



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

file No P14-00110-UP

Use Permit Application

To be completed by Planning staff...

Application Type: Use Permit

Date Submitted: 4/9/2014 Resubmittal(s): _____ Date Complete: _____

Request: _____

*Application Fee Deposit: \$ 5,000 Receipt No. 101455 Received by: TA Date: 4/9/2014

*Total Fees will be based on actual time and materials

To be completed by applicant...

Project Name: The Shed / Country Store + BBQ

Assessor's Parcel No: 047-230-034 Existing Parcel Size: 4.2 acres ac.

Site Address/Location: 3100 Golden Gate Drive Napa CA 94558
No. Street City State Zip

Primary Contact: ☒ Owner ☐ Applicant ☐ Representative (attorney, engineer, consulting planner, etc.)

Property Owner: William K Wilcoxson

Mailing Address: 3106 Golden Gate Drive Napa CA 94558
No. Street City State Zip

Telephone No: (707) 225-5082 E-Mail: Wilcoxsonbill@gmail.com

Applicant (if other than property owner): _____

Mailing Address: _____
No. Street City State Zip

Telephone No: () - E-Mail: _____

Representative (if applicable): _____

Mailing Address: _____
No. Street City State Zip

Telephone No: () - E-Mail: _____

Use Permit Information Sheet

Use

Narrative description of the proposed use (please attach additional sheets as necessary):

I plan on cooking outside on BBQ's, bringing the meat & Vegies inside to prepare for sandwiches in kitchen prep room. We will take orders for sandwiches, prepare them while the customer picks out a drink, prepared salads, chips etc., pays at the check out and then will come back to pick up their sandwich. They will have the option of eating inside or outside in the ^{covered} picnic area. We will continue the coffee bar service, include staples such as: milk, eggs etc for locals to pick up and include various items for the bicycle riders - granola bars, power bars. Also incorporate a wine tasting area within the seating area.

District _____

Regional _____

State _____

Federal I have an ABC license -

Type 41

Improvements

Narrative description of the proposed on-site and off-site improvements (please attach additional sheets as necessary):

BBQ Area, finished prep room, new walk in cooler, new bathroom, office inside building, taking out lawn area and replacing with granite.

Project Description

Explanation

In looking back at the real numbers for my closed business as of 1-31-14 it was pretty bad. We only averaged \$350 dollars a day in business. We only sold 10 pre made sandwiches on average per day. Coffee in the morning was a big portion of those sales. We only had one employee working the shift because we had no business. It was a big failure needing change.

Why phase one and phase two? I have run out of time, I must plant my decoration for the pumpkin patch and this is where my new septic system will be. As you can see the coffee shop/ deli etc. lost money if anything. The Pumpkin Patch and Christmas Trees were where I made the money along with my Cold Storage business. I cannot hold up my Pumpkin Patch

Phase 1

In starting this new business, I plan on having 4 employees per day. We will start out very slow. I will not be putting out any signs on the road to attract business for the first month or so. All word of mouth opening. This should allow us to ease into business and time to understand and figure it all out. The first customers we get will be family, friends and customers from the past that are keeping a eye on us.

Coffee sales, if we are lucky enough to get our customers back we had generated over the years it was only around 30 on average day. Most run in on there way to work, leaving there cars running grab there coffee and off to work they go. No line because we had no business. Water usage here is very little, just clean up and the occasional person using the bathroom.

Sandwich sales, I only did 10 sandwiches a day before, I hope I can increase my sales to 30 a day. I know I will be starting out very slow but I really hope I can hit 30 a day this year.

Pumpkin Patch visitors, in the previous years I have always brought in two handicapped porta-potties with outside hand washing stations. During the Pumpkin Patch time only on weekends did I bring in two employees to work and they just over lapped 3 hours together.

Also during phase 1 I will work with a Civil engineer and Kim to get my permit for the new septic system. My plan is to be ready to construct the septic system as early as possible in 2015.

Phase 2

In a typical business year January, February and March are slow. This is perfect timing for the start of phase 2. As soon as weather permits we will get started putting in the new septic system and the new bathroom.

Once phase 2 is complete we will be ready to advertise etc. and get this place busy. I am planning on trying to increase my business to a point where I need 10 or 12 employees at peak times daily.

Waste Water Per Day (Phase One)

4 employees	15 per employee	60 gal
30 visitors having a sandwich	8 gal day	240 gal
15 coffee	3 per day	45 gal
Total		345 gal

Improvements, cont.

Total on-site parking spaces:

59 existing

 proposed

Loading areas:

yes existing

 proposed

Fire Resistivity (check one; if not checked, Fire Marshal 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)

(for reference, please see the latest version of the California Building Code)

Is the project located in an Urban/Wildland Interface area?

☐

Yes

☐

No

Total land area to be disturbed by project (include structures, roads, septic areas, landscaping, etc): _____ acres

Employment and Hours of Operation

Days of operation:

7 existing

7 days proposed

Hours of operation:

6:30 - 6:00 existing

6:30 am - 9:00 pm proposed

Anticipated number of employee shifts:

11-24 / 3 existing

11-24 proposed

Anticipated shift hours:

8 hours existing

8 hours proposed

Maximum Number of on-site employees:

☐

10 or fewer

☒

11-24

☐

25 or greater (specify number) _____

Alternately, you may identify a specific number of on-site employees:

☐

other (specify number) _____

Seating: 49 indoor

Proposed 12 picnic Tables outdoor = 72 seats maximum

Existing Employees: Total 4

ALL YEAR: Three (3)

Seasonal: ONE (1)

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.

Wilcoxson, William Wilcoxson

Print Name of Property Owner

Print Name Signature of Applicant (if different)

William K. Wilcoxson

Signature of Property Owner

4/9/2014

Signature of Applicant

Date

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.):	<u>City</u>	<u>City</u>
Name of proposed water supplier (if water company, city, district):	<u>Napa</u>	
Is annexation needed?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Current water use:	<u>1000</u> gallons per day (gal/d)	
Current water source:	<u>City</u>	
Anticipated future water demand:	<u>Same</u> gal/d	
Water availability (in gallons/minute):		
Capacity of water storage system:		
Type of emergency water storage facility if applicable (e.g., tank, reservoir, swimming pool, etc.):	<u>Fire Hydrant</u>	

Liquid Waste

Please attach Septic Feasibility Report

	Domestic	Other
Type of waste:	<u>sewage</u>	
Disposal method (e.g., on-site septic system, on-site ponds, community system, district, etc.):	<u>on site septic system</u>	
Name of disposal agency (if sewage district, city, community system):		
Is annexation needed?	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
Current waste flows (peak flow):		
Anticipated future waste flows (peak flow):		
Future waste disposal design capacity:		

When needed new septic system has been preapproved

Solid Waste and Recycling Storage and Disposal

Please include location and size of solid waste and recycling storage area on site plans in accordance with the guidelines available at www.countyofnapa.org/dem.

