



COUNTY OF SAN LUIS OBISPO
DEPARTMENT OF PLANNING & BUILDING
TREVOR KEITH, *DIRECTOR*

THIS IS A NEW PROJECT REFERRAL

DATE: 9/17/2018

TO: 4th District Legislative Assistant, Building Division, Cal Fire/County Fire, Agricultural Commissioner, County Assessor, Environmental Health, Public Works, APCD, Sheriff, California Fish and Wildlife, US Fish and Wildlife, RWQCB, AB52

FROM: Cassidy McSurdy (cmcsurdy@co.slo.ca.us or 805-788-2959)

PROJECT NUMBER & NAME: DRC2018-00155 KOENIG_SMITH

PROJECT DESCRIPTION: Proposed Conditional Use Permit for 3 one acre outdoor cannabis cultivations and 22,000 sq/ft indoor cannabis cultivation alongside a 5,000 sq/ft cannabis nursery. In addition, non-volatile cannabis manufacturing and a non-storefront retail delivery dispensary are proposed on the site. This project is to be located at 3919 Huasna Rd. Arroyo Grande, CA.

APN(s): 047-091-005

Return this letter with your comments attached no later than 14 days from receipt of this referral. CACs please respond within 60 days. Thank you.

PART I: IS THE ATTACHED INFORMATION ADEQUATE TO COMPLETE YOUR REVIEW?

- ☐ YES (Please go on to PART II.)
- ☐ NO (Call me ASAP to discuss what else you need. We have only 10 days in which we must obtain comments from outside agencies.)

PART II: ARE THERE SIGNIFICANT CONCERNS, PROBLEMS OR IMPACTS IN YOUR AREA OF REVIEW?

- ☐ YES (Please describe impacts, along with recommended mitigation measures to reduce the impacts to less-than-significant levels, and attach to this letter.)
- ☐ NO (Please go on to PART III.)

PART III: INDICATE YOUR RECOMMENDATION FOR FINAL ACTION.

Please attach any conditions of approval you recommend to be incorporated into the project's approval, or state reasons for recommending denial.

IF YOU HAVE "NO COMMENT," PLEASE SO INDICATE, OR CALL.



GENERAL APPLICATION FORM

San Luis Obispo County Department of Planning and Building

APPLICATION TYPE - CHECK ALL THAT APPLY

- ☐ Emergency Permit ☐ Tree Permit ☐ Minor Use Permit
☒ Conditional Use Permit/Development Plan ☐ Plot Plan
☐ Curb, Gutter & Sidewalk Waiver ☐ Other ☐ Site Plan
☐ Surface Mining/Reclamation Plan ☐ Zoning Clearance
☐ Amendment to approved land use permit ☐ Variance

Department Use Only
Do Not Mark
(Staff Apply Label Here)

APPLICANT INFORMATION

Check box for contact person assigned to this project

☐ Landowner Name Jack Smith Daytime Phone _____
 Mailing Address 338 Quail Hill Lane, Arroyo Grande, CA Zip Code 93420
 Email Address: _____

☐ Applicant Name Krista Koenig Daytime Phone (831)588-6214
 Mailing Address 3919 Huasna Road, Arroyo Grande, CA Zip Code 93420
 Email Address: fromstarttofoundation@hotmail.com

☒ Agent Name Jenny Emrick Daytime Phone (805)489-1321
 Mailing Address 141 S. Elm St., Arroyo Grande, CA Zip Code 93420
 Email Address: jmemrick@garingtaylor.com

PROPERTY INFORMATION

Total Size of Site: approximately 57 acres Assessor Parcel Number(s): 047-091-005
 Legal Description: Branch Tr Ptn Lt 19 Less 50% Min Rts
 Address of the project (if known): 3919 Huasna Road, Arroyo Grande, CA 93420
 Directions to the site (including gate codes) - describe first with name of road providing primary access to the site, then nearest roads, landmarks, etc.: Head East on Huasna Road, property on the left
 Describe current uses, existing structures, and other improvements and vegetation on the property:
currently used for cannabis cultivation and horse training, existing Barn, House, and AG support bldgs

PROPOSED PROJECT

Describe the proposed project (inc. sq. ft. of all buildings): cannabis cultivation

LEGAL DECLARATION

I, the owner of record of this property, have completed this form accurately and declare that all statements here are true. I do hereby grant official representatives of the county authorization to inspect the subject property.

Property owner signature Jack R Smith Date 8/30/18

FOR STAFF USE ONLY



LAND USE PERMIT APPLICATION

San Luis Obispo County Department of Planning and Building

File No _____

Type of project: ☒ Commercial ☐ Industrial ☐ Residential ☐ Recreational ☐ Other

Describe any modifications/adjustments from ordinance needed and the reason for the request (if applicable): none

Describe existing and future access to the proposed project site: access off Huasna Road

Surrounding parcel ownership: Do you own adjacent property? ☐ Yes ☒ No
If yes, what is the acreage of all property you own that surrounds the project site? _____

Surrounding land use: What are the uses of the land surrounding your property (when applicable, please specify all agricultural uses):

North: AG South: AG (mushroom farm)
East: AG (mouse farm) West: AG

For all projects, answer the following:

Square footage and percentage of the total site (approximately) that will be used for the following:

Buildings: 40,960 sq. feet 2 % Landscaping: 0 sq. feet 0 %
Paving: 0 sq. feet 0 % Other (specify) _____

Total area of all paving and structures: 40,960 ☒ sq. feet ☐ acres

Total area of grading or removal of ground cover: _____ ☐ sq. feet ☐ acres

Number of parking spaces proposed: per code Height of tallest structure: per code

Number of trees to be removed: none Type: N/A

Setbacks South/Front +300' East/Right +300' West/Left 30' - 100' North/ Back 125' - 300'

Proposed water source: ☒ On-site well ☐ Shared well ☐ Other _____

☐ Community System - List the agency or company responsible for provision: _____

Do you have a valid will-serve letter? ☐ Yes ☐ No (If yes, please submit copy)

Proposed sewage disposal: ☒ Individual on-site system ☐ Other _____

☐ Community System - List the agency or company responsible for sewage disposal: _____

Do you have a valid will-serve letter? ☐ Yes ☐ No (If yes, please submit copy)

Fire Agency: List the agency responsible for fire protection: Cal Fire

For commercial/industrial projects answer the following:

Total outdoor use area: 3 ☐ sq. feet ☒ acres

Total floor area of all structures including upper stories: 40,960 sq. feet

For residential projects, answer the following:

Number of residential units: _____ Number of bedrooms per unit: _____

Total floor area of all structures including upper stories, but not garages and carports: _____ sf

Total of area of the lot(s) minus building footprint and parking spaces: _____ sf



ENVIRONMENTAL DESCRIPTION FORM

San Luis Obispo County Department of Planning and Building

File No _____

The California Environmental Quality Act (CEQA) requires all state and local agencies to consider and mitigate environmental impacts for their own actions and when permitting private projects. The Act also requires that an environmental impact report (EIR) be prepared for all actions that may significantly affect the quality of the environment. The information you provide on this form will help the Department of Planning and Building determine whether or not your project will significantly affect the quality of the environment.

To ensure that your environmental review is completed as quickly as possible, please remember to:

- Answer **ALL** of the questions as accurately and completely as possible.
- Include any additional information or explanations where you believe it would be helpful or where required. Include additional pages if needed.
- If you are requesting a land division or a re-zoning, be sure to include complete information about future development that may result from the proposed land division or rezoning.
- Include references to any reports or studies you are aware of that might be relevant to the questions asked or the answers you provide.

Should a determination be made that the information is inaccurate or insufficient, you will be required to submit additional information upon request.

Physical Site Characteristic Information

Your site plan will also need to show the information requested here:

- Describe the topography of the site:
 Level to gently rolling, 0-10% slopes: 42 acres
 Moderate slopes - 10-20%: 13 acres
 20-30%: 0 acres
 Steep slopes over 30%: 0 acres
- Are there any springs, streams, lakes or marshes on or near the site? ☒ Yes ☐ No
 If yes, please describe: Tar Spring Creek
- Are there any flooding problems on the site or in the surrounding area? ☐ Yes ☒ No
 If yes, please describe: _____
- Has a drainage plan been prepared? ☒ Yes ☐ No
 If yes, please include with application.
- Has there been any grading or earthwork on the project site? ☐ Yes ☒ No
 If yes, please explain: _____
- Has a grading plan been prepared? ☐ Yes ☒ No
 If yes, please include with application.
- Are there any sewer ponds/waste disposal sites on/adjacent to the project? ☐ Yes ☒ No
- Is a railroad or highway within 300 feet of your project site? ☐ Yes ☒ No
- Can the proposed project be seen from surrounding public roads? ☐ Yes ☒ No
 If yes, please list: _____

Water Supply Information

1. What type of water supply is proposed?
☒ Individual well ☐ Shared well ☐ Community water system
2. What is the proposed use of the water?
☐ Residential ☒ Agricultural - Explain cannabis cultivation
☐ Commercial/Office - Explain _____
☐ Industrial - Explain _____
3. What is the expected daily water demand associated with the project? approximately 1,275 gallons/day during
4. How many service connections will be required? growing season (May/June - Nov/Dec)
5. Do operable water facilities exist on the site?
☒ Yes ☐ No If yes, please describe: existing private wells
6. Has there been a sustained yield test on proposed or existing wells?
☐ Yes ☐ No If yes, please attach. *well testing info forthcoming
7. Does water meet the Health Agency's quality requirements?
Bacteriological? ☐ Yes ☐ No
Chemical? ☐ Yes ☐ No
Physical ☐ Yes ☐ No
Water analysis report submitted? ☐ Yes ☐ No
8. Please check if any of the following have been completed on the subject property and/or submitted to County Environmental Health.
☐ Well Driller's Letter ☐ Water Quality Analysis(☐ OK or ☐ Problems)
☐ Will Serve Letter ☐ Pump Test _____ Hours / _____ GPM
☐ Surrounding Well Logs ☐ Hydrologic Study ☐ Other _____

Please attach any letters or documents to verify that water is available for the proposed project.

