Arcata Land Company LLC

APP #12255 – 3318 Foster Avenue, Arcata, CA

Commercial Cannabis Outdoor & Mixed-Light Cultivation Facilities

Planning Commission Approved Reduced Scale Alternative

Outdoor & Mixed-Light Cultivations Operations Plan & Manual

Revised 06/04/2021

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OPERATIONS PLAN & MANUAL

1) County's Access to the Facility:

a) All facility personnel will cooperate fully with all conditions in the Permit and Permit Application requiring that the County, its agents, and employees, be granted access to the facility to seek verification of the information contained within the permit, permit applications, the Operations Manual, and the Operating Standards at any time before or after the permits are issued.

b) The Humboldt County Sheriff's Department will be authorized to have access to the facility's security surveillance video.

2) Staffing & Staff Screening Processes

a) The facilities will require up to 80 FTE employees at full buildout. The operation will be seasonal, with the majority of employees needed beginning in April (planting) and extending through the end of October (final harvest).

b) All candidates for staff positions will undergo criminal background checks as part of the standard screening process. To the maximum effect allowed by California and federal employment law, candidates with a felony criminal history or a history of drug abuse will be screened from employment.

3) Vehicle Trips

a) See Traffic Impact Study prepared for this project by W-Trans for Vehicle Trip estimates and other transportation methods; i.e. pedestrian, bicycle, transit.

i) Note: the W-Trans analysis assumed vehicle trips associated with up to 116 FTE employees, while the reduced scale alternative anticipates up to 80 FTE employees. As a result, the Traffic Impact Study is conservative and overestimates potential traffic impacts.

4) Days and Hours of Operation

a) The facility is not open to the public and will not accept visitors without a specific business purpose.

b) Hours of operation will generally be 6:30 a.m. to 3:30 p.m., Monday through Saturday, although approximately 15 employees will work an extended evening shift to manage the propagation and cultivation process.

5) Location Map (See Site Plan)

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6) Security Measures

a) The security measures located on the premises will include the following:

i) Lighting -- outdoor lighting will be minimized and controlled by photocell switching, timers, infrared motion sensors and/or other state-of-the-art control systems to provide an appropriate light level at the exterior of the facilities to ensure that personnel and the video surveillance system can effectively monitor the space in and around the facility. Exterior lighting will be directed so as to not pose a nuisance to neighboring properties.

ii) Camera Systems -- All Project areas will be covered by camera systems for surveillance and worker safety purposes, and to prevent product loss or diversion.

iii) Alarm – a security/burglar alarm system will be installed and operated at all appropriate times within the facility. This system will be monitored by a security staff and a third-party remote central control station which will have the responsibility for automatically providing notification to law enforcement of any breach in the facility's security system.

iv) Access Control -- all entrances to the facility will be restricted by an access control system. 24 hour access to the facility by emergency responders (Fire Dept.) will be provided via a Knox Box.

v) Fencing – the cultivation area will be fenced with chain-link fencing.

vi) The Safety of Staff -- working in concert together, the access control system, lighting, fencing, surveillance, and alarm systems, will provide a secure and protected facility for the staff to occupy.

vii) The security measures will secure the commercial cannabis against diversion for non-commercial purposes by protecting against theft not only from intruders, but also from staff members and visitors. This is done by limiting access into the facility as necessary and by surveillance monitoring of personnel and visitors at all times when in close proximity to the product. Strict inventory control measures will also be engaged to prevent and detect diversion.

viii) All commercial cannabis other than lab samples will be transported to State licensed and/or locally permitted licensed commercial cannabis, processing, wholesale, distribution, or manufacturing facilities by a state licensed and/or locally permitted licensed transport company.

7) Customer Screening, Registration, and Validation Process and Procedures.

a) The facility is for the purpose of cultivation only, and all products will be sold to state licensed facilities on a wholesale basis. As this is the case, the facility will not be open to the public and <u>will not</u> accept visitors without a specific pre-authorized business purpose. Only authorized representatives of state licensed customer facilities and appropriately licensed vendors will be allowed to enter the facility and be in close proximity to commercial cannabis, but in all cases supervised at all times. Any other vendors or maintenance workers allowed in the facility will be at all times escorted and sequestered from the finished products and harvested materials.

