| **Issue #** | **Existing Code** | **Executive Transmitted** | **As Adopted by LSRRB** |
| --- | --- | --- | --- |
| 1 | N/A | New chapter in Title 6 – business licenses Adds a definition for adult beverage business: An adult beverage business means a winery, brewery, distillery or cidery, and remote tasting rooms for any of those businesses.Adds a new requirement to get a business license for wineries, breweries, and distilleries, and remote tasting rooms.The business license fee would be $100 for initial and renewal of licenses. | Same as Executive Transmitted |
| 4 | N/A | Adds a definition for remote tasting room:A small facility approved by the Washington state Liquor and Cannabis Board as a remote tasting room for a licensed winery, brewery or distillery that is operating at a location other than the licensed winery, brewery or distillery production facility, for the purpose of the retail sale and sampling of the licensed product. | Adds a definition for remote tasting room:A small facility licensed by the Washington state Liquor and Cannabis Board and limited to the following non-retail liquor licenses: a Craft Distillery; a Tasting Room - Additional Location for a winery licensed as a Domestic Winery; or a Microbrewery, including, but not limited to, a Microbrewery operating in accordance with an off-site tavern license subject to the retail sale limitations for a Microbrewery in WAC 314-20-015(1). "Remote tasting room" does not include any additional privileges allowed for such licenses or approvals or any use that would require a license under chapter 314-02 WAC, except as specifically set forth in this chapter. |
| 5 | N/A | Adds a definition for winery, brewery, distillery facility I:A very small establishment licensed by the state of Washington to produce adult beverages such as wine, cider, beer and distilled spirits and where on-site product tasting or retail sale of merchandise does not occur. | Adds a definition for winery, brewery, distillery facility I:A very small-scale production facility licensed by the state of Washington to produce adult beverages such as wine, cider, beer and distilled spirits, and that includes an adult beverage production use such as crushing, fermentation, barrel or tank aging, and finishing. A winery, brewery, distillery facility I may include additional production-related uses such as vineyards, orchards, wine cellars or similar product-storage areas as authorized by state law. On-site product tasting or retail sale of merchandise as authorized by state law is limited. "Winery, brewery, distillery facility I" does not include any retail liquor licenses that would be authorized by chapter 314-02 WAC. |
| 5.5 | N/A | N/A | Adds a definition for winery, brewery, distillery facility I interim use permit:A term-limited permit for a winery, brewery, distillery facility I in the Agriculture zone. A winery, brewery, distillery facility I interim use permit is a one-time approval, effective for one year, with four annual renewals possible for up to five years. After the interim use permit or any renewals have expired, a winery, brewery, distillery facility I interim use is required to either comply with zoning conditions for a winery, brewery, distillery facility II or III use, and meet the requirements of one of those uses, or cease operations and vacate the site. Applications for a winery, brewery, distillery facility I interim use permit may only be accepted by the permitting division within five years of the effective date of this ordinance. The time limitations on a winery, brewery, distillery facility I interim use permit do not apply to agricultural uses such as vineyards and orchards. |
| 6 | N/A | Adds a definition for winery, brewery, distillery facility II:A small scale production facility licensed by the state of Washington to produce adult beverages such as wine, cider, beer and distilled spirits and that includes an adult beverage production use such as crushing, fermentation, barrel or tank aging, and finishing. A winery, brewery, distillery facility II may include additional product-related uses such as vineyards, orchards, wine cellars or similar product-storage areas as authorized by state law, on-site product tasting and sales as authorized by state law, and sales of merchandise related to products available for tasting as authorized by state law. | Adds a definition for winery, brewery, distillery facility II:A small-scale production facility licensed by the state of Washington to produce adult beverages such as wine, cider, beer and distilled spirits and that includes an adult beverage production use such as crushing, fermentation, barrel or tank aging, and finishing. A winery, brewery, distillery facility II may include additional production-related uses such as vineyards, orchards, wine cellars or similar product-storage areas as authorized by state law, on-site product tasting and sales as authorized by state law and sales of merchandise related to products available for tasting as authorized by state law. "Winery, brewery, distillery facility II" does not include any retail liquor licenses that would be authorized by chapter 314-02 WAC. |
