

## Outdoor Food Service without a Temporary Food Establishment Permit

1. The operator of a licensed food establishment may conduct certain, approved outdoor food activities, on their premise without additional licensing. A premise means each individual building, space or stands where food is prepared, served or sold and the physical facility, its contents, and the contiguous land or property under the control of the permit/license holder.

- All food shall be served or sold on the food establishment's premise (inside or outside).
- An outdoor cooking operation shall not be considered in lieu of code complying indoor kitchen ventilation. However, facilities that meet all other requirements of this policy except for ventilation may cook outside for up to 14 days per year under their current food establishment license.
- The food establishment shall meet Department of Commerce and local ordinance requirements.
- The outdoor food activities shall be under the control of a certified food manager.

2. The outdoor food activities authorized under these requirements shall be limited to:

- Cooking (i.e. grilling meats or cuts of meat, smoking, roasting, boiling), except that outdoor cooking does not include deep fat frying. Cooking of food shall be conducted by a food handler of the food establishment.
- Hot holding shall be conducted on the grilling surface or in commercially approved units.
- Cold holding shall occur in commercially approved equipment.
- Limited assembly of food items (sandwiches, taco...etc) may occur in the outdoor food service area.
- Food preparation activities (mixing, cutting, chopping, slicing, grinding) must occur within the licensed establishment.

3. The outdoor food equipment and physical layout:

- The outdoor cooker must not have been made from a container previously used for toxic material storage.
- The outdoor food service area shall be located on surfaces, such as: washed gravel, grass, concrete, and asphalt. Except for the grilling/cooking area, outdoor food service areas shall have overhead protection.
- The cooking area shall be inaccessible to the public.
- All utensils shall be washed in the licensed food establishment.
- In most cases a convenient, plumbed handwashing facility will be required in the outdoor food service area. In some situations where this may not be feasible, a self-contained handwashing facility approved by the Department shall be provided in the outdoor food service area.

If you have any questions or concerns please contact the  
Environmental Health Division (608) 243-0330



## Office of the Common Council

Ald. Sara Eskrich, District 13

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City-County Building, Room 417  
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To: Members of the Plan Commission  
From: Sara Eskrich, District 13 Alder  
Re: Double S BBQ Conditional Use Application  
Date: October 24, 2015

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Thank you for your attention to the request for a conditional use permit at 1835 Monroe Street. As you will see in the many public comments before you this evening, this application has garnered much attention from surrounding neighbors, including opposition and support. We held a public neighborhood meeting and pit demonstration on October 22, for which we mailed postcard and electronic invitations to residents, and I have been in contact with neighbors via email and listserv conversation over the past few months.

Neighborhood discussion started in May, when the applicants applied for and received an alcohol license at the Alcohol License Review Committee (ALRC). I attached my testimony from that meeting for your reference. I fully supported and do support their alcohol license request, because I support vibrant, locally-owned and operated business on Monroe Street. Please note that the ALRC approved the license with a condition that prohibits the use of an outdoor pit. If you were to approve this conditional use request, the applicants would need to return to ALRC to request removal of that condition in order to operate the pit.

After experiencing the October 22 demonstration myself, it was clear to me that this application does not meet standards 1 and 3 of the Standards of Approval for Conditional Use:

1. The establishment, maintenance or operation of the conditional use will not be detrimental to or endanger the public health, safety, or general welfare.
3. The uses, values and enjoyment of other property in the neighborhood for purposes already established will not be substantially impaired or diminished in any foreseeable manner.

The proposed pit will be in an alley that abuts residential homes. The cooking frequency and resulting smoke will disrupt the general welfare and impair the established uses and enjoyment of other property in the neighborhood.

I encourage you to deny the conditional use request by Double SS BBQ for use of an outdoor BBQ pit. Thank you for your attention and thorough review. Please do not hesitate to reach out to me with any questions.

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## Office of the Common Council

**Ald. Sara Eskrich, District 13**

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To: Members of the Alcohol License Review Committee  
From: Sara Eskrich, District 13 Alder  
RE: Double S BBQ  
Date: May 20, 2015

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Thank you for your attention to the request for a beer and wine license at 1835 Monroe Street. As you will see in the many public comments before you this evening, this application has garnered much attention from the surrounding neighbors, including both opposition and support of the applied for alcohol licenses. We held a public neighborhood meeting, with mailed postcard and electronic invitations to residents on May 12<sup>th</sup> to discuss this application and I have been in contact with neighbors via email and listserv conversation over the past month.

There is an ongoing challenge around the density of liquor licenses and restaurants on Monroe Street that impact the surrounding residential neighborhoods. These are issues – including traffic, parking, noise, and more – that we are working together to resolve to the best of our ability, including through a “good neighbor agreement” that Double S BBQ has agreed to work with the neighborhood association on and sign. Though I have heard from many neighbors supporting and opposing the alcohol license for Double S BBQ, the majority have been supportive of this small restaurant as an addition to the street regarding their internal restaurant operations and beer/wine license. Monroe Street is an asset to the city, but proves a challenging and delicate balance between residential and viable commercial space that improves the character of the urban neighborhood.

The applicant started working on this license with the previous alder. There are issues that remain unresolved with regard to the business plan for this applicant, most notably their intention to smoke meat in an outdoor cooking operation behind the leased space on Monroe Street, adjoining a residential neighborhood. This is an issue for the Plan Commission to review through a conditional use process. However, the proposal affects areas in the purview of the ALRC, namely the goal, “enhance public safety & quality of life.”

I recommend that you approve the applicant’s request for a beer and wine license with the following conditions, some of which are reflected in the application but I believe should be reiterated in approval conditions from ALRC:

- Limit hours of operations to closing at 9pm Sunday-Thursday and 11pm Fri/Sat.
- Food will be served during all hours of operation.
- Parking plan should include promotion via social media and business internal signage of off-street public parking structures.
- Deliveries will abide by city standards.

May 20, 2015

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- Recommend that the Plan Commission not approve conditional use zoning for an outdoor cooking operation including an outdoor smoker due to the potential quality of life impacts on the adjoining neighborhood. This condition shall be re-examined pending the demonstration of said smoker with the neighborhood and further review through the conditional use process, where a final determination will be made with regard to the outdoor cooking operation.
- Business will meet with neighborhood approximately 3 months post-opening to check-in regarding operations.

Thank you for your attention and thorough review of this beer/wine license request from Double S BBQ. Please do not hesitate to reach out to me with any questions.

## Stouder, Heather

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**From:** Gera Bodley [REDACTED]  
**Sent:** Thursday, October 22, 2015 12:23 PM  
**To:** Stouder, Heather; Lafferty, Jeffery  
**Cc:** David Gevers; Gera Bodley  
**Subject:** Fw: [VilasNA] Fw: [Alder Eskrich, District 13] Week of 10/19 Meetings of Interest

Dear Ms. Stouder and Mr. Lafferty,

At the suggestion of my Vilas Neighborhood Association president, Mr. David Gevers, I am sending you my email (please see below) that I sent to him and my Alderperson Ms. Sara Eskrich.

At this time today I'm at work and the restaurant is doing it's test run of smoking meat in the alley to impress upon the neighbors that it's not going to be a problem. But when I return home, or take a vacation day, or am at home sick all day and have to deal with the fumes, what type of problem will I have to deal with at that time? What are the elderly or families with young children and stay at home parents who are at home in our neighborhood having to deal with all day in their homes? To say, "just close the windows" is an absurd solution, pushing the blame on the homeowner for a problem caused by someone who hasn't thought through a situation. It's on the level of telling an abused woman she shouldn't have walked into her abusers fist.

My point is to have a restaurant try to discount or minimize the effects of a 30 foot meat smoker working for many hours in a residential neighborhood is absurd. For the restaurant owners to say the demonstration is to confirm that the smoke is not a health issue is similar to saying cigarette smoking doesn't cause second hand smoke health risks. We all know how lobbyists worked hard on making that argument stick.

Thank you for your time and service to the city.

Best,  
Gera Bodley  
[REDACTED] Grant Street

----- Forwarded Message -----

**From:** Gera Bodley [REDACTED]  
**To:** "district13@cityofmadison.com" <district13@cityofmadison.com>; David Gevers <[REDACTED]>  
**Sent:** Monday, October 19, 2015 5:05 PM  
**Subject:** Fw: [VilasNA] Fw: [Alder Eskrich, District 13] Week of 10/19 Meetings of Interest

Hello Sara and David,

In anticipation of the meat smoking behind the Double S BBQ restaurant I would trust that the City has planned on running air quality control test days before, along with during, and days after the smoker is in the alley. Then there would be a solid answer to the issue of what we are breathing and what will be filling our homes.

I live down wind of this restaurant and when I bought my house 28 years ago it was a different set of businesses on Monroe Street. I don't intent to have the smell of BBQ fill the crevices of my 124 year old home so someone can make a living for a few years. If I had wanted to smell industrial fumes that I would have bought a house on the East Side next to Oscar Mayer's or Kipp Corporation.

With this restaurant and the big apartment buildings going in to over shadow the residence, please take a long term view of the stakeholders and move with caution. The stakeholders being the children and

grandchildren of the current homeowners who will inherit the homes on the borders of our neighborhood. Instead of catering to a restaurant or building contractor, and bending to all their demands just to fill the storefronts, please ask yourself, is this a long term sustainable solution that will last 30 or 50 years. If not, then the business owners need to rethink their numbers. There are examples of modest three story apartment buildings with underground parking in the Isthmus that blend nicely into the surrounding neighbors on all sides. The difference is short term or long term profit margins and goals.

Also, the restaurant that uses paper and plastic products and produces volumes of waste for our limited landfill is not in-tune with the Vilas neighbors who are concerned about reducing their carbon footprint whenever possible. Putting a massive grill in the neighborhood adds insult to injury.

Thank you for your time serving our community.

Best,  
Gera Bodley  
Grant Street

----- Forwarded Message -----

**From:** "Eskrich, Sara" district13@cityofmadison.com [VilasNA]" <VilasNA@yahoogroups.com>  
**To:** "vilasna@yahoogroups.com" <vilasna@yahoogroups.com>  
**Sent:** Monday, October 19, 2015 6:48 AM  
**Subject:** [VilasNA] Fw: [Alder Eskrich, District 13] Week of 10/19 Meetings of Interest

Neighbors - please see my update linked below for full information. Here are highlights for Vilas:

**Monday: Plan Commission, 5:30pm**

- 14. 40042 Consideration of a demolition permit and conditional use to allow demolition of offices in a converted residence and construction of a mixed-use building with 6,500 square feet of commercial space and 2 apartments at 1906 Monroe Street; 13th Ald. Dist.
  - o The project architect will be making slight adjustments to the building to meet the requirement for the "rear yard height transition" to the residential property behind the site. With a reconfiguration of the square footage of the building, expected changes will include the loss of one parking stall, a slightly smaller third floor, and a smaller fourth floor resulting in a change in one of the apartment units from a two-bedroom to a one-bedroom unit. Staff anticipates receiving revised plans on October 19, and will make the plans available at this link: <http://www.cityofmadison.com/dpced/planning/1906-monroe-street/1717/>. The proposal is now scheduled to be heard by the Plan Commission on Monday, November 2.

**Wednesday: Alcohol License Review Committee, 5:30pm•**

- Three of the applications for alcohol licenses in my district on Wednesday night have not reached out to discuss their application with me or hold a neighborhood meeting for public input. Due to this process issue, I have requested referral of these applicants until such outreach has happened. They include:

- o 40244 Hong Kong Chili
- o 40245 Tobacco Plus
- o 40250 Ramen Station

**Thursday: Double SS BBQ Demonstration and Public Neighborhood Meeting, 7:30pm**

- The applicants will be demonstrating use of their BBQ Pit in the alley behind their restaurant at 1835 Monroe Street. They will be cooking meat all day and neighbors are welcome to walk by to view the smoker in action. However, please note that the operators will be cooking meat for consumption, so they will not be able to talk with neighbors at the smoker during the day. Please bring questions to the meeting at 7:30pm.
- Meeting Agenda
  - o Welcome: Objectives and Ground Rules
  - o Applicants Outline Proposal
  - o City Staff Outline Process, Zoning, Public Health Impacts
  - o Q&A: Clarifying Questions First, Issues/Concerns/Support Second
  - o Next Steps/Timeline
- This proposal will be before the Plan Commission on 11/2.

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

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**From:** Eskrich, Sara  
**Sent:** Monday, October 19, 2015 6:42 AM  
**To:** Eskrich, Sara  
**Subject:** [Alder Eskrich, District 13] Week of 10/19 Meetings of Interest



**Alder Eskrich, District 13 Updates**  
 posted October 19, 2015 6:39 AM

**Week of 10/19 Meetings of Interest**

Greetings Neighbors – This week has many potential meetings of interest to residents of District 13. Here are my notes and updates on items that I believe are particularly relevant: Monday: Plan Commission , 5:30pm 8. 40231 Creating Section 12.138(14) of the Madison General Ordinances to reduce ...

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



## Stouder, Heather

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**From:** David Feldstein [REDACTED]  
**Sent:** Wednesday, October 21, 2015 11:02 PM  
**To:** Stouder, Heather; Lafferty, Jeffery  
**Cc:** Eskrich, Sara  
**Subject:** Fwd: Double SS Outdoor Smoker

Ms. Stouder and Mr. Lafferty,

I meant to copy you on this email to Alder Eskrich regarding the Outdoor Smoker. Thank you.

David Feldstein, MD

>>> David Feldstein 10/20/2015 11:39 AM >>>  
Alder Eskrich,

I am writing to you to express my concerns about the Double SS BBQ outdoor smoker. I am writing in two roles first as the father of a 10 year old boy with nut allergies and eczema and second as a physician and researcher at UW with an international reputation in evaluating health evidence.

My son Alexander has what is known as atopy which means that his body's immune system reacts stronger than most to allergens. This is also a typical finding in most children with asthma. While we are fortunate that Alexander has not yet developed asthma he is at much higher risk of developing asthma than the average child. His bedroom window is approximately 100 feet from the proposed site of the smoker. I have reviewed extensive evidence about particulate matter exposure from wood burning stoves including the work done by the EPA. The one thing that is overwhelmingly clear is that these very fine particles get into buildings without any difficulty. It is also clear that they have an impact on the lung function of patients with asthma. While the exact amount of exposure necessary to impact the lungs of people with healthy lungs or asthma is not as clear there is no way to know how serious the affects of long term exposure are. Unfortunately I will not be able to make the meeting on October 22nd as I will be out of town at a meeting. I will however be certain to be at the Planning Commission meeting to discuss my concerns.

I have to say that one of the most troubling things in this whole issue is that it appears that the process is slanted to support the restaurant owners. Having a meeting at the restaurant so that people can taste their food seems inappropriately biased to the real issue which is the health of the neighborhood. Looking at the smoker and seeing if it smells will in no way tell you if it is releasing particulate matter that puts our health at risk. The owners have already been less than honest by first telling us that they were going to move the smoking off site before then deciding to get a conditional use permit. The people of this neighborhood elected you and we expect you to look out for our best interests. The restaurant is already operating and apparently able to do so without an on site smoker. I am still trying to figure out why their convenience is more important than the health of my son and others in the neighborhood.

Sincerely,

David Feldstein, MD

Associate Professor  
Department of Medicine  
University of Wisconsin School of Medicine and Public Health  
2828 Marshall Ct, Suite 100

[REDACTED]



**Stouder, Heather**

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**From:** Eskrich, Sara  
**Sent:** Wednesday, October 21, 2015 10:51 AM  
**To:** Stouder, Heather  
**Subject:** Fw: 1835 Monroe Street, Double S Barbeque -- not concerned about wood smoke

Hi Heather,

Should I forward all emails for the public record on this to you? There will be many... Or should I give another address (is there a general one) at the meeting?

Thanks!  
Sara

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

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**From:** Julie Langenberg [REDACTED]  
**Sent:** Tuesday, October 20, 2015 9:19 PM  
**To:** Eskrich, Sara  
**Subject:** Re: 1835 Monroe Street, Double S Barbeque -- not concerned about wood smoke

Yes, I would like you to share my email with the Plan Commission as part of the public record.  
Thank you.

On Tue, Oct 20, 2015 at 8:02 PM, Eskrich, Sara <[district13@cityofmadison.com](mailto:district13@cityofmadison.com)> wrote:  
Thanks, Julie. I appreciate your email and perspective (as a fellow health professional).

Is this an email you would like me to share with the Plan Commission to add to the public record?

Best,  
Sara

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

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**From:** Julie Langenberg [REDACTED]  
**Sent:** Tuesday, October 20, 2015 7:57 PM  
**To:** Eskrich, Sara  
**Subject:** 1835 Monroe Street, Double S Barbeque -- not concerned about wood smoke

Dear Alder Eskrich:

I am a resident of the Dudgeon Monroe neighborhood, living approximately 3 blocks from the new barbeque restaurant at 1835 Monroe Street. I'm honestly not a huge barbeque or beer or Texas fan, but I still am supportive of this restaurant getting the required city permits to be able to run their smoker behind the restaurant. I am a credentialed health profession, and I do not understand the stated concerns about wood smoke pollution. Yes, this is a theoretical health risk, but given the way and where the smoker will be used, and given all the other sources of airbourne pollution in our neighborhood, I think it is not a significant enough concern to stand in the way of this business -- which otherwise seems like a good fit for our neighborhood. There are many far worse types of businesses that could be in our neighborhood. We need to all be logical, rational, pay attention to the facts, and be practical on what we worry about for our neighbors and our neighborhood. Please include me in your report of neighborhood residents who have considered the issues of concern and are supportive of licensing this activity for this restaurant at this site. I do not know whether I will be able to attend the public meeting this Thursday night, so I am counting on you to represent my voice.

Thank you.  
Julie Langenberg

## Stouder, Heather

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**From:** Melissa Schultz [REDACTED]  
**Sent:** Friday, October 23, 2015 7:47 AM  
**To:** Eskrich, Sara  
**Cc:** David Gevers; Stouder, Heather  
**Subject:** Double S BBQ smoker complaints post-demonstration

Alder Eskrich,

(with a cc to the project contact listed on the city web site, and the VNA chair)

I feel compelled to write this morning before I go off to work and try to focus on being productive there. I have to register complaints about the smoker that was in operation yesterday as well as about the process by which the issue is being handled.

For one thing, you told Mark Bradley and me, during our meeting at Mark's house, that the demonstration had to be a full 12 hours, so that neighbors and city staff could observe the complete process and get the full experience. And we were led to believe the public meeting last night was set up for neighbors to provide feedback after observing the demonstration.

For all the talk about process, the operators seem to be taking some liberties on their side.. The smoker was in operation for no more than half the time described – it was set up and started after most people had left for work or classes, and cooking was done early in the afternoon before most people came home. And they invited their friends and Facebook fans to come and speak on their behalf, as though people who live far away from the site should get a say in whether it's ok to pollute the air in the surrounding neighborhood.

When I came home from work at 2:45 pm, after picking up my son at Randall School, we could smell smoke at the intersection of Monroe and Grant, and it intensified as we got to the alley. I started coughing when I got up close to the smoker. There was plenty of visible smoke at that time, and the odor was prominent, and clearly noticeable blocks away. I walked down Harrison to wait at the Franklin School bus stop and could smell smoke all along that walk, as though there were a plume drifting downhill along the street and sidewalk.

Our yard was enveloped in smoke smell all day, and it got in the house when a window or door was opened. It was in our clothes after spending time outside in the alley yesterday. I had to start a load of laundry at 6:15 this morning because we couldn't stand the smell lingering around in our bedroom via the hamper. I do enjoy having a campfire occasionally while camping out in the woods – but having the equivalent of a giant campfire going in very close proximity to my yard and home, for many hours a day, is intolerable.

The city can not possibly expect residents of a dense city neighborhood to be subjected to this hazard and nuisance. Are we just supposed to keep our doors and windows closed all the time, year round? To not enjoy spending time in our yards because the smell makes us cough? If this goes ahead and we feel compelled to move, how are we supposed to sell a house that's surrounded by smoke on a regular basis? Even one day of this exposure was too much, let alone the proposal for doing it up to 12 hours a day every day! I understand that there is NOTHING like this currently operating in the city of Madison, other than a smoker at HyVee which is surrounded by a large parking lot, a large grocery store and strip mall, and large streets, that all keep it far away from any residences.

I hope you will be attending the VNA meeting next week; I'm sure there will be some lively discussions on the topic. Neighborhood residents deserve to have their concerns heard and understood by their government representatives. Responses to concerns expressed so far have

essentially consisted of "Wait for the demo. Wait for the public meeting." Those are done now – so what's next?

Sincerely,

Melissa Schultz  
Directly-Impacted Madison Street resident

**Stouder, Heather**

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**From:** Jane Bernstein [REDACTED]  
**Sent:** Saturday, October 24, 2015 7:00 PM  
**To:** Stouder, Heather  
**Subject:** opposition to conditional use permit for Double SS BBQ

Dear Ms. Stouder & Planning Commission Members,

My name is Jane Bernstein. I live at [REDACTED] Jefferson Street. I have lived here for fifteen years. I am writing to urge you to oppose the conditional use permit for the outdoor smoker for Double SS BBQ on Monroe Street.

I, like many in my neighborhood, value Monroe Street and its great local businesses. However, this business is not a good fit for the neighborhood. While I wasn't home during the smoker demonstration, my husband was. We have a wonderful screen porch on the back of our house. We spend almost all of our time on this porch in the summer. My husband said that when he went onto the porch while the smoker was smoking, the smell was so strong he had to come inside. When he got on his bike to go downtown, the smell got even stronger as he rode toward Monroe Street. The restaurant owners argue that their smoker is similar to a wood-burning stove or a neighbor barbecuing steak on a grill. However, never before has the smoke from anything been so pungent as to drive us off of our porch.

It is just common sense that a commercial bbq smoker like the one proposed by the Double SS BBQ should not be operating in a congested urban district like the Vilas neighborhood. The alley the restaurant wants to put the smoker in is *shared* with single family homes. If the smell at my house a few blocks away is strong, I can only imagine what those homeowners experienced. The restaurant is planning to run the smoker for 12 hours at a time. That's 12 hours, several days a week, that we will experience the strong smell of smoke. I am sympathetic to the business owners, but it is undeniable that if the restaurant is granted the permit to smoke outside, it will substantially diminish the use, enjoyment and value of property in this neighborhood.

I understand that our Alder, Sara Eskich, is in opposition to this conditional use permit. I join her in this opposition.

Thank you for your consideration in this matter.

Jane Bernstein

## Stouder, Heather

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**From:** Mark Bradley [REDACTED]  
**Sent:** Saturday, October 24, 2015 1:42 PM  
**To:** Stouder, Heather  
**Cc:** Eskrich, Sara  
**Subject:** Double S BBQ Conditional Use Permit Application

**Follow Up Flag:** Follow up  
**Flag Status:** Flagged

Dear Ms. Stouder and Planning Commission Members:

I write in the strongest possible terms to urge you to deny the owners of the Double S BBQ a conditional use permit to install a smoker behind their restaurant on Monroe Street. My family and I are the closest homeowners to the proposed site of the smoker. As proposed it would be no more than a few hundred feet from the back of our home.

My opposition to the permit arises out of three serious concerns.

First are the health issues. As part of the Alder organized demonstration on Thursday, we were asked by Dane County and State Public Health to place several monitoring meters in our home. We did this at great inconvenience to ourselves. In my conversations with Jeffrey Lafferty, the County public health representative who installed the meters, it was clear that the “data” may or may not support the claims neighbors like us have made about the health risks. Apparently his report will not be available until early next week, and we will see how it reads. I am a social scientist myself, and well understand the complexities of interpreting data and using science as a tool in these kinds of debates. It is at best a blunt instrument to rely on for making what should be judicious and nuanced public policy decisions. What I do know is that neighbors like me have read enough of the scientific literature to know that there are serious potential dangers here. Some of us have asthma. Others have small children, and understandable concerns about their health as they grow up. None of us want to put them in harm’s way. You will I am sure hear from neighbors who are scientists, doctors, nurses and other public health professionals expressing these health concerns in more sophisticated ways than I can advance as a non-specialist. I hope you will listen very carefully to them.

Second is quality of life. Even during and after the demo there has been an effort dismiss what the proposed smoker actually is. Some have said, “it just like making an outdoor fire” or “it is little different than a homeowner grilling in their backyard.” It is neither. It is a huge device, singularly unsuited to its proposed location. On the day of the demonstration, smoke poured out of it for the first two hours. Our backyard and our house were filled with smoke. Our clothes reeked of smoke. Over the day the smoke ebbed and flowed but even by late afternoon the smell was a palpable presence not only in our yard and home but across the entire block. So I ask you. If you lived in my house, or on my block, would you —everyday, 365 days a year— want smoke to engulf your home each morning and the lingering smell of smoked meet to hover over you for the rest of the day? I just can’t imagine your answer would be yes. I understand your charge in making a decision on the cases that come before you in part rests on a judgement about whether the request “will substantially impair or diminish the uses, values and enjoyment of property on *neighboring land* for purposes already established.” I don’t see anyway of responding to that test except to say, resoundingly, it would significantly diminish the quality of life for our neighborhood.

There has been more heat than light in much of the public discussion over quality of life issues around the smoker, and a misguided effort to frame this as residents v. small business. In fact neighborhood homeowners, including me, are very supportive of the businesses on Monroe St. And the conditional use request poses

quality of life issues for businesses on the block too. I was especially struck at the public meeting held by our Alder on Thursday that one of the Monroe St. merchants, a co-owner of Barriques and to my mind a model businessperson, spoke eloquently on how the smoker would have a seriously negative impact on business life along the block.

Third, safety issues. The shared alley behind our home and the Monroe Street businesses, the proposed site of the smoker, is incredibly congested. Small and very large delivery trucks come through Mondays through Saturdays. There is lots of car traffic given the adjacent land is used for resident and business parking. There is pedestrian traffic too, which of course is very intense on football Saturdays. And in the winter, all of us who know the alley well—businesses and residents alike—know that it can be treacherous with snow and ice in a situation that only worsens as the winter goes along and snow begins to pile up along the land next to the alley.

A smoker going 365 days a year in what is a very tight and congested urban space is a clear safety hazard. It would put us, other residents, other businesses and other alley users at serious risk. If you have not spent time in our alley I urge you to do so. And to make several trips. In truth at times, it is very peaceful and almost empty. But at other times almost impassable to traverse given the number of delivery vehicles. And imagine when you see it congested just how that might work in snow and ice with a smoker. To fully understand the situation in alley, you would need to live it as we do but again I urge to take a look and to do so with empathy.

Any of these concerns strike me as serious enough to give pause. Together they suggest the smoker simply does not meet the dual mandate you have to approve conditional use permits.

I urge you not only to oppose the permit, but to deny it outright without any conditions attached. I am concerned that a “compromise” position will emerge in the spirit of working with the owners of Double S BBQ.

There is already informal talk of fencing the smoker, heightening the stack, building a platform (at the demo the smoker was placed on a steep incline) and the like. In normal circumstances I would strongly favor a dialogue with business. In this case I don’t see that these efforts at mediation would substantively address the real concerns at hand. And, importantly, the situation we have here with Double S is far from the best of circumstances or even normal. Rhetorically the owners have said “they want to be good neighbors,” a claim they repeated on a local news broadcast about the smoker on Thursday night. But in fact their actions suggest exactly the opposite. They have made no effort to establish any kind of productive dialogue with the neighborhood, preferring instead to write things like this on their Facebook page:

Some neighbors have waged a slanderous campaign against Double S BBQ as well as making attacks against us personally. We have been called "ill prepared operator's" as well as being compared to a "porn shop" (<https://www.facebook.com/doublesbbq>, accessed 24 October 2015 at 11:30 am).

Even more disturbing was the tenor of the public meeting itself. Our Alder decided to hold it at their restaurant, despite the fact that several of us including myself had told her we didn’t see it as a safe space given the emotional passions that have emerged on the issue. Our fears were born out at the public meeting, one packed with supporters of the Double S mobilized by the owners and many of whom seemed not to live in the neighborhood. It was, by all my neighbor’s reports, a hostile and threatening environment. This too emerged on the Double S Facebook page in such comments as “Should have shoved a sandwich in that opposers face!” (<https://www.facebook.com/doublesbbq>, accessed 24 October 2015 at 11:44 am). There are other equally disturbing and hostile comments on the site about neighborhood residents.

