



AMADOR COUNTY COMMUNITY DEVELOPMENT AGENCY  
**PLANNING DEPARTMENT**

PHONE: (209) 223-6380  
FAX: (209) 223-6254  
WEBSITE: [www.amadorgov.org](http://www.amadorgov.org)  
E-MAIL: [planning@amadorgov.org](mailto:planning@amadorgov.org)

COUNTY ADMINISTRATION CENTER • 810 COURT STREET • JACKSON, CA 95642-2132

**APPLICATION REFERRAL**

**TO:** Amador Air District  
Building Department  
County Counsel  
Environmental Health Department  
Surveying Department  
Transportation and Public Works  
Department  
Waste Management  
Sheriff's Office  
Ione Band of Miwok Indians\*\*  
Buena Vista Band of Me-Wuk Indians\*\*

AFPD  
ACTC  
Amador Transit  
Amador Water Agency  
Cal Fire  
Caltrans, District 10  
CDFW, Region 2  
Amador LAFCO  
City of Sutter Creek  
Washoe Tribe of Nevada and California\*\*  
Shingle Springs Band of Miwok Indians\*\*

**DATE:** March 11, 2021

**FROM:** Krista Ruesel, Planning Department

**PROJECT:** Use Permit Application UP-21;2-2 requesting a commercial meat cut-and-wrap facility and on-site retail sales of agricultural products. These proposed uses are allowed with a Use Permit, consistent with the ±41.37-acre property's A, Agricultural Zoning and AG, Agricultural General, General Plan Designation. The facility will be housed in an existing agricultural building, with up to ten customers per day (±150 monthly), with hours Monday-Friday, 9:00am-5:00pm. (APN: 003-420-077).

Applicant: Big Horse & Little Cattle Co.  
Property Owner/Representative: Ray Stacey  
Supervisory District: 2  
Location: 3200 Camanche Rd., Ione, CA 95640

**REVIEW:** As part of the preliminary review process, this project is being sent to State, Tribal, and local agencies for their review and comment. The Technical Advisory Committee (TAC) will review the project for completeness during its regular meeting on **Wednesday, March 17, 2021** in the Board Chambers at the County Administration Building, 810 Court Street, Jackson, California as well as via teleconference, accessible through this link: <https://us02web.zoom.us/j/5375128983> or by calling one of the numbers below:

+1 669 900 6833 US	+1 346 248 7799 US	+1 301 715 8592 US
+1 312 626 6799 US	+1 929 205 6099 US	+1 253 215 8782 US

**Meeting ID: 537 512 8983**

\*\*In accordance with Public Resources Code Section 21080.3.1, this notice constitutes formal notification to those tribes requesting project notification. This notification begins the 30-day time period in which California Native American tribes have to request consultation.



**PLANNING DEPARTMENT**  
**Community Development Agency**

County Administration Center  
810 Court Street • Jackson, CA 95642-2132  
Telephone: (209) 223-6380  
Website: www.amadorgov.org  
E-mail: planning@amadorgov.org

**APPLICATION PROCEDURE FOR USE PERMIT**

A Public Hearing before the Planning Commission will be scheduled after the following information has been completed and submitted to the Planning Department Office:

1. Complete the following:  
Name of Applicant Big Horse Ranch & Little Cattle Co.  
Mailing Address 3200 Camanche Rd.  
Ione, Calif. 95640  
Phone Number 209-274-0495  
Assessor Parcel Number 003-420-077-000  
Use Permit Applied For:  
 Private Academic School  
 Private Nonprofit Recreational Facility  
 Public Building and Use(s)  
 Airport, Heliport  
 Cemetery  
 Radio, Television Transmission Tower  
 Club, Lodge, Fraternal Organization  
 Dump, Garbage Disposal Site  
 Church  
 OTHER Red meat Cut & wrap Facility
2. Attach a letter explaining the purpose and need for the Use Permit.
3. Attach a copy of the deed of the property (can be obtained from the County Recorder's Office).
4. If Applicant is not the property owner, a consent letter must be attached.
5. Assessor Plat Map (can be obtained from the County Surveyor's Office).
6. Plot Plan (no larger than 11" X 17") of parcel showing location of request in relation to property lines, road easements, other structures, etc. (see Plot Plan Guidelines). Larger map(s) or plans may be submitted if a photo reduction is provided for notices, Staff Reports, etc. The need is for easy, mass reproduction.
7. Planning Department Filing Fee: \$ \_\_\_\_\_  
Environmental Health Review Fee: \$ \_\_\_\_\_  
Public Works Agency Review Fee: \$ \_\_\_\_\_  
AFPD Review Fee: \$ \_\_\_\_\_
8. Complete an Environmental Information Form.
9. Sign Indemnification Form.

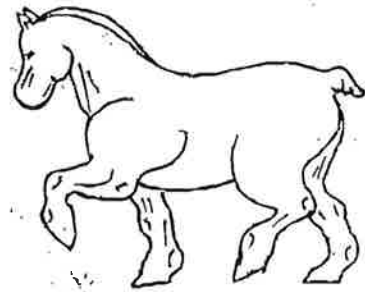
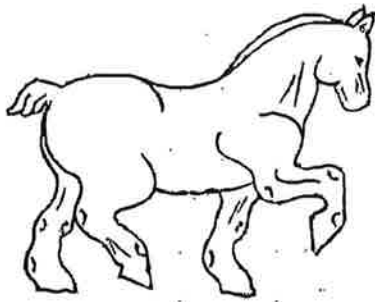
# Big Horse Ranch

A Family United In Quality And Service

3200 Camanche Road

Ione, CA 95640-9687

Phone: 209-274-0495 Fax: 209-274-0496



To: Amador Co Planning Dept.

Fax #: 209-223-6254 Date: Feb. 19, 2021

To whom it may concern

This letter is at the request of Krista Ruesel, Amador Co Planning. Part of my family business is the raising of free range rose veal for the restaurant trade. Due to the pandemic this has faltered. Calif. Law AB2114 allows me sell from my ranch, but my customer will need the service of a cut & wrap facility. To my knowledge there is only one in Amador Co and there is a four to six month wait. Veal is harvested in its first year, with this problem at hand I might have to schedule the harvest before the product is born.

The only solution I see, is to have my own in house facility, to serve my need first. When that is accomplished there surely must be a need buy other red meat producers in the area,

Thank you for your time and consideration

Ray Stacey

Total Number of Pages: 1

**INDEMNIFICATION**

Project: Red Meat Cut & Wrap Facility

In consideration of the County's processing and consideration of the application for the discretionary land use approval identified above (the "Project") the Owner and Applicant, jointly and severally, agree to defend, indemnify, and hold harmless the County of Amador from any claim, action, or proceeding against the County to attack, set aside, void or annul the Project approval, or any action relating related to the Project approvals as follows:

1. Owner and Applicant shall defend, indemnify, and hold harmless the County and its agents, officers or employees from any claim, action, or proceeding against the County or its agents, officers or employees (the "County") to attack, set aside, void or annul the Project approval, or any prior or subsequent determination regarding the Project, including but not limited to determinations related to the California Environmental Quality Act, or Project condition imposed by the County. The Indemnification includes, but is not limited to, damages, fees, and or costs, including attorneys' fees, awarded against County. The County in its sole discretion may hire outside counsel to handle its defense or may handle the matter internally. Indemnification also includes paying for the County's defense if it elects to hire outside counsel. Indemnification also includes compensating the County for staff time associated with the litigation. The obligations under this Indemnification shall apply regardless of whether any permits or entitlements are issued.

2. The County may, within its unlimited discretion, participate in the defense of any such claim, action, or proceeding if the County defends the claim, action, or proceeding in good faith.

3. The Owner and Applicant shall not be required to pay or perform any settlement by the County of such claim, action, or proceeding unless the settlement is approved in writing by Owner and Applicant, which approval shall not be unreasonably withheld.

IN WITNESS WHEREOF, by their signature below, Owner and Applicant hereby acknowledge that they have read, understand, and agree to perform the obligations under this Indemnification.