Sewage Disposal Information

If an on-site (individual) subsurface sewage disposal system will be used:

1. Has an engineered percolation test been accomplished?
☐ Yes ☒ No If yes, please attach a copy.
2. What is the distance from proposed leach field to any neighboring water wells? _____ feet
3. Will subsurface drainage result in the possibility of effluent reappearing in surface water or on adjacent lands, due to steep slopes, impervious soil layers or other existing conditions?
☐ Yes ☒ No
4. Has a piezometer test been completed?
☐ Yes ☒ No If 'Yes', please attach.
5. Will a Waste Discharge Permit from the Regional Water Quality Control Board be required?
☐ Yes ☒ No *(a waste discharge permit is typically needed when you exceed 2,500 gallons per day)*

If a community sewage disposal system is to be used:

1. Is this project to be connected to an existing sewer line? ☐ Yes ☐ No
Distance to nearest sewer line: _____ Location of connection: _____
2. What is the amount of proposed flow? _____ GPD
3. Does the existing collection treatment and disposal system have adequate additional capacity to accept the proposed flow? ☐ Yes ☐ No

Solid Waste Information

1. What type of solid waste will be generated by the project?
☐ Domestic ☐ Industrial ☒ Agricultural ☐ Other, please explain: _____
2. Name of Solid Waste Disposal Company: South County Sanitary
3. Where is the waste disposal storage in relation to buildings? _____
4. Does your project design include an area for collecting recyclable materials and/or composting materials? ☒ Yes ☐ No

Community Service Information

1. Name of School District: Lucia Mar Unified School District
2. Location of nearest police station: 200 N Halcyon Rd, Arroyo Grande, CA 93420
3. Location of nearest fire station: 140 Traffic Way, Arroyo Grande, CA 93420
4. Location of nearest public transit stop: South Mason Street, Arroyo Grande
5. Are services (grocery/other shopping) within walking distance (1/2 mile or closer) of the project? ☐ Yes ☒ No

Historic and Archeological Information

1. Please describe the historic use of the property: Agriculture (Dairy cows)
2. Are you aware of the presence of any historic, cultural or archaeological materials on the project site or in the vicinity? ☐ Yes ☒ No
If yes, please describe: _____
3. Has an archaeological surface survey been done for the project site? ☐ Yes ☒ No
If yes, please include two copies of the report with the application.

Commercial/Industrial Project Information

Only complete this section if you are proposing a commercial or industrial project or zoning change.

1. Days of Operation: 7 days/week Hours of Operation: 7am - 8:30pm
2. How many people will this project employ? 3 (all employees live on-site)
3. Will employees work in shifts? ☐ Yes ☐ No
If yes, please identify the shift times and number of employees for each shift _____
4. Will this project produce any emissions (i.e., gasses, smoke, dust, odors, fumes, vapors)?
☒ Yes ☐ No If yes, please explain: odor
5. Will this project increase the noise level in the immediate vicinity? ☐ Yes ☒ No
If yes, please explain: _____
(If loud equipment is proposed, please submit manufacturers estimate on noise output.)
6. What type of industrial waste materials will result from the project? Explain in detail: none
7. Will hazardous products be used or stored on-site? ☐ Yes ☒ No
If yes, please describe in detail: _____
8. Has a traffic study been prepared? ☐ Yes ☒ No If yes, please attach a copy.
9. Please estimate the number of employees, customers and other project-related traffic trips to or from the project: Between 7:00 - 9:00 a.m. 0-1 Between 4:00 to 6:00 p.m. 0-1

10. Are you proposing any special measures (carpooling, public transit, telecommuting) to reduce automobile trips by employees ☒ Yes ☐ No
If yes, please specify what you are proposing: employee residences on-site
11. Are you aware of any potentially problematic roadway conditions that may exist or result from the proposed project, such as poor sight distance at access points, connecting with the public road?
☐ Yes ☒ No If yes, please describe: _____

Agricultural Information

Only complete this section if your site is: 1) Within the Agricultural land use category, or 2) currently in agricultural production.

1. Is the site currently in Agricultural Preserve (Williamson Act)? ☐ Yes ☒ No
2. If yes, is the site currently under land conservation contract? ☐ Yes ☒ No
3. If your land is currently vacant or in agricultural production, are there any restrictions on the crop productivity of the land? That is, are there any reasons (i.e., poor soil, steep slopes) the land cannot support a profitable agricultural crop? Please explain in detail: none

Special Project Information

1. Describe any amenities included in the project, such as park areas, open spaces, common recreation facilities, etc.(these also need to be shown on your site plan): _____
2. Will the development occur in phases? ☐ Yes ☒ No
If yes describe: _____
3. Do you have any plans for future additions, expansion or further activity related to or connected with this proposal? ☐ Yes ☐ No If yes, explain: _____
4. Are there any proposed or existing deed restrictions? ☐ Yes ☒ No
If yes, please describe: _____

Energy Conservation Information

1. Describe any special energy conservation measures or building materials that will be incorporated into your project *: drip irrigation, water saving devices in all taps, faucets, and toilets, energy efficient lighting, use of recycled building materials, recycle secondary packaging materials
- *The county's Building Energy Efficient Structures (BEES) program can reduce your construction permit fees. Your building must exceed the California State Energy Standards (Title 24) in order to qualify for this program. If you are interested in more information, please contact the Building Services Division of the Department of Planning and Building at (805) 781-5600.

Environmental Information

1. List any mitigation measures that you propose to lessen the impacts associated with your project:
using pre-existing AG land, water conservation
2. Are you aware of any unique, rare or endangered species (vegetation or wildlife) associated with the project site? ☐ Yes ☒ No
If yes, please list: _____

3. Are you aware of any previous environmental determinations for all or portions of this property?

☐ Yes ☒ No

If yes, please describe and provide "ED" number(s): _____

Other Related Permits

1. List all permits, licenses or government approvals that will be required for your project (federal, state and local): _____

(If you are unsure if additional permits are required from other agencies, please ask a member of the Planning Department staff currently assigned to the project



COUNTY OF SAN LUIS OBISPO
DEPARTMENT OF PLANNING & BUILDING
CANNABIS APPLICATION SUPPLEMENT

PLN-2018
12/8/2017

The following information is required in addition to the Land Use Permit Application.

Cannabis Activities Proposed

- | | | |
|---|--|--|
| <input checked="" type="checkbox"/> Cultivation | <input checked="" type="checkbox"/> Nursery | <input checked="" type="checkbox"/> Manufacturing Facility |
| <input type="checkbox"/> Testing Facility | <input checked="" type="checkbox"/> Dispensary | <input checked="" type="checkbox"/> Distribution Facility |

For Cultivation and Nurseries ONLY

Approved Cooperative/Collective Registration number. *Note: If you do not hold an approved cooperative/collective registration, you cannot apply for cultivation until 2019.*

Approved registration number: CCM2016-00166

What is the applicant on the approved registration? *Note: The applicant name on the registration must match the applicant name on the land use permit.*

Name of applicant: Krista Koenig

Are you planning on cultivating on the same site that a registration was approved for?

- ☒ Yes ☐ No

What type of State cultivation license are you seeking?

- | | | | |
|---|--|---------------------------------|----------------------------------|
| <input type="checkbox"/> Type 1 | <input type="checkbox"/> Type 2 | <input type="checkbox"/> Type 3 | <input type="checkbox"/> Type 4 |
| <input type="checkbox"/> Type 5 | <input type="checkbox"/> Microbusiness | <input type="checkbox"/> Indoor | <input type="checkbox"/> Outdoor |
| <input checked="" type="checkbox"/> Mixed-light | | | |

Designate the total square footage of your cultivation canopy area(s). This is not necessarily the maximum canopy size allowed by the tier of license for which you are applying, but the amount of canopy area you intend to produce. If you intend to have multiple canopy area locations, include only the total square footage of the total canopy.

Cultivation Canopy area = 157,680 SF

Check one or more of the following that apply and attach a detailed diagram of your designated canopy area. Include specific dimensions, in feet and inches, in the diagram. If you have only a single canopy area, clearly indicate that. If you are designating multiple canopy areas, clearly identify the square footage and dimensions of each area and how it is separated from other canopy areas. Note that if you are designating multiple canopy areas you must separate each area by a physical boundary such as an interior wall. Vertically stacked canopy areas must be identified as such in the detailed diagram submitted by applicants.

I have designated the specific area and dimensions of my newly designated canopy area(s):

CANNABIS APPLICATION SUPPLEMENT

- ☒ On my floor plan submitted with the application
☐ On an additional document submitted with my application

Record your estimates of electrical usage in kilowatt-hours (kWh). To determine how many kWh a piece of equipment uses, take the following steps:

- Determine the wattage of the device by checking manufacturer specifications
- Multiply this number by the number of hours each month the device will be in use to determine watt-hours.
- Divide each month's watt-hours by 1,000 to determine kWh. Round to three decimal places.
- Repeat this for each piece of equipment and the total amounts for each month.
- Estimates should assume the business is in full production for each month.

Describe all sources of electrical power and the total annual kWh expected to be drawn from each. For example, if the operation uses on-site power generation from a source such as solar panels, document the amount of power you expect to use from that source in addition to any other sources.

Source or utility name	Expected kWh drawn annually
Total Annual kWh:	

Clearly identify the measurement unit you are using to estimate or report your water usage. If you are using multiple units, you may use additional columns to record that information. If you are using reclaimed water, identify that as a source. If you are utilizing more sources of water than may be included on this form, you may include that information on a separate page submitted with this application.

Estimate the total water used in the production of marijuana by month. If recording estimates for multiple sources, estimate these amounts separately.

Source		On-site Well		
Month and Year				
1	2017	none		
2	2017	none		
3	2017	none		
4	2017	none		
5	2017	none		
6	2017	38,657 gallons/month		
7	2017	38,657 gallons/month		
8	2017	38,657 gallons/month		
9	2017	38,657 gallons/month		
10	2017	38,657 gallons/month		
11	2017	38,657 gallons/month		
12	2017	38,657 gallons/month		
Totals		270,600 gallons/year		

CANNABIS APPLICATION SUPPLEMENT

Do you plan on using pesticides?

☒ Yes ☐ No

List of pesticides anticipated to be used: Safer Soap and Neem Oil

For Manufacturing ONLY

What type of State manufacturing license are you seeking? *Note: Volatile manufacturing is prohibited.*

☐ Type 6 ☐ Type 7 ☐ Type N ☐ Type P
☐ Microbusiness

What type of products do you plan on manufacturing?

☐ Oils ☐ Edibles ☐ Topicals ☐ Other _____

Will the facility be utilizing a closed-loop extraction system?

☐ Yes ☐ No

(If extracting) What types of extraction will you be performing?

☐ Butane ☐ Propane ☐ Hexane ☐ Carbon Dioxide
☐ Ethanol ☐ Mechanical ☐ None
☐ Other _____

For Distribution ONLY

What type of State distribution license are you seeking?

☐ Type 11 ☐ Type 11 – Transport Only

Will you be operating a storage-only business?

☐ Yes ☐ No

How many vehicles do you anticipate transporting/distributing product?

☐ 1-5 ☐ 6-10 ☐ 11+ ☐ N/A Storage Only/Other

CANNABIS APPLICATION SUPPLEMENT

For Dispensaries ONLY

What type of State dispensary license are you seeking? *Note: Dispensaries are not allowed to have storefronts open to the public.*

☐ Type 9 – non-storefront dispensary ☐ Type 10 ☐ Microbusiness

Will you be delivering to other jurisdictions?

