

## **Registration**

Pursuant to s. 49 of the Environmental Protection Act, SNL 2002, c. E-14.2

### **Undertaking:**

Microbrewery

### **Location:**

35 Southside Road, Petty Harbour, Newfoundland

### **Submitted by:**

Patricia Dellapinna, Shannon Best, Chris Mackey, and Jana Muise, on behalf of

Killick Stone Brewing Company

### **Submission date:**

April 24, 2017

## **Registration**

Microbrewery

Killick Stone Brewing Company

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### **Name of Undertaking:**

Petty Harbour Microbrewery

### **Proponent:**

#### **i. Name of Corporate Body:**

Killick Stone Brewing Company

#### **ii. Address:**

35 South Side Road  
Petty Harbour, NL  
A0A3H0

#### **iii. Chief Executive Officer:**

Name: Patricia Dellapinna  
Title: Chief Executive Officer  
Telephone No.: (902)789-9526

#### **iv. Principal Contact Person for purposes of environmental assessment:**

Name: Chris Mackey  
Title: Chief Financial Officer  
Address: 41 Rose Abbey Street, St John's, NL A1H0H4  
Telephone No.: (709) 746-0936

### **The Undertaking:**

#### **i. Nature of the Undertaking:**

The owners of Killick Stone Brewing Company—Patricia Dellapinna, Shannon Best, Chris Mackey and Jana Muise—are seeking approval to open a microbrewery in a portion of a leased, 7000 square foot building owned by the Fisherman's Co-Op in Petty Harbour. A microbrewery is defined as producing less than 15,000 hectolitres of beer per year. In comparison, large macrobreweries such as Labatt or Molson, produce over 600 times as much, at roughly 10 million hectolitres per year.

The proposed microbrewery will produce 10 barrels (or approximately 12 hectolitres) per batch, with approximately 6 brew days per month. There will be an area with seating for customers to sit and sample the products, called a tap room or "tasting area". Retail products with the brewery logo will be sold onsite as well.

## **Registration**

### **Microbrewery**

Killick Stone Brewing Company

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A portion of the building is occupied by the Petty Harbour Mini Aquarium, a seasonal, hands on aquarium that brings many visitors to the area. The remaining parts of the building are currently being used as office space by the Fisherman's Co-Op.

### **ii. Purpose/Rationale/Need for the Undertaking:**

There are two East Coast trails native to the area, namely the Cape Spear Path and Motion Path. The rugged coastline and breathtaking ocean views of the two trails are a significant draw for hikers and tourists. Cape Spear is another huge tourist attraction near Petty Harbour. Cape Spear is a National Historic site and the location of one of the oldest lighthouses in Newfoundland, built in 1836. It has geographical significance as well, being the most easterly point in North America. Cape Spear brings approximately 300,000 visitors to the area annually.

Petty Harbour is also home to a mini-aquarium, which provides visitors with a unique opportunity to see and touch sea creatures. The mini-aquarium had over 20,000 visitors in the summer of 2016 and will share its location with the brewery.

The craft beer industry has been very successful in recent years in the Atlantic region, with many microbreweries opening in both urban and rural locations. Many small rural areas like Petty Harbour have had successful microbreweries, one example being Port Rexton Brewing Company. Locals and tourists have embraced the addition to their town in Port Rexton, and we hope to emulate this success in Petty Harbour. We intend to collaborate with local restaurants and businesses to create positive relationships in the community and bring more business to the area.

With only 6 microbreweries in the province, Newfoundland's craft beer industry has room for growth—in comparison, Nova Scotia has over 40 craft breweries, and New Brunswick has over 30. Killick Stone Brewing Company would be an asset to the town of Petty Harbour and the province of Newfoundland by providing visitors and locals with a unique experience and high quality, locally made products. They would be able to tour the brewery, learn about the brewing process and meet the brewers who make the product.

Another advantage of this location is its close proximity to the city of St. John's. The location is approximately 15 minutes from downtown, and Killick Stone Brewing will likely attract a local following of craft beer lovers from the St. John's area.

### **iii. Brewing Operations:**

The ingredients used in the brewing process are all natural (water, malted barley, hops and yeast), and there will be no need for the use of preservatives in our products. The process of milling (cracking) grain will create a small amount of dust which we intend to minimize by using a closed container (mill) and by hydrating the grain as it pours into the mash tun. The amount of dust is not large enough to create a fire or explosion hazard. We intend to store and mill our grain as recommended by fire regulations.

## Registration

### Microbrewery

Killick Stone Brewing Company

---

When the grain is steeped in hot water starches are extracted and the hot liquid that is drained from the mash tun is called "wort". Spent grain that is left will be either composted or donated to local farmers for their livestock.

