

# City of Tenino

149 Hodgen Street South

Tenino, WA 98589

## Planning Commission Meeting

Wednesday, December 13, 2023 at 6:00 PM

### Agenda

#### CALL TO ORDER

#### HOUSEKEEPING

1. Agenda Approval

**Recommended Action:** Motion to approve the agenda as presented.

- [2.](#) Meeting Minutes Approval

**Recommended Action:** Motion to approve 11/8/2023 meeting minutes as presented.

#### PUBLIC COMMENT

#### REPORTS

#### PUBLIC HEARINGS

#### UNFINISHED BUSINESS

#### NEW BUSINESS

- [3.](#) Ag Park Text Code Change discussion.

**Recommended Action:** None, discussion only.

#### ADJOURN

**File Attachments for Item:**

2. Meeting Minutes Approval

**Recommended Action:** Motion to approve 11/8/2023 meeting minutes as presented.

## Planning Commission Meeting Wednesday, November 08, 2023

### Minutes

#### CALL TO ORDER

Commissioner Rutherford convened the meeting at 6:02pm.

Commissioner Rounsley arrived after voting on Housekeeping topics.

#### PRESENT

Commissioner William Rutherford  
Commissioner Alex Murray  
Commissioner Dave Watterson  
Commissioner Darnella Stenzel  
Commissioner Matthew Rounsley

#### HOUSEKEEPING

1. Agenda Approval

**Recommended Action:** Motion to approve the agenda as presented.

Motion made by Commissioner Watterson, Seconded by Commissioner Stenzel.

Voting Yea: Commissioner Rutherford, Commissioner Murray, Commissioner Watterson,  
Commissioner Stenzel

Motion passes 4-0

2. Meeting Minutes Approval

**Recommended Action:** Motion to approve 10/11/2023 meeting minutes as presented.

Motion made by Commissioner Stenzel, Seconded by Commissioner Watterson.

Voting Yea: Commissioner Rutherford, Commissioner Murray, Commissioner Watterson,  
Commissioner Stenzel

Motion passes 4-0

#### PUBLIC COMMENT

#### REPORTS

## PUBLIC HEARINGS

## UNFINISHED BUSINESS

### 3. Public Participation Plan for the Comprehensive Plan Update

**Recommended Action:** None, discussion only.

City Planner Penrose presented the attached PowerPoint.

Comments from the Planning Commission:

No objective changes.

Audience: add the school district, Puget Sound Energy, and social media. Utilize utility billing inserts and student involvement.

Commissioner Watterson: would like to see encouraged human interaction added to the vision.

Commissioner Murray: recommended utilizing community events to add human interactions.

Commissioner Rutherford: recommended community gathering places also be included under human interactions.

Commissioner Watterson: would like to include emergency services in the survey.

## NEW BUSINESS

### 4. County Wide Housing Allocation

**Recommended Action:** None, discussion only.

City Planner Penrose presented the attached documents.

### 5. December 13, 2023 Planning Commission Meeting.

**Recommended Action:** Motion to cancel December meeting.

No action taken.

## ADJOURN

Commissioner Rutherford adjourned the meeting at 7:49pm.

**File Attachments for Item:**

3. Ag Park Text Code Change discussion.

**Recommended Action:** None, discussion only.

## TMC 108.30.125.F. Performance standards.

### -----CHANGE TO CURRENT TEXT-----

1. *Farm animals.* The following performance standards apply to farm animals:

e. *Slaughtering.* Farm animals such as cows, sheep, goats, and other livestock are permitted to be slaughtered in any zoning district (~~except public~~) provided that if a firearm is to be used for dispatch of farm animals within the city limits, and prior to the use of a firearm, the city police department shall be notified.

### -----NEW TEXT-----

108.30.125.F.1.f. *Livestock Processing Facility.* Livestock processing facility uses which involve the production of animal products, or slaughtering of animals to be sold to others, or to be used in making meat products on the same premises, in accordance with state and federal regulations. Examples include fat rendering, meat packing plants, cattle slaughter and processing, slaughterhouses. A Conditional Use Permit is required within city limits, and to meet the following provisions:

