VILLAGE OF NEW SQUARE
VILLAGE BOARD

HERITAGE PARK
POULTRY PROCESSING PLANT
SPECIAL PERMIT AND SITE PLAN

OPERATIONS AND IMPACT STUDY
VOLUME 1

December 2013

Prepared by:

AWB Engineers
Plant Designers
1942 Northwood Drive, Salisbury, Maryland 21801
410-742-0273

Planned Poultry Solutions
Process Design and Equipment
16244 Sycamore Road, Laurel, Delaware 19956
302-875-4196

Clean Water Technology
Total Waste Water Solutions
151 W 135th Street, Los Angeles, California 90061
414-336-8735

Ira M. Emanuel, P.C.
Attorney
4 Laurel Road, New City, New York 10956
845-634-4141

Brooker Engineering, PLLC
Consulting Professional Engineers
76 Lafayette Avenue, Suffern, New York 10901
845-357-4411

Harry Baker & Associates
Traffic Engineers
3 Dolphin Road
New City, New York 10956
845-638-2361

Table of Contents

	Page
I. Executive Summary	1-4
II. Processing	
a. Overall Description of Process	
i. Live Delivery and Unloading	5
ii. Kosher Slaughter	5
iii. Picking	5
iv. Evisceration	6
v. Chilling & Packing	6
vi. Shipping	7
vii. By-Products	7
viii. Daily Sanitation	7-8
b. Typical Processing Schedule	8
c. Kosher Slaughtering Process	9-10
d. USDA Inspection	10
e. Refrigeration	10-11
f. Processing Equipment	11
III. Building Construction	
a. Structure	12
b. Mechanical	12-13
c. Electrical	13
IV. Utilities	
a. Water Usage	13-14
b. Wastewater Treatment	14-16
c. Sanitary Sewer Capacity Analysis	16-17
d. Traffic	17-20
e. Stormwater Management	21
V. Odor Control	21-22
VI. Pest Control	23
VII. Noise	23-26
VIII. Staffing	27
IX. Permits Required	28-30

Appendices:

A. Application Forms and Long Form EAF
B. Plant area tabulation
C. Building Plans
D. Site Plans
E. Processing Equipment Brochures
F. Air Handling Equipment Brochures
G. Wastewater Treatment System Brochures
H. Traffic Report
I. Stormwater Pollution Prevention Plan (SWPPP)
J. Stormwater Management Report
K. AWB Engineers brochure & resumes
L. Planned Poultry Renovations
M. Clean Water Technology
N. New Square Zoning and Special Permit Requirements
O. UWNY Willingness to Serve
P. Mechanical Equipment Brochures
Q. Noise Calculations
R. Rockland County Sewer District Correspondence

Executive Summary

The applicant, ASU Associates, is proposing to construct a food processing facility and associated parking at the intersection of Apta Boulevard and Tetiyuv Way in the Village of New Square. The project is referred to in this report as the Heritage Park project. The site is located directly across from Rovitz Place in the Village of New Hempstead. The project site consists of two lots with a total area of 1.69 acres. The 26,250 square foot building is proposed to be constructed on a 0.99 acre lot, Tax Lot #42.19-3-86, a.k.a. Lot # 57 of the Bush Lane Extension subdivision. The Site Plan also incorporates a parking lot with 40 proposed parking spaces which will be provided across Apta Boulevard, on Tax Lot #42.19-3-87, a 0.70 acre lot.

VICINITY MAP

The operator of the proposed facility is Adir Poultry. This poultry processing facility is being designed to process 5,000 birds per day. The process ranges from receiving live birds to shipping ready to cook kosher product in a totally enclosed operation. At this time, there is no expectation that production would increase or vary due to closures or holidays.

To provide suitable access to the property, the developer of the Bush Lane Extension will construct the proposed internal road system improvements in accordance with his approved Subdivision Plans as well as the NYSDOT required improvements to NYS Route 45. Apta Boulevard will be constructed intersecting with NYS Route 45, directly opposite Rovitz Place. This street will have an exclusive right-turn lane and a combination left and through lane on to NYS Route 45. The southbound approach on NYS Route 45 will be reconstructed and re-striped to add an exclusive left-turn lane into Apta Boulevard. The NYS Route 45 northbound will also be widened to add an exclusive right turn lane into Apta Boulevard. The improvements to Apta Boulevard, Tetiyuv Way and NYS Route 45 will be completed prior to the request of a certificate of occupancy for the Heritage Park Project. These improvements are shown on the Site Plans (See Appendix A).

The developer of the Bush Lane Extension has completed a majority of the storm drainage and sanitary sewer system improvements required for that subdivision project. Additionally, the developer will be installing the public water system that will serve lot #57. Heritage Park will be required to modify portions of the Bush Lane storm drainage system to accommodate connections of the footing drains and proposed stormwater treatment facility to serve the facility.

The Heritage Park project is located in the GB district and the application will require a special permit from the Village of New Square Village Board to allow the requested use of food processing. The food processing use is a special permit use listed under the permitted uses in the GB District. The special permit conditions are provided in the bulk table, and have been included as notes on the attached Site Plans (See Appendix D). There are no variances required for the proposed project. The applicable portion of the Village of New Square zoning code for the GB zoning district is also included in this report as Appendix N.

The application has completed Part 1 of the New York State Environmental Quality Review (SEQR) Full Environmental Assessment Form, which is provided in Appendix A. The Part 1 provides objective data and information about the project and its site. As Lead Agency, the Village of New Square Village Board is responsible for reviewing this document and preparing the Part 2. The purpose of the Part 2 is to assist the Board in identifying potential impacts that may occur from the proposed project, and whether they are small to moderate or potentially large. If the Board identifies a potentially large impact, then a Part 3 would be prepared to evaluate that potential impact and how it could

be mitigated or reduced as well as its importance. The State forms ask the Lead Agency to consider the following when questioning importance:

- The probability of the impact occurring
- The duration of the impact
- Its irreversibility, including permanent lost resource of value
- Whether the impact can or will be controlled
- The regional consequence of the impact
- Its potential divergence from local needs and goals
- Whether known objections to the project relate to this impact

Upon review of the Part 3, the Lead Agency will make a determination of significance. In making a legally sufficient determination regarding significance, the lead agency must:

- identify all relevant environmental impacts,
- thoroughly analyze these potential impacts, and
- provide a written explanation of its reasoning in concluding that the proposed action may cause, or will not cause, significant adverse environmental impacts.

After the review of the Part 3, if the Lead Agency determines that the project will not have a significant adverse environmental impact, they can decide to issue a Negative Declaration.