Applicant:

Owner (if different than Applicant):

R. W. Stacey  
Signature

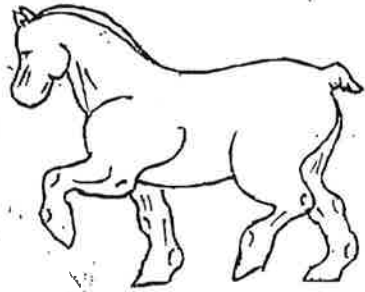
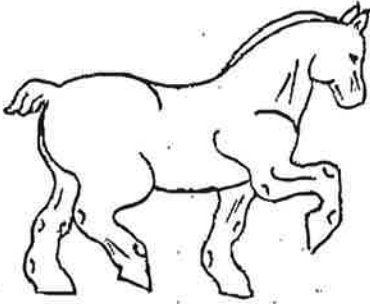
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Signature

# Big Horse Ranch

A Family United In Quality And Service

3200 Camanche Road  
Ione, CA 95640-9687

Phone: 209-274-0495 Fax: 209-274-0496



To: Amador Co Planning Dept.

Fax #: 209-257-5002 <sup>223-6024</sup> <sup>6254</sup> Date: Feb. 9, 2021

C/o Krista Ruesel

After our phone conversation Mon. 2/8 when you informed me the County building is shut down, I thought my Fax machine might be a better way to work with you to allow me to establish a cut & wrap facility on my ranch. Please consider this document my formal request to have a ranch operation under the passage of AB 2114 with a cold box and cut & wrap operation to serve my needs and assist others in there.

Time is of the essence, as I have lost my restaurant trade due to the pandemic. To the best of my knowledge, my operation will be overseen by Mr. Scott Oneto of Ag. Dept. 209-223-6834 and Mr. David Schurr of Calif. Dept. of Food & Ag. 916-900-5065. I am sorry I do not type or do any E mail, but I can drive a team of draft horses, raise cattle and do business on a hand shake. I do appreciate your guidance in this matter, following is most of the information you requested.

Total Number of Pages: 11

**ADDITIONAL INFORMATION** Are the following items applicable to the project or its effects? Discuss below all items checked "yes" (attach additional sheets as necessary).

YES NO

- 17. Change in existing features or any lakes or hills, or substantial alteration of ground contours.
- 18. Change in scenic views or vistas from existing residential areas, public lands, or roads.
- 19. Change in pattern, scale, or character of general area of project.
- 20. Significant amounts of solid waste or litter.
- 21. Change in dust, ash, smoke, fumes, or odors in the vicinity.
- 22. Change in lake, stream, or ground water quality or quantity, or alteration of existing drainage patterns.
- 23. Substantial change in existing noise or vibration levels in the vicinity.
- 24. Site on filled land or has slopes of 10 percent or more.
- 25. Use or disposal of potentially hazardous materials, such as toxic substances, flammables, or explosives.
- 26. Substantial change in demand for municipal services (police, fire, water, sewage, etc.).
- 27. Substantially increase fossil fuel consumption (electricity, oil, natural gas, etc.).
- 28. Does this project have a relationship to a larger project or series of projects?

**ENVIRONMENTAL SETTING**

- 29. Describe the project site as it exists before the project, including information on topography, soil stability, plants and animals, and any cultural, historical or scenic aspects: Describe any existing structures on the site, and the use of the structures. Attach photographs of the site (cannot be returned).
- 30. Describe the surrounding properties, including information on plants and animals and any cultural, historical, or scenic aspects. Indicate the type of land use (residential, commercial, etc.), intensity of land use (one family, apartment houses, shops, department stores, etc.), and scale of development (height, frontage, setback, rear yard, etc.). Attach photographs of the vicinity (cannot be returned).
- 31. Describe any known mine shafts, tunnels, air shafts, open hazardous excavations, etc. Attach photographs of any of these known features (cannot be returned).

Certification: I hereby certify that the statements furnished above and in the attached exhibits present the data and information required for this initial evaluation to the best of my ability, and that the facts, statements, and information presented are true and correct to the best of my knowledge and belief.

Date Feb. 8, 2021

F. W. Stacey  
(Signature)  
For Owner

- 28. AB 2114 Ranch Sales
- 29. 41.37 acre Horse & Cattle Ranch
- 30. Cattle Ranch properties
- 31. None

INDEMNIFICATION

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Applicant:

Owner (if different than Applicant):

R. W. Stacey  
Signature

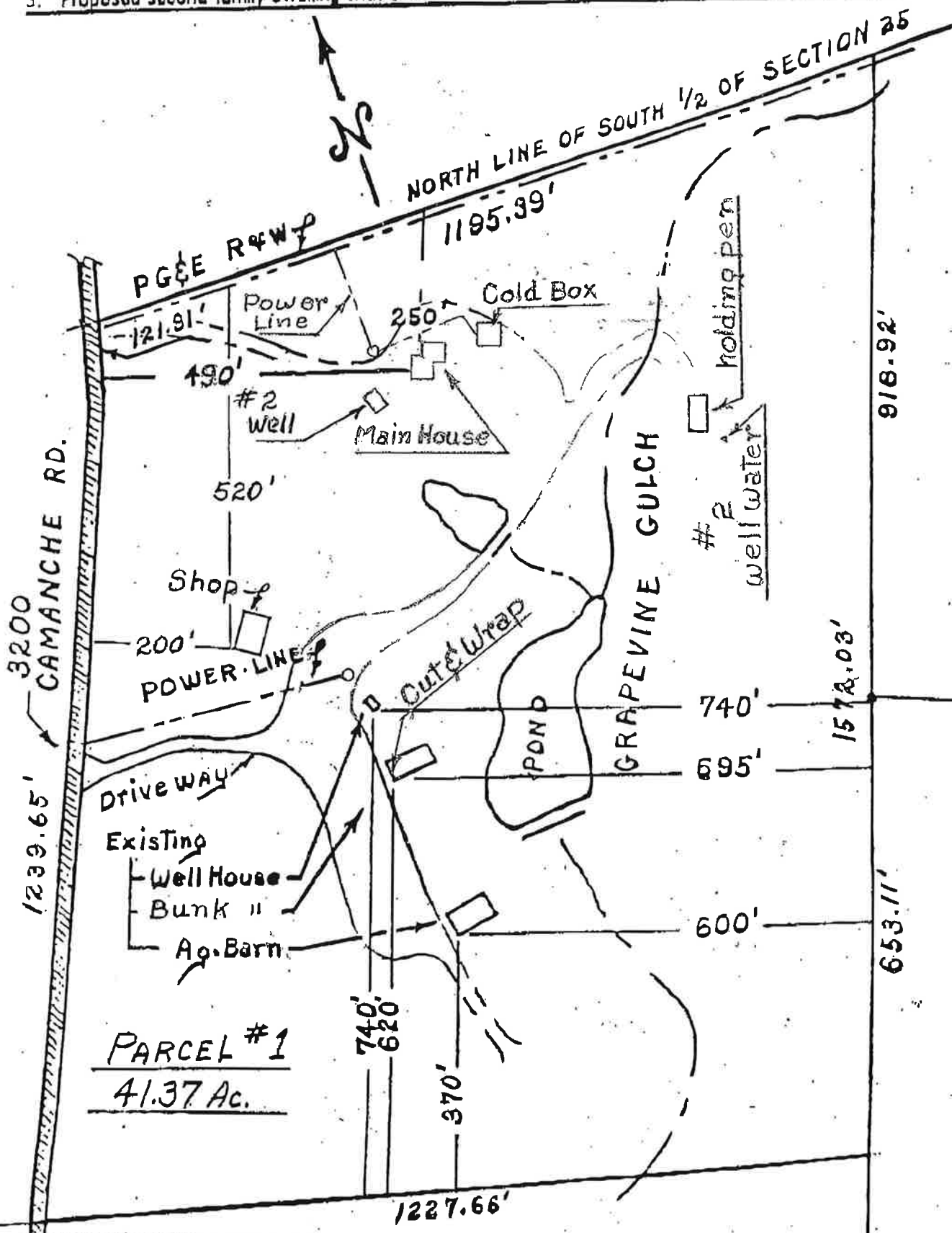
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Signature

**PLOT PLAN**

Include the Following:

1. Outline of property with dimensions.
2. Sizes, dimensions and distances from property lines of all structures on property.
3. Proposed second family dwelling with dimensions.
4. Names of nearest roads and intersection.
5. North arrow and scale.
6. Driveway location.
7. Any other pertinent information.

