets as necessary.):

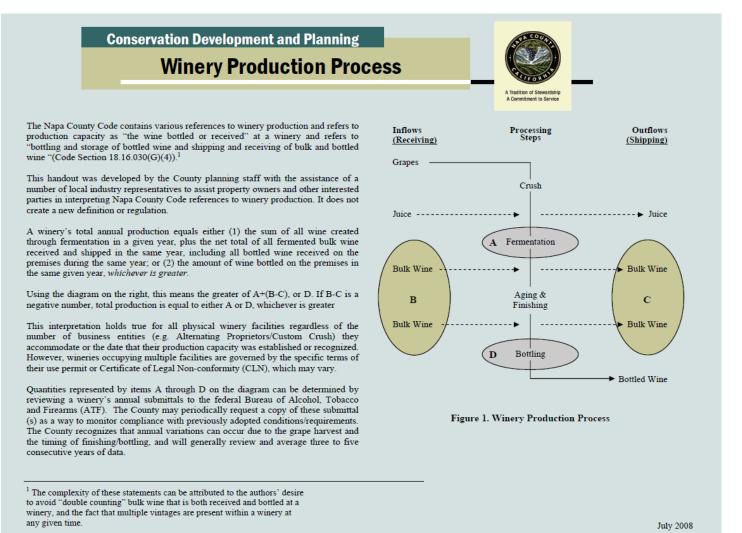
Food Service

Please describe the nature of any proposed food service including type of food, frequency of service, whether prepared on site or not, kitchen equipment, eating facilities, etc. Please differentiate between existing and proposed food service. (Attach additional sheets as necessary.)

Definitions

The below are paraphrased from County Code, please see referenced code sections for full text.

- 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. *See Napa County Code* §18.104.210
- **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. *See Napa County Code* §18.104.220
- 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. *See Napa County Code* §18.104.200
- 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. *See Napa County Code* §18.104.200



Winery Coverage and Accessory/Production Ratio

Winery Development Area. Consistent with the definition at "a.," at page 11 and with the marked-up site plans included in your submittal, please indicate your proposed winery development area. If the facility already exists, please differentiate between existing and proposed.

Existing		sq. ft.				_acres
Proposed		sq. ft.				_acres
Winery Coverage. Consistent your proposed winery covera				up site plans inc	luded in your submitta	l, please indicate
	sq. ft			acres		% of parcel
<u>Production Facility</u> . Consister proposed <i>production</i> square						lease indicate your
Existing		sq. ft.	Proposed	I		sq. ft.
<u>Accessory Use</u> . Consistent w proposed <i>accessory</i> square for production facility)	ootage. If the facility alreac	y exists, please diffe			l proposed. (maximum	= 40% of the
Existing		sq. ft.			% of	production facility
Proposed		sq. ft.			% of	production facility
Caves and Crushp	ads					
If new or expanded caves are	proposed please indicate	which of the followi	ng best descri	bes the public ac	ccessibility of the cave s	space:
None – no visitors/tours	/events (Class I)	Guided To	urs Only (Clas	s II)	Public Access	(Class III)
Marketing Events and/or	r Temporary Events (Class	II)				
Please identify the winery's.						
Cave area	Existing:		sq. ft.	Proposed:		sq. ft.
Covered crush pad area	Existing:		sq. ft.	Proposed:		sq. ft.
Uncovered crush pad area	Existing:		sq. ft.	Proposed:		sq. ft.

Pursuant to Napa County Zoning Ordinance Sections 12419(b) and (c), I hereby certify that the current application for establishment or expansion of a winery pursuant to the Napa County Winery Definition Ordinance will employ sources of grapes in accordance with the requirements of Section 12419(b) and/or (c) of that Ordinance.

Owner's Signature

Date

Letters of commitment from grape suppliers and supporting documents may be required prior to issuance of any building permits for the project. Recertification of compliance will be required on a periodic basis. Recertification after initiation of the requested wine production may require the submittal of additional information regarding individual grape sources. Proprietary information will not be disclosed to the public.