A positive declaration is a determination by the lead agency that an action may result in one or more significant environmental impacts. If the Lead Agency issues a positive declaration, then the Environmental Impact Statement (EIS) process begins. A positive declaration will require the preparation of an EIS before agency decisions may be made regarding the action. In issuing a Positive declaration, the Board must consider the following:

- The significant impact(s) must relate to an environmental effect. Economic or social factors do not constitute a basis for a positive declaration.
- The lead agency has taken a hard look at the relevant impacts in assessing the potential for significance.
- The basis for the positive declaration is reasonably consistent with other determinations of significance by the same agency, given similar facts.
- Whether the project, as proposed, includes mitigation measures that would eliminate one or more of the potentially significant adverse impacts, or reduce one or more impacts to a level of non-significance.

An Environmental Impact Statement (EIS) is a document that objectively analyzes the full range of potential significant adverse environmental impacts of a proposed action and how those impacts can be avoided or minimized. An EIS must identify and analyze

significant adverse environmental impacts; evaluate alternatives to avoid one or more of those impacts; and discuss mitigation measures which could minimize identified impacts.

To conclude an EIS process, the Lead agency issues a finding statement, which declares that all SEQR requirements for making decisions on an action have been met. The findings statement identifies the environmental, as well as social and economic, considerations that have been weighed in making a decision to approve or disapprove an action. A positive findings statement means that, after consideration of an EIS, the project or action can be approved, and the action chosen is the one that minimizes or avoids environmental impacts to the maximum extent practicable. If the Action cannot be approved based on analyses in an EIS; a negative findings statement must be prepared, documenting the reasons for the denial.

This report describes the proposed use and its potential impacts of the proposed use with regards to water usage, sanitary sewers, traffic, storm water management, as well as odor, pest control and noise. Studies have been prepared for the sanitary sewers, traffic, and storm water management. This report serves as a summary of those studies, with the full reports attached in the Appendices. Specifications for equipment related to processing, onsite wastewater treatment and odor are also included in the Appendices.

Processing

Overall Description of Poultry Processing at Heritage Park Facility

Live Delivery and Unloading

There will be one truck hauling live birds in coops to the facility per day Sunday through Thursday. The facility will be closed on Fridays and Saturdays. This truck will arrive at the site and park inside the plant building. This interior unloading area is designed to provide positive ventilation to maintain fresh air and temperature in order to maintain bird health. The truck will be arriving between 4 am and 5 am each work day. The truck driver will have the ability to open the garage bay door without assistance from plant personnel. It will drive forward into the building to avoid the use of reverse warning signals at that time of day, and the garage door will be closed after the truck enters the building. All unloading occurs in the interior unloading area. The empty truck leaves the facility after the completion of unloading and cleaning of the truck. It is anticipated that the empty truck will leave no earlier than 7 am.

Fresh air will be supplied through louvered wall fans while exhaust air will be transferred up to roof units utilizing an air wash system to filter airborne dust and feathers. By removing dust and feathers, the system reduces or eliminates the majority of the potential sources of odor, preventing them from escaping to the outside of the plant building.

Birds are transported in portable cages that are unloaded from the trucks after pulling into the live receiving area, located in the interior loading area of the building. The portable cages with the live birds will be moved by hand to the live hang area.

Kosher Slaughter

From this point in the live hang area, associates will hold individual birds for the kosher slaughter by rabbis. This area will also be supplied with fresh air for rabbi and associates with exhaust to the same rooftop units previously noted. The requirements of the Kosher process are described in a following section.

Picking

Picking, or defeathering, of the chicken carcasses will be done using a dry process that reduces water usage and provides a quality kosher product. The equipment uses rotating rubber “fingers” that pull the feathers from the bird carcass. This area will be separated by a wall from evisceration to meet USDA requirements and help with air control. The feathers will be collected and conveyed to the waste handling facility (truck) in the basement of the building.

Evisceration

In evisceration, several procedures will be utilized to remove the eviscera (internal organs) from the carcass. The birds will be manually transferred from the picking line to evisceration at the hock cutter. The hock cutter machine cuts the bird's leg at the "hock" joint, thus removing the foot from the rest of the carcass. The carcass will then be hung onto the evisceration line to proceed with the process flow.

Processes completed in evisceration include:

- Removal of the oil sac
- Opening of the bird cavity
- Pulling of the eviscera pac from the cavity while keeping it attached for inspection
- USDA inspection
- Rabbi inspection
- Separation of the eviscera from the whole bird to harvest giblets (heart, liver and gizzard)
- Cutting the neck and pulling the crop
- Vacuuming of the lung from the cavity
- Final inspection of the bird and trimming of any defective portions
- Bird wash
- Unloading from the evisceration shackle line into the soaker

This line will include USDA inspectors in addition to the rabbinical inspections at all times to ensure all processed birds are healthy, wholesome and meet government and rabbinical requirements. Waste from the evisceration process will be conveyed to the waste handling facility in the basement of the building.

Chilling & Packing

Kosher processing requires an extensive soaking, salting and rinsing process before final product chilling. This requires a significant portion of the plant area for holding the product in the water bath style soaker, conveying the product to salting stations, holding the product on a walking floor style conveyor, providing 3 rinses, and then final chilling.

The product will be unloaded from the final chilling onto a conveying system where grading and packing can occur in boxes. Some additional area is planned to allow future flexibility in final product packaging. This area will have fresh tempered air supplied to the room which will flow opposite to product flow through the plant.

Packaging materials will be stored on a second floor area to facilitate gravity flow of boxes to packing area. The second floor will provide space for making boxes and storage.

Shipping

A holding cooler will be provided for holding product until shipments are ready for loading onto refrigerated trucks for distribution. There will be no retail sale of birds on the property. Small box trucks and vans will be utilized for local deliveries. It is estimated that 3 delivery vehicles will be used on a daily basis.

By-Products

All wastewater flow will be handled by trench and sump drains with a general flow back towards the picking area. The drains will be set into the finished floor, which is to be sloped towards the drains. These drains will convey the flow to the wastewater treatment area, located in the basement area below the picking area. This space will house the wastewater screening equipment, the flow equalization basin, a wastewater treatment system and offal (feathers and eviscera) handling. All by-products will be stored inside the building until it is delivered by the conveying systems to a truck that is to be parked inside the building. By-product will be handled by a licensed transporter and transported to a licensed disposal facility off site daily.

Daily Sanitation

All parts of the plant will be cleaned and sanitized daily to meet stringent USDA requirements. Prior to daily processing operations, USDA personnel will complete a plant wide inspection to verify that federal plant cleanliness standards are met. This will include all areas of the facility and site (inside and outside). If any area does not meet regulated USDA requirements, the plant operations will not start until those areas are re-cleaned and meet the inspection requirements.

In addition to the interior sanitation procedures, a Pest Management Plan is required by the Food Safety Inspection Service (FSIS). The facility will be contracting with a local exterminator and following all federal requirements for pest control. Bait boxes will be used on the grounds outside of the building. All processing operations will be taking place wholly within the building, and all by-product storage will be in refrigerated areas. Any sign of insects or rodents within the building will require shut down of the plant until the situation is remedied as per the USDA inspectors “no tolerance” policy.