| 7 | N/A | Adds a definition for winery, brewery, distillery facility III:An establishment licensed by the state of Washington to produce adult beverages such as wine, cider, beer and distilled spirits and that includes an adult beverage production use such as crushing, fermentation, barrel or tank aging, and finishing. A winery, brewery, distillery facility III may include additional product-related uses such as vineyards, orchards, wine cellars or similar product-storage areas as authorized by state law, on-site product tasting as authorized by state law, and sales of merchandise related to products available as authorized by state law. | Adds a definition for winery, brewery, distillery facility III:A production facility licensed by the state of Washington to produce adult beverages such as wine, cider, beer and distilled spirits and that includes an adult beverage production use such as crushing, fermentation, barrel or tank aging, and finishing. A winery, brewery, distillery facility III may include additional production-related uses such as vineyards, orchards, wine cellars or similar product-storage areas as authorized by state law, on-site product tasting and sales as authorized by state law and sales of merchandise related to products available as authorized by state law. "Winery, brewery, distillery facility III" does not include any retail liquor licenses that would be authorized by chapter 314-02 WAC. |
| 8 | For winery and brewery facilities, 0.9 per 1,000 square feet plus 1 per 50 square feet of tasting area  | Modifies parking requirements:Requires for WBD II facilities, 0.9 per 1,000 square feet plus 1 per 300 square feet of tasting area Does not specify parking requirements for other WBD facilities. | Modifies parking requirements:Requires for WBD II and III facilities, 0.9 per 1,000 square feet plus 1 per 300 square feet of tasting and retail area Requires for remote tasting rooms, 1 per 300 square feet of tasting and retail areas |
| 9 | Home occupations and home industries allowed for WBDs (tasting permitted as part of a production facility) | Modifies home occupation and home industry requirements:Prohibits all WBD facilities and remote tasting rooms. | Prohibit WBDs and remote tasting rooms as home occupations and home industries. Allow grandfathering for legally established home occupations within one year of effective date of ordinance. Require a business license for existing, nonconforming home occupations and home businesses.In supplemental appropriation (PO 2019-0114), add technical assistance for determining grandfathering, aid with conversion to new WBD facility categories, and enforcement. |
| 12 | Temporary use permits for *winery*:In A or RA zones, TUPs limited to 2 per month and all parking for events must be accommodated onsite.For *all other uses (and wineries in other zones)*, TUPs limited to 60 days in a one-year period. | Modifies temporary use permit requirements:For WBD II and III in A zones, events limited to 2 per month and all parking must be accommodated on site or through a plan approved by the director.For WBD II and III in RA zones, events limited to 24 within a one-year period and all parking must be accommodated on site or through a plan approved by the director.For WBD II in A and RA zones, consider building occupancy limits and parking limitations during permit review, shall condition the number of guests and shall not be more than 125 guests.For WBD III in A and RA zones, consider building occupancy limits and parking limitations during permit review, shall condition the number of guests and shall not be more than 250 guests.No events or temporary use permits for WBD I, nonconforming home occupations, home industries.WBD II and III in other zones are allowed 60 days a year | Modifies temporary use permit requirements:For WBD II and III in A zones, events limited to 2 per month and all parking must be accommodated on site or through a plan approved by the director.For WBD II and III in RA zones, events limited to 24 within a one-year period and all parking must be accommodated on site or through a plan approved by the director.For WBD II in A and RA zones, consider building occupancy limits and parking limitations during permit review, shall condition the number of guests and shall not be more than 150 guests.For WBD III in A and RA zones, consider building occupancy limits and parking limitations during permit review, shall condition the number of guests and shall not be more than 250 guests.For WBD I in RA zone, legal nonconforming home occupations and legal nonconforming home industries, 2 events per year, maximum 50 people, without a TUP is allowedWBD II and III in other zones are allowed 60 days a yearNo events for WBD I interim use permit in A zoneAdd language that specifies when a TUP is required. Include events that exceed the building occupancy, that use portable toilets, off-site parking or parking beyond the maximum, temporary stages, temporary tents or canopies that require a permit, traffic control in public rights-of-way, or extends beyond stated hours of operation. (added to K.C.C. 21A.32.100) |
