

Stouder, Heather

From: David Seth Gevers [REDACTED]
Sent: Friday, October 30, 2015 10:00 AM
To: Stouder, Heather
Cc: Eskrich, Sara
Subject: VNA motion re: Double S BBQ C.U.P application

Dear Ms. Stouder and Plan Commission members:

Please note that the Vilas Neighborhood Association met last night, 10/29/15, and the board unanimously passed the following resolution:

"The Vilas Neighborhood Association (VNA) strongly supports a healthy and vibrant Monroe Street business community, especially independently-owned and operated establishments such as Double S BBQ. The Association has noted strong public support for this establishment and its owners. In regards to the conditional use permit requested by the restaurant for the outdoor smoker to be located in the alley behind the restaurant, the VNA recommends against the conditional use permit for numerous reasons that are incongruent with the neighborhood and the close proximity of the outdoor cooker to the surrounding residential neighborhood."

Sincerely,

David Gevers

President, Vilas Neighborhood Association

Stouder, Heather

From: Michael Eyal [REDACTED]
Sent: Friday, October 30, 2015 11:28 AM
To: Stouder, Heather
Cc: doublesbbq@gmail.com
Subject: New BBQ place on Monroe St. (Double S BBQ)

Dear Ms. Stouder,

I work at a tech startup on Monroe and Regent for almost 2 years now. I was excited when I heard that we finally get to have a new restaurant in the area. When you work at the same place for a while, you start to get frustrated by the lack of quality food around, and the lack of variety. I think there are a couple of decent restaurants around here but that's pretty much it, so we could definitely use more.

I've had their food before at their location in Cambridge and it was incredible. However they DO need their smoker because many of their specials require that sort of cooking. I honestly do not understand the neighbors' concern about placing a grill, which hardly produces any smoke, right by a main street (isn't the smoke emitted by the cars more prominent anyway?), and I hope you grant them the permission to cook some more delicious food for us.

If they do well it might lead to more food businesses opening up in this area, which is exactly what we need.

Thanks,
Mike

Stouder, Heather

From: Dennis Barnum [REDACTED]
Sent: Friday, October 30, 2015 11:03 AM
To: Stouder, Heather
Cc: Sarah Jones
Subject: Double S BBQ

Hello Ms. Stouder,

I am writing to you in regard to Double S BBQ. I am strongly in favor of Double S BBQ being granted permission to perform outdoor cooking.

We are a young, growing, software company with offices within walking distance of Double S BBQ on Monroe Street. One of the many attractions of our location is the multitude of shops and services within walking distance. As one of several perks required of any tech based company, we provide lunch on a regular basis. Double S BBQ has quickly become one of the several restaurants we patronize in the area.

Double S BBQ represents the types of establishments that make Monroe Street and downtown Madison unique, and sets it apart from suburbs and other sleepy neighborhoods. Therefore, I strongly encourage you to consider granting Double S BBQ permission to perform outdoor cooking, so their business can become successful and stay on Monroe for a long time. Quite frankly, it is very difficult to believe that a single outdoor BBQ would make any impact on the neighborhood quality of life. We need more operations like Double S BBQ on Monroe, not less.

Thank you for your consideration,

Dennis Barnum
Thalchemy Corp.

Stouder, Heather

From: John Cabaj [REDACTED]
Sent: Friday, October 30, 2015 3:11 PM
To: Stouder, Heather
Cc: doublesbbq@gmail.com
Subject: Double S BBQ

Ms. Stouder,

I've had the privilege of working in the Monroe Street area, about 3 blocks away from the new location of Double S BBQ. I'm very much in favor of Double S BBQ and their initiative to begin outdoor cooking.

There is a wealth of unique dining options on Monroe Street, and Double S BBQ only adds to what makes Monroe Street so special. I noticed no smell during their demonstration from my location, while I have noticed smells from other restaurants in the area.

One thing that I think may go unnoticed is the proximity to Camp Randall, and how much benefit there could be financially to the surrounding area should Double S BBQ be allowed to cook outdoors on Badger game days.

Thank you for your time and consideration,
John Cabaj

Stouder, Heather

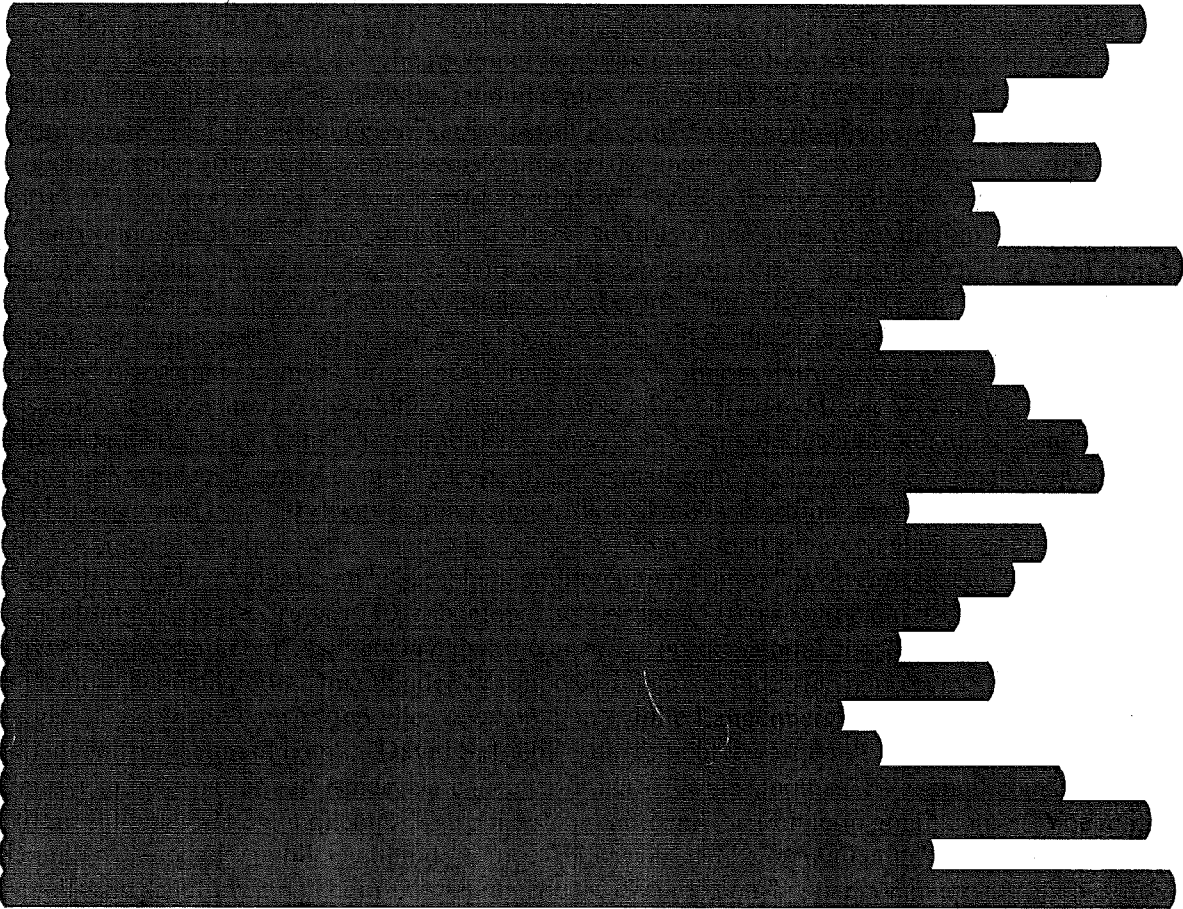
From: Dana Scheckel [REDACTED]
Sent: Tuesday, October 27, 2015 7:03 PM
To: Stouder, Heather
Cc: Eskrich, Sara
Subject: Fwd: [VilasNA] Double SS BBQ [2 Attachments]