Hazardous and/or Toxic Materials

If your facility generates hazardous waste or stores hazardous materials above threshold planning quantities (55 gallons liquid, 500 pounds solid or 200 cubic feet of compressed gas) then a hazardous materials business plan and/or a hazardous waste generator permit will be required.

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 Weekday

Number of FT employees: 4 x 3.05 one-way trips per employee = 12 daily trips.

Number of PT employees: 20 x 1.90 one-way trips per employee = 38 daily trips.

Average number of weekday visitors: 300 / 2.6 visitors per vehicle x 2 one-way trips = 154 daily trips.

Gallons of production: .85 / 1,000 x .009 truck trips daily³ x 2 one-way trips = 4 daily trips.

Total = 204 daily trips.

(No of FT employees) + (No of PT employees/2) + (sum of visitor and truck trips x .38) = 90 PM peak trips.

Traffic during a Typical Saturday / Sunday

Number of FT employees (on Saturdays): 4
Sun. x 3.05 one-way trips per employee = 12 daily trips.

Number of PT employees (on Saturdays): 8
Sun. x 1.90 one-way trips per employee = 15 daily trips.

Average number of Saturday/Sunday visitors: 225
Sunday / 2. 8 visitors per vehicle x 2 one-way trips = 160 daily trips.

Total = 187 daily trips.

(No of FT employees) + (No of PT employees/2) + (visitor trips x .57) = 136 PM peak trips.

Traffic during a Crush Saturday

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 Saturday 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: _____ / 144 truck trips daily⁴ x 2 one-way trips = _____ daily trips.

Total = _____ daily trips.

Largest Marketing Event- Additional 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).



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*City Water
is used
not well*

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

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.

Step #1:

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

Step #2: 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 (A)	Parcel Location Factor (B)	Allowable Water Allotment (A) X (B)
047-230-034	4.2 acres		

Step #3:

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	<u>X</u> af/yr	Residential	<u> </u> af/yr
Farm Labor Dwelling	<u>—</u> af/yr	Farm Labor Dwelling	<u> </u> af/yr
Winery	<u>—</u> af/yr	Winery	<u> </u> af/yr
Commercial	<u>X</u> af/yr	Commercial	<u> </u> f/yr
Vineyard*	<u>—</u> af/yr	Vineyard*	<u> </u> af/yr
Other Agriculture	<u>X</u> af/yr	Other Agriculture	<u> </u> af/yr
Landscaping	<u>X</u> af/yr	Landscaping	<u> </u> af/yr
Other Usage (List Separately):		Other Usage (List Separately):	
<u> </u>	<u> </u> af/yr	<u> </u>	<u> </u> af/yr
<u> </u>	<u> </u> af/yr	<u> </u>	<u> </u> af/yr
<u> </u>	<u> </u> af/yr	<u> </u>	<u> </u> af/yr

TOTAL:	<u> </u> af/yr	TOTAL:	<u> </u> af/yr	TOTAL:	<u> </u> af/yr
	<u> </u> gallons"	TOTAL:	<u> </u> gallons"		<u> </u> 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.

My water usage will be less than in previous years due to removing the 15,000 sq ft lawn area and replacing with gravel. Also we are no longer running the nursery which used a large quantity of water

Conclusion: 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: _____

NAPA COUNTY UNIFIED PROGRAM CONSOLIDATED FORM
FACILITY INFORMATION
BUSINESS ACTIVITIES

Page 1 of

I. FACILITY IDENTIFICATION

FACILITY ID # (Agency Use Only)	EPA ID # (Hazardous Waste Only)
BUSINESS NAME (Same as Facility Name of DBA-Doing Business As) <u>The Shed Country Store & BBQ</u>	
BUSINESS SITE ADDRESS <u>3100 Golden Gate Drive</u>	
BUSINESS SITE CITY <u>Napa</u>	CA ZIP CODE <u>94558</u>
CONTACT NAME <u>William K Wilcoxson</u>	PHONE <u>707-225-5082</u>

II. ACTIVITIES DECLARATION

NOTE: If you check YES to any part of this list, please submit the Business Owner/Operator Identification page.

Does your facility...	If Yes, please complete these pages of the UPCF....	
A. HAZARDOUS MATERIALS Have on site (for any purpose) at any one time, hazardous materials at or above 55 gallons for liquids, 500 pounds for solids, or 200 cubic feet for compressed gases (include liquids in ASTs and USTs); or the applicable Federal threshold quantity for an extremely hazardous substance specified in 40 CFR Part 355, Appendix A or B; or handle radiological materials in quantities for which an emergency plan is required pursuant to 10 CFR Parts 30, 40 or 70?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 4	HAZARDOUS MATERIALS INVENTORY - CHEMICAL DESCRIPTION
B. REGULATED SUBSTANCES Have Regulated Substances stored onsite in quantities greater than the threshold quantities established by the California Accidental Release prevention Program (CalARP)?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 4a	Coordinate with your local agency responsible for CalARP.
C. UNDERGROUND STORAGE TANKS (USTs) Own or operate underground storage tanks?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 5	UST FACILITY (Formerly SWRCB Form A) UST TANK (one page per tank) (Formerly Form B)
D. ABOVE GROUND PETROLEUM STORAGE Own or operate ASTs above these thresholds: Store greater than 1,320 gallons of petroleum products (new or used) in aboveground tanks or containers.	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 8	NO FORM REQUIRED TO CUPAs
E. HAZARDOUS WASTE Generate hazardous waste? Recycle more than 100 kg/month of excluded or exempted recyclable materials (per HSC 25143.2)? Treat hazardous waste on-site? Treatment subject to financial assurance requirements (for Permit by Rule and Conditional Authorization)? Consolidate hazardous waste generated at a remote site? Need to report the closure/removal of a tank that was classified as hazardous waste and cleaned on-site? Generate in any single calendar month 1,000 kilograms (kg) (2,200 pounds) or more of federal RCRA hazardous waste, or generate in any single calendar month, or accumulate at any time, 1 kg (2.2 pounds) of RCRA acute hazardous waste; or generate or accumulate at any time more than 100 kg (220 pounds) of spill cleanup materials contaminated with RCRA acute hazardous waste. Household Hazardous Waste (HHW) Collection site?	<input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 9 <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 10 <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 11 <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 12 <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 13 <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 14 <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 14a <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO 14b	EPA ID NUMBER - provide at the top of this page RECYCLABLE MATERIALS REPORT (one per recycler) ON-SITE HAZARDOUS WASTE TREATMENT - FACILITY ON-SITE HAZARDOUS WASTE TREATMENT - UNIT (one page per unit) CERTIFICATION OF FINANCIAL ASSURANCE REMOTE WASTE / CONSOLIDATION SITE ANNUAL NOTIFICATION HAZARDOUS WASTE TANK CLOSURE CERTIFICATION Obtain federal EPA ID Number, file Biennial Report (EPA Form 8700-13A/B), and satisfy requirements for RCRA Large Quantity Generator. See CUPA for required forms.