The square footage of each designated area of the plant is calculated to assist in overall plant design layout as well as the design of the air flow and mechanical systems. Plant area tabulations are provided in Appendix B.

Drawing SK-1, the Basement Floor Plan, shows the location of the wastewater treatment equipment. Drawing SK-2 is the First Floor Plan, which provides the schematic for the processing operations discussed above, from live delivery and unloading to chilling and packing. Drawing SK-3, the Second Floor Plan, illustrates the location of the employee

support area, offices as well as dry storage areas. Drawing SK-4 illustrates the Building Sections. Schematic floor plans are provided in Appendix C.

Typical Processing Schedule (Sunday-Thursday)

- 4:00 – 5:00 am: Truck arrival with approximately 5000 birds – pulls into live receiving area.
- 5:30 – 6:00 am: USDA pre-operation plant inspection.
- 6:00 am: Processing lines start operating at a rate of 15 birds per minute (bpm) with employee breaks.
- 10:00 am – 3:00 pm: Product from previous day is loaded onto trucks and departs for deliveries.
- 12:00 pm: Empty local delivery trucks return.
- 2:00 pm: Processing complete, with some product still in soaking, salting, or chilling process.
- 2:00 pm: Cleaning and sanitation operations start in picking and evisceration areas.
- 5:00 pm: All product has completed chilling and packing, stored in cooler and ready for shipment the next day.
- 5:00 pm: Cleaning and sanitation operations start in chilling and packing areas.
- 1:00 am: Sanitation process finished and plant is ready for next day.

Kosher Slaughtering Process

The method of slaughtering for kosher food consumption is precisely described in religious texts. The rules are derived from proscriptions in the Torah, which is the basic set of Jewish religious law.

Kosher slaughtering may be performed only by a specially trained man, known as a shochet. The shochet must be a trained Jewish adult, who is knowledgeable in the laws of kashrut (the preparation of kosher food), and who keeps kosher.

The shochet uses a special knife, called a chalaf. The knife must be strong, sharp, and free of nicks or other defects. The reason for this is to insure a quick, painless kill.

The entire process is overseen by a specially trained supervisor-inspector called a mashgiach. These overseers are usually affiliated with one of the kosher food certification groups, such as the Orthodox Union or Star-K. Foods that have been prepared in accordance with the laws of kashrut, as overseen by a mashgiach, bear a tag or label with the symbol of the certification organization.

The actual slaughtering involves a single, quick, deep cut across the throat of the animal, severing the trachea and esophagus (in birds, only one must be cut), along with the major blood vessels between the head and the body. Any defect in the cut, such as hesitation, tearing, or pressure, will invalidate the slaughter for koshering purposes. The blood is then drained from the body of the animal. Picking of the bird is done without application of any heat, typically a dry picking process or cold water dipping before picking.

Inspections by the mashgiach are on-going. They are separate from, and in addition to, the USDA or other secular inspections. The mashgiach and USDA each has the right to shut down the process if he finds it to be unclean. The mashgiach inspects the knives, the draining process, the disposal of offal, butchering and packaging at the plant. Because of the kashrut requirements, blood and offal must be kept separate from the meat, and the facility must be cleaned regularly.

The evisceration process can be manual or automated depending on plant operating requirements. This process opens the bird cavity for removal of eviscera, inspection, and preparation as a ready to cook product. The process to be used in the proposed facility is described in other sections of this document.

Remaining blood is removed via soaking in a water bath, and then salting as part of the koshering process. The product is soaked for approximately 30 minutes, immersed in water before draining and salting. The whole birds are then coated in kosher salt and positioned to facilitate drainage of any remaining blood to be absorbed by the salt. Birds remain in the salt for approximately 60 minutes. After this, excess salt is removed and the product is rinsed 3 times to remove all remaining salt before going into a water immersion chiller. Product temperature is reduced to below 40 degrees to meet USDA

requirements. Equipment will be designed to provide 35 degrees product core temperatures.

USDA Inspection

The USDA is involved in verifying and observing processing plant operations in many ways. The inspectors maintain an office within the facility and review the processing procedures, safety records, and plant facilities on a daily basis. These inspectors are rotated between facilities every two months.

Plant construction materials must meet USDA standards to provide safe and sanitary facilities for food processing. These requirements include no wood or porous surfaces, coatings that are durable without peeling paint, materials that are safe for food contact, and no rusting, among others.

Processing equipment used for food contact must be all non-porous materials and easily cleaned. Generally, this means stainless steel, UHMW (Ultra-high-molecular-weight polyethylene**)** plastic, or aluminum.

USDA involvement in daily operations begins with a pre-operations inspection to verify that all equipment and the building are clean and the water in product chillers is clean and clear. If any sub-standard conditions are observed, production is held up until those conditions are corrected. A second USDA inspector is also stationed on the eviscerating line to observe each bird, verifying the product is wholesome and clean as per the federal standards. If a bird exhibits any sign of a disease or unsanitary conditions, it is trimmed or removed from the line, dependent on the situation.

USDA also has the power to stop production at any time if processing requirements are not being met to provide a wholesome ready-to-cook product. The inspectors monitor all other plant operations including bird temperatures discharging from chiller, cooler temperature, packing practices and overall plant cleanliness.

Refrigeration

A refrigeration system is required to cool the product during processing, provide ice for packaging ready to ship product, and maintain cooler and storage freezer area temperatures. The refrigeration system consists of compressors, pumping systems condensers, cooling towers, and connecting piping. The compressors and pumping systems will all be located in the basement to provide noise control.

Chilled water systems will be used for cooling product in the bird chillers, to be located on the main process floor. Heat exchangers will be used to pre-heat water for use in clean-up and processing operations.

The only portion of this system that will be located outside of building is the cooling towers, which will be installed on the roof. The cooling towers contain relatively low speed fans that push air through fins with water sprayed across them to disburse the excess heat. The exterior walls of the building will extend above the roof to provide screening of these units from view and reduce potential noise carrying to adjacent neighbors.

For safety, the cooling systems will be packaged systems using R-410A, a widely used refrigerant that does not contribute to ozone depletion, in lieu of an industrial ammonia refrigeration system which could present odor and safety risks in residential areas.

Processing Equipment

Brochures for the processing equipment are attached as Appendix E. Specified equipment includes:

- Bird Unloader
- Eviscerator
- Cropper
- Neckbreaker/Lung Remover
- Carcass Washer
- Ventor
- Opener
- Oil Gland Remover

Building Construction

Structure

The main structure will be comprised of precast concrete wall panels, floor system, beams, and columns. The process floor system structure will be sloped for drainage purposes and receive a concrete topping. The concrete structure will facilitate easy cleaning and sanitation processes. The concrete structure is also very durable and strong, providing a facility which requires very minimal maintenance over the long term due to the inherent resistance to cleaning chemical damage. The wall systems will also utilize precast concrete insulated panels for some interior and all exterior walls. This provides solid construction without voids that have a potential to harbor insects and bacteria. Other wall types will be insulated metal panels and masonry, which are also utilized because of the ease of cleaning.

