

**PLEASANT PRAIRIE PLAN COMMISSION MEETING
VILLAGE HALL AUDITORIUM
9915 39TH AVENUE
PLEASANT PRAIRIE, WISCONSIN
6:00 P.M.
August 25, 2014**

A regular meeting for the Pleasant Prairie Plan Commission convened at 6:00 p.m. on August 25, 2014. Those in attendance were Thomas Terwall; Michael Serpe; Donald Hackbarth; Wayne Koessl; Jim Bandura; John Braig; and Judy Juliana. Bill Stoebig (Alternate #1) was excused. Also in attendance were Michael Pollocoff, Village Administrator; Tom Shircel, Assistant Village Administrator; Jean Werbie-Harris, Community Development Director; and Peggy Herrick, Assistant Zoning Administrator.

- 1. CALL TO ORDER.**
- 2. ROLL CALL.**
- 3. CONSIDER THE MINUTES OF THE AUGUST 11, 2014 PLAN COMMISSION MEETING**

Judy Juliana:

Move to approve.

John Braig:

Second.

Tom Terwall:

MOVED BY JUDY JULIANA AND SECONDED BY JOHN BRAIG TO APPROVE THE MINUTES OF THE AUGUST 11, 2014 MEETING AS PRESENTED IN WRITTEN FORM. ALL IN FAVOR SIGNIFY BY SAYING AYE.

Voices:

Aye.

Tom Terwall:

Opposed? So ordered.

- 4. CORRESPONDENCE.**
- 5. CITIZEN COMMENTS.**

Tom Terwall:

Since there are no public hearings this evening on the agenda, if you wish to speak now would be your opportunity to do so. We would ask that you step to the microphone and begin by giving us your name and address. Is there anybody wishing to speak under citizens' comments? Seeing none, we'll move ahead then to New Business.

6. NEW BUSINESS.

- A. Consider the request of Daniel Pratt, of Arco Murray, agent for the owner of Good Foods Group LLC, for approval of Site and Operational Plan for the construction of a 39,166 square foot addition to the facility located at 10100 88th Avenue in LakeView Corporate Park.**

Jean Werbie-Harris:

Mr. Chairman and members of the Plan Commission and the audience, this is a request of Daniel Pratt, of Arco Murray, agent for the owner of Good Foods Group LLC, for Site and Operational Plan approval for the construction of a 39,166 square foot addition to their facility located at 10100 88th Avenue in LakeView Corporate Park.

On November 12, 2012, the Plan Commission approved Site and Operational Plans for Good Foods to occupy the entire 56,335 square foot building with a 10,000 square foot area mezzanine located at 10100 88th Avenue in LakeView Corporate Park. At this time they are requesting approval of a 39,166 square foot addition with a 2,000 square foot mezzanine area. The addition will be used for increased production, cold storage and support infrastructure in for their business. Upgrades and improvements will be made to the existing office facilities to support the employees including employee break room, restrooms, QA lab, and maintenance areas.

Good Foods Group is an all-natural food manufacturer focusing on preservative free dips, sides, and salads. Good Foods is a regulated food plant under the supervision of the Wisconsin Dairy Authority. The majority of Good Food's business is mixing and blending ingredients and packaging those for both retail and food service accounts. Good Foods has been operating successfully in Chicago for four years and within Pleasant Prairie for the past 18 months. The growth experienced at the facility has led Good Foods to seek this additional building expansion.

The Good Foods manufacturing process involves the following steps or stages.

1. **Raw material procurement:** Raw materials are received such as fresh produce, Greek yogurt, individually quick frozen vegetables, etc. Their top ten raw materials at this time are Greek yogurt, spinach, raw avocado, kale, canned tomatoes, deli cups, cardboard boxes, water chestnuts, raw celery and garbanzo beans. These will be received via truck shipments refrigerated as applicable. In order to ensure freshness of ingredients raw materials are delivered on a daily basis.
2. **Store Raw Materials:** Due to good manufacturing practice considerations, Good Foods processing occurs at 33 to 35 degrees fahrenheit. Raw materials are stored in ingredients refrigerator waiting processing.
3. **Batch/Mix:** Raw materials are combined and mixed into large batching and mixing machines according to pre-determined recipes. The method of manufacture is very

similar to a large scale, assembly line style kitchen. Avocados are skinned and de-pitted by hand. Avocado meats are placed into one bin for processing. Skins and pits are placed in another bin for removal from processing area. Other ingredients are batched and placed into stainless steel mixers for processing.

4. Package: Finished material is dispensed cold into packaging materials. This may include deli cups for retail customers or large food service bags for institutional customers.
5. Pasteurize: Food product is pasteurized on site utilizing high pressure pasteurization, no heat.
6. Packaging: Pasteurized products are placed into boxes and identified with blue shrink wrap. Pasteurized material are stored in raw ingredients refrigerator until it is shipped out. The top three finished products are spinach dip, guacamole and hummus. These three products make up for over 75 percent of their anticipated production.