Water Supply/ Waste Disposal Information Sheet

Water Supply

Please attach completed Phase I Analysis sheet.	Domestic	Emergency
Proposed source of water (e.g., spring, well, mutual water company, city, district, etc.):		
Name of proposed water supplier (if water company, city, district):		
Is annexation needed?	Yes No	Yes No
Current water use:	gallons	per day (gal/d)
Current water source:		
Anticipated future water demand:	gal/d	gal/d
Water availability (in gallons/minute):	gal/m	gal/m
Capacity of water storage system:	gal	gal
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):		
Liquid Waste	Domestic	Other
Type of waste:	sewage	
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):		
Name of disposal agency (if sewage district, city, community system):		
Is annexation needed?	Yes No	Yes No
Current waste flows (peak flow):	gal/d	gal/d
Anticipated future waste flows (peak flow):	gal/d	gal/d
Future waste disposal design capacity:	gal/d	gal/d

Grading Spoils Disposal

Where will grading spoils be disposed of? (e.g. on-site, landfill, etc. If off-site, please indicate where off-site):

Winery Traffic Information / Trip Generation Sheet

Traffic during a Typical We	ekday		
Number of FT employees:	x 3.05 one-way trips per employee	=	daily trips.
Number of PT employees:	x 1.90 one-way trips per employee	=	daily trips.
Average number of weekday visitors:	/ 2.6 visitors per vehicle x 2 one-way trips	=	daily trips.
Gallons of production:	/ 1,000 x .009 truck trips daily ³ x 2 one-way trips	=	daily trips.
	Total	=	daily trips.
	Number of total weekday trips x .38	=	PM peak trips.
Traffic during a Typical Sat	urday		
Number of FT employees (on Saturdays):	x 3.05 one-way trips per employee	=	daily trips.
Number of PT employees (on Saturdays):	x 1.90 one-way trips per employee	=	daily trips.
Average number of weekend visitors:	/ 2.8 visitors per vehicle x 2 one-way trips	=	daily trips.
	Total	=	daily trips.
	Number of total Saturday trips x .57	=	PM peak trips.
Traffic during a Crush Satu	ırday		
Number of FT employees (during crush): _	x 3.05 one-way trips per employee	=	daily trips.
Number of PT employees (during crush): _	x 1.90 one-way trips per employee	=	daily trips.
Average number of weekend visitors:	/ 2.8 visitors per vehicle x 2 one-way trips	=	daily trips.
Gallons of production:	/ 1,000 x .009 truck trips daily x 2 one-way trips	=	daily trips.
Avg. annual tons of grape on-haul:	x .11 truck trips daily ⁴ x 2 one-way trips	=	daily trips.
	Total	=	daily trips.
	Number of total Saturday trips x .57	=	PM peak trips.
Largest Marketing Event- A	dditional Traffic		
Number of event staff (largest event):	x 2 one-way trips per staff person	=	trips.
Number of visitors (largest event):	/ 2.8 visitors per vehicle x 2 one-way trips	=	trips.
Number of special event truck trips (largest	event): x 2 one-way trips	=	trips.

³ Assumes 1.47 materials & supplies trips + 0.8 case goods trips per 1,000 gallons of production / 250 days per year (see *Traffic Information Sheet Addendum* for reference). ⁴ Assumes 4 tons per trip / 36 crush days per year (see *Traffic Information Sheet Addendum* for reference).

Information for Caltrans Review

Application should include:

Project Location

- Site Plan showing all driveway location(s)
- Show detail of Caltrans right-of-way
- Aerial photo at a readable scale

Trip Generation Estimate

• Please provide separate **Winery Traffic Information / Trip Generation Sheets** for existing and proposed operations.

