



The Town of Petty Harbour/Maddox Cove
 35 Main Road, Petty Harbour, NL A0A 3H0
 Telephone: (709) 368-3959 Fax: (709) 368-3994

Office Use Only
 Application # A2025-01
 Permit # _____

Business Application

Applicant's Name: _____ Telephone Number: _____

Applicant's Address: _____

Business Name: PHBC Legal Business Name: PHBC Ltd

Business Address: 11 cribbies Road

1. Is the person completing this application the property owner? Yes No
 If no, written permission from the property owner must accompany this application.

2. Is this a home-based business? Yes No

3. Nature/Type of proposed business (Please also include a detailed business plan):
microbrewery

4. Total floor space to be occupied (Please attach a floor plan): 4500 sqft.

5. Seating capacity (including inside and outside seating): 30

6. Size of property for proposed business (Please attach a survey of the entire property):
entire property basement - kitchen / storage / cooler
1st level - Brewery / seating.

Requirements

- The applicant is required to obtain all provincial licensing and inspections related to public health, public safety, and environmental protection. **In addition, an Occupancy Permit is required prior to the commencement of your business.**
- Any new business requires that a "Public Notice" be advertised (at the expense of the applicant), and the public be given an opportunity to comment on all business applications as per the Town of Petty Harbour/Maddox Cove Town Plan and Development Regulations 2014.
- A scaled floor plan illustrating the commercial space or area in which the business will operate.
- Submit _____ plan and a business plan.

Applicant's Signature _____

Date Jan 02, 2025

Privacy Statement

Under the authority of the Access to Information and Protection of Privacy Act, 2015, personal information is being collected and will be used for the purpose of processing your application.

Questions about the collection and use of the information may be directed to the Chief Administrative Officer of the Town of Petty Harbour/Maddox Cove – Stephanie Stack, by email: sstack@phmc.nf.net or by phone 709-368-3959.

[REDACTED]

Jan 2, 2025

Dear Members of the Town Council,

Re: Application for the Establishment of a Microbrewery and Taproom at 11 Cribbies Road, Petty Harbour

We are writing to apply for approval to establish a microbrewery and taproom at 11 Cribbies Road, Petty Harbour. The proposed microbrewery will occupy a portion of the property at the address specified, and will include the production of craft beer on-site, as well as a tasting area in the form of a taproom with seating for approximately 30 patrons.

Business Overview

The microbrewery will operate with a 10-barrel brewing system, producing high-quality, small-batch beers. Our production will primarily focus on supplying **Chafe's Landing** restaurant in Petty Harbour, providing a unique selection of locally brewed beer for our patrons. In addition, we will offer a range of beers for tasting and purchase on-site, allowing visitors to experience the brewing process firsthand in an authentic, community-oriented setting.

Our intention is to provide a welcoming and relaxed atmosphere in the taproom, showcasing the distinctiveness of our beer, while also contributing to the local economy by providing both a new business opportunity and employment within the town.

Business Impact and Community Engagement

We believe this business will add a unique component to the local community and tourism landscape, encouraging visitors to Petty Harbour and enhancing the area's reputation as a destination for craft food and drink. Our goal is to work in harmony with local businesses, and we are excited about the possibility of further promoting Petty Harbour as a location for artisanal food and drink experiences.

We have carefully considered the potential impact on local infrastructure, parking, and the surrounding area, and we are committed to ensuring the operation will have minimal disruption to the community.

TRAFFIC CONGESTION:

- We will install clear and visible signage on the Main Road as well as Cribbies Road to guide drivers directly to the microbrewery and reduce confusion.
- We will establish a strong online presence with precise and clear instructions and will utilize online maps and navigation tools to guide customers efficiently.
- If necessary we will hire a traffic coordinator during peak season (jul 1 – sep 1) /times (12pm – 8pm) to direct traffic. These times and dates can be amended if the need arises. This person will stop traffic prior to entering the brewery parking lot and if no space is available they will be advised of alternative parking areas and directed back through Main Rd Ln to get back onto Main Rd.

