

Town of Bell Planning Commission Meeting Minutes

Town of Bell Community Center

4/12/18 - 6pm

Members Present: Pete Lamb, Larry Chernoff, Greg Weiss, Janice Olson, Jackie Eid

Community present: Judith Kerr, Rich Dunn, Kevin Hunt, Matt Hipsher, Jesse kaseno, Mark Halvorson, Susan Keachie, Bill Krause, Jesse Resac, Joni Vaughan, Gordy Anderson, Kris Anderson, Jayne Norton, Max Taubert, Vicki Lewis-Hay, Dan Tervo, Sara Norton, Nancy Moye, Phil Moye, Jim Roman, Tom Mason

6:01pm – Meeting started

- Gave instructions on how the meeting will be run. Purpose is fact-finding regarding Halvorsons permit.
- Read letters from community members: Chris Hudachek, Jodi & Matt Hipsher, Chris Fiege. In general they were in support of more commercial development and in support of the Halvorsons business in particular.

Halvorson Class B Conditional Use Permit

- Jessie Resac presented plans (see below) for Halvorson Class B Conditional use permit. Covered several area where she said there had been misinformation or confusion.
- Commission members asked questions
 - Jackie - Concerning the smoker, she did research via 6th Street Market and found no complaints from residential neighbors.
 - Pete - Concerned about what we don't know regarding having a more industrial type commercial business on main street of town, the rear delivery pertaining to truck access on Coughlin property, and the sanitary district access to the system..
 - Larry - Bodines research found no issues with smoker in town. Said sanitary district ok'd this type of use pertaining to the salt brine.
 - Greg - Spoke about CUP's in general and what is permitted use vs what we can put a conditional use on. Town of Bell Comprehensive plan regarding consideration of neighbors. Had questions concerning neighbors buildings, and rear access being important.
 - Janice - Several questions directed at Mark.
 - They will build as large as they are allowed.
 - Supplies and trash will be kept inside or hauled away.
 - Smoking frequency maybe every day. Lasts about 6 hours.
 - Retail space in the plans.
 - Employees
- Q&A time from audience
 - Joni - Concerned about audible compressors? Light pollution.
 - Sara - Concerned about employees/parking, # of smokers? Parking behind building or on Superior Ave?

- Susan - Filleting at marina, putting retail location in writing on permit, limit of 2 smokers, access to water? (Tie in to Mike Coughlin well) Parking on street expanded being important.
- Jayne - What criteria is the commission using to put conditions on this permit?
- Conditions discussed
- Motion made by Jackie “Motion to approve Halvorson Class B conditional use permit with the following conditions:
 - Follow town sign criteria
 - Non light polluting lights. Downward facing
 - Plan for snow/ice mitigation from roof between Ehlers store and new structure
 - Limit of 2 smokers
 - Limit transferability to current owners, unless new CUP is applied for in the future
 - Retail space required
 - Seconded by Larry Chernoff
 - 4 in favor--Jackie Eid, Larry Chernoff, Greg Weiss, Janice Olson. 1 opposed--Pete Lamb
- Conditions discussed but not included
 - Limit noise of compressors
 - Limit noise of trucks hauling in and out (times of day)
 - Access delivery at the rear of building (leaving this to county)

Presentation by Nancy Moyer regarding right of way trimming

- Letter from multiple landowners read
- Looking for guidelines of how the work is done, and greater communication between residents and town workers. Perhaps committee to help with communication.
- End of discussion with possible solution of town posting when they will be doing trimming on the town information boards.

Remaining agenda items to be tabled until the next planning commission meeting

Motion to adjourn by Larry Chernoff seconded by Jackie Eid at 8:30pm

Respectfully submitted by Greg Weiss

Next Planning Commission meeting **May 3, 2018**

Presentation For Halvorsons Fisheries by Jessie Resac

Janice Olson asked for a little presentation from us. I got nominated to give it. So, I’m pretty much going to stick to the script to get this information out there.

I guess you could say Halvorson Fisheries is going through some “Growing Pains”. What I mean by that is there is a lot more we could do, but we are limited by space right now. We need a larger facility to meet the demand for fish and fish products. What we would like to do with the proposed new building is keep all of the processing and production local.

It seems there are many misconceptions about this new building proposed by Halvorson Fisheries.

First, the new facility is NOT just going to be one, large smoke house.

