KENDALL COUNTY
AD HOC ZONING ORDINANCE COMMITTEE

MEETING AGENDA

July 24, 2013
5:00pm - 6:45pm
Kendall County Office Building
Rooms 209 & 210
111 W. Fox Street
Yorkville, Illinois

1. Approval of Minutes from the June 26, 2013 meeting
2. Review of poultry processing proposed text and slaughtering in the Zoning Ordinance

Next meeting will be on August 28, 2013
KENDALL COUNTY AD HOC ZONING
ORDINANCE COMMITTEE

Kendall County Office Building
Rooms 209 & 210
111 W. Fox Street, Yorkville, Illinois
5:00 p.m.

Meeting Minutes of June 26, 2013

Present: Larry Nelson (Chairman), Bill Ashton and Jeff Wehrli
Members absent: Elizabeth Flowers, Scott Gryder and John Shaw
Others present: Mike Hoffman from Teska Associates, Senior Planner Angela Zubko

Chairman Larry Nelson called the meeting to order at 5:03 p.m.

1. **APPROVAL OF MINUTES**
   Bill Ashton made a motion to approve the minutes from March 27, 2013. Jeff Wehrli seconded the motion. All agreed and the meeting minutes were approved.

2. **Review of Poultry Processing text and slaughtering in the Zoning Ordinance**
   Planner Zubko stated in the packet is the proposed text amendment. Planner Zubko discussed her visit to the Arthur plant and went through their process and what they do. The group started to look at the text amendment and had many questions like who regulates the water and building? What is their process going to be? How is water and waste going to be handled? How are deliveries going to be handled? Are semi-trucks going to be dropping off the animals? Do they plan on using the water or renderings anywhere else on their property? The Ad-hoc Committee would like the Health Department, petitioners and possibly someone from the Department of Agriculture to come to our next ad-hoc meeting to help answer these questions and help finish writing this text amendment. Planner Zubko will contact the appropriate people to come to the next meeting. We will still take this petition to ZPAC so we are not stopping the process but it cannot go to Plan Commission until ad-hoc comes to a conclusion.

**Adjournment:**
The next meeting will be July 24, 2013. Jeff Wehrli made a motion to adjourn the meeting. Bill Ashton seconded the motion. All were in favor and the meeting was adjourned at 6:03 p.m.

Respectfully submitted,
Angela L. Zubko
Senior Planner
To:      Ad-hoc
From:    Angela L. Zubko, Senior Planner
Date:    July 16, 2013
Re:      Text Amendment – Poultry Processing Plant and slaughter houses (Petition 13-16)

Petition 13-17 directly relates to this text amendment.

Section 3.02 Definitions:
SLAUGHTER HOUSE. An establishment where animals are butchered for food.

USDA Def: Processed and Processing. These terms refer to operations in which the carcasses of slaughtered poultry are defeathered, eviscerated, cut-up, skinned, boned, canned, salted, stuffed, rendered, or otherwise manufactured or processed.

"domesticated poultry," which is defined as chickens, turkeys, ducks, geese, guineas, ratites, and squab.

Section 10.01.B.19 M-1 LIMITED MANUFACTURING DISTRICT- Permitted Uses & Section 10.02.B M-2 HEAVY INDUSTRIAL DISTRICT- Permitted Uses
Production, publishing, processing, cleaning, testing, or repair, limited to the following uses and products:
- Poultry and rabbits - slaughtering.

Section 10.02.C.8 M-2 HEAVY INDUSTRIAL DISTRICT- Special Uses
Slaughter House

Proposed language for Section 7.01.D. A-1 Agricultural District- Special Uses
Small USDA certified (or Federal or State Inspected) Poultry & Small animal Processing Plant subject to the following conditions:
- The subject parcel must be a minimum of 20 acres. (Might want to delete)
- A maximum of 3000 birds per day.
- Facilities must be located at least 200’ from any property line. (From property line or from a principle structure?)
- No rendering plant may take place on the site.
- Live animals may be held on the site for no more than twenty-four (24) hours.
- All slaughtering/processing permitted only in an enclosed building.
- The number of hours and days of operation as specified in Special Use Permit to be determined by the County Board.
- In no event can poultry produced be sold wholesale to restaurants, grocery stores, or middlemen, such as distributors, wholesalers or jobbers. (Do we want this in? Do we care?)
- Parking shall be in accordance with Section 11 of the Zoning Ordinance including...
lighting.

j. All loading and unloading areas shall be screened from view from adjacent properties and public streets. (Screening might be difficult to do)

k. All Applicable Federal, State and County rules and regulations shall apply.

l. A waste management plan should be submitted to the Kendall County Health Department

m. Waste, by-products or any decomposable residue which results from the slaughtering of animals must be refrigerated while on the premises until picked up for disposal. (This might be hard for some people to accomplish)

n. All signage shall comply with the provisions of Section 12 of the Kendall County Zoning Ordinance (Sign Regulations)

o. Shall satisfy all requirements of the Kendall County Health Department and Building Department prior to the issuance of occupancy permits.

p. Must meet applicable Fire Protection District codes.

q. Performance Standards. All activities shall conform to the performance standards set forth in section 10.01.G.