NOISE:

- Though none of these are generally noisy, we will position all compressors, fans and generators away from residential areas. Please see attached diagram.
- We will establish reasonable operating hours that consider the residential needs and minimize noise during sensitive times such as late evenings or early mornings.
- Machinery and equipment will be serviced regularly to ensure quiet operation.
- We will coordinate delivery and transportation schedules to minimize noise disruptions during off-peak hours and request deliveries in a smaller box truck to minimize the amount of large truck traffic in the area.

POTENTIAL ODOURS:

- We will employ advanced ventilation and filtration systems to control odours and maintain air quality. These systems effectively capture and treat any odorous emissions, ensuring that the surrounding air remains clean and free from any unpleasant smells.
- Brewing of the beer will take place approximately only six days per month and on these days the brewing will be completed very early in the morning or late night so even if there are minimal odours they should go unnoticed.

SAFETY AND SECURITY:

- The microbrewery will prioritize safety and security by implementing appropriate measures, such as well-trained staff, surveillance systems, and adherence to strict operating hours.

-The primary focus of the microbrewery is the production and sale of craft beer, with a focus on quality and taste. The intended ambiance and atmosphere is a relaxed and welcoming environment where patrons can enjoy beer and food and without the loud music and late-night activities typically associated with a bar or nightclub.

-The microbrewery will close at 10pm every night. It will not operate into the late night and will be respectful of the location and the residents.

-By maintaining a safe and welcoming environment, we feel the microbrewery will actually contribute to the overall security of the neighbourhood.

PARKING:

-Please see attached parking plan.

-We will hire from the town to encourage walking and suggest ride sharing wherever possible.

-There will only be 2 to 3 employees on site per shift and these will be encouraged to walk, ride share or avail of off-site parking facilities.

Details of the Proposed Microbrewery and Taproom:

- **Location:** 11 Cribbies Road, Petty Harbour
- **Business Type:** Microbrewery with a 10-barrel brewing system
- **Capacity:** Taproom with seating for 30 patrons
- **Product Offering:** Primarily beer produced on-site, with limited distribution to local businesses such as Chafe's Landing
- **Hours of Operation:** 10 AM – 10 PM daily

Licensing and Compliance

We understand that the establishment of a microbrewery requires the necessary permits and licenses, including but not limited to health, safety, alcohol, and business operation licenses. We are fully committed to complying with all applicable municipal, provincial, and federal regulations in the operation of the microbrewery.

Request for Council Approval

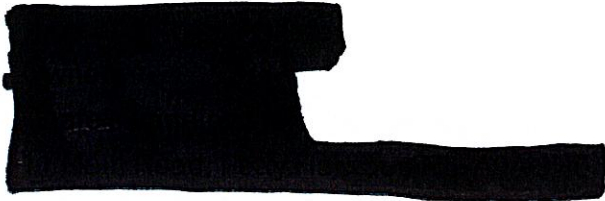
In order to proceed with our business plans, we respectfully request that the Town of Petty Harbour grant approval for the establishment of our microbrewery and taproom at the

proposed location. We would be happy to meet with the Town Council to discuss our proposal in further detail and answer any questions that may arise.

We are confident that our microbrewery will be a valuable asset to Petty Harbour, and we look forward to contributing to the growth and vibrancy of the community.

Thank you for considering our application. We look forward to your response.

Sincerely,

A large black rectangular redaction box covers the signature and name of the sender.

BREWERY OPERATIONS

The microbrewery will be the heart of the operation producing a diverse range of craft beers. We will focus on quality, innovation and creativity, crafting unique and flavourful beers that cater to a diverse range of tastes.

The microbrewery will brew four beers that mirror the most popular beers in the marketplace and four beers that demonstrate the uniqueness of the brewery and shift as the demands of the market require. The brewery will also utilize non-brew days to produce a high quality soda line.

The beers produced will be distributed in kegs to Chafe's Landing Restaurant in addition to in house pint sales. The microbrewery will produce beer with a 10 barrel (bbl) stainless steel brewing system. The production capacity of a 10 barrel brewing system with 7 fermenters is approximately 2,000 barrels a year. We intend to produce a minimum of 1,920 barrels in the first year. An experienced brewery consultant has been hired to install the brewhouse and help with batch recipes.

