

**MINUTES OF A MEETING
OF THE PLANING BOARD OF THE TOWN OF POMPEY**

April 17, 2023

6:30 PM

Pompey Town Hall

Board Members Present: Sue Smith, Chairperson
Sarah LoGiudice, Board Secretary
Deb Cook
Dan Bargabos
Kevin Coursen
Carl Fahrenkrug
Roy Smith

Six members of the Planning Board were present; Board Member John Shaheen was present via Zoom. Also present were Attorney Jamie Sutphen, Town of Pompey Codes Enforcement Officer Tim Bearup, Town Engineer John Dunkle and Town Supervisor Renee Rotondo.

The meeting was live streamed via Zoom.

Chairperson Smith calls the meeting to order at 6:35 pm.

J. Shaheen has submitted corrections to last month's meeting minutes. Motion to accept the minutes made by K. Coursen; Chairperson Smith seconds the motion. The motion carries at 6:37 pm.

Palladino (Heritage Hill) Site Plan Review
Preliminary Site Plan Review for project located at 3149 Sweet Road (Tax Map No. 018.-04-15.1)

Present are Dan Palladino and Jeff Steigerwald, partners on the project.

Dan Palladino provides a large map of the proposed project. The proposal is to build a 10,000 sq. ft. employee facility. The facility will operate post-slaughter and will be regulated by the USDA, and will be using beef from the Palladino Family Farm along with other meats. The goal is to sell product via deli cases at existing facility, wholesale subscription boxes, and retail locations such as Wegmans etc. Mr. Palladino is also interested in working with school districts to get hot dogs and ground beef into schools; they are looking into potential connections Downstate. They hope to pasture on the other side of Sweet Road, possibly adding 200 more Beefers and some hogs-purchased from local farmers.

K. Coursen asks about the hours of operation for the processing plant. Initially they anticipate a standard single shift, Monday through Friday 7:00 am - 3:30 pm, Although as demand grows, they anticipate going to multiple shifts throughout the whole week. The USDA requires an inspector on site at all times, and their standard hours at 7:00-3:30. Anything outside of those hours requires overtime hours, which they would have to pay for.

K. Coursen asks about trucking in and out. Mr. Palladino already has a box truck, and that is what they would use to pick up their product. Tractor-trailers are in and out now as it is; they will utilize a loading dock. Facility operation will occur while the retail portion of Heritage Hill is not open. This facility will not be open when Heritage Hill is open to the public. K. Coursen confirms that the finished product will be stored at the facility. Mr. Palladino confirms this; they will transport the product from the facility. Grow NYC is developing a large hub in Queens-they are working on getting information on that. Mr. Palladino does not anticipate that the increase in truck traffic will be that significant.

Chairperson Smith wonders where the animals will go for slaughter. Mr. Palladino is looking into Gold Medal processing in Rome; they will be adding a beef facility-they are currently the USDA consultant for the project. The butcher appointment will be set well in advance. Currently Mr. Palladino uses Kelly Meats in Taberg. Mr. Palladino was very impressed with the tour of Gold Medal.

K. Coursen appreciates that the facility now is very public oriented-will this continue? Mr. Palladino sees this as being a prime beef operation. The facility will require all that is required of a USDA plant, but Mr. Palladino explains that there will be a glass wall in the smoking facility, and a dry age chamber that you can see from the outside. Mr. Steigerwald has established connections with many restaurants; they are hoping to become the beef source for many restaurants.

Chairperson Smith notes that if the operation would be mostly 7:00 to 3:30, before other activity takes place. For tourism purposes, will people be able to walk through freely? Mr. Palladino confirms that tours will be guided and by appointment only. There is a controlled entrance with a receptionist, no one will be allowed into any of the production areas. This has been presented as a concept to County Executive Ryan McMahan and the County is interested in the project as it relates to Onondaga County Agriculture.

D. Bargabos asks what is the benefit of having it attached to the restaurant. Applicant has been around five years, and they have been approached for distribution-right now they don't have space for canning their beer. This project will include a canning line, and this will allow them to go broader with their beers in Central New York. K. Coursen confirms that they can accomplish both in this building; they have gone through this with the USDA consultant. The facilities will be utilizing ground source heat pumps; the facilities can share these. There will be solar on the roofs.