☐ Yes ☐ No

How many vehicles do you anticipate delivering product?

☐ 1-5 ☐ 6-10 ☐ 11+ ☐ N/A Storage Only/Other

How many deliveries per day do you anticipate delivering product?

☐ <10 ☐ 11-50 ☐ 51-100 ☐ >100 ☐ N/A Storage Only/Other

EXECUTIVE SUMMARY

This **Conditional Use Permit Application** is submitted for the consideration of the Applicants desire to operate a commercial cannabis nursery, cultivation and processing facility in the County of San Luis Obispo. The Applicant's land falls under the **Adopted Inland Land Use Ordinance** (Ordinance 3358) passed by the County of San Luis Obispo, dated November 2017.

The Applicant's property is located at **3913 Huasna Road, Arroyo Grande 93420** and is situated on a 57-Acre parcel of Agricultural Zoned Land which is in compliance and accordance with the Ordinance which requires a minimum 10-Acre parcel under Section 22.40.050 / Section 23.08.424.

The Applicant previously operated a commercial cannabis operation on the parcel of land under a County-Approved Cannabis Cultivation Certificate of Registration issued by the Department of Planning and Building to the Applicant, Krista Koenig (Case ID#: CCM2016-00166 and APN: 047-091- 005).

The Applicant will ensure compliance with minimum set-backs and, if successful with the Conditional Use Permit Application, operate the facility in full compliance with Local and State Laws.

The site will have 24-hour security which will be managed by a State Licensed security operator. The Applicant's Head of Security, Matthew Fielkow, will provide initial and ongoing consultation services to the Facility- Matthew has extensive counter-narcotic and military experience (US Special Forces Green Beret) and will oversee all security measures to ensure they exceed any County or State regulations, whilst working with a State-Licensed Security Provider.

The Applicants aim to build and operate a business that exceeds the needs of its Medical Patients and Adult-Use Customers whilst at the same time delivering needed taxes and revenue to the County.

This document contains all the plans, processes and practices required by County of San Luis Obispo for the application for the Conditional Use Permit, as directed by the County of San Luis Obispo's official website and ordinance documents.

CONDITION ACKNOWLEDGMENT

The Applicant understands and agrees that the following conditions must be adhered to in order to have continuing validity of any issued Permit or License for Commercial Cannabis.

1. Strict adherence to each and every requirement of County of San Luis Obispo Code of Ordinances and relevant State of California and BCC directives.
2. Allowing the County of San Luis Obispo Director of Development Services and the County Police Department to conduct reasonable inspections of the Facility at the discretion of the County, including but not limited to inspection of security, inventory, and written records and files pertaining to the Facility, for the purposes of ensuring compliance with Local and State Law.
3. Maintaining with the County current and valid contact information of the owner(s) and manager(s) of the Facility.
4. Maintaining with the County current and valid contact information of a Legal Representative of the Facility.
5. Maintaining a valid State License (temporary license or otherwise).
6. Maintaining a valid County Business License.
7. A Certificate of Occupancy.

In the event that a License is successfully secured by the Applicant, Applicant further acknowledges that it will:

1. Maintain continuing compliance with background check requirements of the County of San Luis Obispo Cannabis Ordinance by ensuring that upon the hiring, association or retention of an employee by the Facility, the requirements are met by immediately providing the County of San Luis Obispo Director of Development Services in writing with:
 - a. The results of a live scan for the employee which was performed within ninety (90) days prior to the date of the hiring, association or retention of the employee; and
 - b. A color photocopy of either a valid California Driver's License for the employee, or equivalent identification for the employee approved by the director.
2. Immediately update the director in writing with correct and current contact information, when there is any change in the address or phone number, previously provided to the County in compliance with this the Cannabis Ordinance, for any owner(s), manager(s) or legal representative(s) of the Facility.

PERMIT LIMITS

The Applicant previously operated on the parcel of land under a County- approved a cannabis Cultivation Certificate of Registration issued by the San Luis Obispo Department of Planning and Budding to the Applicant, Krista Koenig (Case ID#: CCM2016-00166 and APN: 047-091-005).

SITE PLAN

This site plan contains the floor plans, and a general description of the nature, square-footage, and type of cannabis activity(ies) being requested.

SECURITY PLAN

Overall Security Plan

Overall security management, procedures and operations at the Facility will be the responsibility of the Head of Security who will be responsible for the hardware, software and systems implemented to operate the Facility in a tightly controlled, safe and secure environment.

Main Facility Access

The main entrance to the property will have a small Guard Shack which will be manned with a Security Guard during all hours of operation. A log will be kept for a minimum of 3 years of every single person or vehicle that enters or exits the Facility noting the exact time, date, reason for visit and other important log details.

Video Monitoring

All video surveillance from the site will be monitored by from the Central Security Control Room. Security personnel will have direct contact lines to local law enforcement authorities to report any suspicious activities and/or emergency situations. Daily surveillance reports are created and stored by the security personnel which are then shared with the General Manager and Head of Security for review.

Methods to Secure Location Intrusion Detection & Alarm System

The greenhouse facility will operate with a centrally-monitored burglar alarm system managed by an alarm company properly licensed by the State of California Department of Consumer Affairs Bureau of Security and Investigative Services in accordance with California Business and Professions Code section 7590 et seq. and whose agents are properly licensed and registered under applicable law. The Outdoor Cultivation will be fenced (8 feet with razor wire) with locks on all Gates.

Video Surveillance

The digital video surveillance system will have a minimum 100' of night vision capability, resolution of 1280 x 1024 pixels, record at a minimum of 20 frames per second, and display the date time group. Additionally, the system will be equipped with a failure notification system that provides notification of any interruption or failure of the system and storage devices.

Security cameras will be installed on the property, maintained in good condition, and will provide a clear, unobstructed view of the parking area, all entrances, loading areas, bays, windows and any other areas as determined by the County. Cameras will be placed in fixed positions that allows clear recording from 20 feet of all points of entry and exit on the premises.

Any irregular surveillance video footage would be investigated by the Head of Security with the appropriate steps then taken to resolve any issues. Security personnel will have direct contact lines to local law enforcement authorities to report any suspicious activities and/or emergency situations. Daily surveillance reports are created and stored by the security personnel which are then shared with the Head of Security & General Manager for review.

All regular surveillance will be stored on hard disc for a minimum of 90 days. The storage device on which surveillance recordings are stored will be secured in a manner to protect the recording from tampering or theft. The surveillance-system storage device and cameras will be remote accessible through transmission control protocol (TCP).

Emergency Contacts

A list of emergency contacts will be listed at the Facility to include local Police and Fire Departments, Utility Providers, Health Care and Hospitals, and the Facility General Manager.

Lighting

The front and rear of the Facility will be equipped with security lighting as approved by the County. Entrance and rear of building lighting shall be continuously illuminated. Each light shall provide at least 0.1 foot candle intensity.

Motion Detection

The Applicant will install Motion Detection sensors on the fence-line of the Facility. These will be appropriately installed by a State-Licensed Security firm and tested every 3-months.

Curtains

The Applicant will install a black mesh on the fence-lines which helps with both the propagation process (protection from heavy winds) but also provides privacy for the crop.

Storage

All cannabis present or kept at the premises shall be securely stored against both unauthorized access as well as theft. A walk-in UL-Approved safe with a fire rating that is 2-hour and 1,700 degrees for better rated with a complex locking device only known to the General Manager will be installed on-site.

Doors & Gates

All doors and gates shall remain locked and be accessible for operation by employees only, and all windows shall be secured against entry from the outside. Exterior doors shall be properly equipped with panic hardware as required by all applicable state codes.

All external doors and gates on the site will be heavy duty reinforced. All internal doors will be sealed. We will use commercial-grade, non-residential locks on all points of entry and exit to the premises in accordance with the approved security plan. All doors will remain locked from the outside to prevent unauthorized ingress.

In all cases, doors shall remain openable from the inside to allow egress without the use of a key or special knowledge. If installed, access-controlled egress doors shall comply with Section 1008.1.3.4 of the California Building Code. Windows and roof hatches will be secured from the inside with bars so as to prevent unauthorized entry and shall be equipped with latches that may be released quickly from the inside to allow exit in the event of emergency in compliance with all applicable Codes.

Levels of Access: Facility Management

The Facility will be in operations 365 days a year. The control of the entire compound will be controlled and monitored on a constant basis.

The overall design of the security plan is based on *Levels of Access* designation, with levels assigned to each person and situation, setting the basis for control and access. This system provides the following benefits: Assists in outlining access rights to be administered and monitored; When combined with rules and policies it delineates clarity for purposes of compliance and enforcement; and System allows for training of employees and staff with ease of operation assisting with enforcement.

Security Level Access System

Level 1:

Employee parking zones Cultivation Facility
(outdoor) Cultivation Facility (greenhouse)

Level 2:

Nursery and Processing Facilities

Level 3:

Drying Room Trimming Room

Level 4:

Security Room & Office

Level 5:

Walk-In Vault

Employees will be designated a *Level of Access* based on their job scope, title and responsibilities. They will then be assigned a personalized security pass (with name, photo and *Access Level* boldly displayed) for movement within the Facility. Anybody caught in an *Access Level* beyond their assigned level will be immediately taken to a meeting room with the Head of Security and/ or Shift Manager for an explanation and investigation of consequences of such security breach. Any serious breaches could result in immediate suspension of the employee from the Facility.

Employee Background Checks & Live Scans

No person may be an employee of the Facility whose Live Scan results reveal the conviction of a crime involving the illegal distribution of narcotics within the last seven years, dated from time of conviction, or if the conviction required incarceration, the time of release, whichever is later.

ODOR CONTROL

We will take measures to eliminate any cannabis odor that may potentially emanate from the Facility to mitigate disturbances to local businesses and residents.

Ventilated air from the Greenhouse Facility will pass through HEPA filters with UV-light sanitation. Any air that is expelled from the building will be filtered again through HEPA and charcoal filters to ensure clean, odor-free air.

Odors will be mitigated by activated carbon filters and ultraviolet (UV) purifiers integrated into the exhaust, ventilation, and HVAC systems. Activated carbon is charcoal treated with oxygen, which generates pores between the carbon atoms, creating a highly absorbent material that captures odorous, gaseous, and liquid contaminants. UV lighting further purifies air by destroying up to 99% of airborne microorganisms such as germs, viruses, bacteria, and fungi.

SITE SIGNAGE

There will be no signage identifying the property as a commercial cannabis business, of any kind.

There will be signs on the property advising potential intruders that guards patrol this property and that they are trespassing. This is for the safety of the community as much as it is for the safety of the staff and employees working at the site.