To Camanche Fk.Way  
To Reservations Rd. †



OWNER: R.W. Stacey  
PHONE: (209) 274-0495

SCALE: 1" = 200'  
Cut & Wrap Facility

Revised 1-2-21

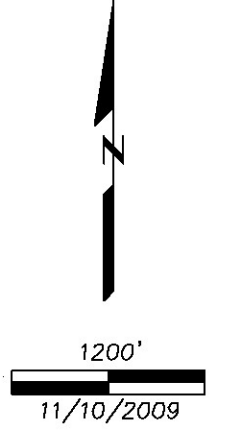
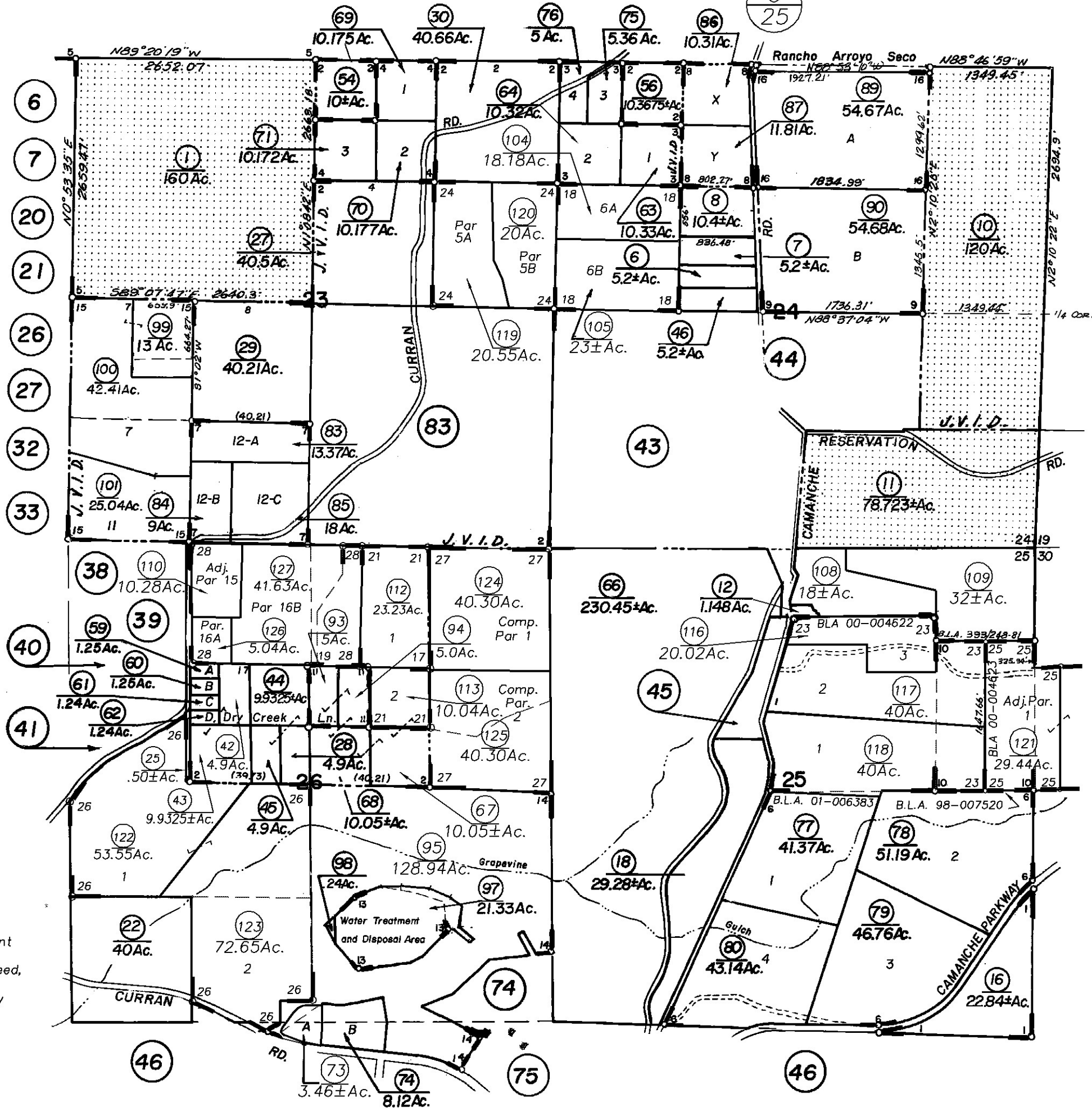


Pg 2 Feb. 9-2021

- #1 I will use the Cargo container as storage only because of the difficulty of hooking a cold box to it.
- #2 I will put the cut & wrap in my ranch Ag. building as soon as I know what equipment is required? There will be no over the counter sales of any meat.
- #3 I will need permits for other support vendors and suppliers?
- #4 This business will not be open to the general public or street trade.

Thank You for any assistance  
in this matter

Fay Stacey



- 1-R.M.Bk.11, Pg.86
- R.M.Bk.12, Pg.76
- 2-R.M.Bk.13, Pg.58
- R.M.Bk.16, Pg.85
- R.M.Bk.18, Pg.93
- 3-R.M.Bk.20, Pg.76
- R.M.Bk.22, Pg.70
- 4-R.M.Bk.23, Pg.10
- R.M.Bk.24, Pg.20
- 5-R.M.Bk.25, Pg.53
- 6-R.M.Bk.27, Pg.55
- R.M.Bk.30, Pg.18
- 7-R.M.Bk.32, Pg.98
- 8-P.M.Bk.33, Pg.69
- 9-P.M.Bk.34, Pg.60
- 10-P.M.Bk.23, Pg.95
- R.M.Bk.37, Pg.1
- 11-R.M.Bk.37, Pg.94
- 12-R.M.Bk.38, Pg.24
- 13-R.M.Bk.39, Pg.66
- 14-R.M.Bk.41, Pg.83
- 15-R.M.Bk.41, Pg.88
- 16-R.M.Bk.43, Pg.37
- 17-R.M.Bk.46, Pg.85
- R.M.Bk.46, Pg.97
- 18-R.M.Bk.48, Pg.7
- 19-R.M.Bk.48, Pg.71 (10/14/94)
- 20-R.M.Bk.50, Pg.34 (12/09/96)
- 21-R.M.Bk.51, Pg.72 (07/23/98)
- 22-R.M.Bk.52, Pg.37 (04/15/99)
- 23-R.M.Bk.54, Pg.16 (08/16/01)
- 24-R.M.Bk.54, Pg.56 (03/14/02)
- 25-R.M.Bk.55, Pg.25 (12/24/02)
- 26-R.M.Bk.53, Pg.03 (01/12/00)
- 27-R.M.Bk.60, Pg.67 (05/06/08)
- (REF ONLY)
- 28-R.M.Bk.61, Pg.100 (08/25/09)

Map changes become effective with the 2009-2010 roll year. Parcel numbers are subject to change prior to adoption of roll on each July 1.

IMPORTANT NOTE: This map was prepared for property tax assessment purposes only. It is assumed that the property, as described in it's deed, is the property being assessed. No liability is assumed for the accuracy of the data delineated hereon.

# Whole Animal Sales for Custom Processing

## Introduction

Selling customers a whole or partial steer for their freezer is not uncommon for small California ranchers. In a typical transaction, the animal that has been sold would be slaughtered on-ranch and processed at a local custom meat shop. The customer would then pick up their cuts, ready for the freezer. Under USDA rules, this transaction is called "Custom Exempt Slaughter & Processing". Until 2019, however, that practice has been illegal under California state law.

The passage of AB 2114 in 2018 lifts the ban in California and places a set of standards on the transaction, opening the door for California ranchers to confidently add this method of sales to their business model.

## Why sell whole animals for custom processing?

- In a whole animal sale with custom exempt processing, the rancher can talk directly to the consumer, answering questions related to breed, feed, animal welfare and stewardship of the land.
- In a custom exempt transaction, the animal never leaves the ranch where it was raised, minimizing stress or potential for injury in transport.
- A custom exempt transaction allows the rancher to build a brand and a customer base that will return for more product without having to manage an inventory of finished cuts or the logistics of packaging, labeling, etc.
- Ranchers do not need to worry about fitting into the schedule at an inspected slaughter plant, and costs to the rancher for transport, harvest and processing are lower than at an inspected facility.



