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Print Form

Mono County Community Development Department

Planning Division

P.O. Box 347 Mammoth Lakes, CA 93546 (760) 924-1800, fax 924-1801 commdev@mono.ca.gov

P.O. Box 8 Bridgeport, CA 93517 (760) 932-5425, fax 932-5431 www.monocounty.ca.gov

PREAPPLICATION **REVIEW REQUEST**

7/09/2020 DATE RECEIVED BY CDD DATE Bridgeport Coffee Roasters PROJECT NAME **ANTICIPATED PERMIT OR APPLICATION**: General Plan Amendment Specific Plan Conditional Use Permit 🗵 Director Review 🗖 Other REPRESENTATIVE 169 Main Street Bridgeport, ca 93517 ADDRESS _____ CITY/STATE/ZIP ___ 810 7928 661 TELEPHONE (_____) ___ gilcurtis@sbcglobal.net ASSESSOR PARCEL # E-MAIL

REVIEW REQUEST: A preapplication review by the Mono County Land Development Technical Advisory Committee (LDTAC) is requested for the following project. Briefly describe below the type of project, units, square footage, etc. Please attach expanded narrative if available. see (3) attachments via email to Jack Suppa for additional information

PLEASE PROVIDE: Maps, drawings, illustrations and narrative that may be useful for staff review.

Planning / Building / Code Compliance / Environmental / Collaborative Planning Team (CPT) Local Agency Formation Commission (LAFCO) / Local Transportation Commission (LTC) / Regional Planning Advisory Committees (RPACs) Revised August 2008

Bridgeport Coffee Roasters Fact Sheet

- Our batch roasting company is a roast to order business, selling to local business in the Mono County area, as well as E-Commerce sales.
- We are located at 169 Main Street, Bridgeport (008-141-004), CA within a workshop approximately 760 square feet. The roaster is located within the workshop.
- The roaster weights 398 LBS. it has the capability of roasting three to six pounds of green beans at a time, it is feed by a ½ inch NPT, 110V.
- The hot air vent stack is a 6inch/ 150 mm UL 103 HT Positive Pressure Vent Pipe.
- The roaster is a horizontal rotating drum that tumbles green beans in a current of hot air. From the storage sacks, the green beans are conveyed to the roaster. Each roasting batch takes between a few minutes to 15 minutes.
- The operating temperature of the roaster is generally 350C to 440C.

There are no permanent residence within 169 Main Street and the building is located on mixed use commercial lot.







