SITE PLAN REVIEW

City of Salinas – Community Development Department – 65 West Alisal Street - Salinas, CA 93901
(831) 758-7206

SITE PLAN REVIEW NO. 2024-009

ON PROPERTY LOCATED AT: 200 Harris Road (Parcels E and F as shown in the Salinas Ag-Industrial Center Specific Plan)

APN(s): 177-133-011-000 and 177-133-012-000

ISSUED TO: Walker Williams, Scannell Properties

ZONING DISTRICT: Industrial - General – Salinas Ag-Industrial Specific Plan Overlay (IG-SP-7)

This Site Plan Review authorizes: Construction of a new 3,258,084 square-foot warehousing and distribution facility with accessory buildings including one primary guard house of 278 square-feet, a secondary guard house of 148 square-feet, two pump houses of 1,660 square-feet each and associated site improvements located on a 3,055,232 square-foot (70.2 acre) vacant lot on the above-described property in accordance with the following exhibits:

Exhibit "A"	Standard Conditions
Exhibit "B"	Cover Sheet (Sheet A-000)
Exhibit "C"	Architectural Site Plan (Sheet A-101)
Exhibit "D"	Floor Plan – Occupiable and Non-occupiable Space (Sheet A-200)
Exhibit "E"	Floor Plans – Ground Level to Level 5 (Sheets A-201, A-206, A-210, A-215, A-220, A-225, A-231)
Exhibit "F"	Exterior Building Elevations (Sheets A-301 to A-303; Sheets A-308 to A310)
Exhibit "G"	Building Sections (Sheets A-401 to Sheet A-402)
Exhibit "H"	Site Line Sections (Sheet A-403)
Exhibit "I"	Site Details (Sheets A-107 to A-109)
Exhibit "J"	Architectural Colors and Materials Board
Exhibit "K"	Appendix H: Master Landscape Guidelines, updated April 4, 2024
Exhibit "L"	Preliminary Landscape Plans, Schedules, and Details (Sheets L100 to L102)
Exhibit "M"	Electrical Plans – Site Photometrics (Sheets E-003; E104A-F)
Exhibit "N"	Engineer's Report, dated June 20, 2024, and revised on August 8, 2024
Exhibit "O"	Parking Reduction Information from Applicant, dated July 16, 2024
Exhibit "P"	Facilities Traffic Management Plan, dated August 12, 2024
Exhibit "Q"	Salinas Ag-Industrial Center Mitigation Monitoring and Reporting Program (MMRP)
Exhibit "R"	Civil Plans (Sheets C000, C100, C200, C201, C300, C400, C500, C600)
Exhibit "S"	Amendment to Salinas AG-Industrial Specific Plan; Floor Area Ratio, SPA 2021-001, dated October 26, 2021
Exhibit "T"	Land Use Summary and Map: Salinas AG-Industrial Center
Exhibit "U"	Appendix I: to SAIC Master Sign Guidelines, updated April 4, 2024

All checked boxes apply to this Site Plan Review:

☒ Comments:

1. This Site Plan Review shall expire one year after its date of approval unless one of the following occurs:

   1.1 A Building Permit (vertical) has been issued and construction diligently pursued;
   1.2 A Certificate of Occupancy has been issued;
   1.3 The use is established in conformance with the provisions of the Zoning Code;
   1.4 The City Planner determines that substantial action has commenced to carry out the terms and intent of the Site Plan Review; or

2. This Site Plan Review approval shall not be affected by changes in ownership.

3. This Site Plan Review approval shall lapse if the exercise of rights granted by it is discontinued for one continuous year.

4. Any activity that is exercised in violation of this Site Plan Review Approval, or, of any provision of the Salinas Municipal Code, may result in enforcement action by any appropriate means, including but not limited to, civil or criminal action.

5. SA 2021-001 AND RS 2022-001: On December 14, 2021, SA 2021-001 was approved, which terminated the offer of dedication of Garrett Street, and on January 27, 2022, RS 2022-001 was approved, which relinquished Garrett Street by lot consolidation, and consolidated well lot Parcel "F" into the subject Parcel "E".

6. ZONING COMPLIANCE. Compliance with the Salinas Ag-Industrial Specific Plan (SAIC) is outlined in the table below:

SAIC Development Regulations and Design Standards	**Compliance**
Table 3-1 Land Use Regulations	Compliant: Per Table 3-1, the proposed use is listed as a Commercial Use under the commercial heading Warehousing Sales and Services: Wholesale Distribution. Note that on October 26, 2021, footnote b was deleted from the Wholesale Distribution classification per an administrative Type 2 Major Amendment to the SAIC known as SPA 2021-001 (Exhibit "S").
Table 3-3 Floor Area Ratio (FAR) and Resulting Building Area: Minor Agricultural Processing and all other uses: FAR: 0.5 and 4,791,600 s.f. maximum building area.	Compliant: Gross floor area is 3,258,084 square-feet. The lot consists of 3,055,298 square-feet, or approximately 70.14 acres. Below, see Floor Area and Parking Table discussion for more information.
SAIC Table 5-1 – Front and Corner Side Yard Setback and Landscape Buffer Easement (LBE):	Compliant: The project conforms with the required 22-foot-wide Landscape Buffer Easement (LBE)

Minimum 22-feet	provided along the two front yards of Morgan Street and Harris Road, and along the corner side yard of Dayton Street. Landscaping will be installed within the 22-foot buffer per the Master Landscape Guidelines (MLG) (Exhibit "K"), subject to review and approval of final landscape and irrigation plans.
SAIC Table 5-1 – Interior Side Yard Setback and Agricultural Buffer Easement and Landscape Buffer Easement (LBE): 0-feet, Minimum 70-feet wide agricultural/landscape buffer easement required.	Substantially Compliant: The project conforms with interior yard setback of 0' and the requirements pertaining to the Landscape Buffer Easement (LBE); however, the landscape plan is not entirely compliant with the agricultural buffer easement requirement. Per Section 5(a) of the Agricultural Buffer Easement Deed, a minimum of a 60-foot setback is required within the 70-foot Agricultural Buffer Easement for tree planting from the edge of the Agricultural Buffer Easement Property abutting the adjacent agricultural land being protected by the buffer. On the preliminary landscape plan dated 5/6/24, parking lot trees are shown within the 60-foot setback of the buffer easement and the shading of the boundaries of the buffer is not accurate. To be compliant, see comment below regarding Landscape Buffer Easement. It is noted that per Section 1(b)(3) of the Agricultural Buffer Easement Deed recorded on 7/27/2016, parking areas (truck loading) are allowed within the Buffer Easement Property, subject to the zoning, rules, and regulations of the City of Salinas.
SAIC Table 5-1 – Maximum Height: No height limit unless property is within the Salinas Airport Overlay District.	Compliant: The site is not located within the Salinas Airport Overlay District. Building height is 103.5-feet tall.
SAIC Design Standards – (a) Site Planning: Circulation network facilitates movement of large vehicles as well as visitors and employees, appropriate screening, landscape buffers as primary design and screening feature, required agricultural buffer to protect abutting agricultural land to the South.	Compliant: The circulation area for trucks and for automobiles is separated and designed with multiple entrances. The landscape buffer easement (LBE) provides screening. The Agricultural Buffer Easement Deed protects adjacent agricultural land.
SAIC Design Standards – (d) Natural Surveillance: Design and placement of buildings and other features should maximize natural surveillance from public rights of way and employee/visitor areas (for example, building orientation, placement of windows, location of walkways).	Compliant: The office portion of the first floor of the building includes several windows that overlook the site and the employee/visitor parking area. From the automobile and truck parking area, there are pedestrian pathways that act as lines of site for visibility to the streetscape.
SAIC Design Standards – (e)(2)(B) and (e)(3) Architecture: Wall planes should not run in a continuous direction for more than 50-feet without off-set. Avoid blank front and corner side wall elevations.	Substantially Compliant: Due to the size and scale of the building, wall plane changes every 50-feet would result in busy building design. The footprint of an average agricultural processing warehouse is roughly 70,000 square-feet while the proposed building footprint is 652,190 square-feet, more than 9-times larger. The proposed building includes 14 off-sets of color, texture, and roof height, which is approximately one per 77-feet. The office portion of

	the building includes off-sets less than 50-feet apart while other portions of the building include off-sets every 150-feet. The front and corner side yard exterior building elevations include windows and color/material changes.
SAIC Design Standards – (e)(7)(A) Architecture: Windows and doors are key design elements and should relate to the scale of the elevation on which they appear.	Compliant: A variety of styled windows are proposed, especially in the office portion of the building where there are three unique types of windows that add character to the building at the visitor and employee entrance.
SAIC Design Standards – (e)(10) Architecture: The following design elements should be avoided: highly reflective surfaces at the ground story, large expanses of monolithic wall surface not broken up by color, material changes or texture, and false fronts or mansard roofs.	Compliant: There are no highly reflective surfaces on the ground story. The walls of the building are broken up by color, material, texture changes and off-sets. There are no false fronts or mansard roofs – the proposed office portion of the building acts as the front of the building and is architecturally treated.
SAIC Design Standards – (e)(11) Architecture: Wall materials that will withstand vandalism and accidental damage from vehicles is encourages.	Substantially Compliant: The base material of the building where loading docks access the building is proposed to be constructed with insulated concrete panels with a textured coating.
SAIC Design Standards – (f)(1) Roof Treatments: The roofline shall be broken up by height, color, architectural element, texture, or material every 100-feet.	Substantially Compliant. The proposed building includes 14 off-sets of color, texture, or roof height, which is approximately one per 77-feet. The proposed off-sets represent a proportional design solution to the requirement for breaking up the roof line.
SAIC Design Standards – (f)(3) Roof Top Equipment and Coatings: All roof top equipment must be screened from public view by screening materials of the same nature as the building's basic materials.	Compliant: Rooftop mechanical equipment is screened by parapets, other design features, and screening walls consistent with building design. Line of site analysis showing that the equipment is not visible is included with the project plans.

7. FLOOR AREA RATIO. Per Zoning Code Section 37-10.300, Floor Area, Gross includes the total enclosed area of all floors of a building, measured to the outside face of the structural members and exterior walls, and including halls, stairways, elevator shafts at each floor level, service and mechanical equipment rooms, and habitable basement or attic areas. Floor Area does not include enclosed parking areas. Zoning Code Section 37-10.300 defines how the Floor Ratio (FAR) is calculated on a lot. Per an administrative Type 2 Major Amendment to the SAIC approved on October 26, 2021 (SPA 2021-001, Exhibit "S"), an interpretation is presented indicating that the Specific Plan includes built-in flexibility of Land Distribution, FAR, and Building Area, which requires that all development applications be accompanied by an updated Land Use Map to be included in the Appendix D so that the City and other stakeholders can track development and ensure it is within the capacity analyzed in the EIR. Per Section 9.3.6 of the SAIC, individual site applications for Site Plan Review must be accompanied by the Land Use Map (Appendix D), updated to reflect the Land Use being requested for the parcel subject to the application (see attached Exhibit "T" - Land Use Summary and Map: Salinas AG-Industrial Center).

8. OFF-STREET PARKING AND LOADING COMPLIANCE. Substantial compliance with SAIC off-street parking and loading is shown in the table below:

Use	Area (sf)	Ratio	Vehicle Spaces	Loading Spaces

Wholesale Distribution (Warehouse)	1,092,243	1:1000	1,092.24	2, at various sizes
Auxiliary Office	43,328	1:300	144	
Guardhouse, Primary	278*	0	0	
Guard House, Secondary	148*	0	0	
Pump House 1	1,660*	0	0	
Pump House 2	1,660*	0	0	
Total Square-footage subject to off-street parking	1,135,571			
Total Required			1,238	2, at various sizes
Total Provided			1,103	412 truck spaces
Parking Reduction Amount			11%	

*Per the SAIC 5.7(s)(1), gross floor area does not include accessory structures and sheds; therefore, the guard houses and pump houses are not included in the FAR calculation or the parking calculation.

Required off-street parking is calculated based on gross floor area as identified in the SAIC and Salinas Zoning Code Section 37-50.360(b)(1):

> *References to spaces per square foot are to be computed on the basis of gross floor area unless otherwise specified, and shall include allocations of shared restroom, halls and lobby area, and maintenance areas, but shall exclude area for vertical circulation, mechanical equipment, stairs, or elevators.*

Most of the building area is considered non habitable, or "mechanical equipment" for the operation of the automated robotics that move inventory. The robotics area is fenced and secured from most employees and is classified as mechanical equipment, which is excluded by Zoning Code Section 37-50.360(b)(1) shown above. The Building Permit process will require recordation of an agreement indicating that should either the building use or occupancy change from non-habitable to habitable, a review by the City of Salinas will be required.

9. PARKING REDUCTION. This Site Plan Review authorizes a 135-space (11%) Parking Reduction. A total of 1,103 off-street spaces are proposed whereas the Zoning Code and Salinas Ag-Industrial Specific Plan (SAIC) require a total of 1,238 off-street parking spaces based on Zoning Code Section 37-50.360(b)(1). Reduction of off-street parking is permissible per Section 37-50.370(A)(4) provided the City Planner finds that:

> *Survey or other data exists which supports a reduction in parking and loading spaces for uses which, by their nature, are not likely to be converted to another use with greater parking requirements.*

Support for the parking reduction can be established because Amazon.com Services has submitted supporting parking demand information (see attached Exhibit "O"). The data indicates that there will be two primary shifts: day and night. Two shifts are proposed and include roughly 800 employees each - the first is the daytime shift from 7:00am to 5:30pm,

while the other is the night shift from 6:00pm to 5:00am, which means that there will be at least a half-hour buffer between the two pairs of shifts. The applicant expects no more than 100 visitors at any point in time. If the maximum shift population and visitors are present and nobody carpooled or took public transportation, 900 parking spaces would be occupied and there would still be an additional 203 vacant parking spaces. Per the Applicant, the worst-case scenario would mean that 25% of a departing shift could remain in the parking lot and still leave enough spaces for the next arriving 800 employees. Therefore, a reduction in the number of parking spaces can be justified. The parking reduction shall lapse and become null and void, as if were never approved, in the event Amazon.com Services ceases operations at the site.

10. MASTER LANDSCAPE GUIDELINES (MLG) COMPLIANCE. Final landscape plans shall comply with Landscape Permit 2024-002, which is approval of Master Landscaping Guidelines for the SAIC area and are incorporated into the SAIC as Appendix H in accordance with Section 4.5.5 therein. (see attached Appendix "K"). The Master Landscaping Guidelines (MLG) for the SAIC are required to be prepared by a qualified Landscape Architect for the Master Developer at the time of the design for the first phase of backbone infrastructure, per Section 4.5.5 of SAIC. See SAIC 4.5.5.4 for installation and maintenance responsibilities. Pursuant to the SAIC, the Master Landscape Plan and Landscape Buffer Easement will serve as the primary source of screening.

SAIC Master Landscape Guideline Requirement	**SAIC Master Landscape Guideline Compliance**
Landscape Buffer Easements – 4.5.5.1(a): Landscape Buffer Easements are required along all public street frontages at a width of 22-feet. The Southeastern boundary along Harris Road is required to have a Landscape/Agricultural Buffer Easement at a width of 22-feet.	Compliant: A 22-feet wide Landscape Buffer Easement is shown on the Dayton and Morgan Street frontages. A 22-feet wide Landscape/Agricultural Buffer Easement is shown along Harris Road.
Agricultural Buffer Easements – 4.5.5.1(b) and SAIC Appendix F: Agricultural Buffer Easements at a width of 70-feet are required along the southerly portions of the SAIC plan area and shall only include shrubs that do not spread seeds to the abutting agricultural operations. Trees may be allowed if they are set back 60-feet from the property line at easement. Paved parking areas are allowed within the easement.	Substantially Compliant: See above **SAIC Table 5-1 – Interior Side Yard Setback and Agricultural Buffer Easement and Landscape Buffer Easement (LBE).**
Landscape Buffer Easement Installation Responsibilities – 4.5.5.4: The individual developer shall be responsible for the installation of landscape buffer easement landscaping along the project frontage other than planting necessary for bioretention	Substantially Compliant: On the site plan, no landscaping is shown in the landscape buffer easements along Morgan, Dayton Streets or Harris Road. Only Onsite landscaping and site entry landscaping is shown on the preliminary landscape and irrigation plans. See above **SAIC Table 5-1 – Interior Side Yard Setback and Agricultural Buffer**

treatment area and swale functionality, and other than the Agricultural Landscape Buffer, landscaping within the backbone streets rights of way, site entry landscaping, and on-site landscaping.	**Easement and Landscape Buffer Easement (LBE).**

11. FINAL LANDSCAPE PLANS. Prior to the issuance of a Building Permit (vertical), the applicant shall submit detailed final landscape and irrigation plans for review and approval by the Community Development Department. Landscaping shall comply with the requirements of the State of California "Model Water Efficient Landscape Ordinance" (AB 1881), the Master Landscaping Guidelines (Appendix H of the SAIC) and *Article V, Division 4* of the Salinas Zoning Code. The landscape and irrigation plans shall include the following:

    a. Per Zoning Code Section 37-20(b)(4), landscape areas shall incorporate plantings using a three-tier system: 1) grasses and groundcovers, 2) shrubs, and 3) trees.

    b. Landscape plans shall show the location, type, size, and names of all plantings: ground covers (1-gallon minimum), shrubs (5-gallon minimum), and trees (15-gallon minimum).

    c. Irrigation plans shall show size and location of irrigation pipe, heads, bibs, and backflow devices.

    d. Planters located along street frontages shall include a landscaped berm and/or hedge with a minimum height of 32 inches and maximum height of 42 inches for screening of off-street parking areas.

    e. Plants shall be maintained and trimmed to three feet in height within the Areas of Unrestricted Visibility triangles at the driveways (15 feet) and street corners (25 feet).

    f. All landscape islands within the parking area shall include a minimum of one 15-gallon tree.

    g. Planters adjacent to the buildings shall be landscaped with shrubs of a minimum of 5-gallon size, 1-gallon containers for mass planting, and groundcover.

    h. Exposed soil shall be landscaped with drought resistant groundcover that will propagate and take root quickly. A minimum two-inch layer of mulch shall be applied except in turf areas, creeping or rooting groundcovers, or direct seeding applications where mulch is contraindicated.

    i. Turf shall be limited to 25% of the total landscaping area. No turf shall

be permitted in areas with a dimension of less than eight (8) feet, or on slopes exceeding ten percent.

j. Plant material shall conform to the following spacing standards:

   i. A minimum of thirty feet from the property corner at a street intersection to the center of the first tree or large shrub;
   ii. A minimum of fifteen feet between center of trees and ten feet between large shrubs to light standards;
   iii. A minimum of ten feet between center of trees or large shrubs and fire hydrants;
   iv. A minimum of fifteen feet from the intersection of a driveway (for commercial, mixed use, or public/semipublic and industrial uses) with a street right-of-way to the center of any tree having a diameter larger than eighteen inches at maturity or large shrub and a minimum of ten feet for residential uses.

k. Prior to issuance of a Building Permit (vertical), trees shown in the preliminary landscape plans (Exhibit "L") within the Landscape Buffer Easement area are required to be removed or relocated to other portions of the site subject to confirmation on the final landscape and irrigation plans. Per the recorded Landscape Buffer Easement Deed, trees shall not be planted within 60-feet of the southerly boundary of the 70-foot agricultural buffer easement on the southern portion of the lot.

12. ENGINEER'S REPORT. All comments and conditions included in Exhibit "N", Engineer's Report, dated June 20, 2024, and revised on August 8, 2024, shall be conditions of approval incorporated herein by reference.

13. RECYCLING AND SOLID WASTE ENCLOSURE(S). Refer to line-item nos. 453 and 463 in the SAIC Appendix E for requirements for the screening of recycling and solid waste enclosures. Recycling and solid waste enclosures shall be provided with capacity adequate to achieve 50 percent recycling of the total recyclable wastes generated onsite. Instructional signs shall be provided for use of recycling bins and containers. Enclosures shall be constructed with a six-foot-high solid masonry wall and screened from public view with a minimum two-foot-wide perimeter planter. Colors and materials of the enclosure shall match those of the primary structures (example: exterior plaster - stucco). Doors of the enclosures shall be constructed of a solid material and colored to match the buildings (chain-link fencing with slats is not allowed). The enclosure shall be designed to allow walk-in access without having to open the main enclosure gate. Details of the enclosures need to be shown on the plan. Prior to issuance of a Building Permit (vertical), written confirmation from Republic Services is required to ensure that the recycling and solid waste provisions of the project will meet the service needs of Republic Services. Please contact Isabel Diaz of Republic Services at 271 Rianda Street, Salinas, CA 93901 Ph. 831-751-5454, Email idiaz@republicservices.com.

14. DRIVEWAY AND CORNER VISIBILITY. Prior to issuance of a Building Permit (vertical) visibility triangles need to be placed on the site plan for all driveways and corners located on the subject and adjacent properties. Section 37-50.460 requires clear visibility for the areas between 3 feet and 10 feet above the driveway grades, which lie 15 feet from the intersection of the edge of the driveway and the property line measured along both the driveway and the property line. For street corners, the distance is 25 feet from the intersection of the street right-of-way measured along both the right-of-way lines.

15. FENCING. Loading areas shall be screened from the vehicle parking area per SAIC Section 5.6(h)(1), public streets and from abutting agricultural operations with chain link fencing including fence fabric with tension wire atop the fence and shall comply with Exhibit "I," Site Details.

16. PHOTOMETRIC LIGHTING PLAN. Prior to issuance of a Building Permit (vertical), new illuminated parking areas require a photometric lighting plan per Section 37-50.480 to be submitted by the Project Applicant for review and approval by the City Planner. Light standards shall not exceed 40 and 2.4 foot-candles maximum average at ground level with no more than 0.5 foot-candles at a residential property line.

17. MITIGATION MEASURES. Prior to issuance of Building or Grading Permits as appliable, all mitigation measures shall be implemented according to instructions therein (see attached Exhibit "Q," Salinas Ag Industrial Mitigation Monitoring and Reporting Program [MMRP]).

18. RESOURCE MANAGEMENT. Building Permit (vertical) plans are required to implement the features described in SAIC Section 5.7(kk) and Appendix E line-item nos. 1311-1317 related to heat island effect, water efficiency, energy, waste management, etc.

19. FACILITIES TRAFFIC MANAGEMENT PLAN. Per SAIC Appendix E, line-item no. 656 and Zoning Code Section 37-50.350, the project is subject to the attached Facilities Traffic Management Plan (see attached Exhibit "P").

20. LANDSCAPE, LIGHTING AND MAINTENANCE DISTRICT. Prior to the City acceptance of any public improvements, the Master Developer will assist the City in the formation of a Landscape, Lighting and Maintenance District (LLMD) to finance maintenance of the public improvements.

21. SIGNS/MASTER SIGN PROGRAM. Signs are subject to review and approval of a separate Sign Permit. All signs shall comply with Master Sign Program 2024-002 (MSP 2024-002,) which is the SAIC plan area Master Sign Guidelines required per Sections 4.5.8 and 5.6(m)(1) and Appendix E line-item nos. 88, 121-124 and 1021 of the SAIC (see attached Exhibit "U"). Community Development Department has approved the Master Sign Guidelines (MSG) for the Salinas Ag-Industrial Center, as submitted on April 4, 2024. The MSG will be incorporated into the Salinas Ag-Industrial Center Specific Plan (SAIC) as Appendix I in accordance with Section 4.5.8 therein. Center Identifications and Street Directionals shall be installed in accordance with Figure 4-10 of the SAIC.

22. COMPLETION OF IMPROVEMENTS. Prior to final inspection by the Project Planner, all

improvements shown on the approved project plans, and/or required with this Site Plan Review approval, shall be installed by the Applicant or his designee. A Planning Inspection Fee (per inspection) must be received prior to final inspection. The initial Planning Inspection Fee is due at time of Building Permit Issuance.

23. Pursuant to Zoning Code Section 37-60.310, this Site Plan Review shall be null and void and all terms and requirements shall have no force or effect unless this Site Plan Review is signed by the Permittee(s) and returned to City of Salinas Community Development Department within 90 days of approval. ***It is the applicant's responsibility to track the 90-day expiration date. No notice will be sent.***

24. Pursuant to Zoning Code Section 37-60.220(a), this Site Plan Review is an administrative review to verify compliance with the Zoning Code's development, design, and use standards and is not a discretionary action. The City's review of the project's compliance with the Zoning Code and issuance of this Site Plan Review is final and not subject to appeal.

25. INDEMNIFICATION. Consistent with the Standard Permit Conditions included in the Development Review Application submitted for this Site Plan Review:

> *The Applicant(s) shall defend, indemnify, and hold harmless the City of Salinas or any of its boards, commissions, agents, officers, and employees from any claim, action or proceeding against the City, its boards, commissions, agents, officers, or employees to attack, set aside, void, or annul any of the approvals of this Project/use. For Tentative Maps, this shall also apply when such claim or action is brought within the time period provided for in applicable state and/or local statutes. The City shall promptly notify the Applicant(s) of any such claim, action, or proceeding. The City shall cooperate in the defense. Nothing contained in this condition shall prohibit the City from participation in a defense of any claim, action, or proceeding if the City bears its own attorney's fees and costs, and the City defends the action in good faith.*

This Site Plan Review is approved and executed as authorized by the City Planner in accordance with *Article VI, Division 5: Site Plan Review*, of the Salinas Zoning Code, and all exhibits referenced hereto.

Effective Date: 9-16-24

By: Lisa Brinton
Lisa Brinton
Community Development Director

ACCEPTANCE BY APPLICANT/PROPERTY OWNER
(Please sign and return original to the Community Development Department)

_____ _____
Walker Williams, Scannell Properties Date

Applicant

_____ _____

Amazon.com Services LLC
Property Owner

Date

STANDARD PERMIT CONDITIONS

The following standard conditions shall be incorporated by reference into all permits and subdivision map approvals in conjunction with the Salinas Zoning Code and Subdivision Ordinance:

- *Pursuant to Salinas City Code Section 1-8.1: Civil action enforcement, and Section 1-8.2: Liability for costs, permittee shall reimburse the City of Salinas for all costs and expenses (including but not limited to fees and charges of architects, engineers, attorneys, and other professionals, and court cost(s) incurred by the City in enforcing the provisions of this Permit.*

- *Use of the property shall be conducted in such a way that it does not constitute a nuisance to the use and enjoyment of surrounding properties or the public. Any permittee, person, firm, corporation, whether as principal, agent, employee or otherwise, violating, causing or maintaining the violation of any of the provisions of this Permit shall be guilty of a misdemeanor or an infraction, as charged. Upon determination by the Planning Manager that there are reasonable grounds for revocation of this Permit, a revocation hearing shall be set to be heard before the Salinas Planning Commission in accordance with Section 37-60.1330: Revocation of permits, of the Salinas Zoning Code.*

- *The applicant(s) shall defend, indemnify, and hold harmless the City of Salinas or any of its boards, commissions, agents, officers, and employees from any claim, action or proceeding against the City, its boards, commissions, agents, officers, or employees to attack, set aside, void, or annul, the approval of this project/use. For Tentative Maps, this shall also apply when such claim or action is brought within the time period provided for in applicable state and/or local statutes. The City shall promptly notify the applicant(s) of any such claim, action, or proceeding. The City shall cooperate in the defense. Nothing contained in this condition shall prohibit the City from participation in a defense of any claim, action, or proceeding if the City bears its own attorney's fees and costs, and the City defends the action in good faith.*

- *Notwithstanding any of the provisions in this permit, all improvements and uses shall comply with all other ordinances and regulations of the City of Salinas and all local, state and federal laws and regulations.*

- *No further development other than that shown on this permit or attached exhibits shall be allowed unless or until an amendment to this permit has been approved by the Planning Manager.*

EXHIBIT "A"

CAUTION: IF THIS SHEET IS NOT 30"x42" IT IS A REDUCED PRINT

PROJECT GOAT
SALINAS, CA
SALINAS, CA

ABBREVIATIONS

℄	ANGLE
℄	CENTERLINE
#	POUND or NUMBER
&	AND
(E)	EXISTING
@	AT
"	DIAMETER or ROUND
Ø	DIAMETER
A.D.	AREA DRAIN
ACOUS.	ACOUSTICAL
ADJ.	ADJUST, ADJUSTABLE or ADJACENT
AGGR.	AGGREGATE
AL.	ALUMINUM
APPROX.	APPROXIMATE(LY)
ARCH.	ARCHITECTURAL
ASB.	ASBESTOS
ASPH.	ASPHALT
B.O.C.	BOTTOM OF CONCRETE
B.O.M.	BOTTOM OF MULLION
B.O.P.	BOTTOM OF PANEL
B.O.R.	BOTTOM OF REVEAL
BD.	BOARD
BITUM.	BITUMINOUS
BLDG.	BUILDING
BLK.	BLOCK
BLKG.	BLOCKING
BM.	BEAM
BOT.	BOTTOM
C.B.	CATCH BASIN
C.G.	CORNER GUARD
C.I	CAST IRON
C.O.	CASED OPENING
C.O.M.	CENTER OF MULLION
C.O.R.	CENTER OF REVEAL
CAB.	CABINET
CEM.	CEMENT(ITIOUS)
CER.	CERAMIC
CLG.	CEILING
CLKG.	CAULKING
CLO.	CLOSET
CLR.	CLEAR
CNTR.	COUNTER
COL.	COLUMN
CONC.	CONCRETE
CONN.	CONNECTION
CONSTR.	CONSTRUCTION
CONT.	CONTINUOUS
CORR.	CORRIDOR
CTR.	CENTER
CTSK.	COUNTER-SUNK
D.F.	DRINKING FOUNTAIN
D.O.	DOOR OPENING
D.S.	DOWNSPOUT
D.S.P.	DRY STANDPIPE
DBL.	DOUBLE
DEPT.	DEPARTMENT
DET.	DETAIL
DIA.	DIAMETER
DIM.	DIMENSION
DISP.	DISPENSER
DN.	DOWN
DR.	DOOR
DWG.	DRAWING
DWR.	DRAWER
E.	EAST
E.J.	EXPANSION JOINT
E.P.	ELECTRIC PANELBOARD
E.W.C.	ELECTRIC WATER COOLER
EA.	EACH
EL.	ELEVATION
ELEC.	ELECTRIC(AL)
ELEV.	ELEVATOR
EMER.	EMERGENCY
ENCL.	ENCLOSED or ENCLOSURE
EQ.	EQUAL
EQPT.	EQUIPMENT
EXP.	EXPANSION
EXPO.	EXPOSED
EXST.	EXISTING
EXT.	EXTERIOR
F.A.	FIRE ALARM
F.A.R.	FLOOR AREA RATIO
F.B.	FLAT BAR
F.D.	FLOOR DRAIN
F.E.	FIRE EXTINGUISHER
F.E.C.	FIRE EXTINGUISHER CABINET
F.H.C.	FIRE HOSE CABINET
F.O.C.	FACE OF CONCRETE
F.O.F.	FACE OF FINISH
F.O.M.	FACE OF MULLION
F.O.SH.	FACE OF SHEATHING
F.P.	FIREPROOF
F.S.	FULL SIZE
FDN.	FOUNDATION
FIN.	FINISH(ED)
FL.	FLOOR
FLASH.	FLASHING
FLUOR.	FLUORESCENT
FT.	FOOT or FEET
FTG.	FOOTING
FURR.	FURRING
FUT.	FUTURE
G.B.	GRAB BAR
G.C.	GENERAL CONTRACTOR
G.F.I.	GROUND FAULT INTERRUPT
GA.	GAUGE
GALV.	GALVANIZED
GL.	GLASS
GND.	GROUND
GR.	GRADE
GYP.	GYPSUM
H.B.	HOSE BIBB
H.C.	HOLLOW CORE
H.M.	HOLLOW METAL
H.P.	HIGH POINT
H.V.	HIGH VOLTAGE
HDWD.	HARDWOOD
HDWE.	HARDWARE
HORIZ.	HORIZONTAL
HR.	HOUR
HT.	HEIGHT
J.B.	JUNCTION BOX
JAN.	JANITOR
JST.	JOIST
JT.	JOINT
K.O.	KNOCK-OUT
K.P.	KICK PLATE
K.W.H.	KILOWATT-HOUR
KIT.	KITCHEN
L.P.	LOW POINT
L.S.	LIMESTONE
L.V.	LOW VOLTAGE
L.W.C.	LIGHTWEIGHT CONCRETE
LAB.	LABORATORY
LAM.	LAMINATE(D)
LAV.	LAVATORY
LIN.	LINEAR
LIQ.	LIQUID
LKR.	LOCKER
LT.	LIGHT
LTL.	LINTEL
LVR.	LOUVER
M.B.	MOP BASIN
M.C.	MEDICINE CABINET
M.O.	MASONRY OPENING
MAINT.	MAINTENANCE
MAN.	MANUAL
MAS.	MASONRY
MAX.	MAXIMUM
MECH.	MECHANICAL
MEMB.	MEMBRANE
MET.	METAL
MEZZ.	MEZZANINE
MFR.	MANUFACTURER
MH.	MANHOLE
MIN.	MINIMUM
MIR.	MIRROR
MISC.	MISCELLANEOUS
MTD.	MOUNTED
MUL.	MULLION
N.	NORTH
N.I.C.	NOT IN CONTRACT
N.R.C.	NOISE REDUCTION COEFFICIENT
N.T.S.	NOT TO SCALE
NO.	NUMBER
NOM.	NOMINAL
O.A.	OVERALL
O.C.	ON CENTER
O.D.	OUTSIDE DIAMETER
O.F.	OUTSIDE FACE
O.H.	OVERHEAD or OPPOSITE HAND
OBS.	OBSCURE
OFF.	OFFICE
OPNG.	OPENING
OPP.	OPPOSITE
P.C.	PRECAST
P.J.	PANEL JOINT
P.LAM.	PLASTIC LAMINATE
P.S.F.	POUNDS PER SQUARE FOOT
P.T.D.	PAPER TOWEL DISPENSER
P.T.R.	PAPER TOWER RECEPTACLE
PL.	PLATE
PLAS.	PLASTER
PLYWD.	PLYWOOD
POL.	POLISH(ED)
PR.	PAIR
PT.	POINT
Q.T.	QUARRY TILE
QUAL.	QUALITY
QUAN.	QUANTITY
R.	RISER
R.B.	RUBBER / RESILIENT BASE
R.C.P.	REFLECTED CEILING PLAN
R.D.	ROOF DRAIN
R.O.	ROUGH OPENING
R.O.W.	RIGHT OF WAY
R.T.U.	ROOF TOP UNIT
R.W.L.	RAIN WATER LEADER
RAD.	RADIUS
REF.	REFERENCE
REFR.	REFRIGERATOR
REINF.	REINFORCE(D)
REQ.	REQUIRED
RESIL.	RESILIENT
RGTR.	REGISTER
RM.	ROOM
RWD.	REDWOOD
S.	SOUTH
S.A.F.	SELF-ADHERED FLASHING
S.C.	SOLID CORE
S.C.D.	SEAT COVER DISPENSER
S.D.	SOAP DISPENSER
S.F.	SQUARE FOOT
S.I.	SQUARE INCH
S.N.D.	SANITARY NAPKIN DISPENSER
S.N.R.	SANITARY NAPKIN RECEPTACLE
S.S.	STAINLESS STEEL
S.SK.	SERVICE SINK
S.T.C.	SOUND TRANSMISSION CLASS
SCHED.	SCHEDULE
SCWD.	SOLID CORE WOOD
SECT.	SECTION
SH.	SHELF
SHR.	SHOWER
SHT.	SHEET
SIM.	SIMILAR
SPEC.	SPECIFIED or SPECIFICATION
SQ.	SQUARE
STA.	STATION
STD.	STANDARD
STL.	STEEL
STOR.	STORAGE
STRL.	STRUCTURE or STRUCTURAL
SUPP.	SUPPLEMENT or SUPPLEMENTARY
SUSP.	SUSPENDED
SYMM.	SYMMETRICAL
T&G	TONGUE AND GROOVE
T.	TREAD
T.B.	TOWEL BAR
T.C.	TOP OF CURB
T.D.	TRENCH DRAIN
T.O.C.	TOP OF CONCRETE
T.O.M.	TOP OF MULLION
T.O.P.	TOP OF PARAPET
T.O.R.	TOP OF REVEAL
T.O.REC.	TOP OF DEEP RECESS
T.O.S.	TOP OF STEEL
T.O.W.	TOP OF WALL
T.P.	TOP OF PAVEMENT
T.P.D.	TOILET PAPER DISPENSER
T.V.	TELEVISION
TEL.	TELEPHONE
TER.	TERRAZZO
THK.	THICK
TOL.	TOLERANCE
TYP.	TYPICAL
U.C.	UNDERCUT
U.H.	UNIT HEATER
U.L.	UNDERWRITERS LABORATORIES
U.O.N.	UNLESS OTHERWISE NOTED
UNF.	UNFINISHED
UR.	URINAL
V.C.T.	VINYL COMPOSITE TILE
V.I.F.	VERIFY IN FIELD
V.P.	VISION PANEL
V.R.	VAPOR RETARDER
VAC.	VACUUM
VERT.	VERTICAL
VEST.	VESTIBULE
VIT.	VITREOUS
W.	WEST
W.C.	WATER CLOSET
W.I.	WROUGHT IRON
W.P.	WORKING POINT
W.S.	WEATHER STOP or WEATHER STRIPPING
W.W.F.	WELDED WIRE FABRIC
W/	WITH
W/O	WITHOUT
WD.	WOOD
WPM	WATERPROOFING MEMBRANE
WRB	WEATHER / WATER RESISTIVE BARRIER
WSCT.	WAINSCOT
WT.	WEIGHT

SYMBOLS

ALIGN

OFFICE — ROOM NAME

0000 — ROOM NUMBER

101 — DOOR NUMBER

EXISTING DOOR

X / XX — DETAIL REFERENCE, SHEET NUMBER

X / XX — DETAIL SECTION REFERENCE, SHEET NUMBER

X / XX — SECTION REFERENCE, SHEET NUMBER

X / XX — EXT. ELEVATION REFERENCE, SHEET NUMBER

A / D / XX / B / C — INTERIOR ELEVATION REFERENCE, SHEET NUMBER

P / 1 — WALL MATERIAL TYPE, WALL NOTE

C / 1 — FLOOR MATERIAL TYPE, FLOOR NOTE

PL / 1 — MISC. MATERIAL TYPE, TYPE NUMBER

XXX — KEYNOTE INDICATOR

X — WALL/ PARTITION TAG

XX-# — EQUIPMENT TAG

A — REVISION CLOUD & DELTA NUMBER

SHEET INDEX

ARCHITECTURAL

A-000.	COVER SHEET
A-101.	SITE PLAN
A-107.	SITE DETAILS
A-108.	SITE DETAILS
A-109.	SITE DETAILS
A-200.	BUILDING AREA CALCULATIONS
A-201.	OVERALL FLOOR PLAN - GROUND LEVEL
A-206.	OVERALL ELEVATED PLATFORM PLAN
A-210.	OVERALL FLOOR PLAN - LEVEL 2
A-215.	OVERALL FLOOR PLAN - LEVEL 3
A-220.	OVERALL FLOOR PLAN - LEVEL 4
A-225.	OVERALL FLOOR PLAN - LEVEL 5
A-231.	OVERALL ROOF PLAN
A-301.	OVERALL BUILDING ELEVATIONS
A-302.	BUILDING ELEVATIONS
A-303.	BUILDING ELEVATIONS
A-308.	COLOR SCHEME
A-309.	COLOR SCHEME
A-310.	COLOR SCHEME
A-401.	BUILDING SECTIONS
A-402.	BUILDING SECTIONS
A-403.	SITE LINE SECTIONS
A-404.	3D RENDERING
A-405.	3D RENDERING

TOTAL SHEETS: 24

ELECTRICAL

E-003.	ELECTRICAL LIGHTING FIXTURE SCHEDULE
E-104.	OVERALL SITE PLAN -PHOTOMETRICS
E-104A.	PARTIAL SITE PLAN - A - PHOTOMETRICS
E-104B.	PARTIAL SITE PLAN - B - PHOTOMETRICS
E-104C.	PARTIAL SITE PLAN - C - PHOTOMETRICS
E-104D.	PARTIAL SITE PLAN - D - PHOTOMETRICS
E-104E.	PARTIAL SITE PLAN - E - PHOTOMETRICS
E-104F.	PARTIAL SITE PLAN -F -PHOTOMETRICS

TOTAL SHEETS: 8

CIVIL

C000	COVER SHEET
C100	PRELIMINARY SITE PLAN
C200	PRELIMINARY GRADING PLAN
C201	GRADING SECTIONS
C300	PRELIMINARY UTILITY PLAN
C400	CIRCULATION PLAN
C500	PRELIMINARY STORMWATER QUALITY PLAN
C600	EROSION CONTROL PLAN

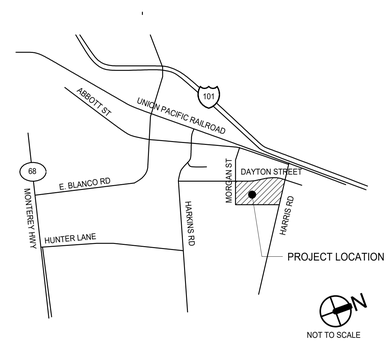
TOTAL SHEETS: 8

LANDSCAPE

L100	PRELIMINARY LANDSCAPE PLAN
L200	LANDSCAPE SCHEDULES
L300	LANDSCAPE DETAILS

TOTAL SHEETS: 3

VICINITY MAP



PROJECT TEAM

PROPERTY OWNER

SCANNELL PROPERTIES

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WARE MALCOMB

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EMAIL: Chris.Sheldon@hargis.biz

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DULUTH, GA 30096
(770) 564-3505

PRIMARY CONTACT: MATT ALLEN
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EMAIL: cmerryfield@hgi-fire.com
ALTERNATE CONTACT: DIANE STONE
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EMAIL: dstone@hgi-fire.com

OWNER'S CONSULTANTS

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555 CAPITOL MALL
SUITE 300
SACRAMENTO, CA 95814
(916) 858-5800

PRIMARY CONTACT: SHEETAL BHATT
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ALTERNATE CONTACT: ANTONIO PANTOJA
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EMAIL: Antonio.Pantoja@kimley-horn.com

GENERAL CONTRACTOR

COMPANY NAME

FIRM NAME
STREET
CITY, STATE ZIP CODE

NAME OF CONTACT
PH: (000) 000-0000
EMAIL

WARE MALCOMB
ARCHITECTURE PLANNING INTERIORS
CIVIL ENGINEERING BRANDING BUILDING MEASUREMENT
4683 Chabot Dr, Suite #300
Pleasanton, CA 94588
P 925.244.9620

CLIENT LOGO

PROJECT GOAT
SALINAS, CA

COVER SHEET

REMARKS	DATE
SITE DESIGN REVIEW SUBMITTAL	05/15/2024

PA/PM:	Approver
DRAWN BY.:	Author
JOB NO.:	SNR23-0182-00

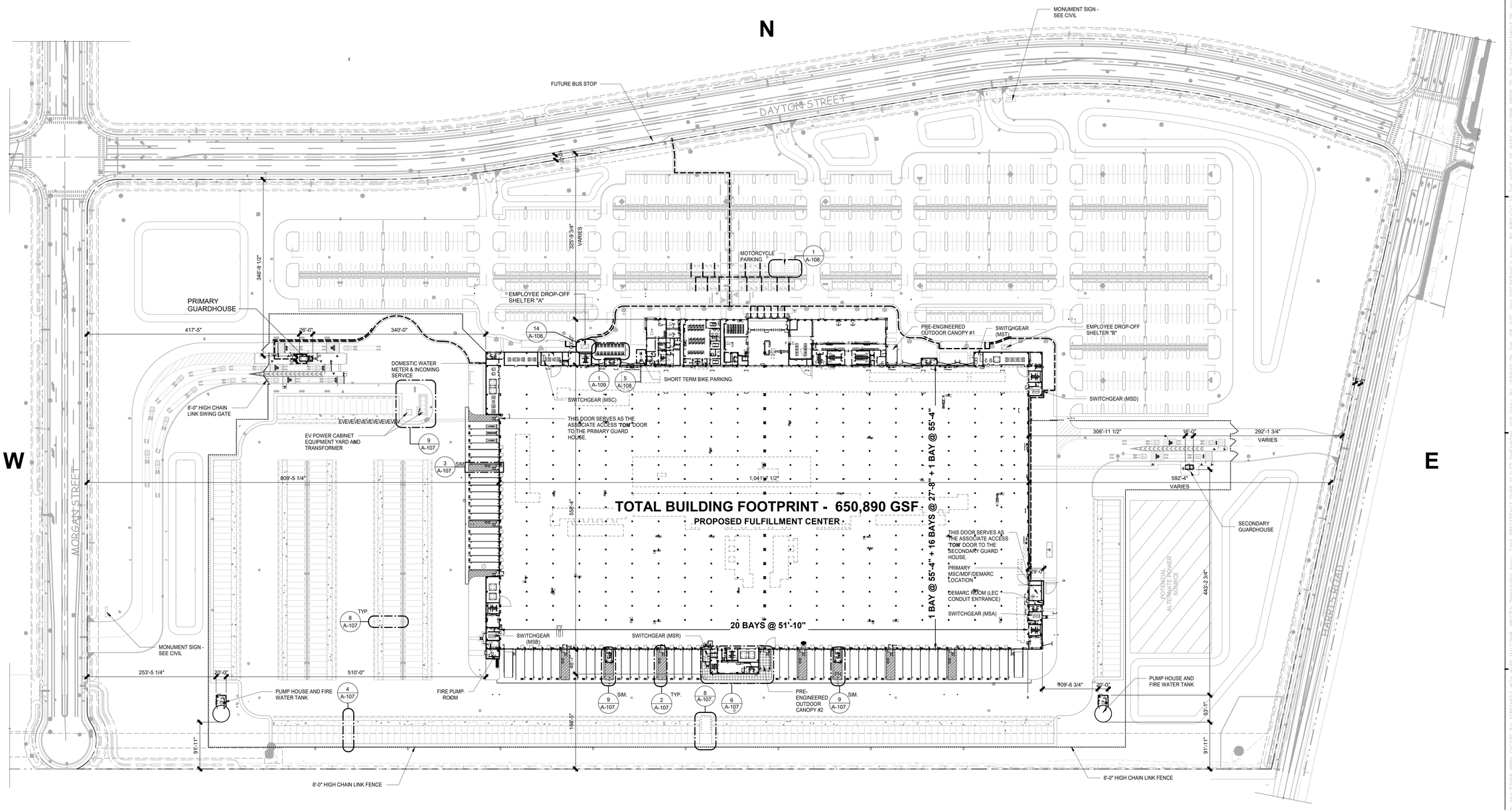
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A-000.

Exhibit B

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OVERALL SITE PLAN

SCALE: 1" = 80'-0"

PROJECT DATA:

APN:
177-133-012-000, 177-133-011-000

ZONING:
IG-SP-7 (INDUSTRIAL GENERAL-SALINAS AG-INDUSTRIAL SPECIFIC PLAN)

PROPOSED USE: **IG (INDUSTRIAL GENERAL)**

PROPOSED FLOOR AREA RATIO: **1.45**

ACREAGE: **70.14 +/- ACRES**

PARKING:

REQUIRED PARKING BY 2022 CBC CODE

OFFICE PARKING REQUIRED 1/250 SF — **43,328 SF / 250 =**	**174**	SPACES
WAREHOUSE & OCCUPIED SPACE REQUIRED		
1/1000 SF FOR FIRST 10,000 SF — **10,000 SF / 1000 =**	**10**	SPACES
1/3000 SF THEREAFTER — **1,125,571 SF / 3000 =**	**376**	SPACES
TOTAL REQUIRED	**560**	SPACES

TRUCK LOADING PROVIDED:

AT DOCK	**57**	SPACES
TRAILER PARKING	**345**	SPACES
TRAILER HOSTLER E.V. PARKING	**10**	SPACES
TOTAL PROVIDED	**412**	SPACES
MOTORCYCLE PARKING	**16**	SPACES

PROVIDED PARKING:

STANDARD (9'-0" X 19'-0")	**872**	SPACES
STANDARD ACCESSIBLE (EV TO BE INCLUDED) (21 REQUIRED)	**7 PROVIDED**	SPACES
VAN ACCESSIBLE (EV TO BE INCLUDED) (4 REQUIRED)	**2 PROVIDED**	SPACES

ELECTRIC VEHICLE (E.V.) PARKING PROVIDED:

20% REQUIRED BY CALGREEN FOR (EVCS)	**(221 REQUIRED)**	SPACES
(ACCESSIBLE EV TO BE INCLUDED)	**222 PROVIDED**	SPACES
25% REQUIRED BY CALGREEN FOR (EVSE)	**(56 REQUIRED)**	SPACES
(ACCESSIBLE EV TO BE INCLUDED)	**56 PROVIDED**	SPACES
EV STANDARD ACCESSIBLE	**10**	SPACES
EV VAN ACCESSIBLE	**2**	SPACES
EV AMBULATORY ACCESSIBLE	**5**	SPACES

TOTAL PARKING PROVIDED:

STANDARD, ACCESSIBLE, EV	**1103**	SPACES

REQUIRED BICYCLE PARKING PER CAL GREEN:

SHORT TERM BICYCLE PARKING — **MIN. 2**	**16 PROVIDED**	SPACES
LONG TERM BICYCLE PARKING — **(5% OF 1,103 SPACES)=**	**56**	SPACES
	128 PROVIDED	SPACES

REQUIRED PARKING BY SALINAS AG-INDUSTRIAL SPECIFIC PLAN

OFFICE PARKING REQUIRED 1/300 SF — **43,328 SF / 300 =**	**144**	SPACES
WAREHOUSE & OCCUPIED SPACE REQUIRED		
1/1000 SF — **1,135,571 SF / 1000 =**	**1136**	SPACES
TOTAL REQUIRED	**1,280**	SPACES

PER THE SAIC-SP SECTION 5.6. g., 8 AND APPENDIX E, LINE 93, 10% OF THE TOTAL REQUIRED SPACES SHALL BE RESERVED FOR CARPOOLS, AND ALTERNATIVE FUEL VEHICLES AND SHALL PROVIDE ALTERNATIVE FUELING SYSTEM.

10% OF 1103	**111**	SPACES

PROPOSED BUILDING DATA

HEIGHT: — **MULTISTORY**	104'-6"	
GROUND LEVEL:		
OCCUPIABLE: — **OFFICE: 43,328**		SF
OCCUPIABLE: — **WAREHOUSE: 608,862**		SF
MEZZANINE:		
OCCUPIABLE:	**0**	SF
NON-OCCUPIABLE/UNMANNED:	**153,326**	SF
LEVEL 2:		
OCCUPIABLE:	**121,974**	SF
NON-OCCUPIABLE/UNMANNED:	**487,898**	SF
LEVEL 3:		
OCCUPIABLE:	**120,469**	SF
NON-OCCUPIABLE/UNMANNED:	**487,898**	SF
LEVEL 4:		
OCCUPIABLE:	**120,469**	SF
NON-OCCUPIABLE/UNMANNED:	**487,898**	SF
LEVEL 5:		
OCCUPIABLE:	**120,469**	SF
NON-OCCUPIABLE/UNMANNED:	**487,898**	SF
TOTALS:		
OCCUPIABLE:	**1,135,571**	SF
NON-OCCUPIABLE/UNMANNED:	**2,104,918**	SF
TOTAL SQUARE FOOTAGE:	**3,240,489**	SF
PRIMARY GUARD HOUSE	**278**	SF
SECONDARY GUARD HOUSE	**148**	SF
PUMP HOUSE #1	**1,335**	SF
PUMP HOUSE #2	**1,335**	SF

SITE LEGEND

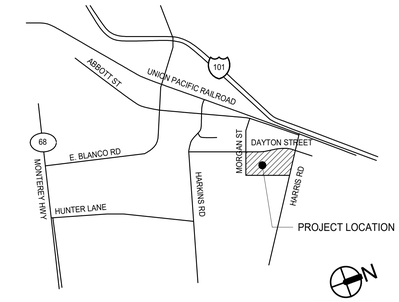
- POLE MOUNTED LIGHT FIXTURE. SEE ELECTRICAL DRAWINGS.
- TRANSFORMER WITH CONCRETE PAD, SEE ELECTRICAL DRAWINGS.
- FIRE LANE (HATCHED), SEE CIVIL PLANS
- TRASH OR RECYCLING COMPACTOR
- ACCESSIBLE PATH OF TRAVEL. 1:20 MAX. SLOPE, 2% MAX. CROSS SLOPE.
- PROPERTY LINE.
- SETBACK LINE.
- FENCE LINE, SEE CIVIL FOR TYPE, EXTENTS, AND LOCATION
- EASEMENT LINE
- ACCESSIBLE PARKING

NOTES:

SITE INFORMATION PROVIDED FOR REFERENCE ONLY. SEE CIVIL AND LANDSCAPE PLANS FOR ALL SITEWORK, GRADING, DRAINAGE, PAVING, CONCRETE FLATWORK, DIMENSIONS, AND LANDSCAPE.

SEE CIVIL DRAWINGS FOR ALL FIRE LANE AND EASEMENT LOCATIONS.

VICINITY MAP



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CLIENT LOGO

PROJECT GOAT

SALINAS, CA

SITE PLAN

DATE	REMARKS
05/15/2024	SITE DESIGN REVIEW SUBMITTAL

PA/PM:	Approver
DRAWN BY.:	Author
JOB NO.:	SNR23-0182-00

SHEET

A-101.

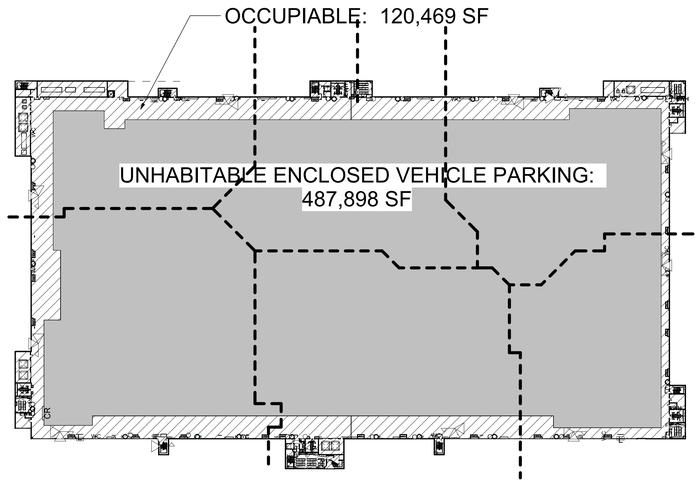
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Exhibit C

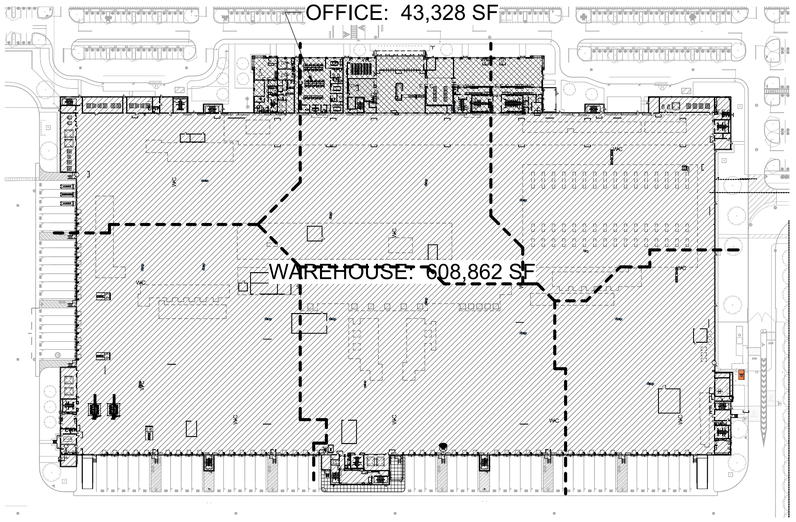
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LEVEL 3 PLAN 4
SCALE: 1" = 100'-0"

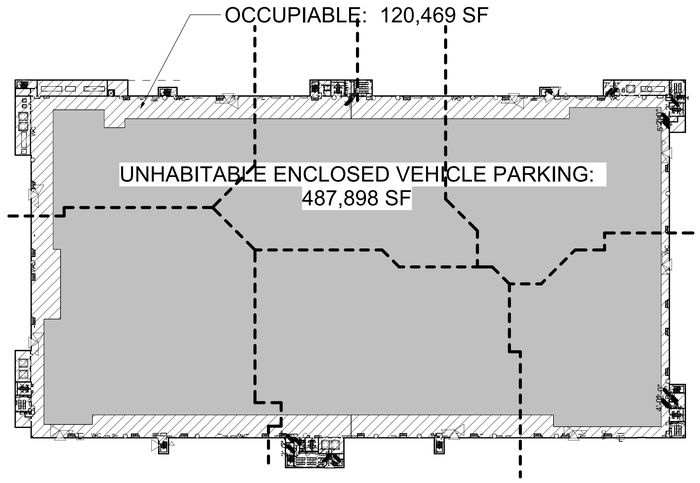


GROUND LEVEL PLAN 1
SCALE: 1" = 100'-0"

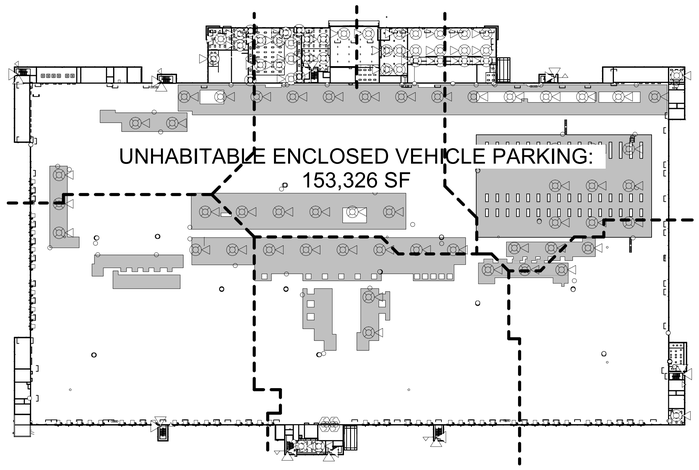
OFFICE - OCCUPIABLE

WAREHOUSE - OCCUPIABLE

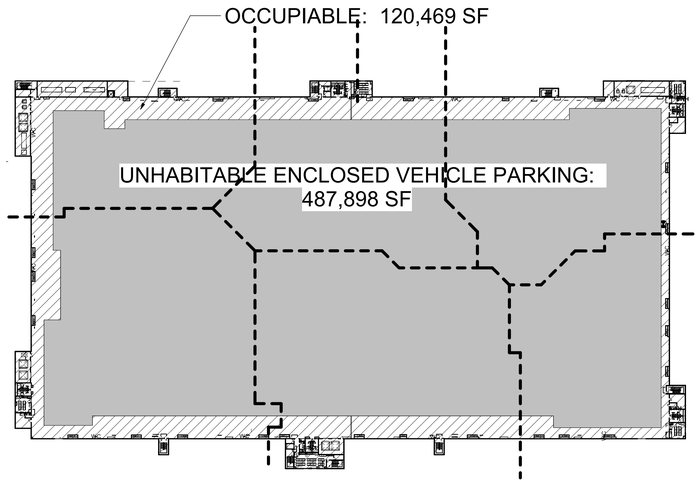
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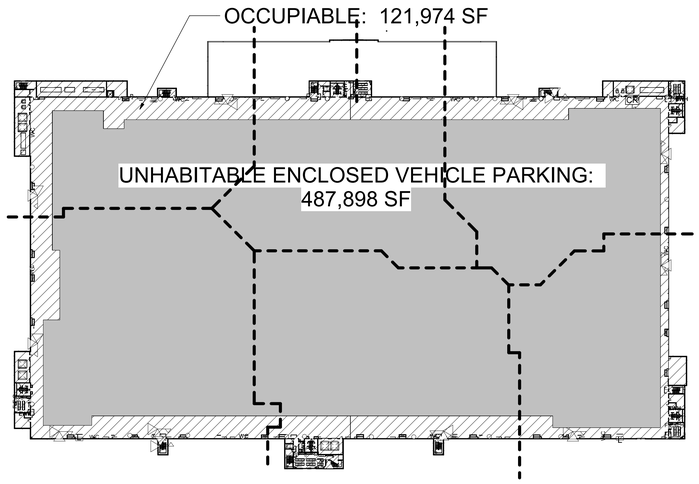
LEVEL 4 PLAN 5
SCALE: 1" = 100'-0"



MEZZANINE LEVEL PLAN 2
SCALE: 1" = 100'-0"



LEVEL 5 PLAN 6
SCALE: 1" = 100'-0"



LEVEL 2 PLAN 3
SCALE: 1" = 100'-0"

Exhibit D

WARE MALCOMB
ARCHITECTURE CIVIL ENGINEERING
PLANNING BRANDING
INTERIORS BUILDING MEASUREMENT
4683 Chabot Dr, Suite #300
Pleasanton, CA 94588
P 925.244.9620

CLIENT LOGO

PROJECT GOAT
SALINAS, CA

BUILDING AREA CALCULATIONS

DATE	REMARKS
05/15/2024	SITE DESIGN REVIEW SUBMITTAL

PA/PM:	R.R.
DRAWN BY.:	R.R./F.S.H.
JOB NO.:	SNR23-0182-00

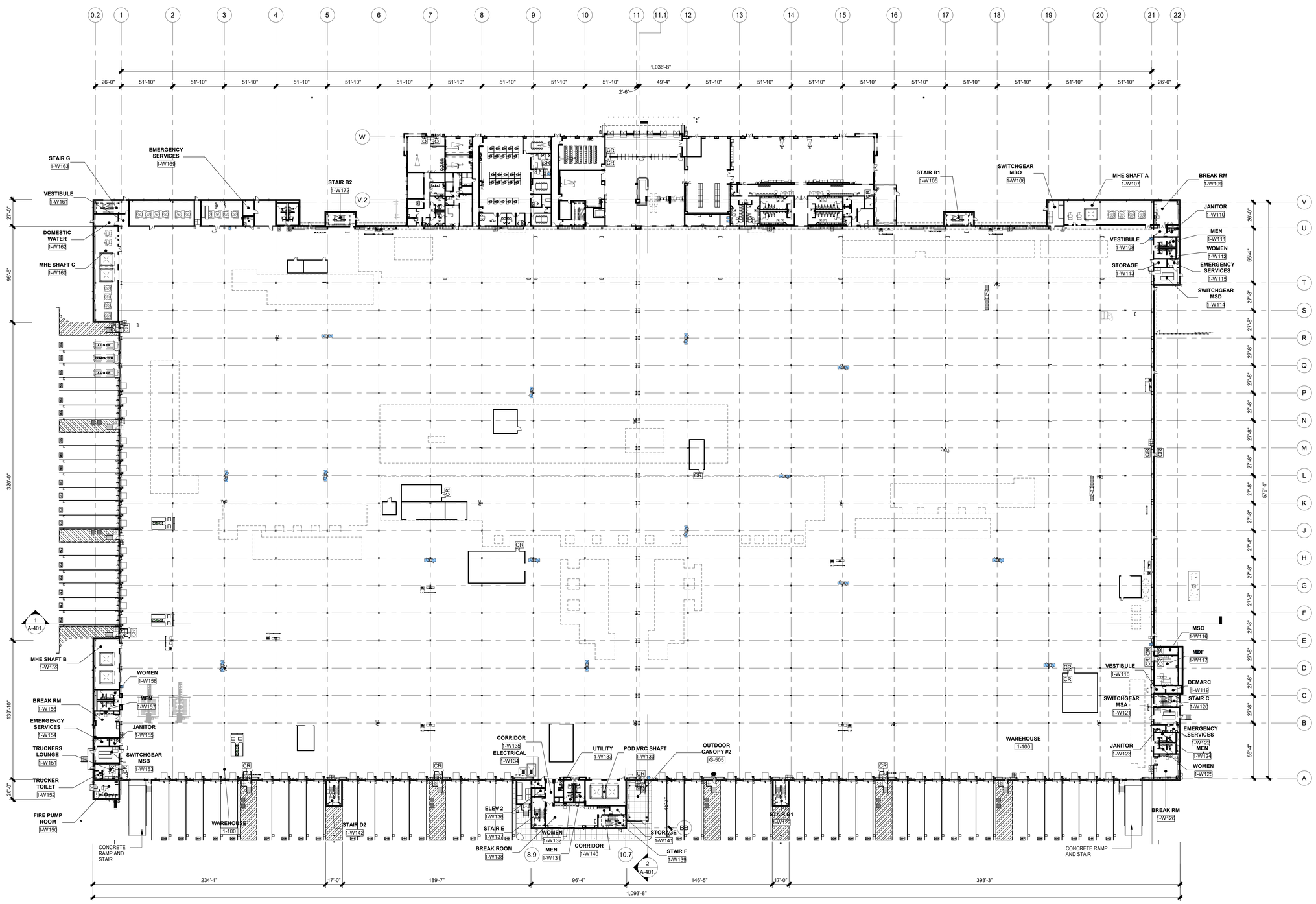
SHEET
A-200.

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1"=40'
0 20' 40' 80' 200'

OVERALL FLOOR PLAN - GROUND LEVEL

SCALE: 1" = 40'-0"

N

Exhibit E

WARE MALCOMB
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Pleasanton, CA 94588
P 925.244.9620
ARCHITECTURE PLANNING INTERIORS
CIVIL ENGINEERING BRANDING BUILDING MEASUREMENT

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CLIENT LOGO

PROJECT GOAT

SALINAS, CA

OVERALL FLOOR PLAN - GROUND LEVEL

DATE	REMARKS
05/15/2024	SITE DESIGN REVIEW SUBMITTAL

PA/PM:	Approver
DRAWN BY.:	Author
JOB NO.:	SNR23-0182-00

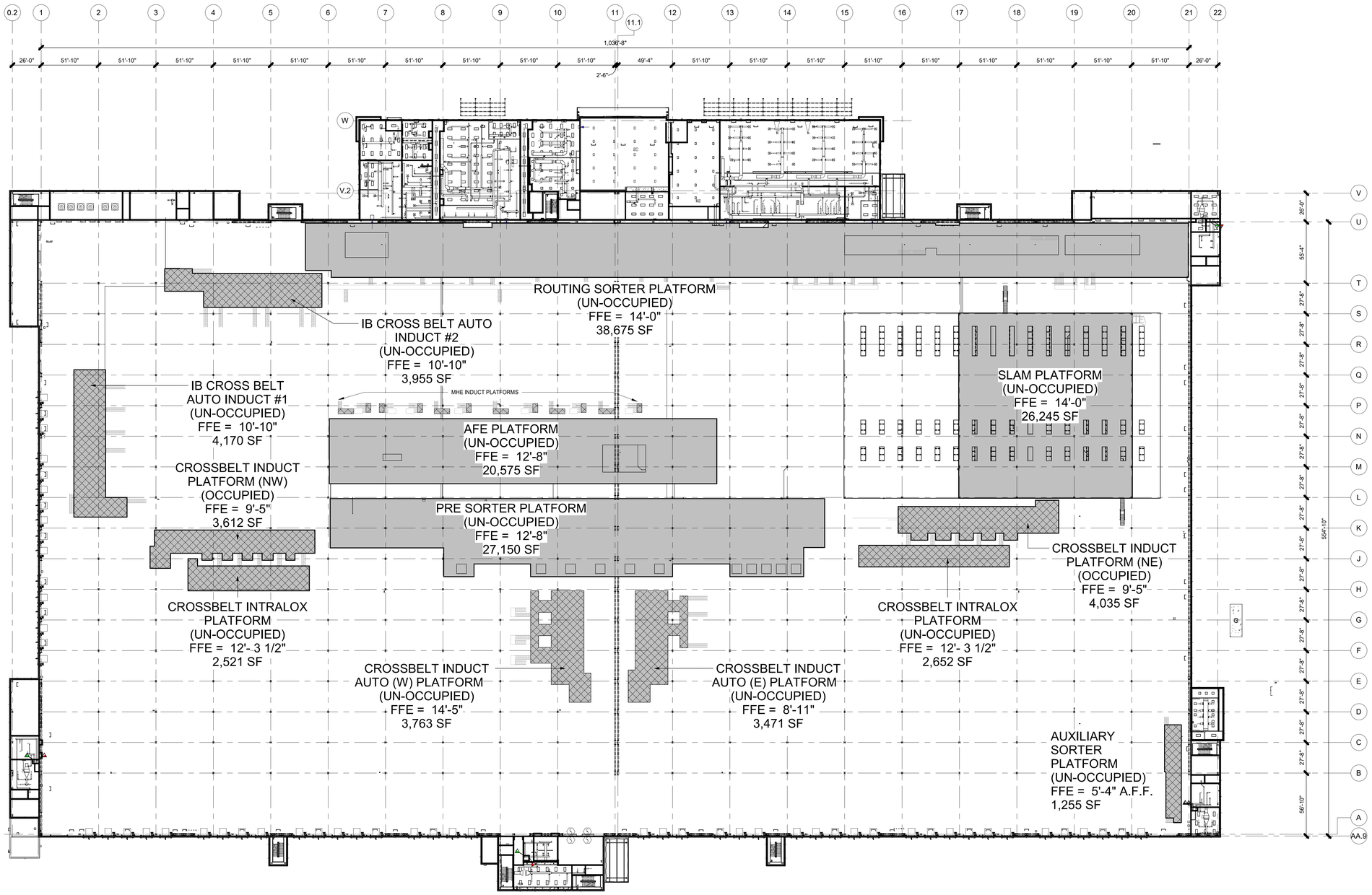
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A-201.

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1" = 40'

0 20' 40' 80' 200'

OVERALL FLOOR PLAN - PLATFORM LEVEL (1)

SCALE: 1" = 40'-0"

WARE MALCOMB

ARCHITECTURE CIVIL ENGINEERING
PLANNING BRANDING
INTERIORS BUILDING MEASUREMENT

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Pleasanton, CA 94588
P 925.244.9620

CLIENT LOGO

PROJECT GOAT

SALINAS, CA

OVERALL ELEVATED PLATFORM PLAN

DATE	REMARKS
05/15/2024	SITE DESIGN REVIEW SUBMITTAL

PA/PM:	Approver
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JOB NO.:	SNR23-0182-00

SHEET

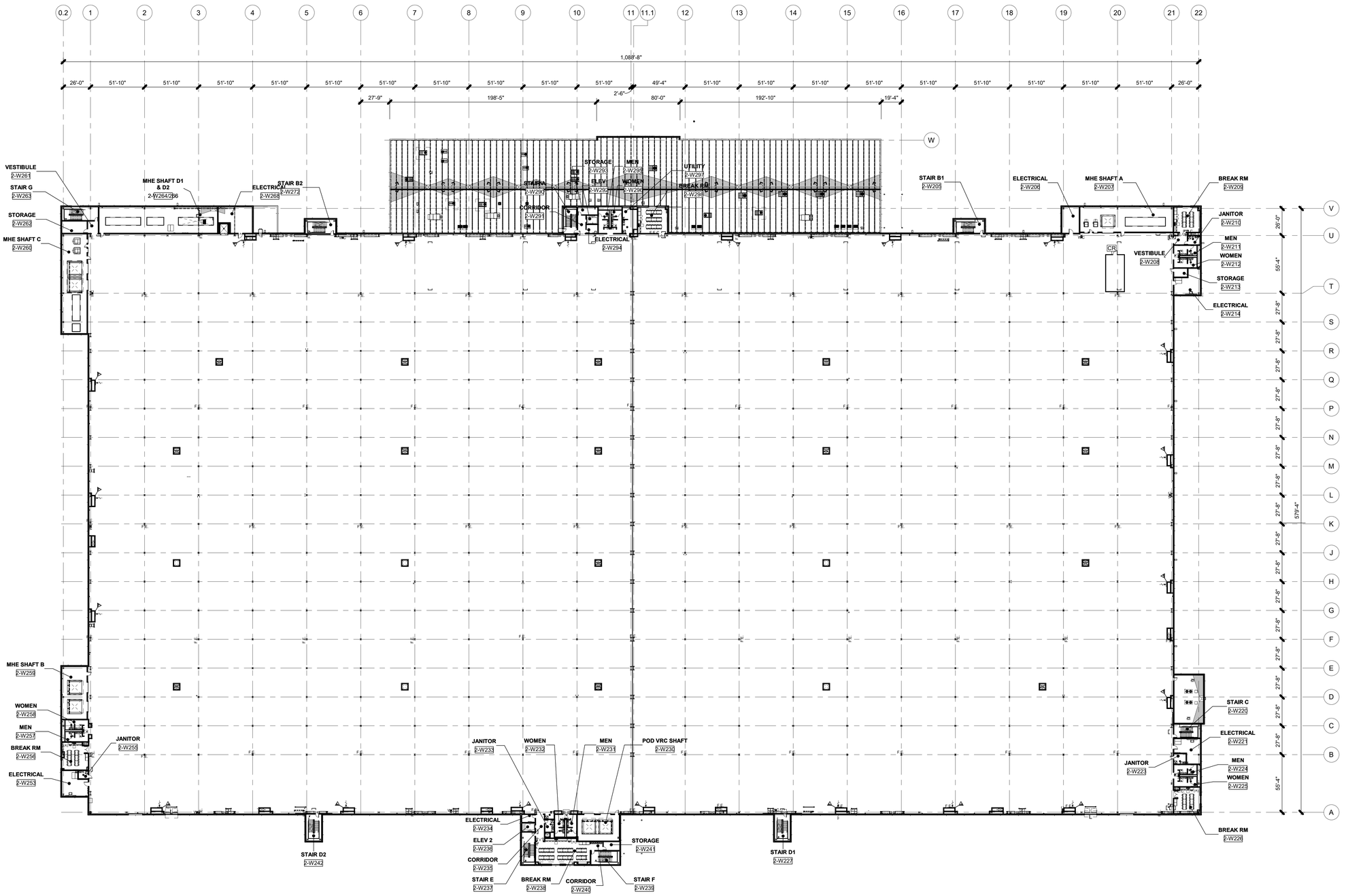
A-206.