The only remodel to the existing structure will be to add a deli case. The new building will have a full basement and it will allow for a cleaner appearance. The only thing that will remain external to the building will be a dumpster.

D. Bargabos asks about the Quonset barn. That will be torn down and relocated for reuse.

Parking has been brought up multiple times. The past weekend was the busiest weekend he has ever had-everyone was safely parked. The entrance could be wider, and he wants to propose changes to the County. The overflow lot will now be paved. Mr. Palladino has put up a sign that states there is to be no parking on the road; he has not had a problem with this since last summer.

The sign will be a bit larger than it is now, and light poles will be added. Mr. Palladino plans for 26 employee parking spots, there are about 16 now. There will be initially 10 to 12 employees in the meat processing facility. They may use Cobleskill University as an intern program-they have a new certificate program.

Chairperson Smiths notes that the one parking area seems to be in a County right of way. Last time around, the County specifically commented on this-there is to be no parking in a County right of way. They will have to remove these 32 spots.

J. Sutphen reports that there have been a number of things reviewed by Town Engineer J. Dunkle. The paved parking will need to be marked on the plan. There will be road millings used for a portion of the parking lot as well. The spaces will be 10x20. Mr. Palladino did provide a survey-it appears the right of way goes 15-20 feet past the shoulder; the maps are reviewed by all. Mr. Palladino will need to confirm whether the parking is in the right of way or not, based on the County's previous comments.

J. Sutphen proposes a question to the Board-are you satisfied with this amount of parking or would you like more information on this? Mr. Palladino confirms that there would be 335 total parking spaces if the ones in the right away were removed. This number includes both the paved/millings lot and the seasonal grass lot.

Chairperson Smith questions how many spots are on the paved, solid ground. Mr. Palladino does not have a documented capacity for the parking lot of the brewery; there is nothing on file for capacity at this time. Codes can go measure and determine this capacity. The occupancy of the new meat processing building will be 89 as it is industrial.

J. Shaheen asks where employees park now. Mr. Palladino confirms that they currently park behind the Quonset barn. The entrance for all employees will now be on the backside of the buildings. Employee parking as marked is now about 10 spots. There are 12-16 parking spots for just the meat processing employees; in total there will be 26 spots for employees; Mr. Palladino anticipates that this will be plenty due to the nature of the two different businesses on site.

Chairperson Smith notes that the plans show the loading dock facing the road. The driveway will be used to drive things down to the basement.

D. Bargabos wonders what kind of flooring will be used. The floors will be concrete with rebar as they need to handle the weight of a forklift upstairs, the employees etc. All of the walls will be poured concrete as well.

K. Coursen confirms that the majority of tractor-trailer deliveries will occur in the off hours. Mr. Steigerwald notes that they currently receive most of their supplies well before Noon at their Grant Boulevard location.

D. Bargabos wonders what kind of meats will be processed. They will prepare chicken sausages, pork sausages, pork chops-this will be part of the subscription part of the business. There will be a smokehouse, but probably will not be doing hams at this point.

Chairperson Smith asks for confirmation on the smoking process. They will utilize a self-contained smoke unit that runs off hickory wood, powered by gas and electric. The only by-product will be a natural smoke.

D. Bargabos wonders if there will be any pathway to game meat. As a USDA facility they can, but at this time that is not part of the plan.

K. Coursen questions if a permit is required for the exhaust/smoke. No, there is nothing extra that needs to be done for that, they are currently operating this way on Grant Boulevard.

K. Coursen wonders where Mr. Palladino is at with the septic. Mr. Palladino reports that the County has approved their plan for septic. The County has said that they will not hold this project up for the SPDES permits. Mr. Palladino notes that several individuals have reached out on his behalf regarding this matter. Chairperson Smith questions whether Mr. Palladino has any of this in writing. Currently he does not, but reports that he will obtain this information in writing.

J. Sutphen notes that the County will review this matter on 4/26/23 and may have comments. We will need to wait for the County review; specifically the GML Referral. The design of the septic. Etc. is not under this Board's purview.

J. Sutphen states that the Board would like a nice, comprehensive site plan. There have been many permits pulled over the years-everything that has happened should be approved and re-blessed. The building addition is new and needs approval. The 40x60, the existing pavilion (20x30) should be approved; also the deck. All of the projects shown on the map today should be approved.

