

CITY OF HAYWARD

Hayward City Hall
777 B Street
Hayward, CA 94541
www.Hayward-CA.gov



CITY OF
HAYWARD
HEART OF THE BAY

Agenda

Thursday, October 11, 2018

7:00 PM

Council Chambers

Planning Commission

MEMBERS OF THE AUDIENCE WISHING TO ADDRESS THE PLANNING COMMISSION

Obtain a speaker's identification card, fill in the requested information, and give the card to the Commission Secretary. The Secretary will give the card to the Commission Chair who will call on you when the item in which you are interested is being considered. When your name is called, walk to the rostrum, state your name and address for the record and proceed with your comments. The Chair may, at the beginning of the hearing, limit testimony to three (3) minutes per individual and five (5) minutes per an individual representing a group of citizens for organization. Speakers are expected to honor the allotted time.

CALL TO ORDER Pledge of Allegiance**ROLL CALL****ELECTION OF OFFICERS****PUBLIC COMMENTS**

The PUBLIC COMMENTS section provides an opportunity to address the Planning Commission on items not listed on the agenda. The Commission welcomes your comments and requests that speakers present their remarks in a respectful manner, within established time limits and focus on issues which directly affect the City or are within the jurisdiction of the City. As the Commission is prohibited by State law from discussing items not listed on the agenda, your item will be taken under consideration and may be referred to staff for further action.

ACTION ITEMS

The Commission will permit comment as each item is called for Public Hearing. Please submit a speaker card to the Secretary if you wish to speak on a public hearing item.

PUBLIC HEARING

For agenda item No. 1, this item is continued to a date certain of November 8, 2018.

For agenda items No. 2 and No. 3, the decision of the Planning Commission is final unless appealed. The appeal period is 10 days from the date of the decision. If appealed, a public hearing will be scheduled before the City Council for final decision.

1. [PH 18-077](#) Appeal of Denial of a Proposed Temporary Concrete Recycling Facility at 24701 Clawiter Road (APN: 439-0020-002-03)
Kimberly Douglas for Bay Area Concrete Recycling, LLC.
(Applicant)/S & A Investment Holdings (Owner) Requiring an Administrative Use Permit Application 201801996. (Continued to November 8, 2018)

2. [PH 18-075](#) Proposal to Establish a Commercial Amusement Facility with Ancillary Beer and Wine Sales Located at 545 Southland Mall (APNs 442-0010-004-19 & 442-0010-004-20) by Round One Entertainment (Applicant) on Behalf of Southland Mall LP, (Owner) Requiring Approval of Conditional Use Permit Application No. 201803296.

Attachments: [Attachment I Staff Report](#)
[Attachment II Findings](#)
[Attachment III Conditions of Approval](#)
[Attachment IV Project Plans](#)
[Attachment V Business and Security Plan](#)
[Attachment VI Traffic Study](#)

3. [PH 18-074](#) Proposed Cannabis Manufacturing (Level 1) Use Located at 2363 Tripaldi Way, Assessor Parcel No. 463-0093-001-03 By Stoned Age Edibles (Applicant); Ching Lee (Property Owners), Requiring Approval of Conditional Use Permit Application No. 201803933

Attachments: [Attachment I Staff Report](#)
[Attachment II Findings](#)
[Attachment III Conditions of Approval](#)
[Attachment IV Project Plans](#)
[Attachment V Business Plan](#)

COMMISSION REPORTS

Oral Report on Planning and Zoning Matters

Commissioners' Announcements, Referrals

ADJOURNMENT

NEXT MEETING, THURSDAY, OCTOBER 25, 2018, 7:00PM

PLEASE TAKE NOTICE

That if you file a lawsuit challenging any final decision on any public hearing item listed in this agenda, the issues in the lawsuit may be limited to the issues which were raised at the City's public hearing or presented in writing to the City Clerk at or before the public hearing.

PLEASE TAKE FURTHER NOTICE

That the City Council has adopted Resolution No. 87-181 C.S., which imposes the 90 day deadline set forth in Code of Civil Procedure section 1094.6 for filing of any lawsuit challenging final action on an agenda item which is subject to Code of Civil Procedure section 1094.5.

****Materials related to an item on this agenda submitted to the Planning Commission after distribution of the agenda packet are available for public inspection in the Permit Center, first floor at the above address. Copies of staff reports for agenda items are available from the Commission Secretary and on the City's website the Friday before the meeting.****

Assistance will be provided to those requiring accommodations for disabilities in compliance with the Americans with Disabilities Act of 1990. Interested persons must request the accommodation at least 48 hours in advance of the meeting by contacting the City Clerk at (510) 583-4400 or TDD (510) 247-3340.



CITY OF HAYWARD

Hayward City Hall
777 B Street
Hayward, CA 94541
www.Hayward-CA.gov

File #: PH 18-077



CITY OF HAYWARD

Hayward City Hall
777 B Street
Hayward, CA 94541
www.Hayward-CA.gov

File #: PH 18-075

DATE: October 11, 2018

TO: Planning Commission

FROM: Planning Manager

SUBJECT

Proposal to Establish a Commercial Amusement Facility with Ancillary Beer and Wine Sales Located at 545 Southland Mall (APNs 442-0010-004-19 & 442-0010-004-20) by Round One Entertainment (Applicant) on Behalf of Southland Mall LP, (Owner) Requiring Approval of Conditional Use Permit Application No. 201803296.

RECOMMENDATION

That the Planning Commission approve the Conditional Use Permit application for the proposed Round One Commercial Amusement Facility, based on the analysis set forth in this report and the required Findings (Attachment II) and subject to the Conditions of Approval (Attachment III).

ATTACHMENTS

Attachment I	Staff Report
Attachment II	Findings
Attachment III	Conditions of Approval
Attachment IV	Project Plans
Attachment V	Business and Security Plan
Attachment VI	Traffic Study

SUBJECT

Proposal to Establish a Commercial Amusement Facility with Ancillary Beer and Wine Sales Located at 545 Southland Mall (APNs 442-0010-004-19 & 442-0010-004-20) by Round One Entertainment (Applicant) on Behalf of Southland Mall LP, (Owner) Requiring Approval of Conditional Use Permit Application No. 201803296.

RECOMMENDATION

That the Planning Commission approve the Conditional Use Permit application for the proposed Round One Commercial Amusement Facility, based on the analysis set forth in this report and the required Findings (Attachment II) and subject to the Conditions of Approval (Attachment III).

SUMMARY

Round One Entertainment is requesting approval of a Conditional Use Permit to occupy an existing, vacant 45,506 square-foot tenant space located at Southland Mall for a new commercial amusement facility with ancillary beer and wine sales. The proposed facility will include a bar serving beer and wine, a dining area, arcade games, bowling lanes, karaoke rooms, and billiard tables. The project will also include exterior and interior tenant improvements including updating the façade, retrofitting the interior for compliance with the Americans with Disabilities Act (ADA), and complying with current California Building Code requirements for energy efficiency.

BACKGROUND

The tenant space is located on the second floor of Southland Mall, above Dick's Sporting Goods. The first and second floors were previously occupied by a Kohl's department store, which opened in 2009 and closed in 2015. Dick's Sporting Goods leased the first floor in 2016 but the second floor has largely remained vacant since then. Round One submitted the subject application on June 26, 2018 to occupy the entire second floor area.

Round One currently has 21 locations throughout the US and six locations in California. The nearest facilities are in San Jose and Concord. Round One is looking to add three more locations in the Bay Area including the proposed facility at Southland Mall. All locations offer multiple entertainment and recreational amenities in one location to provide a fun, family-oriented environment.

Public Outreach. On July 2, 2018, a Notice of Receipt of Application was sent to all property owners and interested stakeholders within 300 feet of the subject property. On September 14, 2018, a Notice of Public Hearing was sent to all property owners and interested stakeholders within 300 feet of the subject property and published in the Daily Review newspaper. To date, the City has not received any public comments regarding the project.

PROJECT DESCRIPTION

Existing Conditions. The 45,506 square-foot tenant space is located in Southland Mall on the second floor above Dick's Sporting Goods. All of Southland Mall is zoned CBB20 (Central Business – 20,000 Square Feet Minimum Lot Size) District and designated Retail and Office Commercial (ROC) in the *Hayward 2040 General Plan*. Southland Mall, which was incrementally developed between the 1950's and 1970's, includes approximately 1.3 million square feet of regional retail space on an approximately 87-acre site. In addition to the main building, Southland Mall includes scattered pad buildings and parcels under various ownership that were developed with a mix of retail, service, and other commercial uses.

Southland Mall is located within the Southgate neighborhood, which is characterized by single-family residential development and commercial shopping centers. The subject tenant space, which is part of the main mall building, is surrounded by commercial retail and service land uses, smaller retail businesses, restaurants, offices, banks, and health clubs. The project location is also within proximity to the Hayward Executive Airport.

The subject tenant space has vehicular access from Southland Drive, La Playa Drive, and Hesperian Boulevard through internal drive aisles within the Southland Mall complex. Currently, visitors can access the tenant space directly from the exterior through the entrance to Dick's Sporting Goods or internally through the main mall building.

Proposed Project. Round One Entertainment is proposing to occupy an existing, vacant 45,506 square-foot tenant space located in Southland Mall on the second floor above Dick's Sporting Goods to operate a new commercial amusement facility with ancillary beer and wine sales. The proposed facility will offer over 200 arcade games occupying approximately 8,900 square feet of floor area and a redemption store for patrons to exchange tickets won from playing games for prizes. The facility will also offer eight bowling lanes, four billiard tables, two private party rooms with karaoke machines, and a dining area with a kitchen and bar. The kitchen will offer snacks, entrees, and beverages such as chicken wings, pizzas, burgers, and soda. Patrons will be able to enjoy food and drinks while watching the latest sporting events on TV monitors nearby.

The bar will offer beer and wine for on-site consumption but no distilled spirits or liquor, which would require a Type 41 alcohol license from the California Department of Alcoholic Beverage Control (ABC) following issuance of a Conditional Use Permit. ABC defines the Type 41 alcohol license and associated privileges as the following:

“On Sale Beer and Wine (Eating Place) – Authorizes the sale of beer and wine for consumption on or off the premises where sold. Distilled spirits may not be on the premises (except brandy, rum, or liqueurs for use solely for cooking purposes). Must operate and maintain the licensed premises as a bona fide eating place. Must maintain suitable kitchen facilities and must make actual and substantial sales of meals for consumption on the premises. Minors are allowed on the premises.”

The proposed hours of operation are from 10:00 a.m. to 1:30 a.m. every day of the week but alcohol will only be served until 1:00 a.m. Additionally, guests under 18 years old are not

allowed on the premises after 10:00 p.m. and guests over 18 years old but under 21 years old are not allowed on the premises after midnight without a legal guardian.

The project also proposes improvements to the interior of the existing tenant space to modify the floor plan for the proposed activities and comply with ADA and California Building Code requirements. Exterior improvements include repainting the primary exterior entrance and constructing an exterior stairway on the west building façade to comply with California Building Code access requirements. Any new signage will require a Sign Permit application and must comply with the City's Sign Regulations.¹ A copy of the project plans are included as Attachment IV and a copy of the business and security plan is included as Attachment V.

Security Plan. Round One Entertainment has submitted a detailed security plan, which provides procedures and precautions that will be part of the operations of the business, including on-site security, limited hours of operation for minors with ID checking to verify age, and house rules for maintaining a safe environment for the patrons. In addition to the general security services provided by Southland Mall during general hours of operation, Round One Entertainment will contract a third-party security company, Professional Security Consultants (PSC), to provide supplemental private security services during the evenings. The facility will maintain two to three private security guards on- and off-site during the evenings who will check IDs, monitor patron activities, and patrol entrances to prevent loitering and illicit activity. Furthermore, the third-party security team will be responsible for enforcing the restricted hours of operation for guests under 21 years old. Guests over 21 years old will be given a colored wristband to allow security to clearly differentiate them from guests under 21 years old. The third-party security team will also enforce the house rules prohibiting loitering and/or solicitation, alcoholic beverages within the private party rooms, alcohol purchased off the premises, and other activities that would compromise public safety.

Security infrastructure will also be installed such as proper locks, cameras and video surveillance, motion sensors, and window and door monitoring devices. Additional security measures will be further evaluated by the Police Department prior to any issuance of a cabaret license. The draft conditions of approval further stipulate the additional security requirements that will be enforced and monitored by the Hayward Police Department and Code Enforcement Division.

Traffic Study. A Traffic Study was prepared by Advanced Mobility Group on October 3, 2018 (Attachment VI). The purpose of the Study was to determine whether the proposed facility would have any impacts on traffic operation, vehicle queuing, and on-site circulation and to recommend any improvements, if warranted. The traffic study concluded that there would not be any significant impacts related to intersection levels of service at adjacent signalized intersections.

Sustainability Features. The interior and exterior tenant improvement associated with the proposed project would be reviewed by the Building Division for conformance with State and local requirements related to sustainability (i.e. California Building Code), which require a minimal level of energy efficiency, resource conservation, material recycling, etc.

¹ Sign Regulations, https://library.municode.com/ca/hayward/codes/municipal_code?nodeId=HAYWARD_MUNICIPAL_CODE_CH10PLZOSU_ART7SIRE

POLICY CONTEXT AND CODE COMPLIANCE

Hayward 2040 General Plan. The project site is designated Retail and Office Commercial (ROC)² in the *Hayward 2040 General Plan*. The ROC land use designation generally applies to regional and community shopping centers and professional office developments. Allowed uses include retail, dining, service, and office uses as well as entertainment and recreational uses. The proposed use is consistent with the *Hayward 2040 General Plan* in that it is an entertainment and recreational use, which is allowed by the ROC land use designation. The project will also support the following General Plan policies:

- Land Use Policy 5.1 (Mix of Uses and Activities): *The City shall encourage a mix of retail, service, dining, recreation, entertainment, and cultural uses and activities in regional and community centers to meet a range of neighborhood and citywide needs.*
- Land Use Policy 5.5 (Southland Mall): *The City shall support private-sector efforts to improve the economic health and vitality of the Southland Mall, including major redevelopment efforts that transform the property into a regional destination for shopping, dining, and family and youth entertainment and recreation.*
- Economic Development Policy 1.10 (Opportunity Sites): *The City shall promote key retail, office, and manufacturing opportunity sites, as identified in the City's Economic Development Strategic Plan, General Plan, and other specific plans and master plans.*
- Economic Development Policy 1.14 (Hospitality and Entertainment Business Clusters): *The City shall encourage the development of a hospitality and entertainment business cluster within Downtown Hayward and other appropriate locations to improve opportunities for shopping, dining, arts and entertainment, lodging, business conventions, and cultural events.*
- Community Safety Policy 1.12 (On-Site Security): *The City shall require conditions of approval related to the provision of on-site security and safety measures for bars, nightclubs, live entertainment businesses, and related uses. Conditions of approval shall promote a healthy balance of public safety and nightlife vibrancy, and may include surveillance cameras, crowd management practices, and on-site security staff.*

Economic Development Strategic Plan. The purpose of the City's Economic Development Strategic Plan (EDSP)³ is to promote the City as a business-friendly place. The EDSP identifies Southland Mall as one of the City's key retail areas and catalyst sites, which will provide the most immediate positive results related to the City's business attraction and retention efforts. Furthermore, Goal SR2 (Service and Retail Industry) of the EDSP is to secure new businesses in priority locations that are good for the City. The project would support the EDSP in that it would redevelop a portion of Southland Mall, which is a priority site, and provide an attractive and potentially activating business to an underutilized space and site.

² Retail and Office Commercial (ROC) Land Use Designation, <https://www.hayward2040generalplan.com/land-use/comm>

³ Economic Development Strategic Plan (EDSP), https://www.hayward-ca.gov/sites/default/files/documents/Economic_Development_Strategic_Plan.pdf

Zoning Ordinance. The project site is zoned CBB20 (Central Business – 20,000 Square Feet Minimum Lot Size) District. The CBB20 District allows for commercial amusement facilities with the approval of an Administrative Use Permit. However, Round One is proposing to sell beer and wine for on-site consumption as part of the business operations, which requires a Conditional Use Permit per Section 10-1.2754 of the HMC⁴. Therefore, the project requires a Conditional Use Permit and would be consistent with the City's Zoning Ordinance with the approval of the subject application.

Pursuant to Section 10-1.3205 of the HMC⁵, the purpose of the Conditional Use Permit is to ensure that certain land uses are permitted where there is a community need while ensuring that such uses occur in harmony with the surrounding area. Per Section 10-1.3225 of the HMC⁶, the following Conditional Use Permit findings are required for the project:

- The proposed use is desirable for the public convenience or welfare;
- The proposed use will not impair the character and integrity of the zoning district and surrounding area;
- The proposed use will not be detrimental to the public health, safety, or general welfare; and
- The proposed use is in harmony with applicable City policies and the intent and purpose of the zoning district involved.

Staff believes that the project meets the required Conditional Use Permit findings and has provided a more detailed analysis in Attachment II.

Alcohol Beverage Outlets Ordinance. The purpose of the City's Alcoholic Beverage Outlets regulations⁷ is to provide for the orderly integration of alcohol related uses in a manner that will protect public safety and encourage business growth. As such, a Conditional Use Permit is required for any new alcoholic beverage sales establishment. The Conditional Use Permit process is used as the means to review the impacts of alcoholic beverage outlets on neighboring properties and land uses on a case-by-case basis to prevent overconcentration and the undesirable impacts on the community. To prevent an overconcentration, the HMC mandates that for any area outside of the Downtown Entertainment Area, no new on-sale alcohol-related establishment shall be permitted within a radius of five hundred (500) feet of any other on-sale or off-sale alcohol-related establishment, with the exception of new or existing establishments exempted under Section 10-1.2754 of the HMC, or within five hundred (500) feet of any school, public park, library, playground, recreational center, day care center, or other similarly sensitive use. The proposed location meets these buffer requirements and would not result in an overconcentration as defined in the HMC. If approved, the establishment would be required to comply with the performance standards

⁴ Section 10-1.2754 of the HMC,
https://library.municode.com/ca/hayward/codes/municipal_code?nodeId=HAYWARD_MUNICIPAL_CODE_CH10PLZOSU_ART1ZOOR_S10-1.2750ALBEOU_S10-1.2754COUSPENEALBESAES

⁵ Section 10-1.3205 of the HMC,
https://library.municode.com/ca/hayward/codes/municipal_code?nodeId=HAYWARD_MUNICIPAL_CODE_CH10PLZOSU_ART1ZOOR_S10-1.3200COUSPE_S10-1.3205PU

⁶ Section 10-1.3225 of the HMC,
https://library.municode.com/ca/hayward/codes/municipal_code?nodeId=HAYWARD_MUNICIPAL_CODE_CH10PLZOSU_ART1ZOOR_S10-1.3200COUSPE_S10-1.3225FI

⁷ Alcoholic Beverage Outlets Regulations,
https://library.municode.com/ca/hayward/codes/municipal_code?nodeId=HAYWARD_MUNICIPAL_CODE_CH10PLZOSU_ART1ZOOR_S10-1.2750ALBEOU

listed within the ordinance that include, but are not limited to, providing adequate exterior lighting, discouraging loitering, verifying legal age of patrons, and maintaining their liquor license in good standing with ABC, in addition to the other recommended Conditions of Approval (Attachment III).

Cabaret License. The Cabarets and Dances regulations⁸ establish the requirements for a cabaret license, including the application procedures, criteria for the suspension and revocation of licenses, operating standards, and mandatory security conditions. Round One Entertainment will be required to obtain a cabaret license from the Hayward Police Department to operate any live entertainment activities, including karaoke in private rooms as proposed in the subject application. Additionally, the Police Department and Development Services Department reserve the right to modify, suspend, or revoke the cabaret license if it has been determined that the use is disturbing the peace of persons within the vicinity or it is deleterious to the public peace, morals, health, safety, and general welfare.

Airport Land Use Compatibility Plan. The project site, and most of Southland Mall, is located within Safety Compatibility Zone 2, Inner Approach/Departure Zone, of the Hayward Executive Airport Land Use Compatibility Plan (ALUCP). Although new development is limited within Zone 2, the City's Airport Overlay Zone Ordinance⁹, which was adopted in 2017, allows for infill development within all safety zones if the development will not extend the perimeter of incompatible uses or increase the density and intensity of the uses proposed for development. The intent of this regulation was to allow for redevelopment at Southland Mall as long as it is not more intensive than existing development. The proposed Round One facility will occupy an existing tenant space and be built within the current footprint of Southland Mall. Additionally, the total occupant load of the proposed use and the existing Dick's Sporting Goods would be slightly lower than the occupant load of the old Kohl's department store, which previously occupied both floors of the tenant space. As such, the project is considered an infill development and allowed within Zone 2 per Section 10-6.30¹⁰ of the HMC. Furthermore, the *Hayward 2040 General Plan* was deemed consistent with the ALUCP. The project is consistent with the *Hayward 2040 General Plan* and therefore consistent with the ALUCP.

Strategic Initiatives. The project supports the City's Complete Communities Strategic Initiative. The purpose of this initiative is to create and support services and amenities that provide inclusive and equitable access with the goal of becoming a thriving and promising place to live, work and play for all. The project will provide a safe and fun place for recreation and entertainment at an appropriate location and help Southland Mall become a more attractive regional destination. As such, the project supports the following goals and objectives:

⁸ Cabarets and Dances Regulations,

https://library.municode.com/ca/hayward/codes/municipal_code?nodeId=HAYWARD_MUNICIPAL_CODE.CH6BUPRTR.ART2MIBU.CADA

⁹ Airport Overlay Zone Ordinance,

https://library.municode.com/ca/hayward/codes/municipal_code?nodeId=HAYWARD_MUNICIPAL_CODE.CH10PLZOSU.ART6AIOVZOOR

¹⁰ Section 10-6.30 of the HMC,

https://library.municode.com/ca/hayward/codes/municipal_code?nodeId=HAYWARD_MUNICIPAL_CODE.CH10PLZOSU.ART6AIOVZOOR.S10-6.30AIOVZODESTUShttps://library.municode.com/ca/hayward/codes/municipal_code?nodeId=HAYWARD_MUNICIPAL_CODE.CH10PLZOSU.ART6AIOVZOOR.S10-6.30AIOVZODESTUS

Goal 1: Improve quality of life for residents, business owners, and community members in all Hayward neighborhoods.

- Objective 2: Foster a sense of place and support neighborhood pride.
- Objective 3: Increase collaboration with businesses, non-profits and neighborhood groups on placemaking projects.

STAFF ANALYSIS

Staff believes that the Planning Commission can make the required findings to approve the subject Conditional Use Permit application for a commercial amusement facility with ancillary beer and wine sales as discussed in greater detail in Attachment II. The proposed use is compatible with the surrounding land uses and is appropriate for the site. Additionally, the proposed facility will be operated in a manner that will not be detrimental to public safety.

Land Use Compatibility. As discussed earlier, the project would be consistent with applicable City policies and regulations. Furthermore, the proposed entertainment use would be compatible with the existing land uses of the surrounding area. The subject tenant space, which is part of the main Southland Mall building, is surrounded by various commercial retail and service land uses including department stores, smaller retail businesses, restaurants, offices, banks, and health clubs. The proposed activities would be consistent with the intensity and character of the existing commercial land uses surrounding the site. Additionally, there is ample parking in Southland Mall to accommodate the proposed use and the traffic study prepared by Advanced Mobility Group concluded that the project would not result in any significant traffic impacts to Southland Mall and the surrounding area. Therefore, staff believes the proposed use is suitable at the proposed location.

Public Safety. The proposed alcohol sales will be conducted in a safe manner and not be detrimental to public health and safety. As discussed earlier, the proposed facility will be subject to the City's Alcoholic Beverage Outlet Ordinance and the Department of Alcoholic Beverage Control's (ABC's) regulations, which provide operating and performance standards for establishments that include the sale of alcoholic beverages to minimize nuisances on neighboring properties. Round One Entertainment has also submitted a thorough security plan with various operational policies to foster a safe and inviting environment. Furthermore, violations of any conditions of approval or regulations listed above may result in Code Enforcement action or the revocation of licenses and permits.

Overall, the project would provide a state-of-the-art, unique, and family-friendly commercial amusement facility in a convenient location for families and friends to gather. Although there are currently a few recreational venues in the City, none of these facilities provide multiple entertainment and recreational amenities all in one location. Furthermore, the project would redevelop a currently vacant tenant space and introduce a desirable business to Southland Mall, which has been identified as a key retail area and catalyst site but is currently underutilized. The project would help attract new businesses to the City and Southland Mall and help Southland Mall become a stronger regional destination.

ENVIRONMENTAL REVIEW

The proposed project is categorically exempt from the California Environmental Quality Act (CEQA) pursuant to Section 15301, Class 1 (Existing Facilities) in that the project involves the leasing of an existing tenant space that will create a negligible impact on the environment. Therefore, no environmental review is necessary.

NEXT STEPS

If the Planning Commission approves the Conditional Use Permit application, then a 10-day appeal period will commence from the date of decision. If no appeal is filed, then the decision will be deemed final. If an appeal is filed within the 10-day time frame, then the application will be heard by the City Council for final disposition.

Prepared by: Jay Lee, AICP, Associate Planner

Approved by:



Sara Buizer, AICP, Planning Manager



Laura Simpson, Development Services Director

**CITY OF HAYWARD PLANNING DIVISION
CONDITIONAL USE PERMIT APPLICATION NO. 201803296
ROUND ONE AT 545 SOUTHLAND MALL**

FINDINGS OF APPROVAL

Conditional Use Permit

Pursuant to Section 10-1.3200 of the Hayward Municipal Code (HMC), the Planning Commission may approve a Conditional Use Permit application when all the following findings are met:

- A. **The proposed use is desirable for the public convenience or welfare.**
The proposed use is desirable for the public convenience and welfare in that it would provide a state-of-the-art, unique, and family-friendly commercial amusement facility in a convenient location. Round One Entertainment will provide the latest arcade games from both Japan and the US and high-quality amusement facilities including bowling lanes and billiard tables. The proposed facility will also provide a fun and safe location for families and friends to gather. The facility will include a dining area with TV monitors showing sporting events and private party rooms with karaoke equipment. Furthermore, there are only a few recreational venues in the City such as High Scores Arcade and Chalk It Up in Downtown. Additionally, none of the existing facilities provide multiple entertainment and recreational amenities all in one location. The nearest Dave & Busters locations, which is most similar to the proposed use, are in Milpitas and Daly City. The project would reduce the need for individuals to travel to further locations for recreation and entertainment.

Furthermore, the tenant space Round One Entertainment is proposing to occupy is currently vacant. The project would introduce a desirable and activating business to Southland Mall, which has been identified in the City's Economic Development Strategic Plan (EDSP) as a key retail area and catalyst site but is currently underutilized. The project would redevelop a significant portion of Southland Mall, help attract new businesses to the City and help Southland Mall become a stronger regional destination.

- B. **The proposed use will not impair the character and integrity of the zoning district and surrounding area.**
The proposed use will not impair the character and integrity of the zoning district and surrounding area in that all of Southland Mall is located within the CBB20 (Central Business – 20,000 Square Feet Minimum Lot Size) Zoning District, which allows for concentrations of regional shopping facilities, financial and business services, and amusement or recreation. Southland Mall is located within the Southgate neighborhood, which is characterized by single-family residential development and commercial shopping centers. The subject tenant space, which is part of the main mall building, is surrounded by commercial retail and service uses including department stores, smaller retail businesses, restaurants, offices, banks, and health clubs. The proposed activities would be consistent with the intensity and

character of the existing commercial land uses surrounding the site. Additionally, there is ample parking in Southland Mall to accommodate the proposed use and the traffic study prepared by Advanced Mobility Group concluded that the project would not result in any significant traffic impacts to Southland Mall and the surrounding area.

C. The proposed use will not be detrimental to the public health, safety, or general welfare.

The proposed use will not be detrimental to the public health, safety, or general welfare in that the facility will be subject to the regulations established in the City's Alcoholic Beverage Outlet Ordinance and the Cabarets and Dances Ordinance. The project is subject to the Department of Alcoholic Beverage Control's (ABC's) regulations and other building and public safety codes. The referenced ordinances and regulations contain operating and performance standards for establishments that include the sale of alcoholic beverages or cabaret entertainment to minimize nuisances on neighboring properties. Round One has submitted a thorough business and security plan that establishes operational criteria, including that staff be present during business hours (including security guards), security infrastructure be installed (cameras, motion sensors, etc.), and protocols be established in the event of an incident. Round One will also retain their own security firm that will be vetted by the City's Police Department to ensure that all guards maintain proper certifications and training. Violations of any conditions of approval or any of the ordinances and regulations listed above may result in administrative citations, Code Enforcement action, or the revocation of licenses and permits, including this Conditional Use Permit at the expense of Round One Entertainment.

D. The proposed use is in harmony with applicable City policies and the intent and purpose of the zoning district involved.

The proposed use is in harmony with the applicable City policies and the intent and purpose of the zoning district involved in that the subject site is located within the CBB20 Zoning District and is designated Retail and Office Commercial (ROC) in the *Hayward 2040 General Plan*. The CBB20 District allows for commercial amusement facilities with ancillary beer and wine sales with the approval of a Conditional Use Permit. The proposed use is also consistent with the *Hayward 2040 General Plan* in that it is an entertainment and recreational use, which is allowed by the ROC land use designation. The project will also support the following General Plan policies:

- Land Use Policy 5.1 (Mix of Uses and Activities): *The City shall encourage a mix of retail, service, dining, recreation, entertainment, and cultural uses and activities in regional and community centers to meet a range of neighborhood and citywide needs.*
- Land Use Policy 5.5 (Southland Mall): *The City shall support private-sector efforts to improve the economic health and vitality of the Southland Mall, including major redevelopment efforts that transform the property into a regional destination for shopping, dining, and family and youth entertainment and recreation.*

- Economic Development Policy 1.10 (Opportunity Sites): *The City shall promote key retail, office, and manufacturing opportunity sites, as identified in the City's Economic Development Strategic Plan, General Plan, and other specific plans and master plans.*
- Economic Development Policy 1.14 (Hospitality and Entertainment Business Clusters): *The City shall encourage the development of a hospitality and entertainment business cluster within Downtown Hayward and other appropriate locations to improve opportunities for shopping, dining, arts and entertainment, lodging, business conventions, and cultural events.*
- Community Safety Policy 1.12 (On-Site Security): *The City shall require conditions of approval related to the provision of on-site security and safety measures for bars, nightclubs, live entertainment businesses, and related uses. Conditions of approval shall promote a healthy balance of public safety and nightlife vibrancy, and may include surveillance cameras, crowd management practices, and on-site security staff.*

The project also supports the goals and objectives identified in other citywide strategic policy documents. The EDSP identifies Southland Mall as a key retail area and catalyst site. The project supports the EDSP in that it would redevelop a portion of Southland Mall and provide an attractive and potentially activating business to an underutilized site. The project also supports the City's Complete Communities Strategic Initiative, which establishes goals and objectives to create and support amenities that would improve the quality of life for residents, business owners, and community members.

Furthermore, the project is required to comply with the City's Alcohol Beverage Outlets regulations and Cabarets regulations. The purpose of these regulations is to ensure that businesses engaging in alcohol sales and live entertainment activities are operated in a safe manner. The conditions of approval in Attachment III will help ensure that the proposed facility will comply with these regulations.

Environmental Review

- A. The proposed project is categorically exempt from the California Environmental Quality Act (CEQA) pursuant to Section 15301, Class 1 (Existing Facilities) in that the project involves the leasing of an existing tenant space that will create a negligible impact on the environmental. Therefore, no environmental review is necessary.

**CITY OF HAYWARD PLANNING DIVISION
CONDITIONAL USE PERMIT APPLICATION NO. 201803296
545 SOUTHLAND MALL
DRAFT CONDITIONS OF APPROVAL**

October 11, 2018

Proposal to Establish a Commercial Amusement Facility with Ancillary Beer and Wine Sales Located at 545 Southland Mall (APNs 442-0010-004-19 & 442-0010-004-20) by Applicant: Round One Entertainment on Behalf of Owner: Southland Mall LP, Requiring Approval of Conditional Use Permit Application No. 201803296.

General

1. The proposed commercial amusement facility with ancillary beer and wine sales shall conform to these conditions of approval and the proposed plans and business narrative on file with the Planning Commission dated June 26, 2018 and September 26, 2018 respectively, and stamped "Exhibit A".
2. The permittee shall assume the defense of and shall pay on behalf of and hold harmless the City, its officers, employees, volunteers and agents from and against any or all loss, liability, expense, claim costs, suits and damages of every kind, nature and description directly or indirectly arising from the performance and action of this permit.
3. All outstanding fees owed to the City, including staff time spent processing this application, shall be paid in full prior to issuance of a building permit.
4. Any proposal for alterations to the proposed site plan and/or design, which does not require a variance to any zoning code, must be approved by the Planning Director prior to implementation.
5. A copy of these conditions of approval shall be scanned and included on a separate full-sized sheet(s) within the building permit plan set.
6. A copy of these conditions of approval for the use permit must be kept on the premises of the establishment and posted in a place where it may readily be viewed by the public.
7. This approval shall be void three years after the effective date of approval unless a building permit application with plans matching the approved plans have been submitted and accepted for processing by the Building Official.
8. The applicant shall be required to obtain and maintain a current valid business license in the City of Hayward at all times of operation.

9. If determined to be necessary for the protection of the public peace, safety and general welfare, the City of Hayward may impose additional conditions or restrictions on this permit. Violations of any approved land use conditions or requirements will result in further enforcement action by the Code Enforcement Division. Enforcement includes, but is not limited to, fines, fees/penalties, special assessment, liens, or any other legal remedy required to achieve compliance including the City of Hayward instituting a revocation hearing before the Planning Commission. Violation of any of the conditions of approval of this conditional use permit may constitute grounds for revocation pursuant to the Zoning Ordinance.
10. Prior to final inspection, all pertinent conditions of approval and all other improvements shall be completed to the satisfaction of the Planning Director.
11. All administrative and conditionally permitted uses that cease operation for a period of more than six (6) months shall be deemed to be discontinued, and the use permit establishing said use shall become null and void. Reestablishment of said use shall only be permitted upon obtaining a new use permit to be approved before the Planning Commission.
12. All promotional and/or permanent signage for the establishment shall be required to obtain a sign permit by the Planning Division and Building Division. The proposed signs shall comply with Chapter 10, Article 7 (Sign Regulations) of the Hayward Municipal Code.
13. The permittee shall ensure compliance with all local, County, State, and Federal laws for the ancillary beer and wine sales. The permittee shall maintain compliance with the City's Zoning Ordinance, Alcoholic Beverage Outlet Ordinance, Cabaret and Dances Ordinance, and the Hayward Municipal Code, as applicable.

Building Division

14. Applicant shall apply for all necessary building permits and/or all other related permits from the Building Division. All structures shall be constructed and installed in accordance with the California Building Code, Uniform Mechanical and Plumbing Code, National Electrical Code, and the California Fire Code as adopted by the City of Hayward.
15. The Building Official has determined that an occupant load factor of 15 square feet per person (net) is acceptable for the arcade area and that floor area occupied by arcade games can be deducted from the total floor area of the arcade area for purposes of calculating the occupant load. The applicant shall provide a note on the building permit plans indicating this determination.

Police Department

16. The permittee shall be required to maintain a valid license for the sale of alcoholic beverages from the California Department of Alcoholic Beverage Control (ABC).

Failure to maintain a valid license in good standing shall be grounds for the revocation of this use permit.

17. The occurrence of more than two critical incidents during business hours of the establishment within a one-year period may constitute grounds for revocation of this permit.
 - a. "Critical Incident" is defined as any event in the sole discretion of the Police Chief that results in a crime of violence or large unruly gathering necessitating a police response of five or more police officers. Crimes of violence may include but are not limited to discharge of firearms, robbery, physical assault or assault with a deadly weapon.
 - b. "Premises or its adjoining grounds" will include within the structure of 990 B Street, the sidewalk where queuing for admission occurs, the area to the rear of the building, including any parking lots within 50 feet of the building.Nothing in this condition restricts the authority of the City to seek revocation of this permit for a single incident of extreme severity.
18. If an undue demand is put on police resources, as determined by the Chief of Police, then such determination would be grounds for revocation of the Conditional Use Permit.
19. Commission of a criminal offense by the permittee or any employee of the permittee of which the permitted establishment was the location where the offense was committed or where there is a direct correlation between the permittee's establishment and the criminal offense; and such criminal offense is found to be detrimental to public health, safety, or general welfare shall be independent grounds for revocation of this permit.
20. The business operator shall be responsible to reimburse the City Police Department for calls for service in response to events that are determined to be a demand on police resources as determined by the Chief of Police. Failure to pay costs within 30 days of billing for the Hayward Police Department response to the incident may constitute grounds for revocation of this use permit.
21. All employees and the permittee of the establishment shall work collaboratively with the Hayward Police Department, with the goal of maintaining a safe, secure facility. The permittee and employees will call the Hayward Police Department as needed to work with intoxicated, uncooperative, or disruptive patrons. The Facility Security Plan shall be implemented in response to disruptive incidents and patrons. If the permittee or employee of the facility, including security officers, are not able to resolve issues involving disruptive patrons they shall call the Hayward Police Department and request assistance. Failure to work collaboratively with the Hayward Police Department or to reasonably call for assistance, as needed, may result in revocation of this permit.

22. The permittee and the security staff shall be responsible for implementation of the security plan approved by the Hayward Police Chief and for the maintenance of the peace to ensure order on the property. The permittee shall take all necessary steps to ensure that permittee's patrons and visitors refrain from incidents of violence, intoxication, and/or loud or obnoxious behavior that adversely impact the safety and welfare of patrons in the facility and citizens in the surrounding area and the community.
23. The licensee/permittee shall maintain a fully operational digitally recorded CCTV Security system that covers all points of entry/exit, sales of food/beverages (cash registers), locations of cash/monies storage (Safes/Manager's Office), and overall locations of where alcoholic beverages may be consumed within the property. This system must have remote access (via internet or wireless system) that has real-time viewing capabilities by the permittee/licensee and accessible to the Hayward Police Department. The recording capabilities must be that of a system that can maintain storage of recordings for a minimum of thirty (30) days and be provided to the any peace officer upon request. The applicant shall check the digital video surveillance system daily and keep a daily log to ensure that the digital video surveillance system and remote access is operable.
24. The permittee/licensee shall provide two (2) security guards Monday through Thursday from 9:00 p.m. to 2:00 a.m. and three (3) security guards Friday through Sunday from 7:00 p.m. to 2:00 a.m. Uniformed contract security guards shall be licensed by the State of California and shall be employees of and acting under the direction of a Private Patrol operator duly licensed as such by the State of California. The hours and/or the required number of licensed uniformed security guards may be adjusted at the discretion of the Chief of Police. Said personnel shall carry his/her Guard Card on their person at all times and present it to any Peace Officer upon demand. Said personnel shall be clothed in such a manner as to be readily identifiable as security. No security guards shall be permitted to be armed with live firearms.
25. Interior illumination shall allow the unaided inspection of personal identification by members of the Hayward Police Department while inside premises.
26. No outside and/or promoter sponsored events are allowed on the premise.
27. The owner, manager, and employees shall make appropriate efforts to discourage loitering from the premises including calling the police to ask that they move loiters who refuse to leave. Persons hanging around the exterior of the establishment with no apparent business for more than 10 minutes shall be asked to leave. Signage at the entrances and visible from the outside shall be posted that state "NO LOITERING." These signs shall be no less than 18" x 24" and have 2-inch block lettering.

28. The exterior of the premises, including adjacent public sidewalks and all parking lots under the control of the licensee, shall be illuminated during all hours of darkness during which the premises are open for business in a manner so persons standing in those areas are identifiable by law enforcement personnel. However, the position of such lighting shall not disturb the normal privacy and use of neighboring residences and are subject to approval by the City of Hayward.
29. Hours of the sales of alcohol shall be limited to 10:00 a.m. to 1:00 a.m. daily. The kitchen must be open and food must be available for sale whenever alcohol is served.
30. Minors under 18 years of age shall not be allowed on the premises after 10:00 p.m. Persons 18 years of age and older but under 21 years of age shall not be allowed on the premises after 12:00 a.m. Persons 18 years of age or older but under 21 years of age shall wear white wristbands at all times. Persons 21 years of age and older shall wear colored wristbands at all times. For individuals purchasing beer, their age shall be verified and their wristband stamped when they purchase a beer. Security guards and staff shall make regular rounds (minimum every 30 minutes) to ensure that anybody drinking alcohol has a colored wristband for persons 21 years of age and older. In addition, beer may not be purchased for another individual to drink.
31. No dancing, live bands, or pre-recorded music (DJ's) are permitted without proper permits issued by the City of Hayward.
32. No reduced priced or "Happy Hour" drink specials are permitted.
33. No minimum drink purchase or similar charge or minimum purchase shall be imposed on or required of customers entering the establishment.
34. No sales of pitchers or buckets of beer or alcoholic beverages shall be permitted. Bottle service shall be prohibited.
35. The permittee and all employees engaged in the dispensing of alcoholic beverages shall attend the Department of Alcoholic Beverage Control's LEAD Training prior to opening of the bar. Any employee hired after this permit is approved shall attend such training within ninety (90) days of his/her date of hire. As proof of attending the Training, the Department of Alcoholic Beverage Control certificate of completion shall be submitted by the permittee for each employee upon completion of such training to the Hayward Police Department. The applicant may contact Detective Gabrielle Wright at the Hayward Police Department – Vice Unit at 510-293-7013 for further information. No employee or agent shall solicit or accept any alcoholic or non-alcoholic beverage from any customer while in the premises.
36. No employee, security staff, or agent shall solicit or accept any alcoholic beverage or non-alcoholic beverage from any customer while in the premises.

37. Self-service of alcohol shall be prohibited, included refrigerated coolers or buckets of alcoholic beverages available, prior to the order from a customer.
38. The sale of alcoholic beverages for consumption OFF the premises shall be strictly prohibited. No alcoholic beverages shall be permitted to leave the premises. Licensee shall post and maintain on the premises and at all points of exit, signage that is clearly visible to the public/customers exiting the location that state "NO OPEN ALCOHOLIC BEVERAGE CONTAINERS ARE ALLOWED OUTSIDE THE BUSINESS." These signs shall be no less than 18" x 24" and have 2-inch block lettering.
39. The permittee shall be required to obtain a valid cabaret license from the Hayward Police Department in accordance with Chapter 6, Article 2 of the Hayward Municipal Code. The license shall be obtained prior to any entertainment component such as dancing, live and/or amplified music, karaoke, etc. A security and safety plan shall be submitted for review and approval by the Police Department to ensure maintenance of peace and safety on the subject property and surrounding area. The revocation of the cabaret license may also be grounds for the revocation of this use permit.
40. The Hayward Police Department will conduct periodic audits of all Police calls for service involving the facility. If after reviewing the audit, the Hayward Police Chief determines that there has been an excessive number of calls for service involving the facility's operation, the Police Chief or his designee will meet with the permittee to discuss the calls for service and allow the permittee to make changes in operations to reduce the number of calls for service. If the permittee is unwilling to make changes or refuses to make changes in operations to reduce calls for service, the Police Chief may recommend revocation of this permit.

Utilities and Environmental Services

41. Please submit the Construction and Demolition Debris Recycling Statement at the time of your building permit (section 4). You only need to submit the top "applicant" half of the form during the building permit. The bottom half of the form should be completed upon completion of the project to receive final building inspection approval. The form can be located online at <http://www.hayward-ca.gov/services/city-services/construction-and-demolition-debris-disposal>.
42. Per City Ordinance, all businesses are required to arrange for separate collection of recyclables. In addition, food-related businesses are required to separately collect organics (compostable materials). For more information, please visit <http://www.recyclingrulesac.org/city/city-of-hayward/>. Please see Section 2 of attached for capacity needs. Also, see Section 3 of attached for trash enclosure design requirements, should a new enclosure need to be constructed or an existing enclosure modified in order to meet capacity needs and design requirements.
43. The applicant shall address the following items in the building permit application:

- a. Provide a written response clarifying the space number that will be occupied at Southland Mall.
 - b. Plumbing plans were not provided. Provide a complete plumbing plan with the building permit application.
 - c. Provide a written response clarifying which water meter will serve this tenant space for water, such as a utility account or water meter number.
 - d. Complete the attached meter sizing table and provide the completed table with the building permit application. If the water meter is shared by other tenant spaces, the water fixture unit count for all the tenant spaces that share the water meter must be provided. This can be done with a floor plan that shows all tenant spaces that share the water meter or by completing the attached meter sizing table that includes the water fixture count for all tenant spaces.
 - e. Complete the attached Industrial/Commercial Sanitary Sewer Connection application and submit it with the building permit plans. Please provide the following supporting information with the application:
 - i. A written response with describing the type of food that will be prepared in the kitchen.
 - ii. If available, supporting documentation regarding the estimated wastewater discharge that the proposed business will generate (e.g., 12 months of water bills from an existing, similarly-sized operation). If this information isn't available, sewer capacity may be made based on the water usage of similar types of existing businesses in Hayward.
44. A grease interceptor is required. The plumbing plans submitted with the building permit application shall show the grease waste line connecting all three-compartment sinks, mop sinks, food prep sinks, and fryers to the grease interceptor, and provide the sizing/specifications for the grease interceptor.
45. Water & Sewer Service are available and subject to standard conditions and fees in effect at time of application and payment of fees:
- a. Water Services – It is unclear how this space is served for water service. Any modifications needed to the existing water services and/or water meters (upsized, downsized, relocate, etc.) must be performed by City crews at the owner's/applicant's expense.
 - b. Sewer Service – Sewer connection and capacity fees for non-residential connections are calculated based on the volume and strength of the wastewater discharge. Additional information is needed to determine if the existing sewer capacity is sufficient to accommodate the wastewater discharge from the proposed business. Additional sewer capacity may need to be purchased to accommodate additional wastewater discharge over the permitted sewer capacity.

46. All domestic & irrigation water meters shall have Reduced Pressure Backflow Prevention Assemblies, per City of Hayward Standard Detail 202. Backflow Prevention Assemblies shall be at least the size of the water meter or the water line on the property side of the meter, whichever is bigger.

Fire Department

47. Automatic fire sprinkler system alterations shall be designed and installed conforming to NFPA 13 Standards in the newly created space. A separate fire permit is required for the fire sprinkler system alterations. A State Licensed C-16 Fire Sprinkler Contractor shall be responsible for the fire sprinkler system installation.
48. A maximum static pressure of 80 PSI shall be used when test data indicates higher pressures. Residual pressures used in the calculation shall be adjusted accordingly.
49. A fire alarm system is required to supervise water flow in the event of a sprinkler head activation. A minimum of one fire alarm box is required when the building is equipped throughout with fire sprinkler system and the notification appliance will activate upon sprinkler flow. System design and installation shall meet the California Fire Code (CFC) and NFPA 72 Standards and shall be installed to meet ADA requirements. Fire Alarm alterations are required in the new space to meet all requirements of an "A" occupancy with elevator recall.
50. Commercial cooking equipment and ventilation hood and duct systems shall have fire protection systems installed per NFPA 96 Standards and other applicable NFPA Standards relative to the fire extinguishing system type. As per the California Fire Code all new dry-chemical and wet-chemical extinguishing systems shall comply with UL300. Installation shall also conform to UL 300 requirements. Such protection shall be tied into the buildings' central station monitoring.
51. In conjunction with the automatic fire extinguishing system, the restaurant tenant space shall have an audible and visual horn/strobe device installed in a central location as approved by the Fire Department. The audible/visual alarm device shall be interconnected to the cooking equipment's fire extinguishing system and shall alert the occupants within the restaurant space upon any activation of the fire extinguishing system. System design and installation shall meet the California Fire Code (CFC) and NFPA 72 Standard in addition to meeting ADA installation requirements.
52. Duct smoke detectors that are installed within the HVAC system (AHU's and Smoke Dampers) shall meet the California Mechanical Code for installation and the California Fire Code. Such detectors shall be interconnected to the buildings' main fire alarm control panel and zoned separately.

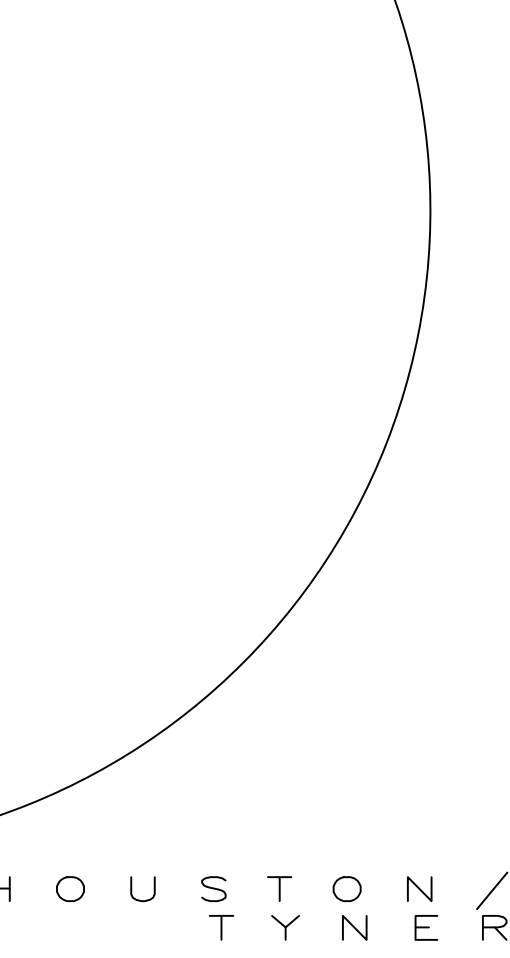
53. 2A:10BC type fire extinguishers are required throughout the building for every 75' of travel or every 3,000 square feet of space including dining and service areas. The kitchen area where the cooking equipment is located shall have a minimum 40BC type fire extinguisher or a Class "K" type fire extinguisher installed within 30' of the cooking equipment.
54. The building shall have an address installed on the front of the building having a minimum 6-inch number height on a contrasting background. The address numbers shall be clearly visible from the street.
55. The project will be classified as an "A" occupancy (50 occupants or more and less than 300 occupants). The following requirements may be applicable:
 - a. As reflected on the approved plans, exit doors leading to the exterior shall have panic hardware installed.
 - b. Exit illumination signs shall be installed as per the California Building Code (CBC), including low-level exit signage.
 - c. As per the approved plans, aisle widths shall follow the California Building Code (CBC) and Fire Codes (CFC) for fixed seating and non-fixed seating.
 - d. Decorative materials shall be flame treated and a "Certificate of Flame Treatment" shall be presented to the fire department prior to certificate of occupancy.
 - e. Occupant load signs shall be installed in all dining areas with fixed and non-fixed seating, reflecting the seating capacity for each dining area. In addition, a total capacity shall be posted at the front door stating the maximum seated and standing occupant loads. The maximum (seated) capacity for this restaurant will be posted in each tenant space.
 - f. An evacuation plan shall be posted in approved areas within the restaurant. Locations to be approved by the Fire Department.
 - g. The restaurant will be required to have an Annual Permit for Place of Assembly. Permit shall be obtained prior to certificate of occupancy.
 - h. Fire and evacuation drill shall be conducted quarterly by employees.
56. Submit plans and indicate on the plans the type and volume of any hazardous materials being used, and or stored (carbon dioxide (CO₂), propane, cleaning materials, cooking oils, hydraulic oils, etc.).
57. If a CO₂ tank is proposed for sodas/beers, the owner/vender is required to obtain a Hayward Fire Department permit to install a liquid carbon dioxide (CO₂) dewar/tank(s). All liquid carbon dioxide dewar/tanks shall comply with NFPA 55 standards including, seismic restraints, pressure gauges, vent and pressure relief devices, and signage. For indoor CO₂ tank locations, and volumes greater than 1,000 cubic feet, a CO₂ detection system is required. This CO₂ detection system must be

capable of detecting and notifying the building occupants of a gas release of CO₂ vapors more than 5,000 parts per million. The CO₂ detection system must be installed, inspected, and approved by the Fire Department to receive a "Certificate of Occupancy".

58. All compressed gas cylinders (nitrogen, propane, CO₂) – must be chained and secured. When in storage all cylinders shall have valve, caps installed.