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OVERALL FLOOR PLAN - LEVEL 2

SCALE: 1" = 40'-0"

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PROJECT GOAT

SALINAS, CA

OVERALL FLOOR PLAN - LEVEL 2

DATE	REMARKS
05/15/2024	SITE DESIGN REVIEW SUBMITTAL

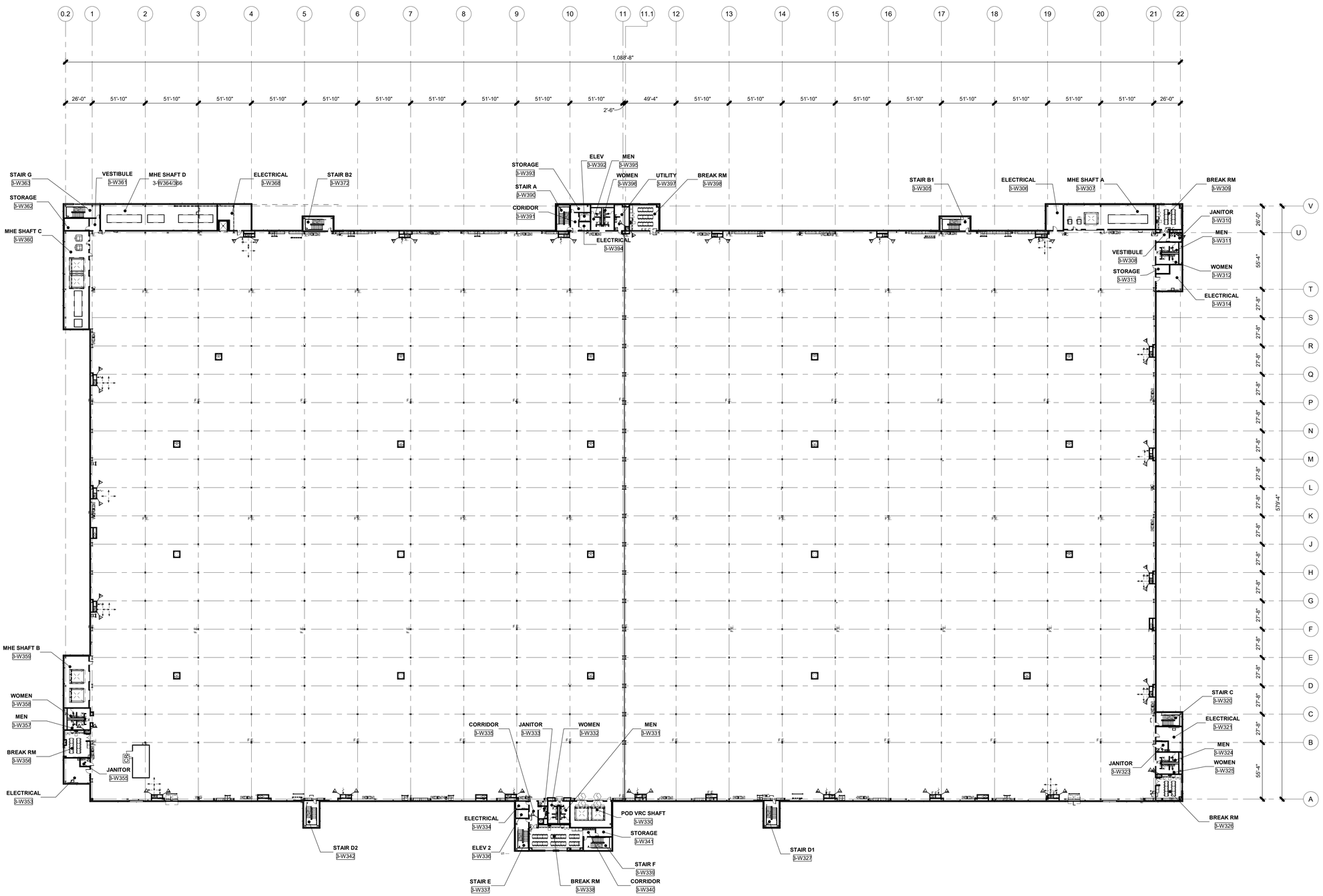
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SHEET
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1" = 40'

0 20' 40' 80' 200'

OVERALL FLOOR PLAN - LEVEL 3

SCALE: 1" = 40'-0"

WARE MALCOMB

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PLANNING BRANDING
INTERIORS BUILDING MEASUREMENT

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PROJECT GOAT

SALINAS, CA

OVERALL FLOOR PLAN - LEVEL 3

DATE	REMARKS
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PA/PM:	Approver
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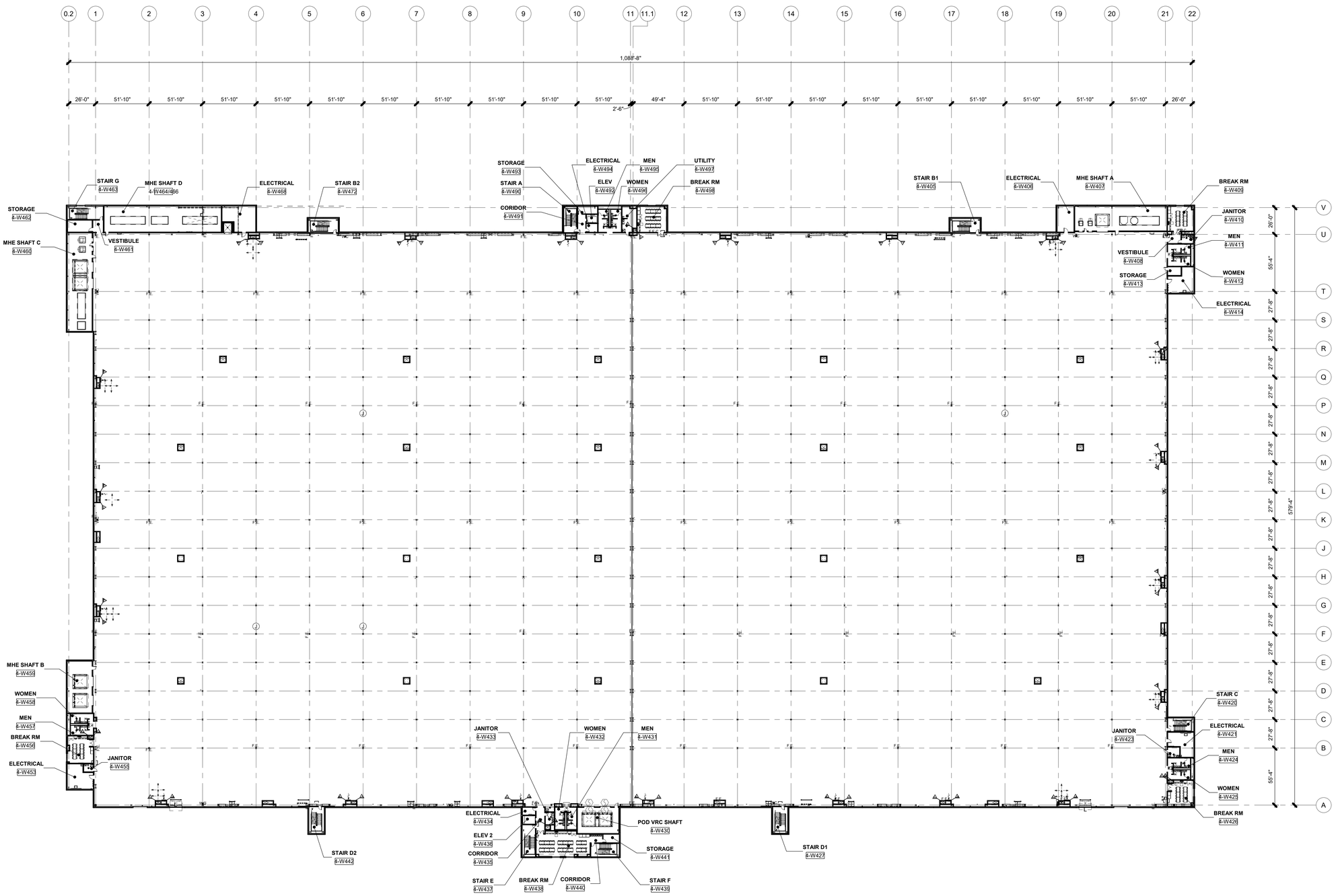
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0 20' 40' 80' 200'

OVERALL FLOOR PLAN - LEVEL 4

SCALE: 1" = 40'-0"

1 N

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PLANNING BRANDING
INTERIORS BUILDING MEASUREMENT

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SALINAS, CA

OVERALL FLOOR PLAN - LEVEL 4

DATE	REMARKS
05/15/2024	SITE DESIGN REVIEW SUBMITTAL

PA/PM:	Approver
DRAWN BY.:	Author
JOB NO.:	SNR23-0182-00

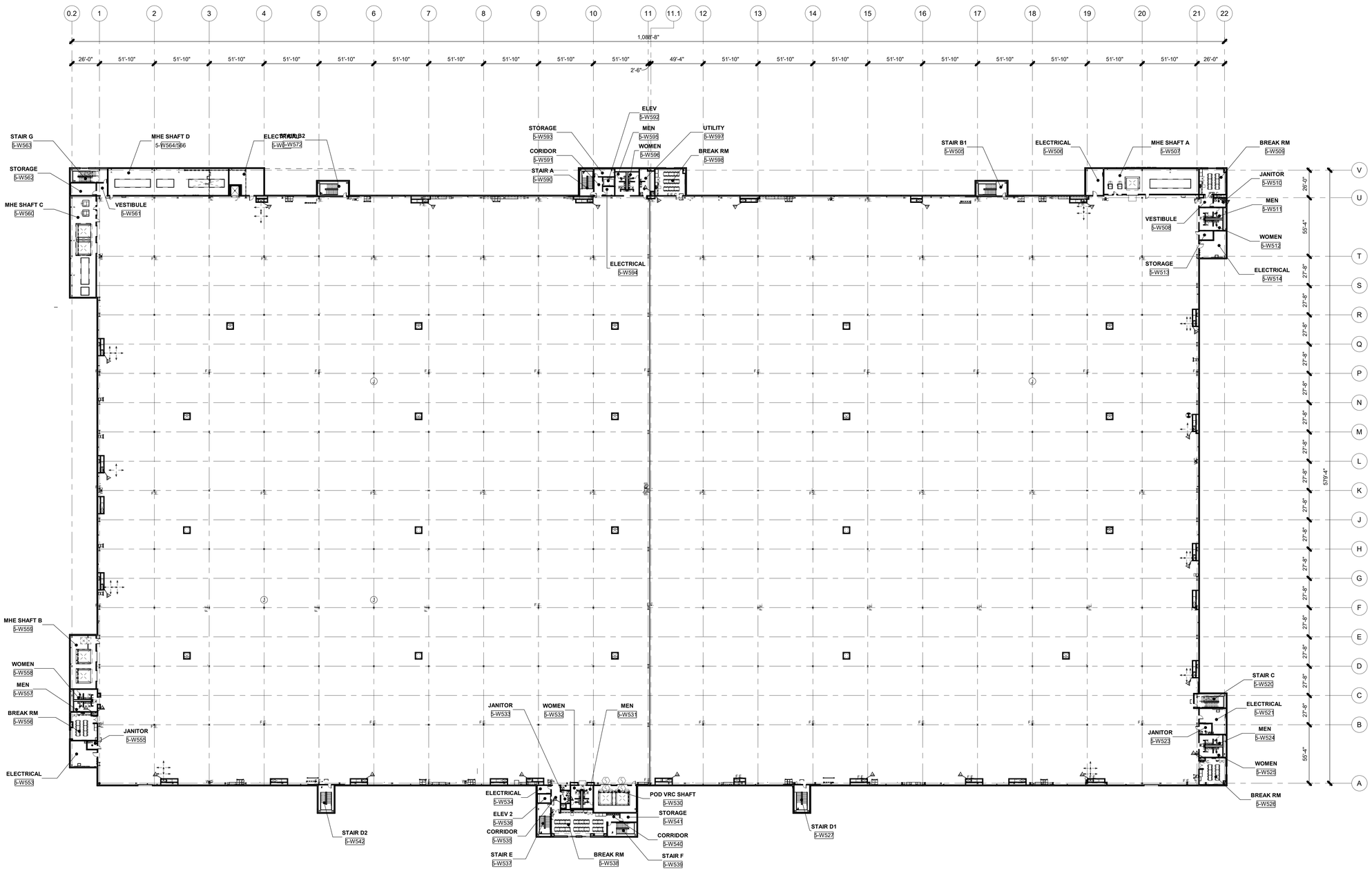
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1"=40'

0 20' 40' 80' 200'

OVERALL FLOOR PLAN - LEVEL 5

SCALE: 1" = 40'-0"

N

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CLIENT LOGO

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OVERALL FLOOR PLAN - LEVEL 5

REMARKS	DATE
SITE DESIGN REVIEW SUBMITTAL	03/15/2024

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JOB NO.:	SNR23-0182-00

SHEET

A-225.

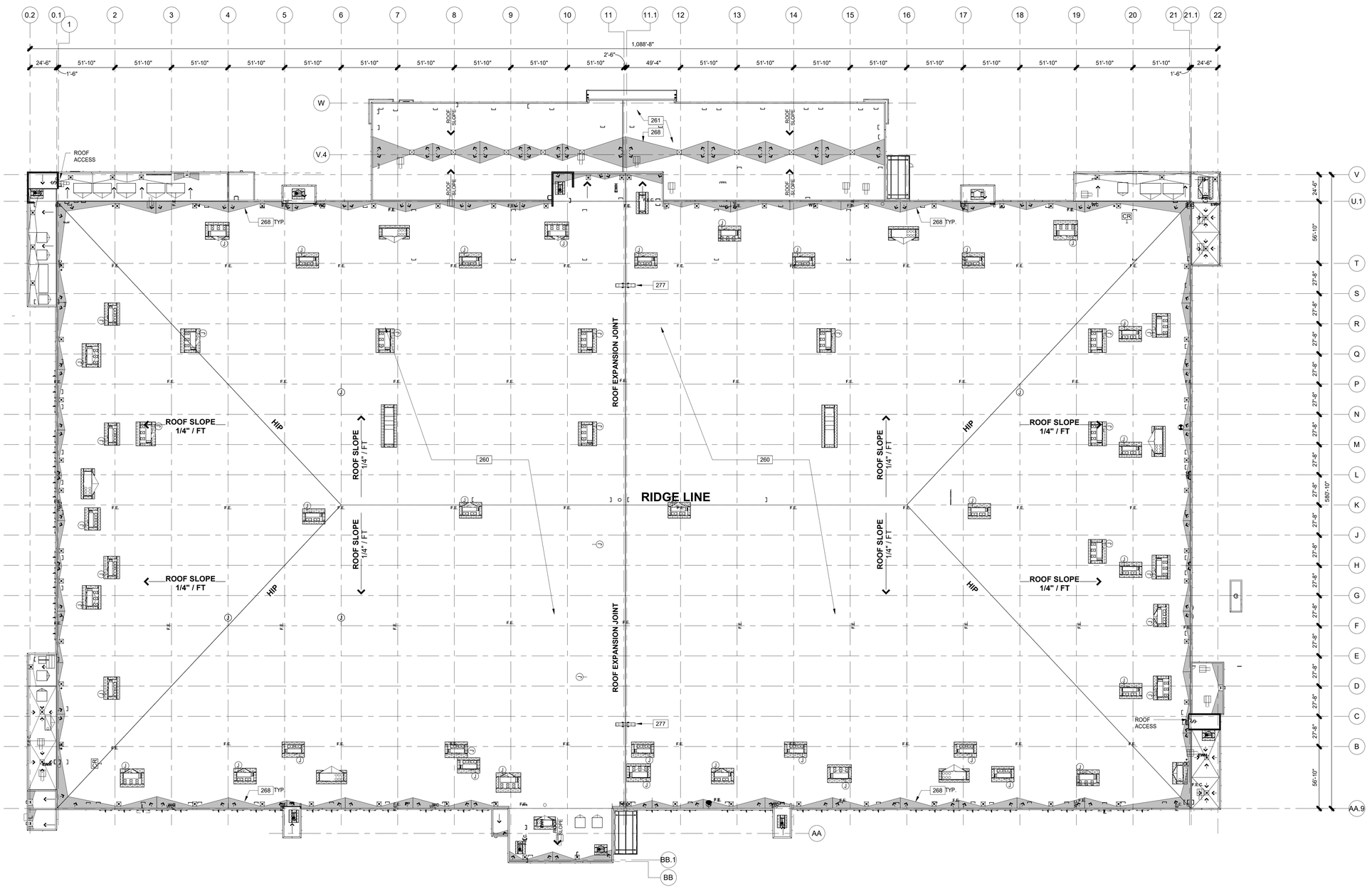
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KEYNOTES:

260	MECHANICALLY ATTACHED, SINGLE-PLY ROOF MEMBRANE OVER 2-LAYERS (R-30) RIGID INSULATION ON METAL DECK
261	MECHANICALLY ATTACHED COLORED SINGLE PLY ROOFING MEMBRANE OVER 2-LAYERS (R-30) RIGID INSULATION ON METAL DECK
268	GRAY SHADED AREAS INDICATE SLOPED/TAPERED INSULATION FOR POSTITIVE DRAINAGE TO ROOF DRAINS
277	CROSSOVER RAMP BY OTHERS



1"=40'
0 20' 40' 80' 200'

OVERALL ROOF PLAN
SCALE: 1" = 40'-0"

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Pleasanton, CA 94588
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INTERIORS BUILDING MEASUREMENT

CLIENT LOGO

PROJECT GOAT
SALINAS, CA

OVERALL ROOF PLAN

DATE	REMARKS
03/15/2024	SITE DESIGN REVIEW SUBMITTAL

PA/PM:	Approver
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JOB NO.:	SNR23-0182-00

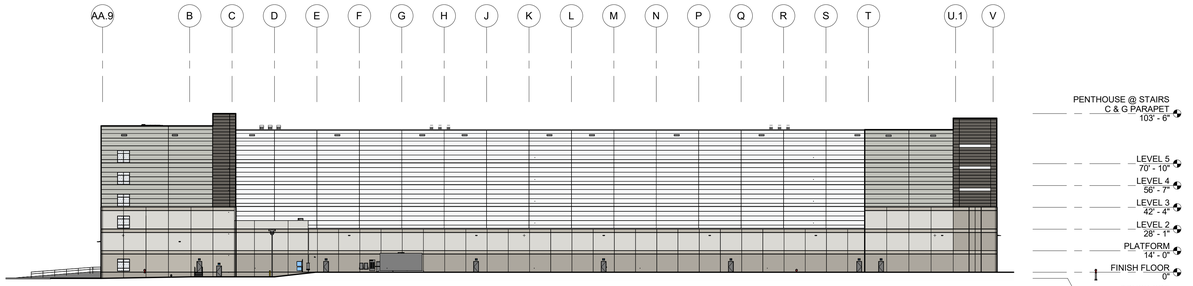
SHEET
A-231.

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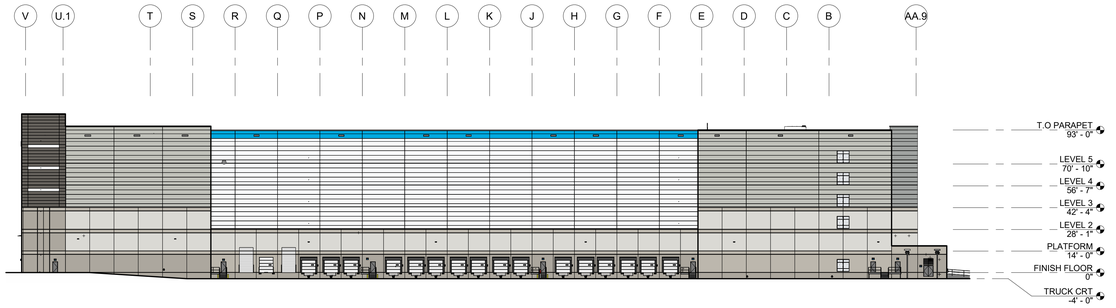
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1"=40'
0 20' 40' 80' 200'

EAST BUILDING ELEVATION 1

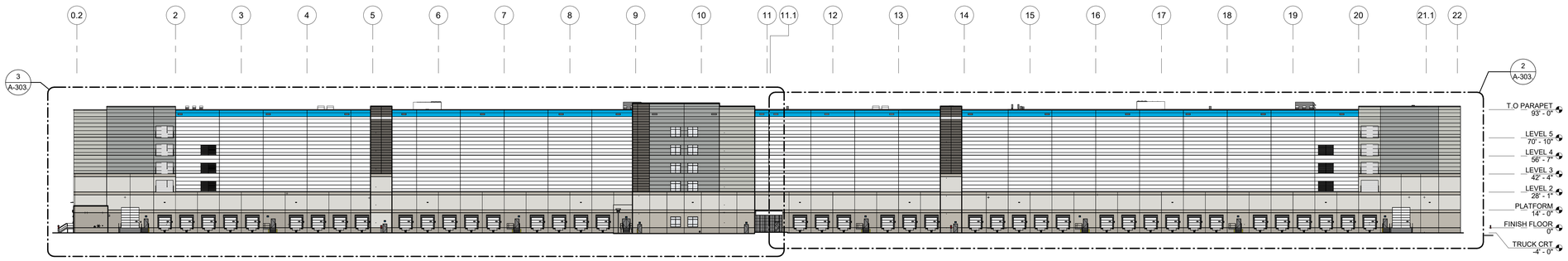
SCALE: 1" = 40'-0"



1"=40'
0 20' 40' 80' 200'

WEST BUILDING ELEVATION 2

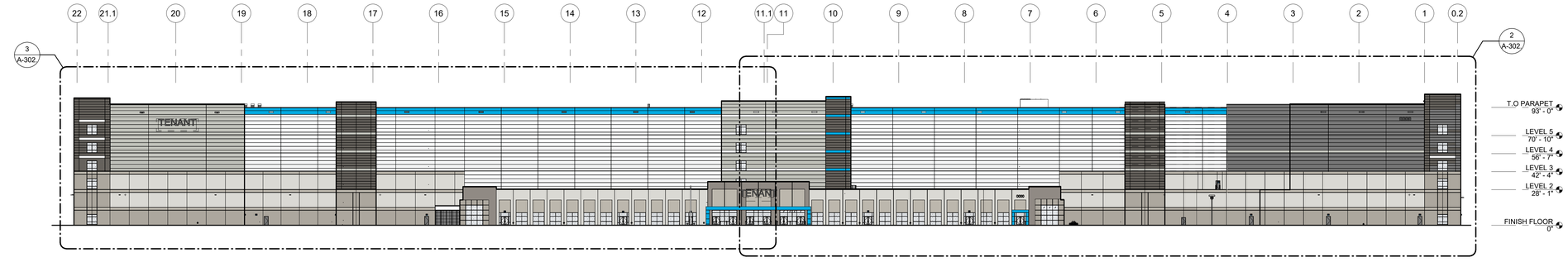
SCALE: 1" = 40'-0"



1"=40'
0 20' 40' 80' 200'

SOUTH BUILDING ELEVATION 3

SCALE: 1" = 40'-0"



1"=40'
0 20' 40' 80' 200'

NORTH BUILDING ELEVATION 4

SCALE: 1" = 40'-0"

Exhibit F

Attachment Grant Deed (ITAK)

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Pleasanton, CA 94588
P 925.244.9620

CLIENT LOGO

PROJECT GOAT

SALINAS, CA

OVERALL BUILDING ELEVATIONS

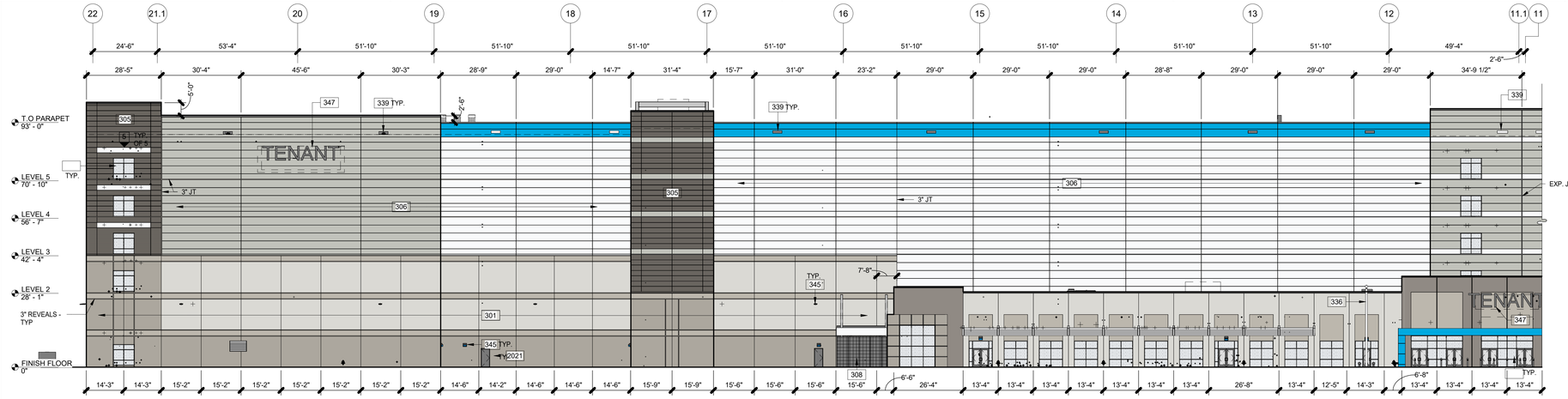
DATE	REMARKS
05/15/2024	SITE DESIGN REVIEW SUBMITTAL

PA/PM:	Approver
DRAWN BY.:	Author
JOB NO.:	SNR23-0182-00

SHEET
A-301.

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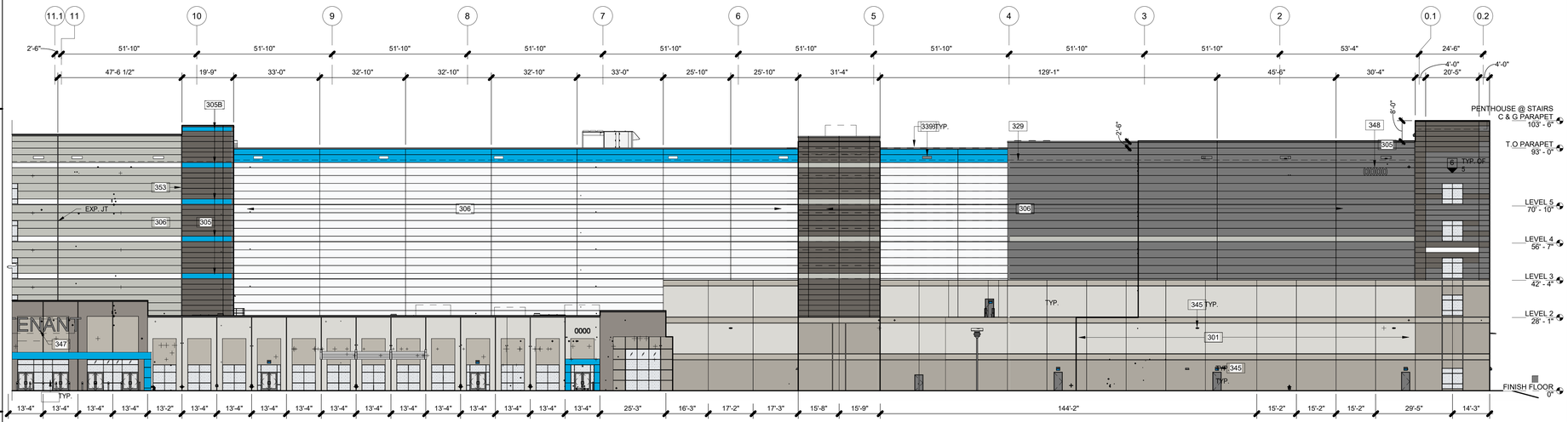
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1" = 20'
0 10' 20' 40' 100'

PARTIAL NORTH ELEVATION - A

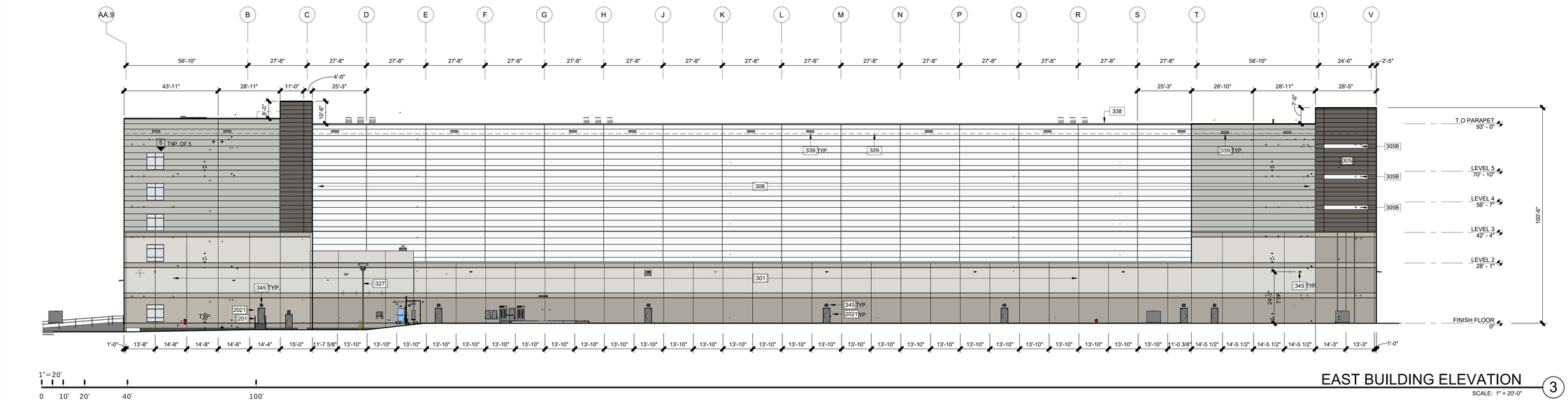
SCALE: 1" = 20'-0" (1)



1" = 20'
0 10' 20' 40' 100'

PARTIAL NORTH ELEVATION - B

SCALE: 1" = 20'-0" (2)



1" = 20'
0 10' 20' 40' 100'

EAST BUILDING ELEVATION

SCALE: 1" = 20'-0" (3)

KEYNOTES:

201	GALVANIZED METAL STAIR AND RAIL
301	INSULATED CONCRETE PANEL W/ REVEALS AND TEXTURED COATING
305	BENCHMARK DESIGNWALL 2000R - RIBBED INSULATED METAL PANEL
305B	BENCHMARK DESIGNWALL 2000 - FLAT INSULATED METAL PANEL
306	KINGSPAN KS SERIES MINI-MICRO RIBBED INSULATED METAL PANEL
308	PREFABRICATED METAL SMOKER'S CANOPY
327	PREFINISHED COLLECTOR HEAD AND DOWNSPOUT
329	ROOF LINE BEYOND
336	FLAG POLE WITH UPLIGHTS - SEE ELECTRICAL FOR LIGHTING
338	PREFINISHED METAL COPING
339	OVERFLOW SCUPPER WITH PREFINISHED METAL TRIM
345	WALL PACK LIGHT FIXTURE - SEE ELECTRICAL
347	ILLUMINATED BUILDING SIGN (BY OTHERS)
348	BUILDING ADDRESS - POWDER COATED ALUMINUM NUMERALS - ARIAL FONT
353	TYPICAL 3" VERTICAL REVEAL IN IMP
2021	

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CLIENT LOGO

PROJECT GOAT

SALINAS, CA

BUILDING ELEVATIONS

DATE	REMARKS
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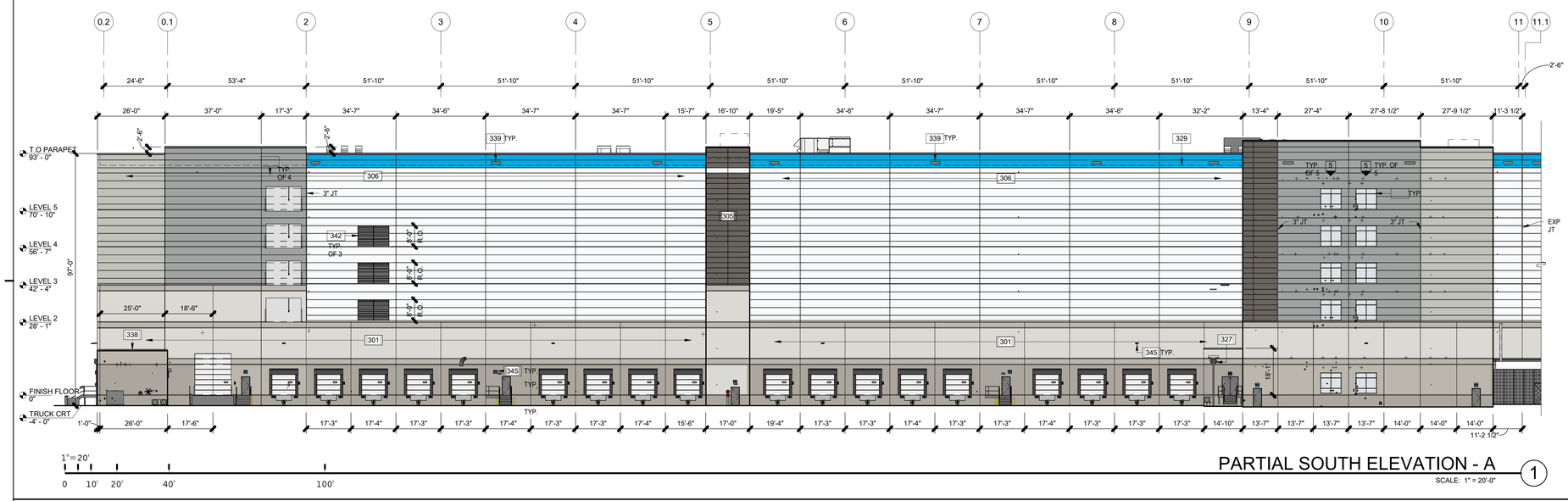
SHEET
A-302.

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PARTIAL SOUTH ELEVATION - A

1

SCALE: 1" = 20'-0"

PARTIAL SOUTH ELEVATION - B

2

SCALE: 1" = 20'-0"

WEST BUILDING ELEVATION

3

SCALE: 1" = 20'-0"

WARE MALCOMB
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CIVIL ENGINEERING BRANDING BUILDING MEASUREMENT
4683 Chabot Dr, Suite #300
Pleasanton, CA 94588
P 925.244.9620

KEYNOTES:

201	GALVANIZED METAL STAIR AND RAIL
301	INSULATED CONCRETE PANEL W/ REVEALS AND TEXTURED COATING
305	BENCHMARK DESIGNWALL 2000R - RIBBED INSULATED METAL PANEL
305B	BENCHMARK DESIGNWALL 2000 - FLAT INSULATED METAL PANEL
306	KINGSPAN KS SERIES MINI-MICRO RIBBED INSULATED METAL PANEL
327	PREFINISHED COLLECTOR HEAD AND DOWNSPOUT
329	ROOF LINE BEYOND
338	PREFINISHED METAL COPING
339	OVERFLOW SCUPPER WITH PREFINISHED METAL TRIM
342	PRE-FINISHED ARCHITECTURAL RAIN PROOF LOUVER WITH MECHANICAL EXHAUST - SEE MECHANICAL
345	WALL PACK LIGHT FIXTURE - SEE ELECTRICAL
2021	

CLIENT LOGO

PROJECT GOAT

SALINAS, CA

BUILDING ELEVATIONS

DATE	REMARKS
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PA/PM:	Approver
DRAWN BY.:	Author
JOB NO.:	SNR23-0182-00

SHEET

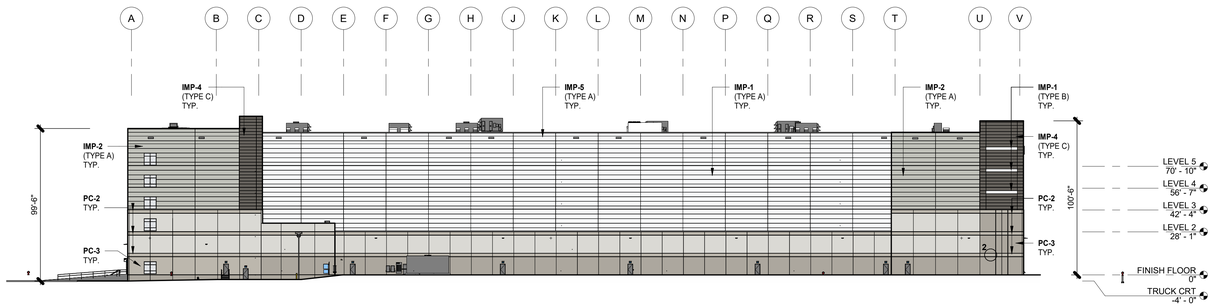
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Autodesk Docs://SNR23-0182-00/Project Goat/181SA3WM-ZZ-DM-MS-SAR.rvt

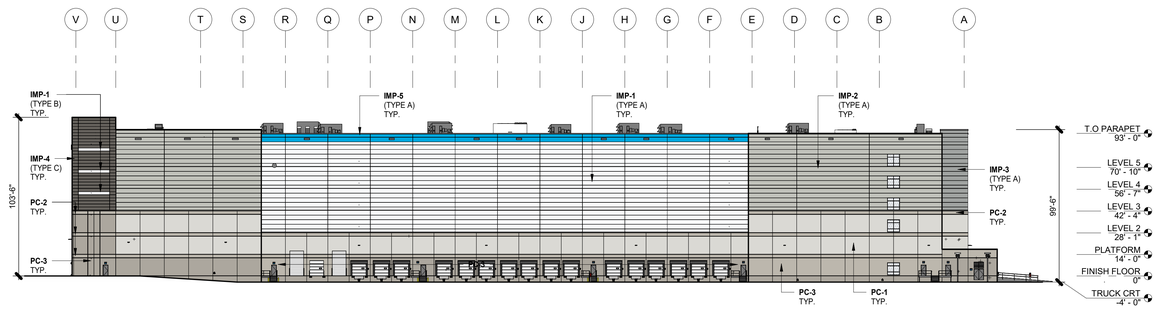
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1"=40'
0 20' 40' 80' 200'

COLOR - OVERALL BUILDING ELEVATION - EAST

SCALE: 1" = 40'-0" 1



1"=40'
0 20' 40' 80' 200'

COLOR - OVERALL BUILDING ELEVATION - WEST

SCALE: 1" = 40'-0" 2

LEGEND

COLORS:

PROVIDE 6'-0" WIDE PAINT COLOR MOCK-UP FULL HEIGHT OF BUILDING FOR OWNER/ARCHITECT REVIEW.

BASE COLOR - PC-1
MANUFACTURER: SHERWIN WILLIAMS
COLOR/NO: FIRST STAR / SW 7646

SECONDARY COLOR - PC-2
MANUFACTURER: SHERWIN WILLIAMS
COLOR/NO: MINDFULL GRAY / SW 7016

SECONDARY COLOR - PC-3
MANUFACTURER: SHERWIN WILLIAMS
COLOR/NO: DORIAN GRAY / SW 7017

ACCENT COLOR - PC-4
MANUFACTURER: SHERWIN WILLIAMS
COLOR/NO: DOVE TAIL / SW 7018

ACCENT COLOR - PC-5
MANUFACTURER: SHERWIN WILLIAMS
COLOR/NO: MOTH WING / SW 9174

BASE COLOR - IMP-1
MANUFACTURER: FLUROPAN
COLOR/NO: FIRST STAR / SW 7646

SECONDARY COLOR - IMP-2
MANUFACTURER: FLUROPAN
COLOR/NO: MINDFULL GRAY / SW 7016

SECONDARY COLOR - IMP-3
MANUFACTURER: FLUROPAN
COLOR/NO: DORIAN GRAY / SW 7017

ACCENT COLOR - IMP-4
MANUFACTURER: FLUROPAN
COLOR/NO: DOVE TAIL / SW 7018

ACCENT COLOR - IMP-5
MANUFACTURER: SHERWIN WILLIAMS
COLOR/NO: PRIME BLUE / PANTONE 2995C

GLASS:

VISION GLASS: 1" INSULATING GLAZING WITH "LOW-E" OUTBOARD LITEE: GUARDIAN CRYSTAL GRAY W/ SUNGUARD SUPERNEUTRAL 62/67 ON #2 SURFACE. INBOARD LITE: CLEAR

TEMPERED GLASS: 1" INSULATING GLAZING WITH "LOW-E" OUTBOARD LITEE: GUARDIAN CRYSTAL GRAY W/ SUNGUARD SUPERNEUTRAL 62/67 ON #2 SURFACE. INBOARD LITE: CLEAR

SPANDREL GLASS: AS PER VISION W/ ICD HIGH PERFORMANCE 3-0770 WARM GRAY COATING ON #4 SURFACE.

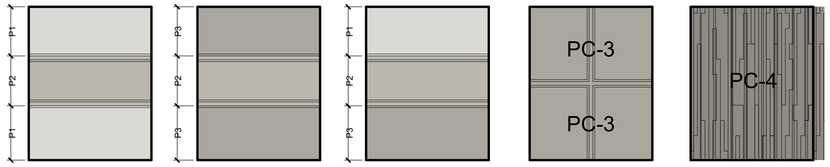
ALL GLASS USED ON THE ENVELOPE OF THE BUILDING TO BE: U FACTOR = 0.28 AND SHGC = 0.28 GLASS WIND LOAD RESISTANCE CALCULATIONS ARE UNDER SEPARATE PERMIT

MATERIALS:

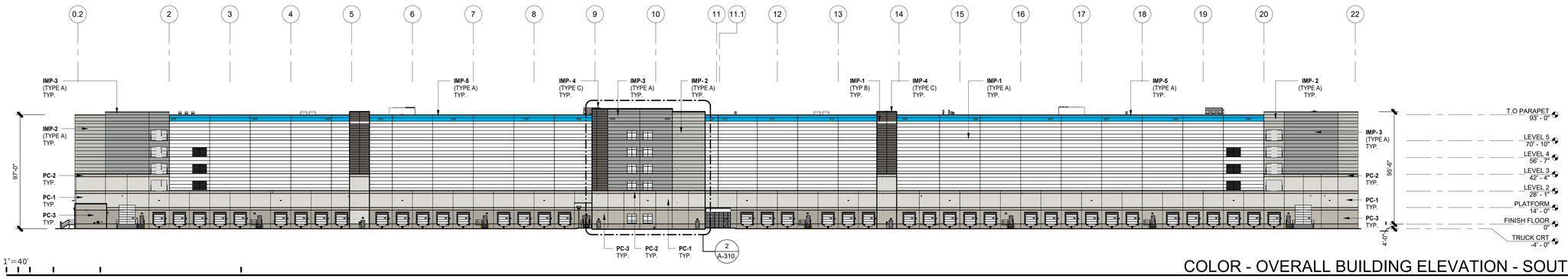
HORIZONTAL INSULATED METAL PANEL SYSTEM OVER VERTICAL METAL STUD FRAMING.

BUILDING ELEMENTS	COLOR	GUARD HOUSE ELEMENTS
METAL COPING	PAC-CLAD "SLATE GRAY"	SEE SHEETS A-102A & A-103A
METAL DOWNSPOUT AND CONDUCTOR HEADS	PAC-CLAD "SLATE GRAY"	
THRU - WALL SCUPPERS	PAC-CLAD "SLATE GRAY"	
HOLLOW METAL DOORS AND FRAMES	COLOR TO MATCH PC-2	
EXTERIOR METAL RAILINGS, STAIRS AND LANDINGS	GALVANIZED - NO PAINT	**PUMP HOUSE ELEMENTS**
PRE-FABRICATED SMOKER'S CANOPIES	MIST WHITE - 4-CRT-30	SEE SHEET A-104
ENTRY AND RECRUITING COMPOSITE METAL CANOPY	PANTONE 2995C	
STOREFRONT & CURTAIN WALL	DARK BRONZE	
EXTERIOR METAL LOUVERS	PAC-CLAD "SLATE GRAY"	

*NOTE: ALL CHANGE IN WALL PAINT COLORS AND IMP COLORS SHALL OCCUR AT INSIDE CORNERS.



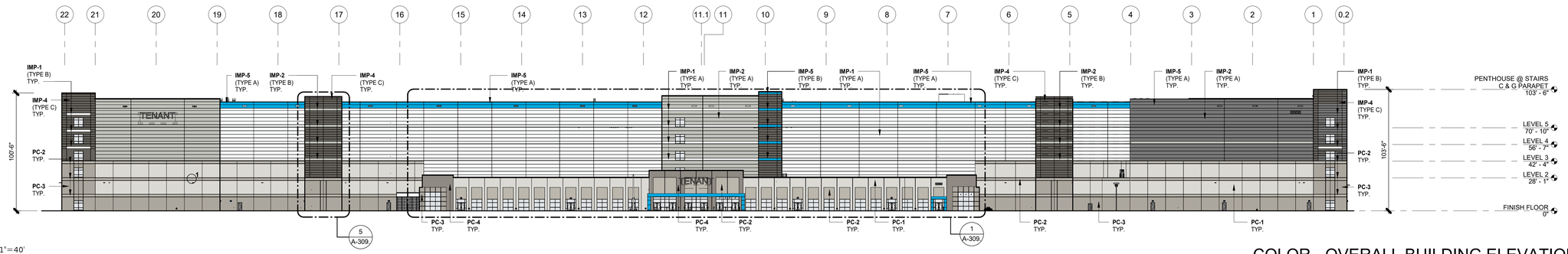
FORMLINER PATTERN
1.5" WIDE PLANK,
RANDOM DEPTH
16021 BY FITZGERALD



1"=40'
0 20' 40' 80' 200'

COLOR - OVERALL BUILDING ELEVATION - SOUTH

SCALE: 1" = 40'-0" 3



1"=40'
0 20' 40' 80' 200'

COLOR - OVERALL BUILDING ELEVATION

SCALE: 1" = 40'-0" 4

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PLANNING BRANDING
INTERIORS BUILDING MEASUREMENT
4683 Chabot Dr, Suite #300
Pleasanton, CA 94588
P 925.244.9620

CLIENT LOGO

PROJECT GOAT

SALINAS, CA

COLOR SCHEME

DATE	REMARKS
05/15/2024	SITE DESIGN REVIEW SUBMITTAL

PA/PM:	Approver
DRAWN BY.:	Author
JOB NO.:	SNR23-0182-00

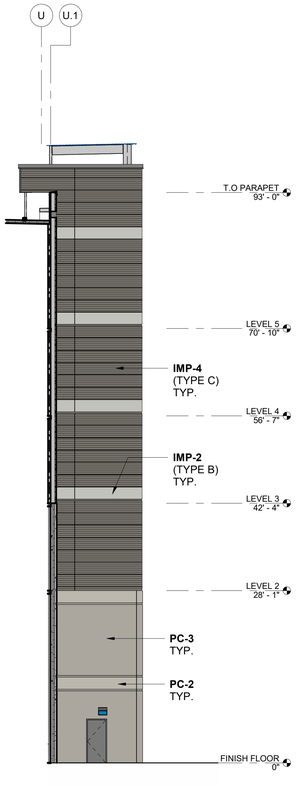
SHEET
A-308.

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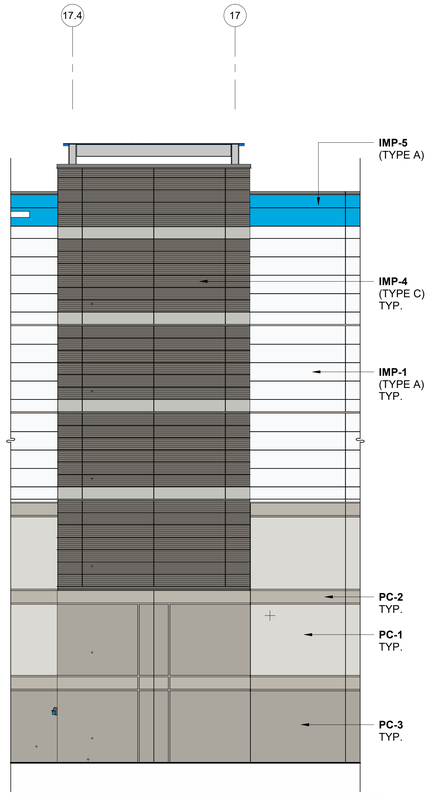
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Autodesk Docs://SNR23-0182-00-Project Goat/WSJCA-WM-ZZ-00-M3-SAR.rvt

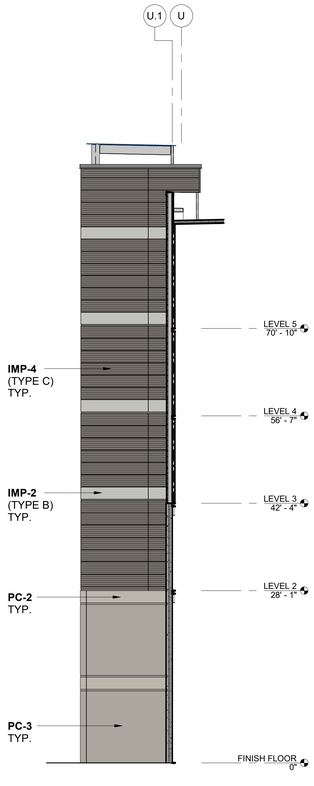
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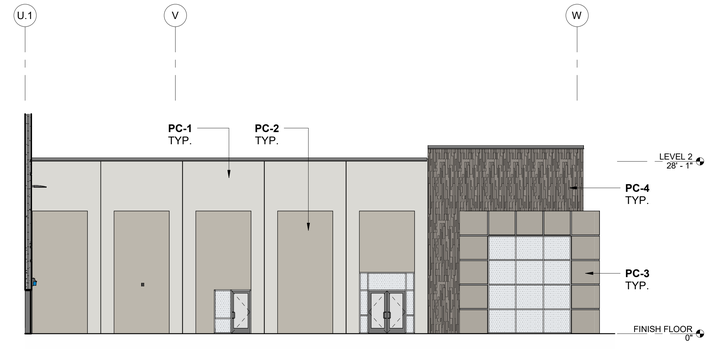
COLOR - ENLARGED ELEVATION 6
SCALE: 1" = 10'-0"



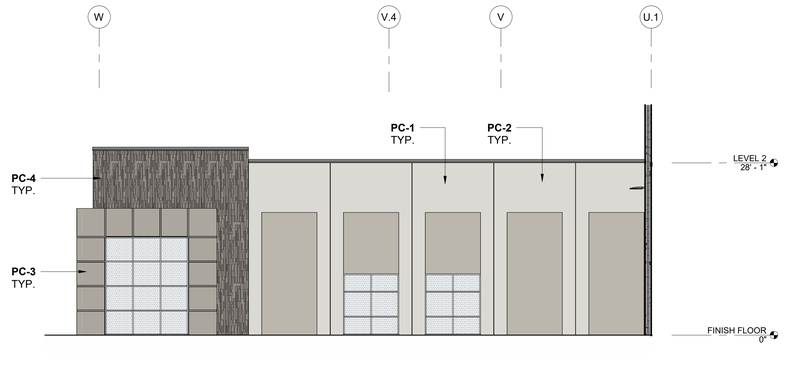
COLOR - PARTIAL ELEVATION 5
SCALE: 1" = 10'-0"



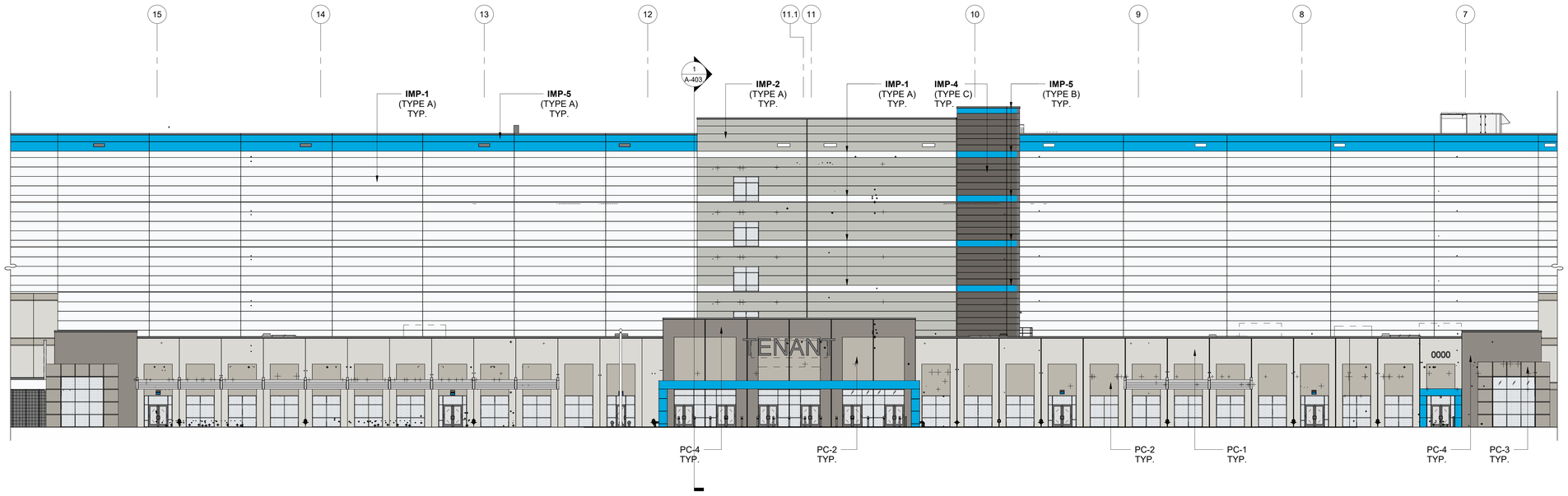
COLOR - ENLARGED ELEVATION 4
SCALE: 1" = 10'-0"



COLOR - OFFICE ELEVATION - EAST 3
SCALE: 1" = 10'-0"



COLOR - OFFICE ELEVATION - WEST 2
SCALE: 1" = 10'-0"



1/16"=1'-0"
0 8' 16' 32' 64'

COLOR - PARTIAL OFFICE ELEVATION 1
SCALE: 1/16" = 1'-0"

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P 925.244.9620
ARCHITECTURE CIVIL ENGINEERING
PLANNING BRANDING
INTERIORS BUILDING MEASUREMENT

CLIENT LOGO

PROJECT GOAT
SALINAS, CA

COLOR SCHEME

DATE	REMARKS
05/15/2024	SITE DESIGN REVIEW SUBMITTAL

PA/PM:	Approver
DRAWN BY.:	Author
JOB NO.:	SNR23-0182-00

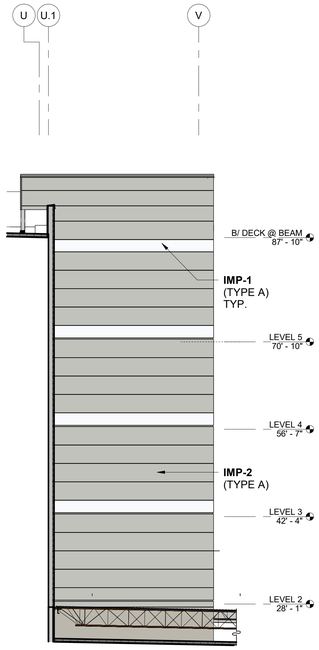
SHEET
A-309.

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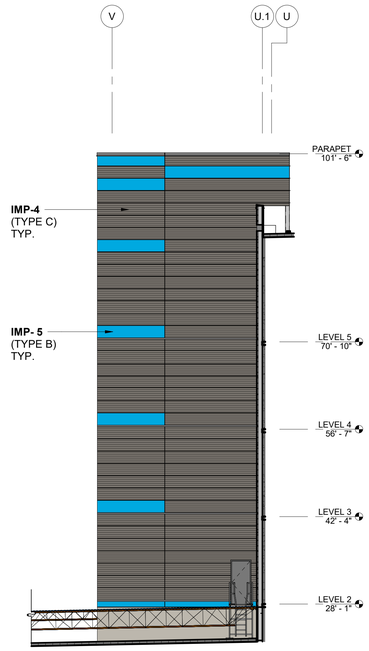
Autodesk Docs://SNR23-0182-00 Project Goat Int/SCA VWA 22-00 MAS-SA01.rvt

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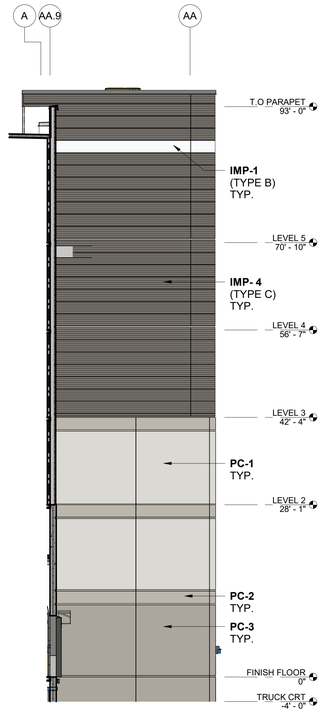
COLOR - PARTIAL ELEVATION - OFFICE EAST 1

SCALE: 1" = 10'-0"



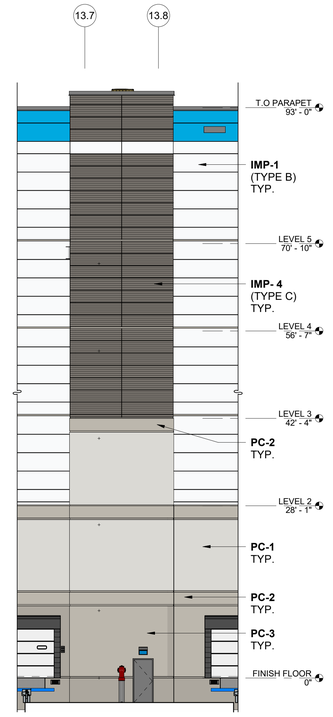
COLOR - PARTIAL ELEVATION - OFFICE WEST 2

SCALE: 1" = 10'-0"



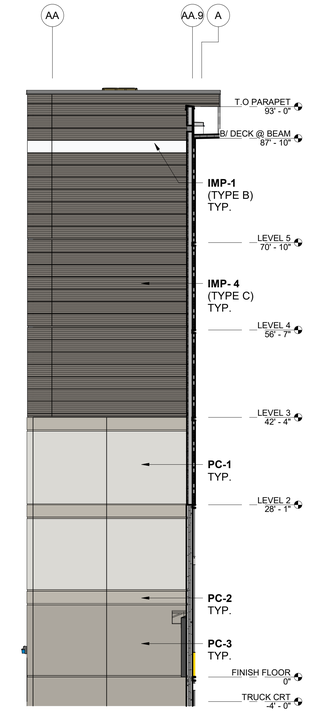
COLOR - PARTIAL ELEVATION - STAIR WELL WEST 5

SCALE: 1" = 10'-0"



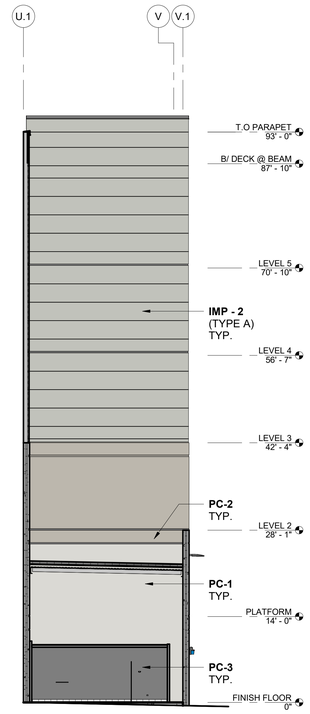
COLOR - PARTIAL ELEVATION - STAIR WELL 3

SCALE: 1" = 10'-0"



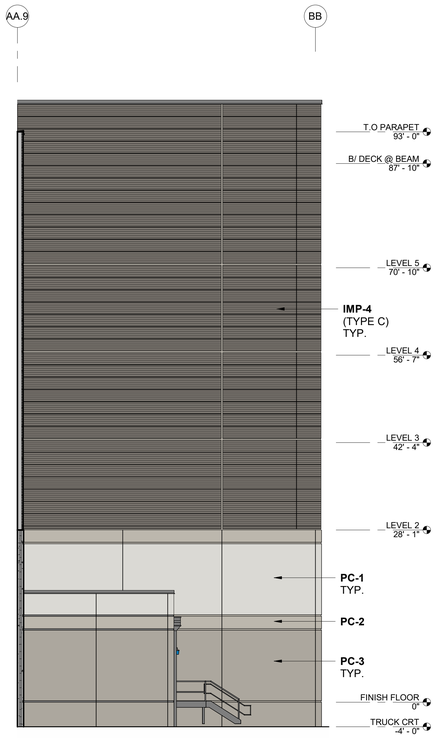
COLOR - PARTIAL ELEVATION - STAIR WELL EAST 4

SCALE: 1" = 10'-0"



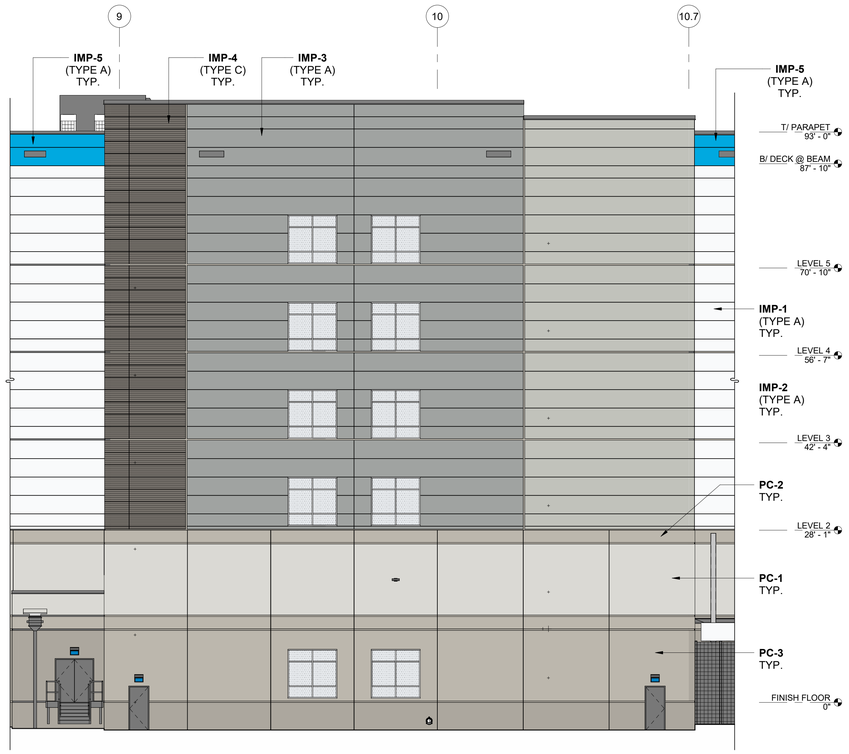
COLOR - PARTIAL ELEVATION 9

SCALE: 1" = 10'-0"



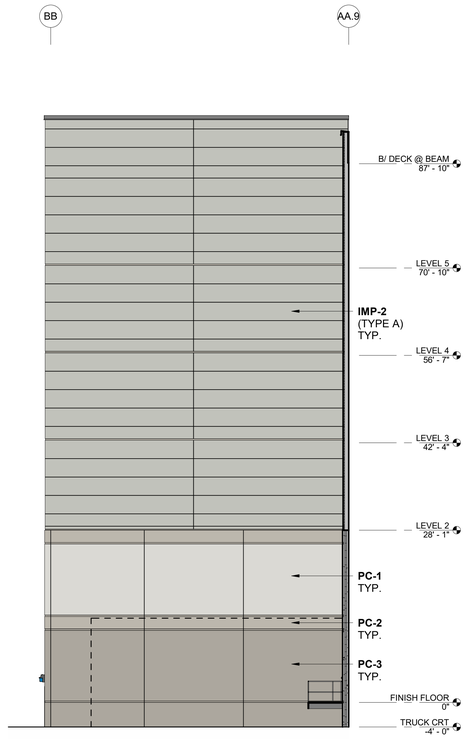
COLOR - PARTIAL ELEVATION - MAIN REMOTE BREAKROOM WEST 8

SCALE: 1" = 10'-0"



COLOR - PARTIAL ELEVATION - MAIN REMOTE BREAK ROOM 6

SCALE: 1" = 10'-0"



COLOR - PARTIAL ELEVATION - MAIN REMOTE BREAKROOM EAST 7

SCALE: 1" = 10'-0"

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P 925.244.9620
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PLANNING BRANDING
INTERIORS BUILDING MEASUREMENT

CLIENT LOGO

PROJECT GOAT

SALINAS, CA

COLOR SCHEME

REMARKS	DATE
SITE DESIGN REVIEW SUBMITTAL	03/15/2024

PA/PM:	Approver
DRAWN BY.:	Author
JOB NO.:	SNR23-0182-00

SHEET

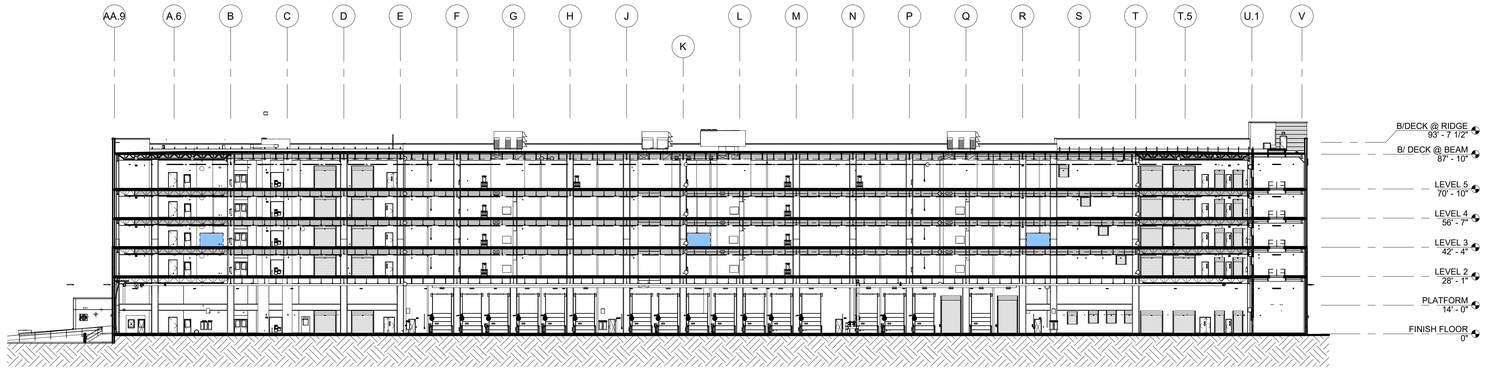
A-310.

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Autodesk Docs://SNR23-0182-00-Project Goat/181ECEA-WM-ZZ-00-M3-SAR.rvt

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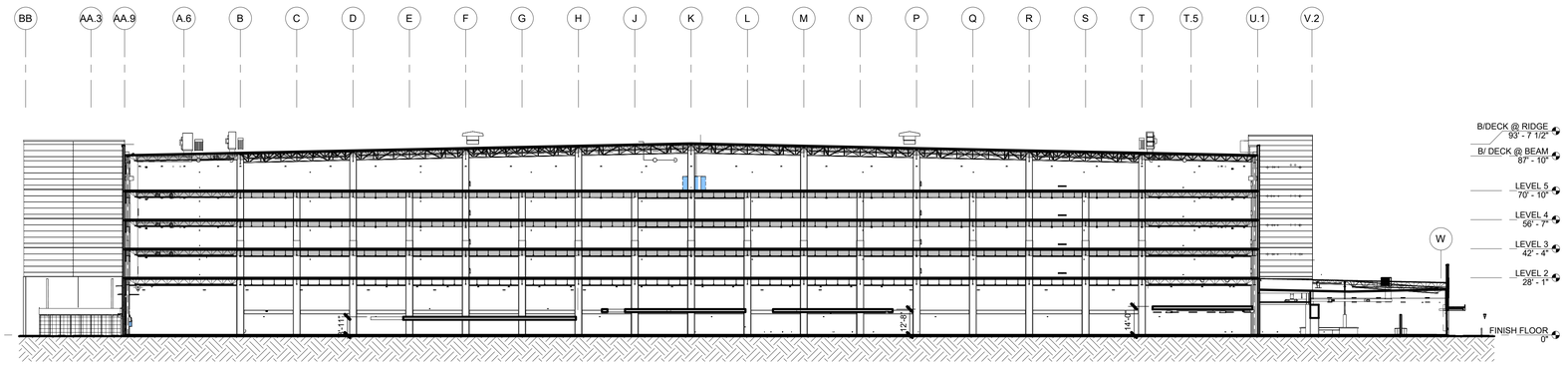
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1"=30'
0 15' 30' 60' 150'

BUILDING SECTION NEAR GRID 1

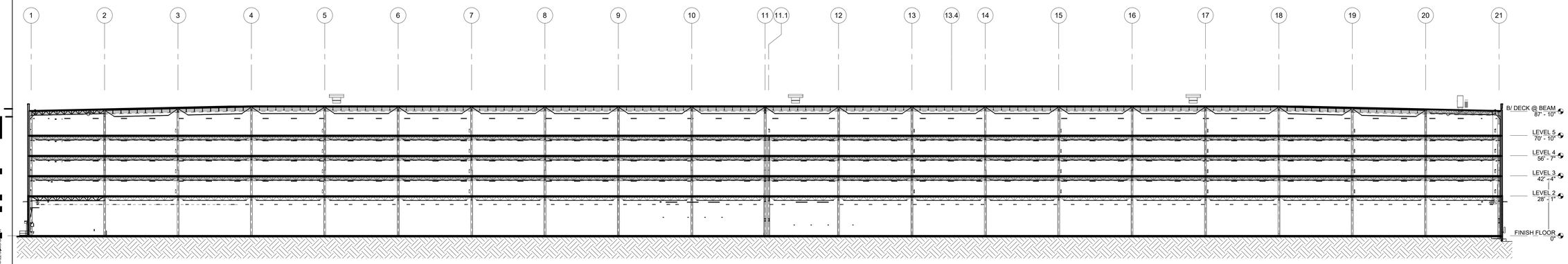
SCALE: 1" = 30'-0" (3)



1"=30'
0 15' 30' 60' 150'

BUILDING SECTION NEAR GRID 11

SCALE: 1" = 30'-0" (2)



1"=30'
0 15' 30' 60' 150'

BUILDING SECTION NEAR GRID F

SCALE: 1" = 30'-0" (1)

Exhibit G

WARE MALCOMB
ARCHITECTURE CIVIL ENGINEERING
PLANNING BRANDING
INTERIORS BUILDING MEASUREMENT
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Pleasanton, CA 94588
P 925.244.9620

CLIENT LOGO

PROJECT GOAT

SALINAS, CA

BUILDING SECTIONS

DATE	REMARKS
05/15/2024	SITE DESIGN REVIEW SUBMITTAL

PA/PM:	Approver
DRAWN BY.:	Author
JOB NO.:	SNR23-0182-00

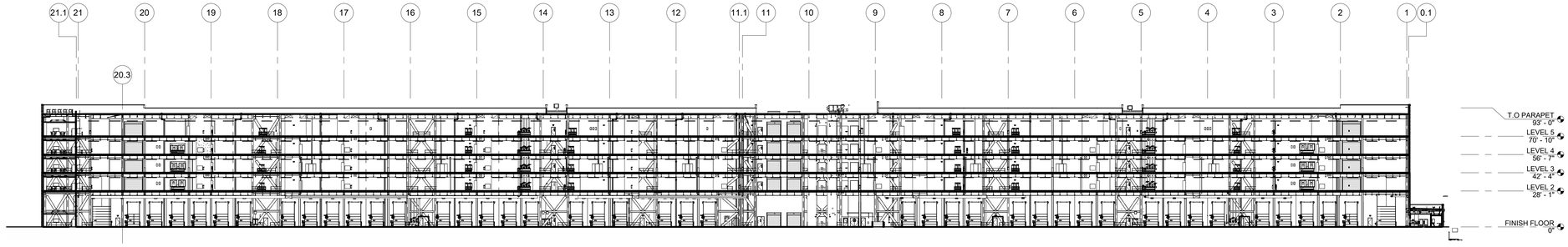
SHEET
A-401.