Chairperson Smith asks for a brief description of all of the buildings.

The 1845 Room has evolved over time-this is now only being used for event space. There are two long tables, no bathroom. The deck was original, pre-Heritage Hill-that did have a permit. His personal house and home are shown on the map. The walk through museum was added in November of 2021. The existing pavilion was changed during COVID to allow for private dining. The barn had a permit pulled for the deck. An additional existing pavilion is used for storage; it can also be used by people renting the barn for private space.

K. Coursen questions if each of the structures will require an occupancy determination. J. Sutphen confirms that they do. The pavilions likely do not need an occupancy-occupancy applies to any indoor space.

Chairperson Smith questions if the bathrooms in the barn-will ever be used. Mr. Palladino states that they will only be used if the County approves him to use them.

J. Sutphen wonders if all the driveways have approval. Mr. Palladino reports that all driveways were existing driveways and approval was never given. J. Sutphen recalls that a driveway was added from a prior site plan. Mr. Palladino believes that she may be referring to the farm access. The driveway added for Empire Farm Days (not shown on map) was approved by the county.

Chairperson Smith notes that the County had previously suggested that the driveway be widened to a commercial access; they may need to be widened accordingly. Mr. Palladino is unsure of the current width measurements.

K. Coursen wonders if there is a drainage swell on the side of the road. There are ditches, and if they clog, Mr. Palladino calls Jamesville to have them cleared.

J. Sutphen notes that there was discussion on the preservation land. The NYS Agricultural Land Trust holds the conservation easement-Mr. Palladino runs everything by them first; he must propose businesses that are supporting the farm business. He cannot do anything beyond what is shown on the map without their permission. How will the Board know that they have approved of this plan? Mr. Palladino notes that these details are between him and the NYS Land Trust-the Town does not administer his conservation easement. It's a contract between himself and the State that included compensation for giving up control over the farmland and what he can do with it. Mr. Palladino has included a letter from them noting that they approve of the plan as presented; if changes are made then he would present another letter. There are 15 acres involved in this contract.

Mr. Palladino confirms that there is a larger survey available that shows the other side of the road as well; 300 acres of farm in total; the Board had asked for that map the first time around.

K. Coursen confirms that the purpose of this is to ensure that the land is used for agricultural purposes. All 600 acres is protected; it also gives other farms adjacent to his a leg up because

the State likes to approve protected land in blocks. Mr. Palladino would love to help other landowners pursue this. You cannot place a solar farm on these protected lands.

R. Smith confirms that there will be solar panels on the roof.

Chairperson Smith asks that Mr. Palladino provide an idea of what the sign will look like next month. To be consistent, the Board will need to approve sign size and materials.

K. Coursen inquires about the potential name of the project. Currently they are referring to it as "Meat Co." They have not decided on a name yet; they have a marketing person that will assist them in this area. Chairperson Smith notes that we will need a name for our file.

Chairperson Smith has a question on the parcel number. Last time around there was talk about the project being combined on two parcels; last time there was discussion of combining the two parcels into one because the site plan covers two parcels. Mr. Palladino does not feel this is necessary because it is a farm/ag property. The maps are reviewed and discussion is had on this.

J. Sutphen notes that Mr. Palladino could pursue a lot line adjustment. D. Bargabos questions if that leaves one parcel. No, it would not – the farmstead would be one parcel and everything else would be separate. The Board could make that part of this approval process. Mr. Palladino should go back to the surveyor on this.

J. Sutphen questions if the Board has anything else to raise from an operational standpoint. D. Bargabos wonders what the hours of operation are now-this has been previously discussed. While discussing a previous application the Board made notes on music, fireworks etc. The board is trying to get everything under one set and everything into conformance. If there are any operational questions, they should and can be addressed now. K. Coursen notes that the Board should be aware of what they are doing there now. Mr. Steigerwald should ask for approval for second shift now-the more they can define here, the better it is for all involved as we will not have to come back and re-do everything if changes are made.

Currently everything is done at 10:00 pm. Historically they have had a fireworks permit issued for Brightside Festival on the 4th of July. He has learned to have a good relationship with neighbors re: music. Heard no complaints at all last year. This past weekend there was music three days a week.

D. Cook notes that the 70 decibel level that was discussed at the last meeting.

J. Sutphen will send Mr. Palladino what the Board did on the Mapstone project and he can see what the Board asked for with that project.

