

Ramirez, Angelica

Public Comment - Group 1

A-11

From: Terri Stricklin <tstrickin@aol.com>
Sent: Saturday, March 6, 2021 2:22 PM
To: sbcob
Cc: ashlee@ranchobowl.com
Subject: Letter to Supervisors
Attachments: Letter to BOS re MEKHOS.odt



Follow Up Flag: Follow up
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Please see attached letter re: Item A-11 on this week's agenda and pass along to all Supervisors.

Thank you,

Terri Stricklin
Ashlee Carranza

Chair Nelson and Supervisors:

RE: Micro Enterprise Home Kitchen Ordinance

We urge you to take a step back and re-examine this ordinance. Many of us in this business coalition are very active in our communities, and it was quite by accident that this came to our attention. We believe the outreach to those effected by such an ordinance has not been thoroughly completed.

Some of the key issues we have with this ordinance are:

“Brick and mortar” restaurants and caterers have to follow stringent guidelines to operate, and that’s not even taking into account the past year and the severe restrictions placed on us. Here are a few of those rules and restrictions:

Liability Insurance, business permit, building code inspection, Workers Compensation Insurance, Food Handling Certification, NSF equipment required, grease trap with cleaning documentation, Hazardous Materials inspection, non porous cleanable walls, proper flooring, etc.

Will applicants have to show proof of a Sales Tax Certificate? Will they be allowed to sell alcohol out of their homes and will they be regulated by the Alcohol Beverage Control?

Have the Cities in the County signed off on this? Just because you haven’t heard back from them doesn’t necessarily mean they approve. The City of Santa Maria has had difficulties with many of these home business operations. We need the cities to weigh in on this.

Why is the county pushing this at this time...financial reasons? In the letter to the Board from the Director of Environmental Health Services he states: “There will be no increase or decrease in staff as a result of adopting the proposed resolution and ordinance.” How can this possibly be, when staff is now stretched so thin that restaurants, which used to see their health inspector every 6 months, are lucky to see someone once a year. Not a problem for those of us who run very clean operations, but is EHS doing a disservice to the community by adding more potential problems for staff and not protecting the citizens from those who pay their salary?

In closing, while this may have seemed like a good idea to help out people trying to “get into the restaurant business”, it has many potential negative impacts on our communities and small local businesses and we urge a no vote on this item.

Sincerely,

REOPEN the CENTRAL COAST Coalition
Ashlee Carranza * Terri Stricklin, Co-Chairs

Ramirez, Angelica

From: Martin Testa <martintesta@gmail.com>
Sent: Monday, March 8, 2021 1:20 PM
To: sbcob
Cc: Testa, Debi
Subject: Comment for Board Meeting item A-11

Caution: This email originated from a source outside of the County of Santa Barbara. Do not click links or open attachments unless you verify the sender and know the content is safe.

Please place in the record for Board Meeting on 3-9-2021 and distribute with supervisors packets on public Comments. I wanted to call in for Zoom but have a conflict.

Supervisors please consider regarding A-11:

- 1.) We have a Cottage Food Law already. Now a Microenterprise Kitchen Operations permit is being proposed? What is next? Why can we not have a level playing field? If a commercial business is made to comply in the name of public safety why would a home kitchen selling to the public not be made to operate under the same rules as the commercial kitchen? Public Safety and building codes should be the same for all. Why create a new code and set of rules when we have one already for making and selling food?
- 2.) I understand that the home-based kitchen will fall under State standards, permits and regulations but will this really be enforceable? Example of a common concern from the local food industry is the County monitoring of Food Trucks. Most operate in the evening when few inspectors work and they fly under the radar. I recently drove down Broadway and counted 7 food trucks all parked in what I would guess is their nightly spot. All competition to local restaurants without rent, restrooms In the year of Covid why would the County be looking to take more on to monitor and add more competition to the local operators? My understanding is a food truck is not to be parked more than 3 hours at any one location? Less if they cannot offer a restroom? Is food product really delivered to a commercial kitchen? Prepared in a license facility? Refrigerators checked.
- 3.) Will the home cooks be allowed to serve people at their home? If so how will you control parking? Will neighbors be asked to sign off that they approve of this operation in their neighborhood? I would not want my neighbor starting up a business at their house. We have a huge parking issue in Santa Maria. Which high density housing has made worse. Now add Micro Kitchens into neighborhoods?
- 4.) Permits required but will the entire package be monitored? – Will the County have a check list of what is required to be in business and make each applicant provide prove they have all permits in place before issuing their permit as a Microenterprise Kitchen? Example of who should be involved: Fire department, City permits, grease trap inspection, backflow, Liability Insurance, Workman Comp, Sales Tax, ABC, code enforcement

My wife and I have survived all the street BBQ's , guys that run BBQ business without a license and many garage caterers that own a BBQ & pickup doing weddings and events, and more ...and will be fine but this one will hurt operators that are already struggling in today's environment and is not fair to everyone who has made the investment required by the City and County to operate in our town.

Thank You,
Martin & Debi Testa

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Martin Testa

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Ramirez, Angelica

From: Ashlee Carranza <ashlee@ranchobowl.com>
Sent: Monday, March 8, 2021 4:25 PM
To: sbcob
Subject: Opposed to Item A-11 - Micro Enterprise Home Kitchens

Caution: This email originated from a source outside of the County of Santa Barbara. Do not click links or open attachments unless you verify the sender and know the content is safe.

Chair Nelson and Supervisors,

As a restaurant owner I am opposed to passing Item A-11 - Micro Enterprise Home Kitchens. We have had a hard enough time running our restaurants with the following items to worry about: Liability Insurance, business permit, building code inspection, Workers Compensation Insurance, Food Handling Certification, NSF equipment required, grease trap with cleaning documentation, Hazardous Materials inspection, non porous cleanable walls, proper flooring, etc. Add the 2020 pandemic with mandatory shut downs to our plates and a lot of restaurants are barely holding on. This is not the time to add competition to us with these at home kitchens that can compete with our restaurants with limited overhead and health enforcement. I urge you to rethink this matter or at the very least allow more time for consideration.

Thank you,

Ashlee Carranza
Owner, Director of Business
Accounts Receivable & Accounts Payable

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