Napa County Winery Traffic Generation Characteristics

Employees

Half-hour lunch: Hour lunch:						
Seasonal:	2 trips/day (0 during see full time above—	weekday PM peak)—crush bottling				
Auto Occupancy:	Occupancy: 1.05 employees/auto					
Visitors						
Auto occupancy:						
	Weekday = 2.6 visitor					
	Weekend = 2.8 visitor	rs/auto				
Peaking Factors:						
	Peak Month:	1.65 x average month				
	Average Weekend:	0.22 x average month				
	Average Saturday: Peak Saturday:	0.53 x average weekend 1.65 x average Saturday				
	Average Sunday: Peak Sunday:	0.8 x average Saturday 2.0 x average Sunday				
Peak Weekene	d Hour: Winery (3-4 P	PM) - 0.57 x total for weekend day involved				
Average 5-Da	y Week (Monday-Frid	ay) - 1.3 x average weekend				
Average Weel	kday: 0.2 x average 5-	-day week				
Peak Weekday Hour: Winery (3-4 PM) - 0.57 x total for weekday involved Roadway PM Peak(4-5 PM?) - 0.38 x total for weekday involved						
Service Vehicles						
Grapes (36 days (6weeks)/season): 1.52 trips/1000 gals/season (4 ton loads assumed)						

Materials/Supplies (250 days/yr): 1.47 trips/1000 gals/yr

Case Goods (250 days/yr): 0.8 trips/1000 gal/yr

Checklist of Voluntary Greenhouse Gas Emission Reduction Measures

		A COUNT	An addendum to the Entit	tlement Application and a supplement for	or Initial Studies a	s required by CEQA
		- 98	PROJECT NAME			
		ALFORNES A	PROJECT ADDRESS			
			APPLICANT			
		tion of Stewardship mitment to Service	CONTACT INFO			
				email	phone	
					yes	no I don't know
1	Have	, ,	B.C. [™] LEED [™] or Build It se include a copy of their			
2	Do yo	u have an integrated de		required spreadsheets.		
		if yes, plea	se list:			
3		DESIGN		ng and is it padactrian friandly?		
	3.1 3.2	Are you building on ex		ng and is it pedestrian friendly?		
	3.3	Landscape Design				
		3.31 native plan 3.32 drought tole	ts? erant plants?			
			ease resistant planting?			
			nt planting?			
		-	storing open space and/or rvesting rain water on site			
		,	ge trees to act as carbon			
		• •		r drive access and walking surfaces	?	
			nclude bicycle parking?			
	3.6			etention/filration methods designed?		
	3.7	Have you designed in	harmony with existing nat	ural features, such as preserving ex	xisting trees or re	ock outcroppings?
	38	Does the project minin	nize the amount of site dis	sturbance, such as minimizing gradir	ng and/or using t	the existing
	0.0		all site design (such as ca			ine entering
	3.9	Is the structure design	ed to take advantage of n	atural cooling and passive solar asp	ects?	
4		GY PRODUCTION & E				
	4.1		energy produced on site? he size, location, and per	centage of off-set:		
			the size, location, and per	centage of on-set.		
		0	le thermal mass within the			
	4.3	Do you intend to com	mission the performance o	f the building after it is built to ensur	e it performs as	uesignea?
	4.4	Will your plans for con				
		•	y insulation above Title 24			
			r™ or ultra energy efficie	vide for maximum efficiency? nt appliances?		
				or a permeable/living roof?		
			e-outs installed on lights (such as the bathrooms)?		
		If yes, please explain:				
5			a aluada data da 1972 da 1973		rr	
	5.1 5.2		nclude high-efficiency irriguse zero potable water irrig		┣───┣	
	5.3			apa Sanitation reclaimed water?		
	5.4	Will your facility use re	•			
	5.5	5.41 If no, will yo Will your plans for con		stalling dual pipes and/or purple line	S?	
	5.5		track your water usage?			
			efficient fixtures and appl			
		5.53 a continuou	us hot water distribution m	ethod, such as an on-demand pump)? 	
		5.54 a timer to in	nsure that the systems are	e run only at night/early morning?		