Just for Info:
The United States Department of Agriculture (USDA) and World Organization for Animal Health regulates most slaughterhouses in the United States. Meats raised for human consumption that are regulated by the USDA are cattle, buffalo, sheep, goats, deer, horses, pigs, ratites (flightless birds) and poultry. Additionally, the USDA regulates personnel employed by slaughterhouses, as well as pre-slaughter methods used in the production of meat for human consumption.

Central IL Poultry Processing LLC
119 N CR 000E
Arthur IL 61911
217-543-2937

This is a wholesale and custom processing plant for chickens, rabbits, turkeys, and baking hens

In a 100' x 40' building
Good description of the process:

**Receiving areas**
The inlet to the plant is normally designed in such a way that fluctuations in bird deliveries can be dealt with adequately. This is necessary since the processing capacity has a fixed maximum. At regular intervals birds are unloaded onto the holding areas and attached by their feet to a conveyor belt, transported to the slaughter area.

**Slaughtering and packing**
The birds are suspended from the conveyor after which the following actions take place:
- Stunning;
- Killing and bleeding by cutting the jugular veins;
- Collection of blood. The conveyor travels through a blood collection tunnel at a preselected travelling speed;
- Scalding. To loosen the feathers, the birds are held in water of temperatures ranging from 50°C to 60°C;
- Defeathering. Feathers are mechanically abraded from the scalded birds, usually by rotating rubber fingers. Removed feathers drop in underlying troughs;
- Washing. The defeathered carcasses receive a spray wash prior to evisceration;
- Opening of the carcass by cutting manually;
- Inspection of the viscera;
- Evisceration, removal of head, feet and viscera;
- Sorting of the viscera to recover heart, liver and gizzard;
- Final washing to remove blood and to loosen tissues;
- Chilling of the carcasses in a waterbath;
- Draining;
- Grading, weighing and packing; and
- Chilling and freezing.

Waste water:
- Scalding tanks containing settleable residues and feathers. Approximately 8 litres of wastewater per bird are produced as a result of overflow (0.6 - 3.1 kg BOD per ton of LWK).
- Chilling. Chiller overflow is high to prevent bacterial contamination (0.4-2.5 kg BOD per ton of LWK);
- The final wash water contains blood and tissue (0.7 kg BOD per ton of LWK);
- Whole bird washing after defeathering (0.06 kg BOD per ton of LWK)
- Deffeathering; The underlying troughs are flumed to collect the feathers.
- General plant clean-up; up to 50% of the BOD can come from cleaning operations.

Solid waste:
- Feathers recovered from the flume water of the collecting troughs;
- Head, feet and viscera.

Red are staff's suggestions
Purple are changes/questions after ZPAC
Planner Angela Zubko called the meeting to order at 9:01 a.m.

Present:
Megan Andrews – Soil & Water Conservation District
Aaron Rybski – Health Department
Fran Klaas – County Highway Department
Phil Smith – Sheriff’s Office
Amy Cesich – PBZ Member
Angela Zubko – PBZ Senior Planner

Absent:
Greg Chismark – Wills Burke Kelsey
Jason Petit – Forest Preserve

Also present:
Attorney Daniel Kramer
Alan & Mary Maly (Petitioners)
Darrell Poundstone (Renwick and Associates, in Ottawa)

AGENDA

A motion was made by Amy Cesich to approve the agenda, Fran Klaas seconded the motion. All were in favor and the motion carried.

MINUTES

Aaron Rybski made a motion, seconded by Fran Klaas, to approve the June 3, 2013 meeting minutes. All were in favor and the motion carried.

PETITIONS

#13-16 Poultry processing plant and slaughtering
Planner Zubko stated this is the text amendment to allow a poultry processing plant as a special use in the A-1 district and check the language of slaughtering in other sections. This text amendment directly relates to Petition 13-17. Planner Zubko stated she thought about changing the language of slaughter houses as that is not commonly used anymore but decided to keep it as that’s the language the state still uses. The text will be talked about more at Ad-hoc at the end of the month but they wanted it to go to ZPAC to get their comments and also hear from the Health Department. Planner Zubko read through the conditions and the following suggestions were made:
Condition h might be too limiting especially for small shops like in Lisbon
Condition m might also be too hard for some people to adhere to.

