Notes from November 15, 2017 Meeting w/Agricultural Stakeholders

(Stakeholders were asked to feel free to share all ideas. Staff indicated there of course may be constraints on implementing some or all ideas, but the request was to brainstorm untethered from constraints)

Ag Reform Ideas	OtherIdeas	Concerns Raised
 Farm to Fork: growing crops for specific restaurants Ag Tourism potential in the County Farm-to – Table (restaurant): must be supplying from farm Bed and Breakfast Farm Tours Wineries Distilleries Cheese Connecting with culinary institutes Equestrian bike trail connecting farms Farm to school Vertical farming Tiny houses Winery, distillery, brewery incubators 	 Creative options for wastewater: composting toilets; grey water (see properties on coast for examples) Be creative to address water and septic Streamline the processing to allow value-added products What is the process, including cost? Prepare a How-To brochure Business process to be user-friendly Farmbudsman/Ombudsman for County Create a vision and look at how we define agtourism Santa Cruz County certifies commercial kitchen facility, not state (*DCD needs to look into this) Making Contra Costa County different – not like Napa, Livermore Marketing: How and who? 	 Farm to table is not an urban use based on Urban Limit Line Farming labor is difficult to find Allow more than 1 house on the property to help with farming Conflicting uses (i.e. packaging vs. coldstorage) Health permitting constraints (invite Environmental Health in future meetings) Processing handled outside of Contra Costa County Lands non-compliant with Ag Core (e.g. 19 acres instead of the required 40 acres), which causes restriction to uses on property Having a buffer of land for farm-to table use and other agri-tourism use to avoid "tragedy of the commons" (i.e. big enough parcel or buy some buffer or offset land from another parcel) Trails: concern is increase in vandalism and trespassing