- The smoker unit is the whole reason we are here today, as a Conditional Use Permit is required to cure, or smoke fish/meats, on Commercial Property.
- The smoker unit would take up a very small portion of the building. The entire unit is about 7 feet wide, 4 feet deep. Similar in size to a double door commercial refrigerator.
- A wood pellet stove produces the smoke used to cure the meat. Wood pellets are the lowest emission solid-fuel burning product available and produces a cleaner smoke that nearly eliminates tar and creosote build-up in the unit.
- The company recommends cleaning the smoker system with an off-the-shelf cleaning solution. So regular cleaning will not have a negative impact on the sanitary district's system.
- As for the salt brine used in the curing process. Bodin's Fisheries in Bayfield and Everett's Fisheries in Port Wing have been in business for decades with no negative impact to their Town's sanitary systems from salt brine. We have been in contact with Josh Pearson from Bayfield and Troy Kavajack from Port Wing, both in charge of their Town's sanitary districts. Both have assured us that salt brine has not had a negative impact on their sanitary systems.
- The smoker unit is designed with a superior air flow and exhaust venting system. Basically, the unit will NOT put out nearly as much smoke, nor smell, than neighbors who burn wood in their fireplaces.
- This smoker unit certainly does NOT pose any great fire risk!
- The building will be up to code on fire extinguishers, just as we have a company that regularly services our current facility and all of the boats.
- As for human health codes or best interests? Does the town wish to ban residents from heating their homes with wood, using fireplaces, or pellet stoves, or having an outdoor fire pit? Again, a small pellet stove will produce the smoke for the unit.
- I've supplied Janice Olson with technical information from the company about emissions and air flow/exhaust venting information.

The proposed building would house a large freezer and refrigeration unit.

- Since this piece of property is zoned Commercial, cold storage and freezers are permissible without a Conditional Use Permit.
- The compressors would use the newest refrigerant, R34A. I've discussed this with AllTemp Heating and Cooling owner Jeff Pipgrass and he assures that this new refrigerant is NOT flammable or dangerous. Ammonia-based chemicals are an antiquated form of coolant.
- If the Cornucopia Fire Department doesn't have issues with Ehler's, the gas station's or Little Nikki's compressor units, I'm not sure why it would with take issue with ours.

The proposed building would have a retail store front, facing Superior Avenue.

- In accordance with zoning laws, the building would be set back 10 feet from where Ehler's store front begins. Zoning laws do not allow it to be built in line with Ehler's building. That means there will be a nice space between the street and a new store front.
- Of course, we plan to sell fish in the retail store.
- Ideally, the store will be open year-round.
- There will also be processing area in the back. We have to produce the product before we can sell it.
- Any signage would comply with the Town of Bell's sign ordinance.

The building will be large. However, the depiction of it that has been put out there is not accurate.

- We would like to construct a metal building, with muted colors that are aesthetically pleasing.
- The proposed building would comply with all County Zoning laws in a Commercially zoned district, meaning it will follow all the set-backs required, and therefore cannot take up the entirety of the property. Since it is new construction, it would comply with all new building codes, reducing the structural or fire hazards that might be encountered with old buildings.

- We will be able to hook into the Town's existing sewer lines, which was one of requirements by Bayfield County Zoning for a Conditional Use Permit. Sewer lines are at the rear of the property, or the west lot line. We would incorporate a floor trap to prevent solids from fish processing from entering the sewer system, just as we do in our current facility.
- Solid waste and garbage would be taken off-site, the same as it is in our current facility.
- Drainage issues will be addressed by preparing the building site, utilizing drain tile, and choosing a roof line that would minimize issues for our property and our neighbors.
- Access to 3-phase power is critical to the business. It is extremely cost prohibitive to have it run outside of Town and other options are not viable. I'd refer you to Jesse Kaseno for electrical questions, as he would much better be able to explain.
- As for the location of a propane tank, I can assure you it will not be placed in front of the building.

To address the questions pertaining to access and parking:

- We have been in contact numerous times with our neighbor to the West, Mike Coughlin. He fully supports our plans and has allowed us to use a portion of his property to gain access to the rear of the proposed building. That means unloading and loading of trucks could take place at the rear of the property, not on Superior Avenue. However, consider that neighboring businesses receive their deliveries on Superior Avenue without any questions.
- It is my understanding that the Town is planning to create additional parking spaces on Superior Avenue. I would refer you to Matt Hipsher with any parking questions. I would not imagine there would be a problem if the diagonal parking layout in front of Ehler's store was extended south, in front of the proposed fisheries building.

I'd just like to remind everyone that we are here before the Town of Bell's Planning Commission because a Conditional Use Permit is required by the County ONLY for the small electric smoker unit we would like to install in this new building in a commercially zoned district.

- I've tried to address all of the questions that have been brought to attention recently and I, or Mark, will try to answer any others.
- Keep in mind that Cornucopia has a long history of commercial fishing. The commercial fishing industry has a significant impact on this area as a whole.
- And the additional tax revenue this new building will generate and jobs it will create should be, I would think, seen as a plus to the Town.
- Lastly, I'd like to say that it's pretty disappointing to learn that some people are so against the growth of an existing business in Town. We understand that we will not be fully supported by some people, unfortunately, but we only want to grow our business to support our families and employees and because there is a demand for the products we produce. Speaking just for myself, it's pretty discouraging that so many misconceptions have been put out there about this proposed new building. I hope to have cleared some of them up with this presentation.

Thanks you all