SOUTHLAND MALL
1 Southland Mall,
Hayward, CA 94545

[illegible]

Attachment IV	
	
H O U S T Y N E R	
<input type="checkbox"/>	
Architecture Interior Design	
2630 Sepulveda Blvd. Torrance California 90505 TEL 310 326-3050 FAX 310 326-8805	
<input type="checkbox"/> ROUND 1 BOWLING & AMUSEMENT 1 Southland Mall, Hayward, CA 94545 TENANT IMPROVEMENT	
<input type="checkbox"/> TITLE SHEET, VICINITY MAP AND ABBREVIATIONS	
A0.1	
Path	I:_PROJ\ROUND I E I 7-02DWg.dwg

HOUSTON / TYNER

Architecture
Interior Design

2630
Sepulveda Blvd.
Torrance
California
90505
TEL 310
326-3050
FAX 310
326-8805

ROUND 1
BOWLING &
AMUSEMENT
1 Southland Mall,
Hayward, CA 94545

TENANT IMPROVEMENT

SITE PLAN, PATH OF TRAVEL
AND DETAILS

A1.0A

Path I:_PROJ\ROUND 1\17-02\Drawg

NOT USED

SCALE
1/2"=1'-0"

7

PIN SCULPTURE DETAIL

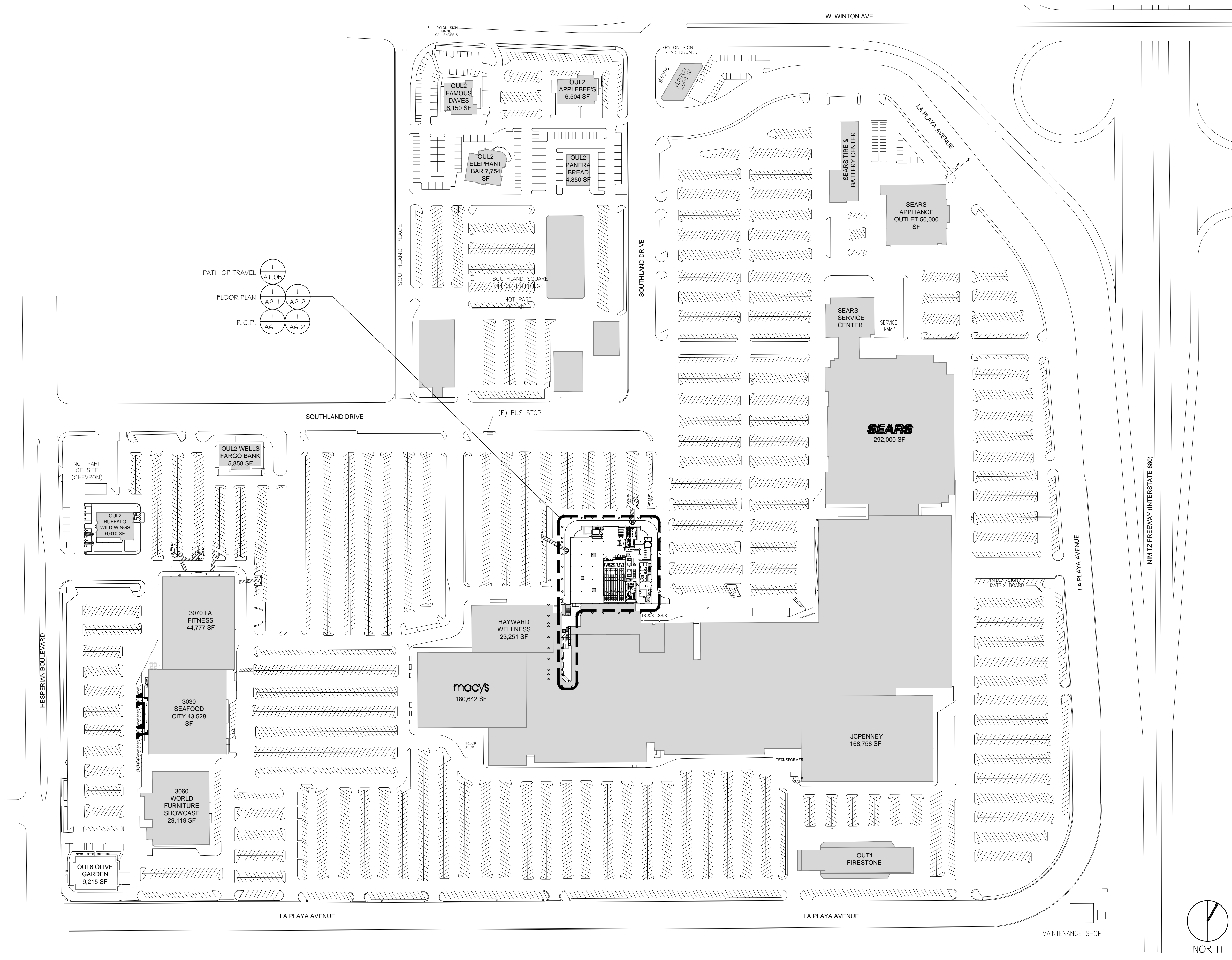
SCALE
1/2"=1'-0"

3

DETAIL AT PIN SCULPTURE

SCALE
1/4"=1'-0"

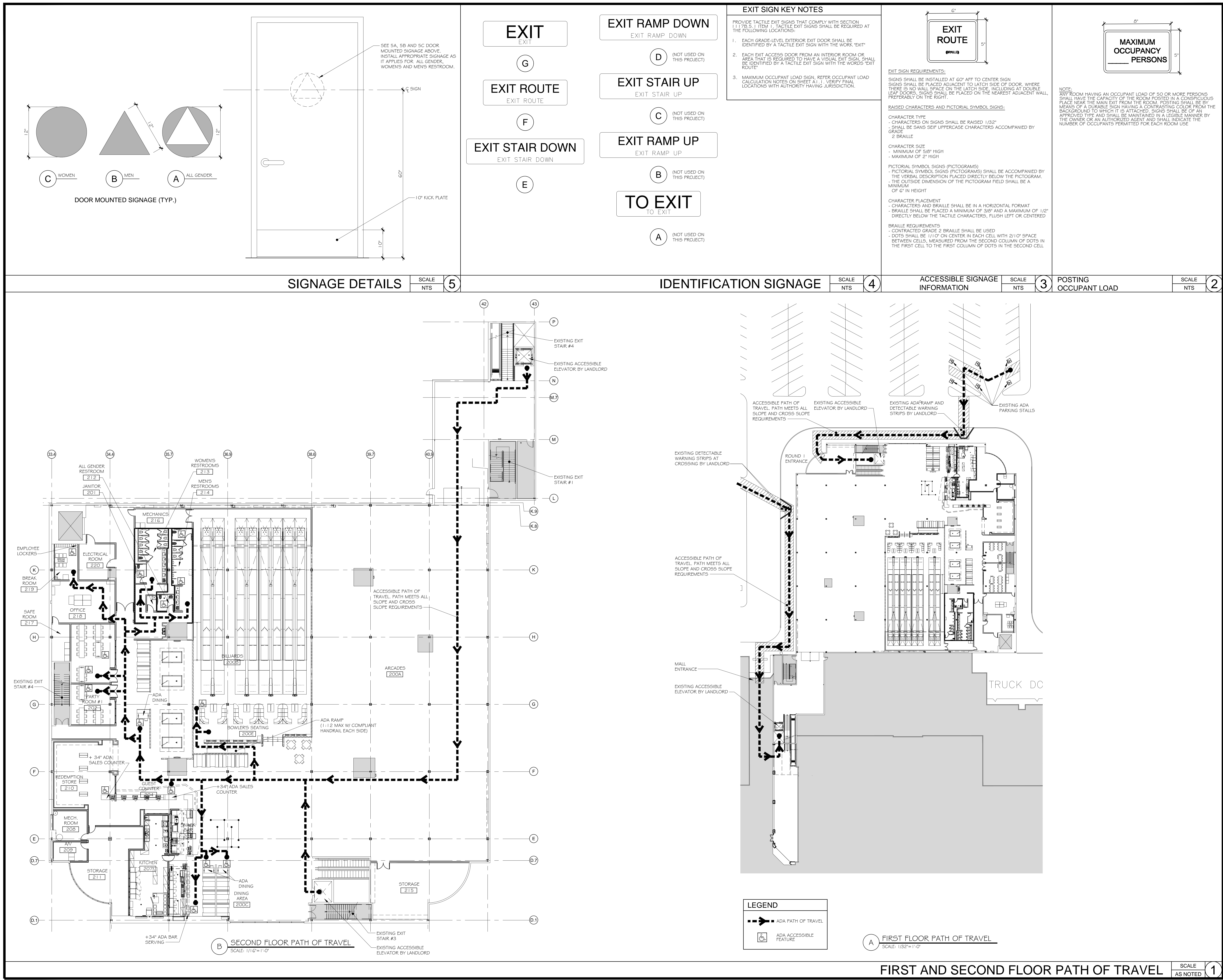
2



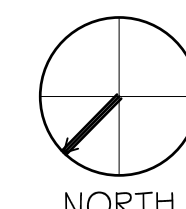
SITE PLAN

SCALE
1/128"=1'-0"

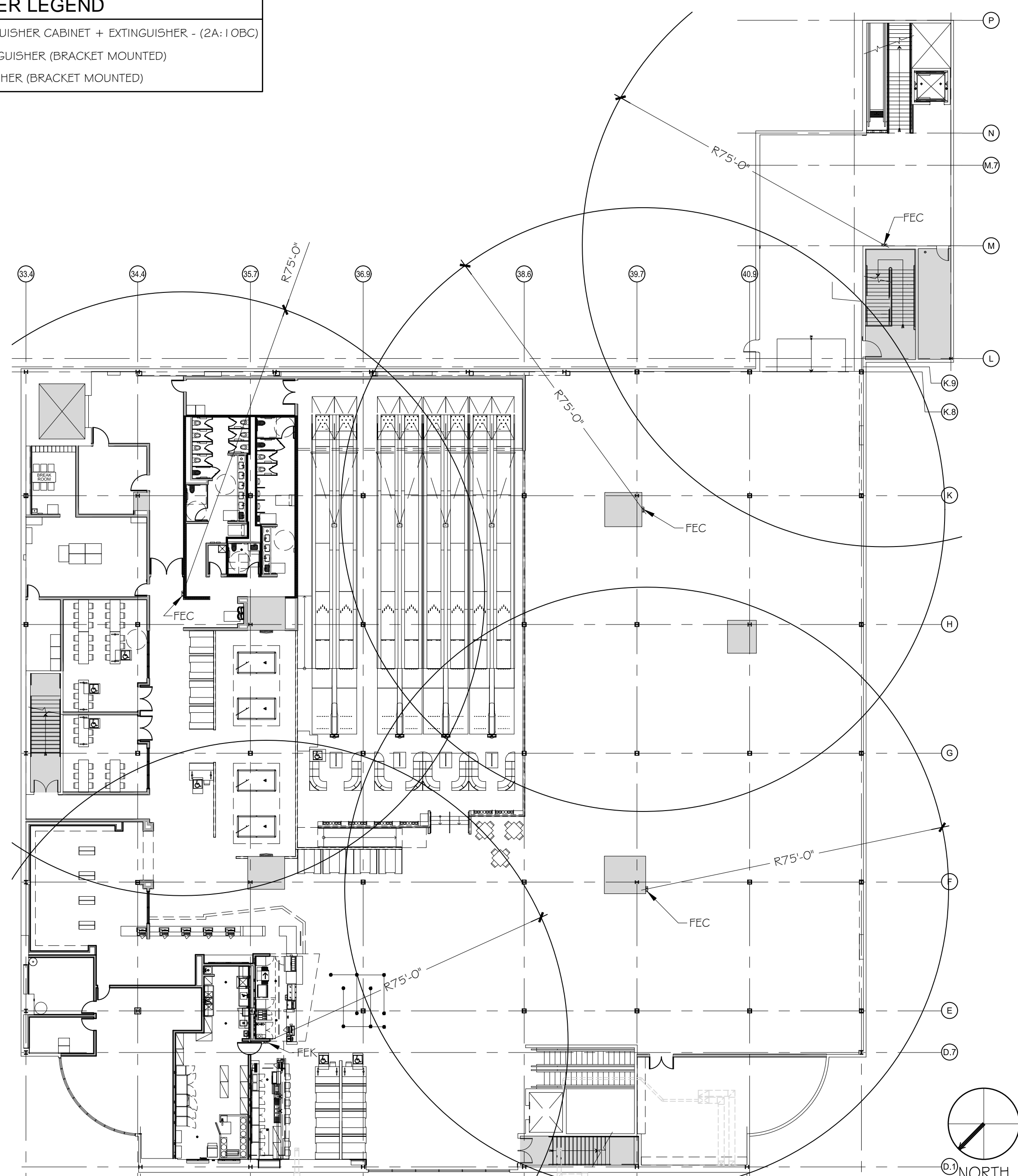
1



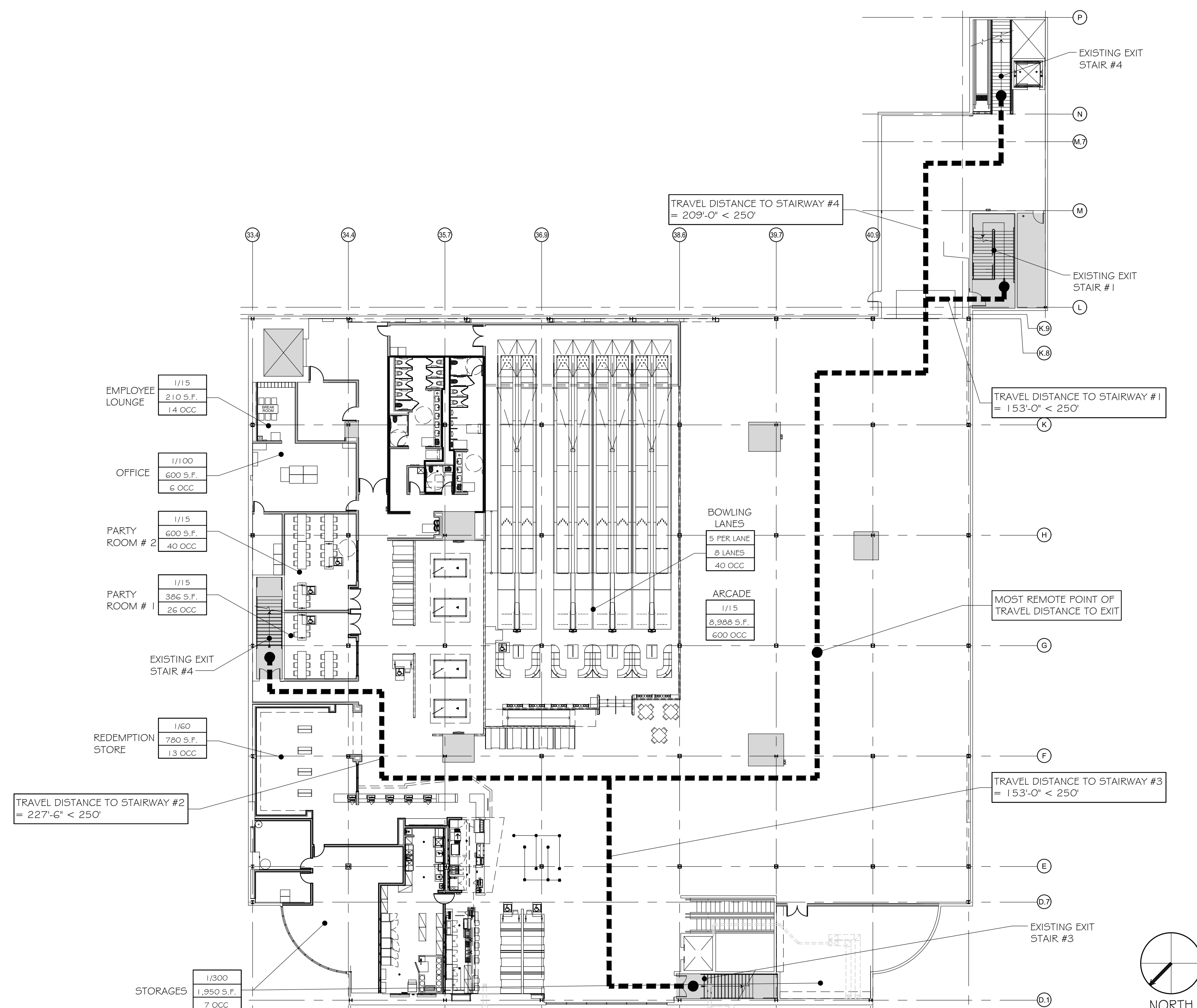
Path I:\PROJECTS\17-02\Drawings



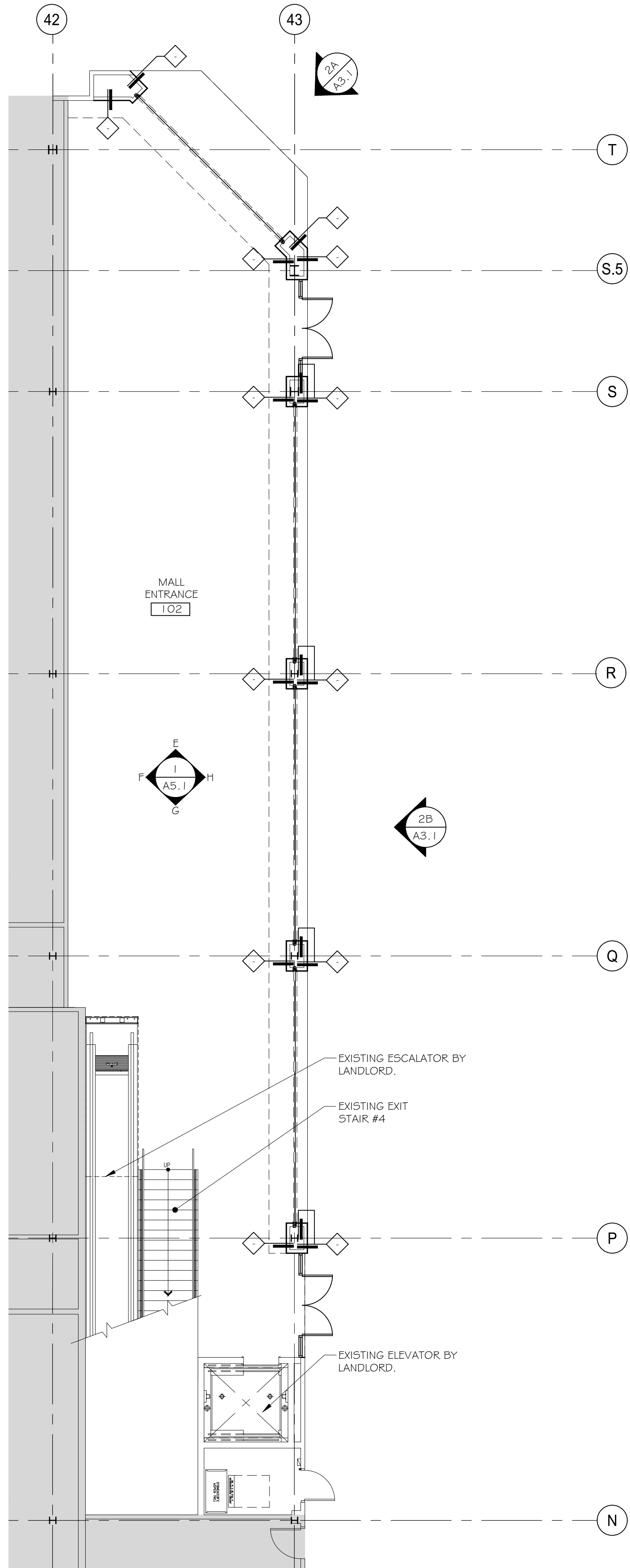
SCALE
NTS



SCALE	
NTS	



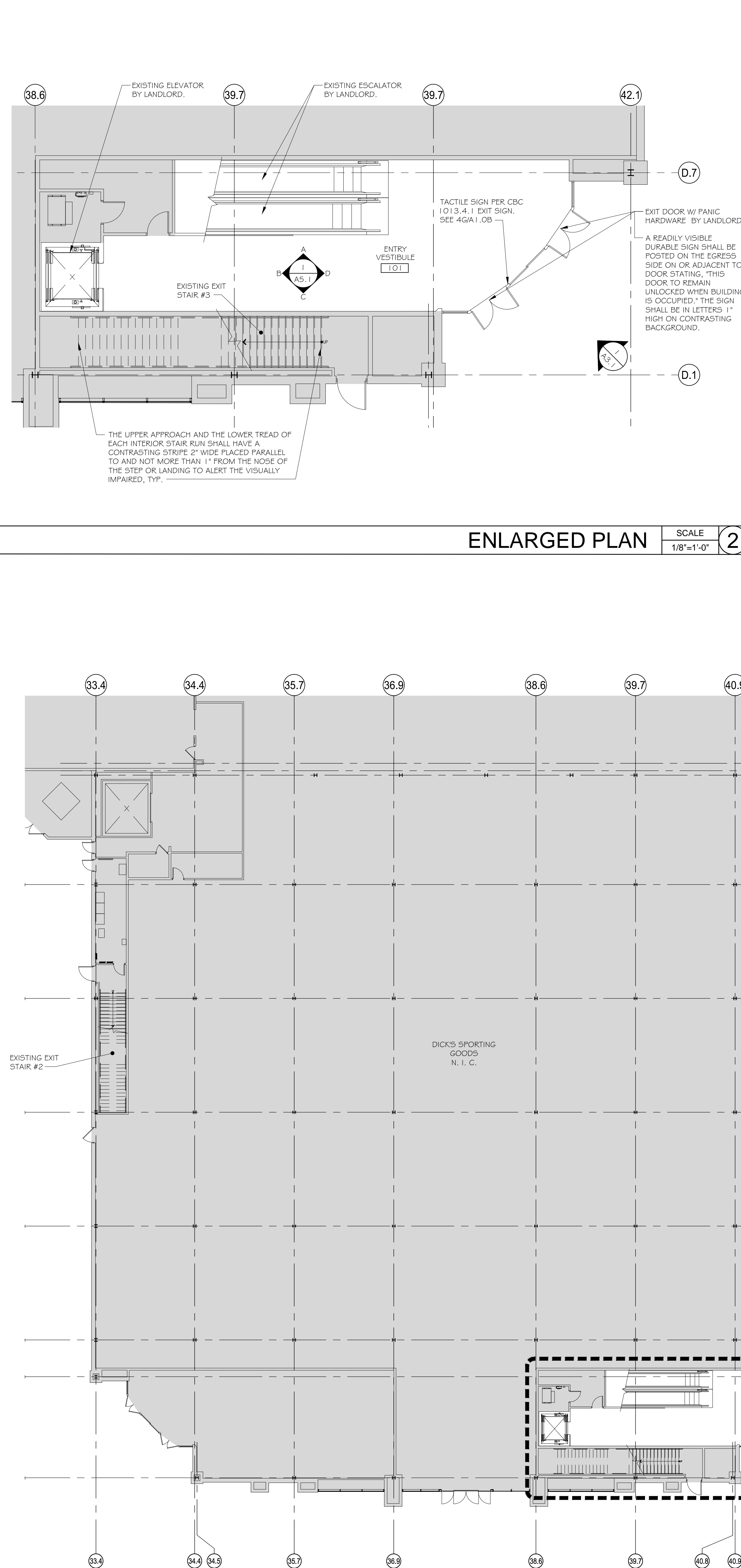
SCALE
NTS



ENLARGED PLAN

SCALE
1/8"=1'-0"

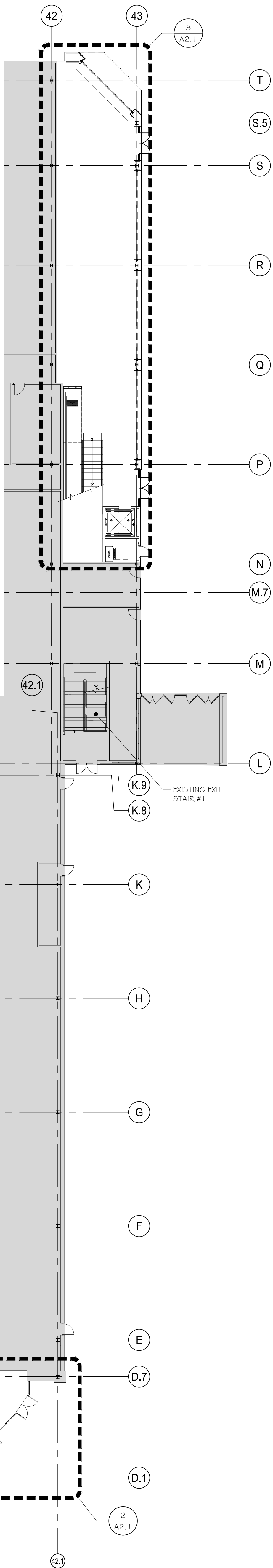
3



ENLARGED PLAN

SCALE
1/8"=1'-0"

2



FLOOR PLAN LEGEND

- NEW WALL, SEE SHEET A8.1
- WALL WITH INSULATION
- 1 HR. FIRE PARTITION, SEE SHEET A8.1
- DOOR SYMBOL, SEE DOOR SCHEDULE, A8.1
- WINDOW SYMBOL, SEE WINDOW SCHEDULE, A9.1
- SHADED AREA "NOT IN SCOPE"
- CROSS HATCH INDICATES FLOOR FRAMING CAVITY FILLED WITH BATT INSULATION FOR FIRE BLOCKING. FLOOR FRAMING AND SUBFLOOR IN BOWLER'S AREA BY BOWLING VENDOR.

FLOOR PLAN GENERAL NOTES

- DO NOT SCALE DRAWINGS. USE DIMENSIONS SHOWN ON DRAWINGS AND ACTUAL FIELD MEASUREMENTS. NOTIFY ARCHITECT OF ALL DISCREPANCIES IN WRITING.
- IMPORTANT NOTICE: TOTAL FLOOR LAYOUT TO BE INITIALLY "CHAULK DRAWN" TO MATCH DRAWING DIMENSIONS BY THE G.C. TO CHECK FOR FLOOR PLAN DIMENSIONAL DISCREPANCIES BROUGHT ON BY EXISTING BUILDING MEASUREMENTS. THIS IS TO BE DONE PRIOR TO ANY LANE OR PARTITION WORK. PLUMBING LINES AND ELECTRICAL WORKY CONSTRUCTION. REPORT ANY DISCREPANCIES TO THE ARCHITECT IMMEDIATELY.
- HEIGHT OF TENANT METAL STUD WALLS TO BE TIGHT TO BOTTOM OF STRUCTURAL STEEL MEMBERS OR METAL ROOF/FLOOR DECK U.N.O. REFER TO FRAMING PLANS, WALL DETAILS AND REFLECTED CEILING PLANS.
- PROVIDE SOUND ATTENUATION BATT INSULATION IN ALL STUD WALLS FOR OFFICES, AND TOILET ROOMS.
- PROVIDE TYPICAL CONTROL JOINTS IN ALL GYPSUM BOARD BULKHEADS AT 30'-0" MAX SPACING.
- PROVIDE MOISTURE RESISTANT GYP. BOARD AT ALL TOILET ROOM WALLS, AND LOCATIONS THAT ARE TO RECEIVE WALL TILE OR FRP WALL FINISH, UNLESS NOTED OR SPECIFIED OTHERWISE.
- ALL DIMENSIONS ARE SHOWN TO THE FACE OF STUD UNLESS NOTED OTHERWISE.
- METAL FABRICATIONS - HANDRAILS: PROVIDE STEEL HANDRAILS DESIGNED & FABRICATED TO BE CAPABLE OF WITHSTANDING CONCENTRATED & UNIFORM LOADS AS SPECIFIED BY THE LOCAL BUILDING CODE. PROVIDE SHOP DRAWINGS TO ARCHITECT FOR APPROVAL.
- GENERAL TRADES CONTRACTOR TO PROVIDE SOLID WOOD BLOCKING IN STUD WALLS TO ANCHOR HANDRAILS, ACCESSORIES, AND HARDWARE.
- PROVIDE DIAGONAL BRACING OF ALL NEW STUD WALLS (THAT DO NOT EXTEND TO ROOF DECK) TO STRUCTURE ABOVE AT 48" O.C. AND AT UNATTACHED END (S.). SEE A8.1.
- REFER TO ROOM FINISH SCHEDULE FOR FINAL WALL FINISH TO BE APPLIED OVER BASE WALL MATERIALS AS INDICATED ON THIS PLAN.
- SEAL ALL WALL PENETRATIONS - SEE MECHANICAL, ELECTRICAL AND PLUMBING DRAWINGS FOR ADDITIONAL INFORMATION. SEE PENETRATION DETAILS ON A0.5.
- VERIFY KNOX BOX LOCATIONS AND TYPES WITH LOCAL FIRE DEPARTMENT (IF REQUIRED).
- PROVIDE DEFLECTION TRACK FOR 1 1/2" MOVEMENT AT TOP OF STUD WALLS THAT EXTEND TO BOTTOM OF DECK. REFER TO DETAILS A8.1.
- DOORS ADJACENT TO WALLS BUT NOT DIMENSIONED ARE LOCATED 4" FROM FACE OF ADJACENT WALL.
- PROVIDE HORIZONTAL METAL CLOSURE AT TOP OF FURRING AT ALL LOCATIONS WHERE SHEATHING IS NOT INSTALLED TO ROOF DECK TO CLOSE OFF SPACES AT TOP OF FURRING.
- G.C. SHALL PROVIDE CONSTRUCTION AND INSTALLATIONS THAT COMPLY WITH THE MOST STRINGENT REQUIREMENTS OF MANUFACTURERS INSTRUCTIONS AND FINAL SHOP DRAWINGS.
- ALL RAMP SLOPES SHALL NOT EXCEED ONE FOOT IN 12 FEET.
- ALL OUTSIDE CORNERS OF GYPSUM BOARD WALLS TO HAVE BRUSHED ALUMINUM CORNER GUARDS INSTALLED AT 4'-6" A.F.F. UNLESS SPECIFICALLY NOTED "NO CORNER GUARD". SEE DETAIL 1/4A8.2.
- CONTRACTOR SHALL FURNISH AND INSTALL OCCUPANT LOAD SIGNS AS REQUIRED BY THE BUILDING CODE. SIGNS SHALL BE POSTED AT REQUIRED LOCATIONS BEFORE COMPLETING PROJECT.
- PROVIDE TACTILE EXIT SIGNS AT ALL EXTERIOR EXIT DOORS. PROVIDE TACTILE SIGNS AT ALL RESTROOMS. REFER TO A1.1 FOR TYPICAL SIZE AND LOCATIONS.
- RELOCATION OF ANY EXISTING BUILDING SYSTEMS AND REPAIR OF ROOF SYSTEM MUST BE WORK CONTRACTED THROUGH LANDLORD'S CONTRACTOR AT TENANT'S EXPENSE. COORDINATE REQUIRED TENANT WORK WITH LANDLORD'S OPERATIONS MANAGER.
- PATCH AND REPAIR EXISTING COLUMN WRAPS AND EXISTING WALLS AS REQUIRED TO BE "LIKE NEW". VERIFY UPON PRE-BID. EXTENT OF ANY FURRING OR PATCHING REQUIRED AT EXISTING WALLS TO BE INCLUDED IN BID.
- PATCH AND REPAIR EXISTING WALLS AS REQUIRED AND PROVIDE A LEVEL 4 FINISH.

FIRST FLOOR PLAN

SCALE
1/16"=1'-0"

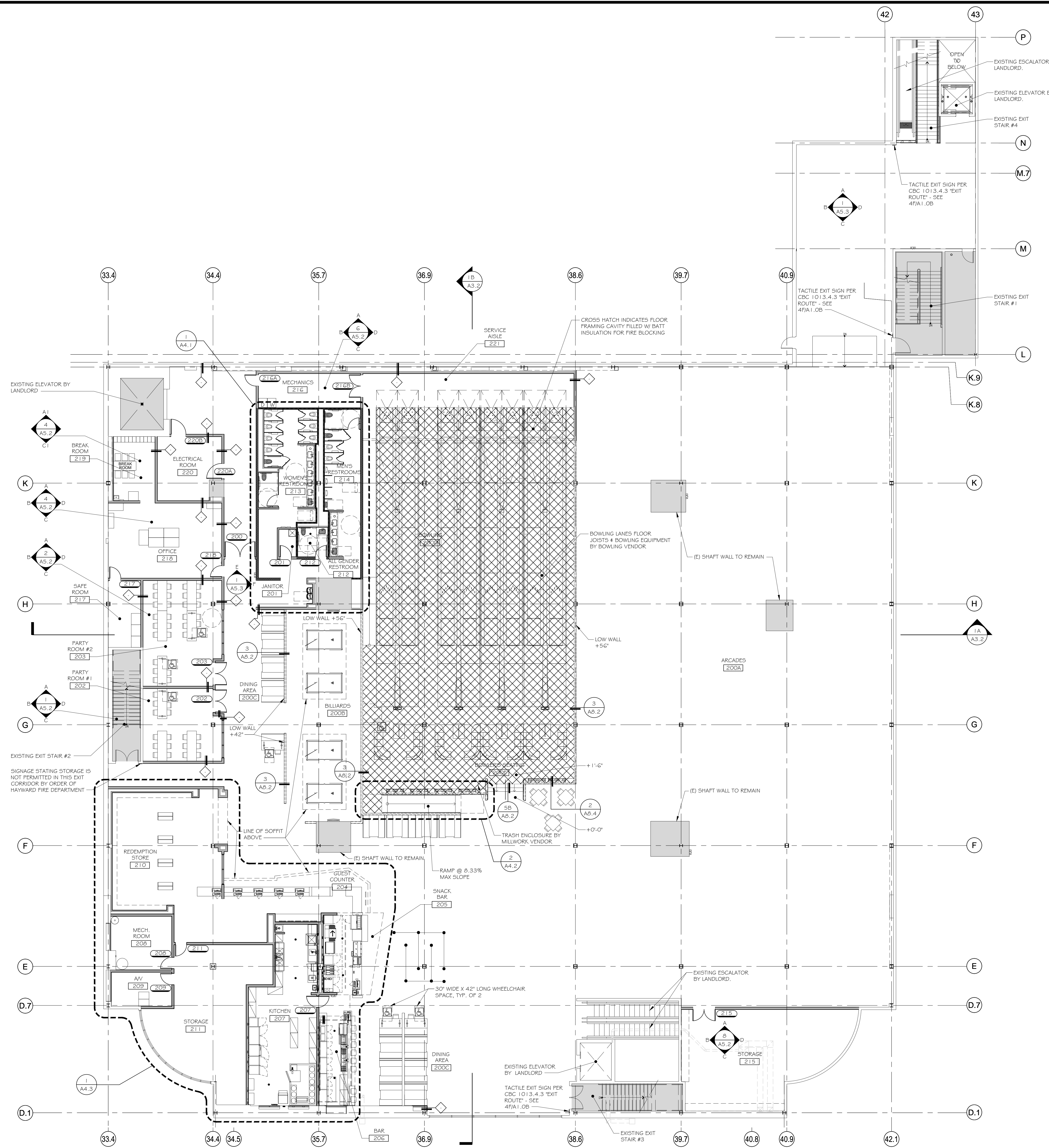
1

ROUND 1
BOWLING &
AMUSEMENT
1 Southland Mall,
Hayward, CA 94545

TENANT IMPROVEMENT

FIRST FLOOR PLAN

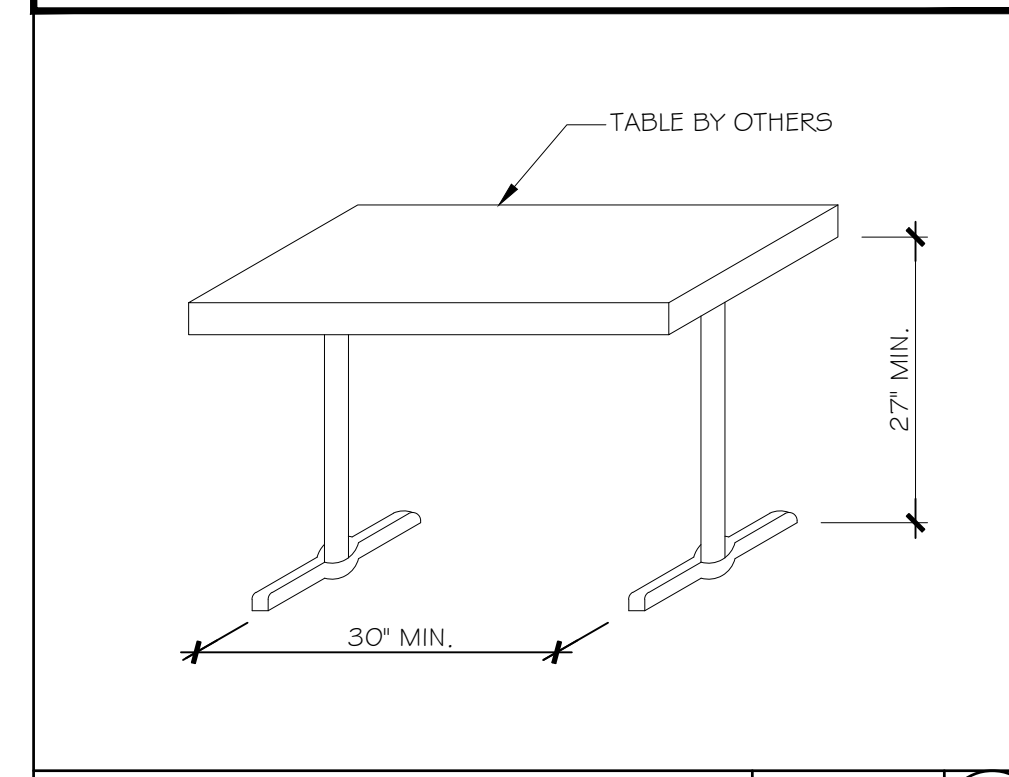
A2.1



FLOOR PLAN LEGEND

- [Symbol] = NEW WALL, SEE SHEET A8.1
- [Symbol] = WALL WITH INSULATION
- [Symbol] = 1 HR. FIRE PARTITION, SEE SHEET A8.1
- [Symbol] = DOOR SYMBOL, SEE DOOR SCHEDULE, A9.1
- [Symbol] = WINDOW SYMBOL, SEE WINDOW SCHEDULE, A9.1
- [Symbol] = SHADED AREA "NOT IN SCOPE"
- [Symbol] = CROSS HATCH INDICATES FLOOR FRAMING CAVITY FILLED WITH BATT INSULATION FOR FIRE BLOCKING. FLOOR FRAMING AND SUBFLOOR IN BOWLING AREA BY BOWLING VENDOR.

- FLOOR PLAN GENERAL NOTES**
- DO NOT SCALE DRAWINGS. USE DIMENSIONS SHOWN ON DRAWINGS AND ACTUAL FIELD MEASUREMENTS. NOTIFY ARCHITECT OF ALL DISCREPANCIES IN WRITING.
 - IMPORTANT NOTICE: TOTAL FLOOR LAYOUT TO BE INITIALLY "CHAULK DRAWN" TO MATCH DRAWING DIMENSIONS BY THE G.C. TO CHECK FOR FLOOR PLAN DIMENSIONAL DISCREPANCIES BROUGHT ON BY EXISTING BUILDING MEASUREMENTS. THIS IS TO BE DONE PRIOR TO ANY LAINE OR PARTITION WORK. PLUMBING LINES AND ELECTRICAL WORK CONSTRUCTION. REPORT ANY DISCREPANCIES TO THE ARCHITECT IMMEDIATELY.
 - HEIGHT OF TENANT METAL STUD WALLS TO BE TIGHT TO BOTTOM OF STRUCTURAL STEEL MEMBERS OR METAL ROOF/FLOOR DECK, U.N.O. REFER TO FRAMING PLANS, WALL DETAILS AND REFLECTED CEILING PLANS.
 - PROVIDE SOUND ATTENUATION BATT INSULATION IN ALL STUD WALLS FOR OFFICES, AND TOILET ROOMS.
 - PROVIDE TYPICAL CONTROL JOINTS IN ALL GYPSUM BOARD BULKHEADS AT 30'-0" MAX SPACING.
 - PROVIDE MOISTURE RESISTANT GYP. BOARD AT ALL TOILET ROOM WALLS, AND LOCATIONS THAT ARE TO RECEIVE WALL TILE OR FRP WALL FINISH, UNLESS NOTED OR SPECIFIED OTHERWISE.
 - ALL DIMENSIONS ARE SHOWN TO THE FACE OF STUD UNLESS NOTED OTHERWISE.
 - METAL FABRICATIONS - HANDRAILS: PROVIDE STEEL HANDRAILS DESIGNED & FABRICATED TO BE CAPABLE OF WITHSTANDING CONCENTRATED & UNIFORM LOADS AS SPECIFIED BY THE LOCAL BUILDING CODE. PROVIDE SHOP DRAWINGS TO ARCHITECT FOR APPROVAL.
 - GENERAL TRADES CONTRACTOR TO PROVIDE SOLID WOOD BLOCKING IN STUD WALLS TO ANCHOR HANDRAILS, ACCESSORIES, AND HARDWARE.
 - PROVIDE DIAGONAL BRACING OF ALL NEW STUD WALLS (THAT DO NOT EXTEND TO ROOF DECK) TO STRUCTURE ABOVE AT 48" O.C. AND AT UNATTACHED END (S.I.) SEE A8.1.
 - REFER TO ROOM FINISH SCHEDULE FOR FINAL WALL FINISH TO BE APPLIED OVER BASE WALL MATERIALS AS INDICATED ON THIS PLAN.
 - SEAL ALL WALL PENETRATIONS - SEE MECHANICAL, ELECTRICAL AND PLUMBING DRAWINGS FOR ADDITIONAL INFORMATION. SEE PENETRATION DETAILS ON A0.5.
 - VERIFY KNOX BOX LOCATIONS AND TYPES WITH LOCAL FIRE DEPARTMENT (IF REQUIRED).
 - PROVIDE DEFLECTION TRACK FOR 1 1/2" MOVEMENT AT TOP OF STUD WALLS THAT EXTEND TO BOTTOM OF DECK. REFER TO DETAILS A8.1.
 - DOORS ADJACENT TO WALLS BUT NOT DIMENSIONED ARE LOCATED 4" FROM FACE OF ADJACENT WALL.
 - PROVIDE HORIZONTAL METAL CLOSURE AT TOP OF FURRING AT ALL LOCATIONS WHERE SHEATHING IS NOT INSTALLED TO ROOF DECK TO CLOSE OFF SPACES AT TOP OF FURRING.
 - G.C. SHALL PROVIDE CONSTRUCTION AND INSTALLATIONS THAT COMPLY WITH THE MOST STRINGENT REQUIREMENTS OF MANUFACTURERS INSTRUCTIONS AND FINAL SHOP DRAWINGS.
 - ALL RAMP SLOPES SHALL NOT EXCEED ONE FOOT IN 12 FEET.
 - ALL OUTSIDE CORNERS OF GYPSUM BOARD WALLS TO HAVE BRUSHED ALUMINUM CORNER GUARDS INSTALLED AT 4'-0" A.F.F. UNLESS SPECIFICALLY NOTED "NO CORNER GUARD". SEE DETAIL 1/4A8.2.
 - CONTRACTOR SHALL FURNISH AND INSTALL OCCUPANT LOAD SIGNS AS REQUIRED BY THE BUILDING CODE. SIGNS SHALL BE POSTED AT REQUIRED LOCATIONS BEFORE COMPLETING PROJECT.
 - PROVIDE TACTILE EXIT SIGNS AT ALL EXTERIOR EXIT DOORS. PROVIDE TACTILE SIGNS AT ALL RESTROOMS. REFER TO A1.1 FOR TYPICAL SIZE AND LOCATIONS.
 - RELOCATION OF ANY EXISTING BUILDING SYSTEMS AND REPAIR OF ROOF SYSTEM MUST BE WORK CONTRACTED THROUGH LANDLORD'S CONTRACTOR AT TENANT'S EXPENSE. COORDINATE REQUIRED TENANT WORK WITH LANDLORD'S OPERATIONS MANAGER.
 - PATCH AND REPAIR EXISTING COLUMN WRAPS AND EXISTING WALLS AS REQUIRED TO BE "LIKE NEW". VERIFY UPON PRE-BID. EXTENT OF ANY FURRING OR PATCHING REQUIRED AT EXISTING WALLS TO BE INCLUDED IN BID.
 - PATCH AND REPAIR EXISTING WALLS AS REQUIRED AND PROVIDE A LEVEL 4 FINISH.



DINING TABLE DETAIL SCALE N.T.S. 2

SECOND FLOOR PLAN SCALE 3/32"=1'-0" 1

HOUSTON TYNER

Architecture Interior Design

2630 Sepulveda Blvd.
Torrance
California
90505
TEL 310
326-3050
FAX 310
326-8805

☐ ROUND 1
BOWLING &
AMUSEMENT
1 Southland Mall,
Hayward, CA 94545

TENANT IMPROVEMENT

☐ SECOND FLOOR PLAN

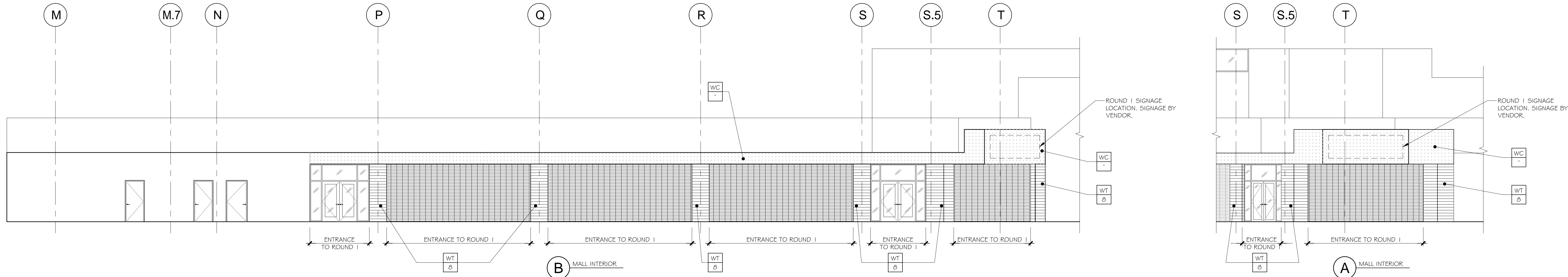
A2.2

Path I:_PROJ\ROUND 1\7-02\Drawgs

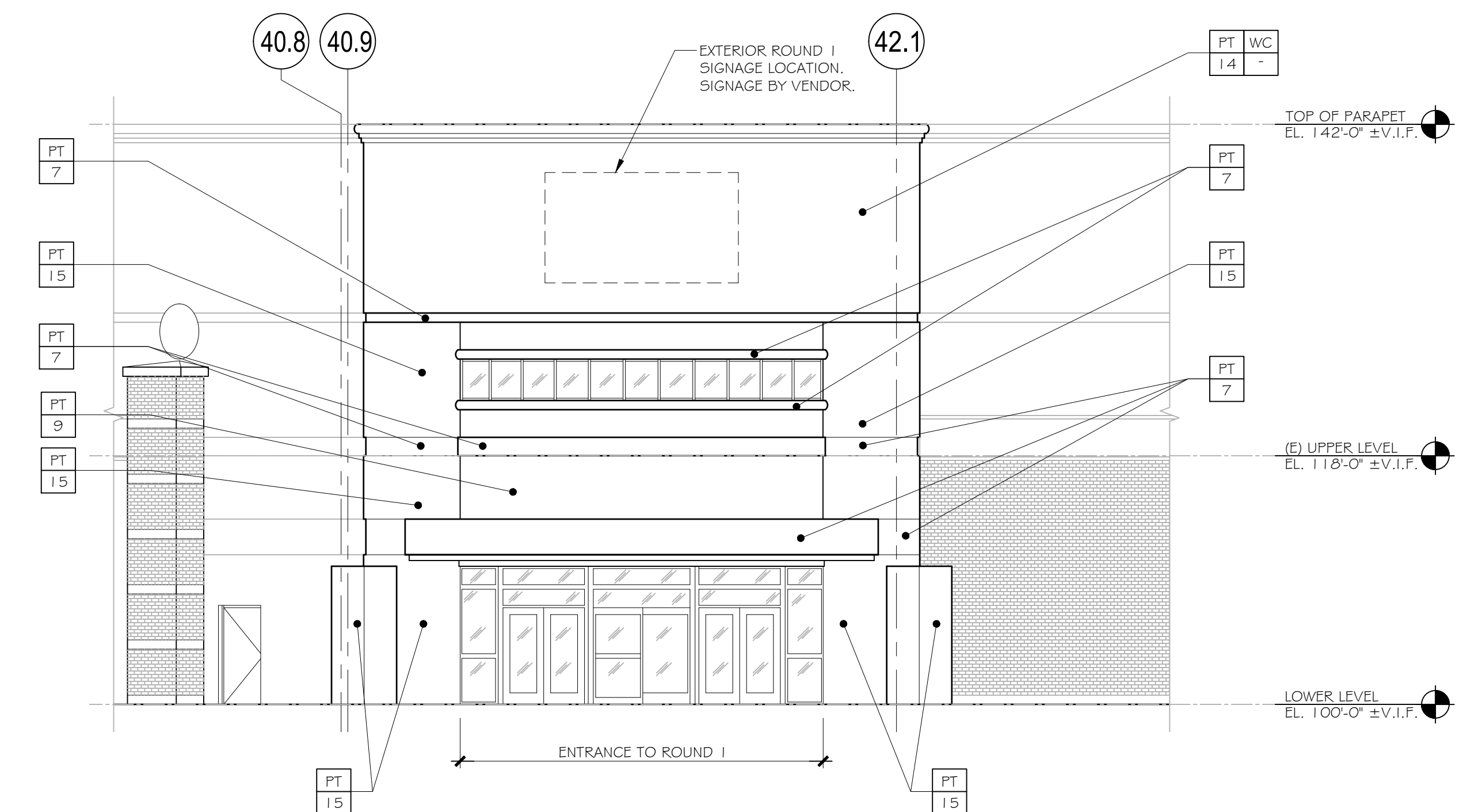
H O U S T O N
T Y N E R

Architecture
Interior Design

2630
Sepulveda Blvd.
Torrance
California
90505
TEL 310
326-3050
FAX 310
326-8805



MALL ENTRANCE ELEVATIONS SCALE 1/8" = 1'-0" 2



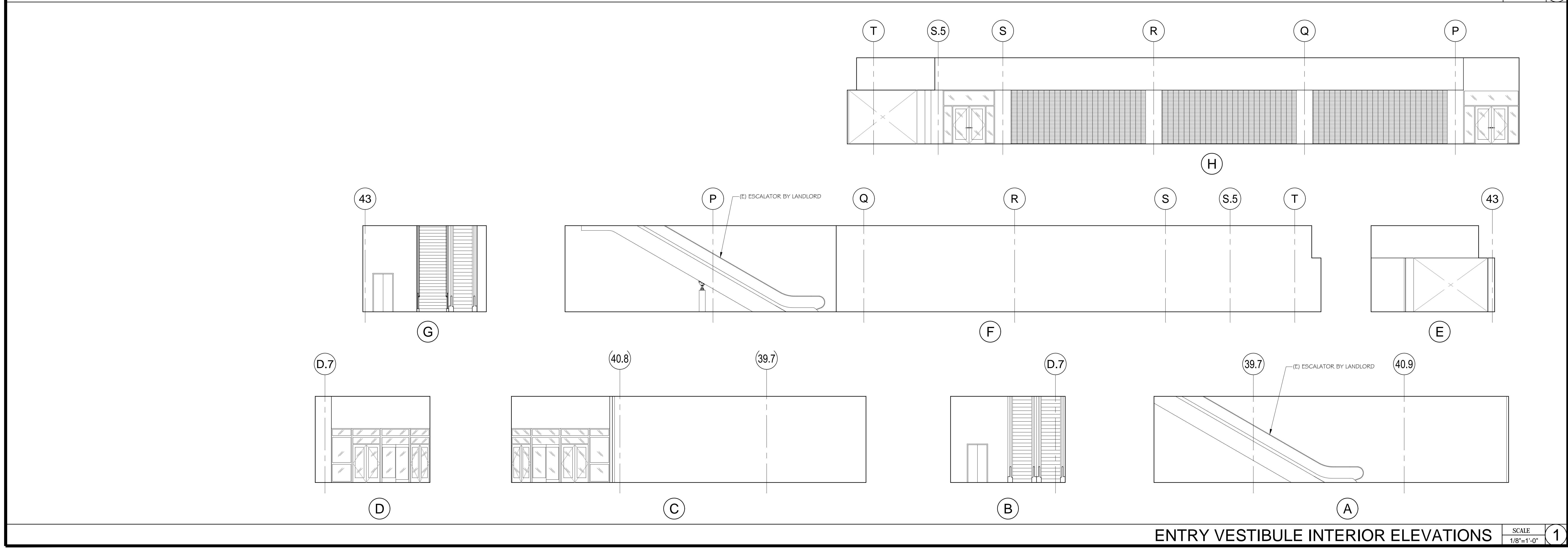
NORTH SIDE ENTRANCE ELEVATION SCALE 1/8" = 1'-0" 1

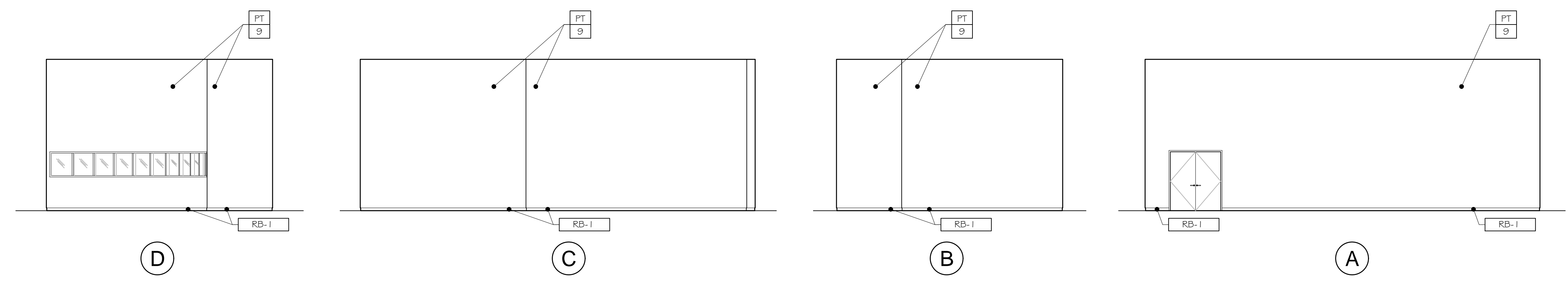
ROUND 1
BOWLING &
AMUSEMENT
1 Southland Mall,
Hayward, CA 94545

TENANT IMPROVEMENT

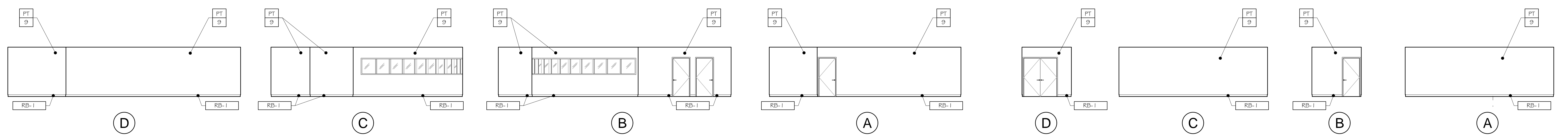
EXTERIOR ELEVATIONS

A3.1

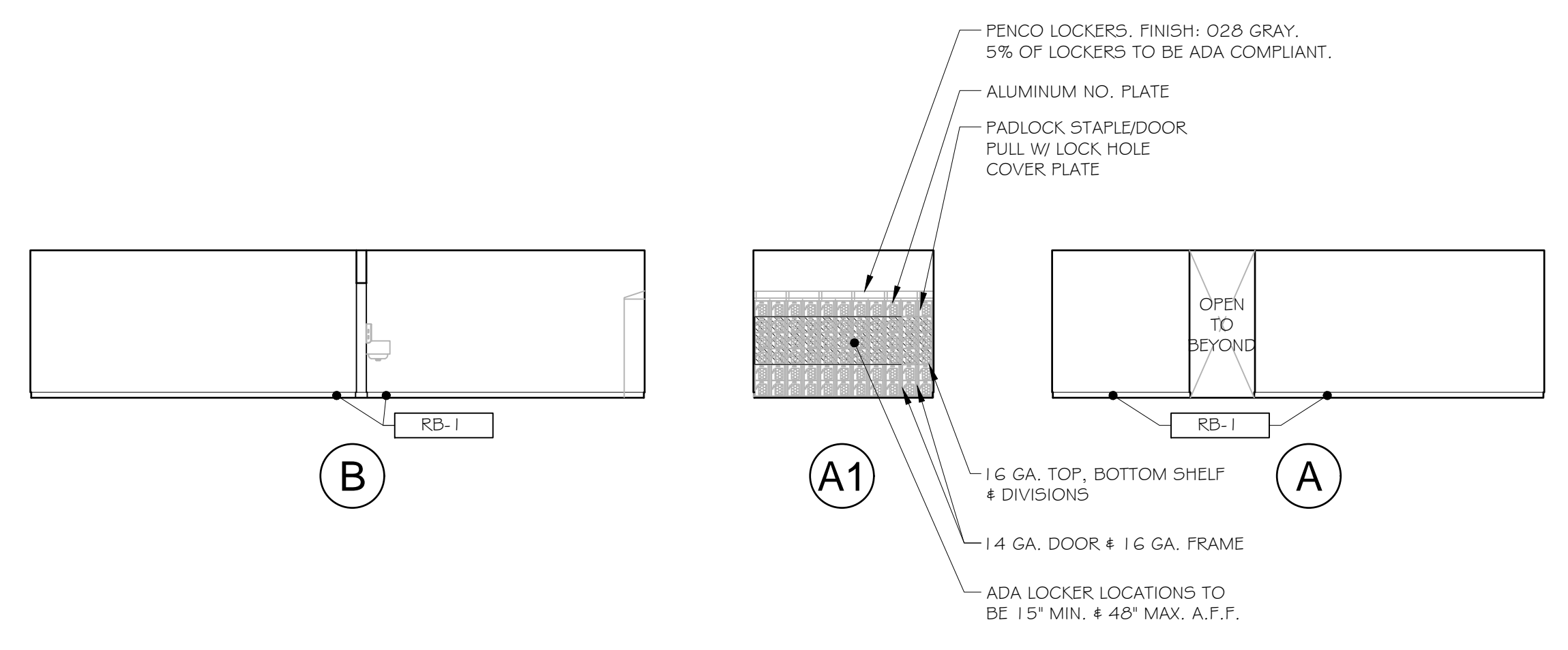
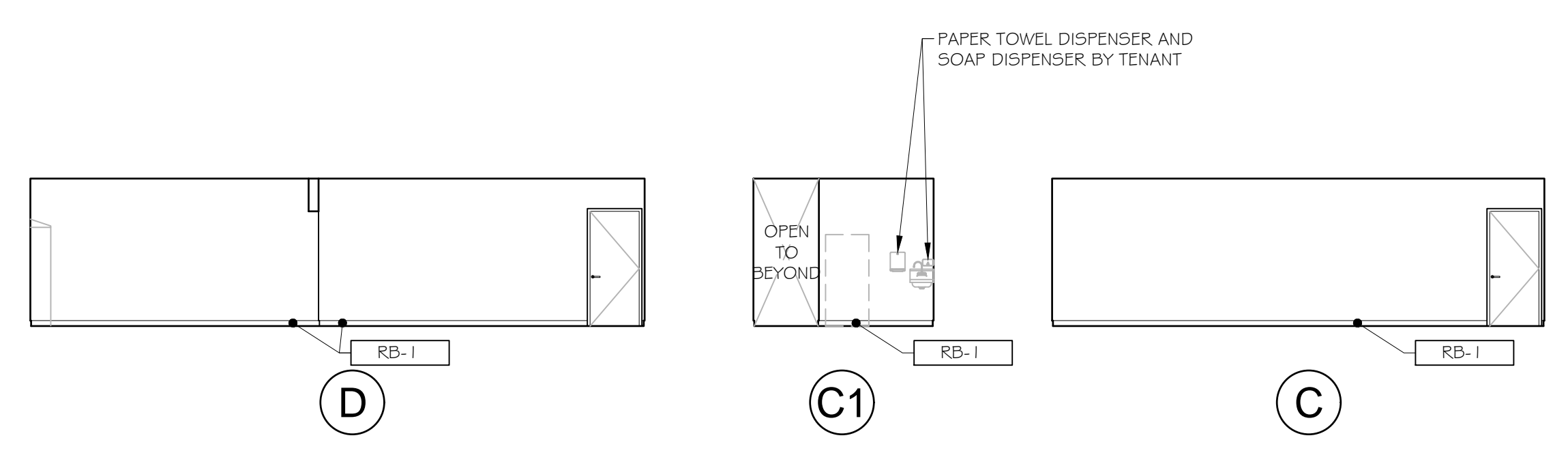




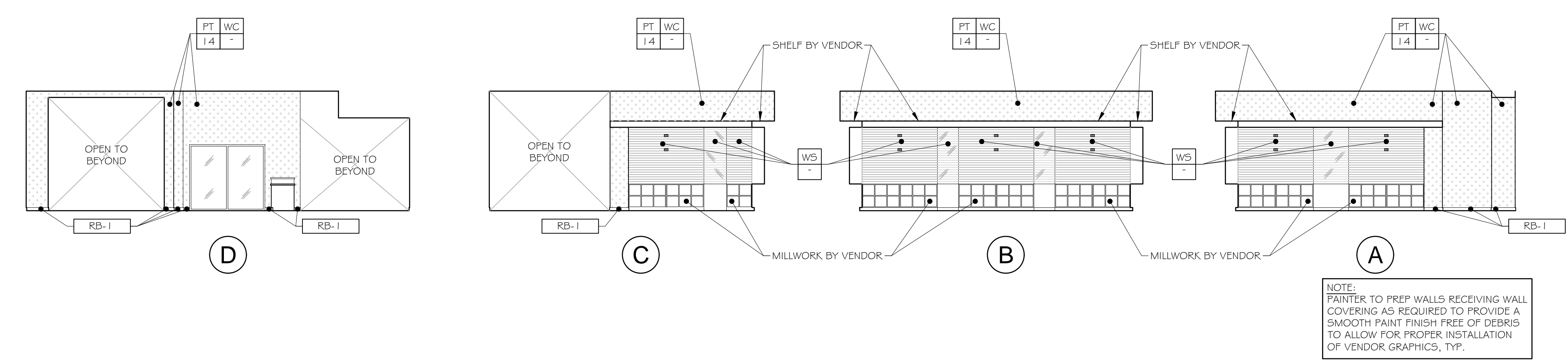
STORAGE INTERIOR ELEVATIONS SCALE 1/8"=1'-0" 8



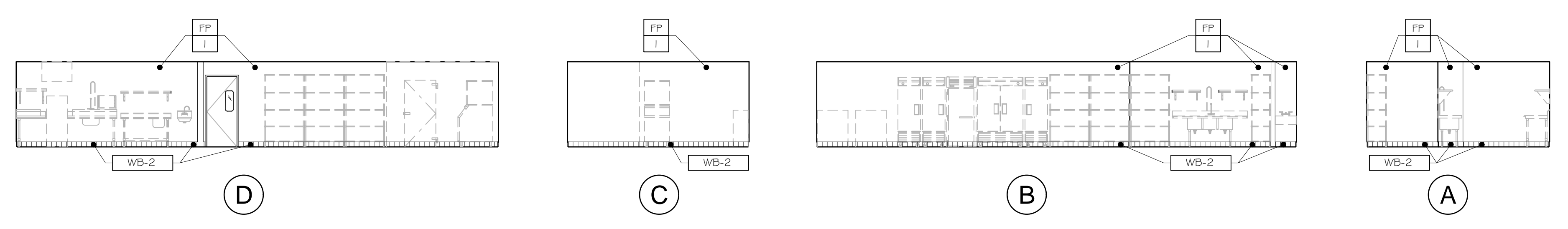
STORAGE INTERIOR ELEVATIONS SCALE 1/8"=1'-0" 7 MECHANICS ROOM INTERIOR ELEVATIONS SCALE 1/8"=1'-0" 6



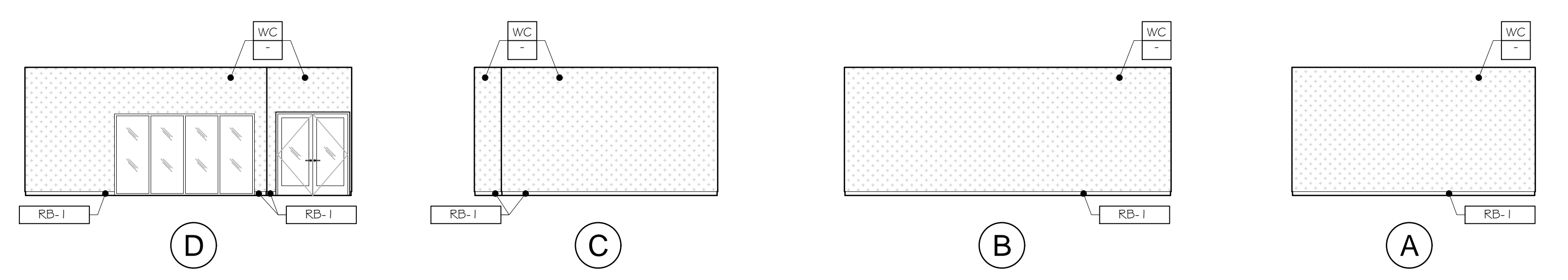
OFFICE / BREAKROOM INTERIOR ELEVATIONS SCALE 1/8"=1'-0" 4



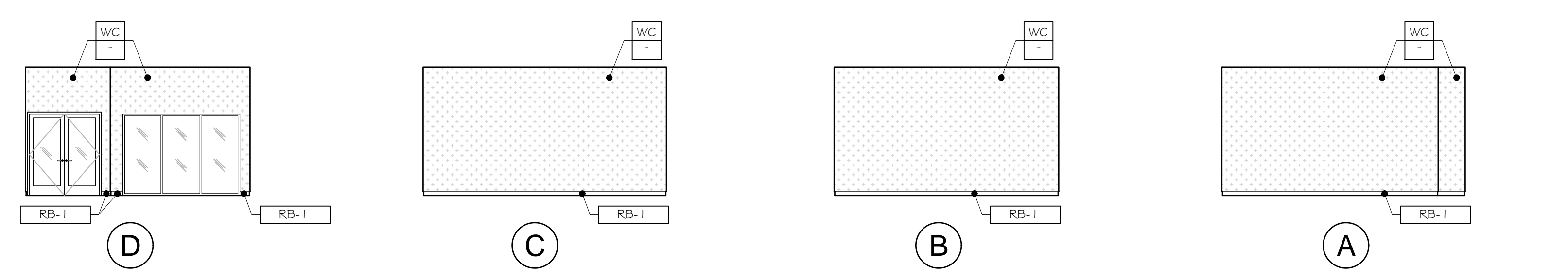
REDEMPTION STORE INTERIOR ELEVATIONS SCALE 1/8"=1'-0" 5



KITCHEN INTERIOR ELEVATIONS SCALE 1/8"=1'-0" 3



PARTY ROOM INTERIOR ELEVATIONS SCALE 1/8"=1'-0" 2



PARTY ROOM INTERIOR ELEVATIONS SCALE 1/8"=1'-0" 1

H O U S T O N /
T Y N E R

Architecture
Interior Design

2630
Sepulveda Blvd.
Torrance
California
90505
TEL 310
326-3050
FAX 310
326-8805

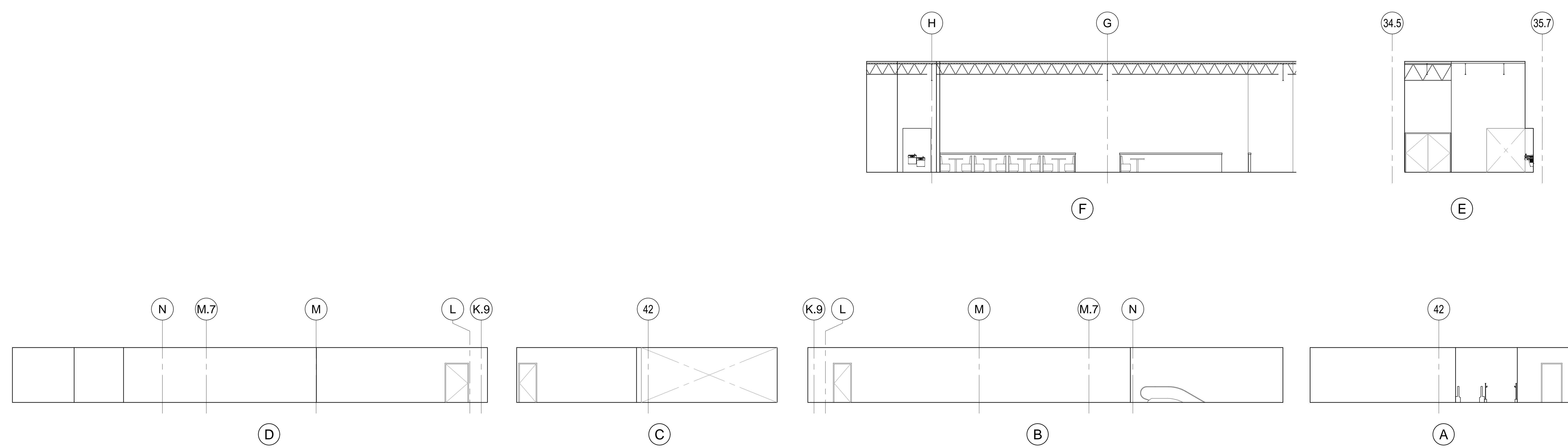
ROUND 1
BOWLING &
AMUSEMENT
1 Southland Mall,
Hayward, CA 94545

TENANT IMPROVEMENT

INTERIOR ELEVATIONS

A5.3

Path I:_PROJ\ROUND 1\7-02\Drawgs



SECOND FLOOR INTERIOR ELEVATIONS

SCALE
1/8"=1'-0"

1



RECEIVED

SEP 26 2018

City of Hayward Planning Division

PLANNING DIVISION

Conditional Use Permit Application for Round One Entertainment, Inc. d.b.a. Round 1 Bowling & Amusement (Applicant/Owner) at 1 Southland Mall Dr., Hayward, CA 94545

Request for a recreational facility allowing the serving of alcoholic beverages in conjunction with bowling, arcade, billiards, and dining.