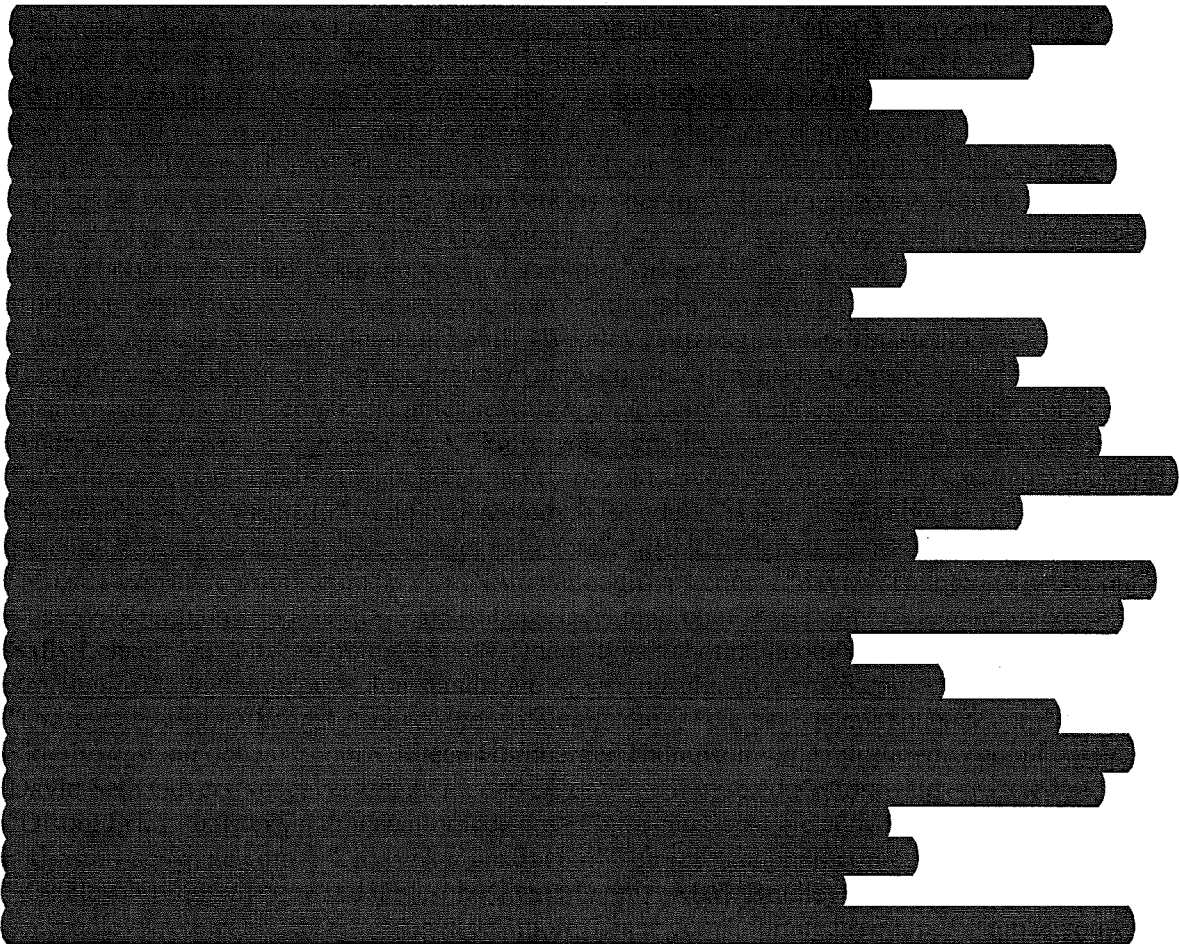
Dear Ms. Stouder: I am writing to express my complete support of our Alder's decision below. I attended the Smoker Demo- and was appalled that the restaurant owners want to smoke their meats outside near neighboring residences. I witnessed one neighbor visibly upset because her house backs up to the shared alley and she had the smell all through her first floor. I witnessed another neighbor at the demonstration with red/watery eyes as she stood upwind of the smoker. I also saw on the owner's - Sarah Jones- Facebook page that she posted video of another neighbor at the demonstration and "liked" this comment "They better be glad Shon didn't walk out there or he would be putting foot to ass." I was standing by this filmed neighbor at the demonstration and now feel threatened by her use of social media. Please rule in favor of the neighbors who do not want these business owners smoking their meats outside of their restaurant. Thank you.