F. LOCAL REQUIREMENTS

(You may also be required to provide additional information by your CUPA or local agency.)

UPCF Rev. (12/2007)

RECEIVED

JUN 19 2014



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Napa County Planning, Building
& Environmental Services

Planning, Building & Environmental Services - Hillary Gitelman, Director
1195 Third Street, Napa, CA 94559 - (707) 253-4417 - www.countyofnapa.org

Project name & APN: The Shed Country Store + BPO
Project number if known: P14-00110-UP
Contact person: William K. Wilcoxson
Contact email & phone number: Wilcoxsonbill@gmail.com
Today's date: 3/17/14 707-225-608

Voluntary Best Management Practices Checklist for Development Projects

Napa County General Plan Policy CON-65 (e) and Policy CON-67 (d) requires the consideration of Greenhouse Gas (GHG) emissions in the review of discretionary projects and to promote and encourage "green building" design. The below Best Management Practices (BMPs) reduce GHG emissions through energy and water conservation, waste reduction, efficient transportation, and land conservation. The voluntary checklist included here should be consulted early in the project and be considered for inclusion in new development. It is not intended, and likely not possible for all projects to adhere to all of the BMPs. Rather, these BMPs provide a portfolio of options from which a project could choose, taking into consideration cost, co-benefits, schedule, and project specific requirements. Please check the box for all BMPs that your project proposes to include and include a separate narrative if your project has special circumstances.

Practices with Measurable GHG Reduction Potential

The following measures reduce GHG emissions and if needed can be calculated. They are placed in descending order based on the amount of emission reduction potential.

Already Plan
Doing To Do

ID # BMP Name

☐
☐

BMP-1 Generation of on-site renewable energy

If a project team designs with alternative energy in mind at the conceptual stage it can be integrated into the design. For instance, the roof can be oriented, sized, and engineered to accommodate photovoltaic (PV) panels. If you intend to do this BMP, please indicate the location of the proposed PV panels on the building elevations or the location of the ground mounted PV array on the site plan. Please indicate the total annual energy demand and the total annual kilowatt hours produced or purchased and the potential percentage reduction of electrical consumption. Please contact staff or refer to the handout to calculate how much electrical energy your project may need.

☐
☐

BMP-2 Preservation of developable open space in a conservation easement

Please indicate the amount and location of developable land (i.e.: under 30% slope and not in creek setbacks or environmentally sensitive areas for vineyards) conserved in a permanent easement to prohibit future development.

Already Plan
Doing To Do

☐ ☐ **BMP-3 Habitat restoration or new vegetation (e.g. planting of additional trees over 1/2 acre)**

Napa County is famous for its land stewardship and preservation. Restoring areas within the creek setback reduces erosion potential while planting areas that are currently hardscape (such as doing a bio-retention swale rather than underground storm drains) reduces storm water and helps the groundwater recharge. Planting trees can also increase the annual uptake of CO₂e and add the County's carbon stock.

☐ ☐ **BMP-4 Alternative fuel and electrical vehicles in fleet**

The magnitude of GHG reductions achieved through implementation of this measure varies depending on the analysis year, equipment, and fuel type replaced.

Number of total vehicles _____

Typical annual fuel consumption or VMT _____

Number of alternative fuel vehicles _____

Type of fuel/vehicle(s) _____

Potential annual fuel or VMT savings _____

☐ ☐ **BMP-5 Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 2**

The California Building Code update effective January 1, 2011 has new mandatory green building measures for all new construction and has been labeled CALGREEN. CALGREEN provides two voluntary higher levels labeled CALGREEN Tier I and CALGREEN Tier II. Each tier adds a further set of green building measures that go above and beyond the mandatory measures of the Code. In both tiers, buildings will use less energy than the current Title 24 California Energy Code. Tier I buildings achieve at least a 15% improvement and Tier 2 buildings are to achieve a 30% improvement. Both tiers require additional non-energy prerequisites, as well as a certain number of elective measures in each green building category (energy efficiency, water efficiency, resource conservation, indoor air quality and community).

☐ ☒ **BMP-6 Vehicle Miles Traveled (VMT) reduction plan**

Selecting this BMP states that the business operations intend to implement a VMT reduction plan reducing annual VMTs by at least 15%.

Tick box(es) for what your Transportation Demand Management Plan will/does include:

- ☐ employee incentives
- ☐ employee carpool or vanpool
- ☐ priority parking for efficient transportation (hybrid vehicles, carpools, etc.)
- ☒ bike riding incentives
- ☐ bus transportation for large marketing events
- ☐ Other:

I will promote with my employees riding bikes to work, I am going after college student

Estimated annual VMT

For 70% of my workers, I will think of some type of incentive

Potential annual VMT saved

% Change

Hopefully of 20%

Already Plan
Doing To Do

☐☐

BMP-7 Exceed Title 24 energy efficiency standards: Build to CALGREEN Tier 1

See description below under BMP-5.

☐☐

BMP-8 Solar hot water heating

Solar water heating systems include storage tanks and solar collectors. There are two types of solar water heating systems: active, which have circulating pumps and controls, and passive, which don't. Both of them would still require additional heating to bring them to the temperature necessary for domestic purposes. They are commonly used to heat swimming pools.

☐☐

BMP-9 Energy conserving lighting

Lighting is approximately 25% of typical electrical consumption. This BMP recommends installing or replacing existing light bulbs with energy-efficient compact fluorescent (CF) bulbs or Light Emitting Diode (LED) for your most-used lights. Although they cost more initially, they save money in the long run by using only 1/4 the energy of an ordinary incandescent bulb and lasting 8-12 times longer. Typical payback from the initial purchase is about 18 months.

☐☐

BMP-10 Energy Star Roof/Living Roof/Cool Roof

Most roofs are dark-colored. In the heat of the full sun, the surface of a black roof can reach temperatures of 158 to 194 °F. Cool roofs, on the other hand, offer both immediate and long-term benefits including reduced building heat-gain and savings of up to 15% the annual air-conditioning energy use of a single-story building. A cool roof and a green roof are different in that the green roof provides living material to act as a both heat sink and thermal mass on the roof which provides both winter warming and summer cooling. A green (living) roof also reduces storm water runoff.

☐☒

BMP-11 Bicycle Incentives

Napa County Zoning Ordinance requires 1 bicycle rack per 20 parking spaces (§18.110.040). Incentives that go beyond this requirement can include on-site lockers for employees, showers, and for visitor's items such as directional signs and information on biking in Napa. Be creative!