The operation of the microbrewery will consist of the following: (a) the brewing process, carried out two or three times a week; (b) crushing grains; (c) cleaning; and (d) canning.

a) The Brewing Process

The brewing process typically runs over an eight-hour period as follows:

- Heating, via electrical elements, approximately 600 liters of water to a temperature of 75C in a large stainless-steel tank called a Hot Liquor Tank (HLT).
- The heated water is transferred via pump and hose to a second stainless steel insulated tank called the Mash Lauter Tun.
- Malted barley/grain is added and steeped in the hot water (65C) for approximately one hour. Additional water (approximately 150-200 liters) is added, over the grains to draw off more starches where possible.
- The liquid ("wort") is then drawn from the mash lautur tun and pumped to a stainless steel tank, called the kettle, which is fitted with electrical elements. The wort is heated to 100o C and boils for approximately one hour. During the boil, hops are added, giving beer bitterness as well as additional flavor and aroma.
- The wort is then drawn off the tank via pump and hose and passes through a plate chiller (heat exchanger) that runs cold water to cool it to room temperature. This water is then used to fill the hot liquor tank.
- The wort leaves the plate chiller and enters the fermentation tank. Brewer's ale yeast is added to the tank and held at a temperature between 18-22o C for five to seven days. The tank is equipped with a glycol jacket which is used to control

the temperature. Glycol is cycled through the jacket and a small chiller to maintain the wort at a consistent temperature.

- After fermentation is completed, the wort is cooled to 40 C over a 12-24 hour period. Once cooled, the beer is then transferred to a serving tank located in a cooler.
- The beer is then held at 40 C and carbonated via the addition of carbon dioxide until served.
- During the brewing process, one portable 2 HP variable frequency drive pump will perform all of the above transfers of liquid via hose.

b) Crushing Grain

- The microbrewery will be crushing a small amount of grains prior to brewing. The amount of dust from this process is not large enough to create a fire or explosion hazard. This process will occur a maximum of three times a week. The mill will operate for only 15 minutes during brew days and crush between 150-200lbs of grain during this time. The grain will be stored and milled as recommended by fire regulations.

c) Cleaning:

- The tanks and equipment will be cleaned and sanitized after every use, utilizing a clean-in-place (CIP) system with non-caustic (alkaline) cleaner and sanitizer. On an as-needed basis, a caustic cleaner will be required to remove scale and beerstone from the tanks. This cleaner will be highly diluted and used on a minimal basis.

d) Canning:

- Canning is carried out over a few hours and consists of transferring beer from tanks into a canning line that is also connected to a source of CO₂ to purge the cans of any air before filling. The footprint of this machine is quite small and the canning line operates via electricity.

Water Demand/Usage:

