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Written Narrative

Executive Summary:
Electric Microgreens is looking to use a 517 square foot section of the existing building located on 100 W. Main Street Lot 1 & 2, with the possibility to expand in the future to more square footage. We can denote this unit as Unit C for differentiation from the existing Units A & B. We would also like to use the fenced-in area located on Lot 2. We will grow, harvest, and package microgreens inside the space before they are delivered throughout the community. The enclosed exterior space will be used to store agriculture supplies needed to grow microgreens indoors, prepare growing trays, prepare landscaping equipment, and waste disposal in a bear-proof container.

Description of Use:
Electric Microgreens is a small grow-to-order, direct-to-community, urban microgreen farm. By utilizing indoor & vertical space to regulate the ideal climate, we can produce very sustainable and healthy produce. Vertical farming is the future of farming, and microgreens are the "gateway" vegetable to long-lasting and sustainable farming all year round. They are also nutritious and delicious.

What are microgreens? Microgreens are the earliest stage of vegetable plant growth, where photosynthesis begins. They are the stage after sprouts and before baby vegetables. When harvested at this early stage, they can supply up to 40 times more nutrients than their mature plants. This is due to their large amounts of phytonutrients. The growth cycle for microgreens can vary between species, but typically the most popular varieties grow ten days before harvest.

Inside the existing building at 100 W. Mainstreet, we will grow the crops on a wire-shelved racking system. The crops will grow under energy-efficient LED full-spectrum grow lights. These lights will take up a tiny fraction of the power the old cannabis growing operation used. The building uses city water and sewage, and the growing operation will tie into these utilities.

We will also utilize the indoor space to harvest and package/"manufacture" our product. The word manufacture is used in the State of Colorado to classify produce that has been harvested and packaged as "Ready-to-Eat." Manufacturing includes harvest cutting the crop, rinsing/sanitizing the crop, drying the crop

in a salad spinner, packaging it in a clamshell, then placing it in the fridge. To comply with Routt County Environmental Health and the State of Colorado, we will need to do some minor remodeling to add a licensed commercial prep kitchen consisting of a 3-Compartment sink, a handwashing sink, a produce rinse & prep sink, and a workspace with a commercial fridge underneath.

We don't expect produce to be stored longer than 24 hours after harvest. We aim to harvest and deliver on the same day so our clients get the freshest produce.

The exterior space on Lot 2 has a 150-square-foot concrete pad enclosed by a 6' tall board-on-board fence with a locked gate. (Pictures on Page 6)

The exterior enclosed space will be used to store agriculture materials needed for growing microgreens, landscaping equipment to keep Lot 2 maintained, and waste disposal in a bear-proof container. Stored materials include but not limited to packaged organic soils (Picture on Page 8) & organic fertilizers, lawn mower & weed wacker, and outdoor foldable tables.

The exterior enclosed space will be used to prepare the growing trays, where we will mix the soil and fertilizer and add the mixture to the planting trays. Currently, we do not use fertilizer and don't need mixing, but we may in the future. The dust generated from this procedure is minimal as the soils will be misted with water during the mixing process. We'd prefer to mix the soil outside the building to create a more sterile indoor environment for growing and packaging. Each tray holds between ¾ - 1 gallon of soil, and making trays might only last 1 hour 3 times per week. The mixing of soil and fertilizer process might only take 15 minutes on those days.

Licensing Needed:
We will need a Manufactured Food License from the State of Colorado to sell to restaurants, grocery stores, and distributors.

From Routt County, we must obtain a "Grocery" Retail Food Establishment License to sell directly to consumers.

Products Sold:
Varieties of Microgreens include but are not limited to broccoli, peas, radish, and sunflower.

In the future, we would like to sell various products from local ranches, like meat or locally made artisan or cottage food goods.

Hours of Operation:
Electric Microgreens won't necessarily be open to the public for shopping, but clients can pick up their orders if they prefer during regular business hours.

Anticipated Number of Employees:
Currently, only 1 Electric Microgreens personnel will be doing everything.

In the future, there may be a need to hire 1 or 2 people to help with growing, harvest, and deliveries.

Anticipated Traffic:
Minimal.

Access to the Property:
Access to the property is from Main Street or Sharp Avenue.

Floor Plan Description:
The commercial prep kitchen will be placed along the North facing wall, which is the most convenient for Water and Sewage connections.

The Growing racks will be placed on the South Wall to create a buffer between the food manufacturing and growing areas for sanitary purposes.

The Exterior fenced area will be used for agriculture product storage, landscaping equipment storage, growing tray preparation, and waste disposal in a bear-proof container.