I am not interested in getting into a futile battle over who said what, but this kind of discourse is not in the best traditions of civil dialogue nor does it offer reassuring evidence to trust Double S would responsibly approach any conditional use contingencies. To approve a permit with conditions would necessarily mean that there was high confidence in the willingness of Double S to work in good faith. The demo and public hearing process put in place by our Alder makes clear such confidence simply can’t be there moving forward. To allow their permit

request, with or without conditions, will only contribute to further unravelling of the quality life in the Vilas neighborhood now rightly seen as one of Madison's small jewels.

You are the only representative governing body who can really hear our concerns and act on them. I can't urge you strongly enough to deny the Double S request, and to do so unconditionally. This experience has taken a deep emotional toll on my family and my neighbors. I don't believe we should have been put through it to begin with. But we have, and given where my family and I live are truly in the middle of it. We need your support so that all of us can return to living peacefully in the neighborhood we know and love. Best, Mark Bradley

Mark Philip Bradley  
[REDACTED] Madison Street  
Madison, WI 53711  
[REDACTED]



**Stouder, Heather**

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**From:** William Brauer [REDACTED]  
**Sent:** Friday, October 23, 2015 4:52 PM  
**To:** Stouder, Heather  
**Subject:** BBQ reataurant

**Follow Up Flag:** Follow up  
**Flag Status:** Flagged

Ms. Stouder

I oppose the smoker. My name is William Brauer, and I live at [REDACTED] Vilas Ave, 4 blocks downhill from the smoker. I visited the smoker yesterday, and I stood about 30 feet from it for 5 minutes. I got a bad taste in my mouth, and I coughed for 30 minutes. The chimney was only about 15 feet above the ground. I am a retired physician who used to deal with pulmonary diseases at UW. I have 2 kids who are lawyers. A few years ago, I had severe pneumonia, wound up in the ICU, and was discharged to home with oxygen; I was vulnerable to smoke. I think that if a child in the Vilas area develops asthma, or a newborn baby dies, or somebody with COPD winds up in the hospital, that could possibly be legally be attributed to the smoker, just like they did with second-hand cigarette smoke. I suspect that i am a pawn in a publicity stunt by this restaurant.  
Bill Brauer [REDACTED]

**Stouder, Heather**

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**From:** Emily Desai [REDACTED]  
**Sent:** Saturday, October 24, 2015 5:35 PM  
**To:** Stouder, Heather; Eskrich, Sara  
**Subject:** Double SS BBQ conditional use permit

**Follow Up Flag:** Follow up  
**Flag Status:** Flagged

Dear Ms. Stouder,

I am writing to oppose the conditional use permit for Double SS BBQ to conduct outdoor smoking.

I was unable to attend the demonstration day because it was shorter than advertised and it was during my working hours. I was disappointed that they did not stick to the schedule they planned.

I heard from my neighbors that smoke entered their homes and the surrounding businesses. I heard that the inside of Neuhauser's Pharmacy smelled of smoke. I do not wish to smell smoke and smell of smoke when walking around the businesses on Monroe Street or walking in my neighborhood. I do not wish for my neighbors to have smoke enter their homes when they open the door and it makes me sad to hear of a preschooler who covered his face in his stroller due to the smoke.

An urban setting is not the place for a commercial smoker. Please do not grant the permit.

Sincerely,

Emily

Emily Desai  
[REDACTED] Harrison Street  
Madison, WI 53711

**Stouder, Heather**

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**From:** Eskrich, Sara  
**Sent:** Saturday, October 24, 2015 8:57 AM  
**To:** Stouder, Heather  
**Subject:** Fwd: To Plan Commission, Double S

**Follow Up Flag:** Follow up  
**Flag Status:** Flagged

Sent from my iPhone

Begin forwarded message:

**From:** jaymaycat [REDACTED]  
**Date:** October 24, 2015 at 1:11:21 AM CDT  
**To:** [district13@cityofmadison.com](mailto:district13@cityofmadison.com)  
**Subject:** To Plan Commission, Double S

Dear Plan Commission,

I just want you to be aware, if you're not already, of the plea for help that Double S put out onto their Facebook page (please see attached post below). Some of the comments of support on their Facebook page were from individuals whom I did recognize from the "neighborhood" meeting last Thursday night, and I am sure you will receive many letters of support from people who Like their page.

I urge you to weigh heavily the opinions and concerns of the actual neighbors, especially those who would live with the smoke 4+ days a week throughout each year.

If I lived right there, I certainly would be very, very upset, concerned with both the decreased quality of life and with the continuing effects of inhaling particulates on such an ongoing basis, regardless of what the limited study will show. We have a four-year-old daughter.

My family adores BBQ and absolutely want Double S to remain in their Monroe Street location. We buy and love their BBQ. Having Double S within easy distance increases the quality of life of my family. However, I certainly believe that the nearest neighbors' future hardship and possible health risk cannot justify my desires.

I truly hope Double S, as other BBQ restaurants have, can find a way to produce BBQ, either indoor or off site. Sarah and Shon are hard-working, lovely people, and I want their restaurant to succeed, for their sake and ours. Having such a large pit so close to a residential area is just not within my level of acceptance.

Please do not grant the conditional use permit for outdoor pit cooking on Monroe Street.

Thank you.

Sincerely,

Julia Billingham  
[REDACTED] Sprague Street  
District 13

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Copied from Double S Facebook page :

Double S BBQ

October 21 at 7:00am ·

To all our wonderful customers old and new,

as many of you are aware we are facing some issues with a several neighbors around our request for a conditional use permit to have our BBQ pit at our new restaurant on Monroe Street. Some neighbors have waged a slanderous campaign against Double S BBQ as well as making attacks against us personally. We have been called "ill prepared operator's" as well as being compared to a "porn shop". There is a meeting at 7:30pm this Thursday (10/22) at Double S BBQ where our Alder will be listening to citizens opinions regarding this matter. We cordially invite each and everyone of you to attend and make your feelings known. There is also a public hearing November 2nd with the City of Madison Planning Commission. If you are unable to attend either meeting and you wish to register your opinions, please feel free to send an email to Alder Sara Eskrich at [district13@cityofmadison.com](mailto:district13@cityofmadison.com) and cc us at [doublesbbq@gmail.com](mailto:doublesbbq@gmail.com). And please include in your email that you are in favor of allowing our BBQ Pit at our location on Monroe Street. Hope to see you Thursday.

With sincerest thanks,

Shon & Sarah

**Stouder, Heather**

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**From:** [REDACTED]  
**Sent:** Saturday, October 24, 2015 3:59 PM  
**To:** Stouder, Heather  
**Cc:** Eskrich, Sara  
**Subject:** Please Deny Double S BBQ Smoker Permit

**Follow Up Flag:** Follow up  
**Flag Status:** Flagged

Dear Ms. Stouder and Planning Commission Members,

I am writing to ask you oppose the conditional use permit for Double S BBQ's outdoor smoker. My family lives several streets away from the proposed smoker, and my children would walk past it every day to and from school. Based on EPA and other scientific studies I have read, the smoke would be detrimental to their health and the health of many others in our neighborhood. I am worried most about children, the elderly, those with allergies and asthma. But, I also truly believe a densely populated residential/commercial alley is not the right place for this enormous outdoor smoker. Nearby workers, neighbors, and others should not be forced to breathe this smoke as part of their daily lives.

My husband and I have supported many other local Monroe Street businesses, and we love the vibrant, eclectic street and neighborhood. But an outdoor smoker, with odor and smoke pollution, is above and beyond what any resident should have to endure to live in this neighborhood. I think if allowed, this smoker would set a precedent of not caring about the neighbors' health, and would, eventually, result in some families, especially those with young children, leaving the neighborhood.

I attended the smoking demonstration on October 22 and it was absolutely horrible. The smoker was billowing smoke and a terrible odor. In less than 10 minutes I felt sick and my clothes smelled like smoke.

I hope you will please support the health and well-being of our Vilas neighborhood in not allowing this smoker.

Thank you for your consideration and attention,

Shannon Kleiber  
[REDACTED] Jefferson St.  
Madison, WI 53711  
[REDACTED]  
[REDACTED]

## Stouder, Heather

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**From:** Nancy Webb [redacted]  
**Sent:** Saturday, October 24, 2015 4:14 PM  
**To:** Stouder, Heather  
**Subject:** FW: copy of note to Alder

**Follow Up Flag:** Follow up  
**Flag Status:** Flagged

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**From:** Nancy Webb [mailto:[redacted]]  
**Sent:** Friday, October 23, [redacted]  
**Subject:** copy of note to Alder

Hi, Sara,

My husband and I attended the neighborhood meeting at the restaurant last night. There is a disconcerting discrepancy between the majority of our neighbors including us who not only approve of this addition to Monroe Street but who find smoke or smells minimal and in no way bothersome not when we are in our more distant homes but when in direct proximity to the fired-up meat cooker, and a number of close-by Madison Street residents who report "billowing" smoke and intense bothersome odors and who worry about health issues, loss of property values and quality of life. I do not know--and I would truly like to know--if these are exaggerations based on a perceived loss of control over parking and congestion on Madison Street. I am inclined to believe they are indeed exaggerations, as a few immediate residents and other businesses on Monroe Street reported no problems and no bothersome elements that wouldn't be expected and accommodated in any urban setting. But I would like to have been able to move from my personal perspective, standing beside the barbecue pit at lunchtime Thursday and finding nothing at all of concern, and be able to have walked fifty or a hundred feet through the back or patio doors of the nearest residents to see for myself their perspective, to know whether smoke was indeed billowing and the odor was indeed strong. I'd like to be able to be sure that I wasn't missing something--wind direction and downhill draft, perhaps--or find out for certain that these residents' concerns are more based in fear than reality, so that the sight of a thin puff of smoke in the near distance but heading in their direction is perceived as billowing. I truly don't know, and I personally believe that addressing this discrepancy will be the foundation of making the right decision. I don't believe the permit should be approved simply because a majority of residents want approval nor do I believe it should be withheld because of claims that have not been verified. If the claims had been less hyperbolic, I would perhaps be less skeptical. I would perhaps be less skeptical had any of the aggrieved parties produced photographs of invading haze, glass jars in which they captured air its scents, items of clothing that had picked up the scent of smoke or meat, or if they had compared their experience of smoke and odor during Thursday's test to, say, having a home smoke alarm go off because of a cooking accident. Not one complainant had such specific, detailed evidence of harm. In injury law, damages are not awarded without proof. I strongly urge you to consider a follow-up "demonstration" day or week when impartial monitors can not only put a sample collector for harmful precipitates on the most affected properties, but stand with homeowners on those properties to see for themselves.

I also hope you will find your usual diplomatic and gracious way to tell this wonderful neighborhood that there is nothing to be gained and much to be lost by use of an "us-them" attitude. I don't believe anyone wants to diminish anyone else's quality of life--we just don't want to have the general neighborhood's quality of life reduced for no verifiable reason.

Sincerely,  
Nancy Webb

Contact me if you like but it isn't necessary.

## Stouder, Heather

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**From:** Ankur Desai [REDACTED] on behalf of Ankur Desai  
**Sent:** Sunday, October 25, 2015 10:12 AM  
**To:** Stouder, Heather; Eskrich, Sara  
**Subject:** Opposition to double S BBQ conditional use permit for outdoor smoker

Dear Commissioner Stouder and Alder Eskrich,

I am a resident of the Vilas neighborhood and wish to make known my opposition to the Double S BBQ condition use permit application for an outdoor smoker. An outdoor smoker of the size and magnitude of the one proposed here produces significant odor and particulates that affects the quality of life for the neighborhood, made quite clear during the demonstration last Thursday.. Young families moved into this neighborhood knew there would always be some restaurants and nightlife, but this goes a step beyond that, affecting the health of children and elderly populations. This is clearly a market failure externality that regulation is supposed to protect and in this case, one that does not meet the conditions laid out in the ALRC permit.

Further, I have now witnessed first-hand that the owners are not good neighbors, having initially been non-responsive to neighborhood concerns, then manipulative in the application process on timing and size of smoking and conditions of the demonstration, and now downright hostile, especially in conduct of the recent meeting on premises during business hours. The owner directly went up to residents taking photos of the smoker and measuring particulates saying "I am not intimidated by you" and then proceeded to use "police" tape to cordon off the property. I also suspect, the owners seek to expand this business into the vacant former-Barrique's property next door, and expand smoking operations.

If residents should know what they're getting into when living near a busy commercial district, so should the proprietors know that Madison protects and cherishes its neighborhoods, who have significant say on quality of life, especially when negative externalities are imposed on them. Several families have already expressed to me in person the likelihood of moving and selling their house at a loss should this move forward. Nearby businesses had smoke coming into their windows - one of these is a pharmacy. Many Monroe St business owners orally expressed opposition, though many are unlikely to go on record. The last thing you want is for families and local small business to leave Vilas -one of the most loved urban neighborhoods in the city - and Madison.

Major cities with BBQ restaurants such as Austin, TX are already considering ordinances on smoker use and distance to residence (a rule is in committee at the moment). The EPA has recently instituted new air quality regulations on wood burning stoves in Feb 2015 and proposed 2012 NAAQS PM2.5 regulations in light of recent evidence on public health effects of fine particulates. As an atmospheric scientist, I helped some neighbors make measurements of PM2.5 particulate matter in the vicinity of the area. I will make sure to get these results to you by Monday, but initial analysis suggest significant elevated risk especially in the one block radius of the property. To me, this suggests that should the smoker be approved, there may be other legal options to be pursued by residents. Local legal experts and air quality health experts (including Nobel prize winning ones) live in Vilas and are being consulted about options.

I and most residents here are not anti-business. We support development. But development has to address issues imposed on local residents. Sometimes, that increases the cost of doing business, but that's the price to pay to operate in dense urban neighborhoods. The owners have expressed ability to smoke off-site away from residences. Please do not approve the conditional use permit.

Thank you for taking the time to read this message.

Sincerely,  
Professor Ankur Desai  
[REDACTED] Harrison St

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Ankur R Desai, Associate Professor  
University of Wisconsin - Madison, Atmospheric and Oceanic Sciences  
[REDACTED]  
[REDACTED]

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**Stouder, Heather**

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**From:** Harry Harrison [REDACTED]  
**Sent:** Sunday, October 25, 2015 2:22 PM  
**To:** Stouder, Heather  
**Cc:** Sally Lehner  
**Subject:** Monroe Street BBQ restaurant conditional use permit

Dear Ms Stouder & Plan Commission members,

I am extremely concerned about the proposed use which is the subject of the conditional use permit application to be considered soon. We live at [REDACTED] Jefferson Street, less than two blocks from the site. We are very supportive of the Monroe Street businesses that enhance the quality of life here for everyone. This proposed use would do quite the opposite, much to the detriment of those of us who live here. The dangers of breathing smoke from their cooking process would be unavoidable for us and, as was recently demonstrated by the restaurant, was overpowering even at our house. Wood smoke is a known carcinogen, much like cigarette smoke, affecting the most vulnerable among us: pregnant women, babies, growing children, the elderly and anyone with respiratory issues to name a few. This represents an irresponsible risk to the many for the profit of a very few. Unfortunately, for the applicants of the permit, they misled the neighborhood by wording their announcement of the proposed use as cooking the meat "off site", which, to any reader meant somewhere other than the site they are using for the business. That space or site necessarily includes the rear access and parking and space for trash removal and deliveries. It cannot be legitimately considered as anything other than part of the "site." I feel that was an intentional attempt to bypass the real concerns of all of the neighbors with duplicitous language. I was initially not in opposition to their plan as described, but have changed my support to active opposition now that the truth of the plan has been exposed. I am opposed to this proposal in any form indoors or outside.

Harry Harrison

## Stouder, Heather

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**From:** Benjamin Kleiber [REDACTED]  
**Sent:** Sunday, October 25, 2015 8:23 AM  
**To:** Shannon Henry Kleiber; Pat Scheckel; Stouder, Heather; Eskrich, Sara; [REDACTED]  
**Subject:** Double S BBQ Letter of Opposition

25 October 2015  
RE: SS BBQ

Dear Ms. Stouder and Planning Commission:

As a cardiovascular disease specialist and resident of the Vilas neighborhood, I strongly oppose the SS Barbecue smoker permit because it is a health hazard and does not meet the Planning Commission Standard for conditional approval.

- **The Planning Commission Standard states that it will not grant a permit if it will be objectionable influence detrimental to or endanger the public health, safety or general welfare of the immediate neighborhood or community.** The American Heart Association's official Scientific Statement addressing air pollution and Cardiovascular Disease was initially published in 2004 and updated in 2010. There is a well-documented association between air pollution and the deleterious effects on health in relation to heart disease and stroke. The main conclusion is that much of the products of combustion include colorless and odorless gases that are extremely dangerous to humans. The neighbors of the proposed smoker who witnessed the live smoker demonstration in the alley last Thursday are worried about the large amount of smoke and the smell that filtered through the neighborhood, but they should also be worried about what they cannot see—the products of wood combustion—invisible poisonous gases and particles that are well linked to inflammation, death, stroke, cardiac and pulmonary disease, and overall increased mortality.
- **The Planning Commission Standard also states that it will not grant a permit if it will substantially impair the uses, values and enjoyment of property on neighboring land for purposes that area already established.** A large smoker in the alley, as witnessed at the demonstration, created a visual disturbance and an unpleasant odor, and will certainly affect home values. The enjoyment of the neighboring yards will be diminished for the occupying families, and many residents fear the air quality will be dangerous for their children to play outside. The wood-burning smoker was intensely hot and was unattended for most of the demonstration, and this is also a potential physical danger to school children who pass through the alley walking to school who may touch the smoker or slip into it on icy days.

There is near neighborhood consensus that the smoker permit should be denied. Even the Alder has reviewed the situation as is not supporting approval. Unfortunately, the owner of SS BBQ is a victim of his own poor planning and failure to secure a reasonable site and permit for the smoker before relocating his restaurant to the densely populated Monroe street location. **The only reasonable solution at this time is for the SS BBQ to relocate his business or agree to smoke the food off-site and then bring it to the restaurant.**

Thank you for your time and effort in objectively evaluating this proposal.

Benjamin Kleiber, MD, FACC

Staff Cardiologist, Dean Clinic

Associate Adjunct Clinical Professor, University of Wisconsin School of Medicine and Public Health

**Stouder, Heather**

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**From:** Laurie Koskinen [REDACTED]  
**Sent:** Sunday, October 25, 2015 12:42 PM  
**To:** Stouder, Heather  
**Cc:** Lafferty, Jeffery; [REDACTED]  
**Subject:** Double SS BBQ

Greetings,

Please do NOT approve the conditional use permit for outdoor grilling for this restaurant.

- 1). The odor of BBQ was noticeable even before the outdoor test.
- 2). We are meat eaters and do like BBQ, BUT the smell and smoke still bothers us a great deal, to put it mildly.
- 3). We do believe it is a health risk. EVEN IF it is not a health risk the constant odor is awful.
- 4). Their BBQ operation is in no way comparable to a) other restaurants, b) neighbor backyard grilling or c) neighbor fireplace usage. The BBQ scale and frequency are enormous compared to any of the other examples cited. Most neighbors rarely grill, many residences have no fireplace and many existing fireplaces are rarely or never used. Other restaurants mostly have exhaust filters.
- 5). Madison bans cigarettes in many buildings for good reasons. Thus how this permit can even be considered is beyond my understanding. If someone walked up to a residence one time per year and stood there blowing their cigarette smoke directly into an open window the resident would have a right to be upset. This restaurant is proposing to do similar for multiple hours on many days --- and year round UNLIKE fireplaces and backyard grills.
- 6). Storefront vacancy on Monroe Street does not seem to be sufficient justification for permitting the outdoor cooker. There was little time lag between the Florist closing shop and someone else wanting the space. The only other vacancy I can think of is the old Ovens of Brittany. Regardless, vacancies cannot be a good enough reason to allow detrimental business practices.
- 7). Some restaurant supporters argue that when permit opponents moved into the neighborhood they "should have known what kind of a neighborhood they were choosing to move in to". A). This is false, we bought our house in 1989 long before Monroe filled up with bars and restaurants, and B) to me, this argument blames the victims. Permit opponents are not "bad" for wanting to preserve the quality of life in a neighborhood that they have already invested in.  

Arguably, Double SS owners should have known the type of neighborhood they were choosing to locate in. A little research on their part would have shown how the neighborhood reacted when Walgreens tried to move in. Just because Double SS is small and not a chain does not mean that they are automatically desirable.
- 8). Why did the owners not secure the permit before investing in the facility?
- 9). None of us are against small business owners. This simply is not the spot for this specific type of operation. A number of other streets that are very close by would have been much more appropriate, i.e. more business oriented and less residential. I do understand the

owners desire to move to Madison, but it is a big city within which to find a better space for outdoor cooking.

Thank you very much for your time and consideration on this issue,

Laura Koskinen  
Family of 5  
Owned by us since 1989  
[REDACTED] Madison Street

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## Stouder, Heather

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**From:** Matt Schultz [REDACTED]  
**Sent:** Sunday, October 25, 2015 10:25 PM  
**To:** Stouder, Heather  
**Cc:** Eskrich, Sara  
**Subject:** Double S BBQ Conditional Use Permit Application

Dear Ms. Stouder and Planning Commission Members,

I am writing to oppose the conditional use permit for Double SS BBQ to conduct outdoor smoking on Monroe street. The use of this large commercial smoker clearly violates the city's stated standards for considering approval of such a permit. Even allowing a compromise in the situation, whether engineering changes to the smoking pit, or allowed times for smoking, will still have a negative influence on the value and enjoyment of my home.

The city can not possibly expect residents of a dense city neighborhood to be subjected to this hazard and nuisance. City representatives stated at a recent neighborhood meeting that there is NOTHING comparable to this currently operating in the city of Madison, citing only the small smokers at HyVee which are half this size, smoke only once a week, and are surrounded by large parking lots, large buildings, and large streets, that all keep it far away from any residences.

Despite our expectations that the smoker demonstration would start fairly early in the morning (because we were told it would last for a full 12 hours in order to provide observers with the full experience), the owners were just arriving with the smoker trailer when I had to leave for work. Although I was not able to observe the beginning portion, other neighbors have described the initial smoke output while the fire was built up as a huge cloud, "amazing", "a horror", and so forth.

When I came home for lunch at 11:30 am, I could smell smoke at the intersection of Monroe and Harrison, and it intensified as I approached the alley. There was plenty of visible smoke at that time, and the odor was prominent, and clearly noticeable blocks away. Even my house and yard were enveloped in a cloud of smoke that then entered my house as I opened the door to enter.

Due to the variable winds during the demonstration, many other yards in the area were also full of smoke. Several business owners in adjacent buildings reported the smoke as "intolerable" and "unappealing" for their customers. Smoke was even noticeable inside the pharmacy - a place you'd expect to find people seeking relief from allergies or asthma coming to pick up their prescription medicine, only to find their conditions exacerbated by the conditions. Clearly those homes and existing establishments felt the brunt of even this shortened demonstration.

If this goes ahead my family will feel compelled to move. My wife and I have lived here for nearly 10 years, purchasing a neglected 1890's house and investing a lot of time and money into repairs and improvements and planning to raise our family here. But we can not live with smoke all around us, losing our ability to play in our yard with our kids, open windows to enjoy a spring breeze, invite friends over, having to worry about carpets and curtains absorbing the odors, in addition to concerns about our health. There is little doubt this would diminish our home's value. But how would we sell a house that's surrounded by smoke all the time? Who would want to buy it, let alone pay a price close to the city's assessed value? This would most likely have a great financial impact on my family, causing us to lose all of the value we've invested in improvements to the structure and property.

Finally, I'd like to point out that I am opposed to this smoker not only because my home and my family would be directly impacted by it. I believe this is inappropriate in any urban residential area, and I would write in opposition if the proposed location were, say, Zuzu Cafe, Froth House, or any venue similarly sited in direct proximity to a residential neighborhood. It is unprecedented, unhealthy, and unfair to residents. I wouldn't wish it on your neighborhood and I urge you not to impose it on ours.

Sincerely,

Matt Schultz  
[REDACTED] Madison Street  
Madison, WI

## Stouder, Heather

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**From:** Melissa Schultz [REDACTED]  
**Sent:** Sunday, October 25, 2015 7:42 PM  
**To:** Stouder, Heather  
**Cc:** Eskrich, Sara  
**Subject:** Double S BBQ Conditional Use Permit Application

Dear Ms. Stouder and Planning Commission Members,

I am writing to urge you to deny the conditional use permit application for use of an outdoor smoker by the owners of Double S BBQ Restaurant on Monroe Street. The use of this large commercial smoker clearly violates the city's stated standards for considering approval of a conditional use permit. I hope that you will consider no compromise, no quibbling over some maximum number of days per week or per month: flat-out rejection should be the only sane course of action.

This is an inappropriate and hazardous location for such an operation, and the owners should have been aware of these issues when they selected the site for their business. It's located in the middle of a dense residential neighborhood, with no buffer, no parking lot, or even a road separating the smoker location from residential yards and homes - only a narrow alley. If you're not familiar with the site, and the lack of space behind their restaurant (not to mention the number of power and utility lines that pass overhead, which would complicate any effort to add a tall smokestack or chimney for dispersion reasons), you really should spend some time assessing it and imagining the situation before making a decision on the matter.

Some people try to downplay the smoke impact by noting that it will vary with wind direction and other conditions; however, those of us closest to the site won't be spared, there is simply no way for smoke from this location to disperse without passing through our yards and toward our windows.

I live on the 1800 block of Madison Street and my family will be directly and negatively impacted by use of this smoker. On the day of the demonstration, my and other yards and homes were surrounded by noticeable and objectionable smoke odors. We have school-age children, they like having friends over to play, we host birthday parties, and other activities that normal families enjoy. But we can not tolerate being surrounded by smoke in our home and yard, and feel conflicted about whether to allow other children at our house in the future under these conditions.

Despite our expectations that the smoker demonstration would start fairly early in the morning (because we were told it would last for a full 12 hours in order to provide observers with the full experience), the owners were just arriving with the smoker trailer when I had to leave for work. So I was not able to observe the beginning portion - though other neighbors have described the initial smoke output while the fire was built up as a huge cloud, "amazing", "a horror", and so on.

When I came home from work at 2:45 pm, after picking up my child at Randall School, we could smell smoke at the intersection of Monroe and Grant, and it intensified as we got to the alley. I started coughing when I got up close to the smoker. There was plenty of visible smoke at that time, and the odor was prominent, and clearly noticeable blocks away. I walked from my house down Harrison to wait at the Franklin School bus stop for my other child and could smell smoke all along that walk, as though there were a large plume drifting downhill along the street and sidewalk. Yet I was told by an observer in the alley that the cooking had actually ended a while earlier, and the fire was just dying down at that point.

Our yard was enveloped in smoke smell all day, and it entered the house whenever a window or door was opened. It remained in our clothes after spending time outside in the alley. I started a load of laundry at 6:15 the next morning because my husband and I couldn't stand the smell lingering in our bedroom via the hamper. I do enjoy having a campfire occasionally while camping out in the woods - but having the equivalent of a giant campfire going in very close proximity to my yard and home, for many hours a day, is intolerable. My sore throat lasted through the night.

The city can not possibly expect residents of a dense city neighborhood to be subjected to this hazard and nuisance. Are we just supposed to keep our doors and windows closed all the time, year round? To not enjoy spending time in our yards and working in our gardens because the constant smell makes us cough?

If this goes ahead my family will feel compelled to move. My husband and I have lived here for 9 years, purchasing a somewhat run-down old house and investing a lot of time and money into repairs and improvements and planning to raise our family here. But we can not live with smoke all around us, losing our ability to play soccer with our kids, hang laundry out to dry, invite friends over, having to worry about carpets and curtains absorbing the odors, in addition to concerns about our health.