Pursuant to the application the occupancy is classified as Occupancy Type Factory Group F-1 which is moderate hazard and Storage Group S-1 also moderate-hazard and pursuant to the 2006 International Commercial Code. Both classes are a permitted use in the M-2 District.

The existing parking lot along the west property line which is along the railroad tracks adjacent to We Energies is allowed to have a zero setback to the property lines and the proposed fire lane adjacent to the south side -- did I say We Energies? I meant just to the west. To have a zero setback to the property line and the proposed fire lane adjacent to the south side of the building is allowed to be setback five feet from the property line.

We had considerable discussion between the company and the Fire Chief, and since the Fair Oaks Farm West building that's located just to the south does not have a looped fire lane that wraps around the north side of their building we felt that a shared looped fire lane around Good Foods could benefit both the Fair Oaks or, excuse me, the Duerson Building as well as the Good Foods Building. And, again the property to the west is the RecPlex and the Village owned property.

The facility operates Monday through Friday 5 a.m. to 12 a.m. and includes two shifts. Deliveries and shipments will come and go between 7 a.m. and 7 p.m. This facility is anticipated to have 125 to 150 total employees which includes 15 to 20 office staff in management, accounting and shipping and receiving, and 125 to 130 production employees. At maximum, Good Foods anticipates 75 employees per shift, including office staff. This would be within five years of opening the facility, and it assumes their aggressive growth.

And with this growth the facility could have as many as 150 employees on the site at once during the shift change. The site currently, though, has 193 parking spaces including six handicapped accessible parking spaces. So this does exceed the minimum requirements that we have in our zoning ordinance so it should work for their site. Good Foods anticipates that at start up 20 trucks will enter the site and leave the site per day.

Good Foods uses a variety of batch style food processing equipment, and this includes blenders, mixers, scales, stainless steel bowls and stainless steel work tables. Packaging equipment will be used to dispense finished product into containers. High pressure pasteurization, HPP, will be utilized to preserve food materials without the use of chemical preservatives. Packaging

equipment will take the food product from the HPP machine and into boxes or pallets for distribution to customers. Compressed air is used for packing equipment, and nitrogen is used to package food products in an inert gas increasing shelf life.

Solid waste will come in the form of spent food product such as avocado skins and pits. Currently this material is sent to a landfill via a dumpster. And GFG or Good Foods is looking for different ways to deal with that spent product. And we'll have a representative that maybe addresses some of that and talks about some of the unique things that they're looking at with respect to that.

Liquid waste will come in the form of wash down water. The plant will be washed down to ensure cleanliness and compliance with regulatory agencies. Wash down water will be limited to low concentrations of the raw materials, diluted with a significant amount of wash down water. The current facility has a triple catch basin installed to remove the fats/oils/greases, and there's a sampling manhole prior to entry into the public waste water system.

Good Foods will install an alarm system, and I believe they have that as part of the building addition, including closed circuit cameras to provide site security. This system will be provided, maintained, and connected to a third party security vendor.

The site will be maintained by a landscaping service to ensure the vegetation is maintained regularly. In fact, they've made some changes actually in the front of their building as well. Similarly, a building engineer will provide routine maintenance to both the exterior and interior of the building to keep the property in working order.

With that I'd like to introduce representatives from the company as well as their consultant to add to that presentation as well as to answer any questions that you might have with respect to this expansion.

Tom Terwall:

If you'd give us your name and address please.

Daniel Pratt:

Daniel Pratt representing Arco Murray, 859 West Wellington, Chicago, Illinois.

John Fitzgerald:

And I'm John Fitzgerald, the President of Good Foods. And my address is 10100 88th Avenue.

Tom Terwall:

Anything you care to add?

John Fitzgerald:

I'd just like to say we moved up here about a year and a half ago from Chicago. We outgrew our Chicago facility. I lived in Chicago at the time, so having an hour and 45 minute commute was not at the top of my list as you guys could probably well imagine. The move up here has been

great for our company. This is a very not only business friendly, but also the people get it. Your electrical inspector found something that no other electrical inspector had found in 150 installs across the nation. And he was right, we were wrong and we fixed it. So it's nice to be doing business where there's clear lines, do this and you're done, and don't do it and you're not. So I've subsequently moved because we feel like our future is up here. We're growing, we're busy, and we think this addition will be good for us and the community.

Tom Terwall:

Welcome. Comments or questions? Go ahead, Mike.

Michael Serpe:

In the comments you said you process food between 33 and 35, is that the assembly area where people work?

John Fitzgerald:

It is.

Michael Serpe:

Really?

John Fitzgerald:

So it's cold. We try to take good care of our employees. They wear warm smocks. We give them gloves. The people who are cutting have chainmail stuff so it's cold. But they know it's cold so they prepare for it. And we make some high end delicate products that require cold temperatures.

Tom Terwall:

Anybody else? Jean?

Jean Werbie-Harris:

How many employees do you currently have at the facility?

