



William D. Reilich
Supervisor

TOWN OF GREECE

PLANNING BOARD MINUTES

SEPTEMBER 21, 2016

Work Session Began: 6:30 p.m.

Meeting Began: 7:00 p.m.

Place: Community Conference Room, Greece Town Hall

Present

Alvin I. Fisher, Jr., Chairman

Richard C. Antelli

Christine R. Burke

Jamie L. Slocum

William E. Selke

Michael H. Sofia

Christopher A. Schiano, Esq., Deputy Town Attorney

John Gauthier, P.E., Associate Engineer

Scott R. Copey, Planner

Michelle M. Betters, Planning Board Secretary

Absent

Devan M. Helfer

Additions, Deletions and Continuances to the Agenda

Announcements

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PUBLIC HEARINGS

Old Business

None

New Business

None

SITE PLANS

Old Business

1. Applicant: 4320 West Ridge Road, LLC
Location: 4320 West Ridge Road
Mon. Co. Tax No.: 073.01-1-3, 073.01-1-4, 073.01-1-5, 073.01-1-6, 073.01-1-7, 073.01-1-21, 073.01-2-63, 073.01-2-64.111, 073.01-2-64.12, 073.01-2-68.1 (part)
Request: Site plan approval for Phase I of the Hampton Ridge Center commercial development, consisting of a proposed retail building (one story; 156,159± square feet) and a gasoline dispensing station (1481± square feet), with related parking, utilities, grading and landscaping on approximately 59.756 acres
Zoning District: BG (General Business)

Motion by Ms. Burke, seconded by Mr. Antelli, to continue the application to the November 2, 2016, meeting, as requested by the applicant.

| | | | | |
|--------------|----------------|---------------|---------------|------------|
| VOTE: | Antelli | Yes | Burke | Yes |
| | Helfer | Absent | Slocum | Yes |
| | Selke | Yes | Sofia | Yes |
| | Fisher | Yes | | |

**MOTION CARRIED
APPLICATION CONTINUED
TO NOVEMBER 2, 2016, MEETING**

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New Business

None

SPECIAL PLANNING TOPICS

Old Business

None

New Business

1. Applicant: Ridgeway Properties I, LLC
Location: 1349-1401 Ridgeway Avenue & 50 McLoughlin Road Extension
Mon. Co. Tax No.: 089.04-1-3.2, 090.09-1-16, 090.09-1-17, 090.09-1-19, 090.09-1-20, 090.09-1-21
Request: Concept plan review of a proposed eco-industrial park (approximately five buildings, 2,000,000± square feet at full buildout), with related parking, utilities, grading, and landscaping, on approximately 124 acres
Zoning District: IG (General Industrial) & BP-1 (Office)

The following is a synopsis of the discussion pertaining to the above-referenced request.

David Cox, P.E., Passero Associates; Jim Campbell, Owner, Clearwater Organic Farms; Peter Cariello, Owner, Clearwater Organic Farms; Keith Sernick – Consultant, Clearwater Organic Farms; presented the application.

Mr. Cox: The property is located just south of Ridgeway Avenue. It used to be part of the old Eastman Kodak Company ("Kodak") site that was used for production and storage associated with the photographic film and commercial products. It has been vacant for a while and LiDestri is looking to bring it back into some industrial use. LiDestri does things differently from some other developers. They like to dress up their site, and they are excited about this eco-friendly industrial park. There will be walking trails, recreation facilities, and basketball and tennis courts so that, during their lunch, employees can go out and get some exercise. We want to bring in an operation to hydroponically grow organic baby spinach, something that you would not think of as an industrial use. It's healthy and organic and that's what they want to create. This land was designed for industrial use; all the utilities are there. RED-Rochester is the supplier of utilities in Eastman Business Park, and they have steam, water, processed water, chilled water. The road network is there; they are close to the expressway, New York State Route 390. We did a full-blown traffic study for full build-out of LiDestri's land; it turns out that the existing roadway can handle the projected full build-out traffic. The only modification is at the project entrance at McLoughlin Road; there is a traffic signal there and we would have to put in a dedicated left-turn lane. That would not be needed for Phase 1, but as future business came in, it would have to happen. All access is via Ridgeway Avenue. There are some emergency access issues that we are working on with the Fire Marshal. Emergency access will be through LiDestri's property, from Lee Road, through LiDestri's site, to get to the hydroponics site. Because this is former Kodak land, it is not a clean site; there are a couple of environmental issues. As part of Kodak's remedial action plan to sell the property, they had to clean up a lot of the environmental concerns, but some