| 13 | N/A | Adds a Sammamish Valley and Vashon Rural Town wine and adult beverage remote tasting room demonstration project A.* Administrative approval by DPER – as a Type I land use decision
* May apply for approval simultaneously as business license application
* Allowed uses under the demonstration project limited to remote tasting room.
* Adds criteria for remote tasting room:
	+ One or more WBD I, II or III may operate
	+ Total space for tasting and retail is 1,000sf plus storage, restroom, back-of-the-house uses
	+ Additional 500sf of outdoor space allowed
	+ Direct access to an arterial
	+ No production allowed
	+ Incidental retail sales of products related to products tasted allowed
	+ Hours of operation M-Th 11am-7pm, F-S 11am-9pm
	+ Need a liquor license
	+ No events or temporary use permits
	+ Parking maximum of 150 percent of minimum required
* Only allowed in area identified in Attachment A to ordinance, including Vashon Rural Town and an area in the Sammamish Valley.
* Must be consistent with general health, safety and welfare.
* Supersedes other variance, modification and waiver criteria in Title 21A.
* Demonstration project A is in effect for 3 years from effective date of the ordinance, after which the remote tasting rooms would become nonconforming.
* Annually, DPER compiles a list of applications submitted and related code complaints.
* The Executive may submit additional proposed legislation extending or amending this ordinance within the 3 year demonstration project.
 | Adds a remote tasting room demonstration project A.* Administrative approval by Permitting – as a Type I land use decision
* May apply for approval in conjunction with business license application or building permit application
* Allowed uses under the demonstration project limited to remote tasting room.
* Adds criteria for remote tasting room:
	+ One or more WBD I, II or III may operate
	+ Total space for tasting and retail is 1,000sf not including storage, restroom, nonpublic uses
	+ Additional 500sf of outdoor space allowed
	+ Incidental retail sales of products related to products tasted allowed
	+ Hours of operation M-Th 11am-7pm, F-S 11am-9pm
	+ Need a business license
	+ Need a liquor license
	+ Events limited to 2 per year, no more than 50 people
	+ Off-street parking maximum of 1 space per 50 sf of tasting and retail area
* Only allowed in area identified in Attachment A to ordinance, including CB zoning within the Vashon Rural Town, CB zoning within the Fall City Rural Town, and an area in the Sammamish Valley.
* Must be consistent with general health, safety and welfare and not violate state or federal law.
* Supersedes other variance, modification and waiver criteria in Title 21A.
* Projects can apply for approval under Demonstration project A for 3 years from effective date of the ordinance.
* Annually for 4 years, Executive prepares preliminary evaluations that includes: applications submitted; comments from neighbors, including code complaints; comments from neighboring cities and community service areas; comments from project applicants; comments from customers; description of known interactions between demonstration projects and nearby agricultural users and lands; inventory of remaining parcels available for use under the demonstration project; and known recommended could changes.
* Final evaluation starts after 5 years of the demonstration project. Includes a draft and final report and proposed ordinance, public comment period
* Final evaluation includes items in preliminary evaluations, and evaluation of: parking requirements; industry standard tasting room hours; outreach to and evaluation of projects approved under the demonstration project; permit review timelines; recommended permanent code changes or further demonstration project requirements.
 |
| 14 | N/A | Adds a Sammamish Valley wine and adult beverage special events demonstration project B.* Administrative approval by DPER, using review procedures in 21A.42 and decision criteria in 21A.44.040 (for CUPs)
* Allowed for WBD III
* Waives requirements in 21A.32.100 through .140; 21A.44.020 and 21A.08.080.B.12.l
* Allowed to obtain authorization for on-site weddings and similar uses under the CUP
* No waiver from other requirements (including review procedures)
* Only allowed with an application for a new or modified CUP for WBD III, either in conjunction with that application or before. Must demonstrate compliance with 21A.44.040.
* CUPs are a Type II land use decision
* Only allowed in area identified in Attachment B to ordinance.