## How does a whole animal transaction work?

AB 2114 contains a few, specific rules for this activity in California including the requirement that no more than 5 head of cattle per month can be harvested in this kind of transaction on any given premise. These rules are outlined in detail below. Additionally, custom slaughter on-ranch of a pre-sold animal requires compliance with the USDA's "Custom Exempt Slaughter" rules.<sup>1</sup> In all cases, the sale and processing of the animal must be for personal use only, and must result in meat products that are neither "adulterated" nor "misbranded."<sup>2</sup>

<sup>1</sup> See "FSIS Guidelines for Determining Whether a Livestock Slaughter or Processing Firm is Exempt from the Inspection Requirements of the Federal Meat Inspection Act" at: <http://www.fsis.usda.gov/wps/wcm/connect/15a88254-2dc5-48fa-b12e-3e0b133c9329/Compliance-Guideline-Livestock-Exemptions.pdf?MOD=AJPERES>

<sup>2</sup> These terms are defined in Federal Code 21 USC §601 and essentially mean that the meat must come from healthy animals, processed under sanitary conditions, resulting in product that is clean and safe for human consumption.

First, a few definitions from California Food & Ag Code:

**Inspector** "means a hide and brand inspector. It includes the chief, regional brand supervisors, senior brand inspectors, investigators, and persons employed on a collaborative basis pursuant to Section 483 to carry out this division."

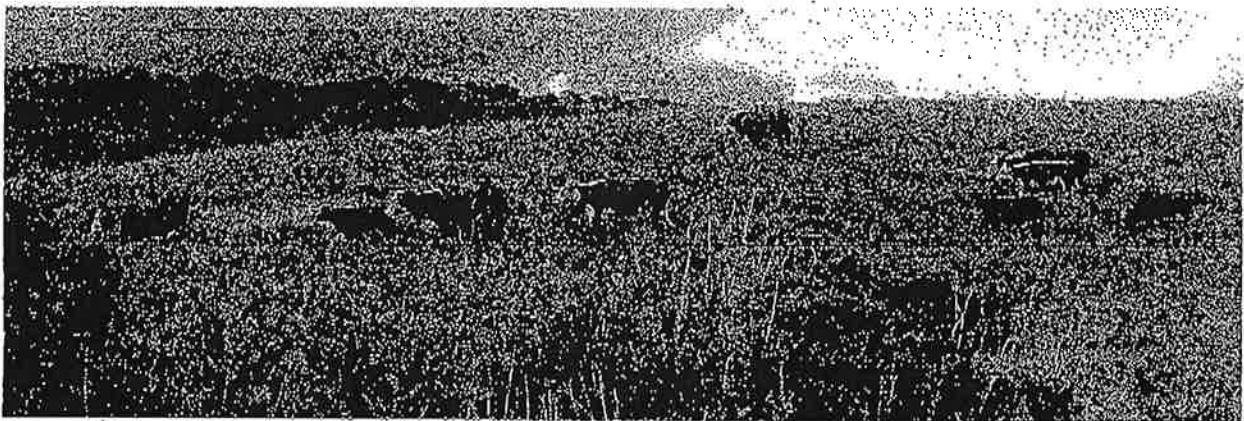
**Slaughter** "means the stunning, bleeding, eviscerating, skinning, splitting, and preparing of livestock for human consumption."

**Mobile Slaughter Operator (MSO)** This term is not explicitly defined in code, but is referenced in Section 2201.5 of the Food & Ag Code saying, "...mobile slaughter operators who perform the service of slaughtering cattle for the owner of the cattle on the owner's premises are not licensed slaughterers pursuant to this chapter." This means they provide slaughter services without the requirement of inspection. An MSO may provide their services as part of a Custom Livestock Slaughterhouse (below) which also provides cut-and-wrap services or they may operate as a stand-alone business. If harvesting cattle, an MSO must be registered with the state of California and subject to oversight by the CDEA and the Bureau of Livestock Identification. For sheep, goats, and hogs there is no registration requirement.

**Custom Meat Shop** Like MSO, this term is not defined in code. In California, a business that provides uninspected slaughter and/or processing for an animal's owner might be referred to as a "Custom Livestock Slaughterhouse" or a "USDA Exempt Meat Establishment." And if the establishment conducts processing that includes curing, drying, smoking or rendering, it must also be licensed as a "Meat Processing Establishment". Under Federal Code, these operations are referred to as a "Custom Exempt Slaughterhouse" or "Custom Exempt Operation". For the purposes of this document, we refer to the businesses that are qualified to provide cut-and-wrap services for a ranch-harvested animal as simply "Custom Exempt Processors."

### *Steps of a whole animal sale with custom processing: (see also graphic on last page)*

- 1) Rancher sells an animal whole or in part to a customer at an agreed-upon price. Full payment is made and the rancher records the transaction (see "Records" sidebar).
- 2) Inspector from Bureau of Livestock ID verifies animal's brand and documents transfer of ownership. You can find your Brand Inspector [here](#).<sup>3</sup>
- 3) Date of harvest is scheduled with an MSO and arrangements to receive the carcass are made with Custom Exempt Processor.
- 4) MSO comes to ranch to harvest animal,<sup>4</sup> confirming with rancher the ownership and retaining with carcass the hide and paperwork to match the animal with its owner. MSO transports carcass to an establishment for further processing.
- 5) Rancher provides Custom Exempt Processor with customer/owner's contact information and matching livestock ID to maintain link between owner and animal.
- 6) Processor contacts customer for cut preferences, to schedule pickup of cuts, and to arrange for payment of services.
- 7) Customer picks up the meat, pays processor for services. All cuts are labeled "Not For Sale" and are to be consumed only by the customer, members of their household, their employees and non-paying guests.



<sup>3</sup> <https://apps1.cdfa.ca.gov/brandinspector/Default.aspx?c=21>

<sup>4</sup> While exempt from inspection, custom exempt slaughter must be conducted in accordance with the USDA and Association of Food & Drug Officials (AFDO) guidelines found here: <http://www.afdo.org/resources/Documents/Committee%20Reports%202016-2017/Exempt%20slaughter%20operations%20final%2005.27.03.pdf>

Jan. 13-2021

# AgAlert

California Farm Bureau

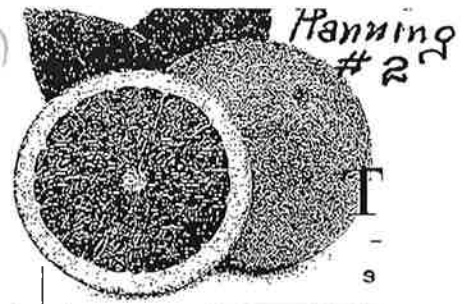


Photo: Ching Lee

Marin County rancher Kevin Maloney tends to his sheep in Tomales. Maloney is president of the Bay Area Ranchers Cooperative, which has purchased a mobile slaughterhouse to serve its members. Ranchers say limited slaughter and processing capacity has meant much longer drives to prepare their livestock for market, and has hindered their ability to grow their businesses and meet growing customer demand.

## Lack of processing slows local-meat sales

By Ching Lee

With business booming for small meatpackers and fewer of them left in California, ranchers who sell meat directly to customers say preparing their animals for market has become increasingly difficult as they compete for slots at processing plants and face limited options of where to take their livestock.

Local ranchers for years have raised

concerns about the need for more meat processing capacity in the state, and they say the pandemic has further amplified the problem, exposing a part of the food chain that has become more consolidated and that has made it harder for smaller packers to survive.

Marin County rancher Kevin Maloney said demand for locally raised and processed meat "really picked up" when

COVID-19 outbreaks last year forced the nation's large meatpacking plants to shut down or slow production, creating a backlog. This put increased pressure on small meatpackers and butchers, with many of them booking months to more than a year out.

Such scheduling issues ultimately limited the amount of meat he could sell, he said.

See PROCESSING, Page 19

n e w s p a p e r

\*\*\*\*\*CAR-RT LOT\*\*R001  
1290191.02  
Big Horse Ranch & Little Cattle Co.  
Ray Stacey  
3200 Camanche Rd  
Ione CA 95640-9687

### ► Inside

Comment .....	2
Trees & Vines.....	7
Market Review.....	15
Classifieds.....	17-19

Published by California Farm Bureau

# Processing

Continued from Page 1

"In May, when the big plants were closed down, there was so much demand that we were literally going to the farmers markets and coming home with nothing, and we couldn't get any more animals harvested," Maloney said.

One problem, he said, is the long distances many ranchers must haul their animals for processing, noting that he clocks about 500 miles round trip from his ranch in Tomales to Redwood Meat Co. in Humboldt County—a journey he said he is willing to make every other week.