Sent from my iPhone

Begin forwarded message:

From: "Eskrich, Sara' district13@cityofmadison.com [VilasNA]"
<VilasNA@yahoogleroups.com>
Date: October 24, 2015 at 2:58:00 PM CDT





Subject: [VilasNA] Double SS BBQ [2 Attachments]
Reply-To: VilasNA@yahoogroups.com

Dear Neighbors,

Thank you all for contacting me directly regarding the Double SS BBQ's conditional use permit request. I have read, considered, and appreciate everything that you all shared. I'm writing to let you all know that I will not be able to support the request for a conditional use permit for outdoor cooking.

I have appreciated all your cooperation in the process so that all voices of various stakeholders including the business owners, neighbors, and patrons could be heard. As Alder, I facilitated this process neutrally and was truly open to the idea of outdoor cooking. However, after observing the demonstration on October 22 and evaluating feedback from district residents, I do not believe the application meets the required Standards of Approval for Conditional Use. Therefore, I cannot support the application. I have attached my letter to the Plan Commission with additional details.

I hope that the applicants are able to find a business model that allows them to cook offsite but continue to serve our neighborhood on Monroe Street. I know that this is a challenging request for the neighborhoods and people feel very strongly. Please remember that it is important for us to respect the diversity of opinions in our neighborhood and the process that values all opinions.

As far as process going forward, I have shared my assessment and opinion with the Plan Commission and will be attending and speaking at the public hearing on November 2nd (agenda will be posted [here](#)) when the Plan Commission will be formally voting on approval or denial of the request. They are the decision making body.

If you would like to share your opinion with the Plan Commission, please address your correspondence to that body and email it to the lead planner on this process, Heather Stouder at hstouder@cityofmadison.com. In order to have your correspondence in the packet for commission members, please submit it by Wednesday, October 28th. If it is received after that point, it will be uploaded electronically to the file. You can also attend in person and speak for 3 minutes.

Please let me know if you have any questions.

Best,

Sara

Sara Eskrich
DISTRICT 13 ALDER
CITY OF MADISON
(608) 669-6979
district13@cityofmadison.com

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Posted by: "Eskrich, Sara" <district13@cityofmadison.com>

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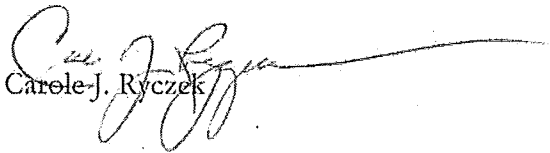
██████ Van Buren Street
Madison, Wisconsin 53711
November 1, 2015

Dear Plan Commission:

I am a resident of the Vilas neighborhood, and I have some concerns about the way some members of the Vilas Neighborhood Association have dealt with the issue of Double S BBQ's application for a conditional use permit so that the restaurant may use a smoker on its premises. It seems to me that their evaluation of the merits of such an operation may have been less than fair. In particular, these individuals have insisted that the smoker poses a serious health hazard despite evidence to the contrary, circulated to neighborhood residents one of the most biased surveys I have ever seen, and treated the owners of the restaurant in an appallingly rude manner. Please keep this in mind in evaluating the restaurant's application for a conditional use permit.

Thank you for your consideration.

Very truly yours,


Carele J. Ryczek

Stouder, Heather

From: Sandy Kampen [REDACTED]
Sent: Sunday, November 01, 2015 7:25 PM
To: Stouder, Heather
Cc: Eskrich, Sara
Subject: Double SS BBQ outdoor smoker

Heather-

I attended the Double SS BBQ neighborhood meeting and would like to express my concerns directly to you before the planning commission meeting on Monday night.

I live at [REDACTED] Jefferson Street, about a block and one-half from the Double SS restaurant. My family has a long history in Madison and this neighborhood, and I am proud to state that I am the fourth-generation living here. My grandfather bought this house in 1922. I have lived here for a total of 36 years myself. I moved back in 2006, shortly after my father passed away, so my mother could remain in the house (she has lived here 57 years).

My mother and I are advocates for small business; she worked for Fauerbach's grocery store and Ken Kopp's at 1864 Monroe Street for well over 30 years.

We strongly oppose granting the Double SS BBQ restaurant an outdoor smoker. For our house this is a **quality of life** issue. We don't like to use air-conditioning and like to have our windows open, we also still hang our clothes out on the line. We really don't want to have to stop doing either because of the strong smell of smoke. Please look at this from not only a health standpoint, but also a quality of life standpoint.

We would appreciate you supporting us on this issue that have unfortunately divided our neighborhood.

Sandy and Sharon Kampen
[REDACTED] Jefferson St
Madison, WI

Stouder, Heather

From: Sean O'Herrin [REDACTED]
Sent: Sunday, November 01, 2015 3:23 PM
To: Stouder, Heather; Lafferty, Jeffery; Eskrich, Sara
Subject: BBQ on Monroe
Attachments: wood smoke and childhood brain tumor risk.html; Woodsmoke health effects_ a review. - PubMed - NCBI.html

Greetings Dear public Servants, Heather, Jeff, and Alder Eskrich,

My name is Sean O'Herrin. I am a research immunologist (UW) with a Postdoc from Johns Hopkins Asthma and Allergy Center. In addition, my immune system is flared up by airborne particulates.

It is out of these two background facts that I have serious concerns about the placement of a smoker in the alley behind the homes of mine and my neighbors.

Respectfully submitted,

Sean O'Herrin, PhD

See comment in PubMed Commons below

Pediatr Blood Cancer. 2014 Oct 4. doi: 10.1002/pbc.25268. [Epub ahead of print]

Vehicle refuelling, use of domestic wood heaters and the risk of childhood brain tumours: Results from an Australian case-control study.

Greenop KR¹, Hinwood AL, Fritschi L, Scott RJ, Attia J, Ashton LJ, Heath JA, Armstrong BK, Milne E.

Author information

- ¹Telethon Kids Institute, University of Western Australia, Perth, Western Australia, Australia.

Abstract

BACKGROUND:

The aetiology of childhood brain tumours (CBT) is largely unknown. Damage to germ cells after parental exposure to airborne carcinogens, such as volatile organic compounds and polycyclic aromatic hydrocarbons is one plausible pathway. This analysis aimed to investigate whether parental refuelling of vehicles or the use of domestic wood heaters in key time periods relating to the child's birth was associated with an increased risk of CBT.