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remain. One is that there are some coal ash and fly ash piles that are considered by the New York State Department of Environmental Conservation ("NYSDEC") to be regulated solid waste; that means that you cannot ship off the material to just anywhere. You can do one of two things with the material: 1) it can be moved but stay on the property, capped with some clean fill on it, and it has to be approved by the NYSDEC; or 2) you can take it to a designated landfill, which is very expensive. We are choosing the first option. We show the relocation area on our plan. It's tucked in between federal wetlands, which is not a great area for development; that is the place to put that ash, and that can be its permanent home. There are wetlands on the site, and they were delineated on the map; we will be staying away from there. There is a chlorinated volatile organic compound ("VOC") plume underground. It does not impact Phase 1 but in the future that will come into play. It has been cleaned up enough where the NYSDEC has classified it as "no further action" but there still are some development restrictions and guidelines to follow. If you were to put a building over it you would need sub-slab depressurization to make sure that gases did not get into the building. In addition, you wouldn't want to be putting any storm water management area where you would be injecting water. This is our best guess at this time for what could happen. As a tenant comes in, it could change, but this concept sets the threshold of what we can put here. We will have to come back to the Board for site plan approvals as tenants come in with specific plans. Phase 1 is organic baby spinach. It looks like a huge building, but it is mainly just greenhouse. It does not have a hard shell, it is not a steel structure; it's just a greenhouse with polyethylene over the top. It takes up 630,000 square feet, with 33,750 square feet that will be a prefabricated metal building where the distribution will take place. Due to the amount of spinach that you can pack on a truck, you will not see a lot of truck traffic; maybe four or five trucks per day. Steam will be piped through the greenhouses for heat during the winter and will help with reducing snow load on the top. Currently, most of the spinach that is sold and consumed comes from Mexico and California. Now we can do it right here and sell it locally. The growing process starts at one end of a tray, with the spinach plants floating in a pool of water. The roots are in the water which has vitamins, minerals, all the nutrients that the plants need, and the water can be tailored especially to what the plants need. The plants then float to the end of the tray and are harvested; the process takes about 22 days. The lighting is very specific—the first 75% of the growth tray is under high-pressure sodium lighting, and the last part is under LEDs, which really help with the finishing. The spinach then is taken to the processing facility, where it is washed, rinsed, packaged, and shipped out. Every day you get a harvest of spinach. We have received comments from staff and are working on taking care of them.

Mr. Campbell: My introduction to the business is that I'm a turnaround and fix guy. About five years ago, we took over a company in California that was one of the top four lettuce producers, but was financially upside down; we turned it around. When you get into this business, you find out that most of all leafy greens come out of California and Mexico, so 40% of the cost was trucking. It takes 12 days from the time you cut off a head of lettuce to eat it, at the 11th day Wegmans bills us back. When you take a look at the industry, it's going toward fresh and local. In our country we have been blessed with land and water so we have stayed with that traditional way of growing produce. In Canada or Europe you will see greenhouses; we're moving that way because the market wants the product. The second thing in California was water supply. Of all the fields that we had under contract, we have folks bailing out of the contracts, selling the water rights to brokers and just going golfing. It did not make sense to grow lettuce anymore, and they could make more money off their water rights than they could growing lettuce for us. The backup source was Mexico, which just added to the cost. The other problem was that you get about 70% of the lettuce that you can use. We picked this location because it's the farthest away from California, it was the easiest place for us to get a start. In addition, the definition of "locally sourced produce" is 400 miles; that's one day's truck ride. We can reach a lot of people from here with our

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product, so it was the best place for us to be successful. Wegmans was a customer of ours in the past and really wants this product, as do others. We are going to use the Opportunities Partners program for hiring, and we will be using Monroe Community College for the training. We were named lead project for the state, so we have received millions of dollars from the government on that piece. Those pieces are put in place and we are excited about what we are going to build here. We are starting with the spinach because there is a big need for that and it's hard for people to grow it on the outside consistently, but we can grow a lot of different products. The LiDestri partnership that we have, they are the landlord; it's perfect for us. They understand food, they understand food safety, and they understand marketing; all the same trucks coming in out. We have a good relationship with Wegmans, which gives us our best chance to come out of the ground quickly and be able to make a profit. The folks we have met here have been fantastic to us and we are looking forward to it.

Mr. Fisher: It's hard to imagine how you have fresh spinach from Mexico or California, given the transportation and cost of things, yet here it's within days and you can consider that "fresh."

Mr. Campbell: By the time it gets here from there you have three days. Our product will be like a drug because you once you have this product you won't want the other.

Mr. Selke: Is this a duplication of something that is already happening?

Mr. Campbell: Yes if you go up to Canada, this exists already. The engineering firm that we are using has put up facilities in China and is putting them up in Canada.

Mr. Cariello: There are no pesticides, it's very clean and environmentally controlled; very limited access.