Maloney said many Bay Area ranchers face the same predicament after Marin Sun Farms in Petaluma—the region's last federally inspected slaughterhouse—ended services last year to producers who don't sell to the company's labels.

The loss of Marin Sun Farms prompted producers last year to form the Bay Area Ranchers Cooperative, or BAR-C, to operate and manage their own slaughter plant. Its 16 members—with farms in Marin, Mendocino, San Mateo and Sonoma counties—have so far raised \$725,000 of their \$1.2 million intended target, enough to purchase a mobile slaughter facility.

Maloney, who serves as co-op president, said the group hopes to have the unit up and running by May 1. The goal, he said, is to identify one or several fixed operational sites where the unit could set up and do a day's worth of work, projected to be about 10 to 12 head of beef, 20 to 25 hogs or 40 lambs. Maloney said they're also investigating the feasibility of a cut-and-wrap facility on site. Another goal is to boost co-op membership to 30 to 35, he added.

As members of the co-op, Mendocino County farmers Nikki Ausschnitt and Steve Krieg said they're so optimistic about prospects for the mobile facility that they have acquired more piglets. Without Marin Sun Farms, they said they were unsure whether to continue raising pigs, because they were unwilling to make the four-hour drive to Redwood Meat—the next closest facility—as the long, twisting road trip would stress the pigs and compromise the quality of the meat.

Because overgrown pigs risk rejection from a butcher shop, they said they were forced last summer to do an on-farm slaughter, which is not certified by the U.S. Department of Agriculture and would render the meat unsalable to the public. When wildfires disrupted the schedule, Ausschnitt said, they missed their butchering appointment, noting their first-choice butcher was booking into 2022 at the time.

She said what they went through for two pigs is repeated on a much larger scale by other local meat producers, "resulting in hugely higher prices, damaged meat, overbooked butcher shops with stressed workers, plus more pollution due to long drives."

David Dewey, owner of Chico Locker and Sausage

Co., a custom-exempt plant that can only slaughter and process animals for the exclusive use of the livestock owner, said he understands ranchers' frustration but lamented "there's no simple answer to any of this."

Despite "huge demand" for small slaughterhouses, he said these businesses continue to operate on thin margins and often do not process enough animals to pay the bills.

Dewey, who serves as president of the California Association of Meat Processors, which represents small facilities, started in the business with his father in the 1960s, when "every town had a small slaughter facility."

"The regulations just got harder and harder," he said. "The older plants started going out of business until we got a concentration of large packers," and those five companies now process 85% of the nation's meat.

With more ranchers selling their animals live and directly to customers, which allows them to use custom-exempt facilities, Dewey said his slaughter business is booked out for four months. Other small plants around him are similarly swamped, he said.

Placer County rancher Karin Sinclair said she's been trying for the past 10 to 15 years to open a new processing facility in California, but could not find a suitable piece of property for it. She eventually purchased an old dairy in western Nevada, where the zoning would allow her to build a facility that could process up to 60 animals per week or 200 rabbits and chickens.

Though ranchers and most people in the area were receptive to the project, she said, "a handful" were against it—and they are "the loud ones that really are trying to cause a hiccup." The permit for the slaughterhouse was rejected and Sinclair has since appealed the decision twice. She said she continues to look for legal remedies and other options, including other locations.

Marin County rancher Guido Frosini, a member of BAR-C, said he thinks the pandemic "helped elucidate how we rely on a transportation-heavy food system." Even though he sells meat off his ranch, he said, his customers know little about how his animals had to travel 600 miles to get back to his freezer.

"Everybody really reveres local food, and yet when you're actually trying to put a slaughterhouse in, people don't want it next to their house," he said.

That's something to contend with, he said, as the co-op moves to find an appropriate site for its mobile slaughter facility.

*(Ching Lee is an assistant editor of Ag Alert. She may be contacted at [clee@cfbf.com](mailto:clee@cfbf.com).)*



For a video, see the online version of this story at [www.agalert.com](http://www.agalert.com)

214231

RECORDING REQUESTED BY

Order no.

THE STERLING TITLE CO.

75968-SS

AND WHEN RECORDED MAIL TO

Name: Mr. and Mrs. Raymond W. Stacey  
Address: P.O. Box 620381  
City & State: Woodside, CA 94062

MAIL TAX STATEMENTS TO

Name: same as above  
Address: same as above  
City & State:

Assessor's Parcel No(s):  
003-420-077-000



Master

Amador County Recorder  
Sheldon D. Johnson  
DOC- 2001-0001643-00

Acct 1-Amador Title Co  
Tuesday, FEB 20, 2001 09:15:00  
Ttl Pd \$318.50 Nbr-0000011974  
TAA/R1/1-1

SPACE ABOVE THIS LINE FOR RECORDER'S USE

### Individual Grant Deed

The undersigned grantor(s) declare(s):

Documentary transfer tax is \$ 302.50

( X ) computed on full value of property conveyed, or

( ) computed on full value less value of liens and encumbrances remaining at time of sale.

( X ) Unincorporated area ( ) City of \_\_\_\_\_, and

FOR A VALUABLE CONSIDERATION, receipt of which is hereby acknowledged,

ZANE VORHES and SARA LU VORHES, husband and wife

hereby GRANT(S) to

RAYMOND W. STACEY and BETTY LEE STACEY, husband and wife as Joint Tenants

the following described real property in the \_\_\_\_\_, County of Amador, State of California:

Parcel 1 as shown on Parcel Map No. 1588 for Anthony Meath, filed for record November 14, 1976 in Book 27 of Maps and Plats at page 55, REcords of Amador County.

EXCEPTING THEREFROM all that portion offered and accepted for dedication of Jackson Valley Road No. 90, as shown on said hereinabove referred to parcel map.

Dated: February 8, 2001

ZANE VORHES

SARA LU VORHES

State of California

County of Sacramento

} SS On February 14, 2001 before me, Patricia Chavez, personally appeared ZANE VORHES and SARA LU VORHES

personally known to me (or proved to me on the basis of satisfactory evidence) to be the person(s) whose name(s) is/are subscribed to the within instrument and acknowledged to me that he/she/they executed the same in his/her/their authorized capacity(ies), and that by his/her/their signature(s) on the instrument the person(s), or the entity upon behalf of which the person(s) acted, executed the instrument.

(This area for official notarial seal)



WITNESS my hand and official seal.

Notary's Signature



AMADOR COUNTY COMMUNITY DEVELOPMENT AGENCY  
**PLANNING DEPARTMENT**

PHONE: (209) 223-6380  
FAX: (209) 223-6254  
WEBSITE: [www.amadorgov.org](http://www.amadorgov.org)  
E-MAIL: [planning@amadorgov.org](mailto:planning@amadorgov.org)

COUNTY ADMINISTRATION CENTER • 810 COURT STREET • JACKSON, CA 95642-2132

February 9, 2021

Subject: Re: Big Horse Ranch and Little Cattle Co. Use Permit Application  
Attention: Ray Stacey, Owner

Hello Ray,

I was just following up to see if you would be able to include a statement regarding the frequency of visitors associated with the proposed red meat cut and wrap facility. Please provide the following information:

- Maximum proposed visitors per day;
- Maximum proposed visitors per month or year;
- Days and Hours of Operation;
- What proposed structures, improvements, or ground disturbing activity would be needed for this operation; if there is none proposed, please state so.
- **\*\*Please note, if there is ground-disturbing activity or it is determined that there may be potential impacts to cultural resources or oak woodlands, you would be required to submit a Cultural Resources Study performed by an Archeologist, or an Oak Woodlands study conducted by a RPA (Registered Professional Forester). Though these requirements may seem like overkill, any discretionary project which may have impacts on these resources would be required to perform the studies by the General Plan.**

Additionally, here are the numbers for the other departments you would need to pay review fees to for the Use Permit Application:

Environmental Health: (209)223-6439

Public Works: (209)223-6429

Amador Fire Protection District (AFPD): (209)223-6391

Thank you,

A handwritten signature in cursive script that reads "Krista Ruesel".