Proposed Types of Equipment Used:
John Boss Stainless Steel Prep Table with Sink or Similar Product
John Boss Stainless Steel 3-Compartment Sink or Similar Product
72" Continental Worktop Refrigerator or Similar Product
72" Stainless Steel Prep Table with Stainless Steel Shelf or Similar Product
6-7 72" Tall Shelf Wire Racking or Similar Product
Barrina LED Grow Lights
All Support & Cleaning Equipment

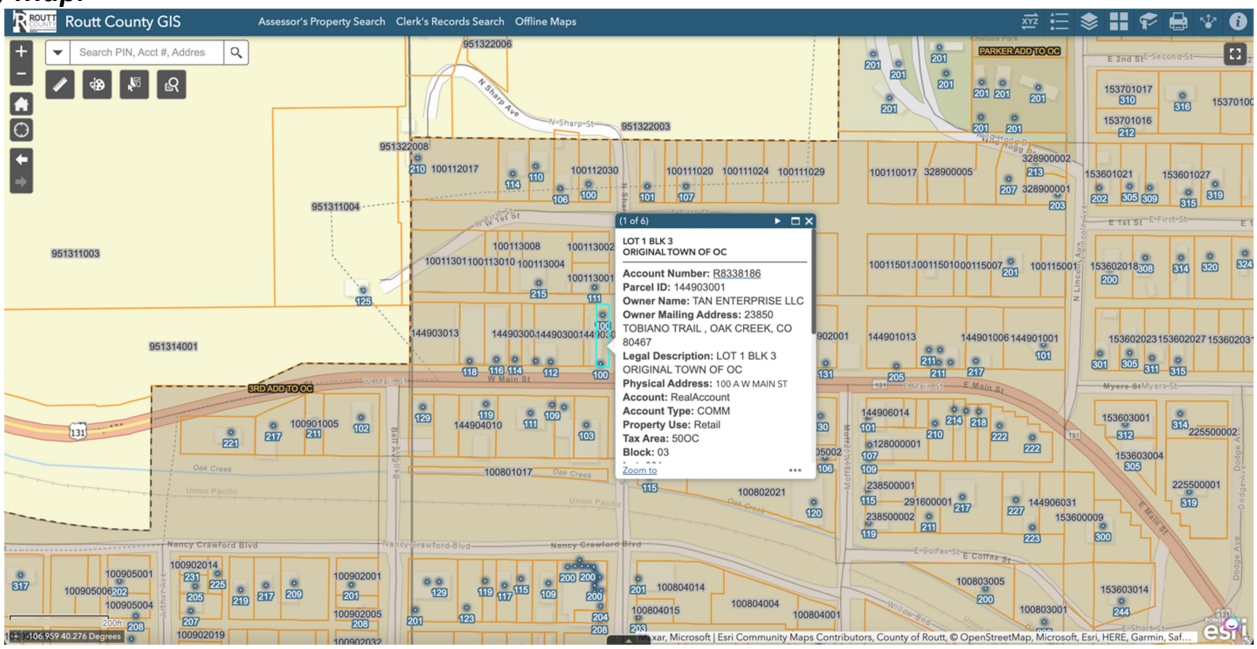
Potential Future Uses:
Small farm tours.
Educational events for the youths in our community.

Potential Future Building Improvements:
Adding garage doors to the existing garage door bays.
Adding a roof structure to enclose the exterior fenced-in area.

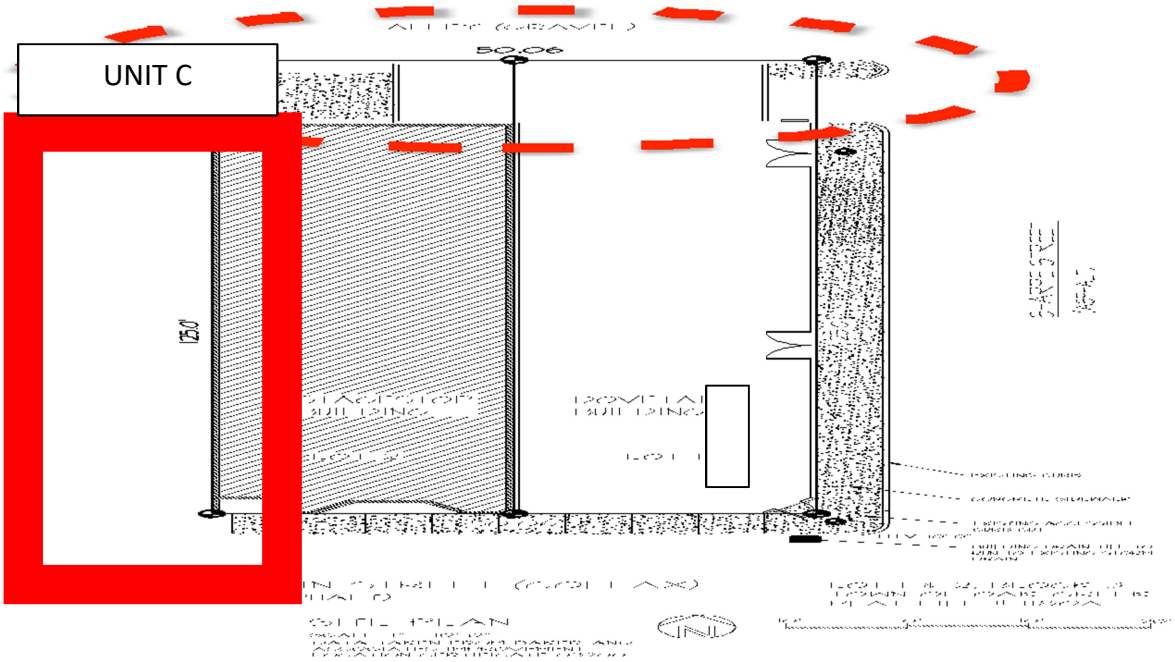
Legal Description:
LOT 1 & 2 BLK 3 ORIGINAL TOWN OF OC