We have a sponsor now for a bike station, tool and pump for riders, also we will have a map for riders available

☐☐

BMP-12 Bicycle route improvements

Refer to the Napa County Bicycle Plan (NCPTA, December 2011) and note on the site plan the nearest bike routes. Please note proximity, access, and connection to existing and proposed bike lanes (Class I: Completely separated right-of-way; Class II: Striped bike lane; Class III: Signed Bike Routes). Indicate bike accessibility to project and any proposed improvements as part of the project on the site plan or describe below.

Already Plan
Doing To Do

☐ ☐ **BMP-13 Connection to recycled water**

Recycled water has been further treated and disinfected to provide a non-potable (non-drinking water) water supply. Using recycled water for irrigation in place of potable or groundwater helps conserve water resources.

☒ ☐ **BMP-14 Install Water Efficient fixtures**

WaterSense, a partnership program by the U.S. Environmental Protection Agency administers the review of products and services that have earned the WaterSense label. Products have been certified to be at least 20 percent more efficient without sacrificing performance. By checking this box you intend to install water efficient fixtures or fixtures that conserve water by 20%.

I have the new efficient blots, I have taken out my lawn and quit the hot house nursery

☐ ☐ **BMP-15 Low-impact development (LID)**

LID is an approach to land development (or re-development) that works with nature to manage storm water as close to its source as possible. LID employs principles such as preserving and recreating natural landscape features, minimizing effective imperviousness to create functional and appealing site drainage that treat storm water as a resource rather than a waste product. There are many practices that have been used to adhere to these principles such as bioretention facilities, rain gardens, vegetated rooftops, rain barrels, and permeable pavements. By implementing LID principles and practices, water can be managed in a way that reduces the impact of built areas and promotes the natural movement of water within an ecosystem or watershed. Please indicate on the site or landscape plan how your project is designed in this way.

I saved 123 thousand gallons of water on my last building.

☒ ☐ **BMP-16 Water efficient landscape**

If your project is a residential development proposing in excess of 5,000 sq. ft. or a commercial development proposing in excess of 2,500 sq. ft. The project will be required to comply with the Water Efficient Landscape Ordinance (WELO).

Please check the box if you will be complying with WELO or if your project is smaller than the minimum requirement and you are still proposing drought tolerant, zeroscape, native plantings, zoned irrigation or other water efficient landscape.

I have more than exceeded this. I have cut my water usage by 7 times 18 thousand gallons from 141 thousand last year.

☒ ☐ **BMP-17 Recycle 75% of all waste**

Did you know that the County of Napa will provide recycling collectors for the interior of your business at no additional charge? With single stream recycling it is really easy and convenient to meet this goal. To qualify for this BMP, your business will have to be aggressive, proactive and purchase with this goal in mind.

Yes I know about this and I will also be one of the first to recycle my food waste like upper valley disposal has done for 4 years now with a 80% recycling rate

Already Plan
Doing To Do

☐☒

BMP-18 Compost 75% food and garden material

The Napa County food composting program is for any business large or small that generates food scraps and compostable, including restaurants, hotels, wineries, assisted living facilities, grocery stores, schools, manufacturers, cafeterias, coffee shops, etc. All food scraps (including meat & dairy) as well as soiled paper and other compostable - see <http://www.naparecycling.com/foodcomposting> for more details.

Yes we have the new food waste dumpsters coming but it is separate from paper, cardboard etc.

☐☐

BMP-19 Implement a sustainable purchasing and shipping programs

Environmentally Preferable Purchasing (EPP) or Sustainable Purchasing refers to the procurement of products and services that have a reduced effect on human health and the environment when compared with competing products or services that serve the same purpose. By selecting this BMP, you agree to have an EPP on file for your employees to abide by.

☒☐

BMP-20 Planting of shade trees within 40 feet of the south side of the building elevation

Well-placed trees can help keep your building cool in summer. If you choose a deciduous tree after the leaves drop in autumn, sunlight will warm your building through south and west-facing windows during the colder months. Well-designed landscaping can reduce cooling costs by 20%. Trees deliver more than energy and cost savings; they are important carbon sinks. Select varieties that require minimal care and water, and can withstand local weather extremes. Fruit or nut trees that produce in your area are great choices, providing you with local food as well as shade. Please use the site or landscape plan to indicate where trees are proposed and which species you are using.

I have 230 Olive trees and 120 Fruit trees.
The shade I have on my building are Olive trees

☐☐

BMP-21 Electrical Vehicle Charging Station(s)

As plug-in hybrid electric vehicles (EV) and battery electric vehicle ownership is expanding, there is a growing need for widely distributed accessible charging stations. Please indicate on the site plan where the station will be.

☒☐

BMP-22 Public Transit Accessibility

Refer to <http://www.ridethevine.com/vine> and indicate on the site plan the closest bus stop/route. Please indicate if the site is accessed by transit or by a local shuttle. Provide an explanation of any incentives for visitors and employees to use public transit. Incentives can include bus passes, informational hand outs, construction of a bus shelter, transportation from bus stop, etc.

We do not have transit stopping at this time
but we do have the space for a stop and
we also have a bus come by to go to Sonoma
and back several times a day.

Already Plan
Doing To Do



BMP-23

Site Design that is oriented and designed to optimize conditions for natural heating, cooling, and day lighting of interior spaces, and to maximize winter sun exposure; such as a cave.

The amount of energy a cave saves is dependent on the type of soil, the microclimate, and the user's request for temperature control. Inherently a cave or a building burned into the ground saves energy because the ground is a consistent temperature and it reduces the amount of heating and cooling required. On the same concept, a building that is oriented to have southern exposure for winter warmth and shading for summer cooling with an east-west cross breeze will naturally heat, cool, and ventilate the structure without using energy. Please check this box if your design includes a cave or exceptional site design that takes into consideration the natural topography and sitting. Be prepared to explain your approach and estimated energy savings.

*I have several trees shading my structures
And 5- to 7 inches of foam sprayed on for insulation
I can open windows for a cross breeze and my building
can capture the cool air.*



BMP-24 Limit the amount of grading and tree removal

Limiting the amount of earth disturbance reduces the amount of CO2 released from the soil and mechanical equipment. This BMP is for a project design that either proposes a project within an already disturbed area proposing development that follows the natural contours of the land, and that doesn't require substantial grading or tree removal.



BMP-25 Will this project be designed and built so that it could qualify for LEED?

BMP-25 (a)



LEED™ Silver (check box BMP-25 and this one)

BMP-25 (b)



LEED™ Gold (check box BMP-25, BMP-25 (a), and this box)

BMP-25 (c)



LEED™ Platinum (check all 4 boxes)

Practices with Un-Measured GHG Reduction Potential



BMP-26 Are you, or do you intend to become a Certified Green Business or certified as a "Napa Green Winery"?

As part of the Bay Area Green Business Program, the Napa County Green Business Program is a free, voluntary program that allows businesses to demonstrate the care for the environment by going above and beyond business as usual and implementing environmentally friendly business practices. For more information check out the Napa County Green Business and Winery Program at www.countyofnapa.org.