Yet how are we supposed to sell a house that's surrounded by smoke all the time? Who would want to buy it, let alone pay a price close to the city's assessed value? This would most likely have a great financial impact on my family, causing us to lose all of the value we've invested in improvements to the structure and property. (I note that a house across the street from us has been for sale since this past spring, without any apparent action, in spite of this year having been considered a seller's market with low inventory and high demand; perhaps the perceived desirability of living on our block is already somewhat diminished...)

There are other factors to consider as well. The smoker unit is likely to pose a hazard in the alley, which is small and often crowded with delivery trucks and cars. The area behind the restaurant is so small I can't picture how their dumpsters would be emptied, or deliveries made, with the smoker taking up a large amount of space. What would happen if a car or truck bumped into the smoker while it's operating? Particularly in winter with snowy, icy driving conditions?

I am also concerned for neighboring businesses, especially the pharmacy that shares the block just a few doors down. While I can't speak for its owners or employees, not having discussed it with them since the demonstration, I know that the odor was noticeable inside the store that day. Many of their customers walk there or park behind the store along the alley, and they will be subjected to smoke while coming and going. For people with asthma or allergies coming to pick up their prescription medicine, the smoke may have an unpleasant impact, even if the exposure is short term.

As a final point of clarification: I am opposed to this smoker not only because my home and my family would be directly impacted by it. I believe this is inappropriate in any urban residential area, and I would write in opposition if the proposed location were, say, Zuzu Cafe, Froth House, or any venue similarly sited in direct proximity to a residential neighborhood. It is unprecedented, unhealthy, and unfair to residents. I wouldn't wish it on your neighborhood and I urge you not to impose it on ours.

Sincerely,

Melissa Schultz  
[REDACTED] Madison Street  
Madison, WI



**Stouder, Heather**

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**From:** Diane Osswald [REDACTED]  
**Sent:** Sunday, October 25, 2015 6:12 PM  
**To:** Stouder, Heather  
**Subject:** Site of the outdoor smoker of BBQ on Monroe

Dear Ms. Stouder and Planning Commission Members,

First and foremost I would like to say that we have been very happy members of our neighborhood and truly supportive of the businesses on Monroe St. for the 23 years that we have lived at [REDACTED] Madison St. We moved here specifically because it had walking access to so much that is part of daily life. The pharmacy, groceries (Ken Kopps in those days), the library and book store ( old Pooh Corner) and all of the restaurants are all a plus in our minds and have never given us concern. The only time we spoke out against a business venture wanting to move in was when Walgreens wanted to build on the old Ken Kopps site. That would have put Neuhauser out of business and we objected wholeheartedly.

That being said, this outdoor smoker is completely unacceptable for us. The restaurant itself has every right to be there. The smoker is another matter. I had serious concerns about the regular emission of smoke into such a densely populated spot and that was only intensified by this "demonstration" last Thursday. I am an at home mother who actually happened to be at home sick that day. At one point in the morning, we had such a sense of smoke in our sunroom (where I was lying on the sofa) that I had to close the windows that were open toward Madison St! It wasn't a smell of bbq, it was smoke. If my neighbor were outside grilling on a Saturday afternoon and I had to close the window because the wind was blowing smoke into our house, I would close the window without concern. To have their smoker located behind the restaurant means that would potentially be something we would have to try and avoid on a very regular basis. I cannot begin to tell you how disturbing it is to me that that could be the outcome here.

We have a wonderful little community here. We have all ages and some, I know, have true health concerns. I would ask you to imagine that the permission was being requested for 100 feet from your home. Please, please ask them to smoke their meat off site!

Thank you for your consideration,

Diane Osswald  
[REDACTED] Madison St.  
53711

**Stouder, Heather**

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**From:** Shawn Schey [REDACTED]  
**Sent:** Sunday, October 25, 2015 11:50 AM  
**To:** Stouder, Heather  
**Cc:** Eskrich, Sara; David Seth Gevers  
**Subject:** Please share with Plan Commission: Double S Smoker-Pit

**Dear Plan Commission:**

I am writing in regard to the on-site smoker pit request that will be made on November 2nd by Double S BBQ.

While I like to see the small locally-owned restaurant owner succeed, and I personally love barbecue and the smell of woodsmoke, I am not one of the immediate neighbors who will be directly impacted by a smoker-pit on-site. I feel that those who live nearest to this business should have their concerns given the most weight. They are the ones who will have to live with the consequences of poorer air quality generated by a smoker.

As my alder Sara Eskrich detailed, this application does not meet standards 1 and 3 of the Standards of Approval for a Conditional Use Permit. Standard 1 reads, "The establishment, maintenance or operation of the conditional use will not be detrimental to or endanger the public health, safety or general welfare (of neighboring residents)," and Standard 3 reads, "The uses, values and enjoyment of other property in the neighborhood for purposes already established will not be substantially impaired or diminished in any foreseeable manner."

In my opinion, having an outdoor smoker-pit in an alley abutting the backyards of households *will* endanger the public health, and impair and diminish the quality of life. It is a scientific fact that inhaling air particulates from smoker-pits on an ongoing basis is unhealthy for everyone, especially children and the elderly.

Please do not grant the Conditional Use Permit for an on-site smoker pit on Monroe Street. The restaurant opened their doors in September, and have been able to operate without one as it is.

*Shawn Schey*  
\*\*\*\*\*  
[REDACTED] Woodrow St  
Madison WI 53711

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**Stouder, Heather**

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**From:** Richard Shafer [REDACTED]  
**Sent:** Sunday, October 25, 2015 3:42 PM  
**To:** Stouder, Heather  
**Subject:** SS Barbecue

This communication precedes a public hearing being set for on November 2<sup>nd</sup> at which an agenda item is an application by Double S BBQ for a conditional use permit.

I am not aware of results of certain testing conducted last Thursday by city representatives during a demonstration of the outdoor cooker in question. Based upon personal observation the cooker emitted no more than does a wood-fired oven at nearby Pizza Brutta.

At a community event held at Double S last Thursday, following the demonstration, city representatives spoke of a smokestack 1.5 times the height of the building to ameliorate effect of smoke. Nobody questioned that the proprietors are prepared to place the cooker closer to the building, erect fencing and a ramp for public health and safety.

The weekend before demonstration and I ate some of the establishment's barbecued ribs, prepared off-site. The day the on-site cooker was demonstrated I ate the same rib order. The version of ribs prepared on-site were significantly more appealing in every respect.

I understand the cooker will be in an alley that abuts residential homes. The residents of these homes were (or should have been) aware that the commercial nature of Monroe Street has an effect upon their property and taken that into account. Likewise, they are or should be aware that commercial use includes businesses that prepare food and serve alcoholic beverages. Nobody doubts that on days the smoker operates it is used during the morning and early afternoon – times when the alley is used for other commercial purposes.

In reaching a decision may I encourage the planning commission to consider facts and evidence, at least some of which may not yet be available. At the community event, a majority of people spoke in support of granting a conditional use permit. Another significant portion asked for a reasonable compromise. By their own choice of words opponents of the application reject "science" and substitute emotion. They are entitled to emotional opinions but not to a factual finding of "foreseeable" and "substantial" adverse effect from Double S cooking.

Declining the application outright closes the business, after it followed an orderly process and the proprietors have made significant expenditure. Based on observation and the facts present, I anticipate this conditional use improving value and enjoyment of the neighborhood as a whole through added diversity and choice.

Richard Shafer  
1710 [REDACTED]  
Madison, WI 53711  
[REDACTED]

**Stouder, Heather**

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**From:** Mary Clare Murphy [REDACTED]  
**Sent:** Friday, October 23, 2015 9:51 PM  
**To:** Eskrich, Sara; Stouder, Heather; Tucker, Matthew; Hausbeck, John  
**Subject:** Double S BBQ Restaurant Comment from neighbor about 2 blocks from the smoker

**Follow Up Flag:** Follow up  
**Flag Status:** Flagged

I support the restaurant itself but, in the interests of respiratory health and quality of life for the near-by neighbors, feel strongly that the smoking has to be done off-site.

After last night's neighborhood meeting, I write to clarify something for those who have the impression that the Double S BBQ restaurant and its owners are unwelcome in the Monroe St. neighborhood: I have never heard a negative comment about the restaurant or owners and know a number of neighbors have eaten there already. I will take my brother's family for BBQ when they visit from Chicago.

This is about the smoker, not the restaurant, not Shon and Sarah.

It was interesting to note last evening how many times city staff referred to other permitted smoker sites in the city (Hy-Vee and one other permitted but non-operational site). It's clear that precedent is an important factor in evaluating a Conditional Use Permit. Permitting an outdoor smoker/BBQ pit that can potentially smoke 84 hours a week within 60-150 feet of numerous residential properties is unreasonable and would set a precedent for the City of Madison that would be unhealthy for its residents and a burden for city planning and health departments. Austin, Texas, home to 51 outdoor smokers, is beginning to deal with this issue as food trucks and new restaurants pop-up closer to residential neighborhoods. See the links below from Politifact and the Austin Statesman Newspaper that describe a recent attempt to control the smoke that encroaches on nearby residences there.

Amidst a lot of emotion last night, there seemed to be two themes voiced by those supporting the presence of the smoker in the alley. Those themes were the support of family and hard-working people and trust in science-based

principles. I think anyone in the Monroe St. neighborhood would agree that these are important values. There may be no available scientific data proving that inhalation of BBQ smoke on a daily basis is harmful to one's lungs or general health over the long-term. However there is definitely no way the City of Madison can say that science has proven there is no harm from the addition of up to 84 hours/week of smoke from a low-heat fire. It may be true that some of the best science on wood smoke inhalation has been done in parts of the world where cooking with wood is a necessity. In the absence of reliable long-term data for this type of circumstance, however, I believe the city has to rule on the side of the long-term safety of its residents, both for this location and future applications for outdoor smokers near residential areas.

Related to the health risks, the conditional use permit application for 84 hours/week of smoker operation seems too open-ended. Sara and Shon published a comment on their Facebook page on August 6th (posted below) that their estimated weekly needs would be likely satisfied by one full 12 hour day of smoking (output of 300 pounds of meat), with poppers and ribs needing 4 hours/day, with exceptions for "special events and game days". The CUP application request for up to 12 hours per day, 7 days/week then represents a lot of latitude, which I think will be used for a business that will clearly grow in the Monroe St. location. Seems very likely that they would want to ramp-up their catering business, at the very least, and maybe, as is done in other areas with strong BBQ traditions, add a food truck or open additional locations. I understand that they will have a portable smoker to take to larger events, but is there any way for a CUP to control the amount of smoking done in the alley for off-site use? Would this residential neighborhood be obligated to host a smoker that is providing meat for off-site catering and other sales? On the Attachment B (Wisconsin Food Code Policy and/or Interpretation) of their CUP it states: "A. All food shall be served or sold on the establishment's premise [sic] (inside or outside)." How is this defined, determined and enforced? These questions can be answered at the Vilas Neighborhood Association meeting next Thursday at Hotel Red at 7 pm, if you prefer.

How would the city assessor value the homes that are immediately adjacent to and within a block of a smoker that could potentially be operational 12 hours/day, 7 days/week? How would someone price their home for sale with a smoker that's about 60 feet from its property line? Even people who love BBQ will generally not want to live day in and day out with the smell of smoke and meat in their yard and home. It's hard to believe that the cost of mitigation or off-site cooking would equal or exceed the loss of property value for those located within the range of the daily smoking operation. It's unfair to ask nearby neighbors to absorb these costs of the business.

Monroe St. neighbors support local businesses. Our family gets our hair cut on Monroe St at Fanny's, Hair and Baci, for many years we have regularly bought household items and gifts at Orange Tree (or Mother Cabrini gift shop in the old days), we grocery shop at the Regent Market and Trader Joe's, get our contact solution and prescriptions and mail packages at Neuhauser's, use the library weekly, buy chai regularly at Barriquer's, etc. We walked or bussed our daughter to school, we bike when we can, etc. We live here for the healthy lifestyle, the one mile distance to work, and good neighbors, including the local small businesses.

Mary Clare Murphy

Jefferson St. for 18+ years, Madison for 61 years  
living 100 yards from the smoker and neighbor to those that are closer

Addendum: I can't figure out how Double S BBQ got so far into the process before the opposition to the smoker was recognized and became a hardship to them. Is there anything in the city process that Shon and Sarah went through to get their alcohol license and to apply for a CUP that would have led them to believe that the smoker in the alley was a non-issue? Might the Health Department's letter to them stating that their outdoor smoking pit would be approved for this site have been interpreted to mean the smoker was going to be approved by the Planning Department? I feel sick about their situation as well as the situation nearby neighbors are in, but I can't help thinking that something's missing in this picture.

Also, just to clarify a statement made last night regarding neighborhood opposition to Trader Joe's when Ken Kopp closed his grocery store so he could retire: The opposition was to Walgreen's moving into the site where Trader Joe's is located and the opposition was mounted in support of our neighborhood "mom and pop" pharmacy, Neuhauser's. Or as old-timers might remember, Wirtz's pharmacy. (If you were at those neighborhood meetings you will remember one of the most hilarious comments in favor of a local business that ever was spoken.) There was some opposition to the height of the overall structure that was ultimately built on the site.

link to CUP

application [http://www.cityofmadison.com/dpced/planning/documents/1835ms\\_site.pdf](http://www.cityofmadison.com/dpced/planning/documents/1835ms_site.pdf)

There was a recent attempt, in Austin, TX, to address the problems that some BBQ restaurant neighbors had with being smoked out of their yards and into their houses. (where the smoke infiltrated through attics, etc). Their city council representative proposed a requirement that restaurants mitigate the effects of smoke from the BBQ restaurant properties that were within 100 feet (he revised his initial proposal down from 150 feet) of residences. The city council approved of an exploration of the situation and the options, but two city committees subsequently denied approval and the proposal was withdrawn. One of the restaurants, that the specific complaints were directed to, worked with the neighbors and moved their smoker from 30 feet from the neighbor's property line to 150 feet away, which apparently satisfied the neighbors.

Austin has 51 outdoor-smoking BBQ restaurants. If you'd like more info on the city's situation :

Politifact summary of the situation (prior to one restaurant moving their smoker 150 feet from neighbor's property). Skip the Rush Limbaugh comments, scroll down to: Blowing Smoke in Austin

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<http://www.politifact.com/texas/statements/2015/aug/04/rush-limbaugh/rush-limbaugh-says-austin-effectively-banning-barb>

<http://www.statesman.com/news/news/local/austin-council-committee-to-consider-barbecue-smok/nnBzx>

Double S BBQ facebook message from August 6th

## **Double S BBQ**

August 6

We wanted to give you an update Facebook friends. We have run into a few disgruntled neighbors and are reaching out to all of you for your support. If you live in the neighborhood please email your Alder Sara Eskich @ [district13@cityofmadison.com](mailto:district13@cityofmadison.com) and let her know that you want Double S BBQ and our smoker on Monroe Street. The email below was sent to Alder Eskrich in an effort to get the facts out to counter all of the false info that is being circulated.

Thanks as always for your support,  
Shon and Sarah

Double S BBQ is VERY excited to be a part of the Monroe Street Neighborhood. This move to Monroe Street is a homecoming for me. I grew up on Lathrop Street, attended Randall Elementary and West High School. My Father, Milt Leidner had his photography business at 1517 Monroe (where New Orleans Take-Out is now) for over thirty years, my Mother, Roberta Leidner was the County Board Supervisor for the neighborhood. This is my hood!!! Bringing our business here means the world to us. Shon and I have built this business literally with our own two hands, our own hard work and our life savings. Shon and I are very proud of the business that we have built and in just three short years, We have won multiple awards and recently we were even voted best Barbecue in the State of Wisconsin by Consolidated Food Service (<http://www.consolidatedfoodservice.com/.../the-best-bbq-in-ev...>).



We are not a large corporation we are a very small mom & pop without deep corporate pockets. We are anxious to get past the delays brought on by some issues raised by neighbors and get open as we have been unemployed since we closed in Cambridge in April.

To that end, here is our current status: We finally received our building permit and are working feverishly to get the construction completed. We WILL be opening in early September (hopefully Sept. First) and will be serving our full menu including our award winning smoked meats. We have received approval for a temporary off-site cooking location to enable us to open prior to the receipt of a Conditional Use Permit. However, cooking offsite could significantly impact the quality of our product and ultimately the final cost to our customers. Neither of which are acceptable.

As you know, we have given our thirty day written notice that we will be seeking a Conditional Use Permit to allow the use of our smoker on sight. We will be submitting our paperwork for the C.U.P. To the City in September. We will be scheduling a demonstration of our pit in the rear of our building prior to the Plan Commission meeting and as soon as we have our kitchen facilities completed.

It has come to our attention that there are a few folks in the neighborhood who are trying to create a sort of mass hysteria around the use of our smoker and that hysteria is based entirely on misinformation and outright falsehoods.

Here are the facts:

Our smoker is fourteen feet long, 6 feet wide and can hold up to about six hundred pounds of meat at one time.

The smoker is what is commonly called a reverse flow pit which uses very low heat/small fire and its smoke output is exactly the same whether you are cooking one pound or one thousand pounds at a time. And, the smoke output is less than or equal to the wood burning fireplaces and backyard barbecues so prevalent in the neighborhood.

Our brisket cooking process takes from eight to twelve hours, If we were to cook six hundred pounds of brisket, we would have an actual yield of about 300 hundred pounds of usable meat which in our best estimation, would be enough brisket for approximately one normal week of operation. That would translate into one twelve hour cooking day per week. Obviously there will

always be extenuating circumstances such as special events and game days . Please also note that ALL of our meat waste (the other 300 pounds) is recycled into bio-diesel fuel and animal feed.

We do cook our ribs and our poppers pretty much daily. However, the ribs take less than four hours, the poppers take about an hour and the ribs and poppers can be cooked simultaneously so there is really minimal cook time required. We are also very willing to work with neighbors to find the best times of day to do our cooking.

Hopefully, this clears up all the misinformation and wild rumor that has been circulating as of late. Shon and I welcome your questions and are more than happy to address your concerns at any time.

We look forward to being your GOOD neighbors,  
Sarah and Shon Jones  
Double S BBQ

**Stouder, Heather**

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**From:** James Nahas [REDACTED]  
**Sent:** Monday, October 26, 2015 8:59 AM  
**To:** Stouder, Heather  
**Subject:** Double SS BBQ's conditional use permit request

Good Morning:

I've read most of the comments surrounding the Double SS BBQ's conditional use permit request on Monroe Street in Madison, WI. I understand the health benefits associated with this and wanted to let the committee know that I may be one of the few that will voice their opinion in favor of the request. I feel it should be allowed with certain time restrictions to alleviate the concerns of the VNA. My suggestion is that they are granted the permit with limited hours of operation, preferably between the hours of 10:00 PM and 6:00 AM. It would allow them (Double SS,) the opportunity to run their business and the neighborhood the feeling of a win.

With thoughtful regards,

Jimmie Nahas  
[REDACTED] Adams St  
Madison, WI 53711-2146  
[REDACTED]  
[REDACTED]

**Stouder, Heather**

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**From:** Tim Osswald [REDACTED]  
**Sent:** Monday, October 26, 2015 8:05 AM  
**To:** Stouder, Heather  
**Subject:** BarBQ Restaurant Smoker

Dear Ms Stouder and Planning Commission Members

I writing a short note to express my opposition to the installing of a restaurant smoker only 180 feet from my house. I am pro-business in my neighborhood with the exception when it affects the health and environment of the neighbors.

The day the smoker was operating, our home windows had to be closed to keep the smell (read particles) out of our home. This, in combination with scientific evidence available, makes it unacceptable that such a smoker be installed in such close quarters. The health safety of the neighbors, especially growing children, and the liabilities involved with such an effect makes it, in my eyes, something that should be avoided at all cost.

Best regards from a concerned neighbor at [REDACTED] Madison Street

Professor Tim A. Osswald  
K.K. and Cindy Wang Professor  
Honorary Professor at  
Friedrich-Alexander-Universität Erlangen-Nürnberg and  
Universidad Nacional de Colombia  
co-Director of the Polymer Engineering Center  
Mechanical Engineering Department  
University of Wisconsin-Madison  
Madison, WI 53706

[REDACTED]  
[REDACTED]  
[REDACTED]

Ms. Heather Stouder  
Planning Commission

**Re the Double S BBQ Conditional Use Application for an Outdoor Smoker**

October 26, 2015

Dear Ms. Stouder and Members of the Planning Commission:

I am writing to urge you to oppose the Double S BBQ request for a conditional use permit to smoke meat in the alley outside their restaurant.

I am a close-by neighbor who would be directly and adversely affected by the Double S smoker. I own a beautiful old late 1890s home behind the BBQ restaurant that we have been renovating for a number of years. My husband is a gardener and has surrounded the house with gardens, wooden and green fences and natural landscaping. Members of my family enjoy eating and sitting out in the yard to read and work nearly every day from May to September.

When we moved into the house on Madison Street, the businesses were mostly retail and the alley was pretty sleepy and quiet. That has changed over the past several years with the surge of new restaurants and we are probably now at or near capacity for handling the flow of delivery trucks in the back alley. But I have spent most of my life in cities and like the relatively "urban" feel of the neighborhood, including our alley. I am not afraid of city congestion or noise; before coming to Madison I lived for years in Chicago, Milwaukee, Boston, and Phnom Penh. I love the convenience and aesthetic of having stores and restaurants close to my house and am a frequent patron of many of the Monroe Street businesses (admittedly, an all-too-frequent patron of Orange Tree, since I love to cook). I try to walk and bike most of the time so the difficulty of getting in and out of the alley isn't as much of an issue for me as for some other business and residential neighbors.

I also don't have objections to normal wood smoke or grilling smells in the neighborhood. Various nearby neighbors have wood smoke chimneys and when I'm out in the back yard I can tell when Pizza Bruta is firing up its indoor wood stove. But they are appropriately ventilated with high chimneys and have never caused me to think twice about the smell or long-term effects.

The Double S BBQ smoker situation is different. Since the first meeting about the smoker last May, nearby neighbors have made it very clear to the owners that we object to the smoker's potential for harming the immediate neighborhood. I suspect that business owners with a keener business sense and respect for the neighborhood would have chosen either to relocate or to stick with off-site cooking once the Alcohol Board gave them a conditional permit based on this requirement.

Until the smoker demonstration on October 22, my primary concern was about safety and fire hazard. As a property owner with a garage in the alley, I can assure you that this is a highly congested alley, with cars parked like sardines at times. On football Saturdays the situation is exacerbated by dozens of additional cars and inebriated drivers and pedestrians. In the winter, the snow and slush removal is difficult for business owners on the commercial side of the alley who don't have anywhere to put their snow. The alley can also be very icy in winter. My fear has been that some car or truck will slide into the smoker, which would ignite a fire next to tightly parked cars. Another fear is that one of the many children who regularly walk and bike through the alley will get too curious or too close to the smoker. While the owners repeatedly assured us that the smoker will be "supervised at all times," the Oct 22 demonstration revealed that their understanding of "supervision" means being inside in the front of their restaurant where the smoker is not visible. I fear this could be an accident waiting to happen.

Before the demonstration, I wasn't all that focused on the problems of BBQ odor that have been documented in other cities or the public health dangers of wood smoke, as described on a City of Madison site: <https://www.publichealthmdc.com/documents/WoodSmokePollution.pdf>.

But on the day of the demonstration, when I entered my house around 8:30 am, I was dismayed to find that the first floor of my house, which was entirely closed up except for one slightly-cracked window in the kitchen, was filled with wood smoke. The heavy smoke and meat odor hung in the air for about 2 hours. Upstairs in my daughter's bedroom, where a couple of windows were partially open, the smoke and odor came and went throughout the rest of the day. I have mild allergies and had to take medication and shut myself up in my office toward the front of the house, with doors and windows closed. Even at that remove, I could still smell the odor. When I left the house around 2pm for a meeting, the smell of BBQ went with me on my hair and clothing. The demo must have ended by about 3 or 3:30 but at 4:30 when I returned, I could still smell the odor in my house. Outside, the smell of wood smoke and BBQ hung in the back yard for much of the day.

I am not a vegetarian and grew up around campfires, so I am not adverse to periodic whiffs of these smells— but the usage described by the Double S BBQ owners is far more prolonged. Having to endure a smoker outside your house 8-10 hours/day, four to five days a week, is not the same as living next to someone who occasionally grills or uses a fire pit. For reasons of health, quality of life, and damage to property, the smoker in the alley seems to me to clearly violate the Planning Commission's criteria for conditional use permits:

The Planning Commission shall not grant a conditional use permit if: (1) it will be an objectionable influence detrimental to or endanger the public health, safety, or general welfare of the *immediate neighborhood* or community or (2) it will substantially impair or diminish the uses, values and enjoyment of property on *neighboring land* for purposes already established.

I should add that the smoker demonstration has had other detrimental effects on the neighborhood as well. For reasons I don't understand, the public information meeting about the smoker was held at the business owners' restaurant, hardly a public or neutral space. Standing in the crowded meeting, I began to realize from conversations around me that many of the people expressing support for the smoker were friends or relative of the owners rather than neighborhood residents. I was hesitant to speak because of the intimidating atmosphere but finally did so when the alder called my name. My perception of the intimidating atmosphere I felt that night was confirmed the next day when a neighbor sent around a screen shot of the Double S Facebook site, which contained threatening comments such as "Leave it to a good old Texas boy to smoke up the neighborhood. Keep it smokin Shon..." and "Should have showed a sandwich in that opposers face!" (Screen shot dated Fri, 23 Oct 2015 11:27:36 -0500). These comments made me feel both sad and threatened in my own back yard.

As you listen to the statements at the Planning Commission hearing, I ask you to pay close attention to the home addresses of the people who speak for and against the smoker. While it is a compliment to the restaurant owners that they have concerned friends and relatives showing support for their business, the question at hand is not how nice they are or even how wholesome their food is. The question is about the impact of their smoker on the adjoining *immediate neighborhood*. I think most of us in the neighborhood genuinely wish the owners good luck with their business and hope they succeed. But not at the cost of our health and quality of life. Or having to endure a BBQ smell inside our homes and yards on a daily basis.

Sincerely,

Anne Hansen  
[REDACTED] Madison St.

**Stouder, Heather**

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**From:** Marsha Monroe [REDACTED]  
**Sent:** Monday, October 26, 2015 10:38 AM  
**To:** Stouder, Heather  
**Subject:** Urgent: RE BBQ Smoker Monroe Street

October 26, 201

RE: Smoker in 1800 Block of Monroe Street

Dear Ms. Stouder and Planning Commission Members:

I am a 32-year resident and homeowner at [REDACTED] Madison Street. Our neighborhood has seen many changes over those years. Despite sometimes challenging inconveniences that came with these changes, I believe they have generally improved our neighborhood, the quality of our residential experience and our home values.

We live in Gulf Shores, Alabama for 3-4 months each winter. We travel throughout Alabama, Florida, Mississippi, Louisiana and Texas. As you know this is a big BBQ area and we are familiar with a wide variety of smoker set-ups.

While we frequent BBQ restaurants, we are quite familiar with the effect on the nearby areas: 24 hour smoke and 24 hour cooking smell. I must say that on these travels we have never observed a smoker located in a residential neighborhood. They are usually on the fringes of commercial areas or on lots that are somewhat isolated.

Monroe Street is a very narrow, one-street business district that slices through almost entirely residential areas on all sides for its entire length. As I have said, I'm enjoying the opportunities that come with greater urbanization of Monroe Street, but please keep in mind that this is primarily a residential area and one that draws families with children. Placing a commercial smoker in the backyards of this residential neighborhood is inconsistent with preserving it's residential purpose.

Thank you for your consideration.

Marsha Monroe

Owner / Resident

[REDACTED] Madison Street



**Stouder, Heather**

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**From:** Eileen Kennedy [REDACTED]  
**Sent:** Tuesday, October 27, 2015 8:12 AM  
**To:** Stouder, Heather  
**Subject:** BBQ

Dear Ms. Stouder,

I am yet another resident of the Vilas neighborhood writing in opposition to the outdoor smoker for the Double S barbecue restaurant. There is an element in our neighborhood who are opposed to almost any plan that comes up and initially I felt this was more of the same.

I have since become convinced otherwise. The frequency and amount of smoke generated is worrisome for health reasons. The space is just too small and dense to justify such an operation. I have not been convinced it can be a safe operation and do not want my neighborhood to be put at long term risk.