8) Inventory control processes and procedures

a) The facilities inventory control process includes tracking of all incoming seedlings, including the name and state license number of the licensee, the testing lab data (as applicable), the strain, the supplier's product tracking identification data, and bill of lading from the transport company or nursery.

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b) All incoming plants will be assigned a unique number or identifier that can be cross-referenced to the above referenced data and stays with the product through the cultivation, harvesting, off-site processing, and to final sale to our authorized customers.

c) All outgoing product will be tracked by SKU, batch number, invoice, and shipping documents; unless the product is not for sale and will be destroyed. The process for documenting product to be destroyed is described separately in this manual.

d) The methodologies for tracking and inventory control of commercial cannabis may be modified subject to requirements imposed by the County, Department of Health, or Bureau of Cannabis Control, and will be adjusted accordingly as required under law.

9) Greenhouse Design

a) Outdoor and mixed-light cultivation will occur in new enclosed gutter-connected greenhouses. The greenhouses will be purpose-built for cannabis cultivation and will include integrated odor management control and fully automated light deprivation systems. Although a particular make and model has not been selected, an example of the type of greenhouse that will be utilized is the Growspan Series 1000 Commercial Greenhouse (https://www.growspan.com/growspan-industries/cannabis/s-1000/). Representative pictures of the Series 1000 Greenhouse are shown below:

10) Description of chemicals stored or discharged:

a) The facility may handle routine agricultural products and support chemicals (e.g., fertilizers, biopesticides, fuels, lubricants) in amounts requiring a Hazardous Material Business Plan (HMBP). If so,

it will register its hazardous materials with the local agency using the Hazardous Materials/Waste Registration Form so that the local agency can evaluate the storage or use and give notice of any permits or storage/use fees that may apply.

b) If the facility begins to handle any individual hazardous material or mixture containing a hazardous material which has a quantity at any time during the reporting year equal to or greater than those listed below, it will complete a Hazardous Material Business Plan (HMBP) and submit a copy to the local agency (Humboldt County DHHS Division of Environmental Health):
   i) 500 pounds for solid hazardous materials. [H&SC §25503.5(a)]
   ii) The following amounts for liquid hazardous materials:
      (a) Lubricating oil as defined by H&SC §25503.5(b)(2)(B): 55 gallons of any type or 275 gallons aggregate quantity on site. H&SC §25503.5(b)(2)(A)]
      (b) All others, including waste oil: 55 gallons. [H&SC §25503.5(a)]
   iii) The following amounts of hazardous material gases:
      (a) Oxygen, Nitrogen, or Nitrous Oxide stored/handled at a physician, dentist, podiatrist, veterinarian, or pharmacist's place of business: 1,000 cubic feet of each material on site. [H&SC §25503.5(b)(1)]
      (b) All others: 200 cubic feet. [H&SC §25503.5(a)]
   iv) Amounts of radioactive materials requiring an emergency plan under Parts 30, 40, or 70 of Title 10 Code of Federal Regulations or equal to or greater than applicable amounts specified in items 1, 2, or 3, above, whichever amount is smaller. [H&SC §25503.5(a)]
   v) Applicable federal threshold planning quantities for extremely hazardous substances listed in 40 CFR Part 355, Appendix A.

c) Disposal of any chemical, dangerous, or hazardous waste will be conducted in a manner consistent with federal, state and local laws, regulations, rules or other requirements. Any waste solvents or other chemicals will be handled and disposed of properly by *Safety-Kleen* or another highly qualified and properly licensed contractor.

11) Consumer safety control processes, procedures, and documentation.

a) Product Quality Control:
   i) In addition to meeting all state and local requirements for product quality control, the standard procedures for operation will include the following:
      (1) Samples from each batch of finished products will be screened and tested by a state licensed and/or locally permitted licensed independent laboratory for pesticides, mold, and other undesirable qualities prior to release for sale to wholesalers and retailers.
      (2) Documentation of all lab test results will be kept on file.

b) Packaging:
   i) All final packaging of processed goods will meet state requirements for packaging.

