

# Marion County Board of County Commissioners

#### Date: 9/25/2020

#### Item Number 201107SU

**Type of Application** Special Use Permit

#### Request

Applicant requests to establish a minor poultry processing facility on A-1 zoned property.

**Owner/ Applicant** King Tut Corp.

**Agent** Dr. Fawzy Ebrahim

**Parcel #/Acreage** 01853-000-00/14.75

Future Land Use Rural Land

**Existing Zoning** A-1: General Agriculture

**Staff Recommendation** Approval

**P&Z Recommendation:** Not Reviewed

**Project Planner** Kenneth Odom, Transportation Planner

#### P&Z: 10/26/2020 BCC: 11/17/2020



#### **Item Summary**

Staff is recommending **Approval** of the Special Use Permit to allow for the construction and operation of a minor poultry processing/packing facility.

#### **Public Notice**

Notice of public hearing was mailed to XX property owners within 300 feet of the subject property. No written comments have been received in support of or opposed to this zoning change.

#### Location

The subject parcel is located approximately 1.7 miles west of I-75 on NW 193  $^{\rm rd}$  Street, outside of Micanopy, FL.

The following table summarizes adjacent future land use designations, zoning districts and existing uses:

Additional	ADJACENT PROPERTY CHARACTERISITICS			
<b>Information</b> N/A	Direction of Adjacency	Future Land Use Designation	Zoning	Existing Use/MCPA Property Class
<b>Comprehensive</b> <b>Plan Amendment:</b> N/A	North	Rural Land	A-1 General Agriculture	(54-59) Timber
Code Case: None	South	Rural Land	A-1 General Agriculture	(54-59) Timber
	East	Rural Land	A-1 General Agriculture	(54-59) Timber
	West	Rural Land	A-1 General Agriculture	(54-59) Timber

## Request

King Tut Corp (dba Zeezenia International Market) is an ethnic grocery store, located at 2325 SW 13th St, Gainesville, FL 32608 that offers a wide variety of Turkish, Persian, Middle Eastern, Indian, Russian, Greek, and Kosher groceries. Zeezenia International Market features a meat department that offers fresh chicken, beef, lamb, and goat meat that is raised on Zeezenia Farm in Newberry, Florida. These animals are grass-fed and raised without antibiotics and hormones.

King Tut Corp currently contracts with Nettles Sausage, in Lake City, Fl, to process all of its farm-raised custom slaughtered livestock. The applicant will continue to contract with Nettles Sausage in order to process the beef, lamb and goat meat that they raise for retail sale. However, the applicant is requesting to construct a USDA inspected minor poultry processing/packing facility, 3,600 square feet initially, but shall be allowed up to 8,000 square feet under the conditions of this requested Special Use Permit. The intention being to develop the subject parcel in order to expand Zeezenia Farm's poultry farming capacity and establish its own custom poultry slaughter and processing facility that will supply product for retail sale at Zeezenia International Market.

# Operations

The property is zoned A-1: General Agriculture, and by right, is allowed to raise chickens on the property. The applicant has stated that the chicken house will initially be approximately 3,500 square feet and between one-thousand and one-thousand and two-hundred chickens (1,000 - 1,200) will be reared for processing per month.

The facility will not be open to the public as it will be only providing processed poultry for Zeezenia International Market. The maximum number of people who will work in this facility will be between 6-7 individuals. Of those individuals, 1-2 of them will work daily to care for the live chickens. 4-5 people will be working in the processing plant 2-3 days a week. This includes the owner, a USDA inspector, and 1-2 helpers.

Consequently, parking space will be limited to seven regular spaces in the front of the facility as well as one handicapped parking spot to meet ADA requirements. If the applicant opts to increase the size of the facilities at a later date, additional parking capacity will be required.

All slaughter and processing of poultry will be conducted indoors during the normal hours of operation of the processing plant which will be from 6:00 AM - 6:00 PM. Automated machinery will be used for processing after manual-slaughtering of the poultry has occurred. In the event that a mechanical failure or other unforeseen circumstance should prevent the completion of processing during the normal hours on a given day, the hours of operations may be extended past 6:00 PM in order to complete the time sensitive processing of poultry that has already been slaughtered.