Thank you for considering,  
Eileen Kennedy  
[REDACTED] Madison St.

## Stouder, Heather

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**From:** Diane Lauver [REDACTED]  
**Sent:** Tuesday, October 27, 2015 7:57 AM  
**To:** Stouder, Heather  
**Subject:** Fwd: bbq outside?

Please substitute this email and letter for the one I just sent to you. I forgot to share my residential address with you!

Dear Ms. Heather Stouder,

As a resident of the Vilas Neighborhood, just 2 blocks from Monroe St. and the new Double S BBQ restaurant, I am writing to oppose the conditional use of an outside BBQ cooker in our neighborhood. As a nurse practitioner, educator, and researcher, I know that asthma is a serious chronic condition. When asthma flares, people cannot do what they usually do and this limits their quality of life. Sometimes, an asthma attack causes death.

I am someone who was diagnosed with asthma in my late 40s. I have no family history of asthma, I exercise regularly, eat well, and am health conscious. I am concerned about adding environmental smoke to our neighborhood as a professional and as a person with asthma.

I looked for accessible and reliable information on asthma to share with you. From the *American Academy of Asthma, Allergy and Immunology*, you can read about:

**Asthma statistics.** The number of people with asthma continues to grow. One in 12 people (about 25 million, or 8% of the U.S. population) had asthma in 2009, compared with 1 in 14 (about 20 million, or 7%) in 2001. About 1 in 10 children (10%) had asthma and 1 in 12 adults (8%) had asthma in 2009.

**Asthma costs** the US about \$3,300 per person with asthma, each year, from 2002 to 2007...costs included medical expenses, missed school and work days, and early deaths. Asthma costs in the US grew from about \$53 billion in 2002 to about \$56 billion in 2007, about a 6% increase.

More than half (59%) of children and one-third (33%) of adults who had an asthma attack missed school or work because of asthma in 2008. On average, children missed 4 days of school and adults missed 5 days of work because of asthma.

**Morbidity Rates.** Asthma was linked to 3,404 deaths in 2010. <http://www.aaaai.org/about-the-aaaai/newsroom/asthma-statistics.aspx>

Surfing for reliable information about risk factors for asthma, I found the following information quickly. I chose to share information written by professional groups and not drug companies.

The *Mayo Clinic* website states that home and work exposures to environmental agents can trigger asthma. "If you have asthma, exposures to certain elements...can cause asthma symptoms. And, for some people, exposure to certain dusts (industrial or wood dusts), chemical fumes and vapors, and molds **can cause asthma to develop for the very first time.**"

<http://www.mayoclinic.org/diseases-conditions/asthma/basics/risk-factors/CON-20026992>

The *American Lung Association* website states that the following are risk factors for asthma: "Exposure to secondhand smoke, Exposure to exhaust fumes or other types of pollution, and Exposure to occupational triggers, such as chemicals used in ... manufacturing" <http://www.lung.org/lung-health-and-diseases/lung-disease-lookup/asthma/asthma-symptoms-causes-risk-factors/asthma-risk-factors.html>

The *American Lung Association* asks those with asthma to: "**Control environmental exposures that worsen asthma.** 1) Identify your asthma triggers and take steps to reduce or avoid them. 2) Learn steps to provide healthy environments at home, work, school and outdoors. 3) Monitor the state of the air in your city."

<http://www.lung.org/lung-health-and-diseases/lung-disease-lookup/asthma/diagnosing-treating-asthma/strategies-for-addressing.html>

We do not know the risk of long-term exposure to a smoke from barbecuing meat. We do know that smoke, chemicals, and environmental pollutants can trigger symptoms or the disease of asthma. So, I ask, "Why add environmental toxins to our air that could endanger our children's future health in unknown ways?"

I moved to this neighborhood 25 years ago because I wanted to be near Lake Wingra and the Arb to walk, run, and bike. "How can the 1/10 to 1/12 of us with asthma avoid triggers if it is in the air we breath when we walk, bike, or play?" "Given that a smoker for meat can threaten peoples' health, why would we want to approve this practice next to our homes?"

In conclusion, the Vilas Neighborhood is a community. The proposed smoker is a community health issue. I believe that the neighbors' rights to clean air and quality of life outweighs the restaurant owners' right to cook meat the way they prefer. Thank you for hearing my concerns.

Sincerely,

Diane Lauver, PhD RN, FAAN

Professor

School of Nursing

University of Wisconsin-Madison

██████████ Harrison St.

53711

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October 27, 2015

Miss Stouder & Plan Commission Members  
Via: hstouder@cityofmadison.com

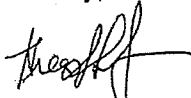
Regarding: Conditional Use Permit Request for Double S BBQ

Dear Miss Stouder and Plan Commission members:

Two of my primary care patients at the University of Wisconsin pediatric clinic live very close to the Double S BBQ restaurant. I understand that this restaurant is very close to their home and the restaurant is proposing the use of a large outside smoker to prepare food for their customers. I am writing to express my concern about the adverse effect on the health of my patients. There is a large body of research showing that passive smoke exposure has adverse effects on the lungs of young children. These adverse side effects can be life long.

I strongly urge you to ban the use of the large outside smoker and encourage this restaurant and others to smoke their food in some other fashion that does not endanger their neighbors..

Sincerely,



Gregory L Nandry, MD  
Professor of Pediatrics

**Stouder, Heather**

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**From:** Andrew Nere [REDACTED]  
**Sent:** Wednesday, October 28, 2015 9:40 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.

I live within 1 block ([REDACTED] Monroe) of Double S BBQ, and work within 3 blocks ([REDACTED] Monroe). During the day of their demonstration, I noticed no change at all in terms of smell or air quality. Simply put, between the wood fire of Pizza Brutta, the dozens of nearby homes with wood fireplaces and often-used fire pits, and the constant traffic on Monroe Street, it would be very difficult to believe that a single outdoor BBQ would make any impact on the neighborhood quality of life.

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,

Andrew Nere

## Stouder, Heather

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**From:** David Seth Gevers [REDACTED]  
**Sent:** Tuesday, October 27, 2015 9:59 AM  
**To:** Stouder, Heather  
**Cc:** Eskrich, Sara  
**Subject:** Double S BBQ C.U.P. Application

October 27, 2015

Re: Double S BBQ Conditional Use Permit application

Dear Ms. Stouder & Plan Commission Members,

Even though I am President of the Vilas Neighborhood Association and will be submitting an additional statement in that capacity, including the outcome of our vote on this matter on 10/29/15, this is a personal statement in regards to events of the day of the Double S BBQ smoker demonstration on 10/22/15 and the effects on my family and property.

My family and I live on Madison Street across from the homes directly adjacent to the proposed wood BBQ smoker in the alley. I was at the site of the smoker in the morning and able to photograph and video document the beginning of the day's events (which I will present to the Plan Commission).

At 8:30am, the fire was lit using approximately 10 large logs (approx. 5" x 3" x 16"), propane tanks, and a lighter. The smoke was significant and visible for over two hours, and then for 20 – 30 minutes each time the owner added new logs, which was about 2 logs every hour (1 log @8:35am, 2 logs @8:49am, 2 logs @9:40am, 4 logs @10:24am, etc.). The owner said he was using cherry wood and some hickory; he has previously said that he uses apple wood but this was not done at the demonstration. Although the smoker holds from 600-1000 lbs. of meat according to the owners, 250 lbs. was used for the demonstration. Typically, the owners say they will be smoking ribs, brisket, bacon wrapped pepper poppers, chicken and potentially frying fish with their deep fryer attachment for the smoker. For the demonstration, they only smoked brisket.

I was astonished at the amount of wood the smoker used and the visible smoke plume, especially considering that the business owners circulated a video of the smoker at our first neighborhood meeting in May which showed no visible plume of smoke (see <https://youtu.be/yfVKH-5k9MA>) along with statements that their smoker burned "clean" and was "safe" and emitted no more pollution than a backyard grill. For comparison, please see this video taken at 8:54am in the alley during the demonstration ([https://youtu.be/TxQDpYCxg\\_M](https://youtu.be/TxQDpYCxg_M)).

After the start of the fire, the steady stream of exhaust continued and included visible floating ash. During the first two hours, the area in the alley and the entire 1800 block, including my backyard across Madison Street, were inundated with smoke. The otherwise blue bird day turned hazy for the surrounding area. The smoke could be smelled inside my home. By 11:30am, when I left the demonstration, I felt physically ill.

There is no doubt in my mind that if given any opportunity to produce that level of pollution so close to so many residential properties that our home values will be significantly impacted. However, what concerns me most are the mountains of scientific evidence available from the EPA, other states' environmental agencies including Washington and Iowa, the American Lung Association, and even our own Madison Dane County Department of Public Health, that show there are significant health risks associated with wood smoke. I have

no intention of raising my children next to a commercial smoker. If this Conditional Use Permit is approved or any method of manufacturing or food production is allowed that produces this extent of pollution in a tight urban neighborhood then you will chase away families, mine included.

I also find it curious that the basis of this conditional use request is the claim that it is a "financial hardship" to smoke off-site. This business knew from the very beginning that they were not guaranteed a permit for smoking at this location. In fact, before they invested any money in remodeling or building a new kitchen, neighbors voiced their opposition to cooking outdoors at this location and begged them to find another more suitable place for smoking meat. At the neighborhood meeting in May, they said it was not possible to cook anywhere else. However, at the alcohol licensing hearing, after the health risks of smoking meat at this location were raised by members of that commission, the owners said they could smoke somewhere else. Consequently, they got their alcohol license with that condition and proceeded to move into their current space, operating their restaurant with off-site smoking.

I am disappointed that outdoor BBQ pit smoking is even being contemplated as a possible use in this location and that our own Department of Public Health allowed such a dangerous demonstration to occur. It appears as if our Public Health officials are behind the times on the issue of wood smoke. Yet at the same time, Public Health tells us that this smoker is similar to outdoor wood boilers because of the low heat and amount of wood used. In 2009, the City of Madison banned outdoor wood boilers because of the health risk they pose, especially for neighboring properties. Therefore, it makes no sense then to allow this smoker in a dense urban neighborhood 12 feet from residential property.

With hope that your commission will send a strong message to the proprietors that in fact our neighborhood will not be "smoked out" --

David Gevers



████ Spohn Ave.  
Madison, WI 53704  
October 28, 2015

Dear Plan Commission members,

I am writing in support of Double S BBQ's application for a conditional use permit to allow their smoker at their Monroe St location. I am Sarah's sister and Shon's sister-in-law, and freely confess my anxiety for their happiness and financial wellbeing. I hope this does not disqualify me from expressing my concerns, since the emotional aspects of this issue have played such a large part in the controversy. In fact our family was caught off guard by the intense hostility which news of the restaurant's arrival provoked. We have roots in the Monroe St neighborhood and Sarah and Shon had (naively it now seems) expected to be welcomed. Instead, even before concerns about the bbq pit began to gather steam, some Vilas Neighborhood Association members were voicing opposition to having "that kind of place" (meaning "cliente") in their midst. Nearby businesses were threatened with boycott if they supported the new arrival. Many dark fears unrelated to the smoker were expressed, sometimes at high volume and out-of-turn, at the first neighborhood meeting, the ALRC hearing, and on the VNA Yahoo discussion group. At first this seemed inexplicable and disproportionate to any impact the restaurant might be reasonably expected to have. Only when recognized as a "there-goes-the-neighborhood" type of xenophobia, in which lip service is paid to cultural diversity from the safety of middle-class Madison enclaves, did the vehemence of the opposition begin to make sense. Since "Protect our kids" has a nice ring to it, the supposed threat to public health was eventually settled on as the argument most likely to have legs, and this has been the one on which the opposition has staked their hopes. Some have thoughtfully expressed concern for the well-being of Randall School children and the animals at Vilas Zoo. One zealous neighbor was seen rummaging through the restaurant's waste disposal bin, looking for incriminating evidence of some sort. A literature drop, copied directly from the Health Dept website to give it an official-looking imprimatur, equated the particulate output from Double S's pit to that of a wood boiler. The "survey" which the VNA created to get feedback/support, linked on Alder Eskrich's city website, is laughably biased. To her credit, Alder Eskrich refused to cancel the Oct 22 air quality tests as the VNA president demanded, reminding him that a process had been established and would be followed. When that evening's meeting at the restaurant did not go as well as some had hoped, despite trying to shout down some of the speakers, they accused her of "losing control" and insisted on her immediate decision. These are not the behaviors of reasonable people engaging in reasonable discussion. VNA members have been a strident minority in their opposition; one need only read the many Facebook comments on the NBC 15 news story to see the support the restaurant has in the neighborhood and community. Many of these commenters recognize and call out the opponents' attitudes, saying in effect, "If their noses weren't so high in the air, the smoke wouldn't bother them as much." In short, the opposition has been long on hysteria and intimidation, and short on facts.

As you know, results of the Health Dept tests show that while there are some higher peaks on the day of the smoke tests, and even a few on the non-smoking days from other unknown activities/sources, the 24-hour time-weighted averages never go above the EPA 24-hour NAAQS for PM 2.5 at any of the monitoring sites. Therefore, the proposed bbq pit meets Conditional Use Standard # 1. As to Standard # 3, on which Planning staff base their recommendation to reject the application, Doug Voegeli, City/County Director of Environmental Health, stated in a recent Capital Times story: *"There's no difference in impact having the smoker outdoors as opposed to indoors, as with other barbeque establishments around the city."* When I asked him to clarify these comments, he replied as follows: *"The statement I made [above] was to try to convey that many establishments already do this using inside smokers and having it outside should not really be different or looked at differently. I would agree that in this situation the neighborhood is raising the bar for this particular restaurant. I will say that our regulations are not different for this situation and the restaurant has met our licensing requirements. If the smoker was inside the store, then the zoning approval would not be needed and the whole situation would be different."* (Quoted with permission) Given this, it may even be fair to ask why a CUP was required in the first place.

If the science and expert opinion shows little or no health risk, and no more than that posed by indoor smokers, the arguments come down to impacts on quality of life, for both sides. Sarah and Shon need the CUP in order to successfully operate on Monroe St. They have staked their reputation and personal pride on the authenticity of their product; genuine Texas-style bbq is not smoked indoors or off-site. If you asked a wood-fired Neapolitan pizza restaurant to prepare their products in an Easy-

Bake oven, they, too, would "show no interest," as the Plan Commission staff report somewhat unkindly puts it. Having to cook offsite affects Sarah and Shon's profitability and their personal well-being. It also puts them at a clear competitive disadvantage relative to other bbq restaurants in Madison. Many of these establishments are similarly located, on commercial corridors such as Williamson St, Packers Ave, and S Park St, with residential neighborhoods in close proximity; their indoor smokers vent directly to the outside and into the noses of their more tolerant neighbors. A new "smokehouse restaurant" recently opened on Mineral Point Rd, having enjoyed a smooth ride through the permitting process. Again, from Mr Voegeli: "...*the neighborhood is raising the bar for (Double S).*"

I recognize that neighbors immediately downwind from the smoker sincerely don't want to smell smoke unless it's from their own backyard grills or fireplaces. One email to the ALRC expressed concern about smoke odors, asking "Would you feel enthusiastic about inviting friends over for a backyard cookout [if they had to smell bbq cooking at Double S nearby]?". Their objections need to be balanced with the fact that these residents have chosen to live in a vibrant area with restaurants, a football stadium, and retail in walking distance, with all the traffic, noise, and yes, smells that that entails. I agree it is not easy to pick up and move to a different part of town. Nor is it a simple matter to find vacant restaurant space in Madison. Sarah and Shon were unable to do so, and wound up investing every penny they had, and more, in remodeling a former florist shop. Those within smelling distance are few compared to the many people in the neighborhood and beyond who would happily patronize Double S, and potentially other Monroe St establishments on the same trip, especially if they knew their meal was prepared on-site and of the best possible quality. Concerns about restaurant density and cooking methods should be addressed in a long-term plan, applied fairly to all, not according to which way the political winds happen to be blowing. Perhaps most important in the long run, to deny the CUP is to reward attitudes that do not deserve your thoughtful consideration. It rewards those for whom a bbq restaurant in their back yard conjures up images of people whose socioeconomic class and cultural preferences make them irrationally uncomfortable. It is these attitudes, not Double S's smoker, that really don't pass the smell test.

Thank you.

Sincerely,

Rebecca Leidner

## Stouder, Heather

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**From:** Jenice Con Foo [REDACTED]  
**Sent:** Wednesday, October 28, 2015 3:58 PM  
**To:** Stouder, Heather  
**Cc:** Sarah Jones  
**Subject:** Double S BBQ - conditional permit

Dear Ms. Stouder,

I am writing to support Double S BBQ's application for use of their outdoor pit. My understanding is that there has been substantial opposition to allowing the use of the outdoor pit and I wonder if there perhaps is not a method to assist this business. Although it has been presented that it is possible to smoke BBQ offsite, it does limit the menu offerings - for instance chicken and fish really cannot be done off-site in the smoker since they don't need resting time - and it does limit the ability for this business to succeed.

I believe the neighbors have real concerns but encourage you to review the air quality monitoring tests that were conducted during a time period before, during and after the smoker demonstration on October 22nd. The results (as communicated by email by Eric Olson and colleagues of Public Health Madison and Dane County) indicate that the 24-hour time-weighted averages never go above the EPA 24-hour NAAQS for PM 2.5 (particulates present in smoke) at any of the monitoring sites. In this respect the neighborhood concerns about health and particulates has perhaps been overstated.

Please do not minimize the effect of off-site smoking has on the success of this business - although it can be done, it does not mean that the business will **thrive**. As a small business owner, I know how difficult it is to get your business running and also how difficult it is to sustain that success long term. I know Shon and Sarah have worked extremely hard to make this business successful in Cambridge and how committed they are to growing their business and supporting this neighborhood.

Although I do not directly live in the neighborhood (I live in Summit Woods just across Midvale), I do have an interest in the well-being of this area. After all, healthy neighborhoods have a generally positive effect on the adjacent neighborhoods and I regularly shop and dine on Monroe Street. My children were regular zoo attendees and take music lessons at MSAC. I'm invested in the neighborhood even if I don't live there! I am particularly concerned that this issue has been beset by misunderstandings and an unwillingness to find solutions that work for both parties. I have seen the statements that Sarah and Shon have been unresponsive to neighbors, but find this at odds to my own dealings with them professionally and personally. What I have experienced is a couple who had a death in the family while moving the business, renovated the space personally, and perhaps unfamiliar with the process in the City of Madison have been surprised at all the fuss. I ask that the CPC and opponents of this permit be understanding and seek to find a solution that incorporates concerns of both the business and its ability to succeed and the neighbors.

Is it possible to find a method by which the smoker could be used even for a certain number of days of the week (to allow menu items that can't be done off-site)? This would address the concerns of the neighborhood and minimize the effects but also allow Double S to show what they can do with an expanded menu and sustain the business. In particular I'm sure they would welcome a chance at offering fish on Fridays as many restaurants currently do.

I realize that my email may well fall on deaf ears, but I appeal to the you and the CPC to look at the scientific results and seek a solution that accomodates the neighborhood and the continued success of a locally owned business.

With thanks for your consideration,  
Jenice Con Foo and family  
[REDACTED] Pontiac Trail  
Madison 53711.

**Stouder, Heather**

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**From:** Teresa Kobelt [REDACTED]  
**Sent:** Wednesday, October 28, 2015 4:32 PM  
**To:** Stouder, Heather  
**Cc:** Sarah Jones  
**Subject:** Comment on Double S BBQ CUP

To: City of Madison Plan Commission  
From: Attorney Teresa K. Kobelt, Westmont Law Offices, S.C.  
Date: October 28, 2015

RE: Application for Conditional Use Permit by Double S BBQ, LLC  
Legistar File ID#: 40041

Dear Commission Members:

I have been retained by Double S BBQ, LLC, concerning their application for a conditional use permit at the premises located at 1835 Monroe Street in Madison. As you know, Double S BBQ has requested approval for an outdoor smoker associated with the restaurant.

I attended the demonstration and neighborhood meeting on October 22, 2015, and have reviewed the Staff Report, the results of the air quality tests conducted from October 20 through October 23, and the opinion expressed by Alder Sara Eskrich. This matter is expected to be on the agenda of the Plan Commission meeting set for Nov. 2, 2015, and I am concerned that the Commission will allow certain opinions to be more persuasive than fact.

There are really only two issues to consider under 28.183(6)(a) of the Madison City Ordinances. One, will the use be detrimental to or endanger the public health, safety, or general welfare? And two, will the uses, values and enjoyment of other property in the neighborhood for purposes already established be substantially impaired or diminished in any foreseeable manner?

From the air quality test results, it seems clear that there is no threat to public health, safety or general welfare. Although there were small spikes in particulate levels during the demonstration period on 10/22, it is worth noting that there was a similar spike recorded the day before the demonstration. Moreover, the rolling graph of time-weighted averages appears to show a consistent decline in particulate levels starting two days before the demonstration and continuing through the day after. Overall, the data suggests that there is a variable level of particulates in the air in this area irrespective of the presence of the smoker, and at no point reaching a level that would raise any concerns for public welfare. Oddly, it is my understanding that the president of the Vilas Neighborhood Association was opposed to this testing, but we can only assume that now his concerns have been assuaged.

Therefore, the Commission's focus should shift to be the impact, if any, on the uses, values and enjoyment of other property in the neighborhood. This small restaurant has garnered a lot of attention over the past few months. Most of it has been for its food, which has been reported to be fantastic. But a dispassionate review of its brief history in Madison suggests that there is something else afoot.

First, certain members of the Vilas Neighborhood Association apparently took an immediate stance against this establishment, prior to having any direct knowledge of what the planned smoker would entail. The comments that have been reported to me, and likely to you either directly or indirectly, appear to be more against the type of restaurant than any particular cooking method. I can only assume that this was based more on the fear of the unknown as opposed to any specific detrimental impact this establishment might have on the neighborhood. However, the fact that a prohibition against having a food smoker place on the liquor license certainly raises a red flag. This would seem to be more appropriately an issue for the Plan Commission, not the ALRC.

It is my understanding that some people in the neighborhood have threatened to boycott other establishments on Monroe Street if they did not voice opposition to Double S BBQ and its smoker. While I can imagine circumstances where that might be an appropriate response, this certainly does not seem to be one that would come to mind. In another instance, someone apparently placed Public Health brochures addressing wood smoke in mailboxes in the surrounding area. While the brochure clearly applies to smoke from wood stoves, boilers and furnaces (to which the smoker in question does not compare), the intent to improperly influence this issue is clear.

If the members of the Commission have not personally experienced the presence of the smoker, I urge you to refer your decision on the CUP application and that you insist on another demonstration at a time where you can all be present. I think you would be surprised that there is controversy, and you would be in a better position to accurately judge the credibility of the voices in opposition to granting the permit.

I do not believe that the Plan Commission intends to deny this permit without persuasive evidence that the uses, values and enjoyment of other property in the neighborhood would be substantially impaired. The emphasis here must be on the word "substantially." No one has the right to demand a life free from the tiniest offense, especially someone living in the heart of a vibrant city. Nor should the Commission permit a vocal few to usurp its independent decision making, when there is substantial evidence to the contrary, such as is present here. Based on the evidence, the CUP should be granted, and alternatively, referred until the members can judge for themselves.

Thank you for your consideration.

Sincerely,

Teresa K. Kobelt  
Of Counsel  
Westmont Law Offices, S.C.  
[REDACTED] Aberg Ave.  
Madison, Wisconsin 53704  
[REDACTED]



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**Stouder, Heather**

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**From:** Lynn Keller [REDACTED]  
**Sent:** Wednesday, October 28, 2015 9:35 PM  
**To:** Stouder, Heather  
**Subject:** FW: response to proposed outdoor meat smoking at Monroe St. restaurant

Dear Heather Stouder,

David Gevers has suggested that I share with you the opinions I had sent to him on the question of the BBQ restaurant smoking meat in the Monroe Street neighborhood. As you'll see from the note below, as a long time resident of this neighborhood, I am strongly opposed to the meat smoking taking place here, either inside or outside the restaurant. Thanks for your consideration.

Sincerely,  
Lynn Keller

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**From:** Lynn Keller  
**Sent:** Tuesday, October 27, 2015 11:10 PM  
**To:** [REDACTED]  
**Subject:** response to proposed outdoor meat smoking at Monroe St. restaurant

Dear David Gevers,

I have misplaced the form I received last week asking about the outdoor meat smoking proposal, so I am writing to you to register my feelings. I live in the 2000 block of Jefferson Street and am strongly opposed to this proposed permit. I was not able to attend the demonstration, but I know that such a smoking operation would mean that the neighborhood would be filled with the smell of smoking meat. That is going to discourage customers from shopping in our neighborhood, supporting other Monroe Street businesses. As a long-time vegetarian, I personally find the smell of cooking meat revolting and would be quite offended by such an operation just a few blocks from my home. I have lived in this house for 26 years (!) and feel this would have a significant negative effect on my pleasure in my home and my neighborhood, both of which I love. I also am concerned about the smoke and burning affecting air quality; breathing smoke is unhealthy for us all. I would ask that the meat smoking not take place in this neighborhood at all, whether indoors or out.

Should I be contacting our alder-person instead of you? Are there others I should be in touch with? If you wish to forward this message to them, please feel free to do so. Or simply let me know whom I should contact. Thanks.

Sincerely,  
Lynn Keller

**Stouder, Heather**

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**From:** Gary and Pat [REDACTED]  
**Sent:** Wednesday, October 28, 2015 7:59 PM  
**To:** Stouder, Heather  
**Cc:** doublesbbq@gmail.com  
**Subject:** Please let Double S BBQ be successful!

To whom it may concern,

My husband and I are big fans of not only Double S BBQ food but also the owners. Sarah and Shon are very gracious, friendly, generous people who ran a quality restaurant in Cambridge and Sarah's dad, Milt Leidner, was an incredible man with a heart of gold who volunteered at the River Food Pantry well into his 90's. We've been waiting for them to open on Monroe Street so we'd have one more excuse to go there. Please give them your support. Double S BBQ will be an asset to your district and Sarah and Shon will be great neighbors!

Pat Farrell

[REDACTED] N Meixner RD

De Forest, WI 53532



The following several pages are copies of registration cards from a 10/22/15 neighborhood meeting held by Alder Eskrich at the subject property.

**REGISTRATION STATEMENT**

**Neighborhood Meeting re: Double SS BBQ  
October 22, 2015**

**PLEASE PRINT CLEARLY**

Name Mary Clare Murphy

Address 1910 Jefferson St

Email Maryclaremccharter.net

*I want clarification on CUP- have 1 question*

**PLEASE CHECK THE APPROPRIATE BOXES:**

Support

Oppose

Neither support nor oppose

Wish to speak

Do not wish to speak

**Please feel free to provide brief written comments on the back of this form.**

**REGISTRATION STATEMENT**

**Neighborhood Meeting re: Double SS BBQ  
October 22, 2015**

**PLEASE PRINT CLEARLY**

Name Matt Schultz

Address 1822 Madison St

Email matt.schultz@gmail.com

**PLEASE CHECK THE APPROPRIATE BOXES:**

Support

Oppose

Neither support nor oppose

Wish to speak

Do not wish to speak

**Please feel free to provide brief written comments on the back of this form.**

REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name WES SPITZNAGLE

Address 1908 JEFFERSON ST

Email SPITZNAGLE@MAC.COM

PLEASE CHECK THE APPROPRIATE BOXES:

- Support
- Oppose
- Neither support nor oppose
- Wish to speak
- Do not wish to speak

Please feel free to provide brief written comments on the back of this form.

REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name Chris Collins

Address 902 Garfield

Email choddcollins@yahoo.com

PLEASE CHECK THE APPROPRIATE BOXES:

- Support
- Oppose ok with stack<sup>30'</sup>
- Neither support nor oppose
- Wish to speak
- Do not wish to speak

Please feel free to provide brief written comments on the back of this form.

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## REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name Mary Diman

Address 1510 Jefferson St

Email diman@geology.wisc.edu / marydiman@yahoo.com

PLEASE CHECK THE APPROPRIATE BOXES:

Support

Oppose

Neither support nor oppose

Wish to speak

Do not wish to speak

Please feel free to provide brief written comments on the back of this form.

## REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name Sean Suchomek

Address 1902 Madison St

Email jmsuchomek@hotmail.com

PLEASE CHECK THE APPROPRIATE BOXES:

Support

Oppose

Neither support nor oppose

Wish to speak

Do not wish to speak

Please feel free to provide brief written comments on the back of this form.

5

**REGISTRATION STATEMENT**

**Neighborhood Meeting re: Double SS BBQ  
October 22, 2015**

**PLEASE PRINT CLEARLY**

Name RENEE THOMAS  
Address 1922 MADISON ST.  
Email renee.thomas321@gmail.com

**PLEASE CHECK THE APPROPRIATE BOXES:**

- |   |   |
|---|---|
| <input type="checkbox"/> Support                          | <input type="checkbox"/> Wish to speak        |
| <input checked="" type="checkbox"/> Oppose <i>the CWP</i> | <input type="checkbox"/> Do not wish to speak |
| <input type="checkbox"/> Neither support nor oppose       |   |

**Please feel free to provide brief written comments on the back of this form.**

**REGISTRATION STATEMENT**

**Neighborhood Meeting re: Double SS BBQ  
October 22, 2015**

**PLEASE PRINT CLEARLY**

Name Gera Bodley  
Address 809 Grant St, Madison, WI 53711  
Email ggbodley@yahoo.com

**PLEASE CHECK THE APPROPRIATE BOXES:**

- |   |  |
|---|--|
| <input type="checkbox"/> Support                    | <input type="checkbox"/> Wish to speak                   |
| <input checked="" type="checkbox"/> Oppose          | <input checked="" type="checkbox"/> Do not wish to speak |
| <input type="checkbox"/> Neither support nor oppose |  |

**Please feel free to provide brief written comments on the back of this form.**

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REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name Ed AHRNS  
Address 1910 JEFFERSON  
Email ED.AHRNS@WISC.EDU

PLEASE CHECK THE APPROPRIATE BOXES:

- Support
- Oppose
- Neither support nor oppose
- Wish to speak
- Do not wish to speak

Please feel free to provide brief written comments on the back of this form.

REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name Sally Lehner  
Address 1619 Madison St  
Email Slechner@hotmail.com

PLEASE CHECK THE APPROPRIATE BOXES:

- Support
- Oppose
- Neither support nor oppose
- Wish to speak
- Do not wish to speak

Please feel free to provide brief written comments on the back of this form.

5

REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name CRAIG Stanley  
Address 1525 Vilas  
Email ~~stanley~~ yelnatscps@gmail.com

PLEASE CHECK THE APPROPRIATE BOXES:

- |  |  |
|--|--|
| <input type="checkbox"/> Support                         | <input type="checkbox"/> Wish to speak                   |
| <input checked="" type="checkbox"/> Oppose <u>Smoker</u> | <input checked="" type="checkbox"/> Do not wish to speak |
| <input type="checkbox"/> Neither support nor oppose      |  |

Please feel free to provide brief written comments on the back of this form.

REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name JOHN KOSKINEN  
Address 1919 MADISON ST  
Email johnkoskinen@earthlink.net

PLEASE CHECK THE APPROPRIATE BOXES:

- |   |  |
|---|--|
| <input type="checkbox"/> Support                    | <input type="checkbox"/> Wish to speak                   |
| <input checked="" type="checkbox"/> Oppose          | <input checked="" type="checkbox"/> Do not wish to speak |
| <input type="checkbox"/> Neither support nor oppose |  |

Please feel free to provide brief written comments on the back of this form.

5

**REGISTRATION STATEMENT**

**Neighborhood Meeting re: Double SS BBQ  
October 22, 2015**

**PLEASE PRINT CLEARLY**

Name Laura Anna Koskinen

Address 1919 Madison St

Email \_\_\_\_\_

**PLEASE CHECK THE APPROPRIATE BOXES:**

Support

Oppose

Neither support nor oppose

Wish to speak

Do not wish to speak

**Please feel free to provide brief written comments on the back of this form.**

**REGISTRATION STATEMENT**

**Neighborhood Meeting re: Double SS BBQ  
October 22, 2015**

**PLEASE PRINT CLEARLY**

Name Tulia Billingham

Address 648 Sprague St

Email jaymaycat@aol.com

**PLEASE CHECK THE APPROPRIATE BOXES:**

Support

Oppose

Neither support nor oppose

Wish to speak

Do not wish to speak

**Please feel free to provide brief written comments on the back of this form.**

5



REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name Mary Ellen Schmit  
Address 1724 Madison St  
Email tmSchmit@chorus.net

PLEASE CHECK THE APPROPRIATE BOXES:

- |   |  |
|---|--|
| <input type="checkbox"/> Support                    | <input type="checkbox"/> Wish to speak                   |
| <input checked="" type="checkbox"/> Oppose          | <input checked="" type="checkbox"/> Do not wish to speak |
| <input type="checkbox"/> Neither support nor oppose |  |

Please feel free to provide brief written comments on the back of this form.

Worried about health asthma,

REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name Sandy Kampen  
Address 1914 Jefferson St Madison, WI 53711  
Email Sandy.Kampen@charter.net

PLEASE CHECK THE APPROPRIATE BOXES:

- |   |  |
|---|--|
| <input type="checkbox"/> Support                    | <input type="checkbox"/> Wish to speak                   |
| <input checked="" type="checkbox"/> Oppose ↓        | <input checked="" type="checkbox"/> Do not wish to speak |
| <input type="checkbox"/> Neither support nor oppose |  |

Please feel free to provide brief written comments on the back of this form.

Do NOT WANT AN OUT DOOR SMOKER  
& SMELL IT ALL THE TIME

REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name LADRA KOSKINEN  
Address 1919 Madison St  
Email lkoskinen@earthlink.com

PLEASE CHECK THE APPROPRIATE BOXES:

- |   |  |
|---|--|
| <input type="checkbox"/> Support                    | <input type="checkbox"/> Wish to speak                   |
| <input checked="" type="checkbox"/> Oppose          | <input checked="" type="checkbox"/> Do not wish to speak |
| <input type="checkbox"/> Neither support nor oppose |  |

Please feel free to provide brief written comments on the back of this form.

Family of 5  
2 Adults, 3 children  
+ 1 Elderly Grandmother  
Residents since 1989  
own the home

# REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name TODD SELLMAN

Address 909 HARRISON ST

Email tsell772@gmail.com

PLEASE CHECK THE APPROPRIATE BOXES:

- Support
- Oppose
- Neither support nor oppose

- Wish to speak
- Do not wish to speak

Please feel free to provide brief written comments on the back of this form.

I'm CONCERNED ABOUT THE STRONG ODORS IN THE <sup>NEIGHBORHOOD</sup> HOOD.

I'm CONCERNED ABOUT THE HEALTH CONSEQUENCES FOR THE CHILDREN IN THE NEIGHBORHOOD.

I'm CONCERNED ABOUT MY PARTNER'S HEALTH WHO SUFFERS NOW FROM ASTHMA.

# REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name Eileen Thompson

Address 311 Campbell St, Madison

Email eileen.littlered6@gmail.com

PLEASE CHECK THE APPROPRIATE BOXES:

Support

Wish to speak

Oppose

Do not wish to speak

Neither support nor oppose

Please feel free to provide brief written comments on the back of this form.

I was walking home on Monroe St. heading west past Hotel Real - when I smelled a new odor for the intersection at Regent & Monroe St. When I arrived home near Bear Mound Park the distinct barbecue odor was even stronger. This is not normal to smell an intense odor on football game days. I was not alone, my neighbor confirmed my impressions & further recognized and agreed that this was the familiar odor as was smelled upon standing next to the smoker today. As my neighbor and I talked, this neighbor recalled being informed by the owners (during a recent meal) that this odor and smoke would not spread across the neighborhood. Our family eats meat every other week. I do not want to smell smoked meat odors and have a sense that I am eating meat on a daily basis. My home is just shy of .5 miles away, (according to google maps) from the restaurant in question. I don't see any reason that this smoker can and needs to be moved to an off-site location in the Dane County.

REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name Diane Lauver, RN NP PhD

Address 209 Harrison St

Email dlauver@gmail.com

PLEASE CHECK THE APPROPRIATE BOXES:

Support the business, yet

Wish to speak

Oppose the smoker

Do not wish to speak

Neither support nor oppose

There are known environmental hazards to our respiratory system. We've banned smoking in restaurants. Wood smoke triggers asthma →  
Please feel free to provide brief written comments on the back of this form.

A growing concern nationally due to air pollution.

We need to decrease air pollution to reduce triggers to asthma and maybe cancer. I am a nurse and researcher at UW and could provide more data if desired.

*Diane Lauver*

# REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name Anne Hansen

Address 1808 Madison St.

Email anhansen@me.com

PLEASE CHECK THE APPROPRIATE BOXES:

Support

Oppose

Neither support nor oppose

Wish to speak

Do not wish to speak

Please feel free to provide brief written comments on the back of this form.

The woodsmoke in my house today was very heavy for the first 2 hours. The wind was variable today so it eventually shifted. I wasn't in the house all afternoon. I am very opposed + think Sara is privileging a business owner over nearby residents. She thinks this is a fair process but it isn't. I am worried about the safety implications of this smoker in a highly congested alley with heavy use, large trucks + lots of snow and ice removal problems in the winter.

# REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name Diane Oswald

Address 1809 Madison St.

Email diane@madisengroup.com

PLEASE CHECK THE APPROPRIATE BOXES:

Support

Wish to speak

Oppose!

Do not wish to speak

Neither support nor oppose

Please feel free to provide brief written comments on the back of this form.

My opposition is to this location for  
the smoker - Not the business itself!

5-



# REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name Albrecht Karle  
Address 1718 Madison St  
Email Karleal@yahoo.com

PLEASE CHECK THE APPROPRIATE BOXES:

Support

Wish to speak

Oppose

Do not wish to speak

Neither support nor oppose

Please feel free to provide brief written comments on the back of this form.

The smoker is just at  
the wrong place in  
this alleyway

Sue Rising  
1802 MONROE ST  
MADISON, WI 53711

Support Double S BBQ

I live across the street  
from Double S. PART owner of  
Mystery to Me @ 1863 MONROE ST.

Joanne Berg  
1802 Monroe St. #201  
Madison, WI 53711

owning Mystery to Me - a bookstore on the  
same block - I also live across the  
street from Double S -  
SUPPORT

Karolyn Pionek  
537 S. Randall Ave  
Madison, WI 53715  
Support.

REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name Sherry Masters  
Address 2927 Harvey St 53705  
Email None

PLEASE CHECK THE APPROPRIATE BOXES:

- Support DOUBLES
- Oppose
- Neither support nor oppose

- Wish to speak
- Do not wish to speak

Please feel free to provide brief written comments on the back of this form.

REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name John Spencer  
Address 2990 Claver St. Fitchburg WI 53713  
Email aac1125@gmail.com

PLEASE CHECK THE APPROPRIATE BOXES:

- Support
- Oppose
- Neither support nor oppose

- Wish to speak
- Do not wish to speak

Please feel free to provide brief written comments on the back of this form.

5

REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name NANCY K. OLSON  
Address 2405 MONROE Street  
Email MAFCityGAL@hotmail.com

PLEASE CHECK THE APPROPRIATE BOXES:

- |   |  |
|---|--|
| <input checked="" type="checkbox"/> Support         | <input type="checkbox"/> Wish to speak                   |
| <input type="checkbox"/> Oppose                     | <input checked="" type="checkbox"/> Do not wish to speak |
| <input type="checkbox"/> Neither support nor oppose |  |

Please feel free to provide brief written comments on the back of this form.

REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name KEN GOLDEN  
Address 2904 Gregory  
Email Kengafphoto@yahoo.com

PLEASE CHECK THE APPROPRIATE BOXES:

- |   |  |
|---|--|
| <input checked="" type="checkbox"/> Support         | <input type="checkbox"/> Wish to speak                   |
| <input type="checkbox"/> Oppose                     | <input checked="" type="checkbox"/> Do not wish to speak |
| <input type="checkbox"/> Neither support nor oppose |  |

Please feel free to provide brief written comments on the back of this form.

5

REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

Madison  
W, 53711

PLEASE PRINT CLEARLY

Name Barbara Widder  
Address 1802 Monroe St. Apt. 507  
Email brwidder@yahoo.com

PLEASE CHECK THE APPROPRIATE BOXES:

- Support
- Oppose
- Neither support nor oppose
- Wish to speak
- Do not wish to speak

Please feel free to provide brief written comments on the back of this form.

REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name Sonja Nealis  
Address 1802 Monroe St. 53711  
Email sonjnealis@hotmail.com

PLEASE CHECK THE APPROPRIATE BOXES:

- Support
- Oppose
- Neither support nor oppose
- Wish to speak
- Do not wish to speak

Please feel free to provide brief written comments on the back of this form.

5

REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name KATY SCHALLES  
Address ~~300 E. Sun~~ 1817 Monroe St.  
Email Katys@att.net

PLEASE CHECK THE APPROPRIATE BOXES:

- Support
- Oppose
- Neither support nor oppose
- Wish to speak
- Do not wish to speak

Please feel free to provide brief written comments on the back of this form.

REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name Sam Shannon  
Address 517 Wingo Street, Apt. 1  
Email Samshannon@gmail.com

PLEASE CHECK THE APPROPRIATE BOXES:

- Support
- Oppose
- Neither support nor oppose
- Wish to speak
- Do not wish to speak

Please feel free to provide brief written comments on the back of this form.

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**REGISTRATION STATEMENT**

**Neighborhood Meeting re: Double SS BBQ  
October 22, 2015**

**PLEASE PRINT CLEARLY**

Name Abe Megahed

Address 2010 Monroe Street

Email abem@tds.net

**PLEASE CHECK THE APPROPRIATE BOXES:**

Support

Oppose

Neither support nor oppose

Wish to speak

Do not wish to speak

**Please feel free to provide brief written comments on the back of this form.**

**REGISTRATION STATEMENT**

**Neighborhood Meeting re: Double SS BBQ  
October 22, 2015**

**PLEASE PRINT CLEARLY**

Name Scott Gorman

Address 2205 Kings Ave

Email gormling@charter.net

**PLEASE CHECK THE APPROPRIATE BOXES:**

Support

Oppose

Neither support nor oppose

Wish to speak

Do not wish to speak

**Please feel free to provide brief written comments on the back of this form.**

5

**REGISTRATION STATEMENT**

**Neighborhood Meeting re: Double SS BBQ  
October 22, 2015**

**PLEASE PRINT CLEARLY**

Name Sandy Gorman

Address 2705 Ruff Ave

Email gormanling@charter.net

**PLEASE CHECK THE APPROPRIATE BOXES:**

Support

Oppose

Neither support nor oppose

Wish to speak

Do not wish to speak

Please feel free to provide brief written comments on the back of this form.

**REGISTRATION STATEMENT**

**Neighborhood Meeting re: Double SS BBQ  
October 22, 2015**

**PLEASE PRINT CLEARLY**

Name Gina Florek

Address 603 Edgewood Ave MSN

Email \_\_\_\_\_

**PLEASE CHECK THE APPROPRIATE BOXES:**

Support

Oppose

Neither support nor oppose

Wish to speak

Do not wish to speak

Please feel free to provide brief written comments on the back of this form.

5



**REGISTRATION STATEMENT**

**Neighborhood Meeting re: Double SS BBQ  
October 22, 2015**

**PLEASE PRINT CLEARLY**

Name Mike Florek  
Address 603 Edgewood Ave  
Email mFlorek@tellurian.org

**PLEASE CHECK THE APPROPRIATE BOXES:**

- |   |   |
|---|---|
| <input checked="" type="checkbox"/> Support         | <input type="checkbox"/> Wish to speak        |
| <input type="checkbox"/> Oppose                     | <input type="checkbox"/> Do not wish to speak |
| <input type="checkbox"/> Neither support nor oppose |   |

**Please feel free to provide brief written comments on the back of this form.**

**REGISTRATION STATEMENT**

**Neighborhood Meeting re: Double SS BBQ  
October 22, 2015**

**PLEASE PRINT CLEARLY**

Name PEGGY McGullough  
Address 1802 Monroe Unit 207 Madison WI  
Email peggy@ballstate.lsu.edu

**PLEASE CHECK THE APPROPRIATE BOXES:**

- |   |   |
|---|---|
| <input checked="" type="checkbox"/> Support         | <input type="checkbox"/> Wish to speak        |
| <input type="checkbox"/> Oppose                     | <input type="checkbox"/> Do not wish to speak |
| <input type="checkbox"/> Neither support nor oppose |   |

**Please feel free to provide brief written comments on the back of this form.**

5

REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name PAUL LOWRY

Address 1802 MONROE ST. #507

Email PALOWRY@YAHOO.COM

PLEASE CHECK THE APPROPRIATE BOXES:

- Support
- Oppose
- Neither support nor oppose
- Wish to speak
- Do not wish to speak

Please feel free to provide brief written comments on the back of this form.

REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name Rebecca Leidner

Address 1915 Spohn Ave, Madison 53704

Email rw1951@yahoo.com

PLEASE CHECK THE APPROPRIATE BOXES:

- Support the restaurant
- Oppose
- Neither support nor oppose.
- Wish to speak
- Do not wish to speak

Please feel free to provide brief written comments on the back of this form.

5

**REGISTRATION STATEMENT**

**Neighborhood Meeting re: Double SS BBQ  
October 22, 2015**

**PLEASE PRINT CLEARLY**

Name Angela Spencer  
Address 5714 Crabapple Ln. Madison, WI  
Email acspencer84@gmail.com

**PLEASE CHECK THE APPROPRIATE BOXES:**

- |   |  |
|---|--|
| <input checked="" type="checkbox"/> Support         | <input checked="" type="checkbox"/> Wish to speak        |
| <input type="checkbox"/> Oppose                     | <input checked="" type="checkbox"/> Do not wish to speak |
| <input type="checkbox"/> Neither support nor oppose |  |

**Please feel free to provide brief written comments on the back of this form.**

**REGISTRATION STATEMENT**

**Neighborhood Meeting re: Double SS BBQ  
October 22, 2015**

**PLEASE PRINT CLEARLY**

Name Wm Stern  
Address 2122 Madison St  
Email William7stern@charter.net

**PLEASE CHECK THE APPROPRIATE BOXES:**

- |   |   |
|---|---|
| <input checked="" type="checkbox"/> Support         | <input checked="" type="checkbox"/> Wish to speak |
| <input type="checkbox"/> Oppose                     | <input type="checkbox"/> Do not wish to speak     |
| <input type="checkbox"/> Neither support nor oppose |   |

**Please feel free to provide brief written comments on the back of this form.**

5

# REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name Marge Stern  
Address 2122 Madison ST  
Email margestern@charter.net

PLEASE CHECK THE APPROPRIATE BOXES:

- |  |   |
|--|---|
| <input type="checkbox"/> Support (with reservations) | <input checked="" type="checkbox"/> Wish to speak |
| <input type="checkbox"/> Oppose                      | <input type="checkbox"/> Do not wish to speak     |
| <input type="checkbox"/> Neither support nor oppose  |   |

Please feel free to provide brief written comments on the back of this form.

# REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name Scott McAndrew  
Address 1818 Keyes Ave  
Email Scott549@yahoo.com

PLEASE CHECK THE APPROPRIATE BOXES:

- |   |   |
|---|---|
| <input checked="" type="checkbox"/> Support         | <input checked="" type="checkbox"/> Wish to speak |
| <input type="checkbox"/> Oppose                     | <input type="checkbox"/> Do not wish to speak     |
| <input type="checkbox"/> Neither support nor oppose |   |

Please feel free to provide brief written comments on the back of this form.

5

# REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name Andrew Nere

Address 1917 Monroe St Apt 201

Email Andrew.Nere@gmail.com

PLEASE CHECK THE APPROPRIATE BOXES:

Support

Oppose

Neither support nor oppose

Wish to speak

Do not wish to speak

Please feel free to provide brief written comments on the back of this form.

I moved to Monroe specifically because of access to restaurants, bars, and stores. This isn't State Street, but Monroe needs establishments like Double S BBQ to remain vibrant. Having such restaurants & bars in walking distance is a huge reason I am here and love Monroe street. Double S has my full support to use their BBQ smoker in the neighborhood I like in.

# REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name Anne Spurgeon

Address 1104 Garfield St

Email anne@spurgeonwoods.com

PLEASE CHECK THE APPROPRIATE BOXES:

Support

Oppose

Neither support nor oppose

Wish to speak

Do not wish to speak

Please feel free to provide brief written comments on the back of this form.

I believe that the business enhances  
the neighborhood for our family.

The smoker ~~has~~<sup>will have</sup> a minimal impact on  
the neighborhood, and is ~~as~~ enjoyable as  
far as our family is concerned. We would  
be very disappointed if this very appropriate business  
was hindered by ~~alleged~~ non-factual hypocrisies  
from a few agitated neighbors. We are  
more concerned about the impact of empty  
storefronts on our property values & the quality  
of life ~~at~~ in our neighborhood than the impact  
of the business.

# REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name CAROLA GAINES

Address 5705 CARRON DR

Email CAROLA\_GAINES@yahoo.com

PLEASE CHECK THE APPROPRIATE BOXES:

Support

Wish to speak

Oppose

Do not wish to speak

Neither support nor oppose

Please feel free to provide brief written comments on the back of this form.

- I support Shawn + Sarah they are  
hard workers

- Good Food

- They need a chance

**REGISTRATION STATEMENT**

**Neighborhood Meeting re: Double SS BBQ  
October 22, 2015**

**PLEASE PRINT CLEARLY**

Name JOHN McCULLOUGH

Address 1802 MONROE ST 207

Email mccullough294@att.net

**PLEASE CHECK THE APPROPRIATE BOXES:**

Support

Wish to speak

Oppose

Do not wish to speak

Neither support nor oppose

**Please feel free to provide brief written comments on the back of this form.**

GREAT ADDITION TO MONROE ST



# REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name Doren Sterne

Address 2010 Monroe St.

Email dastjerne@gmail.com

PLEASE CHECK THE APPROPRIATE BOXES:

- Support outdoor smoker permit       Wish to speak  
 Oppose       Do not wish to speak  
 Neither support nor oppose

Please feel free to provide brief written comments on the back of this form.

We have lived on Monroe street for over 15 years and are in full support of issuing a permit for an outdoor smoker. Encouraging new family friendly businesses that keep the neighborhood vital and attractive to visit and live is important to us - it's why we choose to live here and what we love about our neighborhood. The outdoor grill is much less offensive to air quality, as well as general quality of life than automobile traffic, gas powered lawn mowers, snow blowers or weed trimmers. Plus BBQ is delicious.

# REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name Ashish Gupta

Address α guptashman1@hotmail.com

Email 9213 crosswind Ln #902 Vernon

PLEASE CHECK THE APPROPRIATE BOXES:

Support

Oppose

Neither support nor oppose

Wish to speak

Do not wish to speak

Please feel free to provide brief written comments on the back of this form.

AMAZING

FOOD !

~~2~~

REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name Telesa K Reed

Address 7475 Oakhill Ct Verona

Email telesa.reed@gmail.com

PLEASE CHECK THE APPROPRIATE BOXES:

Support

Oppose

Neither support nor oppose

Wish to speak

Do not wish to speak

Please feel free to provide brief written comments on the back of this form.

I have known Shon since they opened in  
Cambridge. I was so excited to see her in Madison.  
I'm glad that a few could potential  
gain someone here. This is the kind of  
owners/restaurant we need in Madison.  
We should applaud her.

REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name Maya P. Cole

Address 1818 KEYES AV

Email maya.cole@gmail.com

PLEASE CHECK THE APPROPRIATE BOXES:

Support

Oppose

Neither support nor oppose

Wish to speak

Do not wish to speak

Please feel free to provide brief written comments on the back of this form.

Support small local business.

If we want to regulate one business - then we should look @ neighborhood - <sup>IE.</sup> No more wood burning fireplaces / coal-fired plants on N.W. / no smoking / no cooling brats on football Saturdays.

USE SCIENCE! NOT extremism.

MP. Cole  
17-year Resident of DMNA  
former Board of Educ. Member, 6 yrs

# REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name JOEL RIVLIN

Address 1215 GARFIELD STREET, MADISON, WI 53711

Email joelrivlin@gmail.com

PLEASE CHECK THE APPROPRIATE BOXES:

Support

Oppose

Neither support nor oppose

Wish to speak

Do not wish to speak

Please feel free to provide brief written comments on the back of this form.

I just wanted to lend my support for a local company willing to make a go of a spot where others weren't. They seem like good people running a great establishment that is a really great addition to the area. The vacancies on the block show how much of a risk the owners are willing to take and the issue of the smoke just seems like the objection of the day and if it wasn't that, it would be the liquor, or the beer plates, or the parking, or .... That people would complain about because it isn't the perfect business to be in the space. Too much NIMBYism that would kill one business & put off others from investing in the area.

# REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name JEFF HENRIQUES

Address 205 WATHROP ST, 53726

Email \_\_\_\_\_

PLEASE CHECK THE APPROPRIATE BOXES:

Support

Oppose

Neither support nor oppose

Wish to speak

Do not wish to speak

Please feel free to provide brief written comments on the back of this form.

I SUPPORT A VIBRANT MONROE STREET. THIS RESTAURANT  
ADDS TO THE FLAVOR OF THE NEIGHBORHOOD AND HAVING  
A BUSY MONROE STREET HELPS MAKE OUR  
HOMES MORE VALUABLE.

REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name Kate Servais

Address 1917 Monroe St. Apt 201

Email kmservais@gmail.com

PLEASE CHECK THE APPROPRIATE BOXES:

- Support
- Oppose
- Neither support nor oppose

- Wish to speak
- Do not wish to speak

Please feel free to provide brief written comments on the back of this form.

I live in this neighborhood and enjoy the restaurants and bars. I moved here because of the many businesses and walkability of the neighborhood. I strongly support Double SS BBQ and their request to use the smoker ~~in the~~ <sup>behind the restaurant</sup> ~~neighborhood~~.

# REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name Heather Servais

Address 1967 Monroe St Apt 310

Email hservais@gmail.com

PLEASE CHECK THE APPROPRIATE BOXES:

- Support  
 Oppose  
 Neither support nor oppose

- Wish to speak  
 Do not wish to speak

Please feel free to provide brief written comments on the back of this form.

moved to Monroe St. 6mo ago because  
of all the local businesses love the shops &  
restaurants and use them regularly. Choose to  
spend my time + money in the small  
businesses + support the smaller applicat. in  
accordingly - This is a main thoroughfare  
with lots of traffic - any additional  
pollution is replicated.



REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name Abby Watson  
Address 1514 Adams Street #1 53711  
Email madkinders@yahoo.com

PLEASE CHECK THE APPROPRIATE BOXES:

- |  |  |
|--|--|
| <input type="checkbox"/> Support                               | <input type="checkbox"/> Wish to speak                   |
| <input type="checkbox"/> Oppose                                | <input checked="" type="checkbox"/> Do not wish to speak |
| <input checked="" type="checkbox"/> Neither support nor oppose |  |

Please feel free to provide brief written comments on the back of this form.

REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name Day Carlson  
Address 7018 Oakland Ave  
Email dcarlson5dc@aol.com

PLEASE CHECK THE APPROPRIATE BOXES:

- |  |  |
|--|--|
| <input type="checkbox"/> Support                               | <input type="checkbox"/> Wish to speak                   |
| <input type="checkbox"/> Oppose                                | <input checked="" type="checkbox"/> Do not wish to speak |
| <input checked="" type="checkbox"/> Neither support nor oppose |  |

Please feel free to provide brief written comments on the back of this form.