To help aid in the discussion on the text Planner Zubko went through Petition 13-17 at this time:

#13-17 Maly Poultry Processing Plant
Planner Zubko stated the petitioners; Alan & Mary Maly are requesting approval of an A-1 special use to operate a poultry and small animal processing plant. The property is located at 16895 Lisbon Center Road on the north side of Lisbon Center road about 0.3 miles east of Fennel Road. The petitioners own about 125 acres of land and are requesting 27 acres of it for the special use. The petitioners have stated that all processing will take place in enclosed buildings and projecting to process a maximum of 3,000 chickens a day. They will also employ about 30-35 employees. Once again staff has many questions the petitioners will be answering at ad-hoc or before ad-hoc to help aid in a decision to recommend
approval of the special use. Some of the questions were about wastewater, who has authority, unloading of the chickens, how garbage will be handled, deliveries and inspections.

Attorney Daniel Kramer introduced himself and the owners/future operators of the property. Mr. Kramer wanted to talk a little about the text. He thought 20 acres might be a hindrance for small processing like Lisbon. Mr. Kramer asked if it's 200' from the property line or from where the processing will take place? These don't effect this special use but possible others that exist. Mr. Kramer stated near Thanksgiving or Christmas they might do more than 3,000 but on an average day probably will do way less than 3,000 chickens. Holiday hours might vary and quantities. As long as there is some flexibility they do not see an issue with putting the amount of chickens in the Special use. With regards to regulations it is the IL Department of Agriculture and the USDA, they only oversee the processing and machinery, not building. Building and water is all under local authorities.

Mr. Kramer briefly discussed about the Village of Newark concern about annexing the property and having to take ownership of the roadways. They will be going to the Village of Newark’s meeting on July 10th but does not think there will be any issues. They have also notified the township and talked to the road commission and no issues have been brought up to date.

Most people will be bringing chickens in small trailers. For parking they would request tar and chip or pavers instead of asphalt. They do not anticipate a retail outlet or anything.

Alan & Mary Maly came up to the podium to help aid with questions. Mrs. Mary Maly stated with regards to waste, it really depends on volume but definitely pick up on a regular basis. If they have a large quantity of chickens it could be on a daily basis. It would be in a covered trash cans stored inside the building. Blood, feathers and bones are separated and disposed of. Due to the location of the site they will not be using anything on their fields but it's possible to compost everything and spread onto fields.

Darrell Poundstone with Renwick and Associates (consulting engineer out of Ottawa) stated with regards to the BOD's (biochemical oxygen demand), the expected BOD's to come through the waste water system is about 1/3 of what you'd see coming out of a small restaurant. The petitioners will be using a standard underground septic system that will be to the northeast of the property. The exact location will not be determined until the soil borings are competed.

Mr. Rybski asked if it was going to be a combined system with regards to bathrooms and the washout/clean up from the operation. The reason he asked is because EPA has rules and restrictions with regards to slaughtering operations. Domestic waste is permitted by the health department but not the other waste. The petitioner said ideally they would like to combine them but whatever the regulations are they will follow. There is a 6" well on site and they are already talking to a well contractor. On the concept plan the engineer is showing detention on the downstream sides of the property. The USDA does have standards for the building. State inspected facilities can sell only within state and the USDA permits interstate. USDA facilities have inspector at all times. There was talk about deliveries and the petitioner stated that a semi truck holds 30,000 chickens. They expect to have people with flatbeds/hay wagons or car haulers that hold about 1,000 chickens. In an average transport you can fit about 8-10 chickens per coop. The petitioners will bring in an example to ad-hoc to help educate. With regards to operations they might want to look at 5:30am due to heat, typically you slaughter from 6-10am. The petitioners stated that typically January to April are the slowest times of years. Typically pick up is from about 2-4pm. If they want the chickens frozen they would typically pick up the next day.

Planner Zubko stated it seems like conditions a, b, c, h, j and m need to be looked at further. Mr. Klaas suggested maybe making a weekly average so there is some give and take in the regulations.
Petition 13-16
With no further discussion Megan Andrews made a motion, seconded by Aaron Rybski to forward the petition with the suggestion changes and recommend approval to the Plan Commission. All were in favor.

Petition 13-17
With no further discussion Phil Smith made a motion, seconded by Amy Cesich to forward the petition and recommend approval to the Plan Commission. All were in favor.

REVIEW OF PETITIONS THAT WENT TO COUNTY BOARD
13-08 ZPAC Definition- changes are shown in the packet, approved on June 18th
13-13 Steven & Lori Seeler- approved as is on June 18th

Going to Board on July 16th:
12-03 Land Cash Ordinance
13-11 Any text related to guns or target practice
13-15 Subdivision Control Ordinance

PUBLIC COMMENT- There were no audience members to comment.

OLD BUSINESS- None

NEW BUSINESS- None

AJOURNMENT- Next meeting on August 5, 2013
With no further business to discuss Fran Klaas made a motion, seconded by Aaron Rybski to adjourn the meeting at 9:53 a.m. The motion carried.

Submitted by,
Angela L. Zubko
Senior Planner