12) Health and Safety:

a) Training.

i) Prior to engaging in the harvesting of any product, the licensee will have an owner or employee who has successfully passed an approved and accredited food safety certification examination as specified in Sections 113947.2 and 113947.3 of the California Retail Food Code. Food safety certification will be achieved by successfully passing an examination from an accredited food protection manager certification organization. The certification organization will be accredited by the American National Standards Institute as meeting the requirements of the Conference for Food Protection's "Standards for Accreditation of Food Protection Manager Certification Programs."

b) Employee Knowledge:

i) All employees will have adequate knowledge of, and will be properly trained in, food safety as it relates to their assigned duties.

ii) There will be at least one food safety certified owner or employee at the facility responsible for setting policy and providing training to employees. The certified owner or employee need not be present at the facility during all hours of operation.

iii) The certified owner or employee will be responsible for ensuring that all employees who handle, or have responsibility for handling harvested commercial cannabis, have sufficient knowledge to ensure the safe handling of the product. The nature and extent of the knowledge that each employee is required to have may be tailored, as appropriate, to the employee's duties.

c) Facility Inspection:

i) The facility will welcome inspection of the commercial cannabis cultivation area by the local fire department, building inspector, or code enforcement officer to confirm that no health or safety concerns are present. It is understood that the inspections may result in additional specific standards to meet local jurisdiction restrictions related to commercial cannabis. An annual fire safety inspection may result in the required installation of fire suppression devices, or other means necessary for adequate fire safety.

d) Sanitary Conditions:

The facility will take all reasonable measures and precautions to ensure the following:

i) That any person who, by medical examination or supervisory observation, is shown to have, or appears to have, an illness, open lesion, including boils, sores, or infected wounds, or any other abnormal source of microbial contamination for whom there is a reasonable possibility of contact with commercial cannabis will be excluded from any operations which may be expected to result in contamination until the condition is corrected;

i) Hand washing facilities will be clean, functional, and be furnished with running water. Hand washing facilities shall be located in close proximity to where good sanitary practices require employees to wash or sanitize their hands, and provide effective

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hand-cleaning and sanitizing preparations and sanitary towel service or suitable drying devices;

ii) That all persons working in direct contact with commercial cannabis will conform to hygienic practices while on duty, including but not limited to:
   (1) Maintaining adequate personal cleanliness;
   (2) Washing hands thoroughly in an adequate hand-washing area(s) before starting work and at any other time when the hands may have become soiled or contaminated; and
      (1) Refraining from having direct contact with commercial cannabis if the person has or may have an illness, open lesion(s), including boils, sores, or infected wounds, or any other abnormal source of microbial contamination, until such condition is corrected.

iv) That waste is properly removed and the operating systems for waste disposal are maintained in an adequate manner so that they do not constitute a source of contamination in areas where cannabis is exposed;

iii) That there is appropriate lighting in all areas where commercial cannabis is stored, and where equipment or utensils are cleaned;

v) That there is adequate screening or other protection against the entry of pests. Rubbish will be disposed of so as to minimize the development of odor and minimize the potential for the waste becoming an attractant, harborage, or breeding place for pests;

iv) That fixtures and other facilities are maintained in a sanitary condition;

v) That toxic cleaning compounds, sanitizing agents, and other chemicals will be identified, held, stored and disposed of in a manner that protects against contamination of cannabis in a manner that is in accordance with any applicable local, state or federal law, rule, regulation or ordinance;

vi) That all operations will be conducted in accordance with adequate sanitation principles;

vii) That employees are provided with adequate and readily accessible toilet facilities that are maintained in a sanitary condition and good repair; and

viii) That any cannabis or cannabis waste that can support the rapid growth of undesirable microorganisms are held in a manner that prevents the growth of these microorganisms.

13) Solid Waste:

a) Refuse will be sorted to divert recyclables such as paper, plastic, glass, and metals from the waste stream. Those recyclables will be taken to a recycling center for recycling.

b) The remaining solid wastes will be collected and deposited into a solid waste receptacle for temporary storage, which will be kept covered. The solid waste will be removed from the site no less frequently than weekly and disposed of at an authorized waste transfer facility. The solid waste receptacle will be sized appropriately for the volume of waste generated and may be adjusted in size periodically as conditions warrant due to production cycles and seasonal factors.