5

**REGISTRATION STATEMENT**

**Neighborhood Meeting re: Double SS BBQ  
October 22, 2015**

**PLEASE PRINT CLEARLY**

Name Feri Boundy

Address 1905 Jefferson St Madras

Email tboundy@gmail.com

**PLEASE CHECK THE APPROPRIATE BOXES:**

Support

Oppose

Neither support nor oppose

Wish to speak

Do not wish to speak

**Please feel free to provide brief written comments on the back of this form.**

5

# REGISTRATION STATEMENT

Neighborhood Meeting re: Double SS BBQ  
October 22, 2015

PLEASE PRINT CLEARLY

Name NANCY Webb  
Address 1710 Adams St  
Email rvpa621@sbcglobal.net

PLEASE CHECK THE APPROPRIATE BOXES:

Support

Oppose

Neither support nor oppose

Wish to speak

Do not wish to speak

Please feel free to provide brief written comments on the back of this form.

California, which has some of the nation's most strict environmental legislation, considers air pollution from this kind of smoker (less than a thousand pounds of meat per hour) to be "negligible." This restaurant will not be smoking 2 thousand pounds of meat per week.

I am personally very sensitive to smoke, and I found the smoke in the alley today to be far less bothersome (not at all) ~~is~~ than walking past my residence with a wood-burning fireplace.

Thank you!

TAGLaw International Lawyers

Ronald M. Trachtenberg  
10 East Doty Street, Suite 900  
Madison, WI 53703

Direct Telephone  
608-661-3975  
rtrachte@vonbriesen.com

October 28, 2015

Ms. Heather Stouder, AICP  
Department of Planning and Economic and Community Development  
City of Madison  
215 Martin Luther King Jr. Boulevard, Room LL-110  
Madison, WI 53703

Re: Project Address: 1835 Monroe Street  
Application Type: Conditional Use  
Legistar File ID #: 40041

Dear Ms. Stouder:

We are the attorneys for Ms. Beth A. Bovis and Dr. David A. Feldstein of 902 Grant Street; Dr. Anne R. Hansen and Dr. Mark P. Bradley of 1808 Madison Street; Ms. Diane L. Osswald and Dr. Tim A. Osswald of 1809 Madison Street; and, Ms. Sarah A. Lehner and Mr. David S. Gevers of 1819 Madison Street, all in the City of Madison.

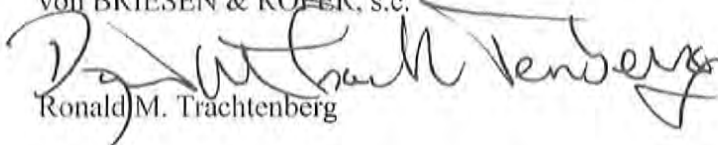
On behalf of my clients, I am submitting the attached letter report of Dr. Suzaynn F. Schick, PhD, of the University of California - San Francisco, Department of Medicine, Division of Occupational & Environmental Medicine, together with Dr. Schick's curriculum vitae.

We would ask that you make this report and curriculum vitae part of the electronic and hard copy record in the above entitled matter, and provide copies to the Plan Commissioners when you send the agenda and record to them so that they may have ample time to review both items.

Thank you.

Very truly yours,

von BRIESEN & ROPER, s.c.



Ronald M. Trachtenberg

RMT:mm  
Enclosures

cc: Alderperson Sara Eskrich, District 13 (w/enc.)

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University of California  
San Francisco



Suzaynn F. Schick, PhD  
Assistant Professor  
Department of Medicine  
Division of Occupational  
& Environmental Medicine

Box 0843  
San Francisco, CA  
94143-0843  
Tel: (415) 206-5904  
Email:  
Suzaynn.schick@ucsf.edu

October 27, 2015

Dear Ms. Bovis, Dr. Feldstein, Dr. Bradley, Dr. Hansen, Dr. & Ms. Osswald, Mr. Gevers & Ms. Lehner,

If Double S Barbecue uses their barbecue 4 days a week, for 7 hours, 50 weeks a year, they will burn about 6 cords of wood and put about 400 pounds of ultrafine particles into your air. If they run 12 hours a day, 7 days a week, they will burn about 20 cords of wood a year and ~1,200 lbs of deadly ultrafine particles will be released into your neighborhood.

Breathing wood smoke is detrimental to human health. The U.S. Environmental Protection Agency, and communities across the U.S. and the world, are working to reduce the amount of wood smoke put into the air. (1) Controlled human exposure studies have shown that wood smoke can decrease vascular function (2) and increase levels of inflammation and oxidative stress. (3, 4) Epidemiological studies have shown that increases in ambient wood smoke pollution levels are associated with increased incidence of asthma, upper respiratory symptoms and rhinitis. (5)

Wood smoke contains a wide variety of toxic chemicals and fine particles. Wood smoke

Chemicals in Wood Smoke	
	mg/kg wood burned
Carbon monoxide	130,000(5)
Methane	4100(5)
Total hydrocarbons C2-C7	380-4000(5)
*Formaldehyde and related compounds	0.94-4450(5)
*Benzene	600-4000(6)
Nitrogen oxides	200-900(6)
Sulfur dioxide	160-240(6)
*Polycyclic aromatic hydrocarbons	50-32,000(5)
PM <sub>2.5</sub>	2,000-17,000(7)
<b>*known human carcinogens</b>	

particles are generally smaller than 1 micrometer in diameter, with the majority of particles falling between 0.15 and 0.4 micrometers. Particles this small penetrate into the deepest parts of the lung when inhaled and can be

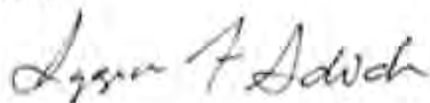
transported great distances when emitted into the air. Breathing fine particles like these causes atherosclerosis, heart attacks, heart failure and stroke. (8, 9) Even very short exposures to low concentrations of fine particles can cause changes in vascular function that are associated with increased risk of heart attack. (10-12)

The wood smoke particle output from the barbecue is based on the amount of wood burned in the 7-hour demonstration of the proposed Double S barbecue (~4 cubic feet). At this level of fueling, the restaurant will burn about 6 cords of wood a year if the barbecue is used for 7 hours, 4 days a week, 50 weeks a year. The approximate weight of a cord of cured hickory wood is 4,080 lbs (13) and a pound of wood emits about one quarter ounce ( 7.5 grams) of particles when it is burned in a simple, non-EPA-compliant burner. (7) If the barbecue is operated at the maximum the permit application covers (12 hours a day, 7 days a week, 52 weeks a year) it will emit approximately 1,200 pounds of particles. These estimates are conservative because they do not account for the increased amount of wood that will be needed to heat the barbecue during the winter.

Because the chimney of the barbecue is short and does not extend above the rooftops of the surrounding buildings, the smoke will accumulate in the alley and yards nearby and the people who live near the barbecue will experience high levels of smoke exposure. The smoke will be present both indoors and outdoors because smoke pollution infiltrates buildings through HVAC

intake and through the normal cracks in the building envelope.(14) In my scientific opinion, this will increase the risk of cardiovascular and respiratory disease in the neighborhood around the Double S Barbecue Restaurant. Please see the attached bibliography for references.

Yours,



Suzaynn F. Schick, Ph.D

1. U.S. Environmental Protection Agency. Standards of Performance for New Residential Wood Heaters, New Residential Hydronic Heaters and Forced-Air Furnaces Washington, D.C.: U.S. Environmental Protection Agency; 2015 [cited 2015 10/26/2015]. Available from: <https://www.federalregister.gov/articles/2015/03/16/2015-03733/standards-of-performance-for-new-residential-wood-heaters-new-residential-hydronic-heaters-and>.
2. Unosson J, Blomberg A, Sandstrom T, Muala A, Boman C, Nystrom R, et al. Exposure to wood smoke increases arterial stiffness and decreases heart rate variability in humans. *Part Fibre Toxicol*. 2013;10:20.
3. Sallsten G, Gustafson P, Johansson L, Johannesson S, Molnar P, Strandberg B, et al. Experimental wood smoke exposure in humans. *Inhalation toxicology*. 2006;18(11):855-64.
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9. Brook RD, Rajagopalan S, Pope CA, 3rd, Brook JR, Bhatnagar A, Diez-Roux AV, et al. Particulate matter air pollution and cardiovascular disease: An update to the scientific statement from the American Heart Association. *Circulation*. 2010;121(21):2331-78.
10. Pinnamaneni K, Sievers RE, Sharma R, Selchau AM, Gutierrez G, Nordsieck EJ, et al. Brief exposure to secondhand smoke reversibly impairs endothelial vasodilatory function. *Nicotine & tobacco research : official journal of the Society for Research on Nicotine and Tobacco*. 2014;16(5):584-90.
11. Heiss C, Amabile N, Lee AC, Real WM, Schick SF, Lao D, et al. Brief secondhand smoke exposure depresses endothelial progenitor cells activity and endothelial function: sustained vascular injury and blunted nitric oxide production. *Journal of the American College of Cardiology*. 2008;51(18):1760-71.
12. Frey PF, Ganz P, Hsue PY, Benowitz NL, Glantz SA, Balmes JR, et al. The exposure-dependent effects of aged secondhand smoke on endothelial function. *Journal of the American College of Cardiology*. 2012;59(21):1908-13.
13. The Chimney Sweep Online. Sweep's Library: Firewood BTU Comparison Charts 2011 [cited 2015 10/25/2015]. Available from: <https://chimneysweeponline.com/howood.htm>.
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**University of California, San Francisco**  
**CURRICULUM VITAE**

**Name:** Suzaynn F Schick, PhD

**Position:** Assistant

Professor, Step 3  
Medicine  
School of Medicine

**Address:** Box 0843  
1001 Potrero Ave, SFGH 1, 151  
University of California, San Francisco  
San Francisco, CA 94143  
  
Voice: 415-206-5904  
Fax: 415-206-8949  
email: [suzaynn.schick@ucsf.edu](mailto:suzaynn.schick@ucsf.edu)

**EDUCATION**

1984 - 1986	North Seattle Community College	A.A.	Humanities	
1986 - 1989	University of Washington	B.Sci.	Molecular Biology	
1991 - 2001	University of California, San Francisco	Ph.D.	Biomedical Sciences	(Caroline Damsky)

**PRINCIPAL POSITIONS HELD**

2001 - 2001	Planned Parenthood Golden Gate	Title X Intern	
2002 - 2006	University of California, San Francisco, Center for Tobacco Control Research and Education (Stanton Glantz)	Postdoctoral Fellow	Medicine
2006 - 2007	University of California, San Francisco, Lung Biology Center (John Balmes)	Postdoctoral Fellow	Medicine
2007 - present	University of California, San Francisco, School of Medicine	Adjunct Assistant Professor	Division of Occupational and Environmental Medicine, Medicine

## KEYWORDS/AREAS OF INTEREST

Pollution, Cardiovascular, Respiratory, Particles, Particulate Matter, Tobacco-specific nitrosamines, NNK, Polycyclic aromatic hydrocarbons, Secondhand cigarette smoke, Thirdhand cigarette smoke, Environmental tobacco smoke, Wood smoke, Flow-mediated vascular dilation.

## PROFESSIONAL ACTIVITIES

### PROFESSIONAL ORGANIZATIONS

#### Memberships

- 2002 - present American Public Health Association (APHA section: Alcohol, Tobacco and Other Drugs)
- 2007 - 2013 American Thoracic Society
- 2007 - present Society for Research on Nicotine and Tobacco
- 2011 - present International Society of Exposure Science
- 2015 - present Society of Toxicology

### SERVICE TO PROFESSIONAL PUBLICATIONS

- 2011 - 2015 Ad hoc reviewer for Tobacco Control (2 papers), Nicotine and Tobacco Research (1 paper), Journal of Applied Toxicology (1 paper), Aerosol Science and Technology (1 paper), Public Library of Science (1 paper), Chemistry Central Journal (1 paper), Thorax (1 paper).

### INVITED PRESENTATIONS

#### INTERNATIONAL

- 2007 Georgian University of Social Sciences, School of Public Health, Tbilisi, Georgia 2007 (Invited Presentation) Speaker
- 2015 Aarhus University, Department of Public Health, Aarhus, Denmark (Invited Presentation) Speaker

#### NATIONAL

- 2003 American Public Health Association Poster
- 2003 Flight Attendants Medical Research Institute, Miami, Florida Poster
- 2004 American Public Health Association Platform Discussant
- 2004 Department of Biology, Muhlenberg College, Allentown Pennsylvania Speaker
- 2004 Society for Research on Nicotine and Tobacco Poster
- 2005 American Public Health Association Poster



2005	Hawaii Tobacco Control Conference, Honolulu, Hawaii	Speaker
2006	Indiana Tobacco Prevention and Cessation Conference, Indianapolis, Indiana	Speaker
2007	Society for Research on Nicotine and Tobacco	Poster
2008	Montana Tobacco Policy Summit. Helena, Montana	Speaker
2009	American Thoracic Society	Poster
2010	Minnesota Partnership for Action Against Tobacco, Minneapolis, Minnesota	Speaker
2010	American Thoracic Society	Poster
2011	American Thoracic Society	Platform Speaker
2011	International Society of Exposure Science	Platform Speaker
2012	American Thoracic Society	Poster
2012	International Society of Exposure Science	Platform Speaker
2014	Society for Research on Nicotine and Tobacco	Organized Symposium, Led Panel Discussion, Poster
2015	Society on Toxicology	Invited Speaker

#### REGIONAL AND OTHER INVITED PRESENTATIONS

2004	California Office of Environmental Health Hazard Assessment, Oakland, California	Speaker
2005	Lawrence Berkeley National Laboratories, Berkeley, California	Speaker
2005	Graduate Program in Environmental Toxicology Irvine, University of California,	Speaker
2005	Americans for Nonsmoker's Rights, Fallen Leaf Lake, California	Speaker
2008	Americans for Nonsmoker's Rights, Fallen Leaf Lake, California	Speaker
2009	Americans for Nonsmoker's Rights, Fallen Leaf Lake, California	Speaker
2010	University of California, Riverside, Symposium on Tobacco-Related Disease Research, Riverside, California	Speaker
2011	Americans for Nonsmokers' Rights, Fallen Leaf Lake, California	Speaker
2013	University of California, Global Health Research Conference, Riverside, California	Speaker

**CONTINUING EDUCATION COURSES ATTENDED**

- 2006 UCSF Occupational and Environmental Medicine, San Francisco, CA
- 2007 UCSF Occupational and Environmental Medicine, San Francisco, CA
- 2008 UCSF Occupational and Environmental Medicine, San Francisco, CA
- 2009 UCSF Occupational and Environmental Medicine, San Francisco, CA
- 2010 UCSF Occupational and Environmental Medicine, San Francisco, CA
- 2011 UCSF Occupational and Environmental Medicine, San Francisco, CA
- 2012 UCSF Occupational and Environmental Medicine, San Francisco, CA
- 2013 UCSF Occupational and Environmental Medicine, San Francisco, CA
- 2015 UCSF Occupational and Environmental Medicine, San Francisco, CA

**GOVERNMENT AND OTHER PROFESSIONAL SERVICE**

- 2011 - 2014 California Thirdhand Smoke Consortium Member of Steering Committee
- 2014 - present US Food and Drug Administration Tobacco Centers of Regulatory Science Chair of Cardiopulmonary Working Group, Co-Chair of Biomarkers Working Group

**UNIVERSITY AND PUBLIC SERVICE**

**UNIVERSITY SERVICE**

UCSF CAMPUS-WIDE

- 2010 - 2012 UCSF Great American Smoke Out Organizing Committee Committee member
- 2014 - present UCSF Committee on Research Committee Member  
RAP Subcommittee member

DEPARTMENTAL SERVICE

- 2013 - 2014 Division of Occupational and Environmental Medicine, San Francisco General Hospital Campus Liason for Research

**PUBLIC SERVICE**

- 2005 - 2005 Lincoln High School , San Francisco Unified School District lecture
- 2005 - 2005 Capuchino High School , San Mateo Unified High School District lecture
- 2006 - 2006 Capuchino High School , San Mateo Unified High School District lecture
- 2007 - 2007 Presentation to Gramercy Condominiums owners Speaker

	association on chemistry and health risks of secondhand cigarette smoke, San Mateo, CA	
2009 - 2009	City College of San Francisco, Lecture on chemistry and toxicity of secondhand cigarette smoke, San Francisco, CA	Speaker
2010 - 2010	Capuchino High School, Presentation on scientific process and truth. San Bruno, California	Speaker
2010 - 2010	Santa Clara County Council Meeting, Testified in support of regulations banning smoking in multi-unit housing and service areas, San Jose, California	Testified
2011 - 2011	Alameda County Council Meeting, Testified in support of regulations banning smoking in multiunit housing and covered outdoor patios at bars. Alameda, California	Testified
2012 - 2012	Burlingame High School, Presentation on secondhand smoke, thirdhand smoke and tobacco marketing to youth	Speaker

**SUMMARY OF SERVICE ACTIVITIES**

My governmental service has grown out of my research program. I am a founding member of the California Thirdhand Smoke Consortium Steering Committee and I organized the Cardiopulmonary Working Group for the Tobacco Centers of Regulatory Excellence. Since my last merit advancement, I have increased the formal service I provide to UCSF by joining the Committee on Research. This provided a welcome opportunity to meet colleagues from different departments and learn more about university operations. I joined the Resource Allocation Program Subcommittee and helped to set the pay line for this season's proposals. I was also able to contribute to the discussion on sharing Equity Access to University Facilities and Service and to the discussion of the special Human Resources needs of foreign postdoctoral fellows.

Serving as Liason for Research my Division at San Francisco General Hospital campus brought me into closer contact with the Occupational and Environmental Medical team at UCSF and the has taught me more about the management of the Division. I have continued my tradition of direct public service by testifying at the Alameda County Council meeting and giving a day of lectures at Burlingame High School, where my husband teaches. I also consider my work disseminating research through the press to be a form of public service. I gave two video interviews: one on electronic cigarettes that was broadcast nationally on cable TV, and a second on thirdhand cigarette smoke that was broadcast nationally on a general news channel.

**TEACHING AND MENTORING**

**TEACHING**

**POSTGRADUATE AND OTHER COURSES**

2006 - 2006	Alabama School for Alcohol and Other	Lecturer
-------------	--------------------------------------	----------

	Drug Studies, Tuscaloosa Alabama, Gave 3 4-hour lectures	
2007 - 2007	Institute for Public Health, Tbilisi, Georgia, 2 lectures on air pollution monitoring	Lecturer
2007 - 2007	1-hour lecture to Biomedical Engineering class (EBS170B), University of California, Davis	Lecturer
2012 - 2012	Medical Grand Rounds, UCSF VAMC	Lecturer
2013 - 2013	Medical Grand Rounds, UC Davis, Division of Occupational and Environmental Medicine, Davis, California	Lecturer
2014 - 2014	UC, Berkeley, 1 lecture to Public Health graduate students (PH270), Berkeley, California	Lecturer
2014 - 2014	Medical Grand Rounds, UC, San Francisco, Division of Occupational and Environmental Medicine	Lecturer

### TEACHING NARRATIVE

At this time my teaching consists primarily of my presentations at meetings, seminars and community groups and the informal teaching and precepting I do in my laboratory. One of the things I tell all prospective students and employees is that mine may be one of the most diverse laboratories at UCSF. No one spends months doing the same task, because there are so many different skills and disciplines that come together when we do clinical research with air pollutants. There is the smoky, noisy work of creating the combustion aerosols in the machine room, monitoring chemical concentrations and maintaining the research apparatus. Then there is the delicacy and discretion involved in recruiting, screening and working with research participants. We develop qualitative expertise by creating and revising health and drug use questionnaires. We do physiological measurements, including blood pressure, arterial tonometry, vascular ultrasound and rhinomanometry. We use cell biology methods to analyze bio-samples. We build and constantly develop the laboratory database, with descriptors that allow us to track the location, quantity and physical condition of samples ranging from plasma, to filters with particle samples, to thirdhand smoke exposed materials with specific exposure conditions. I find that the complexity of the research leads to a rich learning environment.

There are usually students from multiple disciplines in the laboratory and it is my goal to keep them engaged with one another, so that we learn as a cross-disciplinary team. The smoke generation apparatus began as a team project with engineering students from UC, Davis. We learned from one another and built the system together. All students and staff are engaged in data analysis and also prepare some kind of presentation on their work. I help students with longer projects to develop their own research questions. In this way, I use the laboratory environment to provide scientific education. To expand my formal teaching portfolio, I have signed up to teach sessions for the Program in Interprofessional Education at UCSF.

**MENTORING****PREDOCTORAL STUDENTS SUPERVISED OR MENTORED**

Dates	Name	Program or School	Role	Current Position
2008 - 2010	Kathryn Farraro, BS, MS	UC Davis, Biological and Agricultural Engineering Program, Masters Student	Research Mentor, Senior Research Project and Masters Thesis	PhD Student, Bioengineering Program, University of Pittsburgh
2008 - 2009	Jiaxi Fang, BS	UC Davis, Biological and Agricultural Engineering Program, Undergraduate	Project Mentor, Senior Research Project	PhD student, Engineering Program, Washington University
2008 - 2009	Sarah Nasir, BS	UC Davis, Biological and Agricultural Engineering Program, Undergraduate	Project Mentor, Senior Research Project	Medical Student, West Virginia College of Osteopathic Medicine
2008 - 2009	Justin Kim, BS	UC Davis, Biological and Agricultural Engineering Program, Undergraduate	Project Mentor, Senior Research Project	Account Manager, Aerotek Inc.
2009 - 2009	Glenn van de Vossenberg, MD	Radboud University, School of Medicine, Nijmegen, The Netherlands, Medical Student	Research Mentor, Masters Thesis	PhD Student/ Anesthesiology Resident, Radboud University, Nijmegen, the Netherlands
2009 - 2009	Diana Dang, BS	UC Berkeley, Molecular and Cell Biology Program, Undergraduate	Project Mentor, 2-Quarter Project	PharmD Student, Wingate University
2009 - 2009	Andy Luo, BS	UC Berkeley, School of Chemistry, Undergraduate	Project Mentor, 2-Quarter Project	PharmD Student, Ohio State University
2009 - 2013	Joshua Peppers, BS, MS	UC Davis, Biological and Agricultural Engineering Program, Masters Student	Research Mentor, Masters Thesis	PhD Student, UC Davis, Biological and Agricultural Engineering Program
2009 - 2010	Michael P. Trinh, BS, MS	UC, Berkeley, School of Chemistry, Undergraduate	Project Mentor, 1-year project	PhD Student, UC Riverside School of Chemistry
2010 - 2011	Aaron B. Whitlatch, BS	UC Santa Barbara, School of Engineering, Undergraduate	Project Mentor, 2-quarter project	Engineer, Dako, Agilent Technologies
2011 - 2011	Thoai Do, MD	Radboud University, School of Medicine, The Netherlands, Medical Student	Research Mentor, Masters Thesis	Internist, ARTS Intensive Care, The Netherlands

Dates	Name	Program or School	Role	Current Position
2011 - 2012	Andrew Hilty, BA, RN, MS	Laboratory Assistant, II, Schick Laboratory	Research Mentor	NP, Yakima Neighborhood Health Services, Yakima, Washington
2012 - 2012	Antonio Luo, BA	UC, Berkeley, Molecular and Cell Biology Program, Undergraduate	Project Mentor, 2-quarter project	PhD/MBA student at Creighton University, School of Pharmacy
2012 - 2012	Stefan von Rooijens, MD	Radboud University, School of Medicine, The Netherlands, Medical Student	Research Mentor, Masters Thesis	PhD Student/Medical Resident, Maxima Medical Center, Veldhoven, The Netherlands, Department of Surgery
2013 - 2013	Aleksandra Popovic	High School Student	Project Mentor, BHSI Internship	Undergraduate, Johns Hopkins University
2013 - 2013	Chanbopha Amy Sen, BS	UC, Los Angeles, Institute of the Environment and Sustainability, Undergraduate	Project Mentor, STEER Project	Masters Student, UC, Los Angeles, Department of Environmental Health Sciences
2013 - 2013	Sarah Hesse, BS	UC, Berkeley, Department of Chemistry, Undergraduate	Project Mentor, Summer	PhD Student, Cornell University, Department of Chemistry
2013 - 2013	Hilary Wenyi Zheng, BA	UC, Berkeley, Chemical and Biological Engineering Program, Undergraduate	Project Mentor, Summer	Analyst, F50 Private Founder and Investor Network
2014 - 2015	Caitlin Schubmehl	Independent	Project Mentor, 9-month Project	Applying to Nurse Practitioner Programs
2013 - 2014	Sida Lu, BS	Laboratory Assistant II, Schick Lab	Research Mentor	Masters Student, Cornell University, Department of Chemistry
2013 - 2015	Kelly Pratt, BA, RN	UCSF, School of Nursing, Masters Entry Program in Nursing	Research Mentor, Masters Thesis	Graduating 6/29/2015
2014 - 2014	Stephanie Ribet	Princeton, School of Chemistry, Undergraduate	Project Mentor, Summer	Undergraduate, Princeton
2014 - 2014	Sarah Pfeifle	Ithaca College, Environmental Science Program, Undergraduate	Project Mentor, Summer	Undergraduate, Ithaca College
2014 - 2015	Adam Whitlatch, BA, BS	Laboratory Assistant II, Schick Laboratory	Research Mentor	Preparing to apply to medical school
2014 - 2015	Abel Huang, BA	Laboratory Assistant II, Schick Laboratory	Project Mentor	Laboratory Assistant II, Schick Laboratory

Dates	Name	Program or School	Role	Current Position
2015 - 2015	Connor Murphy	McGill University, Biological Engineering Program, Undergraduate	Project Mentor, Summer	Undergraduate, McGill University
2015 - 2015	Landry Nicholson-Legg	UC, Los Angeles, Bioengineering Program, Undergraduate	Project Mentor, Summer	Undergraduate, UC, Los Angeles
2015 - 2015	Carrie Zhang	UC, Berkeley, Molecular and Cell Biology Program and School of Economics, Undergraduate	Project Mentor, Summer	Undergraduate, UC, Berkeley

#### POSTDOCTORAL FELLOWS AND RESIDENTS DIRECTLY SUPERVISED OR MENTORED

Dates	Name	Fellow	Faculty Role	Current Position
2011 - 2013	Namita Malik, PhD	Postdoctoral Researcher	Research Mentor	Independent

#### MENTORING NARRATIVE

Since my last merit advancement, I have provided direct supervision and mentorship for one postdoctoral fellow, three masters' students, seven undergraduate volunteers, four employees, and one high school student. I have three more undergraduates ready for the summer of 2015. For the younger students, this is often their first research experience. I try to provide a good foundation, teaching them about the scientific questions that drive our research, providing a diverse set of laboratory methods and modeling good data management and ethics and leadership. For the masters' students, employees and postdoctoral fellows, my goal is to help them develop independent research questions, learn to write successful grant proposals and meaningful papers and to make sound choices as they explore the life of a scientist. It has been my pleasure to continue to mentor many of these gifted young people as they pursue further training in research. It is especially gratifying to apply the skills I learned from my mentors and role models, in particular, Drs. Stanton Glantz, John Blames, and Peter Ganz.