The sloping floor will have a stainless steel trough cast in for the drainage of the evisceration and other areas that will drain to stainless steel sumps. From these sumps, process waste and water will be piped to the wastewater screening system located in the basement. All process waste water will be screened, separating feathers and offal from wastewater. The wastewater will flow into a concrete equalization basin before being pumped into the wastewater treatment system. The equalization basin is required to balance flow and wastewater concentration so the system can operate efficiently, removing wastewater loads (fats, oil, grease, total suspended solids) and effectively using the appropriate chemicals. This system is further described in the Wastewater Treatment section of this report.

Mechanical

Piping systems throughout the plant will all be installed to meet local and national plumbing codes as well as USDA requirements, including the necessary back flow preventers. Systems will include potable water, hot water, high pressure clean-up, chilled water, compressed air, vacuum and reuse water.

In accordance with USDA requirements, sanitary drain water is kept separated from all process wastewater using separate pipe systems until outside of the facility. Wastewater after treatment will have a pump station discharging to the municipal sanitary sewer system.

Heating ventilation and air conditioning (HVAC) systems will all be designed to provide continuous air flow in all process areas. Clean areas (salting, chilling & packing) will have air handling systems to provide fresh air mixed with plant air to maintain minimum temperatures of 50 degrees. The system will be designed to provide a minimum of 12 air changes per hour with 10% fresh air. The extra fresh air provides a positive air pressure, pushing air in the opposite direction of product flow for product safety.

Air that is exhausted from the picking area will go through an air handler that utilizes an air wash system for removing feathers and dust. In this process, most airborne contaminants that carry odors are removed from the air.

A backup generator will provide continuous power to critical equipment in the event of a power failure. The generator will support the wastewater treatment systems, emergency lighting, air handling system, and product elevator at a minimum. The backup generator will be 250 KW Kohler Power Systems diesel driven unit, to be located in a separate room adjacent to the electric room in the basement. The fuel tank is built into the base of the unit. The tank filling valve will be located on the outside of the building, on the exterior wall of the generator room, with interior piping to the fuel storage tank. The operating sound levels of a standard unit are 89 dB (A).

Electrical

Electric systems will be 480 volt/3 phase installed to meet the current National Electric Code (N.E.C.). All systems in the process area will be installed in rigid conduit with waterproof control and junction boxes. Main service panels and motor control centers will be installed in an electric room or mechanical areas to keep them isolated from processing areas and potential problems with water and cleaning chemicals.

The generator is included in the design to provide backup power for maintaining equipment operations for wastewater treatment processes, cooler and freezer systems and emergency lighting. The generator will be 480V/3 phase and will be provided with automatic start-up when power failures occur as well as transfer switch capabilities. The generator will be "exercised" at regular intervals during daylight hours.

Utilities

Water Usage

The water required for the plant operations will be supplied by United Water New York. A "Willingness to Serve" letter has been received for the project and is included in this report as Appendix O.

United Water New York recently upgraded their infrastructure in the immediate vicinity of the project. These upgrades were performed to increase domestic and fire flow pressures to meet existing and projected demands. The scope of work included increasing pumping capacity of an existing well, replacing an existing water tank in order to increase pressures and fire flow in the service area, as well as upgrades of older undersized mains to 8 inch and 12 inch mains. The main in Route 45 in front of the project area was upgraded to a 12 inch main, and will directly supply the new 12" main in the Bush Lane Extension Subdivision from which the treatment plant will receive service.

Water usage for plant operations is estimated to be approximately 90,000 gallons per day with a potential peak flow rate of 250 gpm. Average flow rate during processing is anticipated to be 120 gpm. The peak flow rate requires a 6" diameter main to avoid excessive pressure drop.

Fire protection systems (wet and dry pipe systems) will be installed throughout the entire facility. Piping will be sized based on final system design. This is expected to be 300 to 500 gpm.

Estimated Water Usage Schedule

Operation	Rate (gpm)	Duration (hr)	Sub-total (gal)
Soaker & Chiller Fill (5 am)	200	0.25	3,000
Evisceration (6 am to 2 pm)	120	8	57,600
Packing (12 pm to 4 pm)	40	4	9,600
Sanitation (5 pm to 1 am)	40	8	19,200
Total			89,400

Wastewater Treatment

There are numerous components that will contribute to the wastewater that will be generated at the plant. These components include solids, such as offal and feather, and suspended by-products in the liquid portion.

The wastewater treatment system is designed to run automatically utilizing sensors. The wastewater is delivered to the waste treatment area located in the basement via the trench drain and piping system.

The proposed wastewater pre-treatment system is in use at many kosher and non-kosher poultry facilities in the United States and abroad. This system includes screens to remove by-products in the water for both feather and offal and an equalization basin to provide homogeneous mixing of the wastewater and any pH adjustment that may be required to optimize the wastewater treatment system to gain the highest level of contaminant removal.

The first step in the treatment includes two rotary drum screens that will separate solids from the plant effluent. These solids are designated as feathers and poultry. The drums are manually emptied into solid, sealable drums, which will be stored in an interior refrigerated storage area until pickup from the waste hauler company.

Once the solids are removed, the wastewater then flows into a concrete equalization pit, approximately 30 feet wide by 30 feet long by 7 feet deep. The capacity of this basin is 33,600 gallons, taking into account 2 feet of freeboard (to prevent overtopping of the basin). The wastewater will be constantly re-circulated and mixed during the process. Some pH treatment occurs in the basin.

Once the level of the wastewater triggers the high level sensor, the wastewater begins flowing into the GEM system for further chemical treatment (liquid/solid separation). The wastewater is treated by the addition of chemicals and pressurized air.

The liquid/solid separator is a Gas Energy Mixing (GEM) System model # 75/150 package system provided by CWT (Clean Water Technology) and designed for 90,000 gal/day water demand of the plant (130 gpm). The maximum rate of wastewater expected to be discharged to the municipal sewer system will be 130 gpm and this will discharge from a pump station located near the treatment system. The equalization basin provides a buffer to accept peak flow rates from the plant in excess of 130 gpm and varying waste loads. The GEM system is considered the newest, greenest technology and requires the smallest footprint to provide the highest level of contaminant removal available.

The by-products of the GEM system include treated wastewater (clean water) which meets the Rockland County Sewer District #1 effluent standards for discharge into the municipal sewer system and sludge, which will be collected in a sludge hopper for drying prior to removal by the waste hauler. The GEM System and a conical bottom sludge tank have been chosen because they allow the sludge to decant over time, resulting in less sludge for hauling. The decanted water will be re-circulated back to the equalization basin for further treatment.