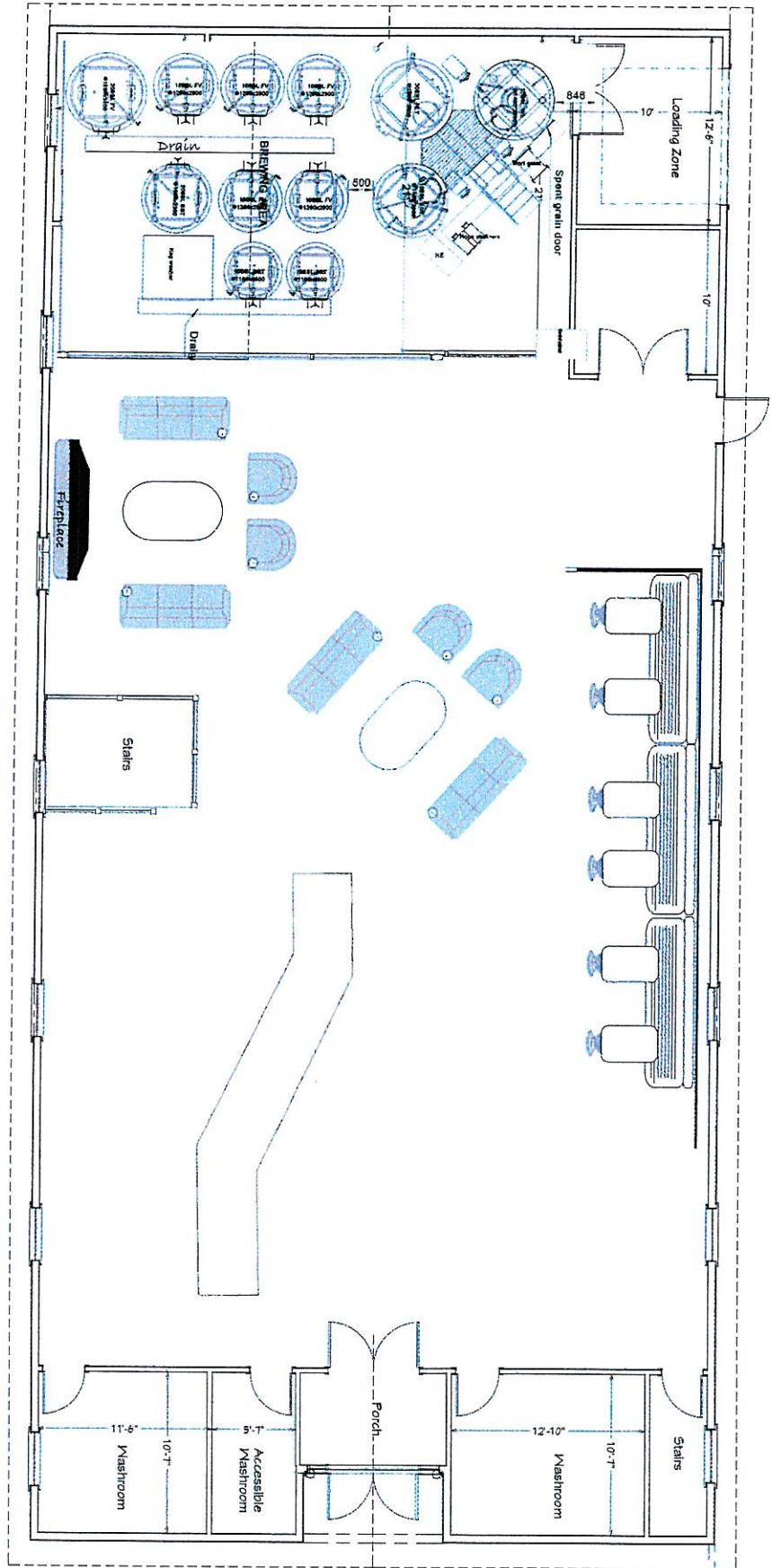
The water usage will fluctuate based on the operation being carried out that day. Water will be required: (1) on a brew day and (2) during cleaning. Most days, water usage baseline demand will be that of regular washroom use for patrons and staff. The most water-usage intensive days will be days during which the microbrewery is brewing beer – also referred to as a “brew day”. Brew days will occur about 6 to 8 times per month. During these days, water will be used as both an ingredient to the beer being produced, as well as for cleaning