Physical Address:
100 W MAIN ST

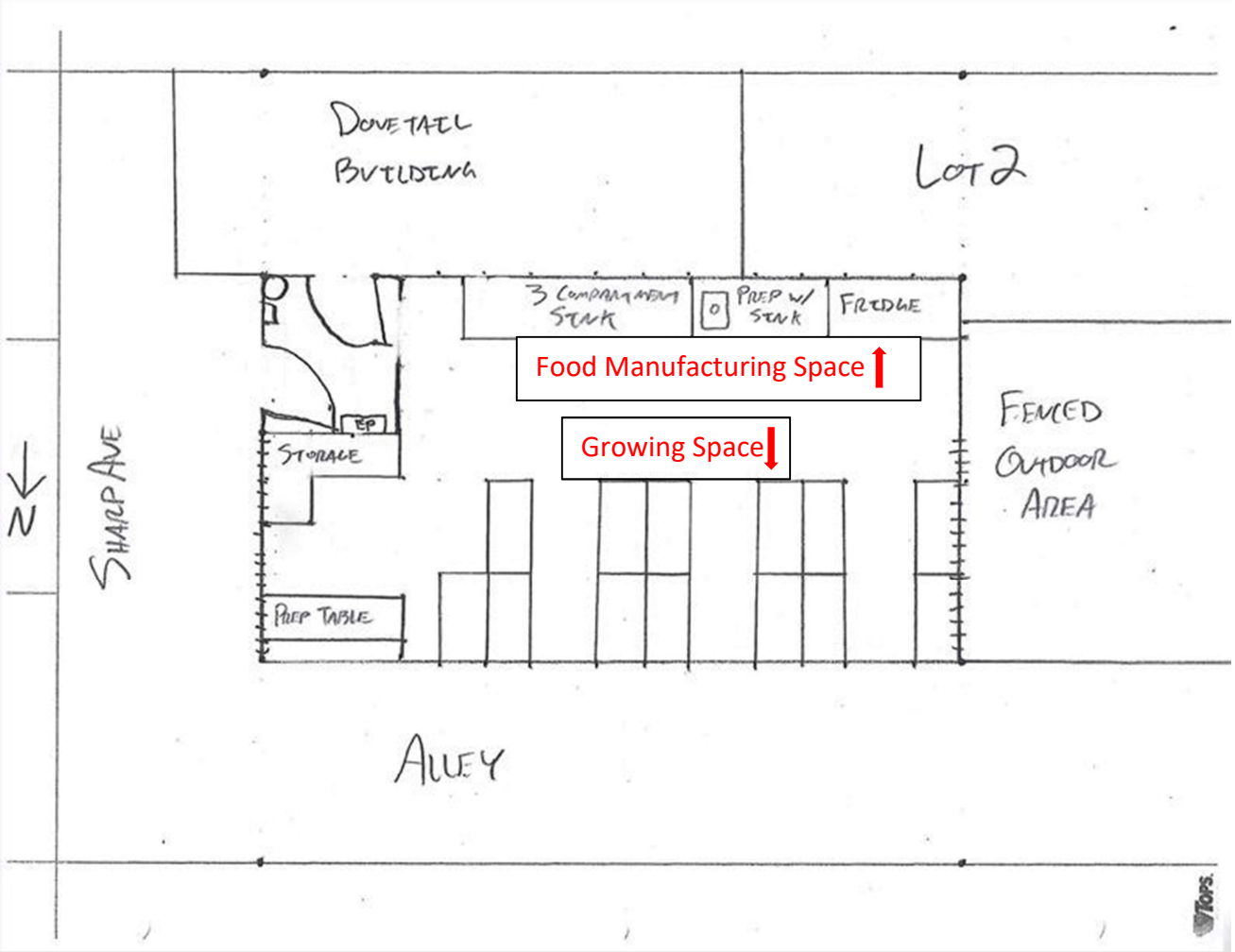
Vicinity Map:



Site Map:



Floor Plan:


DOVETAIL BUILDING
LOT 2
3 COMPARTMENT SINK
PREP W/ SINK
FRIDGE
Food Manufacturing Space
Growing Space
FENCED OUTDOOR AREA
EP
STORAGE
PREP TABLE
N
SHARP AVE
ALLEY

Site Photos:
Front from Sharp Ave.

Back Fenced Area From Alley:

Sample Photo of Ag Storage Materials:

Packaged Organic Soil