BMP-27 Are you, or do you intend to become a Certified "Napa Green Land"?

Napa Green Land, fish friendly farming, is a voluntary, comprehensive, "best practices" program for vineyards. Napa Valley vintners and growers develop farm-specific plans tailored to protect and enhance the ecological quality of the region, or create production facility programs that reduce energy and water use, waste and pollution. By selecting this measure either you are certified or you are in the process of certification.

Already Plan
Doing To Do

☐ ☒ BMP-28 Use of recycled materials

There are a lot of materials in the market that are made from recycled content. By ticking this box, you are committing to use post-consumer products in your construction and your ongoing operations.

☐ ☒ BMP-29 Local food production

In my construction I have used recycled 3/4 cement + rock on my picnic area and recycled wood on the inside

☐ ☒ BMP-30 Education to staff and visitors on sustainable practices

There are many intrinsic benefits of locally grown food, for instance reducing the transportation emissions, employing full time farm workers, and improving local access to fresh fruits and vegetables.

We will be using Stewart Ranch Beef and as much local grown veggies as possible

This BMP can be performed in many ways. One way is to simply put up signs reminding employees to do simple things such as keeping the thermostat at a consistent temperature or turning the lights off after you leave a room. If the project proposes alternative energy or sustainable winegrowing, this BMP could include explaining those business practices to staff and visitors.

☐ ☐ BMP-31 Use 70-80% cover crop

Yes signs for turning off cooler light, Storage Room lights thermostat etc will be put up to conserve energy

Cover crops reduce erosion and the amount of tilling which is required, which releases carbon into the environment.

☐ ☐ BMP-32 Retain biomass removed via pruning and thinning by chipping the material and reusing it rather than burning on-site

By selecting this BMP, you agree not to burn the material pruned on site.

☐ ☐ BMP-33 Are you participating in any of the above BMPS at a 'Parent' or outside location?

☐ ☐ BMP-34 Are you doing anything that deserves acknowledgement that isn't listed above?

Comments and Suggestions on this form?

Sources:

1. *Napa County Bicycle Plan*, NCTPA, December 2011
2. *California Air Pollution Control Officers Associate (CAPCOA)*. January 2008. *CEQA and Climate Change*
3. *Napa County General Plan*, June 2008.
4. *California Office of the Attorney General*. 2010. *Addressing Climate Change at the Project Level* available at http://ag.ca.gov/globalwarming/pdf/GW_mitigation_measures.pdf
5. *U.S. Green Building Council (2009)*. *LEED 2009 for New Construction and Major Renovations Rating System*. Washington, DC: United States Green Building Council, Inc.
6. *California Energy Commission (2008)*. *Title 24, Part 6, of the California Code of Regulations: California's Energy Efficiency Standards for Residential and Nonresidential Buildings*. Sacramento, CA: California Energy Commission.
7. *U.S. Department of Energy (2010)*. *Cool roof fact sheet*.
8. <http://www1.eere.energy.gov/buildings/ssl/ledlightingfacts.html>
9. *Compact Fluorescent Light Bulbs*". *Energy Star*. Retrieved 2013-05-01.
10. <http://energy.gov/energysaver/articles/solar-water-heaters>. Retrieved 2013-05-02.
11. <http://energy.gov/energysaver/articles/solar-water-heater>. Retrieved 2013-05-09
12. http://www.bchydro.com/powersmart/residential/guides_tips/green-your-home/cooling_guide/shade_trees.html
13. <http://www.napagreen.org/about>. Retrieved 2013-05-09
14. <http://www.countyofnapa.org/pages/departmentscontent.aspx?id=4294971612>
15. <http://www.napasan.com/Pages/ContentMenu.aspx?id=109>
16. <http://water.epa.gov/polwaste/green/index.cfm>



CITY of NAPA

www.cityofnapa.org/water

PUBLIC WORKS DEPARTMENT

WATER DIVISION

1340 Clay Street

Mailing Address:

P.O. Box 660

Napa, California 94559-0660

Phone: (707) 257-9521

Fax: (707) 258-7831

California Relay Service (CRS) Dial 7-1-1

April 30, 2014

Bill Wilcoxson
3100 Golden Gate Dr
Napa, CA 94558

Subject: "Will Serve" Letter for Water Service to "3100 Golden Gate Dr"

To Whom It May Concern:

Per your request, the City of Napa Water Division confirms that water service is available to "3100 Golden Gate Dr". The City will provide adequate water for domestic and fire protection to the subject project. The water supplied by the City of Napa is potable and meets all State Health Department regulations. There is now an existing water account active for the above address with a 1" service (acct# 101 5436 A) to serve 1 unit under the above mentioned owner.

If you have any questions or require additional information, please contact me at (707) 257-9521, ext. 7330.

Sincerely,

Dustin Farres
Senior Engineering Aide
City of Napa - Water Division

RECEIVED

APR 30 2014

Napa County Planning, Building
& Environmental Services

D Farres E.C. / Napa Co

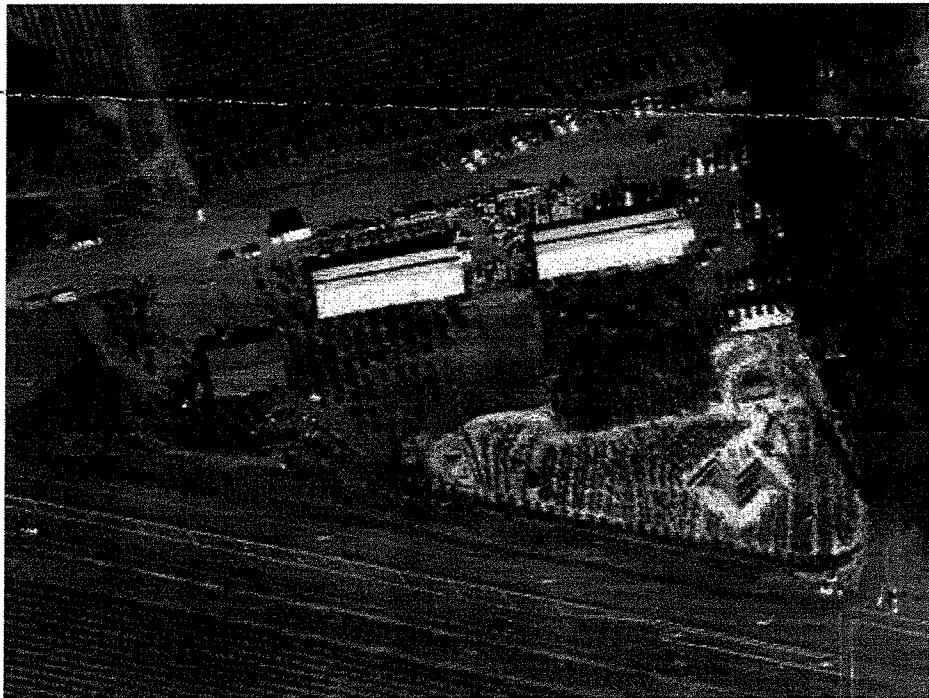
unpublished

LAW OFFICE OF
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E-MAIL: THOMAS@NAPALAW.COM
WEB PAGE: WWW.NAPALAW.COM

707.254.7100
FAX: 707.294.6100

**PROPERTY INFORMATION FOR
3106 Golden Gate Road, Napa, CA
[Stanly Lane Pumpkin Patch & Deli]**



Lot Size:	182,952 sq. ft. [+/- 4.20 acres]
Zoning:	Agricultural Produce Stand [:PS Combination Zoning District]
Flood Zone:	Property is not within FEMA Flood Zone
Existing Structures:	SFR Mfg Home on Permanent Foundation [2,588 sf] 2 Commercial Retail Mfg Warehouses with Accessory Structures

