

## FW: Agritourism Recommendations

Long Range Planning <longrangeplanning@co.yakima.wa.us>

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To: Olivia Story <olivia.story@co.yakima.wa.us>

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-----Original Message-----

From: Allyn Perkins <lochnal@icloud.com>

Sent: Wednesday, February 23, 2022 5:05 PM

To: Long Range Planning <longrangeplanning@co.yakima.wa.us>

Subject: Agritourism Recommendations

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To the members of the Planning Commission:

I attended the public meeting on February 9th and was impressed by the professionalism, respect, and consideration exhibited by everyone in attendance. I listened to the comments, and have since then read the staff report document. I read each area of attention and the recommendations suggested by the staff and by the Advisory group. I agree with all areas except that of Food Service.

I disagree with the staff recommendation regarding food service at the ATO-Retail level. It is far too restrictive. WBD should be able to offer food that is prepared on site as long as the facility has met the requirements of Yakima department of Health and Building, Fire, Life and Safety.

The wine and brewery experience has changed significantly during the last two years. Customers are no longer moving from winery to winery just tasting the wine. They want to sit, sip, and take in the winery/brewery setting. Many people enjoy having food, not snacks, with their wine or beer. They stay longer, and may only visit 3-4 wineries. The typical foods prepared on site tend to be pizza or sandwiches and are served on disposable plates with disposable cutlery. This is far from a full service restaurant. Food service tends to be busiest around the lunch hour, and then concludes at closing times(5-6pm). Only those wineries with commercial kitchens are serving limited menus like this, and most aren't interested in offering a full service, real cutlery dining experience. If a winery wants to offer that experience, they can apply for the ATO-Destination permit.

There are several reasons why I support the Advisory Group ATO- Retail food Service recommendation. Financially, the WBD can make more money because customers will stay longer, eat a light meal, and buy more product. Customers may also slow down their consumption of alcohol because they are savoring the experience, which means safer roads. Many wineries are a significant distance from restaurants in Zillah, Sunnyside, or Union Gap so customers have to cease or put their wine country tour on hold in order to get lunch, therefore the wineries are potentially losing customers. (Pre-prepared cheese and meat plates don't count as lunch.) And lastly, if numbers of customers are a concern, this is already addressed in the areas of events and capacity, and if food safety and handling are an issue, this is a Yakima County Health District license.

I hope that you reconsider your recommendation and adopt the Advisory Group recommendation for Food Service.

Respectfully,

Allyn Perkins  
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Sent from my iPhone