* Must be consistent with general health, safety and welfare.
* Demonstration project B is in effect for 3 years from effective date of the ordinance (plus any time for appeal timelines), after which the CUPs would become nonconforming.
* Annually, DPER compiles a list of applications submitted, evaluation of impacts of events authorized by the demonstration project, and related code complaints.
* The Executive may submit additional proposed legislation within the 3 year demonstration project.
 | Adds a special events demonstration project B.* Only allowed in area identified in Attachment B to ordinance, in an area in the Sammamish Valley.
* Overlay B allows consolidated review of CUP for WBD III and the first TUP for that business.
* Project applicant pays full cost for CUP, and no extra fees for TUP
* Project reviews follow Type II process, including SEPA for the consolidated review
* Administrative approval by Permitting
* Waives requirements in 21A.32.100 through .140; 21A.44.020 and 21A.08.080.B.12.l
* TUP follows code requirements (approved for one year, with 4 possible renewals for a total of 5 years). Must get a new TUP at the end of the 5 year, pay full cost and comply with the code in place at the time of complete TUP application filing.
* Conditions for demonstration projects include: maximum number of guests allowed, up to 250 guests; parking; number of events, up to 60 days per year; and notification of events to Permitting and the public.
* During the demonstration period properties in overlay B cannot be consolidate to create a winery III.
* Must be consistent with general health, safety and welfare, and not violate state or federal law.
* Projects can apply for approval under Demonstration project B for 3 years from effective date of the ordinance.
* Annually for 4 years, Executive prepares preliminary evaluations that includes: applications submitted; comments from neighbors, including code complaints; comments from neighboring cities and community service areas; comments from project applicants; comments from customers; description of known interactions between demonstration projects and nearby agricultural users and lands; inventory of remaining parcels available for use under the demonstration project; and known recommended could changes.
* Final evaluation starts after 5 years of the demonstration project. Includes a draft and final report and proposed ordinance, public comment period
* Final evaluation includes items in preliminary evaluations, and evaluation of: water use; parking requirements; outreach to and evaluation of projects approved under the demonstration project; minimum requirements for a temporary use permit (triggers), industry standard event versus what is not, and what should require a TUP required; permit review timelines; stormwater and surface water impacts; and recommended permanent code changes or further demonstration project requirements.
 |
| 15 | $100 for first violation, $500 for subsequent violations | Modifies citation penalty:Adds specific citations for WBD I, II, II and remote tasting rooms: $500 for first violation, and $1,000 for subsequent violations  | Modifies citation penalty:Adds specific citations for WBD I, II, II and remote tasting rooms: $500 for first violation, and $1,000 for subsequent violations.  |
| 15.5 | N/A | Study requirements – not included in Executive’s proposal | Add a study requirement – at the end of the 5 years, in conjunction with the studies done for the demonstration projects.* Analysis of effectiveness of citation and civil fine structure in 23.32.010.
* Analysis of impact urban uses within UGA have on rural character of adjacent rural areas outside the UGA and provide recommendations to reduce impact of those urban uses.
* Analysis of product content requirement (60% onsite, Puget Sound Counties, or ag accessory use).
* Analysis of effectiveness of TUP triggers in KCC 21A.32.100.
* Analysis of WBD I as interim use in A zone.
 |
| 16 | See below | Modifies the Permitted Land Use tables:Adds WBD I, WBD II, and WBD III to the permitted use table and permits them in multiple zones, either as permitted outright with development conditions or with a conditional use permit with development conditions in several zones.Modifies development conditions for WBD facilities related to minimum lot size, floor area, parking area, setbacks, product content, location of facilities on farmland, tasting hours, site access, business license, events, connection to water supply, growing requirements, and employee maximums. | See separate tables on following pages for changes to this table.Interim Use Approval:* Must be applied for within 5 years of effective date of this ordinance
* Good for one year, with up to 4 yearlong renewals (good for a total of 5 years) like for TUP
* Use must cease once interim use approval is expired
* Subject to same criteria as the TUP
* Fee same as TUP
* Process as a Type II permit.
* Application requirements set by Title 20
 |