PARKING PLAN

Consistent with Chapter 22.18 of the Ordinance, the following parking measures are being implemented at the site:

1 parking space shall be provided for every employee on the site 2 Wheelchair Parking spaces shall be provided on the site.

EMPLOYEE SAFETY TRAINING PROGRAM

Our goal is to keep our people and our patients and customers safe. Our training will help our employees:

- Recognize safety hazards and correct them
- Avoid incidents and near-misses to prevent injuries
- Understand safety best practices and expectations

We believe that creating an effective Employee Safety Training Program that meets OSHA General Industry Requirements requires a number of progressive steps:

1. Determine What Safety Training is Needed

We believe that if problems stem from employee performance, rather than the workplace environment itself, training will be the most effective way to remedy the problem. If problems are stemming from employee motivation or attitude, training is less effective at correcting these issues.

Training programs are most effective at addressing an employee's lack of knowledge about proper procedures or equipment usage and SAN LUIS OBISPO SELECTS will implement a full staff training program to ensure that all technical skills related to their work are taught to them before they start the job.

2. Identify Workplace Safety Training Needs

A proven method for determining the depth of training required is to conduct a Job Hazard Analysis. This process documents each step of a task while identifying and analyzing possible safety hazards along the way. SAN LUIS OBISPO SELECTS will translate high risk activities into a prioritized training plan by taking the time to assess the process.

3. Identify Safety Training Goals and Objectives

Once training needs have been clearly identified, learning goals and objectives will be set. Effective learning objectives must be clear and measurable, making it possible to evaluate the training at a later date. Training objectives should precisely spell out the desired skill or behavior using specific, action-oriented language. Detailed learning objectives allow employees and the employer to understand the expected outcome of the training.

4. Develop Workplace Safety Learning Activities

After learning objectives are clearly identified, learning activities that support those objectives will be developed. SAN LUIS OBISPO SELECTS will work with its preferred 3rd party training resource to determine which methods, materials, and resources will be needed to most effectively convey the message. The type of training chosen will be selected keeping the audience and specific skill set in mind.

Ideally, learning activities will include opportunities for employees to demonstrate the skills and knowledge they have learned in the training. These activities should directly apply to the employee's actual job and include lessons arranged in sequential order according to the job process.

We would envision that the following modules would be implemented, specifically related to Employee Safety Training:

- Avoiding safety and security hazards in the workplace.

- Handling and managing inventory- storage, transfer, counting, security and product integrity safety.
- Personal safety inside and outside the workplace.
- Integrating with security personnel inside the workplace.

1. Conduct Safety Training

Training will be presented in a clear and organized fashion and related to the employee's experience. To keep employees interested and motivated in learning, we will allow trainees to participate and practice their new skills along the way. Participation in discussion and hands-on practice encourages new information to be retained, and real-life examples to be incorporated into the discussion.

2. Evaluate Workplace Safety Training Program Effectiveness

After the training is conducted, we recognize that it is vital to evaluate its effectiveness in accomplishing defined goals.

We will conduct the evaluation by using the following standards:

- Ask the trainees for feedback via questionnaire or informal discussions. This will provide a quick review of initial value and learning outcomes.
- Follow up with supervisors and their observations about employee behavior before and after the training. This shows whether the training had a noticeable outcome.
- Evaluate workplace data to examine if long term there is a trend toward reduced incident or near miss rates. This will be the bottom-line indicator of a training program's success rate.

3. Improve the Safety Training Program

Based on the training program feedback, we will constantly look for ways to improve future training sessions. A critical re-examination of all the steps of a job and in training will determine what gaps existed in the training program. Items to revisit include:

- The method chosen to determine if there is a better way to conduct the training.
- The presentation of training materials to determine if it was effective for the audience chosen.
- The key concepts and skills that were highlighted. If there was a gap, it may be beneficial to review the Job Hazard Analysis to identify any missing components or any new steps added to the process since the training was developed.
- Revise training as improvements are identified.

Creating an effective workplace training program requires care and planning but will reward our organization and employees with a safe and productive workplace.

NEIGHBORHOOD COMPATIBILITY

The Facility is located amongst existing agricultural land in the County of San Luis Obispo. We foresee no neighborhood compatibility issues as the adjacent land is mostly vacant and the commercial cannabis operations occupy up to 4-Acres on a 57-Acre property.

WASTE MANAGEMENT

SAN LUIS OBISPO SELECTS will be implementing the use of **ENERGY STAR Portfolio Manager**, which is a free, easy to use, on line tool for tracking waste, energy and water data over time. We will be using this platform to benchmark the performance of the building from a waste management perspective with a long-term goal to consistently improve the performance of our waste reduction program.

The entire SAN LUIS OBISPO SELECTS Team will be set Key Performance Indicators to hit which will trigger one-off performance bonuses, with an aim to reduce, reuse and recycle waste.

The General Manager will be responsible for:

- Setting short and long-term waste reduction goals that are then aligned with the entire SAN LUIS OBISPO SELECTS Team.
- Gathering and analyzing information related to the design and implementation of our planned waste reduction activities.
- Communicating the importance of reducing waste within the organization, guiding and sustaining the program and encouraging and rewarding employee commitment and participation in the effort.
- Educating employees on ways to participate and building incentives to reduce wastes.
- Engaging employees to seek suggestions and create recognition and awards programs.
- Monitoring progress.
- Reporting the status of planned activities to all employees and Owners.

We will build the following into the design of the building to reduce our carbon footprint:

- Drip Irrigation which is our #1 method to conserve water.
- Water-saving devices in all taps, faucets and toilets.
- Recycling bins separated for plastics, paper and cardboard and land-fill waste.

VICINITY MAP

The Applicant's property is located at **3913 Huasna Road, Arroyo Grande 93420** and is situated on a 57-Acre parcel of Agricultural Zoned Land which is in compliance and accordance with the Ordinance which requires a minimum 10-Acre parcel under Section 22.40.050 / Section 23.08.424.

As required by existing Ordinance Sections 22.30.310/23.08.041 & 23.04.100; the Applicant has and will continue to ensure that the minimum setbacks of 300 feet from any Property Lines and 1,000 feet from any schools, are adhered to.

The site is in full compliance of such Ordinance.

VERTICAL INTEGRATION

The Applicant proposes having the following cannabis activities on-site:

1. Cannabis Cultivation (3-Acres Outdoor and 22,000 sq.ft Greenhouse)
2. Cannabis Nursery (5,000 sq.ft nursery)
3. Cannabis Processing Facility (drying, curing and trimming)

Our proposal includes using two (2) industry-standard pest control products - Safer Soap and Neem Oil. These two (2) products are not technically pesticides as they are actually organic compounds, however, they are highly effective for eliminating certain insects such as spider mites and root aphids on medicinal cannabis plants. No other forms of pesticides would be adapted for the cultivation facilities unless they are jointly approved by the Cultivation Manager after reviewing industry accepted methods and standards with the relevant division within the Department.

All products stored at the Facility will be stored in locked metal cabinets in an isolated storage area accessible only to key permitted staff (electronic swipe card keys) at the Facility - only the Cultivation Manager & General Manager will have access to the products.

All pesticide labelling will be read before any application and all application guidelines will be followed strictly.

Any disposal at the Facility will be in strict conformance with manufacturer instructions and will not result in the release of any pesticides into the sanitary sewer, storm sewer and/or onto the ground. The time, date, amount and disposal method will be recorded by the Shift Manager and checked by the General Manager.

WATER MANAGER: TREATMENT & QUALITY

Our mission is to be at the forefront of water use and treatment processes and procedures for the industry,

reducing, minimizing and ideally eliminating any and all negative impacts on the communities in which we conduct business.

While consumptive water use and water quality have been preliminarily identified as significant aspects for cannabis cultivation, it is important to note that these concerns are not unique to the cannabis sector. The implementation of proactive operational efficiency and monitoring practices can readily address the potential water use and quality environmental impacts, while setting the stage for leadership in process integration of progressive technologies for use and cost optimization.

The sustainability impacts of water use and quality include:

- 1. Economic Competitiveness** - The introduction of water use efficiency measures can lower operational costs by reducing direct resource purchase (i.e., lower volume= lower cost). In addition, water use efficiency may also result in lower levels of consumables use due to a reduction in influent treatment volume and less wear and tear on process equipment.
- 2. Community Relations** -As discussed above, concerns about municipal consumptive water use in California include increased urban demand resulting in reduced water availability for rural agricultural production and associated watershed impacts, increased energy usage for operational influent treatment and indirect carbon emissions associated with municipal water treatment systems. By proactively integrating water use efficiency techniques and effluent water quality monitoring, our cannabis cultivation operation can demonstrate the commitment to integrated resource management and community partnering that is required to cultivate strategic relationships with municipal leadership and neighborhood residents while anticipating regulatory changes.
- 3. Environmental Impact** -Water and energy are inextricably linked, as there is a significant amount of energy embedded in the water supply due to factors intrinsic to the water and energy infrastructure. Water and wastewater utilities account for approximately 5 percent of overall U.S. electricity use, resulting in significant Greenhouse Gas Emissions. In addition, regional water resource concerns - such as the loss of agriculture in rural areas and the biodiversity and watershed impacts of piping water outside of its native watershed - are of increasing concern. As such, The Applicant will introduce all possible efficiencies in water use and quality to result in quantifiable reductions in GHG emissions and watershed impacts.

Water Filtration & Purification

To meet the demands of rapid maturation and high yields for cannabis production the applied water must meet strict specifications. A cultivation facility's incoming water regardless of whether it is tap water or well-water will be tested by a trusted analytical lab, soil and water testing lab, to understand if additional filtering is necessary prior to plant application. Similarly, excess process water captured via flood trays or through HVAC condensate will exhibit different characteristics, requiring the need for analysis and purification before subsequent applications. There are multiple ways to improve the quality of the incoming water including carbon filtering, reverse osmosis and UV sterilization.

When it comes to a facility's incoming water supply, salinity hazards and sodium hazards are of particular concern. Generally, incoming water will not meet the strict specifications for optimal plant growth, therefore, some level of purification is needed. Water to be applied to plants should be purified and

nutrified on demand or purified and held in storage tanks until nutrients can be added prior to application to the crop. Water can be purified using several different methods including carbon filtration, reverse osmosis and UV sterilization.

When considering environmental inputs, water treatment using carbon filtration has emerged as the most efficient method to reduce contaminants - such as chlorine, chloramine, sodium and bicarbonate levels - in a facility's incoming water. Carbon filters are very effective at achieving the desired nutrient load for cannabis plants when filtering is performed according to manufacturer's specifications. Additionally, filtering leads to very low levels of waste produced during the filtering process. Only water used to periodically clean filters is disposed of, whereas sterilizing water through reverse osmosis generates substantial water losses in the brine by-product.