5/15/2024 4:18:48 PM

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Autodesk Docs://SNR23-0182-00 PROJECT GOAT/SNR23-0182-00_PROJECT GOAT_A_CENTRAL.rvt

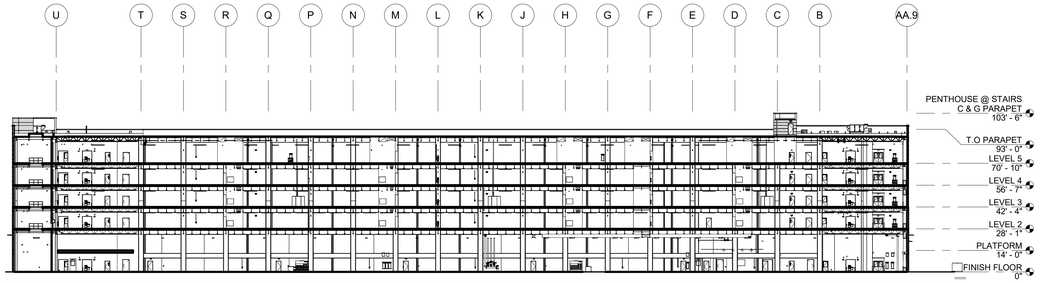
CAUTION: IF THIS SHEET IS NOT 30"x42" IT IS A REDUCED PRINT



1"=40'
0 20' 40' 80' 200'

BUILDING SECTION - NEAR COLUMN LINE A

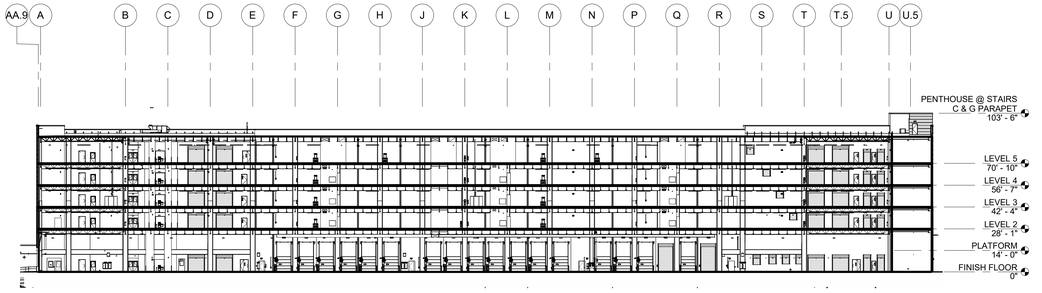
SCALE: 1" = 40'-0" (4)



1"=40'
0 20' 40' 80' 200'

BUILDING SECTION - NEAR COLUMN LINE 21

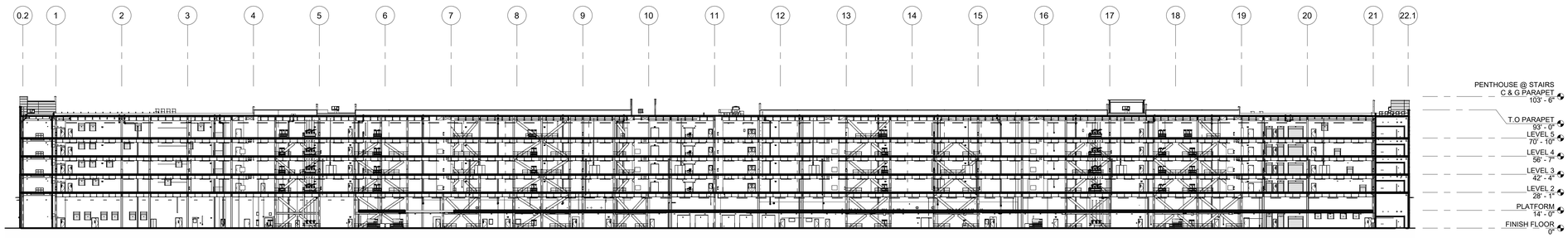
SCALE: 1" = 40'-0" (3)



1"=40'
0 20' 40' 80' 200'

BUILDING SECTION - NEAR COLUMN LINE 1

SCALE: 1" = 40'-0" (2)



1"=40'
0 20' 40' 80' 200'

BUILDING SECTION - NEAR COLUMN LINE U

SCALE: 1" = 40'-0" (1)

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P 925.244.9620

CLIENT LOGO

PROJECT GOAT

SALINAS, CA

BUILDING SECTIONS

DATE	REMARKS
03/15/2024	SITE DESIGN REVIEW SUBMITTAL

PA/PM:	Approver
DRAWN BY.:	Author
JOB NO.:	SNR23-0182-00

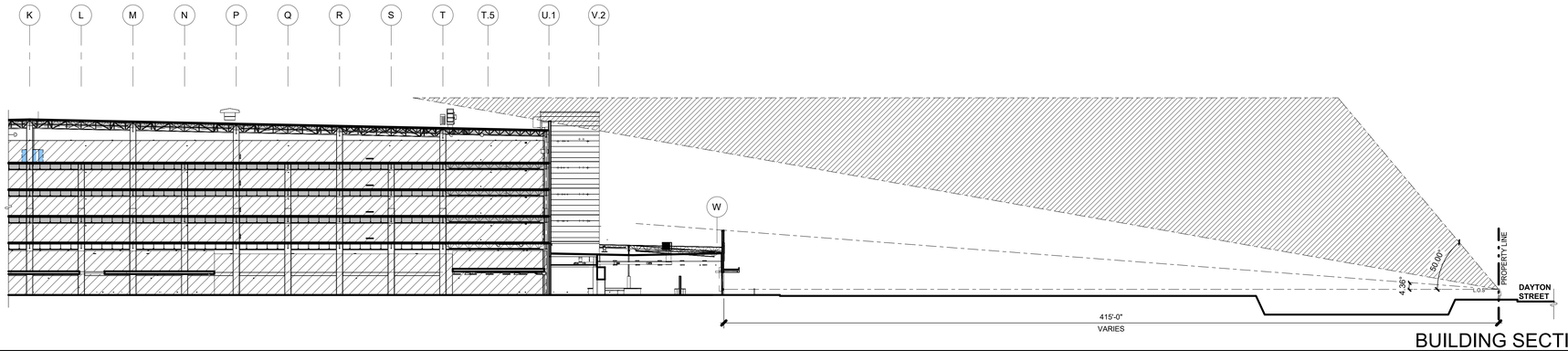
SHEET
A-402.

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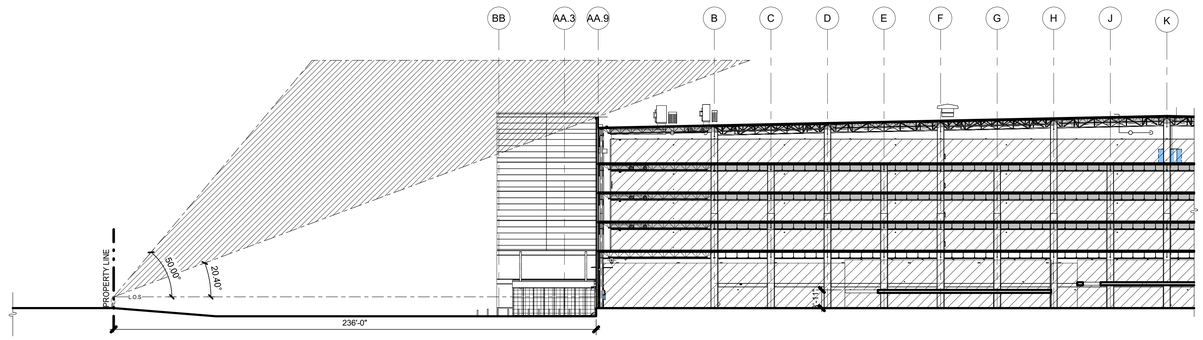
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Autodesk Docs://SNR23-0182-00 Project Goat/ARCHITECTURE/SNR-ZZ-GA-A03-SAR.rvt

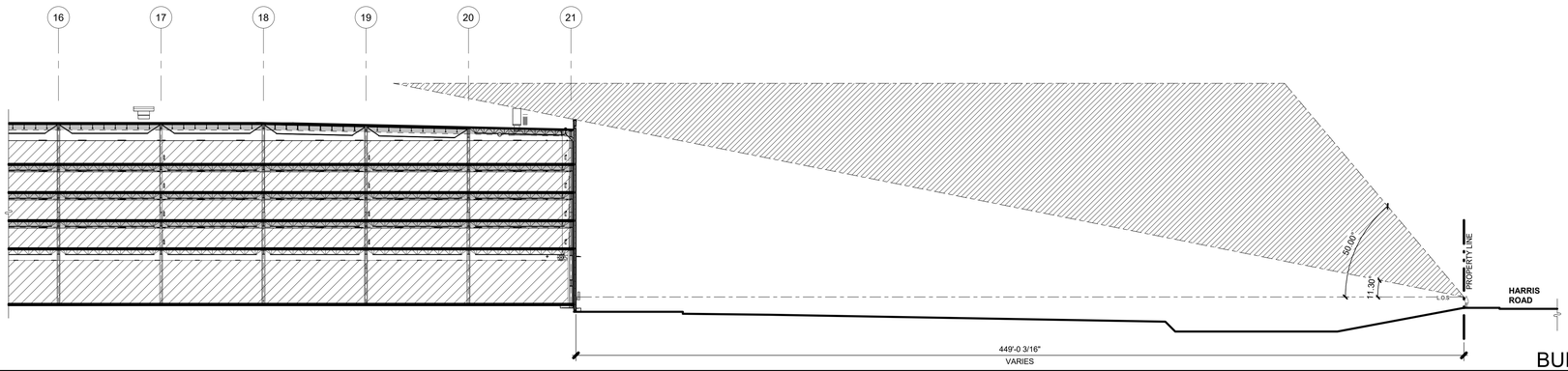
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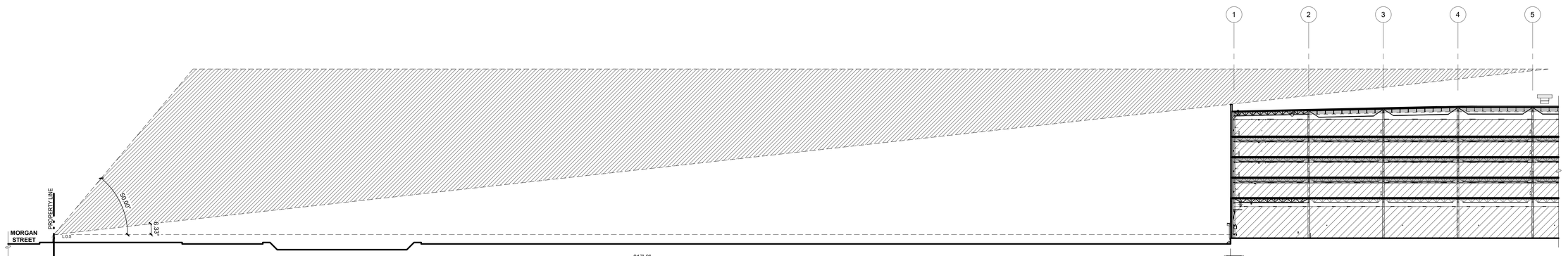
BUILDING SECTION NEAR GRID 11 — 1
SCALE: 1" = 30'-0"



BUILDING SECTION NEAR GRID 11 — 2
SCALE: 1" = 30'-0"



BUILDING SECTION NEAR GRID F — 3
SCALE: 1" = 30'-0"



BUILDING SECTION NEAR GRID F — 4
SCALE: 1" = 30'-0"

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ARCHITECTURE CIVIL ENGINEERING
PLANNING BRANDING
INTERIORS BUILDING MEASUREMENT

CLIENT LOGO

PROJECT GOAT
SALINAS, CA

SITE LINE SECTIONS

DATE	REMARKS

PA/PM:	Approver
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JOB NO.:	SNR23-0182-00

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A-403.

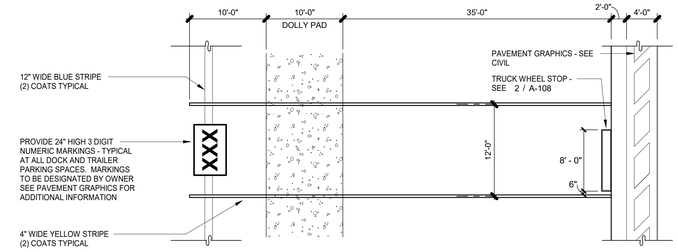
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Exhibit H

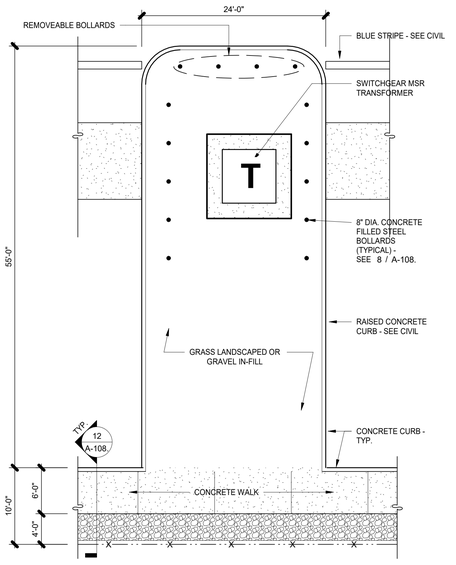
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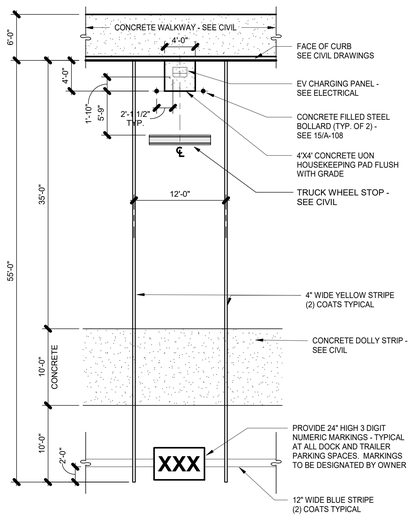
TRAILER PARKING BACK TO BACK 5

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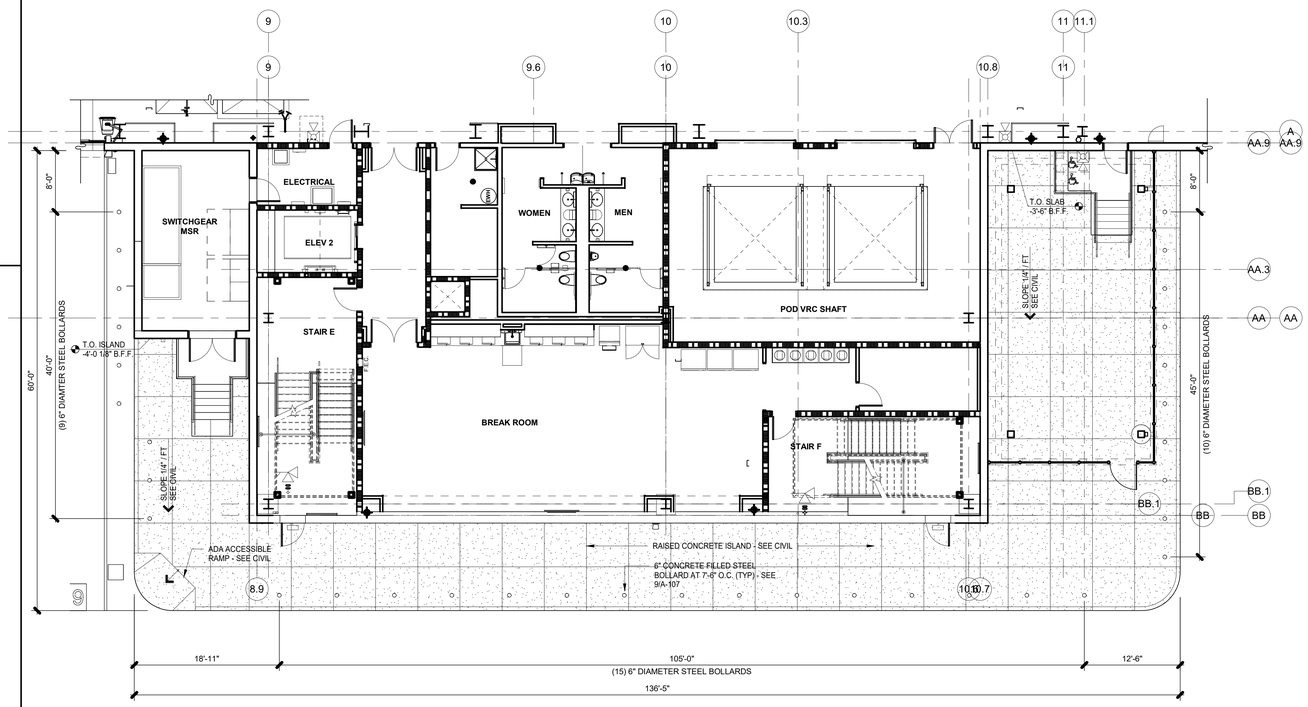
SITE - TRANSFORMER ISLAND 8

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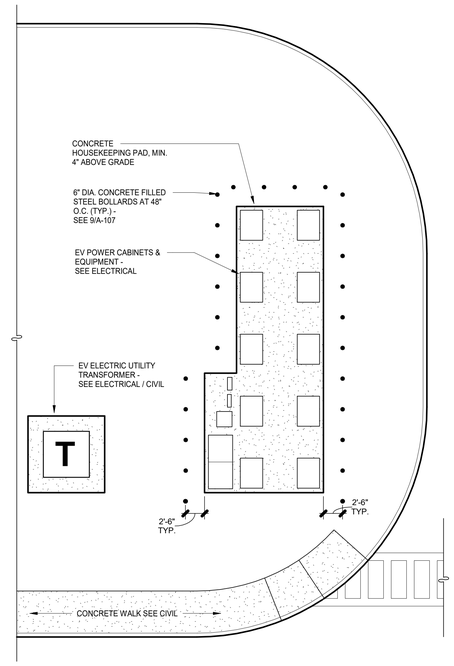
HOSTLER EV CHARGER STALL 6

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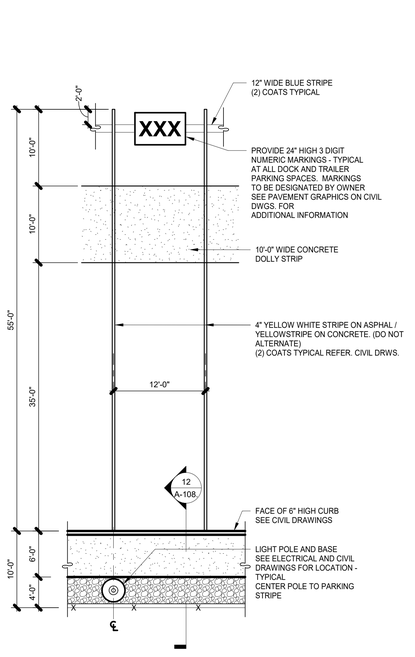
PRE-ENGINEERED CANOPY - FLOOR PLAN TRUCK COURT 1

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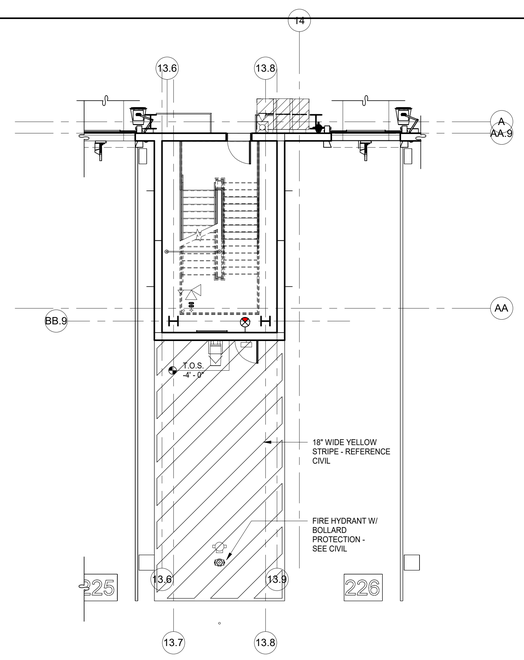
EV CHARGING CABINET PLAN 9

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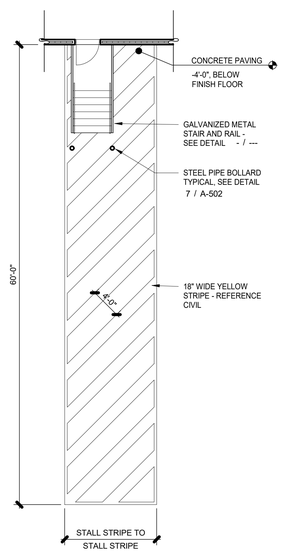
TRAILER PARKING PLAN - FENCE 7

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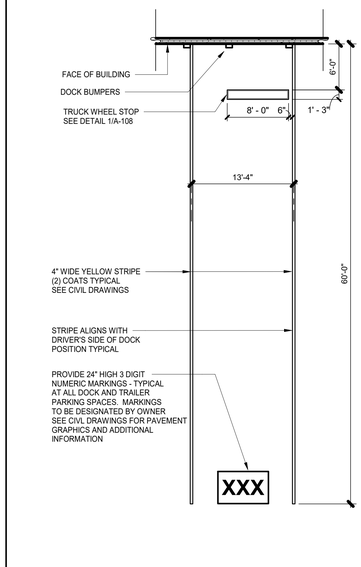
SITE - STAIR TOWER PLAN 4

SCALE: 1/8" = 1'-0"



STRIPING AT STAIRS TYPICAL 3

SCALE: 1/8" = 1'-0"



TRAILER PARKING AT BUILDING 2

SCALE: 1/8" = 1'-0"

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PLANNING BRANDING
INTERIORS BUILDING MEASUREMENT

CLIENT LOGO

PROJECT GOAT

SALINAS, CA

SITE DETAILS

DATE	REMARKS
05/15/2024	SITE DESIGN REVIEW SUBMITTAL

PA/PM:	Approver
DRAWN BY.:	Author
JOB NO.:	SNR23-0182-00

SHEET
A-107.

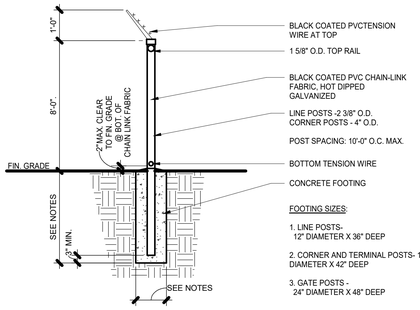
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Exhibit I

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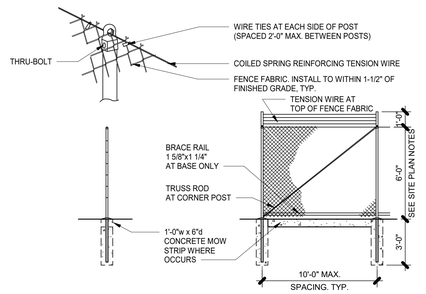
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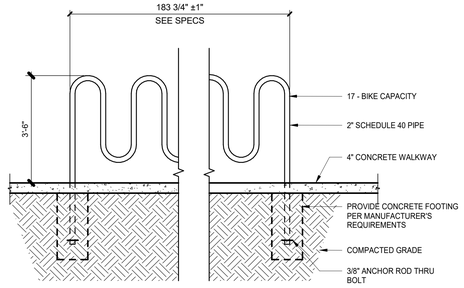
TYPICAL FENCE DETAIL 13

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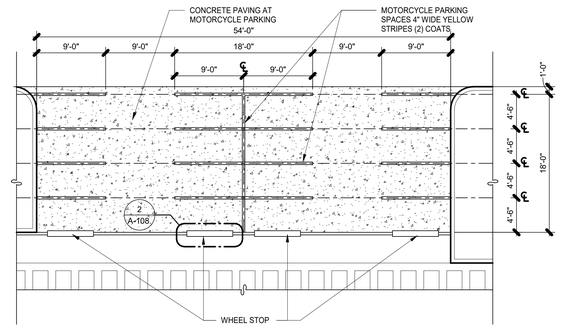
CHAIN LINK FENCE 9

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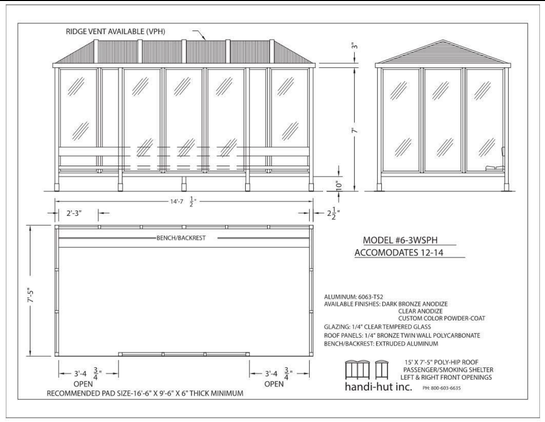
BIKE RACK 5

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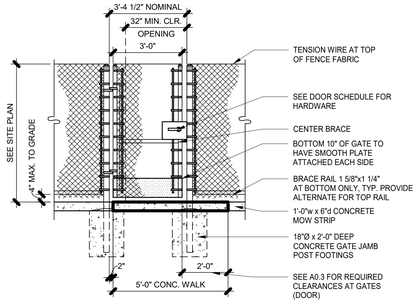
MOTORCYCLE PARKING - TYP. 1

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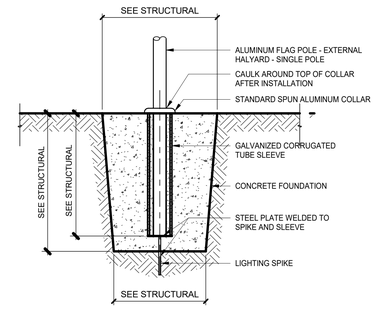
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N.T.S.



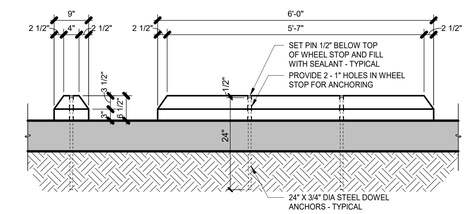
CHAIN LINK GATE 10

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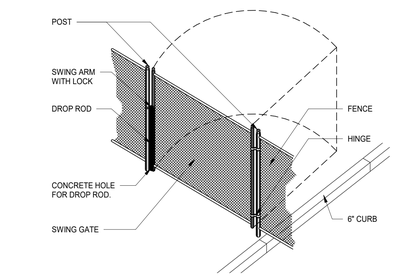
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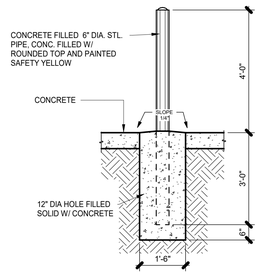
TYPICAL WHEEL STOP - AUTO 2

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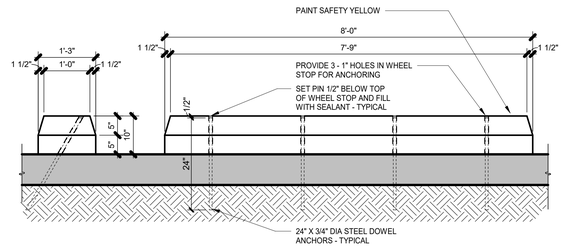
SWING GATE 11

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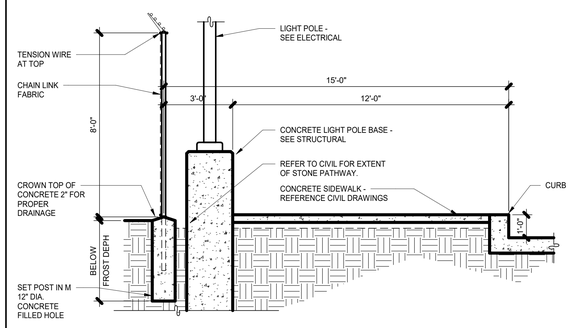
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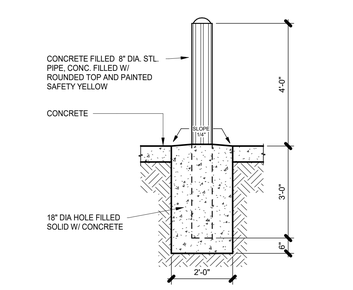
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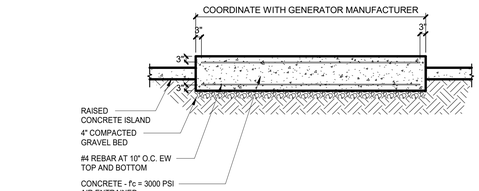
FENCE AT TRAILER PARKING 12

SCALE: 3/8" = 1'-0"



8" BOLLARD 8

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



GENERATOR PAD 4

SCALE: 3/8" = 1'-0"

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CLIENT LOGO

PROJECT GOAT

SALINAS, CA

SITE DETAILS

DATE	REMARKS
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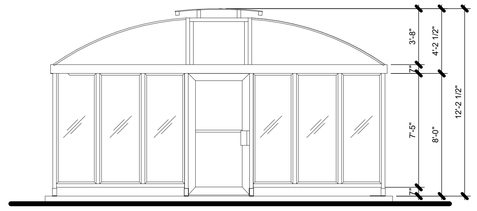
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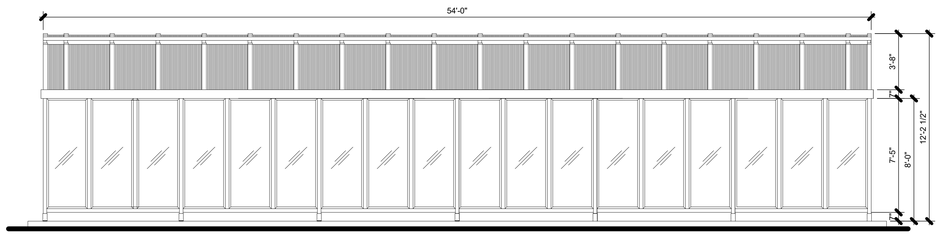
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NOTE: VERIFY ALL VERTICAL DIMENSIONS W/ SPECIFIED PRODUCT MANUFACTURER

LONG TERM BIKE PARKING - FRONT ELEVATION 4

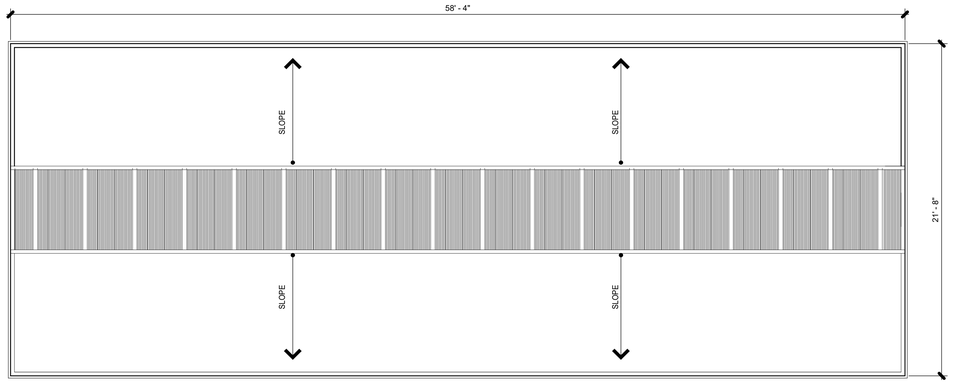
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NOTE: VERIFY ALL VERTICAL DIMENSIONS W/ SPECIFIED PRODUCT MANUFACTURER

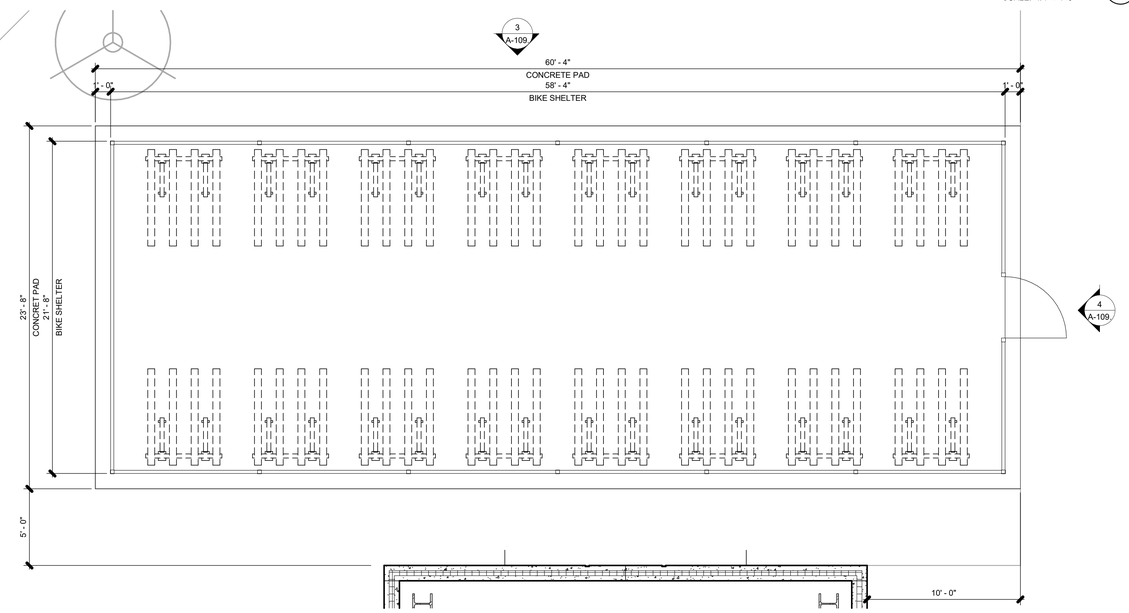
LONG TERM BIKE PARKING - SIDE ELEVATION 3

SCALE: 1/4" = 1'-0"



LONG TERM BIKE PARKING - ROOF PLAN 2

SCALE: 1/4" = 1'-0"



LONG TERM BIKE PARKING - PLAN 1

SCALE: 1/4" = 1'-0"

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SALINAS, CA

SITE DETAILS

DATE	REMARKS

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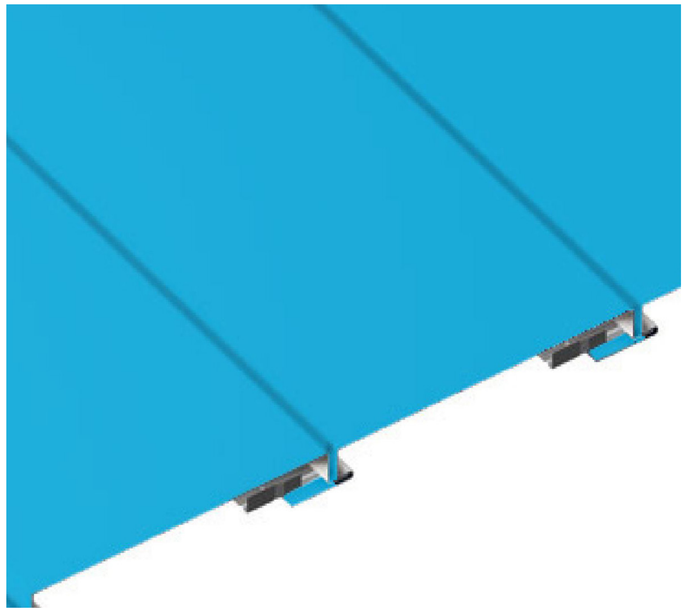
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1 **HIGH PERFORMANCE GLAZING**
GUARDIAN INDUSTRIES
SUNGUARD SUPERNEUTRAL SNX 62/2



2 **INSULATED METAL PANEL**
FLUROPON - MATCH TENANT BLUE
'PANTONE 2995C'
RGB 0 169 224
IMP-5

3 **ASCOT WHITE**
FLUROPON
IMP-1

4 **DRIFTWOOD**
FLUROPON
IMP-2

5 **DOVE GRAY**
FLUROPON
IMP-3

6 **ZINC GRAY**
FLUROPON
IMP-4

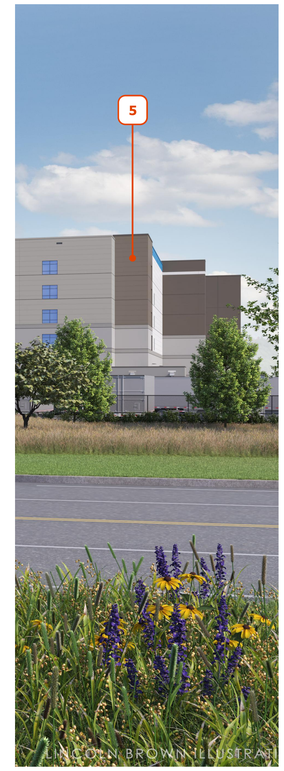
7 **FIRST STAR**
SW 7646
P-1

8 **MINDFUL GRAY**
SW 7016
P-2

9 **DORIAN GRAY**
SW 7017
P-3

10 **DOVE TAIL**
SW 7018
P-4







11 **ANODIZED ALUMINUM MULLIONS**
DARK BRONZE

Exhibit J

MATERIAL BOARD

PROJECT GOAT
SALINAS, CA - SNR21-5023-00

WARE MALCOMB

12.21.2021

APPENDIX H

SALINAS AG-INDUSTRIAL CENTER

SPECIFIC PLAN

MASTER LANDSCAPING GUIDELINES

Salinas, California

April 4, 2024

RUGGERI-JENSEN-AZAR

ENGINEERS ▪ PLANNERS ▪ SURVEYORS

Karen Aitken & ASSOCIATES

LANDSCAPE ARCHITECTURE & DESIGN

Exhibit K

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Appendix A GMP Audit Standards

H.1 INTRODUCTION

The Salinas Ag-Industrial Center (Center) Specific Plan (Specific Plan) provides the regulatory framework and standards for development within the Center. The Specific Plan provides the basic landscape design principles in Section 4.5.5, 5.6.i, and 7.5.3.1, which are further augmented in these guidelines. The term Specific Plan is used herein to mean the Salinas Ag-Industrial Center Specific Plan, including all appendices.

H.2 PURPOSE

These Master Landscape Guidelines (Guidelines) shall be used, in combination with the other applicable Specific Plan Sections and Appendices, by designers and City staff when preparing and reviewing landscape plans in association with new development within the Center. These guidelines should be interpreted with flexibility in their application to individual projects to achieve the intent of Specific Plan Section 4.5.2 to allow that:

"Facility operations and demand will dictate individual site layouts, building forms, and onsite circulation patterns," with emphasis given to "landscaping in appropriate areas such as public street Landscape Buffer Easements, entryways, and around the employee/visitor portions of the buildings, while avoiding landscaping within the portions of the site that are actively used for industrial functions such as loading docks, storage areas, truck facilities, etc."

Due to the industrial nature of the Center, the Specific Plan focuses landscaping in the following Center locations:

- Within the Landscape Buffer Easements along the backbone public street right-of-way
- Within the Agricultural Buffer Easements, where appropriate
- At project site entries from the public street
- Between employee/visitor parking areas and the structure, and adjacent to office portions of the building not directly abutting employee/visitor parking areas
- In limited areas onsite with low heavy-vehicle activity, such as employee parking lots

These Guidelines provide the plant palettes and conceptual planting schemes for the above locations to augment the Center's goals, policies, and design principles in the Specific Plan. These Guidelines are Appendix H of the Specific Plan.

H.3 CENTER LANDSCAPING HIERARCHY

Specific Plan Section 4.5.5 discusses the Master Landscape Program (Program) for the Center and shall guide all landscaping designs for new projects within the Center. These Guidelines supplement the Program in the Specific Plan by providing the plant palettes and conceptual



planting schemes to exemplify the intent for landscaping within the Salinas Ag-Industrial Center. The hierarchies of landscaping features are identified in Specific Plan Section 4.5.5 as follows:

- Fundamental Center Landscaping:
  - Landscape Buffer Easements and Street Right-of-Ways
  - Agricultural Buffer Easements
  - Site Entry Landscaping

- Onsite Landscaping:
  - Non-Industrial Uses
  - Industrial Uses

Specific Plan Appendix E is the Development Regulations Handbook to guide design within the Center, including landscaping. The main sections addressing landscape-related items within the Center are: ***Lines 50-53; 57; 72; 76; 86; 88; 90; 98-112; 272-311; and 1219-1310***. However, this is not a complete list of all Appendix E line items that could affect the landscape design, and designers should become familiar with all regulations in Appendix E. All landscaping shall adhere to the 2022 California Fire Code Sections 507 and 912, or latest revision as of the date of the application submittal.

H.4 ORGANIZATION

The Master Landscape Guidelines address both the fundamental Center landscaping and the onsite landscaping and set forth the palette of plant species, textures, heights, and foliage for the Center. The following sections are organized as follows:

H.5. Fundamental Center Landscaping

- Backbone Right-of-Way & Landscape Buffer Easements
  - Abbott Street
  - Harris Road
  - Morgan Street
  - Dayton Street, East of Morgan Street
  - Dayton Street, West of Morgan Street
  - Burton Street, West of Morgan Street
- Agricultural Buffer Easement
- Landscape Buffer Screening Scenarios
- Site Entry Landscaping

H.6. Onsite Landscaping

- Non-Industrial Uses
- Industrial Uses
- Parking Design Regulations

H.7. Other Design Considerations

- Xeriscape Guidelines
- Irrigation
- Driveway and Corner Visibility
- Landscape Architectural Features
- Screening
- Fences, Walls, and Berms



H.5 FUNDAMENTAL CENTER LANDSCAPING

Fundamental Center Landscaping includes landscaping within the following areas:

- Landscaped areas located within the backbone public street rights-of-way
- Landscape Buffer Easements adjacent to the public streets and situated on the private lots
- Areas designated as Agricultural Buffer Easements
- Individual site entries from the public streets

Figure H-1 shows the locations of the various landscape buffer easements within the Center.

Table H-1 identifies the street tree plant palette for the public streets within the Center.

H.5.1 BACKBONE RIGHT-OF-WAY AND LANDSCAPE BUFFER EASEMENTS

The backbone public street right-of-ways (ROW) and Landscape Buffer Easements are the primary unifying element throughout the Center. They establish a consistent width, location, and planting palette along for the backbone public rights-of-way. The buffer easements also serve as the primary mechanism to screen the private uses from public streets.

Backbone public street right-of-way and Landscape Buffer Easements apply to all public street frontages as shown in **Figure H-1**.





Figure H-1 Landscape and Agricultural Buffer Easements

Street Trees

Street trees shall be placed behind the public sidewalk, generally within the public ROW, adjacent to the Landscape Buffer Easement. Street Trees, combined with the landscape buffer easement landscaping, will provide primary screening from the public streets to onsite improvements, including buildings, parking, outbuildings, and other utilitarian areas. The street tree species for each road are shown in **Table H-1**. Accent trees within the public ROW and the buffer easements are encouraged to help define individual site entries. See Section H.5.4, and **Figure H-17** for a landscaping concept at individual driveway entrances.

Street trees will generally be spaced 30-feet to 60-feet on-center, depending on the tree species. Tree spacing may be greater at specific locations when necessary to avoid conflicts, to allow visibility from the street for entry and/or building-mounted signage, or to coordinate with the landscaping design for the adjacent Landscape Buffer Easement. See **Figures H-12 through H-16** for conceptual examples.

TABLE H-1 Street Tree Master Plant Palette

ABBOTT STREET	BOTANICAL NAME	COMMON NAME
Evergreen Street Trees	Arbutus 'Marina' Olea europaea	Strawberry Tree Fruitless Olive
Deciduous Street Trees	Pistacia x 'Red Push'	Red Push Pistache
Accent Trees	Cercis occidentalis Lagerstroemia indica 'Muskogee'	Western Redbud Muskogee Crape Myrtle

HARRIS ROAD SOUTHWEST OF HARRIS PLACE	BOTANICAL NAME	COMMON NAME
Evergreen Street Trees	Arbutus 'Marina' Quercus ilex	Strawberry Tree Holly Oak
Deciduous Street Trees	Pistacia x 'Red Push'	Red Push Pistache
Accent Street Trees	Cercis occidentalis Lagerstroemia indica 'Muskogee'	Western Redbud Muskogee Crape Myrtle

HARRIS ROAD NORTHWEST OF HARRIS PLACE	BOTANICAL NAME	COMMON NAME
Evergreen Street Trees	Cercis occidentalis Lagerstroemia indica 'Muskogee'	Western Redbud Muskogee Crape Myrtle
Deciduous Street Trees	Pistacia x 'Red Push'	Red Push Pistache
Accent Street Trees	Cercis occidentalis Lagerstroemia indica 'Muskogee'	Western Redbud Muskogee Crape Myrtle



MORGAN STREET	BOTANICAL NAME	COMMON NAME
Evergreen Street Trees	Arbutus 'Marina' Olea europaea	Strawberry Tree Fruitless Olive
Deciduous Street Trees	Crataegus phaenopyrum Pistacia x 'Red Push'	Washington Thorn Red Push Pistache
Accent Street Trees	Cercis occidentalis Lagerstroemia indica 'Muskogee'	Western Redbud Muskogee Crape Myrtle

DAYTON STREET, EAST OF MORGAN STREET	BOTANICAL NAME	COMMON NAME
Evergreen Street Trees	Arbutus 'Marina' Olea europaea	Strawberry Tree Fruitless Olive
Deciduous Street Trees	Crataegus phaenopyrum Pistacia x 'Red Push'	Washington Thorn Red Push Pistache
Accent Street Trees	Cercis occidentalis Lagerstroemia indica 'Muskogee'	Western Redbud Muskogee Crape Myrtle

BURTON STREET & DAYTON STREET, WEST OF MORGAN STREET	BOTANICAL NAME	COMMON NAME
Evergreen Street Trees	Arbutus 'Marina' Olea europaea	Strawberry Tree Fruitless Olive
Deciduous Street Trees	Crataegus phaenopyrum Pistacia x 'Red Push'	Washington Thorn Red Push Pistache
Accent Street Trees	Cercis occidentalis Lagerstroemia indica 'Muskogee'	Western Redbud Muskogee Crape Myrtle

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Planting Composition and Palette

The planting within Landscaping Buffer Easement along the public streets will not only provide the primary screening of buildings and other onsite areas from the public roadways, but the buffers will also provide stormwater bio-treatment and detention. The uses proposed on privately-owned parcels will dictate the intensity and type of landscaping within the public street ROW and Landscape Buffer Easement areas, depending on screening needs, driveway locations, and uses.

Vegetation within the backbone public ROW and Landscape Buffer Easements should be integrally planned to provide tiered heights that include:

- low-profile grasses and groundcovers (plants ranging from 6-inches to 3-feet in height);
- understory (shrubs, hedges, and saplings to a height of eight feet)
- canopy (trees greater than eight feet in height)

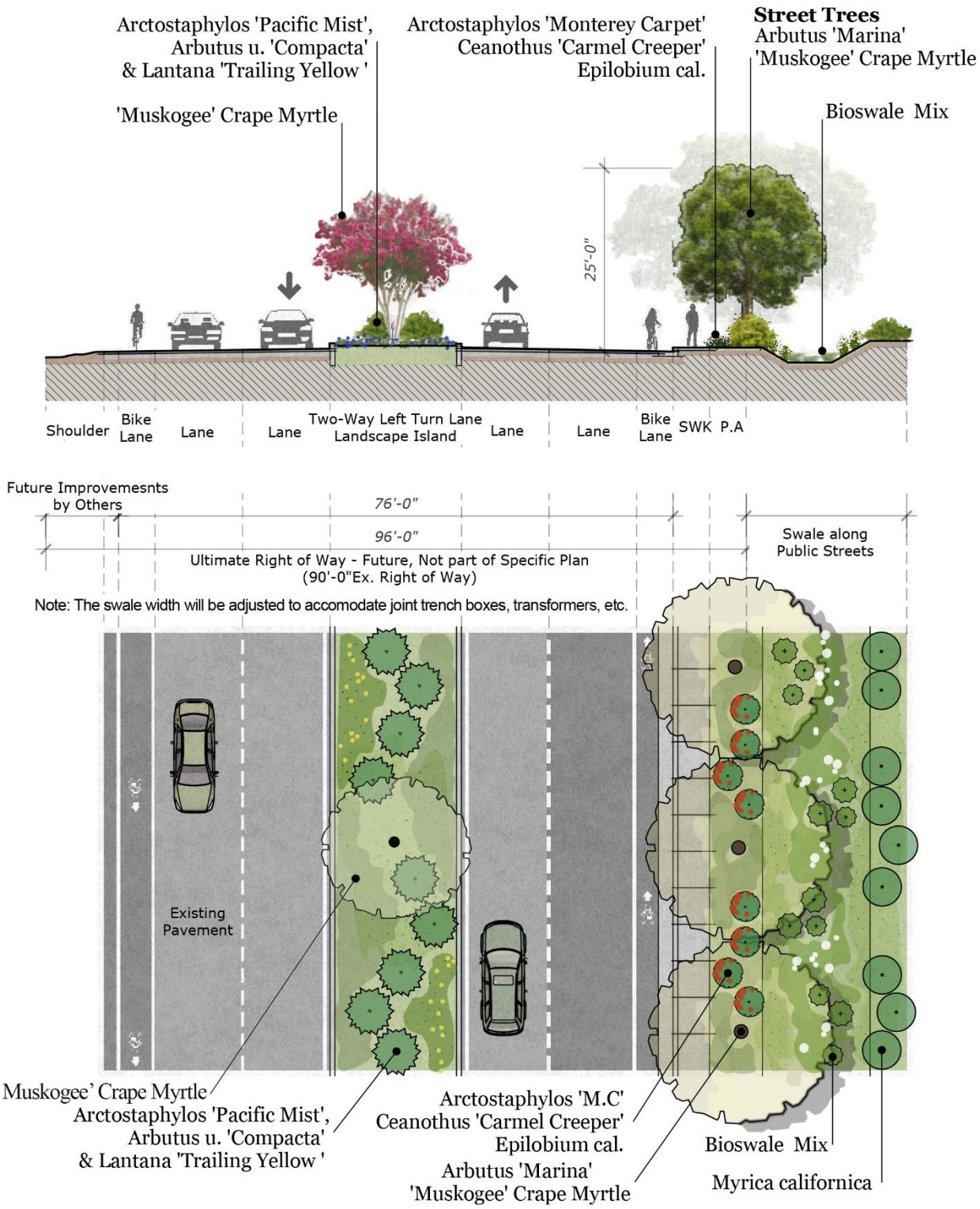
Figures H-2A through H-7B establish a plant palette for each street that addresses the landscaping tiers listed above, conforms to the City of Salinas plant list, and includes a variety of plant colors and textures. The bio-retention treatment areas within the Landscape Buffer Easements include plants and materials supporting Low Impact Development (LID). The landscaped swale comprises mid-zone plantings on the sloped sides of the swale and low zone plantings within the bottom of the swale. The upper portions of Landscape Buffer Easement outside the swale are appropriate for mid-height shrubs and trees, which can be used to screen buildings, walls/fences, outdoor storage areas, and parking areas. Earthen berms, walls, and fences may be used, but are not required, within the Landscape Buffer Easements to supplement the landscaping or for security purposes.

The Palette may be modified when an ag-processing building is located with 50-feet of a Landscape Buffer Easement. Please see Section H.7.6 for additional information.

Following are plant palettes and conceptual planting schemes for each of the following streets. Note that the conceptual planting schemes illustrate vegetation at maturity.

- **Abbott Street** (Figure H-2A & H-2B)
- **Harris Road, Southwest of Harris Place** (Figure H-3A & H-3B)
- **Harris Road, Northwest of Harris Place** (Figure H-4A & H-4B)
- **Morgan Street** (Figure H-5A & H-5B)
- **Dayton Street, East of Morgan Street** (Figure H-6A & 6B)
- **Burton Street & Dayton Street, West of Morgan Street** (Figure H-7A & H-7B)





*** Note: Refer to Figure H-2B for Plant Palette.**
This figure is conceptual in nature and plant palette may vary.

Figure H-2A Conceptual Planting Scheme for Abbott Street



Cercis occidentalis



Lagerstroemia 'Muskogee'



Arbutus 'Marina'



Myrica califronica



Arctostaphylos 'Pacific Mist'

Proposed Abbott Street Plant Palette

Botanical Name	Common Name
ACCENT TREES	
Cercis occidentalis (Deciduous)	Western Redbud
Lagerstroemia indica 'Muskogee' (Deciduous)	Muskogee Crape Myrtle
EVERGREEN STREET TREES	
Arbutus 'Marina'	Strawberry Tree
Olea europaea	Fruitless Olive
DECIDUOUS STREET TREES	
Pistacia x 'Red Push'	Red Push Pistache
SHRUBS	
Arbutus unedo 'Compacta'	Dwarf Strawberry Tree
Arctostaphylos x 'Pacific Mist'	Pacific Mist Manzanita
Heteromeles arbutifolia	Toyon
Epilobium californicum	California Fuchsia
Myrica californica	Pacific Wax Myrtle
Prunus ilicifolia	Hollyleaf Cherry
Rhaphiolepis indica 'Springtime'	Springtime Indian Hawthorn
Salvia x 'Waverly'	Waverly Sage
BIO-SWALE GRASSES	
Calamagrostis arundinacer 'Karl Forrester'	Feather Reed Grass
Chondropetalum tectorum	Giant Reed Grass
BIO-SWALE HYDROSEED MIX	
Festuca rubra 'Molate'	Molate Red Fescue
Festuca ovina ingrata	Western Fescue
Festuca idahoensis	Idaho Fescue
Deschampsia caespitosa	Tufted Hairgrass
Carex divulsa	Berkeley Sedge
***GROUNDCOVERS**	
Arctostaphylos hookeri 'Monterey Carpet'	Monterey Carpet Manzanita
Arctostaphylos uva-ursi	Kinnikinnick
Ceanothus griseus var. horizontalis	Carmel Creeper Ceanothus
Lantana montevidensis 'Trailing Yellow'	Trailing Yellow Lantana
Lantana montevidensis 'Alba'	Trailing White Lantana

*** Note: Refer to H.7.6 Groundcover for additional information.**

Ceanothus horizontalis



Arbutus unedo 'Compacta'



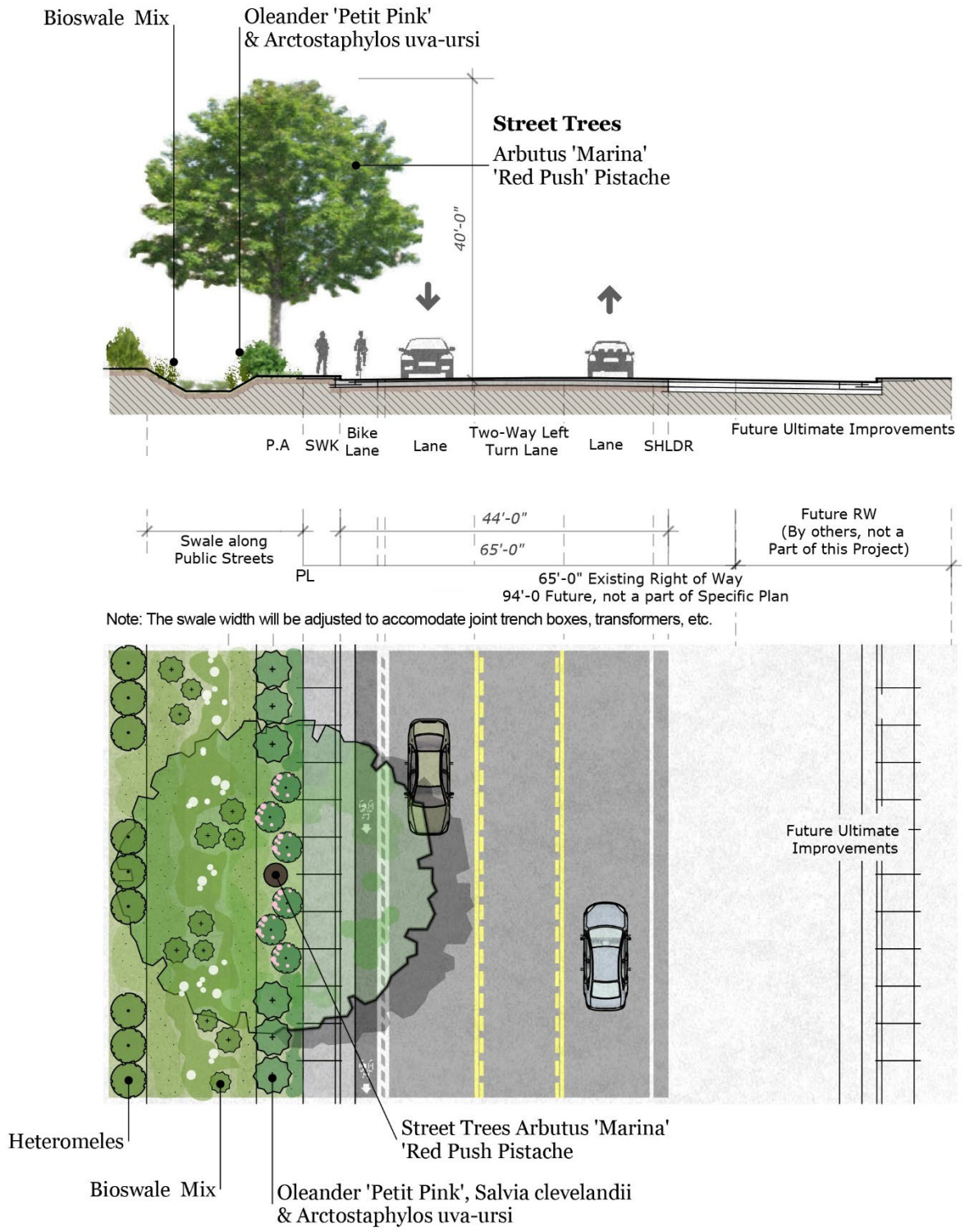
Arctostaphylos 'Monterey Carpet'





Calamagrostis 'Karl Foerster'

Figure H-2B Plant Palette for Abbott Street



*** Note: Refer to Figure H-3B for Plant Palette.**
This figure is conceptual in nature and plant palette may vary.

Figure H-3A Conceptual Planting Scheme for Harris Rd. SW of Harris Place

Proposed Harris Road Southwest of Harris Place Plant Palette

Botanical Name	Common Name
ACCENT TREES	
Cercis occidentalis (Deciduous)	Western Redbud
Lagerstroemia indica 'Muskogee' (Deciduous)	Muskogee Crape Myrtle
EVERGREEN STREET TREES	
Arbutus 'Marina'	Strawberry Tree
Quercus ilex	Holly Oak
DECIDUOUS STREET TREES	
Pistacia x 'Red Push'	Red Push Pistache
SHRUBS	
Arbutus unedo 'Compacta'	Dwarf Strawberry Tree
Heteromeles arbutifolia	Toyon
Epilobium californicum	California Fuchsia
Nerium oleander 'Petite Pink'	Petite Pink Oleander
Prunus ilicifolia	Hollyleaf Cherry
Rhaphiolepis indica 'Springtime'	Springtime Indian Hawthorn
Salvia clevelandii	Cleveland Sage
Salvia leucantha	Mexican Sage
BIO-SWALE GRASSES	
Calamagrostis arundinacer 'Karl Forrester'	Feather Reed Grass
Chondropetalum tectorum	Giant Reed Grass
BIO-SWALE HYDROSEED MIX	
Festuca rubra 'Molate'	Molate Red Fescue
Festuca ovina ingrata	Western Fescue
Festuca idahoensis	Idaho Fescue
Deschampsia caespitosa	Tufted Hairgrass
Carex divulsa	Berkeley Sedge
***GROUNDCOVERS**	
Arctostaphylos hookeri 'Monterey Carpet'	Monterey Carpet Manzanita
Arctostaphylos uva-ursi	Kinnikinnick
Ceanothus griseus var. horizontalis	Carmel Creeper Ceanothus

*** Note: Refer to H.7.6 Groundcover for additional information.**



▲ Quercus ilex



▲ Arbutus 'Marina'



▲ Lagerstroemia 'Muskogee'



▼ Arctostaphylos uva-ursi



▼ Epilobium californicum





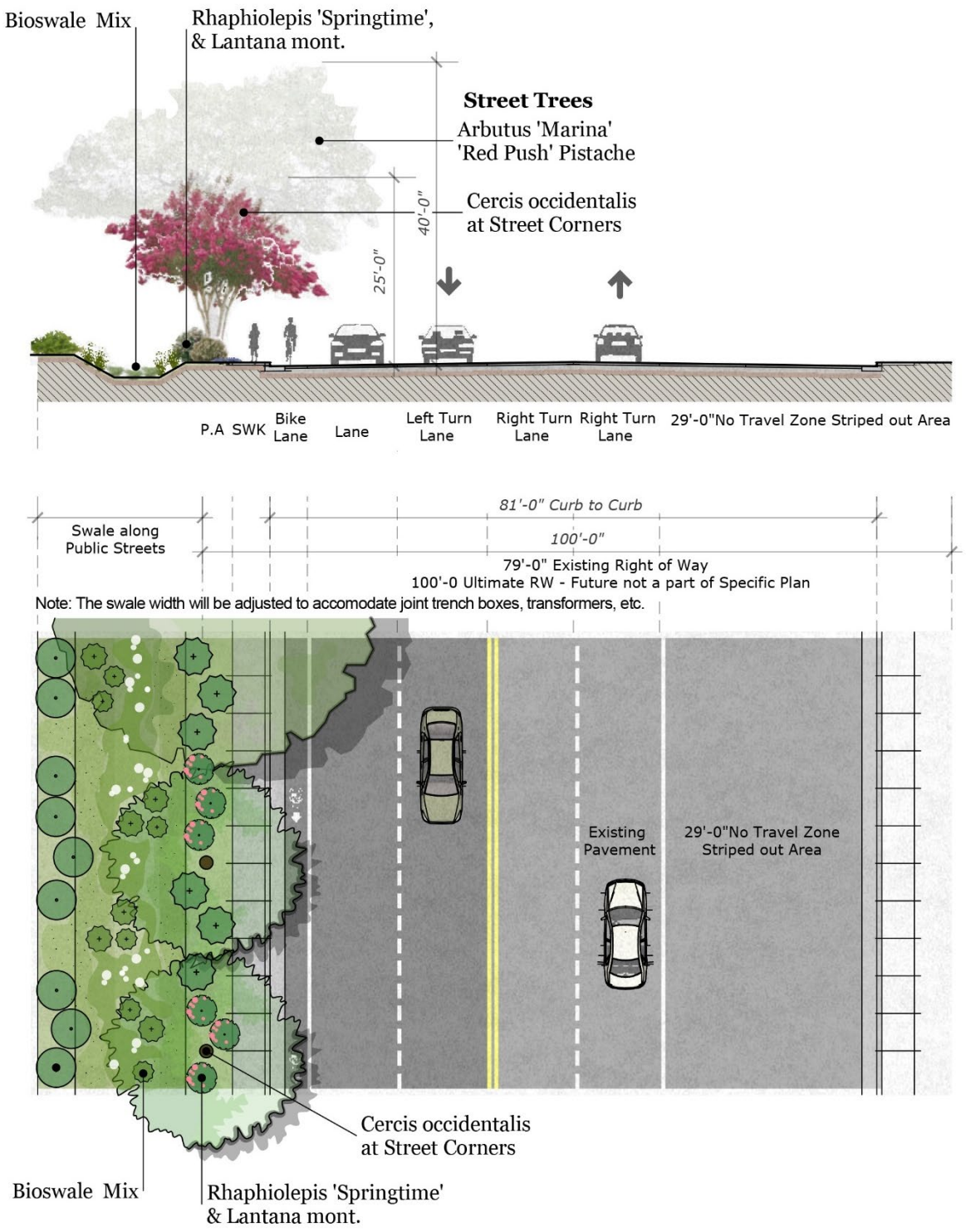
▼ Arbutus unedo 'Compacta'



Chondropetalum tectorum ▲

◀ Heteromeles arbutifolia

Figure H-3B Plant Palette for Harris Road SW of Harris Place



*** Note: Refer to Figure H-4B for Plant Palette.**
This figure is conceptual in nature and plant palette may vary.

Figure H-4A Conceptual Planting Scheme for Harris Rd. NW of Harris Place



▲ Lagerstroemia 'Muskogee'



▲ Quercus ilex



▲ Pistacia x 'Red Push'

Proposed Harris Road Northwest of Harris Place Plant Palette	
Botanical Name	**Common Name**
ACCENT TREES	
Cercis occidentalis (Deciduous)	Western Redbud
Lagerstroemia indica 'Muskogee' (Deciduous)	Muskogee Crape Myrtle
EVERGREEN STREET TREES	
Arbutus 'Marina'	Strawberry Tree
Quercus ilex	Holly Oak
DECIDUOUS STREET TREES	
Pistacia x 'Red Push'	Red Push Pistache
SHRUBS	
Arbutus unedo 'Compacta'	Dwarf Strawberry Tree
Heteromeles arbutifolia	Toyon
Epilobium californicum	California Fuchsia
Nerium oleander 'Petite Pink'	Petite Pink Oleander
Prunus ilicifolia	Hollyleaf Cherry
Rhaphiolepis indica 'Springtime'	Springtime Indian Hawthorn
Salvia clevelandii	Cleveland Sage
Salvia leucantha	Mexican Sage
BIO-SWALE GRASSES	
Calamagrostis arundinacer 'Karl Forrester'	Feather Reed Grass
Chondropetalum tectorum	Giant Reed Grass
BIO-SWALE HYDROSEED MIX	
Festuca rubra 'Molate'	Molate Red Fescue
Festuca ovina ingrata	Western Fescue
Festuca idahoensis	Idaho Fescue
Deschampsia caespitosa	Tufted Hairgrass
Carex divulsa	Berkeley Sedge
***GROUNDCOVERS**	
Arctostaphylos hookeri 'Monterey Carpet'	Monterey Carpet Manzanita
Arctostaphylos uva-ursi	Kinnikinnick
Ceanothus griseus var. horizontalis	Carmel Creeper Ceanothus

*** Note: Refer to H.7.6 Groundcover for additional information.**

▼ Nerium ole. 'Petite Pink'



▼ Arctostaphylos uva-ursi





▼ Rhaphiolepis indica 'Springtime'

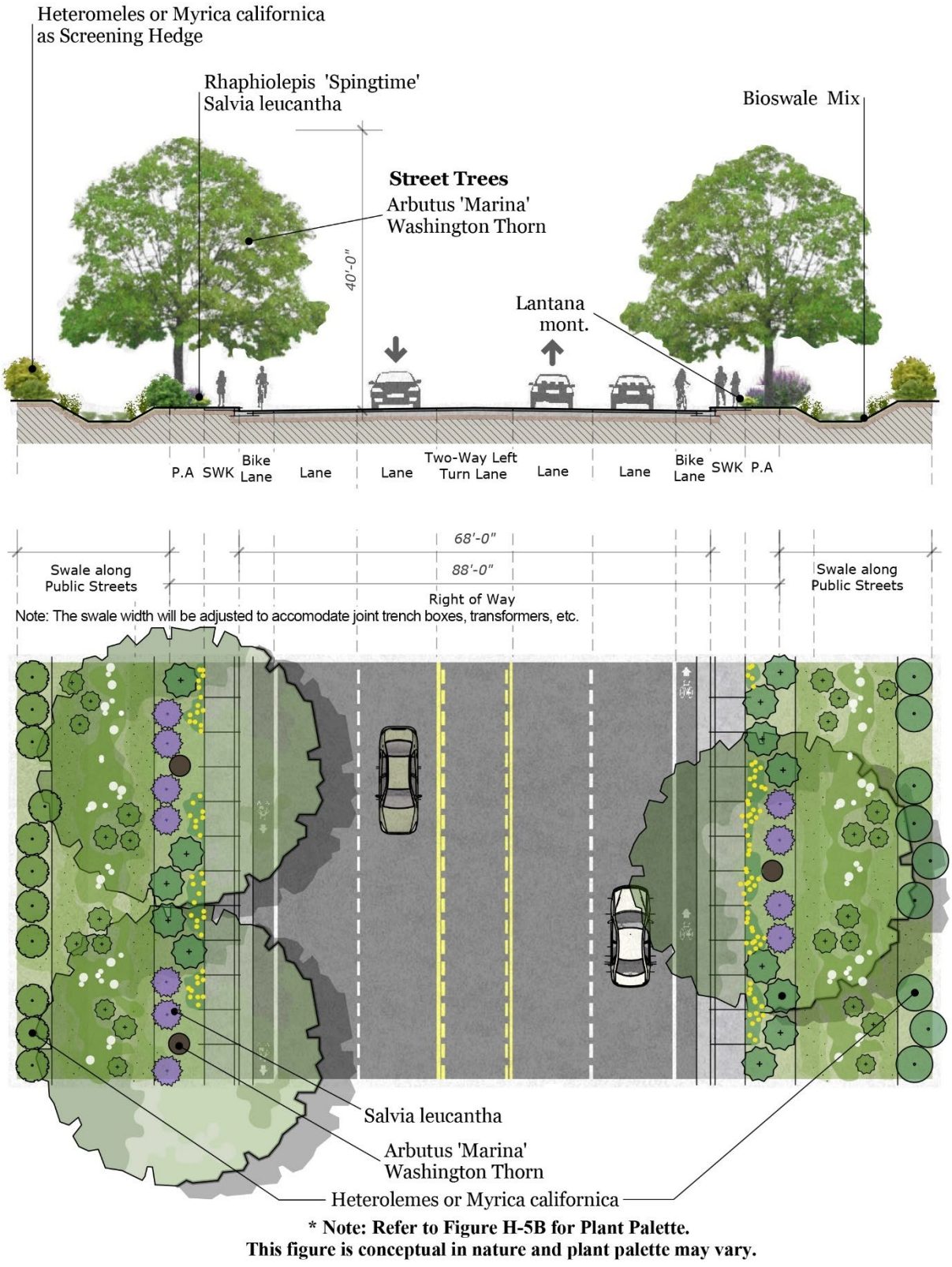


Deschampsia cespitosa ▲



Ceanothus horiz. ▲

Figure H-4B Plant Palette for Harris Road NW of Harris Place



*** Note: Refer to Figure H-5B for Plant Palette.**
This figure is conceptual in nature and plant palette may vary.

Figure H-5A Conceptual Planting Scheme Morgan Street



▲ Arbutus 'Marina'



▲ Pistacia x 'Red Push'



▲ Olea europaea



▲ Myrica califronica



◀ Heteromeles arbutifolia

Proposed Morgan Street Plant Palette

Botanical Name	Common Name
ACCENT TREES	
Cercis occidentalis (Deciduous)	Western Redbud
Lagerstroemia indica 'Muskogee' (Deciduous)	Muskogee Crape Myrtle
EVERGREEN STREET TREES	
Arbutus 'Marina'	Strawberry Tree
Olea europaea	Fruitless Olive
DECIDUOUS STREET TREES	
Crataegus phaenopyrum	Washington Thorn
Pistacia x 'Red Push'	Red Push Pistache
SHRUBS	
Arbutus unedo 'Compacta'	Dwarf Strawberry Tree
Heteromeles arbutifolia	Toyon
Epilobium californicum	California Fuchsia
Myrica californica	Pacific Wax Myrtle
Rhaphiolepis indica 'Springtime'	Springtime Indian Hawthorn
Salvia clevelandii	Cleveland Sage
Salvia leucantha	Mexican Sage
Salvia x 'Waverly'	Waverly Sage
BIO-SWALE GRASSES	
Calamagrostis arundinacer 'Karl Forrester'	Feather Reed Grass
Chondropetalum tectorum	Giant Reed Grass
BIO-SWALE HYDROSEED MIX	
Festuca rubra 'Molate'	Molate Red Fescue
Festuca ovina ingrata	Western Fescue
Festuca idahoensis	Idaho Fescue
Deschampsia caespitosa	Tufted Hairgrass
Carex divulsa	Berkeley Sedge
***GROUNDCOVERS**	
Lantana montevidensis	Trailing Purple Lantana
Lantana montevidensis 'Alba'	Trailing White Lantana
Lantana montevidensis 'Trailing Yellow'	Trailing Yellow Lantana

*** Note: Refer to H.7.6 Groundcover for additional information.**

▼ Carex divulsa



▼ Epilobium californicum





▼ Salvia leucantha



Salvia 'Waverly' ▲



Lantana mont. 'Trailing Yellow' ▲

Figure H-5B Plant Palette for Morgan Street

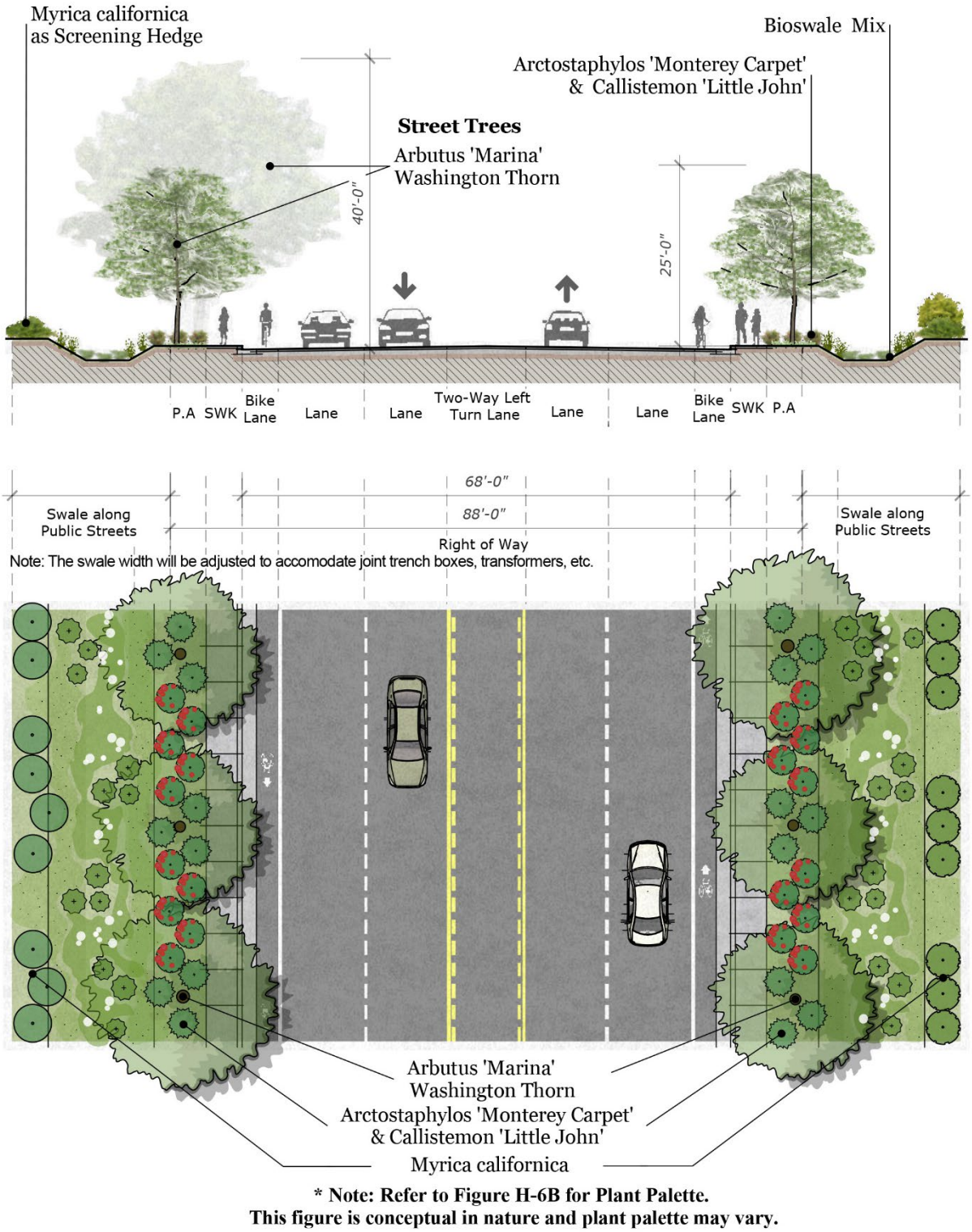


Figure H-6A Conceptual Planting Scheme Dayton St. East of Morgan St.