**Manufacturing Table - Agriculture Zones – Production Facilities**

**Note: if the LSRRB Direction cell is blank, then the Executive’s transmittal is carried forward**

| **Issue #** | **Condition** | **Existing Code** | **Executive Transmitted** | **As Adopted by LSRRB** | **Executive Transmitted** | **As Adopted by LSRRB** | **Executive Transmitted** | **As Adopted by LSRRB** |
| --- | --- | --- | --- | --- | --- | --- | --- | --- |
|  |  |  |  | **WBD I** | **WBD I (DC#19 in Residential table)** | **WBD II** **permitted (DC#3)****conditional (DC#3)** |  | **WBD III (DC#12)** |  |
| **17** | **Type of Permit** | Permitted – as an accessory to agricultural use | Conditional Use | Not permitted | Allow in A zones as a residential accessory use, accessory to a primary ag use, and for an interim use period of up to 5 years (1 year plus 4 renewals)Must apply within 5 years of ordinance adoption | Permitted, accessory to agricultural use | Use is conditional if setbacks to RA and residential zones are reduced to 25 feet | Conditional Use |  |
| **18** | **Min. Lot Size** | None | 4.5 acres when floor area is less than 6,000 sf Except if floor area is over 6,000 sf, the minimum lot size is 10 acres and a minimum 2.5 acres must be used to grow products | n/a |  | 2.5 acres  |  | 4.5 acres Except if floor area is over 6,000 square feet, the minimum lot size is 10 acres |  |
| **19** | **Max. Building Size** | 3,500 sf, except historic buildings | Maximum floor area 8,000 sf; additional 8,000 sf for underground storageOn Vashon-Maury Island, maximum floor area 6,000 sf, including underground storage | n/a | 1,500 sfDecks that are not occupied and not open to the public are excluded from the calculation for aggregated floor area. | 3,500 sf (historic buildings maximum is 5,000 sf) | Add decks that are not occupied and not open to the public are excluded from the calculation for aggregated floor area. | Maximum floor area 8,000 sf; additional 8,000 sf for underground storage | Add decks that are not occupied and not open to the public are excluded from the calculation for aggregated floor area. |
| **20** | **Tastings** | Tasting of products produced on-site, and no extra floor area allowed for tasting | Tasting of products produced on-site, and no extra floor area allowed for tasting | n/a | No tasting allowedAllow on-site sales of items produced on-site and incidental items. | Tasting of products produced on-site, and no extra floor area allowed for tasting Hours for on-site tasting: Mon-Th: 11am – 7pmF-Sun: 11am – 9 pm |  | Tasting of products produced on-site, and no extra floor area allowed for tasting Hours for on-site tasting:Mon-Th: 11am – 7pmF-Sun: 11am – 9 pm |  |
| **22** | **Water** | Not specified | Meet requirements for water and wastewater; water meters required for use of wells | n/a | Not specified | Not specified |  | Must connect to existing Group A water system, or existing Group B water system if Group A water system not available |  |
| **23** | **Access** | Not specified | Not specified | n/a | Direct access from an arterial | Direct access from an arterial |  | Direct access from an arterial |  |
| **24** | **Product Content** | 60% of product content required to be grown in Puget Sound counties | Limited to processing of agricultural products and 60 percent of the products must be from Puget Sound counties | n/a | 60% of product to be processed must be grown in Puget Sound Counties.  | 60% of product to be processed must be grown on site.  |  | 60% of product to be processed must be grown on site.  |  |
| **25** | **Production/ Facility Location** | Not specified | Not specified | n/a | RequiredNon-agricultural facility uses must be on portion of the property unsuitable for agricultural production purposes.Require production to include two or more of the stages of production: crushing, fermentation, barrel or tank aging, or finishing | RequiredNon-agricultural facility uses must be on portion of the property unsuitable for agricultural production purposes. | Add requirement for production to include two or more of the stages of production: crushing, fermentation, barrel or tank aging, or finishing | RequiredNon-agricultural facility uses must be on portion of the property unsuitable for agricultural production purposes. | Add requirement for production to include two or more of the stages of production: crushing, fermentation, barrel or tank aging, or finishing |
| **26** | **Parking** | .9 per 1,000 square feet, plus 1 per 50 square feet of tasting area | .9 per 1,000 square feet, plus 1 per 50 square feet of tasting areaParking maximum 150% of minimum requirement | n/a | One stall for non-resident employeeParking for customers: minimum 1, plus 1:1,000sf of area dedicated to WBD facility uses, with a maximum of 150% of the minimum required.Add provision for grandfathering for existing parking (permits still required) | 0.9 per 1,000 square feet, plus 1 per 300 square feet of tasting/retail areaLimited to 150% of minimum required | Add provision for grandfathering for existing parking (permits still required) | Not specified | 0.9 per 1,000 square feet, plus 1 per 300 square feet of tasting/retail areaMaximum parking determined through CUP process, tasting and retail areas should be limited to 1:50sfAdd provision for grandfathering for existing parking (permits still required) |
| **27** | **Setbacks** | 75 feet from RA and R zones, except historic buildings; 5 or 10 feet from all other zones. | 75 feet from RA and R zones, except historic buildings; 5 or 10 feet from all other zones. | n/a | 75 feet from RA and R zones, except historic buildings; 5 or 10 feet from all other zones. Includes parking areas. Setbacks only apply to interior lot lines. | 75 feet from RA and R zones, except historic buildings; 5 or 10 feet from all other zones. Includes parking areas.  | C: Allow the setback to be modified through a CUP. Require screening and other mitigation to reduce it to 25’Setbacks only apply to interior lot lines. | 75 feet from RA and R zones, except historic buildings; 5 or 10 feet from all other zones. Includes parking areas. | Allow the setback to be modified through a CUP. Require screening and other mitigation to reduce it to 25’Setbacks only apply to interior lot lines. |