PROCEDURE:

Cases <15 years of age were recruited through 10 paediatric oncology centres around Australia; controls were recruited through nationwide random-digit dialling, frequency matched to cases on age, sex and State of residence. Exposure to refuelling and wood heaters was ascertained through questionnaires from both parents. Odds ratios (ORs) and confidence intervals (CIs) were estimated using unconditional logistic regression, adjusting for relevant covariates.

RESULTS:

Data were available for 306 case and 950 control families. Paternal refuelling ≥ 4 times/month was associated with an increased risk of CBT (OR 1.59, 95% CI: 1.11, 2.29), and a dose-dependent trend was observed ($P = 0.004$). No association was seen for maternal refuelling. Use of closed, but not open, wood heaters before (OR 1.51, 95% CI: 1.05, 2.15) and after (OR 1.44, 95% CI: 1.03, 2.01) the child's birth was associated with increased risk of CBT, but dose-response relationships were weak or absent.

CONCLUSIONS:

Paternal refuelling of vehicles ≥ 4 times/month and the use of closed wood heaters before the child's birth may increase the risk of CBT. Replication in larger studies is needed. *Pediatr Blood Cancer* © 2014 Wiley Periodicals, Inc.

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KEYWORDS:

case-control; child; fuel, hydrocarbons, neoplasms; wood smoke

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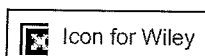
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Woodsmoke health effects: a review.

Naeher LP¹, Brauer M, Lipsett M, Zelikoff JT, Simpson CD, Koenig JQ, Smith KR.

Author information

- ¹Department of Environmental Health Science, College of Public Health, University of Georgia, Athens, Georgia, USA.

Abstract

The sentiment that woodsmoke, being a natural substance, must be benign to humans is still sometimes heard. It is now well established, however, that wood-burning stoves and fireplaces as well as wildland and agricultural fires emit significant quantities of known health-damaging pollutants, including several carcinogenic compounds. Two of the principal gaseous pollutants in woodsmoke, CO and NO_x, add to the atmospheric levels of these regulated gases emitted by other combustion sources. Health impacts of exposures to these gases and some of the other woodsmoke constituents (e.g., benzene) are well characterized in thousands of publications. As these gases are indistinguishable no matter where they come from, there is no urgent need to examine their particular health implications in woodsmoke. With this as the backdrop, this review approaches the issue of why woodsmoke may be a special case requiring separate health evaluation through two questions. The first question we address is whether woodsmoke should be regulated and/or managed separately, even though some of its separate constituents are already regulated in many jurisdictions. The second question we address is whether woodsmoke particles pose different levels of risk than other ambient particles of similar size. To address these two key questions, we examine several topics: the chemical and physical nature of woodsmoke; the exposures and epidemiology of smoke from wildland fires and agricultural burning, and related controlled human laboratory exposures to biomass smoke; the epidemiology of outdoor and indoor woodsmoke exposures from residential woodburning in developed countries; and the toxicology of woodsmoke, based on animal exposures and laboratory tests. In addition, a short summary of the exposures and health effects of biomass smoke in developing countries is provided as an additional line of evidence. In the concluding section, we return to the two key issues above to summarize (1) what is currently known about the health effects of inhaled woodsmoke at exposure levels experienced in developed countries, and (2) whether there exists sufficient reason to believe that woodsmoke particles are sufficiently different to warrant separate treatment from other regulated particles. In addition, we provide recommendations for additional woodsmoke research.

PMID:

17127644

[PubMed - indexed for MEDLINE]

Publication Types, MeSH Terms, Substances

Publication Types

Stouder, Heather

From: Demarb, Denise
Sent: Sunday, November 01, 2015 10:20 AM
To: The River Food Pantry
Cc: Stouder, Heather; Eskrich, Sara
Subject: Re: Double S BBQ

Andy and Jenny

Thanks for contacting me. I always appreciate hearing from my constituents. I know Alder Eskrich and City staff have been working on this topic for several weeks. And there have been a lot of opinion surrounding this restaurant.

I look forward to learning more as it comes before Council.

Thanks again

Denise

Denise DeMarb
Alder District 16
Common Council President
608-358-3195

To subscribe to District 16 updates go to: <http://www.cityofmadison/council/district16>

On Oct 31, 2015, at 7:41 PM, The River Food Pantry <[REDACTED]> wrote:

Hello,

As a life-long resident of Madison, we are very familiar with the 'Not in my Backyard' theme. Madison also has an excellent foodie scene. We really hope Double S BBQ opens soon as we have been waiting months now to go there. Their food is excellent! And the owners Sarah and Shon are kind-hearted, good people. Madison could use more business owners like them! To deny them a chance to operate their restaurant on Monroe St, would be just plain wrong!

There are lots of 'smells' associated with various businesses, restaurants, coffee roasters and especially those nasty backyard fire pits! We are not understanding the quality of life issue for Monroe St neighbors. Everyone in our neighborhood burns wood and that seems to be fine.

Thank you and we hope to visit Double S BBQ soon!

Andy & Jenny Czerkas

Stouder, Heather

From: Mary Diman [REDACTED]
Sent: Sunday, November 01, 2015 7:31 AM
To: Stouder, Heather
Subject: Double S BBQ on Monroe St.

Dear Ms. Stouder,

We would like to register an opposition to the proposed outdoor meat smoker at the new Double S BBQ on Monroe St.

Cooking with this device so close to residences would negatively impact the neighborhood.

We are happy to have the dining diversity nearby but the chef would better serve his community if he didn't pollute the air.

Thank you,
Mary Diman (Vilas neighborhood homeowners and long-time Vilas neighborhood residents)
Neal Lord
[REDACTED] Jefferson St.