The Property was the subject of voter-approved initiatives in 1996 and, again, in 2008 resulting in the establishment of a specialized combination zoning district classification. This property is the only parcel in Napa County within this combination zoning district.

Stanly Lane Pumpkin Patch Property

In 1996, Napa County voters passed Measure Z: The “Stanly Lane Pumpkin Patch Initiative” which resulted in the establishment of a singularly-unique zoning classification, permitting the sale of agricultural produce, fruits, vegetables, and Christmas trees, grown on or off premises, and items related thereto, as well as the recreational and educational use by children of animals. In addition, Measure Z provides that all uses that are allowed (with or without a use permit) under the principal Agricultural Watershed District are allowed on the Stanly Ranch Property without the necessity of obtaining a use permit. Attached are copies of the Chapter 18.20 (Agriculture Watershed Zoning Classification) and Chapter 18:102 (Agriculture Produce Stand Combination Zoning Classification).

In 2008, Napa Voters passed Measure K: The “Stanly Lane Deli Ordinance” which clarified and confirmed that a delicatessen with outdoor barbeque and wine tastings are permitted on the Property when an accessory to a produce stand.

The Property is currently being principally utilized under a lease agreement as a delicatessen and retail store. The seasonal pumpkin patch and Christmas tree lot continue to operate during the Holiday Season.

Napa County, California, Code of Ordinances >> Title 18 - ZONING* >> Chapter 18.102 - :PS AGRICULTURAL PRODUCE STAND COMBINATION DISTRICT >>

Chapter 18.102 - :PS AGRICULTURAL PRODUCE STAND COMBINATION DISTRICT

Sections:

- 18.102.010 - Intent of classification.
- 18.102.020 - Uses allowed without a use permit.
- 18.102.030 - Other regulations applicable.
- 18.102.040 - Uses allowed upon grant of a use permit.

18.102.010 - Intent of classification.

The:PS combination district classification is intended to be applied in Agricultural Watershed districts where the sale of agricultural produce, fruits, vegetables, and Christmas trees, grown on or off premises, and items related thereto, as well as the recreational and educational use by children of animals, such as children's pony rides and petting zoos. Only lands that have been historically used for such purposes are eligible for the:PS combination district classification.

(Ord. 96-3 § 4 (part), 1996)

18.102.020 - Uses allowed without a use permit.

The following uses shall be allowed in all:PS combination districts without a use permit:

- A. In any district with which the:PS combination district is combined, all uses allowed without a use permit in the principal zoning district;
- B. Any use permitted upon grant of a use permit in the principal zoning district with which the:PS zoning district is combined;
- C. Sale by the owner of the parcel with which the:PS zoning district is combined of agricultural produce, fruits, vegetables, and Christmas trees, grown on or off premises, and items related thereto, and construction of buildings to accommodate such sales, as well as the recreational and educational use by children of animals, such as children's pony rides and petting zoos, and buildings necessary to house such animals.

(Ord. 96-3 § 4 (part), 1996)

18.102.030 - Other regulations applicable.

The regulations for the principal zoning district with which the:PS zoning district is combined with the exception of the uses set forth in Section 18.102.020 above shall apply to each structure and to each use of land within the:PS combination zoning district.

(Ord. 96-3 § 4 (part), 1996)

18.102.040 - Uses allowed upon grant of a use permit.

The following uses may be permitted on a parcel within a:PS zoning district, when accessory to an agricultural produce stand lawfully existing thereon, upon grant of a use permit pursuant to Section 18.124.010.

- A. Delicatessens with outdoor barbeque;
- B. Wine tastings.

(Ord. 08-01 § 3, 2008)

Napa County, California, Code of Ordinances >> Title 18 - ZONING* >> Chapter 18.20 - AW AGRICULTURAL WATERSHED DISTRICT >>

Chapter 18.20 - AW AGRICULTURAL WATERSHED DISTRICT

Sections:

- 18.20.010 - Intent of classification.
- 18.20.020 - Uses allowed without a use permit.
- 18.20.030 - Uses permitted upon grant of a use permit.
- 18.20.040 - Other regulations applicable.

18.20.010 - Intent of classification.

The AW district classification is intended to be applied in those areas of the county where the predominant use is agriculturally oriented, where watershed areas, reservoirs and floodplain tributaries are located, where development would adversely impact on all such uses, and where the protection of agriculture, watersheds and floodplain tributaries from fire, pollution and erosion is essential to the general health, safety and welfare.

(Ord. 538 § 4, 1977: prior code § 12230)

18.20.020 - Uses allowed without a use permit.

The following uses shall be allowed in all AW districts without use permits:

- A. Agriculture;
- B. One single-family dwelling unit per legal lot;
- C. A second unit, either attached to or detached from an existing legal residential dwelling unit, providing that all of the conditions set forth in Section 18.104.180 are met;
- D. Residential care facilities (small);
- E. Family day care homes (small);
- F. Family day care homes (large), subject to Section 18.104.070
- G. One guest cottage, provided that all of the conditions set forth in Section 18.104.080 are met;
- H. Wineries and related accessory uses and structures which legally existed prior to July 31, 1974 without the requirement that a use permit be issued, and which have not been abandoned; provided, that the extent of such uses and structures have been determined in accordance with the procedure set forth in Section 18.132.050. No expansion beyond those which existed prior to July 31, 1974 may occur unless specifically authorized by use permit, issued in conformance with the applicable provisions of this title;
- I. Small wineries which were issued a certificate of exemption prior to the date of adoption of the ordinance codified in this chapter, and used the certificate in the manner set forth in Section 18.124.080 before the effective date of the ordinance codified in this chapter, in conformance with the applicable certificate of exemption, Section 18.08.600, and any resolution adopted pursuant thereto;
- J. Wineries and related accessory uses which have been authorized by use permit and used in a manner set forth in Section 18.124.080 or any predecessor section; provided, that no expansion of uses or structures beyond those which were authorized by a use permit or modification of a use permit issued prior to the effective date of the ordinance codified in this chapter shall be permitted except as may be authorized by a subsequent use permit issued pursuant to this title;
- K. Minor antennas meeting the requirements of Sections 18.119.240 through 18.119.260
- L. Telecommunication facilities, other than satellite earth stations, that meet the performance standards specified in Section 18.119.200, provided that prior to issuance of any building permit, or the commencement of the use if no building permit is required, the director or his/her designee