**Manufacturing Table – Rural Area Zones – Production Facilities**

**Note: if the LSRRB Direction cell is blank, then the Executive’s transmittal is carried forward**

| **Issue #** | **Issue/Condition** | **Existing Code** | **Existing Code** | **Executive Transmitted** | **As Adopted by LSRRB** | **Executive Transmitted** | **As Adopted by LSRRB** | **Executive Transmitted** | **As Adopted by LSRRB** |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
|  |  |  |  | **WBD I** | **WBD I (DC#17 in Residential table)** | **WBD II (DC#3 and DC#30)** |  | **WBD III (DC#12)** |  |
| **29** | **Type of Permit** | Permitted | Conditional Use | Permitted – only one nonresident employee allowed | Move WBD I to a residential accessory use. Allow in RA and A zones.Use is conditional if setbacks to RA and residential zones are reduced to 25 feet | PermittedConditional Use |  | Conditional Use |  |
| **30** | **Min. Lot Size** | 4.5 acres | 4.5 acres Except if floor area is over 6,000 sf, the minimum lot size is 10 acres and a minimum 2.5 acres must be used to grow products | None |  | P and C: 2.5 acres  |  | 4.5 acres Except if floor area is over 6,000 square feet, the minimum lot size is 10 acres |  |
| **31** | **Max. Building Size** | 3,500 sf, except historic buildings | Maximum floor area 8,000 sf; additional 8,000 sf for underground storageOn Vashon-Maury Island, maximum floor area 6,000 sf, including underground storage | 1,500 sf |  | P and C: 3,500 sf (historic buildings maximum is 5,000 sf) | Add decks that are not occupied and not open to the public are excluded from the calculation for aggregated floor area. | Maximum floor area 8,000 sf; additional 8,000 sf for underground storage | Add decks that not occupied and are not open to the public are excluded from the calculation for aggregated floor area. |
| **32** | **Tastings** | Tasting of products produced on-site, and no extra floor area allowed for tasting | Tasting of products produced on-site, and no extra floor area allowed for tasting | Not allowed | Sammamish Valley: No tastings. Allow on-site sales of items produced on-site and incidental items.Other areas: Tastings allowed by appointment only. Tastings must occur within these hours: Mon-Th: 11am – 7pmF-Sun: 11am – 9 pmAllow on-site sales of items produced on-site and incidental items. | P and C: Tasting of products produced on-site, and no extra floor area allowed for tasting Hours for on-site tasting: Mon-Th: 11am – 7pmF-Sun: 11am – 9 pm |  | Tasting of products produced on-site, and no extra floor area allowed for tasting Hours for on-site tasting: Mon-Th: 11am – 7pmF-Sun: 11am – 9 pm |  |
| **34** | **Water** | Not specified | Meet requirements for water and wastewater; water meters required for use of wells | Not specified |  | Not specified |  | Must connect to existing Group A water system, or existing Group B water system if Group A water system not available |  |
| **35** | **Access** | Not specified | Not specified | Not specified |  | P: Direct access from an arterialC: Direct access from public roadway.  |  | Direct access from an arterial |  |
| **36** | **Product Content** | 60% of product content required to be grown in Puget Sound counties | Limited to processing of agricultural products and 60% percent of the products must be from Puget Sound counties | None |  | None |  | None |  |
| **37** | **Production/ Facility Location** | Not specified | Not specified | Required | Require production to include two or more of the stages of production: crushing, fermentation, barrel or tank aging, or finishing | Required | Require production to include two or more of the stages of production: crushing, fermentation, barrel or tank aging, or finishing | Required | Require production to include two or more of the stages of production: crushing, fermentation, barrel or tank aging, or finishing |
| **38** | **Parking** | .9 per 1,000 square feet, plus 1 per 50 square feet of tasting area | .9 per 1,000 square feet, plus 1 per 50 square feet of tasting areaParking maximum 150% of minimum requirement | One parking stall allowed for nonresident employee | Add parking for customers: minimum 1, plus 1:1,000sf of area dedicated to WBD facility uses, with a maximum of 150% of the minimum required.Add provision for grandfathering for existing parking (permits still required) | 0.9 per 1,000 square feet, plus 1 per 300 square feet of tasting areaP/C: Limited to 150% of minimum required | 0.9 per 1,000 square feet, plus 1 per 300 square feet of tasting/retail areaTasting/retail limited to 1 per 50 square feet of tasting area (and 150% max is removed)Add provision for grandfathering for existing parking (permits still required) | Not specified  | 0.9 per 1,000 square feet, plus 1 per 300 square feet of tasting/retail areaMax parking set by CUP, but tasting/retail should be limited to 1 per 50 square feet of tasting areaAdd provision for grandfathering for existing parking (permits still required) |
| **39** | **Setbacks** | 75 feet from RA and R zones, except historic buildings; 5 or 10 feet from all other zones. | 75 feet from RA and R zones, except historic buildings; 5 or 10 feet from all other zones. | 75 feet from RA and R zones, except historic buildings; 5 or 10 feet from all other zones. Includes parking areas. | Allow the setback to be modified through a CUP. Require screening and other mitigation to reduce it to 25’Setbacks only apply to interior lot lines. | P and C: 75 feet from RA and R zones, except historic buildings; 5 or 10 feet from all other zones. Includes parking areas. | Allow the setback to be modified through a CUP. Require screening and other mitigation to reduce it to 25’Setbacks only apply to interior lot lines. | 75 feet from RA and R zones, except historic buildings; 5 or 10 feet from all other zones. Includes parking areas. | Allow the setback to be modified through a CUP. Require screening and other mitigation to reduce it to 25’Setbacks only apply to interior lot lines. |

