

Estate Residential (ER)

Permitted Uses

1. Single Family dwelling
2. Small scale agriculture
3. Accessory buildings and uses
4. Manufactured home used as a single family dwelling
5. Animals and pets
6. Home occupations
7. Accessory Dwelling Unit
8. Transitional and Supportive Housing

Uses Permitted Subject to Use Permit

1. Recreational amenities
2. Kennel
3. Construction of an accessory building prior to construction of the main building
4. Mobile-home parks
5. Manufactured housing subdivision

The Parcel can be looked at with 3 main points of interest: the Main Building Zone, the Agricultural Zone and the Camping/RV Zone, as well as the Lower Well House and the extensive Hedgerows as secondary points of interest. To clarify the uses and area that might interest each of the departments and agencies, each area is described with buildings and uses below:

HEDGEROW- Native species making up planted hedgerows create habitat and fodder for native animals, Native food forest for people, Natural corridors for the Mule Deer, Windbreaks, Habitat for Native Pollinators, as well as Prevent erosion, create Privacy and Landscaping that will help hide the development from the Scenic Highway and Paradise Estates.

LOWER WELL HOUSE: the building 30'x30', Roof 55'x40'. 244 gpm- 3 phase 40 hp well pump.

We will need to build the Lower Well House before the construction of the main building as it is central to the development of the infrastructure for the parcel. Water from the Lower Well House will be pumped to the 50,000 gallon water tank located near the LRCMWC water cisterns and Agricultural Zone.

1. Testing of water will be conducted.
2. Sink and Grey water Filtration System which will irrigate the landscaping around the bldg..
3. Storage of the Mobile Workshop Trailer
4. Emergency 3 phase Generator will be located 25' from bldg..

5. Garbage collection area will be located near the Lower Well House
6. Water will be pumped from Lower Well to 50,000 gallon tank- where it will be dispersed to the Agricultural Zone and Main Building Zone

MAIN BUILDING ZONE: Approximately 200'x400'.

1. **2x 5,000 gallon water tanks**
2. **2x Fire Hydrants**
3. **Hammerhead**
4. **Motor Court 60'x60'**
5. **Detached Garage with wood shop and hand washing area 60'x80', and space to remodel vintage trailers- will have a home business license**
6. **Pressure Pump Tank Area 15'x30'**
7. **Garden Shed Area 15'x30'**
8. **Food Storage 30'x30' (dry and cold storage)**
9. **Greenhouse 30'x60'- home garden**
10. **Chicken Compost Garden 20'x60'**
11. **Grey water filter system, septic tank and leach field**
12. **Garbage area**
13. **Native Garden**
14. **Emergency Generator**
15. **Main Building (undecided at this time- will have 5-6 bedrooms and be constructed at a later date)**
16. **Outdoor living area 30'x60', will include an outdoor kitchen, bar and lounge areas- will host Farm to Table Seasonal Dinners monthly**
17. **Natural Swimming Pond (actual size undecided)**
18. **Carport 25'x40'**
19. **Shed 10'x20', Outdoor Sauna and Shower 15'x10'**
20. **Primary use dwelling (1 bedroom) 50'x70' with covered deck 20'x40' and uncovered deck**
21. **Native Pollinator Gardens**

AGRICULTURAL ZONE:

The temporary use of an RV for agricultural-related purposes, where a parcel is 20 acres or larger, shall be exempt from the Director Review, this may or may not apply to the RV's in the Camping Zone.

Separate Septic Tank and Leach Field will be built for this zone.

Community food producer- a producer of agricultural products on land that is not zoned for agricultural use but is otherwise in compliance with applicable land use and zoning restrictions,

including, but not limited to, restricting governing personal gardens, community gardens, school gardens, and culinary gardens (California Retail Code Section 113752).

Certified Agricultural Products- agricultural products, which are certified under the jurisdiction of the county agricultural commissioner and include fresh fruits, nuts, vegetables, herbs, shell eggs, honey flowers, nursery stock, and farmed mushrooms. All products must and will be listed on the Certified Producer Certificate (CPC).

Federal, State and local governments regulate the operation of all food-processing facilities, including small-scale processing. Before the business is started, all the agencies that regulate licensing and facility inspection will be contacted. All zoning laws and building codes will be followed. In addition to State level regulations, FDA and USDA's FSA will be followed.