has issued a site plan approval pursuant to Chapter 18.140

- M. Hunting clubs (small) as defined in Chapter 18.08
- N. Overnight lodging in public parks or in structures, at the density and intensity of use (number of units) lawfully developed for such purpose prior to October 13, 1977, provided that such use has a currently-valid certificate of the extent of legal nonconformity pursuant to Section 18.132.050
- O. Any recreational vehicle park or campground and their accessory and related uses which have been authorized by use permit and used in a manner set forth in Section 18.124.080 or any predecessor section; provided that no expansion of uses or structures beyond those which were specifically authorized by a use permit or modification of a use permit issued prior to May 10, 1996, shall be permitted except as may be authorized by a subsequent permit issued pursuant to this title;
- P. Floating dock which complies with all of the following:
 - 1. Is accessory to a residential or agricultural use otherwise permitted by this chapter without a use permit,
 - 2. Any portion located on a navigable waterway is determined by the Napa County Flood Control and Water Conservation District engineer to not obstruct seasonal flood flows, and
 - 3. In operation is located adjacent and parallel to, and does not exceed in length the water frontage of the legal parcel or contiguous legal parcels owned by the owner of the floating dock;
- Q. Maintenance and emergency repairs of legally-created levees, subject to compliance with Chapter 16.04 of this code;
- R. Farmworker housing (i) providing accommodations for six or fewer employees, or (ii) consisting of no more than thirty six beds in group quarters or twelve units designed for use by a single household, and otherwise consistent with Health and Safety Code Sections 17021.5 and 17021.6, or successor provisions, subject to the conditions set forth in Sections 18.104.300 and 18.104.310, as applicable; and
- S. Quasi-private recreation uses and facilities, as defined in Section 18.08.494, conforming to the standards in Section 18.104.350, and provided that they do not adversely impact adjacent agriculture.

(Ord. No. 1326, § 6, 9-22-2009; Ord. No. 1323, § 7, 6-23-2009; Ord. 1144 § 2, 1998; Ord. 1105 § 4, 1996; Ord. 1097 § 14, 1996; Ord. 947 § 13, 1990; Ord. 900 § 2, 1988; Ord. 867 § 11, 1988; Ord. 816 § 7, 1986; Ord. 815 § 5, 1986; Ord. 784 § 1, 1984; Ord. 629 § 3, 1980; Ord. 538 § 4, 1977; prior code § 12231)

18.20.030 - Uses permitted upon grant of a use permit.

The following uses may be permitted in all AW districts, but only upon grant of a use permit pursuant to Section 18.124.010:

- A. Parks and rural recreation uses and facilities as defined in Chapter 18.08, conforming to the standards in Chapter 18.104
- B. Farmworker housing and seasonal farmworker centers conforming to Section 18.104.300 or 18.104.310, unless exempt from a use permit requirement under subsection (R) of Section 18.20.020
- C. Facilities, other than wineries, for the processing of agricultural products grown or raised on the same parcels or contiguous parcels under the same ownership;
- D. Kennels, horse boarding and/or training stables, and veterinary facilities;
- E. Feed lots;
- F. Sanitary landfill sites;
- G. Noncommercial wind energy and conversion systems;
- H. Wineries, as defined in Section 18.08.640
- I. The following uses in connection with a winery:
 - 1. Crushing of grapes outside or within a structure,
 - 2. On-site, aboveground disposal of wastewater generated by the winery,
 - 3. Aging, processing and storage of wine in bulk,
 - 4. Bottling and storage of bottled wine; shipping and receiving of bulk and bottled wine, provided the wine bottled or received does not exceed the permitted production capacity,
 - 5. Any or all of the following uses provided that, in the aggregate, such uses are clearly incidental, related and subordinate to the primary operation of the winery as a production

facility:

- a. Office and laboratory uses,
 - b. Marketing of wine as defined in Section 18.08.370
 - c. Retail sale of (1) wine fermented or refermented and bottled at the winery, irrespective of the county of origin of the grapes from which the wine was made, providing nothing herein shall excuse the application of subsections (B) and (C) of Section 18.104.250 regulating the source of grapes; and (2) wine produced by or for the winery from grapes grown in Napa County;
- J. The following uses, when accessory to a winery:
- 1. Tours and tastings, as defined in Section 18.08.620
 - 2. Display, but not sale, of art,
 - 3. Display, but not sale, of items of historical, ecological or viticultural significance to the wine industry,
 - 4. Sale of wine-related products;
 - 5. Child day care centers limited to caring for children of employees of the winery;
- K. Telecommunication facilities, other than satellite earth stations, that do not meet one or more of the performance standards specified in Section 18.119.200
- L. Satellite earth stations that cannot, for demonstrated technical reasons acceptable to the director, be located in an Industrial (I), Industrial Park (IP), or General Industrial (GI) zoning district;
- M. Campgrounds on public lands conforming to the standards in Chapter 18.104
- N. Hunting clubs (large) as defined in Chapter 18.08 and subject to the standards in Chapter 18.104
- O. Facilities, other than wineries, for the processing of agricultural products where the products are grown or raised within the county, provided that the facility is located on a parcel of ten or more acres, does not exceed five thousand gross square feet, and is not industrial in character. Only those agricultural products raised or processed on-site may be sold at the facility; and
- P. Farm management uses not meeting one or more of the standards contained in subsections (E) (2), (E)(3), and (E)(4) of Section 18.08.040

(Ord. No. 1340, § 4, 5-11-2010; Ord. No. 1326, § 7, 9-22-2009; Ord. No. 1323, § 8, 6-23-2009; Ord. 1285 § 3, 2006; Ord. 1275 § 2, 2006; Ord. 1246 § 7, 2004; Ord. 1105 §§ 5, 6, 1996; Ord. 1101 § 6, 1996; Ord. 1097 § 15, 1996; Ord. 1040 § 6, 1993; Ord. 947 § 14, 1990; Ord. 757 § 4, 1983; Ord. 538 § 4, 1977: prior code § 12232)

18.20.040 - Other regulations applicable.

The regulations shown for AW districts in the Schedule of Zoning District Regulations, Section 18.104.010 shall apply to each structure and to each use of land within the agricultural watershed district.