▲ Cercis occidentalis



▲ Lagerstroemia 'Muskogee'



▲ Heteromeles arbutifolia



▲ Prunus ilicifolia

Proposed Dayton Street on the East Side of Morgan Street Plant Palette

Botanical Name	Common Name
ACCENT TREES	
Cercis occidentalis (Deciduous)	Western Redbud
Lagerstroemia indica 'Muskogee' (Deciduous)	Muskogee Crape Myrtle
EVERGREEN STREET TREES	
Arbutus 'Marina'	Strawberry Tree
Olea europaea	Fruitless Olive
DECIDUOUS STREET TREES	
Crataegus phaenopyrum	Washington Thorn
Pistacia x 'Red Push'	Red Push Pistache
SHRUBS	
Callistemon virminalis 'Little John'	Bottlebrush Little Jhon
Cistus 'Sunset'	Magenta Rockrose
Dietes grandiflora	Fortnigh Lily
Myrica californica	Pacific Wax Myrtle
Prunus ilicifolia	Hollyleaf Cherry
Rhaphiolepis indica 'Springtime'	Springtime Indian Hawthorn
Salvia greggii	Autumn Sage
Salvia leucantha	Mexican Sage
BIO-SWALE GRASSES	
Calamagrostis arundinacer 'Karl Forrester'	Feather Reed Grass
Chondropetalum tectorum	Giant Reed Grass
BIO-SWALE HYDROSEED MIX	
Festuca rubra 'Molate'	Molate Red Fescue
Festuca ovina ingrata	Western Fescue
Festuca idahoensis	Idaho Fescue
Deschampsia caespitosa	Tufted Hairgrass
Carex divulsa	Berkeley Sedge
***GROUNDCOVERS**	
Arctostaphylos hookeri 'Monterey Carpet'	Monterey Carpet Manzanita
Lantana montevidensis 'Alba'	Trailing White Lantana
Lantana montevidensis 'Trailing Yellow'	Trailing Yellow Lantana

*** Note: Refer to H.7.6 Groundcover for additional information.**

▼ Salvia greggii



▼ Callistemon 'Little John'





▼ Lantana mont. 'Trailing Yellow'

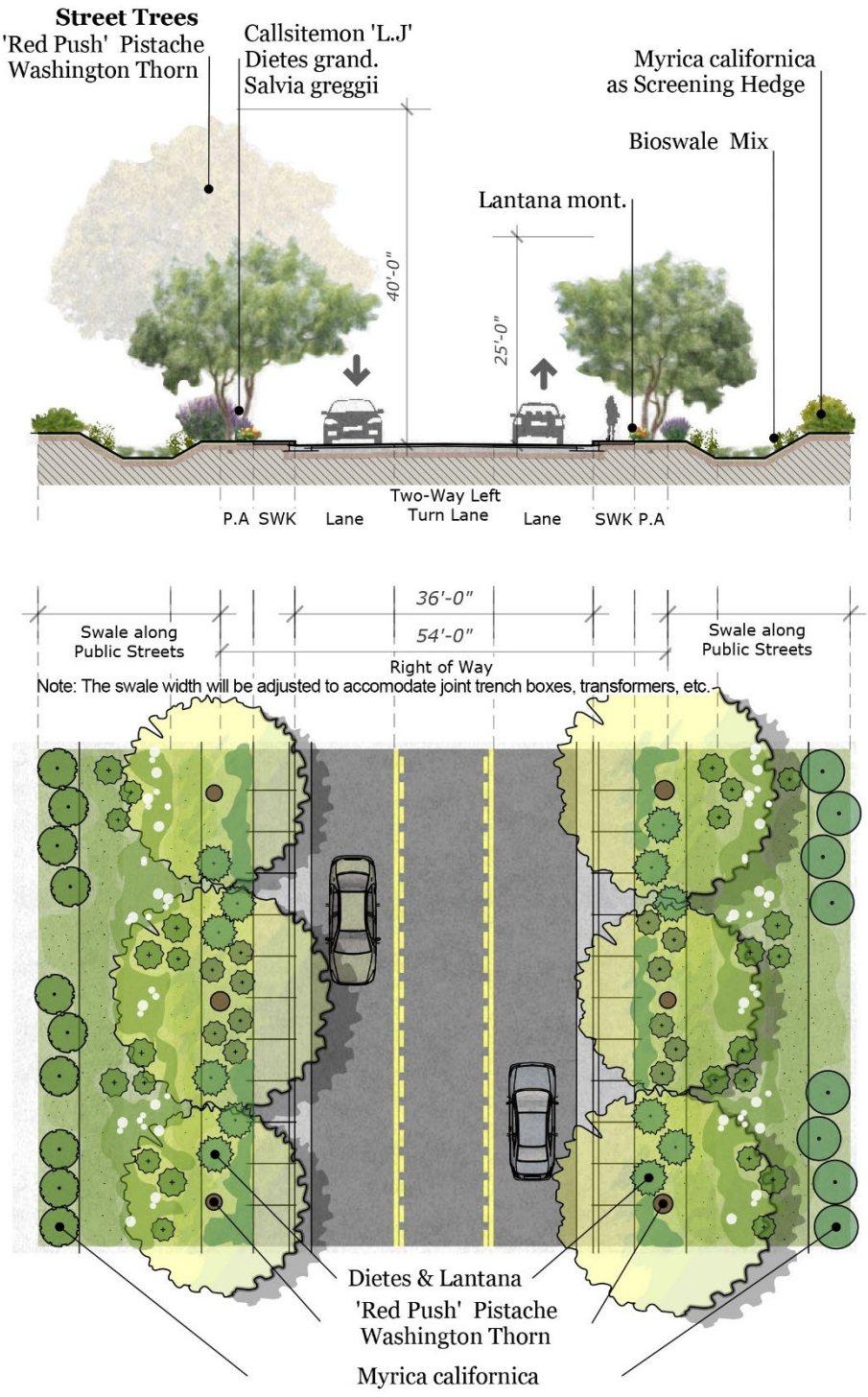
Cistus 'Sunset' ▲





Arctostaphylos 'Monterey Carpet' ▲

Figure H-6B Plant Palette for Dayton Street East of Morgan Street



*** Note: Refer to Figure H-7B for Plant Palette.**
This figure is conceptual in nature and plant palette may vary.

Figure H-7A Conceptual Planting Scheme Burton Ave. & Dayton St. W of Morgan St.



▲ Pistacia x 'Red Push'



▲ Crataegus phaenopyrum



▲ Myrica califronica



▲ Heteromeles arbutifolia

Proposed Burton Avenue and Extension of Dayton Street to Morgan Street Plant Palette

Botanical Name	Common Name
ACCENT TREES	
Cercis occidentalis (Deciduous)	Western Redbud
Lagerstroemia indica 'Muskogee' (Deciduous)	Muskogee Crape Myrtle
EVERGREEN STREET TREES	
Arbutus 'Marina'	Strawberry Tree
Olea europaea	Fruitless Olive
DECIDUOUS STREET TREES	
Crataegus phaenopyrum	Washington Thorn
Pistacia x 'Red Push'	Red Push Pistache
SHRUBS	
Arbutus unedo 'Compacta'	Dwarf Strawberry Tree
Callistemon virminalis 'Little John'	Bottlebrush Little Jhon
Cistus 'Sunset'	Magenta Rockrose
Dietes grandiflora	Fortnigh Lily
Myrica californica	Pacific Wax Myrtle
Prunus ilicifolia	Hollyleaf Cherry
Rhaphiolepis indica 'Springtime'	Springtime Indian Hawthorn
Salvia greggii	Autumn Sage
Salvia leucantha	Mexican Sage
BIO-SWALE GRASSES	
Calamagrostis arundinacer 'Karl Forrester'	Feather Reed Grass
Chondropetalum tectorum	Giant Reed Grass
BIO-SWALE HYDROSEED MIX	
Festuca rubra 'Molate'	Molate Red Fescue
Festuca ovina ingrata	Western Fescue
Festuca idahoensis	Idaho Fescue
Deschampsia caespitosa	Tufted Hairgrass
Carex divulsa	Berkeley Sedge
***GROUNDCOVERS**	
Arctostaphylos hookeri 'Monterey Carpet'	Monterey Carpet Manzanita
Lantana montevidensis 'Alba'	Trailing White Lantana
Lantana montevidensis 'Trailing Yellow'	Trailing Yellow Lantana

*** Note: Refer to H.7.6 Groundcover for additional information.**

▼ Callistemon 'L.J'



▼ Salvia greggii





▼ Salvia leucantha

Dietes grand. ▲





Lantana mont. 'Alba' ▲

Figure H-7B Plant Palette for Burton Ave. & Dayton St. W of Morgan St.

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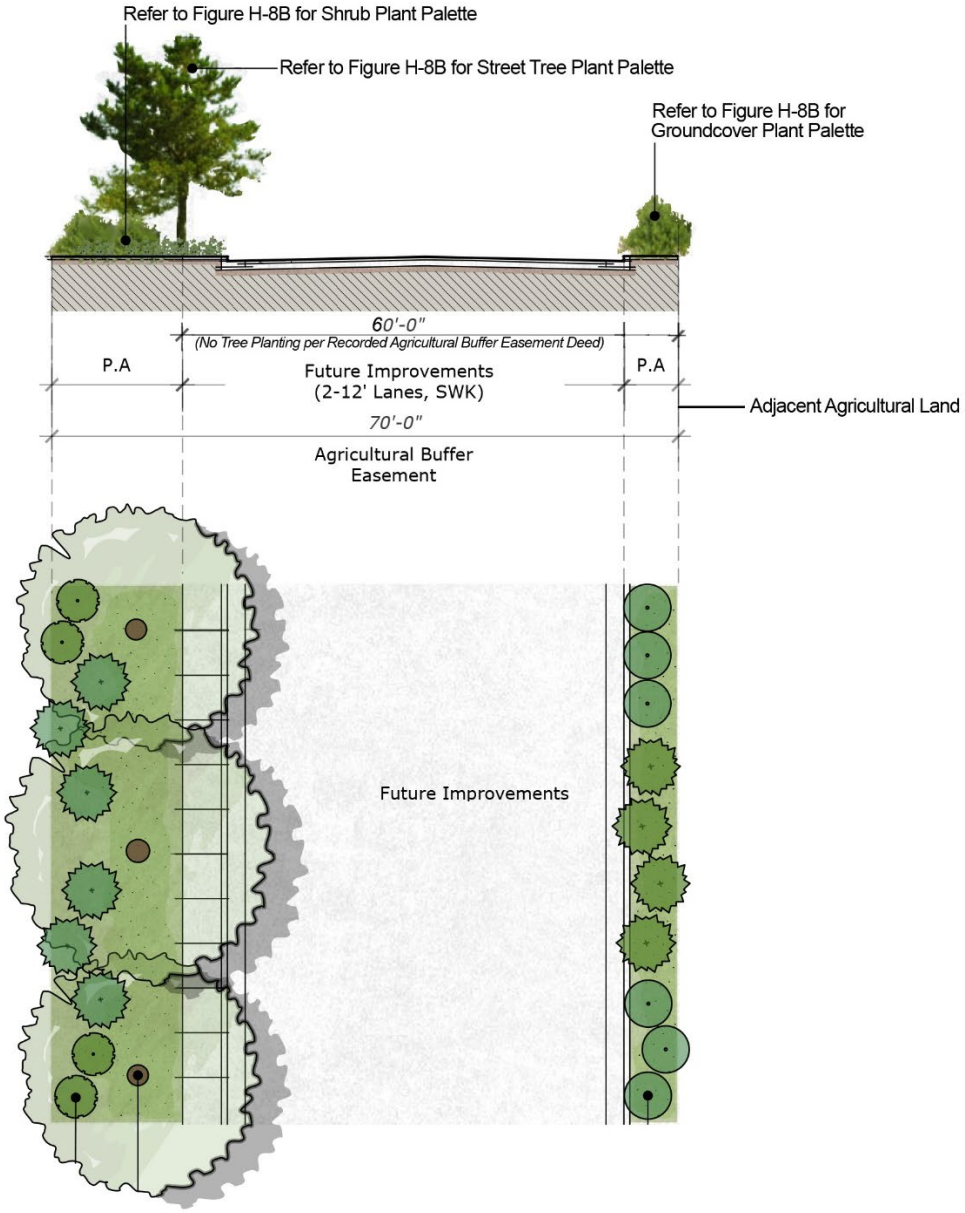
H.5.2 AGRICULTURAL BUFFER EASEMENTS

Agricultural Buffer Easements promote compatibility between Center uses and adjacent active agricultural uses. The Agricultural Buffer Easements are located along the Center's Harris Road frontage and also along its southwestern boundary, as shown in **Figure H-1**.

The Agricultural Buffer Easement along the Center's Harris Road frontage partially overlaps with the Landscape Buffer Easement. Landscaping within the coincident easement areas will conform o the plant palette in **Figure H-3B** and to **Appendix F - Agricultural Buffer Easement Deed** recorded over the property in 2016.

Figure H-8A illustrates a scenario for the Agricultural Buffer Easement along the site's southwesterly boundary. When landscaping is proposed within the Agricultural Buffer Easement, plantings shall conform to the plant palette in **Figure H-8B** and to **Appendix F - Agricultural Buffer Easement Deed** recorded over the property in 2016.

Planting associated with any Center Identification Signs and Street Directional Signs located within an Agricultural Buffer Easement will be subject to the planting criteria described above. Landscaping within the Agricultural Buffer Easements along public streets will be maintained through a Landscaping and Lighting Maintenance District (LLMD). The respective site owner will maintain landscaping within the Agricultural Buffer Easements located on private property along the southwesterly boundary. Trees proposed within the Agricultural Buffer Easement must conform to the relevant plant palette referenced above; are subject to the stipulations described in **Appendix F - Agricultural Buffer Easement Deed;** and are subject to approval by the City Planner.



*** Note: Refer to Figure H-8B for Plant Palette.**

This figure is conceptual in nature, and is intended to illustrate one planting application scenario within the Agricultural Buffer Easement. Note that landscaping is allowed, but not required, within the Agricultural Buffer Easement along the project's southwesterly boundary. No tree plantings are allowed within a 60-foot segment of the Agricultural Buffer Easement, measured from the affected agricultural parcel. Trees proposed outside the 60-feet must conform to the plant palette referenced on Figure H-8B; are subject to the to the stipulations described in Appendix F - Agricultural Buffer Easement Deed; and are subject to approval by the Community Development Director.

Figure H-8A Conceptual Planting Agricultural Buffer Easement

Proposed Agricultural Buffer Easement Plant Palette

Botanical Name	Common Name
ACCENT TREES	
Cercis occidentalis (Deciduous)	Western Redbud
Lagerstroemia indica 'Muskogee' (Deciduous)	Muskogee Crape Myrtle
EVERGREEN STREET TREES	
Arbutus 'Marina'	Strawberry Tree
Quercus ilex	Holly Oak
DECIDUOUS STREET TREES	
Pistacia x 'Red Push'	Red Push Pistache
SHRUBS	
Arbutus unedo 'Compacta'	Dwarf Strawberry Tree
Heteromeles arbutifolia	Toyon
Epilobium californicum	California Fuchsia
Nerium oleander 'Petite Pink'	Petite Pink Oleander
Prunus ilicifolia	Hollyleaf Cherry
Rhaphiolepis indica 'Springtime'	Springtime Indian Hawthorn
Salvia clevelandii	Cleveland Sage
Salvia leucantha	Mexican Sage
BIO-SWALE GRASSES	
Calamagrostis arundinacer 'Karl Forrester'	Feather Reed Grass
Chondropetalum tectorum	Giant Reed Grass
BIO-SWALE HYDROSEED MIX	
Festuca rubra 'Molate'	Molate Red Fescue
Festuca ovina ingrata	Western Fescue
Festuca idahoensis	Idaho Fescue
Deschampsia caespitosa	Tufted Hairgrass
Carex divulsa	Berkeley Sedge
***GROUNDCOVERS**	
Arctostaphylos hookeri 'Monterey Carpet'	Monterey Carpet Manzanita
Arctostaphylos uva-ursi	Kinnikinnick
Ceanothus griseus var. horizontalis	Carmel Creeper Ceanothus

*** Note: Refer to H.7.6 Groundcover for additional information.**



▲ Quercus ilex



▲ Arbutus 'Marina'



▲ Lagerstroemia 'Muskogee'



▼ Arctostaphylos uva-ursi



▼ Epilobium californicum





Chondropetalum tectorum ▲

▼ Arbutus unedo 'Compacta'



◀ Heteromeles arbutifolia

Figure H-8B Plant Palette for Agricultural Buffer Easements

H.5.3 LANDSCAPE BUFFER SCREENING SCENARIOS

The following scenarios demonstrate the application of the Landscape Buffer Easement planting to screen the individual project uses within the Center. The vegetation provided in each exhibit is conceptual and shown at maturity. Per plant palettes shown on **Figures H-2B thru H-8B.**

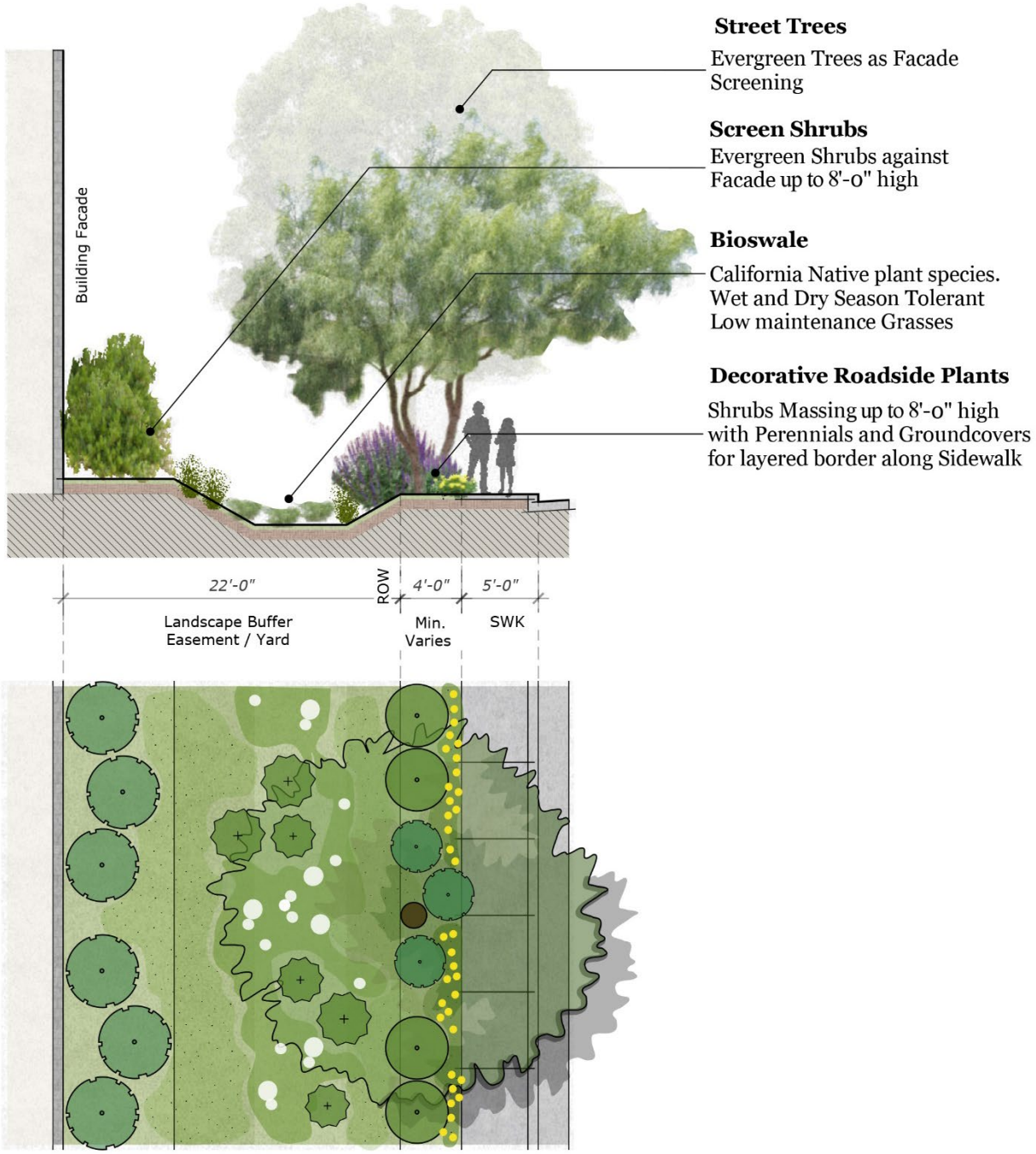


Figure H-9 Conceptual Landscape Buffer Easement at Building

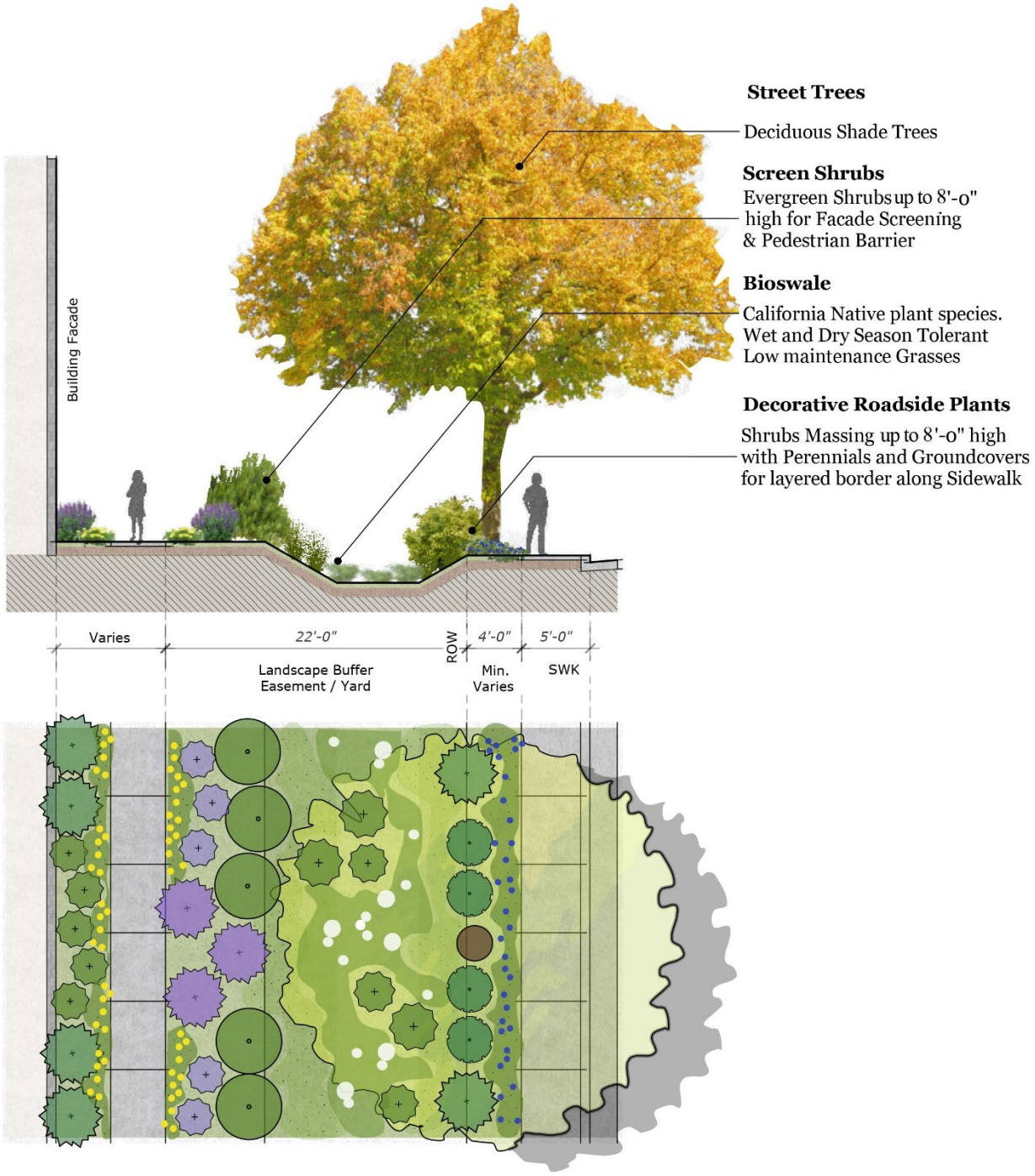


Figure H-10 Conceptual Landscape Buffer Easement at Private Entry/Sidewalk

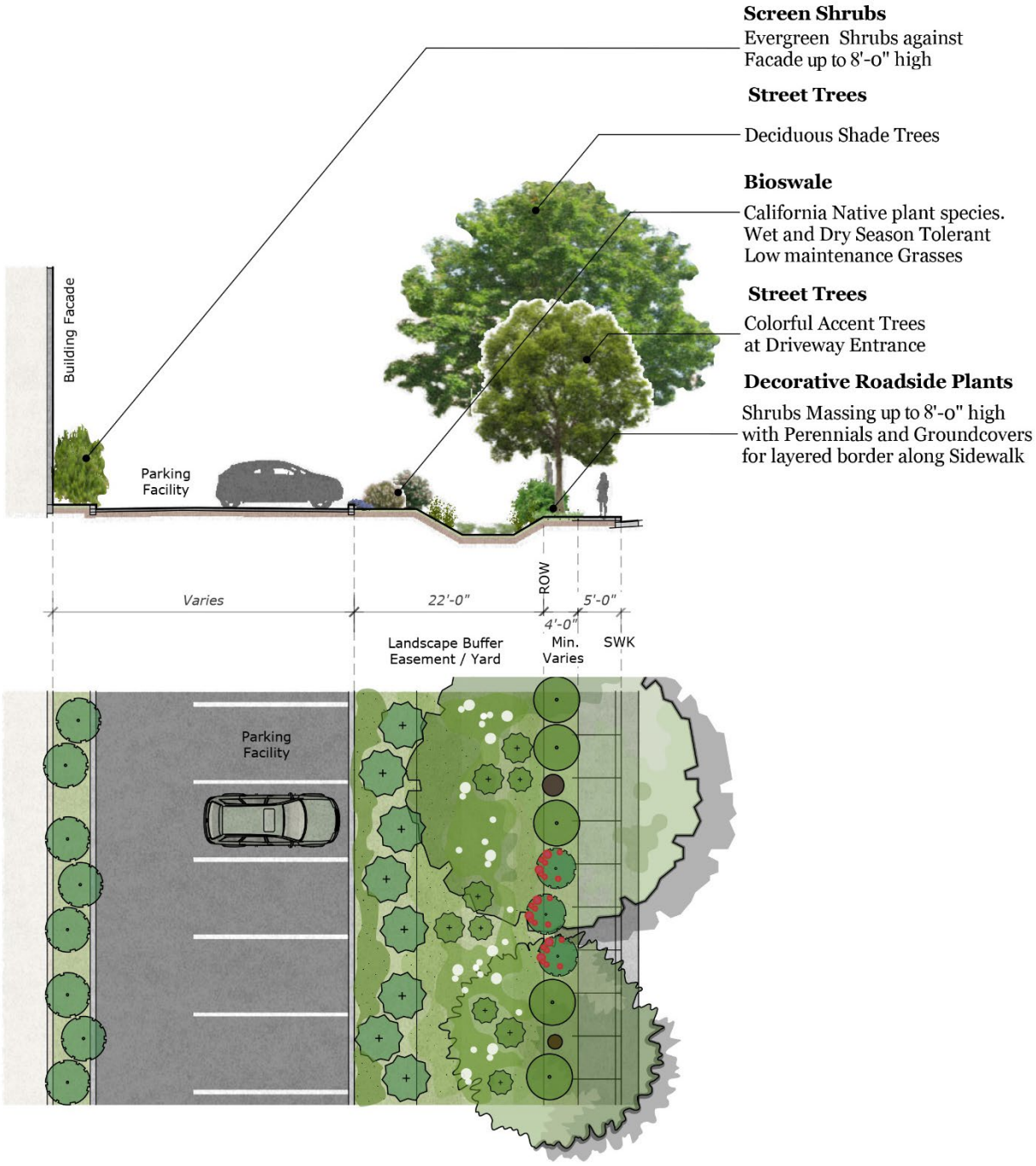


Figure H-11 Conceptual Landscape Buffer Easement Adjacent to Parking

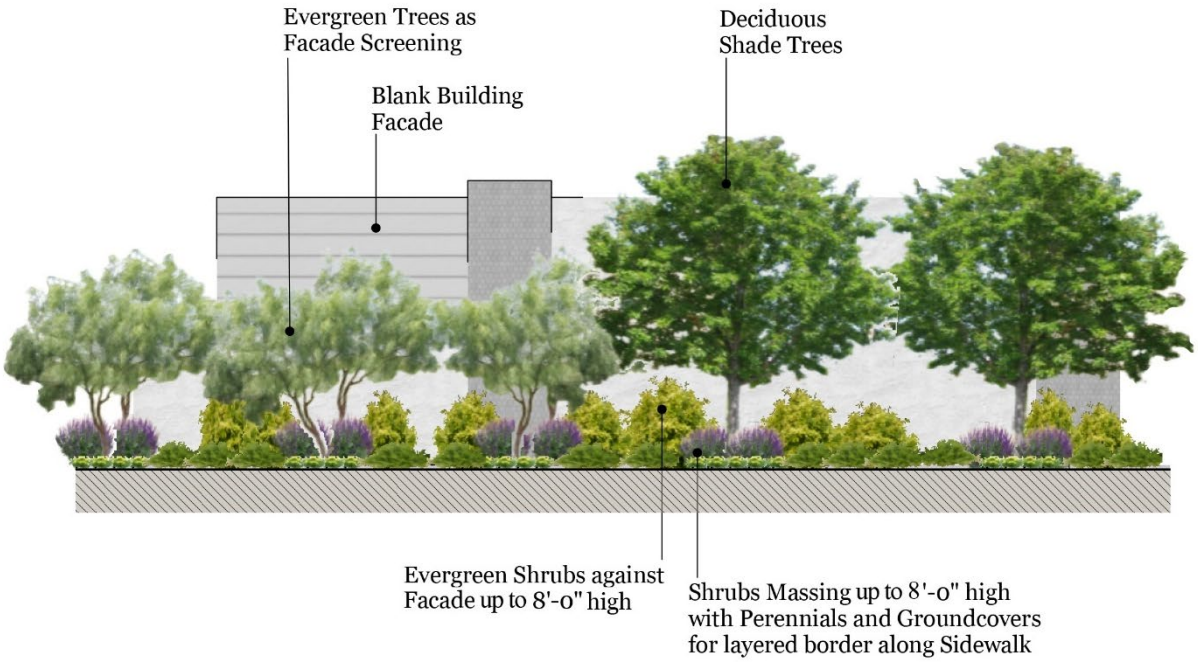


Figure H-12 Buffer Landscaping used to Screen Blank Building Facades

The Landscape Buffer planting plan should focus on softening building edges and interrupting monolithic building facades by applying proportional amounts of groundcover, understory, and canopy plants that include a variety of colors, textures, and heights. Given the industrial nature of the Center, the goal is not to completely hide the buildings and uses but rather to soften their impact.

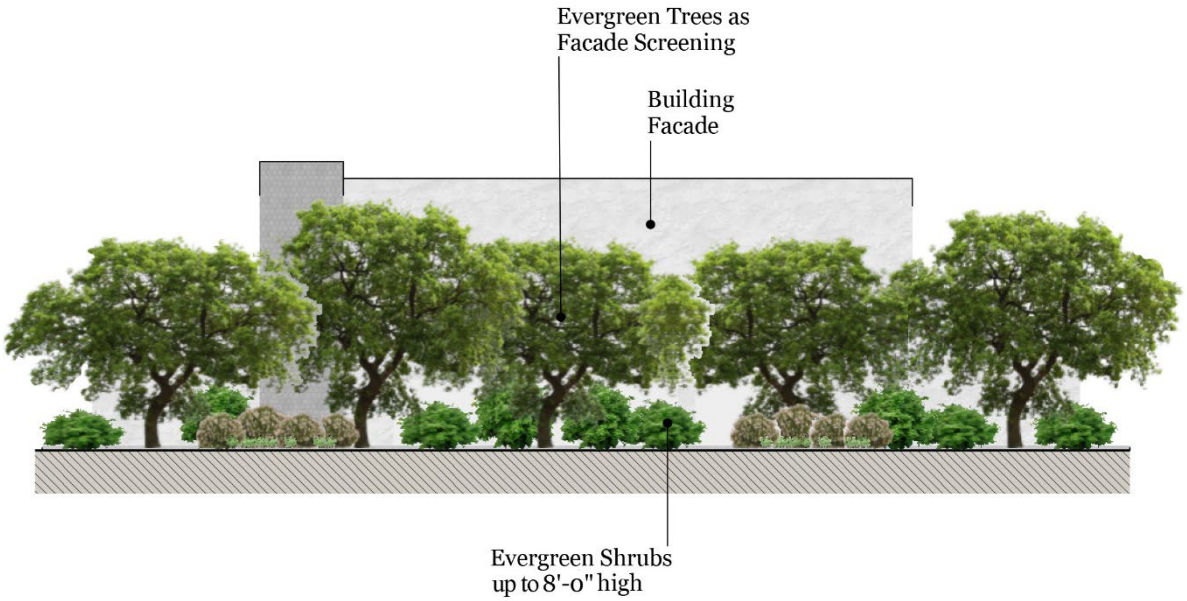


Figure H-13 Buffer Landscaping to Screen Docks and Roll-up Doors

The Landscape Buffer planting plan should focus on softening building edges and breaking up the row of docks or doors by applying proportional amounts of groundcover, understory, and canopy plants that include a variety of colors, textures, and heights. Given the industrial nature of the Center, the goal is not to completely hide docks and doors but rather to soften their impact by intermittently breaking up the linear appearance.

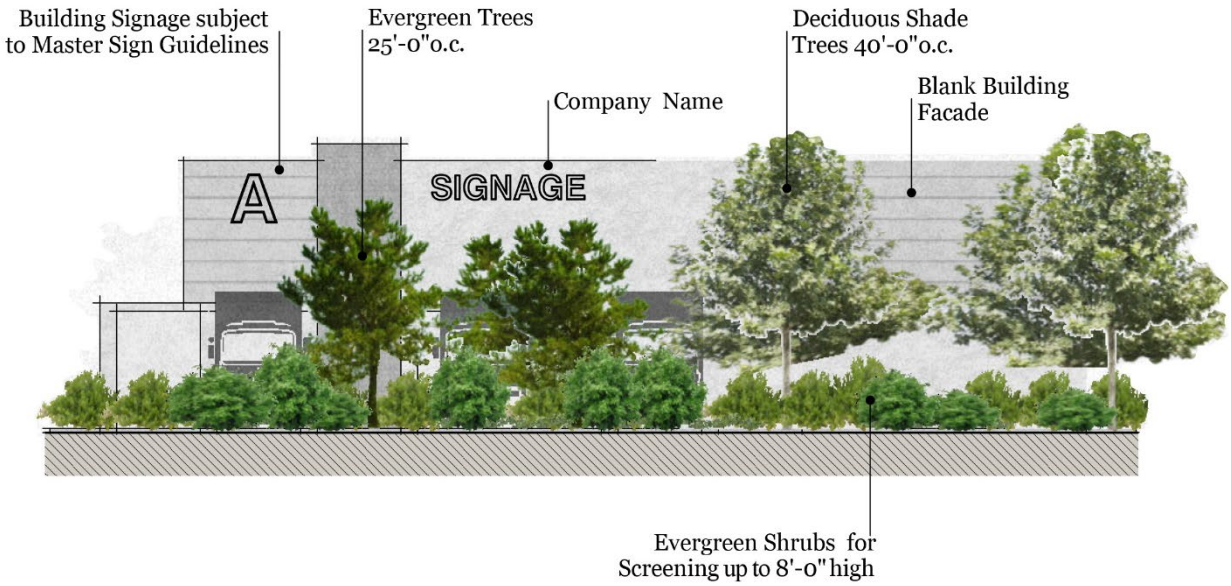


Figure H-14 Buffer Screening Docks, etc. with Building-Mounted Signs

The Buffer Landscape planting plan should ensure that building-mounted signs are easily seen and read from the street while also softening building edges and breaking up rows of doors or docks.



Figure H-15 Buffer Landscaping Screening Outdoor Items

The Buffer Landscape planting plan should focus on breaking up medium-height outdoor uses while avoiding heavy/dense landscaping. Given the industrial nature of the Center, the goal is not to completely hide the items but rather to soften their impact by intermittently breaking up the view.

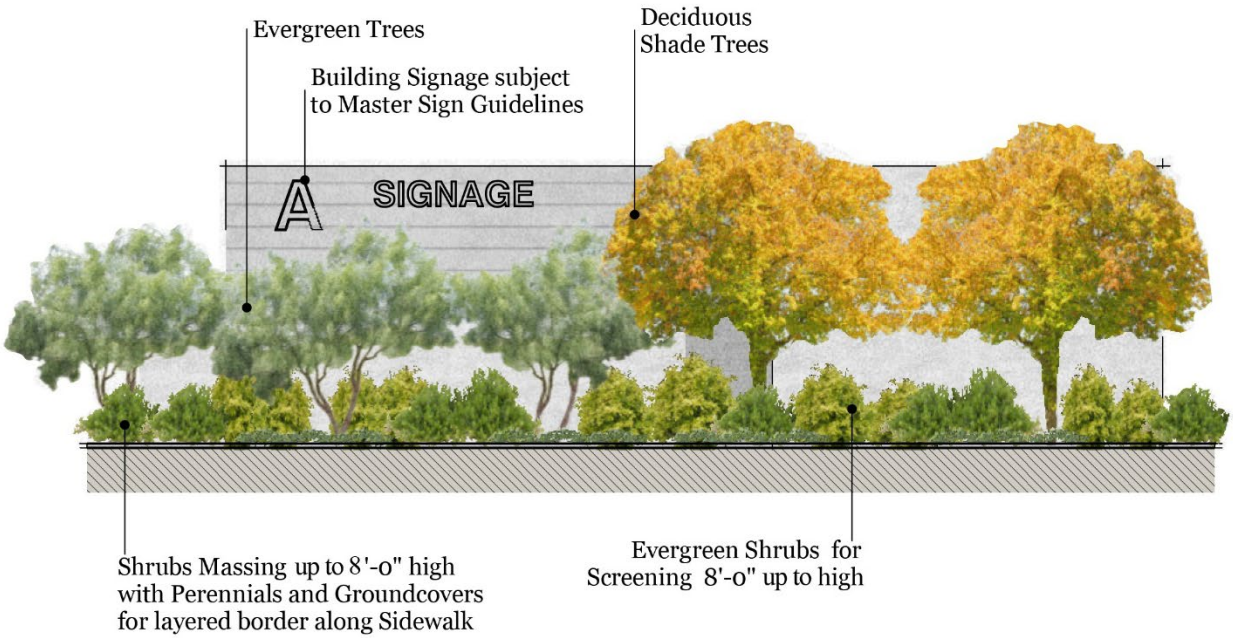


Figure H-16 Buffer Landscaping for Building-Mounted Sign Visibility

The Landscape Buffer planting plan should ensure that building-mounted signs are easily seen and read from the street. The proportion of groundcover, understory, and canopy plants will depend on the sign location(s) relative to the street elevation.

H.5.4 SITE ENTRY LANDSCAPING

Primary driveway entrances to the private businesses from the public streets shall be readily identified through landscaping and signage. Refer to Appendix I – Master Sign Guidelines for entry signage. Planting palettes near these signs may be limited to low-profile vegetation to prevent visual obstructions within the driver's line of sight. Individual Developers are responsible for maintaining the planting at entry driveways within private property.

Planting at site entries should primarily be composed of accent plant material which emphasizes the site entry and signage. **See Figure H-17.** Plant material compositions will be hierarchical in scale and may be designed in formal or informal compositions consistent with the landscape design of the individual project site. Plant species for onsite designs may come from the plant palettes included in this document and/or from the City's allowable plant list. Decorative landscape features such as walls consistent with the architectural style of the main structure may be incorporated into the entry design; please see Master Landscape Guidelines Section H.7.3 and H.7.5 for additional information.

The planting plan should focus on "framing" the individual site entries and possibly tiering the landscaping with lower ground covers near the driveway. It should also assure that the driveway is readily visible and that entry signs are easily seen and read from the street. Colorful accent trees are encouraged and allowed in the public ROW and landscape buffer easement area.



Figure H-17 Concept for Landscaping at Driveway Entrances

H.6 ONSITE LANDSCAPING

The Specific Plan states that:

The primary design element is the required Landscape Buffer Easements along all public streets. Vegetation within the Landscape Buffer Easements will create a pleasant view from the public streets by varying the design palette with elements such as plant colors, textures, heights, and placement . . . (***Line 51, Appendix E***.)

Line 52 further explains:

Required onsite landscaping is intended to be kept at a minimum; however, each site will include a minimum 5-foot landscape strip between employee/visitor parking areas and a structure, and adjacent to office portions of the structure not directly abutting employee/visitor parking areas.

Onsite landscaping will focus on employee parking areas and around the office portion of the industrial buildings it is encouraged in parking areas, around buildings, at driveway entries, and outside offices to help direct visitors to building entries and to break up hardscape onsite within the visitor areas. Landscaping is also encouraged around employee break areas and recreation areas to provide shade and separation from loading, storage, parking, and circulation. All onsite landscaping must conform to the guidelines identified in the Specific Plan: the Development Regulations described in Chapter 5 and Appendix I; and these Master Landscape Guidelines, Appendix H.

Specific Plan Appendix E is the Development Regulations Handbook to guide design within the Center, including landscaping. The main sections addressing landscape related items within the Center are: ***Appendix E***, ***Lines 50-53; 57; 72; 76; 86; 88; 90; 98-112; 272-311; and 1219-1310***. However, this is not a complete list of all Appendix E line items that could affect the landscape design, and designers should become familiar with all regulations in Appendix E.

Individual Developers will be responsible for landscaping their respective lots and maintaining the portions of their lots that lie outside of the Landscape Buffer Easement.

H.6.1 NON-INDUSTRIAL USES

The main sections addressing landscape-related items within the Center are: ***Appendix E, Lines 50-53; 57; 72; 76; 86; 88; 90; 98-112; 272-311; and 1219-1310***. Special attention should be given to ***Lines 1248-1284*** for onsite landscape design. However, this is not a complete list of Appendix E line items that could affect the landscape design, and designers should become familiar with all regulations in Appendix E.



H.6.2 INDUSTRIAL USES

The main sections addressing landscape related items within the Center are: ***Appendix E, Lines 50-53; 57; 72; 76; 86; 88; 90; 98-112; 272-311; and 1219-1310***. Special attention should be given to ***Appendix E, Lines 1248-1284*** for onsite landscape design. However, this is not a complete list of Appendix E line items that could affect the landscape design, and designers should become familiar with all regulations in Appendix E.

H.6.3 PARKING DESIGN CONSIDERATIONS

The main sections addressing landscape-related items within the Center are: ***Appendix E, Lines 50-53; 57; 72; 76; 86; 88; 90; 98-112; 272-311; and 1219-1310.*** Special attention should be given ***Appendix E, Lines 86; 90; 95; 102; 1249; 1250; 1252; 1255; 1256; 1258; and 1559.*** However, this is not a complete list of Appendix E line items that could affect the landscape design, and designers should become familiar with all regulations in Appendix E.

H.7. OTHER DESIGN CONSIDERATIONS

H.7.1 XERISCAPE GUIDELINES

All landscaping shall employ features and techniques that, in the aggregate, reduce the demand for and consumption of water, including appropriate low water-using plants, non-living ground cover, a low percentage of lawn coverage, a high degree of paving permeability, and water-conserving irrigation techniques and systems. See Appendix E for information on Xeriscape Guidelines, specifically *Appendix E,* ***Lines 1223, 1233, and 1285-1290.***

H.7.2 IRRIGATION

Designers shall emphasize the use of low-water-using plants and irrigation systems that will be designed to be in conformance with the California MWELO (Model Water Efficient Landscape Ordinance) requirements. Diagrams of Irrigation plans will designate hydro-zones with fully automatic irrigation controllers along with irrigation lines and sprinkler heads selected for their low-flow characteristics. Planting will be proposed which meets California Water Use Classification of Landscape Species (WUCOLS) criteria for water conservation.

See ***Appendix E, Lines 1265-1296***, ***specifically Lines 1285 thru 1290***, "Xeriscape Guidelines." Designers shall consider water-saving elements such as:

- Low water-using plant species
- Limited turf areas. Turf grass species used shall be those with drought-resistant characteristics.
- Diversity of species to limit diseases and pest infestations
- Efficient irrigation systems including drip, micro misters



- Limit irrigation application in the winter months
- Establishing monitoring programs for irrigation system function
- Soil analysis and amendments
- Use of mulch to prevent evaporation losses, keep the ground cool, and conserve moisture.
- Minimize water use and minimize impervious surfaces and meet federal, state, and local water quality regulations such as the national pollutant discharge elimination system requirements. ***(Appendix E, Line 1225)***
- Turf sprinklers shall be installed with a separate irrigation valve from irrigation valves used for other vegetation. ***(Appendix E, Line 1245)***

All new automatic irrigation systems shall have sprinkler heads with application rates that do not exceed the soil's infiltration rate. Such systems shall be installed with dual or multiple program controllers that permit cycles of five to ten minutes per irrigation area. Landscaping requiring intensive watering shall be watered by hand or by using drip irrigation. ***(Appendix E, Line 1246)***

H.7.3 DRIVEWAY AND CORNER VISIBILITY

Landscaping, signage, fencing, walls, and other allowable uses and features located within driveway and street corner entrances shall comply with Salinas Municipal Code Section 37-50.460.

H.7.4 LANDSCAPE ARCHITECTURAL FEATURES

The use of freestanding landscape-related architectural features such as arbors, decorative lampposts, fountains, and similar features within the required front or corner side yards are governed by ***Appendix E, Lines 1297-1310.***

Where allowed, play structures, barbeques, sports apparatus, carports, fences, and other structures use for storage, athletic, or recreational purposes shall not be considered landscape architectural features.

H.7.5 SCREENING

The Landscape Buffer Easement adjacent to the public street is the primary screening mechanism for site buildings, accessory structures, site storage, and other outdoor areas. Additional screening of outdoor storage is not required for industrial uses within the Center.

When screening is proposed by the designer, a combination of elements may be used including walls, fences, berms, and landscaping. ***(Appendix E, Line 110)***

Black powder or vinyl-coated chain link fencing with black slatting is an acceptable screening material within the Center. (***Appendix E, Line 111)***

H.7.6 NON-INDUSTRIAL USES

Non-Industrial uses are required to screen ground-mounted outdoor equipment from view along the public streets. The Landscape Buffer Easements will generally suffice as the primary screening for ground equipment and parking.

H.7.7 INDUSTRIAL USES

The Landscape Buffer Easements provide the screening for ground equipment and parking for Industrial uses. Industrial uses are not required to screen in addition to the Buffer Easements.

H.7.8 FENCES, WALLS, AND BERMS

Fences, walls, and berms are allowed as landscape elements. Appendix E includes the following:

Berming in conjunction with landscaping can be used within the Landscape Buffer Easements and/or at the building edge to reduce structure mass and height along facades. ***(Appendix E, Line 76)***

- The use of vines on walls is appropriate in industrial areas because such walls often tend to be large and blank. ***(Appendix E, Line 100)***
- Walls and fences can contribute to the safety and security of certain uses within the *Center* while providing a clear indication of ownership of space, and a balanced movement from public to semi-public to private space. ***(Appendix E, Line 105)***
- Walls and fences may be used at the option of individual developers to screen automobiles, loading areas, storage and equipment areas, and utility structures to provide security. ***(Appendix E, Line 105)***
- When used, walls and fences should be as low as possible while still performing their screening and security functions. ***(Appendix E, Line 105)***
- The sides of walls visible from Abbott Street or the project public streets should be made architecturally harmonious with the overall appearance of site and structures by utilizing color themes, surface textures, and/or landscaping. ***(Appendix E, Line 106)***
- The Specific Plan accommodates land uses that require a safe and secure environment while at the same time needing low maintenance options. Therefore, security fencing may be barbed wire fencing within the Specific Plan Area when not visible from the right-of-way at Abbott Street, Harris Road or U.S. Highway 101. ***(Appendix E, Line 107)***
- Planting within the Landscape Buffer Easement adjacent to the public street will serve as the primary screening for any site perimeter fences or walls. Additionally, expanses of site perimeter fence or wall surfaces visible from a public street and generally longer than 100 feet shall be broken up by utilizing one or a combination of architectural materials and textures, decorative fence features, landscaping, or color themes to create variety and interest and to form pockets of light and shadow, providing relief from monotonous,

uninterrupted expanses of wall. While not required, varied setbacks can also help provide depth and contrast on elevation planes. ***(Appendix E, Line 108)***

H.7.9 LANDSCAPE ADJACENT TO AGRICULTURAL PROCESSING FACILITIES

Since the adoption of the Specific Plan, the U.S. Department of Agriculture has implemented additional food safety measures for facilities and grounds. For a summary of all measures, see the USDA "Good Manufacturing Practices (GMP) Audit Standard, April 2022", included as appendix A to the Master Landscape Guidelines, as may be updated by the USDA from time to time.

To discourage the provision of habitat for pests near Agricultural Processing uses, low-profile, non-living materials such as decomposed granite, medium sized pebble rock, mulch, or wood chips may be substituted for living groundcovers in planting areas that are within 50-feet of Agricultural Processing buildings, subject to review and approval by the City Planner.

Things to consider:

- Avoid plant material with blossoms, fruit, nuts or seeds as these attract insects, rodents and wildlife.
- Plant trees away from the building and keep branches away from the roof to avoid providing a means for rodents and insects to access the building.
- Avoid shrubs that are dense and low as this provides harborage for rodents.

APPENDIX A

United States Department of Agriculture

Marketing and Regulatory Programs

Agricultural Marketing Service

Specialty Crops Program

Specialty Crops Inspection Division

AIM Inspection Series

Good Manufacturing Practices (GMP) Audit Standard

April 2022

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Good Manufacturing Practices (GMP) Audit Standard
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INTRODUCTION

This document is designed to give guidance to Specialty Crops Inspection Division personnel of the United States Department of Agriculture (USDA).

Compliance with the Agricultural Marketing Service (AMS) guidelines does not excuse failure to comply with the Food, Drug, and Cosmetic Act or any other applicable Federal or State laws or regulations. SCI Division of the Specialty Crops Programs (SC), AMS is responsible for grading/inspecting, audits and standardization programs of fresh and/or processed fruits and vegetables and related products. The legal authority for grading, auditing and standardization activities are the Agricultural Marketing Acts of 1936 and 1946, as amended.

Applicants may obtain inspections and audits of any fresh and/or processed fruit and vegetable and related products for which they have a financial interest. The inspection service is voluntary and self-supporting, and is offered on a fee-for-service basis.

GUIDE FOR ELECTRONIC USAGE

The AIM system of instructional manuals is available electronically in Adobe Acrobat Portable Document Format (PDF) at the following intranet address: https://usdagcc.sharepoint.com/sites/ams/AMS-SCI/SitePages/Home.aspx.

When accessed electronically, AIM materials have hyperlinks and hypertext (visible as underlined blue text) available to the PDF user. Clicking on a hyperlink takes the reader to a web site with information relating to the subject. Hypertext links the reader to a different page within the current manual, or a different manual, with information relating to the subject. For example, the hypertext in the Table of Contents allows a reader to go directly to the section of interest in the manual by clicking on the section title.

PDF offers a variety of tools depending on the Adobe version the reader has. The newer the version, the more tools available. PDF documents are easily searchable for content within a document or within multiple documents. To learn about the variety of PDF search options:

- Click on the “Help” tab on the top of any page in Adobe Acrobat,
- Then click on the “Adobe Acrobat Help” bar,
- Type the word “Search” in the “Search” box, and click on the “Search” button,
- A series of options will become available,
- Click on the “Access Search Features” link and follow the instructions for the type of search you are interested in.

HOW TO USE THIS STANDARD

The GMP Audit Standard is intended to be used as the core element of a Plant Systems Audit (PSA) Program audit. The standard includes the requirements of the Current GMP regulation 21 CFR 117, other requirements such as the Bioterrorism Act of 2002, and expectations of the Global Food Safety Initiative (GFSI) Technical Equivalence Requirements Part III CII – Section 3: Good Industry Practice Requirements.

This issue of the United States Department of Agriculture's GMP Audit Standard, along with the other standards and manuals still in development, supersede the previous materials describing the Plant Systems Audit Program.

The standard includes the following columns:

- Requirement – a statement of the expectation for compliance to the audit standard.
- Reference – the text from the cited source of the requirement.
- Citation – the location of the cited source within the referenced document.
- Auditor Guidance – a brief description of how the auditor will find evidence to verify compliance. Additional guidance is in the PSA Program Auditor Manual.
- Documentation – an indication of the required type of documentation.
    - Policy – This indicates a need for a documented policy (high-level guidance that describes general goals and acceptable procedures) or procedure (specified way to carry out an activity or process). This documentation should also identify the established forms that will be used to show implementation.
    - Record - a document stating results achieved or providing evidence of activities performed. Examples of records include checklists, bills of lading, process charts, certificates of assurance, and analytical test results.

For instructions on its use, including the associated checklist and the rating system used for the audit outcome, please see the PSA Program Auditor Manual. Additional information on the Program can be found on the AMS website at https://www.ams.usda.gov/services/auditing/plant-audits.

GOOD MANUFACTURING PRACTICES AUDIT STANDARD

1.1 Regulatory

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
1.1.1	The facility shall have a Food and Drug Administration (FDA) registration number.	The Food and Drug Administration (FDA) requires domestic and foreign facilities that manufacture/process, pack, or hold food for human or animal consumption in the United States to register with FDA.	Bioterrorism Act of 2002	Request to see a copy of the facility's registration with FDA. This is renewed every other year. Verify location information is correct and registration is current. Do not document the facility number in your audit/notes. Record the expiration date.	Record
1.1.2	The facility must establish a documented traceability system which enables identification of food which is received and to where it is eventually shipped, either in its original state or as part of a finished product.	People who "manufacture, process, pack, transport, distribute, receive, hold, or import food" in the United States, as well as foreign food transporters in the United States, are required to maintain records to identify the previous sources and subsequent recipients of the food. Exclusions include: farms, restaurants, food processed for personal consumption, and outer food packaging. Direct to consumer distributors are not required to keep records of the people to whom they sell. Food transfers within a company are not subject to recordkeeping. Also excluded are food samples used for quality assurance, research or analysis purposes that are not consumed. Required records for food received and released must include: previous/subsequent source (including full contact details), description of food (brand name and	Bioterrorism Act of 2002	Verify that there is a documented traceability program and review practices for effectiveness. Are records established showing previous sources and subsequent receivers of food? Do the records include previous/subsequent source (including full contact details), description of food (brand name and variety), date received/released, lot or code number (if relevant), quantity and packaging?	Policy, Record

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
		variety), date received/released, lot or code number (if relevant), quantity and packaging. When food is released, records additionally must include information "reasonably available" identifying specific sources of each ingredient to each lot of finished product. In cases where food processors commingle ingredients such as flour from different suppliers, FDA accepts that manufacturers may not be able to identify 1 specific source. Records must be retained for 6 mo to 2 y depending on food type. Any person engaged in the business of supplying a covered commodity to a retailer, directly or indirectly, must maintain records to establish and identify the immediate previous source (if applicable) and immediate subsequent recipient of the product. Such records must identify the product unique to that transaction by means of a lot number or other unique identifier, for a period of 1 year from the date of the transaction.			
1.1.3	The operation has performed a "mock recall" that was proven to be effective. This exercise must be performed at least annually.			Ask to see the record of a mock recall performed in the last 12 months.	Record

1.2 Food Safety Plan

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
1.2.1	The facility must have a food safety plan which is documented and implemented. The plan must include, at a minimum, all documented policies and procedures identified as requirements in this audit standard, in addition to any regulatory requirements.			Verify that a policy has been developed and implemented. Confirm employee understanding via interview.	Policy
1.2.2	Implementation and oversight of the food safety plan must be under the supervision of one or more competent individuals assigned responsibility for this function.			Verify that responsibility for the management of the food safety plan is assigned to someone who has had appropriate food safety training and/or knowledge based on work experience.	Policy
1.2.3	The facility must document, implement, and record daily, weekly, and/or monthly site inspections as necessary to verify implementation of their food safety plan controls and policies associated with housekeeping, cleaning and sanitation, and maintenance.	*A programme of site inspections / checks shall be established, implemented and maintained to ensure the site environment and processing equipment are maintained in a suitable condition to ensure food safety, as applicable to the activity of the site.*	*GFSI, GMP 10*	Identify the daily, weekly, and monthly inspections that have been established and review the recent records of the inspections.	Policy, Record

1.3 Personnel Qualifications and Training

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
1.3.1	All personnel who manufacture, process, pack, or hold food must be qualified to perform their assigned duties. Qualifications must be documented.	The management of an establishment must ensure that all individuals who manufacture, process, pack, or hold food are qualified to perform their assigned duties. Each individual engaged in manufacturing, processing, packing, or holding food (including temporary and seasonal personnel) or in the supervision thereof must:	21 CFR 117.4 (a) and (b)	Ask to see job descriptions and qualifications for specific jobs in the facility (A quality control technician job will require different qualifications than a maintenance technician job). Verify that appropriate food safety training requirements are indicated.	Policy, Record
1.3.1.1	Each individual must be, or be under the supervision of, a qualified individual.	Be a qualified individual as that term is defined in § 117.3—i.e., have the education, training, or experience (or a combination thereof) necessary to manufacture, process, pack, or hold clean and safe food as appropriate to the individual's assigned duties; and	(1)	Review the personnel who are designated as supervisors. Ask employees who their supervisors are. In 1.3.2, you will verify the training and qualifications of the supervisors. If someone isn't being directly supervised, see if their training and qualifications would establish them as a qualified individual.	Record
1.3.1.2	Each individual must receive training on the principles of food hygiene and food safety, as appropriate to their role and responsibilities. Training must be provided when first hired, with a minimum of annual refreshers.	Receive training in the principles of food hygiene and food safety, including the importance of employee health and personal hygiene, as appropriate to the food, the facility and the individual's assigned duties.	(2)	Verify that the company has a documented policy for the training of all employees on the principles of food safety, appropriate to their position. Review food safety training records of a random selection of employees, including administrative, management, and processing staff. Record training dates and subject	Policy, Record

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
				material. Training, at a minimum, should be at new hire/promotion, and as an annual refresher.	
1.3.2	Supervisory personnel must be assigned the responsibility for personnel compliance with food safety and food hygiene policies and procedures, and have the education, training, or experience (or a combination thereof) necessary to supervise the production of clean and safe food.	Additional qualifications of supervisory personnel. Responsibility for ensuring compliance by individuals with the requirements of this part must be clearly assigned to supervisory personnel who have the education, training, or experience (or a combination thereof) necessary to supervise the production of clean and safe food.	(c)	Verify education, training, or experience of supervisors' specific job duties by reviewing training records. Ask to see any certificates from courses such as HACCP, SQF, etc.	Record
1.3.3	Records of training must be established and maintained.	Records. Records that document training required by paragraph (b)(2) of this section must be established and maintained.	(d)	Verify that food safety training records are maintained for all employees and that they are available for review.	Record

1.4 Personnel Hygiene

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
1.4.1	There shall be a documented personnel hygiene policy that is effectively implemented, with all personnel and visitors following the policy. The written policy must include the following elements:	The management of the establishment must take reasonable measures and precautions to ensure the following: Cleanliness. All persons working in direct contact with food, food-contact surfaces, and food-packaging materials must conform to hygienic practices while on duty to the extent necessary to protect against allergen cross-contact and against contamination of food. The methods for maintaining cleanliness include:	21 CFR 117.10 (b)	Verify that the facility has a policy for personnel hygiene, and that both employees and visitors are required to comply with it. Did they communicate the policy to you when you arrive at the plant? This could also be communicated via email prior to the audit.	Policy
1.4.1.1	The basics of personal hygiene	Maintaining adequate personal cleanliness.	(2)	Note whether the policy includes basics about employee cleanliness. Verify implementation by observation.	
1.4.1.2	Clothing and footwear	Wearing outer garments suitable to the operation in a manner that protects against allergen cross-contact and against the contamination of food, food contact surfaces, or food-packaging materials.	(1)	Is there a policy about changing outer garments when leaving an allergen zone? Observe if employees are following the facility policies to prevent cross contamination. What is the facility policy for footwear? (Plant specific shoes, shoe coverings etc.)	
1.4.1.3	Uniforms (if used) - must include requirements for proper use and maintenance.			If uniforms are used in the facility, verify that there is an established uniform policy. Does it include a provision for cleaning them (professionally laundered or laundered at home)? Good practices include	

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
				no buttons (snap closure) and no pockets, or nothing kept in pockets, above the waist. Observe if uniforms are clean.	
1.4.1.4	Gloves (if used) - must include a requirement that they be maintained in an intact, clean, and sanitary condition.	Maintaining gloves, if they are used in food handling, in an intact, clean, and sanitary condition.	(5)	If gloves are used in the facility, ensure there is an established policy for how they are used. Observe that employees are changing soiled gloves prior to handling food or touching food contact surfaces. How are gloves stored? Are employees using torn or damaged gloves?	
1.4.1.5	Handwashing (in an adequate handwashing facility) before starting work, after each absence from the workstation, and at any other time when the hands may have become soiled or contaminated.	Washing hands thoroughly (and sanitizing if necessary to protect against contamination with undesirable microorganisms) in an adequate handwashing facility before starting work, after each absence from the work station, and at any other time when the hands may have become soiled or contaminated.	(3)	Observe that employees are washing hands starting a shift or returning from a break. Interview employees about handwashing for training retention. (The condition of the handwashing station will be covered at requirement 1.7.5.)	
1.4.1.6	Removal of unsecured jewelry and other objects that might fall into food, equipment, or containers, and removing hand jewelry that cannot be adequately sanitized during periods in which food is manipulated by hand.	Removing all unsecured jewelry and other objects that might fall into food, equipment, or containers, and removing hand jewelry that cannot be adequately sanitized during periods in which food is manipulated by hand. If such hand jewelry cannot be removed, it may be covered by material which can be maintained in an intact, clean, and sanitary condition and which effectively protects against the contamination by these objects of the food, food-contact surfaces, or food-packaging materials.	(4)	Are the employees wearing any jewelry which might pose a food safety risk? Are they following the established policy?	

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
1.4.1.7	Fingernails (absence of polish; neatly trimmed)			Verify by observation that the employees are following the facility's established policy.	
1.4.1.8	Hair restraints	Wearing, where appropriate, in an effective manner, hair nets, headbands, caps, beard covers, or other effective hair restraints.	(6)	Verify by observation that hair restraints are being worn properly, according to the facility's established policy.	
1.4.1.9	Storage of clothing and personal belongings	Storing clothing or other personal belongings in areas other than where food is exposed or where equipment or utensils are washed.	(7)	Verify there is an area, located away from where food is exposed, for employees to store their personal items. The policy should indicate requirements for appropriate cell phone usage. Observe if employees are in compliance.	
1.4.1.10	Eating, drinking, and smoking	Confining the following to areas other than where food may be exposed or where equipment or utensils are washed: eating food, chewing gum, drinking beverages, or using tobacco.	(8)	Verify there is a designated area away from food handling areas, for eating and drinking and that smoking/tobacco/gum use is not permitted where food is exposed. Observe if food or beverages are in areas where food is exposed.	
1.4.1.11	Precautions to protect against allergen cross-contact with respect to personnel hygiene issues.	Taking any other necessary precautions to protect against allergen cross-contact and against contamination of food, food-contact surfaces, or food packaging materials with microorganisms or foreign substances (including perspiration, hair, cosmetics, tobacco, chemicals, and medicines applied to the skin).	(9)	Observe employees for personal hygiene issues that could result in allergen cross-contact, such as perspiration, wearing excessive cosmetic materials, hair, tobacco products, chemicals, and medicinal products applied to the skin. Are outer garments (smocks or aprons) being removed before breaks?	

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
1.4.1.12	Control of blood or bodily fluids. The procedure shall specify the procedures for containment and elimination of blood or bodily fluids, and the cleaning and sanitation of surfaces that are affected.			Review the policy and observe the operation for evidence of compliance. Has training been provided and, if specified in the policy, is there a cleanup kit available?	
1.4.2	There shall be a documented policy for control of employee illness. The written policy shall:	Any person who, by medical examination or supervisory observation, is shown to have, or appears to have, an illness, open lesion, including boils, sores, or infected wounds, or any other abnormal source of microbial contamination by which there is a reasonable possibility of food, food-contact surfaces, or food-packaging materials becoming contaminated, must be excluded from any operations which may be expected to result in such contamination until the condition is corrected, unless conditions such as open lesions, boils, and infected wounds are adequately covered (e.g., by an impermeable cover). Personnel must be instructed to report such health conditions to their supervisors.	(a)	Verify that a policy has been developed, implemented, and shared with both employees and visitors. Confirm employee understanding via interview.	Policy
1.4.2.1	Include a requirement for employees to inform management if they are sick or have been infected with a food borne illness.			Ask employees about their understanding of the company's policy on working while ill. Do they understand the need to report illness to their supervisor?	
1.4.2.2	Restrict personnel that are ill from production areas until an assessment of illness takes place to determine what tasks they can perform.			Interview a supervisor to find out if they understand the need to prevent employees who are ill from working in the processing area.	

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
1.4.2.3	Require adequate covering of such conditions as open lesions, boils, and infected wounds.			Verify by observation that any employees with open lesions, boils or infected wounds are using adequate coverings to protect and cover the affected areas.	

1.5 Supply Chain

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
1.5.1	The facility must document and implement procedures for receiving raw materials and other ingredients, ensuring that raw materials and other ingredients meet established food safety requirements.	*Appropriate procedures for the reception of purchased materials shall be established, implemented and maintained to assure that only materials that meet food safety requirements are accepted.*	*GFSI, GMP 14*	Verify that a policy has been developed and implemented. Confirm employee understanding via interview.	Policy, Record

1.6 Processes and Controls

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
1.6.1	General		21 CFR 117.80 (a)		
1.6.1.1	All facility operations must be conducted in accordance with adequate sanitation principles.	All operations in the manufacturing, processing, packing, and holding of food (including operations directed to receiving, inspecting, transporting, and segregating)	(1)	Observe conditions in the facility to verify that the facility has implemented practices for cleaning and	

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
		must be conducted in accordance with adequate sanitation principles.		sanitizing (as appropriate) the facility, transportation containers, and equipment.	
1.6.1.2	Quality control measures must be established and implemented to ensure that food and food-packaging materials are safe and suitable for intended use.	Appropriate quality control operations must be employed to ensure that food is suitable for human consumption and that food-packaging materials are safe and suitable.	(2)	Verify that necessary quality control procedures are in place. Observe that food is inspected prior to use to ensure it is safe for human consumption. Are the packaging materials nontoxic?	
1.6.1.3	Sanitation of the plant must be under the supervision of one or more competent individuals assigned responsibility for this function.	Overall sanitation of the plant must be under the supervision of one or more competent individuals assigned responsibility for this function.	(3)	Interview employees who perform sanitation duties, if they are available at the time of the audit, and ask them to confirm the name of their supervisor. Interview supervisor and ask about their experience and training (if not available, verify by observing established training or certification records).	
	Training received:			Record training of the person responsible for sanitation and pre-op inspections.	Record
1.6.1.4	Adequate precautions must be taken to ensure that production procedures do not contribute to allergen cross-contact and to contamination from any source. If color coding is used to identify equipment for various purposes, the system shall be effectively implemented.	Adequate precautions must be taken to ensure that production procedures do not contribute to allergen cross-contact and to contamination from any source.	(4)	Observe the handling of ingredients and finished products to verify the risk of product contamination. If a color-coding system is implemented, observe whether employees are following the system. Is production scheduled to run allergen products after non-	

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
				allergen products? Is there a complete clean-up and sanitation after running allergen products?	
1.6.1.5	Documented testing procedures shall be used where necessary to identify sanitation failures or possible allergen cross-contact and food contamination.	Chemical, microbial, or extraneous-material testing procedures must be used where necessary to identify sanitation failures or possible allergen cross-contact and food contamination.	(5)	Observe if metal detectors (if used) are working properly. Interview employees to verify implementation and corrective actions. If microbial swabbing is used, review records to verify implementation and corrective actions. If the facility uses test kits for allergens, review those results.	Policy, Record
1.6.1.6	Food that has become contaminated to the extent that it is adulterated must be rejected, or if appropriate, treated or processed to eliminate the contamination.	All food that has become contaminated to the extent that it is adulterated must be rejected, or if appropriate, treated or processed to eliminate the contamination.	(6)	Observe if contaminated/adulterated food is clearly identified. Verify that there is a procedure in place if the contaminated food can be reprocessed to eliminate the contamination. Also verify that there is a procedure in place to handle the contaminated product if it cannot be reprocessed. These procedures should include the disposition of food that have come into contact with blood or other bodily fluids.	
1.6.2	Raw Ingredients		(b)		
1.6.2.1	There is a system in place for the proper inspection, handling,	Raw materials and other ingredients must be inspected and segregated or otherwise handled as necessary to ascertain that they	(1)	Verify by observation that all raw materials are inspected and safe for human	

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
	segregation, and storage of raw materials.	are clean and suitable for processing into food and must be stored under conditions that will protect against allergen cross-contact and against contamination and minimize deterioration.		consumption. Observe that any unsafe food is segregated and labeled as such. Verify the food is stored under proper sanitary and environmental conditions. Verify by observation if foods classified as allergens are labeled and stored properly (segregated or stored below non-allergen food).	
1.6.2.2	Raw materials must be washed or cleaned as necessary to remove soil or other contamination.	Raw materials must be washed or cleaned as necessary to remove soil or other contamination.		Verify by observation that the company is following their established procedures.	
1.6.2.3	Water used for washing, rinsing, or conveying food must be safe and of adequate sanitary quality. If recirculated or reused, the water must be used in a way to prevent allergen cross-contact or an increase in the level of contamination of the food. If the water is treated, treatment must be monitored to verify adequate pH, temperature, and/or chemical control.	Water used for washing, rinsing, or conveying food must be safe and of adequate sanitary quality. Water may be reused for washing, rinsing, or conveying food if it does not cause allergen cross-contact or increase the level of contamination of the food.		Verify that there is a plan for the appropriate use of water throughout the facility and that it is of adequate quality for its use. If water is reused, how often is the recirculated water changed or tested? If the water is treated, interview and ask how it is monitored. Ask to see the testing records. Controls may include pH, temperature, and the addition of chemicals. Verify that any chemicals used are appropriate for their use.	Record

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
1.6.2.4	The facility must identify raw materials and/or ingredients that need pasteurization or other treatment prior to processing to prevent possible contamination from pathogenic microorganisms and implement the necessary treatments. These treatment procedures must be documented.	Raw materials and other ingredients must either not contain levels of microorganisms that may render the food injurious to the health of humans, or they must be pasteurized or otherwise treated during manufacturing operations so that they no longer contain levels that would cause the product to be adulterated.	(2)	Verify if the facility has identified any ingredients that require pasteurization or heat treatment or testing for microorganisms. Review pasteurization charts/heat treatment records/lab results.	Policy, Record
1.6.2.5	The facility must identify raw materials and/or ingredients that are susceptible to contamination with aflatoxin or other natural toxins and implement steps to ensure compliance with FDA regulations for poisonous or deleterious substances. Control measures must be documented.	Raw materials and other ingredients susceptible to contamination with aflatoxin or other natural toxins must comply with FDA regulations for poisonous or deleterious substances before these raw materials or other ingredients are incorporated into finished food.	(3)	Review raw ingredients to verify appropriate controls for mycotoxins and poisonous substances. Ask the facility how they are mitigating any identified risks. Verify implementation of the control measures.	Policy, record
1.6.2.6	The facility must identify raw materials and/or ingredients that pose a risk for contamination with pests, undesirable microorganisms, or extraneous material and implement steps to ensure compliance with FDA regulations for natural or unavoidable defects.	Raw materials, other ingredients, and rework susceptible to contamination with pests, undesirable microorganisms, or extraneous material must comply with applicable FDA regulations for natural or unavoidable defects if a manufacturer wishes to use the materials in manufacturing food.	(4)	Review raw ingredients to verify expected controls are in place. Ask the facility how they are mitigating any identified risks. Prior to the audit, visit the FDA regulatory site to familiarize yourself with the controls for the stated ingredients or products.	Policy, record

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	Control measures must be documented.			https://www.fda.gov/food/ingredients-additives-gras-packaging-guidance-documents-regulatory-information/food-defect-levels-handbook	
1.6.2.7	Raw materials, other ingredients, and rework must be: - held in bulk or in containers designed and constructed to protect against allergen cross-contact and against contamination. - held at appropriate temperature and relative humidity and in such a manner as to prevent the food from becoming adulterated. - identified for rework, if scheduled for this purpose.	Raw materials, other ingredients, and rework must be held in bulk, or in containers designed and constructed so as to protect against allergen cross-contact and against contamination and must be held at such temperature and relative humidity and in such a manner as to prevent the food from becoming adulterated. Material scheduled for rework must be identified as such. Liquid or dry raw materials and other ingredients received and stored in bulk form must be held in a manner that protects against allergen cross-contact and against contamination.	(5) and (7)	Are best storage practices used to prevent allergen cross contact of raw materials and ingredients? Are ingredients and rework stored in containers that will protect it from contamination and in the correct environment? Observe if rework product is labeled as such.	
1.6.2.8	Frozen raw materials and other ingredients shall be kept frozen. Temperature of the freezer(s): If product is thawed prior to use, it must be done in a manner that prevents the raw materials and other ingredients from becoming adulterated.	Frozen raw materials and other ingredients must be kept frozen. If thawing is required prior to use, it must be done in a manner that prevents the raw materials and other ingredients from becoming adulterated.	(6)	Verify by observation that products that are to be stored as frozen are frozen. Check the freezer temperature and record it. Verify that the temperature is being checked and recorded daily. Observe any product that is being thawed to make certain that it cannot be contaminated (is it covered properly, are	Record

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				they thawing it inside or outside on the dock?). Verify that the plant has a procedure for thawing products.	
1.6.3	Allergens				
1.6.3.1	There shall be documented procedures in place for management to identify all allergenic materials (nine major allergens are peanuts, tree nuts, eggs or egg products, milk or dairy products, crustaceans, fin fish, soy and wheat, and sesame seeds; food chemical sensitivities include sulfites and/or food colorings) present in the facility.			Verify that the plant has identified all allergenic materials present in the facility as well as chemical sensitive materials.	Policy
	Identified types of allergens/chemicals:			List the allergens that have been identified by the facility.	
1.6.3.2	Raw materials and other ingredients that are food allergens, and rework that contains food allergens, must be identified and held in a manner that prevents allergen cross-contact.	Raw materials and other ingredients that are food allergens, and rework that contains food allergens, must be identified and held in a manner that prevents allergen cross-contact.	21 CFR 117.80, (b) (8)	If the facility has identified any allergens, verify that the facility has policies and procedures in place for handling allergenic products. Verify by observation that allergen containing foods are labeled as containing allergens and the type of allergen. Verify that food products are stored by segregating allergenic from non-allergenic products (for example, on separate pallets, on shelves below non-allergen foods, etc.).	Policy

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
1.6.4	Operations	Manufacturing operations	21 CFR 117.80, (c)		
1.6.4.1	Equipment and utensils and food containers must be maintained in an adequate condition through appropriate cleaning and sanitizing, as necessary. Equipment must be taken apart for thorough cleaning, if necessary.	Equipment and utensils and food containers must be maintained in an adequate condition through appropriate cleaning and sanitizing, as necessary. In so far as necessary, equipment must be taken apart for thorough cleaning.	(1)	Verify that there are procedures in place for cleaning and sanitizing each piece of equipment. Observe that all food contact surfaces and equipment are maintained, clean, and free from food residue or soil. Any equipment that must be dismantled and hand cleaned shall be cleaned in this manner. Observe how the equipment should be cleaned (Cleaned in place (CIP), cleaned out of place (COP), or hand cleaned).	
1.6.4.2	Manufacturing, processing, packing, and holding shall be conducted to minimize the potential for the growth of microorganisms, allergen cross-contact, contamination of food, and deterioration of food.	All food manufacturing, processing, packing, and holding must be conducted under such conditions and controls as are necessary to minimize the potential for the growth of microorganisms, allergen cross-contact, contamination of food, and deterioration of food.	(2)	Verify by observation during the walk-thru of the facility. Observe staff working or processes underway to identify if there are any practices that are introducing risks of product contamination or deterioration.	
1.6.4.3	Food that can support the rapid growth of undesirable microorganisms must be held at temperatures that will prevent the food from becoming adulterated during manufacturing, processing, packing, and holding.	Food that can support the rapid growth of undesirable microorganisms must be held at temperatures that will prevent the food from becoming adulterated during manufacturing, processing, packing, and holding.	(3)	Observe that the food is stored under proper storage conditions (frozen, refrigerated, ambient). Verify that the storage areas are temperature controlled, if required for food safety. Are there temperature recording charts? Are there	Record

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				thermometers in the storage areas? Are temperatures monitored and recorded daily?	
1.6.4.4	Measures such as sterilizing, irradiating, pasteurizing, cooking, freezing, refrigerating, controlling pH, or controlling Aw, that are necessary to destroy or prevent the growth of undesirable microorganisms, must be identified, implemented, and documented.	Measures such as sterilizing, irradiating, pasteurizing, cooking, freezing, refrigerating, controlling pH, or controlling Aw that are taken to destroy or prevent the growth of undesirable microorganisms must be adequate under the conditions of manufacture, handling, and distribution to prevent food from being adulterated.	(4)	Observe what methods are used. As you walk through, observe temperature/pH/other control levels for the process. Review the established policy and records to verify adequate implementation.	Policy, Record
	The identified measures are:			List the processes that are being used.	
1.6.4.5	The facility's product flow and work areas for work-in-process (WIP) and rework provides protection against comingling, allergen cross-contact, contamination, and growth of undesirable microorganisms.	Work-in-process and rework must be handled in a manner that protects against allergen cross-contact, contamination, and growth of undesirable microorganisms.	(5)	Observe if WIP and rework are handled and stored under appropriate conditions for the food product and to prevent comingling of production stages. Observe that the product is not exposed to the environment (open, torn packages). Are there adequate protections for the product?	
1.6.4.6	Effective measures shall be taken to protect finished food from allergen cross-contact and from contamination by raw materials, other ingredients, or refuse. Raw materials, other ingredients, or refuse that are unprotected must not be handled simultaneously in a receiving, loading, or shipping area if that handling could	Effective measures must be taken to protect finished food from allergen cross-contact and from contamination by raw materials, other ingredients, or refuse. When raw materials, other ingredients, or refuse are unprotected, they must not be handled simultaneously in a receiving, loading, or shipping area if that handling could result in allergen cross-contact or contaminated food. Food transported by conveyor must be	(6)	Verify by observation. Are finished food products, including raw fruit and vegetables, being handled simultaneously in a receiving or shipping area which may contribute to cross contamination of the finished product? Is iced product dripping on product stored below?	