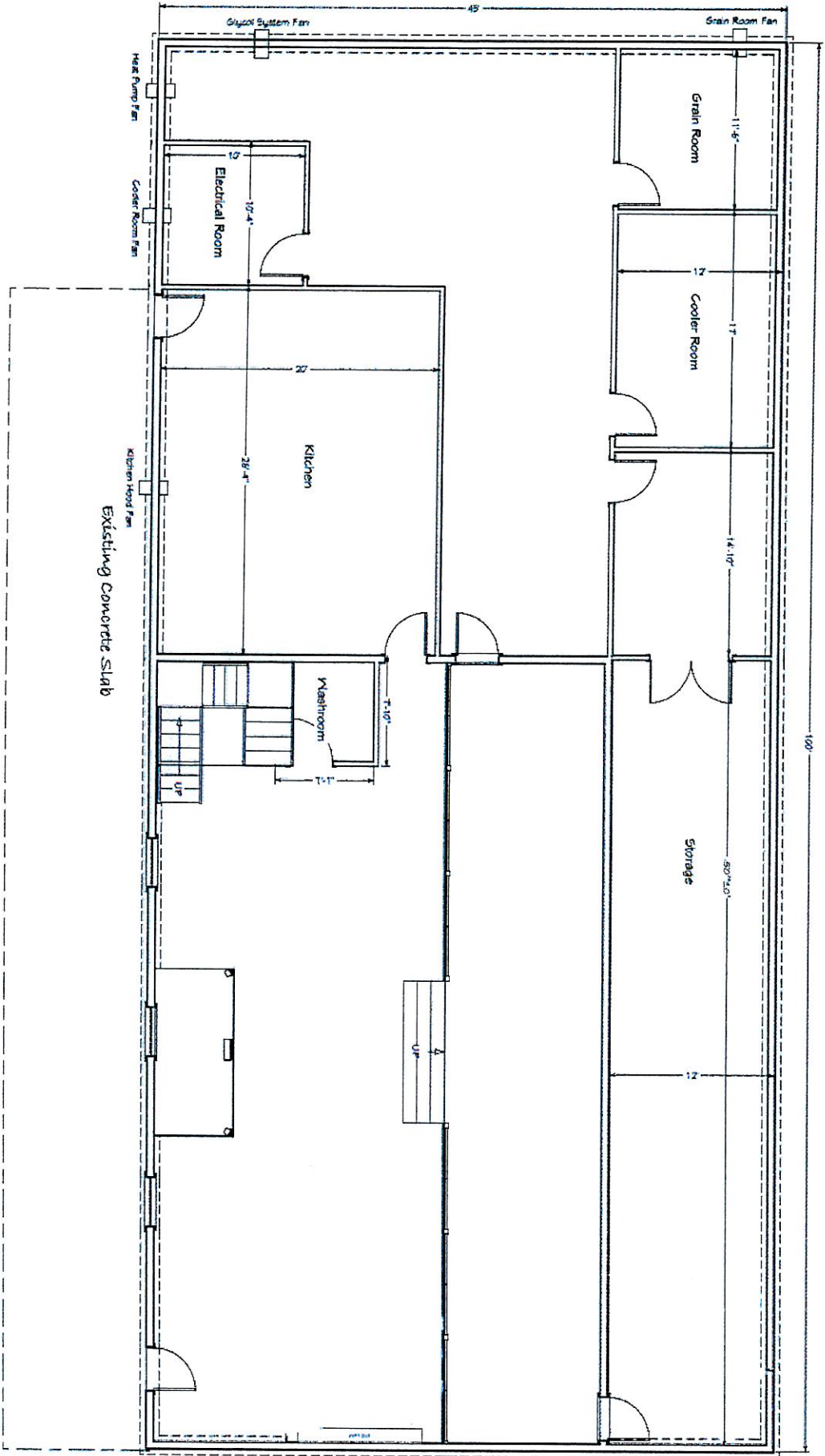
after brewing is complete. Approximate water demand for the brewing process is 2000 liters. During the cleaning process following the completion of a brew day, approximately 150 liters is used.

We are currently working on the assumption of a 30-person occupancy, and based on information from Fire & Life Safety and Service NL, approximate water usage for a taproom/lounge of this size is calculated as: Max. Occupancy * 2 * 25 liters = $30 * 2 * 25L = 1500$ L per day for regular washroom use. Maximum water demand possible in one day – during which brewing occurred and the taproom was open – would be 3650 liters.

As mentioned, this quantity of daily demand will occur only four to eight times per month, during brew days. On all other days in which the taproom and restaurant is open, water usage will average 1500 liters per day.

