

MEMORANDUM Planning Division – CC Memo No. 16-091

DATE: AUGUST 11, 2016
TO: MAYOR AND COUNCIL
THRU: MARSHA REED, CITY MANAGER, JEFF KURTZ, PLANNING ADMINISTRATOR, KEVIN MAYO, PLANNING MANAGER
FROM: SUSAN FIALA, AICP, CITY PLANNER
SUBJECT: LUP16-0024 DESERT CIDER HOUSE

Request: Liquor Use Permit approval to produce and distribute hard cider/apple wine to wholesalers as permitted under a Series 13 In-state Farm Winery License
Location: 284 East Chilton Drive, Suite 8, north and west of the northwest corner of Arizona Avenue and Elliot Road
Applicant: Gregory Asplin
Zoning: Planned Industrial District with a Planned Area Development Overlay (I-1/PAD)

RECOMMENDATION

Upon finding the request to be consistent with the General Plan, Planning Commission and Planning Staff recommend City Council approve the Liquor Use Permit subject to conditions.

BACKGROUND

Desert Cider House is a new business located at 284 East Chilton Drive, Suite 8, north and west of the northwest corner of Arizona Avenue and Elliot Road. Discovery at Daybreak condominiums are the nearest residential development, located to the north. Light industrial uses surround the site.

The request is for Liquor Use Permit approval to produce and distribute hard cider/apple wine to wholesalers as permitted under a Series 13 In-state Farm Winery License. This type of license privileges are based on the quantity of wine produced in a calendar year including, but not limited to, wine production of 200 to 40,000 gallons per year allows producers to sell and deliver

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their own wine produced on site to Arizona-licensed wholesalers. Initially, the owners anticipate producing about 300 to 500 gallons a month with potential increases of 50 gallons a month for the first few months. The market will drive production quantity of the hard cider/apple wine.

The suite is approximately 902 square feet. The co-owners are the only employees. Production and distribution are dependent on the demand; thus the operators may be on-site a minimum of four hours a day, and from two to three times a week, as needed. Hours of operation are not set or posted on the business as there are no sales to the general public.

### **PUBLIC / NEIGHBORHOOD NOTIFICATION**

- This request was noticed in accordance with the requirements of the Chandler Zoning Code.
- A neighborhood notification letter was mailed on June 28, 2016, in lieu of a neighborhood meeting.
- As of the writing of this memo, Planning Staff is not aware of opposition to the request.

### **PLANNING COMMISSION VOTE REPORT**

Motion to Approve.

In Favor: 6    Opposed: 0

### **RECOMMENDED ACTION**

Upon finding consistency with the General Plan, Planning Commission and Planning Staff recommend City Council approve the Liquor Use Permit, LUP16-0024 DESERT CIDER HOUSE, subject to the following conditions:

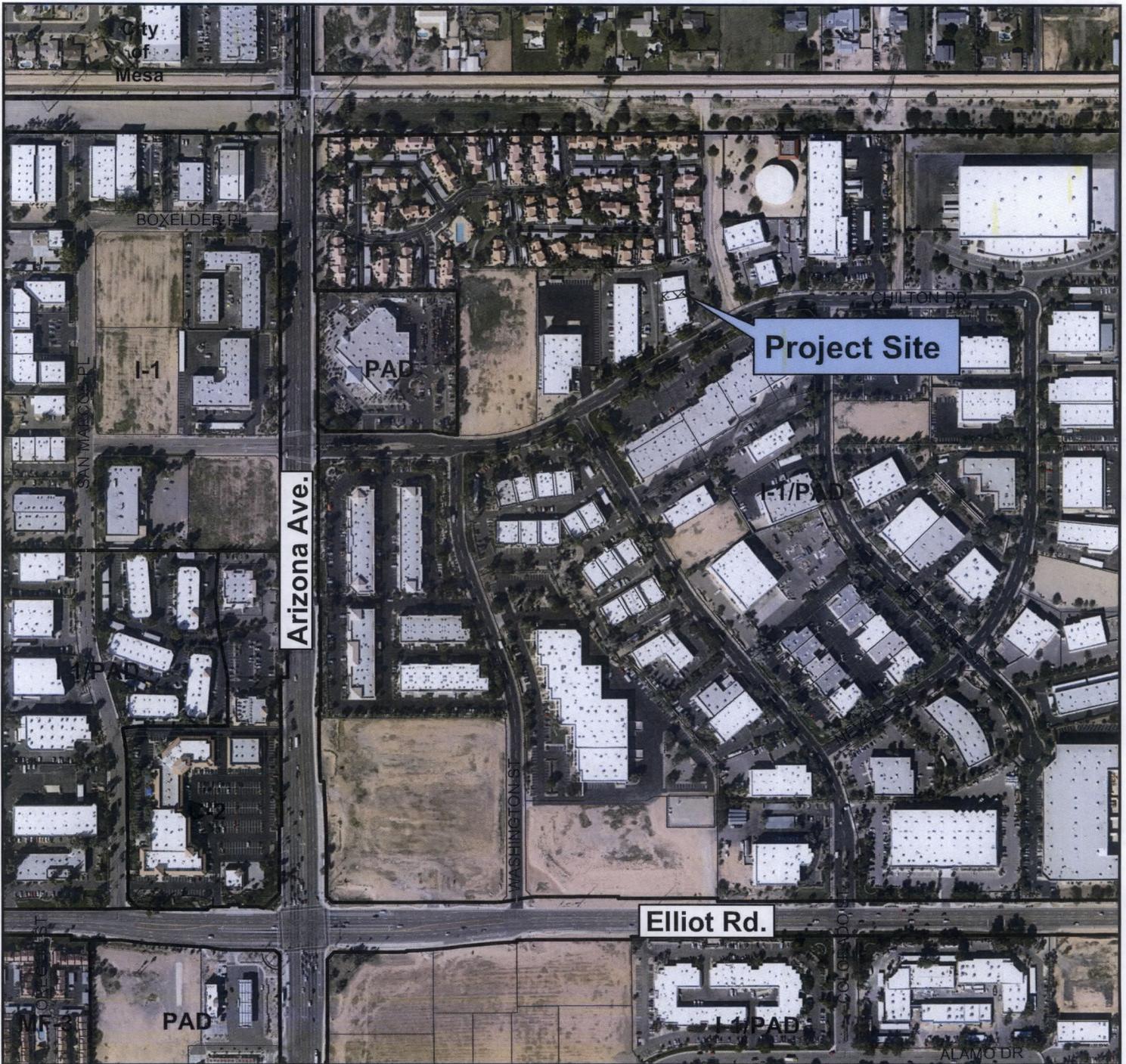
1. Expansion or modification beyond the approved exhibits (Site Plan, Floor Plan, and Narrative) shall void the Liquor Use Permit and require new Liquor Use Permit application and approval.
2. The Liquor Use Permit is granted for a Series 13 In-state Farm Winery license, and any change of license shall require reapplication and new Liquor Use Permit approval.
3. The Liquor Use Permit is non-transferable to other locations.
4. The site shall be maintained in a clean and orderly manner.