Krista Ruesel, Planner

Amador County Planning Department



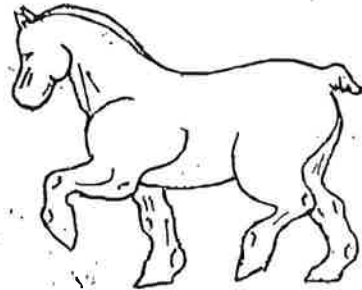
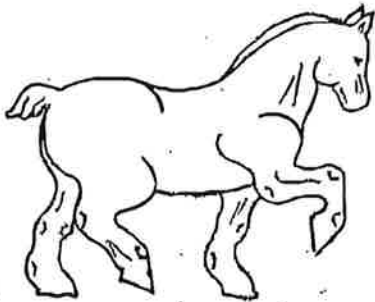
# Big Horse Ranch

A Family United In Quality And Service

3200 Camanche Road

Ione, CA 95640-9687

Phone: 209-274-0495 Fax: 209-274-0496



To: Amador Co Planning Dept.

Fax #: 209-223-6254

Date: Feb. 10, 2021

C/o Krista Ruesel

Thank you for your quick response to my first fax on 2-9-21. Your input helps me to understand.

#1 Maximum visitors per day?

Customers and service personnel I estimate at nine to ten, this will be controlled by my hours of operation.

#2 Monthly estimate, one hundred fifty

#3 Days & hour of operation? This will be the standard work week of Monday through Friday 9:00 to 5:00 or less.

#4 Ground disturbing activity? being a cattle ranch we grow all the grass we can. There will be small concrete pads for a cold box and holding pen, some base rock to maintain ranch roads

Feb. 10, 21 P. 2

#4 Cultural resources, The cattle eat all the grass and Tree seedlings on the ranch, They have been here over fifteen years, we have to purchase hay from local vendors to sustain our livestock, There should be no change to this land by a cut & wrap facility.

#5 Review fees, To my knowledge this project is overseen by Scott Oneto in the Ag. Dept., because of my experience in food service I contacted Mrs. Sylvia Mireles R.E.H.S. asking for information and guidance, I have yet to hear from her.

(a) I need to install underground power for a cold box plus modifications for the cut & building when I get information?

(b) Big Horse Ranch is located in the Jackson Valley Fire District?

Thank you again for help

Ray Stacey

**INVOICE**

*Paid  
2-20-21  
Check # 5529  
Total \$ 2034.00*



**Amador County  
Environmental Health Department**

Amador County Administration Center  
810 Court Street  
Jackson CA 95642  
Phone: 209-223-6349  
Fax: 209-223-6254

DATE: February 19, 2021

**INVOICE # 2021-2  
FOR: Use Permit UP-21;2-2**

**BILL TO:**

**SHIP TO:**

Big Horse Little Cattle Co.  
Attn: Ray Stacey  
3200 Camanche Rd.  
Ione, CA 95640

Amador County Environmental Health Department  
810 Court St.  
Jackson, CA 95642

DESCRIPTION	HOURS	RATE	AMOUNT
Environmental Health Department Review Fee (Use Permit)			\$240.00
	4030	10180	46840
<b>TOTAL</b>			\$240.00

*Make all checks payable to Amador County Planning Department  
Thank You!*

**INVOICE**

*Paid  
2-20-21  
Check # 5529  
Total \$ 2,034.00*



**Amador County Planning Department**

Amador County Administration Center  
810 Court Street  
Jackson CA 95642  
Phone: 209-223-6380  
Fax: 209-223-6254

DATE: February 17, 2021

INVOICE # 2021-1  
FOR: Use Permit UP-21;2-2

**BILL TO:**

**SHIP TO:**

Big Horse Little Cattle Co.  
Attn. Ray Stacey  
3200 Camanche Rd.  
Ione, CA 95640

Amador County Planning Department  
810 Court St.  
Jackson, CA 95642

DESCRIPTION	HOURS	RATE	AMOUNT
Use Permit Application Fee	--	--	\$1048.00
CEQA Initial Study (Environmental Review)	--	--	\$696.00
Administrative Fee (County Clerk)	--	--	\$50.00
<b>TOTAL</b>			<b>\$1794.00</b>

*Make all checks payable to Amador County Planning Department  
Thank You!*

**OFFICIAL RECEIPT**

COUNTY OF AMADOR  
Jackson, California

Date March 4 2021

RECEIVED FROM RW. Stacey; Big Horse Ranch

ADDRESS 3200 Camanche Rd. Jones, CA 95640

Two-thousand, thirty-four and  $\frac{00}{100}$  DOLLARS (\$ 2,034.00 )

For Use Permit Application VP-21; 2-2 lot and wrap facility +  
retail sales. (\$1,048 VP application, \$696.00 CEQA IS, \$50.00  
Administrative fees, \$240.00 EH renewal fee) APN: 003-420-077

ACCOUNT		How Paid ✓	
Amount Due	\$ 2034.00	Cash	
Amount Paid	\$ 2034.00	Check	5529
		Money Order	

By Planning Department  
Kristen Quessel Deputy

**№ 91741**



AMADOR COUNTY COMMUNITY DEVELOPMENT AGENCY  
**TRANSPORTATION & PUBLIC WORKS**

PHONE: (209) 223-6429

FAX: (209) 223-6395


WEBSITE: [www.amadorgov.org](http://www.amadorgov.org)

EMAIL: [PublicWorks@amadorgov.org](mailto:PublicWorks@amadorgov.org)

COUNTY ADMINISTRATION CENTER • 810 COURT STREET • JACKSON, CA 95642-2132

## MEMORANDUM

**TO:** Krista Ruesel, Planner

**FROM:** Richard Vela, Director of Transportation and Public Works 

**DATE:** March 1, 2021

**SUBJECT:** Big Horse Ranch and Little Cattle Co. Use Permit Application

I have reviewed the proposal from Mr. Stacey of the Big Horse Ranch and Little Cattle Co. for the proposed red meat cut and wrap facility at the property located at 3200 Camanche Road. The following are the requirements from the Department of Transportation and Public Works:

- With the establishment of a commercial business, a commercial driveway approach is required. Public Works Standards PW-3 and PW-6B apply. An encroachment permit is required to construct the approach. The fee for this is \$625 plus a \$2,100 deposit.
- Payment of the Traffic Mitigation Fee. This fee is dependent on the size of the proposed facility. For a 1,000 SF facility, the fee would be \$3,324.
- Payment of a Construction and Demolition (C&D) Fee. This fee is dependent on the size of the proposed facility. For a 1,000 SF facility, the fee would be \$100.

As this project progresses and the proposed improvements become better defined, the Department can revisit these items to confirm their appropriateness.

# 3200 Camanche Road

R.W. Stacey - Owner  
Proposed Cut & Wrap Facility

## Legend

 3200 Camanche Rd

Google Earth

© 2021 Europa Technologies  
© 2021 Google

600 ft





Krista Ruesel <kruesel@amadorgov.org>

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## Re: Custom Livestock Processing

1 message

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**Chuck Beatty** <CBeatty@amadorgov.org>

Wed, Feb 10, 2021 at 4:52 PM

To: Scott Oneto <sroneto@ucanr.edu>, Krista Ruesel <kruesel@amadorgov.org>

Cc: Sylvia Mireles <smireles@amadorgov.org>, "Schurr, David@CDFA" <david.schurr@cdfa.ca.gov>, "Eric Mayberry (emayberry@amadorgov.org)" <emayberry@amadorgov.org>, Michelle Opalenik <mopalenik@amadorgov.org>

Scott, the number of units slaughtered on-site requires a use permit and Mr. Stacey is in the process of submitting an application for the Planning Commission. I'll add you to the distribution list for the various project meetings.

Thanks,  
Chuck

On Wed, Feb 10, 2021 at 3:10 PM Scott Oneto <sroneto@ucanr.edu> wrote:

Hi Everyone

Thank you for the recent messages and the help on this ranch slaughter and processing. I checked in with David Schurr at CDFA and Sylvia you are correct, this processing of meat does fall under their jurisdiction and there is a registration process to become an exempt meat establishment. [Exempt Meat Establishment Registration](#)

On the county side, am I correct that at the minimum it would be:

- use permit for slaughtering and even a use permit for processing
- commercial kitchen through environmental health
- review of water/septic systems to ensure adequate compliance by planning and environmental health

Thanks again everyone.