Sanitary sewer wastewater discharges will be regulated by the Rockland County Sewer District No.1. All wastewater will be filtered of all solid materials via the screening process. As part of the permit that will be required for the discharges, the County will visit the plant and perform tests to verify that the wastewater meets their criterion for wastewater discharges, including pH ranges, Total Suspended Solids (TSS), Chemical Oxygen Demand (COD), Biological Oxygen Demand (BOD), NTU (Nephelometric Turbidity Unit) as well as oil and greases (see Table 1).

Biological Oxygen Demand (BOD) is a measure of the degree of organic pollution of water. It is the amount of dissolved oxygen needed by aerobic organisms to break down organic material present in the water. Wastewater parameters are all related; with BOD among the most difficult to treat in the typical poultry plant waste flow. The proposed influent levels for this plant have been verified by averaging test results from a 4 year period at a similar plant. The average TSS was 650 ppm and the average BOD was 1180 ppm according to the test results. The proposed GEM system will meet all parameters stated in Table 1 (see below) with the exception of BOD, which could be as high as 600 according to the wastewater treatment plant designer's chemists. Fluctuations in BOD are largely dependent on consistency of the plant cleanup operations of the live, slaughter, picking and evisceration areas. The lower the amount of blood in the process wastewater, the lower the starting level of BOD will be prior to treatment.

The monitoring of these criterion will be completed by the Rockland County Sewer District No.1 on a quarterly basis as per the permit requirements, however it is anticipated that the testing will be more frequent at plant startup to ensure the requirements are being

met. A dedicated, locked manhole will be provided on site, just outside the building, and will contain a 24 hour composite sampler for use by the Rockland County Sewer District for monitoring purposes. The applicant has discussed the projected BOD levels with the Rockland County Sewer District No. 1, and they have stated that the plant owner will be responsible to pay surcharge fees per established formulas for wastewater treatment based on regular 24 hour grab sampling tests, if the target discharge rates cannot be achieved after treatment.

The proposal from Clean Water Technology, Inc. for the proposed wastewater pre-treatment system is attached as Appendix G.

TABLE 1

Influent	Level Before Treatment	RCSD Requirement	Level After Treatment
pH	5-11	5-11	6-8
TSS	650 ppm	330 ppm	<200 ppm
COD		No requirement	
BOD	1,180 ppm	250 ppm	Highest 600* ppm
NTU		No requirement	
Fats, Oil & Greases (FOG)	400 ppm	100 ppm	<80 ppm

***** Varies significantly based on influent, actual levels will be determined during plant operation.

Sanitary Sewer Capacity Analysis

The sanitary effluent from the processing facility will be comprised of two independent elements: the processing discharges flow from the wastewater treatment processes and the daily, non-processed usage from employee areas and bathrooms.

In order to assess the impacts associated with the facility operations on the existing sanitary sewer system, a full hydraulic analysis of the existing system is required. The system in question is comprised of local sewers of the Town of Ramapo and the Village of New Square as well as the Rockland County Sewer District No. 1 Pascack and New Hempstead Interceptors.

During the applications for the Bush Lane Extension subdivision and the Village of New Square Comprehensive Plan, a sanitary sewer analysis was performed to study the receiving facilities. The evaluation of the system addressed a number of conditions that would appraise the existing utility infrastructure to determine its adequacy in meeting future demands.

Upon reviewing the results of those studies and supplemental studies, the Rockland County Sewer District undertook two improvement projects on the Pascack Interceptor downstream of the project area, IIP10-01 and IIP12-02A. The scope of IIP10-01 was the replacement and upgrades of sanitary sewers from the intersection of Bush Lane and Clinton Avenue in the Village of New Square to the intersection of Rockland Lane and Eckerson Road in the Town of Ramapo. The scope of IIP12-02A included improvements from the intersection of Rockland Lane and Eckerson Road to Spring Brook Road in the Town of Ramapo. These improvements are completed, online and in use by residences and businesses within the drainage area.

Based on the evaluation of the existing upgraded sanitary sewer system, the contributions of the proposed processing facility are de minimis and within the capacity of the sanitary sewer infrastructure within the study limits. A letter from the Rockland County Sewer District is included as Appendix R.

Traffic

A traffic report was prepared by Harry Baker & Associates to assess potential traffic impacts of the proposed facility on the adjacent roadway network, and to make recommendations for any roadway improvements that might be required to adequately serve expected traffic volumes.

The proposed facility will be located on the easterly side of NYS Route 45, at the intersection with a new road named Apta Boulevard. Apta Boulevard will be constructed intersecting with NYS Route 45 directly opposite Rovitz Place, and it is part of a new subdivision known as the Bush Lane Extension. The Bush Lane Extension subdivision also includes several new internal roads, including a short cul-de-sac named Tetiyuv Way. Tetiyuv Way bounds the northeasterly side of the project site, and will provide access to the loading doors on the easterly side of the proposed facility.

Apta Boulevard and Tetiyuv Way have been approved by the Village of New Square as part of the Bush Lane Extension subdivision approval. Additionally, the NYSDOT has approved the design of the new road and several significant improvements to NYS Route 45 as requirements of their approval of the new intersection of Apta Boulevard. Those improvements include constructing an exclusive right-turn lane and a combination left and through lane on Apta Boulevard at the intersection with NYS Route 45; reconstructing and re-striping the southbound approach on NYS Route 45 to add an exclusive left-turn lane into Apta Boulevard; and widening the northbound lane of NYS Route 45 to add an exclusive right turn lane into Apta Boulevard. The improvements to Apta Boulevard, Tetiyuv Way and NYS Route 45 will be completed prior to the request of a certificate of occupancy for the Heritage Park Project.

The proposed facility is exclusively a food processing facility. It is not open to the public, and it does not have any retail sales. The facility will operate Sunday through Thursday, and it will be closed on Fridays and Saturdays. The facility operates under a

strict production schedule that starts at 4:00 A.M and ends at 1:00 A.M. the next day. Potential traffic impacts associated with the proposed facility include arrival and departure of employees, and arrival and departure of delivery trucks.

The daily operation of the facility requires two tractor trailer trucks and three smaller box trucks or vans. One trailer truck delivering live birds in coops will arrive at the facility between 4:00 A.M. and 5:00 A.M. This trailer truck enters a loading bay from Tetiyuv Way and is left inside the facility. It drives forward into the building to avoid the need to maneuver in reverse and to use reverse warning signals. All unloading occurs inside of the building, and the trailer remains inside the building for the entire day. The empty trailer truck from the previous day is later removed no earlier than 7:00 A.M.