Mary Diman

[REDACTED]

Stouder, Heather

From: Stroick, Jule
Sent: Monday, November 02, 2015 9:32 AM
To: Stouder, Heather
Subject: FW: Support for smoker use

From: cslet [REDACTED]
Sent: Monday, November 02, 2015 7:24 AM
To: Stroick, Jule
Cc: shonjones@doublesbbq.com
Subject: Support for smoker use

I am writing after hearing the news of the neighbors of Double S BBQ, not wanting them to use their smoker. I have seen other BBQ businesses use their smokers, without being intrusive to their neighbors. Most business owners do not want to upset their neighbors by poor business practices. It doesn't help their ability to survive. And I'm sure Double S BBQ is wanting to be a good neighbor.

I have lived in Madison all my 45 years on this earth. I feel some people have become hypersensitive to their wants and what they feel is right. Thus, creating an environment too make legitimate businesses, like Double S BBQ, work harder and not be efficient in their craft. I totally understand if they were a factory business creating pollution. They have a smoker that creates no more issues than a home with a fireplace.

Place help Double S BBQ become an efficient, viable, tax revenue generating (for Madison, not Sun Prairie, Verona, etc.) business.

Thank you for your time!
Carl

Stouder, Heather

From: Kate Servais [REDACTED]
Sent: Monday, November 02, 2015 1:12 PM
To: Stouder, Heather
Cc: Sarah Jones
Subject: Double S BBQ

Hello Ms. Stouder,

I am writing to you in regard to Double S BBQ. I live within 1 block ([REDACTED] Monroe) of Double S BBQ and I am strongly in favor of Double S BBQ being granted permission to perform outdoor cooking.

I moved to Monroe Street specifically to have walking access to shops, restaurants, and bars. These are the types of establishments that make Monroe Street and downtown Madison unique, and sets it apart from suburbs and other sleepy neighborhoods. Therefore, I strongly encourage you to consider granting Double S BBQ permission to perform outdoor cooking, so their business can become successful and stay on Monroe for a long time. We need more operations like Double S BBQ on Monroe, not less.

Thank you for your consideration,

Kate Servais

Planning Commission 11-2-15
Re: Double SS Barbeque

Here is my experience on 10/22 (smoker test day):

I was walking home on Monroe Street heading west; just past Hotel Red today (4:45PM) I smelled a new odor at this intersection. When I arrived home to my house near Bear Mound Park at [REDACTED] Campbell St, the very distinct barbeque odor was even more pungent and stronger than at the Hotel Red intersection. This is not a normal odor to me and my family even on Football game days. My neighbor across the street (at [REDACTED] Campbell) confirmed my impressions and further recognized and agreed that this was the familiar odor as was smelled upon standing next to the smoker earlier in the day. As my neighbor and I talked, this neighbor recalled being informed by the owners (during a meal at the restaurant) that this would not spread across the neighborhood.

Both my neighbor and I at this point could not believe the restaurant owners made this statement of not smelling the odor as we stood outside our houses smelling the restaurant's strong smoked meat aroma. I did drive through the alley behind the restaurant with my windows down at 5:00PM that day and smelled the exact odor that was at my house just .5 miles away. Yes, the smoker was shut down, but the odor remained

Okay – maybe it won't blow my direction every day, but when it does, given our house location sitting at a lower level and being partially enclosed by the what remains of a landscape ridge which includes includes the Bear Mound Park at the 1500 block of Vilas - the smoke odor just hangs there .

We have been vegetarians in the past, and now my family eats meat perhaps two times a month. I do not want to smell smoked meat odors and have the sense that I am eating meat on a daily basis. I can smell this just shy of .5 miles away, according to google maps from the restaurant location to my home, The 4 members of my household do not want to smell the meat on a daily basis. We do not want the odors in our house when the windows or even the door is open. We had to run the kitchen stove fan to remove meat odors which we did not create. This smoker needs to be moved to an off-site location.

Additionally, I and my 2 teenage children have asthma and allergies. This odor may likely contribute to additional breathing problems. I do not want to be exposed to this odor and allergens from the smoker.

I realize that the City of Madison and the Vilas neighborhood have many things to consider in mitigating this situation. However, we also have an opportunity and obligation to do what is most beneficial to the neighbors, and all those who visit our neighborhood for the zoo, Vilas Park and University functions. It is time to set some outside the box standards.

My past experience with Bear Mound Park in this Vilas neighborhood 18 years ago has led me to realize that many times education of neighbors and the City of Madison must occur to set new standards and expectations. In 1998, our neighborhood was the first to receive Parks commission approval and support to restore a Native Prairie and Oak savanna in a neighborhood designated park (Bear Mound Park, formerly Vilas Circle or AKA "the mound". After beginning the project on Bear Mound Park, As Vilas neighborhood committee member, I received multiple phone calls from other neighborhoods inquiring details on initiating a similar project in their neighborhood within Madison. Today, it is not unusual and many neighborhoods have native plantings in various locations... bike trail, Olin Park, etc. The City of Madison has also installed these native plants near sidewalks to assist with run-off and retention of water .

Now we are looking at what goes into the air for neighbors to breathe. Our neighborhood again is presented with an opportunity to set new standards for Madison. The City of Madison already has designated smog alert days during the summertime when pollution levels are elevated. There are multiple cities in the U.S. pursuing smoker restrictions and have documents alerting people to dangers of and restrictions of smoke from wood. These documents, certainly indicate if you can smell the smoke, likely you are breathing in fumes that are hazardous to your health. (See document below from San Francisco)

Let's pursue taking a stand and not allow smokers in the city limits that will be in the neighborhoods. I certainly support having the restaurant on Monroe St. However, I do not think our neighborhood should have the smoker in our back yard. By this... literally, I too feel it is in my back yard and I am .5 mile away.

The owners have been smoking their food off site and should continue with some off-site process. There are multiple co-op kitchens where individuals can rent time. At the meeting Oct 22 the owners did not go into the details when I was present and simply reiterated they are running an additional restaurant. However, that was the choice the owners made when attempting to open the Double SS Barbeque Restaurant at the Monroe St. location.

Please deny the permit for smoker use outside, now and forever.

Regards,
Eileen Thompson (home owner at this location since 1993)
[REDACTED] Campbell St
Madison, WI

SMOKE INFO

Sadly, wood smoke is as much a health hazard as second-hand tobacco smoke, and may actually be more dangerous. Wood smoke contains fine particulate matter which penetrates deeper into lungs, and into the blood stream, than second hand tobacco smoke. It also contains many of the same toxic chemicals: carbon monoxide, formaldehyde, sulfur dioxide and irritant gases that can scar the lungs. It also contains chemicals known or suspected to cause cancer.