Findings for Approval

A. The recreational facility with the serving of alcoholic beverages is desirable for the public convenience or welfare.

The City of Hayward has very few recreational venues, and none that provide multiple amenities in one location such as this proposed facility. Approval of this Conditional Use Permit will allow the development of a state-of-the-art recreational center that includes over 200 amusement arcade games, 8 lanes of bowling, large party rooms for functions, and fast dining to be enjoyed all across the floor. The proposed facility will allow for responsible service of alcoholic beverages as regulated through the Zoning Ordinance, Alcoholic Beverage Outlet Regulations, the Conditions of Approval and the Type 41 ABC License to be held by the caterer.

B. The recreational facility with the serving of alcoholic beverages will not impair the character and integrity of the surrounding neighborhood.

The proposed recreational facility will be an asset to the community and surrounding neighborhood. Nearby uses include commercial offices, central businesses, neighborhood commercial, and single-family residential homes. The proposed facility will have hours of operation from 10:00 am to 1:30 am, every day of the week from Monday through Sunday. However, alcohol service is cut-off at 1:00am. In addition, all alcohol servers will be required to receive Tips Certification (or similar) before engaging in the service of alcohol. The recreational facility will also be required to comply with the City's Noise Regulations. There are three entrances into our 2nd story space that includes 3 sets of stairs, 2 sets of escalators, and 2 elevators for ingress/egress. During our entire hours of operation, all entrances/exits will be available for use. Appropriate efforts will also be implemented to discourage loitering around the premises. During the mall's hours of operations, their security team will be keeping watch around the mall itself which includes our space. From the time the mall closes, to about an hour



after our venue's hours of operations end, a 3rd party security team will be used to patrol the entrances/exits and the inside of our venue. There is ample parking to accommodate the recreational facility's patrons. The mall has approximately 7,200 spaces in its parking lot. Therefore, issues with guest parking will not impair the character and integrity of the surrounding neighborhood.

C. The recreational facility with the serving of alcoholic beverages will not be detrimental to the public health, safety, or general welfare.

Round 1 Bowling & Amusement's security plan will be put in place to facilitate a safe environment for both patrons and staff. These rules will prevent the service of minors and over-service thereby promoting the safety of every individual. Key rules include age restrictions being put into effect at certain times, and strict policies against unruly behavior.

A 3rd party security team will be contracted to monitor the grounds around the space and within the space as well. Guards will aid in the enforcement of the security plan by checking ID of each patron, roaming the interior to create a security presence, and protecting staff as they close the store late at night. In addition, as a Condition of Approval, the recreational facility will maintain an active Type 41 ABC license at all times.

D. The recreational facility with the serving of alcoholic beverages will be in harmony with applicable City policies as well as the intent and purpose of the zoning district involved.

The proposed use is consistent with the policies specified in the General Plan in which the "City desires to achieve a pattern and distribution of land uses which...Retain and enhance established...commercial...districts, and...recreational amenities." The recreational facility will enhance the established Southland Mall by bringing new recreational attractions and becoming a major attraction for the surrounding neighborhoods.

The proposed use is also consistent with the purpose of the Central Business District (CB) which "to make provision for a principal downtown area of regional importance, and several outlying areas of more than neighborhood importance, where concentrations of comparison shopping facilities, financial and business services, and amusement or recreation may be found in quantity". Round 1 Bowling & Amusement can provide the needed amusement and recreation for this district with conditions, as well as the already permitted restaurant.

Furthermore, as conditioned, the operation of the proposed facility will meet the Alcoholic Beverage Outlet Regulations of the Zoning Ordinance and the Noise Ordinance of the Hayward Municipal Code.



Round One Entertainment, Inc.

State-of-the-Art Entertainment Company Offering Fun
the Whole Family Can Enjoy

3040 Saturn St. Suite 104
Brea, CA 92821

p. 714-924-7800
f. 714-79-1598

development@round1usa.com
www.round1usa.com

Executive Summary

What We Offer

Bowling. Patrons are welcome to play classic games of bowling on our lanes or participate in a unique game of cosmic bowling – where the lights go down, and the glow goes up. We also make sure kids have a good time with dinosaur-shaped ramps for the perfect strike. To spice things up further, hourly “Moon Light Strike” games are conducted, where customers can vie for a strike and win a prize.

Arcade. We bring the latest and greatest arcade games from both Japan and America. Games are constantly updated, so there is something for everyone: dance, fighting, racing, and more. Also unique to Round 1 Bowling & Amusement is the selection of Japanese crane games with limited-edition gifts up for grabs.

Billiards. Round 1 Bowling & Amusement facilities feature major billiard equipment including the Murrey and Brunswick tables. Guests are welcome to test out the felt and play their favorite game of pool from morning till night.

Dining with Alcoholic Beverages. Alongside the recreational amenities, guests can enjoy various popular fast-food snacks and beverage all across the floor including pizza, chicken wings, and soda among others. For our 21+ guests, we offer a bar with beer and wine next to TV monitors showing the latest sports.

Party Rooms. Customers can try it all with one of our party packages. They're perfect for birthdays, office outings, or just for the fun of it. There is a package to fit the needs of any group.

Who We Sell To

Although Round 1 Bowling & Amusement venues are perfect for any individual who loves fun, our primary market comprises of teenagers ages 12 to 17, young adults ages 18 - 29, and families.

Opportunity

Problem

There is a lack of entertainment facilities that can gather together a multi-generation market.

Solution

Round 1 Bowling & Amusement offers a variety of amenities enjoyable by individuals of all ages, and groups of all types, and is also constantly updating its products

Competition

The strongest competitor is the Dave & Buster's in Milpitas which is a very well-known entertainment complex offering games, sports-viewing and dining. Dave & Buster's targets a similar market with their primary target being 21 – 39 year-olds, and secondary target being families. The primary market seeks novel and trendy experiences, while the secondary market aim to create positive memories during their leisure time.

Current Alternatives

- One nationwide chain of arcade establishment about 25 miles south
- Two bowling centers in neighboring cities

Why Us?

We offer a unique gaming experience with other recreational activities and a more family-friendly environment.

Opportunity

Problem & Solution

Problem Worth Solving

None of our competitors offers multiple, unique recreational activities in one space that is appealing to a diverse group of consumers in the city of Hayward.

Our Solution

Our market niche has several needs which we strive to meet:

- Our arcade features the trendiest games from both Japan and America.
- Latest bowling technologies in a fun and vibrant space featuring light and sound shows.
- Billiard games on well-known brand tables.
- Party rooms equipped with private karaoke machines brings perfect for any event.
- Dining offers a variety of food, as well as a full beer and wine bar.
- All activities offered at different price points to accommodate for a variety of households.

Competition

The foremost competitive advantage of Round 1 Bowling & Amusement is our location between two universities – Chabot College and California State University, East Bay. Both universities have bustling student populations of over 15,000 individuals enrolled per campus. Between rigorous education curriculums, and exhausting work schedules, university students will need a positive outlet for their leisure time. Our facilities can provide that and more, 365 days a year.

The demographics of the city of Hayward itself makes it an ideal spot for our Round 1 Bowling & Amusement venue. The dense population of over 800,000 individuals is comprised of close to 300,000 households. The Southland Mall, located near major freeways, lies in the heart of this thriving community. The area's love for sports teams, such as The Oakland Raiders, Oakland AS and Golden State Warriors, will also prove beneficial for us. Sports enthusiasts can enjoy their favorite games in an exciting environment. With so many things our venues have to offer, we can fill any recreational void in the community.

Strategic Alliances

- Connection with major amusement vendors – Long-time relationships grant us firsthand access to the latest games and prizes from major brands including, but not limited to, Konami, SEGA, Bandai Namco Entertainment, Sanrio, Etc.
- Food and Beverage from major brands – our alliance with brands such as Sysco and Coca-Cola allow us to offer a variety of menu items that are popular with our consumer base.
- Cutting-edge bowling technology vendors – Our equipment comes from industry leading vendors including Brunswick and Murrey, and as we grow, our selection of bowling equipment brands.
- Member of the Bowling Proprietors' Association of America (BPAA) - being a part of the BPAA makes their large network and library of resources available to us.

Execution

Operations

Locations & Facilities

Round One Entertainment, Inc. currently has 21 open Round 1 Bowling & Amusement locations all across the nation. All of our locations are around 40,000 – 60,000 sqft large in regional malls. We have found that the optimal market and location requirements include spaces in regional malls of 800,000 sqft GLA or more, with the space having direct access from the parking lot and inside of the mall, and a surrounding population of at least 600,000 residents within a 20-mile radius. The Southland Mall easily surpasses these requirements.

For our Hayward, CA location, our hours of operation will be from 10:00am to 1:30am, with food, and non-alcoholic beverages being served most of the business day. Alcohol service would stop at 1:00am. On site, our facilities have a snack bar where patrons can order food and non-alcoholic beverages. Alcoholic beverages will specifically only be served from the bar to 21+ guests. Age restrictions will be in place during certain times of the night: 18+ after 10:00pm, and 21+ after 12:00am. In addition to having ID checks done at the bar, Round 1 Bowling & Amusement will contract with a third-party security team to have guards perform ID checks performed at the doors, and have additional security roaming the interior of the facility.

All of our amenities are available to the public during our normal hours of operations. Throughout the entire day, there will always be a supervisory staff member on site enforce house rules and ensure the safety and comfort of all individuals. Associate staff members will be available at the amusement counter, food service counter, bar, and around the floor to assist customers. Customers can purchase game reservation time and credits at the counter. Although party reservations are welcomed any time during our hours of operation, no events will be held outside of those hours.

The onsite management staff will be making various reports to our headquarters in Brea, CA and have access to headquarter staff Mondays through Friday from roughly about 8:00am – 6:00pm PST every day. Headquarter staff work with the management staff to maintain store excellence, resolve issues and innovate.

Technology

Our company uses Point of Sales (POS) systems to keep track of the daily operational reports, resulting in a seamless and smooth recording process. On the security side of things, every store is equipped with an up-to-date fire alarm and security alarm systems that

will notify both the managing staff, headquarters, and local authorities should there be any incidents. This will ensure that any issues will be resolved in the most efficient, and therefore safest, way.

We are proud of our problem resolution systems, but we are even prouder of the preventative steps we take to mitigate the possibilities of an incident in the first state. All of our areas – especially more potentially hazardous ones including the kitchen, bowling machinery, and arcade electrical room - is always kept compliant with code, regularly maintained by specialized professionals, and staff are trained in safe practices.

As a venue filled with the latest game, we also make an effort to keep the software constantly updated for a smooth user experience. Our onsite mechanics team are also trained to maintain the hardware of each game and do daily checks.

Amenities

For the space at the Southland Mall, we would like to install eight (8) bowling lanes, four (4) billiard tables, two (2) party rooms with karaoke equipment, a snack bar with free seating, and a bar with TV monitors playing the latest sports matches and other shows.

All access to the amenities will be conducted at the amusement and food counters where staff will be handling the transactions. With transactions being central, it can be better monitored by the supervisory staff, and associate staff support each other with customer service.

Projected Construction Milestones

Milestone	Due Date	Who's Responsible
LOI	Completed	Broker
Architect Site Survey	Completed	Architect
Lease Execution	Completed	Attorney
Landlord Tenant Improvements	September 1 st , 2018	Southland Mall Landlord
Plan Review Drawings	Completed	Architect
Conditional Use Permit (Cup) Approval	October 11 th , 2018	Round One Entertainment, Inc.
Building Permit Submittal	October 2018	Architect
Tenant Construction Start	TBD	Round One Entertainment, Inc.
Tenant Construction End	March 19 th , 2019	

Company

Management Team

Tamiya Sakamoto – Chief Executive Officer (CEO)

Tamiya has been with the parent company Round One Corporation in Japan for over 20 years and has helped the company proliferate around Japan as both a Director and Managing Director. He came to assist in Round One Entertainment, Inc.'s growth in the United States by bringing his experience and knowledge.

Kiyofumi Kuroda – Chief Financial Officer (CFO)

Kiyofumi also has a long history with the parent company and has come to Round One Entertainment, Inc. to anchor the accounting team. He is also an experienced bowling player with a passion for the amenities that Round One Entertainment has to offer in the United States!

Shintaro Kaji – Senior Vice President (SVP)

Starting with Round One Corporation over 10 years ago, Shintaro, or Shane, made his way up from the operational store level, to becoming a member of Round One Entertainment, Inc.'s board of officers. In addition to his impressive skills and personal experience running all facets of the company, Shane has also lived in the United States in the past, bridging the gap between the Japanese and American culture.

Overview

Ownership & Structure

Round One Entertainment, Inc. is a privately-owned subsidiary of Round One Corporation. The shares of Round One Entertainment, Inc. are all owned by the parent company, thus the board officers do not own any shares themselves. The board officers hold the authority to carry out most of the decisions, and also facilitate the growth of the company through careful management of staff and resources. Larger decisions are thoroughly thought out, and then proposed before the board of Round One Corporation.

Company History

Round One Entertainment, Inc. begins its timeline in April of 2009. Shortly thereafter, it opened its first location in the City of Industry, CA at the Puente Hills Mall. To this day, it continues to be one of its most successful locations. This location also offers a large selection of amenities that include darts and ping pong in addition to the bowling, arcade, and billiards offered at all of our stores.

Following its first triumph, Round One Entertainment, Inc. was able to open a few more stores in 2012, 2013, and 2014. From there, the company worked hard to open the stores exponentially. In 2017 alone, 7 new locations were opened. As of March 2018, Round One Entertainment, Inc. was able to boast 21 stores to its name, and over 20 more locations down the pipeline.

The speedy growth is possible due to the constant streamlining of the process of building starting from the leasing phase, all the way to the grand opening. Originally taking about seven (7) months to finish just the tenant construction alone, Round One Entertainment's experience has allowed it to cut the construction down to a solid five (5) months. Continued relationships from the beginning of the journey allow the store building process times to remain consistent and smooth.



Round1 Southland Mall Post Orders

9/26/2018

General Orders

Guards are not permitted to use Round1's guest facilities (games, bowling, rentals, etc.) at any time during their shifts, or while in uniform. Anyone found doing so will be removed from the site, with a report following to their branch manager.

Age Restrictions:

18+ after 10pm

21+ after midnight.

Round1 House Rules:

- ❖ Loud and/or abusive language will not be tolerated.
- ❖ Loitering and/or solicitation is prohibited.
- ❖ Line cutting is prohibited.
- ❖ No firearms or weapons are permitted in the store.
- ❖ No pets of any kind allowed in the store except for service dogs.
- ❖ Guests under 21 require a guardian 25 or older with them at all times. (up to 4 individuals per guardian). This does not apply during hours of age restriction.
- ❖ All outside food and beverage is strictly prohibited.
- ❖ No alcoholic beverages allowed inside the karaoke rooms.
- ❖ Alcohol purchased on the premises may not be brought outside.
- ❖ Overly intoxicated individuals will not be admitted.
- ❖ All persons and belongings are subject to search, any unapproved items will be confiscated.
- ❖ Anyone caught vandalizing Round1 property will be prosecuted to the full extent of the law. (PC § 594)
- ❖ Smoking & vaping (e-cigarettes) is prohibited outside of designated areas.
- ❖ Round1 will not be held responsible for any lost, damaged, or stolen property.

Round1 Dress Code

- ❖ All guests must wear shirts and shoes.
- ❖ No excessively baggy clothing.
- ❖ No clothing with profanity and/or objectionable artwork.

Note: What constitutes "Objectionable artwork" is ultimately up to the Manager On Duty, but generally falls under the definitions of obscene, indecent, and/or unduly controversial.

Valid Identification:

- ❖ Guests must have a valid identification card issued by U.S. governmental agency that contain all of the following: a photograph, date of birth, height, sex, and eye color.
- ❖ Valid ID types for admittance to the premises after 10pm are as follows:
 - Driver's licenses or other state photo identity cards issued by Department of Motor Vehicles (or equivalent).
 - U.S. Passport or U.S. Passport Card
 - DoD Common Access Card, Active Military (Military ID, CAC, White)
 - DoD Uniformed Services ID Card (Military ID)
 - DD Form 2: Reserve (Green), Retired (Blue), & Reserve Retired (Red).
 - DD Form 1173 (Tan)
 - DD Form 1173-1 (Red)
 - DD Form 2765 (Tan)
 - Permanent Resident Card (Green Card)
 - Federally recognized, tribal-issued photo ID
 - B-1/B-2 visas issued on/after 01 OCT 2008 (10/1/08)
 - Border Crossing Cards issued on/after 01 OCT 2008 (10/1/08)

Invalid Identification & Fake IDs:

- ❖ Student IDs are not a valid form of identification.
- ❖ Any photocopied ID is not a valid form of identification
- ❖ Otherwise Valid ID types that are not sufficient for admittance to the premises after 10pm (Ask for another form of ID):
 - B-1/B-2 visas issued on/before 30 SEP 2008 (9/30/08)
 - Border Crossing Cards issued on/before 30 SEP 2008 (9/30/08)
 - HSPD-12 PIV Cards
 - DoD Common Access Card, Civilian (CAC, White with Green or Blue bar)
 - DoD Civilian Retiree Card (White)
- ❖ False/Fake identification is to be confiscated and passed on to the Manager On Duty.

Shift Orders

Positions: Rover 1, Rover 2.

Additional positions are to follow the Rover 2 orders under callsign “Special #” unless otherwise assigned by a department lead, supervisor, or, the Manager On Duty.

ALL POSITIONS, ALL TIMES:

Watch for customers in unsafe areas such as behind arcade machines or in restricted areas. Watch for hazards such as broken glass, trip and slip hazards, obviously ajar arcade machines, vandalism, etc. and report hazards to facilities or manager on duty for rectification. If guests are present, wait by hazard to keep guests away until the hazard is cleared or barricaded. Be on the lookout for outside food & drink, people smoking or vaping on the premises, and open windows on crane machines.

1900 or 2100 to 2130 (7pm or 9pm to 9:30pm)*

All Rovers:Patrol arcade and bowling floors.

*Start hour depends on the day. Please refer to security shift details.

2130 (9:30pm)

Rover 1:Set up ID Check Point Post at parking lot entrance: Stanchions between single glass door and "up" escalator. Allow gap in barricade after ID check point for access to elevator. Trash can at ID check point within view of security camera for discarding garbage, outside food & drink, contraband.

Rover 2: Continue to patrol per 1900 order.

2200 (10pm)

Rover 1:Post at ID Check Point at parking lot entrance, perform access control. Guests under 18 are not permitted without exception. Guests 21 years of age and over get yellow wristbands on their left wrists if they wish to consume alcohol. Only guests 21 years or older are to receive wristbands. Attach the wristbands yourself, do not give loose wristbands to guests. Check returning guests who already have wristbands to make sure their wristbands are not damaged. If they are damaged, show signs of tampering or are on the incorrect wrist, re-check ID. **Inspect** bags for outside food & beverages, and weapons. Customers are to hold the bag open for inspection themselves. If outside food or beverages are found, give guest the option to throw it away in the trash at the post or consume it outside. If it is alcohol, advise them that it cannot come inside and is illegal to consume outside pursuant to the San Jose Municipal Code Title 10 §12.010. They may return without it, or throw it in the trash at the Post. Avoid handling alcohol containers, allow the guest to throw it away themselves if they choose to.

At no time is this post to be abandoned unless you are properly relieved, while guests are in the establishment, before the store closes and the doors are locked.

Attachment V

Rover 2:Continue to patrol per 1900 order, additionally, checking guests without wristbands for ID and issuing wristbands when appropriate. Attach the wristbands yourself, do not give loose wristbands to guests. After 2200, guests under the age of 18 are not allowed in the facility, no exceptions. Only guests 21 years or older receive wristbands. Escort any other guests out of the establishment. Assist/relieve Rover 1 as needed.

0000 (12am, Midnight)

Rover 1:Continue post at ID Check Point per 2200 order. Guests under 21 are no longer permitted.

Rover 2:Continue to patrol per 2200 order. Guests under 21 are no longer permitted without a guardian over the age of 25.

0135 to 0200 (1:35am to 2am)

Rover 1:Continue post at ID check per 0000 order.

Rover 2:Assist employees in clearing Game Card Kiosks. Once Kiosks are cleared, patrol per 0000 order.

0200 (2am)

Rover 1:Lock parking lot doors, turn off escalators. Stay posted at parking lot doors until the establishment is cleared of guests, then assist employees as needed. Post near front desk (Mall entrance) until employees are done clearing Points of Sale, then post in Office with Rover 2 until relieved by the Manager on Duty.

Rover 2: Assist employees in clearing any remaining guests from establishment. Start at ping pong/bowling area, clear to parking lot entrance, checking Karaoke rooms, bathrooms, etc. on the way. Post at front desk (Mall entrance) and assist employees as needed. Once all Points of Sale have been cleared, post in Office until relieved by the Manager on Duty.

Supplementary Information

Round1 Business Hours

Daily: 1000-0130 (10am to 1:30am)

Southland Mall Hours

Monday-Saturday: 1000-2100 (10am-9pm)

Sunday: 1100-1900 (11am-7pm)

Smoking

20+ feet of doors, per. Cal. Labor Code § 6404.5 et seq., Cal. Code Regs. Tit. 8 § 5194(b)(6), Cal. Labor Code, § 96.

Vandalism

Cal. Penal Code, § 594

Shoplifting/Theft

Cal. Penal Code, § 484

Dealing with Suspected Shoplifters

In all situations of suspected theft, immediately notify the Manager on Duty.

Petty Theft: If you witnessed petty theft, such as an item from a crane game, the SOP is to give the guest the chance to return the item(s) and be escorted off the premises. The Manager on Duty may want to handle each instance on a case-by-case basis, so always consult them on how to proceed.

Grand Theft: Grand Theft *may* not need to be witnessed in order to act on it. In California, Grand Theft may be charged as either a misdemeanor or a felony, so err on the side of misdemeanor. If a guest is outside of the redemption room with a high-end prize, such as a video game console, ask to see their Prize Disclaimer Form, which will contain signatures by the recipient of the prize and the Manager on Duty. If they cannot produce it, inform the Manager on Duty and wait for further instructions. If you are unclear on what items are high-end prizes, consult the Manager on Duty.

Inspections

Per the Round1 House Rules, guests are subject to “searches” (legally speaking, inspections) at any time.

An inspection is always conducted with a guest’s cooperation. For example, when you want to look inside a purse, or bag, ask the guest to open it up for you to look inside. If you can’t see the contents because something is in the way, ask the guest to remove the obstruction. If the guest tries to hand the item to you, politely refuse. NEVER TOUCH THE GUEST OR HANDLE THE GUEST’S PROPERTY. If a guest refuses to cooperate with the inspection, deny them access to the premises.

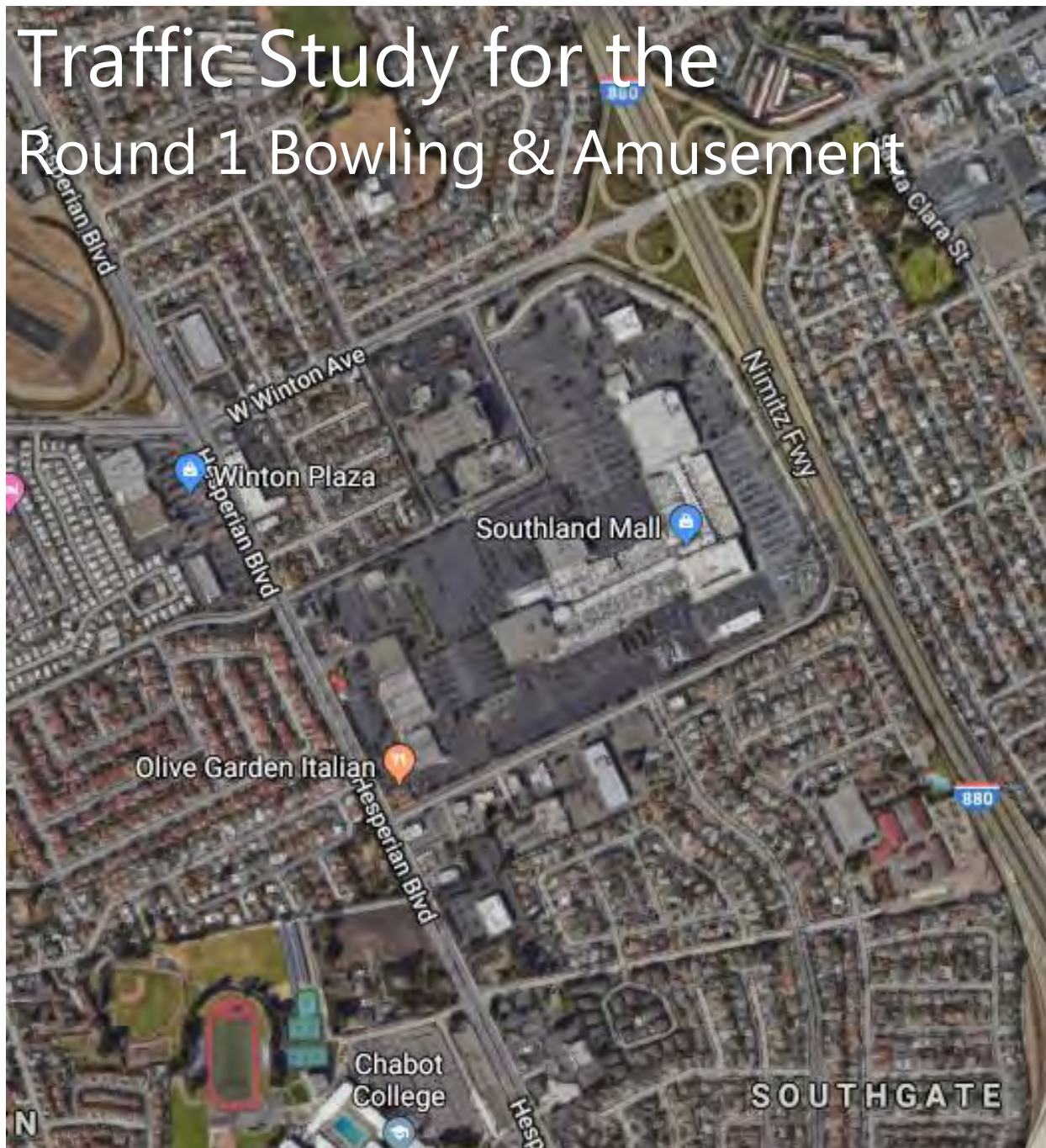
Arrests

Arrests are only to be made as an absolute last resort if a misdemeanor or felony has taken place and the suspect(s) must be detained until the police can arrive. If you intend on making, or have made an arrest, and the Manager on Duty is not present, notify the Manager on Duty **immediately** so the police can be contacted. Remember: your power to arrest is the same as any citizen's. Detaining a guest at any time without declaring a citizen's arrest may count as an unlawful detention. If you have no reasonable cause to make an arrest, and the guest wishes to leave, allow them to do so. Making a citizen's arrest for a misdemeanor (petty theft, shoplifting) you did not personally witness is unlawful. You cannot make a citizen's arrest on behalf of another person who may have witnessed a misdemeanor. You can only make a citizen's arrest **on suspicion** of a felony. If an arrest is made, the police must be notified as soon as possible so the detainee can be handed off to them.

Work primarily in a preventive role. Use good judgment and **exercise caution when faced with an arrest situation**. Every person must be accountable for his or her actions. Your acts in an arrest situation are easy to defend when good judgment and good faith have been used. You must not be afraid to act in an arrest situation, but must use restraint and good judgment.

Where an arrest is made, the law allows only the use of physical force, which is reasonable or necessary to restrain the suspect if he/she is resisting, in order to make the arrest. Where more force is used than that which the law allows, the arresting party is said to be using "excessive force" and may be held criminally as well as civilly liable. An example of excessive force is the discharge of a firearm in shooting a suspect in order to protect personal property. By law, deadly force is allowed only to protect lives.

Traffic Study for the Round 1 Bowling & Amusement



Draft Report

Prepared for the
City of Hayward



THIS PAGE LEFT INTENTIONALLY BLANK

TRAFFIC STUDY FOR THE PROPOSED ROUND 1 BOWLING & AMUSEMENT

CONTENTS

1.0	INTRODUCTION	1
1.1	INTRODUCTION.....	1
1.2	SUMMARY	1
2.0	STUDY APPROACH	2
2.1	STUDY SCOPE.....	2
2.2	ANAYSIS METHODS AND SIGNIFICANCE CRITERIA.....	2
3.0	EXISTING SETTING.....	5
3.1	EXISTING TRAFFIC VOLUMES	5
3.2	INTERSECTION OPERATING CONDITIONS – EXISTING CONDITIONS	5
3.3	EXISTING TRAFFIC OPERATIONS AND QUEUE CONDITIONS	6
4.0	BACKGROUND (EXISTING + APPROVED) CONDITIONS	9
4.1	APPROVED PROJECT LOCATION AND DESCRIPTION	9
4.2	APPROVED PROJECT TRIP GENERATION AND DISTRIBUTION	9
4.3	INTERSECTION OPERATING CONDITIONS – BACKGROUND (EXISTING PLUS APPROVED) CONDITIONS.....	10
5.0	BACKGROUND PLUS PROJECT CONDITIONS	12
5.1	PROPOSED PROJECT LOCATION AND DESCRIPTION	12
5.2	TRIP GENERATION AND TRIP DISTRIBUTION.....	12
5.3	INTERSECTION OPERATING CONDITIONS – BACKGROUND PLUS PROJECT CONDITIONS.....	13
6.0	CONCLUSION.....	17

LIST OF TABLES

Table 1: Intersection Level of Service – Existing Conditions	5
Table 2: Approved Project Trip Generation – Southland Mall Cinema	9
Table 3: Approved Project Trip Distribution	10
Table 4: Intersection Level of Service – Background Project Conditions.....	10
Table 5: Project Trip Generation – Round 1 Bowling and Amusement	12
Table 6: Project Trip Distribution	13
Table 7: Intersection Level of Service – Background Project Conditions.....	13

TRAFFIC STUDY FOR THE PROPOSED ROUND 1 BOWLING & AMUSEMENT

LIST OF FIGURES

Figure 1 Vicinity Map.....	3
Figure 2 Project Site Plan	4
Figure 3 Existing Traffic Volumes, Lane Configurations and Traffic Control.....	8
Figure 4 Background Project Traffic Volumes.....	11
Figure 5 Background Plus Project Traffic Volumes	14

LIST OF APPENDICES

APPENDIX A	INTERSECTION TURNING MOVEMENT COUNTS.....	A
APPENDIX B	LEVEL OF SERVICE WORKSHEETS: EXISTING CONDITIONS.....	B
APPENDIX C	LEVEL OF SERVICE WORKSHEETS: BACKGROUND CONDITIONS.....	C
APPENDIX D	LEVEL OF SERVICE WORKSHEETS: BACKGROUND PLUS PROJECT CONDITIONS.....	D

1.0 INTRODUCTION

1.1 INTRODUCTION

This report presents the results of a traffic impact analysis for the proposed Round 1 Bowling & Amusement development to be located at Southland Mall in the City of Hayward.

The proposed project is planned to be built at the location of an existing sporting goods store and it would consist of a facility with eight bowling lanes, arcade games area, billiards, and dining and party rooms for its patrons. The total tenant space area of the proposed development is 45,506 square feet (sq. ft), with the first-floor area at 3,567 sq. ft. and the second-floor area at 41,939 sq. ft.

In addition, this traffic study also utilizes traffic impact analysis results conducted for a previously approved development – Southland Mall Cinema. This approved project would replace an existing shopping center land use and the resulting net trips were used as part of background study scenario.

Regional access to the Project site, which is located in Southland Mall, will be via I-880 Ramps at Winton Avenue and via Southland Drive.

1.2 SUMMARY

All the study intersections currently operate at an acceptable LOS D or better during the weekday p.m. peak hour, except for the unsignalized intersection of Southland Drive/La Playa Drive. This intersection operates with an average delay of 37.4 seconds/vehicle (LOS E) for the stop-controlled westbound left-turn movement of La Playa Drive at Southland Drive.

The proposed project is expected to generate 1,517 daily trips with 61 trips during p.m. peak hour (40 inbound and 21 outbound trips).

All of the study intersections are expected to operate at an acceptable LOS D or better during the weekday p.m. peak hour, except for the unsignalized intersection with an average delay of 68.6 seconds/vehicle (LOS F) for the westbound left-turn movement of La Playa Drive.

All of the study intersections are expected to continue to operate at an acceptable LOS D or better during the weekday p.m. peak hour, except for the unsignalized intersection with an average delay of 72.5 seconds/vehicle (LOS F) for the westbound left-turn movement of La Playa Drive at Southland Drive.

2.0 STUDY APPROACH

2.1 STUDY SCOPE

This study includes the following five study intersections of which four are signalized intersections and one two-way stop-controlled intersection:

1. Winton Avenue and Southland Drive (signalized intersection)
2. Winton Avenue and Southland Place (signalized intersection)
3. Southland Drive and La Playa Drive (unsignalized intersection)
4. Hesperian Boulevard and Southland Drive (signalized intersection)
5. Hesperian Boulevard and La Playa Drive (signalized intersection)

Per the City's direction, peak hour traffic counts at the study intersections were conducted during a weekday (Friday) p.m. peak period (see Appendix A) to account for the highest peak condition during a weekday at the project vicinity. It should be noted that the unsignalized intersection of Southland Drive and La Playa Drive is a private intersection within the Southland Mall property limits.

Figure 1 illustrates the study intersections and proposed Project vicinity. Figure 2 shows the Project site plan.

The following three (3) study scenarios are covered as part of this traffic study:

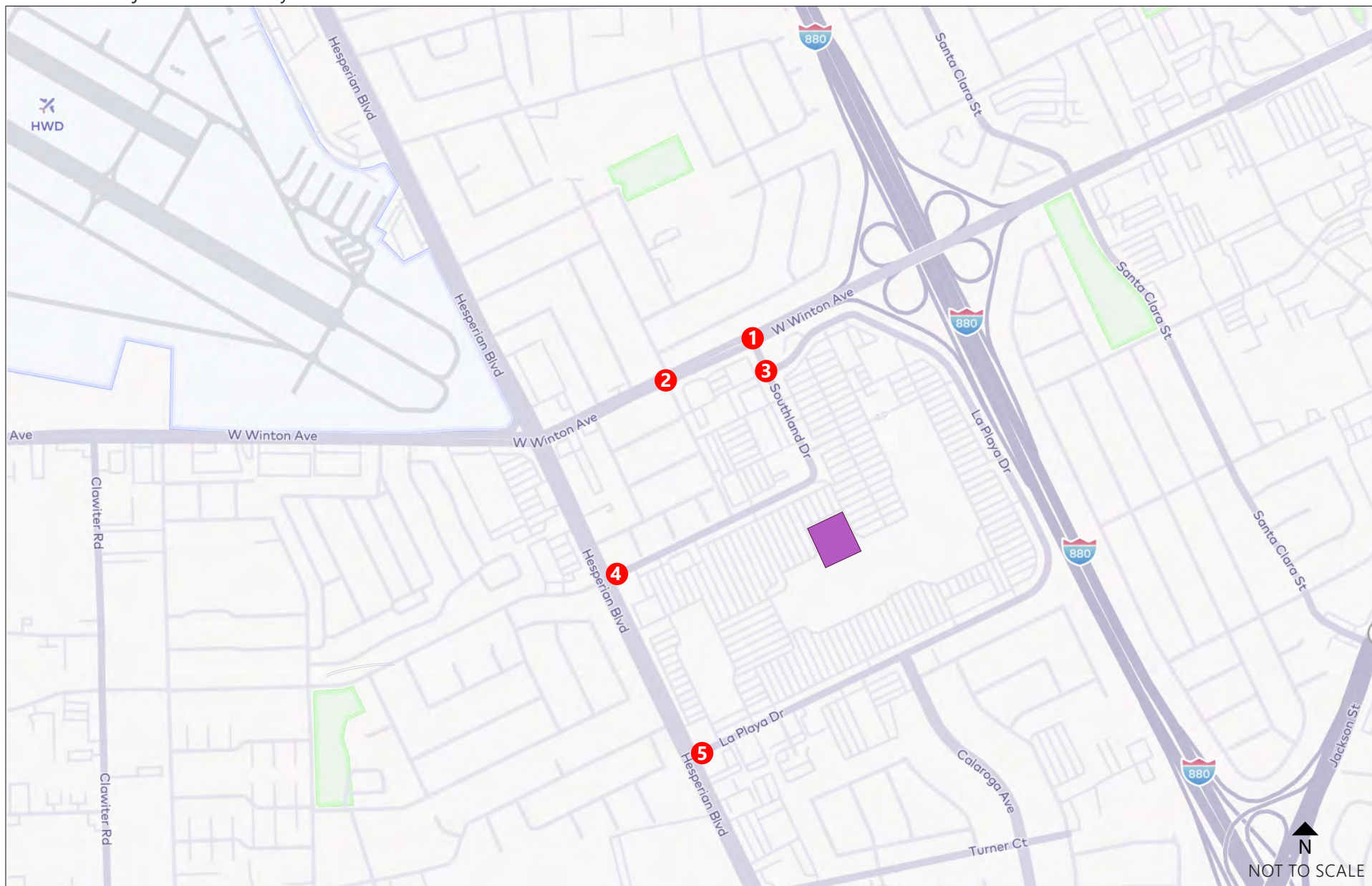
- Existing Conditions
- Background (Existing plus Approved) Conditions – the same as the previous scenario, with the addition of an approved project – Southland Mall Cinema
- Background plus Project Conditions – the same as the previous scenario, with the addition of the proposed project – Round 1 Bowling & Amusement facility

2.2 ANALYSIS METHODS AND SIGNIFICANCE CRITERIA

Per the City of Hayward Traffic Study Guidelines (March 2017), the acceptable level of service is LOS E for signalized intersections during the peak commute periods except when a LOS F may be acceptable due to costs of migration or when there would be other unacceptable impacts. The City's standard is not applied to the Southland Drive/La Playa Drive unsignalized intersection because it lies within Southland Mall's private property. The intersection level of service (LOS) was calculated in Synchro 9 software based on HCM 2000 methodology.

FIGURE 1

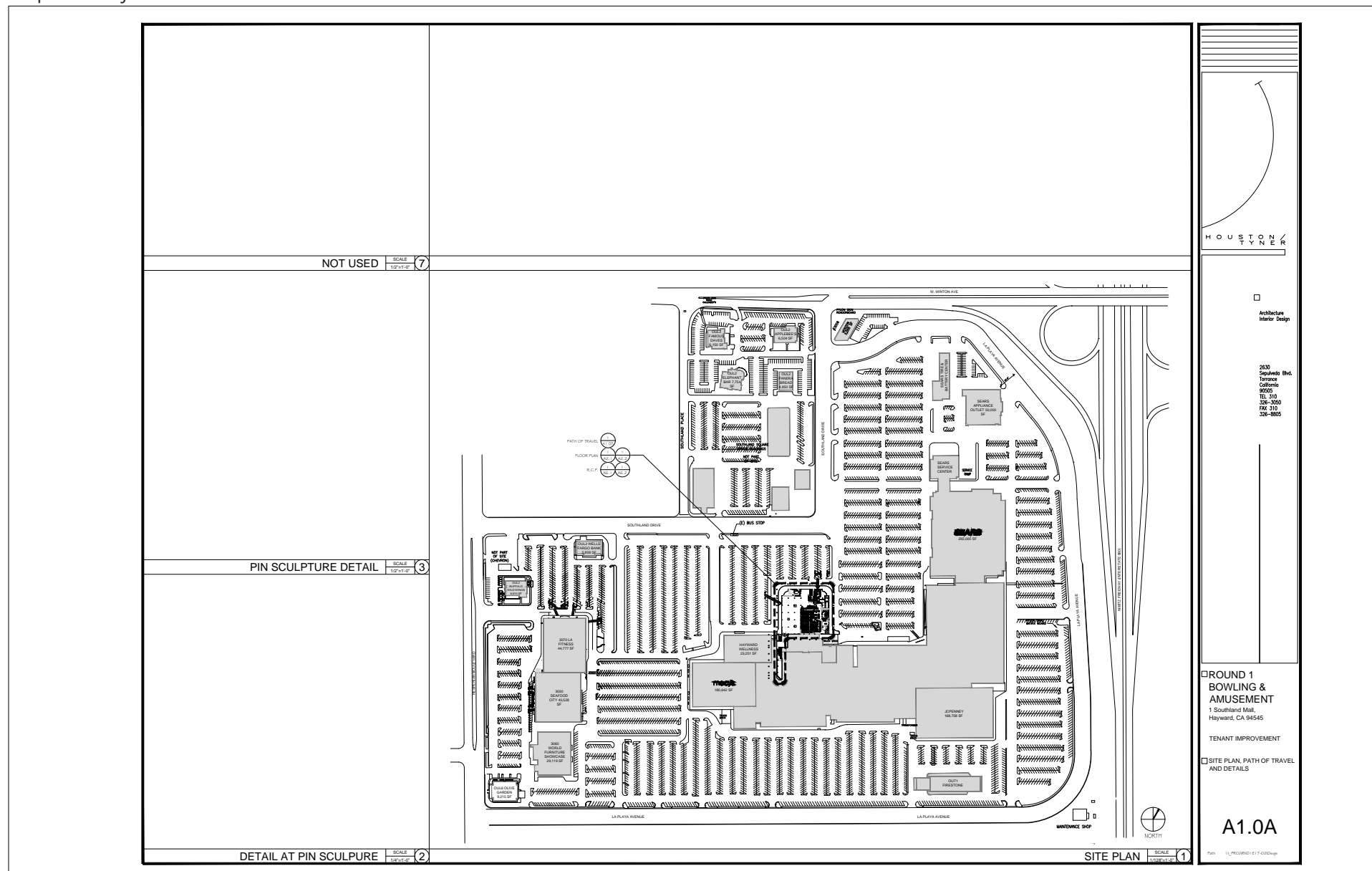
Location of Project Site and Study Intersections

Round One Bowling & Amusement Traffic Study
City of Hayward**LEGEND**

- Project Site
- Study Intersection

FIGURE 2
Proposed Project Site Plan

Round One Bowling & Amusement Traffic Study
City of Hayward



3.0 Existing Setting

3.1 EXISTING TRAFFIC VOLUMES

The intersection turning movement counts were collected at each study intersection during a weekday p.m. peak period on Friday, September 14, 2018. The detailed traffic counts are included in Appendix A. Figure 3 illustrates the existing lane geometry, traffic controls and the existing peak hour (4:00 p.m. – 5:00 p.m.) turning movement volumes at the study intersections.

3.2 INTERSECTION OPERATING CONDITIONS – EXISTING CONDITIONS

Table 1 below shows the LOS for each study intersection under Existing Conditions during p.m. peak hour. LOS worksheets are provided in Appendix B. As shown, all the study intersections currently operate at an acceptable LOS D or better during the weekday p.m. peak hour, except for the unsignalized intersection - Southland Drive/La Playa Drive. This intersection operates with an average delay of 37.4 seconds/vehicle (LOS E) for the stop-controlled westbound left-turn movement of La Playa Drive.

Table 1: Intersection Level of Service – Existing Conditions

ID	Intersection Name	PM Peak Hour	
		Delay (s/veh)	LOS
1	Winton Avenue and Southland Drive	49.3	D
2	Winton Avenue and Southland Place	32.7	C
3	Southland Drive and La Playa Drive (Unsignalized)*	37.4	E
4	Hesperian Boulevard and Southland Drive	31.3	C
5	Hesperian Boulevard and La Playa Drive	10.1	B

Source: AMG, 2018

LOS – Level of Service; Delay – Average intersection delay (seconds/vehicle) for signalized intersections and worst stop-controlled approach delay (seconds/vehicle) for two-way stop-controlled intersections.

*Note: Unsignalized delay shown is for the Stop control movement of westbound left-turn from La Playa Drive to Southland Drive

Traffic conditions at the study intersections were performed using Highway Capacity Manual (HCM) 2000 methodology that's available with Synchro 9 software. Level of service is a qualitative measure of traffic operations, ranging from LOS A (free-flow conditions) to LOS F (congested traffic flow). HCM methodology evaluates intersection operations on the basis of average control delay time (seconds/vehicle) for all vehicles passing through an intersection. Thus, the measured average delay is scaled along LOS

A through LOS F. The existing signal timing info and phasing info for some of the study intersections were obtained from a recently conducted traffic study and they were used accordingly with the traffic analysis software.

3.3 EXISTING TRAFFIC OPERATIONS AND QUEUE CONDITIONS

The signalized intersection Winton Avenue/Southland Drive located to the north of the unsignalized study intersection Southland Drive/La Playa Drive are closely spaced intersections with a vehicle storage length of approximately 150 feet between the curb lines for these intersections.

As mentioned previously, Southland Drive/La Playa Drive intersection has stop-control for the westbound and the northbound movements only. The southbound movement, which feeds traffic from Winton Avenue into the mall is an uncontrolled free-flow movement. This unsignalized intersection operation is non-standard and HCM based analysis doesn't provide a LOS for such atypical intersection operation.

As a workaround to calculate worst movement approach delay at this intersection, the intersection is modeled with a stop control for the eastbound and westbound approaches and uncontrolled southbound left-turn movement to calculate the delay for the northbound Southland Drive and the westbound La Playa Drive. Similarly, to assess the delay for the southbound and westbound left-turn and through movements, this intersection is modeled with a stop control on La Playa Drive. The northbound movement was modeled as uncontrolled with a fifth of the existing volumes to simulate stop-controlled traffic operation for this movement. This afore-mentioned methodology was adopted based on a similar traffic study conducted for a land use at Southland Mall which was approved by the City.

The nexus of traffic signal operation at the intersection of Winton Avenue/Southland Drive and unsignalized intersection (two-way stop control) operation at Southland Drive/La Playa Drive were field verified and the following are the observations at this study segment.

The northbound and westbound traffic movements at the intersection of Southland Drive/Winton Avenue occur during the same phase of the signalized traffic operation. A maximum queue of 15 vehicles with an average of approximately 12 vehicles were observed at the westbound turn lanes along Winton Avenue at Southland Drive. At the same time during the p.m. peak, the northbound right turn only lanes were at capacity for most of the commute peak period. In addition, the queued vehicle blocking the intersection would cause some queuing along the free-flowing southbound left turn from Southland Drive onto La Playa Drive.

At the intersection of Southland Drive/La Playa Drive, the westbound and northbound movements are stop controlled movements and the southbound left-turn and thru movements are uncontrolled. However, some of the southbound left-turning traffic along Southland Drive stops either incorrectly assuming that the movement is stop controlled or slowly drives through the intersection causing some queue delays. The

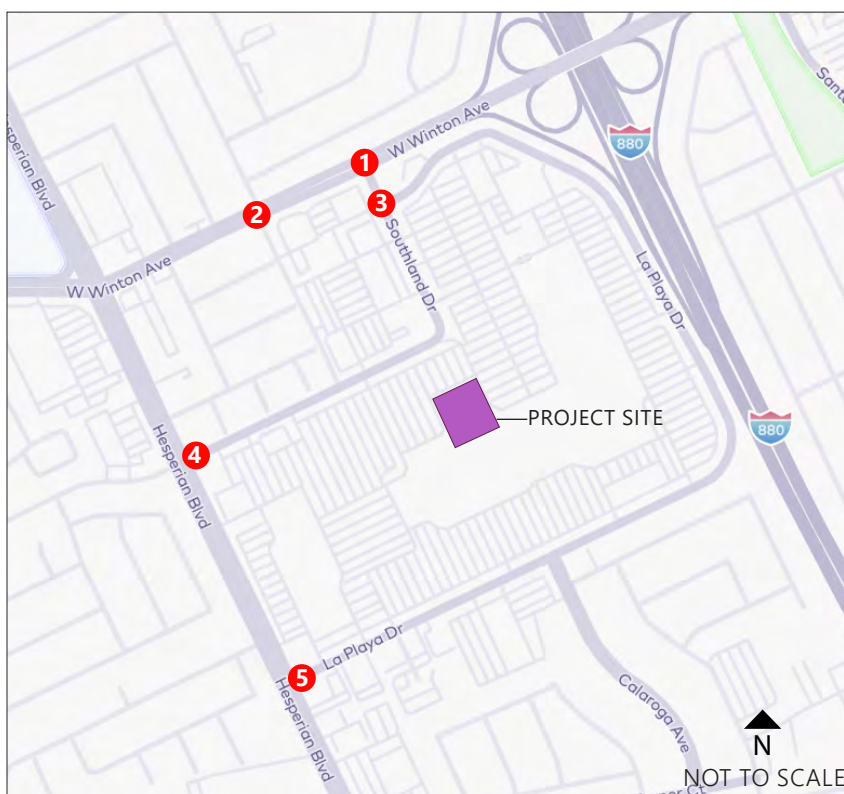
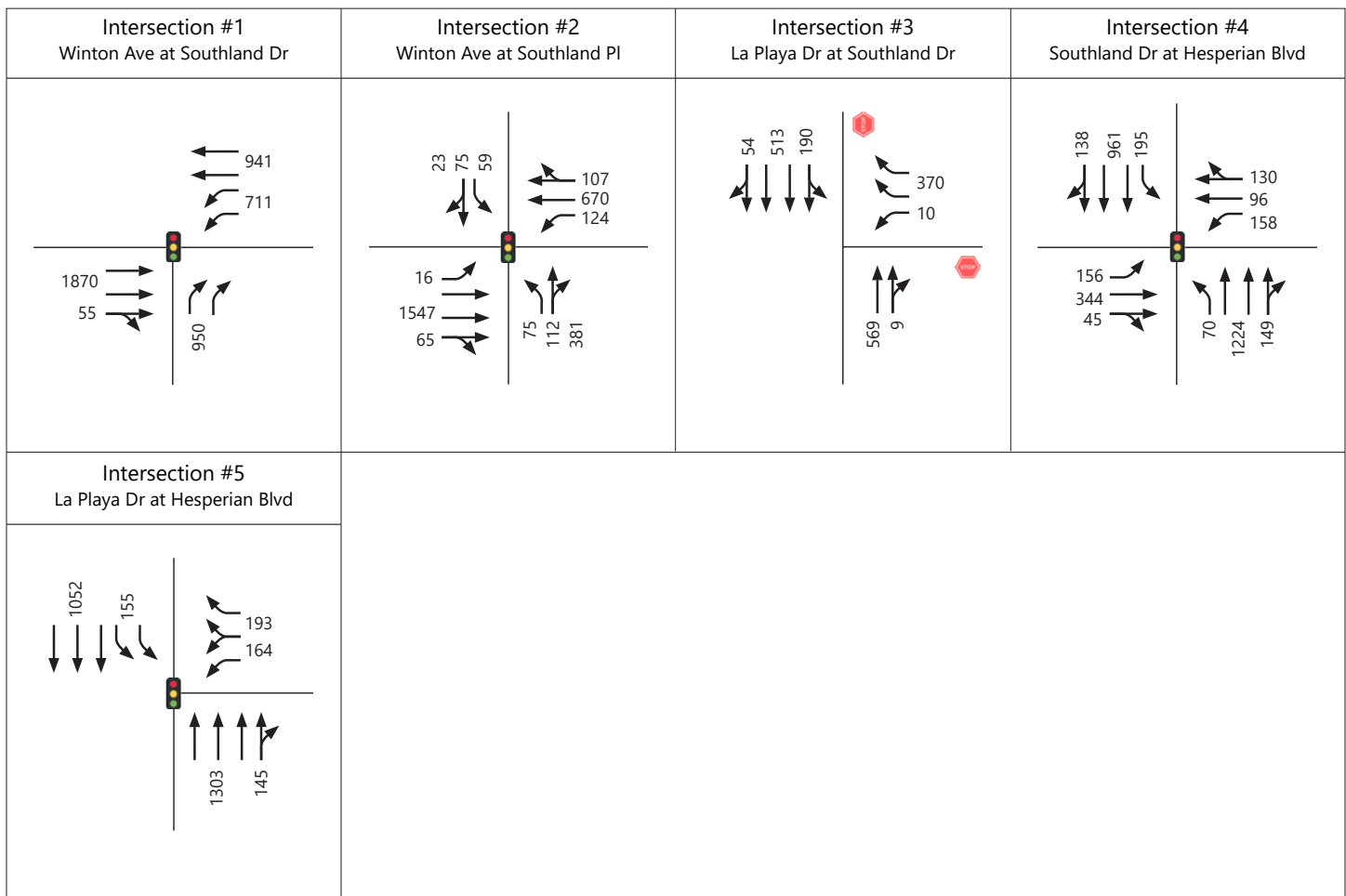
TRAFFIC STUDY FOR THE PROPOSED ROUND 1 BOWLING & AMUSEMENT

maximum queue observed for the stop controlled northbound movement was approximately 14 vehicles and for the westbound stop control along La Playa Drive a maximum queue of 9 right-turning vehicles were observed.

DRAFT

FIGURE 3
Existing PM Peak Turning Movement Volumes

Round One Bowling & Amusement Traffic Study
City of Hayward



LEGEND

- Study Intersection
- Signal Control
- Stop Control
- xx Friday PM Peak Hour Turning Movement Volumes

STUDY INTERSECTIONS

1. Winton Ave. at Southland Dr.
2. Winton Ave. at Southland Pl.
3. La Playa Dr. at Southland Dr.
4. Southland Dr. at Hesperian Blvd.
5. La Playa Dr. at Hesperian Blvd.

4.0 Background (Existing + Approved) Conditions

This scenario is identical to Existing Conditions, but with the addition of traffic from a previously approved project – Southland Mall Cinema which is located within the project vicinity.

4.1 APPROVED PROJECT LOCATION AND DESCRIPTION

Per the information provided by the City and a traffic study conducted by Hexagon Transportation Consultants for Southland Mall Cinema, this project includes replacing 40,384 square feet of existing mall with 22,500 square feet of cinemas space with five screens and 552-seating capacity.

4.2 APPROVED PROJECT TRIP GENERATION AND DISTRIBUTION

Table 2 shows the net trip generation estimation results for the approved project. As shown below, the approved project would generate a total of 140 p.m. peak hour trips on a Friday with 88 inbound trips and 52 outbound trips.

Table 2: Approved Project Trip Generation – Southland Mall Cinema

Land Use	Size	Units	PM Peak Hour (Mon. - Thu.)						PM Peak Hour (Fri.)					
			Pk-Hr Rate	Splits		In	Out	Total	Pk-Hr Rate	Splits		In	Out	Total
				In	Out					In	Out			
Proposed Use														
Cinema ¹	5	screens	20.22	40%	60%	40	61	101	45.91	55%	45%	127	103	230
Existing Use														
Mall ²	29.19	ksf	2.57	48%	52%	-36	-39	-75				-36	-39	-75
Offices ³	8.12	ksf	1.49	17%	83%	-2	-10	-12				-2	-10	-12
Storage & Maintenance ⁴	2.19	ksf	0.32	25%	75%	0	-1	-1				0	-1	-1
Senior Center ⁵	0.82	ksf	2.74	49%	51%	-1	-1	-2				-1	-1	-2
Net New Trips Generated						1	10	11				88	52	140
Notes: All trip rates are based on Institute of Traffic Engineers (ITE) Trip Generation Manual, 9th Edition, 2012. ksf = 1,000 square feet gross leasable area. ¹ Movie Theater with Matinee (Land Use 444), average trip rates for typical weekdays and Friday are used. ² Shopping Center (Land Use 820), fitted curve equation is used to calculate the average trip rate based on total ksf of the mall. ³ General Office Building (Land Use 710), average trip rate for typical weekdays is used. ⁴ Warehousing (Land Use 150), average trip rate for typical weekdays is used. ⁵ Recreational Community Center (Land Use 495), average trip rate for typical weekdays is used.														

Source: Southland Mall Cinema Traffic Impact Study, June 30, 2015, Hexagon Transportation Consultants

These approved project trips were assigned to the roadway networks based on the distribution pattern as mentioned in the Southland Mall Cinema traffic study.

TRAFFIC STUDY FOR THE PROPOSED ROUND 1 BOWLING & AMUSEMENT

Figure 4 shows the turning movement volumes under the Background (Existing Plus Approved) Project Conditions resulting from Approved Project trip assignment. Table 3 below shows the approved project trip distribution percentages.

Table 3: Approved Project Trip Distribution

Direction	Trip Distribution Percentage (%)
I-880 East	65
Winton Avenue West	5
Middle Lane	5
Hesperian Boulevard	25

Source: Traffic Study for Proposed Cinema at Southland Mall, June 30, 2015

4.3 INTERSECTION OPERATING CONDITIONS – BACKGROUND (EXISTING PLUS APPROVED) CONDITIONS

Table 4 below shows the LOS for each study intersection under Background Project Conditions during p.m. peak hour. LOS worksheets are provided in Appendix C. As shown, all of the study intersections are expected to operate at an acceptable LOS D or better during the weekday p.m. peak hour, except for the unsignalized intersection with an average delay of 68.6 seconds/vehicle (LOS F) for the westbound left-turn movement of La Playa Drive.

Table 4: Intersection Level of Service – Background Project Conditions

ID	Intersection Name	Existing PM Peak Hour		Background (Existing + Approved) PM Peak Hour	
		Delay (s/veh)	LOS	Delay (s/veh)	LOS
1	Winton Avenue and Southland Drive	49.3	D	51.5	D
2	Winton Avenue and Southland Place	32.7	C	32.7	C
3	Southland Drive and La Playa Drive (Unsignalized)*	37.4	E	68.6	F
4	Hesperian Boulevard and Southland Drive	31.3	C	31.5	D
5	Hesperian Boulevard and La Playa Drive	10.1	B	10.4	B

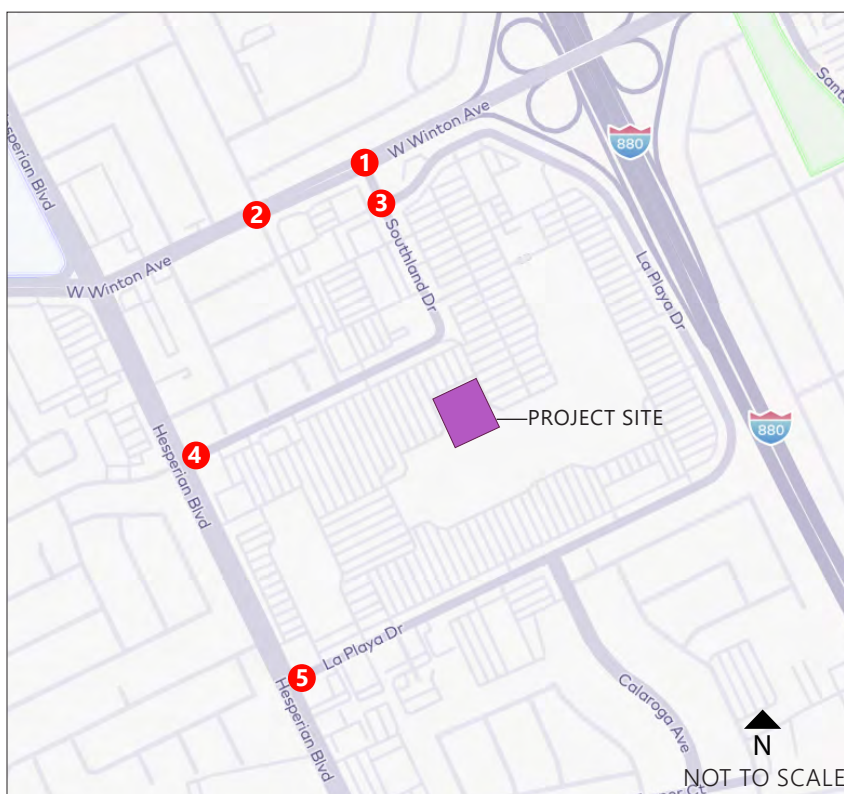
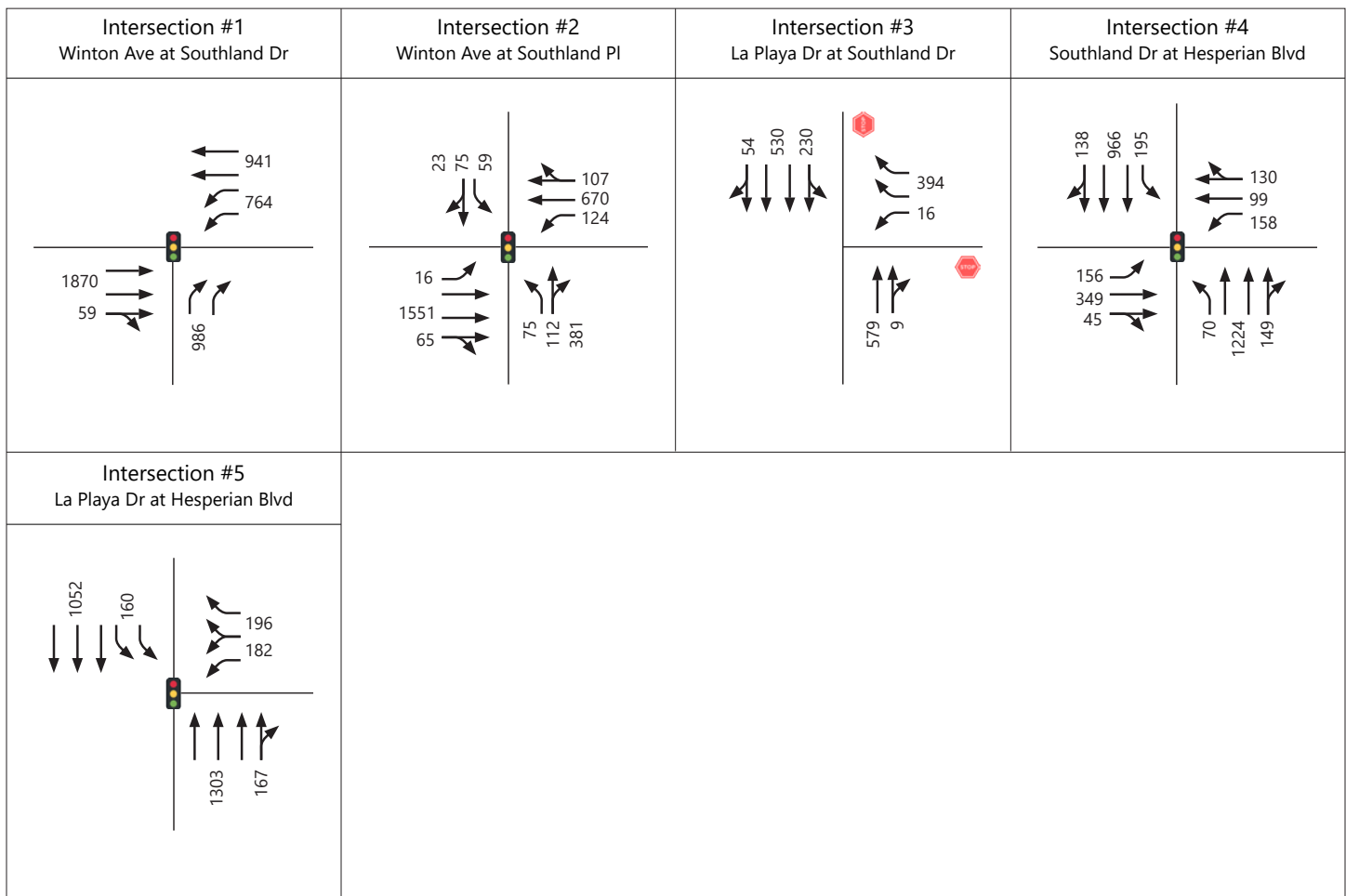
Source: AMG, 2018

LOS – Level of Service; Delay – Average intersection delay (seconds/vehicle) for signalized intersections and worst stop-controlled approach delay (seconds/vehicle) for two-way stop-controlled intersections.