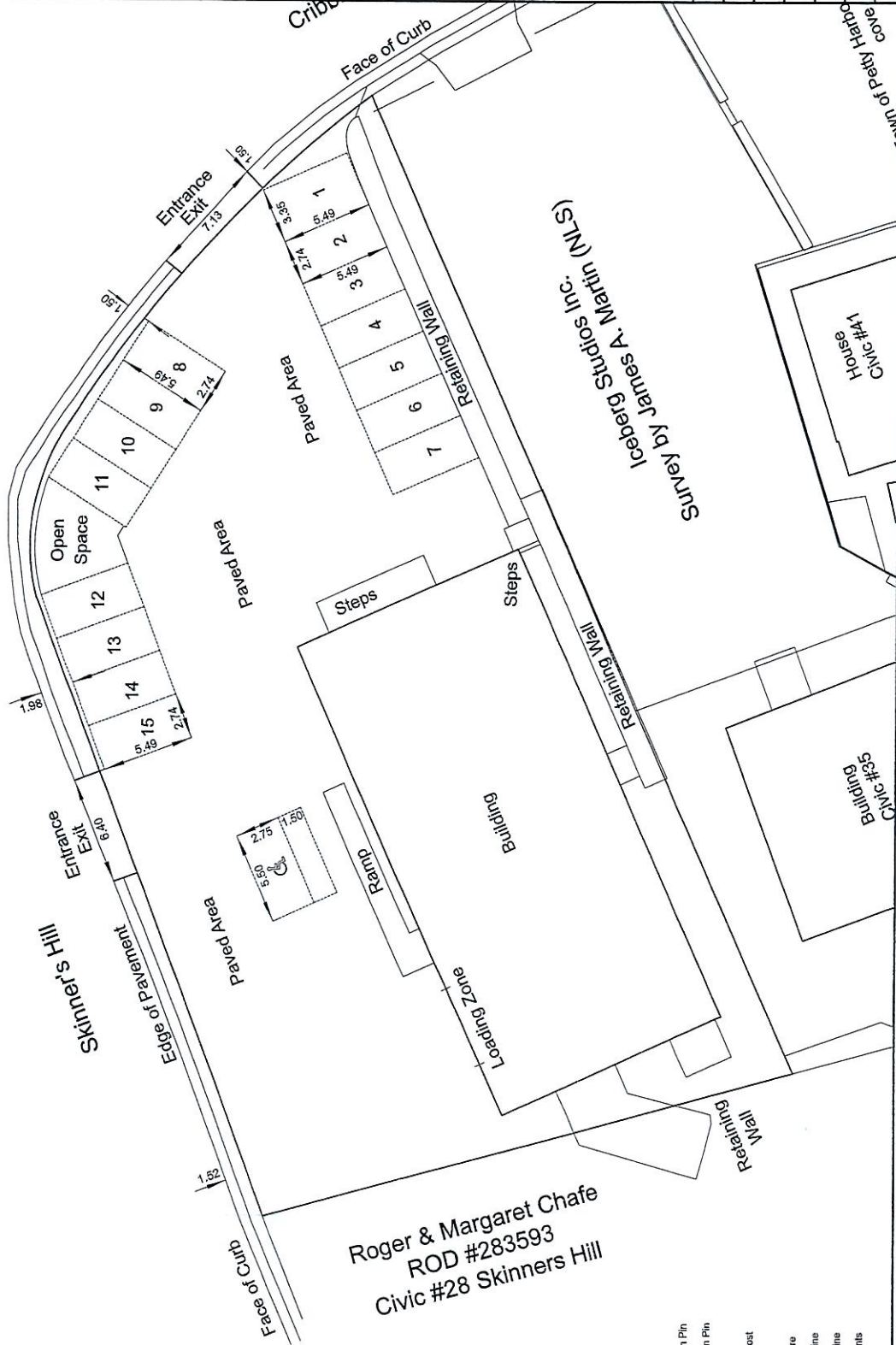
MAIN FLOOR PLAN





Grid North - Zone 1
 CM 53° West (NAD 83)

Schedule "B"



- Legend
- Found Iron Pin
 - Placed Iron Pin
 - + Nail
 - ⊗ Fence Post
 - Pole
 - Guy Wire
 - Fence Line
 - Power Line
 - Easements

Martin Surveys
 & Land Services Inc.
 P.O. Box 1066, Torbay, NL
 A1K 1K7
 Phone : 437-6593
 www.martinsurveys.com

Unauthorized use or alteration is prohibited by law as outlined in THE COPYRIGHT ACT. This plan certifies the information shown as of February 19, 2025 and only as of that date.



Stephen J. Martin, NLS.

Parking Proposal

Cribbles Road/Skinners Hill
 Petty Harbour - NL

Date	2025-02-11
Survey By	SM / SM
Scale	1:300
Job Number	2081-01
Revision Number	0
Control Used	000000
Scale Factor	1.000000