**Manufacturing Table – Urban Reserve Zone – Production Facilities**

| **Issue #** | **Issue/Condition** | **Existing Code** | **Executive Transmitted** | **As Adopted by LSRRB** |
| --- | --- | --- | --- | --- |
| **41** |  |  |  | **WBD I (DC#30)** | **WBD II (DC#3)** | **WBD III (DC#12)** |  |
|  | **Type of Permit** | Permitted | Conditional Use – No separate authorization for a CUP in UR zone | Permitted – only one nonresident employee allowed | Permitted | Conditional Use | Remove allowance for WBD in the UR zone. These facilities would not be permitted in the UR zone. Don’t want to bind the Cities to these regulations, want to learn from the pilot first, and each UR zone is unique (one-size regulations may not work). |
|  | **Min. Lot Size** | 4.5 acres |  | None | 2.5 acres  | 4.5 acres Except if floor area is over 6,000 square feet, the minimum lot size is 10 acres |  |
|  | **Max. Building Size** | 3,500 sf, except historic buildings |  | 1,500 sf | 3,500 sf (historic buildings maximum is 5,000 sf) | Maximum floor area 8,000 sf; additional 8,000 sf for underground storage |  |
|  | **Tastings** | Tasting of products produced on-site, and no extra floor area allowed for tasting |  | Not allowed | Tasting of products produced on-site, and no extra floor area allowed for tasting Hours for on-site tasting: Mon-Th: 11am – 7pmF-Sun: 11am – 9 pm | Tasting of products produced on-site, and no extra floor area allowed for tasting Hours for on-site tasting: Mon-Th: 11am – 7pmF-Sun: 11am – 9 pm |  |
|  | **Water** | Not specified |  | Not specified | Not specified | Must connect to existing Group A water system, or existing Group B water system if Group A water system not available |  |
|  | **Access** | Not specified |  | Not specified | Direct access from an arterial | Direct access from an arterial |  |
|  | **Product Content** | 60% of product content required to be grown in Puget Sound counties |  | None | None | None |  |
|  | **Production/ Facility Location** | Not specified |  | Required | Required | Required |  |
|  | **Parking** | .9 per 1,000 square feet, plus 1 per 50 square feet of tasting area |  | One parking stall allowed for nonresident employee | 0.9 per 1,000 square feet, plus 1 per 300 square feet of tasting areaLimited to 150% of minimum required | Not specified |  |
|  | **Setbacks** | 75 feet from RA and R zones, except historic buildings; 5 or 10 feet from all other zones. |  | 75 feet from RA and R zones, except historic buildings; 5 or 10 feet from all other zones. Includes parking areas. | 75 feet from RA and R zones, except historic buildings; 5 or 10 feet from all other zones. Includes parking areas. | 75 feet from RA and R zones, except historic buildings; 5 or 10 feet from all other zones. Includes parking areas. |  |

**Manufacturing Table – Commercial and Industrial Zones – Production Facilities**

**Note: if the LSRRB Direction cell is blank, then the Executive’s transmittal is carried forward**

| **Issue #** | **Issue/Condition** | **Existing Code** | **Existing Code** | **Executive Transmitted** | **As Adopted by LSRRB** | **Executive Transmitted** | **As Adopted by LSRRB** |
| --- | --- | --- | --- | --- | --- | --- | --- |
|  |  | **NB and CB** | **RB and I** | **NB and CB (DC#17 and DC#29)** |  | **RB (DC#29) and I (DC#31)** |  |
| **42** | **Type of Permit** | Permitted | Permitted  | WBD I – not permittedWBD II – permitted and conditional use (DC#17)WBD III – conditional use (DC#29) |  | WBD I – not permittedWBD II – permitted and conditional useWBD III – conditional use  | In I zone, limit to breweries and distilleries. No wineries or remote tasting rooms. |
| **43** | **Min. Lot Size** | None | None | None |  | None |  |
| **44** | **Max. Building Size** | 3,500 sf, except historic buildings | None | WBD II – 3,500 sf, except historic buildings are 5,000 sf | Decks that are not occupied and not open to the public are excluded from the calculation for aggregated floor area. | None |  |
| **45** | **Tastings** | Tasting of products produced on-site, and no extra floor area allowed for tasting | Not specified | WBD II – Tasting of products produced on-site, and no extra floor area allowed for tasting | Add tasting allowance to WBD III for consistency.  | Not specified | Add tasting allowance to II and III for consistency. Prohibit remote tasting rooms in I zone (tasting with production okay)Add a limitation on tasting size in the I zone to 1,500sf. |
| **47** | **Water** | None | None | None |  | None |  |
| **48** | **Access** | None | None | None |  | None |  |
| **49** | **Product Content** | None | None | None |  | None |  |
| **50** | **Production/Facility Location** | Not specified | Not specified | Not specified |  | Not specified |  |
| **51** | **Parking** | 0.9 per 1,000 square feet, plus 1 per 50 square feet of tasting area | 0.9 per 1,000 square feet, plus 1 per 50 square feet of tasting area | WBD II – 0.9 per 1,000 square feet, plus 1 per 300 square feet of tasting areaWBD III – not specified | WBD II and III: 0.9 per 1,000 square feet, plus 1 per 300 square feet of tasting/retail areaTasting/retail limited to 1 per 50 square feet of tasting and retail area (For WBD III: maximum parking set by CUP, tasting/retail should be limited to 1 per 50 square feet of tasting area) | WBD II – 0.9 per 1,000 square feet, plus 1 per 300 square feet of tasting areaWBD III – not specified | WBD II and III: 0.9 per 1,000 square feet, plus 1 per 300 square feet of tasting/retail areaTasting/retail limited to 1 per 50 square feet of tasting area (When max parking set by CUP, tasting/retail should be limited to 1 per 50 square feet of tasting area) |
| **52** | **Setbacks** | 75 feet from RA and R zones, except historic buildings; 5 or 10 feet from all other zones. | 5 or 10 feet  | WBD II – 75 feet from RA and R zones, except historic buildings; 5 or 10 feet from all other zones. Includes parking areas.WBD III – 5 or 10 feet | WBD II and III: Require 75’, but allow the setback to be modified through a CUP. Require screening and other mitigation to reduce it to 25’Setbacks only apply to interior lot lines. | RB zone: 5 or 10 feetI zone: 5 or 10 feet | For WBD II and III: Require 75’, but allow the setback to be modified through a CUP. Require screening and other mitigation to reduce it to 25’.Setbacks only apply to interior lot lines. |