The agricultural area of parcel will be small scale and within the permitted 10% of the parcel. It will include the following buildings and uses:

1. **Commercial Kitchen**
2. **Commercial Mushroom Cultivation**
3. **Farm stand**
4. **Farm retail store**
5. **Produce Processing building**
6. **Aquaponic Greenhouse with Rainbow Trout fish tank**
7. **Aquaponic Greenhouse with Raised Pond**
8. **Raising of Mangilitsa pigs, Rabbits, Fowl, Goats, Llamas, Alpacas -for meat, eggs, etc**
9. **Other accessory buildings needed for the agricultural zone**
10. **Duck Weed Pond to receive run-off from animals**
11. **Public Parking Spaces**
12. **50,000 Water Tank with Pump House**
13. **Hammer head for emergency vehicle turnaround**
14. **Oversized parking**
15. **Orchard of fruit Trees to receive run off from Animals, Greenhouse Aquaponics and plant beds**
16. **Native Pollinator Gardens**
17. **Honey Bee Hives**

-Commercial Kitchen: Area is 40'x50'.

It will be used to render Lard from the Mangilitsa pigs, Jams & Jellies, Herbal teas, Goat Cheese, Dehydration of mushrooms, fruits and vegetables, Baked goods, Fruit pies, Fruit juice, Granola, Olive oil, Fermented traditional foods, Soaps, Sorghum Syrup, Honey, and Canning

1. Obtain certificates and licenses to handle food
2. Obtain a valid business license

3. Undergo safety inspections and follow all codes and regulations
4. Conform appliances and plumbing system to code
5. Obtain a Processed Food Registration
6. Obtain a Cannery License
7. Food Facility Operating Permit
8. Cottage Food Registration or Permit, may or may not be needed
9. Package labeling requirements for all packaged foods sold
10. Training in Better Process Control School or Acidified School

-Commercial Mushroom Cultivation: Area is 60'x50' which includes bay, laboratory, preparation area, grow rooms. Will grow multiple species of mushrooms that will have different shelf lives, handling ability and utility in the kitchen. They will have different market acceptability and demand. Mushrooms include but are not limited to Blue Oyster, King Oyster, Lion's mane, and Shitake.

1. Obtain special license if needed
2. Follow local county and city regulations
3. Waste disposal of substrate will be composted into planting beds and orchard, recycling agricultural and forest waste

Many low grade agricultural waste products can be used for mushroom cultivation, including the stalks of agricultural produce (sorghum and corn), corn cobs, industry waste from slaughterhouses and mills, meat processing plants, sewage from livestock feedlots. Not only do mushrooms provide food, but mushroom waste can be recycled into fertilizer and additives that improve tree plantation soil conditions.

-Farm Stand Sales: Area is 20'x25'

1. Temporary or seasonal sales and promotion of agricultural products that are grown or raised on the site
2. Maximum size unlimited
3. Only processed or unprocessed products grown on site
4. Unprocessed produce, eggs and honey, cottage foods, low-risk (shelf stable), prepackaged processed products
5. Up to 10% of floor area not to exceed 50sq ft for incidental sales of pre-packaged food and drinks

-Farm Retail Sales Small Scale: Area is 25'x20'

1. Maximum size of 500 sq ft
2. Hours of operation for year round retail sales: 10am-6pm, 7 days per week, year round
3. Only processed or unprocessed products grown on site or other lands owned or leased by the farmer

4. Up to 10% of floor area not to exceed 50sq ft for incidental sales of pre-packaged food and drinks
5. Minimum 2 acres parcel size
6. Sale of processed meat or dairy product is allowed, retail food facility permit from DHS required. Must obtain food Handler Card within 30 days of obtaining Retail Food Facility permit
7. Educational tours, community supported agriculture and farm trails are allowed promotional activities
8. Accessibility standards are required
9. Restrooms & Hand wash facilities as required by Building Code and DHS, Bathroom area located in same building behind store

-Produce Processing Area: 40'x50', it will consist of a food washing area, a sorting table, and cold storage

1. Water quality testing includes microbial testing and well maintenance to protect water quality
2. Wash water will be of the highest standard and wash methods will be with appropriate method and temperature
3. Cooling operations- maintain temperatures that promote optimal produce quality, and keep area clean and sanitary
4. Control of potential hazards

-Aquaponic Greenhouse with Rainbow Trout Fish Tanks/Raised Pond: Building is 40'x100', fish tanks approximately 20'x100', Primarily used for growing micro greens. Tomatoes, Cucumbers, Peppers and other vegetables will be grown as well but with a much smaller emphasis. Aquaponics is a form of agriculture that has been around for centuries. With population growth, the lack of farming land and high demand for organic food it makes sense to invest into the system.

1. Register with local state department of fishing
2. Sell product through CSA, local stores and chefs

-Raising of Mangilitsa pigs, Rabbits, Fowl, Goats, Llamas, Alpacas -for meat, eggs, etc.:

Approximate area is 200'x250', will include barn, ponds with bio-cells, pens and pastures.