After processing, the frozen final product is loaded onto refrigerated trucks for distribution. Small box trucks and vans will be utilized for local deliveries. These single unit trucks are no greater than 30 feet in length. They will leave the facility between 4:00 A.M. and 5:00 A.M. and return between noon and 2:00 P.M. It is estimated that three delivery vehicles will be used on a daily basis. The delivery vehicles back up to a separate loading bay that is also accessed from Tetiyuv Way. Deliveries will be made to off-site facilities, and it is expected that most of the truck deliveries will be made within the Village of New Square**.**

The new poultry processing facility will operate with four shifts. The facility will open at 4:00 A.M. when a trailer truck with chickens is delivered to the facility. The first shift includes approximately five to ten employees that are there to meet the first trailer delivery truck.

The second shift begins at 6:00 A.M. when an additional 60 employees will begin work. At noon, the third shift of 25 employees arrives, and the first shift employees leave. Between 4:00 P.M. and 5:00 P.M the 60 second shift employees leave as the fourth shift employees arrive to start work at 5:00 P.M. At 8:00 P.M the third shift employees leave, and at 1:00 A.M. the fourth shift employees leave, and the plant remains closed until 4:00 A.M. The following table provides a summary of the arrival and departure schedule of employees:

Shift	# of Employees	Arrival	Departure
1	5-10	4 am	12 noon
2	60	6 am	4 pm
3	25	12 noon	8 pm
4	10	5 pm	1 am

The new facility is being constructed to replace a closed facility that was located elsewhere within the Village of New Square. Projections for the origin of the work force for the new facility have been estimated based upon the previous facility and statistics from the 2010 census. A review of the 2010 census shows a breakdown of the various ways that New Square residents commute to work:

Means of Transportation	# of Workers	Percentage
Car, truck, van - drove alone	393	24.8%
Car, truck, van - carpooled	100	6.3%
Public transportation (excluding taxicab)	11	0.7%
Walked	910	57.3%
Other means	68	4.3%
Worked at home	105	6.6%
Total	**1,587**	**100%**

Based upon the data in this table, 57% of the work force from the Village of New Square walks to work. This is supported by additional census data that indicates that 827 of the 1,219 housing units (68%) do not own a car. This is the pool of potential workers that the new poultry processing facility is expected to draw from within New Square. It is estimated that approximately 50% of the employees will reside within the Village of New Square, and that the majority of those employees will walk to work at the facility.

The workforce from outside of the Village of New Square is expected to live in the nearby communities of Spring Valley, Monsey, and Hillcrest. Mass transit is readily available between the new facility and these communities using the Coach Bus or the TOR system that operate along Route 45. It is expected that the remainder of the work force will likely reside within a short commute of the facility, and will arrive by driving or by public transportation. The nearest bus shelter is located at the entrance of 775 North Main Street, approximately 300 feet from the proposed facility.

Based upon the size of the facility and the expected means of transportation of the work force, vehicular traffic generated to the surrounding roads as a result of the project is expected to be minimal.

Figure 2 of the traffic study provides estimates of the peak hourly traffic that would be generated by the proposed project. The poultry processing facility traffic will arrive and depart from Apta Boulevard. Vehicles from within the Village of New Square will travel westerly on Apta Boulevard. Vehicles from outside the Village of New Square will travel on Route 45 and turn easterly onto Apta Boulevard. A new parking lot for 40 employee vehicles will be constructed across from the proposed processing facility on the southerly side of Apta Boulevard.

A capacity analysis of the Route 45/Rovitz Place/Apta Boulevard intersection was performed utilizing a traffic simulation program. The capacity analysis compared service levels at the intersection under “no-build” conditions against the service levels after construction of the proposed facility. The capacity analysis indicates that the level of service on Route 45 will be “A” for all four periods studied. During the 4:00 pm to 5:00 pm and 5:00 pm to 6:00 pm hours, the Apta Boulevard combination left and thru lane is projected to operate at level of service “E”. The remaining approaches are projected to operate at level of service “C” or better. The levels of service for all movements at the intersection for all four time periods studied are equal under the “no-build” and post-

construction scenarios. The detailed results of the capacity analysis are included in Appendix H.

New sidewalks will be constructed at the new Apta Boulevard intersection in accordance with the approved highway improvement plans. Crosswalks and pedestrian crossing signs will be installed to warn drivers of pedestrians crossing Route 45. This new intersection will be unsignalized with "STOP" signs placed on Apta Boulevard's westbound approach to Route 45. To accommodate workers that use mass transit, the Coach Bus or TOR bus will stop at the new intersection to drop-off and pick up workers. New crosswalks will also be installed across Apta Boulevard leading from the new parking lot to the front entrance of the processing facility.

The Traffic Engineer has also examined the stopping sight distance for the new Apta Boulevard intersection that will serve as the access road to the poultry facility. The posted speed limit on Route 45 is 45 mph. However the prevailing travel speed is closer to 50 mph (73 ft/sec). Using a 7.1 second time for left-turning vehicles from Apta Boulevard to Route 45 southbound, the total distance required for a vehicle traveling on Route 45 to stop is 520 feet. The current site distance on Route 45 looking north from Apta Boulevard is over 1,205 feet and looking to the south is 740 feet, based on field measurements. Shrubbery within the required sight triangles, if any, will be removed to maintain the sight distance.

In conclusion, traffic impacts from the proposed facility will be minimal. The new facility is replacing a closed facility that previously existed within the Village of New Square. The proposed poultry processing facility will only be open Sunday through Thursday, and closed on Friday, Saturday and Jewish holidays. Residents of New Square are expected to provide the majority of the staffing, and many of those workers are expected to walk from their homes to work at the facility. The remaining staff will likely live in nearby communities, such as in Spring Valley, Monsey and Hillcrest. Based on the traffic study estimates, a significant number of workers are likely to use mass transit, which is facilitated by the frequent and readily available bus service along Route 45. There will be a minimal amount of vehicular traffic generated by the proposed facility in the 4:00 P.M. to 5:00 P.M. and 5:00 P.M. to 6:00 P.M peak hours, and the remaining vehicles will arrive and leave in off-peak hour periods. The levels of service near the new facility will remain equal to those that would occur under the "no-build" scenario.

The traffic report is included as Appendix H.

Stormwater Management

The proposed project features the construction of a food processing facility and parking lot. The food processing building will to be constructed on the 0.99 acre lot on the northerly side of the proposed road (tax Lot #42.19-3-86, a.k.a. Lot # 57 of the Bush Lane Subdivision). A parking lot with 40 parking spaces will be constructed on the southerly side of the proposed road (tax Lot #42.19-3-87, a.k.a. Lot # 58 of the Bush Lane Subdivision). A stormwater detention basin will also be constructed on the southerly lot next to the proposed parking lot. This basin will provide a zero net increase in stormwater runoff for the proposed construction on both lots.

The construction of the proposed building and parking lot will add impervious surfaces to both of the lots in the form of pavement, sidewalks and rooftop. The development will not significantly alter the overall drainage pattern of the property. The detention basin will be located on the southerly parcel, adjacent to the proposed parking lot, allowing it to collect all of the runoff from the proposed parking lot.