**Retail Table – Commercial Zones – Remote Tasting Rooms Countywide**

| **Issue #** | **Issue/Condition** | **Existing Code** | **Executive Transmitted** | **As Adopted by LSRRB** |
| --- | --- | --- | --- | --- |
|  |  |  | **CB and RB**  | **CB and RB**  |
| **54** | **Type of Permit** | N/A – not a recognized use in the permitted use tables | Not proposed by Executive’s transmittal | Permitted in CB and RB outright. Also permitted within the demonstration project areas subject to the requirements in 21A.55. |
| **55** | **Min. Lot Size** |  |  | None |
| **56** | **Max. Building Size** |  |  | None |
| **57** | **Tastings** |  |  | Allowed |
| **58** | **Events** |  |  | Subject to standard TUP requirements (60 days per/year, maximum guests determined through review process) |
| **59** | **Water** |  |  | Not specified |
| **60** | **Access** |  |  | Not specified |
| **61** | **Product Content** |  |  | None |
| **62** | **Production/Facility Location** |  |  | Not required |
| **63** | **Parking** |  |  | Add this use to table, require 1 per 300sf of tasting/retail area. Tasting/retail limited to 1 per 50 square feet of tasting area  |
| **64** | **Setbacks** |  |  | Specified by underlying zoning |

**Demonstration Projects – Remote Tasting Room Overlay A and Special Events Overlay B**

**Note: if the LSRRB Direction cell is blank, then the Executive’s transmittal is carried forward**

| **Issue #** |  | **Executive Transmitted****Remote Tasting Room Overlay A** | **As Adopted by LSRRB** | **Executive Transmitted****Special Events Overlay B** | **As Adopted by LSRRB** |
| --- | --- | --- | --- | --- | --- |
| **82** | **Use** | Allows a remote tasting roomOne or more WBD I, II, III allowed to operate |  | On-site weddings and similar uses with a WBD III | Special events normally permitted through the Temporary Use Permit process |
| **83** | **Type of Permit** | Permitted – Type 1 land use permit |  | Conditional Use | Consolidate review of TUP and CUP for WBD IIIApplicants do not pay for TUP under demonstration project |
| **84** | **Areas allowed** | Sammamish Valley areaVashon Rural Town | Extend Sammamish Valley north from Woodinville City limits (up to just north of Tolt Pipeline)Vashon CB zoning, not entire Rural TownAdd CB zoning in Fall City Rural Town | Sammamish Valley area |  |
| **85** | **Min. Lot Size** | Specified by underlying zoning |  | Specified by underlying zoning |  |
| **86** | **Max. Building Size** | 1,000 sf for tasting and retail only500 sf outdoors |  | Specified by underlying zoning |  |
| **87** | **Tastings** | Tasting hours: Mon-Th: 11am – 7pmF-Sun: 11am – 9 pm |  | Specified by underlying zoning |  |
| **88** | **Sales** | Incidental retail sales of products related to tasting allowed |  | Specified by underlying zoning |  |
| **89** | **Events** | Not allowed | 2/year. Max 50 people. No TUP required. | No specific limit – conditions set with CUP w/ annual monitoring of impacts | 60 maximum per year |
| **90** | **Water** | Not specified |  | Specified by underlying zoning |  |
| **91** | **Access** | Direct access from an arterial | Not specified | Specified by underlying zoning |  |
| **92** | **Product Content** | None |  | Specified by underlying zoning |  |
| **93** | **Production** | Not allowed | Not specified | Specified by underlying zoning |  |
| **94** | **Parking** | 1 space per 300 square feet of public tasting and retail areaLimited to 150% of minimum required | 1 per 300 square feet of tasting/retail areaTasting/retail limited to 1 per 50 square feet of tasting area | Specified by underlying zoning |  |
| **95** | **Setbacks** | Not specified |  | Specified by underlying zoning |  |