*Note: Unsignalized delay shown is for the Stop control movement of westbound left-turn from La Playa Drive to Southland Drive

FIGURE 4
Existing + Approved Project Traffic Volumes

Round One Bowling & Amusement Traffic Study
City of Hayward



LEGEND

- Study Intersection
- Signal Control
- Stop Control
- xx Friday PM Peak Hour Turning Movement Volumes

STUDY INTERSECTIONS

1. Winton Ave. at Southland Dr.
2. Winton Ave. at Southland Pl.
3. La Playa Dr. at Southland Dr.
4. Southland Dr. at Hesperian Blvd.
5. La Playa Dr. at Hesperian Blvd.

5.0 Background Plus Project Conditions

This scenario is identical to Background Conditions, but with the addition of traffic from the proposed project Round 1 Bowling & Amusement development.

5.1 PROPOSED PROJECT LOCATION AND DESCRIPTION

The proposed project is planned to be built at the location of an existing sporting goods store and it consists of a facility with eight bowling lanes, arcade games area, billiards, dining and party rooms for its patrons. The total tenant space area of the proposed development is 45,506 square feet (sq. ft), with the first-floor area at 3,567 sq. ft. and the second-floor area at 41,939 sq. ft.

The project site can be accessed via Winton Avenue/Southland Drive, Hesperian Boulevard/Southland Drive and via various other driveways surrounded by Southland Mall property.

The proposed project facilities' hours of operation are from 10:00 a.m. to 2:00 a.m. that provides entertainment for all age groups with on-premise food and beverages sale. The project components are very typical of an Institute of Transportation Engineers (ITE) land use Bowling Alley (ITE land use code 437). ITE Trip generation manual describes the land use as follows: *A bowling alley is a recreational facility that includes bowling lanes. A small lounge, restaurant and/or snack bar, video games, and pool tables may also be available.*

5.2 TRIP GENERATION AND TRIP DISTRIBUTION

AMG estimated the potential trips to be generated by the proposed development, using ITE Trip Generation, 10th Edition. The trip generation rates for the land use category Bowling Alley (Land Use 437) was applied. The internal capture between various land uses and Pass-by trips for the retail land use were not considered with the traffic impact analysis.

Table 5 shows the trip generation estimation results. As shown, the proposed project is expected to generate 1,517 daily trips with 61 trips during p.m. peak hour (40 inbound and 21 outbound trips).

Table 5: Project Trip Generation – Round 1 Bowling and Amusement

Land Use	Size (ksf)	Daily Rate	Daily Trips	PM Peak Hour					
				Rate	Total Trips	In %	Out %	In Trips	Out Trips
Bowling Alleys	45.506	33.33	1,517	1.34	61	65	35	40	21

Notes: ksf = 1,000 square feet

Source: ITE Trip General Manual, 10th Edition, 2017; ITE Trip General Handbook, 3rd Edition, 2017; AMG, 2018

TRAFFIC STUDY FOR THE PROPOSED ROUND 1 BOWLING & AMUSEMENT

These project trips were assigned to the roadway networks based on the distribution pattern shown in Table 6. Figure 5 shows the turning movement volumes under the Background (Existing + Approved) Plus Project Conditions.

Table 6: Project Trip Distribution

Direction	Trip Distribution Percentage
I-880 East	65
Winton Avenue West	5
Middle Lane	5
Hesperian Boulevard	25

Source: Traffic Study for Proposed Cinema at Southland Mall, June 30, 2015

5.3 INTERSECTION OPERATING CONDITIONS – BACKGROUND PLUS PROJECT CONDITIONS

Table 7 summarizes peak hour levels of service at the study intersections under the Background Plus Project Conditions. LOS worksheets are provided in Appendix D.

As shown, all of the study intersections are expected to continue to operate at an acceptable LOS D or better during the weekday p.m. peak hour, except for the unsignalized intersection with an average delay of 72.5 seconds/vehicle (LOS F) for the westbound left-turn movement of La Playa Drive at Southland Drive.

Table 7: Intersection Level of Service – Background Project Conditions

ID	Intersection Name	Existing PM Peak Hour		Background (Existing + Approved) PM Peak Hour		Background + Project PM Peak Hour	
		Delay (s/veh)	LOS	Delay (s/veh)	LOS	Delay (s/veh)	LOS
1	Winton Avenue and Southland Drive	49.3	D	51.5	D	52.9	D
2	Winton Avenue and Southland Place	32.7	C	32.7	C	32.7	C
3	Southland Drive and La Playa Drive (Unsignalized)*	37.4	E	68.6	F	72.5	F
4	Hesperian Boulevard and Southland Drive	31.3	C	31.5	D	31.8	D
5	Hesperian Boulevard and La Playa Drive	10.1	B	10.4	B	10.5	B

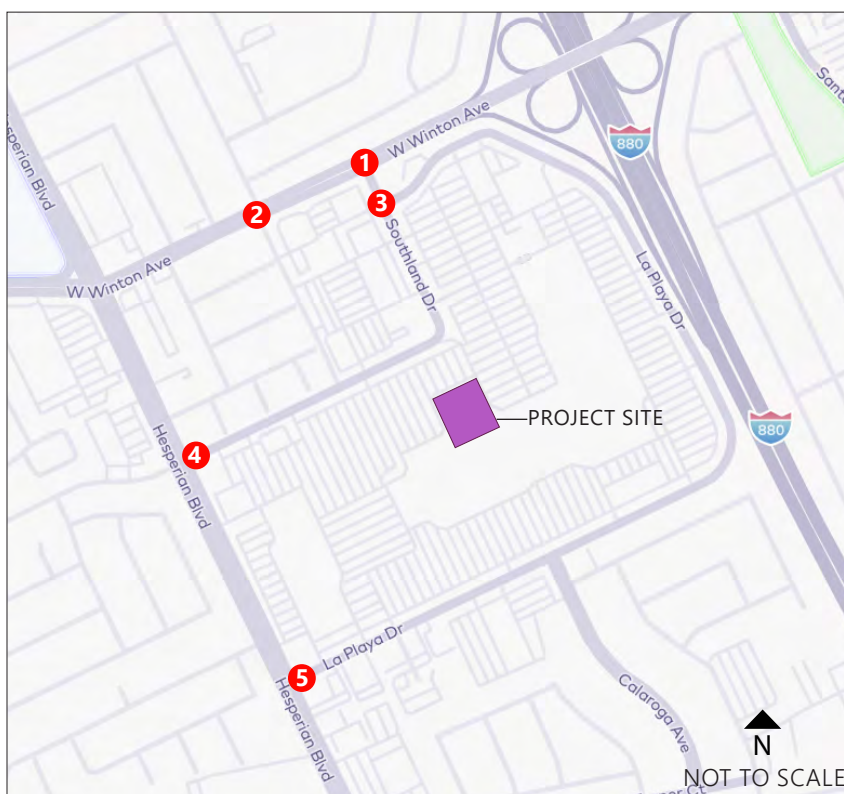
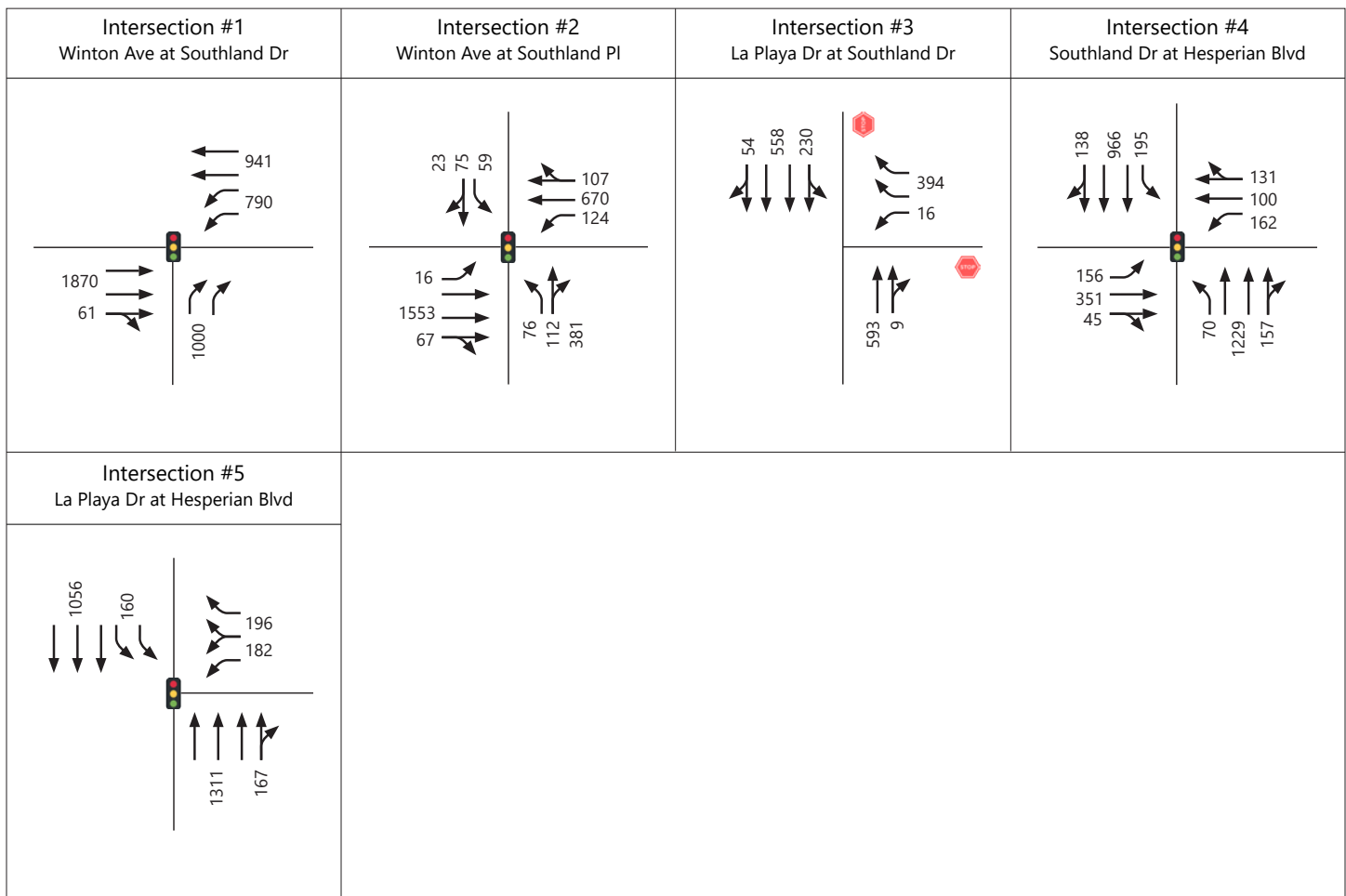
Source: AMG, 2018

LOS – Level of Service; Delay – Average intersection delay (seconds/vehicle) for signalized intersections and worst stop-controlled approach delay (seconds/vehicle) for two-way stop-controlled intersections.

*Note: Unsignalized delay shown is for the Stop control movement of westbound left-turn from La Playa Drive to Southland Drive

FIGURE 5
Background + Project Traffic Volumes

Round One Bowling & Amusement Traffic Study
City of Hayward



LEGEND

- Study Intersection
- Signal Control
- Stop Control
- xx Friday PM Peak Hour Turning Movement Volumes

STUDY INTERSECTIONS

1. Winton Ave. at Southland Dr.
2. Winton Ave. at Southland Pl.
3. La Playa Dr. at Southland Dr.
4. Southland Dr. at Hesperian Blvd.
5. La Playa Dr. at Hesperian Blvd.

TRAFFIC STUDY FOR THE PROPOSED ROUND 1 BOWLING & AMUSEMENT

The addition of proposed project trips does not trigger any significant intersection delay, turn movement delay or queuing conditions. Improvements recommended as part of the previously approved project Southland Mall Cinema are expected to continue to alleviate queue conditions from the proposed project trips.

The approved project (Southland Mall Cinema) traffic study recommended the following improvements:

- 1) At the Unsignalized two-way stop-controlled intersection of Southland Drive/La Playa Drive intersection, restripe the southbound approach lanes between Winton Avenue and La Playa Drive to provide a left-turn only lane (currently it's a shared thru-left turn lane) and channelize the westbound left-turn lane traffic into southbound lanes on Southland Drive.
- 2) City should consider revising the signal phasing and timing at the intersection of Southland Drive/Winton Avenue intersection to reduce the intersection cycle length and increase the green time for northbound right-turn movement. This signal operational improvement would reduce the queue conditions and spillage between the Winton Avenue and La Playa Drive along Southland Drive.

6.0 Conclusion

Based on the results of the analysis, the following is a summary of our findings:

All the study intersections currently operate at an acceptable LOS D or better during the weekday p.m. peak hour, except for the unsignalized intersection Southland Drive/La Playa Drive. This intersection operates with an average delay of 37.4 seconds/vehicle (LOS E) for the stop-controlled westbound left-turn movement of La Playa Drive at Southland Drive.

The proposed project is expected to generate 1,517 daily trips with 61 trips during p.m. peak hour (40 inbound and 21 outbound trips).

All of the study intersections are expected to operate at an acceptable LOS D or better during the weekday p.m. peak hour, except for the unsignalized intersection with an average delay of 68.6 seconds/vehicle (LOS F) for the westbound left-turn movement of La Playa Drive.

All of the study intersections are expected to continue to operate at an acceptable LOS D or better during the weekday p.m. peak hour, except for the unsignalized intersection with an average delay of 72.5 seconds/vehicle (LOS F) for the westbound left-turn movement of La Playa Drive at Southland Drive.

Appendix A INTERSECTION TURNING MOVEMENT COUNTS

DRAFT

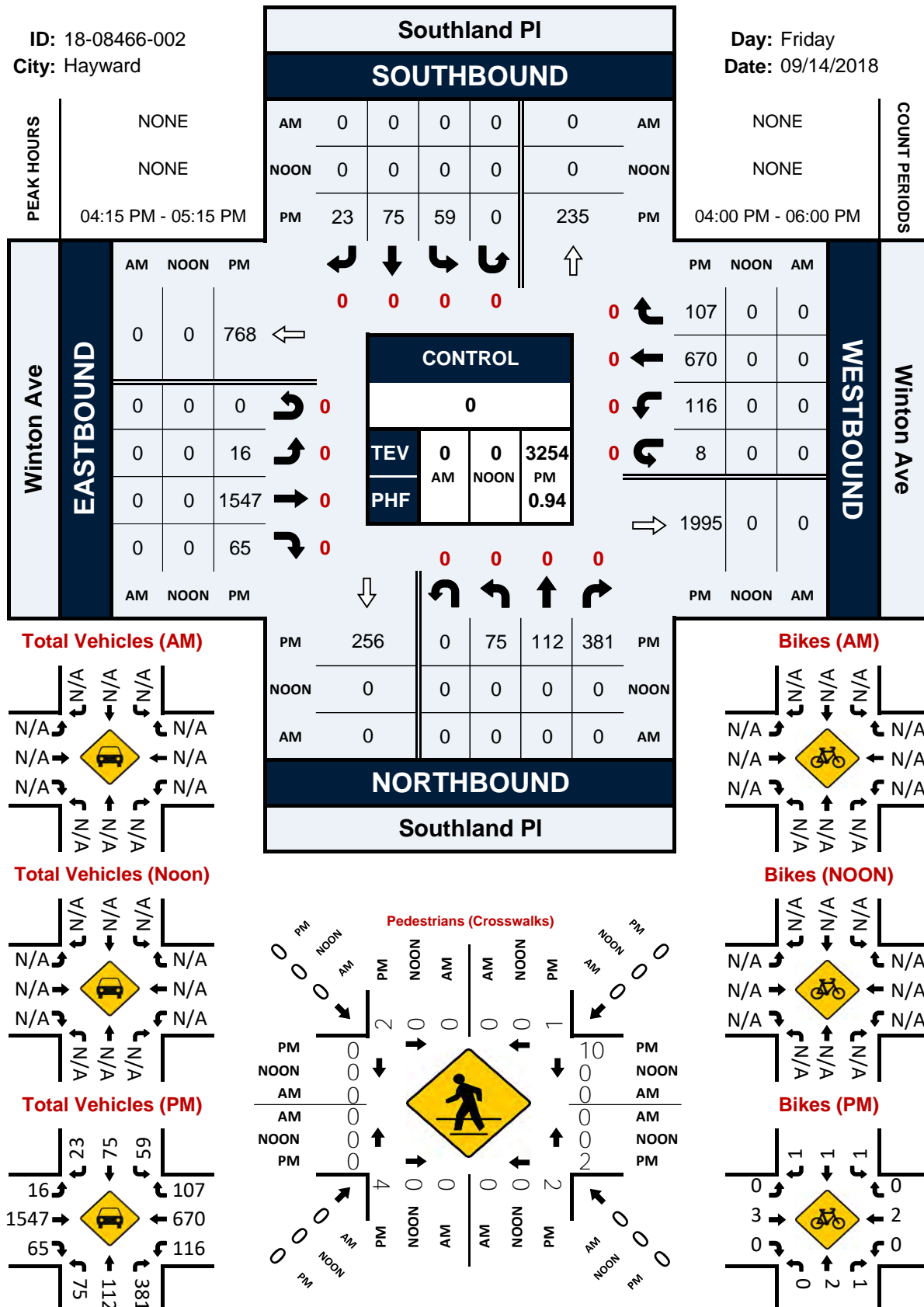
Prepared by National Data & Surveying Services

Southland Pl & Winton Ave

Peak Hour Turning Movement Count

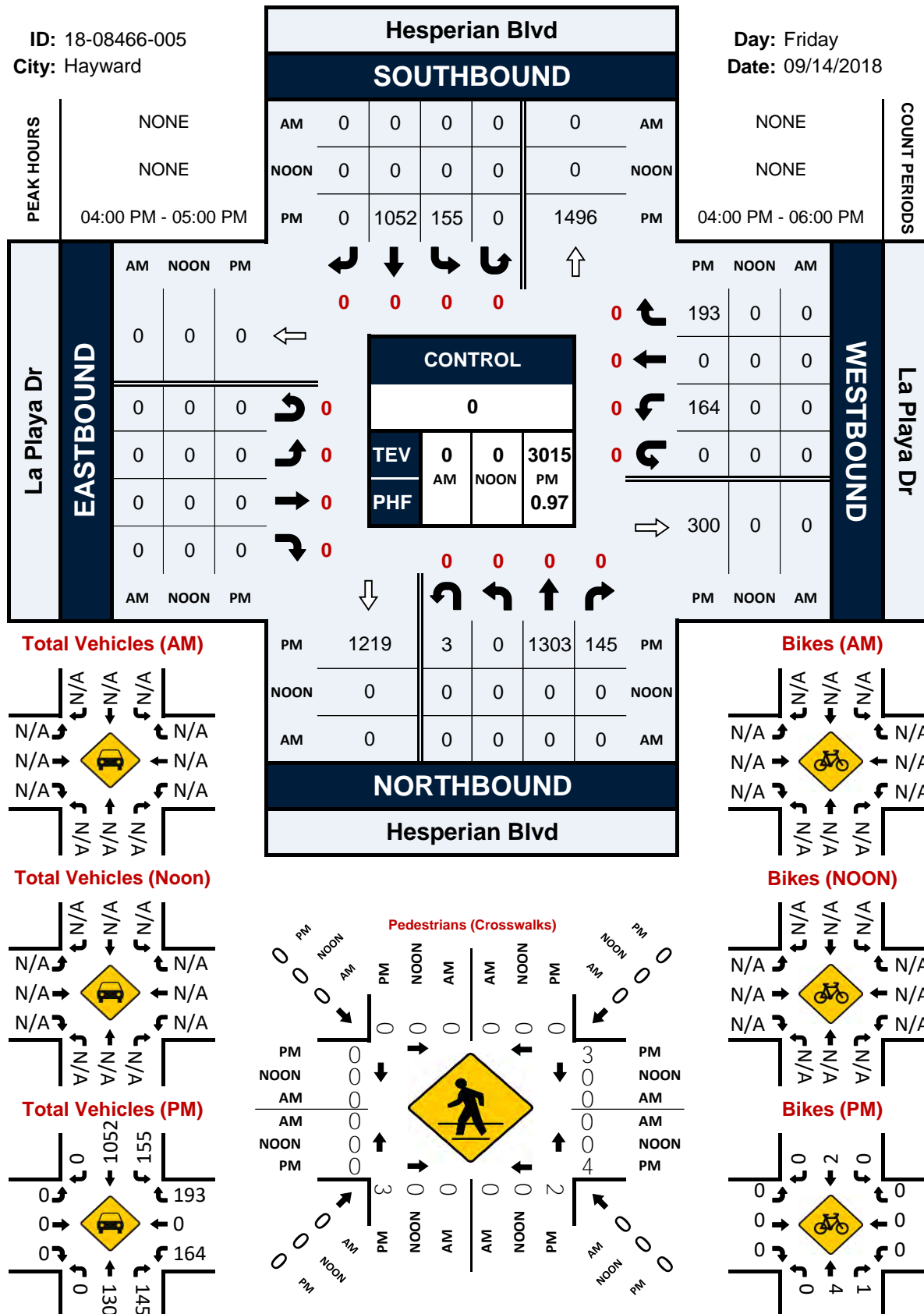
ID: 18-08466-002
City: Hayward

Day: Friday
Date: 09/14/2018



Peak Hour Turning Movement Count

Date: 09/14/2018



Appendix B LEVEL OF SERVICE WORKSHEETS: EXISTING CONDITIONS

DRAFT

Queues

1: Southland Drive & W. Winton Avenue

Existing PM Peak



Lane Group	EBT	WBL	WBT	NBR
Lane Group Flow (vph)	2093	773	1023	1033
v/c Ratio	0.97	0.84	0.40	0.88
Control Delay	60.4	58.0	8.0	24.3
Queue Delay	0.0	0.0	0.0	0.0
Total Delay	60.4	58.0	8.0	24.3
Queue Length 50th (ft)	735	344	171	161
Queue Length 95th (ft)	#814	424	205	273
Internal Link Dist (ft)	1		1818	
Turn Bay Length (ft)		340		
Base Capacity (vph)	2154	919	2565	1174
Starvation Cap Reductn	0	0	0	0
Spillback Cap Reductn	0	0	0	0
Storage Cap Reductn	0	0	0	0
Reduced v/c Ratio	0.97	0.84	0.40	0.88







Intersection Summary

95th percentile volume exceeds capacity, queue may be longer.
Queue shown is maximum after two cycles.

HCM Signalized Intersection Capacity Analysis

1: Southland Drive & W. Winton Avenue

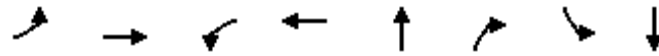
Existing PM Peak

						
Movement	EBT	EBR	WBL	WBT	NBL	NBR
Lane Configurations	↑↑↑		↔	↑↑		↔
Traffic Volume (vph)	1870	55	711	941	0	950
Future Volume (vph)	1870	55	711	941	0	950
Ideal Flow (vphpl)	1900	1900	1900	1900	1900	1900
Total Lost time (s)	4.5		4.5	4.5		4.5
Lane Util. Factor	0.91		0.97	0.95		0.88
Frt	1.00		1.00	1.00		0.85
Flt Protected	1.00		0.95	1.00		1.00
Satd. Flow (prot)	5063		3433	3539		2787
Flt Permitted	1.00		0.95	1.00		1.00
Satd. Flow (perm)	5063		3433	3539		2787
Peak-hour factor, PHF	0.92	0.92	0.92	0.92	0.92	0.92
Adj. Flow (vph)	2033	60	773	1023	0	1033
RTOR Reduction (vph)	2	0	0	0	0	587
Lane Group Flow (vph)	2091	0	773	1023	0	446
Turn Type	NA		Prot	NA		Perm
Protected Phases	4		3	8		
Permitted Phases						2
Actuated Green, G (s)	59.5		37.5	101.5		29.5
Effective Green, g (s)	59.5		37.5	101.5		29.5
Actuated g/C Ratio	0.42		0.27	0.72		0.21
Clearance Time (s)	4.5		4.5	4.5		4.5
Vehicle Extension (s)	3.0		3.0	3.0		3.0
Lane Grp Cap (vph)	2151		919	2565		587
v/s Ratio Prot	c0.41		c0.23	0.29		
v/s Ratio Perm						c0.16
v/c Ratio	0.97		0.84	0.40		0.76
Uniform Delay, d1	39.4		48.4	7.4		51.9
Progression Factor	1.28		1.00	1.00		1.00
Incremental Delay, d2	10.2		9.2	0.5		8.9
Delay (s)	60.7		57.6	7.9		60.9
Level of Service	E		E	A		E
Approach Delay (s)	60.7			29.3	60.9	
Approach LOS	E			C	E	
Intersection Summary						
HCM 2000 Control Delay			49.3		HCM 2000 Level of Service	D
HCM 2000 Volume to Capacity ratio			0.88			
Actuated Cycle Length (s)			140.0		Sum of lost time (s)	13.5
Intersection Capacity Utilization			78.1%		ICU Level of Service	D
Analysis Period (min)			15			
c Critical Lane Group						

Queues

2: Southland Place/Stonewall Avenue & W. Winton Avenue

Existing PM Peak












Lane Group	EBL	EBT	WBL	WBT	NBT	NBR	SBL	SBT
Lane Group Flow (vph)	17	1753	135	844	204	414	64	107
v/c Ratio	0.23	0.80	0.69	0.45	0.36	0.58	0.18	0.16
Control Delay	72.1	37.8	77.3	18.7	36.6	20.4	34.4	29.3
Queue Delay	0.0	61.0	0.0	0.2	0.0	0.6	0.0	0.0
Total Delay	72.1	98.9	77.3	18.9	36.6	21.0	34.4	29.3
Queue Length 50th (ft)	15	473	127	193	143	145	42	61
Queue Length 95th (ft)	42	563	203	224	218	262	82	109
Internal Link Dist (ft)		815		533	215			198
Turn Bay Length (ft)	70		420				60	
Base Capacity (vph)	77	2225	249	1914	562	714	360	657
Starvation Cap Reductn	0	0	0	340	0	0	0	0
Spillback Cap Reductn	0	1970	0	0	0	86	0	0
Storage Cap Reductn	0	0	0	0	0	0	0	0
Reduced v/c Ratio	0.22	6.87	0.54	0.54	0.36	0.66	0.18	0.16
Intersection Summary								

HCM Signalized Intersection Capacity Analysis

2: Southland Place/Stonewall Avenue & W. Winton Avenue

Existing PM Peak

												
Movement	EBL	EBT	EBR	WBL	WBT	WBR	NBL	NBT	NBR	SBL	SBT	SBR
Lane Configurations												
Traffic Volume (vph)	16	1547	65	124	670	107	75	112	381	59	75	23
Future Volume (vph)	16	1547	65	124	670	107	75	112	381	59	75	23
Ideal Flow (vphpl)	1900	1900	1900	1900	1900	1900	1900	1900	1900	1900	1900	1900
Total Lost time (s)	4.5	4.5		4.5	4.5			4.5	4.5	4.5	4.5	
Lane Util. Factor	1.00	0.91		1.00	0.95			1.00	1.00	1.00	1.00	
Frt	1.00	0.99		1.00	0.98			1.00	0.85	1.00	0.96	
Flt Protected	0.95	1.00		0.95	1.00			0.98	1.00	0.95	1.00	
Satd. Flow (prot)	1770	5054		1770	3466			1826	1583	1770	1797	
Flt Permitted	0.95	1.00		0.95	1.00			0.83	1.00	0.53	1.00	
Satd. Flow (perm)	1770	5054		1770	3466			1555	1583	996	1797	
Peak-hour factor, PHF	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
Adj. Flow (vph)	17	1682	71	135	728	116	82	122	414	64	82	25
RTOR Reduction (vph)	0	3	0	0	9	0	0	0	147	0	8	0
Lane Group Flow (vph)	17	1750	0	135	835	0	0	204	267	64	99	0
Turn Type	Prot	NA		Prot	NA		Perm	NA	Perm	Perm	NA	
Protected Phases	7	4		3	8			2		6		
Permitted Phases							2		2			
Actuated Green, G (s)	2.4	63.0		15.5	76.1			48.0	48.0	48.0	48.0	
Effective Green, g (s)	2.4	63.0		15.5	76.1			48.0	48.0	48.0	48.0	
Actuated g/C Ratio	0.02	0.45		0.11	0.54			0.34	0.34	0.34	0.34	
Clearance Time (s)	4.5	4.5		4.5	4.5			4.5	4.5	4.5	4.5	
Vehicle Extension (s)	3.0	3.0		3.0	3.0			3.0	3.0	3.0	3.0	
Lane Grp Cap (vph)	30	2274		195	1884			533	542	341	616	
v/s Ratio Prot	0.01	c0.35		c0.08	0.24						0.06	
v/s Ratio Perm								0.13	c0.17	0.06		
v/c Ratio	0.57	0.77		0.69	0.44			0.38	0.49	0.19	0.16	
Uniform Delay, d1	68.3	32.4		60.0	19.2			34.8	36.4	32.3	32.0	
Progression Factor	1.00	1.00		1.01	0.95			1.00	1.00	1.00	1.00	
Incremental Delay, d2	22.3	1.6		9.5	0.2			2.1	3.2	1.2	0.6	
Delay (s)	90.5	34.0		70.3	18.4			36.9	39.6	33.5	32.6	
Level of Service	F	C		E	B			D	D	C	C	
Approach Delay (s)		34.6			25.5			38.7			32.9	
Approach LOS		C			C			D			C	
Intersection Summary												
HCM 2000 Control Delay			32.7			HCM 2000 Level of Service				C		
HCM 2000 Volume to Capacity ratio			0.65									
Actuated Cycle Length (s)			140.0			Sum of lost time (s)			13.5			
Intersection Capacity Utilization			71.5%			ICU Level of Service			C			
Analysis Period (min)			15									
c Critical Lane Group												

HCM Unsignalized Intersection Capacity Analysis
3: Southland Drive & Driveway/La Playa Drive

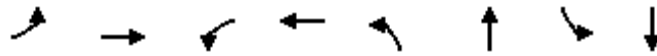
Existing PM Peak

Intersection Sign configuration not allowed in HCM analysis.

Queues

4: Hesperian Boulevard & Middle Lane/Southland Drive

Existing PM Peak



Lane Group	EBL	EBT	WBL	WBT	NBL	NBT	SBL	SBT
Lane Group Flow (vph)	170	423	172	245	76	1492	212	1195
v/c Ratio	0.81	0.68	0.81	0.36	0.45	0.85	0.80	0.56
Control Delay	66.8	38.3	67.5	15.2	46.8	32.3	59.9	20.6
Queue Delay	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0
Total Delay	66.8	38.3	67.5	15.2	46.8	32.3	59.9	20.6
Queue Length 50th (ft)	93	112	94	25	40	272	113	182
Queue Length 95th (ft)	#205	161	#208	58	85	#359	#232	241
Internal Link Dist (ft)		121		1356		1171		913
Turn Bay Length (ft)	205		140		210		260	
Base Capacity (vph)	216	743	216	792	193	1757	277	2146
Starvation Cap Reductn	0	0	0	0	0	0	0	0
Spillback Cap Reductn	0	0	0	0	0	0	0	0
Storage Cap Reductn	0	0	0	0	0	0	0	0
Reduced v/c Ratio	0.79	0.57	0.80	0.31	0.39	0.85	0.77	0.56










Intersection Summary

95th percentile volume exceeds capacity, queue may be longer.
Queue shown is maximum after two cycles.

HCM Signalized Intersection Capacity Analysis

4: Hesperian Boulevard & Middle Lane/Southland Drive

Existing PM Peak






												
Movement	EBL	EBT	EBR	WBL	WBT	WBR	NBL	NBT	NBR	SBL	SBT	SBR
Lane Configurations												
Traffic Volume (vph)	156	344	45	158	96	130	70	1224	149	195	961	138
Future Volume (vph)	156	344	45	158	96	130	70	1224	149	195	961	138
Ideal Flow (vphpl)	1900	1900	1900	1900	1900	1900	1900	1900	1900	1900	1900	1900
Total Lost time (s)	4.5	4.5		4.5	4.5		4.5	4.5		4.5	4.5	
Lane Util. Factor	1.00	0.95		1.00	0.95		1.00	0.91		1.00	0.91	
Frt	1.00	0.98		1.00	0.91		1.00	0.98		1.00	0.98	
Flt Protected	0.95	1.00		0.95	1.00		0.95	1.00		0.95	1.00	
Satd. Flow (prot)	1770	3478		1770	3234		1770	5002		1770	4990	
Flt Permitted	0.95	1.00		0.95	1.00		0.95	1.00		0.95	1.00	
Satd. Flow (perm)	1770	3478		1770	3234		1770	5002		1770	4990	
Peak-hour factor, PHF	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
Adj. Flow (vph)	170	374	49	172	104	141	76	1330	162	212	1045	150
RTOR Reduction (vph)	0	12	0	0	116	0	0	16	0	0	19	0
Lane Group Flow (vph)	170	411	0	172	129	0	76	1476	0	212	1176	0
Turn Type	Prot	NA		Prot	NA		Prot	NA		Prot	NA	
Protected Phases	7	4		3	8		5	2		1	6	
Permitted Phases												
Actuated Green, G (s)	10.3	15.1		10.4	15.2		6.9	30.7		12.9	36.7	
Effective Green, g (s)	10.3	15.1		10.4	15.2		6.9	30.7		12.9	36.7	
Actuated g/C Ratio	0.12	0.17		0.12	0.17		0.08	0.35		0.15	0.42	
Clearance Time (s)	4.5	4.5		4.5	4.5		4.5	4.5		4.5	4.5	
Vehicle Extension (s)	3.0	3.0		3.0	3.0		3.0	3.0		3.0	3.0	
Lane Grp Cap (vph)	209	602		211	564		140	1763		262	2102	
v/s Ratio Prot	0.10	c0.12		c0.10	0.04		0.04	c0.30		c0.12	0.24	
v/s Ratio Perm												
v/c Ratio	0.81	0.68		0.82	0.23		0.54	0.84		0.81	0.56	
Uniform Delay, d1	37.5	33.8		37.4	30.9		38.6	25.9		35.9	19.1	
Progression Factor	1.00	1.00		1.00	1.00		1.00	1.00		1.00	1.00	
Incremental Delay, d2	20.9	3.2		20.9	0.2		4.2	3.6		16.6	0.3	
Delay (s)	58.4	37.0		58.3	31.1		42.8	29.5		52.5	19.4	
Level of Service	E	D		E	C		D	C		D	B	
Approach Delay (s)		43.1			42.3			30.2			24.4	
Approach LOS		D			D			C			C	
Intersection Summary												
HCM 2000 Control Delay			31.3			HCM 2000 Level of Service				C		
HCM 2000 Volume to Capacity ratio			0.79									
Actuated Cycle Length (s)			87.1			Sum of lost time (s)			18.0			
Intersection Capacity Utilization			72.5%			ICU Level of Service			C			
Analysis Period (min)			15									

c Critical Lane Group

Queues

5: Hesperian Boulevard & La Playa Drive

Existing PM Peak

					
Lane Group	WBL	WBR	NBT	SBL	SBT
Lane Group Flow (vph)	264	124	1574	168	1143
v/c Ratio	0.44	0.37	0.62	0.45	0.34
Control Delay	14.9	8.1	11.2	25.7	4.2
Queue Delay	0.0	0.0	0.0	0.0	0.0
Total Delay	14.9	8.1	11.2	25.7	4.2
Queue Length 50th (ft)	24	0	119	24	41
Queue Length 95th (ft)	50	37	179	50	69
Internal Link Dist (ft)	2218		469		1171
Turn Bay Length (ft)				80	
Base Capacity (vph)	1235	591	2556	370	3381
Starvation Cap Reductn	0	0	0	0	0
Spillback Cap Reductn	0	0	0	0	0
Storage Cap Reductn	0	0	0	0	0
Reduced v/c Ratio	0.21	0.21	0.62	0.45	0.34
Intersection Summary					

HCM Signalized Intersection Capacity Analysis

5: Hesperian Boulevard & La Playa Drive

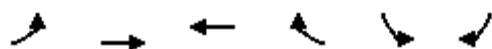
Existing PM Peak

Movement	WBL	WBR	NBT	NBR	SBL	SBT
Lane Configurations	WT	WT	TTT		WT	TTT
Traffic Volume (vph)	164	193	1303	145	155	1052
Future Volume (vph)	164	193	1303	145	155	1052
Ideal Flow (vphpl)	1900	1900	1900	1900	1900	1900
Total Lost time (s)	4.5	4.5	4.5		4.5	4.5
Lane Util. Factor	0.97	0.91	0.91		0.97	0.91
Frt	0.95	0.85	0.98		1.00	1.00
Flt Protected	0.97	1.00	1.00		0.95	1.00
Satd. Flow (prot)	3325	1441	5009		3433	5085
Flt Permitted	0.97	1.00	1.00		0.95	1.00
Satd. Flow (perm)	3325	1441	5009		3433	5085
Peak-hour factor, PHF	0.92	0.92	0.92	0.92	0.92	0.92
Adj. Flow (vph)	178	210	1416	158	168	1143
RTOR Reduction (vph)	73	105	19	0	0	0
Lane Group Flow (vph)	191	19	1555	0	168	1143
Turn Type	Prot	Perm	NA		Prot	NA
Protected Phases	8		2		1	6
Permitted Phases		8				
Actuated Green, G (s)	8.1	8.1	25.8		4.4	34.7
Effective Green, g (s)	8.1	8.1	25.8		4.4	34.7
Actuated g/C Ratio	0.16	0.16	0.50		0.08	0.67
Clearance Time (s)	4.5	4.5	4.5		4.5	4.5
Vehicle Extension (s)	3.0	3.0	3.0		3.0	3.0
Lane Grp Cap (vph)	519	225	2494		291	3406
v/s Ratio Prot	c0.06		c0.31		c0.05	0.22
v/s Ratio Perm		0.01				
v/c Ratio	0.37	0.09	0.62		0.58	0.34
Uniform Delay, d1	19.6	18.7	9.5		22.8	3.6
Progression Factor	1.00	1.00	1.00		1.00	1.00
Incremental Delay, d2	0.4	0.2	1.2		2.8	0.3
Delay (s)	20.0	18.9	10.7		25.6	3.9
Level of Service	C	B	B		C	A
Approach Delay (s)	19.6		10.7			6.7
Approach LOS	B		B			A
Intersection Summary						
HCM 2000 Control Delay			10.1		HCM 2000 Level of Service	B
HCM 2000 Volume to Capacity ratio			0.56			
Actuated Cycle Length (s)			51.8		Sum of lost time (s)	13.5
Intersection Capacity Utilization			50.8%		ICU Level of Service	A
Analysis Period (min)			15			
c Critical Lane Group						

HCM Unsignalized Intersection Capacity Analysis

31: Southland Drive NB/La Playa Drive WB & Southland Drive SBLT

Existing PM Peak



















Movement	EBL	EBT	WBT	WBR	SBL	SBR
Lane Configurations		↑↑	↑↑		↵	
Traffic Volume (veh/h)	0	578	380	0	190	0
Future Volume (Veh/h)	0	578	380	0	190	0
Sign Control		Stop	Stop		Free	
Grade		0%	0%		0%	
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92
Hourly flow rate (vph)	0	628	413	0	207	0
Pedestrians						
Lane Width (ft)						
Walking Speed (ft/s)						
Percent Blockage						
Right turn flare (veh)						
Median type					None	
Median storage veh						
Upstream signal (ft)						
pX, platoon unblocked						
vC, conflicting volume	620	414	414	0	0	
vC1, stage 1 conf vol						
vC2, stage 2 conf vol						
vCu, unblocked vol	620	414	414	0	0	
tC, single (s)	7.1	6.5	6.5	6.2	4.1	
tC, 2 stage (s)						
tF (s)	3.5	4.0	4.0	3.3	2.2	
p0 queue free %	100	0	10	100	87	
cM capacity (veh/h)	84	461	461	1085	1623	
Direction, Lane #	EB 1	EB 2	WB 1	WB 2	SB 1	
Volume Total	314	314	206	206	207	
Volume Left	0	0	0	0	207	
Volume Right	0	0	0	0	0	
cSH	461	461	461	461	1623	
Volume to Capacity	0.68	0.68	0.45	0.45	0.13	
Queue Length 95th (ft)	126	126	57	57	11	
Control Delay (s)	27.9	27.9	19.0	19.0	7.5	
Lane LOS	D	D	C	C	A	
Approach Delay (s)	27.9		19.0		7.5	
Approach LOS	D		C			
Intersection Summary						
Average Delay			21.6			
Intersection Capacity Utilization			33.2%		ICU Level of Service	A
Analysis Period (min)			15			

HCM Unsignalized Intersection Capacity Analysis

32: Southland Drive NB/Southland Drive SB & La Playa Drive WBLT

Existing PM Peak

												
Movement	EBL	EBT	EBR	WBL	WBT	WBR	NBL	NBT	NBR	SBL	SBT	SBR
Lane Configurations												
Traffic Volume (veh/h)	0	0	0	10	0	0	0	569	9	190	513	54
Future Volume (Veh/h)	0	0	0	10	0	0	0	569	9	190	513	54
Sign Control	Stop			Stop			Free			Free		
Grade	0%			0%			0%			0%		
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
Hourly flow rate (vph)	0	0	0	11	0	0	0	618	10	207	558	59
Pedestrians												
Lane Width (ft)												
Walking Speed (ft/s)												
Percent Blockage												
Right turn flare (veh)												
Median type							None			None		
Median storage (veh)												
Upstream signal (ft)												
pX, platoon unblocked												
vC, conflicting volume	1310	1630	169	1176	1654	314	617				628	
vC1, stage 1 conf vol												
vC2, stage 2 conf vol												
vCu, unblocked vol	1310	1630	169	1176	1654	314	617				628	
tC, single (s)	7.5	6.5	6.9	7.5	6.5	6.9	4.1				4.1	
tC, 2 stage (s)												
tF (s)	3.5	4.0	3.3	3.5	4.0	3.3	2.2				2.2	
p0 queue free %	100	100	100	91	100	100	100				78	
cM capacity (veh/h)	97	79	845	122	76	682	959				950	
Direction, Lane #	WB 1	WB 2	WB 3	NB 1	NB 2	SB 1	SB 2	SB 3	SB 4			
Volume Total	11	0	0	309	319	300	186	186	152			
Volume Left	11	0	0	0	0	207	0	0	0			
Volume Right	0	0	0	0	10	0	0	0	59			
cSH	122	1700	1700	959	1700	950	1700	1700	1700			
Volume to Capacity	0.09	0.00	0.00	0.00	0.19	0.22	0.11	0.11	0.09			
Queue Length 95th (ft)	7	0	0	0	0	21	0	0	0			
Control Delay (s)	37.4	0.0	0.0	0.0	0.0	7.5	0.0	0.0	0.0			
Lane LOS	E	A	A	A								
Approach Delay (s)	37.4	0.0			2.7							
Approach LOS	E											
Intersection Summary												
Average Delay	1.8											
Intersection Capacity Utilization	40.6%			ICU Level of Service					A			
Analysis Period (min)	15											

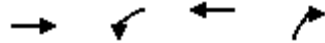
Appendix C LEVEL OF SERVICE WORKSHEETS: BACKGROUND CONDITIONS

DRAFT

Queues

1: Southland Drive & W. Winton Avenue

Existing+Approved PM Peak



Lane Group	EBT	WBL	WBT	NBR
Lane Group Flow (vph)	2097	830	1023	1072
v/c Ratio	0.97	0.90	0.40	0.91
Control Delay	60.8	63.5	8.0	28.6
Queue Delay	0.0	0.0	0.0	0.0
Total Delay	60.8	63.5	8.0	28.6
Queue Length 50th (ft)	737	377	171	191
Queue Length 95th (ft)	#817	#490	205	#346
Internal Link Dist (ft)	1		1818	
Turn Bay Length (ft)		340		
Base Capacity (vph)	2152	919	2565	1174
Starvation Cap Reductn	0	0	0	0
Spillback Cap Reductn	0	0	0	0
Storage Cap Reductn	0	0	0	0
Reduced v/c Ratio	0.97	0.90	0.40	0.91

Intersection Summary

95th percentile volume exceeds capacity, queue may be longer.
Queue shown is maximum after two cycles.

HCM Signalized Intersection Capacity Analysis

1: Southland Drive & W. Winton Avenue

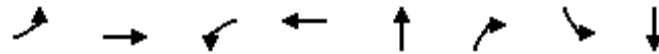
Existing+Approved PM Peak

	→	↘	↙	←	↖	↗
Movement	EBT	EBR	WBL	WBT	NBL	NBR
Lane Configurations	↑↑↑		↖↙	↑↑		↗↘
Traffic Volume (vph)	1870	59	764	941	0	986
Future Volume (vph)	1870	59	764	941	0	986
Ideal Flow (vphpl)	1900	1900	1900	1900	1900	1900
Total Lost time (s)	4.5		4.5	4.5		4.5
Lane Util. Factor	0.91		0.97	0.95		0.88
Frt	1.00		1.00	1.00		0.85
Flt Protected	1.00		0.95	1.00		1.00
Satd. Flow (prot)	5062		3433	3539		2787
Flt Permitted	1.00		0.95	1.00		1.00
Satd. Flow (perm)	5062		3433	3539		2787
Peak-hour factor, PHF	0.92	0.92	0.92	0.92	0.92	0.92
Adj. Flow (vph)	2033	64	830	1023	0	1072
RTOR Reduction (vph)	2	0	0	0	0	587
Lane Group Flow (vph)	2095	0	830	1023	0	485
Turn Type	NA		Prot	NA		Perm
Protected Phases	4		3	8		
Permitted Phases						2
Actuated Green, G (s)	59.5		37.5	101.5		29.5
Effective Green, g (s)	59.5		37.5	101.5		29.5
Actuated g/C Ratio	0.42		0.27	0.72		0.21
Clearance Time (s)	4.5		4.5	4.5		4.5
Vehicle Extension (s)	3.0		3.0	3.0		3.0
Lane Grp Cap (vph)	2151		919	2565		587
v/s Ratio Prot	c0.41		c0.24	0.29		
v/s Ratio Perm						c0.17
v/c Ratio	0.97		0.90	0.40		0.83
Uniform Delay, d1	39.5		49.5	7.4		52.8
Progression Factor	1.28		1.00	1.00		1.00
Incremental Delay, d2	10.4		13.9	0.5		12.5
Delay (s)	61.0		63.4	7.9		65.3
Level of Service	E		E	A		E
Approach Delay (s)	61.0			32.7	65.3	
Approach LOS	E			C	E	
Intersection Summary						
HCM 2000 Control Delay			51.5		HCM 2000 Level of Service	D
HCM 2000 Volume to Capacity ratio			0.92			
Actuated Cycle Length (s)			140.0		Sum of lost time (s)	13.5
Intersection Capacity Utilization			79.4%		ICU Level of Service	D
Analysis Period (min)			15			
c Critical Lane Group						

Queues

2: Southland Place/Stonewall Avenue & W. Winton Avenue

Existing+Approved PM Peak























Lane Group	EBL	EBT	WBL	WBT	NBT	NBR	SBL	SBT
Lane Group Flow (vph)	17	1757	135	844	204	414	64	107
v/c Ratio	0.23	0.80	0.69	0.45	0.36	0.58	0.18	0.16
Control Delay	72.1	37.9	77.3	18.7	36.7	20.4	34.4	29.3
Queue Delay	0.0	61.0	0.0	0.2	0.0	0.6	0.0	0.0
Total Delay	72.1	98.9	77.3	18.8	36.7	21.0	34.4	29.3
Queue Length 50th (ft)	15	475	127	193	143	145	42	61
Queue Length 95th (ft)	42	565	203	224	218	262	82	109
Internal Link Dist (ft)		815		533	215			198
Turn Bay Length (ft)	70		420				60	
Base Capacity (vph)	77	2225	249	1914	562	714	359	657
Starvation Cap Reductn	0	0	0	340	0	0	0	0
Spillback Cap Reductn	0	1970	0	0	0	86	0	0
Storage Cap Reductn	0	0	0	0	0	0	0	0
Reduced v/c Ratio	0.22	6.89	0.54	0.54	0.36	0.66	0.18	0.16
Intersection Summary								

HCM Signalized Intersection Capacity Analysis

2: Southland Place/Stonewall Avenue & W. Winton Avenue

Existing+Approved PM Peak

												
Movement	EBL	EBT	EBR	WBL	WBT	WBR	NBL	NBT	NBR	SBL	SBT	SBR
Lane Configurations												
Traffic Volume (vph)	16	1551	65	124	670	107	75	112	381	59	75	23
Future Volume (vph)	16	1551	65	124	670	107	75	112	381	59	75	23
Ideal Flow (vphpl)	1900	1900	1900	1900	1900	1900	1900	1900	1900	1900	1900	1900
Total Lost time (s)	4.5	4.5		4.5	4.5			4.5	4.5	4.5	4.5	
Lane Util. Factor	1.00	0.91		1.00	0.95			1.00	1.00	1.00	1.00	
Frt	1.00	0.99		1.00	0.98			1.00	0.85	1.00	0.96	
Flt Protected	0.95	1.00		0.95	1.00			0.98	1.00	0.95	1.00	
Satd. Flow (prot)	1770	5054		1770	3466			1826	1583	1770	1797	
Flt Permitted	0.95	1.00		0.95	1.00			0.83	1.00	0.53	1.00	
Satd. Flow (perm)	1770	5054		1770	3466			1555	1583	995	1797	
Peak-hour factor, PHF	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
Adj. Flow (vph)	17	1686	71	135	728	116	82	122	414	64	82	25
RTOR Reduction (vph)	0	3	0	0	9	0	0	0	147	0	8	0
Lane Group Flow (vph)	17	1754	0	135	835	0	0	204	267	64	99	0
Turn Type	Prot	NA		Prot	NA		Perm	NA	Perm	Perm	NA	
Protected Phases	7	4		3	8			2			6	
Permitted Phases							2		2	6		
Actuated Green, G (s)	2.4	63.1		15.5	76.2			47.9	47.9	47.9	47.9	
Effective Green, g (s)	2.4	63.1		15.5	76.2			47.9	47.9	47.9	47.9	
Actuated g/C Ratio	0.02	0.45		0.11	0.54			0.34	0.34	0.34	0.34	
Clearance Time (s)	4.5	4.5		4.5	4.5			4.5	4.5	4.5	4.5	
Vehicle Extension (s)	3.0	3.0		3.0	3.0			3.0	3.0	3.0	3.0	
Lane Grp Cap (vph)	30	2277		195	1886			532	541	340	614	
v/s Ratio Prot	0.01	c0.35		c0.08	0.24						0.06	
v/s Ratio Perm								0.13	c0.17	0.06		
v/c Ratio	0.57	0.77		0.69	0.44			0.38	0.49	0.19	0.16	
Uniform Delay, d1	68.3	32.3		60.0	19.2			34.9	36.5	32.4	32.1	
Progression Factor	1.00	1.00		1.01	0.95			1.00	1.00	1.00	1.00	
Incremental Delay, d2	22.3	1.7		9.5	0.2			2.1	3.2	1.2	0.6	
Delay (s)	90.5	34.0		70.3	18.3			37.0	39.7	33.6	32.6	
Level of Service	F	C		E	B			D	D	C	C	
Approach Delay (s)		34.6			25.5			38.8			33.0	
Approach LOS		C			C			D			C	
Intersection Summary												
HCM 2000 Control Delay			32.7			HCM 2000 Level of Service				C		
HCM 2000 Volume to Capacity ratio			0.66									
Actuated Cycle Length (s)			140.0			Sum of lost time (s)			13.5			
Intersection Capacity Utilization			71.6%			ICU Level of Service			C			
Analysis Period (min)			15									
c Critical Lane Group												

HCM Unsignalized Intersection Capacity Analysis

3: Southland Drive & Driveway/La Playa Drive

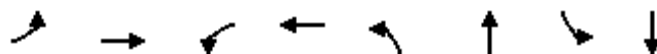
Existing+Approved PM Peak

Intersection Sign configuration not allowed in HCM analysis.

Queues

4: Hesperian Boulevard & Middle Lane/Southland Drive

Existing+Approved PM Peak



Lane Group	EBL	EBT	WBL	WBT	NBL	NBT	SBL	SBT
Lane Group Flow (vph)	170	431	172	249	76	1498	212	1200
v/c Ratio	0.81	0.69	0.81	0.36	0.46	0.84	0.84	0.56
Control Delay	67.1	38.6	67.8	15.3	46.9	31.3	65.6	20.7
Queue Delay	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0
Total Delay	67.1	38.6	67.8	15.3	46.9	31.3	65.6	20.7
Queue Length 50th (ft)	93	114	94	26	40	271	115	183
Queue Length 95th (ft)	#205	163	#208	60	85	346	#242	242
Internal Link Dist (ft)		121		1356		1171		913
Turn Bay Length (ft)	205		140		210		260	
Base Capacity (vph)	215	740	215	790	192	1795	260	2145
Starvation Cap Reductn	0	0	0	0	0	0	0	0
Spillback Cap Reductn	0	0	0	0	0	0	0	0
Storage Cap Reductn	0	0	0	0	0	0	0	0
Reduced v/c Ratio	0.79	0.58	0.80	0.32	0.40	0.83	0.82	0.56

Intersection Summary










95th percentile volume exceeds capacity, queue may be longer.

Queue shown is maximum after two cycles.