Wood smoke presents particular hazards to young children, people with allergies or asthma and the elderly. Just as there is no safe level of second-hand tobacco smoke to breathe, there is absolutely no safe level of wood smoke to inhale.

And if you think your summer time cough, burning eyes, headaches and sneezing are due to allergies to pollen, think again. If you can smell wood smoke anywhere in your neighborhood or commercial areas in Alameda, you may very well be experiencing the effects of wood smoke exposure.

The basic facts are:

- v All sources of wood smoke, residential and commercial, produce toxic pollution.
- v Wood smoke pollution is a problem 24 hours a day, seven days a week, 365 days a year. There is no time of year or weather condition that renders wood smoke healthy to breathe.
- v Wood smoke does not have to be visible to be a health hazard. If you can smell smoke you are inhaling toxins.
- v Wood smoke particles are so small they can enter homes, even with closed windows, and affect indoor air quality.

There is also strong evidence that wood burning contributes to climate change.

If you smell wood smoke in your neighborhood or commercial areas in Alameda, you can breathe deep and fondly relive memories of campfires. Or you can realize you are inhaling tiny particles of extremely toxic pollution, at least as harmful as second-hand tobacco smoke, and voice your

http://www.sparetheair.org/~media/sta/files/1/particulate-matter/wood-smoke/wsta_factsheet_12-13.pdf?la=en

Stouder, Heather

From: Eskrich, Sara
Sent: Monday, November 02, 2015 5:19 PM
To: Snyder, Maggie
Cc: Stouder, Heather
Subject: Re: Madison City Channel Contact Form - General Feedback

Thanks, Maggie. It's feedback for the Plan Commission this evening. CCing Heather Stouder for this purpose.

Sara Eskrich
DISTRICT 13 ALDER
CITY OF MADISON
(608) 669-6979
district13@cityofmadison.com

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From: Snyder, Maggie
Sent: Monday, November 2, 2015 7:44 AM
To: Eskrich, Sara
Subject: FW: Madison City Channel Contact Form - General Feedback

Hi,

This came in through our contact form. Perhaps you can help me get this feedback where it needs to go? Thanks!

-Maggie

From: [REDACTED]
Sent: Monday, November 02, 2015 6:58 AM
To: IT Media Team
Subject: Madison City Channel Contact Form - General Feedback

The following submission was received from the contact form on the Madison City Channel website:

Name: Carl Sletten
Address:
[REDACTED] Hermina Street
Madison, WI 53714
Phone:
Email: [REDACTED]
Request Type: General Feedback

Message:

I am writing to show support for Double S BBQ. I see other BBQ places in the city and their smokers are not intrusive to their neighbors.

My feelings of this shows how some people are hypersensitive over minor issues of business. The City of Madison has lost a lot of tax dollars for various reasons, from business leaving for other cities like Sun Prairie. The city needs too reverse this trend on losing tax revenues, and let legitimate business owners make a honest

living in our city limits.

Knowing the BBQ techniques, I do NOT feel Double S BBQ should lose the opportunity to lose efficiency of earning a honest living. And I understand the neighborhood association trying to protect their quality of life, but this does not affect them negatively. Thank you for your time!

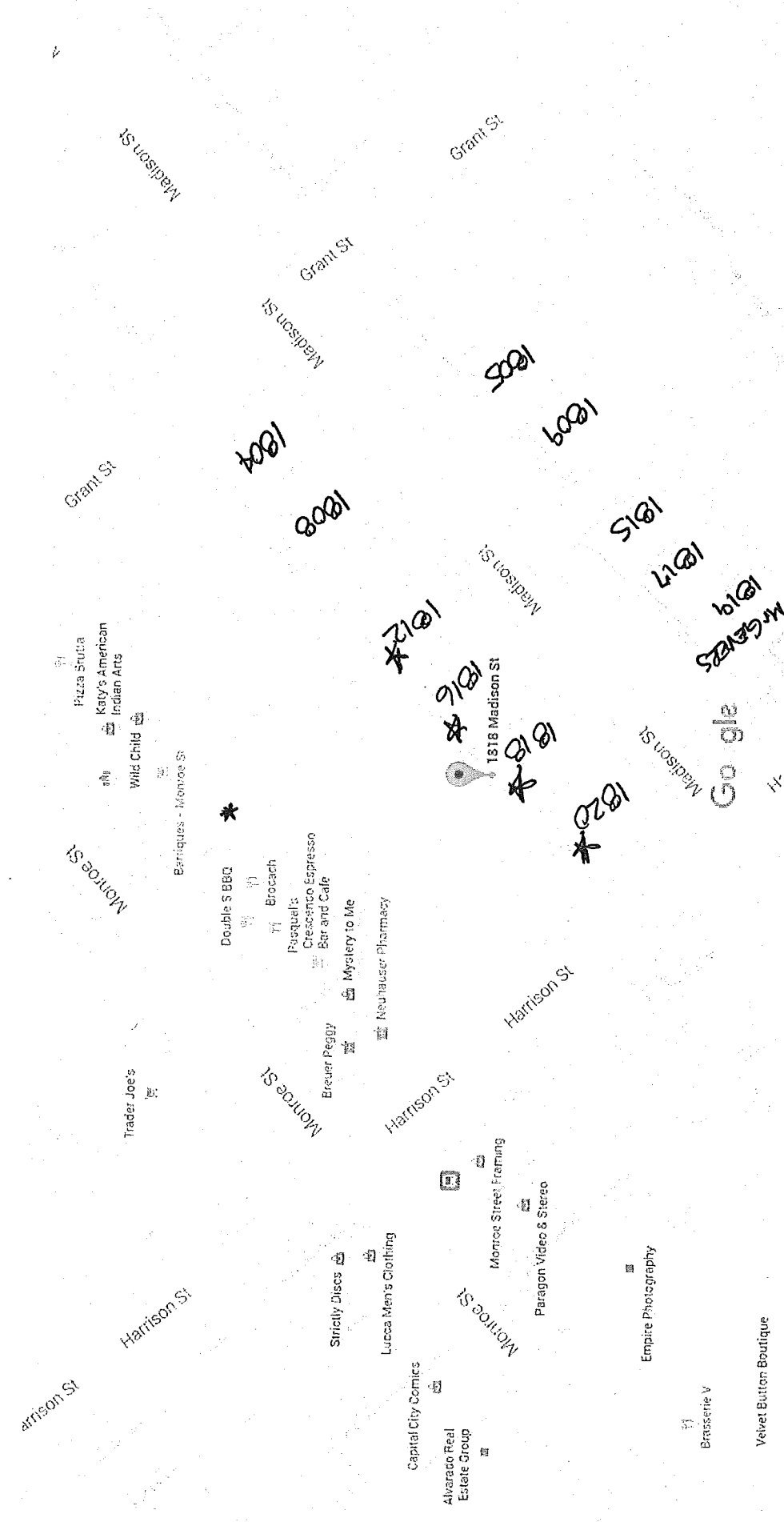
I SUPPORT DOUBLE S BBQ'S CONDITIONAL USE PERMIT TO COOK OUTDOORS AT THEIR RESTAURANT LOCATED AT 1835 MONROE STREET.