14) Disposal of Product Waste and Destroyed Product:

a) Methods to make waste unusable and unrecognizable.
   i) Cannabis waste will be made unusable and unrecognizable prior to leaving the facility through one of the following methods unless another method is prescribed by the County of Humboldt or the State of California:
      (1) Grinding and/or mixing with other plant materials for composting; or if required;
      (2) Grinding and incorporating the cannabis waste with non-consumable, solid wastes listed below such that the resulting mixture is at least 50 percent non-cannabis waste:
         (a) Non-recyclable solid waste;
         (b) Green waste;
         (c) Grease or other compostable oil waste;
         (d) Bokashi, or other compost activators;
         (e) Other wastes approved by the State Licensing Authority that will render the cannabis waste unusable and unrecognizable as cannabis; and
         (f) Soil.
   ii) The methodology for destroying and disposing of cannabis waste shall be in compliance with all state regulatory requirements.

b) Records of destroyed product:
   i) Records of destroyed raw materials and product will be kept and cross-referenced by batch number and SKU and/or another unique identifier. The weight or volume, as appropriate, will be recorded along with the method of disposal.
   ii) The methodology for recording destroyed cannabis waste shall be in compliance with all state regulatory requirements.

Cultivation Plan

15) Basic Requirements

a) Water Quality, Conservation, & Use
   i) Description of water source, storage, irrigation plan, and projected water usage.
      (1) Water Source: All water for cultivation will be supplied by existing wells. No diverted surface water is intended nor required to be stored for use during the standard surface water diversion forbearance period. An existing permitted on-site groundwater well (County Permit Number 18/19-0783) will provide water for the proposed project (agricultural and domestic). The well has an estimated yield of 400 gallons per minute according to the Well Completion Report, demonstrating sufficient capacity to service the project. The well may be subject to public water system permitting requirements and if so will proceed with a Water System Technical Report for submittal to the State Water Board following land use approval.

(2) Project Irrigation Water Usage: All plants will receive water and fertilizer through a sophisticated fertigation system featuring low volume precision drip irrigation emitters. Yearly water demand for irrigation purposes is estimated at 36 acre-feet (11,736,000 gallons).

ii) Irrigation will be controlled by an automated irrigation system (e.g., Priva process control system) that will measure soil moisture and the surrounding environment to deliver precise water-nutrient needs. The automated irrigation system will provide an advanced fertilizer mixing system, and control desired electrical conductivity, pH and flow rate. At all times, water will be applied using no more than agronomic rates. A copy of the Notice of Intent and Monitoring Self-Certification and other documents filed with the North Coast Regional Water Quality Control Board demonstrating enrollment either has been or will be provided.

iii) In lieu of establishing on-site water storage for retention of wet season flows sufficient to provide adequate irrigation water for the size of the area to be cultivated, water from the on-site well(s) will be used to meet all water usage requirements.

iv) An approval from the RWQCB has been or will be sought through enrollment pursuant to State Water Resources Control Board (SWRCB) Order WQ 2017-0023-DWQ. The facility will comply with all applicable water quality control measures in the order.

ii) No permits, licenses or registrations with the State Water Resources Control Board (SWB), Division of Water Rights are required in connection with this Project.

v) The applicant/operator acknowledges that the County reserves the right to reduce the size of the area allowed for cultivation under any clearance or permit issued in accordance with this Section in the event that environmental conditions, such as a sustained drought or low flows in the watershed will not support diversions for irrigation.

b) Drainage, Run-off, and Erosion Control:

i) Drainage, Run-off, and Erosion Control will all be managed within the SWB's / RWQCB's requirements for dischargers. The cultivation is to be located within a fully enclosed structure(s) which prevents soil erosion, and any excess water used during cultivation will be recycled or evaporated instead of discharged. No cultivation water will be disposed of by discharge.

ii) Site maintenance, erosion control and drainage features may include the following:

(1) Roads will be maintained as appropriate (with adequate surfacing and drainage features) to avoid developing surface ruts, gullies, or surface erosion that results in sediment delivery to surface waters.

