



FRESH FIRE SALSA

Lori Henriquez. - 14 2nd Ave SE, Dickinson, ND 58601. - 701-300-4987

REQUEST FOR SPECIAL USE PERMIT (SUP)

To the City of Dickinson Staff:

I am requesting to operate a commercialized kitchen out of my existing operational second kitchen located in my basement. I will make changes as needed to obtain a commercial food license for this product. It will be for making, storing, and selling fresh salsa. This will be a small home-based business intended to sell my homemade salsa recipe at local grocery stores. Over the last several years I have made and sold this salsa to friends and family. This summer I have also sold at the local Dickinson farmer's market. It has been a great success and this is why I would like to begin expanding my small business.

OPERATION

INGREDIENTS AND PROCESSING FOR SALSA

- Canned Tomatoes
- Fresh Cilantro
- Fresh Jalapenos
- Fresh Habaneros
- Fresh onions
- Salt
- White Vinegar

All of the ingredients I use are fresh or ready to use. There is no cooking process needed. First, I peel, wash, and cut the vegetables and herbs. Then I open the cans or tomatoes, and next I put all necessary ingredients in a food processor and blend. When it is blended to my desired consistency, I taste for acid, salt, and heat content. Depending on the heat level of the batch, I distribute to plastic deli containers and label as necessary. I, then put

them in the refrigerator to cool. When I transport the salsa, I use coolers with ice to keep them in a safe temperature zone.

SCOPE AND ZONING REQUIREMENTS

Where I live, there are two bars, and two restaurants, a railroad, a baseball field, a church, and several industrial type businesses that are in very close proximity. On East Broadway Street, where my driveway is attached to, there is already a pretty high volume of traffic, including semi-truck deliveries. With that being said, we still do maintain a quiet and peaceful neighborhood. I do not intend to cause any sort of noise, traffic, or parking issues, nor do I plan to have consistent foot traffic in and out of my house. I do plan to have a delivery truck once a week, make the salsa, and provide delivery to local grocery stores as needed. Operational hours will not be outside of normal business hours.

All utilities and sewage are currently up to date and functional in the kitchen. I am presuming that I will need to add a three-compartment sink to the kitchen. Curb stop for water control is located on the Northeast corner of the property where East Broadway streets meets 2nd Ave SE. Water use for this business will not exceed the limitations of the current water flow. I may need to purchase another garbage receptacle, but sewer usage will also not exceed current limitations for flow.

Square footage of the house is 2200 square feet. The Calculated square footage of the basement kitchen is 223.9 square feet. That is just over 10% of the structure. See drawing for details.