1. Barn- 60'x100' which will house Alpacas, Llamas, Goats, Turkeys, Guinea Fowl, Ducks, Chickens, Quails, and Rabbits
2. Egg Handlers Registration (Registration is not required to sell eggs from other species), following California Shell Egg Food Safety Regulation Guidance and complete Certificate Application for Producer/Packer for Farmer Market sales.
3. May sell eggs at Farm Stand or Farm Store on site.

4. Community Food Producers are limited to selling 15 dz per month per CA Health and Safety Code 114376(a)(5)
5. All egg handlers must maintain business records for egg transactions for 3 years.
6. Processing requirements for pigs- must be harvested at a USDA facility and cut & wrapped at a USDA facility in order to be sold. The other option is to sell the livestock to CDFA licensed meat processor who will harvest the meat.
7. Processing requirements for chickens, ducks, turkeys, geese, other domesticated birds, small game birds and rabbits- on farm poultry meat processing with USDA exemption. Operation must keep records of sales to prove they have not violated exemption, can only process under one exemption type- **USDA Exempt, CDFA Exempt Facilities**. Poultry and rabbits must be sold direct to consumer only. Poultry and Rabbits must be raised and slaughtered on site. If no employee is used, the meat can be sold on or off the farm (i.e. farmers market)- Cal Food and Agriculture Code 24713. If employees are used, meat can only be sold on the farm- Cal Food and Agriculture Code section 24714. Up to 1,000 poultry processed per year and CDFA exempt need not register with CDFA MPES. No limit to the number of rabbits processed under the CDFA exemption.
8. Meat storage and Transportation. Meat will be sold direct to consumer, USDA registration is not required. There will be a storage cold room/walk-in freezer to keep all unsold meat at proper temperature- below 41 degrees.
9. Raising Goats for milk- Milk will be used for personal consumption, making of cheese, making of soap and to feed the pigs. Goat cheese will also be sold in Food Retail Store. Milk Handler License and Milk Product Plant License-both from CDFA. Permit from the county to make cheese in Commercial Kitchen. All other permits and Licenses were covered in setting up the Commercial Kitchen
10. Special Note about the Mangalitsa Pig: a Hungarian domestic pig. The flavor of the meat is unsurpassed. The hairy pigs are a herding type animal. They will be raised to have the best flavor, highest quality marbled meat, and cleanest leaf lard, free-range, with a descent life. They will be raised for 15 months to achieve the perfect fat/meat ratio. The Pen/Pasture System for the pigs is based rotational grazing to give them lots of exercise, digging for fodder, and stimulation. These are slow growing, pasture raised pigs who are active foragers.

“As a rural county with low population densities and only 6% of the land base in private ownership, Mono County has a unique agricultural story to tell. Agriculture is the County’s second economic industry and is key not only to the stability of our communities, but also our rural character and quality of life...magnificent viewscapes and inherent wilderness of the land, which has been preserved by open spaces, open ranges, and family-owned agriculture handed down through generations...natural resource management concerns such as water conservation, wetlands protection, riparian habitat conservation, and sensitive species issues clearly indicates the need for comprehensive land use, agriculture, and range management across Mono County.”

The impact from the proposed development follows the premise that rural character, magnificent views and preservation of as much open space will follow the guidelines set forth by Mono County Sustainable Agricultural Strategy 1/4/2018.

“As Mono County’s tourism base supported by recreational activities is successful and established, merging tourism with working lands creates the functional sub-context of Agritourism. Agritourism is a broad term that encompasses many enterprises. However, the main incentive is to improve the economic quality of life for an operator...Further, the tenant is based in a land based connection and embracing the rural qualities provided; thereby this would cover more traditional farm stands with cottage food stuffs, bed and breakfast home stays, weddings, farm to table dinners, wineries, breweries and distilleries.”

“Mono County appreciates the Sustainable Agricultural Strategy grant from the State of California, and looks forward to continuing to tackle the issues that impact our local agricultural industry. Recent issues have dramatically changed the face of agriculture in general, and the impacts are currently playing out in Mono County and the Eastern Sierra, as well as the state of California”.

- Mono County Sustainable Agricultural Strategy Jan 4, 2018

Camping/RV Zone: Approximately 2.5 acres, off-grid. This includes a tiered pond, 120 sq ft Well & Pump House. A separate septic tank and leach field for this area.

There have been many questions about this area. It has been designed as a place for the collection of vintage trailers that the owners remodel and sell, family guests stay, and agri-tourism as defined by the Mono County Sustainable Agricultural Strategy.

1. RV sites for vintage trailers. 4x Canopy Structures 40’x60’ that are landscaped to hide them from view of Scenic Highway and Paradise Estates. Parking under the canopy, 1000 gallon water tank, Utility shed with outdoor bathroom
2. RV sites, 2x
3. Support Accessory Bldgs to be determined