HCM Signalized Intersection Capacity Analysis

4: Hesperian Boulevard & Middle Lane/Southland Drive






Existing+Approved PM Peak

												
Movement	EBL	EBT	EBR	WBL	WBT	WBR	NBL	NBT	NBR	SBL	SBT	SBR
Lane Configurations												
Traffic Volume (vph)	156	351	45	158	99	130	70	1229	149	195	966	138
Future Volume (vph)	156	351	45	158	99	130	70	1229	149	195	966	138
Ideal Flow (vphpl)	1900	1900	1900	1900	1900	1900	1900	1900	1900	1900	1900	1900
Total Lost time (s)	4.5	4.5		4.5	4.5		4.5	4.5		4.5	4.5	
Lane Util. Factor	1.00	0.95		1.00	0.95		1.00	0.91		1.00	0.91	
Frt	1.00	0.98		1.00	0.92		1.00	0.98		1.00	0.98	
Flt Protected	0.95	1.00		0.95	1.00		0.95	1.00		0.95	1.00	
Satd. Flow (prot)	1770	3479		1770	3239		1770	5003		1770	4990	
Flt Permitted	0.95	1.00		0.95	1.00		0.95	1.00		0.95	1.00	
Satd. Flow (perm)	1770	3479		1770	3239		1770	5003		1770	4990	
Peak-hour factor, PHF	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
Adj. Flow (vph)	170	382	49	172	108	141	76	1336	162	212	1050	150
RTOR Reduction (vph)	0	12	0	0	116	0	0	16	0	0	19	0
Lane Group Flow (vph)	170	419	0	172	133	0	76	1482	0	212	1181	0
Turn Type	Prot	NA		Prot	NA		Prot	NA		Prot	NA	
Protected Phases	7	4		3	8		5	2		1	6	
Permitted Phases												
Actuated Green, G (s)	10.3	15.3		10.4	15.4		6.9	31.4		12.4	36.9	
Effective Green, g (s)	10.3	15.3		10.4	15.4		6.9	31.4		12.4	36.9	
Actuated g/C Ratio	0.12	0.17		0.12	0.18		0.08	0.36		0.14	0.42	
Clearance Time (s)	4.5	4.5		4.5	4.5		4.5	4.5		4.5	4.5	
Vehicle Extension (s)	3.0	3.0		3.0	3.0		3.0	3.0		3.0	3.0	
Lane Grp Cap (vph)	208	608		210	570		139	1795		250	2104	
v/s Ratio Prot	0.10	c0.12		c0.10	0.04		0.04	c0.30		c0.12	0.24	
v/s Ratio Perm												
v/c Ratio	0.82	0.69		0.82	0.23		0.55	0.83		0.85	0.56	
Uniform Delay, d1	37.7	33.9		37.6	31.0		38.8	25.6		36.6	19.2	
Progression Factor	1.00	1.00		1.00	1.00		1.00	1.00		1.00	1.00	
Incremental Delay, d2	21.4	3.3		21.4	0.2		4.3	3.2		22.5	0.3	
Delay (s)	59.1	37.1		59.0	31.2		43.1	28.8		59.1	19.5	
Level of Service	E	D		E	C		D	C		E	B	
Approach Delay (s)		43.3			42.6			29.5			25.5	
Approach LOS		D			D			C			C	
Intersection Summary												
HCM 2000 Control Delay			31.5			HCM 2000 Level of Service				C		
HCM 2000 Volume to Capacity ratio			0.80									
Actuated Cycle Length (s)			87.5			Sum of lost time (s)				18.0		
Intersection Capacity Utilization			72.8%			ICU Level of Service				C		
Analysis Period (min)			15									
c Critical Lane Group												

Queues

5: Hesperian Boulevard & La Playa Drive

Existing+Approved PM Peak

					
Lane Group	WBL	WBR	NBT	SBL	SBT
Lane Group Flow (vph)	281	130	1598	174	1143
v/c Ratio	0.46	0.38	0.63	0.49	0.34
Control Delay	15.6	7.9	11.3	26.8	4.4
Queue Delay	0.0	0.0	0.0	0.0	0.0
Total Delay	15.6	7.9	11.3	26.8	4.4
Queue Length 50th (ft)	27	0	121	25	42
Queue Length 95th (ft)	54	38	184	52	71
Internal Link Dist (ft)	2218		469		1171
Turn Bay Length (ft)				80	
Base Capacity (vph)	1240	596	2546	357	3351
Starvation Cap Reductn	0	0	0	0	0
Spillback Cap Reductn	0	0	0	0	0
Storage Cap Reductn	0	0	0	0	0
Reduced v/c Ratio	0.23	0.22	0.63	0.49	0.34
Intersection Summary					

HCM Signalized Intersection Capacity Analysis

5: Hesperian Boulevard & La Playa Drive

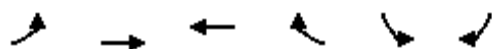
Existing+Approved PM Peak

Movement	WBL	WBR	NBT	NBR	SBL	SBT
Lane Configurations	W	W	T	T	W	W
Traffic Volume (vph)	182	196	1303	167	160	1052
Future Volume (vph)	182	196	1303	167	160	1052
Ideal Flow (vphpl)	1900	1900	1900	1900	1900	1900
Total Lost time (s)	4.5	4.5	4.5		4.5	4.5
Lane Util. Factor	0.97	0.91	0.91		0.97	0.91
Frt	0.96	0.85	0.98		1.00	1.00
Flt Protected	0.97	1.00	1.00		0.95	1.00
Satd. Flow (prot)	3336	1441	4998		3433	5085
Flt Permitted	0.97	1.00	1.00		0.95	1.00
Satd. Flow (perm)	3336	1441	4998		3433	5085
Peak-hour factor, PHF	0.92	0.92	0.92	0.92	0.92	0.92
Adj. Flow (vph)	198	213	1416	182	174	1143
RTOR Reduction (vph)	70	109	22	0	0	0
Lane Group Flow (vph)	211	21	1576	0	174	1143
Turn Type	Prot	Perm	NA		Prot	NA
Protected Phases	8		2		1	6
Permitted Phases		8				
Actuated Green, G (s)	8.4	8.4	25.7		4.2	34.4
Effective Green, g (s)	8.4	8.4	25.7		4.2	34.4
Actuated g/C Ratio	0.16	0.16	0.50		0.08	0.66
Clearance Time (s)	4.5	4.5	4.5		4.5	4.5
Vehicle Extension (s)	3.0	3.0	3.0		3.0	3.0
Lane Grp Cap (vph)	540	233	2479		278	3376
v/s Ratio Prot	c0.06		c0.32		c0.05	0.22
v/s Ratio Perm		0.01				
v/c Ratio	0.39	0.09	0.64		0.63	0.34
Uniform Delay, d1	19.4	18.5	9.6		23.0	3.8
Progression Factor	1.00	1.00	1.00		1.00	1.00
Incremental Delay, d2	0.5	0.2	1.3		4.4	0.3
Delay (s)	19.9	18.6	10.9		27.4	4.0
Level of Service	B	B	B		C	A
Approach Delay (s)	19.5		10.9			7.1
Approach LOS	B		B			A
Intersection Summary						
HCM 2000 Control Delay			10.4		HCM 2000 Level of Service	B
HCM 2000 Volume to Capacity ratio			0.58			
Actuated Cycle Length (s)			51.8		Sum of lost time (s)	13.5
Intersection Capacity Utilization			52.0%		ICU Level of Service	A
Analysis Period (min)			15			
c Critical Lane Group						

HCM Unsignalized Intersection Capacity Analysis

31: Southland Drive NB/La Playa Drive WB & Southland Drive SBLT

Existing+Approved PM Peak




















Movement	EBL	EBT	WBT	WBR	SBL	SBR
Lane Configurations		↑↑	↑↑		↑	
Traffic Volume (veh/h)	0	588	394	0	230	0
Future Volume (Veh/h)	0	588	394	0	230	0
Sign Control		Stop	Stop		Free	
Grade		0%	0%		0%	
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92
Hourly flow rate (vph)	0	639	428	0	250	0
Pedestrians						
Lane Width (ft)						
Walking Speed (ft/s)						
Percent Blockage						
Right turn flare (veh)						
Median type					None	
Median storage veh						
Upstream signal (ft)						
pX, platoon unblocked						
vC, conflicting volume	714	500	500	0	0	
vC1, stage 1 conf vol						
vC2, stage 2 conf vol						
vCu, unblocked vol	714	500	500	0	0	
tC, single (s)	7.1	6.5	6.5	6.2	4.1	
tC, 2 stage (s)						
tF (s)	3.5	4.0	4.0	3.3	2.2	
p0 queue free %	0	0	0	100	85	
cM capacity (veh/h)	0	400	400	1085	1623	
Direction, Lane #	EB 1	EB 2	WB 1	WB 2	SB 1	
Volume Total	320	320	214	214	250	
Volume Left	0	0	0	0	250	
Volume Right	0	0	0	0	0	
cSH	400	400	400	400	1623	
Volume to Capacity	0.80	0.80	0.54	0.54	0.15	
Queue Length 95th (ft)	175	175	76	76	14	
Control Delay (s)	41.5	41.5	23.9	23.9	7.6	
Lane LOS	E	E	C	C	A	
Approach Delay (s)	41.5		23.9		7.6	
Approach LOS	E		C			
Intersection Summary						
Average Delay			29.3			
Intersection Capacity Utilization			35.7%		ICU Level of Service	A
Analysis Period (min)			15			

HCM Unsignalized Intersection Capacity Analysis

32: Southland Drive NB/Southland Drive SB & La Playa Drive WBLT

Existing+Approved PM Peak

												
Movement	EBL	EBT	EBR	WBL	WBT	WBR	NBL	NBT	NBR	SBL	SBT	SBR
Lane Configurations												
Traffic Volume (veh/h)	0	0	0	16	0	0	0	579	9	290	530	54
Future Volume (Veh/h)	0	0	0	16	0	0	0	579	9	290	530	54
Sign Control	Stop			Stop			Free			Free		
Grade	0%			0%			0%			0%		
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
Hourly flow rate (vph)	0	0	0	17	0	0	0	629	10	315	576	59
Pedestrians												
Lane Width (ft)												
Walking Speed (ft/s)												
Percent Blockage												
Right turn flare (veh)												
Median type							None			None		
Median storage veh)												
Upstream signal (ft)												
pX, platoon unblocked												
vC, conflicting volume	1550	1874	174	1408	1899	320	635				639	
vC1, stage 1 conf vol												
vC2, stage 2 conf vol												
vCu, unblocked vol	1550	1874	174	1408	1899	320	635				639	
tC, single (s)	7.5	6.5	6.9	7.5	6.5	6.9	4.1				4.1	
tC, 2 stage (s)												
tF (s)	3.5	4.0	3.3	3.5	4.0	3.3	2.2				2.2	
p0 queue free %	100	100	100	77	100	100	100				67	
cM capacity (veh/h)	57	47	840	73	46	676	944				941	
Direction, Lane #	WB 1	WB 2	WB 3	NB 1	NB 2	SB 1	SB 2	SB 3	SB 4			
Volume Total	17	0	0	314	324	411	192	192	155			
Volume Left	17	0	0	0	0	315	0	0	0			
Volume Right	0	0	0	0	10	0	0	0	59			
cSH	73	1700	1700	944	1700	941	1700	1700	1700			
Volume to Capacity	0.23	0.00	0.00	0.00	0.19	0.33	0.11	0.11	0.09			
Queue Length 95th (ft)	20	0	0	0	0	37	0	0	0			
Control Delay (s)	68.6	0.0	0.0	0.0	0.0	9.1	0.0	0.0	0.0			
Lane LOS	F	A	A	A								
Approach Delay (s)	68.6	0.0			3.9							
Approach LOS	F											
Intersection Summary												
Average Delay	3.1											
Intersection Capacity Utilization	45.7%			ICU Level of Service					A			
Analysis Period (min)	15											

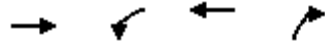
Appendix D LEVEL OF SERVICE WORKSHEETS: BACKGROUND PLUS PROJECT CONDITIONS

DRAFT

Queues

1: Southland Drive & W. Winton Avenue

Existing+Approved+Project PM Peak



Lane Group	EBT	WBL	WBT	NBR
Lane Group Flow (vph)	2099	859	1023	1087
v/c Ratio	0.98	0.93	0.40	0.93
Control Delay	61.0	67.6	8.0	30.5
Queue Delay	0.0	0.0	0.0	0.0
Total Delay	61.0	67.6	8.0	30.5
Queue Length 50th (ft)	737	395	171	202
Queue Length 95th (ft)	#818	#519	205	#361
Internal Link Dist (ft)	1		1818	
Turn Bay Length (ft)		340		
Base Capacity (vph)	2152	919	2565	1174
Starvation Cap Reductn	0	0	0	0
Spillback Cap Reductn	0	0	0	0
Storage Cap Reductn	0	0	0	0
Reduced v/c Ratio	0.98	0.93	0.40	0.93











Intersection Summary

95th percentile volume exceeds capacity, queue may be longer.
Queue shown is maximum after two cycles.

HCM Signalized Intersection Capacity Analysis

1: Southland Drive & W. Winton Avenue

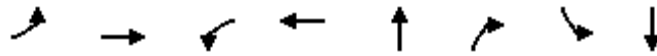
Existing+Approved+Project PM Peak

						
Movement	EBT	EBR	WBL	WBT	NBL	NBR
Lane Configurations						
Traffic Volume (vph)	1870	61	790	941	0	1000
Future Volume (vph)	1870	61	790	941	0	1000
Ideal Flow (vphpl)	1900	1900	1900	1900	1900	1900
Total Lost time (s)	4.5		4.5	4.5		4.5
Lane Util. Factor	0.91		0.97	0.95		0.88
Frt	1.00		1.00	1.00		0.85
Flt Protected	1.00		0.95	1.00		1.00
Satd. Flow (prot)	5061		3433	3539		2787
Flt Permitted	1.00		0.95	1.00		1.00
Satd. Flow (perm)	5061		3433	3539		2787
Peak-hour factor, PHF	0.92	0.92	0.92	0.92	0.92	0.92
Adj. Flow (vph)	2033	66	859	1023	0	1087
RTOR Reduction (vph)	2	0	0	0	0	587
Lane Group Flow (vph)	2097	0	859	1023	0	500
Turn Type	NA		Prot	NA		Perm
Protected Phases	4		3	8		
Permitted Phases						2
Actuated Green, G (s)	59.5		37.5	101.5		29.5
Effective Green, g (s)	59.5		37.5	101.5		29.5
Actuated g/C Ratio	0.42		0.27	0.72		0.21
Clearance Time (s)	4.5		4.5	4.5		4.5
Vehicle Extension (s)	3.0		3.0	3.0		3.0
Lane Grp Cap (vph)	2150		919	2565		587
v/s Ratio Prot	c0.41		c0.25	0.29		
v/s Ratio Perm						c0.18
v/c Ratio	0.98		0.93	0.40		0.85
Uniform Delay, d1	39.5		50.1	7.4		53.1
Progression Factor	1.28		1.00	1.00		1.00
Incremental Delay, d2	10.6		17.6	0.5		14.4
Delay (s)	61.2		67.6	7.9		67.6
Level of Service	E		E	A		E
Approach Delay (s)	61.2			35.2	67.6	
Approach LOS	E			D	E	
Intersection Summary						
HCM 2000 Control Delay			52.9		HCM 2000 Level of Service	D
HCM 2000 Volume to Capacity ratio			0.93			
Actuated Cycle Length (s)			140.0		Sum of lost time (s)	13.5
Intersection Capacity Utilization			80.0%		ICU Level of Service	D
Analysis Period (min)			15			
c Critical Lane Group						

Queues

2: Southland Place/Stonewall Avenue & W. Winton Avenue

Existing+Approved+Project PM Peak












Lane Group	EBL	EBT	WBL	WBT	NBT	NBR	SBL	SBT
Lane Group Flow (vph)	17	1761	135	844	204	414	64	107
v/c Ratio	0.23	0.80	0.69	0.45	0.36	0.58	0.18	0.16
Control Delay	72.1	37.8	77.3	18.6	36.7	20.4	34.5	29.3
Queue Delay	0.0	60.9	0.0	0.2	0.0	0.6	0.0	0.0
Total Delay	72.1	98.7	77.3	18.8	36.7	21.0	34.5	29.3
Queue Length 50th (ft)	15	477	127	193	143	145	42	61
Queue Length 95th (ft)	42	567	203	224	218	262	82	109
Internal Link Dist (ft)		815		533	215			198
Turn Bay Length (ft)	70		420				60	
Base Capacity (vph)	77	2227	249	1917	560	713	358	655
Starvation Cap Reductn	0	0	0	340	0	0	0	0
Spillback Cap Reductn	0	1970	0	0	0	86	0	0
Storage Cap Reductn	0	0	0	0	0	0	0	0
Reduced v/c Ratio	0.22	6.85	0.54	0.54	0.36	0.66	0.18	0.16
Intersection Summary								

HCM Signalized Intersection Capacity Analysis

2: Southland Place/Stonewall Avenue & W. Winton Avenue

Existing+Approved+Project PM Peak

												
Movement	EBL	EBT	EBR	WBL	WBT	WBR	NBL	NBT	NBR	SBL	SBT	SBR
Lane Configurations												
Traffic Volume (vph)	16	1553	67	124	670	107	75	112	381	59	75	23
Future Volume (vph)	16	1553	67	124	670	107	75	112	381	59	75	23
Ideal Flow (vphpl)	1900	1900	1900	1900	1900	1900	1900	1900	1900	1900	1900	1900
Total Lost time (s)	4.5	4.5		4.5	4.5			4.5	4.5	4.5	4.5	
Lane Util. Factor	1.00	0.91		1.00	0.95			1.00	1.00	1.00	1.00	
Frt	1.00	0.99		1.00	0.98			1.00	0.85	1.00	0.96	
Flt Protected	0.95	1.00		0.95	1.00			0.98	1.00	0.95	1.00	
Satd. Flow (prot)	1770	5054		1770	3466			1826	1583	1770	1797	
Flt Permitted	0.95	1.00		0.95	1.00			0.83	1.00	0.53	1.00	
Satd. Flow (perm)	1770	5054		1770	3466			1555	1583	995	1797	
Peak-hour factor, PHF	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
Adj. Flow (vph)	17	1688	73	135	728	116	82	122	414	64	82	25
RTOR Reduction (vph)	0	3	0	0	9	0	0	0	147	0	8	0
Lane Group Flow (vph)	17	1758	0	135	835	0	0	204	267	64	99	0
Turn Type	Prot	NA		Prot	NA		Perm	NA	Perm	Perm	NA	
Protected Phases	7	4		3	8			2			6	
Permitted Phases							2		2	6		
Actuated Green, G (s)	2.4	63.2		15.5	76.3			47.8	47.8	47.8	47.8	
Effective Green, g (s)	2.4	63.2		15.5	76.3			47.8	47.8	47.8	47.8	
Actuated g/C Ratio	0.02	0.45		0.11	0.54			0.34	0.34	0.34	0.34	
Clearance Time (s)	4.5	4.5		4.5	4.5			4.5	4.5	4.5	4.5	
Vehicle Extension (s)	3.0	3.0		3.0	3.0			3.0	3.0	3.0	3.0	
Lane Grp Cap (vph)	30	2281		195	1888			530	540	339	613	
v/s Ratio Prot	0.01	c0.35		c0.08	0.24							0.06
v/s Ratio Perm								0.13	c0.17	0.06		
v/c Ratio	0.57	0.77		0.69	0.44			0.38	0.49	0.19	0.16	
Uniform Delay, d1	68.3	32.3		60.0	19.1			35.0	36.5	32.5	32.1	
Progression Factor	1.00	1.00		1.01	0.95			1.00	1.00	1.00	1.00	
Incremental Delay, d2	22.3	1.7		9.5	0.2			2.1	3.2	1.2	0.6	
Delay (s)	90.5	34.0		70.3	18.3			37.1	39.7	33.7	32.7	
Level of Service	F	C		E	B			D	D	C	C	
Approach Delay (s)		34.5			25.4			38.9			33.1	
Approach LOS		C			C			D			C	
Intersection Summary												
HCM 2000 Control Delay			32.7			HCM 2000 Level of Service				C		
HCM 2000 Volume to Capacity ratio			0.66									
Actuated Cycle Length (s)			140.0			Sum of lost time (s)			13.5			
Intersection Capacity Utilization			71.7%			ICU Level of Service			C			
Analysis Period (min)			15									
c Critical Lane Group												

HCM Unsignalized Intersection Capacity Analysis

3: Southland Drive & Driveway/La Playa Drive

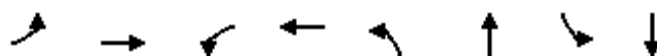
Existing+Approved+Project PM Peak

Intersection Sign configuration not allowed in HCM analysis.

Queues

4: Hesperian Boulevard & Middle Lane/Southland Drive

Existing+Approved+Project PM Peak



Lane Group	EBL	EBT	WBL	WBT	NBL	NBT	SBL	SBT
Lane Group Flow (vph)	170	431	176	251	76	1507	212	1200
v/c Ratio	0.81	0.69	0.83	0.36	0.46	0.84	0.85	0.56
Control Delay	67.3	38.7	69.7	15.4	46.9	31.2	67.4	20.7
Queue Delay	0.0	0.0	0.0	0.0	0.0	0.0	0.0	0.0
Total Delay	67.3	38.7	69.7	15.4	46.9	31.2	67.4	20.7
Queue Length 50th (ft)	93	114	96	27	40	271	116	183
Queue Length 95th (ft)	#205	163	#215	60	85	348	#244	242
Internal Link Dist (ft)		121		1356		1171		913
Turn Bay Length (ft)	205		140		210		260	
Base Capacity (vph)	214	739	214	790	192	1804	255	2145
Starvation Cap Reductn	0	0	0	0	0	0	0	0
Spillback Cap Reductn	0	0	0	0	0	0	0	0
Storage Cap Reductn	0	0	0	0	0	0	0	0
Reduced v/c Ratio	0.79	0.58	0.82	0.32	0.40	0.84	0.83	0.56

Intersection Summary






















95th percentile volume exceeds capacity, queue may be longer.

Queue shown is maximum after two cycles.

HCM Signalized Intersection Capacity Analysis

4: Hesperian Boulevard & Middle Lane/Southland Drive






Existing+Approved+Project PM Peak

												
Movement	EBL	EBT	EBR	WBL	WBT	WBR	NBL	NBT	NBR	SBL	SBT	SBR
Lane Configurations												
Traffic Volume (vph)	156	351	45	162	100	131	70	1229	157	195	966	138
Future Volume (vph)	156	351	45	162	100	131	70	1229	157	195	966	138
Ideal Flow (vphpl)	1900	1900	1900	1900	1900	1900	1900	1900	1900	1900	1900	1900
Total Lost time (s)	4.5	4.5		4.5	4.5		4.5	4.5		4.5	4.5	
Lane Util. Factor	1.00	0.95		1.00	0.95		1.00	0.91		1.00	0.91	
Frt	1.00	0.98		1.00	0.92		1.00	0.98		1.00	0.98	
Flt Protected	0.95	1.00		0.95	1.00		0.95	1.00		0.95	1.00	
Satd. Flow (prot)	1770	3479		1770	3239		1770	4999		1770	4990	
Flt Permitted	0.95	1.00		0.95	1.00		0.95	1.00		0.95	1.00	
Satd. Flow (perm)	1770	3479		1770	3239		1770	4999		1770	4990	
Peak-hour factor, PHF	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
Adj. Flow (vph)	170	382	49	176	109	142	76	1336	171	212	1050	150
RTOR Reduction (vph)	0	12	0	0	117	0	0	17	0	0	19	0
Lane Group Flow (vph)	170	419	0	176	134	0	76	1490	0	212	1181	0
Turn Type	Prot	NA		Prot	NA		Prot	NA		Prot	NA	
Protected Phases	7	4		3	8		5	2		1	6	
Permitted Phases												
Actuated Green, G (s)	10.3	15.3		10.4	15.4		7.0	31.6		12.3	36.9	
Effective Green, g (s)	10.3	15.3		10.4	15.4		7.0	31.6		12.3	36.9	
Actuated g/C Ratio	0.12	0.17		0.12	0.18		0.08	0.36		0.14	0.42	
Clearance Time (s)	4.5	4.5		4.5	4.5		4.5	4.5		4.5	4.5	
Vehicle Extension (s)	3.0	3.0		3.0	3.0		3.0	3.0		3.0	3.0	
Lane Grp Cap (vph)	208	607		210	569		141	1803		248	2101	
v/s Ratio Prot	0.10	c0.12		c0.10	0.04		0.04	c0.30		c0.12	0.24	
v/s Ratio Perm												
v/c Ratio	0.82	0.69		0.84	0.24		0.54	0.83		0.85	0.56	
Uniform Delay, d1	37.7	33.9		37.8	31.0		38.7	25.5		36.8	19.2	
Progression Factor	1.00	1.00		1.00	1.00		1.00	1.00		1.00	1.00	
Incremental Delay, d2	21.4	3.4		24.2	0.2		3.9	3.2		23.8	0.3	
Delay (s)	59.1	37.3		62.0	31.3		42.7	28.7		60.6	19.6	
Level of Service	E	D		E	C		D	C		E	B	
Approach Delay (s)		43.5			43.9			29.4			25.7	
Approach LOS		D			D			C			C	
Intersection Summary												
HCM 2000 Control Delay			31.8			HCM 2000 Level of Service			C			
HCM 2000 Volume to Capacity ratio			0.80									
Actuated Cycle Length (s)			87.6			Sum of lost time (s)			18.0			
Intersection Capacity Utilization			73.2%			ICU Level of Service			D			
Analysis Period (min)			15									
c Critical Lane Group												

Queues

5: Hesperian Boulevard & La Playa Drive







Existing+Approved+Project PM Peak

					
Lane Group	WBL	WBR	NBT	SBL	SBT
Lane Group Flow (vph)	281	130	1607	174	1148
v/c Ratio	0.46	0.38	0.63	0.49	0.34
Control Delay	15.6	7.9	11.4	26.8	4.4
Queue Delay	0.0	0.0	0.0	0.0	0.0
Total Delay	15.6	7.9	11.4	26.8	4.4
Queue Length 50th (ft)	27	0	122	25	42
Queue Length 95th (ft)	54	38	186	52	72
Internal Link Dist (ft)	2218		469		1171
Turn Bay Length (ft)				80	
Base Capacity (vph)	1240	596	2546	357	3351
Starvation Cap Reductn	0	0	0	0	0
Spillback Cap Reductn	0	0	0	0	0
Storage Cap Reductn	0	0	0	0	0
Reduced v/c Ratio	0.23	0.22	0.63	0.49	0.34
Intersection Summary					

HCM Signalized Intersection Capacity Analysis

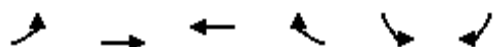
5: Hesperian Boulevard & La Playa Drive

Existing+Approved+Project PM Peak

						
Movement	WBL	WBR	NBT	NBR	SBL	SBT
Lane Configurations						
Traffic Volume (vph)	182	196	1311	167	160	1056
Future Volume (vph)	182	196	1311	167	160	1056
Ideal Flow (vphpl)	1900	1900	1900	1900	1900	1900
Total Lost time (s)	4.5	4.5	4.5		4.5	4.5
Lane Util. Factor	0.97	0.91	0.91		0.97	0.91
Frt	0.96	0.85	0.98		1.00	1.00
Flt Protected	0.97	1.00	1.00		0.95	1.00
Satd. Flow (prot)	3336	1441	4999		3433	5085
Flt Permitted	0.97	1.00	1.00		0.95	1.00
Satd. Flow (perm)	3336	1441	4999		3433	5085
Peak-hour factor, PHF	0.92	0.92	0.92	0.92	0.92	0.92
Adj. Flow (vph)	198	213	1425	182	174	1148
RTOR Reduction (vph)	70	109	22	0	0	0
Lane Group Flow (vph)	211	21	1585	0	174	1148
Turn Type	Prot	Perm	NA		Prot	NA
Protected Phases	8		2		1	6
Permitted Phases		8				
Actuated Green, G (s)	8.4	8.4	25.7		4.2	34.4
Effective Green, g (s)	8.4	8.4	25.7		4.2	34.4
Actuated g/C Ratio	0.16	0.16	0.50		0.08	0.66
Clearance Time (s)	4.5	4.5	4.5		4.5	4.5
Vehicle Extension (s)	3.0	3.0	3.0		3.0	3.0
Lane Grp Cap (vph)	540	233	2480		278	3376
v/s Ratio Prot	c0.06		c0.32		c0.05	0.23
v/s Ratio Perm		0.01				
v/c Ratio	0.39	0.09	0.64		0.63	0.34
Uniform Delay, d1	19.4	18.5	9.6		23.0	3.8
Progression Factor	1.00	1.00	1.00		1.00	1.00
Incremental Delay, d2	0.5	0.2	1.3		4.4	0.3
Delay (s)	19.9	18.6	10.9		27.4	4.0
Level of Service	B	B	B		C	A
Approach Delay (s)	19.5		10.9			7.1
Approach LOS	B		B			A
Intersection Summary						
HCM 2000 Control Delay			10.5		HCM 2000 Level of Service	B
HCM 2000 Volume to Capacity ratio			0.58			
Actuated Cycle Length (s)			51.8		Sum of lost time (s)	13.5
Intersection Capacity Utilization			52.1%		ICU Level of Service	A
Analysis Period (min)			15			
c Critical Lane Group						

HCM Unsignalized Intersection Capacity Analysis


















31: Southbound Drive NB/La Playa Drive WB & Southland Drive SBL Existing+Approved+Project PM Peak



Movement	EBL	EBT	WBT	WBR	SBL	SBR
Lane Configurations		↑↑	↑↑		↑	
Traffic Volume (veh/h)	0	602	394	0	230	0
Future Volume (Veh/h)	0	602	394	0	230	0
Sign Control		Stop	Stop		Free	
Grade		0%	0%		0%	
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92
Hourly flow rate (vph)	0	654	428	0	250	0
Pedestrians						
Lane Width (ft)						
Walking Speed (ft/s)						
Percent Blockage						
Right turn flare (veh)						
Median type					None	
Median storage (veh)						
Upstream signal (ft)						
pX, platoon unblocked						
vC, conflicting volume	714	500	500	0	0	
vC1, stage 1 conf vol						
vC2, stage 2 conf vol						
vCu, unblocked vol	714	500	500	0	0	
tC, single (s)	7.1	6.5	6.5	6.2	4.1	
tC, 2 stage (s)						
tF (s)	3.5	4.0	4.0	3.3	2.2	
p0 queue free %	0	0	0	100	85	
cM capacity (veh/h)	0	400	400	1085	1623	
Direction, Lane #	EB 1	EB 2	WB 1	WB 2	SB 1	
Volume Total	327	327	214	214	250	
Volume Left	0	0	0	0	250	
Volume Right	0	0	0	0	0	
cSH	400	400	400	400	1623	
Volume to Capacity	0.82	0.82	0.54	0.54	0.15	
Queue Length 95th (ft)	185	185	76	76	14	
Control Delay (s)	43.7	43.7	23.9	23.9	7.6	
Lane LOS	E	E	C	C	A	
Approach Delay (s)	43.7		23.9		7.6	
Approach LOS	E		C			
Intersection Summary						
Average Delay			30.5			
Intersection Capacity Utilization			36.0%		ICU Level of Service	A
Analysis Period (min)			15			

HCM Unsignalized Intersection Capacity Analysis

32: Southland Drive NB/Southland Drive SB & La Playa Drive WBLT Existing+Approved+Project PM Peak

												
Movement	EBL	EBT	EBR	WBL	WBT	WBR	NBL	NBT	NBR	SBL	SBT	SBR
Lane Configurations												
Traffic Volume (veh/h)	0	0	0	16	0	0	0	593	9	290	558	54
Future Volume (Veh/h)	0	0	0	16	0	0	0	593	9	290	558	54
Sign Control	Stop			Stop			Free			Free		
Grade	0%			0%			0%			0%		
Peak Hour Factor	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92	0.92
Hourly flow rate (vph)	0	0	0	17	0	0	0	645	10	315	607	59
Pedestrians												
Lane Width (ft)												
Walking Speed (ft/s)												
Percent Blockage												
Right turn flare (veh)												
Median type							None			None		
Median storage (veh)												
Upstream signal (ft)												
pX, platoon unblocked												
vC, conflicting volume	1589	1922	181	1432	1946	328	666				655	
vC1, stage 1 conf vol												
vC2, stage 2 conf vol												
vCu, unblocked vol	1589	1922	181	1432	1946	328	666				655	
tC, single (s)	7.5	6.5	6.9	7.5	6.5	6.9	4.1				4.1	
tC, 2 stage (s)												
tF (s)	3.5	4.0	3.3	3.5	4.0	3.3	2.2				2.2	
p0 queue free %	100	100	100	76	100	100	100				66	
cM capacity (veh/h)	53	44	830	70	42	668	919				928	
Direction, Lane #	WB 1	WB 2	WB 3	NB 1	NB 2	SB 1	SB 2	SB 3	SB 4			
Volume Total	17	0	0	322	332	416	202	202	160			
Volume Left	17	0	0	0	0	315	0	0	0			
Volume Right	0	0	0	0	10	0	0	0	59			
cSH	70	1700	1700	919	1700	928	1700	1700	1700			
Volume to Capacity	0.24	0.00	0.00	0.00	0.20	0.34	0.12	0.12	0.09			
Queue Length 95th (ft)	21	0	0	0	0	38	0	0	0			
Control Delay (s)	72.5	0.0	0.0	0.0	0.0	9.2	0.0	0.0	0.0			
Lane LOS	F	A	A	A								
Approach Delay (s)	72.5	0.0			3.9							
Approach LOS	F											
Intersection Summary												
Average Delay	3.1											
Intersection Capacity Utilization	46.1%			ICU Level of Service					A			
Analysis Period (min)	15											



CITY OF HAYWARD

Hayward City Hall
777 B Street
Hayward, CA 94541
www.Hayward-CA.gov

File #: PH 18-074

DATE: October 11, 2018

TO: Planning Commission

FROM: Planning Manager

SUBJECT

Proposed Cannabis Manufacturing (Level 1) Use Located at 2363 Tripaldi Way, Assessor Parcel No. 463-0093-001-03 By Stoned Age Edibles (Applicant); Ching Lee (Property Owners), Requiring Approval of Conditional Use Permit Application No. 201803933.

RECOMMENDATION

That the Planning Commission approve the Conditional Use Permit application for the proposed manufacturing of cannabis-infused edible products, based on the analysis set forth in this report and the required Findings (Attachment II), and subject to the Conditions of Approval (Attachment III).

SUMMARY

Stoned Age Edibles Company (SAED) is requesting approval of a Conditional Use Permit (CUP) to occupy an 868 square foot space within an existing 8,800 square-foot industrial building located at 2363 Tripaldi Way in Hayward for a new Level 1, Cannabis Manufacturing operation that will infuse jerky and various dried fruit products with cannabis concentrates. The project includes minor modifications to the existing commercial kitchen space to enhance building security, storage and manufacturing of the cannabis products.

ATTACHMENTS

Attachment I	Staff Report
Attachment II	Findings
Attachment III	Conditions of Approval
Attachment IV	Project Plans
Attachment V	Business Plan



SUBJECT

Proposed Cannabis Manufacturing (Level 1) Use Located at 2363 Tripaldi Way, Assessor Parcel No. 463-0093-001-03 By Stoned Age Edibles (Applicant); Ching Lee (Property Owners), Requiring Approval of Conditional Use Permit Application No. 201803933.

RECOMMENDATION

That the Planning Commission approve the Conditional Use Permit application for the proposed manufacturing of cannabis-infused edible products, based on the analysis set forth in this report and the required Findings (Attachment II), and subject to the Conditions of Approval (Attachment III).

SUMMARY

Stoned Age Edibles Company (SAED) is requesting approval of a Conditional Use Permit (CUP) to occupy an 868 square foot space within an existing 8,800 square-foot industrial building located at 2363 Tripaldi Way in Hayward for a new Level 1, Cannabis Manufacturing operation that will infuse jerky and various dried fruit products with cannabis concentrates. The project includes minor modifications to the existing commercial kitchen space to enhance building security, storage and manufacturing of the cannabis products.

BACKGROUND

In 2015, the State of California enacted a comprehensive regulatory framework (AB 243, AB 266, SB 643) for the licensing and enforcement of cultivation, manufacturing, retail sale, transportation, storage, delivery and testing of medicinal cannabis in California. The legislation was collectively known as the Medical Cannabis Regulation and Safety Act (MCRSA).

On November 8, 2016, the voters of the state adopted Proposition 64, the Adult Use of Marijuana Act (AUMA), which legalized adult cannabis use, possession and cultivation for non-medicinal purposes and created a regulatory framework for non-medicinal cannabis businesses. The intent of MCRSA and AUMA was to establish a comprehensive regulatory system for cultivation, production and sale of cannabis and cannabis products, thereby weakening the illicit market for cannabis.

On June 15, 2017, the State enacted Senate Bill 94, the Medicinal and Adult-Use Cannabis Regulation and Safety Act (MAUCRSA), which consolidated provisions of MCRSA into the regulatory framework of the AUMA, thereby creating a unified regulatory scheme for medicinal and adult use cannabis. MAUCRSA specifically authorizes local jurisdictions to

adopt and enforce local ordinances to regulate cannabis businesses licensed pursuant to state law, including local zoning and land use requirements, business license requirements, and requirements related to reducing exposure to second hand smoke, or to completely prohibit the establishment or operation of one or more types of businesses licensed pursuant to MAUCRSA.

On October 30, 2017¹ and November 28, 2017², respectively, the City Council enacted regulatory and land use ordinances authorizing cannabis businesses within the City of Hayward subject to compliance with local and state regulations. At their October meeting, the Council also established a request for proposal process by which the City will select commercial cannabis businesses. The process involved four stages to help differentiate applicants who meet the City's desired set of qualifications. These stages include:

1. Criminal Background Investigation
2. Competitive Scoring and Ranking
3. Proposer Interviews
4. City Council Approval

The RFP process commenced on December 8, 2017, with applications due on January 12, 2018. At that time, the City received 77 total applications for commercial cannabis companies. Four of these applications did not meet the background check requirements of the City's cannabis program; however, 73 applications were then sent to a neutral, third party reviewer hired by the City to evaluate and score the proposals. Following an independent review by the outside consultants and interviews by key City staff, the City Manager recommended to City Council the award of commercial cannabis licenses to eleven (11) commercial operators for land use activities that include cultivation, manufacturing, distribution, testing labs, delivery and retail. Once selected, all applicants have six (6) months to file their land use applications once sites have been selected. The applicant, Stoned Aged Edibles, was one of the 11 companies selected for a commercial cannabis permit and is the second commercial operator to file for license review and approval in the City.

Public Outreach. On August 6, 2018, an initial Notice of Application Receipt for the project application was sent to 65 addresses including property owners, residents, and businesses within a 300-foot radius of the project site. Since the application was filed, no public comments have been received on the project.

On September 28, 2018, a Notice of Public Hearing for the Planning Commission meeting was sent to property owners, residents, and businesses within 300-feet of the project site as well as published in The Daily Review newspaper.

¹ October 30, 2017 City Council Minutes
<https://hayward.legistar.com/MeetingDetail.aspx?ID=570110&GUID=1F62F795-56FA-4667-9BD1-E5FDA22CB8C5&Options=info&Search=>

² November 28, 2017 City Council Minutes
<https://hayward.legistar.com/MeetingDetail.aspx?ID=573134&GUID=C82D348A-0412-4741-854C-23697F2AE444&Options=info&Search=>

PROJECT DESCRIPTION

Existing Conditions. The proposed use is located on a .55-acre site within the Industrial (I) zoning district and is designated Industrial Corridor (IC) in the *Hayward 2040 General Plan*. The project site contains an 8,800 square-foot, one-story light industrial/warehouse building that is fully leased with two existing tenants, Kitchen By The Hour and West Coast Insulation. The project proposes to subdivide the existing Kitchen By The Hour space (2363 Tripaldi Way) into two separate tenant spaces to accommodate the proposed manufacturing/food processing operation. The existing one-story building is one of several buildings of similar design that was constructed in the early 1980's along Tripaldi Way to accommodate warehouse, manufacturing and distribution uses. Surrounding land uses include a variety of wholesale, distribution, warehouse and light manufacturing uses. The Eden Shores neighborhood is the closest residential development to the project site, which is approximately 950 feet to the west. The project site and adjacent parcels to the east, west, north and south are zoned I, Industrial and designated IC, Industrial Corridor in the *Hayward 2040 General Plan*.

Proposed Project. The project plans and business narrative (Attachment IV) provide details on the proposed operations and logistics, hours of operation, security plan, and floor plan. The proposed use would allow the establishment of a food manufacturing facility that will focus on the production of cannabis-infused jerky and various dried fruit products. The manufacturing process involves cannabis infusion that relies on the use of cannabis concentrates. As such, no plants or dried cannabis flowers will be stored on site, which will help to reduce possible odors and waste.

Stoned Aged Edibles Company is a startup company that will manufacture different cannabis edibles, including cannabis-infused jerky and dried fruit products. Their proprietary cannabis infusion process relies on cannabis concentrates, eliminating the need for onsite storage of plants or dried cannabis on site.

The proposed use is located on a property that is owned by an individual who currently operates a USDA-Approved Beef Jerky company and the applicants intended to consult with them for all kitchen, cleaning, and equipment needs. The proposed site is currently equipped with necessary grease traps and other commercial kitchen facilities and no exterior modifications are being proposed. Additionally, no retail sales will occur onsite and all products manufactured by the applicant will be picked up by a licensed cannabis distributor using the existing roll-up door to minimize foot traffic through the common area of the building.

The project meets all the development standards of the I, Industrial District related to off-street parking standards, building setbacks and FAR and satisfies all the regulatory requirements of the City's Cannabis Ordinance. No expansion of the existing building footprint is required, and only minor interior and exterior tenant improvements are required to accommodate the use. No business signage is being proposed at this time.

Security Plan. The applicant submitted a detailed security plan to ensure that the products are secure, and the employees are working in a safe environment. The applicant will equip the entire facility and site with a modern surveillance system, interior area access control, and seed-to-sale software, which is a state of the art inventory control system designed for the cannabis industry. Additionally, the applicant will be required to adhere to the State's "track-and-trace" protocol for the handling and sale of cannabis products. This will include GPS asset-tracking technology, GPS vehicle tracking, CCTV in the vehicle, and secure transport compartments. The layered security protocols are intended to deter diversion and theft during the transport of cannabis products to and from dispensaries. Product location data, surveillance video and inventory reports will also be made available in real time. The applicant will implement a comprehensive employee-training program so that each employee understands their role keeping the facility, themselves, and products safe and secure.

The project site was specifically selected due to the existing commercial kitchen operation and the processing of edible products. The facility is a well-lit, well-ventilated commercial building using light diffusion panels and containing a single main entrance with secure loading bay. To prevent unauthorized access to the kitchen or the cannabis products, only authorized persons will have access through the various electronic access points containing commercial-grade locks. All other visitors will be admitted through mandatory screening by security personnel at the beginning of their shift.

Additionally, the exterior of the building will be equipped with an automatic electronic alarm, lighting, and video monitoring to detect unwanted and unauthorized intrusion. As proposed and conditioned, the applicant will upgrade the existing site with the necessary improvements and security equipment to ensure that the building, people and product inside are safe from unwanted or negligent harm, and products are not observable from outside the facility. The draft conditions of approval further stipulate that additional security measures may be required, consistent with CPTED best practices (Crime Prevention Through Environmental Design). The proposed safety and security plan will be enforced and monitored by the City's Code Enforcement Division, the Building Division and the Hayward Police Department.

Odor Control Plan. Based on the operational plan submitted by the applicant, there are only two times when any cannabis will be exposed to the air: 1) when meat is mixed with the cannabis extract; and 2) when an edible product is being cooked. For this application, the manufacturing process will include using an odorless form of cannabis called distillate or isolate. This substance has had all the odor creating molecules, and impurities removed, and has virtually no fragrance. These substances will be stored in the kitchen area during daily processing and locked away at the end of each day in a secure storage area.

Per the applicant's business plan, no cannabis flowers or odor causing concentrates will be used during the manufacturing process. While the cooking process itself may result in some odors, there are no windows within the processing space and all food products will be held in sealed, odor-proof containers. The applicant has completed preliminary research and development of this type of infusion process using odorless concentrates and has determined that no cannabis odors have been detected during the process. The applicant will continue to test the product at the facility and will install a carbon filtration system in the event any odors

are detected. Additionally, daily cleaning of the kitchen equipment and food preparation area will also be required to further minimize odors and ensure the manufacturing process meets County Health Department guidelines.

Sustainability Plan. Pursuant to Section 10-1.3606³ of the HMC (Commercial Medical and Non-Medical Cannabis Manufacturing), the applicant is required to provide a Sustainability Plan that incorporates best practices and site-specific improvements, including water conservation, reductions in air emissions and recycling. While the project does not include cultivation, extraction or other heavy energy use operations, the applicant is proposing to utilize energy-efficient appliances, install energy-efficient lighting, and utilize recycling for all materials used during the manufacturing process, where possible. The implementation of these sustainable guidelines has been included as a condition of approval for the proposed manufacturing use.

Community Benefits. As part of the RFP review and selection criteria, the applicant has committed to provide a community benefit component as part of their commercial cannabis license proposal. Although providing community benefits is not typically a required component of the land use entitlement process, the community benefit component for cannabis operators was a part of the business plan submitted to the City and did impact the screening and scoring criteria when selected. As such, staff has included a condition of approval that requires the applicant provide specific details of their Community Benefits program and coordinate the implementation of the Community Benefits program with City staff within six months from use permit approval. Additionally, the applicant will be subject to annual review and verification on the implementation of the approved Community Benefits program prior to permit renewal. Components of the applicant's conceptual community benefits program is listed below:

Ongoing Neighborhood Graffiti Removal: With the support of local volunteers, the applicant will be organizing community graffiti removal projects aimed at removing blight and fostering a sense of neighborhood pride, in line with City's Complete Communities Strategic Initiative.

Clothing and Canned Food Drive Network: Working closely with local cannabis dispensaries and distributors, as well as other local businesses, the applicant plans to develop and organize a network that will collect and donate either canned food, hygiene essentials, or blankets and coats to local shelters and community service organizations. The applicant plans to sponsor multiple food drives, a hygiene/essential drive for the homeless, and a blanket and warm clothing (distributed during winter months) drive for the winter months. Food drives will be organized with the assistance of the South Hayward Parish.

Community Events: The applicant intends to partner with and support local events, both large and small, to increase community awareness and outreach. The applicant will focus on local arts, animal rescue, and community pride events and the support will come in the form of

³ Section 10-1.3606 Commercial Cannabis Manufacturing

https://library.municode.com/ca/hayward/codes/municipal_code?nodeId=HAYWARD_MUNICIPAL_CODE_CH10PLZOSU_ART1ZOOR_S10-1.3600CA_S10-1.3606COMENDICAMA

financial donations and volunteerism. As a member of the Chamber of Commerce, the applicant will also participate in ongoing community events.

Commercial Cannabis Manufacturing. For the purposes of the land use and environmental impacts, there are two types of cannabis manufacturing activities defined by the State and subsequently incorporated into the City's Zoning Ordinance: Level 1 and Level 2. The principal distinction between the two levels is that Level 1 involves the use of non-volatile solvents or no solvents for the manufacturing process while Level 2 may involve use of volatile solvents, such as butane. While both types of manufacturing activities create opportunities for cannabis businesses in the City, Level 2 manufacturing has a greater potential for public safety issues, including a higher risk for explosion and fire. As such, the City Council decided to prohibit Level 2 manufacturing activities until greater research is done and the potential risks are identified.

While the kind of cannabis manufacturing activities can vary greatly between operators, this applicant is proposing a Commercial Cannabis Manufacturing – Level 1, which is not anticipated to be noticeably different from other kinds of manufacturing and food processing uses in the project vicinity. While all cannabis manufacturing activities require a Conditional Use Permit, all cannabis businesses are also subject to the general and use-specific regulations contained in Section 10-1.3600-Cannabis⁴, which was adopted in October 2017 in order to establish safety and operational protocols to minimize public nuisances and environmental impacts for the cannabis industry in Hayward. The City's regulations are in addition to the State's regulations, which were established in 2017 and 2018 following the passage of Prop 64 which legalized recreational marijuana throughout the State.

Mandatory Buffer. While the manufacturing use is subject to the development standards for the Industrial zoning district, the cannabis business is also subject to State and local buffer requirements from sensitive land uses in the area. Specifically, State law prohibits the establishment of any cannabis use within 600-feet of a sensitive land use as defined by the State, including kindergarten, schools (grades 1 through 12), day care center, and youth/recreation centers. In addition to these uses identified by the State, the City adopted a similar land use buffer from public areas where children and under-aged persons could congregate, including public parks, libraries and designated open space areas. Public parks and open space areas that do not contain a playground or children's activities are not included as part of the required buffer. As proposed, the project site is consistent with both the local and state guidelines related to separation of cannabis businesses from sensitive land uses.

POLICY CONTEXT AND CODE COMPLIANCE

Zoning Ordinance. The project site is located within the City's Industrial (I) zoning district. The Industrial zoning district conditionally permit the establishment of a Level-1 Cannabis Manufacturing uses with the approval of a Conditional Use Permit⁵. As noted above, the

⁴ Section 10-1.3600- Cannabis

https://library.municode.com/ca/hayward/codes/municipal_code?nodeId=HAYWARD_MUNICIPAL_CODE_CH10PLZOSU_ART1Z00R_S10-1.3600CA

⁵ Conditional Use Permit

https://library.municode.com/ca/hayward/codes/municipal_code?nodeId=HAYWARD_MUNICIPAL_CODE_CH10PLZOSU_ART1Z00R_S10-1.1600INDII_S10-1.1620COPEUS

project is also subject to the performance and operational criteria of the adopted Cannabis land use ordinance and the regulatory framework of the Business, Professions and Trades section of the Hayward Municipal Code for Commercial Cannabis Businesses⁶.

In addition to the general findings in the City's Zoning Ordinance for Use Permits, the project is subject to four additional cannabis-specific findings, which were adopted as part of the Cannabis Ordinance. All cannabis uses which require discretionary review are subject to these additional findings. The findings are intended to provide a more site-specific evaluation of locations and business operations and provide greater direction on mitigating potential impacts. The findings include:

1. The proposed cannabis use will not be detrimental to the public health, safety, or general welfare in that the cannabis operation is situated in an appropriate location where sensitive land uses will not be adversely impacted; and
2. Appropriate measures have been taken to address nuisances related to odor, noise, exhaust, and waste related to the cannabis operation; and
3. The cannabis operation is designed to be safe, secure and aesthetically compatible with the surrounding area; and
4. The cannabis operation will not place a burden on the provision of public services disproportionate to other industrial or commercial uses.

Staff has provided a more detailed analysis for each of the required and cannabis-specific findings included within Attachment II.

Hayward 2040 General Plan. The project site is designated Industrial Technology and Innovation Corridor (IC) in the *Hayward 2040 General Plan*⁷. The IC land use designation typically include warehouses, office buildings, research and development facilities, manufacturing plants, business parks, and corporate campus buildings. Allowed uses include professional office, research and development, warehousing and logistics and manufacturing (traditional, advanced, specialized, and food manufacturing).

Overall, the proposed Level 1 Cannabis Manufacturing use is consistent with the IC land use designation, including the following goals and policies of the *Hayward 2040 General Plan*:

- Land Use Goal 6. Enhance the Industrial Technology and Innovation Corridor to expand the economic and employment base of Hayward and to achieve a healthy balance between a manufacturing-based economy and an information- and technology-based economy.

⁶ Commercial Cannabis Businesses

https://library.municode.com/ca/hayward/codes/municipal_code?nodeId=HAYWARD_MUNICIPAL_CODE_CH6BUPRTR_ART14COCABU

⁷ Hayward 2040 General Plan

<https://www.hayward2040generalplan.com/>

- *Land Use Policy LU-6.2.* The City shall encourage the conversion of obsolete industrial and warehouse distribution space to a productive use, such as advanced manufacturing, professional office centers, corporate campuses, research and development parks, and flex space. The City shall maintain the Downtown as a center for shopping and commerce, social and cultural activities, and political and civic functions.
- *Economic Development Goal ED-1.* Diversify the economic base of Hayward to support a robust and stable economy with a diverse range of employment, shopping, and cultural opportunities for local residents.
- *Economic Development Policy ED-1.4.* The City shall establish business attraction efforts that focus on small and medium-sized businesses within emerging and growing business sectors.
- *Economic Development Policy ED-1.6.* The City shall encourage the establishment and expansion of advanced and specialized manufacturing businesses to counter declining employment trends in traditional industrial manufacturing.
- *Economic Development Goal ED-2.* Cultivate a culture of entrepreneurship to encourage and support local business start-ups.

Commercial Cannabis Permits. As part of the regulatory framework approved by the City, cannabis operators are required to obtain multiple approvals through a two-step process at the local level in addition to State licensing. First, an applicant is required to obtain approval of a Commercial Cannabis Business Permit by the City to assure that all regulatory requirements are met. Second, the applicant is required to obtain the necessary land use entitlements, that consider the location, size and types of proposed uses allowed, consistent with the Zoning Ordinance standards. Any cannabis business operating in the City pursuant to City-issued permits must also obtain a cannabis license from the State. Failure to obtain the State license would be grounds for revoking the City's permit.

Commercial Cannabis Permits issued by the City are good for one year and must be renewed annually following the completion of a mandatory safety inspection and demonstrated compliance with all local and State regulations, including any conditions of approval adopted as part of a Use Permit process.

STAFF ANALYSIS

Staff has reviewed the project application and believes that the Planning Commission can make the required Findings to approve the Conditional Use Permit application to allow for the establishment of a commercial cannabis manufacturing use at the subject property. As proposed, the reuse of the existing commercial kitchen to accommodate the production of edible cannabis products is consistent with policies established in the City's Zoning Ordinance, General Plan and Commercial Cannabis Business regulations. Additionally, the establishment of this start-up cannabis manufacturing operation in Hayward provides significant economic development opportunity and growth potential for a relatively new and emerging industry in California.

As part of the regulatory toolkit established by the State of California and the land use ordinances adopted by the City in 2017, staff believes that many of the physical and operational safeguards are in place to ensure this manufacturing operation can operate at the proposed location without impacts to other properties. As part of the initial RFP process, the applicant's business plan was reviewed and scored by an independent, outside consultant who determined this operator would meet several of the city's objectives related to best practices for the cannabis industry.

In addition to the consultant review of the business plan, the Hayward Police Department, Code Enforcement Division and Fire Department have reviewed the project proposal with the Planning Division staff to ensure the use can be operated in a safe manner and all appropriate Conditions of Approval to ensure that the proposed use and operations of the cannabis business will provide a safe and secure environment for the employees and mitigate potential impacts to adjacent properties. Conditions of approval have been included that require the applicant adhere to the approved business plan that includes a comprehensive list of security, odor and noise measures as part of normal operational protocols. Additionally, the applicant will be required to renew their commercial cannabis permit annually and if, at any time, the applicant does not operate in a manner consistent with the adopted conditions of approval or fails to demonstrate compliance with local and State laws, the City has the discretion to revoke the Commercial Cannabis Permit and the applicant would be subject to any penalties or fines, including revocation of this Use Permit. The proposed manufacturing use is the first entitlement application for a cannabis land use received by the City and possibly one of several Use Permit applications which will be under consideration by the Planning Commission.

Strategic Initiatives. This project supports the Complete Communities Strategic Initiative by diversifying employment opportunities, creating adaptive reuse of existing tenant space in Hayward to accommodate a new and emerging cannabis industry and increased collaboration between the applicant and various community and non-profit groups to promote education and awareness related to cannabis. This project supports the following goals and objectives:

- Goal 1: Improve quality of life for residents, business owners, and community members in all Hayward neighborhoods.
- Objective: Increase neighborhood safety and cohesion
- Objective: Increase collaboration with businesses, non-profits and neighborhood groups on placemaking projects

ENVIRONMENTAL REVIEW

The proposed project is exempt from the California Environmental Quality Act (CEQA) pursuant to Section 15301, Class 1 for existing facilities in that the project involves the leasing of 868 square-feet of an existing tenant space within an existing commercial kitchen facility that will create little to no impacts on the environment. Therefore, no environmental review is necessary.

NEXT STEPS

If the Planning Commission approves the Conditional Use Permit, then a 10-day appeal period will commence from the date of decision. If no appeal is filed, then the decision will be deemed final. If an appeal is filed within the 10-day time frame, then the application will be heard by the City Council for final disposition.

Prepared by: Jeremy Lochirco, Principal Planner

Approved by:



Sara Buizer, AICP, Planning Manager



Laura Simpson, AICP, Development Services Director

**CITY OF HAYWARD PLANNING DIVISION
PROPOSED CANNABIS MANUFACTURING USE (LEVEL 1)
STONED AGE EDIBLES, 2363 TRIPALDI WAY
CONDITIONAL USE PERMIT APPLICATION NO. 201803933**

FINDINGS FOR APPROVAL

Conditional Use Permit

Pursuant to Hayward Municipal Code Section 10-1.3200, The Planning Commission or other approving authority may approve or conditionally approve an application when all the following findings are made:

1. *The proposed use is desirable for the public convenience or welfare;*

The proposed cannabis manufacturing use is desirable for the public convenience and welfare in that it will allow for a creation of a new start-up business in Hayward that diversifies the City's manufacturing base to capture a new industry related to cannabis. The proposed cannabis operation will be the first company to market cannabis infused jerky products in the area and has the potential to attract an entirely new consumer demographic to the edible cannabis industry. In addition, the proposed location is ideal for the manufacturing use as the existing building contains a commercial kitchen and can easily accommodate the proposed use without significant modification to the site.

2. *The proposed use will not impair the character and integrity of the zoning district and surrounding area;*

The proposed cannabis manufacturing use will not impair the character or integrity of the Industrial zoning district or the surrounding area in that no new buildings or structures will be added to the project site and any proposed modifications related to site and security improvements will be done inside the building so there will be no changes to the surrounding area. The existing commercial kitchen located on the subject property can easily accommodate the proposed manufacturing/food processing use and as a result no new impacts are anticipated resulting from this use. As conditioned, the project will comply with all local and state cannabis regulations related to safety and security, track-and-trace measures and operational health standards.

3. *The proposed use will not be detrimental to the public health, safety, or general welfare; and*

The proposed cannabis manufacturing use will not be detrimental to the public health, safety or general welfare in that the facility, as conditioned, will operate within the permit requirements and regulations established by State, County and local laws. The applicant has provided a detailed safety and security plan which will include safety and security upgrades to the existing building to ensure the employees and any visitors will have a safe environment, including security cameras, additional lighting, security guards and track and trace protocols.

The proposed cannabis use is also subject to the City's Cannabis Ordinance, which contains operating and performance standards for establishments that handle cannabis and cannabis related products. The applicant has submitted a thorough business and security plan, which was reviewed and evaluated by an independent consultant and determined to include a significant number of procedures and protocols to ensure public safety and awareness is incorporated into the project. The applicant and all employees associated with the business are subject to an extensive background check by the City's Police Department.

The applicant also intends to incorporate a significant number of community benefits as part of the project to raise awareness of the potential benefits and abuses of cannabis use. The applicant will also work with community organizations to provide information and/or promote local substance abuse programs on education, prevention, and treatment.

4. *The proposed use is in harmony with applicable City policies and the intent and purpose of the zoning district involved.*

The proposed cannabis manufacturing use is in harmony with the applicable regulations of the City's Cannabis Ordinance, which contains operational measures to mitigate possible impacts related to the cannabis uses. The proposed use is also consistent with the applicable policies and intent of the Industrial (I) zoning district, which is to provide for and encourage the development of industrial uses within the industrial zoning district and promote a desirable and attractive working environment with a minimum of detriment to surrounding properties. The proposed cannabis manufacturing use is similar to the other business that currently operate on-site and is consistent with other light manufacturing uses in the project vicinity.

The project is also consistent with the Industrial Technology and Innovation Corridor (IC) land use designation of the *Hayward 2040 General Plan* in that the IC land use designation allows uses that includes professional office, research and development, warehousing and logistics and manufacturing (traditional, advanced, specialized, and food manufacturing). Additionally, the proposed manufacturing use is consistent with the following goals and policies of the *Hayward 2040 General Plan*:

- Land Use Goal 6. Enhance the Industrial Technology and Innovation Corridor to expand the economic and employment base of Hayward and to achieve a healthy balance between a manufacturing-based economy and an information- and technology-based economy.
- Land Use Policy LU-6.2. The City shall encourage the conversion of obsolete industrial and warehouse distribution space to a productive use, such as advanced manufacturing, professional office centers, corporate campuses, research and development parks, and flex space. The City shall maintain the Downtown as a center for shopping and commerce, social and cultural activities, and political and civic functions.
- Economic Development Goal ED-1. Diversify the economic base of Hayward to support a robust and stable economy with a diverse range of employment, shopping, and cultural opportunities for local residents.

- Economic Development Policy ED-1.4. The City shall establish business attraction efforts that focus on small and medium-sized businesses within emerging and growing business sectors.
- Economic Development Policy ED-1.6. The City shall encourage the establishment and expansion of advanced and specialized manufacturing businesses to counter declining employment trends in traditional industrial manufacturing.
- Economic Development Goal ED-2. Cultivate a culture of entrepreneurship to encourage and support local business start-ups.

Cannabis Ordinance

In addition to the required findings contained in Section 10-1.3125 (Conditional Use Permit), every land use application requiring discretionary review for cannabis and cannabis products shall be required to make the following findings prior to issuance:

1. *The proposed cannabis use will not be detrimental to the public health, safety, or general welfare in that the cannabis operation is situated in an appropriate location where sensitive land uses will not be adversely impacted;*

The proposed manufacturing use will not be detrimental to the public health, safety or general welfare in that the facility, as conditioned, will operate within the permit requirements established by the City as well as be required to obtain the necessary State and local permits in order to operate a food processing business. In addition, the proposed use will operate in a location which currently contains a commercial kitchen facility and will meet all local land use requirements by maintaining a buffer from sensitive land uses, including schools, parks, and day care centers. The applicant will not have a dedicated store front and will share secured access with the other commercial kitchen use on-site. As conditioned, the project will also incorporate measures to mitigate any odor emissions, safety and security, and public nuisances.

2. *Appropriate measures have been taken to address nuisances related to odor, noise, exhaust, and waste related to the cannabis operation;*

The proposed business and operational plan submitted by the applicant indicates that the manufacturing process includes the use of an odorless form of cannabis called distillate or isolate. This substance has had all the odor creating molecules, and impurities removed, and as such, contains virtually no fragrance. These substances, along with the edible products, will be stored in the kitchen area during daily processing and locked away at the end of each day in a secure cold storage area. While the cooking process may result in some odors, they are not different from the current operations of the existing commercial kitchen. In addition, there are no windows within the applicant's tenant space and all food products will be held in sealed, odor proof containers. The applicant has completed preliminary research and development using these odorless concentrates and has determined that no cannabis odors are detected during the cooking process. The applicant will continue to test the product to ensure no odors are detected and has committed to install carbon filtration systems if odors are detected. Additionally, daily cleaning of the kitchen equipment and food preparation area

will also be required to ensure the manufacturing process meets County Health Department guidelines.

3. *The cannabis operation is designed to be safe, secure and aesthetically compatible with the surrounding area; and*

The proposed cannabis manufacturing is designed to be safe, secure and aesthetically compatible with the surrounding area. The applicant has provided a detailed safety and security plan which will include safety and security upgrades to the existing building to ensure the employees and any visitors will have a safe environment, including security cameras, additional lighting, security guards and track and trace protocols. No exterior modifications to the existing building are proposed and only minor interior modifications are necessary. As such, the proposed use will be aesthetically compatible with the existing commercial kitchen uses on site and similar to other light manufacturing, food processing uses in the surrounding area.

4. *The cannabis operation will not place a burden on the provision of public services disproportionate to other industrial or commercial uses.*

The applicant is proposing to lease 868 square feet of an existing commercial kitchen space for the proposed cannabis manufacturing use, which will result in minimal, if any, impacts to public serves. The applicant will be implementing a security, noise and odor mitigation plan to further reduce any potential impacts on the site. In addition, the applicant is subject to an annual review and inspection of the proposed manufacturing use by the City's Code Enforcement Division, Police Department and Fire Department as part of the cannabis permit renewal. As conditioned, any excessive calls for service, including nuisance and code violations, may result in the revocation of the commercial cannabis permit and/or the use permit.

Environmental Review

1. The proposed project is categorically exempt from environmental review in accordance with the California Environmental Quality Act (CEQA) Guidelines, Section 15301, Class 1 for existing facilities in that the project involves the leasing 868 square-foot of existing industrial tenant space on a site that currently contains a commercial kitchen uses. As conditioned and included as part of the project scope, the proposed use will not result in any significant effects related to traffic, noise, air quality and water quality.