All of the outflow from the detention basin will be conveyed easterly in a stormwater drainage system in the new road that is being constructed as part of the Bush Lane subdivision. The approval of the Bush Lane subdivision included the provision of a new stormwater collection system in the proposed road (Apta Boulevard). The collection system includes inlets and piping within the Route 45 right-of-way that will collect the site runoff draining toward Route 45 and convey it easterly in the new stormwater system within Apta Boulevard.

The detention basin has been sized to reduce the peak rate of runoff leaving the site for rainfall events having recurrence intervals including 1, 2, 5, 10, 50 and 100 years. The detention basin has also been designed to provide post-construction stormwater quality and quantity controls as required by the New York State Department of Environmental Conservation (NYSDEC) SPDES General Permit for Stormwater Discharges from Construction. The design incorporates sizing for Water Quality Volume Control (WQv), Runoff Reduction Volume (RRv), Channel Protection Storage Volume (CPv), Overbank Flood Control (Qp) and Extreme Storm Flood Control (Qf).

The full Drainage Analysis is attached as Appendix J.

Odor Control

With proper plant cleaning, as required by the USDA, odor from processing facilities such as the proposed project is usually not an issue. When high concentrations of fecal matter is in an area, ammonia builds up and causes the odors that most associate with chickens and processing plants. The maintenance of clean areas, inside as well as outside, will prevent the build-up of the by-products that cause odors.

In this type of facility, odor control is often addressed via the air circulation (HVAC) system. As air is constantly circulated, fresh air will be supplied to process areas. Air

that is exhausted from the process areas will go through an air wash system. The system is comprised of an exhaust air cleaner. As air flows through the system, dust and ammonia are captured in a series of filters. These filters within the system are cleaned with an automatic water wash down system at regular intervals, and the dust and ammonia is collected in the wash water basin. The wash water basin is treated with acid to prevent the production of ammonia gas. The amount of acid is metered with an automatic dosing pump based on the pH value of the wash water. The system removes up to 85% of ammonia, 89% of total dust and 84% of PM 10 (particle sizes < 10 µm).

The final design of the system is still in development. Literature on the Big Dutchman system is included in Appendix F. The owner commits to installing this system or an alternative that has equal or better performance.

Big Dutchman is an international manufacturer of equipment for animal production. The MagixX-B exhaust air treatment system is planned for use to treat all exhaust air from the live, slaughter, picking, evisceration and wastewater areas of the plant. This system was originally designed for use with livestock production houses in higher populated areas in the Netherlands to meet building permit requirements for reducing odors and dust.

- As the first brochure (6 pages in length) states on page 4, this system removes up to 85% of ammonia, 89% of total dust and 84% PM 10. In the second Big Dutchman brochure (26 pages), page 5 identifies system efficiency from tests that were done in 2007 that are improved: 95% dust, 95% ammonia and 80% odor removal.
- The second brochure shows a functional diagram of the 3 stage filtering process on page 2 and actual pictures on page 3. Several additional pictures of installations are included as general background and some tests results from those installations that were completed to get approval in the Netherlands.
- Odors from these areas of the processing plant are very similar to production houses due to the dust and fecal matter as a result of the live birds. Levels of dust and odor are significantly lower in the processing plant because of lower density of poultry and daily cleaning operations. Broiler production houses typically are at a density of 0.8 to 1 bird per square feet. This portion of the plant will have a maximum of 5000 birds in the 5700 square feet area (wastewater area is not included) or 1.14 bird per square feet. Production houses also have fecal matter that builds up in the litter for each flock and then cleaned out before a new flock of chicks is brought into the house (7-8 weeks); whereas, the plant will be cleaned daily to meet USDA Inspections requirements and avoid the odor and accumulated dust buildup.

Photo 1: Automated Live receiving area – note level of cleanliness after sanitation shift is completed.

Photo 2: Initial bank of filters for the MagixX system with chemical storage in foreground.

Pest Control

Rodent control is regulated by the Food Safety Inspection Service (FSIS) in their final rulemaking published in the Federal Register on October 20, 1999 (FSIS Docket 96-037F; 64 FR 56400). This document established regulatory sanitation performance standards applicable to all official meat and poultry establishments. The performance standards set forth requirements in terms of an objective to be achieved; however they do not prescribe the means and methods to meet the objective. It is up to the individual establishment to develop and maintain sanitation and operating procedures customized to their processes.

These standards require that the grounds around an establishment be maintained in order to prevent conditions that could lead to unsanitary conditions, adulteration of a product, or interfere with inspection by FSIS personnel. A pest management plan must be in place to prevent the harborage and breeding of pests on the grounds and within the establishment facilities, as well as prevent the products used in implementation of said program from adulterating the product. All meat and poultry establishments must also follow the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA) requirements as set forth by the Environmental Protection Agency (EPA) if pesticides are utilized.

The operator will be contracting with a local exterminator and following all requirements for pest control. Bait boxes will be used on the grounds outside of the building. All processing operations will be taking place wholly within the building. All by-product storage will be in refrigerated areas. Any sign of insects or rodents within the building will require shut down of the plant until the situation is remedied as per the USDA inspectors “no tolerance” policy.

Noise Control

The proposed processing facility has been designed so that all of the processing operations are completely enclosed within the building. All of the required machinery is located within the building, including the emergency generator located in the basement. The building will be constructed of precast and insulated walls, and will utilize insulated garage doors. Because all of the operating processes, machinery and equipment will be entirely enclosed within the building, there will not be any noise impacts to neighboring properties associated with the internal machinery.

Employee exposure to workplace noise is regulated by Federal OSHA (Occupational Safety and Health Administration) standards. If employees are exposed to machinery that operates at noise levels exceeding the OSHA standards, feasible administrative or engineering controls must be implemented to reduce the exposure. If the controls fail to reduce the sound levels within the acceptable standards, personal protective equipment must be provided. The OSHA regulations also include monitoring and record keeping requirements. The proposed facility will be carefully monitored and will be operated in strict conformance with all OSHA workplace regulations, including noise exposure.

Environmental noise is regulated by Article IX of the Rockland County Sanitary Code. The sanitary code includes sound standards for Commercial, Business and Industrial Operations. According to the code, continuous sound in the air crossing the property lines of a commercial, business or industrial operation cannot exceed the following exposures:

Duration per day	Sound Level
24 hours	80 dB (A)
16 hours	82 dB (A)
8 hours	85 dB (A)
4 hours	88 dB (A)
2 hours	91 dB (A)
1 hour	94 dB (A)
½ hour	97 dB (A)
< ½ hour	100 dB (A)

Impulsive sound in air which has a peak sound pressure in level in excess of 130 decibels.

The only continuous noises that may be audible to the neighboring properties are noises from the rooftop mechanical equipment. The rooftop equipment will include a cooling tower and fans from the plant ventilation system. The units will be located near the middle of the roof to maximize their distance from all surrounding properties. The sound pressure level will be further attenuated by a parapet wall that will be constructed around the roof perimeter to attenuate sound and the distance factor to the property lines.