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
	result in allergen cross-contact or contaminated food. Food transported by conveyor must be protected against allergen cross-contact and against contamination as necessary.	protected against allergen cross-contact and against contamination as necessary.			
1.6.4.7	Equipment, containers, and utensils used to convey, hold, or store raw materials and other ingredients, work-in-process, rework, or other food must be constructed, handled, and maintained during manufacturing, processing, packing, and holding in a manner that protects against allergen cross-contact and against contamination.	Equipment, containers, and utensils used to convey, hold, or store raw materials and other ingredients, work-in-process, rework, or other food must be constructed, handled, and maintained during manufacturing, processing, packing, and holding in a manner that protects against allergen cross-contact and against contamination.	(7)	Verify by observation. Are equipment, utensils, containers, and conveyors clean? Are they constructed of materials acceptable for food contact? Are they maintained in good condition and stored appropriately?	
1.6.4.8	The facility must take adequate measures to protect against the inclusion of metal or other extraneous material in food.	Adequate measures must be taken to protect against the inclusion of metal or other extraneous material in food.	(8)	Ask if the facility takes any steps for preventing metal and extraneous material in food. Observe if there are metal detectors, filters, or screens in use. If no risks have been identified, this may be marked as N/A.	
1.6.4.9	If the facility identifies food, raw materials, and other ingredients as adulterated, they must dispose of the material in a manner that protects against the contamination of other food; or, if appropriate,	Food, raw materials, and other ingredients that are adulterated: i) Must be disposed of in a manner that protects against the contamination of other food; or	(9)	Verify by observation that adulterated food is labeled as such. Verify the facility has procedures for disposing of the adulterated food. If the food is to be reconditioned, verify the method and that the	Record

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
	recondition the material so that it meets process and regulatory requirements.	ii) If the adulterated food is capable of being reconditioned, it must be: A. Reconditioned (if appropriate) using a method that has been proven to be effective; or B. Reconditioned (if appropriate) and reexamined and subsequently found not to be adulterated within the meaning of the Federal Food, Drug, and Cosmetic Act before being incorporated into other food.		method used meets the regulatory requirements for that food. Ask to see production records for the reconditioning of the food to verify that they are meeting the requirements.	
1.6.4.10	Steps such as washing, peeling, trimming, cutting, sorting and inspecting, mashing, dewatering, cooling, shredding, extruding, drying, whipping, defatting, and forming must be performed so as to protect food against allergen cross-contact and against contamination. Food must be protected from contaminants that may drip, drain, or be drawn into the food.	Steps such as washing, peeling, trimming, cutting, sorting and inspecting, mashing, dewatering, cooling, shredding, extruding, drying, whipping, defatting, and forming must be performed so as to protect food against allergen cross-contact and against contamination. Food must be protected from contaminants that may drip, drain, or be drawn into the food.	(10)	Verify by observation. Does the facility have procedures in place for the different steps in their process to protect food from contamination and allergen cross-contact? Is food protected from contaminants that may drip, drain or be drawn into the food?	
1.6.4.11	If heat blanching is utilized in the preparation of food capable of supporting microbial growth, the process must be documented and implemented.	Heat blanching, when required in the preparation of food capable of supporting microbial growth, must be effected by heating the food to the required temperature, holding it at this temperature	(11)	Review blanching heat-treatment records for the required temperature and hold time for the type of product. Is the product being cooled	Policy, Record

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
	The blanching equipment must be periodically cleaned and sanitized as necessary.	for the required time, and then either rapidly cooling the food or passing it to subsequent manufacturing without delay. Growth and contamination by thermophilic microorganisms in blanchers must be minimized by the use of adequate operating temperatures and by periodic cleaning and sanitizing as necessary.		rapidly or being processed without delay? Verify that the system is cleaned and sanitized regularly.	
1.6.4.12	If batters, breading, sauces, gravies, dressings, dipping solutions, and other similar preparations are held and used repeatedly over time, they must be treated or maintained in such a manner that they are protected against allergen cross-contact and against contamination, and to minimize the potential for the growth of undesirable microorganisms.	Batters, breading, sauces, gravies, dressings, dipping solutions, and other similar preparations that are held and used repeatedly over time must be treated or maintained in such a manner that they are protected against allergen cross-contact and against contamination, and minimizing the potential for the growth of undesirable microorganisms.	(12)	Verify that holding containers, vats, tubs, etc. are cleaned and sanitized regularly. Have they done a risk assessment for each type of product? Question how they determine when a product that is repeatedly used is no longer safe or of good quality. If products are to be held under specific temperature requirements to minimize microbial growth, verify that it is being done. Observe that storage container lids/coverings are in place.	Policy, Record
1.6.4.13	Filling, assembling, packaging, and other operations must be performed in such a way that the food is protected against allergen cross-contact, contamination, and growth of undesirable microorganisms.	Filling, assembling, packaging, and other operations must be performed in such a way that the food is protected against allergen cross-contact, contamination and growth of undesirable microorganisms.	(13)	Observe the processes to verify GMP's are being followed. Look for such things as covers that are open or missing from filler hoppers, packaging material sitting on the floor, product conveying on dirty/unsanitary conveyor belts. Observe that	Record

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				temperature and/or time requirements for filling, assembling, or packaging are being met.	
1.6.4.14	Dry mixes, nuts, intermediate moisture food, and dehydrated food, that rely principally on the control of water activity (Aw) for preventing the growth of undesirable microorganisms, must be processed to, and maintained at a safe Aw level. Controls must be documented.	Food, such as dry mixes, nuts, intermediate moisture food, and dehydrated food, that relies principally on the control of Aw for preventing the growth of undesirable microorganisms must be processed to and maintained at a safe moisture level.	(14)	If products are controlled for Aw, verify that the facility is monitoring Aw of the product. What does the facility do with product that does not meet their requirements? Do they have a microbial monitoring program for monitoring pathogenic bacteria? Review test results. Are products stored in a manner to prevent Aw levels from changing?	Policy, Record
1.6.4.15	Acid and acidified food are monitored and maintained at a pH of 4.6 or below.	Food, such as acid and acidified food, that relies principally on the control of pH for preventing the growth of undesirable microorganisms must be monitored and maintained at a pH of 4.6 or below.	(15)	Review pH monitoring records. What is the facility policy for products that do not meet the pH requirement?	Policy, Record
1.6.4.16	Ice that is used (internally produced or externally supplied) in contact with food must be made from water that is safe and of adequate sanitary quality and manufactured in accordance with current good manufacturing practices.	When ice is used in contact with food, it must be made from water that is safe and of adequate sanitary quality in accordance with § 117.37(a) and must be used only if it has been manufactured in accordance with current good manufacturing practice as outlined in this part.	(16)	Verify that the water used for ice production is potable (see 1.7.1.1) and stored and handled under sanitary conditions. Verify that the ice machine is on a cleaning and sanitation schedule. If ice is from an outside source, ask for the documented assurances that the ice was potable.	Record

1.7 Defect Action

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
1.7.1	The facility must determine if defect action levels are established for the food handled or manufactured by the facility. Controls must be documented.		21 CFR 117.110	Review the finished products produced or handled at the facility against the Defect Levels Handbook, https://www.fda.gov/food/ingredients-additives-gras-packaging-guidance-documents-regulatory-information/food-defect-levels-handbook.	Policy
	Identify defect action levels:			Record the defect action levels appropriate for the facility and/or what the facility has identified.	
1.7.2	Quality control operations must be conducted in a way that reduce natural or unavoidable defects to the lowest level currently feasible. The policies must be documented, with records of implementation.	The manufacturer, processor, packer, and holder of food must at all times utilize quality control operations that reduce natural or unavoidable defects to the lowest level currently feasible.	(a)	Observe if appropriate controls have been documented and implemented, based on the FDA Defect Levels Handbook. Some contracts require that the chemical or microbial tests be performed by a laboratory accredited to ISO17025, or a USDA lab. Review a random sample of the associated test or inspection records.	Policy, Record
1.7.3	The facility shall not mix foods containing defects at levels that render that food adulterated with other lots of food.	The mixing of a food containing defects at levels that render that food adulterated with another lot of food is not permitted and renders the final food adulterated,	(b)	Ask the facility how they would handle finished product that exceeds established limits. Any policy for mixing	

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
		regardless of the defect level of the final food. For examples of defect action levels that may render food adulterated, see the Defect Levels Handbook, which is accessible at http://www.fda.gov/pchfrule and at http://www.fda.gov.		foods with those that exceed established limits would be unacceptable.	

1.8 Equipment and Utensils (Design, Materials, and Maintenance)

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
1.8.1	General		21 CFR 117.40 (a)		
1.8.1.1	All plant equipment and utensils used in manufacturing, processing, packing, or holding food must be designed and of such material and workmanship as to be adequately cleanable and must be adequately maintained.	All plant equipment and utensils used in manufacturing, processing, packing, or holding food must be so designed and of such material and workmanship as to be adequately cleanable, and must be adequately maintained to protect against allergen cross-contact and contamination.	(1)	Verify by observation. Are the materials used to manufacture the utensils and equipment acceptable for use in food plants? Is equipment designed to be easily dismantled for cleaning? Is the equipment included in a preventive maintenance program?	
1.8.1.2	Equipment and utensils must be designed, constructed, and used appropriately to avoid the adulteration of food with lubricants, fuel, metal fragments, contaminated water, or any other contaminants.	Equipment and utensils must be designed, constructed, and used appropriately to avoid the adulteration of food with lubricants, fuel, metal fragments, contaminated water, or any other contaminants.	(2)	Verify by observation. Look for things such as metal rubbing against metal (possibly in product pumps, grinders, extruders), nuts and bolts in food contact zones, excessive lubrication on conveyor gears/gear boxes/bearings in close contact to or above food or food contact surfaces,	

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
				excessive grease on greased fittings for packaging machines, excessive grease on rollers for crimping & sealing cans. Are high pressure washers being used appropriately to prevent contamination from water?	
1.8.1.3	Equipment must be constructed and located so that they are accessible for cleaning, maintenance, and inspection.	Equipment must be installed so as to facilitate the cleaning and maintenance of the equipment and of adjacent spaces.	(3)	Verify by observation that equipment is located so that it can be easily cleaned, inspected, and maintained. Does the location of the equipment prevent adjacent areas being properly cleaned, inspected, and maintained?	
1.8.1.4	Food-contact surfaces must be corrosion-resistant, made of nontoxic materials, and designed to withstand the environment of their intended use and of the cleaning process.	Food-contact surfaces must be corrosion-resistant when in contact with food. Food-contact surfaces must be made of nontoxic materials and designed to withstand the environment of their intended use and the action of food, and, if applicable, cleaning compounds, sanitizing agents, and cleaning procedures.	(4) and (5)	Verify by observation. If you are unsure if a contact surface is acceptable for use in a food plant, ask to see documentation that certifies that it is acceptable.	
1.8.1.5	Food-contact surfaces must be maintained to protect food from allergen cross-contact and from being contaminated.	Food-contact surfaces must be maintained to protect food from allergen cross-contact and from being contaminated by any source, including unlawful indirect food additives.	(6)	Verify by observation. Look for scratches, pitting, cavitation in stainless steel that should be polished smooth; cuts, gouges, and tears on conveyor belts; deep cuts, scratches or frayed plastic on plastic utensils, buckets, tubs, totes, etc.	

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
1.8.2	Seams on food-contact surfaces must be sanitary welds, smoothly bonded and maintained to minimize accumulation of food particles, dirt, and organic matter minimizing the opportunity for microorganism growth and allergen cross-contact.	Seams on food-contact surfaces must be smoothly bonded or maintained so as to minimize accumulation of food particles, dirt, and organic matter and thus minimize the opportunity for growth of microorganisms and allergen cross-contact.	(b)	Verify by observation. Look for unsanitary welds - cracks and open seams that need to be sealed, skip welds, broken welds, and rough welds that need to be polished smooth.	
1.8.3	Non-food contact equipment located in the processing and packing areas shall be constructed so that it can be maintained, and is in good condition, able to be cleaned.	Equipment that is in areas where food is manufactured, processed, packed, or held and that does not come into contact with food must be so constructed that it can be kept in a clean and sanitary condition.	(c)	Verify by observation that equipment is clean, free from dust accumulation, rust, peeling paint, has smooth cleanable surfaces, etc. This applies to equipment that is non-food contact, as well as currently unused processing equipment.	
1.8.4	Holding, conveying, and manufacturing systems must be of a design and construction that enables them to be maintained, and are in an appropriate clean and sanitary condition.	Holding, conveying, and manufacturing systems, including gravimetric, pneumatic, closed, and automated systems, must be of a design and construction that enables them to be maintained in an appropriate clean and sanitary condition.	(d)	Verify by observation. Verify that there are no line extensions or out of reach areas that create a situation in which cleaning is ineffective.	
1.8.5	Freezer and cold storage compartments must be fitted with an indicating thermometer, temperature-measuring device, or temperature recording device.	Each freezer and cold storage compartment used to store and hold food capable of supporting growth of microorganisms must be fitted with an indicating thermometer, temperature-measuring device, or temperature recording device so installed as to show the temperature accurately within the compartment.	(e)	Observe that there are thermometers or temperature recording devices in all freezer and cold storage areas.	

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
1.8.6	Instruments and controls used for measuring, regulating, or recording temperatures, pH, water activity, etc. must be properly maintained, calibrated, and adequate in number for their designated uses.	Instruments and controls used for measuring, regulating, or recording temperatures, pH, acidity, water activity, or other conditions that control or prevent the growth of undesirable microorganisms in food must be accurate and precise and adequately maintained, and adequate in number for their designated uses.	(f)	Verify that instruments and thermometers have been calibrated. Ask to see the calibration documentation. Verify that the instruments, (such as scales, pH meters, etc.) are checked daily for accuracy and that equipment such as pasteurizers that regulate temperature and time are checked routinely. Ask to see the calibration policy for the plant. Are there preventive maintenance (PM) policies for instruments and have they been implemented? Note that scales used strictly for product weight in the packaging area would not be included in this requirement.	Policy, Record
1.8.7	Compressed air or other gases mechanically introduced into food or used to clean food-contact surfaces or equipment must be filtered and oil free.	Compressed air or other gases mechanically introduced into food or used to clean food-contact surfaces or equipment must be treated in such a way that food is not contaminated with unlawful indirect food additives.	(g)	Verify that there is a PM plan for changing filters in the air lines and that separators are working correctly. Verify that the sources for other gases such as nitrogen can certify the gas to be clean and dry.	Policy, Record

1.9 Sanitary Facilities and Controls

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
1.9.1	General	Each plant must be equipped with adequate sanitary facilities and accommodations including:	21 CFR 117.37		
1.9.1.1	The water supply/system must be adequate for the operations intended and must be derived from an adequate source. Private wells must be inspected on an annual basis.	Water supply. The water supply must be adequate for the operations intended and must be derived from an adequate source.	(a)	Document the water source (for example, municipal, well, or other). If well water is the source, verify that the system has been inspected yearly.	Record
1.9.1.1.1	There shall be testing results showing that water used for processing, cleaning, as an ingredient, or by personnel is potable. Water test results issued by: Date of testing:	Any water that contacts food, food-contact surfaces, or food-packaging materials must be safe and of adequate sanitary quality.		Verify that the plant has test results from an accredited laboratory showing that water meets the EPA National Drinking Water Regulations for Microorganisms. Record the issuer and the date of the test report. If the water source is municipal, the report may be from the municipality. Testing must be performed annually, at a minimum. Verify that the water is free of generic *E. coli*. and total coliforms.	Record
1.9.1.1.2	Running water of suitable temperature and pressure must be available in all areas where required for the processing of food, for the cleaning of equipment, utensils, and food-	Running water at a suitable temperature, and under pressure as needed, must be provided in all areas where required for the processing of food, for the cleaning of equipment, utensils, and food-packaging materials, or for employee sanitary facilities.		Verify by observation. Observe if there are steam regulators to control the temperature and pressure transducers to control the water pressure and if they are covered by the PM program.	Record

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
	packaging materials, or for employee sanitary facilities.			Check that the water temperature at sinks where employees wash their hands is conducive for hand washing and that at those stations is adequate for its purpose. Is there adequate water pressure? What are water temperature requirements for the processes? Check temperature logs to verify adequate processing or cleaning implementation.	
1.9.2	Plumbing	Plumbing. Plumbing must be of adequate size and design and adequately installed and maintained to:	(b)		
1.9.2.1	Plumbing must be of adequate size and design to handle the water and waste flow for the facility, and not create possible contamination or unsanitary conditions.	Carry adequate quantities of water to required locations throughout the plant. Properly convey sewage and liquid disposable waste from the plant. Avoid constituting a source of contamination to food, water supplies, equipment, or utensils or creating an unsanitary condition.	(1) – (3)	Verify by observation. Are there signs of sewage back-up or odors from drains? Are there water leaks or seepage? Is plumbing adequate to carry water to required locations throughout the plant? Observe if lines are installed over product zones.	
1.9.2.2	Floors, gutters, or drains must have sufficient slope and outlets to drain adequately.	Provide adequate floor drainage in all areas where floors are subject to flooding-type cleaning or where normal operations release or discharge water or other liquid waste on the floor.	(4)	Observe if floors are properly sloped, if there are a sufficient number of drains, if drain covers are in place, if drains are clogged and if drains are properly trapped.	
1.9.2.3	There shall not be any cross connections between treated and untreated supplies.	Provide that there is not backflow from, or cross-connection between, piping systems that discharge waste water or sewage and	(5)	Verify by observation that water lines are separate from	

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
		piping systems that carry water for food or food manufacturing.		sewer lines/wastewater lines and that lines are labeled.	
1.9.2.4	Back flow prevention devices must be installed on all water and steam lines, and periodically certified. Certification by: Date of last certification:		(5)	Verify that the back flow prevention devices have been installed and that they are on an annual PM schedule for certification. Record the name of the company that certified the back flow device and the date of certification on the audit report. This must be performed by a certified individual (in-house) or the local municipality or state.	Record
1.9.3	Sewage must be disposed of into an adequate sewage system or disposed of through other adequate means.	Sewage disposal. Sewage must be disposed of into an adequate sewerage system or disposed of through other adequate means.	(c)	Verify how the sewage is disposed of (city sewer system, plant wastewater system, septic tank, etc.). Observe if there are any obvious issues with the system.	
1.9.4	For toilet facilities that are located in production areas or primarily used by production staff, there must be:	Toilet facilities. Each plant must provide employees with adequate, readily accessible toilet facilities. Toilet facilities must be kept clean and must not be a potential source of contamination of food, food-contact surfaces, or food-packaging materials.	(d)		
1.9.4.1	An adequate, readily accessible, number of units for the facility size/number of employees.			Observation. Verify that OSHA or state mandated requirements are met and that facilities are accessible to employees.	

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
1.9.4.2	Independent outside ventilation.			Observation. There needs to be a working exhaust fan/system, vented to the outside of the building.	
1.9.4.3	Design so that they do not open directly into food handling areas (i.e., processing, repacking, or reconditioning areas).			Observation.	
1.9.4.4	Self-closing doors or maze-type entrance.			Observation.	
1.9.4.5	Adequate lighting.			Observation.	
1.9.4.6	Sufficient and proper waste receptacles.			Observation. Trash containers should be hands free to eliminate the potential recontamination of clean and sanitized hands. Observe if trash containers are overflowing.	
1.9.4.7	Signs posted indicating the importance of hand washing (multilingual if appropriate).			Observation. Verify signs are posted in all toilet facilities.	
1.9.4.8	Hand-washing facilities with running water at a suitable temperature, soap, and single use towels or forced air hand dryers.			Observation. Hands-free fixtures at sinks and soap dispensers are preferred but not required. Is there available warm water, antimicrobial soap, and single use towels or air dryers?	
1.9.4.9	Toilet areas that are clean, dry, properly stocked with toilet paper, and of good general appearance.			Observation. Verify that cleaning and sanitizing practices are adequate. Are toilet bowls, sinks, walls, and floors clean? Is housekeeping adequate? Is toilet paper available?	

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
1.9.4.10	Toilets, sinks, and faucets in good working condition.			Observe by testing one or two of the units to see if they work properly and that there is adequate water pressure.	
1.9.5	Hand-washing facilities (located in breakroom and production area) shall include running water at a suitable temperature, soap, and single use towels or forced air hand dryers. Signs must be posted indicating the importance of hand washing (multilingual if appropriate).	Hand-washing facilities. Each plant must provide hand-washing facilities designed to ensure that an employee's hands are not a source of contamination of food, food-contact surfaces, or food-packaging materials, by providing facilities that are adequate, convenient, and furnish running water at a suitable temperature.	(e)	This requirement applies to hand-washing facilities that <u>are not</u> located in toilet areas. Test that the sinks work properly, have warm water, that forced air hand dryers (if used) work properly. Observe that there is antimicrobial hand soap and single use towels. Is there an adequate number of facilities and are they convenient? Are hand-washing signs posted and multilingual, if appropriate.	
1.9.6	The capacity of the facility's rubbish/waste storage must be sufficient for the operation, with dedicated waste containers and timely removal of waste. A policy must be documented.	Rubbish and offal disposal. Rubbish and any offal must be so conveyed, stored, and disposed of as to minimize the development of odor, minimize the potential for the waste becoming an attractant and harborage or breeding place for pests, and protect against contamination of food, food-contact surfaces, food-packaging materials, water supplies, and ground surfaces. *A procedure shall be established, implemented and maintained for the collection, storage and disposal of waste material, including waste water and drainage.*	(f) *GFSI, GMP 12.1*	Verify that the facility has a documented plan for the containment and removal of waste from the interior of the building(s). Check if there is a map/route to follow to the trash dumpster to eliminate the potential for cross contamination. Observe if trash containers are covered, over-flowing, and if there is food/trash/debris on the floor/ground. Is there a strong odor from the trash that may permeate into the plant or be absorbed into the food? Check	Policy

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
				the frequency of waste removal.	

1.10 Maintenance and Sanitation

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
1.10.1	General Maintenance		21 CFR 117.35 (a)		
1.10.1.1	Buildings, fixtures, and other physical facilities of the plant must be maintained in a clean and sanitary condition and must be kept in repair adequate to prevent food from becoming adulterated. After maintenance repairs of equipment associated with food processing or with food contact surfaces, the equipment must be cleaned, sanitized, and inspected. This policy must be documented, and implementation must be recorded.	Buildings, fixtures, and other physical facilities of the plant must be maintained in a clean and sanitary condition and must be kept in repair adequate to prevent food from becoming adulterated.		Observe such things as peeling paint on walls, ceilings, floors, drains, and equipment, dust and debris on ledges, missing/torn screens from doors and windows, cracks/holes in walls, missing/low grout in floor and wall tiles, proper ventilation to eliminate condensation and mold growth, etc. Verify that the plant has a sanitation policy in place for when maintenance or repairs are performed in a food contact zone or on food processing equipment. Steps should be taken to isolate the area to prevent contamination. Inspection by a competent individual must occur and be recorded before the equipment is released for use.	Policy, Record

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
1.10.1.2	Cleaning and sanitizing of utensils and equipment must be conducted in a manner that protects against allergen cross-contact and against contamination of food, food contact surfaces, or food-packaging materials. The procedure must be documented and there must be records to show completion.	Cleaning and sanitizing of utensils and equipment must be conducted in a manner that protects against allergen cross-contact and against contamination of food, food contact surfaces, or food-packaging materials.		Verify that there are policies for cleaning and sanitizing all equipment and utensils and that it has been implemented. Review recent records of cleaning and sanitization.	Policy, Record
1.10.2	Sanitation Chemicals and Supplies		(b)		
1.10.2.1	Cleaning compounds and sanitizing agents used in cleaning and sanitizing procedures must be free from undesirable microorganisms and appropriate for use (documentation must be available for verification).	Cleaning compounds and sanitizing agents used in cleaning and sanitizing procedures must be free from undesirable microorganisms and must be safe and adequate under the conditions of use. Compliance with this requirement must be verified by any effective means, including purchase of these substances under a letter of guarantee or certification or examination of these substances for contamination.	(1)	Review the cleaning compounds and sanitizing agents used in the plant. Request to see letters of guarantee, certificates of assurance (COA's), labels, or other documentation from the suppliers to verify that they are free of undesirable microbes and are safe for their intended use. Select a random number of containers to examine the label to verify that it is appropriate for its use. Verify that label instructions are being followed for mixing and application.	
1.10.2.2	The chemicals stored at the facility must be appropriate for presence in a plant where food is processed and exposed. Food	Only the following toxic materials may be used or stored in a plant where food is processed or exposed: i) Those required to maintain clean and sanitary conditions;	(1)	Check the maintenance shop to verify non-food grade and food grade oils and lubricants are stored separately. Verify that lab chemicals and	

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
	grade lubricants must be used in exposed product zones.	ii) Those necessary for use in laboratory testing procedures; iii) Those necessary for plant and equipment maintenance and operation; and Those necessary for use in the plant's operations.		chemicals needed for use during production or sanitation are kept in an area out of a food contact zone. Are Safety Data Sheets (SDS) available to employees?	
1.10.2.3	There shall be a locked storage area for chemicals with controlled access, and chemicals must be clearly and properly labeled.	Toxic cleaning compounds, sanitizing agents, and pesticide chemicals must be identified, held, and stored in a manner that protects against contamination of food, food-contact surfaces, or food-packaging materials.	(2)	Observe that there is a designated and locked area for chemical storage located in an area away from food packaging material, exposed food, or food contact surfaces. Observe that all containers are properly and clearly labeled. Observe that pesticides are not stored with cleaning and sanitizing agents. Verify controlled access to the secured area.	
1.10.3	Pest Control		(c)		
1.10.3.1	The facility shall document and implement an effective pest control program.	Pests must not be allowed in any area of a food plant. Guard, guide, or pest-detecting dogs may be allowed in some areas of a plant if the presence of the dogs is unlikely to result in contamination of food, food contact surfaces, or food-packaging materials. Effective measures must be taken to exclude pests from the manufacturing, processing, packing, and holding areas and to protect against the contamination of food on the premises by pests.		Verify that the plant has a pest control program. If an outside pest control company is used, request to see the certification of the provider. If the company provides their own pest control, ask to see certification of personnel responsible for pest control. Are there pest control traps, lights, mats, etc. located in the plant or warehouse to prevent pests from infesting the facility?	Policy, Record

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
1.10.3.1.1	A pest control station map is properly maintained and available.			Verify the facility has a pest control map and the date the pest control map was last updated.	Policy, Record
1.10.3.1.2	Routine maintenance and inspection of pest control devices is documented.			Review the pest control inspection and surveillance results. Document how often the inspections are performed. Are electrical insect killers, blowers or fans working properly?	Policy, Record
1.10.3.1.3	The type, number, and placement of pest control/deterrent devices is adequate and appropriate to prevent infestation.			Observe as you walk through if randomly selected stations are in place as noted on the map. Do you see evidence of infestation? Bait stations must not be used inside the facility. (See 1.13.2.3 for requirements in bulk storage areas.)	
1.10.3.1.4	The facility is free from pest infestation.			Verify by observation if there is evidence of infestation.	
1.10.3.2	The use of pesticides to control pests in the facility must be performed under precautions and restrictions that will protect against the contamination of food, food-contact surfaces, and food packaging materials.	The use of pesticides to control pests in the plant is permitted only under precautions and restrictions that will protect against the contamination of food, food-contact surfaces, and food packaging materials.		Verify that there are appropriate measures for the application and storage of pesticides and that the individual responsible for pesticide application is properly trained and certified. Any exposed food or packaging material shall be covered before pesticides are applied, and equipment and utensils shall be thoroughly cleaned and sanitized before	Record

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
				use after pesticides are applied.	
1.10.4	Sanitation of Food-Contact Surfaces	Sanitation of food-contact surfaces.	(d)		
1.10.4.1	All food-contact surfaces, including utensils and food-contact surfaces of equipment, must be cleaned as frequently as necessary to protect against allergen cross-contact and against contamination of food. The procedure must be documented and there must be records to show completion. Cleaning and sanitation oversight must be assigned to at least one competent staff person.	All food-contact surfaces, including utensils and food-contact surfaces of equipment, must be cleaned as frequently as necessary to protect against allergen cross-contact and against contamination of food.		Verify that there are adequate procedures for cleaning and sanitizing all food contact surfaces used for processing food. Are procedures fully implemented? Review recent records of cleaning and sanitization. Note the responsible party(s) for oversight of cleaning and sanitation, and verify that they have received appropriate training.	Policy, Record
1.10.4.2	For processing, packing, or holding low-moisture food, food contact surfaces must be clean and dry before use. If wet-cleaned, the surfaces must be sanitized and thoroughly dried before use. The procedure must be documented and there must be records to show completion.	Food-contact surfaces used for manufacturing/processing, packing, or holding low-moisture food must be in a clean, dry, sanitary condition before use. When the surfaces are wet-cleaned, they must, when necessary, be sanitized and thoroughly dried before subsequent use.	(1)	Observe if food contact surfaces are thoroughly dried after cleaning and sanitizing. The use of alcohol-based wipes are acceptable means of sanitizing surfaces. Air drying is a common method for drying surfaces.	Policy, Record
1.10.4.3	In wet processing, all food contact surfaces must be cleaned and sanitized before use and after any interruption during which the food contact surfaces may have become contaminated. Where equipment and utensils are used in a continuous production operation, the	In wet processing, when cleaning is necessary to protect against allergen cross-contact or the introduction of microorganisms into food, all food contact surfaces must be cleaned and sanitized before use and after any interruption during which the food contact surfaces may have become contaminated. Where equipment and utensils are used in a continuous	(2)	Verify that there are policies for cleaning and sanitizing all equipment and utensils. Verify the cleaning schedule in continuous operations is being followed. Observe that food contact surfaces are clean and free of food residue, soil, etc.	Policy, Record

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
	utensils and food-contact surfaces of the equipment must be cleaned and sanitized as necessary. The procedure must be documented and there must be records to show completion.	production operation, the utensils and food-contact surfaces of the equipment must be cleaned and sanitized as necessary.			
1.10.4.4	Single-service articles must be stored, handled, and disposed of in a manner that protects against allergen cross-contact and against contamination of food, food-contact surfaces, or food packaging materials.	Single-service articles (such as utensils intended for one-time use, paper cups, and paper towels) must be stored, handled, and disposed of in a manner that protects against allergen cross-contact and against contamination of food, food-contact surfaces, or food packaging materials.	(3)	Verify by observation if single-service products are covered/protected from contamination and adequately stored, and that any used, dirty, or soiled products are disposed, destroyed, or stored and labeled as not for use until they can be properly disposed of.	
1.10.5	Non-food contact surfaces of equipment used in the operation of a food plant must be cleaned in a manner and as frequently as necessary to protect against allergen cross-contact and against contamination of food, food-contact surfaces, and food-packaging materials.	Sanitation of non-food-contact surfaces. Non-food-contact surfaces of equipment used in the operation of a food plant must be cleaned in a manner and as frequently as necessary to protect against allergen cross-contact and against contamination of food, food-contact surfaces, and food-packaging materials.	(e)	Verify by observation that non-food contact surfaces such as the exteriors of machines, forklifts, storage shelves, etc. are clean. Verify that cleaning non-food contact surfaces is regularly scheduled.	
1.10.6	Cleaned and sanitized portable equipment with food-contact surfaces and utensils must be stored in a location and manner that protects food-contact surfaces from allergen cross-contact and from contamination.	Storage and handling of cleaned portable equipment and utensils. Cleaned and sanitized portable equipment with food-contact surfaces and utensils must be stored in a location and manner that protects food-contact surfaces from allergen cross-contact and from contamination.	(f)	Verify by observation that equipment is not stored on the floor or ground. Are special tables, carts, racks provided for cleaned utensil storage? Are clean and sanitized portable pieces of equipment covered or stored in an area free from possible contamination?	

1.11 Warehousing and Distribution

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
1.11.1	The storage and transportation of food must be carried out so that it is protected against allergen cross-contact and against biological, chemical (including radiological), and physical contamination of food, as well as against deterioration of the food and the container.	Storage and transportation of food must be under conditions that will protect against allergen cross-contact and against biological, chemical (including radiological), and physical contamination of food, as well as against deterioration of the food and the container.	21 CFR 117.93	Observe that the warehouse has good housekeeping, pallets are stored away from the walls, there is sufficient storage space to allow air circulation around product for cooling, prevention of mold growth and to lessen damage to product due to over-crowding. Is food exposed because of damaged packaging? Are best storage practices being followed to prevent allergen cross-contact?	
1.11.1.1	Incoming trailers and goods are inspected for damage, infestation, off odors, contamination, and proper temperatures.			Verify that there are procedures for receiving or incoming trailers, including inspection for damage, infestation of pests, off odors, contamination, and temperature. Interview employees about the procedures.	
1.11.1.2	Wash certificates are required for bulk tanker trucks for previous loads. The record indicates the previous product shipped.			Review tanker wash tickets. Verify that the previous product shipped is indicated and was a food grade product.	Record

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
1.11.1.3	Procedures are implemented for outbound shipments, including: proper shipping temperature, trailer cleanliness/condition, verification of odors, etc.			Verify that there are procedures for inspecting outbound containers before loading. Interview employees about the procedures. Observe if trailers are clean, in good repair and if cooling or freezer units are working properly. If tankers are being used verify that they are clean.	
1.11.1.4	Packaging, packing materials, and empty containers must be protected from contamination.			Observe that packing materials, packaging and containers are covered with plastic wrap, cardboard, etc. to protect the materials from the environment. Are outer coverings/boxes torn exposing materials to the environment? Are materials stored on pallets or shelves, and not directly on the floor?	
1.11.1.5	Retained, damaged, or returned product must be identified and stored in a clearly designated area or controlled through an inventory system.			Observe that retained, damaged, or returned product or materials are stored in a designated area and labeled accordingly and ask how they control them so that no contaminated or deteriorated products/materials are used in production.	
1.11.1.6	The facility must have a documented procedure to ensure that ingredients, materials, work in progress, and finished product	*A procedure shall be established, implemented and maintained to ensure that purchased materials, work in progress and finished products are used in the correct*	*GFSI, GMP 17*	Verify that there are procedures to maintain appropriate rotation of materials and ingredients. Generally, you would expect	Policy, Record

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
	are used in the correct order and within the allocated shelf life.	*order, and within the allocated shelf life when applicable.*		to see the principle of first in/first out applied. Do inventory, shipping, and production records indicate compliance with the policy?	

1.12 Food By-Products for Animal Food

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
1.12.1	If the facility holds and distributes human food by-products for use as animal food, it must be held under conditions that protect against contamination, including:	Human food by-products held for distribution as animal food without additional manufacturing or processing by the human food processor, as identified in § 507.12 of this chapter, must be held under conditions that will protect against contamination, including the following:	21 CFR 117.95 (a)	Ask the facility if they are generating food by-products for animal food. Does the facility have control procedures on storage time and conditions? Have they been implemented?	
1.12.1.1	Containers and equipment used to convey or hold human food by-products before distribution must be designed, constructed of appropriate material, cleaned as necessary, and maintained to protect against contamination.	Containers and equipment used to convey or hold human food by-products for use as animal food before distribution must be designed, constructed of appropriate material, cleaned as necessary, and maintained to protect against the contamination of human food by-products for use as animal food.	(1)	Verify that there are procedures for cleaning human food by-product containers and equipment. Observe by inspection if containers are constructed of appropriate material, are clean and in good repair. Interview employees about the procedure.	
1.12.1.2	Human food by-products must be held in a way to protect against contamination from sources such as trash.	Human food by-products for use as animal food held for distribution must be held in a way to protect against contamination from sources such as trash	(2)	Verify by observation. Are trash containers located next to by-product containers?	

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
1.12.1.3	Human food by-products must be accurately identified.	During holding, human food by-products for use as animal food must be accurately identified.	(3)	Observe that food designated as animal food is clearly labeled as "animal food".	
1.12.2	Labeling that identifies the by-product by the common or usual name must be affixed to or accompany human food by-products for use as animal food when distributed.	Labeling that identifies the by-product by the common or usual name must be affixed to or accompany human food by-products for use as animal food when distributed.	(b)	Verify by observation that all by-products are labeled with the common or usual name.	
1.12.3	Shipping containers and bulk vehicles used to distribute human food by-products must be examined prior to use to protect against contamination of the human food by-products from the container or vehicle.	Shipping containers (e.g., totes, drums, and tubs) and bulk vehicles used to distribute human food by-products for use as animal food must be examined prior to use to protect against contamination of the human food by-products for use as animal food from the container or vehicle when the facility is responsible for transporting the human food by-products for use as animal food itself or arranges with a third party to transport the human food by-products for use as animal food.	(c)	Verify that the facility has a procedure to inspect shipping containers for condition and to verify that they are suitable to ship human food by-products for use as animal food.	

1.13 Facility and Grounds

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
1.13.1	The grounds surrounding the facility must:	Grounds. The grounds about a food plant under the control of the operator must be kept in a condition that will protect against the contamination of food. The methods for adequate maintenance of grounds must include:	21 CFR 117.20 (a)		
1.13.1.1	Be maintained in a manner which will prevent rodent and insect harborage, reasonably free of litter and debris.	Properly storing equipment, removing litter and waste, and cutting weeds or grass within the immediate vicinity of the plant that may constitute an attractant, breeding place, or harborage for pests.	(1) 21 CFR 117.35 (c)	Verify by observation. Look for things such as overgrown vegetation along the side of the building, low areas where water stands, old pallets stacked up or an equipment junk yard, etc. or anything that will attract or harbor pests.	
1.13.1.2	Be properly surfaced and designed to prevent dust and offensive odors and for adequate drainage (minimal standing water).	Maintaining roads, yards, and parking lots so that they do not constitute a source of contamination in areas where food is exposed. Adequately draining areas that may contribute contamination to food by seepage, foot-borne filth, or providing a breeding place for pests.	(2), (3)	Observe if there are low spots in the drives and parking lots with pooling water, if they are paved, dirt, rock or gravel. Observe if dirt and mud are being tracked into the facility.	
1.13.1.3	Include an adequate number of exterior waste containers which are well maintained and in good condition. The frequency or removal of the waste shall be timely. A policy must be documented.	Operating systems for waste treatment and disposal in an adequate manner so that they do not constitute a source of contamination in areas where food is exposed. *A procedure shall be established, implemented and maintained for the collection, storage and disposal of waste*	(4) *GFSI, GMP 12.1*	Verify that the plant has a documented waste removal policy. Observe that trash containers are well maintained and not over-flowing. Check the frequency of trash pick-up and verify by observation that it is adequate.	Policy

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
		material, including waste water and drainage.			
1.13.1.4	Not be affected by uncontrolled contamination risks from adjacent properties. The facility shall take steps for additional inspection, extermination, or other means to limit any identified risks.	If the plant grounds are bordered by grounds not under the operator's control and not maintained in the manner described in paragraphs (a)(1) through (4) of this section, care must be exercised in the plant by inspection, extermination, or other means to exclude pests, dirt, and filth that may be a source of food contamination.	(5)	Ask if the plant has done a risk assessment for the surrounding area. Observe if there are extra barriers, fences, netting, etc. in place.	
1.13.2	The plant design and construction shall be adequate for the food products produced.	Plant construction and design. The plant must be suitable in size, construction, and design to facilitate maintenance and sanitary operations for food-production purposes (i.e., manufacturing, processing, packing, and holding). The plant must:	(b)		
1.13.2.1	There must be adequate space provided for necessary maintenance, sanitation, and production activities.	Provide adequate space for such placement of equipment and storage of materials as is necessary for maintenance, sanitary operations, and the production of safe food.	(1)	Observe if the facility is overcrowded. Look for adequate warehousing, storage space and crowding in production areas that prevents adequate cleaning and monitoring for condition. Look for 18 inches of clearance between exterior walls and shelving.	
1.13.2.2	The facility must be designed to prevent contamination of products and materials. Measures may include physical segregation, time, air flow systems, enclosures, labeling, and other effective means.	Permit the taking of adequate precautions to reduce the potential for allergen cross- and for contamination of food, food-contact surfaces, or food-packaging materials with microorganisms, chemicals, filth, and other extraneous material. The potential for allergen cross-contact and for contamination may be reduced by adequate food safety	(2)	Verify that the plant layout and traffic controls are conducive for the protection of finished product and to prevent cross contamination. HVAC systems could be used to prevent contamination of	

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
		controls and operating practices or effective design, including the separation of operations in which allergen cross-contact and contamination are likely to occur, by one or more of the following means: location, time, partition, air flow systems, dust control systems, enclosed systems, or other effective means.		processing areas by allergens or dust from other areas. Positive air pressure could be maintained in the production area to establish a hygienic control. Physical segregation and/or labeling of ingredients in the warehouse, scheduling of production runs so that products with allergens are run last, are all examples of appropriate steps.	
1.13.2.3	Bulk storage vessels shall be constructed and protected to prevent contamination.	Permit the taking of adequate precautions to protect food in installed outdoor bulk vessels by any effective means, including: i. Using protective coverings. ii. Controlling areas over and around the vessels to eliminate harborages for pests. iii. Checking on a regular basis for pests and pest infestation. iv. Skimming fermentation vessels, as necessary.	(3)	Verify by observing if food stored in vessels is adequately protected. Observe if there is evidence of pest activity and if the surrounding area can contribute to pest harborage. Verify that there are pest control devices in place and that they are checked regularly. Look for overhead covers if sampling is occurring from the top of tanker trucks. Any valves or spigots, hoses, or utensils should be protected.	

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
1.13.2.4	Floors, doors, ceilings, walls and overheads must be in good repair and designed to facilitate proper sanitation and maintenance.	Be constructed in such a manner that floors, walls, and ceilings may be adequately cleaned and kept clean and kept in good repair; that drip or condensate from fixtures, ducts and pipes does not contaminate food, food contact surfaces, or food-packaging materials; and that aisles or working spaces are provided between equipment and walls and are adequately unobstructed and of adequate width to permit employees to perform their duties and to protect against contaminating food, food-contact surfaces, or food-packaging materials with clothing or personal contact.	(4)	Observe if floors, doors, ceilings, walls, and overheads are constructed of durable materials that are easy to clean and maintain, and that they are free of cracks and crevices. Observe that ceilings are free from condensation and mold. Does the plant have drop or false ceilings which could provide places for pest to hide? Observe that walls are made of materials that are impervious to moisture. Is there enough room for employees to perform their work?	
1.13.2.5	There shall be adequate procedures in place to prevent overhead condensation from dripping on to food, food contact surfaces, or food-packaging materials.		(4)	Observe if there is proper ventilation to eliminate excessive condensation, if food contact areas are shielded (drip pans, etc.) to protect condensation from dripping onto it. Look along product flow zones, especially between cold/warm areas for condensation issues.	
1.13.2.6	Catwalks and stiles must be constructed and located to prevent product contamination.		(4)	Observe if catwalks are located above food processing lines, open manways to tankers, if tubs/totes/bins/cleaned	

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
				equipment and utensils are placed under catwalks, etc. Kick plates or sheeting/catch plate could be used to prevent contamination.	
1.13.2.7	There shall be sufficient lighting in personnel areas, and to permit efficient operations and cleaning where food is examined, manufactured, processed, packed, or held and where equipment or utensils are cleaned.	Provide adequate lighting in handwashing areas, dressing and locker rooms, and toilet rooms and in all areas where food is examined, manufactured, processed, packed, or held and where equipment or utensils are cleaned; and provide shatter-resistant light bulbs, fixtures, skylights, or other glass suspended over exposed food in any step of preparation or otherwise protect against food contamination in case of glass breakage.	(5)	Observe if there is adequate lighting in production areas, where equipment is cleaned, and where product is inspected and graded. Observe if any lights are not working properly /light bulbs missing or burned out. The rest rooms, other personnel areas, and handwashing areas must be well lit.	
1.13.2.8	Light fixtures and other glass must be properly covered or protected in case of breakage.		(5)	Verify by observation. Observe if the lights are shatter resistant and that light shields/covers are in place. Glass in the production area must be shielded.	
1.13.2.9	Fans and other air-blowing equipment shall be located so to minimize the potential for allergen cross-contact and for contaminating food, food packaging materials, and food-contact surfaces.	Provide adequate ventilation or control equipment to minimize dust, odors and vapors (including steam and noxious fumes) in areas where they may cause allergen cross-contact or contaminate food; and locate and operate fans and other air-blowing equipment in a manner that minimizes the potential for allergen cross-contact and for contaminating food, food	(6)	Verify by observation. Are fans blowing directly onto exposed food, food contact zones or packaging materials? Are fans clean? Does the plant use an HVAC system? If so, is there a PM plan for changing	

Req. No.	Requirement	Reference	Citation	Auditor Guidance	Documentation
		packaging materials, and food-contact surfaces.		filters and cleaning the system? Are the vents clean?	
1.13.2.10	Buildings shall be reasonably free from excessive dust, heat, steam, condensation, vapors, smoke or fumes.		(6)	Verify by observation. Observe if there is proper ventilation, condensation dripping from ceilings, mold growth, exhaust fans not working properly, excessive amounts of dust accumulated on equipment and ledges, etc.	
1.13.2.11	Doors, windows, and other gateways shall be closed or properly protected with screens, air screens or other protective devices.	Provide, where necessary, adequate screening or other protection against pests.	(7)	Verify by observation. Observe such things as doors propped opened, missing/torn screens from windows or doors, poorly sealed doors/dock overhead doors.	

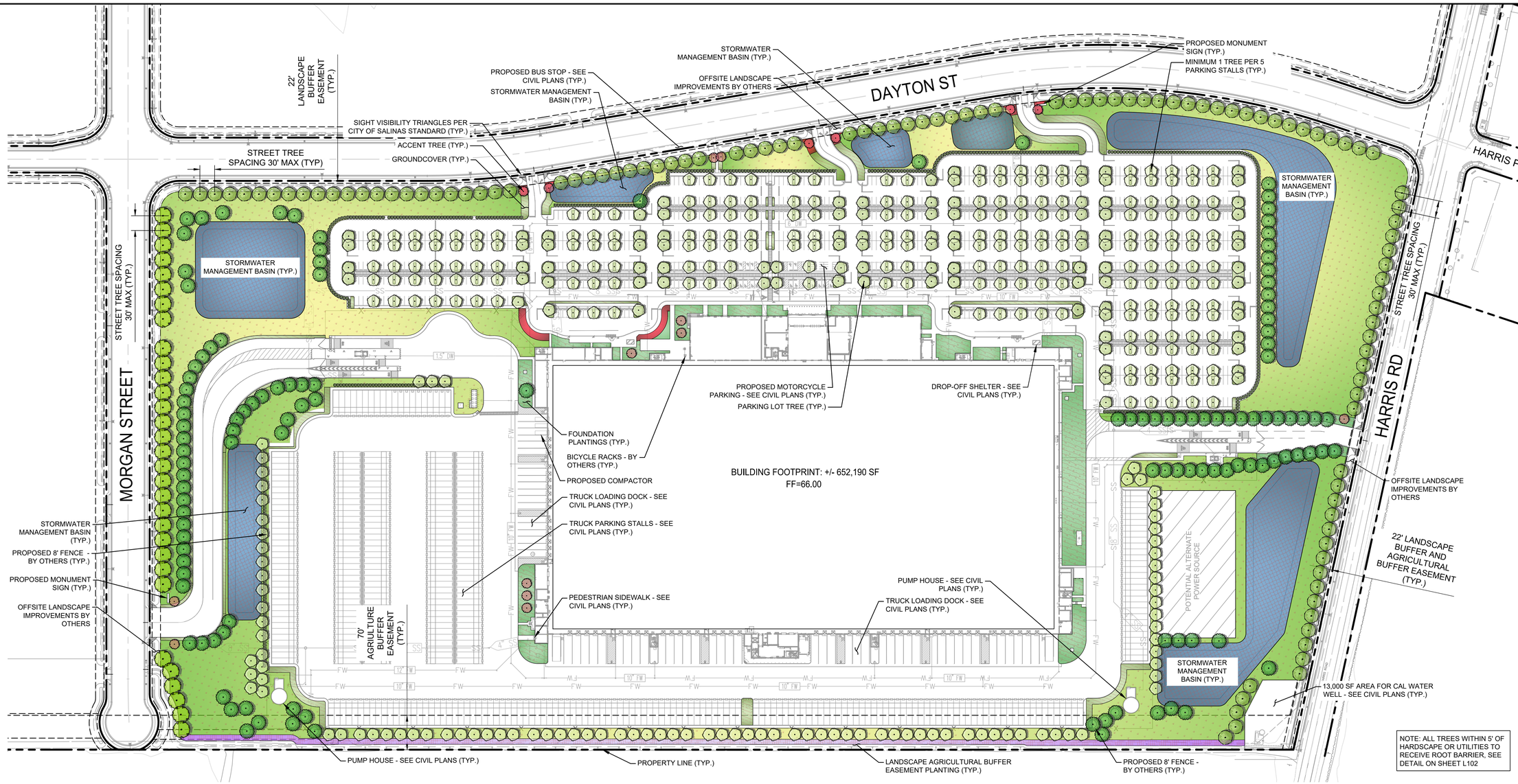
REFERENCE LINKS **Version Date (Printed for distribution)**

☐ **Insert Link Title:** **PSA Auditor Manual (in development)** _____
Insert full website address

☐ **Insert Link Title:** **GMP Checklist (in development)** _____
Insert full website address

☐ **Insert Link Title:** **SCI Auditor Manual (in development)** _____
Insert full website address

Checked Materials have been printed from the links in this manual and included for reference.



NOTE: ALL TREES WITHIN 5' OF HARDSCAPE OR UTILITIES TO RECEIVE ROOT BARRIER, SEE DETAIL ON SHEET L102

CONCEPTUAL PLANT LEGEND

FRONTAGE TREE A
ALONG DAYTON STREET
(LOW WATER USE)
PISTACIA CHINENSIS / CHINESE PISTACHE
QUERCUS ILEX / HOLLY OAK

FRONTAGE TREE B
ALONG HARRIS STREET
(LOW WATER USE)
QUERCUS AGRIFOLIA / COAST LIVE OAK
QUERCUS SUBER / CORK OAK
QUERCUS WISLIZENII / INTERIOR LIVE OAK

SITE TREE
(LOW WATER USE)
AESCULUS CALIFORNICA / CALIFORNIA BUCKEYE
OLEA EUROPAEA 'FRUITLESS' / FRUITLESS OLIVE
PISTACIA CHINENSIS / CHINESE PISTACHE
QUERCUS AGRIFOLIA / COAST LIVE OAK

PARKING LOT TREE
(LOW WATER USE)
CELTIS SINENSIS / CHINESE HACKBERRY
PISTACIA CHINENSIS / CHINESE PISTACHE
QUERCUS ILEX / HOLLY OAK

ACCENT TREES
(LOW WATER USE)
CERCIS OCCIDENTALIS / WESTERN REDBUD

SCREENING SHRUBS
(VERY LOW - LOW WATER USE)
ARCTOSTAPHYLOS MANZANITA / COMMON MANZANITA
HETEROMELES ARBUTIFOLIA / TOYON
LIGUSTRUM JAPONICUM 'TEXANUM' / TEXAS JAPANESE PRIVET
PRUNUS ILICIFOLIA LYONII / CATALINA CHERRY
RHAMNUS CALIFORNICA / CALIFORNIA COFFEEBERRY
RHUS INTEGRIFOLIA / LEMONADE BERRY

GROUNDCOVERS
(LOW WATER USE)
ARCTOSTAPHYLOS X 'PACIFIC MIST' / PACIFIC MIST MANZANITA
CARISSA MACROCARPA 'GREEN CARPET' / GREEN CARPET NATAL PLUM
CEANOTHUS GRISEUS HORIZONTALIS 'YANKEE POINT' / YANKEE POINT CALIFORNIA LILAC
CISTUS SALVIIFOLIUS 'PROSTRATUS' / SAGELEAF ROCKROSE
FESTUCA MAIREI / ATLAS FESCUE
FESTUCA RUBRA / RED FESCUE
JUNIPERUS HORIZONTALIS / CREEPING JUNIPER
LANTANA MONTEVIDENSIS / TRAILING LANTANA
MYOPORUM PARVIFOLIUM 'PUTAH CREEK' / PUTAH CREEK MYOPORUM
ROSA GYMNOCARPA / WOOD ROSE
ROSMARINUS OFFICINALIS 'PROSTRATUS' / DWARF ROSEMARY
WESTRINGIA FRUTICOSA 'NFL25' / MUNDI™ COAST ROSEMARY

NON-IRRIGATED BIORETENTION HYDROSEED MIX
PACIFIC COAST SEED RETENTION BASIN AND UPLAND MIX, SEE SHEET L101 FOR FULL LIST

LANDSCAPE AGRICULTURAL BUFFER EASEMENT PLANTING
SEE SHEET L101 FOR FULL LIST
(VERY LOW - LOW WATER USE)

NON IRRIGATED SEEDED OPEN AREA SEED MIX
PACIFIC COAST SEED STEP HABITAT MIX, SEE SHEET L101 FOR FULL LIST

FOUNDATION SHRUBS
SEE SHEET L101 FOR FULL LIST
(LOW WATER USE)

ACCENT PLANTINGS
SEE SHEET L101 FOR FULL LIST
MAX HEIGHT: 36" FOR VISIBILITY
(LOW WATER USE)

LANDSCAPE CALCULATIONS		
	PROPOSED LANDSCAPED AREA	% OF TOTAL SITE AREA
TOTAL SITE LANDSCAPE AREA (S.F.)	952,801 S.F.	3,055,298 / 952,801 = 30% LANDSCAPE
	PROPOSED LANDSCAPED AREA	% OF TOTAL PARKING LOT AREA
TOTAL PARKING LOT LANDSCAPE AREA (S.F.)	69,388 S.F.	572,802 / 69,388 = 12% LANDSCAPE

* NO PROPOSED TURF ON LANDSCAPE PLANS

LANDSCAPE NOTE:
THE SELECTION OF PLANT MATERIAL IS BASED ON CULTURAL, AESTHETIC, AND MAINTENANCE CONSIDERATIONS. ALL PLANTING AREAS SHALL BE PREPARED WITH APPROPRIATE SOIL AMENDMENTS, FERTILIZERS AND APPROPRIATE SUPPLEMENTS BASED UPON A SOILS REPORT FROM AN AGRICULTURAL SUITABILITY SOIL SAMPLE TAKEN FROM THE SITE. WOOD BARK MULCH SHALL FILL IN BETWEEN SHRUBS TO SHIELD THE SOIL FROM THE SUN, EVAPOTRANSPIRATION, AND RUN-OFF. ALL SHRUB BEDS SHALL BE MULCHED TO A 3" DEPTH TO HELP CONSERVE WATER, LOWER SOIL TEMPERATURE, AND REDUCE WEED GROWTH. THE SHRUBS SHALL BE ALLOWED TO GROW IN THEIR NATURAL FORMS. AFTER ROUGH GRADING HAS OCCURRED, CONTRACTOR SHALL OBTAIN AN AGRONOMIC SOILS REPORT AND SUBMIT TO LANDSCAPE ARCHITECT FOR APPROVAL PRIOR TO AMENDMENTS AND/OR PLANTING. CONTRACTOR SHALL APPLY RECOMMENDATIONS UNLESS OTHERWISE NOTED BY LANDSCAPE ARCHITECT. ALL LANDSCAPE IMPROVEMENTS SHALL FOLLOW THE GUIDELINES SET FORTH BY THE CITY OF SALINAS MUNICIPAL CODE.

IRRIGATION NOTE:
AN AUTOMATIC IRRIGATION SYSTEM SHALL BE INSTALLED TO PROVIDE 100% COVERAGE FOR ALL PLANTING AREAS SHOWN ON THE PLAN. THE WATER SUPPLY FOR THIS SITE IS A POTABLE WATER CONNECTION AND A DEDICATED IRRIGATION METER WILL BE PROVIDED. LOW VOLUME EQUIPMENT SHALL PROVIDE SUFFICIENT WATER FOR PLANT GROWTH WITH NO WATER LOSS DUE TO WATER CONTROLLERS, AND OTHER NECESSARY IRRIGATION EQUIPMENT. ALL POINT SOURCE SYSTEM SHALL BE ADEQUATELY FILTERED AND REGULATED PER THE MANUFACTURER'S RECOMMENDED DESIGN PARAMETERS. ALL IRRIGATION IMPROVEMENTS SHALL FOLLOW THE GUIDELINES SET FORTH BY THE CITY OF SALINAS MUNICIPAL CODE.

I HAVE COMPLIED WITH THE CRITERIA OF THE ORDINANCE AB-1881 AND APPLIED THEM FOR THE EFFICIENT USE OF WATER IN THE LANDSCAPE DESIGN PLAN.

MATTHEW J. MORGAN, LLA 6256

NORTH

GRAPHIC SCALE IN FEET
0 50 100 200

811 Know what's below. Call before you dig.

No.	REVISIONS	DATE
	SITE DESIGN REVIEW RESUBMITTAL #1	01/12/2022

LICENSED PROFESSIONAL

KHA PROJECT 097401004
DATE 5/6/2024
SCALE AS SHOWN
DESIGNED AS
DRAWN AS
CHECKED MT

PRELIMINARY LANDSCAPE PLAN

IMPROVEMENT PLANS FOR
PROJECT GOAT
SALINAS, CA

L100
1 OF 3

Kimley»Horn
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Exhibit L
Plotted By:Suarez, Alexandra Sheet Set:Kha Layout:LANDSCAPE PLAN May 06, 2024 05:28:56pm \\Sandfp01\cos_and\SAC_LDEV\Project Goat Salinas\08 CADD\Exhibits\L1.0 - LANDSCAPE EXHIBIT.dwg
This document, together with the concepts and designs presented herein, as an instrument of service, is intended only for the specific purpose and client for which it was prepared. Reuse of and improper reliance on this document without written authorization and adaptation by Kimley-Horn and Associates, Inc. shall be without liability to Kimley-Horn and Associates, Inc.

CONCEPTUAL PLANT SCHEDULE

	QUANTITY
FRONTAGE TREE A ALONG DAYTON STREET (LOW WATER USE) PISTACIA CHINENSIS / CHINESE PISTACHE QUERCUS ILEX / HOLLY OAK	109
FRONTAGE TREE B ALONG HARRIS STREET (LOW WATER USE) QUERCUS AGRIFOLIA / COAST LIVE OAK QUERCUS SUBER / CORK OAK QUERCUS WISLIZENII / INTERIOR LIVE OAK	31
SITE TREE (LOW WATER USE) AESCULUS CALIFORNICA / CALIFORNIA BUCKEYE OLEA EUROPAEA 'FRUITLESS' / FRUITLESS OLIVE PISTACIA CHINENSIS / CHINESE PISTACHE QUERCUS AGRIFOLIA / COAST LIVE OAK	127
PARKING LOT TREE (LOW WATER USE) CELTIS SINENSIS / CHINESE HACKBERRY PISTACIA CHINENSIS / CHINESE PISTACHE QUERCUS ILEX / HOLLY OAK SOPHORA SECUNDIFLORA / TEXAS MOUNTAIN LAUREL	418
ACCENT TREES (LOW WATER USE) CERCIS OCCIDENTALIS / WESTERN REDBUD	17
SCREENING SHRUBS (VERY LOW - LOW WATER USE) ARCTOSTAPHYLOS MANZANITA / COMMON MANZANITA HETEROMELES ARBUTIFOLIA / TOYON LIGUSTRUM JAPONICUM 'TEXANUM' / TEXAS JAPANESE PRIVET PRUNUS ILICIFOLIA LYONII / CATALINA CHERRY RHAMNUS CALIFORNICA / CALIFORNIA COFFEEBERRY RHUS INTEGRIFOLIA / LEMONADE BERRY	572
GROUNDCOVERS (LOW WATER USE) ARCTOSTAPHYLOS X `PACIFIC MIST` / PACIFIC MIST MANZANITA CARISSA MACROCARPA `GREEN CARPET` / GREEN CARPET NATAL PLUM CEANOTHUS GRISEUS HORIZONTALIS `YANKEE POINT` / YANKEE POINT CALIFORNIA LILAC CISTUS SALVIIFOLIUS `PROSTRATUS` / SAGELEAF ROCKROSE FESTUCA MAIREI / ATLAS FESCUE FESTUCA RUBRA / RED FESCUE JUNIPERUS HORIZONTALIS / CREEPING JUNIPER LANTANA MONTEVIDENSIS / TRAILING LANTANA MYOPORUM PARVIFOLIUM `PUTAH CREEK` / PUTAH CREEK MYOPORUM ROSA GYMNOCARPA / WOOD ROSE ROSMARINUS OFFICINALIS `PROSTRATUS` / DWARF ROSEMARY WESTRINGIA FRUTICOSA 'NFL25' / MUNDI™ COAST ROSEMARY	91,608 SF
NON IRRIGATED BIORETENTION MIX SHALL INCLUDE: PACIFIC COAST SEED RETENTION BASIN MIX AND UPLAND MIX	218,935 SF

BASIN - MATURE HEIGHT: 12" - 48"
SELECT PLANTS MAY INCLUDE:
HORDEUM BRACHYANTHERUM / MEADOW BARLEY
ELYMUS GLAUCUS / BLUE WILDRYE
FESTUCA RUBRA / MOLATE FESCUE
JUNCUS EFFUSUS / PACIFIC RUSH
JUNCUS BALTICUS CREEPING RUSH
ARTMESIA DOUGLASIANA / MUGWORT
CAREX PRAEGRACILIS / DEER BED SEDGE
CYPERUS ERAGROSTIS / UMBRELLA PLANT

UPLAND - MATURE HEIGHT: 12" - 36"
SELECT PLANTS MAY INCLUDE:
FESTUCA IDAHOENSIS / IDAHO FESCUE
BROMUS CARINATUS / CALIFORNIA BROME
ELYMUS TRITICOIDES / CREEPING WILD RYE
MELICA IMPERFECTA / ONION GRASS
ESCHSCHOLIZA CALIFORNICA / CALIFORNIA POPPY
SALVIA MILLEFERA / BLACK SAGE
ACHILLEA MILLEFOLIUM / YARROW
CALAMAGROSTIS NUTKAENSIS / PACIFIC REED GRASS

NOTE: FOR BIORETENTION PLANTINGS, THE PROJECT PROPOSES A COMBINATION OF SEED, AND 1-GALLON CONTAINER STOCK. BASINS, BANKS, AND UPLAND AREAS WILL BE SEEDED. ADDITIONALLY, BANKS AND UPLAND AREAS WILL RECEIVE CONTAINER STOCK PLANTINGS SPACED BROADLY FOR IMMEDIATE IMPACT AND NATURALISTIC AESTHETIC. **ALL PLANTS PROPOSED FOR BIORETENTION AREAS SHALL COMPLY WITH LOW IMPACT DEVELOPMENT PLANT LIST (LID) FOR THE CITY OF SALINAS, CA.**

	QUANTITY
LANDSCAPE AGRICULTURAL BUFFER EASEMENT PLANTING SEE SHEET L101 FOR FULL LIST (VERY LOW - LOW WATER USE) BACCHARIS PILULARIS 'PIGEON POINT' / PIGEON POINT COYOTE BRUSH FESTUCA RUBRA / RED FESCUE ROSA CALIFORNICA / CALIFORNIA WILD ROSE ROSA GYMNOCARPA / DWARF ROSE ROSMARINUS OFFICINALIS 'PROSTRATUS' / DWARF ROSEMARY	24,085 SF
NON IRRIGATED SEEDED OPEN AREA SEED MIX PACIFIC COAST SEED STEP HABITAT MIX, SEE SHEET L101 FOR FULL LIST BROMUS CARINATUS / CALIFORNIA BROME ELYMUS GLAUCUS / BLUE WILDRYE FESTUCA IDAHOENSIS / IDAHO FESCUE HORDEUM CALIFORNICUM / CALIFORNIA MEADOW BARLEY POA SECUNDA / BLUEGRASS STIPA PULCHRA / PURPLE NEEDLE GRASS	577,271 SF
FOUNDATION SHRUBS SEE SHEET L101 FOR FULL LIST (LOW WATER USE) EUONYMUS JAPONICUS `AUREO-MARGINATUS` / GOLDEN EUONYMUS PHORMIUM TENAX 'AMAZING RED' / DWARF RED FLAX PITTOSPORUM TOBIRA 'WHEELER'S DWARF' / WHEELER'S DWARF PITTOSPORUM RHAPHIOLEPIS INDICA 'PINKIE' / PINKIE INDIAN HAWTHORN WESTRINGIA FRUTICOSA 'NFL25' TM / MUNDI COAST ROSEMARY	61,116 SF
ACCENT PLANTINGS SEE SHEET L101 FOR FULL LIST MAX HEIGHT: 36" FOR VISIBILITY (LOW WATER USE) ACHILLEA MILLEFOLIUM 'PAPRIKA' / PAPRIKA COMMON YARROW AGAVE ATTENUATA / FOXTAIL AGAVE LEYMUS CONDENSATUS 'CANYON PRINCE' / CANYON PRINCE GIANT WILD RYE MUHLENBERGIA CAPILLARIS / PINK MUHLY GRASS SALVIA CLEVELANDII / CLEVELAND SAGE SALVIA MICROPHYLLA / GRAHAM SAGE	4,872 SF

STATE OF CALIFORNIA ESTIMATED WATER USE

TOTAL WATER USE IS CALCULATED BY SUMMING THE AMOUNT OF WATER ESTIMATED FOR EACH HYDROZONE. WATER USE FOR EACH HYDROZONE IS ESTIMATED WITH THE FOLLOWING FORMULA:

ESTIMATED TOTAL WATER USE (ETWU) = GAL / YEAR PER HYDROZONE

ET ADJUSTMENT FACTOR (ETAF) =
0.55 ETAF FOR RESIDENTIAL LANDSCAPE
0.45 ETAF FOR NON-RESIDENTIAL LANDSCAPE
0.8 ETAF FOR EXISTING NON-REHABILITATED LANDSCAPE
SPECIAL LANDSCAPE SHALL NOT EXCEED 1.0 ETAF

PLANT FACTOR (PF) = WATER USE CLASSIFICATION OF LANDSCAPE SPECIES

HYDROZONE AREA (HA) = (SF OF LANDSCAPE) OR (32 SF / TREE)

CONVERSION FACTOR (CONVERTS ACRE-INCHES PER ACRE PER YEAR TO GALLONS PER SQUARE FOOT PER YEAR = 0.62

IRRIGATION EFFICIENCY (IE) = 0.75 (OVERHEAD SPRAY) 0.81 (DRIP)

SPECIAL LANDSCAPE AREA (SLA) = SF OF EDIBLE PLANTS, RECREATIONAL AREAS, AREAS IRRIGATED WITH RECYCLED WATER, OR WATER FEATURS USING RECYCLED WATER

EVAPOTRANSPIRATION RATE (ETo) = QUANTITY OF WATER EVAPORATED FROM ADJ. SOIL AND TRANSPIRED BY PLANTS OVER A SPECIFIED TIME

ETWU = [(ETo) * (PF) * (HA) * (0.62)] / (IE)

MAWA = (ETo) * (0.62) [ETAF) * (SUM OF SLA & HA)] + [(1-ETAF) * (SLA)]

HYDROZONE "A" (LOW WATER USE DRIP - LANDSCAPE)

ETO	PF	HA	CONVERSION FACTOR	IE	SLA	ETWU (GAL/YEAR)
39.10	0.30	181,681	0.62	0.81	-	1,631,226.22

HYDROZONE "B" (LOW WATER USE BUBBLERS - TREES)

ETO	PF	HA	CONVERSION FACTOR	IE	SLA	ETWU (GAL/YEAR)
39.10	0.30	22,432	0.62	0.75	-	217,518.62

ESTIMATED TOTAL WATER USE (GAL/YEAR)	**1,848,744.84**

MAXIMUM APPLIED WATER ALLOWANCE (MAWA)

ETO	SUM OF HA	CONVERSION FACTOR	ETAF	SUM OF SLA	MAWA(GAL/YEAR)
39.10	204,113.00	0.62	0.45	-	2,226,648.31

MAXIMUM APPLIED WATER ALLOWANCE (GAL/YEAR)	**2,226,648.31**
MAXIMUM APPLIED WATER ALLOWANCE PERCENT OF ESTIMATED TOTAL WATER USE	**83.03%**

811 Know what's below. Call before you dig.

No.	REVISIONS	DATE
	SITE DESIGN REVIEW RESUBMITTAL #1	01/12/2022

Kimley»Horn

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555 CAPITOL MALL, SUITE 300
SACRAMENTO, CA 95814
PHONE: 916-858-5800
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LICENSED PROFESSIONAL

KHA PROJECT	097401004
DATE	5/6/2024
SCALE	AS SHOWN
DESIGNED	AS
DRAWN	AS
CHECKED	MT

PRELIMINARY
LANDSCAPE
SCHEDULES

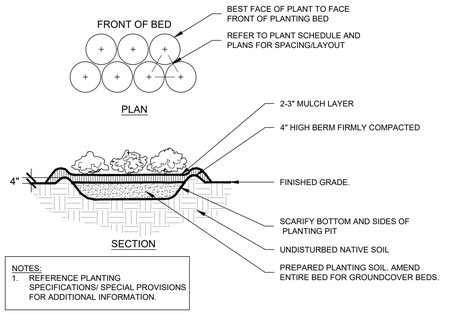
IMPROVEMENT PLANS FOR

PROJECT GOAT

SALINAS, CA

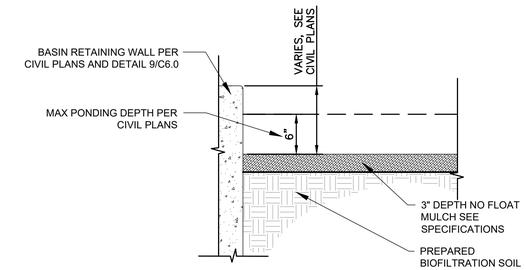
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2 OF 3

Plotted By:Suarez, Alexandra Sheet Set:Khs Layout:LANDSCAPE SCHEDULE May 06, 2024 05:31:45pm \\Sndfp01\ca_snd\SAC_LDEV\Project Goat Salinas\05 CADD\Exhibits\L1.0 - LANDSCAPE EXHIBIT.dwg
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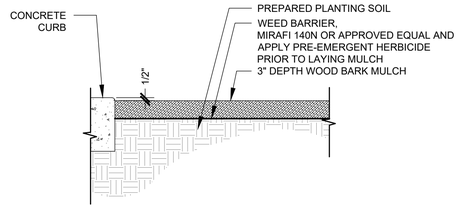
A TYPICAL GROUNDCOVER PLANTING

NTS



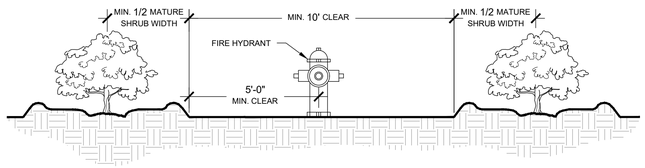
B BIOFILTRATION BASIN MULCH

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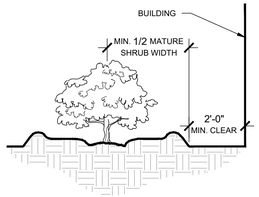
C WOOD BARK MULCH WITH WEED BARRIER

NTS



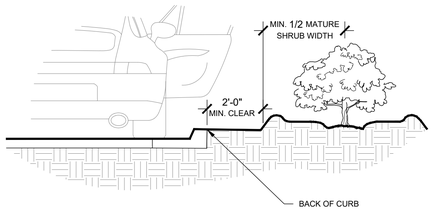
D SHRUB PLANTING AT FIRE HYDRANT

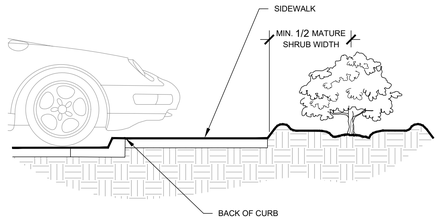
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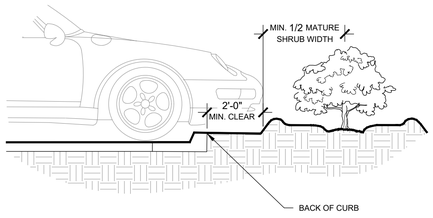


E SHRUB PLANTING AT BUILDING

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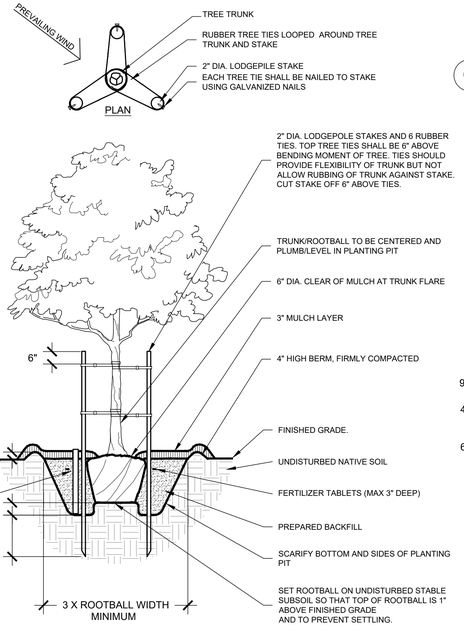


F SHRUB PLANTING AT CURB

NTS

G SHRUB PLANTING AT SIDEWALK

NTS



H HIGH WIND TREE PLANTING

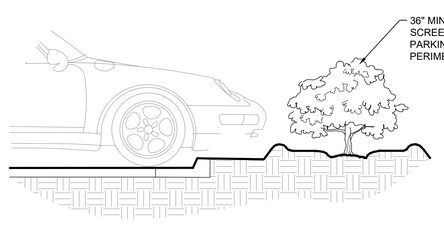
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NOTES:
1. REFERENCE PLANTING SPECIFICATIONS/ SPECIAL PROVISIONS FOR ADDITIONAL INFORMATION.
2. TRIPLE STAKE ALL TREES #36" BOX SIZE AND LARGER.
3. LOCATE ALL STAKES OUTSIDE OF ROOTBALL. DO NOT DRIVE STAKES INTO ROOTBALL. STAKE MUST BE DRIVEN MIN. 24" INTO NATIVE SOIL AT BOTTOM OF PLANTING PIT.
4. REMOVE ANYTHING (IE. BURLAP, WIRES, STRAPS, ETC.) THAT COULD GIRDLE TREE OR RESTRICT TREE GROWTH.