**CITY OF HAYWARD PLANNING DIVISION
PROPOSED CANNABIS MANUFACTURING USE – LEVEL 1
STONED AGE EDIBLES, 2363 TRIPALDI WAY
CONDITIONAL USE PERMIT APPLICATION NO. 201803933**

Planning Division

General

1. The applicant shall assume the defense of and shall pay on behalf of and hold harmless the City, its officers, employees, volunteers and agents from and against any or all loss, liability, expense, claim costs, suits and damages of every kind, nature and description directly or indirectly arising from the performance and action of this permit.
2. The applicant, property owner or designated representative shall allow the City's staff to access the property for site inspection(s) to confirm all approved conditions have been completed and are being maintained in compliance with all adopted city, state and federal laws.
3. Failure to comply with any of the conditions set forth in this approval, or as subsequently amended in writing by the City, may result in failure to obtain a building final and/or a Certificate of Occupancy until full compliance is reached. The City's requirement for full compliance may require minor corrections and/ or complete demolition of a non-compliant improvement regardless of costs incurred where the project does not comply with design requirements and approvals that the applicant agreed to when permits were pulled to construct the project.
4. All outstanding fees owed to the City, including permit charges and staff time spent processing or associated with the development review of this application shall be paid in full prior to any consideration of a request for approval extensions and/or the issuance of a building permit.
5. The applicant shall take all reasonable steps to discourage and correct conditions that constitute a public or private nuisance in parking areas, sidewalks, alleys and areas surrounding a permitted facility. Such conditions include but are not limited to: smoking; creating a noise disturbance; loitering; littering; and graffiti. Graffiti must be removed from property and parking lots under the control of the permittee within 72 hours of discovery.
6. The cannabis manufacturing use shall operate according to these conditions of approval and the business plan included as part of the conditional use permit application, received August 2, 2018, including the hours of operation, intensity of use and mode/character of the proposed manufacturing operation. Any future change or modification of the operational plan and/or any expansion of the approved manufacturing use may require the submittal of a new use permit

application and commercial cannabis permit and shall be subject to additional review and approval by the City prior to any change, modification or expansion.

7. The applicant shall provide specific details of their draft Community Benefits program and coordinate the implementation of the proposed Community Benefits program with City staff within six months from use permit approval. The applicant will be subject to annual review and verification on the implementation of the approved Community Benefits program prior to permit renewal.
8. Permittees shall employ only persons at least 21 years of age at any permitted facility within the City of Hayward. Employee records shall be kept and maintained, and proof of age shall be provided to the City upon request.
9. Permittees shall have an on-site manager at each permitted facility within the City of Hayward who is responsible for overall operation during times that employees are conducting operations and shall provide the City with contact information for all such persons, including telephone number and email address. Permittees shall also provide the City with the name and contact information including phone number of at least one manager that can be reached 24-hours a day.
10. The proposed cannabis manufacturing use shall operate in a manner to prevent possible diversion of Cannabis and shall promptly comply with any track and trace program established by the State.
11. The applicant shall notify the City if it intends to transfer ownership or operational control of a Commercial Cannabis Business. The transferee shall be responsible for complying with all applicable local and state licensing requirements, including the requirement to apply for a new commercial cannabis permit pursuant to Chapter 6, Article 14 of the Hayward Municipal Code. Any conditions imposed upon the transferor by the original conditional use permit shall be binding upon any subsequent transferees. Any transfer of ownership or operational control of a Commercial Cannabis Business which results in a lapse of normal operations for a period of six months or more shall be required to obtain a new use permit consistent with Sections [10-1.3170](#) or [10-1.3270](#) of the Hayward Municipal Code, as applicable.
12. The applicant shall utilize only extraction processes that are (a) solvent-free or that employ only non-flammable, nontoxic solvents that are recognized as safe pursuant to the federal Food, Drug, and Cosmetic Act, and/or (b) use solvents exclusively within a closed loop system that meets the requirements of the federal Food, Drug, and Cosmetic Act including use of authorized solvents only, the prevention of off-gassing, and certification by a California licensed engineer. The use of volatile solvents, defined as Commercial Medical and Non-Medical Cannabis Manufacturing - Level 2, is prohibited.

13. No closed loop systems shall be utilized without prior inspection and approval of the City's Building Official and Fire Code Official.
14. Any manufacturing, processing and analytical testing devices used by the applicant must be UL (Underwriters Laboratories) listed or otherwise certified by an approved third-party testing agency or engineer and approved for the intended use by the City's Building Official and Fire Code Official.
15. All owners, employees, volunteers or other individuals that participate in the production of edible cannabis products must be state certified food handlers. The valid certificate number of each such owner, employee, volunteer or other individual must be on record at approved facility where that individual participates in the production of edible cannabis products. No consumption of any cannabis product manufactured on-site is allowed.
16. If applicable, the applicant shall obtain a permit from the Alameda County Public Health Department and provide a copy of the valid permit to the City prior to the operation of any cannabis manufacturing activities on-site. All permit holders shall comply with State and County health permit requirements. These requirements provide a system of prevention and overlapping safeguards designed to minimize foodborne illness, ensure employee health, demonstrate industry manager knowledge, ensure safe food preparation practices and delineate acceptable levels of sanitation for preparation of edible products.

Security

17. The proposed cannabis manufacturing use shall provide adequate security on the premises, including any on-site security, lighting and alarms, to insure the public safety and the safety of persons within the facility and to protect the premises from theft. The applicant shall provide at least one, State-licensed, security guard on the premises during hours of operation. Besides the components listed below, additional security measures may be required, consistent with CPTED best practices (Crime Prevention Through Environmental Design). The proposed safety and security plan will be enforced and monitored by the City's Code Enforcement Division, the Building Division and the Hayward Police Department. The applicant shall include a security and safety plan that includes the following minimum requirements:

Security Cameras. Security surveillance IP video cameras shall be installed and maintained in good working order to provide coverage on a twenty-four (24) hour real-time basis of all internal and exterior areas where Cannabis is cultivated, weighed, manufactured, packaged, stored, transferred, and dispensed. The cameras shall allow for remote access to be provided to the Hayward Police Department. The security surveillance cameras shall be oriented in a manner that provides clear and certain identification of all individuals within those areas. IP cameras shall remain active at all times and shall be capable of operating under

any lighting condition. Security video must use standard industry format to support criminal investigations and shall be maintained for sixty (60) days.

Alarm System. A professionally monitored security alarm system shall be installed and maintained in good working condition. The alarm system shall include sensors to detect entry and exit from all secure areas and all windows. The applicant shall keep the name and contact information of the alarm system installation and monitoring company as part of the Commercial Cannabis Business's onsite books and records. Cannabis Operators shall also identify a local contact who will be responsible for addressing security and safety issues and shall provide and keep current that contact information to the Hayward Police Department as part of the permitting process.

Secure Storage and Waste. Commercial Cannabis products and associated product manufacturing, distribution or cultivation waste shall be stored and secured in a manner that prevents diversion, theft, loss, hazards and nuisance.

Transportation. The manufacturing use shall implement procedures for safe and secure transportation and delivery of Commercial Medical and Non-Medical Cannabis, including all Cannabis products and currency, in accordance with local and state law. None of the vehicles associated with commercial manufacturing use shall have markings or advertising that indicates the presence of cannabis on-site.

Building Security. All points of ingress and egress to the proposed use shall be secured with Building Code compliant commercial-grade, non-residential door locks and/or window locks.

Emergency Access. Security measures shall be designed to ensure emergency access is provided to the Hayward Police Department and Hayward Fire Department for all areas on the premises in the case of an emergency.

Background Checks. All employees working in conjunction with the cannabis manufacturing use shall be subject to background/LiveScan checks. Additionally, all employees shall furnish the Hayward Police Department a state or federal registered Identification Card, upon request.

Inspections. During regular business hours, the building premises shall be accessible, upon request, to an identified Hayward Police Department, Building Division or Code Enforcement employee for random and/or unannounced inspections.

Odor Control

18. No cannabis odors shall be detectable outside of the facility. The applicant shall incorporate and maintain adequate on-site odor control measures such that the odors as a result of edible manufacturing of Cannabis and Cannabis-related products cannot be readily detected from outside of the structure in which the Business

operates or from other non-Cannabis businesses adjoining the Commercial Cannabis Business. Prior to operation, the applicant shall provide an Odor Mitigation Plan certified by a professional engineer or industrial hygienist that includes the following:

- a. Operational processes and maintenance plan, including activities undertaken to ensure the odor mitigation system remains functional;
- b. Staff training procedures; and
- c. Engineering controls, which may include carbon filtration or other methods of air cleansing, and evidence that such controls are sufficient to effectively mitigate odors from all odor sources. All odor mitigation systems and plans submitted pursuant to this subsection shall be consistent with accepted and best available industry-specific technologies designed to effectively mitigate cannabis odors.

Commercial Cannabis Permit

19. The applicant shall obtain and maintain a valid Commercial Cannabis Permit from the City, including any other applicable State and local permits. Commercial Cannabis Permit applications and renewals are subject to the requirements of Section 6-14.15 of the Hayward Municipal Code. Commercial Cannabis Permits are valid for a period of one year and shall be renewed annually. The permit is invalid if the term has expired and the annual fee, as established in the City of Hayward Master Fee schedule, has not been timely paid in full. Non-payment will result in a violation penalty fee in accordance with the Master Fee Schedule for Cannabis uses. Additionally, the City may invalidate or suspend a Commercial Cannabis Permit for excessive calls for service or nuisance citations.
20. The proposed cannabis manufacturing use shall not commence operations until the Business can demonstrate compliance with all necessary state and local licenses (dual licensing) and agency permits. Failure to demonstrate dual licensing in accordance with the Hayward Municipal Code shall be grounds for revocation of a City approved permit. Revocation of a local permit and/or a state license shall terminate the ability of the Commercial Cannabis Business to operate until a new permit and/or state license is obtained.
21. The applicant shall maintain books, records, accounts, public safety calls for service, and all data and information relevant to its operations of the commercial cannabis use, including the implementation of the proposed community benefits component, and allow the City access to such records for purposes of conducting an audit or examination to determine compliance with this Article, the Hayward Municipal Code, and other local regulations, including compliance with local tax obligations. Prior to the applicant's commercial cannabis permit renewal each year, the applicant shall provide these records to the City for review to verify compliance.

22. The applicant shall allow inspections by the City of any facility permitted pursuant to this Article to verify compliance with the requirements of this Article, the Hayward Municipal Code and the requirements of state law.

Expiration & Revocation

23. This Use Permit approval is void 36 months after the effective date of approval unless:
- a. Prior to the expiration of the 36-month period, a building permit application has been submitted and accepted for processing by the Building Official or a time extension of the approval has been granted by the Planning Director.
 - b. If a building permit is issued for construction of improvements authorized by the conditional use permit approval, said approval shall be void two years after issuance of the building permit, or three years after approval of the application, whichever is later, unless the construction authorized by the building permit has been substantially completed or substantial sums have been expended in reliance on the conditional use permit approval. A request for an extension must be submitted in writing to the Planning Division at least 30 days prior to the above date.
 - c. Business operations have commenced in accordance with all applicable conditions of approval.
24. If this conditionally permitted use cease operation for a period of more than six consecutive months, it shall be deemed to be discontinued, and the use permit establishing said use shall become null and void. Reestablishment of said use shall only be permitted upon obtaining a new use permit.
25. The Planning Commission may require modification, discontinuance or revocation of this Conditional Use Permit if its determined that the use is operated or maintained in a manner that it:
- a. Adversely affects the health, peace or safety of persons living or working in the surrounding area;
 - b. Contributes to a public nuisance; or
 - c. Has resulted in excessive nuisance activities including disturbances of the peace, illegal drug activity, diversion of Commercial Cannabis or Commercial Cannabis Products, public intoxication, smoking in public, harassment of passerby, littering, or obstruction of any street, sidewalk or public way; or
 - d. Violates any provision of the Hayward Municipal Code or condition imposed by a City issued permit, or violates any provision of any other local, state, regulation, or order, including those of state law or violates any condition imposed by permits or licenses issued in compliance with those laws.

Code Enforcement Division

1. All tenant improvements and modifications and/or demolition require approval of a building permit prior to the start of the work. Verified violations of the

California Building Code Section 105.1 are subject to a penalty fee of 205% of the required permit fees in addition to the regular Building Division fees in accordance with the City of Hayward Master Fee Schedule.

2. No outdoor storage or uses permitted. All cannabis manufacturing and related activities are to be conducted indoors.
3. The Commercial Cannabis establishment shall maintain and visibly post valid copies all required State, Local, and Municipal permits, including but not limited to the State of California Cannabis Bureau license, the Hayward Cannabis license, City of Hayward business license, and other pertinent permit and licenses according to the specific cannabis use.
4. Every owner of real property within the City is required to manage the property in a manner so as not to violate the provisions of the Cannabis Ordinance and/or any State and Municipal regulations. The property owner remains ultimately liable for all penalties and fees as a result of violation of any of the requirements for the Commercial Cannabis operation thereof regardless of any contract or tenant agreement or other third parties.

Fire Department

1. Any portion of the building or facility shall be within 400 feet of a fire hydrant. The spacing between the hydrants is 300 feet. Fire hydrants shall be placed at least 50 feet from the building to be protected. Where it is not feasible to place them at that distance, they may be in closer proximity in approved locations. A separate fire permit is required for hydrant installation. (provide the location of nearest fire hydrant and provide water/fire flow data less than 5 years)
2. Portable fire extinguishers shall be installed throughout the storage area at every 75 feet of travel or in areas required by the Fire Department. Portable fire extinguishers shall have a minimum rating of 2A:10BC, of which the maximum protection area is 1,500 square feet. Signage shall be provided for each portable fire extinguisher and shall be acceptable to the Fire Department.
3. This building is not currently approved for high piled storage. A building permit is required for the installation of storage racks greater than 6 feet in height. A Fire Department annual operation permit is required for any combustible storage (floor and/or rack) which exceeds 12 feet in height (Class I-IV type commodities), AND/OR any high hazard storage which includes commodities such as hazardous materials, flammable liquids, plastics, foam and rubber products, or any other classified commodity as dictated by the California Fire Code and NFPA 13 Standards, which exceeds 6 feet in height. (please identify the amount and array of storage in the shipping space and if pallet racks will be utilized)
4. Minimum building address shall be 12" high with 1.5" stroke. When building is located greater than 50 feet from street frontage, address shall be minimum 16"

high with 1.5" stroke. Tenant space number shall be 6" high with 0.75" stroke on a contrasting background to be visible from the street.

5. Future Changes to Operations - If this facility does change its operation, including the use of hazardous materials or the generation of hazardous waste, then the Hayward Fire Department and Planning Division shall be notified by the operator prior to the changes so as to allow review and/or determine if additional conditions of approval will be required by the City. The minimum requirements for the use of hazardous materials shall include:
 - a. Hazardous Materials Business Plan (HMBP) / California Environmental Reporting System (CERS) – The storage and/or use of hazardous materials shall be electronically reported through the California Environmental Reporting System for the HMBP elements.
 - b. Hazardous Materials Permit – The business shall apply for a Consolidated Permit/Registration for the Unified Hazardous Materials/Hazardous Waste Management Regulatory Program. The applicant shall obtain and keep current this Consolidated Permit. Contact the Hayward Fire Department, Hazardous Materials Office at (510) 583-4910 to obtain the application and permit.
 - c. Hazardous Materials Limits – Hazardous materials storage and use in each control area shall not exceed the maximum allowable quantities (MAQs) as given in Chapter 50 of the 2016 California Fire Code (CFC) for non-hazardous occupancy classifications.
 - d. Additional Requirements – Depending on specific proposed changes, additional conditions may be required.
6. Final Inspection – A final inspection of this facility shall be completed by the Hazardous Materials Office once the facility is ready for operations and before commencement of operations. Please contact the Hazardous Materials Office at (510) 583-4910 to schedule the inspection at least 48 hours in advance.

Utilities Division

1. Water Services – The property at 2363 Tripaldi Way is served by a 1" domestic water meter (account 34319) and a 1.5" irrigation water meter (account 30708). Any modifications to existing water services (upsized, downsized, relocate, abandon, etc.) must be performed by City personnel at the applicant's/owner's expense. The new tenant space being formed for Stoned Age Edible Co. at 2363 Tripaldi Way may not share the existing 1" domestic water meter with Kitchens By The Hour. Each tenant space must be served by separate water meters. Based on the plans, the tenant space will have 12.5 water fixtures, which requires a minimum 5/8" domestic water meter. The cost to install a 5/8" domestic water meter and a 3/4" service line is \$9,984 (\$3,500 installation fee + \$6,484 facilities fee).

2. Sewer Service – The property at 2363 Tripaldi Way has an existing sewer connection with a “grandfathered” sewer capacity of 210 gallons per day of domestic strength discharge, which will remain credited to Kitchens By The Hour. The new tenant space being formed for Stoned Age Edible Co. will be required to pay a sewer connection fee. Nonresidential sewer connection fees are based on the volume and strength of wastewater discharge estimated from the proposed businesses. Sewer capacity for the proposed business will be sized based on information provided on the Industrial & Commercial Sanitary Sewer Capacity form.
3. All domestic & irrigation water meters must have Reduced Pressure (RP) Backflow Prevention Assemblies, per City of Hayward Standard Detail 202. Backflow Prevention Assemblies shall be at least the size of the water meter or the water line on the property side of the meter, whichever is bigger. Backflow devices installed on potable water services must be lead-free.
4. Water meters and services are to be located a minimum of two feet from the top of driveway flares, per SD-213 through SD-218.
5. Water mains and services, including meters, must be located at least 10 feet horizontally from and one-foot vertically above any parallel pipeline conveying untreated sewage (including sanitary sewer laterals), and at least four feet from and one foot vertically above any parallel pipeline conveying storm drainage, per the current California Waterworks Standards, Title 22, Chapter 16, Section 64572. The minimum horizontal separation distances can be reduced by using higher-grade (i.e., pressure) piping materials.
6. The applicant/developer shall install a grease control device to control fat, oil and grease discharge from any food service establishment.

Building Division

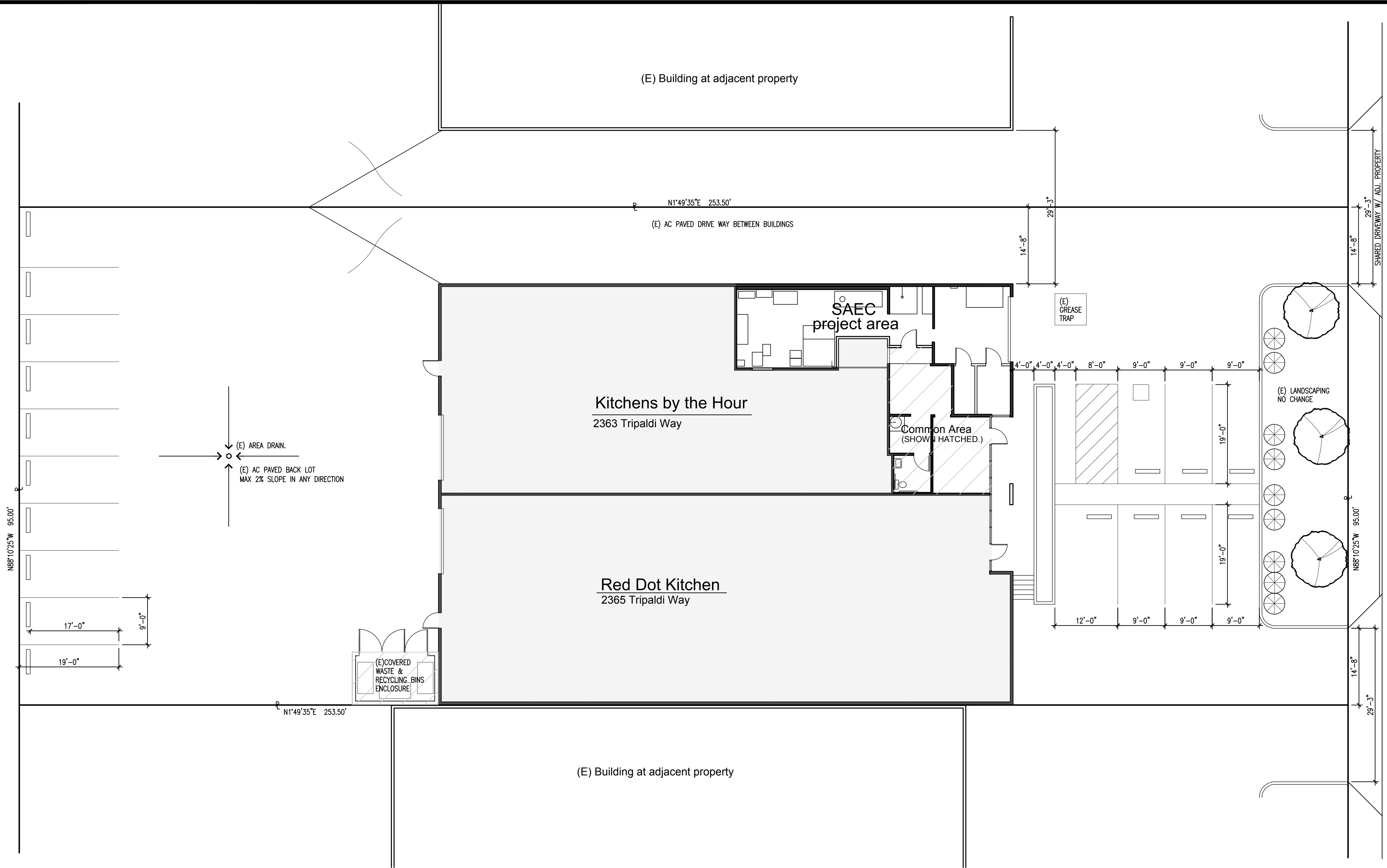
1. The proposed commercial kitchen tenant improvement will require a separate building permit application and plan review process. During the building permit review, technical comments will be provided related to the applicable codes. This includes the following: 2016 CA Energy Code, CA Building Code, CA Plumbing Code, CA Electrical Code and CA Mechanical Code. As required by the CA Building Code, disabled access upgrades shall be incorporated into the scope of work as described in CBC Ch. 11B section 202.

Solid Waste

1. Construction & Demolition Debris: The City requires that construction and demolition debris be recycled per certain ordinance requirements. Submittal of the Debris Recycling Statement will be required at the time of your building permit. The form can also be found at <http://www.hayward-ca.gov/services/city-services/construction-and-demolitiondebris-disposal>. You may also visit

Hayward's Green Halo webpage and create a waste management plan instead of filling in the Debris Recycling Statement.

2. Prior to the operation, please provide the City a copy of the Cannabis Waste Management Plan to be implemented by the Cannabis Waste Disposal Company when the company has been selected and the plan is finalized.



Tripaldi Way



SITE AREA:	24,082.5 SQ. FT.
TOTAL BUILDING AREA:	8,800 SQ. FT.
PROJECT FLOOR AREA:	866.1 SQ. FT.
CONSTRUCTION TYPE	3A - TILT-UP CONC. WALLS
FIRE SPRINKLERS	NO
OCCUPANCY	F1
NUMBER OF STORIES	1
PROPOSED BUSINESS:	FOOD PRODUCTION

Project Data

PARKING REQUIRED (ENTIRE SITE)			Scale: N.T.S.
RATIO	AREA	PARKING REQUIRED	
OFFICE 1/250	975 SF	4	
KITCHEN 1/1000	7,415 SF	8	
TOTAL		12	
PARKING PROVIDED (ENTIRE SITE)			
STANDARD	ACCESSIBLE		
EXISTING 16	1		

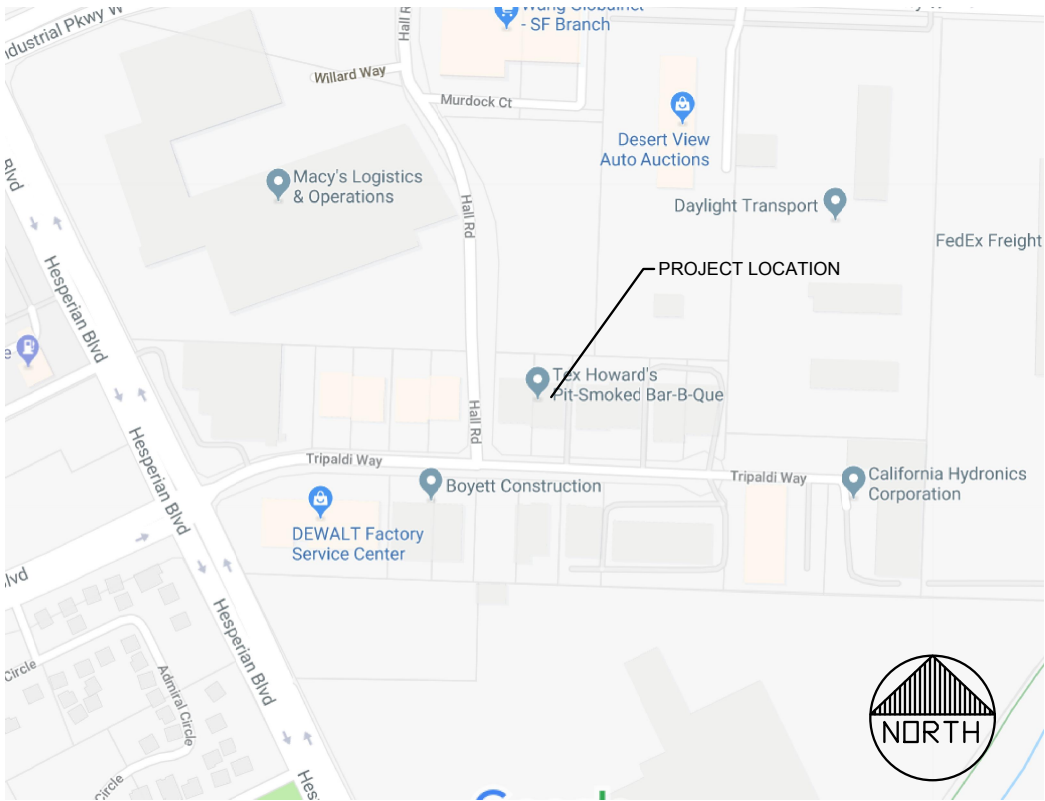
Parking Analysis

	SAEC INC. PROJECT AREA
	COMMON AREA
	ADJACENT TENANT

Area Legend

Site Plan

Scale: 1-1/2"=1'-0"



Vicinity Map

Shultz & Associates
39111 Paseo Padre Pkwy.
Suite 309
Fremont, CA 94539
PHONE: 510-796-5434
FAX: 510-796-7801

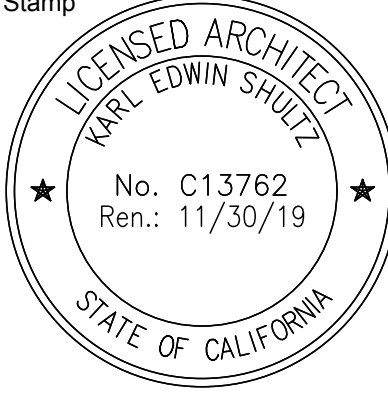
THIS SHEET IS NOT TO BE USED ALONE
THIS SHEET IS NOT FOR CONSTRUCTION UNLESS CONSTRUCTION
PERMITS, SPECIFICATIONS, AND ARCHITECT
STAMP AND SIGNATURE APPEAR TO LEFT.
COPYRIGHT SHULTZ & ASSOCIATES 2018 THESE PLANS AND
PRINTS, SPECIFICATIONS, AND ESTIMATES ARE THE PROPERTY OF
SHULTZ & ASSOCIATES. NO PART OF THESE PLANS OR PRINTS
SHOULD BE REPRODUCED OR TRANSMITTED IN ANY FORM OR BY
ANY MEANS, ELECTRONIC OR MECHANICAL, INCLUDING PHOTOCOPYING,
RECORDING, OR BY ANY INFORMATION STORAGE AND RETRIEVAL
SYSTEM, WITHOUT THE WRITTEN CONSENT OF THE ARCHITECT IS FORBIDDEN.

RELEASE STATUS	DATE
<input type="radio"/> PLANNING REVIEW	7/23/2018
<input type="radio"/> PLAN CHECK	
<input type="radio"/> CONSTRUCTION	

REVISIONS	
1	
2	
3	
4	
5	
6	

Project:
SAEC Inc
Jerky Manufacturing Facility
2363 Tripaldi Way
Hayward, CA 94545

Stamp



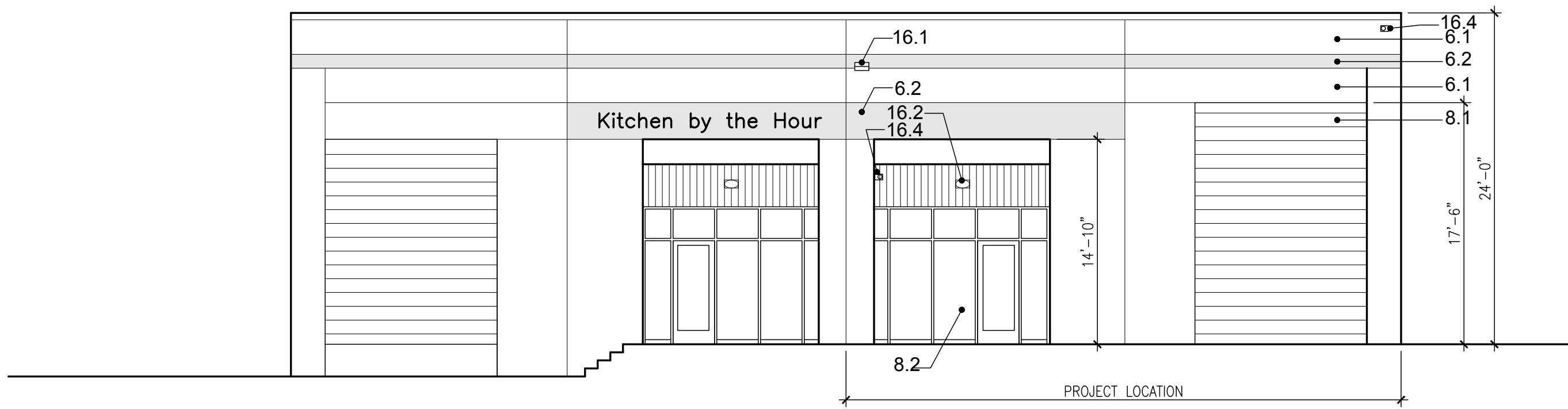
Sheet Title:

SITE PLAN

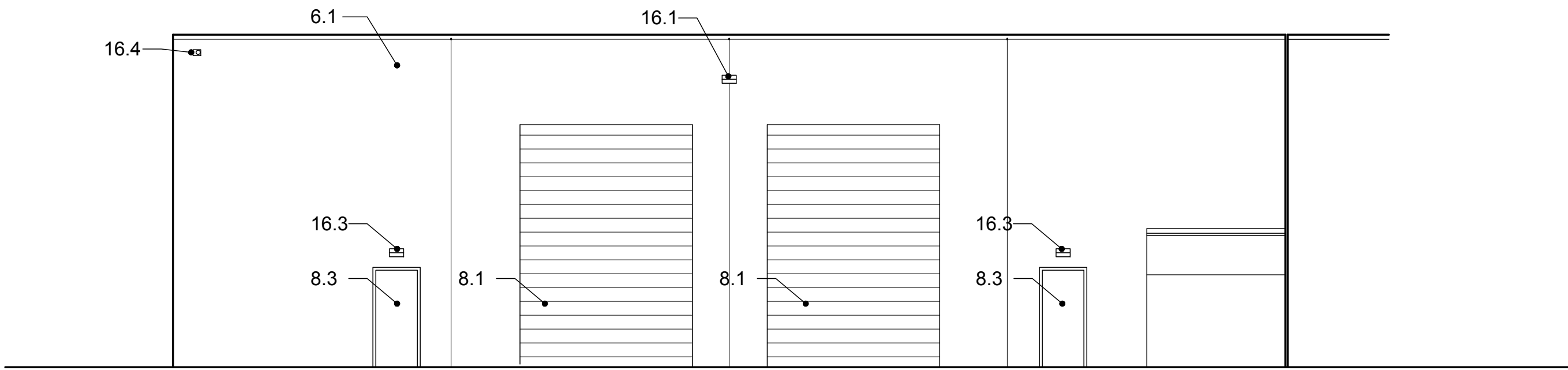
Date: 7/23/2018

Project # 1831

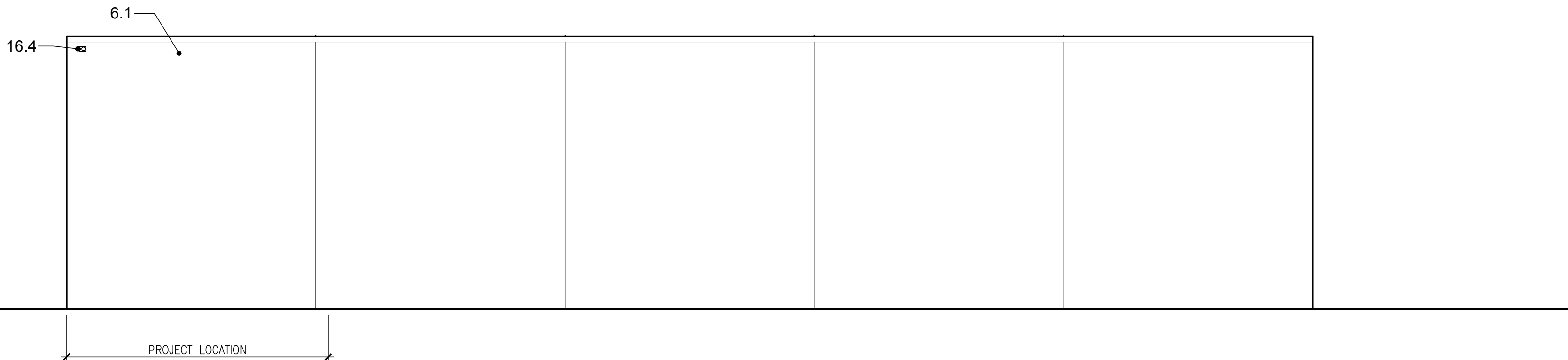
Sheet No.:



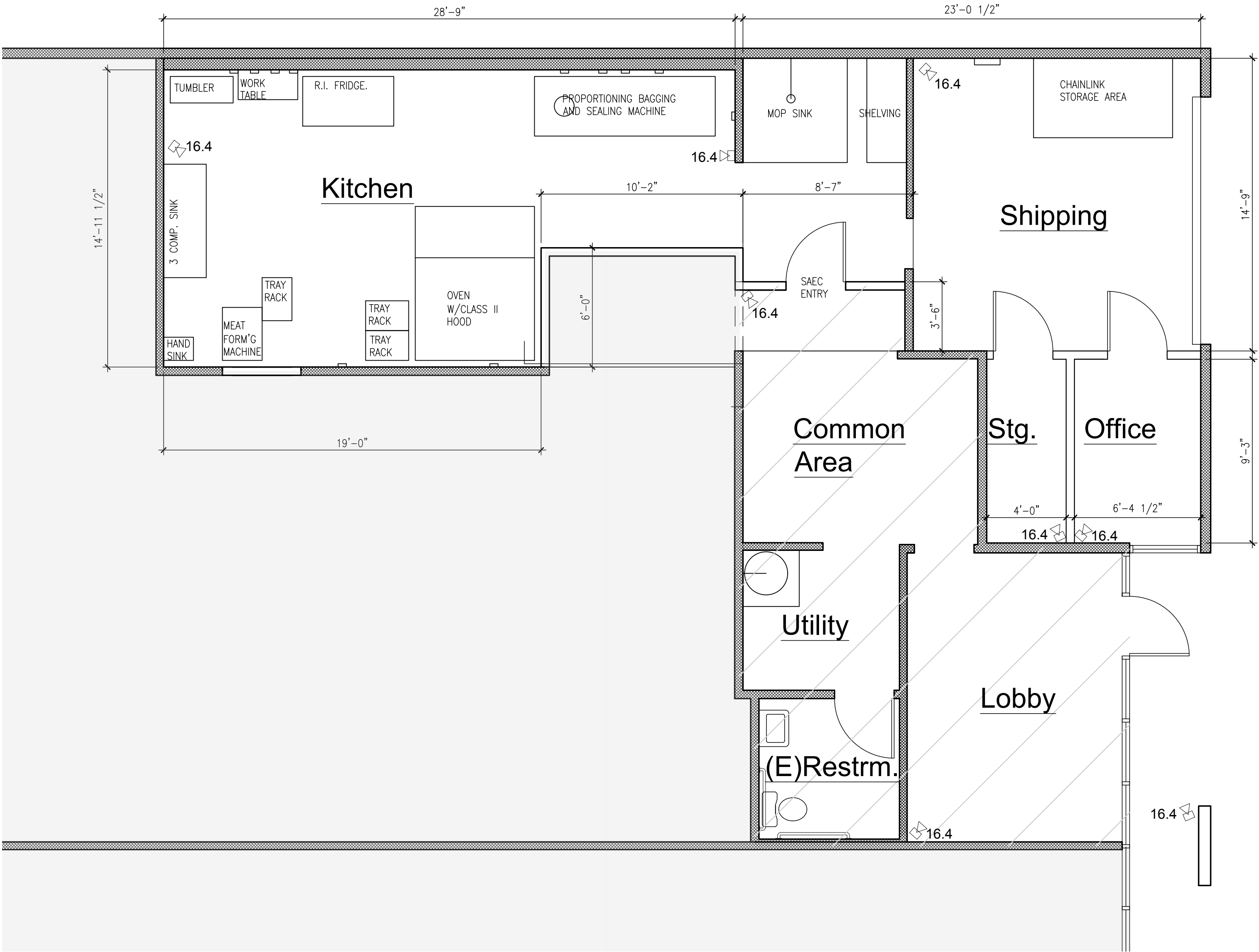
(E) South Elevation
Scale: 1/8"=1'-0" 15



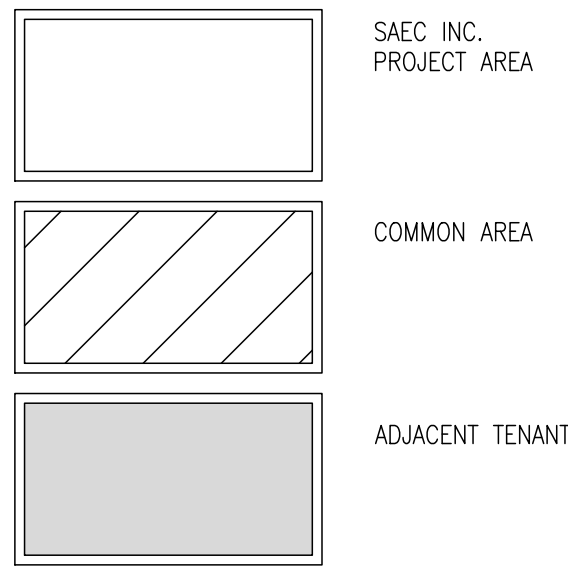
(E) North Elevation
Scale: 1/8"=1'-0" 14



(E) East Elevation
Scale: 1/8"=1'-0" 13

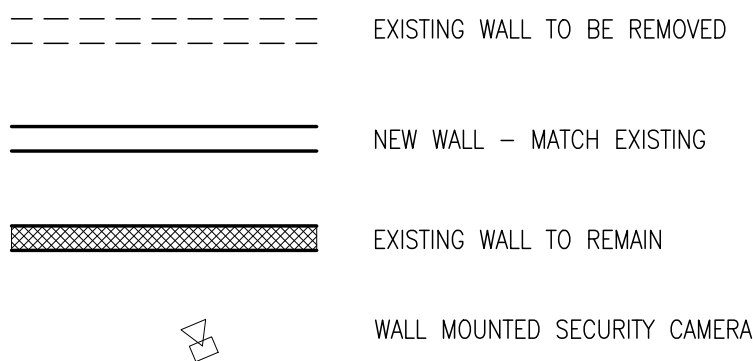


Floor Plan
Scale: 1/4"=1'-0" 3



Area Legend 2

- Elevation Notes 5
- 6.1 EXISTING TILT-UP CONC. WALL PAINTED, COLOR: WHITE
 - 6.2 EXISTING ACCENT STRIPE PAINTED COLOR: BLUE
 - 8.1 EXISTING ROLL-UP DOOR.
 - 8.2 EXISTING STORE FRONT DOOR AND GLAZING.
 - 16.1 EXISTING WALL MOUNTED AREA LIGHT.
 - 16.2 EXISTING RECESSED AREA LIGHT AT ENTRY STOREFRONT.
 - 16.3 EXISTING LIGHT ABOVE ACCESS DOOR.
 - 16.4 SECURITY CAMERA



Wall Legend 2

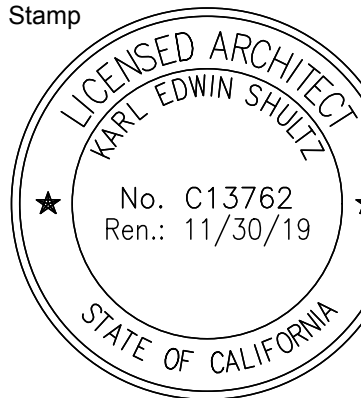
Shultz & Associates
3911 Paseo Padre Pkwy.
Suite 309
Fremont, CA 94538
shultz@shultzassociates.com
FAX: 510-796-5434
PHONE: 510-796-7801

THIS SHEET IS NOT TO BE USED ALONE UNLESS CONSTRUCTION STATUS IS NOTED IN RELEASE STATUS BOX AND ARCHITECT STAMP AND SIGNATURE APPEAR TO LEFT.
SHULTZ & ASSOCIATES, ARCHITECTS, P.L.L.C. HAS REVIEWED THESE PLANS AND PRINTS THEREOF, AS INSTRUMENTS OF SERVICE, ARE OWNED BY SHULTZ & ASSOCIATES, ARCHITECTS, P.L.L.C. ANY REPRODUCTION AND/OR DISTRIBUTION OF THIS PLAN WITHOUT WRITTEN CONSENT OF THE ARCHITECT IS FORBIDDEN.

RELEASE STATUS	DATE
<input type="radio"/> PLANNING REVIEW	7/23/2018
<input type="radio"/> PLAN CHECK	
<input type="radio"/> CONSTRUCTION	

REVISIONS
1
2
3
4
5

Project: SAEC Inc
Jerky Manufacturing Facility
2363 Tripaldi Way
Hayward, CA 94545



Sheet Title:

FLOOR PLAN
& EXTERIOR
ELEVATIONS

Date: 7/23/2018

Project # 1831

Sheet No.:

Stoned Age Edible Company, Inc.

Conditional Land Use Permit Application

Igor Milgram
Samantha Flores
Brian Guilardi

Table of Contents:

Conditional Use Permit Application.....	3
City Council Approval	4
Description.....	5
Conditional Use Permit Findings.....	7
Cannabis Findings.....	11
Odor Control Plan.....	11
Noise Control Plan.....	14
Waste Control Plan.....	15
Safety and Security Plan Overview.....	17
Aesthetic Compatibility.....	26
Energy Efficiency and Sustainability Plan.....	28
Current Landscaping.....	30
Live Scan.....	31
Attestation Form	34
Applicant Information.....	37
Proposed Business Types.....	39
Business Plan and Operation.....	40
Management Experience.....	50
Safety and Security Plan.....	55
Community Benefits Proposal.....	65
Product Testing and Safety.....	70
Environmental Plan.....	75
Labor and Employment Practices.....	79
Declaration of Non-Discrimination.....	83
Attachment A: Corporate Registration Information.....	85
Attachment B: Resumes.....	87



DEVELOPMENT PERMIT APPLICATION
DEVELOPMENT SERVICES DEPARTMENT
PLANNING DIVISION

Attachment V

City of Hayward
777 "B" Street Hayward CA, 94541
Phone: (510) 583-4200
FAX: (510) 583-3649

TYPE(S) OF APPLICATION:

- | | | |
|--|--|--|
| <input type="checkbox"/> Zone Change | <input type="checkbox"/> Site Plan Review | <input type="checkbox"/> Variance |
| <input checked="" type="checkbox"/> Conditional Use Permit | <input type="checkbox"/> Administrative Use Permit | <input type="checkbox"/> Zoning Conformance Permit |
| <input type="checkbox"/> Tentative Parcel/Tract Map | <input type="checkbox"/> Parcel Map/Final Map | <input type="checkbox"/> Other: _____ |

PROJECT INFORMATION:

Project Name: SAEC Location: 2363 Tripaldi Way Hayward CA 94545
Assessor Parcel Number(s): 463-0093-001-03 Tract/Parcel No. (if applicable): _____
Existing Zoning District(s): I: Industrial Existing General Plan Designation: IC: Industrial Corridor
Project Description (attach additional sheets if necessary): See project description attached

APPLICANT & PROPERTY OWNER INFORMATION:

Applicant Name(s): Igor Milgram (Brian Giuliano, Samantha Flores) Company Name: SAEC
Mailing Address: 4739 Sneed Dr City: Santa Clara State: CA ZIP: 95054
Primary Phone: (925) 285-8781 Email: igor.milgram@gmail.com
Property Owner(s): Ching Lee
Mailing Address: 2365 Tripaldi Way City: Hayward State: CA ZIP: 94545
Primary Phone: 310-592-9205 Email: Ching@reddotkitchen.com
Invoices To Be Directed To: ☒ Applicant ☐ Property Owner ☐ Other _____

CERTIFICATION STATEMENT:

- I/We certify that I/We are presently the legal owner(s) of the property of the above-referenced property.
- I/We acknowledge the filing of this application and certify that all the above information is true and accurate and that I/We have familiarized myself/ourselves with the relevant provisions of the Hayward Municipal Code.
- I/We hereby guarantee, as an authorized agent, applicant, property owner or project sponsor, that I/We individually and jointly assume full responsibility for all costs incurred by the City in processing this application.
- I/We understand and agree that unpaid balances may be referred to a collections agency, and failure to pay all charges will result in a hold on any processing of current and/or future permits at the property.

NOTE: A person acting as an agent of the property owner(s) shall attach a notarized letter of authorization from the legal owner.

Applicant Signature: [Signature] Date: 7/25/18
Property Owner Signature: [Signature] Date: 7/24/18

CITY STAFF USE ONLY:

PAYMENT VALIDATION

Application #	Work Order #	Received By:
Fixed Fee:	Deposit:	Check #
Project Planner:		Date Received:

July 18, 2018

Igor Milgram
Stoned Age Edible Company, Inc.
4739 Snead Drive
Santa Clara, CA 95054
IgorMilgram@gmail.com

RE: Approved Application: Commercial Cannabis Permit

Dear Igor Milgram,

Congratulations, the City Council has approved your application for a Commercial Cannabis Permit.

The next step in your permitting process requires you to submit a formal application to the City's planning department for your land use entitlements within the next six (6) months. To start this, please visit the City's Permit Center located at Hayward City Hall, 1st Floor, 777 B Street, Hayward, CA 94541. If you have any questions in regards site specific and land use requirements, please contact Jeremy Lochirco at (510) 583-4239 or email jeremy.lochirco@hayward-ca.gov.

Additionally, you must remit the non-refundable Annual Commercial Cannabis Permit Fee of \$15,000 to the City's Revenue Division. For more information on this please visit the City's Revenue Division located on the 1st Floor of Hayward City Hall.

Following these items, you will need to schedule an initial inspection with the City's Code Enforcement Division. To do this, please contact Eusebio Espitia, Code Enforcement Manager at 510-583-4143 or at Eusebio.Espitia@hayward-ca.gov.

Lastly, in addition to the Code Enforcement inspection, you must secure all state, fire, and building permits prior to commencing any cannabis business activities. Your property is subject to all code fees and penalties for non-compliance.

If you should have any questions regarding this process, please contact me at John.Stefanski@hayward-ca.gov or at 510-583-3904.

Sincerely,



John Stefanski
Management Analyst II



Description:

The proposed use is the establishment of a food manufacturing facility that will focus on the production of cannabis-infused jerky and various dried fruit products. SAEC's cannabis infusion will rely on cannabis concentrates, no plants or dried cannabis will be stored on site. Disposal of any vessels that contained cannabis, cannabis infused product not fit for sale or any other cannabis containing items will be handled per the disposal plan per the Cannabis Manufacturer's Permit. After our processing, Cannabis waste in cannabis vessels will be in the incredibly low range of .001 gram, so our cannabis waste disposal needs will be kept to the absolute minimum .

The existing building (8,800 square feet) is currently used as a commercial kitchen facility (Kitchens by the Hour). It is split into two units at the addresses of 2365 and 2363 Tripaldi Way. SAEC will divide the 2363 Tripaldi into two tenant spaces and will utilize 868 square feet of the building. Some additional kitchen equipment will be added to the existing kitchen setup that will be used by SAEC. The site is equipped with necessary grease traps as required by code. No exterior modifications are proposed as part of the project. No exterior signage is proposed for this use.

SAEC is a manufacturing facility only and will not include any retail component at this site. All product will be picked up by a cannabis distribution operator. When product is being picked up at site by a distributor, they will access the tenant space using the existing roll-up door to minimize foot traffic through the common area of the building.

At this time, SAEC Inc is a corporation with three owners and will decide upon an employee hiring date after a final kitchen design has been created. Future plans will include the hiring of 5 additional staff members over the next three years. The required number of parking spaces for the building uses is 12 spaces. A total of 16 spaces are provided on site.

Our landlord currently operates USDA Approved Beef Jerky company, and we will be using her as a consultant for all kitchen, cleaning, and equipment needs. We have secured a consultant for our recipe, cooking practices and production design. Lastly we have secured a compliance consultant through our Legal Advisor Scott Candell. By finding the best and the brightest in the community, we hope to meet every challenge with expertise and experience.

Conditional Use Permit Findings

Section 1. Background

- 1) On July 17, 2018, Igor Milgram, SAEC, Inc. (Applicant) filed an application with the Development Services Division requesting to operate a Cannabis Edible Manufacturing Facility located at 2363 Tripaldi Way, Parcel Number 463-0093-001-03 in the City of Hayward. The project site is within the IC: Industrial Corridor and is Zoned I: Industrial
- 2) Pursuant to Enter CUP Code of the Hayward Municipal Code (HMC), Conditional Use Permit (CUP) approvals are to assure certain specified uses are permitted where there is community need, and to assure said uses occur in maximum harmony with the area and in accordance with official City policies. Given that the project site is to contain a Cannabis Manufacturing Center, Applicant must be approved for a Conditional Use Permit.

Section 2. Standard Findings for the Conditional Use Permit

1. The proposed use is desirable for the public convenience or welfare.

The proposed Cannabis Edible Manufacturing Center, as conditioned, is desirable for the public convenience in that it will allow for a creation of a new longstanding Hayward business, that adds to Hayward's brand as a manufacturing hub. SAEC will be the first company to market with Cannabis Infused Jerky and we have the potential to bring Hayward an entirely new consumer demographic. In addition, the new Cannabis Edible Manufacturing site will enhance businesses sales which in turn would drive up tax revenues for the City. We plan to hire several local residents, which keeps money in Hayward communities and allows them to provide for their families. We have plans to help these employees in their futures by offering mentoring and advice to support a new wave of entrepreneurs.

2. The proposed use will not impair the character and integrity of the zoning district and surrounding area.

The proposed Cannabis Edible Manufacturing Center, as conditioned, will not impair the character or integrity of the Industrial Area. No new buildings or structures will be added to 2363 Tripaldi Way. All modifications will be done inside the building so there will be no changes to the surrounding area. Additionally, we will be renting out an existing commercial kitchen which means that the surrounding area will not notice any new traffic due to deliveries. Lastly, we will be zoned as Industrial and all the surrounding building are either fellow kitchens or construction companies. We will comply with all Local and State laws in regards to distance from schools, parks, and day care centers. We will maintain no store front, have no signage, and will not have any visual presence in the zoning district or the surrounding area.

3. The Proposed Use will not be detrimental to Public Health, Safety, or General Welfare.

The proposed Cannabis Edible Manufacturing facility will not be detrimental to the public health, safety or general welfare in that the facility as conditioned will operate within the permit requirements regulations established State, County and Local laws. In addition we will go above and beyond the call to be a force for good in SAEC community. SAEC will develop a multi-page educational awareness pamphlet that explains the benefits and potential abuses of cannabis, as well as addiction resources for users and family. At the request of any distributor and/or dispensary, SAEC will provide information and/or referrals to substance abuse disorder education, prevention, and treatment programs. This can be provided in electronic and physical form for dissemination to distributor and/or dispensary customers. In addition to providing 5 jobs over the next 3 years to Hayward residents and contributing revenues through taxes, SAEC is working to develop projects and ongoing programs to improve the County of Hayward that address the common needs of the local community. SAEC will work with the residents and community leaders to make Hayward a better place. SAEC will use its resources to support and

promote community events and the residents of Hayward. The following are some projects SAEC is currently developing to make this a reality:

Ongoing Neighborhood Graffiti Removal: With the support of local community volunteers, organizations with similar goals, and with SAEC providing resources for cleaning supplies, SAEC will be organizing community graffiti removal projects aimed at removing blight and fostering a sense of neighborhood pride. SAEC understand the ongoing struggle and burden of cleaning up areas where dumping, graffiti, and neglect have created undesirable and unattractive situations, and SAEC also understand that areas like this do not create a safe sense of community. SAEC's graffiti clean-up days will help to create a sense of pride for the area in which SAEC operates, in line with Hayward's Complete Communities Strategic Initiative. SAEC seeks to create streets where both adults and children feel safe to work and play. SAEC is also actively looking to promote Hayward's thriving art community, and as SAEC becomes more familiar with SAEC's neighbors, SAEC will be seeking to participate in Hayward's Mural Program. Once SAEC is able to secure a manufacturing facility, SAEC will assess SAEC's location in order to determine if SAEC are eligible to apply for the Mural Program. SAEC will also actively promote it as SAEC fosters business relationships and grow to know local community members who may benefit from the program, but are unaware of it.

Clothing and Canned Food Drive Network: Working closely with Hayward and Alameda County Recreational and Medical dispensaries/distributors as well as other local businesses, SAEC plans to develop and organize a network that will collect and donate either canned food, hygiene essentials, or blankets and coats to local shelters and community service organizations. SAEC plans to have ongoing food drives, a hygiene/essentials drive for the homeless, and a blanket and warm clothing (distributed during winter months) drive with partner distributors and/or dispensaries. Food drives will be organized through the South Hayward Parish. While SAEC's location would not be suitable for such events or donations, SAEC will use SAEC's partners locations as collection points and will be responsible with organization as well as pickup/drop off of donations.

Community Events: SAEC looks to partner with and support local events, both large and small, to increase community awareness and outreach. Hayward has a diverse array of local events that bring resources, education, and local business to the vibrant community. By working with and supporting organizations that host community events, SAEC hopes to help make the Hayward community a more engaged and beautiful place. SAEC will focus on local arts, animal rescue, and community pride events. This support will come in the form of financial donations, volunteerism, and any other means available for us to participate. As a member of the Hayward Chamber of Commerce SAEC will attend and participate in their ongoing community eventcalendar.

4. The Proposed Use is in harmony with applicable city policies and the purpose of the zoning district involved.

SAEC will comply with all relevant regulations in the ways detailed below, in addition to complying with other applicable law and regulations as is necessary to maintain a safe, legal manufacturing facility. We will meet with members of Hayward City Council as well as the various departments within Hayward to insure that we are ideal members of the Hayward Business Community.

Alignment with Hayward's Strategic Initiatives: In addition to SAEC's own community benefits plans and strategies, SAEC also want to align with Hayward's strategic initiatives. For Hayward's Complete Streets initiative, all SAEC employees who will transport product on behalf of SAEC's distribution operation will receive proper training on safe driving. SAEC will also conduct proper DMV background checks on all employees to ensure all drivers do not have a record of unsafe driving. Management will maintain logs of any employee infractions and complaints and any employee who receives a negative mark will undergo further training. In addition to training all

Cannabis Findings

- 1. The proposed cannabis use will not be detrimental to the public health, safety, or general welfare in that the cannabis operation is situated in an appropriate location where sensitive land uses will not be adversely impacted;**

The proposed Cannabis Edible Manufacturing facility will not be detrimental to the public health, safety or general welfare in that the facility as conditioned will operate within the permit requirements regulations established State, County and Local laws. In addition SAEC will go above and beyond the call to be a force for good in SAEC community. Lastly, SAEC will be zoned as Industrial and all the surrounding building are either fellow kitchens or construction companies. SAEC will comply with all Local and State laws in regards to distance from schools, parks, and day care centers. SAEC will maintain no store front, have no signage, and will not have any visual presence in the zoning district or the surrounding area.

- 2. Appropriate measures have been taken to address nuisances related to odor, noise, exhaust, and waste related to the cannabis operation;**

ODOR CONTROL PLAN

- a. Specific odor-emitting activity(ies)
- b. Odor Emitting Activities are kept to a minimum. There are only two times when any cannabis will be exposed to the air. When meat is mixed with Cannabis Extract, as well as when an edible is being cooked. SAEC will be using an odorless form of Cannabis called Distillate or Isolate. This substance has had all the odor creating molecules, and impurities removed, and has virtually no fragrance. These substance shall be kept in the kitchen area during daily processing, than locked away at the end of each day in a secure storage area.
- c. Phases (timing, length, etc.) of odor-emitting activities

The odor emitting activities will occur daily. They will last roughly one hour for preparation of meat, and 4 hours for cooking of meat. As SAEC will be using odorless

cannabis concentrate, the majority of smell that will be created shall be that of meat cooking. As there is currently a significantly large jerky operation next door, there will not be a noticeable change in the odor being created in the area. While the jerky is cooking all meat odor will be released through a relief valve in the ceiling, towards the center of the building. If required Carbon Filters will be added to this exhaust system.

d. Facility floor plan



2) ODOR MITIGATION PRACTICES

a. Administrative Controls

i. Procedural activities

No Flower or Odor Causing Concentrate shall be kept on site. The only cannabis extract that shall be used will be odorless concentrates that have odor causing substances stripped from them. While cannabis is being infused or while edible is the doors to the kitchen shall be left closed. There are no windows for smell to reach the outside. While it is not being infused it shall be in sealed and odorproof containers. SAEC have completed research and development on using these odorless concentrates, and have found that no cannabis smell is detectable while cooking or processing. SAEC will conduct initial testing at SAEC facility to test about odor produced by SAEC process, if anything is even remotely detectable carbon filtration shall be added. The ability to add carbon filtration shall be added to the Oven Hood exhaust system, to ensure. If smell is detectable, additional steps shall be taken. Cleaning will occur daily by employees, a service shall be called at the end of each week and a monthly deep clean shall be conducted to ensure that no cannabis residue is left to create any smell.

ii. Staff training procedures

All staff members shall be trained in odor avoidance practices for about 50 minutes upon date of hire. All cannabis concentrate shall be sealed in odorproof containers when not in use. Seals shall be initialed and a date shall be listed at time of sealing. Staff shall be trained to close all doors into the kitchen while Cannabis Concentrate will be present. Staff will be trained to operate and ensure that oven exhaust hood system is operating prior to each use.

iii. Recordkeeping systems and forms

SAEC shall keep records of the following; purchases of replacement carbon, performed maintenance tracking, documentation and notification of malfunctions, scheduled and performed training sessions, and monitoring of administrative and engineering controls.

Engineering Controls

The best control technology for MIPS facilities is carbon filtration. Carbon Filtration shall be added to oven output valve in case any cannabis smell is present. SAEC will begin by only

using cannabis concentrates that have been extracted into forms where all odor causing molecules are removed. Carbon Filtration shall be added upon request by Hayward since SAEC meet industry standards for not needing said controls. The following are the standards that should exempt us from engineering controls.

- 1) The facility does not use oil activation processes on-site, and products are made with pre activated cannabis extracts.
- 2) The facility does not use distillation or extraction processes on-site.
- 3) The facility does not have cultivation processes co-located on-site

NOISE CONTROL PLAN

SAECs operations will not have significant noise generation. Noise will be minimized at all times as there will be no noisy equipment, generators, or anything else located at the facility. Music for employee enjoyment will be minimized to the point it is completely contained within the building. There will be very few visitors, and no public events to create any noise disturbances. All cameras will be equipped with noise monitoring technology to ensure that noise levels are not disruptive to the local community. The facility is currently a commercial kitchen that is operating with higher amounts of employees, deliveries and noise generation than SAEC proposed use. This results in SAEC reducing total noise impact to the area.

WASTE CONTROL PLAN

Waste: Disposal of Waste Materials

SAEC will generate normal office waste as well as waste from printing and packaging. There will also be waste from the kitchen, but it will be minimalized since no oil, grease, or open flames will be present. The largest amount of waste will be meat, paper towels, and plastic bags.

Cannabis waste will be minimized, as no cultivation or extractopn will happen on site. The vast majority of cannabis concentrates will be completely consumed, with .001 gram left over on any container. After products are manufactured, they will be tested for all required guidelines and if they do not pass, they will be destroyed or reworked until proper amount has been established. Applicant facility will generate minimal hazardous waste'

Solid Waste Sources and Amounts

Sources:

1. Processing
2. Packaging

Waste Amounts:

The edible processing area will have less than 5 grams of cannabis waste per year. Processing will create roughly 1000 pounds of cooking waste per year, mostly composing of recycled paper towels and plastic bags. Packaging will generate 1 pounds of cannabis infused waste per year. Packaging and office waste shall create less than 100 pounds of wasted packaging per year.

Recycling

As per SAEC lease, SAEC will be provided with a 4 Cubic Yard Recycling Container, a 3 Cubic Yard Organic, and a 2 Cubic Yard Waste Container. SAEC will recycle all materials that are recyclable such as paper, plastic, glass, or metals substances Non Cannabis Food Waste shall be put into the Organics container where it shall be broken down into compost and used in Hayward parks.

and gardens. SAEC will keep landfill items to a minimum as provided while staying within food safety standards.

Cannabis Waste Handling Procedures

All waste will be secured, locked and managed in accordance with State of California regulations and the Manufacturing Facility's Operations and Management Practices Plan.