Chairperson Smith wonders where you typically host corporate events or weddings. They are held inside the barn and in the pavilion outside, etc. This is where capacity numbers would come into place.

J. Sutphen brings up light compliance. J. Dunkle confirms that the Board will need to see cut sheets etc. There are no issues noted with lighting at this time.

Chairperson Smith notes that Mr. Palladino should ensure that there are plenty of lights at the far end of the parking lot so that people/employees can see well while walking to their cars. They feel the current lighting will be sufficient for this.

K. Coursen asks if Mr. Palladino has ever had any problems with water. There have been no issues since he redid the water lines to go to their springs. Previous county approval was given for this. The well is on Route 91.

Chairperson confirms that there is no water in the outside bar/grill. There is a hand wash station only.

J. Shaheen asks if the well on-site is used for brewery purposes. No, it is still hooked up but only for emergency purposes. J. Shaheen suggested adding a note to the drawings to make clear what the source of the water is for the facilities.

Millings might as well be pavement. Mr. Palladino will use 1-ton blocks to delineate parking.

K. Coursen asks if there is parking staff during events. No, typically Mr. Palladino will do this himself.

J. Shaheen wonders who the design professional is on the project. Pat Leamy is the Architect, the engineer is Steve Snell. They have been working together; very intense structural engineering went into the project.

J. Shaheen questions if he has spoken to anyone about the geothermal wells. It will be a closed loop system. The plant is required to be at 46 and change degrees at all times. He has gotten a quote from a contractor for the geothermal work. J. Shaheen has one in his home and cautions that he finds someone with a significant amount of experience. The basement will be dry storage only. The geothermal will run in loops through the floor(radiant). The majority of the basement, except for the South end, will remain in the ground.

J. Shaheen notes a potential concern re truck traffic. He cannot imagine that with what is proposed that truck traffic will not increase. This can be a dicey road with traffic. Mr. Palladino feels that it is too bad that they changed the speed back to 55. Mr. Palladino and Holbrook Heating would both be interested in reducing the speed to 45. K. Coursen notes that the State does not like to lower the speed limit. It bothers Mr. Palladino as much as it bothers anyone else. There will be an increase, for sure, but it will not be a continuous flow of traffic in and out.

Mr. Steigerwald currently gets three deliveries a week. The basement will allow them to receive larger shipments. J. Sutphen asks that they put this information in the operations document.

D. Cook questions if there has been any research on Town Code re signage? J. Sutphen confirms that there is no code; it will be reasonable discretion of the Board. D. Cook notes that the signage is within the County right away, and the County will not allow this. D. Bargabos would like maps to specifically note the County right of way.

D. Bargabos questions the construction start date. Mr. Palladino's goal was to have the concrete work started August 1, 2023 in order for a March 2024 facility opening. Mr. Palladino would like to have everything in place next month. Mr. Palladino questions whether we need a Public Hearing, because Ag and Markets says that one is not needed. J. Sutphen confirms that we can advertise the Public Hearing and see where we go. The County review will be completed by next month's meeting. Mr. Palladino should put together an operations/constructions timeline. The lead-time on the equipment needed for processing will be long, there are many hurdles.

Chairperson Smith asks about the cutaway on the South end of the building-this where employees will enter and garbage will be walked out. There will be a steel staircase.

Chairperson Smith suggests they move the dock doors. C. Fahrenkrug notes that inexperienced truck drivers have a hard time navigating difficult driveways. Mr. Palladino would prefer to leave the door where it is-the USDA has given specific requirements for this.

Mr. Palladino will be provided with information needed to mail certified letters pertaining to the Public Hearing. He notes that Syracuse.com has gotten wind of the project and will run an article. He and Mr. Steigerwald asked that they wait until after this meeting to do so.

Smith's Quality Eggs, LLC
Preliminary Site Plan Review for Project located at 2393 Berwyn Road (Tax Map No. 021.-02-11.1)

Board Member R. Smith is recusing himself due to conflict of interest. All board members confirm that they have seen the site plans.

Present are engineer Ed Reid, and the applicants Carl and Tracy Conklin. Maps are posted for discussion.