(2) Roads, driveways, trails, and other defined corridors for foot or vehicle traffic of any kind will have adequate ditch relief drains or rolling dips and/or other measures to prevent or minimize erosion along the flow paths and at their respective outlets.

(3) Roads and other features will be maintained so that surface runoff drains away from potentially unstable slopes or earthen fills. Where road runoff cannot be drained away from an unstable

feature, an engineered structure or system will be installed to ensure that surface flows will not cause slope failure.

(4) Roads, clearings and work areas (cleared/developed areas with the potential for sediment erosion and transport) will be maintained so that they are hydrologically disconnected, as feasible, from surface waters, including wetlands, ephemeral, intermittent and perennial streams.

(5) Ditch relief drains, rolling dip outlets, and road pad or terrace surfaces will be maintained to promote infiltration/dispersal of outflows and have no apparent erosion or evidence of soil transport to receiving waters.

(6) Stockpiled construction materials, if any, will be stored in a location and manner so as to prevent their transport to receiving waters.

c) Watershed and habitat protection:

i) Watershed and habitat protection will be provided through compliance with the SWB's / RWQCB's requirements associated with their respective permits and agreements.

d) Soils Management Plan:

i) Soils used for cultivation will be steam-sterilized and re-fortified after harvest so that it may be used again for future cultivation, and the cycle repeated as many times as feasible to minimize the amount of imported soil necessary. In the event that soil cannot be reused, it will be disposed of appropriately as solid waste.

e) Storage of fertilizers, biopesticides, and other regulated products:

i) Storage and use of fertilizers and biopesticides will be conducted in accordance with the BPTC measures of SWRCB Order WQ 2017-0023-DWQ, which include requirements to apply fertilizers and soil amendments at only the proper agronomic rates, and to store materials in a manner that is protected from rainfall and erosion.

ii) Fertilizers, potting soils, compost, and other soils and soil amendments will be stored within fully enclosed spaces (building, greenhouses) to prevent surface water contamination.

(1) Biopesticides:

(a) Under California law, the only pesticide products not illegal to use on cannabis are those that contain an active ingredient that is exempt from residue tolerance requirements and either registered and labeled for a broad enough use to include use on cannabis or exempt from registration requirements as a minimum risk pesticide under FIFRA section 25(b) and California Code of Regulations, title 3, section 6147. For the purpose of compliance with conditions of this Order, any uses of pesticide products will be consistent with product labelling and any products on the site will be placed, used, and stored in a manner that ensures that they will not enter or be released into surface or ground waters.

(2) Fertilizers and Soil Amendments:

(a) Fertilizers, potting soils, compost, and other soils and soil amendments will be stored in locations and in a manner in which they cannot enter or be transported into surface waters and such that nutrients or other pollutants cannot be leached into groundwater.
(b) Fertilizers and soil amendments will be applied and used per packaging instructions and/or at proper agronomic rates.
(c) Cultivation areas will be maintained so as to prevent nutrients from leaving the site during the growing season and post-harvest.

f) Electrical Power:
   i) The site is on the electrical grid. Generator power will not be used for cultivation.
   ii) Projected electrical load and consumption: The Project involves only cultivation, with processing to occur at an offsite location. The Project will utilize energy resources primarily through use of artificial lighting, and to a lesser extent, task and operational lighting in the ancillary support structures/ buildings {administration buildings), and outdoor lighting for security purposes. The property is serviced by an existing Pacific Gas and Electric {PG&E) service line, and no new or expanded energy facilities are needed in connection with the Project. No generator is anticipated.