(Ord. 1194 § 11, 2002; Ord. 538 § 4, 1977: prior code § 12233)

STANLEY LANE PUMKIN PATCH

Summary of Authorized Uses*

(10-31-02)

047-230-034

Category 1	Category 2	Category 3	Category 4	Category 5	Category 6
Agricultural Produce	Agriculture-Related Food Products	Agriculture-Related Non-food Items	Seasonal Items related to Halloween, Thanksgiving, Christmas and Other Holiday Traditions	Refreshments for Agricultural Produce Stand and Christmas Tree Lot Patrons	Not Permitted
Fruits, Nuts & Vegetables	Canned or Dried Fruits, Nuts & Vegetables; Prepared Foods, including repacking of fruits, vegetables, nuts.	Agriculture-related Decorative Items, Grapestick bundles, Wreaths, Gourds, Dried Indian Corn, Baskets, Candles	Items will vary by season	Fruit Juice, Soda & Water, Coffee & Tea, Cider, Wine & Beer	Tourist Information facilities
	Olive Oils, Grape Seed Oil, Vinegars, Relishes, Spreads, Tapenades	Vegetable-based Soaps, Lotions & Bath Products			Restaurant, Deli, Wine Tasting and Bars & Taverns
Flowers & Potted Herbs	Dried Herbs, Mustards & Condiments	Lavender bundles, dried flowers, garden supplies			Indoor seating for food or drink
Grains	Pastas & Breads, Cookies & Chips	Wheat bundles			
	Coffee & Tea	Agriculture-related utensils, bowls & kitchen accessories, picnic supplies			
	Sauces, Marinades & Rubs	Books related to growing & cooking agricultural products			Books not related to agriculture, cooking, or eating

	Honey Sticks and Candies	Agriculture-related minerals, salts and mineral water			
	Jams, Jellies, Honey, Syrup				
Products of following local suppliers (partial list):	Amaz'n Graz'n Napa Valley (Canned Vegetables) B-Boys Napa Valley (Honey Products) Harms Vineyards Napa Valley Napa Nuts (Nuts) Napa Valley Lavender Company (Lavender Soaps & Bath Products) Hurley Farms, Napa St. Helena Olive Oil Company (Olive Oils, Grapeseed Oils & Vinegars) Tulocay's Napa Valley (Sauces, Condiments) Wine Country Kitchens (Sauces, Condiments)				
10/31/02					

* Summary of Authorized Uses reflect uses associated and within 1,750 sq. ft. portion of an existing agricultural building. Additional uses or future expansion of real property improvements will be evaluated for consistency with Measure Z – Stanley Land Pumpkin Patch Initiative enacting Napa County Ordinance No. 96-3

ORDINANCE NO. 08-01

AN ORDINANCE OF THE PEOPLE OF THE COUNTY OF NAPA ADDING A NEW SECTION 18.102.040 OF THE NAPA COUNTY CODE RELATING TO LANDS IN THE AGRICULTURAL PRODUCE STAND COMBINATION ZONING DISTRICT TO AUTHORIZE DELICATESSENS WITH OUTDOOR BARBEQUES AND WINE TASTINGS TO BE OPERATED WHEN ACCESSORY TO A LAWFULLY EXISTING AGRICULTURAL PRODUCE STAND IF A CONDITIONAL USE PERMIT IS FIRST OBTAINED

The people of the County of Napa do hereby ordain as follows:

Section 1. Title. This ordinance shall be known and may be cited as the "Stanly Lane Deli Ordinance" (hereinafter "Ordinance").

Section 2. Purpose and Intent. The people of the County of Napa find and declare all of the following:

A. In 1996, the voters of Napa County approved Measure Z, which rezoned the Stanly Lane Pumpkin Patch at 3100 Golden Gate Drive, Napa, to a new "Agricultural Produce Stand" (:PS) combination zoning district. This vote enabled the patch to continue to operate its popular Halloween pumpkin and Christmas tree lots and to open a small store, the Stanly Lane Marketplace, selling agricultural produce, fruit, vegetables, coffee, beer, wine and other agriculture-related items. The property also is home to a farmer's market four days a week and cold storage for grape rootstock.

B. Many of the customers of the Stanly Lane Marketplace live or work in the southern Napa and Carneros areas. The Stanly Lane Marketplace is the only place near their homes and workplaces to get lunch. Unfortunately, their choices are limited as the existing store can only sell salads and sandwiches prepared off-site.

C. This Ordinance would allow the owner to request a County use permit to open a deli on the property. This will allow salads and sandwiches to be made-to-order on-site and foods to be barbequed on an outdoor grill. The Ordinance also will allow customers to taste the many local wines sold at the store, helping to promote Napa County's primary agricultural product.

D. This Ordinance only applies to parcels with :PS zoning. The Stanly Lane Pumpkin Patch parcel is the only property in the County with this zoning.

Section 3. Zoning District Regulations.

Chapter 18.102 of the Napa County Code shall be amended to add a new Section

18.102.040 as follows:

18.102.040 Uses Allowed Upon Grant of a Use Permit.

The following uses may be permitted on a parcel within a :PS zoning district, when accessory to an agricultural produce stand lawfully existing thereon, upon grant of a use permit pursuant to Section 18.124.010.

- A. Delicatessens with outdoor barbeque;
- B. Wine tastings.

Section 4. General Plan Amendment. Commercial Policy 5.4 of the Land Use Element of the Napa County General Plan is hereby amended to add a new subsection to read in full as follows:

A parcel which is zoned as an agricultural produce stand combination district and which is the location of an existing agricultural produce stand may be allowed to establish accessory delicatessen, outdoor barbeque and wine tasting uses.

Section 5. Complementary Measures or Ordinances. The provisions of this Ordinance are not intended to, and shall not supplant or negate, the application of any other County ordinances and regulations, now existing or adopted in the future, that are not inconsistent herewith. The provisions of this Ordinance and those of any other County ordinances, regulations, and initiatives shall, whenever reasonably possible, be construed to be compatible.

Section 6. Amendment.

- A. Except as provided in subsections (B) and (C) below, this Ordinance may be amended only by a vote of the people.
- B. By majority vote the Napa County Board of Supervisors may amend this Ordinance to renumber or consolidate any of its provisions where logical or desirable so as to integrate them with other consistent provisions of the Napa County Code, or may enact non-substantive changes to this Ordinance for the purpose of ensuring that this Ordinance is consistent with the Napa County General Plan and that the General Plan is internally consistent and correlated.
- C. To the extent that any definition or other provision set forth herein needs to be modified or amended to comply with any applicable State or Federal law, definition or regulation, it shall be deemed so amended without any further action being necessary, to the greatest extent permitted by law.

Section 7. Effective Date. The effective date of this Ordinance shall be as provided in

California Elections Code section 9122.

The foregoing ordinance was passed by a vote of the people of Napa
County, on February 5, 2008, by the following vote:

AYES: 24407

NOES: 18100

The vote on this ordinance was declared by the Board of Supervisors on March 11, 2008.



BRAD WAGENKNECHT
Chair, Napa County Board of Supervisors

ATTEST: GLADYS I. COIL
Clerk of the Board

BY: 