Solid Cannabis Waste Handling Procedure

1. The cannabis product waste will be weighed
2. Data will be recorded in Applicant's ICS noting date, weight, batch number, and section of the facility generating the waste.
3. The waste will be bagged, tagged and moved in the ICS, as well as physically to the Secure Waste Disposal Area. All aspects of the byproduct wastes, weights, ID numbers and associated data is stored in the system indefinitely. Destruction event information and explanations are also documented and stored within the seed-to-sale software system. This data cannot be modified or deleted by the manufacturing facility employees or even by seed-to-sale software. Seed-to-sale software records manual inventory adjustments through a detailed notes section. The reason for disposal and, if applicable, disposal company are recorded and archived to the batch number associated with the disposed cannabis. As with all transactions in the seed to-sale software system, the employee responsible for the transaction is required to enter a PIN number or recording the date, time, and reason for the transaction.

Solid Cannabis Waste Rendering and Disposal Procedure

Cannabis waste rendered unusable and rendered into non-compostable mixed waste will be disposed of by being picked up by an Cannabis Waste Disposal Company approved by the local health department.

Liquid Waste – Sources and Amounts

As there is no cultivation, wastewater will be limited to that which is used in the cooking process as well as cleaning. Less than 1000 gallons of water shall be used annually Dishwashing equipment will be limited to those models which conserve water at the highest standard, as that will be SAEC's largest use of water. Any liquid waste from marination shall be either poured down the drain and into SAEC grease interceptor, which shall than be cleaned monthly by a professional cleaning service. This will not have any cannabis contained in it.

3. **The cannabis operation is designed to be safe, secure and aesthetically compatible with the surrounding area.**

SAFETY AND SECURITY PLAN OVERVIEW

For additional information and specific procedures review the attached safety and security plan. (Stoned Age Edible Company) SAEC's security plan is designed with the view that facility and product protection begin with the layout of the site and the Manufacturing Facility building's floor plan. SAEC's facility and site are designed to be secure. SAEC will equip the entire facility and site with a modern surveillance system, interior area access control, and seed-to-sale software, a state of the art inventory control system designed for the cannabis industry.

SAEC will also employ layered security to deter diversion and theft during the transport of cannabis products to and from dispensaries. This will include GPS asset-tracking technology, GPS vehicle tracking, CCTV in the vehicle, and secure transport compartments.

SAEC will implement a comprehensive employee-training program, so that each employee understands their role keeping the facility, themselves, and products safe and secure. SAEC will also implement systems that facilitate access by the Manufactured Cannabis Safety Branch,

appropriate departments, and local law enforcement to the site and facility. Product location data, surveillance video and inventory reports will also be made available in real time.

Facility Security

SAEC's Manufacturing Facility will be built specifically for the cooking and processing of edible products. The facility is a well-lit, well-ventilated commercial building using light diffusion panels and windows with a single secure main entrance and a secure loading bay. SAEC will search for a location that has a secure facility, ideally with a fence or some kind of provided extra security. To prevent unauthorized access, only authorized persons will have access through the access points with commercial locks. All others will be admitted manually by security personnel at the beginning of their shift.

To prevent access into the Manufacturing Facility, there are limited points of access. The building has one main entrance, a secure loading bay and exits used for emergency exit only. These doors shall remain locked at all times except for authorized access. All doors (whether interior or exterior) shall have electronic surveillance and sounding alarm equipment to deter and detect unauthorized intrusion and emergency exits.

The Manufacturing Facility will have all necessary air-filtering, environmental controls, and circulation systems and will have all requisite fire and safety features in order to protect the edibles being made and processed, employees, appropriate departments, and State employees and properly badged and escorted visitors.

There shall be no signage on the building, except the address, as it will not be used for commercial retail purposes and has no need, and limited expectation, for visitors. Further, the absence of signage is in keeping with the requirements of the statute while at the same time minimizing the presence of an attractive nuisance. Lack of signage will help limit attention and thus the threat of crime.

The Manufacturing Facility's mundane aesthetic is ideal for anonymity and security purposes. In addition, SAEC will prevent views into the kitchen and production areas of the building by using light diffusion windows. These panels allow light to pass through, but completely obscure everything behind the panels or panes.

The main entrance area, with one exception, will be unmarked and contain no windows so as to promote anonymity. The exception is that warning signs on the main entrance door will advise all entrants that no firearms or dangerous weapons are allowed anywhere in the facility. (This is more fully described in the Employee Handbook.) The main entrance area will be equipped with panic buttons to alert authorities in the event of an emergency. SAEC shall implement strict security measures to ensure that only the main entrance and secure loading bay is used for access to the premises.

The exterior of the building shall be equipped with an automatic electronic alarm, lighting, and video monitoring to detect unwanted and unauthorized intrusion. SAEC, through planned construction improvements and security equipment installation will ensure that the building, people and product inside are safe from unwanted or negligent harm, and products are not observable from outside the facility.

All exterior access doors (main as well as emergency exit) shall be well-lit and equipped with door alarms. Real-time recording video cameras (with remote viewing screens located in the Security Office) shall be situated thereabout to ensure visibility of persons accessing or attempting to access the Manufacturing Facility. Access shall be granted through the call-up monitor operated by security personnel or a RFID fob.

These perimeter and exterior security features, working independently or in concert, shall serve to limit the threat of crime or its success.

Interior Building Security

The interior of the Manufacturing Facility will be lit at all times and shall be divided into the main entrance, break room, bathrooms, general storage areas, and into segregated areas relating to the various stages of edible cooking and processing (“access areas”). All access areas that house any cannabis products for any reason, and in any quantity, will be secured by an automatic locking device and shall have a sign posted at all entryways which shall be a minimum of 12 inches in height and 12 inches in length and shall state: Do Not Enter. Limited Access Area Authorized Personnel Only. Access thereto shall be limited to the following: employees having appropriate authority; California State Regulation Agencies; Local Law enforcement; badged and escorted visitors; emergency personnel performing their duties; and Local/State authorities.

Each access area, and the hallways in between, shall be equipped with real-time electronic video cameras (with remote viewing screens located in the Security Office) situated thereabout to ensure visibility of employees and escorted visitors working in the Manufacturing Facility. Video cameras will also be situated in and about the sensitive areas of the Manufacturing Facility so as to prevent the theft, loss or diversion of cannabis products. The various access areas within the interior of the Manufacturing Facility shall be securely separated from one another and only accessible by those employees whose job necessitates their entry into specific designated areas and who display proper identification. Interior areas not associated with Kitchen and Packaging practices shall be well lit, clean, free of debris, and properly maintained.

The main entrance will be equipped with a commercial grade lock, and all access areas within the Manufacturing Facility will be equipped with RFID access panels that will allow access to authorized employees. Further, this modern access system will permit only authorized employees, at the time of their shift, into the access area into which they are permitted. All other doors will be, and shall remain, securely locked at all times. Electronic doors will have traditional key lock entrance in the event of a power outage. Keys will be located in a locked cabinet in the Security Office.

Manufacturing Facility Storage

SAEC will not produce or maintain more cannabis concentrate than is required for normal, efficient operation. Beyond the area access controls adopted throughout the facility, SAEC will only store cannabis concentrates in secure rooms equipped with motion and pressure sensor technology in addition to CCTV. Access to storage areas will be limited to SAEC's hours of operation and any breach between 6 pm and 7 am will automatically trigger an alarm. SAEC will limit storage area access to the minimum number of specifically authorized personnel necessary for efficient operations of the Manufacturing Facility.

The building safety and security systems shall be approved by all appropriate public safety departments including, without limitation; fire, building, health and air quality inspections and all local/state authorities, who shall inspect as they deem fit.

Security Manager

SAEC shall select a Security Manager to provide the leadership and training to ensure a secure business environment. The Security Manager shall have excellent written and verbal communication skills, leadership and investigational skill; be able to work with a team, and shall maintain their CA Security Guard Card. The Security Manager shall make himself or herself known to all law enforcement and emergency providers serving the Manufacturing Facility. (S)He shall foster a good relationship with these individuals and work in conjunction with such professionals to ensure that safety and security concerns are constantly addressed and continually monitored. The Security Manager and Agent-in-Charge shall conduct security and emergency preparedness staff training by developing, scheduling and/or facilitating training for employees in order to ensure that all employees meet and exceed all applicable building security requirements. The Security Manager, in conjunction with the Agent-in-Charge, will provide oversight, and continual evaluation of SAEC's Security Plan for the continuous betterment of proactive responsiveness to changing safety conditions.

In addition to information regarding the product that is kept in SAEC's ICS, the Security Manager's office shall house all sensitive information such as keys, codes, records and reports in a safe and locked cabinet. The security office shall also house video monitors for the live and recorded video feed collected from the video cameras located in, about and around the Manufacturing Facility. In addition to the State, the City and local police authorities, video camera monitoring shall also be provided to the Agent-in-Charge, Security Manager, CEO and Compliance Officers by the use of a smart phone application that provides live video monitoring from various video devices throughout the Manufacturing Facility. Footage there shall be recorded and maintained offsite for no less than ninety (90) days on-site and an additional ninety (90) days offsite, or longer if required by designated departments or the State

Employee Expectations & Security Training

In addition to obtaining the agent card, each successful employee SAEC shall undergo safety, security and kitchen and packaging training before beginning work. As a part of the employee orientation process, and as an ongoing regimen, all employees will be provided with a copy of the Employee Handbook, the Security Plan, as well as security and safety training. Security and safety training shall consist of examination and discussion of the Security Plan, premises orientation, emergency training, and situational training. Situational training consists of instruction related to particular employees' job duties. For instance, the Kitchen Manager will have different day-to-day safety concerns than a Packager within the Manufacturing Facility. Refresher training will be provided to each employee on a consistent basis and intermittently as necessary.

Initial employee safety and security training shall include:

- 1) Building orientation and access authority which shall include: (a) the proper use of employee's access badge for entry into the premises and main building entrance; (b) the proper use of employee's access badge for entry into employee's authorized access areas; (c) the

proper use of employee's agent card; (d) employee's authorized entry and exit points; and (f) restroom and sink facilities

2) Measures and controls for the prevention of diversion, theft or loss of cannabis products which shall include: (a) Necessity of keeping all facility doors locked and secure at all times; (b) prohibited activities such as entrance into unauthorized access areas (c) awareness of video monitoring; (d) ICS training for the tracking of all product-related activities and information; and; (e) requirement to report any unusual activity, security concern, or loitering

3) Employee Log

For the safety and security of the premises surrounding the building, its occupants, and products, the Security Manager will keep a current and accessible roster of all employees and ensure that both all employees are aware of terminations or duty reassignments as they occur. All terminated employees or those not having valid agent cards shall be prohibited from being in, on or about the Manufacturing Facility.

Premises Access

There is limited expectation for visitors at the Manufacturing Facility. Lack of signage and public visitation will prevent unwanted attention and thus, the threat of crime. It is SAEC's intent to pursue anonymity as a security strategy.

In the event of an emergency, the security manager will assist all emergency service providers so as to ensure that the emergency situation is remedied, employees and visitors are clear of harm, and that any risk of loss, theft, or diversion is quelled.

Employee and Visitor Badges

The only persons who may be on the premises of SAEC's Manufacturing Facility are an employee, a person with appropriate authority and a visitor identification badge or a person inspecting the SAEC's facility with a property government authority.

Any person other than those authorized to be on the Manufacturing Facility premises must obtain a visitor identification badge from SAEC at the time of entering the main entrance. All persons on or about the premises must visibly display proper identification at all times. Any lost or stolen agent card, or those that may need to be updated, must be immediately reported to the Security Manager and the MCSB.

Only authorized employees may dispense visitor badges, and only upon verification of such person's valid state picture identification card (i.e. driver's license), completion of the visitor information form, and such person's signature thereon and on the visitor log. The visitor log shall indicate the date, time and duration of the visit as well as the escort responsible for the visitor.

Visitor Log

SAEC shall maintain a visitor log that includes the name of the visitor and the date, time and purpose of each visit by a person other than those authorized to be on the premises as an Employee. SAEC shall make its visitor log available to the local/state authorities, MCSB and local law enforcement upon request.

Facility Layout and Security Drawings

SAEC will provide current copies of Manufacturing Facility floor plans to Hayward and local law enforcement that have jurisdiction in the area the Manufacturing Facility is located, as well as current contact information for the Agent-in-Charge, Security Manager, and CEO.

Fire Prevention:

Preventative maintenance

SAEC will:

1. Install an automatic fire-suppression system in the kitchen. This is crucial because 57% of restaurant fires involve cooking equipment. These systems automatically dispense chemicals to suppress the flames and also have a manual switch. Activating the system automatically shuts down the fuel or electric supply to nearby cooking equipment. Have SAEC's fire-suppression system professionally inspected semiannually. The manufacturer can refer you to an authorized distributor for inspection and maintenance.
2. Keep portable fire extinguishers as a backup. Class K extinguishers will be on hand for kitchen fires involving grease, fats and oils that burn at high temperatures. Class ABC extinguishers will be kept elsewhere for all other fires (paper, wood, plastic, electrical, etc.).
3. Schedule regular maintenance on electrical equipment, and watch for hazards like frayed cords or wiring, cracked or broken switch plates and combustible items near power sources.

Security Surveillance System

SAEC's Manufacturing Facility will implement a security surveillance system that will provide for 24-hours, seven days a week closed-circuit television (CCTV) surveillance system that covers the Manufacturing Facility facility. SAEC will also use asset tracking global positioning system (GPS) technology to track individual cannabis product shipments between Manufacturing Facility and the intended dispensary as well as the SAEC's delivery vehicles(s).

Shipping and Transportation Security Measures

SAEC will use seed-to-sale software inventory control systems (ICS) to create transport manifests and store transferee information internally. Manifests will be archived by the ICS and quickly available upon Local and State request for a period of five (5) years. SAEC will also

complete shipping manifests prescribed by local and state authorities and maintain manifests for five years.

SAEC will use a non-descript delivery van with a locked cargo container. The cargo container will not be visible from outside the motor vehicle. All delivery times and routes will be randomized. Shipping procedures will include the following:

Payment Handling Procedures

SAEC will accept payments from dispensaries in the form of business check, cashier check, wire transfer, and cash.

1. Transport agents are prohibited from handling payments and cannabis products simultaneously.
 - a. All transport of cannabis products will be cannabis products only
 - b. All transport of payments will be comprised of payments only
2. All cash payments will be reconciled digitally with the comptroller and immediately deposited.
 - a. Transport agent will have deposit slips when they leave the facility
 - b. Transport agent will only accept payments for the exact amount due.

Aesthetic Compatibility

The proposed Cannabis Edible Manufacturing Center, as conditioned, will be Aesthetically Compatible with the surrounding area. No new buildings or structures will be added to 2363 Tripaldi Way. All modifications will be done inside the building so there will be no changes to the surrounding area. Additionally, SAEC will be renting out an existing commercial kitchen which means that the surrounding area will not notice any new traffic due to deliveries. Lastly, SAEC will be zoned as Industrial and all the surrounding building are either fellow kitchens or construction companies. SAEC will comply with all Local and State laws in regards to distance

from schools, parks, and day care centers. SAEC will maintain no store front, have no signage, and will not have any visual presence in the zoning district or the surrounding area.

4. **The cannabis operation will not place a burden on the provision of public services disproportionate to other industrial or commercial uses.**

As there is no cultivation, extraction or heavy operations occurring, SAECs consumption of public services will be that of any regular jerky manufacturing operation. SAEC will have no storefront thus there will be no access to the public. This keeps calls from emergency services to a minimum. SAEC will be generating low amounts of waste, so garbage services will be kept to a standard amount. SAEC will be using a gas oven, a three compartment sink instead of dish washer and will have SAEC meat delivered preground which will avoid cleaning and water associated with grinding in house. As SAECs space is only 860 sq ft, SAECs utilities bill will be kept to a minimum in regards to heating and cooling.

Energy Efficiency and Sustainability Plan

As SAEC will not have cultivation, extraction or other heavy energy use operations SAEC sustainability needs are much lower than the average cannabis business.

Kitchen Equipment

SAEC oven will be mostly gas powered, with electricity only running the control panel. SAEC will keep refrigeration to a minimum by having SAEC meat delivered on a daily basis, thus reducing required refrigerated storage space and wasted energy. All commercial equipment, including Refrigerators, Freezers, Ovens, and Packagers will be chosen with energy efficiency in mind.

Energy Use Monitoring

All equipment will have electrical use monitoring implemented to ensure that energy consumption is properly monitored during several test periods each year. All lighting will use energy-efficient bulbs, and the cooling system shall only be used at proper times. SAEC have developed a plan to find monitor energy consumption. Once per quarter, the energy use monitoring shall be conducted to ensure that energy use remains at the correct levels. If any issue shall be observed, corrective action will be taken and logged. Logs shall be kept for a period of 3 years.

Recycling

Any and all materials to be used during processing shall be from partially recycled materials, such as paper towels, plastic bags and all wasted materials will either be recycled or composted off site. All materials that cannot be recycled disposed of in the proper landfill receptacles.

As per SAEC lease, SAEC will be provided with a 4 Cubic Yard Recycling Container, a 3 Cubic Yard Organic, and a 2 Cubic Yard Waste Container. SAEC will recycle all materials that are recyclable such as paper, plastic, glass, or metals substances. Non Cannabis Food Waste shall be put into the Organics container where it shall be broken down into compost and used in Hayward parks and gardens. SAEC will keep landfill items to a minimum as provided while staying within food safety standards.

drivers, SAEC will also allocate a of SAEC's net profit to donate to Hayward to build a complete streets network. SAEC also wants to become a part of Hayward's Complete Communities initiative. As indicated in SAEC's Community Outreach and SAEC's core value, it is imperative that SAEC becomes an active part of the community. SAEC believes that becoming an active community member SAEC can work to improve the quality of life for residents, business owners, and community members. In becoming active in the community will work closely with non-profits and neighborhood groups in creating projects throughout the community that will foster a sense of place and support neighborhood pride. If issued a permit, SAEC will invite leaders of nonprofits and neighborhood groups to meet so SAEC can discuss how SAEC can best improve the quality of life for Hayward's residents. SAEC has already begun this process by applying for membership with Hayward chamber of commerce.

Economic Benefit: Based off SAEC's projections found in SAEC's Business and Operations Plan, the City of Hayward would see a substantial increase in tax revenue if SAEC is issued a permit. Hayward has not passed an ordinance to establish the applicable tax rate; however, based on SAEC's 41 of 121 estimates Hayward will receive a substantial benefit. In addition to the tax revenue, Hayward residents would also see an economic benefit from SAEC's operations. As mentioned in SAEC's Hiring Plan, SAEC would give preferential status when hiring local residents to work in SAEC's manufacturing site. Those local employees would receive training in a new industry which will provide them with long-term growth, in addition to the instant economic benefit offered for their employment.

Current Landscaping:



Proposed Business Types

• Identify all of the Commercial Cannabis Permit types that you intend to apply for in the City of Hayward. (Select all that apply). Note that separate applications are required for each cannabis permit type).

☐ Commercial Cannabis Cultivation

☐ Commercial Cannabis Distribution

☐ **Commercial Cannabis Manufacturing**

☐ Commercial Cannabis Retail Dispensary

☐ Commercial Cannabis Delivery

☐ Commercial Cannabis Microbusiness (Type 12)

☐ Cannabis Testing Laboratory (Note: Cannot be held concurrently with any other commercial cannabis permits)

• Identify the Commercial Cannabis Permit type being sought in this application (Select only one):

☐ Commercial Cannabis Cultivation

☐ Commercial Cannabis Distribution

☐ **Commercial Cannabis Manufacturing**

☐ Commercial Cannabis Retail Dispensary

☐ Commercial Cannabis Delivery

☐ Commercial Cannabis Microbusiness (Type 12)

☐ Cannabis Testing Laboratory: Applicants for Commercial Cannabis Testing

Laboratory permits should complete the streamlined application form at www.hayward-ca.gov/ccp. NOTE: Testing laboratory permits cannot be held concurrently with any other commercial cannabis permits.

• State Cannabis Licenses: Specify the state cannabis license(s) the Applicant holds or intends to apply for: **A & M Licenses. Type N & P**

Business Plan and Operation

Business Plan

Stoned Age Edible Company, Inc. (SAEC)'s products will focus mainly on different types of cannabis-infused jerky, and will eventually include various dried fruit products. SAEC will have several flavors of jerky as well as a Paleo-friendly version for the health-conscious market. Once SAEC's line of jerky is ready, SAEC plans to expand to dried fruit products, since the process is largely the same for both types of product. As SAEC's cannabis infusion will rely on cannabis concentrates, no plants or dried cannabis will be stored on site.

SAEC's target market includes regular edible consumers, health-conscious consumers, and meat-lover consumers. The regular edible consumers consist of adults over 21 years of age who enjoy consuming cannabis edibles. While many of the current options for edibles are sweet confectionery creations, it is SAEC's belief that many would like to consume a savory edible. The health-conscious consumers consist of the adults who enjoy edibles, but do not enjoy the fact that the vast majority are incredibly sweet and offer very little nutrition. SAEC's jerky products will offer a large amount of protein per serving, as well other benefits from eating meat. SAEC's planned dried fruit products will offer the same benefits via vitamins and naturally occurring sugar found in fruit, without empty calories from added sugar, and no added nitrates. SAEC will target the meat lover consumer by providing a product that not only works well, but also tastes amazing. SAEC stands by the taste of SAEC's unique recipes and believe that SAEC can attract a large audience that loves jerky, thus creating SAEC's own demographic.

Online advertising platforms are placing strict rules on how companies can market their products. Google, Facebook and Twitter all have advertising policies that restrict the promotion of the sale of cannabis. Google's policy prohibits ads that promote "substances that alter mental state for the purpose of recreation." Facebook restricts any "illegal, prescription, or recreational drugs." And Twitter bans "illegal drugs" as well as substances that cause "legal highs." Instagram and Facebook have decided to go a step further by removing pages of cannabis related businesses. The most effective strategies for legal marijuana companies are direct marketing at industry conferences and other events, building communities around marijuana -related concerns such as health and wellness. Therefore, to reach SAEC's target market SAEC has devised a strategic marketing campaign.

SAEC will set industry meetings with distributors and dispensaries to get SAEC's name/product to those who will put them in front of the target market. Relationship building is essential to a thriving business, especially in this relatively small industry. SAEC will also implement an email marketing campaign from the email list generated through SAEC's website, which is currently in development. In developing this website, SAEC will ensure that the most recent website optimization strategies are utilized, such as top rated keywords and uploading fresh content. SAEC will also, over time, place SAEC in all directories identified in the table below. In addition to the electronic advertising, SAEC will also pursue print-based marketing. SAEC may purchase advertising in industry publication such as Cannabis Now, 420 Magazine, Marijuana Venture, and MG Magazine. Another key strategy for SAEC is to have "boots on the ground" marketing. SAEC will coordinate pop-up events at dispensaries, attend industry conferences, and become involved in industry associations.

Directory	Description	Reach
WeedMaps https://weedmaps.com/	WeedMaps is a marijuana dispensary finder, with over 7,750 listings throughout the U.S., Canada, and Europe.	WeedMaps has 2.8 million unique visitors each month.
Leafly https://www.leafly.com/	Leafly is a cannabis information resource for finding the right strains and products. Services include: cannabis finder, online store, branding, and doctors' portal.	49,950 unique visitors per day.
StickyGuide https://www.stickyguide.com/	StickyGuide is a medical marijuana dispensary, doctor and medicine directory with reviews.	360,000 unique visitors each month.
CannaSaver https://www.cannasaver.com/	Canna-Saver is website for cannabis and related coupons, devoted to medical marijuana deals and savings. Offers a constant flow of deals and savings from the top cannabis and medical marijuana retailers.	12,000 unique visitors each month.
Weeddealio https://www.weeddealio.com/	Weeddealio is one of the companies known to provide the best of deals related to marijuana and other cannabis products.	53,000 unique visitors each month.

Operation Procedures

SAEC has also hired a consultant with many years' experience in a highly regulated medical marijuana market. Consultant has specialized in regulatory and legal compliance in the medical marijuana market. SAEC's consultant contact information is as follows, and further information can be found in the Management Experience section of this Application:

Scot Candell, Attorney

(415) 441-1776

In conjunction with that consultant, SAEC has developed the following Operation Plan:

SAEC's operation will be split into the following areas: **Infused Products Manufacturing and Packaging Area (IPMPA)** - Area intended for the manufacture and packaging of infused and edible cannabis products and; **Secure Waste Disposal Area (SWDA)** – Secure area where cannabis products to be destroyed are kept until such has been completed; **Secure Product Storage and Shipping Area (SPSSA)** – A temperature controlled, locked, secure space designated for the storage of cannabis products that are ready for shipment. Dispensary orders will be assembled in this area prior to shipment; **Secure Loading Bay (SLB)** – Secure area to allow for the loading and unloading of delivery vehicles in a secure enclosed

area; **Security Office (SO)**– A locked, secure space where the **State of California Manufactured Cannabis Safety Branch, or MCSB**, -mandated records and recordings are maintained. Access is limited to the employees designated responsible for daily security procedures, hereby referred to as Agent-in-Charge, Security Manager, the Local Authorities, and State Regulatory Agencies.

Infused and Edible Marijuana Product Preparation Set-Up Procedures

1. Disinfect all utensils, bowls, mixer blades, and cooking pans by one of the following methods:
 - a. Immersion in 170 degree F water for at least 30 seconds
 - b. Immersion in a minimum 75 degree F water bath of 50 ppm of chlorine; and
 - c. Running through a commercial- grade dishwasher that uses either heat or chemicals for sanitizing may also be used
2. Sweep and mop the floor
3. Check that the refrigerator is 45 degrees F. or below, and the freezer is 0 degrees F. or below;
4. Sanitize the counters using a solution of 1 tablespoon of bleach per gallon of water.
5. Examine the Lot Records and Laboratory Testing Report
6. Review the edible or infused products recipe and measurements.
 - a. All measurements will be done by weight.
7. Calculate the amount of extract necessary for the recipe.
8. Have another lab worker check the calculations.

Cannabis Infused Edible Products Preparation Procedure

1. Review edible's product recipe
2. Assemble all utensils and tools
3. Measure all ingredients
4. Have another worker check the measurements before mixing
5. Pay particular attention to the weight of the finished product plus waste product
6. Collect sample for testing

Cannabis Concentrates Preparation Procedure

1. Review infused products recipe
2. Measure all ingredients and assemble all tools
3. Visually inspect the extract
4. Check test results for proper potency.
5. Refrigerate for quality and potency until needed in recipe
6. Have another worker check your measurements before mixing
7. Follow the recipe
8. Collect edible product sample for testing

Secure Waste Disposal Area Procedures

All products set to be destroyed will be secured in a locked area until such disposal occurs. Strict records of all unsold or returned inventory set for disposal will be kept. This disposal will be conducted once weekly, abiding by all local regulations for waste disposal. Information recorded will include:

1. Product name

2. Lot#
3. Batch#
4. Item serial#
5. Weight
6. Ingredients
7. Testing results

Secure Product Storage and Shipping Area Procedures

Products are moved to the SPSSA after passing all mandated laboratory tests. Products are stored in this climate-controlled space until they are slated for sale to a dispensary. An order may be comprised of multiple products destined for the same dispensary. Prior to a product leaving the SPSSA, Applicant will:

1. Complete a shipping manifest via seed-to-sale software
2. Securely transmit a copy of the manifest to the dispensary facility that will receive the products and to the MCSB before the close of business the day before transport.

Hours of Operation

The business shall operate, generally, in staggered shifts of 8 am to 5 pm, 5 days a week, excluding Saturday and Sunday. If SAEC's location does not provide us with security personnel, security employees' shifts will be allocated so as to provide security at the Manufacturing Facility during business hours, in addition to off -site and smart phone monitoring.

During times when the Manufacturing Facility is closed, it shall be securely locked and the exterior entrance alarm system shall be activated. The exterior entrance alarm system will operate separately from any other alarm system at the Manufacturing Facility, and the system will be able to immediately detect and notify authorities of unauthorized entrance at times when the Facility is closed.

The Security Director and Agent-in-Charge shall keep keys and access codes to the alarm system and the building. This information will remain confidential and secured so as to prevent access to the Manufacturing Facility by anyone other than authorized employees. Only the CEO, Agent-In-Charge, Security Manager, Chief Compliance Officer and Operations Manager shall have the ability to unlock exterior doors for the purposes of commencing business and to deactivate the access alarm.

Specialized Equipment

The manufacturing of jerky will require SAEC to install the following specialized equipment: Refrigerator, Freezer, Double Rack oven, Prep Tables, Knives, Mixing Containers, Weighing Machine, Heat Sealing Machine, Metal Detecting Machine, Mixer, Extrusion Machine, Cutting Machine. SAEC is in works with a contractor to install the required equipment as soon as SAEC begins its lease. One of the specialized products SAEC will have on-site is cannabis concentrate.

Regulatory Compliance

SAEC will comply with the following relevant regulations in the ways detailed below, in addition to complying with other applicable law and regulations as is necessary to maintain a safe, legal manufacturing facility.

§ 40232. Requirements for Personnel

SAEC shall establish and implement written internal policies and procedures to ensure the following for all personnel: Disease Control, Cleanliness, Cross Contamination Control, Proper Clothing and Jewelry as well as all other Rules listed in Section 40232 of California's Cannabis Manufacturing guidelines.

- Disease control, cleanliness, and cross contamination control: diseased employees (within the meaning of this section) will be excluded from the manufacturing operations. The facility will have several sinks for hand washing, a food prep sink, and a full dishwashing and sanitation area to ensure cleanliness, complete sterilization of surfaces and equipment, and eliminate cross contamination. Employees preparing food will wear gloves, hair nets, and aprons. Employees handling cleaning supplies will wear gloves and aprons.
- Proper clothing and jewelry: employees will wear closed-toed shoes and shirts with sleeves. Employees will be permitted to wear rings as long as they are covered with gloves. Hanging jewelry that may get into food will not be permitted.

§ 40234. Grounds

SAEC shall establish and implement written procedures to ensure that the grounds of the premises controlled by the SAEC is kept in a condition that prevents the contamination of components and cannabis products.

- All cannabis-related waste will be disposed of in clearly marked containers that will be kept locked while not in use and will be locked immediately after filling or emptying. Additionally, the containers will be stored inside the locked facility.
- The facility will be outfitted with adequate drainage.
- Personnel will use reasonable care in maintaining sanitary conditions.

§ 40236. Facility Construction and Design

SAEC will provide adequate space for such placement of equipment and storage of materials as is necessary for maintenance, sanitary operations, as well as the production and storage of quality cannabis products.

- SAEC will ensure that the facility is constructed so that the walls, floors, and ceilings may be easily cleaned and kept clean; uses approved light bulbs and window materials; has adequate lighting; has adequate ventilation; and features reasonably spacious work stations and aisles.

§§ 40238, 40240. Sanitary Operations, Facilities and Controls

SAEC shall establish and implement written sanitary operation procedures pursuant to the requirements of Section 40238, such as those listed herein as well as a cleaning schedule, taking care to minimize the use of toxic cleaning chemicals, except where necessary.

§ 40242. Equipment and Utensils

All manufacturing equipment and utensils used in manufacturing cannabis products shall be so designed and of such material and workmanship as to be adequately cleanable, and shall be adequately maintained to protect against allergens, lubricants, fuels, metal fragments or other contaminants. It shall be corrosion resistant, able to withstand the environment of its use, seams should be smoothly bonded and resist the accumulation of microorganisms and allergens cross contact.

§ 40252. Quality of Raw Materials and Ingredients

SAEC shall establish and implement written policies and procedures to ensure the quality of raw materials and ingredients comply with the relevant provisions of the Business and Professions code, all regulations in the California Manufacturing Guidelines, California Food and Safety, as well as county and local law.

- SAEC will ensure all meat and food products/ingredients are properly stored and are kept in a sanitary manor
- No raw product will be used past its expiration date
- All product received by venders will undergo a quality assurance review prior to accepting delivery. Any product not safe for use or fails the review will be rejected.

§ 40254. Manufacturing Operations

SAEC will establish written procedures to ensure minimization of potential pathogens' growth, such as refrigeration, freezing, and sterilization. SAEC will also take measures to control water activity because the product is a dehydrated cannabis product.

§ 40256. Hazard Analysis

SAEC shall conduct and prepare a written hazard analysis to identify or and evaluate known or reasonably foreseeable hazards for each type of cannabis product produced at their facility in order to determine whether there exist any hazards requiring a preventive control.

- This review will be conducted if SAEC is issued a permit and after it secures a location.

§40258. Preventive Controls

Upon completion of the hazard analysis, SAEC shall identify and implement written preventive controls to provide assurance that any hazards requiring a preventative control will be significantly minimized or prevented such that the manufactured cannabis product is not adulterated or misbranded.

- SAEC will implement the written preventive controls once it has secured a location and completed the hazard analysis.

§ 40260. Equipment and Machinery Qualification

SAEC will establish procedures verifying the suitability and quality of the machinery it uses, as well as a schedule for routine re-verification, and records of both (pursuant to subsection (b)(1)-(3)).

- SAEC will only purchase machinery from verified vendors/contractors and will schedule monthly routine quality checks.

§ 40262. Master Manufacturing Protocol

SAEC shall establish and follow a written master manufacturing protocol for each unique

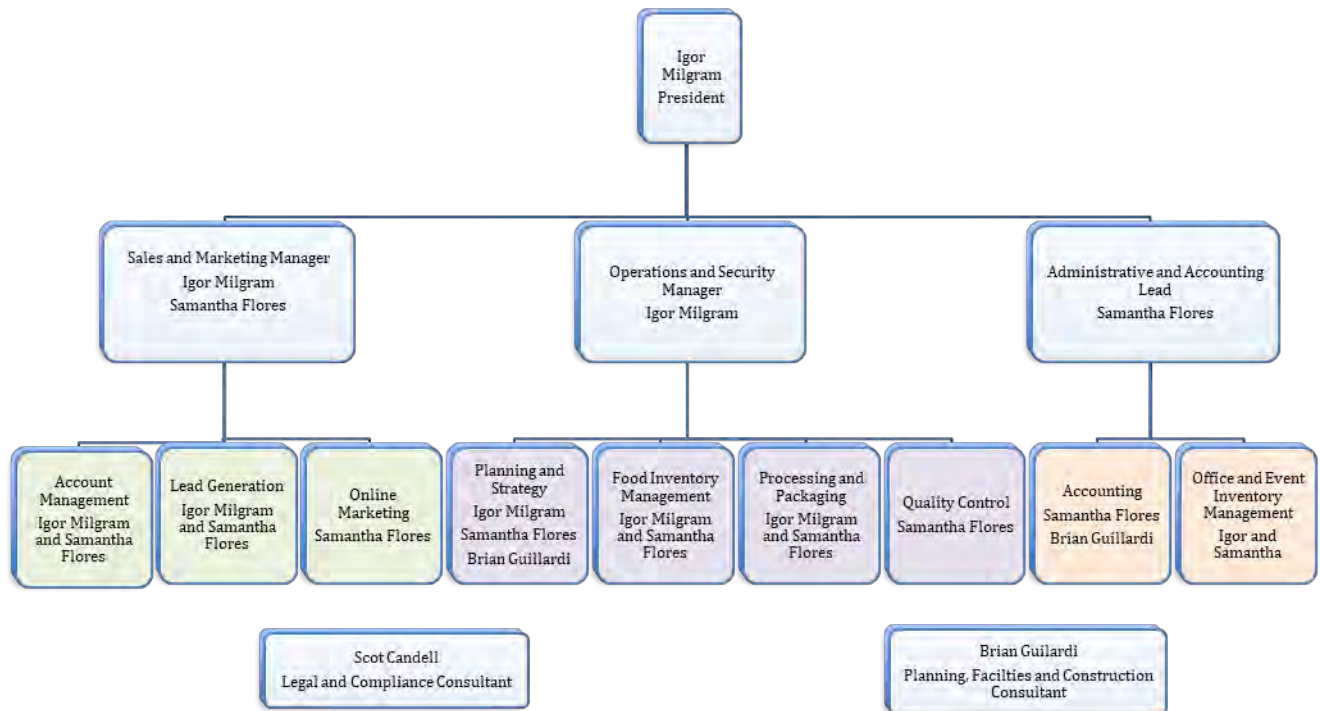
\$7200 respectively for years 1 through 3, rising as production increases. SAEC's inventory control system software is assumed to cost \$2400 per annum. Services will be around \$1000/year and renting the premises will be SAEC's second largest itemized cost: \$21,600 per year. Phone, internet and office supplies will cost \$600 per year and marketing and sales expenses will cost around \$1300 per year due to the cost to enter trade shows, booth costs, etc. Salaries, benefits and payroll taxes will come in at \$0 for the first year since SAEC won't have any employees. Year 2 SAEC will hire 2 employees at \$25,000 each per annum, totaling \$50,000 for year 2. Year 3 SAEC will hire 3 more employees at \$25,000 each pushing the total to \$125,000 for year 3. SAEC's operating costs will go down per unit slightly year over year due to higher volume discounts on the food and packaging materials.

Site and Floor Plan



Management Experience

SAEC will be managed by its CEO, Igor Milgram, and CFO, Samantha Flores. Brian Guillard will act as a consultant. Initially, Mr. Milgram, Ms. Flores & Brian Guillard will be SAEC's only employees, managers and consultants. As mentioned above, SAEC anticipates hiring additional employees as the operation grows.



Mr. Milgram

While Mr. Milgram does not have any experience working in the cannabis industry, he has worked in and helped operate businesses that existed within extremely stringent guidelines and laws. Mr. Milgram has helped operate and run his families pawn shop in Oakland, CA for many years. Every aspect of their transactions was monitored and controlled by the state including the tracking of items and clientele. All information and items were held under police hold, which they, as owners, controlled and executed. While he has not worked for any medical marijuana organizations, he does know many people that have and several will be acting as consultants to help him apply his operations background to the manufacturing of cannabis edibles. He has worked in many different industries and done many jobs associated with a running a business.

During Mr. Milgram's last semester at San Jose State University, he took a position at Covello Group Inc. There, he quickly took over for all service and utility contracts, asset management, IT support and anything related to the Operations Department. He soon had my hands in many different areas and his first act was to create an Operations Department email

instead of tying services to various employee emails. This allowed for the easier login to these various accounts, as well as centralizing the information being sent to the operation department. The first program he planned, proposed and implemented was a laptop refresh and retirement program. He saw that they were simply buying laptops when the employees machines broke, and throwing away the old ones. Instead of throwing away old broken machines, he created a refresh schedule that retired and sold them ahead of time. This plan ended up saving the operations department budget roughly \$10,000 over the course of a year. Another issue he found, was that Procore projects were being setup in many different ways. This lead to a constant stream of confused emails from less than tech savvy engineers. By sitting down with one of their head engineers, they created a standard template which saved time for both their employees as well as the clients accessing this information. After fixing several email, timesheet and network security issues, Mr. Milgram chose his new pet project. The phone system being used at headquarters was aging, expensive to maintain, and it was difficult to implement the smallest of changes to the outdated system. He researched the market and found that a hosted VoIP service would be the best choice because of its added features and simplistic maintenance.

Mr. Milgram's drive to seek out efficient solutions is something that he believes could be a great help in driving SAEC's success.

Ms. Flores

Ms. Flores grew up in East San Jose, graduating High School in 2006. Since then, she has mostly worked in retail management and customer service relations and logistics. Three years ago, she took an entry level opportunity at NASA, working the front desk at their visitor center. The work consisted mostly of public engagement, interacting with groups ranging from small children to international visitors. In addition to speaking about NASA's current and past, she was responsible for calendar management, event support (20-75 attendees), and A/V support during presentations.

After about eight months, with three of those spent running the facility on her own, she was offered a position assisting the Office of Education's student internship program, which she jumped at. Ms. Flores' supervisor took her under her wing, and within just a couple of months she had mastered multiple Office applications and was scheduling a summer of activities as well as learning engagements for 40-350+ attendees. Eventually, she went from assisting all intern programs, to coordinating the international internship group. While she was in this position she was in frequent communication with international embassies and universities. In a very short while, Ms. Flores had to learn enough of international work, visas, and federal regulations to ensure these students were cleared to visit.

After a time, the domestic internship lead moved on to other opportunities, Ms. Flores was asked to step into the lead role using my previous experience as an assistant. There were a number of duties that had not been in her scope prior, and she would stay my position as a mentor was the most challenging and rewarding aspect. Many of these students were away from their families for the first time, and helping them navigate their academic and personal adventure at Ames is something she cherished. She successfully executed an entire internship season, and her final event was recognized by the Director of Education.

During this same time Ms. Flores was in training for a new role that sounded promising. The Ames Exploration Encounter is a structured field trip curriculum that brings school groups from 4th-6th grade into NASA. This program is currently only at NASA Ames, and part of the goal was to expand this outreach program as a model to NASA facilities across the country. Working with the interns and upper management was a great learning experience, but she wanted to apply those skills somewhere she would be able to use them a little more creatively.

Ms. Flores was an admin for this group, managing the calendar, working to create new curriculum and overseeing security regulations for visitors; however, the majority of time was spent working directly with children. They would have them do small experiments and activities to model some of the consequences of space travel. Her favorite part of this was relating what they observed back to the real world. Asking leading questions allowed them to make their own connections, and seeing them get excited and wanting to share their epiphany with their peers was absolutely the most fun she had at NASA.

Ms. Flores is looking for a fast-paced environment where she can help her team succeed. She enjoys being high-level logistics and administrative support, where she can work at making day-to-day operations more streamlined and effective. Her experience at Bank of America, and later NASA, has left her comfortable interpreting and working with stringent government regulations. Her references will speak to an attention to detail; and great skill at managing as well as structuring pilot programs. She also seeks room to develop her skills and take on more responsibilities as she grows her career.

Mr. Guilardi

Mr. Guilardi will be SAEC's technical consultant and adviser. He has a strong technological background holding a degree in Computer Science from San Jose State University and currently working as a Research & Development/Product Development Engineer who designs pressure sensors for automotive markets. He has a strong mechanical background due to his longstanding role as a mechanic, machinist, and TIG welder to get himself through college as well as working for two solar technology companies as an Engineer making him acclimated in the field of electrical and mechanical engineering as well. He is familiar with drafting in 2D and 3D applications and has project planning and project management skills. He has a US utility patent pending for a design on a backside pressure sensor die attach method which he himself conceptualized, prototyped, designed and presented to patent attorneys. Through this experience Brian was elected as a key technologist to TE Connectivity's Intellectual Property Council and has been recognized as a subject matter expert in charge of making strategic decisions to expand their intellectual property portfolio. He has experience with machine design and building in production environments as well.

Mr. Guilardi has personally managed production staff at TE Connectivity & TerraJoule Corporation as well as interns. Brian has held responsibility for large projects and been responsible for bringing them to fruition in highly competitive emerging markets. Through this experience Mr. Guilardi has had success working with strict medical and automotive standards within their respective industry and successfully conforming to those standards.

Mr. Guilardi has experience in building maintenance and construction as he used to work with his uncle, who was a licensed general contractor in CA, and with his father on maintenance of rental properties for over 20 years. This has given him the well-rounded capability of spotting and fixing issues that arise, whether they are building codes, contractual, structural, mechanical, or electrical.

Mr. Guilardi has demonstrated a strong work ethic, and leadership qualities throughout his career. He is a very good communicator and adapts quickly to new priorities. He is an extremely quick learner who is a natural big-picture “out-of-the-box” thinker. Mr. Guilardi is very familiar with small startup environments where skills like wearing many hats and pinching pennies are critical to survival, such as TerraJoule and Cyanto Corporation, where he started his engineering career. He has experience with educated risk-taking in these small business environments as well.

Mr. Guilardi is looking for a fast-paced environment where he can apply his technical, business and social skills to help build a business that brings value to the industry, to SAEC’s customers, and to the City of Hayward.

For a more detailed breakdown of Mr. Milgram’s, Ms. Flores’ and Mr. Guilardi’s experiences please see their attached resumes.

Scot Candell

Mr. Candell is SAEC’s legal advisor and one of Northern California’s leading attorneys specializing in the medical cannabis industry. The Law Offices of Scot Candell is one of the only law firms in the country devoted almost entirely to medical marijuana law. The scope of their representation includes teaching clients how to operate a medical cannabis dispensary in full compliance with state and local law, assisting cities and counties in the process of drafting regulations for medical cannabis dispensaries, and criminal defense on both the state and federal level for clients that require that service. The firm is committed to providing the best representation available by working closely with clients, understanding their needs and special circumstances, and by applying the most resourceful and aggressive strategies and legal representation available.

As one of the region’s most prominent experts on medical cannabis as it relates to regulations and laws, Scot’s voice will be prominent on SAEC’s advisory committee, providing sound legal advice and counsel, in addition to helping SAEC’s other Board Members, Advisory Committee Members, officers, and staff keep abreast of local, state and federal legislation impacting SAEC’s rapidly evolving industry. SAEC is truly honored to have an individual with Scot’s expertise and integrity guiding SAEC’s team at SAEC.

Scot graduated from the University of California at Berkeley, Boalt Hall School of Law, and received his undergraduate degree at Tufts University in Medford, MA. He is licensed to

practice law in all California courts, the United States District Court for the Northern District of California, United States Court of Appeals for the 9th Circuit, and all New York State Courts.

Resumes

Please see Attachment B

Safety and Security Plan

Security Plan

(Stoned Age Edible Company) SAEC's security plan is designed with the view that facility and product protection begin with the layout of the site and the Manufacturing Facility building's floor plan. SAEC's facility and site are designed to be secure. SAEC will equip the entire facility and site with a modern surveillance system, interior area access control, and seed-to-sale software, a state of the art inventory control system designed for the cannabis industry.

SAEC will also employ layered security to deter diversion and theft during the transport of cannabis products to and from dispensaries. This will include GPS asset-tracking technology, GPS vehicle tracking, CCTV in the vehicle, and secure transport compartments.

SAEC will implement a comprehensive employee-training program, so that each employee understands their role keeping the facility, themselves, and products safe and secure. SAEC will also implement systems that facilitate access by all Cannabis Regulation Agencies, appropriate departments, and local law enforcement to the site and facility. Product location data, surveillance video and inventory reports will also be made available in real time.

Facility Security

SAEC's Manufacturing Facility will be built specifically for the cooking and processing of edible products. The facility is a well-lit, well-ventilated commercial building using light diffusion panels and windows with a single secure main entrance and a secure loading bay. SAEC will search for a location that has a secure facility, ideally with a fence or some kind of provided extra security. To prevent unauthorized access, only authorized persons will have access through the access points with commercial locks. All others will be admitted manually by security personnel at the beginning of their shift.

To prevent access into the Manufacturing Facility, there are limited points of access. The building has one main entrance, a secure loading bay and exits used for emergency exit only. These doors shall remain locked at all times except for authorized access. All doors (whether interior or exterior) shall have electronic surveillance and sounding alarm equipment to deter and detect unauthorized intrusion and emergency exits.

The Manufacturing Facility will have all necessary air-filtering, environmental controls, and circulation systems and will have all requisite fire and safety features in order to protect the edibles being made and processed, employees, appropriate departments, and MCSB employees and properly badged and escorted visitors.

There shall be no signage on the building, except the address, as it will not be used for commercial retail purposes and has no need, and limited expectation, for visitors. Further, the absence of signage is in keeping with the requirements of the statute while at the same time minimizing the presence of an attractive nuisance. Lack of signage will help limit attention and thus the threat of crime.

The Manufacturing Facility's mundane aesthetic is ideal for anonymity and security purposes. In addition, there are no windows to reach the outside.

The main entrance area, with one exception, will be unmarked and a shared lobby with the residents next door so there is no public view of our space. No firearms or dangerous weapons are allowed anywhere in the facility. (This is more fully described in the Employee Handbook.) The main entrance area will be equipped with panic buttons to alert authorities in the event of an emergency. SAEC shall implement strict security measures to ensure that only the main entrance and secure loading bay is used for access to the premises.

The exterior of the building shall be equipped with an automatic electronic alarm, lighting, and video monitoring to detect unwanted and unauthorized intrusion. SAEC, through planned construction improvements and security equipment installation will ensure that the building, people and product inside are safe from unwanted or negligent harm, and products are not observable from outside the facility.

All exterior access doors (main as well as emergency exit) shall be well-lit and equipped with door alarms. Real-time recording video cameras (with remote viewing screens located in the Security Office) shall be situated thereabout to ensure visibility of persons accessing or attempting to access the Manufacturing Facility. Access shall be granted through the call-up monitor operated by security personnel or a RFID fob.

These perimeter and exterior security features, working independently or in concert, shall serve to limit the threat of crime or its success.

Interior Building Security

The interior of the Manufacturing Facility will be lit at all times and shall be divided into the main entrance, break room, bathrooms, general storage areas, and into segregated areas relating to the various stages of edible cooking and processing ("access areas"). All access areas that house any cannabis products for any reason, and in any quantity, will be secured by an automatic locking device and shall have a sign posted at all entryways which shall be a minimum of 12 inches in height and 12 inches in length and shall state: Do Not Enter. Limited Access Area Authorized Personnel Only. Access thereto shall be limited to the following: employees having appropriate authority; MCSB; Local Law enforcement; badged and escorted visitors; emergency personnel performing their duties; and Local/State authorities.

Each access area, and the hallways in between, shall be equipped with real-time electronic video cameras (with remote viewing screens located in the Security Office) situated thereabout to ensure visibility of employees and escorted visitors working in the Manufacturing Facility. Video cameras will also be situated in and about the sensitive areas of the Manufacturing Facility so as to prevent the theft, loss or diversion of cannabis products. The various access areas within the interior of the Manufacturing Facility shall be securely separated from one another and only accessible by those employees whose job necessitates their entry into specific designated areas and who display proper identification. Interior areas

not associated with Kitchen and Packaging practices shall be well lit, clean, free of debris, and properly maintained.

The main entrance will be equipped with a commercial grade lock, and all access areas within the Manufacturing Facility will be equipped with RFID access panels that will allow access to authorized employees. Further, this modern access system will permit only authorized employees, at the time of their shift, into the access area into which they are permitted. All other doors will be, and shall remain, securely locked at all times. Electronic doors will have traditional key lock entrance in the event of a power outage. Keys will be located in a locked cabinet in the Security Office.

Manufacturing Facility Storage

SAEC will not produce or maintain more cannabis concentrate than is required for normal, efficient operation. Beyond the area access controls adopted throughout the facility, SAEC will only store cannabis concentrates in secure rooms equipped with motion and pressure sensor technology in addition to CCTV. Access to storage areas will be limited to SAEC's hours of operation and any breach between 6 pm and 7 am will automatically trigger an alarm. SAEC will limit storage area access to the minimum number of specifically authorized personnel necessary for efficient operations of the Manufacturing Facility.

The building safety and security systems shall be approved by all appropriate public safety departments including, without limitation; fire, building, health and air quality inspections and all local/state authorities, who shall inspect as they deem fit.

Security Manager

SAEC shall select a Security Manager to provide the leadership and training to ensure a secure business environment. The Security Manager shall have excellent written and verbal communication skills, leadership and investigational skill; be able to work with a team, and shall maintain their CA Security Guard Card. The Security Manager shall make himself or herself known to all law enforcement and emergency providers serving the Manufacturing Facility. (S)He shall foster a good relationship with these individuals and work in conjunction with such professionals to ensure that safety and security concerns are constantly addressed and continually monitored. The Security Manager and Agent-in-Charge shall conduct security and emergency preparedness staff training by developing, scheduling and/or facilitating training for employees in order to ensure that all employees meet and exceed all applicable building security requirements. The Security Manager, in conjunction with the Agent-in-Charge, will provide oversight, and continual evaluation of SAEC's Security Plan for the continuous betterment of proactive responsiveness to changing safety conditions.

In addition to information regarding the product that is kept in SAEC's ICS, the Security Manager's office shall house all sensitive information such as keys, codes, records and reports in a safe and locked cabinet. The security office shall also house video monitors for the live and recorded video feed collected from the video cameras located in, about and around the Manufacturing Facility. In addition to the MCSB, the City Council and local police authorities,

video camera monitoring shall also be provided to the Agent-in-Charge, Security Manager, CEO and Compliance Officers by the use of a smart phone application that provides live video monitoring from various video devices throughout the Manufacturing Facility. Footage there shall be recorded and maintained offsite for no less than ninety (90) days on-site and an additional ninety (90) days offsite, or longer if required by designated departments or the MCSB.

Employee Expectations & Security Training

In addition to obtaining the agent card, each successful employee SAEC shall undergo safety, security and kitchen and packaging training before beginning work. As a part of the employee orientation process, and as an ongoing regimen, all employees will be provided with a copy of the Employee Handbook, the Security Plan, as well as security and safety training. Security and safety training shall consist of examination and discussion of the Security Plan, premises orientation, emergency training, and situational training. Situational training consists of instruction related to particular employees' job duties. For instance, the Kitchen Manager will have different day-to-day safety concerns than a Packager within the Manufacturing Facility. Refresher training will be provided to each employee on a consistent basis and intermittently as necessary.

Initial employee safety and security training shall include:

- 1) Building orientation and access authority which shall include: (a) the proper use of employee's access badge for entry into the premises and main building entrance; (b) the proper use of employee's access badge for entry into employee's authorized access areas; (c) the proper use of employee's agent card; (d) employee's authorized entry and exit points; and (f) restroom and sink facilities
- 2) Measures and controls for the prevention of diversion, theft or loss of cannabis products which shall include: (a) Necessity of keeping all facility doors locked and secure at all times; (b) prohibited activities such as entrance into unauthorized access areas (c) awareness of video monitoring; (d) ICS training for the tracking of all product-related activities and information; and; (e) requirement to report any unusual activity, security concern, or loitering.

Kitchen and Packaging Training

- a) Clean up the grease. Be sure to also clean walls and work surfaces; convection ovens; vents and filters.
- b) Store flammable liquids properly. Keep them in their original containers or puncture-resistant, tightly sealed containers. Store containers in well-ventilated areas away from supplies, food, food-preparation areas or any source of flames.
- c) Tidy up to avoid fire hazards. Store paper products, linens, boxes and food away from heat and cooking sources. Properly dispose of soiled rags, trash, cardboard boxes and wooden pallets at least once a day.

- d) Use chemical solutions properly. Use chemicals in well-ventilated areas, and never mix chemicals unless directions call for mixing. Immediately clean up chemical spills.
- e) Be prepared to power down. Train at least one worker per shift how to shut off gas and electrical power in case of emergency.
- f) Have an evacuation plan. Designate one staff member per shift to be evacuation manager. That person should be in charge of calling 911, determining when an evacuation is necessary and ensuring that everyone exits the facility safely. Ensure SAEC's staff know where the closest exits are, depending on their location in the facility. Remember that the front door is an emergency exit.
- g) Offer emergency training. Teach new employees about evacuation procedures and the usage of fire-safety equipment. Give veteran staff members refresher courses at least annually.

To promote professionalism and organization, all employees will be expected to follow the established safety practices set forth in the Security Plan, be in compliance with the approved uniform dress code for their respective position of employment, display proper hygiene, keep a professional physical appearance, and wear their agent card at all times.

Employee Log

For the safety and security of the premises surrounding the building, its occupants, and products, the Security Manager will keep a current and accessible roster of all employees and ensure that both all employees are aware of terminations or duty reassignments as they occur. All terminated employees or those not having valid agent cards shall be prohibited from being in, on or about the Manufacturing Facility.

Employee Termination

Upon termination of any employee, whether it be voluntary or involuntary, SAEC shall ensure that terminated employee's keys, uniform, tools and access codes and cards are returned, and ensure that such codes and access points are altered so as to prevent the terminated employees' access. SAEC shall notify any appropriate departments within ten (10) days after an establishment agent ceases to be employed by at the Manufacturing Facility.

Premises Access

There is limited expectation for visitors at the Manufacturing Facility. Lack of signage and public visitation will prevent unwanted attention and thus, the threat of crime. It is SAEC's intent to pursue anonymity as a security strategy. SAEC's Security Plan details protocols to ensure:

1. Only authorized employees have access to the Manufacturing Facility
2. Only certain authorized employees have access to the locked segregated areas within the Manufacturing Facility that contain cannabis products
3. Unauthorized access into any access area will result in the automatic triggering of audible and visible alarms to prevent unwanted access

4. All employees are properly identified and display their agent card
5. All visitors are properly badged, supervised, and escorted

In the event of an emergency, the security manager will assist all emergency service providers so as to ensure that the emergency situation is remedied, employees and visitors are clear of harm, and that any risk of loss, theft, or diversion is quelled.

Employee and Visitor Badges

The only persons who may be on the premises of SAEC's Manufacturing Facility are an employee, a person with appropriate authority and a visitor identification badge or a person inspecting the SAEC's facility with a property government authority.

Any person other than those authorized to be on the Manufacturing Facility premises must obtain a visitor identification badge from SAEC at the time of entering the main entrance. All persons on or about the premises must visibly display proper identification at all times. Any lost or stolen agent card, or those that may need to be updated, must be immediately reported to the Security Manager and the MCSB.

Only authorized employees may dispense visitor badges, and only upon verification of such person's valid state picture identification card (i.e. driver's license), completion of the visitor information form, and such person's signature thereon and on the visitor log. The visitor log shall indicate the date, time and duration of the visit as well as the escort responsible for the visitor.

A person who obtains a visitor identification badge, including, without limitation, an outside vendor or contractor, if appropriate:

1. Must be escorted and monitored by an agent at all times he or she is on the premises
2. Must visibly display his or her visitor identification badge at all times he or she is on the premises
3. Must return the visitor identification badge to SAEC upon leaving the premises of the establishment and sign out

Visitor Log

SAEC shall maintain a visitor log that includes the name of the visitor and the date, time and purpose of each visit by a person other than those authorized to be on the premises as an Employee. SAEC shall make its visitor log available to the local/state authorities, MCSB and local law enforcement upon request.

Facility Layout and Security Drawings

SAEC will provide current copies of Manufacturing Facility floor plans to MCSB and local law enforcement that have jurisdiction in the area the Manufacturing Facility is located, as well as current contact information for the Agent-in-Charge, Security Manager, and CEO.

Fire Prevention:

Preventative maintenance

SAEC will:

1. Install an automatic fire-suppression system in the oven. This is crucial because 57% of restaurant fires involve cooking equipment. These systems automatically dispense chemicals to suppress the flames and also have a manual switch. Activating the system automatically shuts down the fuel or electric supply to nearby cooking equipment. Have SAEC's fire-suppression system professionally inspected semiannually. The manufacturer can refer you to an authorized distributor for inspection and maintenance.
2. Keep portable fire extinguishers as a backup. Class K extinguishers will be on hand for kitchen fires involving grease, fats and oils that burn at high temperatures. Class ABC extinguishers will be kept elsewhere for all other fires (paper, wood, plastic, electrical, etc.).
3. Schedule regular maintenance on electrical equipment, and watch for hazards like frayed cords or wiring, cracked or broken switch plates and combustible items near power sources.

Security Surveillance System

SAEC's Manufacturing Facility will implement a security surveillance system that will provide for 24-hours, seven days a week closed-circuit television (CCTV) surveillance system that covers the Manufacturing Facility facility. SAEC will also use asset tracking global positioning system (GPS) technology to track individual cannabis product shipments between Manufacturing Facility and the intended dispensary as well as the SAEC's delivery vehicles(s). The State and MCSB will have real-time access to all parts of SAEC's security surveillance system.

- A. Specifically, the electronic surveillance system will comply with the following minimum standards:
 1. SAEC will operate and maintain in good working order a 24-hSAEC's, seven days a week closed circuit television surveillance system. Cameras will be located as follows:
 - a. CCTV surveillance system will visually record:
 - i. All building entrances and exits
 - ii. All parking lot areas if applicable
 - iii. Facility emergency access roads
 - iv. All areas inside the facility including:
 1. All limited access areas
 2. All areas where cannabis products are processed
 3. All areas where cannabis products are stored
 4. All areas where cannabis products are shipped
 5. All areas where cannabis products are destroyed
 - b. Areas excluded from CCTV coverage are the following:
 - i. Restroom Facilities

- c. Fixed cameras will be installed to provide a consistent recorded image that maximizes the quality of facial and body images. Manufacturing Facility cameras will be located to address the following:
 - i. Backlighting and physical obstructions
 - 2. The recording device will meet the following minimum standards:
 - a. Display a date and time stamp on all video
 - b. Produce a digital video disc (CD/DVD) directly from the DVR using an installed media recording drive. The video on the disc will be:
 - i. Viewable on any Windows PC
 - ii. Include and required player software on the disc
 - c. Remain operational during a power outage
 - d. Allow for the exporting of still images industry standard formats including .jpg, .bmp, and .gif
 - e. Exported video will be exported in a proprietary format that ensures authentication of the video and guarantees that no alteration of the recorded image has taken place.
 - f. Exported video will also be exported in an industry standard file format that played on any Windows PC
 - 3. Surveillance system display monitor will have a minimum screen size of 17 inches and will be connected to the electronic recording system at all times.
 - 4. Electronic recording system will be maintained in good working order at all times. Manufacturing Facility's Agent-in-Charge will instruct each manager, employee, or agent overseeing the functioning of the surveillance system to immediately report to the Agent-in-Charge any malfunctioning or technical problems with the system.
 - 5. Security recordings will meet the following minimum requirements:
 - a. Recorded image will be at least D1
 - b. Recorded image frame rate will be at three frames per at all times
 - 6. Security recordings will be retained for at least 90 days at the Manufacturing Facility using a recording system located in a locked tamper-proof compartment. Taping over existing recordings will be prohibited for last 90 days of recordings.
 - 7. A video printer capable of producing a clear still photo from any camera image will be attached to the system.
 - 8. All recordings and videos and photos be turned over to the City and MCSB upon request.
- B. Access to the electronic surveillance recording and control areas to the following:
 - 1. Employees essential to Manufacturing Facility surveillance operations
 - 2. Law enforcement agencies
 - 3. Security system service personnel
 - 4. Others when approved by the State.
- C. Access to the electronic security system will be available 24 hours per day, 7 days per week to the appropriate departments and law enforcement agencies via a secure web-based portal and mobile device compatible applications.
- D. SAEC will also use a GPS asset tracker to geo-locate all individual packaged cannabis product shipments destined for a dispensary as well as the delivery vehicle at all times. Appropriate departments and MCSB will be given access to this data via IP or an iOS or

Android application.