- i. No person may, with respect to any animal or meat food product, slaughter any animal or prepare an article that is usable as human food, at any establishment or place of business within the City of Tenino except in compliance with these conditions. Additionally, no person may operate any livestock processing facility within city limits except in compliance with these conditions.
- ii. The operation of a livestock processing facility is allowed as a conditional use only in the Public/Semi-Public zoning district. All such uses must, however, be in strict conformance with all federal and state laws for the operation of such facilities.
- iii. The City of Tenino requires the following additional conditions to govern livestock processing facility activities:
  - a. Slaughter of animals shall take place inside a closed building in a confined area and the noise level shall not exceed City standards found in TMC Section 8.72 and TMC 108.60.040.
  - b. The transport of animals and by-products from the slaughter or to support the business shall be pursuant to the conditions set forth in the Conditional Use Permit issued by the City of Tenino.
  - c. Off-street parking sufficient to handle all customers, employees, trucks, or transport vehicles shall be provided. Parking for all traffic utilizing the business shall be provided for on site, and off public roads and other easements.
  - d. The applicant shall provide a traffic impact analysis.
  - e. The main entrance to the facility must be located on a state highway, county road, or township road. Access shall not be permitted through a residential area.
  - f. The site must be served by public sewer. Disposal of waste shall be in accordance with all applicable laws and regulations. This is meant to include, but is not limited to, all sewage, processed and unprocessed animal parts, manure, entrails, blood, hides, and bones.
  - g. The facility must have all necessary federal, state, county, and city licenses and approvals, and comply with all state and federal health and safety regulations.

- h. The maximum area (indoor, outdoor, or combination thereof) for the keeping or slaughtering of animals shall not exceed sixty (60%) percent of the individual lot or parcel size. The Conditional Use Permit will limit the number of animals for the keeping or slaughtering.
- i. The facility hours of operations shall be pursuant to those set forth in the Conditional Use Permit issued by the City of Tenino and generally not exceed ten (10) hours per day.
- j. Exterior storage areas, including animal storage areas, and vehicle and trailer storage, shall be covered, fenced and screened from adjacent properties and public rights-of-way. Fencing shall be sufficient to provide adequate screening and contain animals securely on the owner’s property at all times. Shelter shall be provided for animals while on site.
- k. Animals shall be enclosed in gated enclosures with a minimum height of six (6) feet.
- l. All exterior structures and improvements or fences for the keeping or confinement of animals shall meet all setbacks as defined by the City of Tenino Code of Ordinances.
- m. All loading and unloading areas shall be screened from view from adjacent properties and public streets.
- n. Live animals may be held on the site for no more than forty-eight (48) hours.
- o. Waste slaughter byproducts shall be disposed of in accordance with all applicable federal, state, and local regulations. At a minimum, waste shall be disposed of within forty-eight (48) hours of being produced. Manure from holding areas shall be removed from the site daily or stored in a manner to control odor as approved by the City of Tenino.
- p. The Conditional Use Permit shall be subject to a facility management plan, waste handling plan, site plan, and noise and odor control plan, to be approved in writing by the City of Tenino Community Development Department.

**TMC 108.40.010. Use schedule.**

USE SCHEDULE											
Key: Y = Use allowed without use permit C = Conditional Use Permit required PF = Public Facilities Use Permit required						A = Administrative Use Permit required  (PO) = Only allowed in the PO Overlay — = Use not allowed					
* = Use that was legally established prior to November 13, 2012 is allowed to continue as an allowed conforming use. No new uses are allowed in the zone.											
Use Category	Residential Zones				Nonresidential Zones				Special Purpose Zones		Def/Std
Specific Use	SF-ES	SF	SF-D	MF	C1	C2	C3	I1	P/SP	WT	
<b>Industrial Uses</b>											108.40.090.
Livestock Processing Facility	—	—	—	—	—	—	—	—	C	—	108.30.125.F.

The City of Tenino has received a request for a text amendment to the Public Semi-Public zoning district allowed uses. If approved, the text amendment would allow livestock processing facilities on any Public Semi-Public parcel through the Conditional Use Permit process.

The applicant is proposing to establish the use on the southern portion of the City owned Southwest Washington Agricultural Park site.