NAME	ADDRESS	EMAIL	PHONE
Tim Voss	1818 Madison St #2	tvoss2@wisc.edu	920-918-6697
Courtney Spangler	1820 Madison St.	csangler@redoxwood.edu	262-949-5463
Colly Dougherty	1820 Madison St.	zcollydougherty@yahoo.com	920-850-9875
James Kutenhank	1816 Madison St.	jacan@kutenhank.com	919-623-2522
Ryan Snapper	1812 Madison St.	jsnapper@vpsc.edu	608-740-9104
Greg Snapper	1812 Madison St	g5snapper12@gmail.com	608-370-9101
Fred Hampton	2236 Huntington Grn	Fredjhampton@gmail.com	608-255-9951
James Vitum	2141 Kiefer Ave	newjas@qmail.com	608-255-2591
Matt Van Nest	1923 Monroe St.	mattvnb@brasseriev.com	608-255-8500
BRUCE HYRES	1910 MONROE ST	HAIR 7 (CNC) CNCX	(608)-251-8945
Sandra Friedrich	1719 Monroe St.	sandra.friedrich@yahoo.com	608-333-9500
Melchior Maravaria	1702 Spring St	MelchiorMaravaria@redoxwood.edu	(258) 355-3148
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WE PROTECT DOUBLES & TRIPLES SOME OF THEM MAY USE PERMIT TO COOK
 THESE ARE AT THEIR RESIDENTIAL LOCATIONS AT 1681 MONROE
 STREET.

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Google Maps 1818 Madison St



Map data ©2015 Google 50 ft



Wisconsin State Climatology Office
WISCONSIN WIND DATA

MONTHLY WINDS AT MADISON (WI):

Elevation: 848 ft ASL. Anemometer Height: 33 ft.

Period of Record: 1948-1990 (average winds), 1971-1993 (gusts)

Data from *Wisconsin Wind Atlas* (Naber-Knox, 1996)

Month	Average Speed	Prevailing Wind	Calm	Peak Gust	Record Gust	Year of Record Gust
Jan	10.5	WNW-11.5	6.0	44.0	NW-58	1978
Feb	10.4	WNW-12.0	6.9	40.6	NW-62	1987
Mar	11.3	NW-13.0	6.1	48.0	S-67	1990
Apr	11.4	S-11.4	6.4	47.7	SW-61	1981
May	10.1	S-10.4	7.0	47.3	SW-64	1975
Jun	9.2	S-9.7	8.4	50.7	W-83	1975
Jul	8.1	S-9.2	9.9	45.7	N-83	1991
Aug	7.8	S-9.1	11.1	46.7	N-64	1989
Sep	8.6	S-9.8	9.9	40.1	NW-64	1985
Oct	9.7	S-10.4	7.8	45.0	NW-62	1990
Nov	10.8	S-10.7	5.7	44.4	W-55	1973
Dec	10.4	WNW-11.0	6.0	42.9	NE-58	1987
Annual	9.8	S-12.4	7.6	61.9	W-83	Jun 1975

Notes:

- "Prevailing Wind" refers to the most frequently observed wind speed and direction.
- "Calm" refers to the percent of the hourly observations with no recorded wind.
- "Peak Gust" refers to the mean annual maximum gust.
- "Record Gust" refers to the speed and direction of the maximum gust during the period of record.
- All wind speeds are reported in miles per hour.

See *Monthly Wind Rose Diagrams for Madison (1961-1990 averages)*
 from National Resources Conservation Service (NRCS) - Wisconsin

- Description of NRCS wind rose diagrams

<u>JAN</u>	<u>APR</u>	<u>JUL</u>	<u>OCT</u>
<u>FEB</u>	<u>MAY</u>	<u>AUG</u>	<u>NOV</u>
<u>MAR</u>	<u>JUN</u>	<u>SEP</u>	<u>DEC</u>

- Long-term average wind speed for Madison (1948-Present):

Wedliny Domiwe is an association of meat and sausage producers and canners of other foods. The information below, about regulation of commercial meat smokers, is available on the association's web site. As someone who lived for more than a decade in California, a state known for extremely precise and intensive pollution legislation, I find it reassuring that meat smoking that involves less than "thousands of pounds of meat an hour" has been determined to have "negligible air pollutant emissions." I also find it reassuring to be able to have measurable comparisons between the emissions generated by a restaurant's smoker and smoke emissions that can be considered hazardous:

There are commercial stores where smoking meats takes place in a horizontal smoker outside and then they are brought inside of the store. *The store itself conforms to the safety requirements* such as plumbing, wash sinks, coolers, garbage disposal etc., of the local county. An insignificant amount of smoke is discharged and if there are no complaints from local businesses, the little store should be fine. Most smart operators start smoking at 5 AM and by 9 AM the bulk of production is done.

A commercial plant smoking thousands of pounds of meat an hour will definitely need to install a filtering system. The EPA document *Compilation of Air Pollutant Emission Factors AP-42, Section 9.5.2*, covers emission standards in Meat Smokehouses.