#### **SUMMARY OF TEACHING AND MENTORING HOURS**

2014 - 2015            255 total hours of teaching (including preparation)  
                               Formal class or course teaching hours: 0 hours  
                               Informal class or course teaching hours: 150 hours  
                               Mentoring hours: 105 hours  
                               Other hours:

2015 - 2016            261 total hours of teaching (including preparation)

Formal class or course teaching hours: 6 hours  
 Informal class or course teaching hours: 150 hours  
 Mentoring hours: 105 hours  
 Other hours:

2016 - 2017 Total anticipated hours of teaching: 260-276 hours

## RESEARCH AND CREATIVE ACTIVITIES

### RESEARCH AWARDS

#### CURRENT

FDA P50 CA180890 (Co-Investigator)	09/01/2013 - 08/31/2018
The US Food and Drug Administration	\$295,078 direct/yr1
Improved Models to Inform Tobacco Product Regulation. Subproject title: Cardiovascular Assessment of the Acute Effects of Tobacco and Nicotine Delivery Products	\$1,467,178 total
<hr/>	
R01 HL120062 -01A1 (Co-Investigator)	06/01/2014 - 05/18/2019
NIH/NHLBI	\$387,749 direct/yr1
Measuring Relative Cardiovascular Health Risks of Inhaled Tobacco Products	\$#2,807, 175 total

#### PENDING

P0500288 (Principal Investigator)	07/01/2015 - 07/01/2018
California Tobacco-Related Disease Research Program	\$98,117 direct/yr1
Controlled Thirdhand Smoke Exposure Core	\$282,233 total
<hr/>	
1R21ES024878-01A1 (Principal Investigator)	08/01/2015 - 07/31/2017
National Institute of Environmental Health Sciences	\$150,000 direct/yr1
Acute Cardiovascular Effects of Controlled Exposure to Wood Smoke	\$275,000 total

#### PAST

(Principal Investigator)	10/01/2012 - 09/20/2014
California Tobacco-Related Disease Research Program	\$132,894 direct/yr1
Special Projects Infrastructure Grant	\$150,000 total
<hr/>	
20PT-0184 (PI of Subproject)	10/01/2011 - 09/30/2013
California Tobacco-Related Disease Research Program	\$63,000 direct/yr1
Controlled Exposure of Human Subjects to Thirdhand Smoke	\$109,000 total



(Principal Investigator)	01/15/2012 - 01/14/2013
UCSF Resource Allocation Program	\$30,000 direct/yr1
Pilot Study of Mechanisms of Endothelial Dysfunction Caused By Exposure to Secondhand Cigarette Smoke	\$30,000 total
(Co-Principal Investigator with John Balmes)	07/01/2007 - 06/30/2012
UCSF Flight Attendants Medical Research Institute Center of Excellence	\$196,615 direct/yr1
Acute Effects of Secondhand Smoke Exposure in the Upper and Lower Respiratory Tract	\$983,075 total
Pilot Grant (Co-Principal Investigator with John Balmes)	07/01/2006 - 06/30/2008
UCSF Flight Attendants Medical Research Institute Center of Excellence	\$87,000 direct/yr1
Acute Effects of Secondhand Smoke Exposure in the Upper and Lower Respiratory Tract	\$87,000 total
12-FT-0144 (Fellow)	06/01/2003 - 05/30/2005
California Tobacco-Related Disease Research Program	\$35,000 direct/yr1
Scientific Analysis of Secondhand Smoke by the Tobacco Industry	\$35,000 total

## PEER REVIEWED PUBLICATIONS

1. Damsky Ch, Schick SF, Klimanskaya I, Stephens L, Zhou Y, Fisher S. Adhesive interactions in peri-implantation morphogenesis and placentation. *Reprod Toxicol*. 1997 Mar-Jun; 11(2-3):367-75. PMID: 9100312
2. Glantz, S. Schick, SF Implications of ASHRAE's guidelines for ventilation in smoking permitted areas. *ASHRAE Journal*. 2004; 3(46):54-61.
3. Schick S, Glantz S. Scientific analysis of second-hand smoke by the tobacco industry, 1929-1972. *Nicotine Tob Res*. 2005 Aug; 7(4):591-612. PMID: 16085530
4. Schick S, Glantz S. Philip Morris toxicological experiments with fresh sidestream smoke: more toxic than mainstream smoke. *Tob Control*. 2005 Dec; 14(6):396-404. PMID: 16319363
5. Schick SF, Schick S, Glantz SA. Sidestream cigarette smoke toxicity increases with aging and exposure duration. *Tob Control*. 2006 Dec; 15(6):424-9. PMID: 17130369
6. Schick SF, Glantz SA. Old ways, new means: tobacco industry funding of academic and private sector scientists since the Master Settlement Agreement. *Tob Control*. 2007 Jun; 16(3):157-64. PMID: 17565125
7. Schick SF, Glantz S. Concentrations of the carcinogen 4-(methylnitrosamino)-1-(3-pyridyl)-1-butanone in sidestream cigarette smoke increase after release into indoor air: results from unpublished tobacco industry research. *Cancer Epidemiol Biomarkers Prev*. 2007 Aug; 16(8):1547-53. PMID: 17684127

8. Schick SF, Bero LA, Cook DM. The tobacco industry and the Data Quality Act. *Science*. 2007 Aug 17; 317(5840):898. PMID: 17702925
9. Schick S, Gvinianidze K, Tsereteli D, Novotny T, Hammond K. Pilot study of compliance with healthcare facility smoking laws in Georgia. *Georgian Med News*. 2008 Jan; (154):47-52. PMID: 18323594
10. Heiss C, Amabile N, Lee AC, Real WM, Schick SF, Lao D, Wong ML, Jahn S, Angeli FS, Minasi P, Springer ML, Hammond SK, Glantz SA, Grossman W, Balmes JR, Yeghiazarians Y. Brief secondhand smoke exposure depresses endothelial progenitor cells activity and endothelial function: sustained vascular injury and blunted nitric oxide production. *J Am Coll Cardiol*. 2008 May 6; 51(18):1760-71. PMID: 18452782
11. Matt GE, Quintana PJ, Destailats H, Gundel LA, Sleiman M, Singer BC, Jacob P, Benowitz N, Winickoff JP, Rehan V, Talbot P, Schick S, Samet J, Wang Y, Hang B, Martins-Green M, Pankow JF, Hovell MF. Thirdhand tobacco smoke: emerging evidence and arguments for a multidisciplinary research agenda. *Environ Health Perspect*. 2011 Sep; 119(9):1218-26. PMID: 21628107
12. Shusterman DJ, Weaver EM, Goldberg AN, Schick SF, Wong HH, Balmes JR. Pilot evaluation of the nasal nitric oxide response to humming as an index of osteomeatal patency. *Am J Rhinol Allergy*. 2012 Mar-Apr; 26(2):123-6. PMID: 22487289.
13. Frey PF, Ganz P, Hsue PY, Benowitz NL, Glantz SA, Balmes JR, Schick SF. The exposure-dependent effects of aged secondhand smoke on endothelial function. *J Am Coll Cardiol*. 2012 May 22; 59(21):1908-13. PMID: 22595411.
14. Schick SF, Farraro KF, Fang J, Nasir S, Kim J, Lucas D, Wong H, Balmes JB, Giles KD, Jenkins B. *Aerosol Science and Technology: An Apparatus for Generating Aged Cigarette Smoke for Controlled Human Exposure Studies*. 2012; (46):1246-1255.
15. Schick SF, van den Vossenberg G, Luo A, Whitlatch A, Jacob P, Balmes J, Shusterman D. Thirty minute-exposure to aged cigarette smoke increases nasal congestion in nonsmokers. *J Toxicol Environ Health A*. 2013; 76(10):601-13. PMID: 23859154.
16. Hang B, Sarker AH, Havel C, Saha S, Hazra TK, Schick S, Jacob P, Rehan VK, Chenna A, Sharan D, Sleiman M, Destailats H, Gundel LA. Thirdhand smoke causes DNA damage in human cells. *Mutagenesis*. 2013 Jul; 28(4):381-91. PMID: 23462851. PMCID: PMC3681537
17. Schick SF, Farraro KF, Perrino C, Sleiman M, van de Vossenberg G, Trinh MP, Hammond SK, Jenkins BM, Balmes J. Thirdhand cigarette smoke in an experimental chamber: evidence of surface deposition of nicotine, nitrosamines and polycyclic aromatic hydrocarbons and de novo formation of NNK. *Tob Control*. 2014 Mar; 23(2):152-9. PMID: 23716171.
18. Jacob P, Goniewicz ML, Havel CM, Schick SF, Benowitz NL. Nicotelline: a proposed biomarker and environmental tracer for particulate matter derived from tobacco smoke. *Chem Res Toxicol*. 2013 Nov 18; 26(11):1615-31. PMID: 24125094. PMCID: PMC3929594
19. Pinnamaneni K, Sievers RE, Sharma R, Selchau AM, Gutierrez G, Nordsieck EJ, Su R, An S, Chen Q, Wang X, Derakhshandeh R, Aschbacher K, Heiss C, Glantz SA, Schick SF, Springer ML. Brief exposure to secondhand smoke reversibly impairs endothelial vasodilatory function. *Nicotine Tob Res*. 2014 May; 16(5):584-90. PMID: 24302638. PMCID: PMC3977486

20. Bahl V, Jacob P, Havel C, Schick SF, Talbot P. Thirdhand cigarette smoke: factors affecting exposure and remediation. *PLoS One*. 2014; 9(10):e108258. PMID: 25286392. PMCID: PMC4186756

21. Waldo SW, Brenner DA, McCabe JM, Dela Cruz M, Long B, Naria VA, Park J, Kulkarni A, Sinclair E, Chan SY, Schick SF, Malik N, Ganz P, Hsue PY. A novel minimally-invasive method to sample human endothelial cells for molecular profiling. *PLoS One*. 2015; 10(2):e0118081. PMID: 25679506. PMCID: PMC4332500

#### **NON-PEER REVIEWED PUBLICATIONS AND OTHER CREATIVE ACTIVITIES:**

1. Schick, SF. Loss of the beta<sub>1</sub> integrin subunit in F9 teratocarcinoma cells reveals modulation of alpha<sub>v</sub> family integrin receptor affinity by beta<sub>1</sub>, diminished metastatic capacity, and defects in random migration. Thesis (doctoral in Biomedical Sciences)--University of California, San Francisco, 2001, 102 pp.
2. Schick, S. California EPA Study Finds New Risks from Secondhand Smoke. *The Maui News*, November 13, 2005, D6.

#### **Books and Chapters**

1. Schick, S.F., Schusterman, D. "Secondhand tobacco smoke exposure in humans" in *Toxicology of the Nose and Upper Airways*, Shusterman, D.J. and Morris, J.B. New York, Informa Healthcare, USA Inc.: 298-311

#### **Other Publications**

1. Schick, S.F. Thirdhand smoke: here to stay. Invited editorial *Tobacco Control*, 20(1): 1-3, 2011

#### **OTHER CREATIVE ACTIVITIES**

1. "Sidestream for Advocates" Powerpoint slide set on sidestream cigarette smoke chemistry and toxicity to be used by tobacco control advocates in educational and political contexts. Distributed through Americans for Nonsmokers' Rights
2. Interview with Helen Altönn for 11/9/2005 Maui Star Bulletin article on secondhand smoke.
3. Interview with Laura Maxwell for BBC Scotland radio program
4. Interview with Vanessa O'Connell for 06/21/2007 Wall Street Journal article on Philip Morris and FDA regulation of tobacco.
5. Interview with Crystal Dilworth for video segment on electronic cigarettes, broadcast nationally by Al Jazeera America, on 11/10/2013
6. Interview with John Roberts for video segment on thirdhand cigarette smoke, broadcast nationally, by Fox News, on 3/17/2014.

<http://www.foxnews.com/health/2014/03/17/thirdhand-smoke-poses-cancer-risk/>

## RESEARCH PROGRAM

I study the adverse health effects of smoke exposure and of the active use of tobacco and nicotine delivery products. Smoking and exposure to smoke from cooking fires rank second and third, respectively, among contributors to the global burden of disease. As a public health biologist, my goal is to carry out an experimental research program that addresses important physiological questions and yields data that can be used by regulatory agencies and public health advocates to improve global public health. My research program is diverse, including the analysis of tobacco industry research, design and construction of complex research equipment, clinical research and the analysis of the physico-chemical properties of biomass aerosols. My primary focus is on the dose-response relationship between smoke exposures and adverse cardiopulmonary health effects.

In my first postdoctoral fellowship, mentored by Professor Stanton Glantz, I analyzed unpublished research from Philip Morris, Co. made available through the Legacy Tobacco Documents Library. These groundbreaking toxicological and chemical experiments showed that mainstream cigarette smoke (the smoke the smoker inhales) is 3-5 times more toxic to the respiratory epithelium than sidestream cigarette smoke (the smoke that is released into the environment as the cigarette smolders). They also showed for the first time, that the complex physico-chemical changes that occur when smoke is released into the indoor environment increase the respiratory toxicity of smoke 2-4 times further. This means that secondhand smoke can be 6-20 times more toxic to the respiratory epithelium, per gram of particulate matter, than the mainstream smoke that smokers inhale. The idea that smoke undergoes complex, yet predictable changes when it is released into the air informs the methods I use to create exposure aerosols for clinical research.

The UCSF Human Exposure Laboratory, my research base, is one of a handful of facilities in the world that performs controlled human exposures to combustion aerosols. Controlled human exposure studies are vital because they minimize the confounding variables that limit observational studies. Thus controlled experimentation can establish causal relationships and delineate biological mechanisms. While I was still a Fellow with Professor Glantz, I collaborated with the Director of the Human Exposure Laboratory, John Balmes, MD, and a cardiologist, Yerem Yeghiazarians, MD, to study the effect of a 30 minute exposure to fresh sidestream cigarette smoke ( $350 \mu\text{g}/\text{m}^3$ ) on flow-mediated dilation of the brachial artery (FMD) and endothelial progenitor cells. We showed that this short exposure decreased (FMD), increased circulating levels of vascular endothelial growth factor, and affected the motility and cell division of endothelial progenitor cells.

Based on my findings from the tobacco documents, I did not believe that fresh "pure" sidestream smoke was as toxic as a mixture of aged and fresh sidestream smoke that more closely

represents what most people actually are exposed to when smoking occurs indoors. To build a system that could create aged sidestream smoke, I collaborated with Professor Bryan Jenkins and a group of his students from Department of Biological and Agricultural Engineering at the University of California, Davis. Ultimately, we built two unique experimental apparatus for controlled exposure of human subjects to biomass aerosols. One system is for cigarette smoke and the other for wood smoke. The latter represents a parallel research interest I have pursued in biomass smoke exposure effects. These complex, mechanical systems span two stories and provide fine control of particle concentration, real-time chemical analysis of the exposure aerosol and careful biological monitoring of the research participants. Both systems use "surge" chambers, placed between the smoke generator and the subject, to reproduce the physico-chemical changes that occur in real world exposure scenarios. I have shared my expertise with Professor Matthew Springer to create smaller systems for animal exposure studies using secondhand cigarette, marijuana and cigarillo smoke.

Using the new cigarette smoke exposure system, with collaborators I have been able to show that exposure to aged sidestream smoke increases nasal congestion faster and at a lower concentration than previously published in studies using fresh smoke. Nasal congestion can lead to sinusitis, which affects 30% of the population. The secondhand smoke exposure system also provided a window into a fascinating new field of study: "thirdhand" cigarette smoke. Defined as the fraction of cigarette smoke that remains indoors after smoking ceases, thirdhand smoke chemicals can stick to and absorb within surfaces, re-emit and react to form new chemical compounds. By testing the concentrations of chemicals in the aerosol before and after it passed through the surge chamber and by measuring nitrosamine levels on cloth samples placed in the surge chamber, we showed that the majority of particulate material, nicotine and polycyclic aromatic hydrocarbons in cigarette smoke sorb to surfaces under normal ventilation conditions and that NNK concentrations on surfaces can increase over time. NNK is an obligate lung carcinogen.

As a founding member of the Steering Committee for the California Consortium on Thirdhand Smoke, my laboratory serves as a core facility, providing smoke-exposed cloth and paper to Consortium laboratories at UCSF, UC, Riverside, San Diego State University, and the Lawrence Berkeley National Laboratories. These collaborations have produced papers showing that thirdhand smoke causes DNA damage and inhibits mitochondrial metabolism. I have collaborated on projects (papers in development) documenting the metabolic effects of thirdhand smoke exposure in developing mice and on male reproductive cells. Our study of controlled respiratory exposure to THS in human subjects shows that it increases the levels of nicotine and oxidative stress metabolites in human subjects. As a further outgrowth of this line of investigation, we have just obtained funding to begin testing dermal uptake of thirdhand smoke in human subjects wearing smoke-exposed clothing. This thirdhand smoke research will provide data that can inform public policy on smoking in multi-unit housing and disclosure of smoking during real estate transactions, among other applications.

Building on our experience with cigarette smoke, we are initiating the first controlled study to test the effects of wood smoke exposure on FMD. We will use the same smoke concentration used in our previous studies and compare the relative toxicity of secondhand smoke and wood smoke. The mechanisms by which combustion aerosol particle exposures lead to cardiovascular effects are not well understood. Cardiovascular effects are seen almost immediately after exposure, yet

changes in respiratory function, tissue integrity and the composition and cell population of respiratory tract lining fluid have not been detected until after 2-24 hours of exposure to moderate concentrations of smoke. We will compare surface markers of activation on monocytes from sputum and blood with those on endothelial cells collected via minimally invasive endothelial biopsies. Our central study aim is to assess the potential role of monocytes in propagating the effects from the lung to the vascular epithelium.

With Professors Peter Ganz and Stanton Glantz, I am co-principal investigator of a Tobacco Centers of Regulatory Science project, funded by the U.S. Food and Drug Administration. In this study, we are assessing the role of combustion aerosol, particles, and nicotine in promoting cardiovascular disease by comparing the acute cardiovascular effects of smoking cigarettes, using electronic cigarettes and secondhand smoke exposure. This is one of the first studies of the acute cardiovascular effects of electronic cigarettes. Our goal is both provide scientific insights into the effects of such nicotine delivery and to yield data that can help the Food and Drug Administration better regulate the manufacture and sale of electronic cigarettes appropriately.

By performing clinical research that is carefully grounded in an understanding of the chemical and physical properties of biomass aerosols, I have begun to contribute to our knowledge of the mechanisms by which smoke exposure causes heart disease, respiratory disease and cancer. By disseminating these findings to other scientists and to the public, I hope to improve global health.

## **SIGNIFICANT PUBLICATIONS**

1. Schick SF, Farraro KF, Perrino C, Sleiman M, van de Vossenberg G, Trinh MP, Hammond SK, Jenkins BM, Balmes J. Thirdhand cigarette smoke in an experimental chamber: evidence of surface deposition of nicotine, nitrosamines and polycyclic aromatic hydrocarbons and de novo formation of NNK. *Tob Control*. 2014 Mar; 23(2):152-9. PMID: 23716171.

This paper showed that massive deposition of nicotine, polycycle aromatic hydrocarbons and nitrosamines onto paper and cloth surfaces occurs under normal ventilation conditions. Comparison of mass ratios between nicotine and the tobacco-specific nitrosamine, NNK, in the aerosol and extracted from cotton cloth exposed to smoke suggest that nicotine can react to form NNK on smoke-contaminated surfaces under ambient conditions.

Professor Schick conceived of the experiment and supervised the study. She wrote the paper with Kathryn Farraro.

2. Schick SF, van den Vossenberg G, Luo A, Whitlatch A, Jacob P, Balmes J, Shusterman D. Thirty minute-exposure to aged cigarette smoke increases nasal congestion in nonsmokers. *J Toxicol Environ Health A*. 2013; 76(10):601-13. PMID: 23859154.

This paper showed that a single, 30 minute exposure to aged sidestream cigarette smoke caused nasal congestion in healthy nonsmoking human subjects aged 18-55 years. Congestion was measured objectively by anterior rhinomanometry and subjectively via questionnaire. The time to objective congestion is one quarter that shown in previous publications.

Professor Schick conceived of the experiment, supervised the study and wrote the paper.

3. Frey PF, Ganz P, Hsue PY, Benowitz NL, Glantz SA, Balmes JR, Schick SF. The exposure-dependent effects of aged secondhand smoke on endothelial function. *J Am Coll Cardiol*. 2012 May 22; 59(21):1908-13. PMID: 22595411.

This paper showed that 30 minute exposures to realistic levels of aged sidestream cigarette smoke caused a concentration-dependent decrease in endothelial function as measured by flow-mediated dilation of the brachial artery. Each 100 microgram per cubic meter increase in particle concentration resulted in a 0.67% decrease in flow-mediated dilation and there was no evidence of a threshold for this effect.

Professor Schick performed the smoke exposures and helped to write the paper.

4. Schick, SF, Farraro, KF, Fang, J, Nasir, S, Kim, J, Lucas, D, Wong, H, Balmes, JB, Giles, KD, Jenkins, B. *Aerosol Science and Technology. An Apparatus for Generating Aged Cigarette Smoke for Controlled Human Exposure Studies*. 2012; (46):1246-1255.

This paper describes the design of the secondhand smoke generation apparatus. 50% of the total particulate matter in the smoke deposited within the surge chamber with an air exchange rate of 1 per hour.

Professor Schick conceived of the experiments and supervised the study. She wrote the paper with Kathryn Farraro.

5. Schick SF, Glantz S. Concentrations of the carcinogen 4-(methylnitrosamino)-1-(3-pyridyl)-1-butanone in sidestream cigarette smoke increase after release into indoor air: results from unpublished tobacco industry research. *Cancer Epidemiol Biomarkers Prev*. 2007 Aug; 16(8):1547-53. PMID: 17684127

This paper publishes for the first time studies done by Philip Morris Co which show that NNK, a highly carcinogenic nitrosamine, can form in aging sidestream cigarette smoke. The primary source of data was the collection of documents released as a result of the Master Settlement Agreement between the states and US tobacco companies.

Professor Schick did the research and wrote the paper. Stan Glantz edited all drafts of the paper and provided useful comments.

#### **ADDITIONAL RELEVANT INFORMATION:**

#### **OTHER TRAINING:**

2001            Clinical Trial Coordinator Training, University of California, San Francisco  
1993            Cell Physiology Summer Course, Marine Biological Laboratory, Woods  
                  Hole

October 28, 2015

Ms. Heather Stouder, AICP  
Department of Planning and Economic and Community Development  
City of Madison  
215 Martin Luther King Jr. Boulevard Room LL-110  
Madison WI 53703

Re: Project Address: 1835 Monroe Street  
Application Type: Conditional Use  
Legistar File ID #: 40041

Dear Ms. Stouder & Plan Commission Members,

Enclosed are several scientific articles and documents from public health agencies on the dangers of wood smoke sent to me by Vilas residents. Also enclosed are some photos documenting the demonstration of the Double S smoker on 10/22/15.

Sincerely,



David Gevers  
President, Vilas Neighborhood Association

cc w/enc: Alderperson Sara Eskrich, District 13



Breathing wood smoke is a health risk, especially for children, the elderly, people with asthma, heart disease and other respiratory ailments. If you feel you are a risk from wood smoke pollution, contact:

Public Health Madison & Dane County  
210 Martin Luther King, Jr. Blvd.,  
Rm. 507  
Madison, WI 53703  
(608) 266-4821  
[www.publichealthmdc.com](http://www.publichealthmdc.com)

For more information about wood smoke, call Public Health Madison & Dane County: (608) 266-4821.



## Wood Smoke Risk Quiz

1. Does your home have wood stove, fireplace insert or other wood heating appliance?
2. Do you smell smoke in your home from wood being burned in your home or in your neighborhood?
3. Is the chimney or stack of your wood heater lower than the highest roofline of your or your neighbor's home?
4. Does a neighbor have a chimney or stack that is lower than the roofline of your home?
5. Does smoke from your own or a neighbor's wood burning move through your yard or up against your house?

If you answered yes to one or more of these questions, you and your family may be at risk from breathing wood smoke pollution.

# Wood Smoke Pollution

## Are You At Risk?

Breathing wood smoke can affect:

- children
- the elderly
- heart and lung ailments



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Developed by David S. Liebl, UW-Madison  
Engineering Professional Development

## What is wood smoke pollution?

Many of us have fond memories of campfires or holiday fireplaces and their faint smell of burning wood. However, modern wood heating appliances (wood stoves, boilers or furnaces) can create dense plumes of smoke for hours at a time. Whether visible or not, wood smoke contains:

- fine particles (PM2.5)
- carbon monoxide
- ozone
- nitrous oxides
- sulfur dioxide
- polycyclic aromatic hydrocarbons (PAHs)

## What is the health risk from wood smoke pollution?

Wood smoke can be harmful to the elderly, babies, children, and pregnant women. Exposure to fine particles in wood smoke can trigger or aggravate respiratory and cardiovascular problems.

## What is my risk from breathing wood smoke?

The chance a person will experience health effects as a result of exposure to smoke depends on the concentration of air pollutants they breathe and the duration of their exposure. When wood burners have short stacks or are located close to homes, there is a greater potential for smoke to create a health hazard for both the homeowner and neighbors.

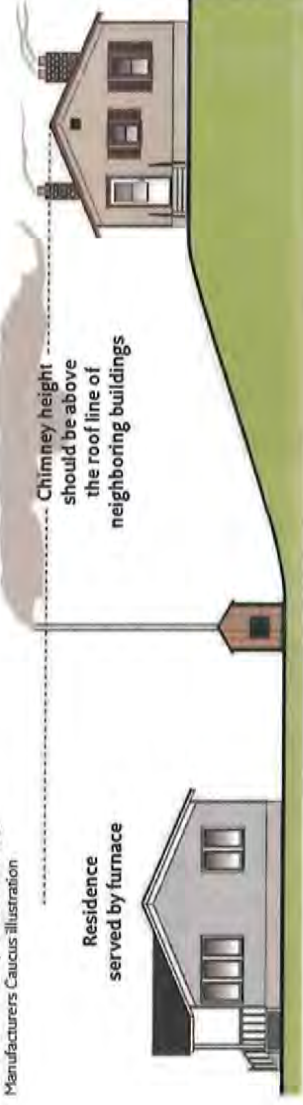
## Am I safer indoors with the windows closed?

The toxic gases and fine particles in wood smoke are so small that they can penetrate into homes, even when windows and doors are closed.

FIGURE 2 - Fire particle emissions of heating appliances (lb<sub>s</sub>/HPHrBtu of heat output)



Adapted from Hearth, Patio and Barbecue Association (HPBA), Outdoor Furnaces Manufacturers Caucus illustration



Stack height should always be above the roof line of neighboring buildings to ensure good smoke dispersal.

## How can I reduce risk from wood smoke?

If you are a homeowner with a wood heating appliance such as a wood stove or fireplace insert:

- Use only an EPA approved wood burning appliance.
- Only burn dry wood, never burn treated lumber, trash or recyclables.
- Preheat your firebox with a small hot kindling fire, before loading with wood.
- Open the damper before opening the stove, to minimize smoke in the home.
- Extend your chimney or stack above the roofline of your and neighboring houses.
- Watch the wind and weather - burn when smoke dispersal is away from buildings.
- If you or your neighbors still experience smoke odors, switch to a natural gas burner.

# THE HEALTH EFFECTS OF WOOD SMOKE

## HEALTH ISSUES

- Although wood smoke conjures up fond memories of sitting by a cozy fire, it is important to know that the components of wood smoke and cigarette smoke are quite similar, and that many components of both are carcinogenic. Wood smoke contains fine particulate matter, carbon monoxide, formaldehyde, sulfur dioxide and various irritant gases such as nitrogen oxides that can scar the lungs. Wood smoke also contains chemicals known or suspected to be carcinogens, such as polycyclic aromatic hydrocarbons (PAHs) and dioxin.<sup>1</sup>
- Wood smoke interferes with normal lung development in infants and children. It also increases children's risk of lower respiratory infections such as bronchitis and pneumonia.<sup>2</sup>
- Wood smoke exposure can depress the immune system and damage the layer of cells in the lungs that protect and cleanse the airways.<sup>3</sup>
- According to the Environmental Protection Agency (EPA), toxic air pollutants are components of wood smoke. Wood smoke can cause coughs, headaches, eye, and throat irritation in otherwise healthy people.<sup>4</sup>
- For vulnerable populations, such as people with asthma, chronic respiratory disease and those with cardiovascular disease, wood smoke is particularly harmful — even short exposures can prove dangerous.<sup>5</sup>

- The particles of wood smoke are extremely small and therefore are not filtered out by the nose or the upper respiratory system. Instead, these small particles end up deep in the lungs where they remain for months, causing structural damage and chemical changes. Wood smoke's carcinogenic chemicals adhere to these tiny particles, which enter deep into the lungs.<sup>6</sup>
- Recent studies show that fine particles that go deep into the lungs increase the risk of heart attacks and strokes. EPA warns that for people with heart disease, short-term exposures have been linked to heart attacks and arrhythmias. If you have heart disease, these tiny particles may cause you to experience chest pain, palpitations, shortness of breath, and fatigue.<sup>7</sup>

## EXPOSURE ISSUES

- The particulate matter in wood smoke is so small that windows and doors cannot keep it out — even the newer energy-efficient weather-tight homes cannot keep out wood smoke.<sup>8</sup>
- The EPA estimates that a single fireplace operating for an hour and burning 10 pounds of wood will generate 4,300 times more PAHs than 30 cigarettes. PAHs are carcinogenic.<sup>9</sup>
- A study by the University of Washington in Seattle showed that 50 to 70 percent of the outdoor levels of wood smoke were entering homes that were not burning wood. EPA did a similar study in Boise, Idaho, with similar results.<sup>10</sup>

## WHAT OTHERS ARE DOING

- Iowa's Supreme Court in 1998 declared that government bodies do not have the right to allow burning that results in smoke crossing property lines.<sup>11</sup>
  - The State of Washington has laws to address neighbors' wood smoke. According to the Puget Sound Clean Air Agency, "generating excessive smoke is not only unneighborly, it's illegal. Under state regulations, smoke from a person's chimney cannot exceed 20 percent opacity for six consecutive minutes. Greater smoke densities could result in fines from air pollution control officials. It is always illegal to smoke out your neighbor. Everyone has a right to breathe the clean air. If smoke from your fire is affecting your neighbors, it is considered a nuisance and subject to enforcement action."<sup>12</sup>
  - Many states have restricted the use of wood burning in fireplaces and wood-burning stoves on certain high pollution days. Colorado, Utah, Albuquerque, New Mexico and many towns in California have set up pollution numbers to call to find out if you can burn wood.<sup>13</sup>
- ## WHAT NEEDS TO BE DONE
- There is much we can do to protect the public's health from wood smoke exposures. Fireplace and wood stove chimneys should be regulated so that they are high enough to protect neighbors from exposures. Individual towns should pass zoning regulations to protect public health. State legislatures and state departments of health should strengthen local health departments with specific wood smoke language so that they can deal on a case-by-case basis with situations in which people are made sick by their neighbors' smoke. As the State of Washington Clean Air Agency has stated: "It is always illegal to smoke out your neighbor."