### **PROPOSED MOTION**

Move City Council approve Liquor Use Permit case LUP16-0024 DESERT CIDER HOUSE, subject to the conditions as recommended by Planning Commission and Planning Staff.

### **Attachments**

1. Vicinity Maps
2. Site Plan
3. Floor Plan
4. Narrative



## Vicinity Map



LUP16-0024

**Desert Cider House  
Liquor Use Permit**



City of Mesa

BOXELDER PL

I-1

PAD

Project Site

CHILTON DR

I-1/PAD

DELAWARE ST

NEVADA ST

WASHINGTON ST

Arizona Ave.

I-1/PAD

C-2

Elliot Rd.

COLORADO ST

MF-3

PAD

I-1/PAD

ALAMO DR

# Vicinity Map



LUP16-0024

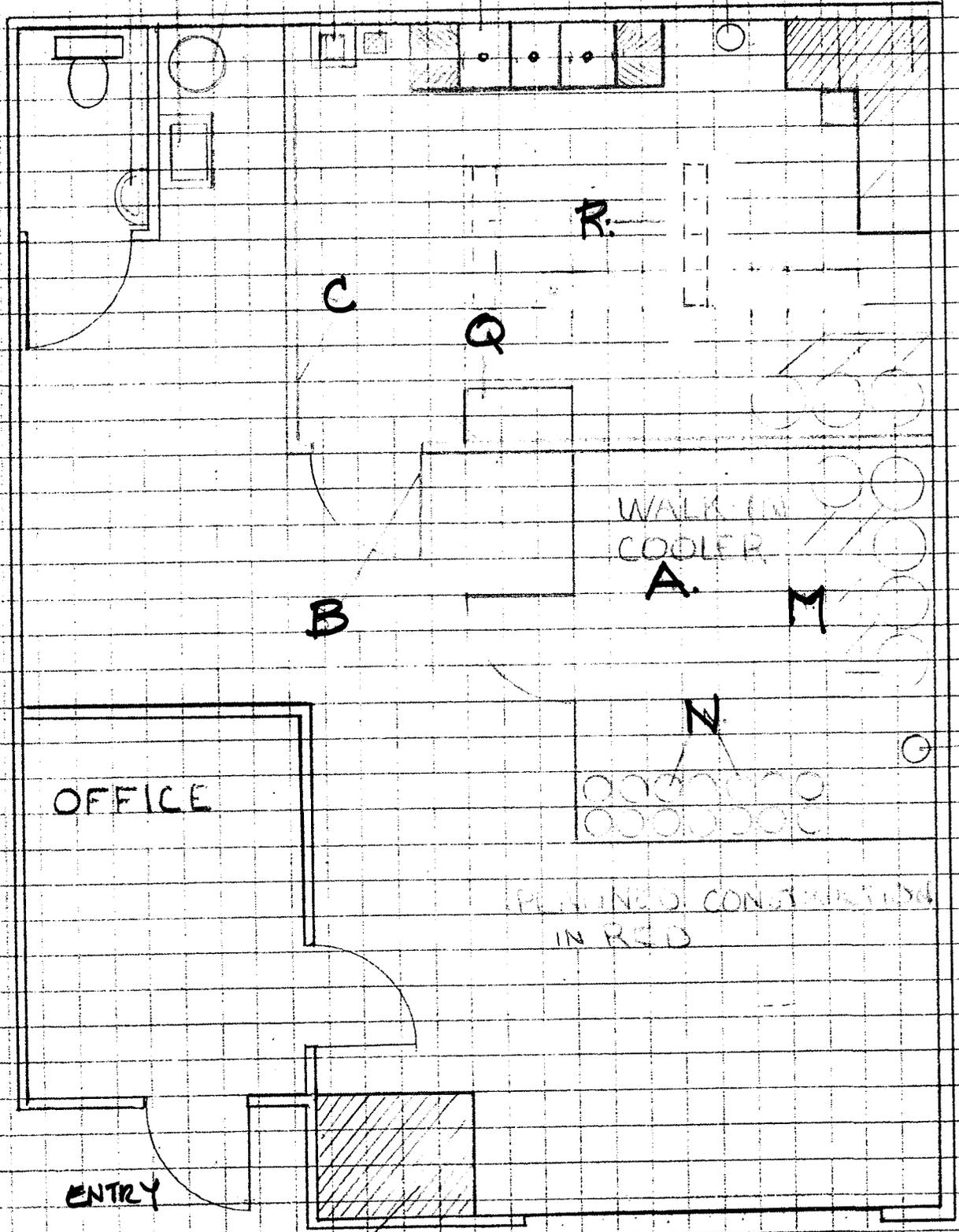
**Desert Cider House  
Liquor Use Permit**