GHG emission reduction spreadsheet, page two of two

6	MANTE	RIAL RECYCLING	yes	no	I don't know
6		Are you using reclaimed materials?			
	0.1	If yes, what and where:			
	6.2	Are you using recycled construction materials-			
		6.21 finish materials?			
		6.22 aggregate/concrete road surfaces?			
		6.23 fly ash/slag in foundation?			
	6.3	Will your contractor be required to recycle and reuse construction materials as part of	r your contr	act?	
	6.4	Does your facility provide access to recycle-			
	0.4	6.41 Kitchen recycling center?			
		6.42 Recycling options at all trash cans?			
		6.43 Do you compost green waste?			
		6.44 Provide recycling options at special events?			
		-			
7		RAL RESOURCES			
	7.1	Will you be using certified wood that is sustainably harvested in construction?			
		Will you be using regional (within 500 miles) building materials?			
		Will you be using rapidly renewable materials, such as bamboo? Will you apply optimal value engineering (studs & rafters at 24" on center framing)?			
		Have you considered the life-cycle of the materials you chose?			
	1.5	have you considered the me cycle of the matchals you chose?			<u> </u>
8	INDO	DR AIR QUALITY			
	8.1	Will you be using low or no emitting finish and construction materials indoors-			
		8.11 Paint?			
		8.12 Adhesives and Sealants?			
		8.13 Flooring?			
		8.14 Framing systems? 8.15 Insulation?			
	02	8.15 Insulation? Does the design allow for maximum ventilation?			
	8.3	•			
		Does your design include dayling, such as skylights?			
	0				
9	TRAN	SPORTATION DEMAND MANAGMENTMENT			
	9.1	After your project is complete, will you offer your employees incentives to carpool, bil	ke, or use t	ransit?	
	9.2	After your project is complete, will you allow your employees to telecommute or have	alternative	e work sche	dules?
	9.3	Does your project include design features that encourage alternatives modes of trans	nortation a	such as	
	9.5	preferred parking for carpooling, ridesharing, electric vehicles?	ponation, s		
		secured bicycle parking, safe bicycle access?			
		loading zones for buses/large taxi services?			
	9.4	How close is your facility to public transportation?			
10	Aro th	ere any superior environmental/sustainable features of your project that should be note	ad2		
10	Aletin		su :		
11	what	other studies or reports have you done as part of preparing this application?			
		1			
		3			
		4			
40					
12	-	project involves an addition or modification to an existing building, are you planning to	o improve e	energy cons	servation of
		g space (such as insulation, new windows, HVAC, etc.)? please describe:			
	ii yes,	please describe			
13	Once	your facility is in operation, will you:			
		13.1 calculate your greenhouse gas emissions?			
		13.2 implement a GHG reduction plan?			
		13.3 have a written plan to reduce your vehicle miles traveled of your operation	ns and emp	loyee's cor	nmute?
	Deee	inverting the second	1		
14		/our project provide for education of green/sustainable practices?			
	ii yes,				
15	Any co	omments, suggestions, or questions in regards to the County's efforts to reduce greenh	ouse gases	s?	
-					
		Form filed out by:			
		· · · · · · · · · · · · · · · · · · ·			
	Please	e feel free to include additional sheets of paper as necessary.			

Department of Public Works

1195 Third Street, Suite 201 Napa, CA 94559-3092 www.co.napa.ca.us/publicworks

> Main: (707) 253-4351 Fax: (707) 253-4627

Donald G. Ridenhour, P.E. Director



A Tradition of Stewardship A Commitment to Service

WATER AVAILABILITY ANALYSIS - PHASE ONE STUDY

Introduction: As an applicant for a permit with Napa County, It has been determined that Chapter 13.15 of the Napa County Code is applicable to approval of your permit. One step of the permit process is to adequately evaluate the amount of water your project will use and the potential impact your application might have on the static groundwater levels within your neighborhood. The public works department requires that a Phase 1 Water Availability Analysis (WAA) be included with your application. The purpose of this form is to assist you in the preparation of this analysis. You may present the analysis in an alternative form so long as it substantially includes the information required below. Please include any calculations you may have to support your estimates.

