

Date: September 5th, 2025

Attention: City of Prince George Planning Department

Reference: 7699 Lemoyne Drive – Variance Permit Application

To Mayor and Members of Council,

My name is Susanna Van Zyl, and I own the property located at 7699 Lemoyne Drive. I am applying for a Variance Permit Application so that I can run a Traditional South African Cured Meat & Sausage making business that would be located within the shop on my property. The business would supply cured meat products and special cuts of meats like Rump & Prego steak and some kebabs with traditional South African flavours.

Within the shop, we would cut the meat into the desired shape for the specific cured meats (Biltong, Chilli Bites, Droëwors & Dried Bacon Bites). We spice the meat with the appropriate spices and have it marinate for the appropriate time (between 4 & 24 hrs. for the Biltong, Chilli Bites & Bacon Bites). We then pack/hang the meat in a dehydrator to completely dry for about 1-4 days, depending on the type of cured product being produced. For the Droëwors, we grind the cuts of meat to the desired texture add spices, vinegar and Worcestershire Sauce, mix it in a mixer and stuff it with a sausage stuffer in sheep casings and hang it in the dehydrator for about 4 days until dry. We have an 80 Pint dehydrator to control humidity in the workshop that is emptied regularly, but if required, we will add a extractor fan to help control excessive humidity. We then remove the dried product and pack it in vacuum bags and freeze it until needed for use.

For specific meat cuts, like Rump or Prego steak cutlets, we would cut it with either an electric slicer or knife to the desire thickness, spice the meat, vacuum it and freeze it. The machinery that we use is low noise, so it will not have a negative impact on my neighbours.

Due to the process mentioned above, we will not have a stove in the shop, and we will not require structural changes to the inside of the shop for business purposes.

My property is zoned RS2: Single Residential which does allow home based businesses. Unfortunately, I do not have the space within my home to run the business, however I do have space within the shop located in my backyard. For this reason, I would like to vary the following sections of the City's Zoning Bylaw to allow my homebased business to run out of the shop in my backyard:

1. Vary Section 5.4.1a) of the Zoning Bylaw to allow my home based business 2 use to be located within the existing 364 sq ft shop in my backyard.

2. Vary Section 5.4.1b) to allow the storage of items used for the homebased business use 2 to be allowed inside of the 364 sq ft shop.

Impact on Natural Environment & Surrounding Neighbours

My business will not have a negative impact on the natural environment or my surrounding neighbours. There will be minimal waste produced as the boneless meat cuts will be bought from Costco. Waste will be very limited and will first be frozen and then thrown in the garbage on the day of garbage pick-up. Further, all plastic wrapping will be rinsed out and bleached out in appropriate designated areas within the shop to help prevent predators from getting into the garbage. The garbage will be locked away and all packaging boxes will be recycled.

As per City requirements, we have already installed the plumbing required for a grease interceptor and we will follow the Code of Practice for Food Operations in the City's Sanitary Sewer Use Bylaw.

Due to the nature of my business, there will be no noise or smell pollution. The quality of life for my surrounding neighbours will not be negatively impacted. To support this, I have gathered 42 letters of support for inclusion into the Council Agenda.

Intensity of Proposed Use

As mentioned above, although the business operations will not run directly out of my home, I want to make sure that the intensity of the business still aligns with the requirements of the home-based business 2, which is a permitted secondary use in the current RS2 zone. My intended business hours are Monday to Friday 9:00 am to 5:00/6:00 pm. All orders will be a mix of online and in-person pick-up however a preference will be for delivery to minimize neighbourhood disruption. Clients may occasionally drop by to pick up their order, but we will ensure that there will only be a maximum of one client to pick up per hour to align with Zoning Bylaw policy 5.4.1(d). **Clients will not be permitted to consume any products on-site.**

The business will be operated by the permanent residents of the home that will include myself and the other homeowner. We will use our own personal vehicles for the business and those 2 vehicles can be accommodated in our existing driveway that has off-street parking for up to 4 vehicles. This further aligns with Zoning Bylaw policy 5.4.1(e) for the home-based business 2 secondary use.

All materials will be stored indoors inside the shop or in our home. There will be no outdoor storage of any materials. This aligns with Zoning Bylaw policy 5.4.1(b) for the home-based business 2 secondary use.

Our goal is to run the proposed business from our property for 2 to 3 years to determine its viability before searching for a suitable offsite retail location.

Summary

In order to successfully comply with all pertinent food safety regulations, licensing

requirements and adhere to established industry standards, our first step is to ensure that our business complies with the City of Prince George land use regulations. For this reason, we have applied for a Variance Permit Application that varies Section 5.4.1 a) and Section 5.4.2 b) of the City's Zoning Bylaw.

Thank you so much for your time to review my Variance Permit Application.

Regards,

Redacted

Susanna Van Zyl