Every state or county will have a final word on its air pollution restrictions and local authorities should be consulted before construction is started. For example the following comes from **California** regulations:

Section 5 - List of Title V, Insignificant Activities

I. General Criteria for Insignificant Activities

An insignificant activity is any activity, process, or emission unit which is not subject to a source-specific requirement of a State Implementation Plan, preconstruction permit, or federal standard and which: 1) meets the "Criteria for Specific Source Categories" below; or 2) emits no more than 0.5 tons per year of a federal hazardous air pollutant (HAP) and no more than two tons per year of a regulated pollutant that is not HAP.

E. Food Processing Equipment

1. Any oven in a food processing operation where less than 1,000 pounds of product are produced per day of operation.

- *Justification:*
- $13.7 \text{ lb VOC}/2,000 \text{ lb product} * 1,000 \text{ lb product} = 6.9 \text{ lb VOC/day}$
- (Reference AP-42)

2. Any smokehouse in which the maximum horizontal inside cross section area does not exceed 20 square feet.

- *Justification:*
- $0.3 \text{ lb PM}_{10}/\text{ton of meat} * 1 \text{ ton/day} = 0.3 \text{ lb PM}_{10}/\text{day}$
- $0.6 \text{ lb CO}/\text{ton of meat} * 1 \text{ ton/day} = 0.6 \text{ lb CO/day}$
- (Reference AP-42).

3. Any confection cooker, and associated venting or control equipment, cooking edible products intended for human consumption.

- *Justification:*
- Insignificant air pollutant emissions from this source.

Note

- VOC = Volatile organic compound.
- PM = Particulate matter.
- CO = Carbon monoxide.

Federal standards include:

40 CFR Parts 60 (New Source Performance Standards), 61 (National Emission Standards for Hazardous Air Pollutants), 63 (National Emission Standards for Hazardous Air Pollutants for Source Categories). HAPs are toxic substances listed pursuant to Section 112 (b) of the Federal Clean Air Act.

A home made smoker can be a simple inexpensive unit, sometimes even portable and we may not even involve any officials. On the other hand if one intends to build an expensive combination island (grill, smoker, water sink, lights) that will require electrical wiring and gas and plumbing connections, it will be a good idea to find out from the local city hall about regulations.

In every state each county has a **County Nuisance Ordinance**. If someone finds that your campfire or open burning is a nuisance to him or her, you will be asked to put the fire out. That will apply to meat smoking as well. If you live in a metropolitan area and smoke meats for hours at the time, someone might call the officials.

The local Fire Department does not have much information about smokers or meat smoking, all they are concerned with is the common sense safety: keep fire away from any structures, don't smoke under low hanging trees, have a garden hose (water source) close by, don't use any flammable or combustible liquids, have adult supervision when the kids are present, make sure the fire is completely out after the event is over, etc.

If you plan to build a sophisticated smokehouse, by all means show the fire department the plans and they will gladly review them and make some recommendations. Without a doubt the first step is to talk to the Local Zoning Office to see whether such a structure is allowed and in most cases it is.

The second step is to check with your county city hall if a building permit is required. They will have everything there is to know about building a smokehouse in their area. For example, in **Maryland** the Air Quality General Permit to Construct "Charbroilers and Pit Barbecues" applies to every person who owns, constructs (installs), or operates a non-residential charbroiler or pit barbecue with a total cooking area greater than 5 square feet (0.46 square meters). The permit is not required for residential units.

In **St. Louis City** the smokehouses are permitted within residential zoning districts as long as they conform to city ordinances. Any building or structure intended to be used as a smokehouse within a residential zoning district which exceeds fifty (50) square feet in size shall require a permit from the building commissioner prior to construction and shall conform to all applicable regulatory codes for such structure (Ord. 65944 #2, 2003).

In the state of **Milwaukee** the General Building Code has Section 239-4 which says that: In addition to the regulations 239-1, Detached Private Garages, smokehouses shall:

- have walls of not less than 2 hours fire-resistive construction with a noncombustible floor and roof, and a metal door overlapping the door opening at least one inch at the top and on both sides, and shall have a noncombustible vent or smoke flue.

- may be located within the principal building if constructed of 3 hour fire-resistant construction throughout.

No matter where you are located you may expect requirements such as:

- Non-combustible or masonry wall structures.
- Metal door.
- Concrete slab (at least 3 1/2" thick).
- Minimum distance of 15' from property lines and from any other structure.
- No sale of smoked meat that was prepared in a home smokehouse.

As you can see there isn't any set of government instructions or regulations on building smokehouses and you have to do your own homework by visiting your local court house or city hall.



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Addendum to Memorandum on Health Effects of Exposure to Wood Smoke

As an expert in the health effects of cigarette and wood smoke, I respectfully disagree with the conclusion of the Madison and Dane County Public Health Department that that operation of the barbecue cooker proposed by Double S Barbecue will not increase the risk of disease in the people living nearby. Recent research has shown that even very brief exposures to low concentrations of smoke can increase the risk of heart attack in people with atherosclerosis. Epidemiological studies of ambient particulate pollution have shown that changes as low 10 micrograms per cubic meter in the annual average concentration of fine particles directly affect life expectancy. Studies of the immediate cardiovascular effects of breathing smoke show that it is dose-dependent and that there are no safe levels of exposure. The 100-330 microgram per cubic meter peak particle concentrations that the Department of Public Health measured when the barbecue fire was started are the same exposure levels that lead to immediate decreases in vascular function in human subjects and research animals.

The United States Environmental Protection Agency standard for annual fine particles is 12 micrograms per cubic meter. The 24 hour standard of 35 micrograms is met when the 98th percentile of 24-hour PM2.5 concentrations in one year, averaged over three years, is less than or equal to 35 micrograms per cubic meter. This means that the most extreme conditions must be below 35 micrograms. Operating a wood burning appliance with a very short chimney, year-round is very likely to increase the number of days when the 24 hour average is above 35 micrograms per cubic meter in the block surrounding Double S Barbecue.

Respectfully yours,

Suzaynn F. Schick, Ph.D.