NOTES:
1. REFERENCE PLANTING SPECIFICATIONS/ SPECIAL PROVISIONS FOR ADDITIONAL INFORMATION.
2. WHEN SHRUBS MASSED WITH GROUNDCOVER BEDS, ENTIRE BED TO BE AMENDED.
3. WHEN SHRUBS ARE USED IN MASSES, PRUNE ALL SHRUBS TO ACHIEVE UNIFORM MASS/HEIGHT

I TYPICAL SHRUB PLANTING

NTS



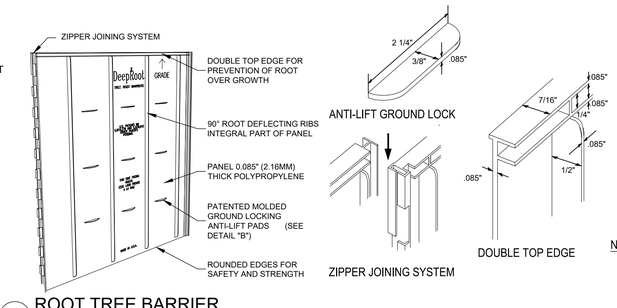
J VEHICLE SCREENING

NTS

NOTES:
SPECIFIED TREE ROOT BARRIERS ARE A MECHANICAL BARRIER AND ROOT DEFLECTOR TO PREVENT TREE ROOTS FROM DAMAGING ADJACENT PAVING / HARDSCAPE ELEMENTS. ASSEMBLED IN 2' LONG MODULES OR FOR LINEAR APPLICATIONS DIRECTLY BESIDE AN ADJACENT HARDSCAPE AREA TO ONE SIDE OF THE TREES (LINEAR PLANTINS STYLE).

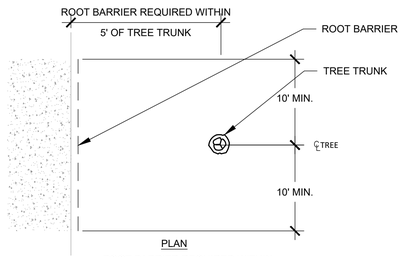
MATERIALS:
1. THE CONTRACTOR SHALL FURNISH AND INSTALL TREE ROOT BARRIERS AS SPECIFIED. THE TREE ROOT BARRIERS SHALL BE PRODUCT # UB 24-2 AS MANUFACTURED BY DEEP ROOT PARTNERS, L.P. 530 WASHINGTON STREET, SAN FRANCISCO, CA 94111 (800-458-7668), OR APPROVED EQUAL. THE BARRIER SHALL BE BLACK, INJECTION MOLDED PANELS, OF 0.085" WALL THICKNESS IN MODULES 24" LONG BY 24" DEEP, MANUFACTURED WITH A MINIMUM 50% POST CONSUMER RECYCLED POLYPROPYLENE PLASTIC WITH ADDED ULTRAVIOLET INHIBITORS; RECYCLABLE.

CONSTRUCTION AND INSTALLATION:
1. THE CONTRACTOR SHALL INSTALL THE TREE ROOT BARRIERS WITH THE NUMBER OF PANELS AND IN THE MANNER SHOWN ON THE DRAWINGS. THE VERTICAL ROOT DEFLECTING RIBS SHALL BE FACING INWARDS TO THE ROOT BALL AND THE TOP OF THE DOUBLE EDGE SHALL BE 1/2" ABOVE GRADE. EACH OF THE REQUIRED NUMBER OF PANELS SHALL BE JOINED IN A LINEAR FASHION AND PLACED ALONG THE ADJACENT HARDSCAPE.
2. EXCAVATION AND SOIL PREPARATION SHALL CONFORM TO THE DRAWINGS



K ROOT TREE BARRIER

NTS



NOTES:
1. ROOT BARRIER SHALL BE INSTALLED ADJACENT TO THE IMPROVEMENT AND NOT AROUND THE ROOTBALL.
2. ROOT BARRIER REQUIRED WHEN TREE TRUNK IS WITHIN 5' OF HARDSCAPE, WALLS, BUILDINGS, BROW DITCHES, OR OTHER IMPROVEMENTS.

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No.	REVISIONS	DATE
	SITE DESIGN REVIEW RESUBMITTAL #1	01/12/2022

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KHA PROJECT	097401004
DATE	5/6/2024
SCALE	AS SHOWN
DESIGNED	AS
DRAWN	AS
CHECKED	MT

PRELIMINARY
LANDSCAPE DETAILS

IMPROVEMENT PLANS FOR

PROJECT GOAT

SALINAS, CA

L102
3 OF 3

Plotted By:Suarez, Alexandra Sheet Set:Khs Layout:LANDSCAPE DETAILS May 06, 2024 05:31:49pm \\Snfsf01\ce_snsf1\SAC_LDEV\Project Goat Salinas\08 CAD\Exhibits\1.0 - LANDSCAPE EXHIBIT.dwg
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CAUTION: IF THIS SHEET IS NOT 30"x42" IT IS A REDUCED PRINT

INTERIOR LIGHTING FIXTURE SCHEDULE

TYPE	DESCRIPTION	MANUFACTURER CATALOG NO.	LAMPS	NOTES
A	2' X 4', LENSED, RECESSED LED TROFFER, WITH SHALLOW HOUSING, SPECIFICATION GRADE, GRID TYPE.	LITHONIA: 2BLT4-48L-ADSM-EZ1-LP835 COLUMBIA:TCAT24-35MLG-ED1U METALUX: 24AC-LD5-48-UNV-L835-CD1-U	LED COLOR TEMP: 3500K LUMENS: 4845 INPUT WATTS: 49W	
A1	2' X 2', LENSED, RECESSED LED TROFFER, WITH SHALLOW HOUSING, SPECIFICATION GRADE, GRID TYPE.	LITHONIA: 2BLT2-20L-ADSM-EZ1-LP835 COLUMBIA: TCAT22-35MLG-ED1U METALUX: 22AC-LD5-34-UNV-L835-CD1-U	LED COLOR TEMP: 3500K LUMENS: 2077 INPUT WATTS: 20.2W	
A1F	2' X 2', LENSED, RECESSED LED TROFFER, WITH SHALLOW HOUSING, SPECIFICATION GRADE, FLANGED TYPE.	LITHONIA: 2BLT2-20L-ADSM-EZ1-LP835-DGA22 COLUMBIA: TCAT22-35MLG-ED1U-FK22 METALUX: 22AC-LD5-34-UNV-L835-CD1-U/DF-22W-U	LED COLOR TEMP: 3500K LUMENS: 2077 INPUT WATTS: 20.2W	
A2	2' X 4', LENSED, RECESSED LED TROFFER, WITH SHALLOW HOUSING, SPECIFICATION GRADE, GRID TYPE.	LITHONIA: 2RTL4-48L-EZ1-LP850 COLUMBIA:TCAT24-50MLG-ED1U METALUX: 24AC-LD5-63-UNV-L850-CD1-U	LED COLOR TEMP: 5000K LUMENS: 5147 INPUT WATTS: 57.8W	
AF	2' X 4', LENSED, RECESSED LED TROFFER, WITH SHALLOW HOUSING, SPECIFICATION GRADE, FLANGED TYPE.	LITHONIA: 2BLT4-48L-ADSM-EZ1-LP835-DGA24 COLUMBIA:TCAT24-35MLG-ED1U-FK24 METALUX: 24AC-LD5-48-UNV-L835-CD1-U/DF-24-W	LED COLOR TEMP: 3500K LUMENS: 4845 INPUT WATTS: 49W	
C	4' LED LENSED STRIPLIGHT	LITHONIA: ZL1N-L48-5000LM-FST-MVOLT-35K-80CRI-WH COLUMBIA:LCL4-35ML-EDU METALUX: 4SNLED-LD5-41SL-LN-UNV-L835-CD1-U	LED COLOR TEMP: 3500K LUMENS: 5320 INPUT WATTS: 42W	
C1	4' LED LENSED STRIPLIGHT	LITHONIA: ZL1N-L48-7000LM-FST-MVOLT-50K-80CRI-WH COLUMBIA: LCL4-50HL-EDU METALUX: 4SNLED-LD5-65SL-SLN-UNV-L850-CD1-U	LED COLOR TEMP: 5000K LUMENS: 6530 INPUT WATTS: 55W	
D1	LED LENSED DOWNLIGHT ARCHITECTURAL GRADE, 8" APERTURE, NON-CONDUCTIVE FRONT REGRESSED	LITHONIA: EVO8SHI-35/30-DFR-277-EZ1 COLUMBIA: LF8LED8G4-120-277V-8LFLED8G435KWHWT HALO: HC8-30-D010 / HM8-3040-835-81PS-MD-W	LED COLOR TEMP: 3500K LUMENS: 3000 INPUT WATTS: 54W	
D3	LED OPEN DOWNLIGHT ARCHITECTURAL GRADE, 6" APERATURE, CLEAR TRIM	LITHONIA: LDNG-35/30-L06AR-LD-MVOLT-EZ1 PRESCOLITE:LF6LED3G4-6LFLED7G435WT-8LFLED7G435WT HALO: HC6-30-D010 / HM6-34-835-61-ND-C	LED COLOR TEMP: 3500K LUMENS: 3033.9 INPUT WATTS: 39W	
D5	LED FROSTED GLASS PENDANT, ARCHITECTURAL GRADE	BOCK LIGHTING: MARGHERITA A30112065125-G1LED-LBA01-1-3000LM-35K SPECTRUM: GPEXT1014LEDXT-40L-30K-EX-CD/36"-PT	LED COLOR TEMP: 3000K LUMENS: 3200 INPUT WATTS: 40W	
E	6 VOLT TWIN-HEAD BATTERY LIGHT, SURFACE MOUNTED.	LITHONIA: ELM2-LED COMPASS:CU2 SURELITES: APEL	INCLUDED	
ES	LED EXIT SIGN WITH POLYCARBONATE HOUSING, RED LETTERS.	LITHONIA: LQM-S-W-3-R COMPASS: CAR METALUX: APX-6-R	LED INPUT WATTS: 1W	

INTERIOR LIGHTING FIXTURE SCHEDULE

TYPE	DESCRIPTION	MANUFACTURER CATALOG NO.	LAMPS	NOTES
F1	2' X 2', LED RECESSED ACRYLIC LENS TROFFER, SPECIFICATION GRADE, GRID TYPE.	LITHONIA: 2GTL-2-40L-EZ1-LP835 COLUMBIA: LJT22-39HLG-FSA12125-ED1U METALUX: 22GR-LD5-43-F1-UNV-L835-CD1-U	LED COLOR TEMP: 3500K LUMENS: 4309 INPUT WATTS: 42W	
F4E	4', LED WALL FIXTURE WITH ACRYLIC LENS, INTEGRAL IR OCCUPANCY SENSOR	LITHONIA: WL4-40L-EZ1-LP835-N100-NES7-DIM50 COLUMBIA: LBIL4-35ML-EDU-ELL14 METALUX: 4SWLED-44HL-LW-UNV-EL14W-L835-CD1-SVPD2-U	LED COLOR TEMP: 3500K LUMENS: 4214 INPUT WATTS: 39.5W	
H	EXTERIOR LED WALLPACK WITH CAST ALUMINUM HOUSING, GLASS REFRACTOR, INTEGRAL PHOTOCELL. FULL CUTOFF.	LITHONIA: TWH-LED-P1-40K-T3M-MVOLT-PE-DDBXD HUBBELL: PGWH-18GL-4K-BZ-035-PC LUMARK: LDWP-GL-3B-ED-7040	LED COLOR TEMP: 4000K LUMENS: 3377 INPUT WATTS: 39W	REFER TO ARCHITECT'S ELEVATION FOR EXACT MOUNTING HEIGHT
H1	EXTERIOR LED WALLPACK WITH CAST ALUMINUM HOUSING, GLASS REFRACTOR. FULL CUTOFF.	LITHONIA: DSXW2-LED-30C-1000-40K-T3S-MVOLT LUMARK: AXCL10A	LED COLOR TEMP: 4000K LUMENS: 10335 INPUT WATTS: 109W	REFER TO ARCHITECT'S ELEVATION FOR EXACT MOUNTING HEIGHT
HX	EXTERIOR LED WALLPACK WITH CAST ALUMINUM HOUSING, GLASS REFRACTOR, INTEGRAL PHOTOCELL. FULL CUTOFF.	LITHONIA: WST-LED-P2-40K-VW-MVOLT-PE-DDBXD HUBBELL: TRP2-24L-50-4LT-277-DB-PC MCGRAW: IST-AF-600-LED-E1-T4FT-BZ-P	LED COLOR TEMP: 4000K LUMENS: 4028 INPUT WATTS: 47W	REFER TO ARCHITECT'S ELEVATION FOR EXACT MOUNTING HEIGHT
HXE	EXTERIOR LED WALLPACK WITH CAST ALUMINUM HOUSING, GLASS REFRACTOR, INTEGRAL PHOTOCELL. FULL CUTOFF.	LITHONIA: WST-LED-P2-40K-VW-MVOLT-PE-E7WC-DDBXD HUBBELL: TRP-24L-50-4K7-277-DB-PC-E MCGRAW: IST-AF-600-LED-E1-T4FT-BZ-P-CBP	LED COLOR TEMP: 4000K LUMENS: 4028 INPUT WATTS: 47W	REFER TO ARCHITECT'S ELEVATION FOR EXACT MOUNTING HEIGHT
M	4', LED FIXTURE WITH ACRYLIC LENS	LITHONIA: VAP-4000LM-FST-MD-MVOLT-GZ10-50K COLUMBIA: LXEM4-50ML-RFA-EDU METALUX: 4VT2-LD5-4-FRSO-UNV-L850-CD1-WL-U	LED COLOR TEMP: 5000K LUMENS: 5089 INPUT WATTS: 42W	
N3	TANDEM 4', LED LOW BAY, NO LOUVER, TANDEM WIRED FOR 8' LENGTH,OCCUPANCY/DIMMING SENSOR	LITHONIA: TZL1N-L96-10000LM-FST-277-50K-80CRI-OCS10-LBHSZU-WH COLUMBIA: LCL8-50ML-EDU277-OS1A METALUX: 8TSNLED-LD5-106SL-LN-UNV-LB-ERMS360-L850-CD1-U	LED COLOR TEMP: 5000K LUMENS: 11111 INPUT WATTS: 69W	MOTION SENSOR SHALL BE SET TO DIM TO 10% AFTER NO OCCUPANCY FOR 7 MIN., FULL "OFF" AFTER NO OCCUPANCY FOR 30 MIN. TO BE CIRCUITED WITH A MODULAR WIRING SYSTEM (RELOC OR EQUAL).
N3E	TANDEM 4', LED LOW BAY, NO LOUVER, TANDEM WIRED FOR 8' LENGTH	LITHONIA: TZL1N-L96-10000LM-FST-277-50K-80CRI-OCS10-WH COLUMBIA: LCL8-50ML-EDU277-OS1A METALUX: 8TSNLED-LD5-106SL-LN-UNV-L850-CD1-U	LED COLOR TEMP: 5000K LUMENS: 11111 INPUT WATTS: 69W	TO BE CIRCUITED WITH A MODULAR WIRING SYSTEM (RELOC OR EQUAL).
N3W	TANDEM 4', LED LOW BAY, NO LOUVER, TANDEM WIRED FOR 8' LENGTH. LIGHTING FIXTURE TO HAVE EASILY ACCESSIBLE CONTROLS ON EITHER THE SIDE OR BOTTOM OF THE FIXTURE FOR ONBOARD POTENTIOMETER TO ALLOW FOR CUSTOM DIMMING WITHOUT THE USE OF TOOLS (E.G. ROTARY DIAL)	LITHONIA: TZL1N-L96-10000LM-FST-277-50K-80CRI-OCS10-LBHSZU-WH COLUMBIA: LCL8-50ML-EDU277-OS1A METALUX: 8TSNLED-LD5-106SL-LN-UNV-LB-ERMS360-L850-CD1-U	LED COLOR TEMP: 5000K LUMENS: 11111 INPUT WATTS: 69W	MOTION SENSOR SHALL BE SET TO DIM TO 10% AFTER NO OCCUPANCY FOR 7 MIN., FULL "OFF" AFTER NO OCCUPANCY FOR 30 MIN.
N4	4', LED LOW BAY, NO LOUVER	LITHONIA: ZL1N-L48-5000LM-FST-MVOLT-50K-80CRI-OCS10-WH COLUMBIA: LCL4-50ML-EDU277 METALUX: 4SNLED-LD5-53SL-LN-UNV-L850-CD1-U	LED COLOR TEMP: 5000K LUMENS: 5556 INPUT WATTS: 34W	TO BE CIRCUITED WITH A MODULAR WIRING SYSTEM (RELOC OR EQUAL).

INTERIOR LIGHTING FIXTURE SCHEDULE

TYPE	DESCRIPTION	MANUFACTURER CATALOG NO.	LAMPS	NOTES
N5	LED HIGH-BAY FIXTURE	LITHONIA: IBG-24000LM-SEF-AFL-ND-MVOLT-GZ10-50K-80CRI-DWH COLUMBIA: EQUAL METALUX: VHBLED-LD1-24-N-UNV-L850-CD1-MP-U/HBAYC-CHAIN/SET/U-MPC6	LED COLOR TEMP: 5000K LUMENS: 23847 INPUT WATTS: 213W	TO BE CIRCUITED WITH A MODULAR WIRING SYSTEM (RELOC OR EQUAL).
N7	LED HIGH-BAY FIXTURE WITH OCCUPANCY/DIMMING SENSOR	LITHONIA: IBG-18000LM-SEF-AFL-WD-HVOLT-GZ10-50K-80CRI-OCS10-LAHOSZU-DWH COLUMBIA: EQUAL METALUX: VHBLED-LD1-18-W-UNC-L850-CD1-MP-U/HBAYC-CHAIN/SET/U-MPC6	LED COLOR TEMP: 5000K LUMENS: 17966 INPUT WATTS: 160W	MOTION SENSOR SHALL BE SET TO DIM TO 10% AFTER NO OCCUPANCY FOR 7 MIN., FULL "OFF" AFTER NO OCCUPANCY FOR 30 MIN. TO BE CIRCUITED WITH A MODULAR WIRING SYSTEM (RELOC OR EQUAL).
N7E	LED HIGH-BAY FIXTURE	LITHONIA: IBG-18000LM-SEF-AFL-WD-HVOLT-GZ10-50K-80CRI-OCS10-DWH COLUMBIA: EQUAL METALUX: VHBLED-LD1-18-W-UNC-L850-CD1-MP-U/HBAYC-CHAIN/SET/U-MPC6	LED COLOR TEMP: 5000K LUMENS: 17966 INPUT WATTS: 160W	TO BE CIRCUITED WITH A MODULAR WIRING SYSTEM (RELOC OR EQUAL).
U2	LINEAR LED DIRECT PENDANT FIXTURE, 8FT SECTIONS, OVERALL LENGTH PER DRAWINGS	HUBBELL: 4L-P-D-LENGTH-SOF-35K-0075-D10-1C EATON: HGL-S-FR-30L-835-1-D-STD-AC-UM-LENGTH AXIS LIGHTING: BBDLED-750-80-35-SO-LENGTH-DP-1	LED COLOR TEMP: 3500K LUMENS: 750 LM/FT INPUT WATTS: 54.4W	PENDANT MOUNTED AT 8' TO BOTTOM OF FIXTURE
V	8' RECESSED LINEAR LED, FLANGED, CONTINUOUS EXTRUSION LENS	SELUX: L1R1-1B35-35-LW-TB-08-WH-UNV-DIM METALUX: S124DR-S795D-8-35-GYP-8F0-1-U-DD-F-W	LED COLOR TEMP: 3500K LUMENS: 5410 INPUT WATTS: 69.7W	
X1	LED EXIT SIGN WITH POLYCARBONATE HOUSING, RED LETTERS.	LITHONIA: EXR-LED-M6 COMPASS: CAR METALUX: APX-6-R	LED INPUT WATTS: 1W	
XC	COMBINATION EXIT/EMERGENCY, POLYCARBONATE, RED LETTERS, DOUBLE HEADS	LITHONIA: LHQM-LED-R-SD COMPASS: CCR METALUX: APC-7-R	LED INPUT WATTS: 5W	
XWP	LED EXIT SIGN WITH WEATHERPROOF POLYCARBONATE HOUSING, RED LETTERS.	LITHONIA WLTE-W-1-R-EL EQUAL BY COMPASS METALUX: LPXW-6-1-R-WH	LED INPUT WATTS: 1W	

EXTERIOR LIGHTING FIXTURE SCHEDULE

TYPE	DESCRIPTION	MANUFACTURER CATALOG NO.	LAMPS	NOTES
L1	4', LED WALL FIXTURE WITH ACRYLIC LENS	LITHONIA: WL4-30L-EZ1-LP840 COLUMBIA: LBIL-4-40-LW-E-U-NS METALUX: 4BCLED-LD4-32SL-F-UNV-L840-CD1-U	LED COLOR TEMP: 4000K LUMENS: 3051 INPUT WATTS: 32W	
OR	RECESSED IN-GROUND LED FLAG POLE SPOTLIGHT	HYDREL: M9720-A-18LED-WHT41K-MVOLT-NSP-FLC-34S-DDB LUMENBEAM: LBIL-WO-120277-40K-NS-CL-NO-FLH-SSB-RBO-ASL-UL LUMIERE: 3002A-RD-18LED4000-SP-CLR-UNV-BZ	LED LUMENS: 1000 INPUT WATTS: 30W	
OT	ARCHITECTURAL LED AREA LIGHTING ON AN 8' ROUND STRAIGHT STEEL POLE. PROVIDE WITH TYPE V DISTRIBUTION.	OMERO: MRP-LED-1-498350/50K-SR5-MVOLT-DDXD LARGENT: SLVT-T596LED-4K-450-AWT-STND_MNT-120-277VDBZ METALUX: LXS-VA3-740-U-SYM-S-BZ/MA1036-BZ	LED COLOR TEMP: 4000K LUMENS: 5218 INPUT WATTS: 58W	REFER TO ARCHITECT'S PLANS FOR EXACT LOCATIONS. MOUNT ON FLUSH POLE BASE. REFER TO DETAIL ON E-005.
OT1	LOW PROFILE, FULL CUTOFF SITE FIXTURE ON 37' POLE, TYPE 4 FORWARD THROW OPTICS, SPECIFY FINISH	COOPER: GALN-SA6C-740-8-T4FT-xx	LED COLOR TEMP: 4000K LUMENS: 41,927 INPUT WATTS: 321W	MOUNTING HEIGHT: 40'-0" AFG
OT1A	LOW PROFILE, FULL CUTOFF SITE FIXTURE ON 37' POLE, TYPE 2 OPTICS, SPECIFY FINISH	COOPER: GALN-SA6C-740-8-T2-xx	LED COLOR TEMP: 4000K LUMENS: 41,927 INPUT WATTS: 321W	MOUNTING HEIGHT: 40'-0" AFG
OT1B	LOW PROFILE, FULL CUTOFF SITE FIXTURE ON 37' POLE, TYPE 4 FORWARD THROW OPTICS AND HOUSE SIDE SHIELD, SPECIFY FINISH	COOPER: GALN-SA6C-740-8-T4W-HSS-xx	LED COLOR TEMP: 4000K LUMENS: 41,720 INPUT WATTS: 321W	MOUNTING HEIGHT: 40'-0" AFG
OT1C	LOW PROFILE, FULL CUTOFF SITE FIXTURE ON 37' POLE, TYPE 4 FORWARD THROW OPTICS AND HOUSE SIDE SHIELD, SPECIFY FINISH	COOPER: GALN-SA6C-740-8-T4FT-HSS-xx	LED COLOR TEMP: 4000K LUMENS: 53,763 INPUT WATTS: 433W	MOUNTING HEIGHT: 40'-0" AFG
OT2	LOW PROFILE, FULL CUTOFF SITE FIXTURES ON 37' POLE, TWO HEADS AT 180 DEGREES, TYPE 4 FORWARD THROW OPTICS, SPECIFY FINISH	COOPER: GALN-SA6C-740-8-T4FT-xx	LED COLOR TEMP: 4000K LUMENS: 41,598 INPUT WATTS: 321W PER HEAD	MOUNTING HEIGHT: 40'-0" AFG
OT2A	LOW PROFILE, FULL CUTOFF SITE FIXTURES ON 37' POLE, TWO HEADS AT 90 DEGREES, TYPE 4 FORWARD THROW OPTICS, SPECIFY FINISH	COOPER: GALN-SA6C-740-8-T4FT-xx	LED COLOR TEMP: 4000K LUMENS: 41,598 INPUT WATTS: 321W PER HEAD	MOUNTING HEIGHT: 40'-0" AFG
OT2B	LOW PROFILE, FULL CUTOFF SITE FIXTURES ON 37' POLE, BOTH HEADS MOUNTED ON SAME SIDE OF POLE WITH DUAL BRACKET, TYPE 2 SPILL CONTROL OPTICS, SPECIFY FINISH	COOPER: GALN-SA7D-740-8-SL2-xx	LED COLOR TEMP: 4000K LUMENS: 53,784 INPUT WATTS: 433W PER HEAD	MOUNTING HEIGHT: 40'-0" AFG
OT3	LOW PROFILE, FULL CUTOFF SITE FIXTURES ON 37' POLE, THREE HEADS AT 90 DEGREES, TYPE 4 FORWARD THROW OPTICS, SPECIFY FINISH	COOPER: GALN-SA6C-740-8-T4FT-xx	LED COLOR TEMP: 4000K LUMENS: 41,598 INPUT WATTS: 321W PER HEAD	MOUNTING HEIGHT: 40'-0" AFG
OT4	LOW PROFILE, FULL CUTOFF SITE FIXTURES ON 37' POLE, FOUR HEADS AT 90 DEGREES, TYPE 4 FORWARD THROW OPTICS, SPECIFY FINISH	COOPER: GALN-SA6C-740-8-T4FT-xx	LED COLOR TEMP: 4000K LUMENS: 41,598 INPUT WATTS: 321W PER HEAD	MOUNTING HEIGHT: 40'-0" AFG
OW2	FULL CUTOFF WALL MOUNT FIXTURE, TYPE 4 FORWARD THROW OPTICS. SPECIFY FINISH	COOPER: GWC-SA2D-740-8-T4FT-xx	LED COLOR TEMP: 4000K LUMENS: 16,290 INPUT WATTS: 129W	MOUNTING HEIGHT: 24'-0" AFG

LIGHTING CONTROL REQUIREMENTS

		CLASSROOMS, TRAINING ROOMS, ETC. (k1)	CONFERENCE, BREAK ROOM	CORRIDOR (k2)	ENTRANCE / SECURITY AREA	OPEN OFFICE (>300 SQ. FT.)	PRIVATE OFFICE (<300 SQ. FT.)	RESTROOM	STAIRWELL (k3)	STORAGE ROOMS, JANITORS CLOSETS, ETC.	ELECTRICAL / UTILITY ROOMS	SITE
MANUAL	SWITCH	X	X				X	X		X	X	
	DIMMER OR SCENE CONTROL			X	X	X			X			
AUTOMATIC ON/OFF	TIMECLOCK											X
	OCCUPANCY SENSOR	X	X	X	X	X	X	X	X	X		
	SETTINGS: FULL ON			X	X			X	X			X
	SETTINGS: PARTIAL ON					X						X
	SETTINGS: MANUAL ON	X	X				X			X		
	SETTINGS: FULL OFF	X	X			X	X	X		X		X
	SETTINGS: PARTIAL OFF			X	X	X			X			X
OTHER	DAYLIGHT RESPONSIVE CONTROL	X	X	N/A	X	X	N/A	N/A	N/A	N/A	N/A	X
	RECEPTACLE CONTROL						X					

NOTES:
k1. SWITCHED EMERGENCY LIGHTING SHALL BE CONNECTED WITH A UL924 BYPASS RELAY.
k2. ONLY NORMAL LIGHTING TO BE CONTROLLED IN CORRIDORS. ALL EMERGENCY EGRESS LIGHTING TO REMAIN ON 100% OF THE TIME.
k3. LIGHTING SHALL BE AUTOMATICALLY REDUCED BY 50% OF MAXIMUM LIGHTING POWER THROUGH DIMMING THAT IS INHERENT TO EACH FIXTURE.

GENERAL NOTES:
EMERGENCY LIGHTING FIXTURES SHOWN IN PLAN WITHOUT DEDICATED CONTROLS (SWITCH, RELAY, RELAY PANEL, ETC.) SHALL REMAIN ON 100% OF THE TIME. EMERGENCY/EGRESS LIGHTING FIXTURES THAT ARE CONTROLLED SHALL BE BROUGHT TO FULL BRIGHTNESS UPON LOSS OF NORMAL POWER OR UPON FIRE ALARM INITIATION.

LIGHTING FIXTURE SCHEDULE GENERAL NOTES:

G-1 PRICING FOR LIGHTING FIXTURES SHALL BE SEPARATE FROM PRICING FOR LIGHTING CONTROLS (OCC SENSORS, RELAY CONTROLS, DIMMING).

G-2 INTERIOR LIGHTING FIXTURES SHALL BE PRICED SEPARATELY FROM EXTERIOR LIGHTING FIXTURES.

G-3 SITE LIGHTING ALTERNATE FIXTURES SHALL BE OF SIMILAR QUALITY TO THAT SPECIFIED. CONTRACTOR SHALL BE RESPONSIBLE FOR MEETING STATED ILLUMINANCE CRITERIA WITH ALTERNATE FIXTURES. PHOTOMETRIC PLANS SHALL BE SUBMITTED WITH ALTERNATE FIXTURES FOR APPROVAL.

G-4 ALL SITE LIGHTING FIXTURES ARE TO BE FULL CUT-OFF TYPE.

G-5 ALL SITE LIGHTING POLE FIXTURES SHALL BE MOUNTED TO A ROUND, TAPERED, DARK BRONZE STEEL POLE THAT IS 37'-0" TALL THAT SITS ON A 3'-0" TALL CONCRETE BASE.

Exhibit M

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ELECTRICAL LIGHTING FIXTURE SCHEDULE

DATE	REMARKS

PA/PM:	PA/PM
DRAWN BY.:	CAD
JOB NO.:	SNR23-0187-00

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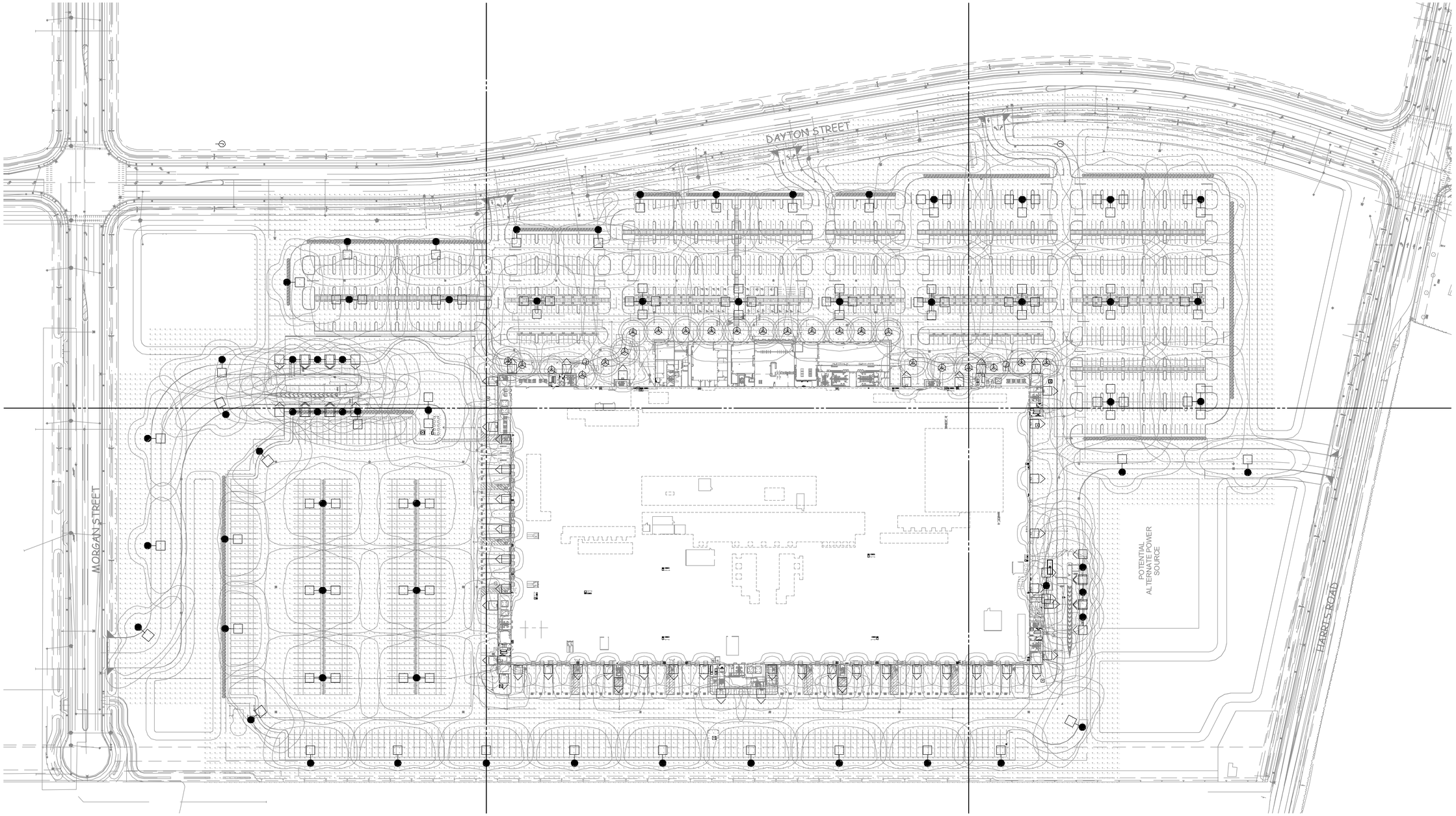
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Texas Registered Engineering Firm F-4990
Project Number: 24030030 Drawn By: MA Checked By: SD

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CAR PARKING LOT	3.49 fc	14.3 fc	1.5 fc	2.33:1	9.53:1
GUARD SHACK - EAST	20.25 fc	25.6 fc	12.8 fc	1.69:1	2.13:1
GUARD SHACK - WEST	18.28 fc	24.4 fc	10.1 fc	1.81:1	2.42:1
LOADING DOCKS - SOUTH	2.99 fc	6.2 fc	1.5 fc	1.99:1	4.13:1
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PEDESTRIAN AREA	6.87 fc	11.9 fc	3.4 fc	2.02:1	3.5:1
STORAGE TRAILER PARK 1	1.87 fc	2.5 fc	1.2 fc	1.56:1	2.08:1
STORAGE TRAILER PARK 2	2.53 fc	6.7 fc	1.0 fc	2.53:1	6.7:1
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STORAGE TRAILER PARK 4	3.56 fc	8.6 fc	1.8 fc	1.98:1	4.78:1
STORAGE TRAILER PARK 5	1.80 fc	2.7 fc	1.1 fc	1.64:1	2.45:1



1
1" = 80'-0"

OVERALL SITE PLAN - PHOTOMETRICS

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PLANNING INTERIORS
MASTER PLANNING
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SALINAS, CA

OVERALL SITE PLAN - PHOTOMETRICS

DATE	REMARKS

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DRAWN BY.:	CAD
JOB NO.:	SNR23-0187-00

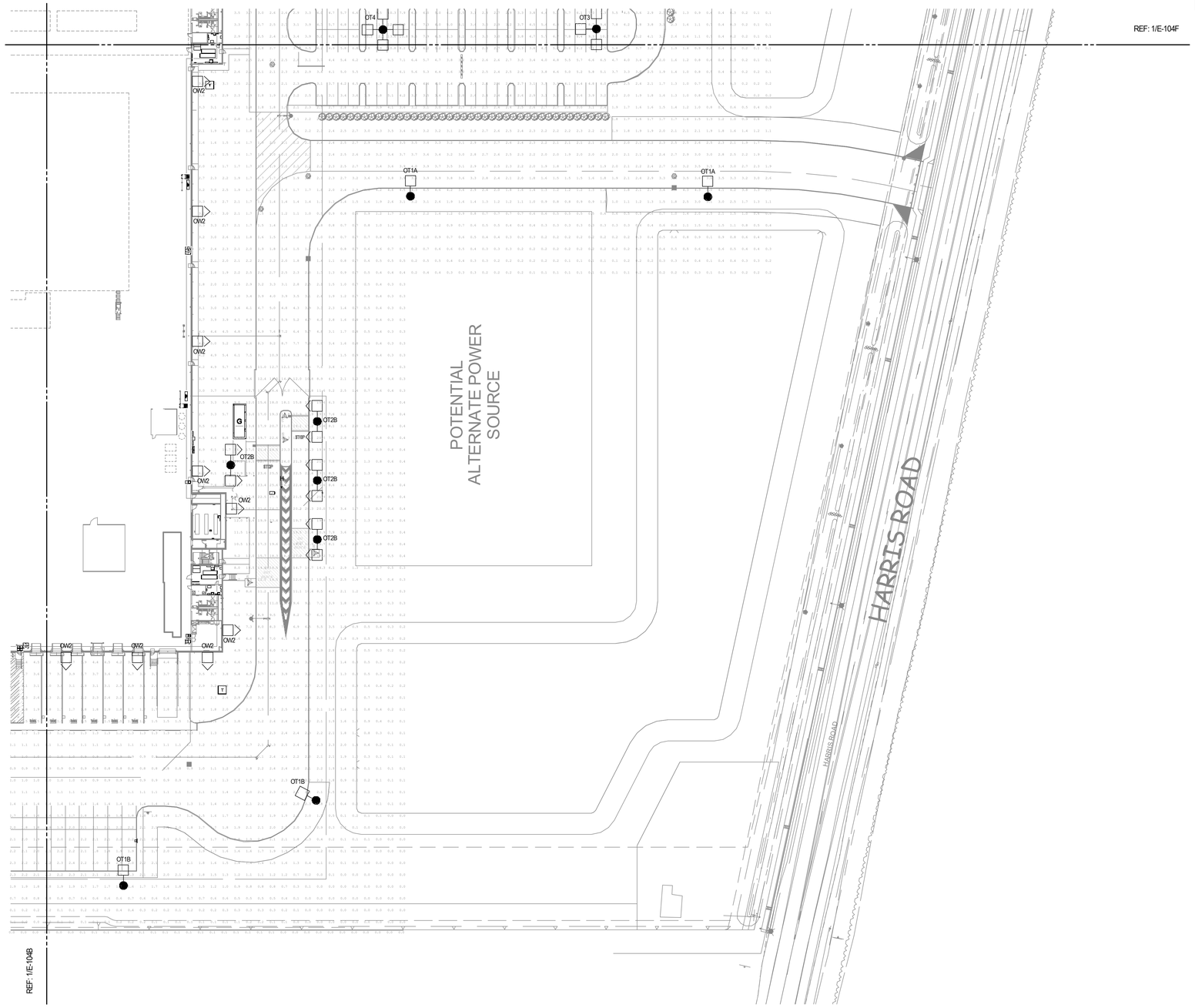
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STORAGE TRAILER PARK 5	1.80 fc	2.7 fc	1.1 fc	1.64:1	2.45:1



1 PARTIAL SITE PLAN - A - PHOTOMETRICS
1" = 40'-0"

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SALINAS, CA

PARTIAL SITE PLAN - A - PHOTOMETRICS

DATE	REMARKS

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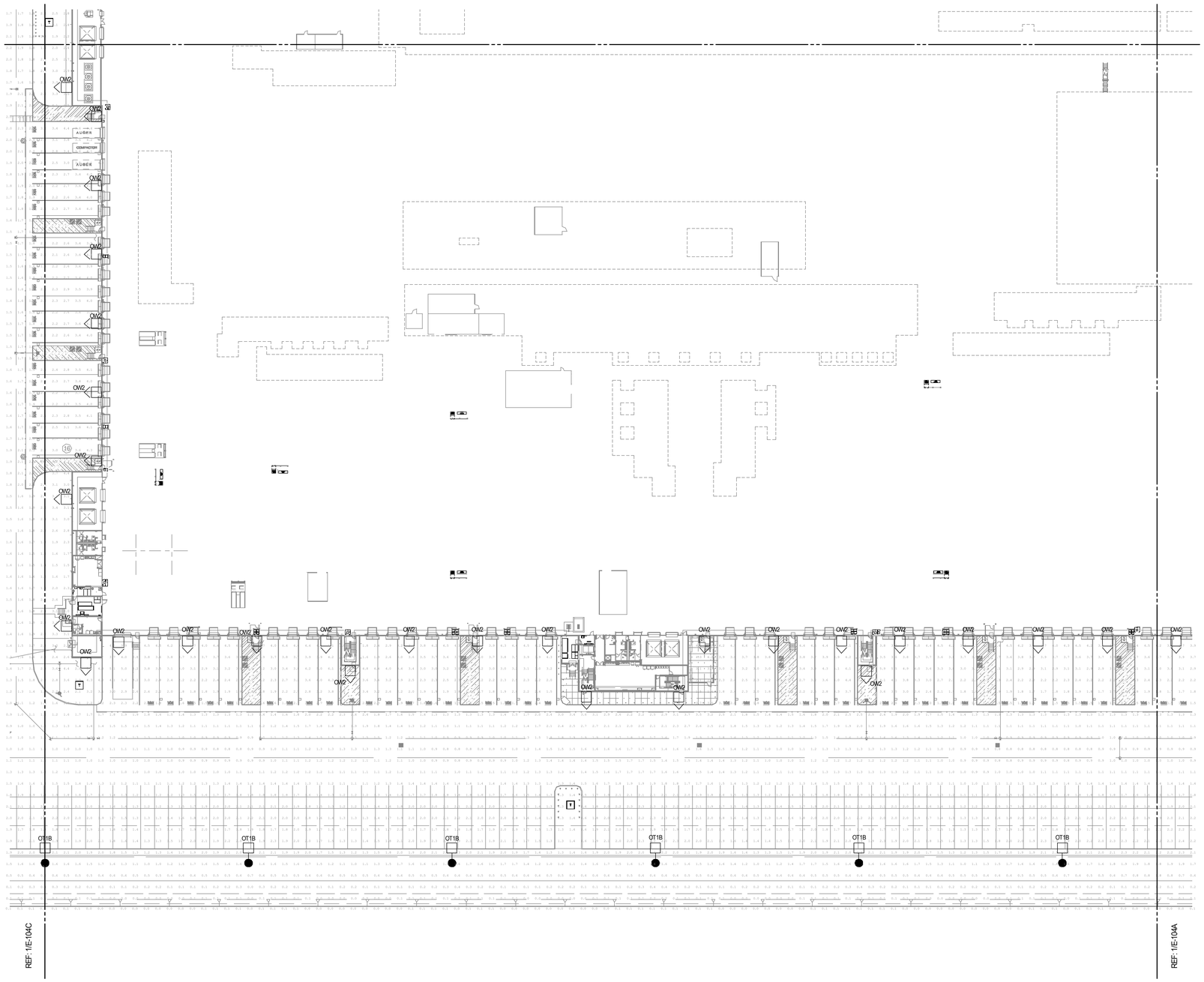
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LOADING DOCKS - SOUTH	2.99 fc	6.2 fc	1.5 fc	1.99:1	4.13:1
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STORAGE TRAILER PARK 2	2.53 fc	6.7 fc	1.0 fc	2.53:1	6.7:1
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STORAGE TRAILER PARK 4	3.56 fc	8.6 fc	1.8 fc	1.98:1	4.78:1
STORAGE TRAILER PARK 5	1.80 fc	2.7 fc	1.1 fc	1.64:1	2.45:1



1
1" = 40'-0"

PARTIAL SITE PLAN - B - PHOTOMETRICS

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PARTIAL SITE PLAN - B - PHOTOMETRICS

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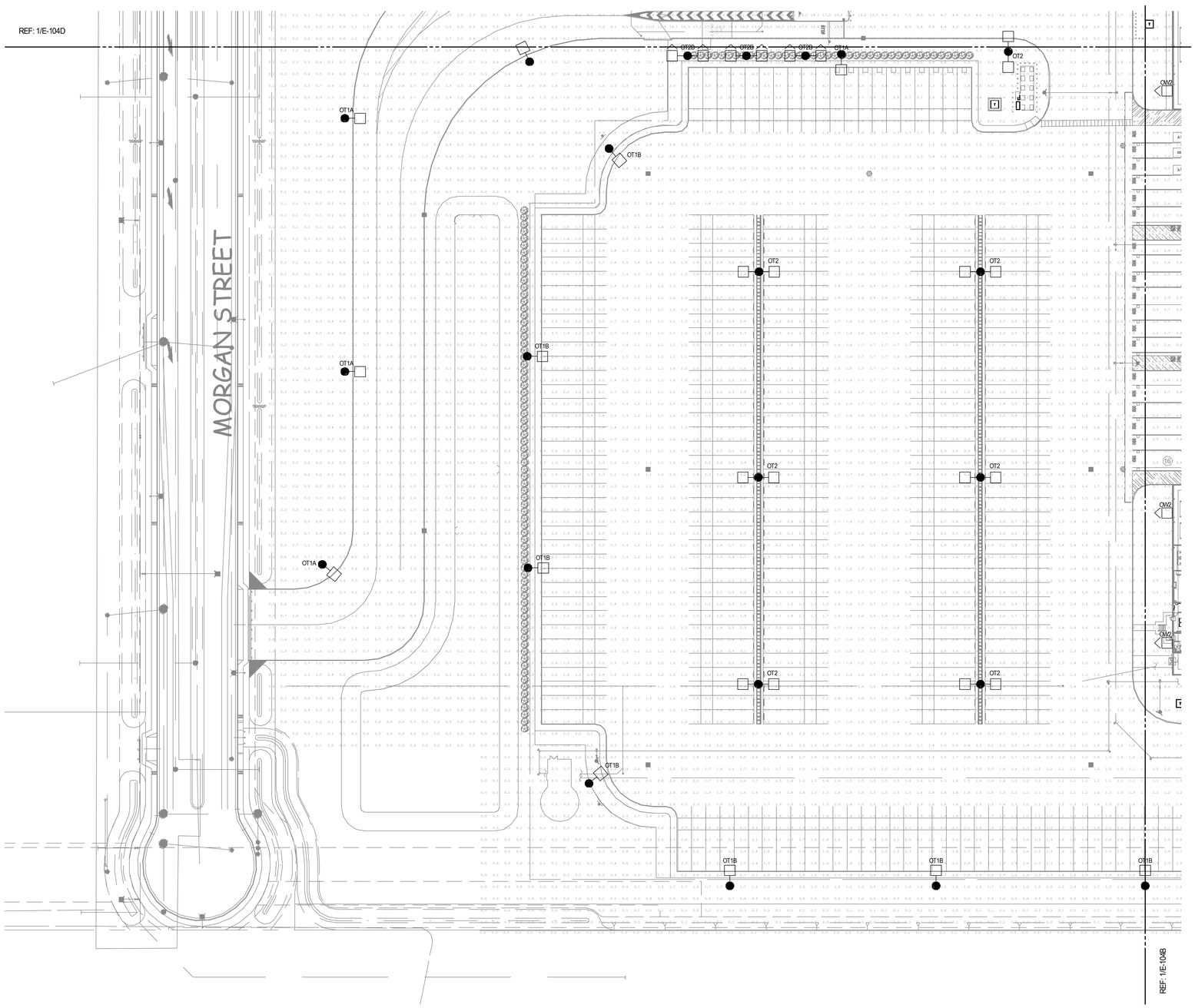
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STORAGE TRAILER PARK 5	1.80 fc	2.7 fc	1.1 fc	1.64:1	2.45:1



1 PARTIAL SITE PLAN - C - PHOTOMETRICS

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PARTIAL SITE PLAN - C - PHOTOMETRICS

DATE	REMARKS

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JOB NO.:	SNR23-0187-00

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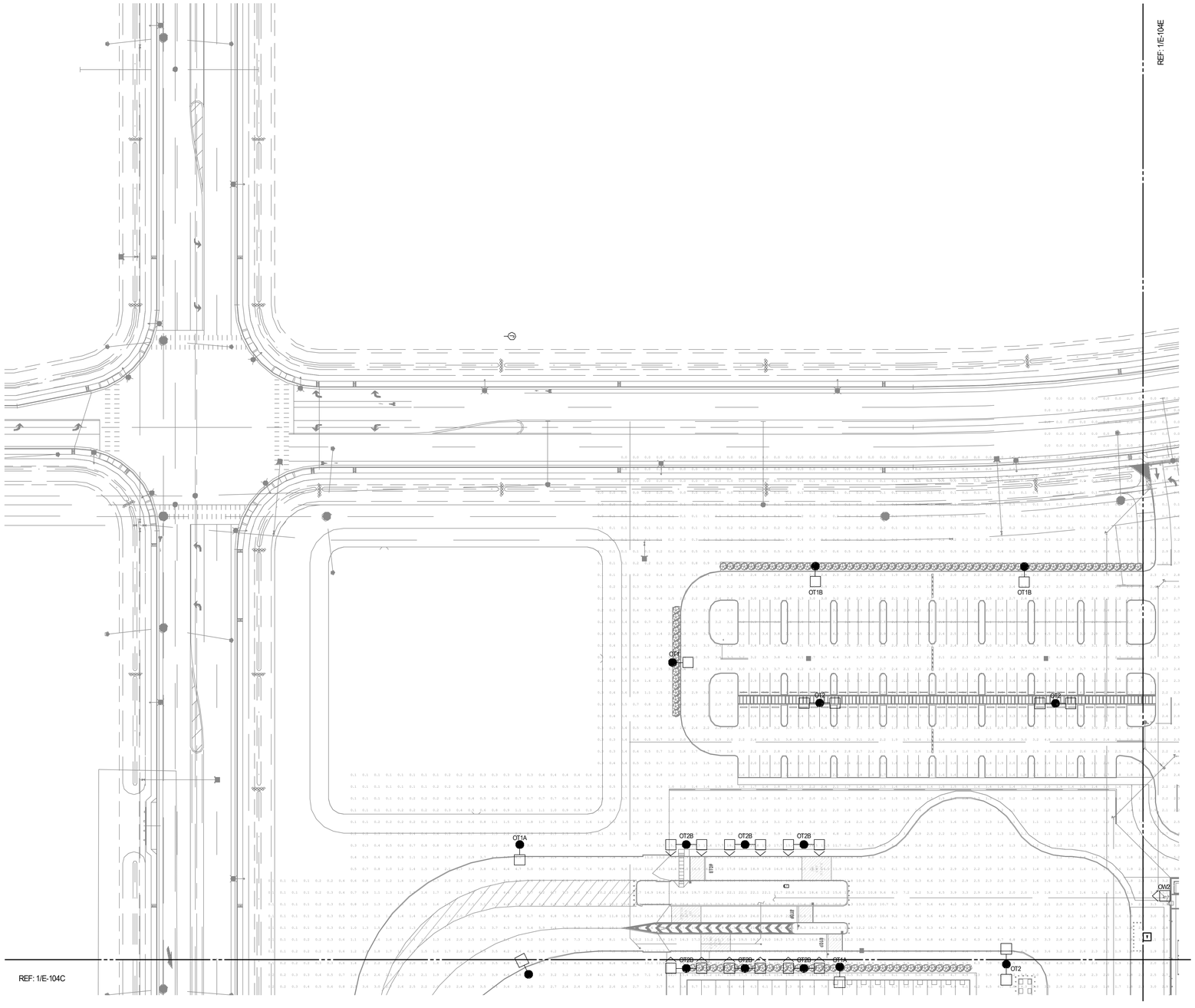
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STORAGE TRAILER PARK 2	2.53 fc	6.7 fc	1.0 fc	2.53:1	6.7:1
STORAGE TRAILER PARK 3	2.58 fc	6.8 fc	1.1 fc	2.35:1	6.18:1
STORAGE TRAILER PARK 4	3.56 fc	8.6 fc	1.8 fc	1.98:1	4.78:1
STORAGE TRAILER PARK 5	1.80 fc	2.7 fc	1.1 fc	1.64:1	2.45:1



1
1" = 40'-0"

PARTIAL SITE PLAN - D - PHOTOMETRICS

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PROJECT GOAT III
SALINAS, CA

PARTIAL SITE PLAN - D - PHOTOMETRICS

DATE	REMARKS

PA/PM:	PA/PM
DRAWN BY.:	CAD
JOB NO.:	SNR23-0187-00

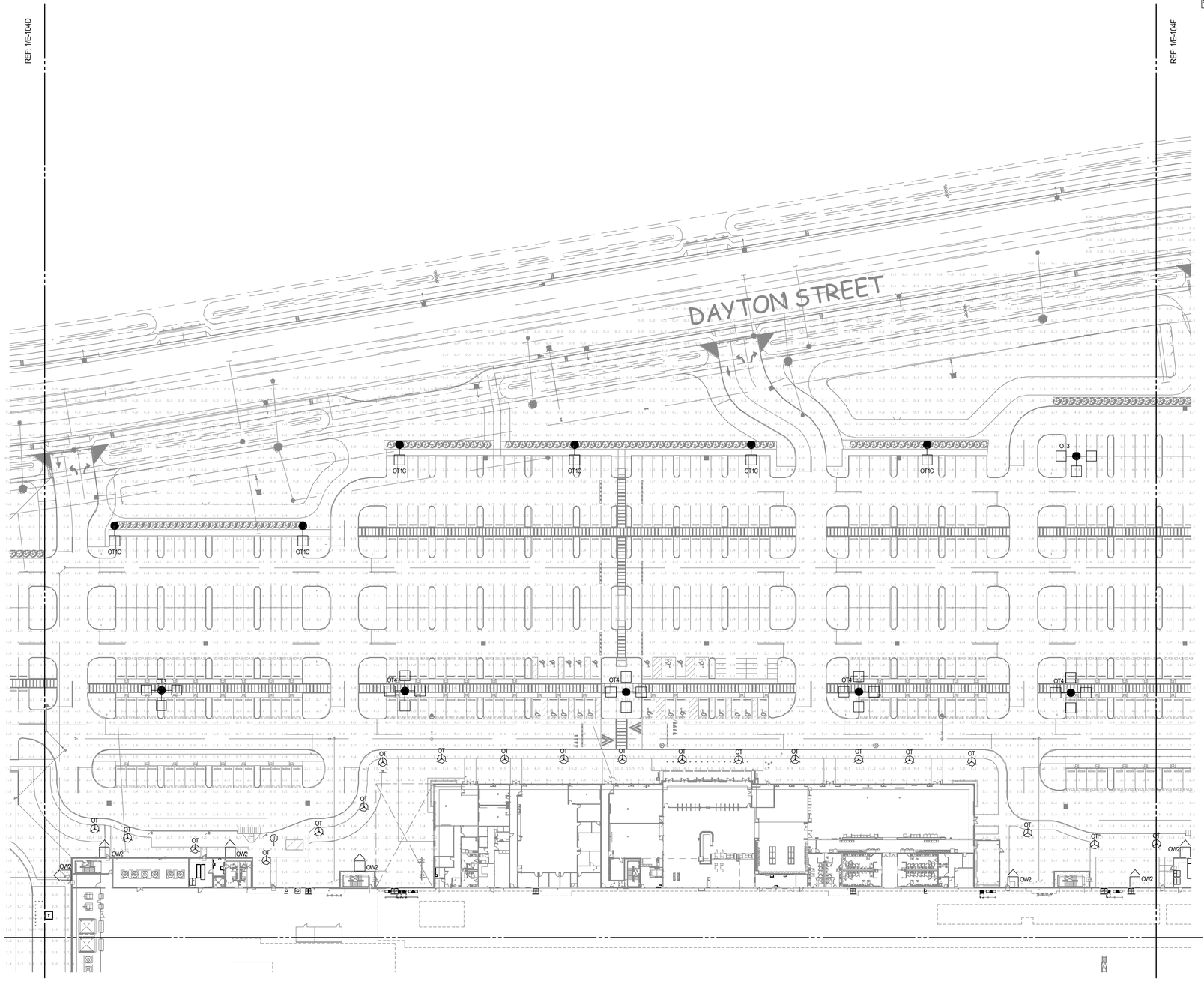
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CAUTION: IF THIS SHEET IS NOT 30"x42" IT IS A REDUCED PRINT

Statistics					
Description	Avg	Max	Min	Avg/Min	Max/Min
OVERALL	2.63 fc	25.6 fc	0.0 fc	N/A	N/A
PROPERTY LINE - NORTH	0.00 fc	0.1 fc	0.0 fc	N/A	N/A
PROPERTY LINE - SOUTH	0.00 fc	0.1 fc	0.0 fc	N/A	N/A
CAR PARKING LOT	3.49 fc	14.3 fc	1.5 fc	2.33:1	9.53:1
GUARD SHACK - EAST	20.25 fc	25.6 fc	12.0 fc	1.69:1	2.13:1
GUARD SHACK - WEST	18.28 fc	24.4 fc	10.1 fc	1.81:1	2.42:1
LOADING DOCKS - SOUTH	2.99 fc	6.2 fc	1.5 fc	1.99:1	4.13:1
LOADING DOCKS - WEST	3.14 fc	5.0 fc	1.8 fc	1.74:1	2.78:1
PEDESTRIAN AREA	6.87 fc	11.9 fc	3.4 fc	2.02:1	3.5:1
STORAGE TRAILER PARK 1	1.87 fc	2.5 fc	1.2 fc	1.56:1	2.08:1
STORAGE TRAILER PARK 2	2.53 fc	6.7 fc	1.0 fc	2.53:1	6.7:1
STORAGE TRAILER PARK 3	2.58 fc	6.8 fc	1.1 fc	2.35:1	6.18:1
STORAGE TRAILER PARK 4	3.56 fc	8.6 fc	1.8 fc	1.98:1	4.78:1
STORAGE TRAILER PARK 5	1.88 fc	2.7 fc	1.1 fc	1.64:1	2.45:1



1
1" = 40'-0"

PARTIAL SITE PLAN - E - PHOTOMETRICS

Jordan & Skala Engineers
6201 W. Plano Pkwy, Suite 250 • Plano, TX. 75093
p. 469.385.1616 • f. 469.385.1615
Texas Registered Engineering Firm F-4990

Project Number: 24030030 Drawn By: Author Checked By: Checker

WARE MALCOMB
4683 Chabot Dr. Suite #300
Pleasanton, CA 94588
P 925.244.9820
ARCHITECTURE CIVIL ENGINEERING
PLANNING INTERIORS
BRANDING BUILDING MEASUREMENT

CLIENT LOGO

PROJECT GOAT III
SALINAS, CA

PARTIAL SITE PLAN - E - PHOTOMETRICS

REMARKS	DATE

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DRAWN BY.:	CAD
JOB NO.:	SNR23-0187-00

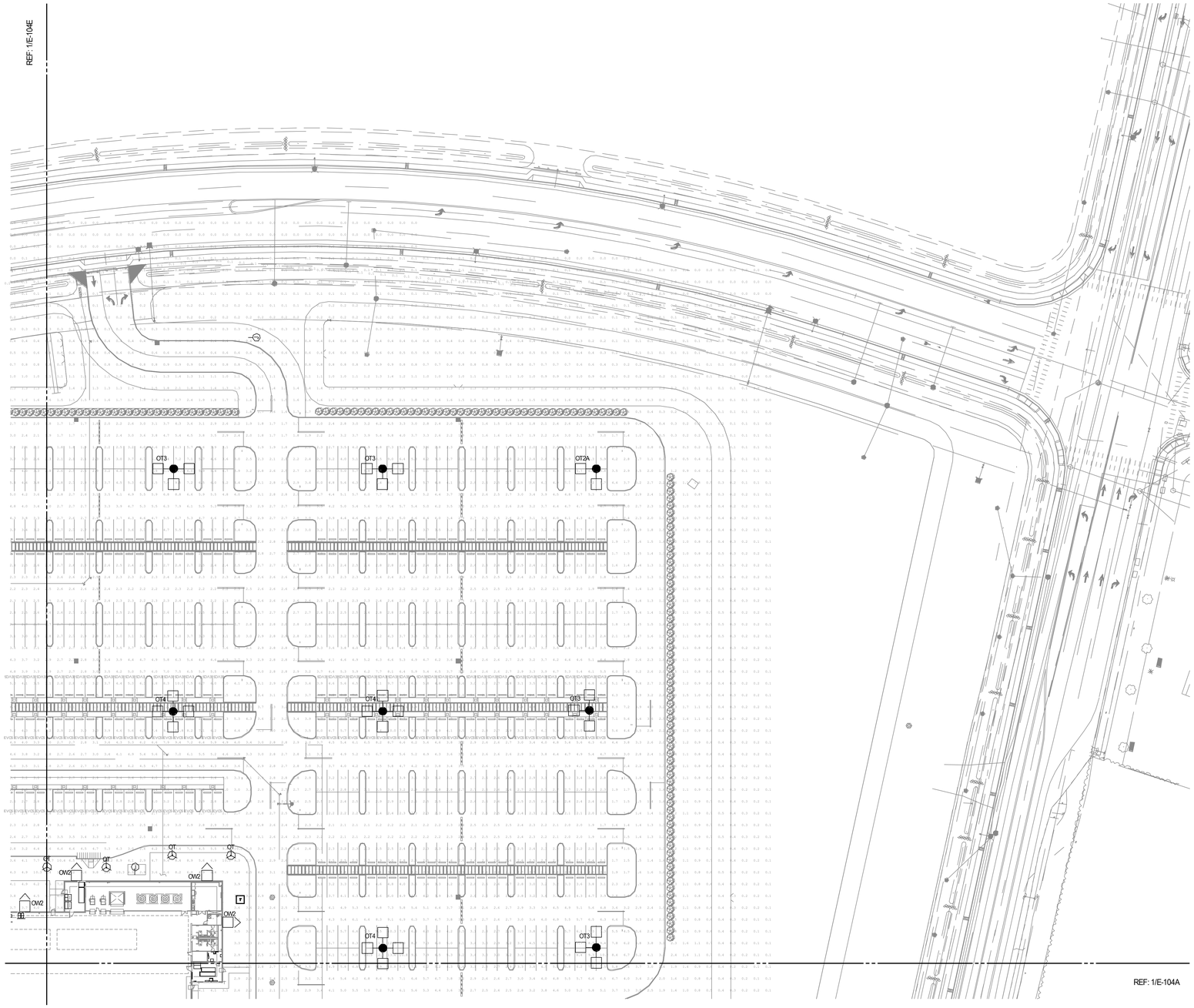
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STORAGE TRAILER PARK 5	1.80 fc	2.7 fc	1.1 fc	1.64:1	2.45:1



1
1" = 40'-0"

PARTIAL SITE PLAN - F - PHOTOMETRICS

Jordan & Skala Engineers
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p. 469.385.1616 • f. 469.385.1615
Texas Registered Engineering Firm F-4990
Project Number: 24030030 Drawn By: Author Checked By: Checker

WARE MALCOMB
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ARCHITECTURE CIVIL ENGINEERING
PLANNING LANDSCAPE
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CLIENT LOGO

PROJECT GOAT III

SALINAS, CA

PARTIAL SITE PLAN - F - PHOTOMETRICS

DATE	REMARKS

P.A/P.M:	PA/PM
DRAWN BY.:	CAD
JOB NO.:	SNR23-0187-00

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City of Salinas
DEVELOPMENT ENGINEERING (PW) • 65 West Alisal Street • Salinas, California
Phone: (831) 758-7251 • www.cityofsalinas.org

ENGINEER'S REPORT

PURPOSE: SPR2024-0009
LOCATION: 200 Harris Rd
OWNER/APPLICANT: Walker Williams

DATE: 6/20/2024 Revised 8/8/2024
PLANNER: Jill Miller
REVIEWER: Adriana Robles, PE, CFM
City Engineer

DEVELOPMENT PROPOSAL: Construct a 5-story 3,240,489 sf industrial facility (~104-ft tall), ~650,890 sf footprint, 278 sf guard house, 148 sf guard house and two 1,335 sf pump houses and site improvements on 70.23 ac at Parcel E, F and the relinquished ROW of Garrett St of the Salinas Ag Industrial Center (APN 177-133-019).

RECOMMENDATION: Approved with Conditions

SWDS CATEGORY: Priority (>25 parking stalls)
PERFORMANCE REQUIREMENT: 1-4; SDS
NDPES CATEGORY: High Priority

DEVELOPMENT REVIEW: *Development review submittal prepared by Ware Malcomb dated 3/15/2024 and Kimley Horn, dated 5/2/2024.*

REVIEW FEES *(Due prior to issuance of Development Permit (SPR2024-009)*

1. NPDES DEVELOPMENT REVIEW FEE – In accordance with the City Council approved Schedule of Fees and Charges, a fee of $4,108.25 shall be assessed for review of the preliminary stormwater control plan and NPDES requirements. Said fee shall be paid prior to issuance of the development permit.

CONDITIONS OF APPROVAL *(Comments to be addressed to prior to approval of a building or grading permit.)*

2. BOUNDARY – Current County GIS data continues to show separate parcels for the site. Applicant shall work with the County of Monterey to have published GIS information reflect the Certificate of Compliance/Lot Consolidation (Document No. 2022046525).
3. CAL WATER SITE – The site plan provides for a 13,000 sf well lot. Confirm need for this lot.
4. ADDRESSING – Applicant shall include the project address, 200 Harris Road on all plans, applications and documents.
5. PLAN COORDINATION – Applicant shall coordinate plans to provide consistent project data as several plans provide different footprint and building information.
6. SITE PLAN – The driveway along Harris Rd appears to provide 3 drive aisles, a gate is located across 2 aisles. Clearly identify the purpose of the third aisle.
7. SITE PLAN – There appears to be direct access between the east driveway into the passenger vehicle parking lot. How will access be controlled to prevent trucks from entering this area or passenger vehicles from entering the trucking area?
8. SITE PLAN – All site plans shall clearly identify the 70-ft agricultural buffer easement and 2-ft

Exhibit N

non-access frontage easement along the southwestern boundary.

9. SITE PLAN – Site plans shall reference the offsite improvement plans. Offsite improvement plans shall clearly indicate proposed roadway improvements, including, but not limited to, roadway, curbs, gutter, sidewalks, ADA curb ramps, street lighting and utilities, and roadway stormwater control measures.
10. SITE PLAN – Provide city standard commercial driveways at all passenger vehicle driveways. Curb returns shall only be allowed for truck only driveways. All driveways shall provide ADA-compliant sidewalks.
11. GRADING/DRAINAGE – Review the inverts at Basin E. One invert is shown 3.5-ft below the bottom of the basin.
12. NPDES/SWDS Compliance – Revise the stormwater quality basin (bioretention) inlet detail to provide the required 6-in freeboard. Installing topsoil to the inlet does not constitute freeboard.
13. NPDES/SWDS Compliance – Prior to approval of a site building permit, the applicant shall provide a final Stormwater Control Plan (SWCP) consistent with the 2021 Stormwater Development Standards (SWDS). The SWCP must clearly address:
    a. Treatment of stormwater runoff for all immediate DMA (areas draining into a specific bioretention area).
    b. Volume retention of the 95th percentile storm event.
    c. Mitigation of the 2 through 100-year peak storm events to pre-development peak flows.
    d. Applicant must specify the measure the contractor will need to take to assure pre-development infiltration following surcharge of the site. Infiltration testing is recommended at full excavation of the bioretention areas and prior to installation of the rock layer. Applicant shall notify the City 24 hours prior to conducting infiltration testing.
14. NPDES/SWPPP Compliance – The projects shall be required to provide a Stormwater Pollution Prevention Plan (SWPPP) prior to issuance of a building or grading permit.
15. NPDES/SWPPP Compliance – Prior to approval of a grading/building permit, applicant must incorporate procedures for addressing Air Quality Mitigations Measure, AQ-1, which limits construction activity to 8.1 acres per day and grading/excavation activity to 2.2 acres per day, in the SWPPP.
16. NPDES/SWPPP Compliance – Prior to approval of a grading/building permit, applicant must include a Construction Dust Mitigation Plan as part of the SWPPP in accordance with Air Quality Mitigation Measure, AQ-2.
17. UTILITY PLAN – The Ag Industrial Center (AIC) Specific Plan identifies three existing agricultural wells and an alternative location for a new domestic water well within the project site. The utility plan shall show the location of the existing well and identify how this will be abandoned. The utility plan shall also show the proposed water well will within the project site. The applicant must maintain the required setbacks from any proposed stormwater control measures to any existing or proposed water wells.
18. UTILITY PLAN – A tank appears to be located southeast of the building with no proposed utility connections. Show how this tank is connected to the utility system or what the purpose of the tank is.
19. UTILITY PLAN – A domestic water connection is shown adjacent the far east driveway along

Dayton St. The water line then extends across the parking lot to the west of the building. Can the point of connect be relocated farther west?