Shipping and Transportation Security Measures

SAEC will use seed-to-sale software inventory control systems (ICS) to create transport manifests and store transferee information internally. Manifests will be archived by the ICS and quickly available upon Local and MCSB request for a period of five (5) years. SAEC will also complete shipping manifests prescribed by local and state authorities and maintain manifests for five years. Prior to shipping any cannabis-infused product, SAEC will:

1. Complete a shipping manifest prescribed by the State
2. Securely transmit a copy of the manifest to the dispensary facility that will receive the products and to the State before the close of business the day before transport.
3. Shipping Manager will follow the same procedure with every shipment:
 - a. Assemble the order
 - b. Box the order
 - c. Assign asset tracking GPS to shipment
 - d. Place a copy of the manifest and the asset tracking GPS unit in the box
 - e. Attach two copies of the manifest to the box

Information collected and tracked by the ICS manifest will include:

- | | |
|--|--|
| 1. Driver's license numbers and State Identification Numbers | 6. Origin Manufacturing Facility registration number |
| 2. Transport vehicle VIN# | 7. Destination Dispensary registration number |
| 3. Transport vehicle license number | 8. Product quantity, names, and serial numbers |
| 4. Transport vehicle description | |
| 5. Transport Vehicle Asset Tracking GPS ID# | |

SAEC will use a non-descript delivery van with a locked cargo container. The cargo container will not be visible from outside the motor vehicle. All delivery times and routes will be randomized. Shipping procedures will include the following:

1. A minimum of one transport agents will transport cannabis products to and from dispensaries and laboratories.
2. All individual orders will be assigned a unique asset tracking GPS unit.
3. The delivery vehicle will have a fleet tracking GPS unit attached to the vehicle.
4. The delivery vehicle will have a CCTV system that will record at all times the vehicle is outside the Manufacturing Facility Secure Loading Bay.
5. The Manufacturing Facility's AIC or his/her designee and at least one of the employees that will be transporting the cannabis products or samples will check all shipments and manifests for accuracy and seal the shipments in the Secure Product and Shipping Area (SPSSA).

6. Boxed and sealed orders will be moved from the SPSSA to the Secure Loading Bay (SLB) through secure corridor.
7. Transport will travel directly from the Manufacturing Facility Secure Loading Bay to the dispensary facility or testing facility and then back to the Secure Loading Bay.
8. Transport agent will collect a signed manifest for all deliveries. Dispensary or laboratory agent will confirm that all cannabis products or cannabis samples were delivered and the seal was unbroken at the time of delivery.
9. Transport may stop at other dispensary facilities, laboratories, gas stations for refueling, and in the case of emergency. In the case of emergency transport agents will report the emergency immediately to law enforcement through the 911 emergency systems and to the Manufacturing Facility.
10. All delivery times and routes will be randomized.
11. One delivery transport agent will remain with the vehicle at all times the vehicle contains cannabis products with the engine running.
12. Each transport agent will have access to a secure form of communication with personnel at the Manufacturing Facility and the ability to contact law enforcement through the 911 emergency system at all times the motor vehicle contains cannabis products. These phones will be company issued and dedicated to the transport team.
13. Each transport agent will keep in their department issued identification card in their possession at all times when transporting or delivering cannabis and will produce department issued identification upon request by an authorized official.

Payment Handling Procedures

SAEC will accept payments from dispensaries in the form of business check, cashier check, wire transfer, and cash. A minimum amount of cash shall be kept on site and there shall be a combination of armored cash pickup as well as daily deposits to a local banking security deposit box.

1. Transport agents are prohibited from handling payments and cannabis products simultaneously.
 - a. All transport of cannabis products will be cannabis products only
 - b. All transport of payments will be comprised of payments only
2. All cash payments will be reconciled digitally with the comptroller and immediately deposited.
 - a. Transport agent will have deposit slips when they leave the facility
 - b. Transport agent will only accept payments for the exact amount due.

Community Benefits Proposal

Community Relations

Stoned Age Edible Company (SAEC) plans to implement a community relations program, with a designated staff member assigned as a point of contact to address neighborhood concerns. A Community Liaison will be made available to all the appropriate City Departments, including the Neighborhood Services Division in order to remain transparent to the public, as well as the Alameda County Sheriff's Department and Hayward Police Department at all times in order to address any needs or issues that may arise. SAEC will provide the name, cell phone number, email address, and fax number (once available) of the Community Liaison to all interested City Departments, Law Enforcement Officials, neighbors within 1000 feet of the facility, distributors and vendors with whom SAEC conduct business, and the public (available through the Neighborhood Services Division) in order to ensure all issues are dealt with promptly and professionally. Should you care to speak with SAEC's Community Liaison, please contact Igor Milgram by telephone call or text at (925)285-8781, or by email at igormilgram@gmail.com. All phone messages will be returned within the day, and emails will be responded to within two business days. A fax number will be provided upon securing a manufacturing location. If you would like to reach us by mail, please address as follows:

SAEC
Attn: Community Liaison
4739 Snead Dr
Santa Clara, CA 95054

SAEC will follow up on any postal mail inquiries in a timely manner, but please be conscious of local postal delivery times. Once a manufacturing location is secured, SAEC will also provide the contact information for designated security services to Alameda Sheriff's Department and the Hayward Police Department.

To further cement SAEC commitment to Hayward SAEC has become members of the Hayward Chamber of Commerce and plan to take an active role in its future operations. After meeting with Kim Hugget, the President of the Hayward Chamber of Commerce, and telling him about SAEC and SAEC's aspirations for future involvement in the Hayward Community he gave SAEC his full support. He appreciated SAEC's products uniqueness, SAEC's community benefits plan as well as SAEC's security plan for. If needed for reference, he is reachable at (510) 537-2424.

Educational Awareness, Health, and Prevention

SAEC will develop a multi-page educational awareness pamphlet that explains the benefits and potential abuses of cannabis, as well as addiction resources for users and family. At the request of any distributor and/or dispensary, SAEC will provide information and/or referrals to substance abuse disorder education, prevention, and treatment programs. This can be provided in electronic and physical form for dissemination to distributor and/or dispensary customers. The topics covered in these documents are as follows:

- What is Marijuana?- An overview of cannabis, including THC and CBD, and its' various forms of consumption.
- Medical vs. Recreational- Discussing the benefits of cannabis medication, potential uses, and recreational risks.
- Marijuana and Teens- Risks, being proactive, and prevention. This will also include tips on how to explain medicinal use vs. recreational to your children.
- Signs of Cannabis Use in Adults and Teens- Discussing physical and behavioral changes that may accompany unhealthy use.
- Treating Addiction- Strategies and local resources to help addicts and their families.

As SAEC's product is beef jerky, SAEC is also engaged participants and promoters of a nutritious lifestyle. Beef jerky is high in protein and does not raise levels of insulin. Health and fitness, while always important, is currently having a popularity surge due innovative, unobtrusive ways to be added to daily life. SAEC's jerky is of great benefit for those seeking to medicate through edibles while avoiding high sugar content, overeating, and empty calories. This means SAEC's product also carries benefits for a recreational user in regards to dietary choices. Because the health aspect of SAEC's product is of great importance to us, SAEC will also develop tips and guidelines for healthy nutrition on SAEC's website. These nutrition guidelines will be pulled from the following sources, among others, and will be referenced clearly:

- www.choosemyplate.gov/dietary-guidelines
- <https://health.gov/dietaryguidelines>
- www.eatthis.com

Bay Area Green Business

SAEC intends to seek and maintain certification as a Bay Area Green Business. SAEC's organizational best practices reflect the requirements of Bay Area Green Business Program membership, including continuous compliance with applicable environmental regulations; conservation of energy, water, and other materials; implementation of sound environmental practices that prevent pollution and waste generation; and sharing environmentally responsible practices with other community businesses.

As an organization, SAEC strongly believes that adhering to Green Business standards is an important part of benefiting the Hayward community and California. Additional information on SAEC's Green Business practices can be found in the Environmental Plan section of the application.

Reduced Pricing Plan

SAEC will work with local medical dispensaries in order to supplement and support those with programs providing lower-priced or free medications, most generally known as Compassion Services, to low-income and veteran Hayward patients. This reduced pricing program will not be made available to recreational purchasers.

Community Contributions

In addition to providing 5 jobs over the next 3 years to Hayward residents and contributing revenues through taxes, SAEC is working to develop projects and ongoing programs to improve the County of Hayward that address the common needs of the local community. SAEC will work with the residents and community leaders to make Hayward a better place. SAEC will use its resources to support and promote community events and the residents of Hayward. The following are some projects SAEC is currently developing to make this a reality:

Ongoing Neighborhood Graffiti Removal: With the support of local community volunteers, organizations with similar goals, and with SAEC providing resources for cleaning supplies, SAEC will be organizing community graffiti removal projects aimed at removing blight and fostering a sense of neighborhood pride. SAEC understand the ongoing struggle and burden of cleaning up areas where dumping, graffiti, and neglect have created undesirable and unattractive situations, and SAEC also understand that areas like this do not create a safe sense of community. SAEC's graffiti clean-up days will help to create a sense of pride for the area in which SAEC operates, in line with Hayward's Complete Communities Strategic Initiative. SAEC seeks to create streets where both adults and children feel safe to work and play. SAEC is also actively looking to promote Hayward's thriving art community, and as SAEC becomes more familiar with SAEC's neighbors, SAEC will be seeking to participate in Hayward's Mural Program. SAEC's Samantha Flores will work with the Mural Program to help fund and organize a mural dedicated to the City of Hayward by using her current role as Manager of First Amendment Gallery and Murals. SAEC will also actively promote it as SAEC fosters business relationships and grow to know local community members who may benefit from the program, but are unaware of it.

Clothing and Canned Food Drive Network: Working closely with Hayward and Alameda County Recreational and Medical dispensaries/distributors as well as other local businesses, SAEC plans to develop and organize a network that will collect and donate either canned food, hygiene essentials, or blankets and coats to local shelters and community service organizations. SAEC plans to have ongoing food drives, a hygiene/essentials drive for the homeless, and a blanket and warm clothing (distributed during winter months) drive with partner distributors and/or dispensaries. Food drives will be organized through the South Hayward Parish. While SAEC's location would not be suitable for such events or donations, SAEC will use SAEC's partners locations as collection points and will be responsible with organization as well as pickup/drop off of donations.

Community Events: SAEC looks to partner with and support local events, both large and small, to increase community awareness and outreach. Hayward has a diverse array of local events that bring resources, education, and local business to the vibrant community. By working with and supporting organizations that host community events, SAEC hopes to help make the Hayward community a more engaged and beautiful place. SAEC will focus on local arts, animal rescue, and community pride events. This support will come in the form of financial donations, volunteerism, and any other means available for us to participate.

As a member of the Hayward Chamber of Commerce SAEC will attend and participate in their ongoing community event calendar.

Alignment with Hayward's Strategic Initiatives

In addition to SAEC's own community benefits plans and strategies, SAEC also want to align with Hayward's strategic initiatives.

For Hayward's Complete Streets initiative, all SAEC employees who will transport product on behalf of SAEC's distribution operation will receive proper training on safe driving. SAEC will also conduct proper DMV background checks on all employees to ensure all drivers do not have a record of unsafe driving. Management will maintain logs of any employee infractions and complaints and any employee who receives a negative mark will undergo further training. In addition to training all drivers, SAEC will also allocate a percent of SAEC's netprofit, as set by Hayward City Council at an upcoming time, to donate to Hayward to build a complete streets network or whoever as set by the Hayward City Council.

SAEC also wants to become a part of Hayward's Complete Communities initiative. As indicated in SAEC's Community Outreach and SAEC's core value, it is imperative that SAEC becomes an active part of the community. SAEC believes that becoming an active community member SAEC can work to improve the quality of life for residents, business owners, and community members. In becoming active in the community will work closely with non-profits and neighborhood groups in creating projects throughout the community that will foster a sense of place and support neighborhood pride. If issued a permit, SAEC will invite leaders of non-profits and neighborhood groups to meet so SAEC can discuss how SAEC can best improve the quality of life for Hayward's residents. SAEC has already begun this process by applying for membership with Hayward chamber of commerce.

Economic Benefit

Based off SAEC's projections found in SAEC's Business and Operations Plan, the City of Hayward would see a substantial increase in tax revenue if SAEC is issued a permit. Hayward has not passed an ordinance to establish the applicable tax rate; however, based on SAEC's estimates Hayward will receive a substantial benefit. In addition to the tax revenue, Hayward residents would also see an economic benefit from SAEC's operations. As mentioned in SAEC's Hiring Plan, SAEC would give preferential status when hiring local residents to work in SAEC's manufacturing site. Those local employees would receive training in a new industry which will provide them with long-term growth, in addition to the instant economic benefit offered for their employment.

Product Testing and Safety

Product Quality

To gain reputation and market share, Stoned Age Edible Company (SAEC) is aware that product quality and consistency is key in retaining customers and acquiring new ones. Therefore, SAEC has implemented the following procedures and policies:

- (a) Appropriate quality control operations shall be employed to ensure that cannabis products are suitable for human consumption or use, and that cannabis product packaging materials are safe and suitable.
- (b) Overall sanitation of the premises shall be under the supervision of one or more qualified individuals assigned responsibility for this function.
- (c) Adequate precautions shall be taken to ensure that production procedures do not contribute to allergen cross-contact and to contamination from any source.
- (d) Chemical, microbial, or extraneous-material testing procedures shall be used where necessary to identify sanitation failures or possible allergen cross-contact and cannabis product contamination.
- (e) Any cannabis product that has become contaminated to the extent that it is adulterated shall be rejected, or if appropriate, treated or processed to eliminate the contamination, as determined by a qualified individual.

Research and Development Testing

In order to facilitate SAEC's own standards and to assuage any worries by SAEC's customer base, SAEC will conduct random batch testing to ensure that SAEC's product meets all state, local, and industry standards. These test results shall be kept for a period of 5 years and shall be accessible by all distributors, retailers, local and state authorities, as well as SAEC's customers. SAEC believes maintaining stringent control of testing standards will facilitate market growth and confidence in SAEC's product as well as SAEC's company.

Quality of Raw Materials and Ingredients

SAEC shall establish and implement written policies and procedures to ensure the quality of raw materials and ingredients as follows:

- (a) Raw materials and other ingredients shall be inspected, segregated, or otherwise handled as necessary to ensure that they are clean and suitable for processing into cannabis products, and shall be stored under conditions that protect against allergen cross-contact and contamination, and in such a way as to minimize deterioration.
- (b) Raw materials must be washed or cleaned as necessary to remove soils and other contaminants. Water used for washing, rinsing, or conveying cannabis product ingredients must be safe and of adequate sanitary quality.
- (c) Raw materials and other ingredients shall not contain levels of microorganisms that render the cannabis product injurious to human health, or shall be pasteurized or otherwise treated during manufacturing so that they no longer contain levels of microorganisms that would

cause the cannabis product to be adulterated.

- (d) Raw materials and other ingredients susceptible to contamination with aflatoxin or other natural toxins, pests, or extraneous material shall not exceed generally acceptable limits set by the U.S. Food and Drug Administration in the Defect Levels Handbook (Rev. February 2005), which is hereby incorporated by reference, before these raw materials or other ingredients are incorporated into finished cannabis products.
- (e) Raw materials and other ingredients shall be held in bulk, or in containers designed and constructed so as to protect against allergen cross-contact or contamination, and shall be held at such temperature and relative humidity and in such a manner as to prevent the cannabis products from becoming adulterated.
- (f) Frozen raw materials and other ingredients shall be kept frozen. If thawing is required prior to use, it shall be done in a manner that prevents the raw materials and other ingredients from becoming adulterated.
- (g) Raw materials and other ingredients that are food allergens shall be identified and held in a manner that prevents cross-contact with other raw materials or ingredients.

Inventory Control System

SAEC will implement an inventory control system to monitor the chain of custody of cannabis from the point of Kitchen and Packaging to the delivery to a licensed Distributor. SAEC's to-be purchased seed-to-sale software inventory control system (ICS) will include cannabis concentrate, all cannabis product waste and all products in various stages of processing and packaging. SAEC intends to purchase and implement the sophisticated seed-to-sale software system developed by one of the several nationally recognized brands of seed-to-sale software. Seed-to-sale software's ICS software and services are operational in jurisdictions that already participate in the cannabis industry and, as such, SAEC believes the seed-to-sale software's products and services, including a fully-integrated ICS, will allow SAEC to successfully manage inventory and report to the appropriate authorities as required.

Responsible Employee

SAEC's Agent-in-Charge is the designated employee with oversight of ICS and overall inventory management within SAEC facility. The ICS will manage and track cannabis products, including concentrates, at every stage into, through and out of the facility.

Initial Inventory

Prior to commencing business, SAEC will conduct an initial comprehensive inventory of all cannabis concentrates at the facility. If SAEC commences business with no cannabis concentrates on hand, SAEC will record this fact as the initial inventory.

Perpetual Inventory Protocol

At regular, required and/or necessary intervals, SAEC will manage, check and monitor inventory, such that SAEC can accurately and consistently document the status of all products in the manufacturing process. SAEC will use its ICS to document: 1) Each day's beginning

inventory, acquisitions, sales, disbursements, designation and disposal of unusable cannabis product, and ending inventory; and 2) any samples provided, including the provision, return and/or destruction of the same, as set forth by law and regulation.

A complete physical inventory of both usable and unusable cannabis concentrates will be performed on a weekly basis and logged in to ICS. SAEC staff will document the date of inventory. Records of all cannabis products sold will show: 1) the date of sale; 2) the name of Dispensary facility to which cannabis product was sold; and 3) batch number, product name(s) and quantity of cannabis products sold.

Records of all cannabis products destroyed will show: 1) the date and type of cannabis was destroyed, i.e. concentrates or infused products; 2) manner in which it was destroyed; 3) reason it was destroyed; and 4) employee responsible for the destruction of the cannabis product.

Random Physical Inventory Checks

Random physical inventory checks will be conducted throughout the facility, throughout the year. Agent-in-Charge will monitor all random physical inventory checks. SAEC staff will document one or more of the following:

- | | |
|--------------------------------------|-------------------------------------|
| a. Packaged cannabis products | c. Cannabis products that are |
| b. Waste cannabis awaiting disposal. | reserved for a licensed distributor |

Annual Inventory

A complete and accurate recording of all cannabis products on hand will be prepared annually on or before the anniversary of the initial inventory under the direct supervision of the Agent-in-Charge.

Inventory Audit

The Agent-in-Charge shall conduct and document a system-wide audit of the inventory of the establishment that is accounted for according to generally accepted accounting principles at least once every year.

Inventory Discrepancy Procedures

If an audit or random inventory check identifies a reduction in the amount of cannabis in the inventory of the establishment not due to documented causes, or in the event actual inventory counts do not match the recorded or expected counts, SAEC shall determine where the loss has occurred and take and document corrective action. If the reduction in the amount of cannabis in the inventory of the establishment is due to suspected criminal activity by an employee, SAEC shall report the employee to all appropriate state and local law enforcement authorities.

Cannabis Waste Tracking and Notification

All waste will be secured, locked and tracked in accordance with State regulations and the

Manufacturing Facility's Operations and Management Practices Plan.

Packaging and Safety Requirements

Labeling General Requirements

- (a) Any information required to be listed on a label shall be written in English.
- (b) A label shall be unobstructed and conspicuous so that it can be read by the consumer.
- (c) All required label information shall be located on the outside container or wrapper of the finished product to be sold at a retailer.

Primary Panel Labeling Requirements: All Products

The label for a cannabis product shall include a primary panel that includes the following information in a type size no less than 6-point font and in relation to the size of the primary panel and container: (1) The identity of the product in a text size reasonably related to the most prominent printed matter on the panel; (2) the universal symbol as prescribed in Section 40412; (3) The net weight or volume of the contents of the package; and (4) the THC content and CBD content for the package in its entirety, expressed in milligrams per package.

Additional Primary Panel Labeling Requirements: Edible Products

In addition to the requirements of Section 40405, the primary panel of an edible cannabis product shall include the following information:

- (a) The words "cannabis-infused" immediately above the identity of the product in bold type and a text size larger than the text size used for the identity of the product.
- (b) The THC content and CBD content per serving, expressed in milligrams per serving.

Informational Panel Labeling Requirements

The label for a cannabis product shall include an informational panel that includes the following: (1) The licensed manufacturer and its contact number or website address; (2) The date of the cannabis product's manufacture and packaging; (3) The following statement in bold print: "GOVERNMENT WARNING: THIS PRODUCT CONTAINS CANNABIS, A SCHEDULE I CONTROLLED SUBSTANCE. KEEP OUT OF REACH OF CHILDREN AND ANIMALS. CANNABIS PRODUCTS MAY ONLY BE POSSESSED OR CONSUMED BY PERSONS 21 YEARS OF AGE OR OLDER UNLESS THE PERSON IS A QUALIFIED PATIENT. THE INTOXICATING EFFECTS OF CANNABIS PRODUCTS MAY BE DELAYED UP TO TWO HOURS. CANNABIS USE WHILE PREGNANT OR BREASTFEEDING MAY BE HARMFUL. CONSUMPTION OF CANNABIS PRODUCTS IMPAIRS YOUR ABILITY TO DRIVE AND OPERATE MACHINERY. PLEASE USE EXTREME CAUTION." (4) If the cannabis product is intended for sale in the medicinal-use market, the statement "FOR MEDICAL USE ONLY;" (5) A list of all product ingredients in descending order of predominance by weight or volume; (6) If the edible cannabis product contains an ingredient, flavoring, coloring, or an incidental additive that bears or contains a major food allergen, the word "contains," followed by a list of the applicable major food allergens; (7) If an edible

cannabis product, the names of any artificial food colorings contained in the product; (8) If an edible cannabis product, the amount, in grams, of sodium, sugar, carbohydrates, and total fat per serving; (9) Instructions for use, such as the method of consumption or application, and any preparation necessary prior to use; (10) The product expiration date, “use by” date, or “best by” date, if any; and (11) The UID and, if used, the batch number.

(b) The informational panel text shall be in a text size of no less than 6 point font and in relation to the size of the primary panel and container, unless there is insufficient area on the container available to print all the required information in a text size of no less than 6 point font. In such a case, the label shall include the warning statements required by paragraph (3) in a text size of no less than 6 point font, and the product shall be accompanied by a supplemental labeling that includes all of the information required by this section. The text of the supplemental labeling shall be no less than 8 point font.

Labeling Restrictions

The label shall not contain any of the following:

- (a) Claims that the cannabis product was produced from cannabis grown in a California county when the cannabis was not grown there.
- (b) The name of a California county unless the cannabis used in the product was grown there.
- (c) Content that is or designed to be attractive to individuals under the age of 21, including but not limited to: (1) Cartoons; (2) Any likeness to images, characters, or phrases that are popularly used to advertise to children; (3) Any imitation of candy packaging or labeling; or (4) The terms “candy” or “candies.”
- (d) Any information that is false or misleading.
- (e) Any health-related statement that is untrue or misleading. Any health-related statement must be supported by the totality of publicly available scientific evidence (including evidence from well-designed studies conducted in a manner which is consistent with generally recognized scientific procedures and principles), and for which there is significant scientific agreement, among experts qualified by scientific training and experience to evaluate such claims.

Packaging

A package used to contain a cannabis product shall adhere to the following requirements:

- (a) The package shall protect the product from contamination and shall not expose the product to any toxic or harmful substance.
- (b) The package shall be tamper-evident, which means that the product shall be packaged in packaging that is sealed so that the contents cannot be opened without obvious destruction of the seal.
- (c) The package shall be child-resistant. A package shall be deemed child-resistant if it satisfies the standard for “special packaging” as set forth in the Poison Prevention Packaging Act of 1970 Regulations (16 C.F.R. §1700.1(b)(4)) (Rev. December 1983), which is hereby incorporated by reference.
- (d) The package shall not imitate any package used for products typically marketed to children.
- (e) If the product is an edible product, the package shall be opaque.
- (f) If the package contains more than one serving of cannabis product, the package shall be re-sealable so that child-resistance is maintained throughout the life of the package.

Environmental Plan

Neighborhood Impact Mitigation

There shall be no signage on the building, except the address, as it will not be used for commercial retail purposes and has no need and limited expectation for visitors. Further, the absence of signage is in keeping with the requirements of all state and local laws, while at the same time minimizing the presence of an attractive nuisance. Lack of signage will help limit attention and thus, the threat of crime.

The Manufacturing Facility's mundane aesthetic is ideal for anonymity and security purposes. In addition, Applicant has acquired a building that has no views into the kitchen and production areas of the building, as the front entrance goes to a lobby. There production and kitchen areas will be behind a secondary wall to block any views when the Rollup Door is opened.

Increased Safety Concerns

The building entrance area will lead to a lobby where our main entrance will be, which will be unmarked and contain no windows so as to promote anonymity. The exception is that warning signs on the main entrance door will advise all entrants that no firearms or dangerous weapons are allowed anywhere in the facility. (This will be more fully described in the employee handbook.) The main entrance area will be equipped with panic buttons to alert authorities in the event of an emergency. Applicant shall implement strict security measures to ensure that only the main entrance and secure loading bay is used for access to the premises.

The exterior of the building shall be equipped with an automatic electronic alarm, lighting, and video monitoring to detect unwanted and unauthorized intrusion. Applicant, through planned construction improvements and security equipment installation will ensure that the building, people and product inside are safe from unwanted or negligent harm, and that products are not observable from outside the facility.

All exterior access doors (main as well as emergency exit) shall be well lit and equipped with door alarms. Real time recording video cameras (with remote viewing screens located in the Security office) shall be situated thereabout to ensure visibility of persons accessing or attempting to access the Manufacturing Facility. Access shall be granted through the call-up monitor operated by security personnel or RFID tag.

These perimeter and exterior security features, working independently or in concert, shall serve to limit the threat of crime to the premises.

Increased Foot and Vehicle Traffic

All Non-Cannabis and Non-Perishable Inventory shall be purchased in bulk, thus reducing needs for future deliveries. Meat shall be delivered once a week, at the beginning of each week and during business hours only. Cannabis concentrates shall be delivered on an as needed basis with future needs in mind to ensure that foot and vehicle traffic is minimized. Outgoing Deliveries

shall be conducted with a nondescript vehicle, and shall be done at a time when it will have the least impact on the surrounding neighborhood.

Noise

Noise will be minimized at all times as there will be no noisy equipment, generators, or anything else located at the facility. Music for employee enjoyment will be minimized to the point it is completely contained within the building. There will be very few visitors, and no public events to create any noise disturbances. All cameras will be equipped with noise-monitoring technology to ensure that noise levels are not disruptive to the local community. As the facility is currently a commercial kitchen.

Waste: Disposal of Waste Materials

SAEC will generate normal office waste as well as waste from printing and packaging. There will also be waste from the kitchen, but it will be minimalized since no oil, grease, or open flames will be present. The largest amount of waste will be meat, paper towels, and plastic bags.

Cannabis waste will be minimized, as no cultivation will happen on site. The vast majority of cannabis concentrates will be completely consumed, with only minute amounts being wasted. After products are manufactured, they will be tested for all required guidelines and if they do not pass, they will be destroyed or reworked until proper amount has been established.

Solid Waste Sources and Amounts

Sources:

1. Processing
2. Packaging

Waste Amounts:

Processed/Infused Area will generate 576 pounds of wasted meat products each year, and these meat products will be turned into dog food, thus reducing this waste to zero. This dog food shall then go to local animal rescues and shelters. The edible processing area will have less than 1 pound of dry cannabis waste per year. Processing will create roughly 1000 pounds of cooking waste per year, mostly composing of recycled paper towels and plastic bags. Packaging will generate no cannabis waste per year. Packaging and office waste shall create less than .100 pounds of wasted packaging per year.

Cannabis Waste Handling Procedures

All waste will be secured, locked and managed in accordance with State of California regulations and the Manufacturing Facility's Operations and Management Practices Plan.

Solid Cannabis Waste Handling Procedure

1. The cannabis product waste will be weighed

2. Data will be recorded in Applicant's ICS noting date, weight, batch number, and section of the facility generating the waste.
3. The waste will be bagged, tagged and moved in the ICS, as well as physically to the Secure Waste Disposal Area

All aspects of the byproduct wastes, weights, ID numbers and associated data is stored in the system indefinitely. Destruction event information and explanations are also documented and stored within the seed-to-sale software system. This data cannot be modified or deleted by the manufacturing facility employees or even by seed-to-sale software.

Seed-to-sale software records manual inventory adjustments through a detailed notes section. The reason for disposal and, if applicable, disposal company are recorded and archived to the batch number associated with the disposed cannabis. As with all transactions in the seed-to-sale software system, the employee responsible for the transaction is required to enter a PIN number or recording the date, time, and reason for the transaction.

Solid Cannabis Waste Rendering and Disposal Procedure

1. Paper waste
2. Cardboard waste
3. Other wastes approved by the MCSB, e.g. non-recyclable plastic, broken glass, leather
4. Cannabis waste rendered unusable and rendered into non-compostable mixed waste will be disposed of one of the following manners:
 - a. Incinerated
 - b. Shipped to a facility approved by the local health department

Liquid Waste – Sources and Amounts

As there is no cultivation, wastewater will be limited to that which is used in the cooking process as well as cleaning. Less than 1000 gallons of water shall be used annually.

Dishwashing equipment will be limited to those models which conserve water at the highest standard, as that will be SAEC's largest use of water.

Odor Control

ODOR CONTROL PLAN

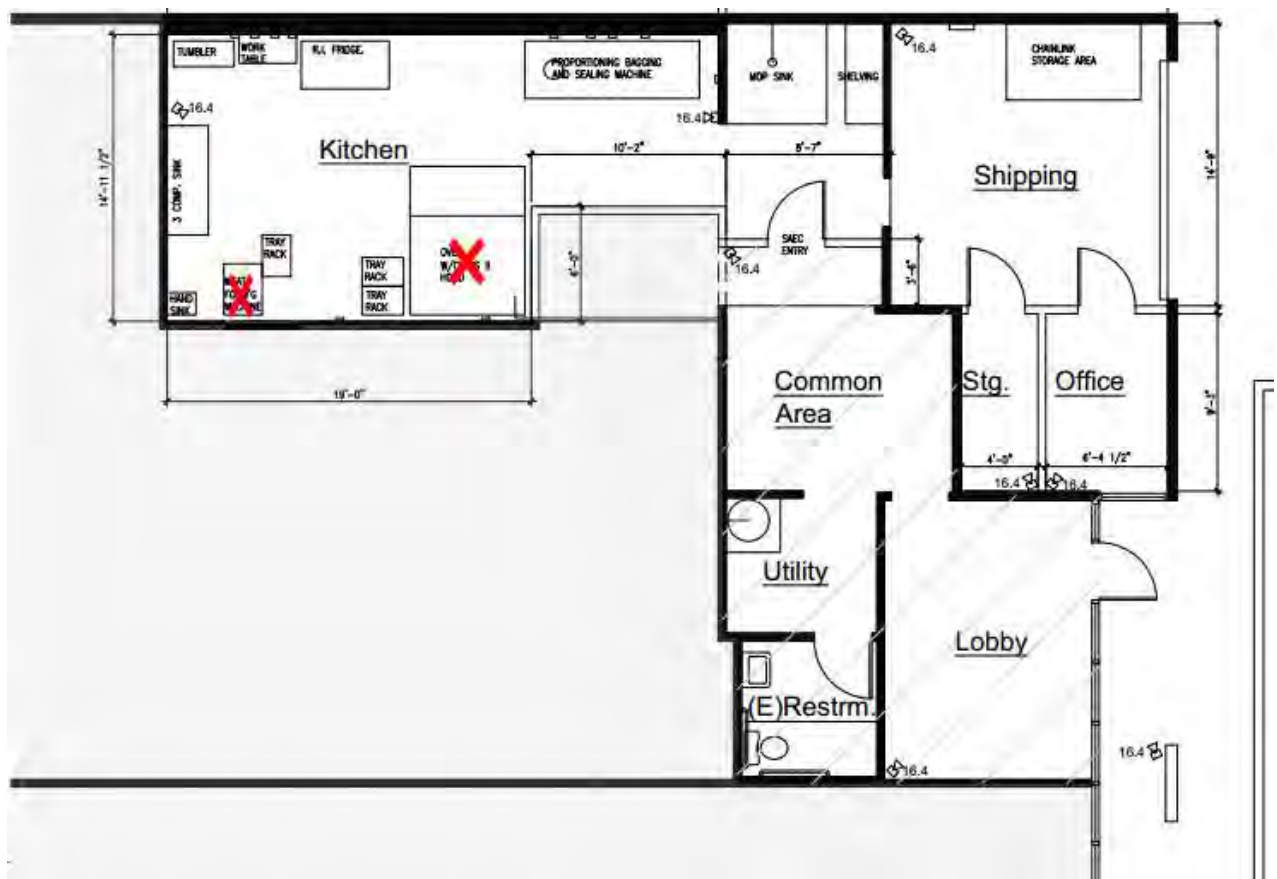
- a. Specific odor-emitting activity(ies)
- b. Odor Emitting Activities are kept to a minimum. There are only two times when any cannabis odor will be present. When meat is mixed with Cannabis Extract, as WELL as when an edible is being cooked. SAEC will be using an odorless form of Cannabis called Distillate or Isolate. This substance has had all the odor creating molecules, and impurities removed, and has virtually no fragrance. These substance shall be kept in the

kitchen area during daily processing, than locked away at the end of each day in a secure storage area.

c. Phases (timing, length, etc.) of odor-emitting activities

The odor emitting activities will occur daily. They will last roughly one hour for preparation of meat, and 4 hours for cooking of meat. As SAEC will be using odorless cannabis concentrate, the majority of smell that will be created, shall be that of meat cooking. As there is currently a significantly large jerky operation next door, there will not be a noticable change in the odor being created in the area. While the jerky is cooking all meat odor will be released through a relief valve in the ceiling, towards the center of the building.

d. Facility floor plan



e.

2) ODOR MITIGATION PRACTICES

a. Administrative Controls

i. Procedural activities

No Flower or Odor Causing Concentrate shall be kept on site. The only cannabis extract that shall be used will be odorless concentrates that have odor causing

substances stripped from them. While cannabis is being infused or while edible is the doors to the kitchen shall be left closed. There are no windows for smell to reach the outside. While it is not being infused it shall be in sealed and odorproof containers. SAEC have completed research and development on using these odorless concentrates, and have found that no cannabis smell is detectable while cooking or processing. SAEC will conduct initial testing at SAEC facility to test about odor produced by SAEC process, if anything is even remotely detectable carbon filtration shall be added. The ability to add carbon filtration shall be added to the Oven Hood exhaust system, to ensure. If smell is detectable, additional steps shall be taken. Cleaning will occur daily by employees, a service shall be called at the end of each week and a monthly deep clean shall be conducted to ensure that no cannabis residue is left to create any smell.

ii. Staff training procedures

All staff members shall be trained in odor avoidance practices for about 50 minutes upon date of hire. All cannabis concentrate shall be sealed in odorproof containers when not in use. Seals shall be initialed and a date shall be listed at time of sealing. Staff shall be trained to close all doors into the kitchen while Cannabis Concentrate will be present. Staff will be trained to operate and ensure that oven exhaust hood system is operating prior to each use.

iii. Recordkeeping systems and forms

SAEC shall keep records of the following; purchases of replacement carbon, performed maintenance tracking, documentation and notification of malfunctions, scheduled and performed training sessions, and monitoring of administrative and engineering controls.

Engineering Controls

The best control technology for MIPs facilities is carbon filtration. Carbon Filtration shall be added to oven output valve in case any cannabis smell is present. SAEC will begin by only using cannabis concentrates that have been extracted into forms where all odor causing molecules are removed. Carbon Filtration shall be added upon request by Hayward since SAEC meet industry standards for not needing said controls. The following are the standards that should exempt us from engineering controls.

- 1) The facility does not use oil activation processes on-site, and products are made with pre activated cannabis extracts.
- 2) The facility does not use distillation or extraction processes on-site.
- 3) The facility does not have cultivation processes co-located on-site
- 4) The cannabis operation is designed to be safe, secure and aesthetically compatible with the surrounding area; and
- 5) The cannabis operation will not place a burden on the provision of public services disproportionate to other industrial or commercial uses.

Energy Efficiency and Sustainability

All commercial equipment, including Refrigerators, Freezers, Ovens, and Dehydrators will be chosen with energy efficiency in mind, and Green Business standards will be important criteria prior to purchase. All equipment will have electrical use monitoring implemented to ensure that energy consumption is properly monitored. All lighting will use energy-efficient bulbs, and the HVAC system will only be used during necessary times and locations. Any and all materials to be used during processing shall be from partially recycled materials, such as paper towels, and all wasted materials will either be recycled or composted off site. All materials that cannot be recycled shall be sent to a proper dumping facility or incinerated.

Labor and Employment Practices

Hiring Plan

SAEC's (Stoned Age Edible Company, Inc.) manufacturing facility will operate with all work to be done by the aforementioned Applicant and Owners. After an initial period of six months, beginning in July, SAEC will begin to screen and hire for the three following positions: Kitchen Worker, Packaging Specialist, and Transport Driver. The number of employees may vary but will not exceed (5) five hourly employees. These employees will have minimal to moderate interaction, and all will report directly to Operations Manager.

Good Neighbor Policy

SAEC and its employees have a responsibility to be the best neighbors SAEC can be. SAEC's employees and vendors are expected to always be nice, friendly and respectful and caring of SAEC's neighbors. Never let your actions interfere with other activities or happenings. It is important for us to have a great relationship with those in SAEC's community, including SAEC's neighbors, the city, and law enforcement. Be mindful that you are representing the Company as a member and that you are expected to be a good neighbor and a good citizen in your travels in the community. SAEC expects SAEC's employees, contractors, and purchasers/vendors to be courteous and respectful in their experiences with those in SAEC's neighborhood. It is important that SAEC is considerate of those who live and work nearby. Park only in designated areas. Always turn down your music and use low voices when entering or leaving the collective area. Never park illegally on the streets surrounding the Manufacturing Facility or in spaces not intended for the Facility's use. Report any suspicious or illegal activity. Being a good neighbor will help us to have a good relationship with SAEC's community and be able to serve your needs for years to come.

Hiring & Vendor Selection

Job postings will be made in the Hayward locality, as well as posted to local job-search websites. All interviews will be held at Hayward office. Hayward residents will receive a preference in hiring.

Manufacturing Facility security is enhanced by the selection of qualified personnel to assist with the operation of the business. To promote public perception and the security interests of Applicant, all prospective employees and vendors shall be stringently vetted during the application process. Each employment candidate shall undergo a thorough background check, drug test, and character assessment and review. Only the most desirable candidates will be selected.

However, and in any event, a person who: 1) has been convicted of an excluded felony offense; 2) does not work pursuant to the Regulations of the MSCB; or 3) is less than 21 years of age, will not serve as a Manufacturing Facility agent, i.e., employee or vendor.

All vendors shall have all requisite licenses and legal authority to operate its business. Employees shall, at all times during employment, display their valid agent card. An employee needing to update or report a lost agent card must report the same to Security Manager or Agent-in-Charge. See Employee Handbook for specific procedure to be followed in the event of the loss of either the State-issued ID card or the Applicant-issued ID card. Employee shall not be permitted to report to work until they obtain a corrected or replacement State-issued card. Valid Applicant- issued agent identification card will assist in building safety in that only authorized and trained personnel shall be allowed into the Manufacturing Facility. For roles requiring operation of a vehicle, a valid CA driver's license will be required.

SAEC is an equal opportunity employer. Reasonable accommodations can be made for an employee's religious beliefs or disability.

Training and Continuing Education

Applicant, Owners, and future employees will be required obtain all necessary certifications and licenses per role; i.e Food Manager Certification, Food Handler Certification, CA Driver's License, etc. Upon hiring a new employee, an Employee Handbook outlining daily safety, security, and operations procedures will be provided and explained.

Prior to beginning work, newly hired employees must also view a company-provided guide to workplace safety, workplace conduct, and best practices; e.g., lifting properly, anti-harassment laws, and attire.

A Cannabis Management consultant, Mr. Scot Candell, has been retained in order to stay abreast of any new legal, safety, or health conditions of the cannabis industry. Please see the Management Experience section of this application for further information on his experience. New information and training is to be disseminated from the Operations Manager and/or the Food Manager. Quarterly opportunities to attend marketing and sales events will be provided in order to allow employees networking and learning events in the Commercial Cannabis community.

Living Wage

SAEC's organization will adhere to compensation policies in keeping with current Annual Living Expenses of the San Francisco Bay Area/Hayward, state and federal wage requirements, and typical occupational salary (see tables). Consideration of previous experience will also be taken into account for wages.

SAEC's organization will adhere to compensation policies that are consistent with the County's Living Wage Ordinance (Marin County Code Chapter 2.50) for staff and employees. Rates specified for 2016 are a minimum of \$11.70 per hour with health benefits or \$13.35 per hour if no health benefits are provided. SAEC's current pay rate exceeds these standards, as shown in SAEC's wage scale below. SAEC understands that these rates may be adjusted annually to reflect the increase in the Consumer Price Index during the preceding year for all

urban consumers in the San Francisco-Oakland-San Jose area as published by the U.S. Department of Labor, Bureau of Labor Statistics.

SAEC will ensure that new, continued, extended or otherwise amended employment contracts will incorporate the living wage in effect at the time of the contract change. Typical annual expenses included living wage estimate. Their values vary by family size, composition, and the current location (San Francisco-Oakland-Hayward).

Annual Expenses	1 Adult
Food	\$3,560
Child Care	\$0
Medical	\$1,998
Housing	\$16,717
Transportation	\$3,768
Other	\$2,799
Required annual income after taxes	\$28,842
Annual taxes	\$4,452
Required annual income before taxes	\$33,294

Occupational Area	Typical Annual Salary
Food Preparation & Serving Related	\$25,850

Glasmeier, Dr. Amy K. *Living Wage Calculation for San Francisco-Oakland-Hayward, CA*. MIT, 2017. Web. 12-26-2017. Data compiled by [Open Data Nation](#).

Worker's Compensation

As directors and officers fully own the corporation, SAEC elects to be excluded from workers' compensation benefits. In accordance with State of California's Department of Industrial Relations, Workers' Compensation Insurance will be purchased and provided by SAEC, to all respective employees as of date of hiring. Once a location is secured, SAEC will begin to secure quotes for comprehensive workman's coverage.

Declaration of Non-Discrimination

SAEC does not and shall not discriminate on the basis of race, color, religion (creed), gender, gender expression, age, national origin (ancestry), disability, marital status, sexual orientation, or military status, in any of its activities or operations. These activities include, but are not limited to, hiring and firing of staff, selection of volunteers and vendors, and provision of services. SAEC is committed to providing an inclusive and welcoming environment for all members of SAEC's staff, clients, volunteers, subcontractors, vendors, and clients.

SAEC is an equal opportunity employer. SAEC will not discriminate and will take affirmative action measures to ensure against discrimination in employment, recruitment, advertisements for employment, compensation, termination, upgrading, promotions, and other conditions of employment against any employee or job applicant on the bases of race, color, gender, national origin, age, religion, creed, disability, veteran's status, sexual orientation, gender identity or gender expression.

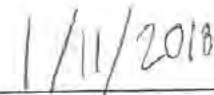
Additionally, SAEC prohibits unlawful harassment of its employees, applicants, or independent contractors in any form. Complaints of unlawful employment discrimination or harassment should be reported. In cases where investigation confirms the allegations, appropriate corrective action will be taken, regardless of whether the inappropriate conduct rises to the level of any violation of law. No employee will suffer retaliation for reporting, in good faith, any violation of Company policy or unlawful discrimination, harassment, or retaliation.

Commercial Cannabis Permit Program
Declaration of Non-Discrimination

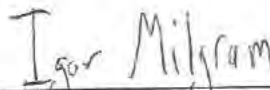
Applicant certifies that it shall comply with all applicable federal, state, and local laws, rules, and regulations in regard to nondiscrimination in employment because of race, color, ancestry, national origin, religion, sex, marital status, age, medical condition, pregnancy, disability, sexual orientation, or other prohibited basis.



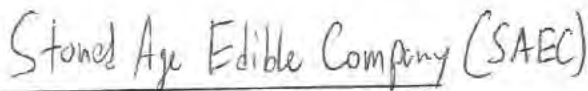
Applicant Signature



Date



Applicant Name (please print)



Applicant company (if applicable)



Applicant Certification

I certify under penalty of perjury under the laws of the State of California, that I have personal knowledge of the information contained in this application, and that the information contained herein is true and correct.

Signature: Ugor Mulyam Date: 1/11/2018

The information contained on this document is subject to disclosure under the Public Records Act.

4103193

FILED *ank*Secretary of State
State of CaliforniaJAN 10 2018 *JP*

ARTICLES OF INCORPORATION

OF

SAEC

1. The name of the corporation is SAEC
2. The purpose of the corporation is to engage in any lawful act or activity for which a corporation may be organized under the General Corporation Law of California other than the banking business, the trust company business or the practice of a profession permitted to be incorporated by the California Corporations Code.
3. The name and street address in the State of California of this corporation's initial agent for service of process is:

Scott Candell, 4739 Snead Drive, Santa Clara, California 95054
4. The initial street address of this corporation is 4739 Snead Drive, Santa Clara, California 95054.
5. a) The corporation is authorized to issue two classes of shares, each with \$0.001 as par value, designated "Common Stock" and "Preferred Stock", respectively. The number of shares of Common Stock authorized to be issued is 10,000 and the number of shares of Preferred Stock authorized to be issued is 10,000.

b) The Preferred Stock may be issued from time to time in such number of series as the Board of Directors may determine. The Board of Directors is authorized to determine or alter the rights, preferences, privileges and restrictions granted to or imposed upon any wholly unissued series of Preferred Stock, and to fix the number of shares of any series of Preferred Stock and the designation of any such series of Preferred Stock. Subject to compliance with applicable protective voting rights which may be granted to the Preferred Stock or any series of Preferred Stock in Certificates of Determination or the corporation's Articles of Incorporation, the Board of Directors is also authorized, within the limits and restrictions stated in any resolution or resolutions of the Board of Directors originally fixing the number of shares constituting any series, to increase or decrease (but not below the number of shares of such series then outstanding) the number of shares of any series subsequent to the issue of the shares of that series. In case the number of shares of any series shall be so decreased, the shares constituting such decrease shall resume the status which they had prior to the adoption of the resolution originally fixing the number of shares of such series.
6. The liability of the directors of the corporation for monetary damages shall be eliminated to the fullest extent permissible under California law.

4103193

7. This corporation is authorized to provide indemnification of agents (as defined in Section 317 of the California Corporations Code) through bylaw provisions, agreements with agents, vote of shareholders or disinterested directors or otherwise, in excess of the indemnification otherwise permitted by Section 317 of the California Corporations Code, subject only to the applicable limits set forth in Section 204 of the California Corporations Code with respect to actions for breach of duty to the corporation and its shareholders.

8. Any repeal or modification of the foregoing provisions of Sections 6 and 7 by the shareholders of this corporation shall not adversely affect any right or protection of an agent of this corporation existing at the time of such repeal or modification.

I, the undersigned, as the sole incorporator of the corporation, declare that I am the person who executed these Articles of Incorporation, which execution is my act and deed.

Executed on 1/9/2018.



LegalZoom.com, Inc., Incorporator

By: Cheyenne Moseley, Assistant Secretary

Igor Milgram
 Santa Clara, CA
 925-285-8781
Igormilgram@gmail.com

Objective

- Combine 5 years of experience in the IT Field, with business and customer service skills to create efficient solutions to problems.

Experience

Covello Group Incorporated

Walnut Creek, CA

Operations and IT Coordinator

Dec 2016 – July 2017

- Maintain Asset Tracking Database, including Vehicle, Safety, Computer & Mobile Device Equipment
- Create a Plan to Retire, Dispose or Sell of Old Equipment
- Prepare & Track Agendas/RODs for Operations Meetings
- Streamline, Digitize & Update New Hire Paperwork
- Keep Operations Team Site Updated with Current Information
- Create Tracking Procedure for MFP Support Contracts
- IOS integration of Mobile Device Monitoring
- Maintain SharePoint and Project Databases
- Maintain operations documents & track information workflow
- Track Available Training for Field Staff & Coordinate Schedules while maintaining Master list of Employee Training
- Assist with Office 365 training & future Microsoft Upgrades
- Conduct New Employee onboarding/off boarding procedures
- Assist with project auditing, & monitoring of our CM database
- Implement cost efficient services for all company sites
- Create, & Propose plan for VOIP phone swap
- Plan & Implement distribution of hands free devices
- Setup for kickoff meetings, field offices & project sites
- Administer Procore Project Management system
- Serve as Point of Contact with Procore Support
- Administer Client/Project sites with SharePoint Consultant
- Assess current internal operations procedures.
- Provide improvements for process, tools, & technology
- Provide suggestions for improving company performance
- Provide employees with timely & effective support
- Research & Purchase company assets as needed
- Coordinate Distribution, Purchase, Replacement of Assets
- Administer online services through Intune & Office 365
- Allocate company equipment by Priority, Urgency, & Rank
- Test & Implement new solutions to increase efficiency
- Troubleshoot & Fix Network Wide Update/Security Issue

NASA Ames Research Center

Mountain View, CA

Level Three Field Services Technician

August 2012 – September 2014

- Provide Support & Maintain Relationships with ~3500 users
- Complete Software/Hardware Installs for Both PC & MAC
- Diagnose, Repair, & Deploy Computer & Mobile Devices
- PGP, File Vault, & Entrust Email Encryption Support
- Symantec Enterprise Antivirus, Connected Backup Support
- Perform Walk Up, Appointment, & Remote Support
- Complete Proper Documentation & Ticketing Procedures
- Configure & Deploy Printers/Scanners
- Perform Data Transfers, Reconfigs & De-subscribes
- Microsoft Outlook 2010/2011 Administration

The Institute for Natural Resources

Concord, CA

Part Time Systems Administrator

June 2012 – September 2012

- Provide In-Person & Remote Support to 40+ Users
- Anti-Virus & QuickBooks Server Administration
- Perform Weekly Backups Integrate New Systems
- Administer Microsoft Exchange 2008 & Outlook 2007

Education

San Jose State University Spring 2017
 BS in Industrial Technology with a Concentration in Computers, Electronics, & Network Technology & a Minor in Business Management

Relevant Coursework and Achievements

Engineering Reports, Supply Chain Management, Fundamentals of Operations Management, Global Environmental Issues, Lean Operations, Quality Assurance & Control, Total Quality Management

Leadership and Management in Alpha Epsilon Pi

Fall 2014- Spring 2017

References

Danielle Green
 Operations Manager
 Covello Group Inc.
 Walnut Creek, Ca
 (925) 766-2587
Dmgreen@covellogroup.com

Cory Nott
 Managing Director of
 Software Development & Nott
 Concord, CA
 (925) 595-6095
Cnott@Biocorp.com

Richard Mancuso
 Program Manager
 HP ACES at Nasa
 Mountain View, CA
 (925) 634-1152

Samantha Flores
samanthaf.322@gmail.com

(408)314-0680
 Santa Clara, CA

Work History

NASA Ames Exploration Encounter Admin/Learning Guide *KBRWyle at NASA Ames Research Center*

October 2016-July 2017

- Manually take registrations, reserve dates for our in-house hands-on, 4th-6th grade educational program; send communications accordingly
- Send and collect information to teachers on a rolling basis to determine registration hold, security clearance of all attending
- Manage calendar in order to maximize visits and fill cancellations
- Main point of contact for all web/phone inquiries
- Maintain detailed outreach email list
- Collaborate with lead educator to create a proposal for new curriculum and immersive, interactive exhibits that reflect current technologies and research
- As a Learning Guide, interact with 7+ classrooms of up to 44 children per week
- Engage and instruct them per assigned station
- Maintain safe and secure area; remain up to date in First Aid certification

NASA Ames Interim Student Program Coordinator *KBRWyle at NASA Ames Research Center*

August 2016-Mid-January 2017

- Coordinate, oversee all processes to facilitate intern session
- Primary Ames' Research Center Intern Programs contact for agency-wide, external, and elevated intern inquiries
- Manage agency website as a funding coordinator to approve and review mentor opportunities
- Review all student applications for eligibility, and on individual level for the best match to an internship
- Assemble a high-level panel to review top options and approve final student selections, placements
- Extend offers to selected student applicants
- Collect deliverables, coordinate with several divisions to produce session book
- Standardize, record program operating procedures
- Coordinate session main event; present design, logistics and cost to department director
- Oversee cross-department collaboration for a successful event
- Training of both new Program Coordinator and new Educations Programs Assistant

NASA Education Programs Assistant *Wyle Labs at NASA Ames Research Center*

May 2015-July 2016

- Coordinate and oversee execution of all paperwork, processes, trainings needed to facilitate intern session
- Primary contact for student inquiries regarding program general questions
- Coordinate on-boarding for interns; create system identities for each student and assign security clearance
- Schedule tours, speakers; prepare professional development enrichment for interns
- Record all deliverables from students, i.e. training logs, etc
- Collect and record student data, and standardize how and what we are collecting from each student
- Assist with coordination and logistics of poster symposium and culminating event
- Manage and update content on intern webpage
- Coordinate international intern visits, including communicating with international embassies and universities; initiate or fulfill visa paperwork as needed
- Familiarize international interns with local resources and laws

NASA Visitor Center Coordinator *The Collaborative/Wyle Labs at NASA Ames Research Center*

July 2014-June 2015

- Manage day-to-day operations of the center
- Mild to moderate troubleshooting as needed
- Adjust displays to improve aesthetics and comply with safety
- Monitor compliance of posted signs and Center rules
- Interact with the general public while providing a friendly and welcoming environment as guests arrive
- Manage reservation calendar and coordinate all visit requests received through phone, email, and in-person
- Answer all questions regarding the facility, the surrounding area and public transportation.
- Frequent communication with non-native speakers
- Prepare both formal and informal presentations in order to engage audiences from K-12 and adults
- Manage/troubleshoot theater and sound system for scheduled speaking events.
- Stay up-to-date with current affairs regarding NASA and the STEM fields

Assistant Store Manager *Peninsula Beauty*

August 2013-June 2014

- Support manager in driving monthly sales plan
- Responsible for cash counts and bank deposits
- Train new team members
- Attend quarterly trainings on new hair/beauty products
- Provide personalized customer service and build a client book
- Create appealing merchandise displays to drive sales of featured or overstocked items
- Maintain store appearance by regular cleaning/restocking

Awards and Certificates

Wyle Labs STAR Award- Outstanding Team (Visitor Center, 2015), KBRWyle STAR Award- Outstanding Team (AEE, 2017)
 First Aid Certified

BRIAN W. GUILARDI

(408) 656-4655 • 1795 Cottle Avenue San Jose, CA 95125 • BGuilardi@gmail.com • linkedin.com/in/brianguilardi/

ABOUT ME: **Personal Professional Experience**

- Known for “can-do” positive attitude – results producer – “go-to” technical and conflict resolution specialist.
- Characterized as “an excellent communicator who adopts quickly to new priorities” by my manager.
- Natural big-picture “out-of-the-box” thinker with management and educated risk taking experience.
- Strong ability to prioritize the needs of a project and procure resources to drive it to completion on time.
- Expert at self-teaching difficult subjects, data mining, research and utilizing new concepts quickly.
- Unique startup and large corporate experience (good at wearing many hats and stretching pennies).

SKILL HIGHLIGHTS: **Mechanical/Software/Electrical/Other Experience**

- **Software/Processes:**
 - SolidWorks, AutoCAD, MS Office, Project, Outlook, IDEs, FEA, DFM, FMEA, GD&T.
- **Capabilities:**
 - Mechanical Design, Software Design, Project Management, Management, System Optimization, Logistics, Communication.
- **Languages:**
 - Java, C, C++, HTML, CSS, PHP, JavaScript, JQuery, Python, Android API, JSON, XML, SQL, DB2.
- Have attained an in-depth understanding of automotive and industrial systems including design of mechanical, electrical, software, protocols, control systems and sensors (translates into most industries).
- Very strong machining, welding (TIG, MIG), adhesives, soldering, and metallurgical experience.
- Blend of Computer Science, Mechanical Engineering & Management background translates into strength at directing and implementing solutions to large problems one piece at a time while maintaining in-depth understanding of intelligent design for manufacturing, materials, processes, efficiency and viability.

EXPERIENCE: **TE Connectivity Sensor Solutions (Pressure Design Center), Fremont, CA June 2015 – Present**
R&D/Product Development Engineer II

- PATENT PENDING app# 15/790182 - designed a cost-competitive pressure sensor backside die attach technology for high-temperature harsh media automotive environments.
- Managed interns and parts of production team – responsible for organic product development direction and training on new product introductions and sustained product development.
- Multiple project owner – responsible for maintaining timelines and resource allocations to drive projects through to completion on schedule and within budgetary measures.
- Director-picked as key technologist of TE Sensor Solutions intellectual property (IP) patent council in charge of making strategic decisions to expand Sensor Solutions’ intellectual property portfolio.
- Elected member of Americas manufacturing COE (Center of Excellence) responsible for the improvement of inefficiencies to improve our business metrics.
- Direct customer account handler - responsible for ensuring we provide the best possible customer experience meeting their needs in a manner that leaves them impressed and satisfied with our abilities.
- Provided assistance to die design team and made a critical discovery which led to necessary design changes.
- Recognized as top performer on my project team who exceeds expectations and have earned commendations for my performance under extreme visibility from top management.
- Wrote whitepaper for director on a make or buy analysis covering \$17M of total investment.
- Designed test procedures to thoroughly test prototype products to carry them through the 'Design of Experiment' phase all the way through 'Performance Qualification' and then into production.
- Collaborated with team members in all stages of design through manufacturing from all product families designed at Fremont facility.

TerraJoule Corporation, Redwood City, CA September 2013 – Jan 2015
Software/Mechanical/Control Systems Engineer

- Personally responsible for directing design and implementation of entire plant control system.
- Managed a technician responsible for aiding me in implementation of solar plant control system.
- Small solar-thermal startup environment with Mechanical, Electrical, & Software engineers.
- Designed a crank angle measuring circuit board using a quadrature clock converter from scratch then printed, populated, and installed it.
- Designed a mount for a Pyrheliometer (DNI sun sensor) as well as electrical driver circuitry to move turret-style mount in azimuth and elevation directions automatically per input from sun.
- Wrote software to capture data from Linux based machines and format the raw data readings.
- Wrote software using Javaplot api to automate the plotting of data from raw streams on the fly.
- Designed hall sensor which would input quadrature signal to our engine management electronics.
- Designed a small working model to emulate exhaust pulses of steam engine generator for pressure sensor resolution testing purposes.
- Designed and built an optical top dead center sensor for the flywheel on our steam engine.
- Designed many mechanical/electrical tools which aided testing and increased overall efficiency.
- Startup environment required a wide-ranging skillset.

Cyanto Corporation, Menlo Park, CA September 2010 – November 2012

Engineer

- Worked in a photo-voltaic solar start-up with electrical, mechanical, software engineers, IT and the procurement team.
- Designed and built a solar tracking system, funded by the Dept. of Energy and private investors.
- Designed and built circuits which incorporated sensors of many different types as well as microcontrollers with varying inputs and outputs.
- Designed and built tripod mount which held our solar receiver at focus of satellite dish and allowed adjustments at every angle electronically.
- Designed and built automated XY table which held prototype solar panel at different focal points relative to quartz prisms for testing of panel efficiency.
- Designed, built, and tested cooling systems for the solar receivers and logged then analyzed their thermal vs. electrical efficiencies.
- Designed and wired complete AC electrical system for our solar yard including GFCI circuits @20A and data lines for satellite dish which returned critical data required for prototype testing.
- Supported all technical and nontechnical staff with: conception, design, construction, implementation, troubleshooting, cost analysis and procurement.

EDUCATION: San Jose State University - B.S. Computer Science, focus in Network Management, San Jose, CA

- Dean's list graduate

Stanford University 3 Online Courses:

- Databases (certified with distinction), Algorithms & Structures and Cryptography