The Applicant anticipates that each plant will use between $1/3^{\text{rd}}$ and $1/2$ of one Gallon of water per day for each plant in its Facility. On some days, the plants will not be watered at all to enable them to develop deeper root growth.

Irrigation Methods: Best Practices

Drip irrigation is widely considered the most water efficient way of irrigating a crop and is used extensively by the Applicant. Nutrified water is pumped through irrigation tubes and drip emitters to each plant. Many options exist for flow volumes and types of emitters. Drip irrigation allows the operator to fine tune how much water is given to each plant; high-quality drip emitters are pressure compensated, so each plant gets the same amount of water regardless of position on the irrigation line. Many operators of drip irrigation systems water several times per day (pulse irrigation), delivering the total desired volume of water over a longer period. This allows the grower to carefully manage the amount of water runoff. Drip irrigation is usually accompanied by a fertigation system that automatically injects nutrients into the water line according to grower specifications and can be run on programmed time schedules.

Automation

Automated watering systems are highly recommended to help control accuracy and efficiency and to increase data collection as well as the ease of mining that data and The Applicant will use automated systems extensively. Operators mining the most data for anomalies, efficiencies and tracking will continue to stay on the cutting edge of the industry. Automated data collection insures real-time data is collected daily. Several major manufacturers currently offer environmental and fertigation packages that tie into one software program, allowing for a streamlined data collection process and easy intuitive data mining. Production is all about repeatability, and data collection helps insure repeatability. Data collection also helps improve procedures by targeting issues and concerns.

Measurement

The water applied to plants should be measured during each phase of growth. This is most easily achieved when using an automated watering system as described above. Similarly, operators should measure runoff to ensure that water is not being wasted. The Applicant will set a low runoff target; of 15-20 percent runoff per watering event which is an efficient and achievable target. Ongoing measurement against this target will help maintain overall water efficiency and identify factors that affect water use, such as employee turnover, schedule changes and equipment changes.

Water Recycling

The agriculture industry by nature requires significant amounts of water, which may stress local watersheds. Indoor and greenhouse agriculture is similarly water intensive, yet cultivating cannabis in controlled indoor environments provides multiple opportunities for water efficiencies and water recycling. Greenhouse cultivation rooms can be thought of as a closed system for water use. Virtually all excess water runoff and water vapour can be captured and delivered back to the beginning of the watering process. The Applicant's goal is to meet or exceed industry best-practices in this regard.

Water should not be a single-pass ingredient for cannabis production. Cultivation facilities equipped with water storage can easily incorporate water recapture methods into existing cultivation practices. Water can be captured as follows:

As excess runoff while watering: best accomplished when all runoff water is contained in drain lines or ditches.

As HVAC condensate and dehumidification water: very clean (almost RO quality) water that most operators are not taking advantage of. - Through piping: this method can be somewhat costly, compared to the cost of water, but well worth the investment, especially when there is a need to dilute captured nitrified water from other areas of the facility.

Through a sediment filter: this method removes much of the larger sized organic and inorganic material from the water.

Pipe captured water to a holding tank.

Improving Wastewater Quality

Certain practices in cannabis production can lead to unintended high levels of contaminants in a facility's wastewater discharges. Such contaminants can add stress to treatment facilities and may be largely unnecessary.

The Applicant will employ a number of methods to treat its water discharge:

Use cleaning products as directed, dilute concentrated products according to the intended cleaning purpose on the label.

Use environmentally friendly cleaners such as those rated with Green Seal, Eco Logo or Safer Choice.

Use filtration for water purification to avoid significant water discharges from reverse osmosis.

Use water nozzles for any cleaning operations to avoid excess water use. Zero

dumping of any liquids into storm drains.

LOCATION

The Applicants property is not surrounded by any Federal land.

SOLID WASTE & RECYCLING

The Applicants will implement a range of energy-saving measures at the Facility designed to reduce/ reuse and recycle, including:

Drip irrigation;

Energy efficient lighting where applicable;

Water-saving devices for all tap faucets and facilities;

Use of recycled building materials (where possible) to reduce the carbon footprint of the Facility; and

Full recycling of any secondary packaging materials.

The business will have no environmental impacts on the County of San Luis Obispo area and no adverse effects on the surrounding area. No odor or smell is emitted from the greenhouse premises and all water is treated before disposal. The business category operates under heavily regulated practices regarding waste in the State of California.

The Facility will have minimal or no impact whatsoever on sewage, drainage, solid waste disposal, energy, roads or public transportation.

AIR QUALITY

The Facility will contain the following, in order to mitigate the air pollution (i.e. dust) effects created by the use.

Gravel will be used on the road leading to the Facility to reduce dust spillover on to any County roads.

The Applicant supports the formation of an assessment district or; the creation of another funding mechanism, to manage Air Quality in the County.

SCREENING & FENCING

Cannabis plants will not be easily visible from offsite. All cannabis cultivation activities shall occur within a secure fence at least six (6) feet in height that fully encloses the cultivation area and prevents easy access to the site. The fence will include a lockable gate(s) that is locked at all times, except for during times of active ingress/egress.

We will use a black mesh screen on the fence to protect the plants from adverse weather and wind and to screen the plants.

Said fence will not violate any other ordinance, code Section, or provision of law regarding the height, location, materials, or other fencing restrictions, and shall be both solid and durable. All screening and fencing shall conform to the requirements of applicable area, community, specific and design plans.

MONITORING PROGRAM

The applicant shall participate in a County-run monitoring program. The monitoring program shall be funded by applicants and will be used to conduct site visits and inspections of all commercial cannabis cultivation sites and verify water use and State track-and-trace requirements.

DIVERSION

In no instances will the Applicant permit the use of labor from any person under 21 years of age. Further, at no

time, shall any cannabis be sold other than to a State-Licensed Distributor.

The Applicant will retain the services of a third-party legal firm to conduct independent compliance checks quarterly.

Destruction of Bad Products

1. Unusable marijuana inventory will include a description of and reason for the marijuana being disposed of, date of disposal, the method of disposal and the name and registry ID number of the employee responsible for the disposal.
2. The Applicant will destroy and dispose of any outdated, damaged, deteriorated, misbranded or adulterated cannabis along with all cannabis waste. Once said cannabis has been identified, tagged, weighed and logged into the tracking system, it will be moved by General Manager to the disposal areas.
3. The process of destruction is to verify the weight of medical cannabis materials, run all waste and un-useable medical cannabis materials through a wood chipper thus chopping it into the smallest of fragments, then mixing it in a turn style tumbler with a 50% by volume of soil rendering it useless.
4. Upon taking the useless soil and cannabis mix from the tumbler the mixture will be bagged in black 3ml thick contractor trash bags and taken by the General Manager to a locked dumpster held in the secured loading zone until a licensed landfill operator picks it up for transport to the landfill. This dumpster is never unlocked and never outside of the locked loading zone except when being emptied by the licensed landfill operator.

EMPLOYEES & HUMAN RESOURCES

Operations and Management Practices

The business shall be governed and managed by an EXCO (members of the LLC) and a General Manager, both who shall report into the Chairman of the business.

The Chairman is the head of the business and all commitments thereunder including ensuring that all commitments to the County and State are being met. The Chairman manages the shareholders in the LLC Operating Agreement and ensures that all obligations, taxes, fees and other operational procedures are in place.

General Manager (Krista Koenig)

The General Manager will be the Applicant's day-to-day operations manager for the Facility. The General Manager will oversee all of the operations, hiring, training, evaluating, disciplining, and terminating, all employees. The General Manager shall be responsible for implementing and maintaining the seed-to-sale inventory tracking system (Data Management System) and for ensuring that all County and State commitments are being met, that the site is secure and safe and that the quality of product is the highest in terms of industry and LLC standards possible.

The General Manager is responsible for:

- All Applicant day-to-day cultivation and processing operations;
- All personnel matters, hiring, training, evaluating and disciplining all employees; Implementing the Data Management System and maintaining the records generated by such;
- Monitoring the security plan, and interfacing with the Director of Security;
- Being the liaison between the Applicant, local law enforcement and applicable State and local governmental entities and regulatory agencies;
- Completing weekly physical inventories of all inventory and sales.
- Random checks of all inventory levels, packing and storage procedures, and report any deficiencies to the Quality & Compliance Officer; and
- All other management and supervisory responsibilities required by the Applicant and/or the County and State.

Head of Security: Matthew Fielkow

The Head of Security's responsibilities include, but are not limited to: Building and following the security plan; Responding to any breaches in security; Reporting any attempted breaches of security and or any security deficiencies to the General Manager and EXCO; Maintaining regulatory compliance with all security measures employed by the Applicant; and All other management and supervisory responsibilities required by the Applicant and/or the County and State.

Key Hires: Cultivation Head and Shift Managers

There shall be a Shift Manager in charge of the Facility at all operating times with two (2) shifts each day - 7am to 3pm and 2pm to 10pm. Each shall report to the Head of Cultivation who shall be responsible for all Cultivation practices, processes and systems on the site.

Each shift will have a Shift Manager who will act as the supervisor of the facility for his/her given shift. They will report directly to the General Manager and Head of Cultivation. When the General Manager is not on site, they will monitor all operations, inventory control and security, in their respective departments. The Shift Managers

Personal Employee Property

The Applicant cannot be held responsible for lost or stolen personal property of employees. This includes both property left in a car in the parking lot, in the locker areas or elsewhere on the Applicant's property.

Searches

Upon entering the facility, employees will be searched, including the person, property, purses, bags and/or backpacks. No knives, guns or weapons of any kind are permitted in the facility.

Personal employee workspaces are subject to inspection without prior notice. This includes desks, computers, work areas, and personal property such as purses and bags.

The Applicant reserves the right to conduct a personal body search if an employee is suspected of theft.

Job Training & Education

Qualified candidates will be hired on a 3-month probationary period during which time they will receive training and evaluation.

Training education will include medical marijuana industry topics, safety, cultivation methods, legal/regulatory issues and OSHA safety training.

Training and education will take place throughout the year as well when topics arise that need further explanation to our employees. Employee Training will be scheduled and managed under the Employee Training Program catering to the individual needs of each employee and the general requirements of the Company and Facility.

Training and education will be presented by Applicant's management and outside consultants.

Diversion of Medical Cannabis

The Applicant has a zero tolerance policy for theft. If an employee is caught stealing or attempting to divert medical cannabis, he/she will be terminated immediately and referred to the relevant authorities.

The Applicant will actively seek law enforcement involvement and seek to have criminal charges imposed against any employee stealing or diverting medical cannabis and will cooperate with the local police department in investigating any such activity.