Scott

Scott Oneto  
University of California  
Cooperative Extension  
El Dorado, Amador, Calaveras and Tuolumne Counties  
Agriculture and Natural Resources Advisor  
12200B Airport Road  
Jackson, CA 95642  
209-223-6834 (office)  
209-743-0189 (mobile)  
[sroneto@ucdavis.edu](mailto:sroneto@ucdavis.edu)

---

**From:** Sylvia Mireles <smireles@amadorgov.org>

**Sent:** Wednesday, February 3, 2021 8:51 AM

**To:** Scott Oneto <sroneto@ucanr.edu>; Schurr, David@CDFA <david.schurr@cdfa.ca.gov>

**Cc:** Eric Mayberry ([emayberry@amadorgov.org](mailto:emayberry@amadorgov.org)) <[emayberry@amadorgov.org](mailto:emayberry@amadorgov.org)>; Michelle Opalenik <[mopalenik@amadorgov.org](mailto:mopalenik@amadorgov.org)>; Chuck Beatty <[CBeatty@amadorgov.org](mailto:CBeatty@amadorgov.org)>

**Subject:** Re: Custom Livestock Processing

Hi Scott,

Those are good questions. I believe it would fall under CDFA, you may want to contact them. If it is similar to a retail shop and not private activity, then they would need a permit for a retail shop. The meat processing of Swingles and



Castle Meats is under CDFA. But they would still need to meet the requirements for a commercial kitchen through Environmental Health if it's a commercial operation. I have cc'd David Schurr from CDFA, you may want to touch base with him and have a conversation with him first to see if any of this falls under state.

Sincerely,  
Sylvia

**SYLVIA MIRELES**

Registered Environmental Health Specialist  
Amador County Environmental Health Department  
810 Court Street, Jackson, CA 95642  
Main (209) 223-6439 | Desk (209) 223-6717  
Website: <https://www.amadorgov.org/departments/environmental-health>  
Covid19: <https://covid19.ca.gov/>

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On Tue, Feb 2, 2021 at 4:59 PM Scott Oneto <[sroneto@ucanr.edu](mailto:sroneto@ucanr.edu)> wrote:

Thanks Chuck and Sylvia. This is definitely a unique situation. I have also reached out to some of the other counties that have done some of this custom exempt processing to see if I can get more info and will report back to the group.

Yes, on ranch slaughter in this case it would exceed family use and be commercial slaughter since they are selling the animals so I also see a permit as the way to go for that part. And from what I can tell in other counties, this is where they may be more stringent than Ca law. Although the law says 5 animals per month, the county could make it less or perhaps decline such permit if it was a problem with neighbors, etc.

As for the cutting and wrapping, if someone was going to open a meat shop in town like swingles or castle meats and not have a retail counter but just process non-inspected/custom meat, any thoughts on how that might be handled? Right now, when a ranch butcher slaughters an animal on a ranch and brings that carcass to either of the above facilities to be cut and wrapped, who has jurisdiction? The main difference I see with Ray is that he wants that business to be on his property and whether or not zoning allows that type of business would be another question. Sylvia you mention that this might be a private activity. Although it is called custom, there is still an exchange of goods and services as the processor is charging the customer to process the meat. But maybe because the meat is labelled not for sale, that makes it private? Not sure.

Thank you both for your thoughts on this.

Scott Oneto  
University of California  
Cooperative Extension  
El Dorado, Amador, Calaveras and Tuolumne Counties  
Agriculture and Natural Resources Advisor  
12200B Airport Road  
Jackson, CA 95642  
209-223-6834 (office)  
209-743-0189 (mobile)  
[sroneto@ucdavis.edu](mailto:sroneto@ucdavis.edu)

---

**From:** Sylvia Mireles <[smireles@amadorgov.org](mailto:smireles@amadorgov.org)>

**Sent:** Tuesday, February 2, 2021 4:25 PM

**To:** Scott Oneto <[sroneto@ucanr.edu](mailto:sroneto@ucanr.edu)>

**Cc:** Eric Mayberry ([emayberry@amadorgov.org](mailto:emayberry@amadorgov.org)) <[emayberry@amadorgov.org](mailto:emayberry@amadorgov.org)>; Michelle Opalenik <[mopalenik@amadorgov.org](mailto:mopalenik@amadorgov.org)>; Chuck Beatty <[CBeatty@amadorgov.org](mailto:CBeatty@amadorgov.org)>

**Subject:** Re: Custom Livestock Processing

Hi Scott,

As far as the food program, this is not considered a typical meat market. Food code covers food safety at retail sales of restaurants and grocery stores. We really don't have anything in code that covers details of slaughtering, butchering and nothing that covers private activity such as custom cutting and wrapping.

Even meat departments in grocery stores are a bit of a stretch since this is more of an ag activity, I believe historically they got tagged onto retail since they were already inside the grocery stores.

I don't see how we could issue a permit. We do not have a food category that this would fall into. He could build a commercial kitchen to meet construction health standards, but we wouldn't have any oversight that I can see.

I have cc'd the planning director on this also.

Sylvia

On Tuesday, February 2, 2021, Scott Oneto <[sroneto@ucanr.edu](mailto:sroneto@ucanr.edu)> wrote:

Hi Sylvia and Eric

Wanted to touch base with both of you on the topic of custom processing of livestock. I know Ray Stacy has reached out to Sylvia and not sure if he has contacted Eric yet, but he is a livestock producer in the Camanche area that raises dexter (miniature) cattle.

In 2018 AB 2114 passed in CA which placed a set of standards for whole animal sales for ranch slaughter and custom processing. Basically, this allows Ray to sell a whole animal to a customer and then coordinate the processing (cut & wrapping) of that animal for the customer. It also further allows that a whole animal can be sold to multiple customers (for example a cow may be sold in quarters to multiple people). The law allows up to 5 head of cattle per month to be ranch killed in this kind of transaction. Animals are slaughtered at the ranch by a mobile slaughter operator (who are registered with the CDFA) and no inspection occurs. The transfer of ownership is very clearly spelled out in the law and oversight is by CDFA and Bureau of Livestock Identification. Once the animal is slaughtered, it is then transported to a processing facility for custom processing and all the meat must be marked not for sale and is then returned to the "new owner(s)". Many of these processing facilities are classified as custom exempt facilities which mean they are not required to have inspection by USDA. This would include places like Swingles and Castle meats. The main thing is that the meat is being processed for an individual and is not for sale. Some of these facilities also are retail exempt facilities which allows them to purchase USDA inspected meat, cut it up, and resell it at their facility. Basically, this is thought of as a local meat shop.

What is different about Ray's situation is that he wants to create his own custom exempt processing facility on his ranch. He doesn't want to do the retail exempt and sell cuts of meat, he only wants to process meat that is harvested on his ranch. So the animals would be killed on his premise then transferred to his custom exempt facility for processing. There are clear guidelines in the law that outline the requirements. I have attached one handout on whole animal sales for custom processing that outlines the process and the FSIS Guideline for Determining Whether a livestock Slaughter or Processing Firm is Exempt (see pages 3-7).

The reason for this email to the two of you is to get clarification and guidance on the regulations pertaining to setting up a meat processing facility on a ranch. Ray is asking me for guidance and

although I can give him the documents that pertain to the law, there are local regulations that must be met, and I want to be sure to engage both of you, so we are all on the same page before I give him information.

In terms of local regs, I am pretty sure livestock processing is not listed as an allowed use in ag zoning and from what I have read from other counties it looks like a use permit is often required. From what I have been able to gather it looks like Sonoma county has been navigating this already and they have some things in place we might want to look at. In terms of inspection of these types of facilities it looks like this is often done by the local environmental health departments (similar to any butcher counter or retail meat facility).

My colleagues in Marin County created a website that does a really good job walking through the entire process

[https://ucanr.edu/sites/grown\\_in\\_marin/For\\_Farmers\\_and\\_Ranchers/Livestock\\_and\\_Dairy/Whole\\_Animal\\_Sales\\_for\\_Custom\\_Processing/](https://ucanr.edu/sites/grown_in_marin/For_Farmers_and_Ranchers/Livestock_and_Dairy/Whole_Animal_Sales_for_Custom_Processing/)

So in terms of local regulations, here is what I gather. Ray would need to

- Contact Land Use/Planning to discuss having a meat processing facility on his property and meat any requirement they might have
- Get a use permit for this type of use if not currently allowed in his zoning
- Work with environmental health on inspection of the facility like any other meat shop

Is there anything else we can think of?