Sound levels are also naturally attenuated as the distance from the source increases. Every time the distance from the generator is doubled, the noise level is reduced by 6 decibels. A 6 decibel reduction is defined as "clearly noticeable". For reference, some familiar noise levels include the following:

Lawn mower:	95 dB (A)
Motorcycle at 25 feet:	90 dB (A)
Vacuum cleaner:	85 dB (A)
Telephone:	70 dB (A)
Normal conversation:	60 dB (A)

The rooftop equipment will include a cooling tower and fans from the plant ventilation system. A cooling tower has been selected because it is quieter in operation than a typical condenser for the refrigeration system. Manufacturer's data shows that sound levels will be 75 dB (A) at the worst location around the cooling tower unit. The ventilation fans will operate at sound level between 73 dB (A) and 75 dB (A) according to the manufacturer's specifications. The "additive" noise level increases by 3 dB (A) to 78 dB (A). These levels are below the maximum allowable 80 dB (A) at continuous 24 hour operation. Sound levels also attenuate with distance, so the sound from the rooftop mechanical units will not exceed allowable exposures on adjacent properties.

The ventilation fans are proposed to be located on the west side of the roof. Sound levels at 5 feet away from the fans are 90 dB (A). The anticipated sound level at the westerly property line, 25 feet away from the fans, is 78 dB (A). This value is within the allowable exposure level. Ventilation fans are only proposed on the west side of the building. If fans were proposed on every side, the anticipated sound levels at the property lines would be as follows, based on operating sound level and distance:

Northern property line:	71 dB (A)
Eastern property line:	78 dB (A)
Western property line:	78 dB (A)
Southern property line:	78 dB (A)

Staffing

Shift Schedule (Sunday – Thursday)

There are four separate shifts for the plant operations. The first shift includes the maintenance and set-up personnel. The second shift is the main production employees. The third shift is involved with packaging the final product. The fourth and final shift is the sanitation team.

- 4:00 – 5:00 am Truck arrival with first shift (5 to 10 employees)
- 6:00 am Processing lines start operating with second shift (60 additional employees)
- 12:00 - 2:00 pm Employees from 4:00 am shift leave (5 to 10 employees)
- 12:00 pm Packaging begins with the third shift (25 additional employees)
- 4:00 - 5:00 pm Employees from 6:00 am shift leave (60 employees)
- 5:00 pm Sanitation begins with the fourth shift (10 additional employees)
- 8:00 – 9:00 pm Employees from 12:00 pm shift leave (25 employees)
- 1:00 am All employees leave and plant closes (10 employees)

Shift	# of Employees	Arrival	Departure
1	5-10	4 am	12 noon
2	60	6 am	4 pm
3	25	12 noon	8 pm
4	10	5 pm	1 am

Permits Required

The project will require reviews and permits from various governmental agencies, including the following:

- Special Permit and Site Plan Approval from the Village of New Square Village Board
- Building Permit from the Village of New Square Building Department
- Rockland County Health Department for the grease trap and Mosquito Control
- Rockland County Sewer District No. 1 for a sanitary sewer connection permit for a Commercial/Non-residential Wastewater Discharge
- USDA for permits to operate the plant as well as inspection services
- GML review by the Town of Ramapo
- GML review by the Village of New Hempstead
- GML review by the Rockland County Department of Planning

A poultry processing facility is a special permit use in the GB district in the Village of New Square. The definition and list of regulations are as follows:
Definitions:

Poultry Processing. "Poultry Processing" means slaughtering, eviscerating, and/or processing of poultry or poultry parts.

Regulations:

1. Operation of a poultry processing activity is allowed as a Special Permit use only in the General Business District. All such uses must, however, be in strict conformance with all Federal and State Laws for the operation of such facilities and shall comply with the following:
    a. Processing of poultry shall take place inside a closed building in a confined area to prevent the transmission of sound associated with the processing to the outside.
    b. 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.
    c. The main entrance to the facility must be located on a Village street.
    d. The site must be served by an approved sanitary sewer connection and an approved oil and grease trap in accordance with all laws and regulations. This is meant to include, but is not limited to, all sewage, processed and unprocessed poultry parts, manure, entrails, blood, skin and bones.
    e. The facility must have all necessary federal, state and county licenses and approvals, and comply with all state and federal health and safety regulations.

f. The maximum area for the keeping and processing of poultry shall not exceed 100% of the individual lot or parcel site. The Special Permit shall limit the number of animals for processing.
g. The facility hours shall be pursuant to those set forth in the Special Permit issued by the Board of Trustees.
h. Exterior storage areas for vehicle and trailer storage only shall be fenced and screened from adjacent property and public rights of way.
i. Waste processing 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. Waste shall be stored in airtight, chilled (maximum temperature of 40°F) containers and shall be confined in fully enclosed structures.
j. All structures and improvements shall meet all setbacks as defined by the Village of New Square Zoning Ordinance.
k. All loading and unloading shall be screened from view from adjacent properties and public streets.

There are also notes included in the bulk table outlining additional regulations. They are as follows:

A poultry processing facility is to comply with current Federal, State and Local laws regarding building construction, odor control, rodent control and site maintenance. In addition to those regulations, the following conditions also apply:

(1) The owner/operator is to maintain a 20 foot wide, screened buffer to all surrounding residential properties. In addition, any border with a New York State Highway must be adequately screened and landscaped.
(2) Processing of poultry shall take place inside a closed building in a confined area to prevent the transmission of sound associated with the processing to the outside.
(3) 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.
(4) The main entrance to the facility must be located on a Village street.
(5) The site must be served by an approved sanitary sewer connection and an approved oil and grease trap in accordance with all laws and regulations. This is meant to include, but is not limited to, all sewage, processed and unprocessed poultry parts, manure, entrails, blood, skin and bones.
(6) The maximum area for the keeping and processing of poultry shall not exceed 100% of the individual lot or parcel site. The Special Permit shall limit the number of animals for processing.
(7) The facility hours shall be pursuant to those set forth in the Special Permit issued by the Board of Trustees.

(8) Exterior storage areas for vehicle and trailer storage only shall be fenced and screened from adjacent property and public rights of way.
(9) Waste processing 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. Waste shall be stored in airtight, chilled (maximum temperature of 40°F) containers and shall be confined in fully enclosed structures.
(10) All loading and unloading shall be screened from view from adjacent properties and public streets.

A copy of the Use Table and Bulk Table for the GB District as well as the definition of "Poultry Processing" from the Village of New Square Zoning Code is included as Appendix N.

The project will comply with the Special Permit regulations as well as the Bulk Table requirements of the Village of New Square Zoning Code. Compliance with the regulations have been outlined in the studies and report contained within this document and included in the Appendices.