John Fitzgerald:

Right now we've got probably 75 employees. We're doubling the space. We're adding more efficient machinery. And so we think the head count is going to grow, but it's not going to grow as quickly as the space is growing.

Michael Serpe:

And we also have land available for housing up here, too.

John Fitzgerald:

My plan we've given six people mortgages to move up from Chicago to Pleasant Prairie because we want them to be closer, and it's a benefit for us as well.

Michael Serpe:

I'd move approval of the site and operational plan.

Tom Terwall:

I have one more question. Talk a little bit about disposing of the avocado pits.

John Braji:

Second

John Fitzgerald:

So we had a quick conversation with Jean before we stepped up here. And I know that some of our refuse has been a little bit more than we'd all like. We're trying desperately to keep it as clean as we can given the growth that we've had. We cut a lot of avocados every week, and 40 percent of that is waste. It's skins and peels and pits. So right now we're evaluating a couple different systems. One of them is from a company in Kenosha that's called In-Sink-Erator, and it's actually a very large kitchen disposal. And what it does is it chops it up into a slurry. They add a little bit of water, and then they can use it either for feed, fertilizer or actually Wisconsin has a biogenerator. So it takes that slurry and turns it into electricity. We're pretty far down the road with that. We haven't signed anything because we're trying to make sure it's right for us and makes sense.

But part of our mandate as a company is we're all natural, we're preservative free. Our customers want to see some care about the environment and green and those kind of things. So from a business side it's more expensive than putting it in a landfill, but like I don't want to send all that stuff to a landfill anyways or either. So we're looking at a couple different options in that manner.

John Braji:

There are some people that think that the City of Kenosha produces a finer compost than the Village does. I don't know if it's true or not, but second to that the statement of anybody that talks about this will say the City's is better because they get all the refuse from Ocean Spray. I'm wondering instead of sending it to a landfill would there be room to include it in our compost activity?

John Fitzgerald:

So I would love to talk to somebody about the composting program. We looked at it initially to do it ourselves. We have some land next door, we bought the land next door just in case we needed it for further expansion and we thought about doing it there, but it didn't seem to make a lot of sense. If I could get from somebody a contact name we'd love to look at that because that's an environmentally friendly --

John Braig:

It's all organic.

John Fitzgerald:

It's all organic for sure.

Mike Pollocoff:

Yeah, I can put you in contact with our director of public works. We do a lot of composting. We don't do as much as the City. But composting is a nature of being able to create a mix. For us we pretty much control -- we pick the leaves up on the street, and then the grass clippings and branches are brought to the Village. So to the extent that we're able to create a mix where we have enough lift with branches and things that are ground up to be able to generate the heat that we need to get. I mean it really kind of depends on how much and when for us. But I can gladly have public works visit with you, and maybe there's some volume that would help us generate the heat that we need in the pile and help you get rid of some of yours.

Tom Terwall:

Is Father Roscioli no longer making Duck Doo?

Mike Pollocoff:

No, he's out of the doo business.

Jean Werbie-Harris:

What's the timing for starting and completing your expansion?

Daniel Pratt:

I can speak to that. So if everything goes well with this meeting and the State review process we're looking to break ground October 1st and be done by basically the first week in April with the expansion.

Michael Serpe:

Who are some of your biggest customers? Is Costco one of yours?

John Fitzgerald:

So Costco is our largest customer. Trader Joe's is right up there. We do some food service for a nationwide account called [inaudible]. You know the Morano, Mariano's, we're in Roundy's, we're a couple places on the West Coast called Sprouts. So originally it was really Whole Foods, Costco and Trader Joe's, those were our main accounts. Now that our product has become more popular and mainstream we have people calling us asking for it. So it's truly a nationwide distribution.

Jean Werbie-Harris:

One other thing I just wanted to mention was this past year Good Foods invited the staff to do a full tour of their facility, and it was great. It was wonderful, and it was really nice to see their operation. And it was cold. But we really appreciated being able to see the operation and understand how you operate and how you do things. So it was a great tour.

Tom Terwall:

WE HAVE A MOTION BY MIKE SERPE AND A SECOND BY JOHN BRAIG TO APPROVE THE SITE AND OPERATIONAL PLAN SUBJECT TO THE TERMS AND CONDITIONS OUTLINES IN THE STAFF MEMORANDUM. ALL IN FAVOR SIGNIFY BY SAYING AYE.

Voices:

Aye.

Tom Terwall:

Opposed? So ordered. Welcome.

7. ADJOURN.

John Braig:

Move adjournment.

Judy Juliana:

Second.

Tom Terwall:

Before we vote on that I understand there are some pools going on tonight about [inaudible] supposed to end.

[Inaudible]

Tom Terwall:

Motion and second to adjourn. All in favor signify by saying aye.

Voices:

Aye.

Tom Terwall:

Opposed? We stand adjourned at 6:20.

MEETING ADJOURNED: 6:20 P.M.