   As noted, all cultivation will occur within new enclosed gutter-connected greenhouses. 2.3 acres will be cultivated as full sun, and will require no artificial lighting. The remaining 5.7 acres will utilize a combination of natural and artificial lighting to improve cultivation yields. The mixed-light component of the Project is anticipated to be classified as Mixed-Light Tier 1 for licensing purposes. Energy use associated with mixed-light cultivation is conservatively estimated at 27 kilowatt hours {kWh) per square foot of canopy using the results of a 2018 energy use survey conducted by the Northwest Power and Conservation Council. Thus, the annual energy consumption from the mixed-light cultivation proposed by the project is estimated at 6,750,000 kWh {or 6,750 MWh). During vegetative growth stage of plant development, artificial lighting will be used to compensate for seasonal irregularities of sunlight availability with maximum loading of 7.5- watts or 5-watts average per square foot of the mixed-light area for up to 10 to 12 hours per day respectively, requiring an electrical service estimated at less than 1.9 MW.

g) Cultivation Activities:
   i) Cultivation activities are described as “Outdoor and Mixed-light” as defined in Humboldt County’s CMMLUO.
   ii) Schedule of activities:
      (1) Activities will generally include preparation for propagation, planting, plant care, and harvesting.

      (2) Plants will begin their life cycle in the propagation. In four to six weeks, plants will have reached their desired height and plant growth density, they will be transferred to their final flowering area.

      Plants will bloom in the flowering area for eight to ten weeks depending on optimal

growing time for the strain. When fully matured and ready, plants will be harvested. Harvests will occur inside the sealed flowering greenhouse. Each greenhouse will have a designated area for weighing and packaging freshly harvested plants. Plants will be placed in containers to be sealed prior to exiting the greenhouses.

Planting and harvest cycles are intended to be continuously rotated resulting in consistent labor and energy demand. At any given time during the growing season, 90% of the area will be fully planted.

(3) Annual Planting and Harvesting Plan by Cultivation Type

Outdoor (2.3 acres in new greenhouses)

Up to three outdoor cycles per year are anticipated, with planting of the first crop rotation in April and last harvest anticipated in November. Depending on strains, harvests will generally occur every eight to ten weeks.

Mixed-Light (5.7 acres in new greenhouses)

Up to four mixed-light cycles per year are anticipated, with the first crop rotation planted in April and last harvest anticipated in November. Harvests will generally occur every 7 to 8 weeks.

Ancillary Propagation (30,000 square-feet in existing greenhouses)

Ancillary propagation activities may occur year-round to support the seasonal outdoor and mixed-light cultivation cycles.

Note: The anticipated schedule of seasonal activities is provided only as a guideline. Actual quantities and timing of activities will be dictated by weather, operational, and market conditions.

h) Cultivation-related wastes

i) Cultivation-related wastes including, but not limited to, empty soil bags, soil amendment bags, fertilizer bags and containers, empty plant pots or containers, dead or harvested plant waste, and spent growth medium will, for as long as they remain on the site, be stored at locations where they will not enter or be blown into surface waters, and in a manner that ensures that residues and pollutants within those materials do not migrate or leach into surface water or groundwaters.

i) Refuse and human waste

i) Refuse and garbage will be stored in a location and manner that prevents its discharge to receiving waters and prevents any leachate or contact water from entering or percolating to receiving waters.

ii) Garbage and refuse will be disposed of at an appropriate waste disposal location (see “Solid Waste” Section above for more details).

16) General Performance Requirements:

a) Water Quality – See "Water Quality, Conservation, & Use" above.

b) Setbacks:
   i) The area of cannabis cultivation is located as shown on the application site plan, appropriately set back at least 30 feet from any property line (unless adjoining parcel is of common ownership), and more than 600 feet from any School, School Bus Stop, Church or other Place of Religious Worship, Public Park, or Tribal Cultural Resource as requested by a tribal THPO.
   ii) The property line of cultivation parcel is greater than 600' from the property line of any school.
   iii) Cultivation areas and associated facilities observe all required setbacks from watercourses, wetlands and Environmentally Sensitive Habitat Areas, as described within sections 313-33 and 313-38 of the code, as well as applicable resource protection policies. Where enhanced, reduced, or modified watercourse or wetland setbacks have been agreed to by the operator and RWQCB under enrollment pursuant to NCRWQB Order No. 2017-0023 and/or preparation of a Water Resources Protection Plan, these may control and supersede any setback applied pursuant to 314-61.1.

c) Land Use:
   i) The cultivation is located on land with a zoning classification of MH-Q.