Chandler, Arizona  
*Where Values Make The Difference*

CITY OF CHANDLER 6/25/2016

D E F G H I J K



OFFICE

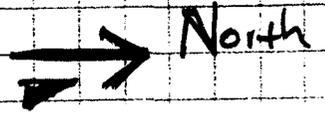
WALK IN COOLER

PRINTING/CONSTRUCTION IN RED

ENTRY

GARAGE DOOR

FLOOR PLAN



# KEY FOR FLOOR PLAN

Index of planned changes to existing site in order to meet Maricopa County Environmental Services requirements for a Farm Winery producing Hard Cider\Apple Wine.

- A. Walk-in cooler of either 8' x 10' or 10' by 10' size.
- B. Self-Closing door for clean room.
- C. Walls and ceiling to create a sealed clean room for production and fermentation of hard cider.
- D. Hand washing sink to be installed in restroom.
- E. Relocation of existing shop\mop sink.
- F. Installation of 50-gallon hot water heater, plumbed to all sinks.
- G. Hand washing station with splash guards.
- H. Floor drain for 3 compartment sink indirect drainage.
- I. 3 compartment sink for manual wash, rinse, sanitize of 1/6<sup>th</sup> barrel, Sanke kegs and filling\dispense spears.
- J. Overhead vent fan for clean room, ducted to existing unused roof vent.
- K. Clean Keg storage area.
- L. Hard Cider fermenters.
- M. Finished cider storage.
- N. Kegged cider storage.
- O. Dirty keg storage.
- P. CO2 tank.
- Q. Shelving for sanitizer and keg cleaner storage.
- R. Overhead, 4 foot lights shop lights.

# LUP16-0024

## Narrative of business intent

Desert Cider House, located at 284 E Chilton Dr, Suite 8, Chandler AZ 85225, which is a 902 sq/ft facility, will be operating under a series 13 liquor license, classified as a 'Farm Winery'. The location will be used as a liquor production facility only where we will be creating Hard Cider\Apple Wine from apple juice. There will be no on site serving of the beverages to customers at all nor will we be doing any tastings. It will be a production facility only. We will be fermenting the juice into cider, storing, kegging and distributing it from this location.

As the establishment will be operating as a production plant only, there will be no posted hours of operation for the general public. We don't intend to advertise our location because we don't intend to do retail sales from that location. To that end we will not be using any signage beyond having the business name and information posted on the front door. We will not be taking orders or doing sales to walk in customers from this location at all. We intend to be present on site perhaps as much as 4 hours a day 2-3 times week but it could be less depending on demand and would certainly increase if business booms.

Only small modifications to the existing building will be made to accommodate the type of production we will be doing. We will need to engage a licensed plumber to install 2 additional sinks for preparation, cleaning and sanitizing of the equipment. Additionally, we will be consulting a licensed electrician and engaging their services for the installation of a walk in cooler for storage of finished product. These are the only planned modifications.

There are only 2 individuals who will be working at the site and they are listed below.

Gregory Asplin, co-owner. (480) 292 – 3020

Kristen Asplin, co-owner. (480) 292-3021