

11-7-06

To whom this may concern?

My name is Robert Dorem. My wife, Rebecca Dorem and I are trying our best to bring in to Rapid City a custom retail meat market. Where we can sell beef, pork, buffalo and a variety of fresh and smoked sausage. This business will be used for processing the meat. We understand that a special use permit is required and will do everything that is required. We are respectfully requesting your permission for this permit. Please respond as soon as possible.

Robert Dorem
Rebecca Dorem
11-7-06

RECEIVED

JAN 02 2007

Rapid City Growth
Management Department

December 29, 2006

Rapid City Planning Commission
City of Rapid City
300 Sixth Street
Rapid City, SD 57709

RE: 06UR024 - Conditional Use Permit – Cutting Edge Meat Market

Dear Commission Members:

We are requesting your consideration and support of our request to operate a small scale meat processing facility and market located at the intersection of South Highway 79 and Minnesota Street. The property is zoned Heavy Industrial and is located along the east side of Highway 79, near the Merillat Particleboard Plant, Cretex Concrete Products, and Zandstra Construction (the former Lignite Gasification Plant). We propose to operate a small scale facility that will provide custom and retail meat processing with a local butcher counter, where area residents can purchase “Certified SD Beef” hand-cut steaks, roasts, hamburger, fresh and smoked sausages.

To help familiarize you with our proposed use, the following list is a brief summary of our operating procedures:

1. Our livestock will be personally inspected and purchased at area stockyards. We propose to transport or have on site only what can be processed in one day. **Livestock will not be kept on-site for more than 24 hours.**
2. Livestock will be transported in pickups or small cattle trailers - **no semi-trailers will be used for livestock delivery.** Livestock will be unloaded directly into a secure, fenced and screened receiving area adjoining a fully enclosed and reinforced holding pen.
3. **Livestock will be sprayed for pest control (flies) prior to transportation to our facility, and again when they reach the facility.** The holding pen and staging area will be cleaned on a daily basis and every effort will be made to ensure that the holding area will remain odor and pest free. Insect traps will be placed in the holding pen and staging area and will be checked regularly and replaced as needed.
4. **There will be no on-site rendering.** (Rendering is the process that creates the odors that most people associate with meat processing facilities – i.e. Federal Beef).
5. **Refuse will be taken to the landfill at the end of each business day.** We will comply with state requirements that non-edible material be denatured to eliminate odor and discourage insects, and refrigerated until disposal. **There will be no storage of waste products outside of the building.**

06UR024

By purchasing and processing our own livestock, we can provide consumers with a quality meat product at less expense than typical commercial retailers. We want to provide a “local butcher shop” atmosphere where area residents can stop and select or order specific quality cuts in a friendly atmosphere. We will be conscientious neighbors – if our shop is not clean, attractive and well maintained, we can’t succeed as your local meat market.

Thank you for your consideration of our request.

Sincerely,

Robert and Rebecca Goosen