d) Odor Control:
   i) All cannabis will be grown in enclosed greenhouse/hoop-house structures.
   ii) Odor control measures will be deployed to reduce the odor of exhaust air from the enclosed greenhouses. Such measures may include carbon filtration, particle filtration, bio-filtration, sealed air-recirculation, and/or other feasible measures as advancements are made in odor control technology.

e) Chemical, Hazardous, and Dangerous Materials –
   i) Operator will refrain from the improper storage or use of any fuels, fertilizer, biopesticide, fungicide, or rodenticide. It is recognized that hazardous materials and wastes from agricultural businesses are regulated by the Humboldt County Environmental Health Division, that administers the Hazardous Materials program as one of the Certified Unified Program Agencies (CUPA).

f) Electrical Generators:
   i) Electrical Generators are not planned to be used at this facility.

17) Cultivation Operations Performance Standards:

a) Labor:
   i) Pursuant to the Medicinal and Adult Use Cannabis Regulation and Safety Act ("MAUCRSA"), Health and Safety Code section 19322(a)(9), the applicant hereby declares that it is a an "agricultural employer", as defined in the Alatorre-Zenovich-Dunlap-Berman Agricultural Labor Relations Act of 1975 (Part 3.5 commencing with Section 1140) of Division 2 of the Labor Code), to the extent not prohibited by law.
   ii) In addition to the above declaration of status as an "Agricultural Employer" per Labor Code Sections 1140-1166.3, the applicant/employer hereby agrees to comply with all applicable federal, state, and local laws and regulations governing California agricultural employers, which may include: federal and state wage and hour laws, CAL/OSHA, OSHA, California Agricultural Labor Relations Act, and the Humboldt County Code (including the Building Code).

b) Processing Practices:
   i) After being harvested, the cannabis is taken to an adjacent off-site CMMLUO permitted processing facility where it is trimmed, hung to dry, processed, cured and sorted.

c) Employee/Worker Safety
   i) Regarding employees engaging in commercial cannabis cultivationand processing, the licensee/employer will comply with the following Employee Safety Practices:
      (1) Cultivation operations will implement safety protocols and provide all employees with adequate safety training relevant to their specific job functions, which may include:
         (a) Emergency action response planning as necessary;
         (b) Employee accident reporting and investigation policies;
         (c) Fire prevention;
         (d) Hazard communication policies, including maintenance of material safety data sheets (MSDS);
         (e) Materials handling policies;
         (f) Job hazard analyses; and
         (g) Personal protective equipment policies, including respiratory protection.

d) Emergency Contact List:
   i) The licensee/employer will visibly post and maintain an emergency contact list which includes at a minimum:
      (1) Operation manager contacts;
      (2) Emergency responder contacts;
      (3) Poison control contacts.

e) Safe Drinking Water, Toilets, & Sanitary Facilities:
   i) At all times, employees will have access to safe drinking water and toilets and hand washing facilities that comply with applicable federal, state, and local laws and regulations. The licensee/employer will contract with a professional temporary sanitation facilities services provider

to provide and maintain toilet and hand-washing facilities in accordance with the requirements of Cal-OSHA and ADA/California Accessibility regulations.

f) On-Site Housing:
   i) There is no intent to provide worker on-site housing at this time.

18) Performance Standards for Mixed-Light Cultivation:

a) Shields:
   i) When using artificial lighting for mixed-light cultivation, shields will be deployed to shield greenhouses so that little to no light escapes during nighttime hours. Light will be prevented from escape at a level that is visible from neighboring properties between sunset and sunrise.

b) Design Standards:
   i) The light source will comply with the International Dark Sky Association standards for Lighting Zone 0 and Lighting Zone 1, and be designed to regulate light spillage onto neighboring properties resulting from backlight, uplight, or glare (BUG).

c) Compliance:
   i) The applicant understands and agrees that should the Humboldt County Planning Division receive complaints that the lighting is out of alignment or not complying with these standards, within ten (10) working days of receiving written notification that a complaint has been filed, the applicant shall submit written verification that the lights' shielding and alignment has been repaired, inspected and corrected as necessary

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