Employees found to be diverting medical cannabis are subject to arrest, prosecution, fine, imprisonment and will be punished to the fullest extent of the law.

Electronic Communications

Use of the Applicant's communication devices for personal reasons is strictly prohibited. This includes chatting online, accessing blogs or social networks of any kind. Applicant communication devices are to be used for business matters only.

The possession of a cell phone, camera, video or audio recording device anywhere on Applicant property is

will record and report any activity they undertake to the General Manager and Head of Cultivation. No administrative or regulatory action shall be taken by the Shift Manager without the prior approval of the General Manager.

The Head of Cultivation and Shift Managers shall be full-time officers or employees and shall participate in all cultivation operations.

They will be responsible for the following while on duty:

- Full management of cultivation whilst on their shift;

- Supervise the employees and staff within their respective departments; Monitor employee activities within their respective departments;

- Monitor and input data into the inventory control system within their department; Monitor and follow the security plan, and interfacing with the Head of Security; and if the General Manager is off-site, they shall be the liaison between the Applicant local law enforcement, applicable State and local governmental and regulatory agencies, if necessary.

Employee Processes & Policies Applicable to All Employees

The Applicant's primary focus is to provide safe, high-quality medical cannabis to medical patients and customers within the State of California. In order to fulfill that mission, it must remain compliant with State & County laws concerning medical cannabis.

The Applicant also wants to make sure that the cannabis it sells is cultivated, processed and ultimately sold in a clean, safe, secure environment. To that end, all personnel will be expected to follow these Operational Procedures.

Personnel Policies: Confidentiality

All information that an employee gains while working for the Applicant is deemed to be both proprietary and confidential. Confidentiality of Applicant's policy, procedures, standards, practices, and finances will be strictly enforced. The law and our own business ethics policies require that all employees maintain complete confidentiality.

Employees shall not disclose any such information to outsiders, including other employees, third parties or members of their own family. Applicant's information is only for the use of the Applicant and not to be used outside of the Applicant for any reason whatsoever.

All information gained and created while employed by the Applicant is property of the Applicant and may not be taken or used in any fashion when leaving the Applicant. Taking or using this information for any reason will be considered theft and the Applicant will enforce its rights to the full extent of the law.

Any disclosure of confidential information will result in disciplinary action.

The Applicant will stay in compliance with HIPAA guidelines regarding confidentiality. Any violation of these policies will result in disciplinary action.

expressly forbidden. All such devices should be left at home or stored in the employee's vehicle. The Applicant will notify any employee if there is an emergency.

Employees are not allowed to download anything from the internet using Applicant computers. Anything that is to be downloaded from the internet is to be done or approved by the General Manager.

All access codes and passwords will be given only to designated employees. Such access codes and passwords are confidential and may not be shared or disseminated to any third party or any other employee. Security access passwords to confidential company information, the inventory control system and access to certain areas within the facility will only be available to the management of the Applicant or entrusted employees as needed.

Personal Appearance and Hygiene

Employees must present themselves in a clean and odor-free fashion.

They must wear a uniform which will be designed by the General Manager.

Employees must wash their hands after eating, smoking, using the bath areas and after break time.

Personal expression is welcome as long as it is consistent with our professional image. Proper shaving and hygiene must be maintained by all employees. Any employee with a beard or mustache must keep them well shaven.

Pungent perfumes or colognes are prohibited from being used by any employee during work hours.

Tardiness and Missed Work

All employees are required to be at their work stations, ready to start work at the beginning of their assigned work shifts. That means that all employees must allow enough time to clear through security, change into their work uniforms and get to their work stations.

Traffic or weather conditions, with the exception of natural disasters or emergencies, are not excusable reasons for missing work.

Employees that are going to be late or miss work are required to contact the appropriate supervisor in a reasonable amount of time before their shift.

Repetitive tardiness is taken seriously and may lead to disciplinary action up to and including discharge.

Jury Duty

Employees will be provided time off with pay to comply with State and Federal wage laws if summoned for jury duty.

Employees are expected to return to work once relieved of jury duty.

Military Leave

Employees required to fulfill military obligations in any branch of the US Military will be given the necessary time off and reinstated in accordance with federal and state law. The time off will be unpaid, unless state or federal laws dictate otherwise.

Employees are required to present documentation of required military service as early as possible.

Visitors

Employees cannot have visitors.

Contact with Media

Media statements, if requested, are only to be made by the General Manager.

Food and Beverages

All food and drinks must be consumed in the designated areas.

Employees are only allowed one (1) closed drink container at their work station.

Performance Reviews

New employees will be reviewed at the end of their 3-month probationary period. Employees will thereafter receive yearly performance reviews to discuss progress and all strengths and weaknesses.

Safety Procedures

Applicant employees will be taught to think defensively and use caution in unsafe situations.

Employees are required to notify the appropriate supervisor in the event of an unsafe situation.

Heavy lifting at work must be done using legs, and if necessary, employees should ask for help.

Employees must inform the appropriate supervisor if they are injured or become ill while at work.

The use of alcoholic beverages or illegal substances is strictly prohibited while at or before work.

Possession of alcoholic beverages or illegal substances is strictly prohibited while on the Applicant's property.

Employees will be taught to know the locations of first aid stations and fire safety equipment.

OSHA standards will be complied with at all times.

Sexual Harassment

Any form of sexual harassment or harassment is strictly prohibited.

Any employee found in violation or suspicion of sexual harassment will be investigated and dealt with in a timely manner.

If an employee has been harassed by another employee they are required to report to management.

All harassment reports can be made anonymously.

All parties involved in any reported harassment conflict will be counselled. The Applicant will actively intervene at any indication of a potential hostile or violent situation.

Door & Gate Safety

All security doors and gates are to be locked at all times.

Any door entrance with a security code or security access must be opened by an authorized employee, only.

No employee may hold the door open for another employee.

Each employee must access the areas using their own unique fingerprint scan and/or key fob. The doors are locked and access is controlled for very specific reasons.

Overriding these operational procedures is grounds for discipline, including immediate termination.

CULTIVATION PROCEDURES

The Facility will use both hydroponic and soil methods of cultivation to grow medical cannabis. The Facility will use rock wool and soil as the growing mediums, methods that have been tried and proven reliable over many years of bulk production of legal medical and adult-use cannabis.

The rock wool medium comes in the form of 1.5 and inch cubes. Each cube will be washed to flush all impurities from it before the cube is used. Once the clones are cut from a mother plant and have had sufficient time to establish a viable root system, the plants are placed into either a 6" rock wool cube or a pot with a coco and soil mix and placed in the Vegetative Stage. After the vegetative plants reach approximately 18" in height they will be placed in the Flowering Stage, lasting approximately 8 weeks.

A 5-Part nutrient system is used to feed the plants. The nutrient system is comprised of a 5-part, proprietary blend of Epson salt, calclinate, mono-potassium phosphate, potassium nitrate and trace elements such as boron and iron.

Propagation

1. All mother plants will contain an identifying tag. A physical inventory of the mother plants will be done at the beginning of every shift. Any discrepancy between the inventory known to be carried forward from shift to shift is to be immediately noted, reported to management who will in turn enter it into the Data Management System.
2. When cloning plants, only one mother plant at a time is to be used. The identifying information from the mother plant, the number of clones taken, the tray number, and an assigned batch number, are all to be recorded into the Data Management System.
3. After the clones are taken, and placed in trays, only one mother plant's clones are to be placed in each tray, and that tray and the number of clones is to be immediately labeled.
4. During maturation, any clone that dies, is damaged, is adulterated, and/or is otherwise unsuitable for further production, shall be noted, including the batch number, tray number, number of clones, and their weight. Such clones are to be collected in a collection bag, and transported to the disposal/destruction area.
5. During the course of propagation, any and all plant inputs, nutrients used, pesticides used, or any other activities taken on the plant should be noted at the time of the activity. The nature of the activity and the person performing the activity shall be entered into the Data Management System.
6. The propagation areas shall be accessed only by employees that are authorized to be in the propagation areas, by way of swipe card. No other employees are allowed in the propagation areas.
7. Any time the plants are moved out of the propagation areas, or added to the propagation areas, the number, tray number, batch number, and employee making the move shall be noted in the Data Management System.
8. Any plants moved from the propagation to vegetation shall be moved only upon the instruction of the Cultivation Manager. On the date that the plants are moved, the date, time, number of plants, any activities taken on the plants, and the party receiving the plants, will be entered into the Data Management System.
9. A daily inventory of all plants in the propagation areas will be performed and recorded in the Data Management System. In addition, weekly inventories will be performed by the Cultivation Manager and/or the on-duty Shift Manager. The results of such inventories will be recorded in the Data Management System. Random inventories may be taken at any time.
10. Any difference between expected inventory levels and physical inventory levels will be immediately

noted, and the source of the difference between the two values shall be determined, documented in the Data Management System, and reported to the General Manager and the Quality & Compliance Officer.

11. After plants have been moved to vegetation, the trays and locations where the plants were located will be cleaned and sanitized using approved agents, before stocking any additional clones.

Vegetation

1. All plants received into any vegetative areas will be immediately tagged with a specific bar- code and that information will be immediately entered into the Data Management System. Once tagged, the plants will be placed in clean trays, and the location of the plant in the tray, the tray number, batch number and strain will be noted and entered into the Data Management System. The number of plants received as clones will be compared with the inventory entered as vegetative plants. Any difference between the two values will be immediately investigated, traced to its source and recorded. Further, any such difference will be reported to the General Manager and the Quality & Compliance Officer.
2. A physical inventory of the vegetative plants will be done at the beginning of every shift. Any discrepancy between the inventory known to be carried forward from shift to shift is to be immediately noted and reported to management who will in turn enter it into the Data Management System and report the discrepancy to the Quality & Compliance Officer.
3. When placing plants in trays, only one strain and one batch at a time will be placed in a tray. Groups of batches will be kept together if the batch involves more than one tray. The identifying information from the clones, the tray number, and an assigned batch number, are all to be recorded into the Data Management System.
4. After the vegetative plants are placed in the trays, they may not be removed from a tray without noting the reason for the move, the plant number being moved, whether the plant is being moved to a different tray of the same batch and strain, or whether the plant is being taken for destruction.
5. During maturation, any plant that dies, is damaged, is adulterated, and/or is otherwise unsuitable for further production, shall be noted, including the batch number, tray number, number of plants affected of clones and their weight. Such plants and their rock wool cubes are to be collected in a collection bag and transported to the disposal/destruction area.
6. During the course of vegetation, any and all plant inputs, nutrients used, pesticides used, and any other activities taken on the plant should be noted at the time of the activity. The nature of the activity and the person performing the activity shall be entered into the Data Management System.

The vegetative areas shall be accessed only by employees that are authorized to be in that particular vegetative areas, by way of swipe card. No other employees are allowed in the vegetative areas.