The reason for the WAA is for you, the applicant, to inform us, to the best of your ability, what changes in water use will occur on your property as a result of an approval of your permit application. By examining the attached guidelines and filling in the blanks, you will provide the information we require to evaluate potential impacts to static water levels of neighboring wells.

<u>Step #1:</u>

Provide a map and site plan of your parcel(s). The map should be an 8-1/2"x11" reproduction of a USGS quad sheet (1:24,000 scale) with your parcel outlined on the map. Include on the map the nearest neighboring well. The site plan should be an 8-1/2"x11" site plan of your parcel(s) with the locations of all structures, gardens, vineyards, etc in which well water will be used. If more than one water source is available, indicate the interconnecting piping from the subject well to the areas of use. Attach these two sheets to your application. If multiple parcels are involved, clearly show the parcels from which the fair share calculation will be based and properly identify the assessor's parcel numbers for these parcels. Identify all existing or proposed wells

<u>Step #2:</u> Determine total parcel acreage and water allotment factor. If your project spans multiple parcels, please fill a separate form for each parcel.

Determine the allowable water allotment for your parcels:

Parcel Location Factors

The allowable allotment of water is based on the location of your parcel. There are 3 different location classifications. Valley floor areas include all locations that are within the Napa Valley, Pope Valley and Carneros Region, except for areas specified as groundwater deficient areas. Groundwater deficient areas are areas that have been determined by the public works department as having a history of problems with groundwater. All other areas are classified as Mountain Areas.

Please underline your location classification below (Public Works can assist you in determining your classification if necessary):

Valley Floor		1.0 acre feet per acre per year	
Mountain Areas		0.5 acre feet per acre per year	
MST Groundwater Deficient Area		0.3 acre feet per acre per year	
Assessor's Parcel Number(s)	Parcel Size	Parcel Location Factor	Allowable Water Allotment
	(A)	(B)	(A) X (B)

<u>Step #3:</u>

Using the guidelines in Attachment A, tabulate the existing and projected future water usage on the parcel(s) in acre-feet per year (af/yr). Transfer the information from the guidelines to the table below.

EXISTING USE:		PROPOSED USE:	
Residential	af/yr	Residential	af/yr
Farm Labor Dwelling	af/yr	Farm Labor Dwelling	af/yr
Winery	af/yr	Winery	af/yr
Commercial	af/yr	Commercial	f/yr
Vineyard*	af/yr	Vineyard*	af/yr
Other Agriculture	af/yr	Other Agriculture	af/yr
Landscaping	af/yr	Landscaping	af/yr
Other Usage (List Separately):		Other Usage (List Separately):	
	af/yr		af/yr
	af/yr		af/yr
<u> </u>	af/yr		af/yr
TOTAL:	af/yr	TOTAL:	af/yr TOTAL:
	gallons**	TOTAL:	gallons**

Is the proposed use less than the existing usage? () Yes () No () Equal

Step #4:

Provide any other information that may be significant to this analysis. For example, any calculations supporting your estimates, well test information including draw down over time, historical water data, visual observations of water levels, well drilling information, changes in neighboring land uses, the usage if other water sources such as city water or reservoirs, the timing of the development, etc. Use additional sheets if necessary.