Mr. Reid has been working with the Conklin's to design a 12, 600 sq. foot dry storage and retail building located on Kelley Road. 9000 sq. ft. will be dedicated to dry storage; 3600 sq. ft. will be dedicated to retail; access will be granted directly off Kelley road. Retail space is primarily intended for egg sales from their farm, but they will also sell goods from other local farms. A gravel path has since been leveled. 22 parking spaces are proposed; they will also allow for

customers with trailers. Deliveries will travel West across the front of the building. There will be one ADA compliant bathroom with its own bathroom; septic has been submitted and approved by the County Health Department. Building will be metal, to include a metal roof.

K. Coursen confirms that this will close down where eggs are currently purchased. The Conklin has had to make modifications to the current process to ensure safety of their animals (disease etc.)

Lighting will be dark sky compliant; there will also be a new sign erected. There will also be signs placed at the intersection to direct customers to the retail location. Operationally the business will be open 8:00-5:00 Monday through Friday, one evening a week they will be open later. Saturday's will be 7:00-3:00. The business will be closed on Sunday.

K. Coursen confirms that eggs will now be purchased from the retail side of the business.

Mr. Reid provides an example of what a new sign will look like. Chairperson questions the rough size-the existing sign measures 3x5, they put a 4x8 sign on the site plan.

Chairperson Smith wonders if there will be a walk-in cooler. No, there will be standalone coolers.

Mr. Reid confirms that there is no kitchen, nothing will be prepared on-site; they will be selling prepackaged locally made goods only.

K. Coursen confirms that there are 22 parking spaces dedicated to retail.

Chairperson Smith questions the width of driveways. They will be 26 ft. at the new entrance. The map shows all gravel spaces, but they have discussed adding landscaping to assist with traffic flow etc.

The Conklin's note that they currently have issues with accessibility-they have many older customers who sometimes call to have them bring product out to them.

The existing egress driveway between the two existing utility poles is all gravel. This entire area is open to the road. When the large delivery tractor-trailers come in off hours, they can maneuver safely. Turning to the west may be tight but doable.

The new building will be located in the green space shown in the picture. The Conklin's confirm that dry storage will include hay and straw, and cold storage will be available for bags of feed etc.

Chairperson Smith asks if there is a separate storage area for the food items. The Conklin's had not thought of this. According to the plan now, no, there is no separate storage. They will have to segregate the storage. Mice are attracted to feed supplies.

D. Bargabos notes that this is a complete set of plans. K. Coursen feels this is a great idea.

J. Shaheen questions how the retail store and the office area be heated and cooled. There will be in floor heat; mostly like heated with propane. They will cool with wall mounted split units.

J. Sutphen asks for confirmation on the zoning district-it is zoned Farm.

Chairperson Smith notes that the survey has been in the family for many years.

J. Dunkle questions whether the highway superintendent needs to approve the changes to the driveways. Chairperson Smith notes that he probably should. The Conklin's have not gone to the Town to check on the driveway. The Conklin's should run it by Highway and get a letter of approval.

Roy Smith has a comment. He was away for a period of time a couple years ago. They now have a computerized mill and they can use any ingredient you can imagine. Mr. Conklin found a place that would sell 50 pound bags, and word got around that customers could get poultry feed at Smith's. They never advertised it but earned thousands of dollars from it. There is no middleman. This led to a problem with too many people in the yard, and that is how this all came about. The Family are strong believers in agriculture.

K. Coursen comments on COVID-19 and impacts to the business. The family was losing \$2,000.00 to \$3,000.00 per day during the pandemic and needed to diversify.

Chairperson Smith questions if a farm business overlay covers this business. They are in an agricultural district, and all three parameters are met so there is no problem there. She notes that the Smiths are one of two farmers left with poultry in Onondaga County. Kudos to them, keep it going. Mr. Conklin notes that maybe 10 in the State are still considered commercial.

The Conklin's need to check with the town on the driveway.

D. Bargabos wonders if they plan to start construction as soon as approvals are granted. Yes, they do. They have already gotten County Health Department approval.

The Board will hold a Public Hearing next month on 5/15/2023. This application will be first on the agenda.

Chairperson Smith makes a motion to adjourn the meeting at 8:29 pm. D. cook seconds the motion, all in favor, the meeting is adjourned.

Respectfully Submitted,

Sarah LoGiudice
Secretary to the Planning Board