Any time the plants are moved out of the vegetative areas, the number, tray number, batch number, and employee making the move shall be noted in the Data Management System.

Any plants moved from the vegetative areas to flower areas shall be moved only upon the instruction of the Cultivation Manager. On the date that the plants are moved, the date, time, number of plants, any activities taken on the plants, and the party receiving the plants, will be entered into the Data Management System.

A daily inventory of all plants in the vegetative areas will be performed and recorded in the Data Management System. In addition, weekly inventories will be performed by the Cultivation Manager and the Shift Manager. The results of such inventories will be recorded in the Data Management System. Random inventories may be taken at any time.

Any difference between expected inventory levels and physical inventory levels shall be immediately noted,

and the source of the difference between the two values shall be traced back to its source, documented in the Data Management System, and reported to the General Manager and the Quality & Compliance Officer.

After plants have been moved to flower areas, the trays and locations where the plants were located will be cleaned, sanitized using approved agents, before stocking any additional vegetative plants.

Flowering

1. All plants received into any flower areas will be immediately inventoried using its specific bar- code and that information will be immediately entered into the Data Management System.
2. Once inventoried, the plants will be placed in clean trays, and the location of the plant in the tray, the tray number, batch number and strain will be noted, and entered into the Data Management System. The number of plants received as vegetative, will be compared with the inventory entered as flower plants. Any difference between the two values will be immediately investigated, traced to its source, and recorded. Further any such difference will be reported to the General Manager and the Quality & Compliance Officer.
3. A physical inventory of the flower plants will be done at the beginning of every shift. Any discrepancy between the inventory known to be carried forward from shift to shift is to be immediately noted, reported to management who will in turn enter it into the Data Management System and report the discrepancy to the Quality & Compliance Officer.
4. When placing plants in trays, only one strain and one batch at a time will be placed in a tray. Groups of batches will be kept together if the batch involves more than one tray. The identifying information from the flower plants, the tray number, and an assigned batch number, are all to be recorded into the Data Management System.
5. After the flower plants are placed in the trays, they may not be removed from a tray without noting the reason for the move, the plant number being moved, whether the plant is being moved to a different tray of the same batch and strain, or whether the plant is being taken for destruction.
6. During maturation, any plant that dies, is damaged, is adulterated, and/or is otherwise unsuitable for further production, shall be noted, including the batch number, tray number, number of flower plants affected, and their weight. Such plants and their rock wool cubes are to be collected in a collection bag and transported to the disposal/destruction area.
7. During the course of flowering, any and all plant inputs, nutrients used, pesticides used, and any other activities taken on the plant should be noted at the time of the activity. The nature of the activity and the person performing the activity shall be entered into the Data Management System.

The flower areas shall be accessed only by employees that are authorized to be in that particular flower areas, by way of swipe card. No other employees are allowed in the flower areas.

Any time the plants are moved out of the flower areas and/or harvested, the number, tray number, batch number, and employee making the move shall be noted in the Data Management System

Any plants moved from the flower areas shall be moved only upon the instruction of the cultivation supervisor.

On the date that the plants are moved, the date, time, number of plants, any activities taken on the plants, and the party receiving the plants, shall be entered into the Data Management System.

A daily inventory of all plants in the flower areas will be performed and recorded in the Data Management System. In addition, weekly inventories will be performed by the Cultivation Manager and the Shift Manager. The results of such inventories will be recorded in the inventory tracking software. Random inventories may be taken at any time.

Any difference between expected inventory levels and physical inventory levels shall be immediately noted, and the source of the difference between the two values shall be traced back to its source, documented in the Data Management System, and reported to the General Manager and the Quality & Compliance Officer.

After plants have been moved or harvested, the trays and locations where the plants were located will be cleaned, sanitized using approved agents, before stocking any additional vegetative plants.

Harvesting

1. At harvest, data values are collected by the software (wet weights, plant numbers, batch numbers, strains, samples taken for testing, by whom and when, etc. All data collected is date and time stamped by the software and tracked by the employee that is providing the information. All harvesting will be under the direct supervision of a department supervisor, who will visually observe the harvesting and weighing processes.
2. All containers that will receive the flowers and useable by-product shall be numbered and identified with the plant number, batch number, tray number and flower areas number. Only one plant at a time will be harvested.
3. Each plant will be cut off at the stalk, the wet weight of the entire plant will be noted, as will the weight of flowers, useable by-product and waste.
4. Extreme care must be taken to assure that only like strains and batch numbers, together with the plant numbers be added to any tray.
5. During the process of harvesting the plants, a physical inventory is taken by the Harvesting Manager as the plants are harvested. Any difference in physical plant inventory is identified, immediately reconciled, documented and reported to the Quality & Compliance Officer and to the Department. Any remedial protocols or activities are approved by the Cultivation Manager and Quality & Compliance Officer, documented and then appropriate reports of the actions taken are reported to the General Manager and the Department. Each plant harvested will be identified, its plant number and batch number will be recorded and reconciled by the software with existing inventory numbers. Batching of strains and plants will be maintained. The wet weight of each plant will be recorded and verified by the department manager.
6. All plant numbers, batch numbers and weights will be observed by and immediately recorded by the Cultivation Manager. Any differences in plant number, weight and/or batch number will be immediately investigated, corrected and reported to the Quality & Compliance Officer. Any necessary remedial actions will be instituted with the approval of the Quality Compliance Officer, communicated to the department supervisor, recorded and reported to the General Manager and the Department, if necessary.

7. Weights for waste, useable by-product (trim) and the flowers themselves will be noted and recorded. The waste will be transported to the waste disposal area for processing in accordance with the procedures outlined below. The trim will be moved to the extraction areas for processing into oil and the flowers will be moved to the trim areas for further processing. All movements are recorded by date, time, batch number and weight and only performed by the department supervisor.
8. Once harvested, the medical cannabis inventory will include the date of harvest, amount harvested (usable and unusable), and the name of the Cultivation Manager.

Trimming

1. Once the harvested material is in clearly identified containers, weights of the harvested materials will be entered into the Data Management System. Lids will be placed on the containers and they will be moved to the trim areas.
2. Upon entering the areas, the weight of the product will be verified and recorded. The employee in the trim areas will then process the product through a machine trimmer. The machine trimmed product will then be weighed, the weights recorded by date, time, strain and batch number. Any useable by-product will be captured, weighed and recorded. This additional by-product will then be transported to the Extraction Areas for further processing.
3. Any waste generated will be weighed and recorded and transported to the waste disposal area, re-weighed and added to the medical cannabis waste to be disposed of in accordance with the Applicant's disposal protocols.
4. Medical cannabis needing further trimming will be hand trimmed under the visual supervision of the Cultivation Manager. Any useable by-product will be captured, weighed and recorded. This additional trim will then be transported to the Extraction Areas for further processing. Any waste generated will be weighed and recorded. Any waste generated will be transported to the waste disposal area, re-weighed and added to the medical cannabis waste to be disposed of in accordance with the Applicant's disposal protocols.
5. During the hand trimming process, the plant material is further separated into flower, usable by-product (trim) and waste, and each type of material is weighed and recorded. The Cultivation Manager will be present and observe the trimming process at all times. The physical layout of the trimming facility provides a clear view for the Cultivation Manager to visually observe each employee on the trim crew. The trim crew members separate the flowers, usable by-product and waste. Only one container and one batch number is trimmed at a time.
6. Each of the flowers, usable by-product and waste is weighed and placed in separate identified containers that include the container number, weight, batch number, date and time of trim. The flowers and useable by-product are then transported to the drying/curing areas for further processing. Useable by-product may also be dried or processed while fresh.

Drying/ Curing

1. The drying areas is a locked, biometrically controlled areas, accessible only by authorized personnel.

Upon delivery to the drying areas, all weights, strains and batch numbers will be verified by the employee(s) that receive it and placed in drying trays that are marked with the date, time, strain and batch number contained in the strain. Any difference in the weights, strains and/or batch numbers will be identified, immediately reconciled, documented and reported to the Quality & Compliance Officer. Any remedial protocols or activities are approved by the Cultivation Manager and Quality & Compliance Officer, documented and then appropriate reports of the actions taken are reported to the General Manager and documented.

2. During the drying process, the Cultivation Manager will, on a daily basis, visually inspect the flowers in the drying areas, verify the physical contents of the drying areas and check on the progress of the flowers through the drying cycle. The drying areas are secured at all times and are only accessible to the Cultivation Manager. Any additions or removals of medical cannabis from the drying areas can only be performed by a Cultivation Manager. Any additions and/or removals are weighed and recorded.

The Applicant recognizes that a significant amount of weight is lost during the drying process. The Applicant will track "weights in", versus "weights out", to determine if the amount of weight loss corresponds with established known parameters. Any variations from these norms will be automatically and manually noted, immediately reconciled, documented and reported to the Quality & Compliance Officer and as the Rules require, reported to the Department. Any remedial protocols or activities are approved by the Cultivation Manager and Quality & Compliance Officer, documented and then appropriate reports of the actions taken are reported to the General Manager and the Department.

Once the medical cannabis has dried and is ready for packaging. It will be moved from the drying areas to packaging.

Packaging

1. When the medical cannabis has dried, it will be weighed, identified by strain and batch number and moved to the packaging area. Once in the packaging area, it will be re-weighed, weights strains and batch numbers verified.
2. The Cultivation Manager will then take custody of the product. He/she will maintain visual contact with all packaging employees and the areas in which packaging will take place is under 24/7 video surveillance 24 hours a day, 7 days a week. The areas are locked, biometrically controlled, and only authorized personnel are allowed in the packaging areas.
3. The packages will each receive labels in accordance with the labeling procedures, and the packages will be counted and moved to the secured area/ vault for storage until order fulfillment with the General Manager. Inventories of package numbers, weights, strains and batches for all product entering the secured area/ vault and exiting the secured area/ vault will be maintained and reconciled.
4. Daily visual audits and weekly inventories of the products in the secured area/ vault will be performed and recorded. Any variations from expected package counts and weights will be noted, immediately reconciled, documented and reported to the Quality & Compliance Officer. Any remedial protocols or activities are approved by the Packaging Manager and Quality & Compliance Officer, documented and then appropriate reports of the actions taken are reported to the General Manager.

INSURANCE

The Applicant shall procure and maintain, at its sole cost and expense, in a form and content satisfactory to the County of San Luis Obispo Director of Development Services, the following policies of insurance in the amounts and of the types that are acceptable to the County of San Luis Obispo Director of Development Services, with minimal coverage provided.