## REFERENCES

- 1 Minnesota Pollution Control Agency  
<http://www.pca.state.mn.us/air/woodsmoke/healtheffects.html>
- 2 Washington State Department of Ecology: Air Quality Program  
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# THE HEALTH EFFECTS OF WOOD SMOKE



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## Wood Smoke Wafts Up Health Concerns

By Cheryl Katz and Environmental Health News | March 14, 2011 |

NORDEN, Calif.—On a frosty evening in the Sierra Nevada, smoke curling from the chimney of the Clair Tappaan Lodge is a welcome sight to chilly snowshoers and cross-country skiers. Gathering by the massive stone hearth at this landmark Sierra Club mountain hostel, guests relax in the warmth and aroma of the crackling log fire.

Those same woody scents waft across the wintry north, as millions of fireplaces and wood stoves are lit by people seeking an environmentally friendly source of heat and ambience. But recent research raises new concerns over the toxic substances borne aloft in wood smoke.

The tiny airborne specks of pollution known as particulate matter, or PM, produced by wood-burning stoves appear to be especially harmful to human health. Small enough to penetrate deep into the lungs, they carry high levels of chemicals linked to cardiopulmonary diseases and cancer, and they can damage DNA and activate genes in hazardous ways comparable to cigarette smoke and car exhaust.

"We found that wood smoke PM has similar toxicity and effects on DNA as that of vehicle exhaust particles," said University of Copenhagen researcher Steffen Loft, who led a new study of air pollution from wood stoves.

Another new study, conducted in Canada, found that infants and toddlers living in areas with a lot of wood stoves and fireplaces were significantly more likely to get ear infections, one of the leading causes of childhood trips to the doctor.

Early humans began building wood fires hundreds of thousands of years ago, providing protection from predators, expanding sources of food and allowing migration to colder climates. Because wood is a "natural" material and has been an integral part of human existence for so long, many view it as a benign, cheap and renewable energy alternative.

"It's the cave man's television," said John Walsh, an engineer who heats his 3,000-square-foot home with a wood stove during the brisk winters in Bozeman, Mont., describing how the graceful gyre of flames has enthralled people through the ages.

Walsh, who burns mostly lodgepole pines killed by pine beetles, enjoys the exercise of cutting and splitting the logs, as well as saving about \$2,000 in energy bills a year. In addition, "wood heat is carbon neutral," he said, because "burning it releases the same amount of carbon as having it decay."

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Wood-burning fits in with a rustic ethic. In Northern California's nine-county Bay Area Air Quality Management District, the most frequent violations of the region's fireplace and wood-stove restrictions tend to come from bucolic Sonoma County, home to vineyards, ranches and farms.

"These are places that are somewhat rural," said Bay Area AQMD spokesperson Aaron Richardson, "and there does tend to be a kind of a culture of relying on wood for additional heating needs."

However, that woodsy "link to the land" is also linked to potentially serious health risks. Vented outdoors, the smoke can pose a bigger threat to people in the community than to those sitting fireside.

Exposure to the particulates in smoke irritates the lungs and air passages, causing swelling that obstructs breathing. Wood smoke can worsen asthma, and is especially harmful to children and older people. It also has been linked to respiratory infections, adverse changes to the immune system, and early deaths among people with cardiovascular or lung problems.

"We know there's a lot of bad stuff released when wood is burned," said Dr. John Balmes, a professor of medicine at the University of California, San Francisco, and professor of environmental science at the University of California, Berkeley School of Public Health. "It's actually not that far away from tobacco smoke and smoke from fossil fuel combustion engines. They're in the same ball park."

*Environmental Health News commissioned this story by InvestigateWest, a non-profit journalism studio focused on the environment, public health and social justice in western North America.*

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American Lung Association  
Comments to the  
U.S. Environmental Protection Agency on  
Standards of Performance for New Residential Wood  
Heaters, New Residential Hydronic Heaters and Forced  
Air Furnaces and New Residential Masonry Heaters

EPA Docket ID NO. EPA-HQ-OAR-2009-0734

May 5, 2014

For more information, please contact:  
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The American Lung Association thanks the U.S. Environmental Protection Agency for the opportunity to provide comments on the proposed standards of performance for new residential wood heaters, including residential hydronic heaters and forced-air furnaces and residential masonry heaters. **We urge EPA to swiftly adopt rigorous, health-protective standards for all classes of residential wood heaters that require the best emission reduction systems.**

Residential wood heaters include open fireplaces, outdoor and indoor wood-fired boilers, indoor heaters, furnaces, masonry heaters and wood and pellet stoves. The U.S. Census (2011) reports that nearly two percent of all U.S. households use wood as a primary heat source. In 2006, one study estimated that approximately 14 to 17 million such devices were then in use in the United States (Johnson, 2006). Annual sales of outdoor wood boilers grew ten-fold between 2000 and 2005 – a rate suggesting that 500,000 outdoor wood boilers may have been in use by 2010 (NESCAUM, 2006; New York State Office of the Attorney General, 2008).

### **Emissions from Wood-Burning Threaten Public Health**

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Burning wood produces emissions that are widely recognized as harmful to human health. Emissions from wood smoke, discussed below, include particulate matter, carbon monoxide, nitrogen oxides, volatile organic compounds, hazardous air pollutants and carcinogens. Many of these emissions can occur in both indoor and outdoor environments (Naeher et al., 2007). Wood smoke is also a significant source of many of these pollutants, especially primary particulate matter. New source performance standards should recognize the diversity and toxicity of these wood smoke-related air pollutants.

#### **Particulate Matter**

The EPA recognized wood smoke as a major source of particulate matter emissions in the 2009 *Integrated Science Assessment for Particulate Matter* (PM ISA, 2009). The PM ISA reports that emissions from residential wood burning comprised seven percent (7 %) of the source of anthropogenic emissions of primary PM<sub>2.5</sub> in 2002 (PM ISA, 2009). Wood smoke particles generally fall under one micrometer (1 μm) in size, making them largely ultrafine particles. Because of their size, wood smoke particles can be transported hundreds of kilometers from the source (Naeher et al., 2007). The EPA concluded in the PM ISA that fine particulate matter cause premature death and cardiovascular disease and likely causes respiratory harm (PM ISA, 2009). The PM ISA reported studies that specifically found wood smoke and vegetative burning associated with an increased risk of cardiovascular mortality (Mar et al., 2000), as well as increased emergency department visits from cardiovascular disease (Sarnat et al., 2008) and respiratory diseases (Schreuder et al., 2006).

Since the EPA completed work on the PM ISA, additional research has provided more information about particles from wood smoke. A major review (Bølling et al., 2009) found evidence that combustion conditions, including moisture content, insufficient air, and wood constituents, can impact the characteristics of the resulting particles. Bølling et al., (2009) found the lowest particle emissions when burning incorporates high temperatures, plentiful supply of oxygen and ample mixing of the air and gases.

In late 2013, the International Agency for Research on Cancer, part of the World Health Organization, concluded that particulate matter could cause lung cancer. The IARC reviewed the most recent research and reported that the risk of lung cancer increases as the particle levels rise (WHO, 2013).

Wood smoke from existing unregulated outdoor wood boilers has been found to create PM<sub>2.5</sub> concentrations that greatly exceeded the PM<sub>2.5</sub> 24-hour National Ambient Air Quality Standard (Johnson, 2006).

## **Carbon Monoxide**

Wood smoke is a primary source of carbon monoxide, as identified in both the EPA's 2010 *Integrated Science Assessment for Carbon Monoxide* (CO ISA, 2010) and the Agency for Toxic Substances and Disease Registry (ATSDR) 2012 *Toxicological Profile of Carbon Monoxide* (ATSDR, 2012). Carbon monoxide emissions from wood smoke add to the outdoor levels of carbon monoxide, as well as increasing indoor concentrations (Naeher et al., 2007).

High, short-term levels of carbon monoxide can be fatal, and contribute to over 20,000 nonfatal emergency room visits each year in the U.S (CDC, 2008; ATSDR, 2012). The CO ISA concluded that short-term ambient levels of carbon monoxide are likely to cause cardiovascular morbidity. The CO ISA also concluded that the evidence suggests that short-term exposure to outdoor levels of carbon monoxide may cause premature death, adverse birth outcomes and developmental effects, harm to the central nervous system and respiratory harm. The ATSDR concluded that even low levels of exposure to carbon monoxide can impact the cardiovascular and nervous system, as well as the fetus and the newborn. Consequently, the ATSDR concludes that even low levels of carbon monoxide cannot be assumed to be acceptable:

Although there may be an exposure level that can be tolerated with minimal risk of adverse effects, the currently available toxicological and epidemiological data do not identify such minimal risk levels (ATSDR, 2012).

## **Nitrogen oxides**

The EPA recognized wood smoke, including residential wood burning, as a source of nitrogen oxides in the 2008 *Integrated Science Assessment of Oxides of Nitrogen—Health Criteria* (NO<sub>x</sub> ISA, 2008). The NO<sub>x</sub> ISA estimated that residential wood burning produced 40,000 metric tons of nitrogen oxides in 2002 (Table 2.2-1). The NO<sub>x</sub> ISA identified residential wood burning as a source of indoor air levels of nitrogen oxides. As discussed in the NO<sub>x</sub> ISA, the Yale Childhood Asthma Study measured indoor levels of NO<sub>x</sub> by heat source in homes of 888 nonsmoking mothers in Connecticut and Virginia. Reporting NO<sub>x</sub> levels at the 90<sup>th</sup> percentile levels, Triche et al: (2005) found homes with fireplaces had two week average concentrations of 80 ppb NO<sub>x</sub> and homes with wood stoves had two-week average concentrations of 52 ppb NO<sub>x</sub>. Each hour of use of fireplaces, though not wood stoves, were linked in increased cough and sore throat. A review article calculated that using fireplaces in these homes for four hours would be expected to increase the risk of such symptoms by 16-20 percent (Naeher et al., 2007).

## **Volatile organic compounds, including carcinogens and HAPs**

Wood smoke contains "many hundreds" of hydrocarbons and oxygenated organics, many of which are carcinogens and hazardous air pollutants (Naeher et al., 2007). Benzene, formaldehyde, and 1,3-butadiene are recognized as known human carcinogens (HHS, 2011). Long-term exposures to benzene can cause leukemia, a blood cancer, and other blood disorders such as anemia and depressed lymphocyte count in blood. Exposure to formaldehyde can also cause chronic bronchitis and nasal epithelial lesions. A recent review of the research found evidence that formaldehyde may increase the risk of asthma, particularly in the young (McGwin et al., 2010).

Wood smoke contains at least 26 pollutants specified in the Clean Air Act as hazardous (Naeher et al., 2007). Some include the carcinogens listed above but others have non-carcinogenic impacts. These gases can also irritate the eyes, skin, and respiratory tract, impair lung function, and affect vital organs.

## **Polycyclic aromatic hydrocarbons (PAHs)**

Wood smoke is estimated to contain over 20 different polycyclic aromatic hydrocarbons, or PAHs (Naeher et al., 2007). A recent review identified some of the most abundant PAHs in wood smoke as naphthalene, acenaphthene, fluorene, phenanthrene, anthracene, fluoranthene and pyrene. In addition two others, benzo(a)pyrene and fluoranthene are carcinogens (Bølling et al., 2009).

## **Many People, including Children, Face Higher Risk**

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Many people are more susceptible to harm from emissions from wood smoke. Large populations face higher risk: those at vulnerable life stages, including fetuses, children, teens and adults over age 65; those who have chronic lung diseases, such as asthma and chronic obstructive pulmonary disease; those who have heart disease, high blood pressure, coronary artery disease and congestive heart failure; diabetics; and those with low incomes (PM ISA, 2009).

Children face special risks from air pollution because their lungs are growing and because they are so active. Just like the arms and legs, the largest portion of a child's lungs will grow long after he or she is born. Eighty percent of their tiny air sacs develop after birth. Those sacs, called the alveoli, are where the life-sustaining transfer of oxygen to the blood takes place. The lungs and their alveoli aren't fully grown until children become adults (Dietert et al., 2000). In addition, the body's defenses that help adults fight off infections are still developing in young bodies. Children have more respiratory infections than adults, which also seems to increase their susceptibility to air pollution (WHO, 2005).

## **The Phase I and Final Standards Must Protect Public Health**

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**Woodstoves, pellet stoves and single burn rate stoves.** The EPA has, in both approaches, proposed a final standard of 1.3 g/hr for all devices at the completion of the phase-in of the standards. The Lung Association supports that as a final standard for all new woodstoves, pellet stoves and single burn rate stoves, although. However, we urge EPA to strengthen the Phase I standards (compliance within six months after promulgation) for these devices to the 2.5 g/hr that can currently be met by catalytic stoves currently in use in Washington State, instead of the far weaker 4.5 g/hr proposed in both approaches.

The Lung Association opposes allowing new devices that currently have no standards to meet a far weaker standard in the initial phase than much of the industry can currently meet. If EPA's proposed initial standard of 4.5 g/hr is adopted, manufacturers will continue to produce units that emit far more and are far less efficient than current technology allows. These devices would then be in use for years to come.

The Lung Association supports grouping all such stoves in one emissions standard category to simplify review and compliance procedures and to eliminate loopholes that would inadvertently exempt units. However, the standards for emissions in the first phase should not be based on what is currently in use in the weakest category among these groupings.

**Hydronic heaters and forced air furnaces.** The Lung Association supports EPA's proposal to require all hydronic heaters and forced air furnaces to meet a Phase I standard of .32 lb/MM BTU within 60 days after promulgation of the standard and a final standard of 0.06 lb/MM BTU.

Mandatory standards on hydronic heaters are long overdue. First marketed as outdoor heaters, these devices have a history of spewing unrestricted emission into neighborhoods (NESCUM, 2006). In recent years, EPA reports, they have grown as indoor heating devices. In 2007, the hydronic heater manufacturers agreed to a voluntary program that committed them to marketing heaters that met that standard. Seven years later EPA estimates that 17 of the 36 manufacturers have each marketed at least

one device that meets that voluntary standard (79 Federal Register 6359). Therefore, the sixty-day deadline for meeting a standard that they agreed to seven years ago should pose no problem to the industry.

The industry should have no problem meeting the final standard as well, and in much less time. EPA notes that two U.S. models currently meet that standard, as do over 50 European models. Use of European testing methods may also allow these manufacturers to use the technology currently in use in Europe.

**Masonry heaters.** The Lung Association supports the proposed standard for masonry heaters. Since these are single built devices, the EPA's decision that the standards should apply immediately upon promulgation is wise.

**Test methods.** All test methods should replicate real-life experiences. Test methods requiring the use of cord wood from a variety of wood species more typically used across the nation rather than solely crib wood or dimensional lumber. The sole use of crib wood or dimensional lumber misrepresents the emissions that households will likely experience as they rely on local wood that is often less dense and produce higher emissions. Strong standards may also encourage the use of more standardized pellets that burn more efficiently and emit less.

The Lung Association supports EPA adopting existing European Union EN303-05 test methods and systems, as well as the partial thermal storage test measure developed by Brookhaven National laboratory, as these are proven test methods and will speed up the implementation. For the same reason, the Lung Association supports the use of the changes to the emission testing for hydronic heaters approved by the voluntary partnership program stakeholders in June 2011.

The Lung Association urges that the installation requirements for these units specifically require that heater be installed with specific volume and configuration of heat shortage or other equipment used in the certification test. Such installation requirements are needed to ensure that these devices will be more likely to be installed appropriately even where state or local building codes vary.

### **EPA should Include Fireplaces in the Final Standards**

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The Lung Association also urges the EPA to include emission limits on fireplaces in the final standards. The proposed standards apply to all residential wood-burning devices except new indoor fireplaces, a significant omission. Fireplaces are installed in new and remodeled homes throughout the nation. Once installed, they will emit unlimited pollutants in every location for the lifetime of the house, which can be for generations in the future.

The EPA should also consider the impact on indoor air quality in the decision on fireplaces. The Yale Childhood Asthma Study of indoor air quality in homes in Connecticut and Virginia found that homes with fireplaces had average nitrogen oxides concentrations that were higher than are considered safe. Each hour of fireplace use increased cough and sore throat in these nonsmoking mothers (Triche et al, 2005).

The Lung Association also calls on EPA to develop and propose regulations for heaters that use other fuels besides wood, including coal and other biomass fuels such as corn and switch grass.

### **Proposed Timing of Final Standards Remains Much Too Long Under Both Approaches**

The American Lung Association opposes the length of time EPA proposes to give industry to comply with the stronger, final standards under both approaches. For Phase 1, the Lung Association supports the proposed EPA timeline, including six months for new stoves and 60 days for hydronic heaters and forced air furnaces. However, the Lung Association recommends shortening the time for implementation of the final, Phase 2 standards to no later than three years after the final rule is adopted, February 3, 2018.

The EPA has neglected its responsibility to update the standards for new devices for 17 years, increasing the need to provide the best systems of emission reduction as soon as possible, not five or eight years down the road. Normally, new source performance standards must be met immediately by the affected industry. EPA argues that the timing addresses concerns over certification testing and approval “logjams,” but other industries that market to consumers manage with much shorter time to compliance. For example, EPA adopted the Tier 3 standards for the motor vehicle industry on March 3, 2014 and directed the industry to comply by model year 2017. That means that the vehicles for sale in the fall of 2016 must be ready to meet the standards just over two years after EPA adopted the regulation, a timetable the motor vehicle industry could meet. The motor vehicle industry is every bit as complex with as many models as the residential wood-burning device market, each requiring certification and approval. Yet the EPA proposal would provide the wood device industry with two to four times longer to comply with these long-overdue changes.

Adding to the inexplicably long time for compliance with an already 18-year past due rule, the technology needed to meet these standards exists and is in use today. The European System shows that comparable units are possible and produce greater efficiency in wood use and heat production (Musil-Schlaffer et al., 2010). Furthermore, many American manufacturers produce many product lines that already meet these standards.

For those reasons, the American Lung Association sees no reason why the effective date of the final standards should be any later than February 3, 2018.

### **EPA should explicitly require indoor CO monitors for these devices**

As noted earlier, burning wood can produce high levels of carbon monoxide that can place particular risk to the public. EPA has noted that it lacked sufficient information on carbon monoxide emissions while preparing the proposed rule to set a carbon monoxide standard, but that it would seek data for such a standard. The Lung Association strongly supports EPA establishing a specific carbon monoxide emissions standard for these devices, but urges that such a standard must be based not simply on what the best units can currently do, but on protecting human health.

Whether EPA adopts a carbon monoxide standard in the final rules, EPA should explicitly require indoor carbon monoxide monitors to as a critical safety component for heaters installed indoors or in enclosed areas where normal maintenance and operation, including regularly supplying fuel, takes place. Carbon monoxide poisoning occurs all too frequently indoors and requirements to monitor have helped the public awareness of the risks to health (Iqbal et al., 2012). The Lung Association supports EPA’s consideration of such a step that would reduce carbon monoxide poisoning.

### **EPA Needs To Take Action Now**

The EPA set the current NSPS for wood-burning devices over a quarter century ago. That year, 1988, was six years before the first of the landmark studies that taught that particulate matter can be deadly. Since then, research into the pollutants from wood-burning has grown rapidly, creating abundant

evidence that the standards are woefully out of date. Technology to reduce and control emission has expanded the ability to protect human health.

The American Lung Association calls on the EPA to move swiftly to adopt rigorous, health-protective standards for all classes of residential wood heaters. These standards should require the best emission reduction systems that reflect real-world performance of residential heating devices. Until that happens, these devices will continue to be built and installed, compounding the outdoor problem and causing people to mistakenly bring harmful sources of pollution directly into their homes. That reality will make it ever harder to protect the health of the public. We strongly urge the EPA to adopt standards that protect public health.

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## Myths & Facts

### Wood smoke is natural, so it must be okay.

We tend to think that substances that are 'natural' are harmless, but this isn't true.

Asbestos, tobacco, and uranium are just a few of the natural substances that are harmful to human health.

Even though humans have burned wood since the beginning of time, scientists have only recently discovered just how hazardous wood smoke pollution is to our health.

The negative health effects of residential wood smoke have now been extensively documented in hundreds of scientific studies. The pollution generated by wood burning has been linked to a litany of health problems that include asthma attacks, diminished lung function, respiratory ailments, heart attacks, and stroke.

### Aren't there more important environmental issues to worry about?

When it comes to air pollution, not really.

In many locations, such as the San Francisco Bay Area, wood burning is the single largest source of hazardous particle pollution during winter, creating even more particle pollution than vehicles and industry.

In many areas, wood burning is also one of the most significant sources of toxins such as dioxin.

Unlike highly regulated industrial sources of pollution, wood burning occurs right in the neighborhoods where we live—sometimes right next door. This means that people can be subjected to levels of hazardous pollution from wood burning that are far higher than from any other pollution source.

### Wood smoke pollution is only a problem for people with asthma.



While the pollution from wood burning is especially dangerous for those with existing health conditions, children, and the elderly, it is hazardous to the health of all human beings.

Studies have shown that even in young, healthy people, exposure to the particle pollution produced by wood burning causes inflammation of the lungs and decreases lung volume.

While the hazardous health effects of wood burning pollution increase with the levels in the air, scientists have found that there is no level of particle pollution that is not unhealthy.

The basic rule of thumb is this: if you can smell wood smoke, you're breathing pollution that is hazardous to your health.

### **EPA certified woodstoves are the solution.**

While it is true that EPA certified wood stoves may produce less particulate air pollution than uncertified ones when new and operated according to manufacturer specifications, they produce orders of magnitude more particulate pollution than appliances that burn natural gas.

In addition, the stated performance of EPA certified wood stoves degrades with use to the point where the particulate emissions are comparable to non-certified wood stoves.

Another key issue: EPA certified wood stoves emit highly toxic dioxins at levels equal to, or even greater, than levels emitted by conventional wood burning devices.

### **Wood smoke rises, so what's the problem?**

Most of the harmful pollutants from wood burning don't rise. They hang around at ground level for up to ten days.

On cold winter days (when people tend to burn wood) the problem is even worse, because the weather conditions create temperature inversions that put a lid over the lower atmosphere, trapping hazardous pollutants close to ground level.

### **I can just shut my windows and I'll be fine.**

The fine particle pollutants from wood burning are so small that they infiltrate even the most well-insulated and weather-stripped homes. Scientific studies have shown that particle pollution levels inside homes reach up to 70% of the pollution levels outdoors.

“ Wood smoke  
definitely has a negative  
health impact.”

- Mark Lundberg, MD

#### • RECENT ARTICLES

- [Why Your Neighbor's Wood Smoke is Killing You](#)
- [Last Chance to Take Action on the Bay Area Wood Burning Regulation](#)
- [The EPA's Rules for New Residential Wood Stoves: A Sell-Out to the Wood Stove Industry?](#)
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View of Proposed Smoker in Alley, Homes behind



View of Proposed Smoker in Alley, Garbage Pickup



View of Proposed Smoker in Operation



View of Proposed Smoker Fire Box when Wood is Added

## Stouder, Heather

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**From:** Steve Dahlgren [REDACTED]  
**Sent:** Thursday, October 29, 2015 6:02 PM  
**To:** Stouder, Heather; doublesbbq@gmail.com  
**Subject:** Double S BBQ smoker permit

I live in the City of Madison and a neighbor of mine burned wet wood all winter long and smoked up our neighborhood so bad that the fire department was called once because someone thought their house was on fire. When I called the city to complain, I was told there isn't any regulation that prohibits them from burning wood in their fireplace and smoking up the neighborhood.

Keeping that in mind, I find it hard to believe there is a controversy in regards to a business occasionally operating a smoker - that burns dry wood at low temperature - to create a product that benefits people and create revenue for the city. Is a smoker different in some way from a coffee roaster because I know they produce a lot of smoke and are located in neighborhoods? And they dump acrylamides into the air as well - a known health hazard. In fact, the same alder who is not supporting the outdoor cooking permit for Double S BBQ because it uses **wood smoke** - has supported Barriques on Park Street who roast coffee for 7 commercial sites and bathes the neighborhood in coffee roasting odors (and acrylamides) every weekday from 8am - 3pm.

Let's make Madison welcoming to new things and ideas. Double S BBQ is not burning wet wood or roasting coffee. Madison has more things to worry about than a tiny bit of smoke. The cars that drive on the street in front of this restaurant on Monroe Street produce way more pollutants than anything a small BBQ place will ever put out. Let's worry about that first. We don't need another empty store front.

Thank you,

Steve Dahlgren  
[REDACTED] York Street  
Madison, WI 53711

**Stouder, Heather**

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**From:** Dave S [REDACTED]  
**Sent:** Thursday, October 29, 2015 3:02 PM  
**To:** Stouder, Heather  
**Subject:** Outdoor smoker at Double S BBQ on Monroe St

Hello Heather, good afternoon.

My name is Dave Schlapper, I work in Madison and enjoy supporting local businesses whenever possible.

I recently became aware that a handful of residential neighbors have concerns about the use of a outdoor smoker proposed for use at Double S BBQ on Monroe St, in Madison.

I have lived near a BBQ restaurant using an outdoor smoker in the past, and rarely smelled the smoke. I certainly never experienced a back yard filled with smoke. Are the neighbors going to have smoke pouring in through their windows? -No. Are their home resale values going to be compromised? -No. Frankly, I feel that most of the concern may very well be due to lack of understanding.

I feel that a good, clean fire doesn't smell badly. In addition, wood fireplaces used to heat homes would almost certainly produce more smoke than the BBQ smoker being proposed. If some of the residents do not eat meat, and have concerns with smelling meat cooking-I do not think it will be an issue, as a smoker produces a wood smoke smell which overpowers the smell of the food being cooked.

Admittedly, those wood-burning stoves do have smoke stacks which release smoke higher into the air-though wouldn't that be possible, in terms of modifying the Double S smoker? Worst case, what about using a smoke scrubber? It seems like there are options, I hope this does not end up turning into an all or nothing decision.

I do not know the owners personally, other than what I read from a Facebook page & from talking to them during a couple recent visits to their establishment. My personal take is that these are two people who have invested almost everything they have into their future, and do care about being a part of what makes the Monroe St neighborhood great-they signed a 15 year lease, they clearly want to stay!

In closing, I realize it can be very difficult to please everyone, and I would imagine both sides will have to compromise for this all to have a positive outcome!

Thank you for your time spent reading and possibly considering my email, it is appreciated. I wish you the best in mediating a quick and satisfying resolution to this issue :-)

-Dave

*Regards,*  
*David M. Schlapper-Director of Operations*  
PDS Services LLC  
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