Solid wastes from processing the poultry will be stored in sealed USDA approved plastic containers. These containers will be kept indoors in an air-conditioned storage area. These waste products will be removed by Griffen Industrial on a weekly basis. Derby Gold Inc. high absorbent wood shavings will be used as bedding in the poultry house. The wood shavings, mixed with poultry waste, will be removed from the premises every three weeks and sold to TNT Nursery in Gainesville, and/or Blue Star Nursery in Hawthorne to be used as fertilizer/compost. Processing liquid wastes will be treated through a DEP approved filtration system where it will be stored in an on-site holding tank for removal.

The USDA Food Safety Inspection Service (FSIS) will on-site weekly during processing and will conduct periodic reviews of the facility in order to ensure that all sanitation regulations are met under the *Code of Federal Regulations (CFR) Title 9 - Animals and Animal Products, Chapter III - Food Safety and Inspection Service, Department of Agriculture, Subchapter E – Regulatory Requirements Under the Federal Meat inspection Act and the Poultry Products Inspection Act.* In addition to the FSIS inspections, the facility will also be subject to all provisions of *FS 500.601 Retail sale of meat; definitions; disclosure, penalties* which addresses custom meat processing regulation in the State of Florida.

### Analysis

In reaching its decision, the Board of County Commissioners will find:

a. Granting the proposed Special Use Permit will not adversely affect the public interest.

The subject parcel has historically been an unimproved and heavily wooded lot, as are most other adjacent and surrounding parcels. The applicant only proposes to clear a limited area large enough for the indicated operations. This will allow for natural heavily wooded buffers surrounding the east, west and south sides of the property. The primary entryway to the north side of the property will be fenced, gated and will be buffered by a Legustrum or Viburnum hedgerow. The location of the operations buildings will be sufficiently buffered from all adjacent land uses and any environmental concerns will be mitigated by USDA, Southwest Florida Water Management District and DEP regulations. Granting of the Special Use Permit will not adversely affect the public interest.

**b.** The proposed Special Use Permit is consistent with the current Comprehensive Plan.

The FLU Map 1: Marion County 2035 Future Land Use Map of the Comprehensive Plan designates this property as Rural Land, consistent with its existing A-1 zoning. Establishment of the proposed poultry processing/packing facility is compatible with the zoning and agricultural land uses of the surrounding area, and is therefore consistent with the Comprehensive Plan.

c. The proposed Special Use Permit is compatible with land uses in the surrounding area.

The surrounding area is exclusively A-1: General Agriculture and is completely rural in nature. There are many working farms in close proximity, to the subject parcel. The proposed facility would be consistent with the historically established agricultural uses in the area.

# Utilities

Water will be provided by well. Regular sewer services will be provide by septic. Processing wastewater will be treated through DEP filtration on site and stored for removal. Electrical services will be by provided by Clay Electric Co.

# **Staff Recommendation: Approval with Conditions**

- 1. The Special Use Permit shall allow the use of the property as a poultry processing facility, referred to in the Marion County Land Development Code as a "meat packing plant."
- 2. The site for the meat processing facility shall be developed and operated consistent with the submitted conceptual plan and the conditions set forth herein.
- 3. The maximum size of the building housing the meat processing facility may not exceed 8,000 square feet as depicted in the conceptual plan.
- 4. Signage shall be limited to one sign with a maximum size of one-hundred and fifty (150) square feet and a height limitation of fifteen (15) feet.
- 5. In order to mitigate noise levels, all processing shall be conducted indoors, within the confines of the meat processing/packing facility.
- 6. If exterior lighting is to be installed, it shall be scaled and located to minimize glare and light diffusion to adjoining properties.
- 7. Staging facilities for animals in queue shall be designed and operated to minimize off-site odors. All minimum setbacks for poultry rearing buildings in A-1 zoning shall be adhered to.
- 8. Rendering, or similar processing, of inedible animal by-products on site is prohibited; this shall not prohibit the processing of blood.
- 9. Solid waste from the harvesting operations shall be stored in disposal containers and regularly removed by a private contractor.
- 10. The side and rear property lines do not require buffering. The front property line shall be fenced and hedgerow of Viburnum or Ligustrum shall be planted along the fence line. The hedgerow shall be at least threefeet shall within the first year and shall be maintained to adequately provide a visual buffer.
- 11. No retail sales shall be permitted from this facility.
- 12. A Traffic Statement shall be required per Marion County Traffic study Guidelines.











NW 193<sup>rd</sup> Street – Facing East



NW 193<sup>rd</sup> Street – Facing West



Grubbing & Clearing – West Side of Subject Parcel



Clearing & Grubbing – East Side of Subject Parcel