<u>Conclusion</u>: Congratulations! Just sign the form and you are done! Public works staff will now compare your projected future water usage with a threshold of use as determined for your parcel(s) size, location, topography, rainfall, soil types, historical water data for your area, and other hydrogeologic information. They will use the above information to evaluate if your proposed project will have a detrimental effect on groundwater levels and/or neighboring well levels. Should that evaluation result in a determination that your project may adversely impact neighboring water levels, a phase two water analysis may be required. You will be advised of such a decision.

Signature:	Date:	Phone:

WATER AVAILABILITY ANALYSIS - PHASE ONE STUDY Attachment A: Estimated Water Use Guidelines

Typical Water Use Guidelines:

Primary Residence	0.5 to 0.75 acre-feet per year (includes some landscaping)
Secondary Residence	0.20 to 0.30 acre-feet per year
Farm Labor Dwelling	0.06 to 0.10 acre-feet per person per year

Non-Residential Guidelines:

- Agricultural:
 - Vineyards

	Irrigation only	0.2 to 0.5 acre-feet per acre per year
	Heat Protection	0.25 acre feet per acre per year
	Frost Protection	0.25 acre feet per acre per year
	Farm Labor Dwelling	0.06 to 0.10 acre-feet per person per year
	Irrigated Pasture	4.0 acre-feet per acre per year
	Orchards	4.0 acre-feet per acre per year
	Livestock (sheep or cows)	0.01 acre-feet per acre per year
Winery	<u>:</u>	
	Process Water	2.15 acre-feet per 100,000 gal. of wine
	Domestic and Landscaping	0.50 acre-feet per 100,000 gal. of wine
<u>Industr</u>	<u>ial:</u>	
	Food Processing	31.0 acre-feet per employee per year
	Food Processing Printing/Publishing	31.0 acre-feet per employee per year 0.60 acre-feet per employee per year
<u>Comme</u>	Printing/Publishing	
Comme	Printing/Publishing	
<u>Comme</u>	Printing/Publishing	0.60 acre-feet per employee per year



NAPA COUNTY DEPARTMENT OF ENVIRONMENTAL MANAGEMENT

1195 THIRD STREET, SUITE 101 NAPA, CALIFORNIA 94559-3082 (707) 253-4471 • FAX (707) 253-4545

TRENT CAVE, R.E.H.S. Director

DEPARTMENT OF ENVIRONMENTAL MANAGEMENT PLANNING APPLICATIONS – SUPPLEMENTAL INFORMATION SHEET

Solid Waste Disposal:

Identify the use and feasibility of the following items:

- Source reduction of solid waste (any action that causes a net reduction in the generation of solid waste, such as using recyclable materials).
- Recycling and composting to reduce the solid waste stream (such as collecting, sorting, cleansing, treating and reconstituting materials that would otherwise become solid waste).
- Transformation and disposal of solid wastes (such as incineration or biological conversions other than composting).
- 4. Designated wastes/special disposal problems.

Hazardous Materials:

Be sure to fill out the Napa County CUPA related Business Activities Form included in your Use Permit package. This information will be used to determine what conditions, if any, will be placed on the use permit application.

All facilities that handle a hazardous material, acutely hazardous material or hazardous waste in quantities <u>exceeding</u> statutory reporting requirements must develop and implement a Hazardous Materials Business Plan within 60 days of commencing use. Facilities that typically store or handle hazardous materials <u>below</u> threshold quantities must submit a Negative Declaration Response to the Hazardous Materials Section This also must be submitted within 60 days of commencing use.

Additional information on these requirements can be obtained from the Hazardous Materials team in the Department of Environmental Management by calling (707) 253-4471.