20. UTILITY PLAN – Prior to approval of a building permit, applicant shall provide hydraulic calculations for the proposed storm drain system to prove adequacy in pipe sizing.
21. OFFSITE IMPROVEMENTS – Prior to City acceptance of any public improvements, the Master Developer will assist the City in the formation of a Landscape Light and Maintenance District (LLMD) to finance maintenance of the public improvements.
22. OFFSITE IMPROVEMENTS – Prior to City acceptance of any public improvements, the Master Developer shall work with the California American Water Service to upsize the existing 8-inch water main in Dayton Street in accordance with the AIC Specific Plan.
23. OFFSITE IMPROVEMENTS – Prior to City acceptance of any public improvements and in accordance with the City's dig once policy, the Master Developer shall install a 4-inch telecommunications conduit for use by the City. Installation of telecommunications shall be offered to all providers, as identified by the City, to install their own or to share privately owned conduits.
24. OFFSITE IMPROVEMENTS – Proposed roadway improvements shall provide a determination of an adequate traffic index (TI) that shall be used for design of the backbone infrastructure. Roadway sections shall use an R-value of 5 to determinate the thickness of the pavement section.
25. OFFSITE IMPROVEMENTS – Pursuant SEIR GCC 6, all new streetlights, water and wastewater pumps and treatment systems shall achieve a 10% reduction beyond an estimated baseline energy use for this infrastructure. All new streetlights installed within Salinas shall use LED technology and photo sensors.

TRAFFIC ENGINEERING COMMENTS (Comments from the 2021 development permit (SPR2021-023)

26. GAP ANALYSIS - The Harris Road driveway is one-way egress only. This driveway was not considered in the Traffic Impact Analysis. Prior to issuance of a building permit, applicant shall provide a gap acceptance analysis that demonstrates critical gaps for left turning trucks turning are available during peak conditions (HCM 2000 Ch 17).

DEVELOPMENT IMPACT FEES – Permit specific fees will be assessed at building permit review for the building. Development fees are estimated at $18,111,839 for the main building and guard houses. Development fees will be due with the permitting of each building.

Notice: The Conditions of Approval for this Site Plan Review include certain fees and development requirements. Pursuant to Government Code Section 66020 (d)(1), this hereby constitutes written notice stating the amount of said fees, and describing the development requirements. The applicant is hereby notified that the 90-day appeal period in which he/she/they may protest these fees and development requirements, pursuant to Government Code Section 66020 (a), begins on the date the office land use permit is approved. If applicant files a written protest within this 90-day period complying with all requirements of Section 66020, he/she/they will be legally barred from challenging such fees and/or requirements at a later date.

MITIGATION MONITORING AND REPORTING PROGRAM FOR THE SALINAS-AG INDUSTRIAL CENTER

CULTURAL RESOURCES, CR-1: The following language will be included in all permits associated with earth moving activities issued for the proposed development with the Plan Area, at off-site infrastructure improvements, and at the Cal Water storage tank site: *In the event that significant paleontological and/or archeological remains are uncovered during excavation and/or grading, all*

work shall stop in the area of the subject property until an appropriate data recovery program can be developed and implemented by a qualified archeologist.

CULTURAL RESOURCES, CR-2: If human remains are found during construction within the Plan Area. at off-site infrastructure improvement locations. and/or at the Cal Water storage tank site there shall be no further excavation or disturbance of the site or any nearby area reasonably suspected to overlie adjacent human remains until the archeological monitor and the coroner of Monterey County are contacted. If it is determined that the remains are Native American. The coroner shall contact the Native American Heritage Commission within 24 hours. The Native American Heritage Commission shall identify the person or persons it believes to be the most likely descendent (MLD) from the deceased Native American, The MLD may then make recommendations to the landowner or the person responsible for the excavation work, for means of treating or disposing of, with appropriate dignity, the human remains and associated grave goods as provided in Public Resources Code section 5097.98. The landowner or his authorized representative shall rebury the Native American human remains and associated grave goods with appropriate dignity on the property in a location not subject to further disturbance if: a) the Native American Heritage Commission is unable to identify a MLD or the MLD failed to make a recommendation within 24 hours after being notified by the commission; b) the descendent identified fails lo make a recommendation; or c) the landowner or his authorized representative rejects the recommendation of the descendent, and the mediation by the Native American Heritage Commission fails to provide measures acceptable to the landowner.

GEOLOGY/SOILS, GEO-1: All future development within the Plan Area shall be designed consistent with the latest edition of the California Building Code and its related seismic standards as well as any additional standards required as standard conditions of approval by the City. Prior to issuance of a building permit for each project within the Plan Area, a geologic report, soils report, and structural calculations prepared by certified professionals shall be provided. Results and conclusions of the reports shall be incorporated into the final project design. Final improvement plans shall be subject to review and approval.

GEOLOGY/SOILS, GEO-2: Applicants for future projects within the Plan Area shall each prepare a detailed site-specific supplemental liquefaction study. The supplemental liquefaction study shall be performed in accordance with the guidelines contained within the California Division of Mines and Geology Special Publication 1 17, as adopted by the State Mining and Geology Board in accordance with the State of California Seismic Hazards Mapping Act of 1990. The supplemental liquefaction study should also include additional cone penetrometer test (CPT) borings in order to more accurately characterize the site subsurface conditions, determine liquefaction factors of safety, and estimate potential ground settlements as a result of liquefaction. Final improvement plans shall be prepared subject to recommendations in the liquefaction analysis and be consistent with applicable recommendations provided in the LandSet report in Appendix G. Final improvement plans shall be subject to review and approval.

HAZARDS AND HAZARDOUS MATERIALS HZ-1: Limited soils and groundwater testing at the existing hazardous materials containment area located near the Abbott Street, Harris Road intersection as defined in the Phase I Environmental Site Assessment Uni-Kool, 1776 and 1780 Abbott Street in Appendix H, prepared by O'Brien & Gere, shall be conducted by a qualified professional. The analysis shall include a remediation plan as necessary to ensure that contaminated materials are properly handled and disposed. The testing results shall be subject to review of the City of Salinas Engineering and Transportation Department and remediation actions completed prior to
issuance of a grading permit for any portion of the Plan Area.

TRANSPORTATION AND CIRCULATION T-3: The developer of the first project within the Plan Area shall fund the improvement to convert the SR 6SMestbound Ramps/Spreckels Boulevard intersection to an all-way stop control, prior to issuance of a building permit. The stop control must be in place prior to issuance of an occupancy permit for the first project within the Plan Area.

TRANSPORTATION AND CIRCULATION, T-4: Developers of individual projects within the Plan Area shall pay the Monterey County traffic impact fee. if the fee is in place prior to issuance of a building permit.

TRANSPORTATION AND CIRCULATION, T-6: Consistent with the City of Salinas letter to Caltrans dated November 16, 2009, and as condition of approval of a final Master Parcel Map , the Applicant shall prepare a Frontage Road Preliminary Study which includes identification of a First Phase Frontage Road project for TAMC Regional Development Fee Program Project #7.

TRANSPORATION AND CIRCULATION, T-7: Consistent with the City of Salinas letter to Caltrans dated November 16, 2019, and as a condition of approval of a final Master Parcel Map, the Applicant shall design, fund, and construct a metering signal on the southbound Abbott Street on-ramp to U.S. Highway 101.

DEVELOPMENT FEES

COMMERCIAL BUILDINGS (2023-2024)

(Including Hotels/Motels/Schools)

Address: 200 Harris Rd				Permit #:	**Estimate Only**
Date: 6/20/2024, Revised 8/8/2024				Total Bldg. Area:	3,240,915 sf
1. STREET TREE FEE:					2304.00.0000-56.5110
0	Street Frontage (LF)	multiplier (per 60' frontage) $408:	$ -		Not assessed if provided by applicant
TOTAL STREET TREE FEE DUE:			$ -		
2. SANITARY SEWER FEE:					2301.00.0000-56.5120
		First 4,000 sf of building area and first 20 F.U. = $2,093:	$ 2,093.00		Provide completed sewer fixture worksheet.
0		Fixture units over 20 x $22.15 ea:	$ -		
3,236,915		sq. ft. of building area over 4,000/100 x $5.15 ea:	$ 166,701.12		
TOTAL SANITARY SEWER FEE DUE:			$ 168,794.12		
3. STORM DRAIN FEE:					2301.00.0000-56.5130
0	sf property	43,560 sf/acre:	70.230		
		@ $8,613/acre:	$ 604,890.99		
		(School Rate) @ $6,869/acre:			
TOTAL STORM DRAIN FEE DUE:			$ 604,890.99		
4. TRAFFIC IMPACT FEE:					2306.00.0000-56.5150
			0		
		Building Square Footage:	3,240,915		
Use:		Divided by 1,000 :	3240.915	0.000	0.000
Category:		Trip Rate (TFO):	7		
		Trips:	22686	0	0
		Total Trips:	22686		Estimate per 2010 Traffic Improvement Program
		@ $451/trip ($652/trip in FGA):	$ 10,231,568.66		
TOTAL TRAFFIC IMPACT FEE DUE:			$ 10,231,568.66		
5. REGIONAL DEVELOPMENT IMPACT FEE					8809.81.8157-57.8640
		Fee assessed by the Transportation Agency for Monterey County	$ 4,867,113.13		Per TAMC fee schedule
6. PUBLIC FACILITIES IMPACT FEE					
		FIRE IMPACT FEE $141/ksf (Industrial) =	$ 456,969.02		
		POLICE IMPACT FEE $550/ksf (Industrial) =	$ 1,782,503.25		
TOTAL PUBLIC FACILITIES IMPACT FEE			$ 2,239,472.27		
TOTAL DEVELOPMENT FEES DUE:			**$**		**18,111,839.16**

Effective: July 1, 2023 *Valid through: June 30, 2024*

Regional Development Impact Fees

Fee Calculation Worksheet

Last updated July 1, 2022

Project Name:

Date:

Select the Benefit Zone:	GREATER SALINAS
Select the Agency:	City of Salinas

	Select the Land Use Type:	Fee Schedule	Enter the # of Units	Fees
1	Light Industrial	$2.76	3,240,915	$8,947,320.91
2		$0.00		$0.00
3		$0.00		$0.00
4		$0.00		$0.00
5		$0.00		$0.00
	Calculate by Fee per Trip (Only use for appeals):	$396		$0.00

Subtotal:		$8,947,320.91
Apply discount:	45.60%	$4,080,207.78
Apply credits:		$0.00
Total Regional Fee:		**$4,867,113.13**

Accessory Dwelling Units (ADU) - Senate Bill 13 (Wieckowski, 2019)

ADUs under 750 square feet are exempt from impact fees.

ADUs over 750 square feet are assessed impacts fees that are proportional to the size of the primary residence.

1. In the worksheet above, for "Select the Land Use Type", choose "Single-Family"
2. Next, calculate the proportion of the ADU to the main residence and enter that figure in "Enter the # of Units"

Primary Residence - Square Feet:	
ADU - Square Feet:	
Proportion:	

SCANNELL PROPERTIES

Offices
Indianapolis
Bay Area
Minneapolis
Alexandria
Denver

3468 Mt. Diablo Blvd.
Suite B115
Lafayette, CA 94549
tel: 510-899-8302

VIA ELECTRONIC MAIL

July 16, 2024

Mr. Courtney Grossman
Community Development Department, Planning Manager
65 West Alisal Street, 2nd Floor
Salinas, CA 93901

RE: SPR2024-0009 – Parking Requirements for Proposed Amazon ARS Facility

Dear Mr. Grossman:

As Applicant for Site Plan Review application SPR2024-0009, I am aware that the proposed auto parking spaces are less than required for the proposed industrial facility to be located at 200 Harris Road.

The total required car parking spaces is 1,238 spaces, and the proposed car parking spaces is 1,103 spaces, which leaves a shortage of 135 spaces. The purpose of this letter is to explain why the facility has ample parking to accommodate their use as currently designed providing 1,103 parking spaces.

The car parking lot will be utilized by two (2) types of users: employees and visitors.

For visitors, the facility will not accept more than one hundred (100) visitors at any point in time.

For employees, the facility will operate in two (2) primary shifts (morning & night). The shift start times are staggered, which will ease the strain on the parking lot. Shift times will be:

- Day Shift #1: 7:00 AM – 5:30 PM
- Day Shift #2: 7:30 AM – 6:00 PM
- Night Shift #1: 6:00 PM – 4:30 AM
- Night Shift #2: 6:30 PM – 5:00 AM

There is a 1-hour overlap to allow the parking lot to clear out and avoid parking conflicts. A shift will include slightly less than 800 employees, so a parking lot with 1,103 parking spaces will far exceed the required number of parking spaces to operate the facility. Even with an assumption of some employees overlapping due to shift changes, the parking lot has been designed to provide ample parking.

Due to the offset of working hours, the design of 1,103 parking spaces gives employees at least 45 minutes to clear out of the parking lot before the next shift arrives 15 minutes prior to their shift. In the worst-case scenario, up to 25% of a departing shift could remain in the parking lot and still leave enough parking spaces for the arriving shift if all 800 employees arrive 15-minutes early for the following shift and there are 100 visitors simultaneously on-site. So, there should not be a point in time when more than 1,103 employees and visitors require parking at the same time.

Exhibit O

Furthermore, many other ARS facilities like this facility operates across the United States and California, and all of them contain parking lots of similar size to the one proposed in Salinas. It is imperative for the successful operation of the facility to have a parking lot that meets their needs, and this parking lot is designed with that in mind.

SCANNELL PROPERTIES

By: 
Printed: Walker Williams
Title: Development Manager

FACILITIES TRAFFIC MANAGEMENT PLAN

City of Salinas • Community Development Department • 65 West Alisal Street • Salinas, CA 93901 • (831) 758-7206

EXHIBIT P

For Permit/Subdivision No. SPR 2024-009

*The following **Residential Facilities Traffic Management Measures** are included, and made a part hereof, in the above referenced permit/subdivision:*

Included *Check (✓) All boxes that apply*	**Vehicle Trip Reduction Measure**	**Residential Permit/Subdivision Conditions**	**Reduction (%)**	**Total (%)**
	Public Information	Provide ridesharing, public transportation and nearby (within one mile) licensed child care facilities information to tenants/buyers as a part of move-in materials. An information packet must be provided as part of the project's development approval process.	1.0%	
	Printed transit schedules	Print transit schedule information on all promotional materials for the project. Printed transit schedules shall be provided as part of the project's development approval process.	.5%	
	Bicycle amenities	Bike lanes must be provided adjacent to the project and must tie into a City-wide system and provide bicycle access to schools, employment centers and shopping within two miles.	2.0%	
	Other bicycle amenities	Facilities or measures which go beyond those listed above and which facilitate increase non-vehicular trips. *Description attached.*	1.0%	
	Bus pull-outs	Provide bus pull-outs, convenient pedestrian access to bus stops and other related amenities to encourage transit use for those portions of the development within one-quarter mile of a bus stop.	2.0%	
	Transportation information centers	Provide locked and secured transportation information centers or kiosks with bus schedules and transit information as a part of the common area of the development if agreement is reached with transit agency for maintenance of information.	.5%	

Exhibit P

Included *Check (✓) All boxes that apply*	Vehicle Trip Reduction Measure	Residential Permit/Subdivision Conditions	Reduction (%)	Total (%)
	Pedestrian facilities	Provide pedestrian facilities linking transit stops top common areas.	.5%	
	Park-and-ride	Provide park-and-ride facilities if part of an on-site traffic management plan.	1.0%	
	Child care facilities	Provide on-site child care facilities based on the capacity of the center and marketing data on expected use.	1.0%	
	Telecommuting	Provide facilities to encourage telecommuting such as a telecommuting center. *	1.0%	
	Mixed uses	Provide mixed uses that reduce the length and number of vehicle trips. Project must consist of at least five acres of high-density housing within one-quarter mile of neighborhood commercial development and have convenient pedestrian access. *(Note: Similar trip reduction measures listed elsewhere cannot be counted toward the required vehicle trip reduction).*	5.0% of combined trips	
	Transit-oriented Design	Residential development with at least 35 percent of the project in high density housing and clustered within one-quarter mile of bus stops on a major arterial with convenient pedestrian access to transit and neighborhood shopping.	5.0% of high density housing trips	
	Other	Other measures supported by documented data of trip reductions	Varies	
RESIDENTIAL TOTAL *(Must total 7 percent or more)*				

*The following **Commercial, Industrial and Tourist Oriented Vehicle Trip Reduction Measures** are included, and made a part hereof, in the above referenced permit/subdivision:*

Included *Check (✓) All boxes that apply*	Vehicle Trip Reduction Measure	Permit/Subdivision Conditions	Reduction (%)	Total (%)
	Child care facilities	Provide on-site child care facilities for children of customers.	1.0%	
	Child care facilities	Provide on-site child care facilities for children of employees. *	1.0%	
✓	**Transit scheduling information**	Provide transit-scheduling information quarterly to employees. *	1.0%	1.0%

* *Optional traffic management measure (counts toward total if implemented).*

Included *Check (✓) All boxes that apply*	Vehicle Trip Reduction Measure	Permit/Subdivision Conditions	Reduction (%)	Total (%)
✓	**Bicycle amenities**	1. Proposed development/use adjacent to bicycle lanes. 2. Proposed development/use adjacent to bicycle lanes, showers provided, and site is located within 4 miles of one-half of the City's residential areas.	1. 2.0% 2. 4.0%	2.0%
✓	**Bus pull-outs**	Provide bus pull-outs, pedestrian access and transit stops.	2.0%	2.0%
	Bus subsidy *	Provide transit subsidy program for employees that reduces the cost of monthly bus pass by 50% from standard group rate.	4.0%	
	Transportation Information centers	Provide locked and secures transportation information centers or kiosks with bus schedules and transit information if agreement is reached with transit agency for maintenance of information.	1.0%	
✓	**Pedestrian facilities ***	Provide pedestrian facilities linking transit stops to employment site entrances provided such pedestrian facilities do not exceed one-quarter mile.	1.0%	1.0%
✓	**Other pedestrian facilities**	Pedestrian and bicycle system improvements beyond above related measures. Description attached. SEE BELOW	Varies	1.0%
✓	**Other site amenities**	Provide site amenities that reduce the need for vehicle trips based on documentation of trip reduction. Description attached. SEE BELOW	1.0-2.0%	1.0%
	Park-and-ride *	Provide park-and-ride facilities if part of an employee sponsored rideshare program.	1.0%	
	Transportation system management program	Provide a local transportation system management program to reduce on-site trips based on documentation of expected trip reduction.	5.0%	
	Mixed uses	Provide mixed uses that reduce the length and number of vehicle trips. Project must consist of neighborhood serving retail commercial that has at least five acres of high-density residential housing within one-quarter mile of the perimeter of the commercial site. (Note: Similar trip reduction measures listed elsewhere cannot be counted toward the required vehicle trip reduction).	5.0%	
	Educational and marketing	Provide educational and marketing strategies to customers to reduce vehicle trips.	1.0%	
	Educational and marketing	Provide educational and marketing strategies to employees to reduce vehicle trips. *	1.0%	

* *Optional traffic management measure (counts toward total if implemented).*

Other pedestrian facilities: The project is constructing new public streets with bike lanes & constructing new bike lanes on existing Abbott Street & Harris Rd.

Other site amenities: The employer will provide a breakroom with food & beverage options to reduce the need to drive offsite for lunch. Microwaves, refrigerators, ice/water machines, and sinks will be available for employee use. Coffee & other convenience items will also be available.

Included *Check (✓) All boxes that apply*	Vehicle Trip Reduction Measure	Permit/Subdivision Conditions	Reduction (%)	Total (%)
	Preferential parking for carpools *	Provide preferential parking for employees who carpool. Sites must be closest to building entrances, used only by carpoolers and represent at least 3 percent of the total parking spaces.	3.0%	
	Telecommuting *	Provide facilities to encourage telecommuting if telecommute center could accommodate one percent of employees at an off-site neighborhood location.	1.0%	
	On-site services	Provide on-site ATMs, restaurants, dry cleaners, grocery and other typically needed services to reduce travel.	1.0% per services. If linked to transit, 1.0% for development	
	Other	Other measures supported by documented data of trip reductions in other developments.	Varies	
COMMERCIAL, INDUSTRIAL AND TOURIST ORIENTED DEVELOPMENT TOTAL *(Must total 7 percent or more)*				8%

* *Optional traffic management measure (counts toward total if implemented).*

*I/we declare under penalty of perjury that the information contained in this **Facilities Traffic Management Plan**, including any attachment included herewith, are true and correct to the best of my/our knowledge.*

Signature of Applicant — Date: 8/12/24

Signature of Property Owner or Authorized Agent — Date: 8/12/24

Signature of Planning Manager — Date

SALINAS-AG INDUSTRIAL CENTER
FINAL MITIGATION MONITORING AND REPORTING PROGRAM (1/29/10)
(GPA 2008-002)

Mitigation Number	Nature of Mitigation	Result after Mitigation	Party Responsible for Implementing	Party Responsible for Monitoring: Method to Confirm Implementation	Timing for Implementation
Agricultural Resources - AG-1	The Applicant shall dedicate an agricultural conservation easement and fee title to the Ag Land Trust for 196.6 acres of prime row crop land known as the Odello Ranch (APN 253-104-003). The City Attorney shall verify that the easement has been dedicated and fee title has been conveyed prior to approval of the Specific Plan.	Partially reduces impacts on agricultural land	Applicant	City Attorney	Prior to Specific Plan Approval
Air Quality – AQ-1	Construction Dust Reduction - Limited Site Grading. Grading plans shall be prepared to limit general construction activity to 8.1 acres per day and grading/excavation activity to 2.2 acres per day within the Plan Area. As more detailed construction information becomes available, emissions from grading activities should be reassessed to determine if the area of grading could be increased; or	Reduces PM_{10} impact from construction phase activities	Applicant, Master Developer, Individual Project Developers/Users and/or Successors in Interest	Engineering and Transportation Department	During site reparation and construction activities for all projects
Air Quality – AQ-2	Construction Dust Mitigation Plans. Applicants for infrastructure improvements and for individual projects on sites over 2.2 acres	Reduces PM_{10} impact from construction	Applicant, Master Developer, Individual Project Developers/Users	Engineering and Transportation Department	During site reparation and construction activities for all

Exhibit Q

Mitigation Number	Nature of Mitigation	Result after Mitigation	Party Responsible for Implementing	Party Responsible for Monitoring: Method to Confirm Implementation	Timing for Implementation
	shall prepare a construction dust mitigation plan for approval by the City of Salinas Engineering Services Department. The mitigation plan shall specify the methods of dust control that would be utilized, demonstrate the availability of needed equipment and personnel, use of reclaimed water for dust control, and identify a responsible individual who, if needed, can authorize implementation of additional measures. The mitigation plan shall incorporate best management practices to be implemented during all construction activities including, but not limited to, the following: a. Water all active construction areas at least twice daily and more often as necessary based on the type of operation, area of exposed soil, soil type, and wind speed/exposure (and prevent visible emissions and off-site drift). Active areas adjacent to existing businesses should be kept damp at all times. If necessary during windy periods, watering is to occur on all days of the week regardless of onsite activities. Recycled or	phase activities	and/or Successors in Interest		projects

Mitigation Number	Nature of Mitigation	Result after Mitigation	Party Responsible for Implementing	Party Responsible for Monitoring: Method to Confirm Implementation	Timing for Implementation
	non-potable water should be used to the extent practical; b. Grading activities should be performed during morning hours when winds are generally calmer. Grading should be suspended when winds exceed 15 mph and visible dust clouds cannot be contained within the site; c. Pave, apply water at least twice daily, or apply non-toxic soil stabilizers on all unpaved access roads, parking areas, and staging areas; d. Enclose, cover, and water soil stockpiles a minimum of twice daily; e. Hydro-seed or apply (non-toxic) soil stabilizers to inactive construction areas (previously graded areas that are inactive for four days or more). Plant vegetative ground cover in disturbed areas as soon as possible; f. Sweep daily (with water sweepers) all paved access roads, parking areas, and staging areas				

Mitigation Number	Nature of Mitigation	Result after Mitigation	Party Responsible for Implementing	Party Responsible for Monitoring: Method to Confirm Implementation	Timing for Implementation
	at construction sites; g. Sweep street if visible soil material is carried out from the construction site; h. Limit traffic speeds on any unpaved roads to 15 mph; i. Maintain at least two feet of freeboard and cover loads on all trucks hauling dirt, sand, or loose materials; j. Install wheel washers at the entrance to construction sites for all exiting trucks; and k. Post a publicly visible sign that specifies the telephone number and person to contact regarding dust complaints. This person shall respond to complaints and take corrective action within 48 hours. The phone number of the Monterey Bay Unified Air Pollution Control District shall be visible to ensure compliance with Rule 402 (Nuisance).				
Cultural Resources CR-1	The following language will be included in all permits associated with earth moving activities issued for the proposed development within the Plan Area, at off-site	To ensure protection of any on-site cultural resources	Applicant, Master Developer, Individual Project Developers/Users and/or Successors	Engineering and Transportation Department - Plan Check Services	Prior to issuance of a grading permit and during earthmoving and ground disturbance

Mitigation Number	Nature of Mitigation	Result after Mitigation	Party Responsible for Implementing	Party Responsible for Monitoring: Method to Confirm Implementation	Timing for Implementation
	infrastructure improvement locations, and at the Cal Water storage tank site: In the event that significant paleontological and/or archaeological remains are uncovered during excavation and/or grading, all work shall stop in the area of the subject property until an appropriate data recovery program can be developed and implemented by a qualified archaeologist.		in Interest Cal Water (for Cal Water storage tank site)		
Cultural Resources CR-2	If human remains are found during construction within the Plan Area, at off-site infrastructure improvement locations, and/or at the Cal Water storage tank site there shall be no further excavation or disturbance of the site or any nearby area reasonably suspected to overlie adjacent human remains until the archeological monitor and the coroner of Monterey County are contacted. If it is determined that the remains are Native American, the coroner shall contact the Native American Heritage Commission within 24 hours. The Native American Heritage Commission	To ensure protection and recovery of any on-site cultural resources	Applicant, Master Developer, Individual Project Developers/Users and/or Successors in Interest Cal Water (for Cal Water storage tank site)	Engineering and Transportation Department - Plan Check Services	Prior to issuance of a grading permit and during earthmoving and ground disturbance

Mitigation Number	Nature of Mitigation	Result after Mitigation	Party Responsible for Implementing	Party Responsible for Monitoring: Method to Confirm Implementation	Timing for Implementation
	shall identify the person or persons it believes to be the most likely descendent (MLD) from the deceased Native American. The MLD may then make recommendations to the landowner or the person responsible for the excavation work, for means of treating or disposing of, with appropriate dignity, the human remains and associated grave goods as provided in Public Resources Code section 5097.98. The landowner or his authorized representative shall rebury the Native American human remains and associated grave goods with appropriate dignity on the property in a location not subject to further disturbance if: a) the Native American				
	Heritage Commission is unable to identify a MLD or the MLD failed to make a recommendation within 24 hours after being notified by the commission; b) the descendent identified fails to make a recommendation; or c) the landowner or his authorized representative rejects the recommendation of the descendent,				

Mitigation Number	Nature of Mitigation	Result after Mitigation	Party Responsible for Implementing	Party Responsible for Monitoring: Method to Confirm Implementation	Timing for Implementation
	and the mediation by the Native American Heritage Commission fails to provide measures acceptable to the landowner.				
Geology/Soils GEO-1	All future development within the Plan Area shall be designed consistent with the latest edition of the California Building Code and its related seismic standards as well as any additional standards required as standard conditions of approval by the City. Prior to issuance of a building permit for each project within the Plan Area, a geologic report, soils report, and structural calculations prepared by certified professionals shall be provided. Results and conclusions of the reports shall be incorporated into the final project design. Final improvement plans shall be subject to review and approval.	To minimize on-site seismic risk.	Applicant, Master Developer, Individual Project Developers/Users and/or Successors in Interest	Engineering and Transportation Department - Plan Check Services	Plan submittal stage/prior to issuance of a building permit.
Geology/Soils GEO-2	Applicants for future projects within the Plan Area shall each prepare a detailed site-specific supplemental liquefaction study. The supplemental liquefaction study shall be performed in accordance with the guidelines contained within the California Division of Mines and Geology Special Publication 117, as	To minimize on-site seismic risk.	Applicant, Master Developer, Individual Project Developers/Users and/or Successors in Interest	Engineering and Transportation Department	Prior to issuance of a grading permit.

Mitigation Number	Nature of Mitigation	Result after Mitigation	Party Responsible for Implementing	Party Responsible for Monitoring: Method to Confirm Implementation	Timing for Implementation
	adopted by the State Mining and Geology Board in accordance with the State of California Seismic Hazards Mapping Act of 1990. The supplemental liquefaction study should also include additional cone penetrometer test (CPT) borings in order to more accurately characterize the site subsurface conditions, determine liquefaction factors of safety, and estimate potential ground settlements as a result of liquefaction. Final improvement plans shall be prepared subject to recommendations in the liquefaction analysis and be consistent with applicable recommendations provided in the Landset report in Appendix G. Final improvement plans shall be subject to review and approval.				
Hazards and Hazardous Materials HZ-1	Limited soils and groundwater testing at the existing hazardous materials containment area located near the Abbott Street/Harris Road intersection as defined in the Phase I Environmental Site Assessment Uni-Kool, 1776 and 1780 Abbott Street in Appendix H, prepared by O'Brien & Gere, shall be conducted	Reduction of risk to public health	Applicant, Master Developer, or Successors in Interest	Engineering and Transportation Department	Prior to issuance of a grading permit

Mitigation Number	Nature of Mitigation	Result after Mitigation	Party Responsible for Implementing	Party Responsible for Monitoring: Method to Confirm Implementation	Timing for Implementation
	by a qualified professional. The analysis shall include a remediation plan as necessary to ensure that contaminated materials are properly handled and disposed. The testing results shall be subject to review of the City of Salinas Engineering and Transportation Department and remediation actions completed prior to issuance of a grading permit for any portion of the Plan Area.				
Transportation and Circulation T-1	Developers of individual projects within the Plan Area shall pay City of Salinas Traffic Fee Program traffic impact fees.		Applicant, Master Developer, Individual Project Developers/Users and/or Successors in Interest	Engineering and Transportation Department - Plan Check Services	Prior to issuance of a building permit
Transportation and Circulation T-2	Developers of individual projects within the Plan Area shall pay the TAMC regional impact fee prior to issuance of their respective project building permits.		Applicant, Master Developer, Individual Project Developers/Users and/or Successors in Interest	Engineering and Transportation Department - Plan Check Services	Prior to issuance of a building permit
Transportation and Circulation T-3	The developer of the first project within the Plan Area shall fund the improvement to convert the SR 68/Westbound Ramps/Spreckels Boulevard intersection to an all-way stop control, prior to issuance of a building permit. The stop control	Elimination of potential impact	Developer of first project within the Plan Area	Engineering and Transportation Department - Traffic and Transportation	Prior to issuance of first building permit within the Plan Area

Mitigation Number	Nature of Mitigation	Result after Mitigation	Party Responsible for Implementing	Party Responsible for Monitoring: Method to Confirm Implementation	Timing for Implementation
	must be in place prior to issuance of an occupancy permit for the first project within the Plan Area.				
Transportation and Circulation T-4	Developers of individual projects within the Plan Area shall pay the Monterey County traffic impact fee, if the fee is in place prior to issuance of a building permit.		Applicant, Master Developer, Individual Project Developers/Users and/or Successors in Interest	Engineering and Transportation Department - Plan Check Services	Prior to issuance of a building permit
Transportation and Circulation T-5	Developers of individual projects within the Plan Area shall pay City of Salinas Traffic Fee Program traffic impact fees. The City shall utilize the fees to fund and construct improvements in a timely manner consistent with the City of Salinas letter to Caltrans dated November 16, 2009, contained in Appendix A of the Final EIR.		Applicant, Master Developer, Individual Project Developers/Users and/or Successors in Interest	Engineering and Transportation Department - Plan Check Services	Fees paid prior to issuance of a building permit Timing of Improvements per Development and Engineering Services Department - Traffic and Transportation determination
Transportation and Circulation T-6	Consistent with the City of Salinas letter to Caltrans dated November 16, 2009, and as a condition of approval of a final Master Parcel Map, the Applicant shall prepare a Frontage Road Preliminary Design Study which includes identification	Facilitation of TAMC circulation projects	Applicant or Successor in Interest	Engineering and Transportation Department	A draft Frontage Road Preliminary Design Study shall be completed and submitted to TAMC prior to, or concurrent with the

Mitigation Number	Nature of Mitigation	Result after Mitigation	Party Responsible for Implementing	Party Responsible for Monitoring: Method to Confirm Implementation	Timing for Implementation
	of a First Phase Frontage Road project for TAMC Regional Development Fee Program Project #7.				City's issuance of a building permit for any development that represents the 51st acre of development within the Plan Area.
Transportation and Circulation T-7	Consistent with the City of Salinas letter to Caltrans dated November 16, 2009, and as a condition of approval of a final Master Parcel Map, the Applicant shall design, fund, and construct a metering signal on the southbound Abbott Street on-ramp to U.S. Highway 101.	Improved public safety	Applicant or Successor in Interest	Engineering and Transportation Department - Plan Check Services	The Applicant shall obtain Caltrans approval of the signal prior to or concurrent with the City's issuance of a building permit for any development that represents the 51st acre of development within the Plan Area. The metering improvements shall be installed prior to or concurrent with the City's issuance of a building permit for any development that represents the 76th acre of development within the Plan Area.

CIVIL PRELIMINARY PLANS
FOR
PROJECT GOAT
ADDRESS:
CITY OF SALINAS,
MONTEREY COUNTY, CALIFORNIA

PROJECT TEAM

SURVEYOR
LUIS SANTIAGO-SOTELO, PE, QSD
RUGGERI-JENSEN-AZAR
8055 CAMINO ARROYO
GILROY, CA 95020
(408)848-0300

OWNER/DEVELOPER
WALKER WILLIAMS, PE
SCANNELL PROPERTIES
3468 MT. DIABLO BLVD., SUITE B-115
LAFAYETTE, CA 94549
(925)298-5819

CIVIL ENGINEER
ANTONIO PANTOJA, PE
KIMLEY-HORN AND ASSOCIATES, INC.
555 CAPITOL MALL, SUITE 300
SACRAMENTO, CA 95814
(916)571-1004

GEOTECHNICAL CONSULTANT
DOUG WAHL
GEOPENTECH
101 ACADEMY DRIVE, SUITE 100
IRVINE, CA 92617
(714)796-9100

LANDSCAPE ARCHITECT
MATTHEW MORGAN, PLA
KIMLEY-HORN AND ASSOCIATES, INC.
10 ALMADEN BOULEVARD, SUITE 1250
SAN JOSE, CA 95113
(669)800-4130

ARCHITECT
REGI RUNNELS
WARE MALCOMB
4683 CHABOT DRIVE, SUITE 300
PLEASANTON, CA 94588
(925)368-1327

PROJECT DESCRIPTION

THE PROJECT SITE IS LOCATED WITH PARCEL D AND E OF SALINAS AG-INDUSTRIAL CENTER SPECIFIC PLAN AREA. THE SITE AREA IS APPROXIMATELY 70.14± ACRES IS CURRENTLY ZONED AS INDUSTRIAL GENERAL.

THE PROJECT PROPOSES TO CONSTRUCT AN INDUSTRIAL FACILITY OF APPROXIMATELY 650,000± SQUARE FEET IN FOOTPRINT AREA AND APPROX. ±104'-6" HEIGHT. THE PROJECT WILL INCLUDE ASSOCIATED SITE IMPROVEMENTS SUCH AS TRAILER PARKING, ASSOCIATE PARKING, UTILITIES, LANDSCAPING AND STORMWATER MANAGEMENT BASINS. A BUS STOP IS PROPOSED ALONG DAYTON STREET.

PRELIMINARY EARTHWORK

CUT: 85,068 CY

FILL: 162,828 CY

NET: 77,761 CY (FILL)

NOTE: THE ABOVE QUANTITIES ARE FOR IN PLACE VOLUMES CALCULATED FROM THE EXISTING GROUND TO THE PROPOSED FINISHED GRADE. EXISTING GROUND IS DEFINED BY THE CONTOURS AND SPOT GRADES ON THE BASE SURVEY. PROPOSED FINISHED GRADE IS DEFINED AS THE FINAL GRADE AS INDICATED ON THE GRADING PLAN(S).

THE EARTHWORK QUANTITIES ABOVE ARE FOR PERMIT PURPOSES ONLY. THEY HAVE NOT BEEN FACTORED TO ACCOUNT FOR CHANGES IN VOLUME DUE TO BULKING, CLEARING AND GRUBBING, SHRINKAGE, OVER- EXCAVATION AND RE-COMPACTION, AND CONSTRUCTION METHODS. NOR DO THEY ACCOUNT FOR THE THICKNESS OF PAVEMENT SECTIONS, FOOTINGS, SLABS, REUSE OF PULVERIZED MATERIALS THAT WILL UNDERLIE NEW PAVEMENTS, ETC. THE CONTRACTOR SHALL RELY ON THEIR OWN EARTHWORK ESTIMATES FOR BIDDING PURPOSES.

FEMA FLOOD ZONE

FLOOD ZONE: ZONE X – 0.2% ANNUAL CHANCE FLOOD HAZARD
FEMA FLOOD INSURANCE RATE MAP
COMMUNITY PANEL NO.: 06053C0238G
EFFECTIVE DATE: 04/2/2009

SITE INFORMATION

SITE ADDRESS: PARCEL D AND E OF SALINAS AG-INDUSTRIAL CENTER

TOTAL SITE AREA: 3,055,232 SF/70.14 +/- AC
TOTAL BUILDING AREA: 650,890 SF
F.A.R.: 0.21
ZONING CLASSIFICATION: IG-SP-7 (INDUSTRIAL GENERAL-SALINAS AG-INDUSTRIAL SPECIFIC PLAN)
EXISTING USE: VACANT
PROPOSED USE: IG (INDUSTRIAL GENERAL)
TOTAL LOTS: 2

BASIS OF BEARING

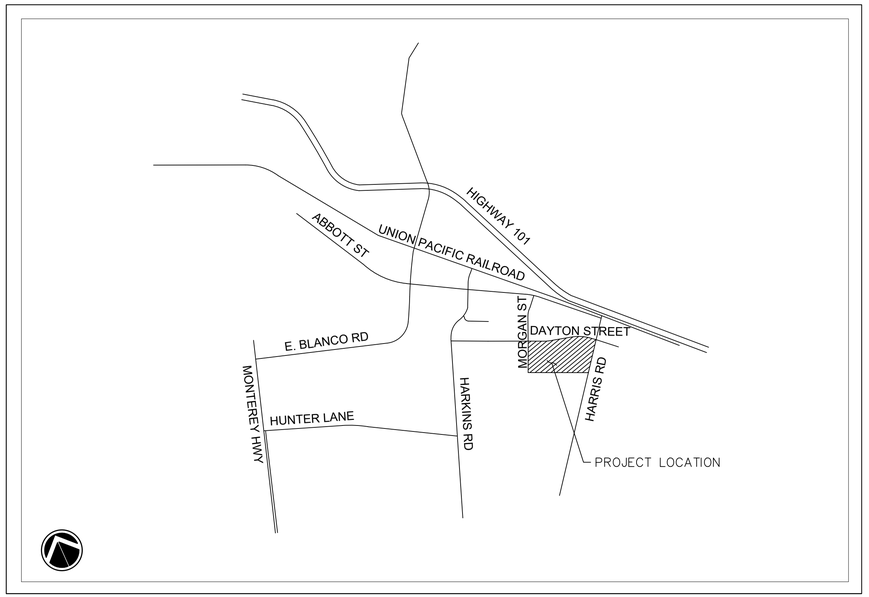
THE BEARING OF N 47°36'00" W BETWEEN MONUMENTS ALONG THE CENTERLINE OF HARRIS PLACE AS SHOWN ON THE RECORD OF SURVEY FILED JANUARY 24, 1996 IN VOLUME 19 OF SURVEY AT PAGE 144 WAS USED AS THE BASIS OF BEARINGS.

BENCHMARK

VERTICAL DATUM: NAVD88

A BRASS CAP LABELED LS 3304 IN MONUMENT BOX AT ABBOTT STREET, AS SHOWN ON THE RECORD OF SURVEY FILED OCTOBER 3, 2002 IN VOLUME 25 OF SURVEYS, PAGE 94, RECORDS OF MONTEREY COUNTY, CALIFORNIA WAS USED FOR THE BENCHMARK FOR THIS PROJECT. (NAVD88 = 61.41')

ELEVATION=61.41'



VICINITY MAP
SCALE: NTS

Sheet List Table

Sheet Number	Sheet Title
C000	COVER SHEET
C100	PRELIMINARY SITE PLAN
C200	PRELIMINARY GRADING PLAN
C201	GRADING SECTIONS
C300	PRELIMINARY UTILITY PLAN
C400	CIRCULATION PLAN
C500	PRELIMINARY STORMWATER QUALITY PLAN
C600	EROSION CONTROL PLAN
L100	PRELIMINARY LANDSCAPE PLAN
L200	PRELIMINARY LANDSCAPE SCHEDULES
L300	PRELIMINARY LANDSCAPE DETAILS

LEGEND

PROPERTY LINE
EASEMENT/SETBACK
SS — PROPOSED SANITARY SEWER PIPE
SD — PROPOSED STORM DRAIN PIPE
W — PROPOSED WATER PIPE
FW — PROPOSED FIRE WATER PIPE
SS — EXISTING SANITARY SEWER PIPE
SD — EXISTING STORM DRAIN PIPE
W — EXISTING WATER PIPE
OH — EXISTING OVERHEAD UTILITY LINE
JT — EXISTING JOINT TRENCH
IRR — EXISTING IRRIGATION PIPE
G — EXISTING GAS LINE
IW — EXISTING INDUSTRIAL WASTE LINE
R — RIDGE LINE
STREET CENTERLINE
LP — LOW POINT LINE
GB — GRADE BREAK LINE
DIRECTION OF FLOW
617.50 P — PROPOSED SPOT GRADE
(617.50±) ME — EXISTING SPOT GRADE
2.2% — PROPOSED FLOW (DIRECTION AND SLOPE)
STORM DRAIN MANHOLE
HEADWALL
STORM DRAIN INLET
GRADING LIMITS
DRAINAGE MANAGEMENT AREA (DMA) BOUNDARY
EXISTING UTILITY POLE
PROPOSED ASPHALT PAVEMENT (CAR PARKING)
PROPOSED HEAVY DUTY ASPHALT PAVEMENT (TRUCK ROUTE)
PROPOSED HEAVY DUTY CONCRETE PAVEMENT
PROPOSED SIDEWALK
PROPOSED LANDSCAPE AREA
PROPOSED STORMWATER MANAGEMENT BASIN
STOCKPILE AREA
MATERIAL STORAGE AND DELIVERY
SANITARY AREA, TRASH STORAGE, HAZARDOUS MATERIAL, CONCRETE MANAGEMENT, VEHICLE MAINTENANCE

ABBREVIATIONS

AB	AGGREGATE BASE	LS	LANDSCAPE
AC	ASPHALT CONCRETE, ACRES	MH	MANHOLE
BB	BOTTOM OF BASIN	MAX	MAXIMUM
BC	BACK OF CURB	MIN	MINIMUM
BFP	BACKFLOW PREVENTER	MON	MONUMENT
BOT	BOTTOM	OFF	OFFSET
BSM	BIORETENTION SOIL MIX	N/A	NOT APPLICABLE
BW	BOTTOM OF WALL	NTS	NOT TO SCALE
CG	CURB AND GUTTER	P	PAVEMENT
CL, ℄	CENTER LINE	PL	PROPERTY LINE
CONC	CONCRETE	POC	POINT OF CONNECTION
CY	CUBIC YARDS	PROP	PROPOSED
DDCV	DOUBLE DETECTOR CHECK VALVE	PSE	PUBLIC SERVICE EASEMENT
DI	DRAINAGE INLET	R	RADIUS
DMA	DRAINAGE MANAGEMENT AREA	R	RIDGE
DTL	DETAIL	RW	RIGHT OF WAY
EL	ELEVATION	S	SLOPE, SOUTH
EP	EDGE OF PAVEMENT	SD	STORM DRAIN
ESMT	EASEMENT	SDMH	STORM DRAIN MANHOLE
EX	EXISTING	SF	SQUARE FOOT
F.A.R.	FLOOR AREA RATIO	SS	SANITARY SEWER
FC	FACE OF CURB	SSCO	SEWER SERVICE CLEAN OUT
FDC	FIRE DEPARTMENT CONNECTION	SSMH	SANITARY SEWER MANHOLE
FG	FINISHED GRADE	STD	STANDARD
FFE	FINISHED FLOOR ELEVATION	SW	SIDEWALK
FH	FIRE HYDRANT	TB	TOP OF BASIN
FL	FLOW LINE	TC	TOP OF CURB
FW	FIRE WATER	TG	TOP OF GRATE
G	GUTTER	TW	TOP OF WALL
GB	GRADE BREAK	TYP	TYPICAL
HP	HIGH POINT	W	WATER, WEST
INV	INVERT	WM	WATER METER
LF	LINEAR FEET	WV	WATER VALVE
LP	LOW POINT		

811 Know what's below. Call before you dig.

No.	REVISIONS	DATE
	SITE DESIGN REVIEW RESUBMITTAL #1	01/12/2022

Kimley»Horn

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555 CAPITOL MALL, SUITE 300
SACRAMENTO, CA 95814
PHONE: 916-858-5800
WWW.KIMLEY-HORN.COM

LICENSED PROFESSIONAL

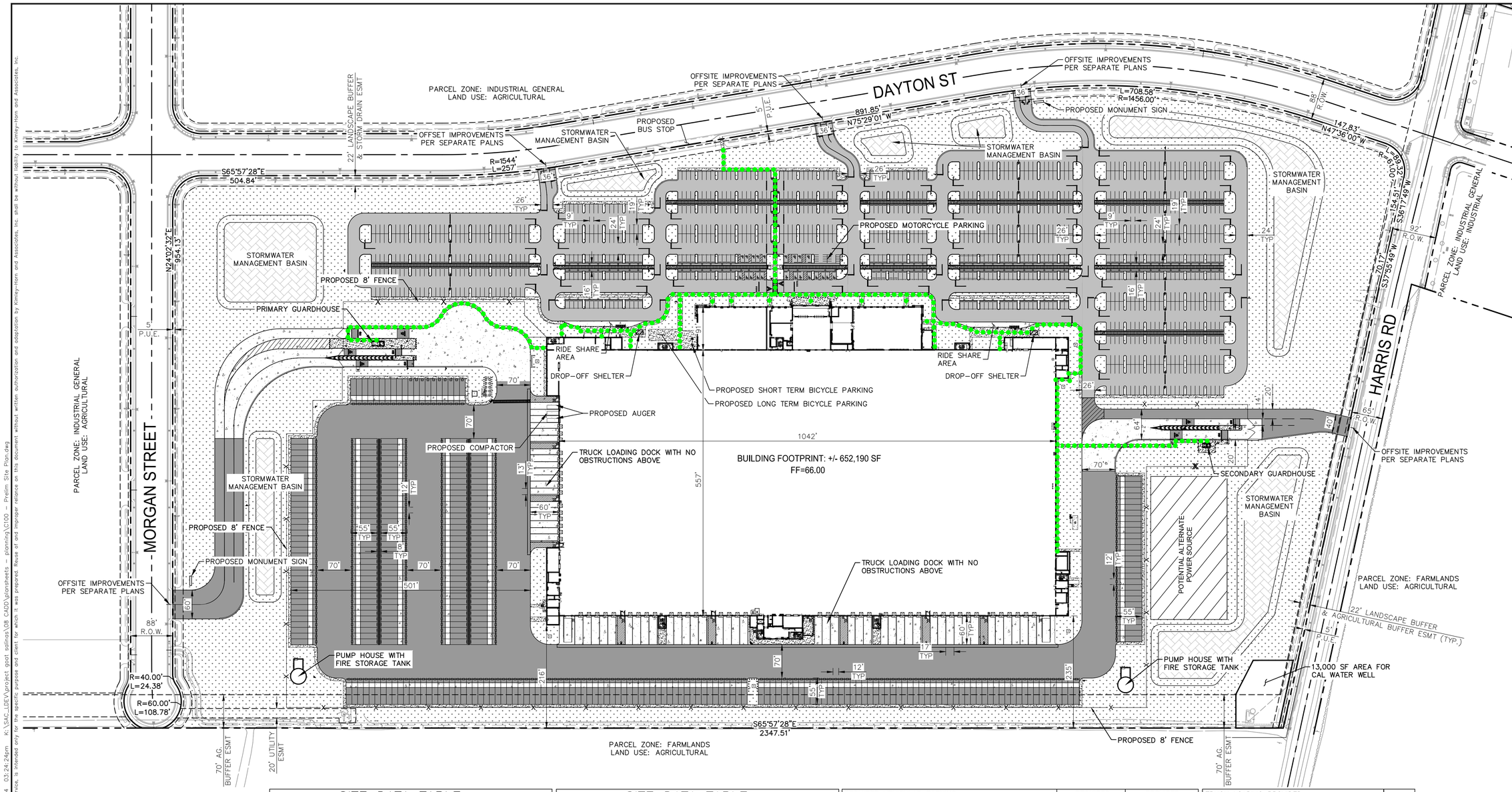
KHA PROJECT	097401004
DATE	5/2/2024
SCALE	AS SHOWN
DESIGNED	AJP
DRAWN	NTI
CHECKED	SKB

COVER SHEET

IMPROVEMENT PLANS FOR
PROJECT GOAT
SALINAS, CA

C000
1 OF 8

Exhibit R
Plotted By:LoraPerro, Gerardo Sheet Set:Kha Layout:Prelim Cover Sheet May 02, 2024 03:24:08pm K:\SAC_LDEV\project goat salinas\08 CADD\plansheets – planning\C000 – Prelim Cover Sheet.dwg
This document, together with the concepts and designs presented herein, as an instrument of service, is intended only for the specific purpose and client for which it was prepared. Reuse of and improper reliance on this document without written authorization and adaptation by Kimley-Horn and Associates, Inc. shall be without liability to Kimley-Horn and Associates, Inc.



LEGEND

- PROPERTY LINE
- EASEMENT/SETBACK
- STREET CENTERLINE
- PROPOSED ASPHALT PAVEMENT (CAR PARKING)
- PROPOSED HEAVY DUTY ASPHALT PAVEMENT (TRUCK ROUTE)
- PROPOSED HEAVY DUTY CONCRETE PAVEMENT
- PROPOSED SIDEWALK
- PROPOSED LANDSCAPE AREA
- PROPOSED STORMWATER MANAGEMENT BASIN
- ADA PATH

SITE DATA TABLE	
LOCATION:	SWC HARRIS RD & HARRIS PL SALINAS, CA
APN:	117-133-011 & 117-133-012
LOT AREA:	70.14± AC
ZONING:	IG-SP-7(INDUSTRIAL GENERAL-SALINAS AG-INDUSTRIAL SPECIFIC PLAN)
CURRENT USE:	VACANT
PROPOSED USE:	IG (INDUSTRIAL GENERAL)
CORNER YARD SETBACK/ LANDSCAPE BUFFER EASEMENT:	22'
SIDE YARD INTERIOR SETBACK:	0
FRONT YARD SETBACK/ LANDSCAPE BUFFER EASEMENT:	22'
REAR YARD SETBACK:	0

SITE DATA TABLE		
BUILDING DATA:		
BUILDING HEIGHT	MULTISTORY ±104'-6"	
GROUND LEVEL	OFFICE	WAREHOUSE
	43,328 SF	608,862 SF
	OCCUPIABLE	UNHABITABLE ENCLOSED VEHICLE PARKING
MEZZANINE	–	153,326 SF
LEVEL 2	121,974 SF	487,898 SF
LEVEL 3	120,469 SF	487,898 SF
LEVEL 4	120,469 SF	487,898 SF
LEVEL 5	120,469 SF	487,898 SF
TOTALS:	1,135,571 SF	2,104,918 SF
	3,240,489 SF	
PRIMARY GUARDHOUSE	278 SF	
SECONDARY GUARDHOUSE	148 SF	
PUMP HOUSE #1	1,335 SF	
PUMP HOUSE #2	1,335 SF	

REQUIRED VEHICULAR PARKING:	REQUIRED	PROVIDED
OFFICE PARKING REQUIRED 1/250 SF (PER CBC)	174	–
WAREHOUSE AND OCCUPIED SPACE REQUIRED		
1/1000 SF FOR FIRST 10,000 SF	10	–
1/3000 SF THEREAFTER	376	–
TOTAL REQUIRED	560	–
OFFICE PARKING REQUIRED 1/300 SF (PER SALINAS)	144	–
WAREHOUSE/OCCUPIED SPACE 1/1000 SF	1136	–
TOTAL REQUIRED	1280	–
PROVIDED VEHICULAR PARKING:		
STANDARD (9'-0" X 19'-0")	872	
TOTAL STANDARD ACCESSIBLE PARKING (EV INCLUDED):	17	18
TOTAL VAN ACCESSIBLE PARKING (EV INCLUDED):	4	4
CLEAN AIR VEHICLE (CA) PARKING PROVIDED:		
20% EV CAPABLE (EVCS) REQUIRED BY CALGREEN	221	222
25% EV SERVICE (EVSE) REQUIRED BY CALGREEN	56	56
EV STANDARD ACCESSIBLE	5	
EV VAN ACCESSIBLE	2	
EV AMBULATORY	5	5
TOTAL CLEAN AIR PARKING PROVIDED	222	
TOTAL PROVIDED PARKING	1103	

TRUCK LOADING PROVIDED	
AT DOCK	57
TRAILER PARKING	345
TRAILER E.V. PARKING	10
TOTAL	412
TOTAL PARKING PROVIDED	1515
REQUIRED BICYCLE PARKING PER CALGREEN	
SHORT TERM BICYCLE PARKING	16
LONG TERM BICYCLE PARKING	128
MOTORCYCLE PARKING	16

NORTH

GRAPHIC SCALE IN FEET
0 50 100 200

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PRELIMINARY SITE PLAN

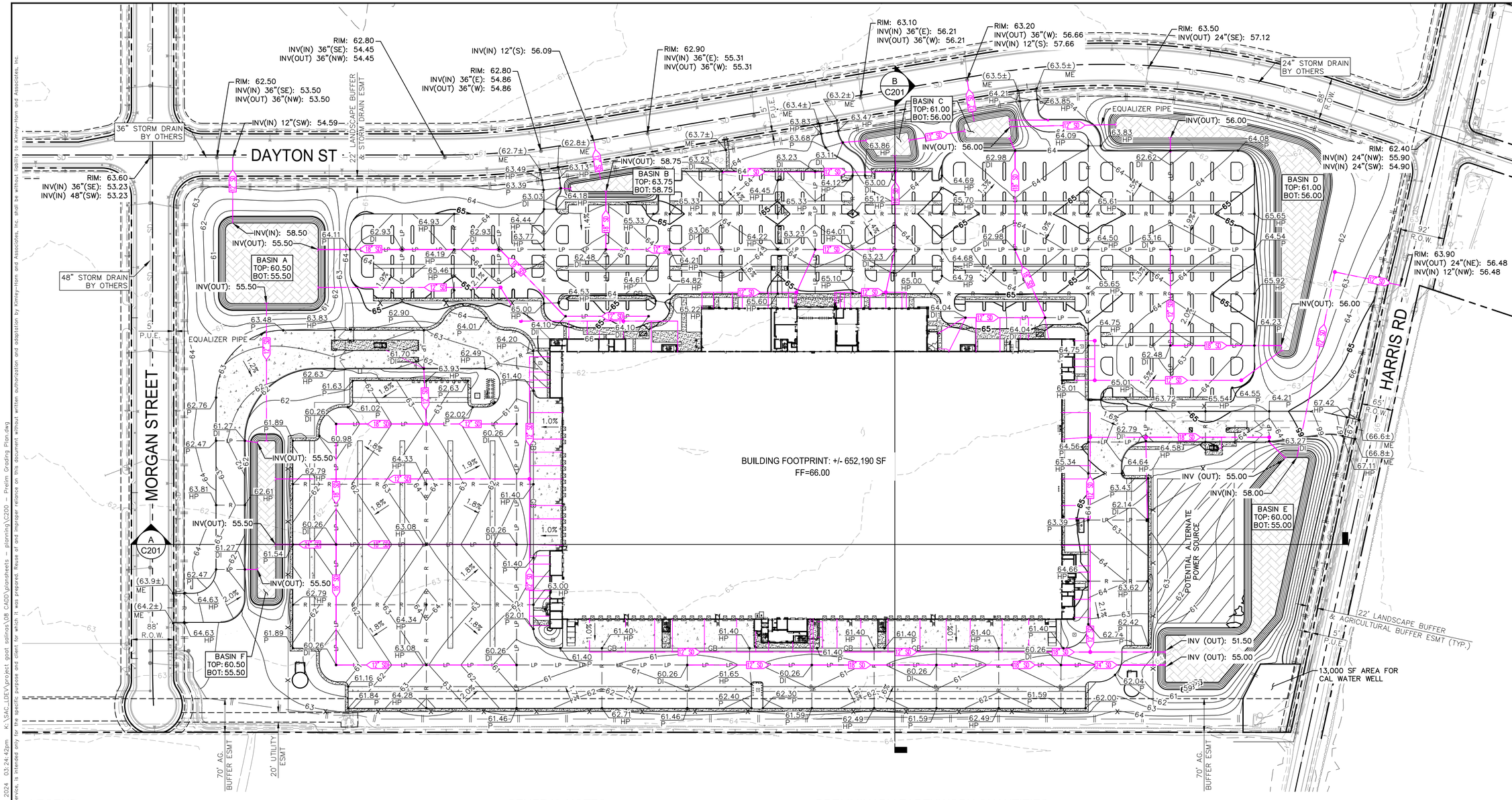
IMPROVEMENT PLANS FOR

PROJECT GOAT

SALINAS, CA

C100
2 OF 8

Plotted By:LenaPorras, Gerardo Sheet Set:Kha Layout:Prelim Site Plan May 02, 2024 03:24:24pm K:\SAC_LDEV\project goat salinas\08 CADD\plan\sheets - planning\C100 - Prelim Site Plan.dwg
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LEGEND

	PROPERTY LINE	P	PAVEMENT
	EASEMENT/SETBACK	FF	FINISHED FLOOR
LP	LOW POINT LINE	HP	HIGH POINT
GB	GRADE BREAK LINE	ME	MATCH EXISTING
R	RIDGE LINE	DI	DRAINAGE INLET
	GRADING LIMITS	(XXX)	EXISTING GRADE
12" SD	PROPOSED STORM DRAIN		STORM DRAIN MANHOLE
SD	EXISTING STORM DRAIN		HEADWALL
	PROPOSED STORMWATER BASIN		STORM DRAIN INLET
	HEAVY DUTY CONCRETE		
	SIDEWALK		
56	PROPOSED CONTOUR LINE		
56	EXISTING CONTOUR LINE		

GENERAL NOTES

1. ALL SPOT ELEVATIONS REFLECT TOP OF PAVEMENT UNLESS OTHERWISE INDICATED.
2. CONTRACTOR SHALL VERIFY AND LOCATE ALL EXISTING UTILITIES AND STRUCTURES PRIOR TO CONSTRUCTION AND SHALL PROTECT IN PLACE UNLESS NOTED ON THE PLANS.
3. SEE THE PRELIMINARY GEOTECHNICAL REPORT PREPARED BY GEOPENTECH, DATED 01/05/2022, PROJECT NO. 21079A FOR GEOTECHNICAL INVESTIGATION AND FOUNDATION RECOMMENDATION REPORT.

PRELIMINARY EARTHWORK QUANTITIES

CUT: 85,068 CY

FILL: 162,828 CY

NET: 77,761 CY (FILL)

NOTE: THE ABOVE QUANTITIES ARE APPROXIMATE IN PLACE VOLUMES CALCULATED FROM THE EXISTING GROUND TO THE PROPOSED FINISHED GRADE. EXISTING GROUND IS DEFINED BY THE CONTOURS AND SPOT GRADES ON THE BASE SURVEY. PROPOSED FINISHED GRADE IS DEFINED AS THE FINAL GRADE AS INDICATED ON THE GRADING PLAN(S).

THE EARTHWORK QUANTITIES ABOVE ARE FOR PERMIT PURPOSES ONLY. THEY HAVE NOT BEEN FACTORED TO ACCOUNT FOR CHANGES IN VOLUME DUE TO BULKING, CLEARING AND GRUBBING, SHRINKAGE, OVER- EXCAVATION AND RE-COMPACTION, AND CONSTRUCTION METHODS. NOR DO THEY ACCOUNT FOR THE THICKNESS OF PAVEMENT SECTIONS, FOOTINGS, SLABS, REUSE OF PULVERIZED MATERIALS THAT WILL UNDERLIE NEW PAVEMENTS, ETC. THE CONTRACTOR SHALL RELY ON THEIR OWN EARTHWORK ESTIMATES FOR BIDDING PURPOSES.

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0 50 100 200

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PRELIMINARY GRADING PLAN

IMPROVEMENT PLANS FOR

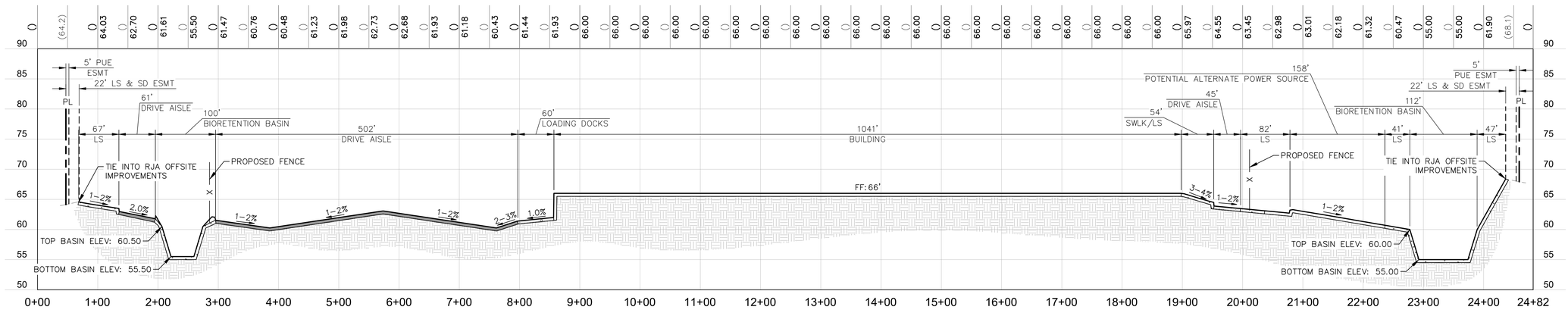
PROJECT GOAT

SALINAS, CA

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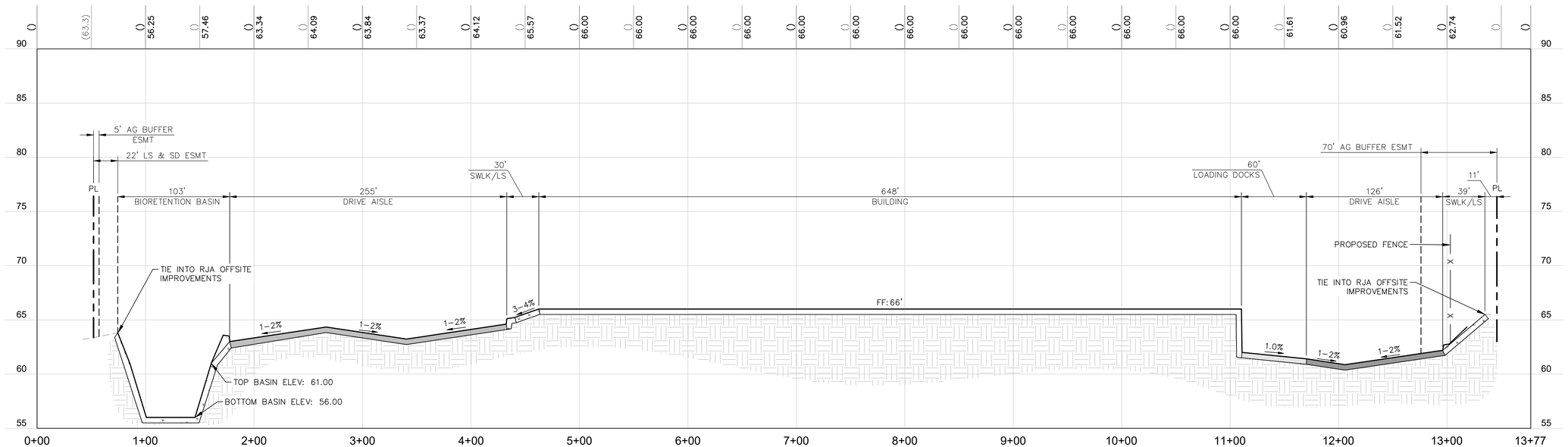
C200
3 OF 8

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CROSS SECTION A-A
SCALE: 1"=90' VERTICAL SCALE: 1"=9'

A



CROSS SECTION B-B
SCALE: 1"=50' VERTICAL SCALE: 1"=5'

B

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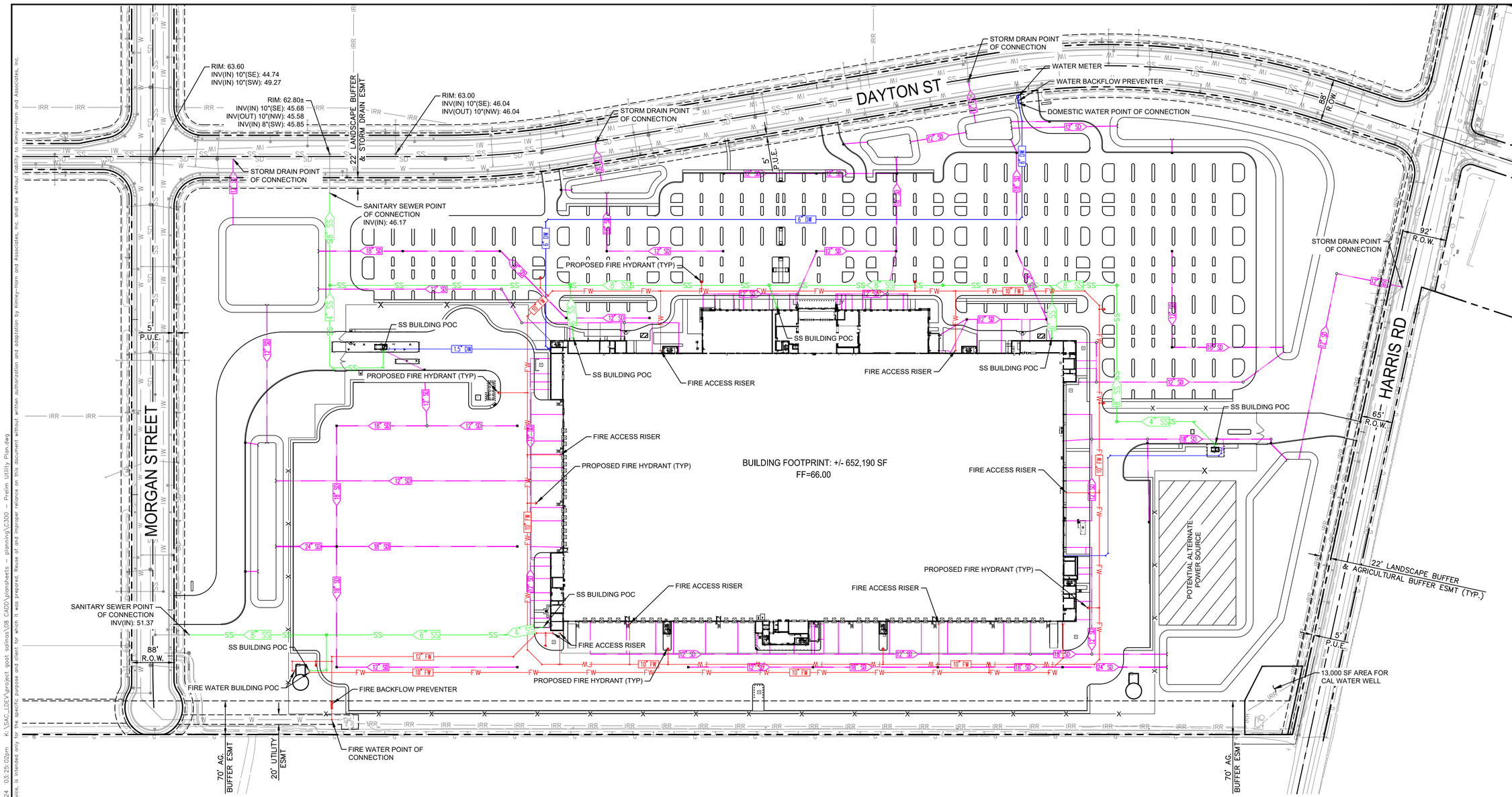
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GRADING SECTIONS

IMPROVEMENT PLANS FOR
PROJECT GOAT
SALINAS, CA

C201
4 OF 8

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LEGEND

- PROPERTY LINE
- EASEMENT/SETBACK
- STREET CENTERLINE
- SEWER PIPE
- WATER PIPE
- FIRE WATER PIPE
- STORM DRAIN PIPE
- EXISTING SANITARY SEWER PIPE
- EXISTING STORM DRAIN PIPE
- EXISTING WATER PIPE
- EXISTING OVERHEAD UTILITY LINE
- EXISTING JOINT TRENCH
- EXISTING IRRIGATION PIPE
- EXISTING GAS LINE
- EXISTING INDUSTRIAL WASTE LINE
- EXISTING UTILITY POLE
- PROPOSED FIRE HYDRANT

UTILITY NOTES

1. ALL UTILITIES WITHIN PRIVATE PROPERTY ARE PRIVATELY OWNED AND MAINTAINED
2. ALL OFFSITE UTILITIES SHOWN WITHIN PUBLIC STREETS ARE CONCEPTUAL AND NEED TO BE CONFIRMED.
3. ALL UTILITIES SIZES SHOWN ARE CONCEPTUAL SIZES TO BE CONFIRMED DURING DESIGN PHASE.

NORTH

GRAPHIC SCALE IN FEET
0 50 100 200

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PRELIMINARY UTILITY PLAN

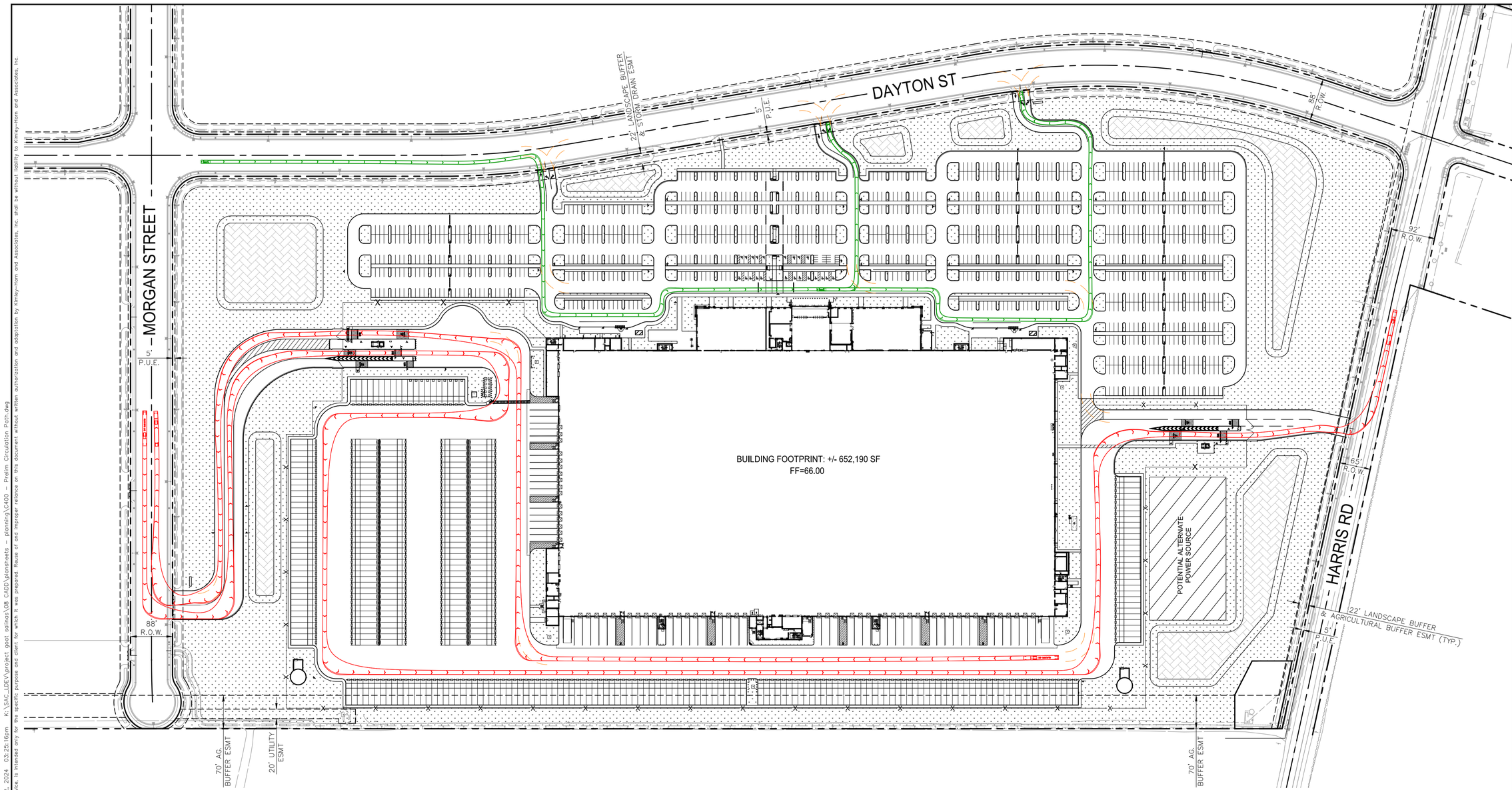
IMPROVEMENT PLANS FOR

PROJECT GOAT

SALINAS, CA

C300
5 OF 8

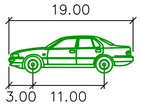
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LEGEND

- PROPERTY LINE
- EASEMENT/SETBACK
- VEHICLE TRACKING PATH OF DESIGN TRUCK
- VEHICLE TRACKING PATH OF DESIGN VEHICLE
- FIRE TURNING RADIUS (60' TYP., 20' TYP., 40' TYP.)