Scott Oneto  
University of California  
Cooperative Extension  
El Dorado, Amador, Calaveras and Tuolumne Counties  
Agriculture and Natural Resources Advisor  
12200B Airport Road  
Jackson, CA 95642  
209-223-6834 (office)  
209-743-0189 (mobile)  
[sroneto@ucdavis.edu](mailto:sroneto@ucdavis.edu)

---

**From:** Scott Oneto  
**Sent:** Tuesday, June 9, 2020 3:05 PM  
**To:** [aceh@amadorgov.org](mailto:aceh@amadorgov.org) <[aceh@amadorgov.org](mailto:aceh@amadorgov.org)>  
**Subject:** livestock slaughter and processing

Here are some documents that outline the process for livestock meat sales

The first one here is a good overview of the process for livestock slaughter and processing in CA.  
[https://ucanr.edu/sites/grown\\_in\\_marin/files/83682.pdf](https://ucanr.edu/sites/grown_in_marin/files/83682.pdf)

Regarding the new CA law, AB 2114, that past in 2018. Here is a bit about it  
[https://ucanr.edu/sites/Grown\\_in\\_Marin/files/313627.pdf](https://ucanr.edu/sites/Grown_in_Marin/files/313627.pdf)

Here is some other info about selling whole animals for custom processing

[https://ucanr.edu/sites/grown\\_in\\_marin/For\\_Farmers\\_and\\_Ranchers/Livestock\\_and\\_Dairy/Whole\\_Animal\\_Sales\\_for\\_Custom\\_Processing/](https://ucanr.edu/sites/grown_in_marin/For_Farmers_and_Ranchers/Livestock_and_Dairy/Whole_Animal_Sales_for_Custom_Processing/)

Lastly, this is a really good document with some good decision flow charts that show whether or not you need USDA inspection or if an exemption is allowed. If you look on pg 20, it clearly states that all meat products that are to be served in a school lunch program must be, at a minimum slaughtered in a federally or state inspected facility.

<https://www.fsis.usda.gov/wps/wcm/connect/16a88254-adc5-48fb-b24c-3ea0b133c939/Compliance-Guideline-Livestock-Exemptions.pdf?MOD=AJPERES>

Scott Oneto  
University of California  
Cooperative Extension  
El Dorado, Amador, Calaveras and Tuolumne Counties  
Agriculture and Natural Resources Advisor  
12200B Airport Road  
Jackson, CA 95642  
209-223-6834 (office)  
209-743-0189 (mobile)  
[sroneto@ucdavis.edu](mailto:sroneto@ucdavis.edu)

--

Sincerely,  
Sylvia

**SYLVIA MIRELES**

Registered Environmental Health Specialist  
Amador County Environmental Health Department  
[810 Court Street, Jackson, CA 95642](https://www.amadorgov.org/departments/environmental-health)  
Main (209) 223-6439 | Desk (209) 223-6717  
Website: <https://www.amadorgov.org/departments/environmental-health>  
Covid19: <https://covid19.ca.gov/>

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--

Chuck Beatty, AICP  
Planning Director  
Amador County  
209-223-6380



Krista Ruesel <kruesel@amadorgov.org>

---

## AMA SR 104, PM R4.693, UP-21; 2-2 Big Horse & Little Cattle Company

2 messages

---

**Bauldry, Paul@DOT** <paul.bauldry@dot.ca.gov>  
To: Krista Ruesel <kruesel@amadorgov.org>  
Cc: "Ponce, Gregoria@DOT" <gregoria.ponce@dot.ca.gov>

Mon, Mar 8, 2021 at 7:28 PM

Ms. Ruesel,

Subject: AMA SR 104, PM R4.693, UP-21; 2-2 Big Horse & Little Cattle Company

The California Department of Transportation (Caltrans) appreciates the opportunity to review and comment on a Use Permit application (UP-21;2-2). The applicant is requesting to develop a commercial meat cut-and-wrap facility and on-site retail sales of agricultural meat products. The proposed land use is allowed under this Use Permit and is consistent with the 41.37-acre property zoning code Agriculture (A) and Agriculture General (AG) under the General Plan Designation.

The property is located at [3200 Camanche Road, Ione, CA 95640](#). Access to the property (Assessor Parcel Number 003-420-077) is located approximately 7.7 miles southwest of State Route (SR) 88 and Liberty Road.

Based on the project description, Caltrans at this time has No Comments.

Lastly, if any project construction activities encroach into Caltrans Right of Way (ROW), the project proponent must submit an application for an Encroachment Permit to the Caltrans District 10 Encroachment Permit Office. Appropriate California Environmental Quality Act (CEQA) studies must be submitted with this application. These studies will include an analysis of potential impacts to any cultural sites, biological resources, hazardous waste locations, and/or other resources within Caltrans ROW at the project site(s). For more information, please visit the Caltrans Website: <https://dot.ca.gov/programs/traffic-operations/ep/applications>

Kind regards,

**Paul Bauldry**

Caltrans District 10

Office of Rural Planning

Division of Planning, Local Assistance, and Environmental

1976 E. Dr. Martin Luther King Jr Blvd.

[Stockton CA 95205](#)

Telework: 209.670.9488

---

**Krista Ruesel** <[kruesel@amadorgov.org](mailto:kruesel@amadorgov.org)>  
To: "Bauldry, Paul@DOT" <[paul.bauldry@dot.ca.gov](mailto:paul.bauldry@dot.ca.gov)>

Tue, Mar 9, 2021 at 1:51 PM

Received, thank you. Your comments will be added to the project record.

**Krista Ruesel**  
Planner|Amador County Planning Department  
(209)223-6803|[kruesel@amadorgov.org](mailto:kruesel@amadorgov.org)

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**Michelle Opalenik** <mopalenik@amadorgov.org>  
To: Planning Department <planning@amadorgov.org>

Fri, Mar 5, 2021 at 8:20 AM

Have Scott Oneto (UCCE) and Eric Mayberry been formally notified of this project for comment input? Thank you!

Michelle  
[Quoted text hidden]

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*Michelle Opalenik*

Michelle Opalenik, Director  
Amador County Environmental Health Department  
[810 Court Street](#)  
[Jackson, CA 95642](#)  
(209) 223-6439  
(209) 223-6536 (Direct)



**Tac Referral Packet UP-21;2-2.pdf**  
3922K

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**Amador County Planning Department** <planning@amadorgov.org>  
Bcc: Scott Oneto <soneto@amadorgov.org>, Eric Mayberry <emayberry@amadorgov.org>

Fri, Mar 5, 2021 at 8:26 AM

Greetings,

Please see attached submittal of Use Permit Application UP-21;2-2 Big Horse & Little Cattle Co. for a commercial meat cut-and-wrap facility, and on-site retail sales to be reviewed for completeness on **Thursday, March 17, 2021 at 3:00 PM** by the Technical Advisory Committee, in the Board of Supervisors Chambers in the Amador County Administration Center, located at 810 Court St., Jackson, CA 95642.

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**Tac Referral Packet UP-21;2-2.pdf**  
3922K

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**Amador County Planning Department** <planning@amadorgov.org>  
To: Michelle Opalenik <mopalenik@amadorgov.org>

Fri, Mar 5, 2021 at 8:26 AM

Ooh I didn't include them. I just forwarded the initial TAC referral to them. Thank you!

Amador County Planning Department  
810 Court Street  
Jackson, CA 95642  
(209) 223-6380  
[planning@amadorgov.org](mailto:planning@amadorgov.org)

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**Michelle Opalenik** <mopalenik@amadorgov.org>  
To: Amador County Planning Department <planning@amadorgov.org>

Fri, Mar 5, 2021 at 8:31 AM

Awesome! Thanks!  
[Quoted text hidden]

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**Eric Mayberry** <emayberry@amadorgov.org>  
To: Amador County Planning Department <planning@amadorgov.org>

Fri, Mar 5, 2021 at 10:25 AM

Thank you for the heads up Krista.

If there any information you require from the Ag department let us know.

Eric Mayberry

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**Eric Mayberry**

Amador County

Agricultural Commissioner & Sealer

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**AFPD Headquarters** <afpdhdq@amadorgov.org>

Fri, Mar 5, 2021 at 3:32 PM

To: Amador County Planning Department <planning@amadorgov.org>

CFD Applies

Nicole Cook

Amador Fire Protection District

[810 Court Street](#)

[Jackson, CA 95642](#)

209-223-6391-phone

209-223-6646-fax

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