A CONTRACT
((2))

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

Business Name:		
Business Address:		
Contact: Phone #:	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?	û yes	I NO
B. UNDERGROUND STORAGE TANKS (UST's) Own or operate underground storage tanks? Intend to upgrade existing or install new UST's?		I NO 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?	O YES	U NO
 D. HAZARDOUS WASTE Generate hazardous waste? Recycle more than 220 lbs/month of exchalled or exempted recyclable materials (per H&SG §25143.2)? Treat hazardous waste on site? Treatment subject to financial assurance requirements (for Pernait by Rule and Conditional Authorization)? Consolidate hazardous waste generated at a remote site? 	 YES YES YES YES YES 	J NO
 <u>E. O'I HER</u> Does the business activity include car/fleet washing, mobile detailing, auto-body related activities? Does the business handle Extremely Huzardous Substances in amounts that would qualify for the Risk Management Program? Some examples and their thresholds common to Napa County include: Ananonia – 500 lbs, Suffur Dioxide – 500 lbs, Chlorine – 500 lbs. 	□ YES □ YES	

Environmental Management

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> Main: (707) 253-4471 Fax: (707) 253-4545

> > Steven Lederer Director



A Tradition of Stewardship A Commitment to Service

<u>Memorandum</u>

- DATE: January 5, 2005
- TO: All interested parties

FROM: Department of Environmental Management

SUBJECT: Use Permits and Regulated Water Systems

The purpose of this memo is to provide information regarding the current requirements for regulated water system permitting. The Department of Environmental Management has a contract with the State to administer the small water system program. County Code Chapter 13.08 addresses the requirements for local public water systems and includes the definition of a "public water system". This definition states that a public water system is one that is required to be permitted or approved by the Department of Health Services (DHS) Office of Drinking Water or the environmental management director pursuant to the California Safe Drinking Water Act and related laws (which contain selected portions of the Health and Safety Code, Water Code, Business and Professions Code and the California Code of Regulations, Titles 17 and 22). The State regulates the large public water systems and as stated above, this department regulates the small water systems.

The most common new small water system is that serving a winery. During the use permit process, this department reviews the numbers of anticipated visitors and employees and makes a determination if the proposed winery will meet the threshold for a regulated water system. In general, we are looking for either (1) a combined number of peak users (visitors and employees) greater than 25 on a daily basis or (2) the total number of employees equal to or greater than 25. If either of these thresholds is met, the water system will be regulated. If you have questions on whether your proposed project will be regulated as a small water system, you may contact this department as discuss this with the district inspector. If you do not meet these thresholds, but will have a regulated kitchen used for food service for marketing events, you will be regulated as a different type of water system. You will need to submit bacteriological quality sample results from your source(s) with your use permit application, but not the full feasibility report as discussed below.

If your project will be regulated as a small water system, a water system feasibility report will be required as a completeness item at the time of a Use Permit application. This report will ensure that the proposed project can satisfy the technical, managerial and financial requirements of this department and DHS and must include the information listed on the attached worksheet. There is a good chance that existing wells will not meet the construction requirements for a regulated water system. As such, a new supply will have to be developed. If this is the case, the information provided in the feasibility report must reflect this fact. Prior to issuance of a building permit the new water supply must be developed and full plans for the water system must be submitted to and approved by this department.

New Community and Non-Community Water Systems

Technical, Managerial and Financial Capacity Worksheet (Use Permit Applications and Water System Feasibility Reports)

1. Water system name

2. Name of person who prepared the report

3. **Technical Capacity:**

- System description-from source to point of use-what is expected (including treatment, etc).
- One year projection for water demand and an analysis of the water system to meet the projected demand (project expansion and improvements for a ten year period).
- Source adequacy:
 - Groundwater: Does the well have a 50-foot seal with a 3-inch annular space? Is a well log available?
 - Surface water treatment: Can the water system comply with the Surface Water Treatment Rule?
- Water supply capacity. Can the water system (including all sources and storage facilities) supply a minimum of three gallons per minute for at least 24 hours for each service connection served?
- Provide a characterization of the water quality (or expected water quality if a new source is required), including a comparison with established or proposed drinking water standards and the feasibility of meeting these standards.
- An evaluation of the feasibility of consolidation with other (existing) water systems.