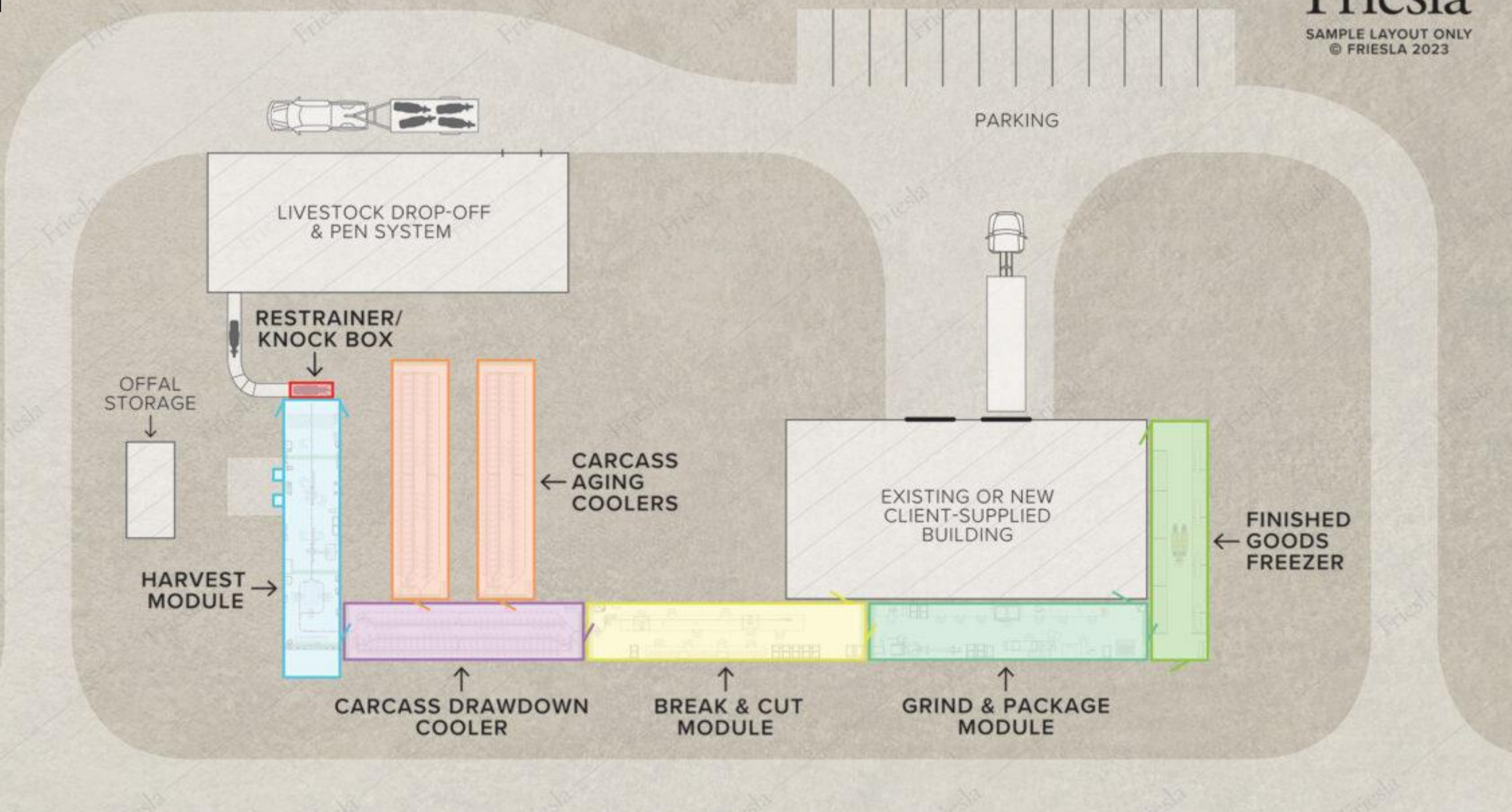




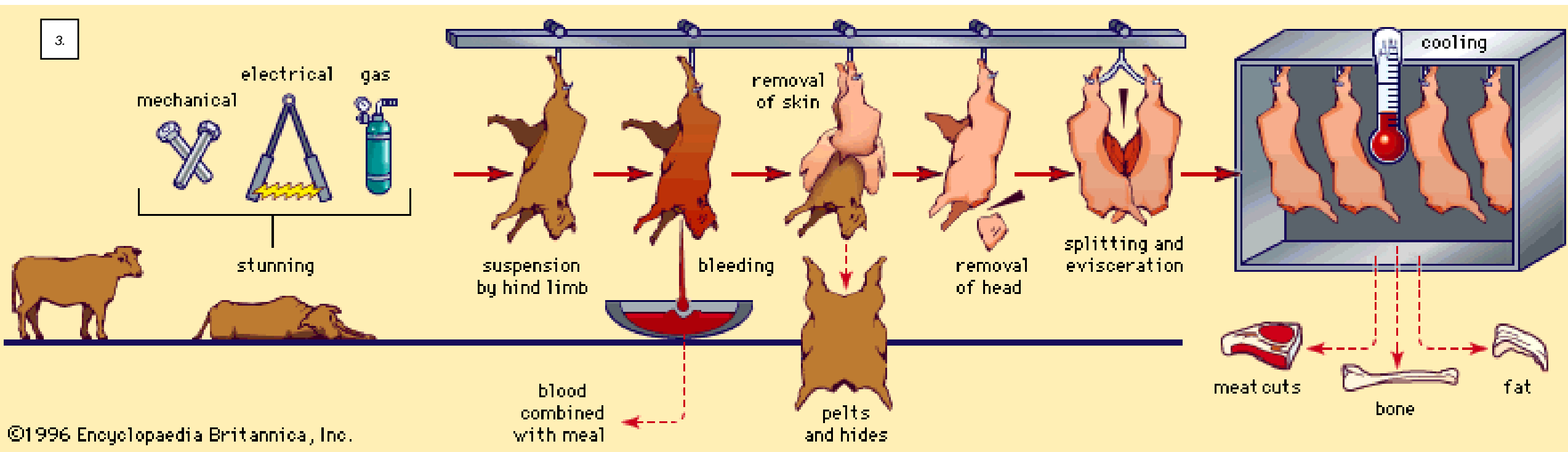
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### MEAT PRODUCTION AND PROCESSING