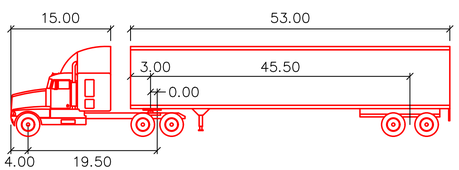
DESIGN VEHICLE



P

	feet
Width	: 7.00
Track	: 6.00
Lock to Lock Time	: 6.0
Steering Angle	: 31.6

DESIGN TRUCK



WB-67

	feet		
Tractor Width	: 8.00	Lock to Lock Time	: 6.0
Trailer Width	: 8.50	Steering Angle	: 28.4
Tractor Track	: 8.00	Articulating Angle	: 75.0
Trailer Track	: 8.50		

NORTH

GRAPHIC SCALE IN FEET
0 50 100 200

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DATE 5/2/2024	SCALE AS SHOWN	DESIGNED AJP	
		DRAWN NTI	CHECKED SKB

CIRCULATION PLAN

IMPROVEMENT PLANS FOR

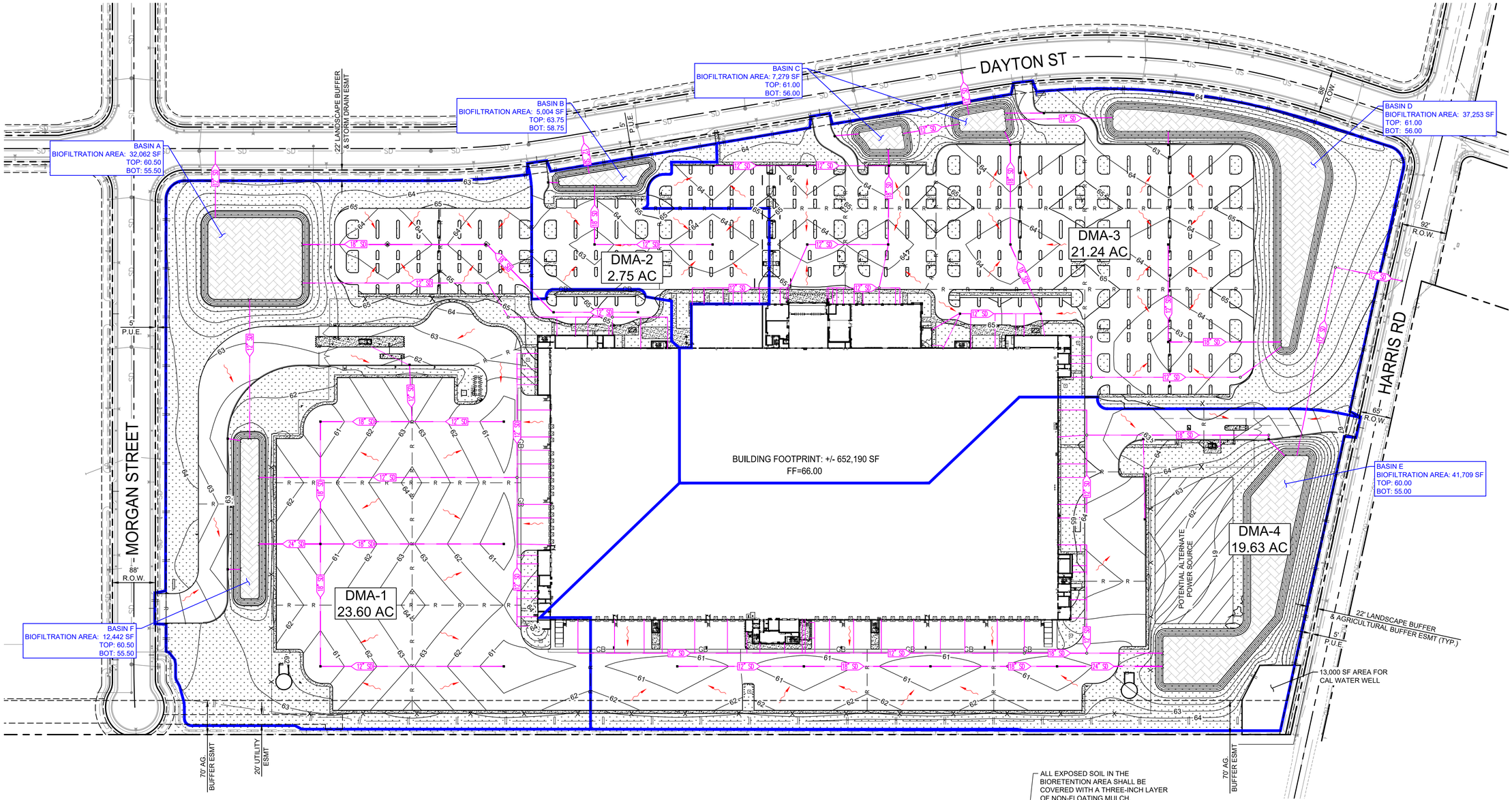
PROJECT GOAT

SALINAS, CA

C400
6 OF 8

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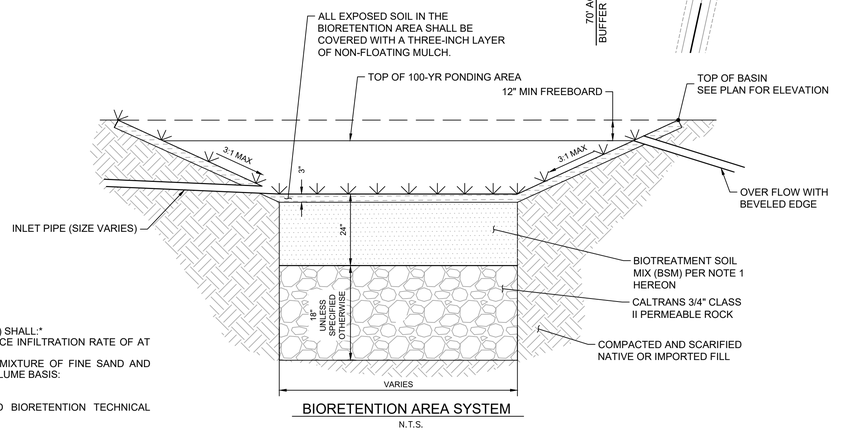


LEGEND

- PROPERTY LINE
- STREET CENTERLINE
- 56 — PROPOSED CONTOUR LINE
- GRADING LIMITS
- R R R — RIDGE LINE
- 24" SD — PROPOSED STORM DRAIN
- SD — EXISTING STORM DRAIN
- DRAINAGE MANAGEMENT AREA (DMA) BOUNDARY
- PROPOSED SURFACE FLOW
- LANDSCAPE AREA
- BIORETENTION AREA LIMITS

STORMWATER CONTROL DMA CALCULATIONS

Subarea	Total Area		Proposed Impervious Area	Proposed Pervious Area	Treatment Type	Required Bioretention Area (4% of DMA Area)	Bioretention Area Provided
	(SF)	(AC)	(SF)	(SF)	-	(SF)	(SF)
1	1028016	23.60	673680	354336	Bioretention	41121	44504
2	119790	2.75	86435	33355	Bioretention	4792	5004
3	925214	21.24	607914	317300	Bioretention	37009	44532
4	855083	19.63	701582	153501	Bioretention	34203	41709
Total	2928103	67.22	2069611	858492		117124	135749



BIORETENTION AREA SYSTEM
N.T.S.

BIORETENTION NOTES
1. BIOTREATMENT SOIL MIXTURE (BSM) SHALL:*
   1.1. ACHIEVE A LONG TERM, IN PLACE INFILTRATION RATE OF AT LEAST 5 INCHES PER HOUR
   1.2. CONSIST OF THE FOLLOWING MIXTURE OF FINE SAND AND COMPOST, MEASURED ON A VOLUME BASIS:
   60% - 70% SAND
   30% - 40% COMPOST
*REFERENCE THE CENTRAL COAST LID BIORETENTION TECHNICAL STANDARDS

NORTH

GRAPHIC SCALE IN FEET
0 50 100 200

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PRELIMINARY STORMWATER QUALITY PLAN

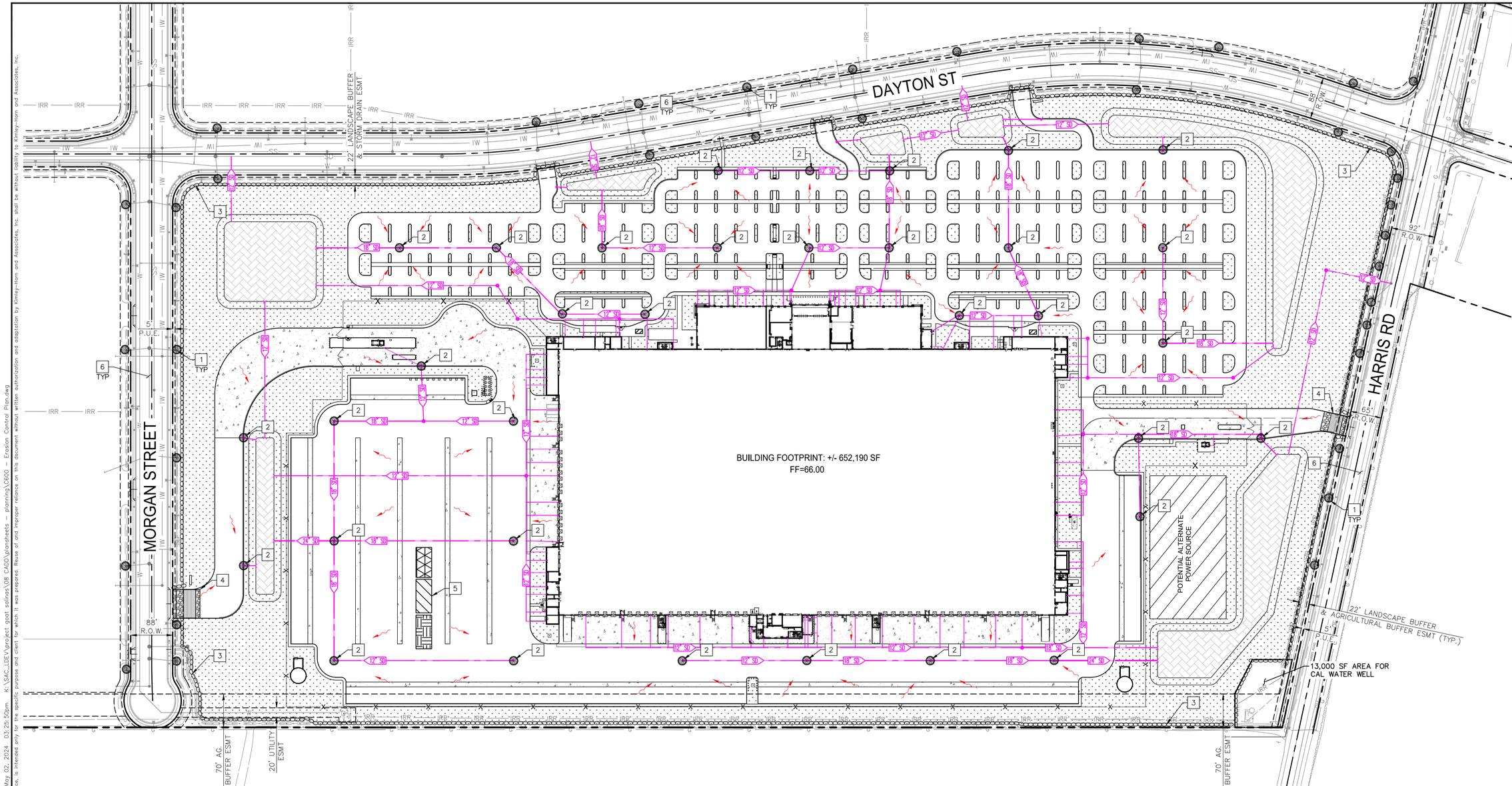
IMPROVEMENT PLANS FOR

PROJECT GOAT

SALINAS, CA

C500
7 OF 8

Plotted By: LoraPorro, Gerardo Sheet Set: Kha Layout: Prelim Stormwater Quality Plan May 02, 2024 03:25:34pm K:\SAC_LDE\Project gpot salinas\06 CAD\Sheetsets — planning\C500 — Prelim Stormwater Quality Plan.dwg
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LEGEND

- PROPERTY LINE
- EASEMENT/SETBACK
- STREET CENTERLINE
- PROPOSED HEAVY DUTY CONCRETE PAVEMENT
- PROPOSED SIDEWALK
- PROPOSED LANDSCAPE AREA
- PROPOSED STORMWATER MANAGEMENT BASIN
- STOCKPILE AREA
- MATERIAL STORAGE AND DELIVERY
- SANITARY AREA, TRASH STORAGE, HAZARDOUS MATERIAL, CONCRETE MANAGEMENT, VEHICLE MAINTENANCE
- FIBER ROLL
- PROPOSED STORM DRAIN
- STORM DRAIN MANHOLE
- HEADWALL
- STORM DRAIN INLET
- DIRECTION OF FLOW
- INLET PROTECTION
- CONSTRUCTION ENTRANCE

EROSION & SEDIMENT CONTROL NOTES

1. THE STATE'S GENERAL PERMIT FOR STORMWATER DISCHARGES ASSOCIATED WITH CONSTRUCTION ACTIVITY (WQD 99-080-DWQ) REQUIRES THE PREPARATION OF A STORMWATER POLLUTION PREVENTION PLAN (SWPPP) FOR SITES WITH SOIL DISTURBANCES GREATER THAN OR EQUAL TO ONE ACRE, OR FROM SITES SMALLER THAN ONE ACRE IF THE CONSTRUCTION ACTIVITY IS PART OF A LARGER PLAN OF DEVELOPMENT OR SALE THAT DISTURBS ONE ACRE OR MORE. CONSTRUCTION ACTIVITY SHALL NOT COMMENCE, NOR A PRE-CONSTRUCTION MEETING PERMITTED TO BE SCHEDULED, PRIOR TO THE SWPPP BEING ACCEPTED BY THE CITY.
2. THE PROJECT STORMWATER POLLUTION PREVENTION PLAN (SWPPP) IS INCORPORATED BY REFERENCE INTO THIS SET OF PLANS. THE SWPPP IS CONSIDERED A DYNAMIC DOCUMENT AND WILL CHANGE AS CONDITIONS WARRANT. PERMANENT EROSION AND SEDIMENT CONTROL MEASURES WILL BE CONSTRUCTED AS SHOWN ON THESE PLANS.
3. A COPY OF THE SWPPP SHALL BE KEPT AT THE PROJECT SITE AT ALL TIMES.
4. ALL EROSION AND SEDIMENT CONTROL MEASURES SHALL BE IMPLEMENTED AS SPECIFIED IN THE SWPPP AND/OR AS DIRECTED BY CITY INSPECTOR.
5. NO GRADING OR TRENCHING, EXCEPT AS REQUIRED FOR EROSION OR SEDIMENT CONTROL, SHALL OCCUR WITHIN 35 FEET FROM THE CENTERLINE OF PERENNIAL AND INTERMITTENT DRAINAGE SWALES BETWEEN OCTOBER 15 AND APRIL 15 EXCEPT AS APPROVED BY THE DEPARTMENT OF FISH AND GAME.
6. ALL EROSION AND SEDIMENT CONTROL MEASURES SHALL BE MAINTAINED IN ACCORDANCE WITH THE SWPPP.
7. THE CONTRACTOR SHALL ESTABLISH A SPECIFIC SITE WITHIN THE DEVELOPMENT FOR MAINTENANCE AND STORAGE OF EQUIPMENT OR ANY OTHER ACTIVITY THAT MAY ADVERSELY CONTRIBUTE TO THE WATER QUALITY OF THE RUNOFF IN ACCORDANCE WITH THE SWPPP.
8. THE SITE'S QSP IS RESPONSIBLE FOR SELECTING THE APPROPRIATE SAMPLE LOCATIONS BASED ON SITE CONDITIONS AT THE TIME OF SAMPLING.
9. PURSUANT TO AQ-1, CONSTRUCTION ACTIVITY ON SITE IS LIMITED TO 8.1 ACRES PER DAY AND GRADING/EXCAVATION ACTIVITY IS LIMITED TO 2.2 ACRES PER DAY.

EROSION CONTROL NOTES

1. EXISTING DRAIN INLET TO BE PROTECTED IN PLACE.
2. INSTALL INLET PROTECTION PER CASQA BMP SE-10.
3. INSTALL FIBER ROLL PER CASQA BMP SE-5.
4. CONSTRUCT STABILIZED CONSTRUCTION SITE ACCESS PER CASQA BMP TC-1.
5. CONSTRUCT CONCRETE WASHOUT AREA PER CASQA BMP WM-8.
6. STREET SWEEPING SHALL BE PERFORMED PER CASQA BMP SE-7.

NORTH

GRAPHIC SCALE IN FEET
0 50 100 200

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EROSION CONTROL PLAN

IMPROVEMENT PLANS FOR

PROJECT GOAT

SALINAS, CA

C600
8 OF 8

Plotted By: LaraPorras, Gerardo Sheet Set: Kha Layout: C700 EROSION CONTROL PLAN May 02, 2024 03:25:50pm K:\SAC_LDEV\project goat salinas\08 CADD\plansheets - planning\C600 - Erosion Control Plan.dwg
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(831) 758-7201 • (831) 758-7368 (Fax) • www.cityofsalinas.org

October 26, 2021

Michael Harrington, Esq.
Horan Lloyd
60 West Alisal Street, Suite 1
Salinas, California 93901

RE: AMENDMENT TO SALINAS AG-INDUSTRIAL SPECIFIC PLAN; SPECIFIC PLAN AREA FLOOR AREA RATIO

Dear Mr. Harrington, Esq.:

On October 12, 2021, we received from you an application for a Specific Plan Amendment (SPA) to the Salinas Ag-Industrial Center Specific Plan (Specific Plan). The request outlined in the application is to remove footnote (b) from Table 3-1 of the Specific Plan as it applies to the "Wholesale Distribution" land use listed under "Warehousing Sales and Services". No other modifications are proposed to the Table 3-1 or other parts of the Specific Plan and footnote (b) will continue to apply where otherwise listed in the Table.

Below shows a strikeout version of the portion of Table 3-1 subject to the amendment:

Warehousing Sales and Services:		
Land Use	**Land Use Classification**	
	Agricultural-Industrial (IA)	**Abbott St. Frontage Zone (ASFZ)**
Limited	NP	NP
Wholesale Distribution	SPR ~~(b)~~	SPR ~~(b)~~

Pursuant to Section 9.3.3 of the Specific Plan, the City Manager or designee may administratively approve an amendment request that does not strictly fit one or more of the items (1a-1e) listed for a Type 1 Major Amendment. After careful consideration of the request, I concur that the requested amendment is a Major Amendment Type 2 because it does not 1a) involve an addition or major change to Table 3-2; 1b) introduce a new land use to "Land Use Classifications", Table 3-1 that would not otherwise reasonably fit into an existing Land Use category; 1c) increase the maximum allowable "Major Agricultural Processing" acreage beyond the maximum acreage; 1d) involve a major change in standards for floor area ratio, parking, allowed uses, density or intensity of development; or 1e) introduce new or intensified "significant" environmental impacts not previously analyzed that would change the character of the project.

Exhibit S

Under the authority granted to the City Manager under Section 9.3.3, Major Amendment Type 2, I am approving the requested amendment removing footnote (b) for the Land Use "Wholesale Distribution" under the Land Use Classifications for Agricultural-Industrial (IA) and Abbott Street Frontage Zone (ASFZ). Footnote (b) unnecessarily restricts "Wholesale Distribution" uses to those that are "agriculturally-related or serve the agriculture industry". Since the Specific Plan was adopted in 2010, "Wholesale Distribution" has significantly changed with the rise of e-commerce, globalization, and more recently challenges in the supply chain and labor shortages created by the pandemic. The agriculture industry has also significantly changed since 2010, such that the original basis upon which the Specific Plan was originally adopted may no longer be relevant; more substantive non-administrative amendments may be necessary in the future to more usable for contemporary industries and business operations. This minor amendment is necessary to allow more flexibility to "Wholesale Distribution" without having to restrict distributors that may not be exactly aligned with footnote (b). The development regulations for "Wholesale Distribution" remain the same and the associated Ag-Industrial Specific Plan Final Environmental Impact Report (EIR) analyzed "Wholesale Distribution" and its environmental impacts with no distinction whether it was agriculturally related.

After the application was submitted, The Uni-Kool Partners' Representative, Michael Harrington requested clarification on implementation of the Specific Plan relating to Floor Area Ratio (FAR). After review of the Specific Plan, the City agrees that FAR can be averaged across the associated Land Uses of "Major Agricultural Processing" and "Minor Agricultural Processing and All Other Uses" within the Specific Plan project area. Implementation of FAR averaging will result in FAR reductions of future development sites. For example, the FAR limitation for "Minor Agricultural Processing and All Other Uses" is .5 in the Specific Plan. If a parcel is developed with a FAR greater than .5, the remaining parcels would be restricted to a lower FAR so that the average remains at the .5 limitation. Given the maximum FAR allowed under the Specific Plan and analyzed in the EIR, depending on the amount of FAR consumed by the first users within the project area, the Specific Plan and the EIR may need to be amended and updated in the future to allow for additional future development.

Understandably, the built-in flexibility of Land Distribution, FAR, and Building Area in the Specific Plan could accidentally lead to overdevelopment of the site not contemplated in the EIR. Fortunately, this was anticipated in Specific Plan, which requires that all development applications "be accompanied by an updated Land Use Map" to be included in Appendix D so that the City and other stakeholders can track development and ensure it is within the capacity analyzed in the EIR. Any subsequent development that is greater than the overall development capacity analyzed in the EIR will be subject to more extensive environmental review.

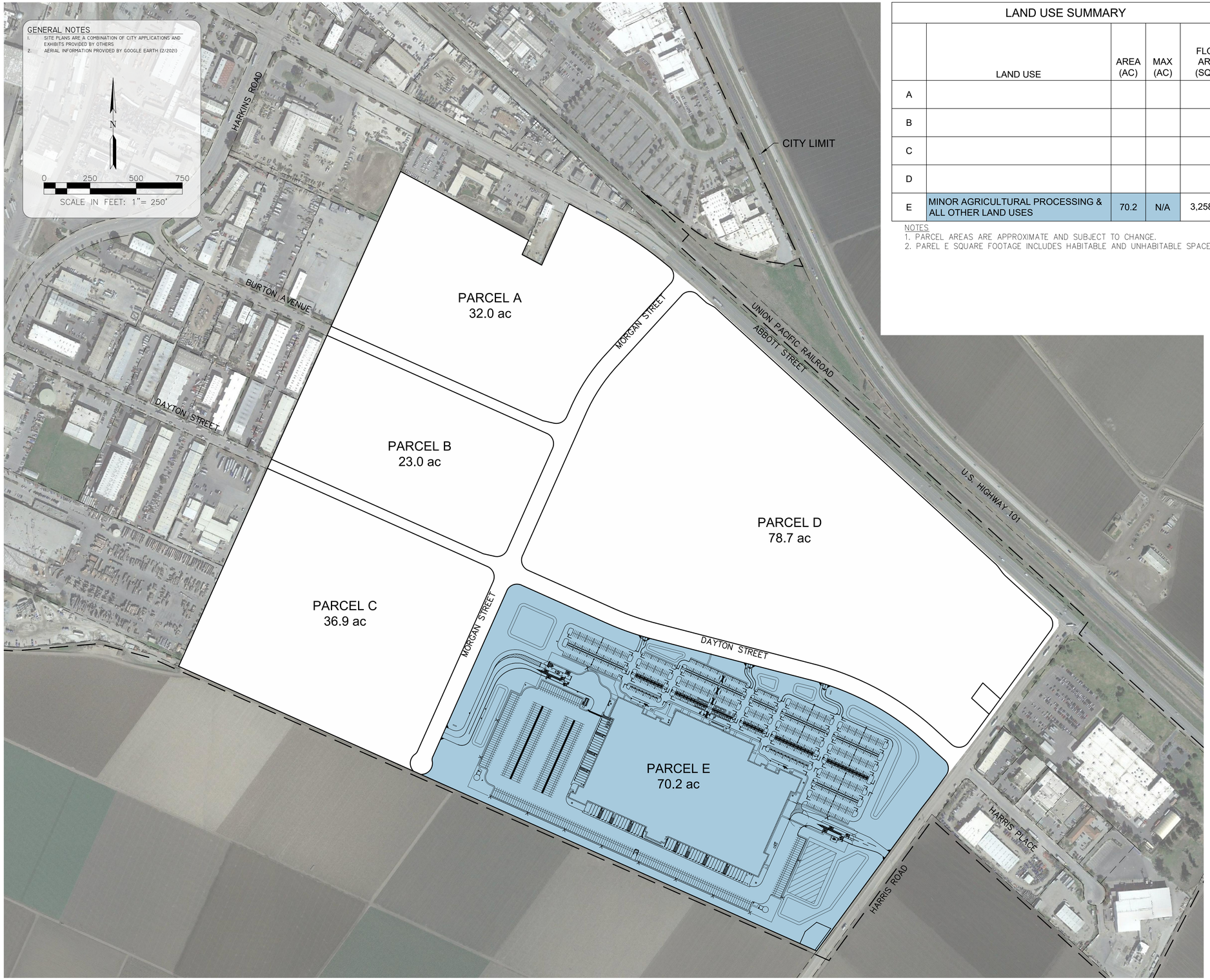
To successfully track future development and make sure that it was appropriately analyzed in the EIR, the City must fully understand the development capacity established in the EIR. As written, the development capacity outlined in the EIR is confusing and requires a more in-depth review of the technical studies, particularly the traffic assumptions. Within the next couple of weeks, the City will schedule a meeting with the applicant and original consultants for the Specific Plan, EMC and RJA to identify the development capacity analyzed in the EIR to accurately track future development. I request that you help facilitate that meeting.

We look forward to continuing working with you on future development of the Salinas Ag-Industrial Center in order to bring more economic opportunity and revenue to the City. If you have any questions, please feel free to contact Megan Hunter, Community Development Director at (831) 758-7387.

Respectfully,

Steve Carrigan
City Manager

cc: City Attorney
Community Development Director



LAND USE SUMMARY

	LAND USE	AREA (AC)	MAX (AC)	FLOOR AREA (SQFT)
A				
B				
C				
D				
E	MINOR AGRICULTURAL PROCESSING & ALL OTHER LAND USES	70.2	N/A	3,258,084

NOTES
1. PARCEL AREAS ARE APPROXIMATE AND SUBJECT TO CHANGE.
2. PAREL E SQUARE FOOTAGE INCLUDES HABITABLE AND UNHABITABLE SPACE.

3.6.1 ALLOWABLE USES

The City's IG base zoning district allows a broad spectrum of uses such as manufacturing, processing and distribution that are not necessarily related to agriculture. By contrast, the *Specific Plan* focuses the uses allowed within the *Plan Area* to those generally related to the agricultural industry by adding the two new land use classifications described above (Agricultural-Industrial and Abbott Street Frontage Zone).

Specific Plan Table 3-1 establishes the permitted, non-permitted and conditionally permitted uses allowed within the *Plan Area* for each land use classification. Definitions for the land uses listed in the left column of Table 3-1 are provided in Salinas Municipal Code Chapter 37, Article I, Division 2 unless they are modified in the *Specific Plan* Glossary (Appendix J) or by the footnotes accompanying Table 3-1. Additionally, two new land uses for the *Plan Area* are included in Table 3-1, under the heading of "Agricultural Industrial Uses", and are defined below:

3.6.1.1 Major Agricultural Processing

The Major Agricultural Processing land uses are generally defined as uses that alter raw produce (such as fruits or vegetables) into consumable food products. Agricultural produce processing facilities, food products processing facilities, and wineries are Major Agricultural Processors.

A Major Agricultural Processing use will typically include a combination of several of the following procedures: refinement, treatment, conversion, cooling, dehydration, fermenting, sorting, cleaning, packaging, canning, freezing, bottling, storing, and distributing agricultural commodities. Large-scale equipment such as tumblers, forklifts, conveyors, lifts, sorters, vacuum cooling tubes, weighing systems, and sealers will typically be necessary to these uses, along with other heavy machinery and equipment customarily used or proposed for use in the agricultural processing industry. Major Agricultural Processing users are typically higher-volume water users, and usually require a sizeable amount of space in order to deliver materials to and from the site; to house the large equipment used to perform the above-mentioned services; and to store packaging materials and finished product. Typical facilities will also include ancillary uses such as office space for employees and visitors, shop buildings, supply buildings and/or supply yards, warehousing, and fabrication or cooling facilities.

3.6.1.2 Minor Agricultural Processing

The Minor Agricultural Processing land uses include agricultural related industries not classified as Major Agricultural Processing. One of the objectives for the *Center* is the development of a hub of agricultural-industrial activity that accommodates synergistic uses. These uses are complementary to the Major Agricultural Processing uses, and generally support those uses by producing related products, equipment, services or storage. Generally, these uses include:

- Businesses engaged in all, or portions of, the steps required for the production, assembly and/or integration of commodities, supplies, tools, equipment, vehicles, and similar uses. Such business, such as a cooling facility, packing, manufacturing, or part fabrication may be focused on single or intermediate steps in a larger process;
- Uses related to energy, pharmaceutical products, and industrial goods are also included within the scope of Minor Agricultural Processing so long as the businesses comply with the *Specific Plan* goals, policies, design principles, and Development Regulations, and generally serve, patronize, support and/or sustain the agricultural industry;
- Facilities that are engaged in providing direct support services to the agricultural industry, such as research, innovation, design, development, testing, management, and sales. Such businesses could also include printers, vehicle repair services, equipment sale/rental, laboratories, educational institutions, or research and development facilities.

Like the proposed Major Agricultural Processing uses, some Minor Agricultural Processing uses will require large lots to operate efficiently. Typical facilities will have office space for employees and visitors, shop buildings, supply buildings and/or supply yards, warehousing, and fabrication or cooling facilities.

Table 3-2
Plan Area Land Use Distribution

Land Use (from Table 3-1)	Land Use Distribution		
	Minimum (net acres)	Probable (net acres)	Maximum (net acres)
Major Agricultural Processing:			
Agricultural-Industrial (IA) & Abbott Street Frontage Zone	0	90	101 [60]
Minor Agricultural Processing and all other uses:			
Agricultural-Industrial (IA)	0	130	220
Abbott Street Frontage Zone	0	15	15
Other:			
Public street right-of-way	0	22	--
Total	--	257	--

Table 3-3
F.A.R. and Resulting Building Area

Land Use (from Table 3-1)	FAR[a]	Resulting Building Area	
		Probable (s.f.)	Maximum[c] (s.f.)
Major Agricultural Processing	.3		
Agricultural-Industrial (IA) & Abbott Street Frontage Zone		1,176,120	1,319,868
Minor Agricultural Processing and all other uses	.5		
Agricultural-Industrial (IA)		2,831,400	4,791,600
Abbott Street Frontage Zone		326,700	326,700

(a) Floor Area Ratios are set by Land Use, and are not related to Land Use Classifications

(c) Values shown in this column are not additive. It is not possible to achieve the maximum building areas in all categories simultaneously.

LAND USE MAP FOR SQUARE FOOTAGE TRACKING PURPOSES

SALINAS AG-INDUSTRIAL CENTER

SALINAS, CALIFORNIA

AUGUST 15, 2024

JOB NUMBER: 072067

RUGGERI-JENSEN-AZAR
ENGINEERS ▪ PLANNERS ▪ SURVEYORS
8055 CAMINO ARROYO GILROY, CA 95020
PHONE: (408) 848-0300 FAX: (408) 848-0302

Exhibit T

PLOT DATE: August 15, 2024
FILE PATH: N:\Projects\072067\Drawings\Permit\Booklet\Exhibits\APPENDIX D EXHIBIT\EXH-LAND USE PLAN-2024-08-15.dwg

APPENDIX I

SALINAS AG-INDUSTRIAL CENTER
SPECIFIC PLAN

MASTER SIGN GUIDELINES

Salinas, California

April 4, 2024

RJA
RUGGERI-JENSEN-AZAR
ENGINEERS ▪ PLANNERS ▪ SURVEYORS

Karen Aitken
& ASSOCIATES
LANDSCAPE ARCHITECTURE & DESIGN

Exhibit U

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I.1 INTRODUCTION

The Salinas Ag-Industrial Center (Center) Specific Plan (Specific Plan) provides the regulatory framework and standards for development within the Center. The Specific Plan provides the basic sign design principles in **Section 4.5.8, and 5.6.m,** and: **Appendix E (Development Regulation Handbook), lines 88; 121-124; 317-329; 471, 517; 642; and 918-1218**, which are further developed in these guidelines. However, this is not a complete list of all Appendix E line items that could affect the sign design. The designers shall become familiar with all the regulations in Appendix E. The term Specific Plan is used herein to mean the Salinas Ag-Industrial Center Specific Plan, including all appendices.

I.2 PURPOSE

These Master Sign Guidelines (Guidelines) shall be used, in combination with the other applicable Specific Plan Sections and Appendices, by designers and City staff when preparing and reviewing sign permits in association with new development within the Center. These guidelines shall be interpreted with flexibility in their application to individual projects in order to achieve the overall **Specific Plan Design Section 4.5.1** intent to allow that:

"The public streets that serve as the primary circulation through the Plan Area will be the unifying design element for the Center, imparting clear directional signage for trucks and visitors."

Signage along the Plan Area's public streets is essential to the success of the Center. Drivers will require distinguishable "way-finding" signage and/or features to identify the Center when coming from outside and to expedite their trip when navigating through the Plan Area. Additional clear, legible signs delineating business names, addresses, and points of entry and egress for shopping, receiving, employees, and visitors will provide order, keep traffic flowing and minimize interaction between trucks and vehicles. Landscaping, signage, fencing, walls, and other allowable uses and features located within driveway and street corner entrances shall comply with Salinas Municipal Code Section 37-50.460.

These Guidelines provide sign placement and design parameters to augment the Center's goals, policies, and design principles in the Specific Plan. These Guidelines are Appendix I of the Specific Plan.

The purpose of these guidelines is to set forth guidance for planning, developing and managing signs for The Center. These guidelines will:

- Establish a uniform and consistent appearance in signage.
- Describe the different types of signs and locations where they are to be used.

Conflicts

The Specific Plan Development Regulations (Appendix E) modify Zoning Code Articles III and V as applied to the Plan Area. The Salinas Zoning Code, as adopted in November 2006, applies to the Specific Plan Area except where modified by the Specific Plan. Future amendments by the City to Articles III and V of the Zoning Code shall not be automatically applied to this Specific Plan unless:

1. Such amendments are necessary to a) protect the occupants of the Plan Area from a condition dangerous to their health or safety, or b) comply with state or federal law; or
2. Such amendments (other than those discussed in item 1, above) are processed as Type 2 Major Amendments to this Specific Plan, per the requirements in Specific Plan Chapter 9, Section 9.3.3.

Appendix E is provided to aid both designers and regulators in applying these Development Regulations within the context of Articles III and V of the Zoning Code. See Chapter 9, Section 9.3.6 (c) of the Specific Plan.

Where a conflict occurs between the provisions of the Specific Plan and the base district regulations, special provisions, or other provisions of the Municipal Code, the Specific Plan goals, policies, and regulations shall prevail (Section 37-40.120 of the Municipal Code).

I.3 CENTER SIGN HIERARCHY

Specific Plan Section 4.5.8 is the Master Sign Program for the Center and shall guide all sign placement and design for new projects within the Center. These Guidelines supplement the Program framework in the Specific Plan by establishing the design principles for the development of a hierarchy of signs for the overall Salinas Ag-Industrial Center and that of individual businesses. The hierarchies of the Center signs are identified in the **Specific Plan Section 4.5.8** as follows:

- Fundamental Center Signs
  - Center Identification Signs
  - Street Directional Signs
  - Site Entrance Signs
- Center On-Site User Signs
  - On-Site Building/Business Identification Signs
  - On-Site Directional Signs
  - On-Site Informational Signs
- Temporary Signs

Specific Plan Appendix E will guide design within the Center, including signs. The main sections addressing sign-related items within the Center are **Appendix E, lines 88; 121-124; 317-329; 471; 517; 642; and 918-1218**. However, this is not a complete list of all **Appendix E** line items that could affect the signage design. Designers shall become familiar with all the regulations in Appendix E.

I.4 FUNDAMENTAL CENTER SIGNS

This section provides guidance on how the Fundamental Center Signs are designed, constructed, and placed. These guidelines are intended to provide examples and criteria to meet the Specific Plans expectations for quality signage and to complement the sign design standards within the **Specific Plan Appendix E**. Where a conflict exists with the Municipal Code, the standards and guidelines within the Specific Plan and these guidelines shall prevail.

Fundamental Center Signs may be located along the Center's backbone public rights-of-way (ROW) and Center frontage streets. Per **Specific Plan section 4.5.5.1 (a) & (b)**, signage may be placed within the Landscape Buffer Easement area and the Agriculture Buffer Easement area. Care shall be given to installing the signs in a manner that does not interfere with maintenance and future plant/tree viability. Signage located within the Agriculture Buffer Easement area shall not cast shadows onto adjacent farmland. Signs shall be placed in locations that are visible from public street travel ways and shall not interfere with infrastructure such as utility boxes and streetlights. In addition, sign locations shall comply with section 507 of the California Fire Code to ensure proper spacing from fire hydrants. Fundamental signs may be located along:

- Abbott Street
- Harris Road
- Morgan Street
- Dayton Street
- Burton Avenue

Figure I-1 Fundamental Center Sign Location Map illustrates the possible locations of the various Fundamental signs within the Center. Other locations may be deemed appropriate as development occurs within the Center, such as instances when more streets than originally anticipated are constructed.

I.4.1 CENTER IDENTIFICATION SIGNS

Center Identification Signs are medium-profile "Monument" type signs (see **Figure I-2**). These signs are intended to identify the Center, be visible from long distances and direct traffic into the Center from Abbott Street. Center Identification Signs shall be located near key intersections (refer to **Figure I-1 – Conceptual Fundamental Center Sign Location Map** for possible locations).

Other locations may be deemed appropriate as development occurs within the Center, such as instances when more streets than originally anticipated are constructed. Signs will be located within the landscaped areas near curb returns and may be illuminated. The Signs will be placed at the intersections to avoid driver line-of-sight issues and shall comply with Zoning Code Section 37-50.460 – Driveway and Corner Visibility (Appendix E line 820). An easement(s) may be required if located on private property. Two-sided and/or multi-faced signs may be used in this category. See **Table I-1** for the number of allowable signs per location, sign height, and sign area regulations. Chapter 5, Table 5-2 of the Specific Plan offers additional direction.

All Center Identification Signs will include the Salinas Ag-Industrial Center name and logo as shown on **Figure I-2** and as articulated below. These Identification Signs announce the Salinas Ag-Industrial Center only and do not list street names or tenants.

I.4.1.A CENTER IDENTIFICATION SIGN DESIGN

Refer to **Table I-1** and **Appendix E**, as a guide to sign design within the Center. The main sections addressing sign-related items within the Center are **Appendix E, Lines 918-1218**. However, this is not a complete list of all **Appendix E** line items that could affect sign design, and designers shall become familiar with all regulations.

Responsible party for fabrication and installation – The Master Developer will provide the Center Identification Signs as shown on **Figure I-2**.

Materials – The Center Identification Signs will be fabricated to match the signage demonstrated in **Figure I-2**. Monument material to be board-formed concrete, poured in place or similar. Color shall be added to the concrete to give it a grey appearance (ex: Davis Colors “Silversmoke”).

Color: The lettering and logo may be engraved or attached metal. The colors for the lettering and logo will match Figure **I-2**: lettering and “spoke” logo (Pantone 425C) with a green “leaf” (Pantone 575 C).

Size – The Center Identification signage needs to be of sufficient size for viewing from 100’ from the intersection. Font lettering to be Sitka Bold. The Font size shall be determined in consultation with a Sign Fabrication professional. See **Table I-1** for maximum area and height sign information.

Lighting – At the time of the sign permit application, if applicable, the Master Developer shall determine whether downward facing, mounted lighting is preferred for all Center Identification signage, provided the lighting location and style are consistent. The lighting shall be allowed to illuminate the signage from dusk to dawn. The lighting shall be positioned and of such a wattage as to avoid night sky glare and impacts to adjacent uses, per Zoning Code Sections 37-30.330(l) and 37-50.480; and Appendix E lines 119 and 827. The Landscape Lighting Maintenance District

(LLMD) shall be responsible for the maintenance and replacement of Center Identification signage lighting.

Permitting – Per **line 946 of Appendix E**, all signage shall be permitted by the City of Salinas. Users shall review **Appendix E, lines 946-1020** for further information on permitting, exempt signs and prohibited signs.

FIGURE I-1 Conceptual Fundamental Center Sign Location Map



FIGURE I-2 Conceptual Identification Signs "MONUMENT"





I.4.2 STREET DIRECTIONAL SIGNS

Street Directional Signs shall be located along the Center's interior public streets at key intersections to aid in way-finding (refer to **Figure I-1** – **Conceptual Fundamental Center Sign Location Map** for possible locations). Interior public streets shall be any street other than Abbott Street or Harris Road. Other locations may be deemed appropriate as development occurs within the Center, subject to approval of a Master Sign Plan Amendment, by the City Planner and City Engineer.

These signs will be medium-profile signs that shall be legible to automobile and truck drivers traveling at the posted speed. Street Directional Signs are intended to provide directions to businesses and may include directional arrows or graphic symbols. If the Master Developer desires, street name signs can be incorporated into the street-level directional sign program but shall not be included in the Maximum Total Sign Area calculation.

Two types of Street Directional Signs have been developed for the Center. The first type is way-finding signage that provides directions to a limited number of destinations and emphasizes the Center logo and acronym. The second type is a larger menu board sign listing multiple street and business names with a smaller Center logo (refer to **Figure 1-3 Conceptual Street Directional Signs** "Way-finding" and Conceptual Site Entrance signs "Menu Board"). All Street Directional Signs will include the Salinas Ag-Industrial Center acronym (SAIC) and logo.

The Master Developer shall also install City of Salinas Standard Street Name signs at appropriate intersections, per City of Salinas detail #47 or the most current detail as published by the City of Salinas Engineering Dept.

I.4.2.A STREET DIRECTIONAL SIGN DESIGN

Refer to **Table I-1** and **Appendix E**, as a guide to sign design within the Center. The main sections addressing sign related items within the Center are **Appendix E, Lines 918-1218.** However, this is not a complete list of all **Appendix E** line items that could affect sign design, and designers shall become familiar with all regulations.

Responsible party for fabrication and installation – The Master Developer will provide the Street Directional Signage as shown on **Figure I-3**. The Individual Developer will be responsible for fabricating and placing their respective business names on the Street Directional Signs.

Materials – The Street Directional Signs will be fabricated to match the signage demonstrated in **Figure I-3**. The sign to be board-formed concrete, poured in place, or similar. Color shall be added to the concrete in the lower portion of the sign to give it a grey appearance (ex: Davis Colors "Silversmoke").

Individual business names may be fabricated from Scotchlite film or silk screened onto a gray placard which will slide into brackets within the overall sign.

Color and Font: The Center lettering and logo may be engraved or attached metal. The lettering and logo will match **Figure I-3**: lettering and "spoke" logo (Pantone 425C) with a green "leaf"

(Pantone 575 C). Font lettering to be Sitka Bold. The Font size shall be determined in consultation with a Sign Fabrication professional.

Individual business names shall be black Sitka Bold font. The Font size shall be determined in consultation with a Sign Fabrication professional. Customized/Brand font will not be allowed for Street Directional Signage.

Size – The Center Street Directional signage dimensions will be as shown on **Figure I-3**, but not to exceed 50 square feet per face and 15 feet in height per **Table I-1**. The base of the sign or any lower area of the sign that is free of information shall not count toward the maximum square footage.

Lighting – At the time of the sign permit application, if applicable, the Master Developer shall determine whether downward facing, mounted lighting is preferred for all Street Directional signage, provided the lighting location and style are consistent. The lighting shall be allowed to illuminate the signage from dusk to dawn. The lighting shall be positioned and of such a wattage as to avoid night sky glare and impacts to adjacent uses, per Zoning Code Sections 37-30.330(l) and 37-50.480; and Appendix E lines 119 and 827. The LLMD shall be responsible for the maintenance and replacement of Street Directional signage lighting.

Permitting – Per **line 946 of Appendix E**, all signage shall be permitted by the City of Salinas. Users shall review **Appendix E, lines 946-1020** for further information on permitting, exempt signs and prohibited signs.

FIGURE I-3 Conceptual Street Directional Signs



I.4.3 SITE ENTRANCE SIGNS

Center Site Entrance Signs identify individual businesses and/or identify driveways from the public streets for specific allowed uses (i.e., trucks, passenger vehicles, etc.) within the Center. These are low profile freestanding or monument signs. Site Entrance Signs will be located near entry drives and may also distinguish separate entries for trucks, employees, visitors, etc. (refer to **Figure I-1** – Conceptual Fundamental Center Sign Location Map for possible locations). Other locations may be deemed appropriate as development occurs within the Center, subject to approval by the City Planner.

Individual sites within the Center shall have signs to give directions to truck entrances, loading and receiving area, visitor entrances, and other special areas. The signage shall be designed to minimize confusion and reduce unnecessary interaction between trucks and visitor/employee vehicles (**Appendix E, Line 124**).

I.4.3.A SITE ENTRANCE SIGN DESIGN

Refer to **Table I-1** and **Appendix E**, as a guide to sign design within the Center. The main sections addressing sign related items within the Center are **Appendix E, Lines 918-1218.** However, this is not a complete list of all Appendix E line items that could affect sign design, and designers shall become familiar with all regulations.

Responsible party for fabrication and installation – The Individual Developer will provide the Site Entrance signage as shown on **Figure I-4**. All Site Entrance signs posted on Abbott Street and/or Harris Road shall include the Salinas Ag-Industrial Center acronym (SAIC) and logo.

Site Entrance Signs on other public street frontages within the Specific Plan Area (referenced as "Interior Public Streets" below) do not require the SAIC acronym and logo.

Materials – The Site Entrance signs will be fabricated to match the signage demonstrated in **Figure I-4**. The sign to be board-formed concrete, poured in place, or similar. Color shall be added to the concrete in the lower portion of the sign to give it a grey appearance (ex: Davis Colors "Silversmoke").

Color and Font:

Abbott Street/Harris Road location: The SAIC lettering and logo may be engraved or attached metal. The lettering and logo will match **Figure I-4**: lettering and "spoke" logo (Pantone 425C) with a green "leaf" (Pantone 575 C). Font lettering to be Sitka Bold. The Font size shall be determined in consultation with a Sign Fabrication professional. No customized/brand font will be allowed for Site Entrance signage which is located on Abbott Street and/or Harris Road.

Interior Public Streets: For business site entries located within the Center, excluding Abbott Street or Harris Road, the individual business name may be attached metal. Lettering shall be attached in

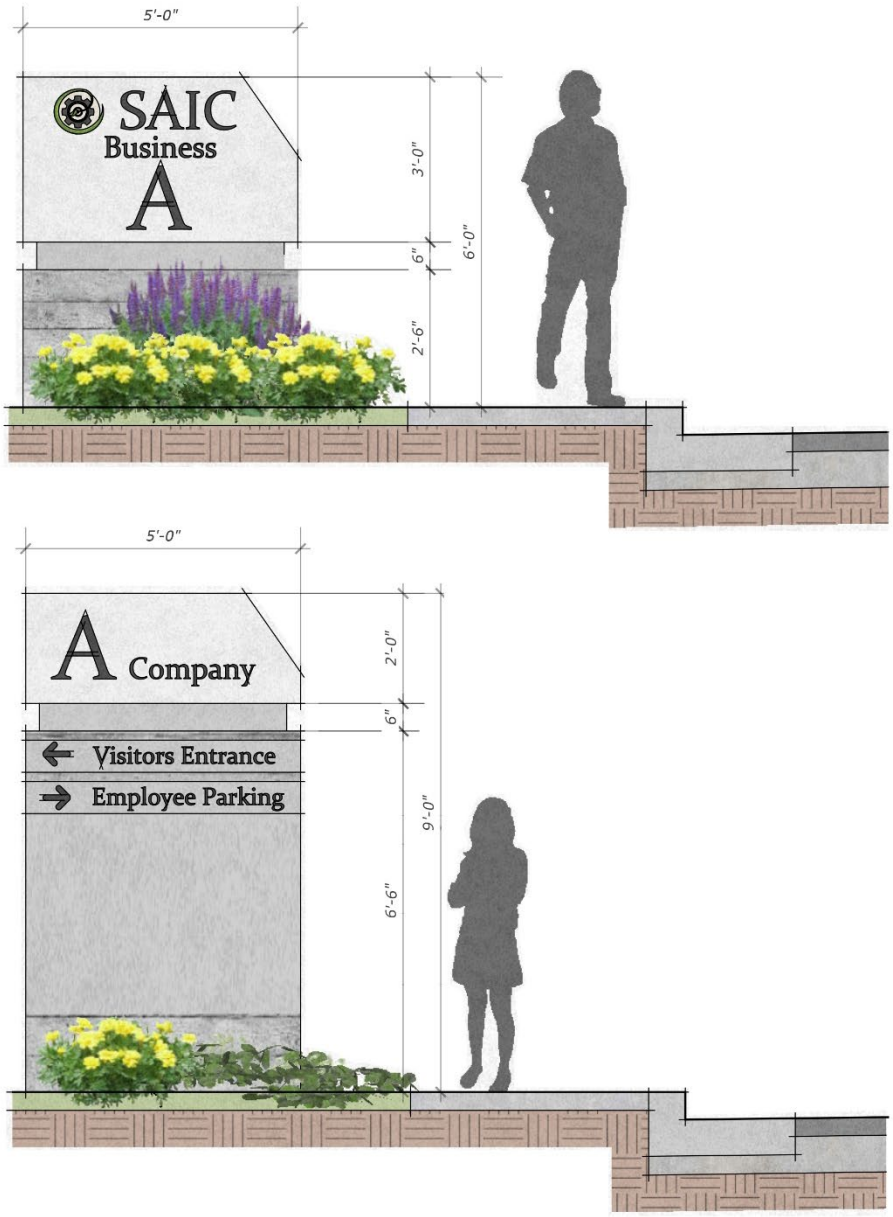
such a way as to minimize damage to the face of the sign when removed. Internal Site Entrance signage may use custom/brand font. Font size to be appropriate to the size of the sign.

Size – The Site Entrance signage dimensions will be as shown on **Figure I-4** but are subject to the maximum total sign area and height per **Table I-1.** The base of the sign or any lower area of the sign that is free of information shall not count toward the maximum square footage.

Lighting – On Abbott Street & Harris Road, the Master Developer shall determine, if applicable, whether downward facing, mounted lighting is preferred for all Site Entrance signage, provided the lighting location and style are consistent. Lighting is not required on internal Site Entrance signage, however, if the Individual Developer installs lighting, it shall be similar to the other Fundamental Center Signage lighting in type and installation. If applicable, the lighting shall be allowed to illuminate the signage from dusk to dawn. The lighting shall be positioned and of such a wattage as to avoid night sky glare and impacts to adjacent uses, per Zoning Code Sections 37-30.330(l) and 37-50.480; and Appendix E lines 119 and 827. Lighting is subject to approval by the City Planner. Based on the location of the proposed Site Entrance sign, the Individual Developer or the LLMD shall be responsible for the maintenance and replacement of Site Entrance signage lighting.

Permitting – Per **line 946 of Appendix E**, all signage shall be permitted by the City of Salinas. Users shall review **Appendix E**, **lines 946-1020** for further information on permitting, exempt signs and prohibited signs.

FIGURE I-4 Conceptual Site Entrance Signs



1.5 CENTER ON-SITE USER SIGNS

This section of the guidelines is intended to provide design, installation, and maintenance information focused on individual building or business information. These signs are located on the business property as opposed to a main street or within a Landscape Buffer Easement planter area. On-site User Signs provide business identification and directions for parking, loading docks, and other onsite areas. All On-site User Signs are installed and maintained by the business owner or tenant. These guidelines and standards are intended to complement the sign design standards within the **Specific Plan Appendix E**. Where conflict exists with the Municipal Code, the standards and guidelines within the Specific Plan and these guidelines shall prevail.

1.5.1 ON-SITE BUILDING/BUSINESS IDENTIFICATION SIGNS

On-Site Building/Business Identification Signs are large, wall-mounted, awning, canopy, projected/blade, hanging, painted building, freestanding or monument signs. These signs are intended to identify individual buildings and businesses. They shall be clearly visible from the Center's interior public streets. (Refer to **Figure I-5 Conceptual On-Site Building/Business Identification Signs**). Signage may be illuminated, subject to criteria in **Specific Plan Appendix E (lines 1137-1143).**

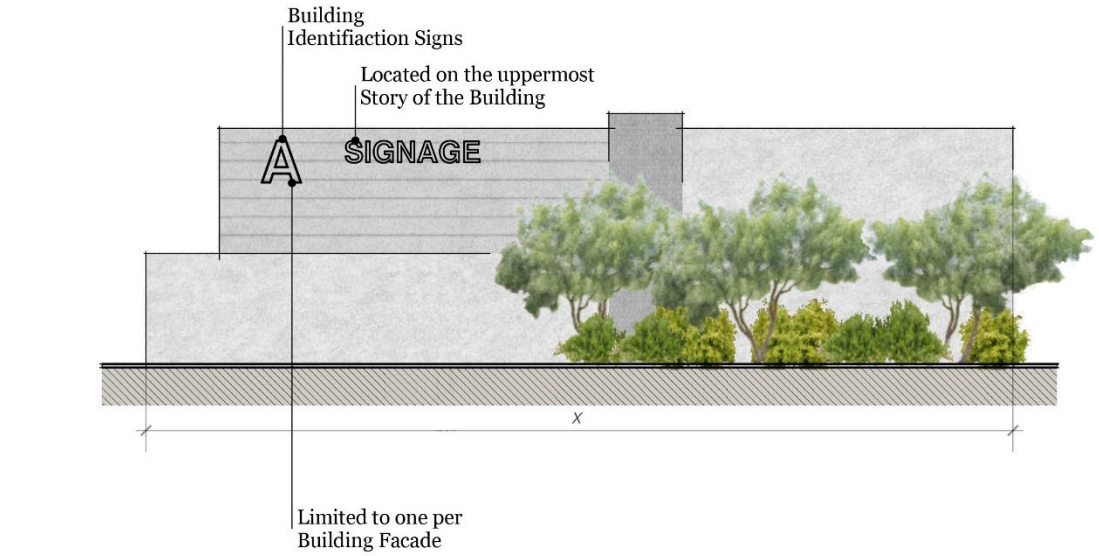
1.5.1A ON-SITE BUILDING/BUSINESS IDENTIFICATION SIGN DESIGN

Businesses may use their own logo and font style to personalize their signage. This signage is also subject to a City permit. See **Appendix E lines 946-1020** for information on sign parameters, permitting and submittal requirements. **Table I-1** provides information on the allowable number of signs and sizes.

Owners/Tenants shall be responsible for the maintenance of their Identification signage. Any illuminated signage shall be monitored to ensure that all lettering is lit (if applicable) and replace any unlit letters immediately. If painted, signage shall appear fresh and unfaded. Awnings shall be replaced if torn or faded.

If Freestanding (Monument or Pole type) signage is chosen, the design shall closely resemble the signage shown in **Figures I.4 & I.7.**

FIGURE I-5 Conceptual On-Site Building/Business Identification Signs





I.5.2 ON-SITE DIRECTIONAL SIGNS

On-Site Directional Signs are driver and pedestrian-scale signs intended to direct business users upon entering the site. These may be medium and low profile signs or may be painted on the pavement. On-Site Directional Signs direct users to various on-site facilities including truck parking areas, loading docks, employee parking, public parking, etc. These signs aid in the separation of truck traffic from employee/visitor traffic. Sign types may include building signs, and freestanding signs (Monument and Pole styles). Refer to **Figure I-6** Conceptual Center On-site Directional Signs. Sign height not to exceed 15 feet.

I.5.2.A ON-SITE DIRECTIONAL SIGN DESIGN

Refer to Specific Plan **Table I-1** and Appendix E of the Development Regulations Handbook, as a guide to sign design within the Center. The main sections addressing sign related items within the Center are **Appendix E, Lines 918-1218.** However, this is not a complete list of all **Appendix E** line items that could affect sign design, and designers shall become familiar with all regulations.

Materials: The On-Site Building/Business Identification signs will be fabricated to match the signage demonstrated in **Figure I-6**:

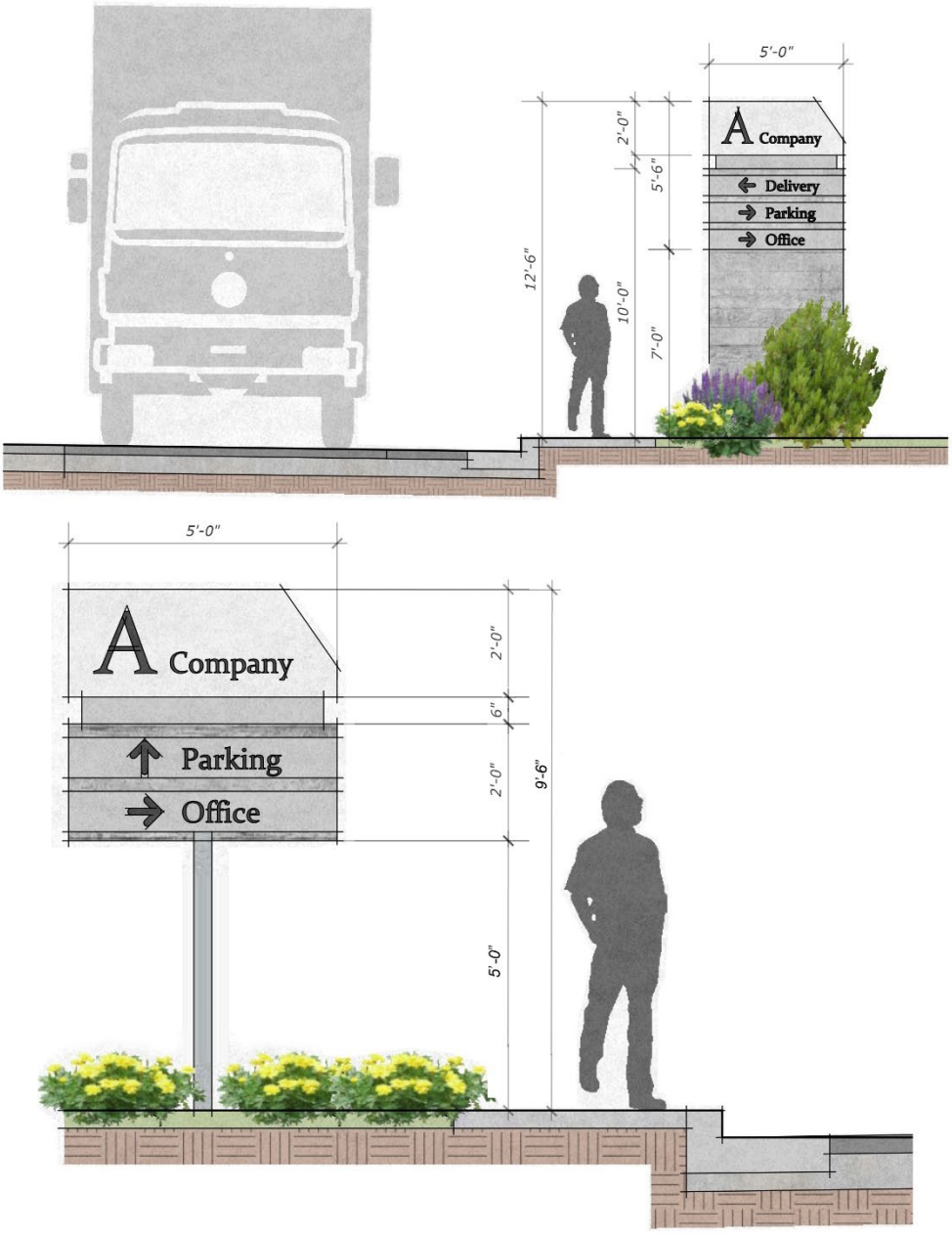
Monument type signs: The sign to be board-formed concrete, poured in place or similar. Color shall be added to the concrete in the lower portion of the sign to give it a grey appearance (ex: Davis Colors “Silversmoke”). The inclusion of the Salinas Ag-Industrial Center logo and acronym are not required.

Pole type signs: The sign shall be metal or acrylic with a light grey upper portion and a darker grey lower portion. The support pole shall match the lower portion of the sign. The inclusion of the Salinas Ag-Industrial Center logo and acronym are not required.

Businesses may use their own logo and font style to personalize their signage. This signage may be subject to a City permit. See **Appendix E lines 946-1020** for information on permitting and submittal requirements. **Line 991** specifically addresses Directional Signs.

Owners/Tenants shall be responsible for the maintenance of their Directional signage. Painted signage is to appear fresh and unfaded. Damaged or dented signage is not allowed and shall be repaired immediately.

FIGURE I-6 Conceptual On-Site Directional Signs



I.5.3 ON-SITE INSTRUCTIONAL/INFORMATIONAL SIGNS

Refer to **Table I-1** and **Appendix E**, as a guide to sign design within the Center. The main sections addressing sign related items within the Center are **Appendix E, Lines 918-1218**. However, this is not a complete list of all **Appendix E** line items that could affect sign design, and designers shall become familiar with all regulations.

On-Site Instructional/Informational Signs can be either low profile pedestrian scale signs or driver scale signs that may include instructional information, warnings and/or detailed information usually not intended to be read from moving vehicles. They typically identify business hours, parking instructions, delivery instructions, warnings, prohibitions and restrictions, etc. On-Site Informational signs may be monument, freestanding or building mounted (refer to **Figure I-7 Conceptual On-site Informational Sign**). Sign height not to exceed 15 feet.

I.5.3.A ON-SITE INSTRUCTIONAL/INFORMATIONAL SIGN DESIGN

Materials: The On-Site Instructional/Informational Signs will be fabricated to match the signage demonstrated in **Figure I-7**:

Monument type signs: The sign to be board-formed concrete, poured in place or similar. Color shall be added to the concrete in the lower portion of the sign to give it a grey appearance (ex: Davis Colors “Silversmoke”). The inclusion of the Salinas Ag-Industrial Center logo and acronym are not required.

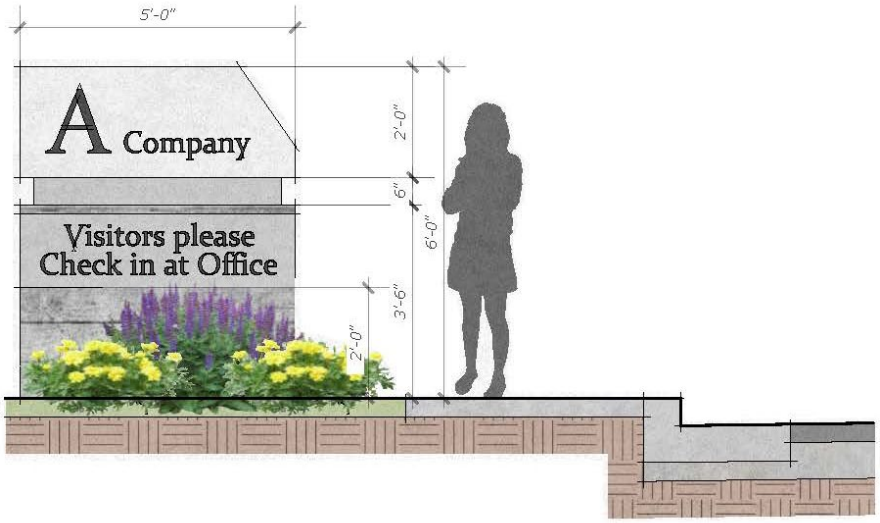
Pole type signs: The sign shall be metal or acrylic with a light grey upper portion and a darker grey lower portion. The support pole shall match the lower portion of the sign. The inclusion of the Salinas Ag-Industrial Center logo and acronym are not required.

Businesses may use their own logo and font style to personalize their signage. This signage may be subject to a City permit. See **Appendix E lines 946-1020** for information on permitting and submittal requirements.

Owners/Tenants shall be responsible for the installation and maintenance of their Instructional/Informational signage. Painted signage is to appear fresh and unfaded. Damaged or dented signage is not allowed and shall be repaired immediately.

FIGURE I-7 Conceptual Center On-Site Instructional/Informational Signs

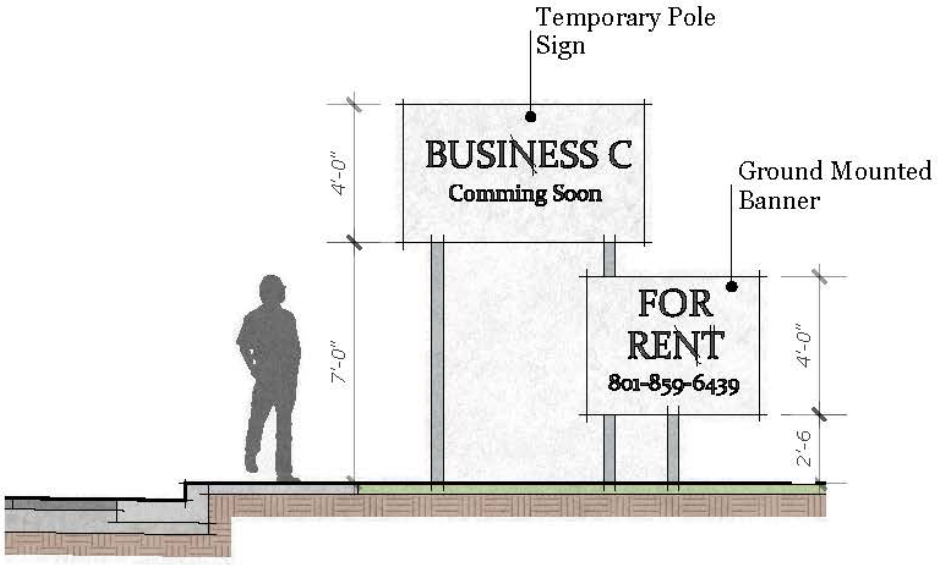


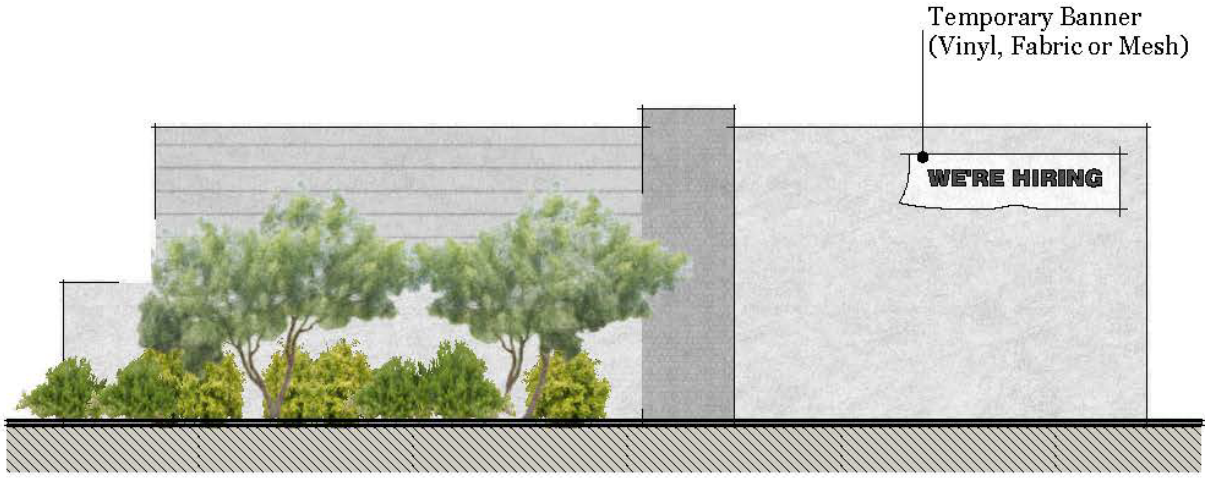


I.6 OTHER CENTER SIGN DESIGN CONSIDERATIONS

Refer to **Table I-1** and **Appendix E** as a guide to sign design with the Center. The main section addressing sign related items with the Center are: **Appendix E**, **Lines 918-1218** and specifically **Lines 1104-1106** for Temporary Signs and Banners. However, this is not a complete list of all **Appendix E** lines items that could affect sign design, and designers shall become familiar with all regulations in **Appendix E**.

FIGURE I-8 Conceptual Temporary Signs and Banners





I.7 CENTER SIGN REGULATIONS

These Master Sign Guidelines, **Appendix E** and **Table I-1** are intended to assist the designer in understanding the City's requirements for sign design. **Table I-1** on the following pages is provided for quick reference and duplicates Specific Plan **Table 5-2**. Please refer to **Appendix E** for additional sign requirements.

TABLE I-1 Center Sign Regulations - Sign Area and Height

(Replaces Table 37-50.170 in the Zoning Code – also see Table 5-2 of the Specific Plan)

Classification	Maximum Total Sign Area and Height[(1)(2)(3)]
Fundamental Center Signs	**Center Identification Signs**: (A) One freestanding sign per each Center Identification Sign location as shown on Figure I-1, each sign not to exceed 500 square feet in sign area per sign face and 30 feet in height is permitted. or (B) Two monument signs per each Center Identification Sign location as shown on Figure I-1, each not exceeding 250 square feet in sign area per sign face and 20 feet in height are permitted. **Street Directional Signs:** Freestanding signs, the anticipated locations of which is shown on Figure I-1, each not to exceed 50 square feet in sign area per sign face and 15 feet in height is permitted. **Site Entrance Signs:** (A) One freestanding sign not exceeding 200 square feet in sign area per sign face and 20 feet in height is permitted per site. Sites with more than 250 feet of lineal street frontage may have one additional freestanding sign, not exceeding 200 square feet in sign area per sign face and 20 feet in height, for every additional 250 lineal feet of street frontage on the site, plus one freestanding or monument sign per site driveway/entrance, each not exceeding 32 square feet in sign area and 8 feet in height; or (B) Two monument signs, each not exceeding 100 square feet in sign area per sign face and 8 feet in height are permitted per site. Sites with more than 250 feet of lineal street frontage may have one additional monument sign, not exceeding 100 square feet in sign area per sign face and 8 feet in height, for every additional 250 lineal feet of street frontage on the site, plus one freestanding or monument sign per site driveway/entrance, each not exceeding 32 square feet in sign area and 8 feet in height.

TABLE I-1 Center Sign Regulations - Sign Area and Height

(Replaces Table 37-50.170 in the Zoning Code - also see Table 5-2 of the Specific Plan)

Classification	Maximum Total Sign Area and Height[(1)(2)(3)]
On-Site User Signs (Site Entrance Signs as described above shall not be included in the calculations for maximum on-site user area)	**<u>On-Site Building/Business Identification Signs</u>:** (A) One freestanding sign not exceeding 50 square feet in sign area per sign face and 20 feet in height is permitted per site. Sites with more than 250 feet of lineal street frontage may have one additional freestanding sign, not exceeding 50 square feet in sign area per sign face and 20 feet in height, for every additional 250 lineal feet of street frontage on the site; and (B) Two monument signs, each not exceeding 32 square feet in sign area per sign face and 8 feet in height are permitted per site. Sites with more than 250 feet of lineal street frontage may have one additional monument sign, not exceeding 32 square feet in sign area per sign face and 8 feet in height, for every additional 250 lineal feet of street frontage on the site; and (C) One or more building signs. Aggregate sign area calculated thus: 5.0 square feet per lineal foot of occupancy frontage with a minimum of 60 square feet permitted per occupancy frontage. See 37-50.620 (a)(2) line 1034 of Exhibit E of the Specific Plan. **<u>On-Site Directional Signs</u>:** (A) Unlimited number of freestanding signs per site so long as a single sign does not exceed 100 square feet per sign face. Signs shall not exceed 15 feet in height. or (B) Unlimited number of monument signs per site so long as a single sign does not exceed 100 square feet per sign face. Signs shall not exceed 15 feet in height. **<u>On-Site Instructional/Informational Signs</u>:** (A) Unlimited number of freestanding signs per site so long as a single sign does not exceed 100 square feet per sign face. Signs shall not exceed 15 feet in height. or (B) Unlimited number of monument signs per site so long as a single sign does not exceed 100 square feet per sign face. Signs shall not exceed 15 feet in height.

TABLE I-1 Center Sign Regulations - Sign Area And Height

(Replaces Table 37-50.170 in the Zoning Code - also see Table 5-2 of the Specific Plan)

Classification	Maximum Total Sign Area and Height[(1)(2)(3)]
Temporary Signs & Banners	**Temporary Signs and Banners:** (A) Two temporary signs per lot exceeding 50 square feet in sign area per sign face and 15 feet in height; and (B) One Banner not exceeding 200 square feet in sign area per site.

Notes to accompany Table I-1:

(1) Sign areas allowed for On-site Directional and Informational freestanding signs may be allocated to Directional and Informational building signs in lieu of a freestanding sign subject to the approval of a master sign plan.
(2) See Specific Plan Chapter 4 for sign descriptions.
(3) Additional locations may be identified for Center identification signs, and street directional signs, as the Center's circulation system expands.

I.8 CENTER SIGN INSTALLATION AND MAINTENANCE

I.8.1 CENTER SIGN INSTALLATION

The Master Developer or Designee will be responsible for:

- Installation of the Center Identification Signs and
- Installation of the Street Directional Signs

The Individual Developers will be responsible for:

- Placing their respective business names on the Center Identification Signs (if applicable) and the Street Directional Signs;
- Installation of their respective Site Entrance Signs;
- Installation of their respective Building Identification Signs;
- Installation of their respective On-Site Directional Signs; and
- Installation of their respective On-Site Informational Signs.

Temporary signs, Banners, and Mural exhibits are the responsibility of the owner/user installing such signs.

I.8.2 CENTER SIGN MAINTENANCE

The following table assigns maintenance responsibility to each sign type described in these guidelines.

SIGN TYPE	MAINTENANCE RESPONSIBILITY
Center Identification Signs	Landscape Lighting Maintenance District (LLMD)
Street Directional Signs	LLMD
Site Entrance Signs	LLMD or Site owner/user, depending on location
Building Identification Signs	Site owner/user
On-Site Directional Signs	Site owner/user
On-Site Informational Signs	Site owner/user
Temporary Signs	Sign owner/user