Throughout the life of the license, the Applicant shall pay for and maintain in full force and effect all policies of insurance required hereunder with an insurance company(ies) either (i) admitted by the California Insurance Commissioner to do business in the State of California and rated not less than "A- VII" in Best's Insurance Rating Guide, or (ii) authorized by County manager or his/her designee and in his/her sole discretion. The following policies of insurance are required:

- **Commercial General Liability Insurance** which shall be at least as broad as the most current version of Insurance Services Office (ISO) Commercial General Liability Coverage Form CG 00 01 and include insurance for "bodily injury," "property damage" and "personal and advertising injury" with coverage for premises and operations (including the use of owned and non- owned equipment), products and completed operations, and contractual liability (including, without limitation, indemnity obligations under the contract) with limits of not less than two million dollars (\$2,000,000.00) per occurrence for bodily injury and property damage, one million dollars (\$1,000,000.00) per occurrence for personal and advertising injury, four million dollars (\$4,000,000.00) aggregate for products and completed operations and four million dollars (\$4,000,000.00) general aggregate.
- **Commercial Automobile Liability Insurance** which shall be at least as broad as the most current version of Insurance Services Office (ISO) form CA 00 01 and shall include coverage for "any auto" with limits of liability of not less than one million dollars (\$1,000,000.00) per accident for bodily and property damage.
- **Workers' Compensation Insurance** as required under the California Labor Code.
- **Employers' Liability Insurance** with minimum limits of one million dollars (\$1,000,000.00) each accident, one million dollars (\$1,000,000.00) disease each employee and one million dollars (\$1,000,000.00) disease policy limit.

Licensee shall be responsible for payment of any deductibles or self-insured retentions contained in any insurance policies required hereunder.

All policies of insurance required hereunder shall be endorsed to provide that the coverage shall not be cancelled, non-renewed, reduced in coverage or in limits except after thirty (30) calendar day written notice by certified mail, return receipt requested, has been given to the County. Upon issuance by the insurer, broker or agent of a notice of cancellation, non-renewal or reduction in coverage or limits, licensee shall furnish County with a new certificate and applicable endorsements for such policy(ies). In the event any policy(ies) is due to expire during the license, licensee shall provide a new certificate and all applicable endorsements evidencing renewal of such policy(ies) not less than fifteen (15) calendar days prior to the expiration date of the expiring policy(ies).

The General Liability (including ongoing operations and completed operations) and Automobile Liability insurance policies shall be written on an occurrence form and endorsed to name the County and its officers, officials, employees, agents and volunteers as an additional insured. Such policy(ies) of insurance shall be endorsed so permittee's insurance shall be primary, and no contribution shall be required of County, its officers, officials, employees, agents and volunteers. Any workers' compensation insurance policy shall contain a waiver

of subrogation as to County, its officers, officials, employees and agents. The coverage shall contain no special limitations on the scope of protection afforded to County and its officers, officials, employees, agents and volunteers. Should licensee maintain insurance with broader coverage and/or limits of liability greater than those shown above, the County requires and shall be entitled to the broader coverage and/or the higher limits of liability maintained by the licensee. Licensee shall furnish County with the certificate(s) and applicable endorsements for all required insurance fourteen (14) days prior to the issuance of the permit.

Upon request of County, licensee shall immediately furnish County with a complete copy of any insurance policy required under this agreement, including all endorsements, with said copy certified by the underwriter to be a true and correct copy of the original policy. This requirement shall survive the expiration or revocation of the license.

If at any time during the license, licensee fails to maintain the required insurance in full force and effect, all work licensed thereunder shall be discontinued immediately until notice is received by County that the required insurance has been restored to full force and effect and that the premiums therefore have been paid for a period satisfactory to County. Any failure to maintain the required insurance shall be sufficient cause for the County to revoke the license.

The certificate of insurance will be accompanied by the additional insured, primary insurance and waiver of subrogation endorsements, as required above.

All of the above policies of insurance shall be primary insurance and shall name the County, its elected and appointed officers, employees and agents as additional insureds and any insurance maintained by County or its officers, employees or agents may apply in excess of, and not contribute with the above policies of insurance.



Parcel Information

APN: 047-091-005

Assessee: SMITH JACK R TRE ETAL

Care Of:

Address: 338 QUAIL HILL LN ARROYO GRANDE
CA 93420

Description: BRANCH TR PTN LT 19 LESS 50% MIN RTS

Site Address:
03919 HUASNA RD

Tax Rate Area Code: 052025

Estimated Acres: 56.46

Community Code: SCSLB

Supervisor District: Supdist 4

Avg Percent Slope: 13



Selected Parcel

Land Use Information

Land Uses Combining Designations

AG	Flood Hazard Area
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Parcel location within San Luis Obispo County

Permit Information

Permit	Description	Application Date
PRE2018-00054	Pre-Application	4/24/2018 11:56:52 AM
PRE2018-00001	Pre-Application	2/22/2018 10:51:22 AM
CCM2016-00166	CCM - Condition Compliance Monitoring	11/15/2016 10:35:25 AM
COD2015-00237	Code Enforcement	11/23/2015 11:19:51 AM
PMT2012-00823	PMTR - Residential Permit	11/9/2012 2:37:33 PM



Parcel Summary Report


APN: 047-091-005

PMT2011-00829	PMTR - Residential Permit	11/15/2011 12:56:57 PM
SEP2009-00503	CCM - Condition Compliance Monitoring	6/24/2010 12:00:00 AM
PMT2007-03114	PMTR - Residential Permit	6/30/2008 2:17:16 PM
PMT2007-00458	PMTR - Residential Permit	8/23/2007 10:09:29 AM
PMT2005-00223	PMTC - Commercial Permit	7/19/2005 3:39:21 PM
COD2004-00226	Code Enforcement	11/23/2004 12:00:00 AM
A0666	PMTR - Residential Permit	4/9/1997 12:00:00 AM

Interactive Data Viewer



Legend

 SLO County Parcels

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© County of San Luis Obispo Planning and Building Department



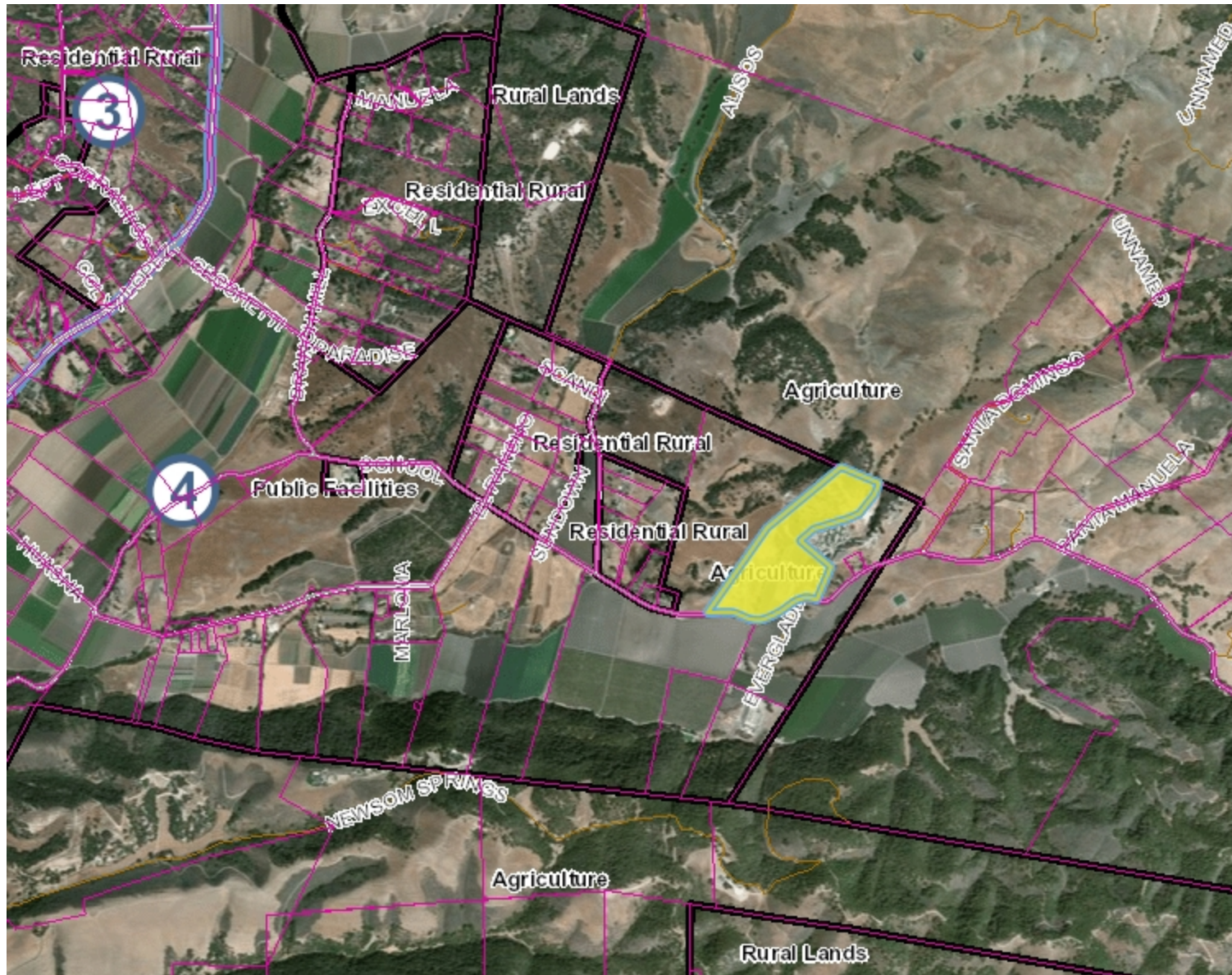
The County of San Luis Obispo does not assume liability for any damages caused by errors or omissions in the data and makes no warranty of any kind, express or implied, that these data are accurate and reliable.

Map for Reference Purposes Only



REFERRAL -- Page 55 of 58

Interactive Data Viewer



Legend

- SLO County Parcels
- Roads**
 - CalTrans
 - Maintained by SLO CO
 - Private Maintenance
 - Federal or State Maintenance
- Supervisor Districts
- Land Use Outlines

-6,018.65 0 3,009.33 6,018.65 Feet 1: 36,112

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Map for Reference Purposes Only



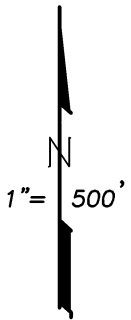
REFERRAL -- Page 56 of 58



047-091

261
18.

271



REVISIONS	
I.S.	DATE
15-132	12-12-14

250' 0 500' 1,000'

JAW 12-12-14 THIS MAP IS PREPARED FOR ASSESSMENT PURPOSES ONLY.

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J.F. BRANCH TRACT; RHO. SANTA MANUELA, R.M. Bk. 1 , Pg. 32.