In Washington State, meat processing can be done by USDA-certified meat processing plants, a custom meat processing plant, or a mobile processing operation. There are currently no state-certified processing facilities. It can be difficult for someone new to raising their own food to find a processing facility and custom plants are often booked with long-term customers and little room for more animals, especially on short notice.

***Before you buy and raise a steer, hog, lamb, or goat to finished market weight, be certain you know where you will have it processed. If you do not have a processing plan in place, do not purchase your first animal.***

It takes significant training to learn how to kill an animal humanely and efficiently. Inexperienced people attempting this at home can compromise animal welfare, human safety, and food safety.

#### Life Cycles

How long does each species take to reach market readiness or maturity? How long are they pregnant? How many are born at one time? How fast do they grow? How long do they live? Investigate the answers to these questions for the species that interests you to prevent surprises and disappointment. If having meat for your family within a month is your goal, chickens or rabbits will meet your needs much more than will cattle.



#### Meat Yields

How much meat will you get from a 1200-pound steer, a 280-pound hog, 140-pound lamb, a 120-pound goat, an 8-pound chicken, or a 5-pound rabbit? First-time animal owners are often shocked to learn how much cut-and-wrapped meat a live animal will produce after inedible parts (head and feet, skin, blood, intestines, etc.) are removed. Research this ahead of time for each species so you can calculate your final cost per pound of meat and prepare adequate freezer space for storage.



## Processing

How will you convert a live animal into meat for your family? How and where will it be killed and who will do it? Who will break the carcass down into recognizable cuts of meat suitable for family meals? What will you do with the inedible parts of the carcass?

## Meat Regulations

Only meat processed through USDA-certified processing plants can be sold on an individual cut basis and sold interstate. This information is not relevant to you if you are only raising meat for your own family. Meat processed at custom plants will be cut and wrapped into individual cuts labeled for the person buying and owning an eighth, quarter, half, or whole live animal before it was killed. These cuts cannot be sold, traded, bartered, or given away to anyone else.

More information is available from the [WSDA Handbook for Small and Direct Marketing Farms](#), the Green Book. One helpful resource is the Green Book's fact sheet on "[Selling Beef, Pork, Lamb, Goat and Other Meat.](#)" [PDF]



There are separate fees for killing and cutting and wrapping meat. These fees can be significant and should be considered in advance, along with the expected pounds and types of packaged meat. Pigs, for example, are not 100 percent bacon.

## Finish

A meat animal is “finished” when it has met its genetic potential for growth and added some degree of fat cover. Animals first grow their skeleton, then fill out their muscles. Any additional weight gain is fat either under the skin (sheep, hogs, and steers) or in the abdomen (goats). Some degree of fat cover indicates the animal has completed all muscular development and is “finished.” Lack of finish usually means the animal is akin to a green tomato—it hasn’t reached its full potential for food quality and quantity.

## Rate of Gain

How fast do animals grow? Rate of gain depends on species, breed, genetics, health, nutrition, weather, and activity level. Cattle “pushed” with diets high in grain content can gain up to 5 pounds a day. Cattle raised exclusively on hay or grass will gain more slowly and take longer to finish. A lifelong rate of gain should average at least 1.5 pounds per day for best carcass quality. Typical rates of gains for goats, sheep, and pigs are 0.25 to 0.40, 0.3 to 0.75, and 0.8 to 1.7 pounds per day, respectively, depending on the above factors.