Mr. Fisher: When you talk about something that grown is in Mexico, you have to wonder what might have happened and what you don't know about and what are their regulations. Here you know the product, you know what happened to it, so that's a tremendous asset.

Mr. Cariello: We track everything, we measure everything, we know where it has been, so in six months, if there is a problem we'll know how to fix it.

Mr. Fisher: The beauty of it for Eastman Business Park is that it is being developed as if it were a park. This is an upgrade from the industrial uses that it once had. This use is permissible but it's an upgrade.

Mr. Cariello: Our investors have asked for a carbon footprint analysis. You can twist that concept around in a lot of different ways but this is real. If you look at the transport time from California to here, the time people are commuting in the field versus in our factory, look at the amount of light or the use of LED, that's energy efficient. One thing that attracted us to this site was the steam from RED-Rochester; we will take the steam and convert it to hot water to heat the building. It's not free from a dollar standpoint but free from an energy standpoint—RED-Rochester is generating it anyway, and we are taking that and making hot water to heat the greenhouse. That is 4,000 metric tons a year of savings of carbon. Water use that would be used in the field would be 40 million gallons a year that is not being used here because we are a closed loop; that's huge amount of water.

Mr. Fisher: With this use being such a positive thin in this area, it's a shame that the facility is not more visible within this area.

Mr. Campbell: We'll be more visible when Mr. Cox comes back and tells you that we want to double the size; that's our plan.

Mr. Fisher: Eastman Business Park is a resource that has the facilities already there, not only shovel-ready but in some cases it's the existing buildings; in addition, the utilities are already there and waiting to be used.

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Mr. Copey: What is the "fish expansion" that's on the plan?

Mr. Campbell: When our process originally was put together, the way that we got the lettuce to stay organic was to get the fertilizer from salmon. When we were brought in, we realized that it is tough enough for startup companies, and it was too complicated, so we took the fish out of the process; however, we would like to put the fish back into the process in the future. There is a huge market for organic salmon but we did not have organic salmon yet; that still is being designated. The idea is, if you take a look at the full circle, you can take the fertilizer from the fish and then sell the fish. That won't happen right away but we are looking into it. We are going to use organic fertilizer in the water; there are a lot of regulations to live under to be able to keep the "organic" label on your product.

Mr. Selke: Will this be lit 24 hours a day? Is there enough electricity to feed the whole site?

Mr. Cariello: It does not need to be. During the day, we have natural light, but to get the spinach ready for harvest in just 22 days, we use artificial light.

Mr. Cox: RED-Rochester has a tremendous amount of steam and is begging for customers, so they have more than enough.

Mr. Campbell: RED-Rochester is a co-op so we are all paying the same, so by using the steam we are putting the balance back in to the system.

Mr. Antelli: What type of jobs and how many jobs will this bring in?

Mr. Cariello: Phase 1 will have about 40 jobs; with expansion we hope to have about 100. They are more or less technical jobs; there will be growers and the jobs will be relatively skilled. This is a 24/7 operation.

Mr. Selke: Where will be deliveries be? Will this be a secure site?

Mr. Cariello: We have cold storage, and separate locations for incoming materials and outgoing product.

Mr. Campbell: It will be controlled access.

Mr. Sofia: I commend you and want to thank you for investing in our community. I certainly hope that you get the recognition that you deserve, especially LiDestri Food and Drink for bringing in companies like yours. Our community needs to know what is going on. This is impressive, and we need every single job that we can get. Personally, I want to thank you for your investment.

Mr. Fisher: It's a very positive development.

CONCEPT PLAN REVIEWED

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2. Applicant: Simonetti Properties & Management, LLC
Location: 2047 & 2081 West Ridge Road
Mon. Co. Tax No.: 074.19-5-5.1, 074.19-5-2.111
Request: Extension of site plan approval for a proposed commercial building (one story; 5,600± square feet) in an existing business center, with related parking, utilities, grading, and landscaping, on approximately 3.3 acres, previously approved on October 21, 2015
Zoning District: BR & BP-2 (Restricted Business & Professional office)

Mr. Antelli made the following motion, seconded by Ms. Slocum, to grant two 90-day extensions to the site plan approval previously approved on October 21, 2015.

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|--------------|----------------|---------------|---------------|------------|
| VOTE: | Antelli | Yes | Burke | Yes |
| | Helfer | Absent | Slocum | Yes |
| | Selke | Yes | Sofia | Yes |
| | Fisher | Yes | | |

**MOTION CARRIED
TWO 90-DAY EXTENSIONS GRANTED**

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ADJOURNMENT: 7:40 p.m.

APPROVAL OF PLANNING BOARD MEETING MINUTES

The Planning Board of the Town of Greece, in the County of Monroe and State of New York, rendered the above decisions.

Signed: _____

Date: _____

Alvin I. Fisher, Jr., Chairman