4. Managerial:

- Description of the organization's ability to manage a water system (personnel to be hired and/or job descriptions for water system maintenance responsibilities). For systems that use land that is not owned by the water system, the terms for a long-term agreement for use of the land/facilities must be disclosed.
- Document the system's water rights.

5. Financial:

• Budget projection and description of system's financial capacity (your ability to financially support the operation of a water system).

Please address and questions on this worksheet or the information required to the water specialist in the Department of Environmental Management.

A NEW REQUIREMENT FOR ALL DEVELOPERS AND LANDSCAPE CONTRACTORS FROM THE COUNTY AGRICULTURAL COMMISSIONER

Please notify our office of <u>all</u> impending deliveries of live plants with points of origin outside Napa County.

Napa County needs your help in preventing the introduction of the Glassy-Winged Sharpshooter (GWSS) into our area. The magnitude of the threat that this half-inch long leafhopper insect poses to our local economy, the environment and our quality of life cannot be overstated.

GWSS feeds off a wide variety of plants and possesses the capability of transmitting a bacterium that causes Pierce's Disease (PD). Grapevines are highly susceptible to a particular strain of this bacterium, which chokes off the water and nutrient flow and eventually kills the plant. GWSS is a stronger flier and a more voracious eater than the common native vectors of PD, and it can quickly spread to all types of habitats in a given location. Ornamental plants and native vegetation may not show any symptoms, but they can serve as reservoirs of PD for many years. GWSS picks up the disease from these infected plants and transmits it to the vineyards while feeding on the grapevines. No other county has as much at risk economically from the threat of PD spread by GWSS.

To combat this threat, Napa County has gone beyond the standard state quarantine regulations in implementing the most rigorous inspection program of any county in the state for incoming plant shipments. *We are asking for your cooperation to purchase plant materials locally when possible and notify our office of <u>all</u> <i>impending deliveries of live plants with points of origin outside Napa County.* An evaluation based on the origin and contents of each shipment will then be made, and, if necessary, trained personnel will be promptly dispatched to perform an inspection upon its arrival at your destination site. When you purchase ornamental plants from local nurseries, the special restrictions imposed by this county program would not apply.

In conjunction with these plant inspections, the Napa County Agricultural Commissioner's Office has developed an extensive year 'round pest detection program aimed at discovering any possible existing GWSS infestations. Thousands of traps have been set up throughout the county and are routinely monitored by staff members and with the help of vineyards personnel. Sweep surveys are conducted at developments which have been landscaped within the last few years as well as at other high-risk locations. We also participate in meetings, discussions and the distribution of informational materials to educate the public and members of the industry about this matter. Please look over the attached brochures, share them with your employees and contact us if you have any training needs, questions or concerns. Our goal is to have everyone in the community aware and helping us look for GWSS!

Thank you for your continued assistance in providing a greater level of protection to safeguard our community from this serious menace.

Sincerely,

David R. Whitmer Napa County Agricultural Commissioner All applications shall include a list of the current owners of all the properties whose outer perimeters are within **300 feet** of the property boundary of the project site. The list shall include the property owner's names, their addresses and the assessor's parcel numbers of the property owned.

Preparation, verification and submission of this list of property owners is the responsibility of the applicant. Lists of the property owners appearing on County tax rolls in the form required are available from all local title insurance companies. Each such list must be certified by a title insurance company as reflecting the most recent County tax roll information.

Instructions to the Title Company

Please prepare the property owners' list as follows:

- Type the property owners' names, parcel numbers and mailing addresses on an 8¹/₂" by 11" sheet of Avery #5160 Laser Labels so that this information can be readily used in mailing by the Conservation, Development and Planning Department.
- 2. Submit a full page copy of the assessors' parcel book page(s) and a copy of the latest equalized assessment roll used to compile the property owners' list. Please indicate the location of all parcels listed, by check mark or colored parcel number circled on the pages.

If you have any questions, please contact the Conservation, Development, and Planning Department at (707) 253-4417.