The liquid will then be boiled and hops will be added. Once the boil is complete the liquid will be chilled with a counterflow chiller and transferred to a fermentation tank. Both the kettle and the fermentation tank will have a sludgy, organic substance created from the use of hops and yeast called "trub", which will be composted.

The cleaning chemicals used in the brewery will be non hazardous. Powdered Brewery Wash (PBW) will be used daily to clean equipment. It is a carbonate based cleaner and will be diluted and disposed of through the floor drains. Peracetic acid will be used as a disinfectant for kegs and equipment. It is an organic compound which can also be diluted and disposed of through the floor drains. Occasionally a strong acid cleaner may be needed to dissolve "beerstone", also known as calcium oxalate, which is a buildup of minerals and proteins that accumulates on brewery tanks as they age. This type of cleaner will be used minimally and will be saved and reused, and once spent will be neutralized before disposal into municipal sewage. It is our goal to use environmentally friendly cleaning products in the tap room and bathrooms as well.

#### **iv. Description of the Undertaking:**

The building is located within the town of Petty Harbour, at 35 Southside road. The entire property (building) in which the brewery will be located is approximately 7000 square feet and is surrounded by a parking area to one side, roadway and harbourfront.

The property for the Undertaking is zoned as harbourfront, and we have made inquiries with the Town of Petty Harbour about having a microbrewery in this location. We have been informed that there should be no issue preventing this, and are currently seeking written approval from the Town at the earliest date possible. We have assurances by the members of the Fisherman's Co-op that the town council members will most likely be excited about our business plans and will be happy to see the building put to use. Attached at the end of this document are the most recent site survey of the building and property, along with a tentative layout/floor plan of the brewery.

The building currently has access to municipal water services, and we will continue to use these services for the brewery. The building currently has municipal sewage services for the upper level bathrooms as well, however there are several floor drains on the lower level that will need re-routing. These were constructed when the building was used as a fish processing plant, and we intend to re-route the drainage to municipal sewage. We have provided additional information to the Town of Petty Harbour about the liquid effluent that the brewing process creates, we are waiting for their approval for use of municipal sewage. Killick Stone Brewing Company will strive to be as environmentally friendly as possible and will continue to make improvements as we grow to ensure that we are leaders in the craft beer industry for environmental accountability.

## Registration

### Microbrewery

Killick Stone Brewing Company

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There will be no structural changes made to the exterior of the building for the microbrewery, only some minor renovations, mostly cosmetic, to the interior of the building.

A portion of the lower level will be used for brewing operations and will contain the necessary tanks to create our product. The walls will be made of washable materials for sanitary purposes, and the flooring will have a urethane cement coating in order to prevent breakdown from constant moisture, heat and cleaning chemicals. There will be drains in the brewery floor for water and beer spillage which will drain into municipal sewage (see above).

A bar and tap system will be installed and a small seating (tasting) area will be constructed for clients to sit and socialize. It is our goal to have a seating area outside on the harbourfront in the summer months. See Appendix B for the brewery floor plan.

There has been no industrial use of the property and no kerosene or oil tanks on the property. The upper half of the building has electric heating, the lower level is not currently heated. There is a large (40 ft x 40 ft) cold storage area on the lower level, cooled with Freon-R404 refrigerant.

## Occupations:

The brewery will be operated by all four of the business owners. Two of the owners, Chris Mackey and Shannon Best will continue to work at their jobs outside the brewery, while Jana Muise will act as head brewer and work full time during the busiest months (May-October) and work a casual job outside of the brewery in the colder months when business is slower, if needed. Patricia Dellapinna will act as CEO and will oversee day to day running of the company. Each owner has a specific role in the company and will devote a portion of their time to running the tap room, providing deliveries to various bars and restaurants, and performing administrative functions. If the need arises for additional employees, there will be no discrimination based on gender, race or age.

## Approval of the Undertaking:

The following is a list of permits, licenses and approvals required for this microbrewery:

Municipal:

- Municipal Approval – Town of Petty Harbour

Provincial:

- Food Establishment License – Department of Health
- Building Accessibility & Fire and Life Safety Approval – Service NL

## Registration

### Microbrewery

Killick Stone Brewing Company

---

- Environmental Assessment Approval & Registration – Department of Environment and Conservation
- Manufacturer's License (Brewery) – Newfoundland Liquor Corporation
- Lounge License – Newfoundland Liquor Corporation
- Brewer's Agent License – Newfoundland Liquor Corporation

Federal:

- Excise Duty License – Canada Revenue Agency
- Labeling requirements – Canadian Food Inspection Agency

## Schedule

The start up operations of the Killick Stone Brewing Company are scheduled tentatively for April 2018.

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Date

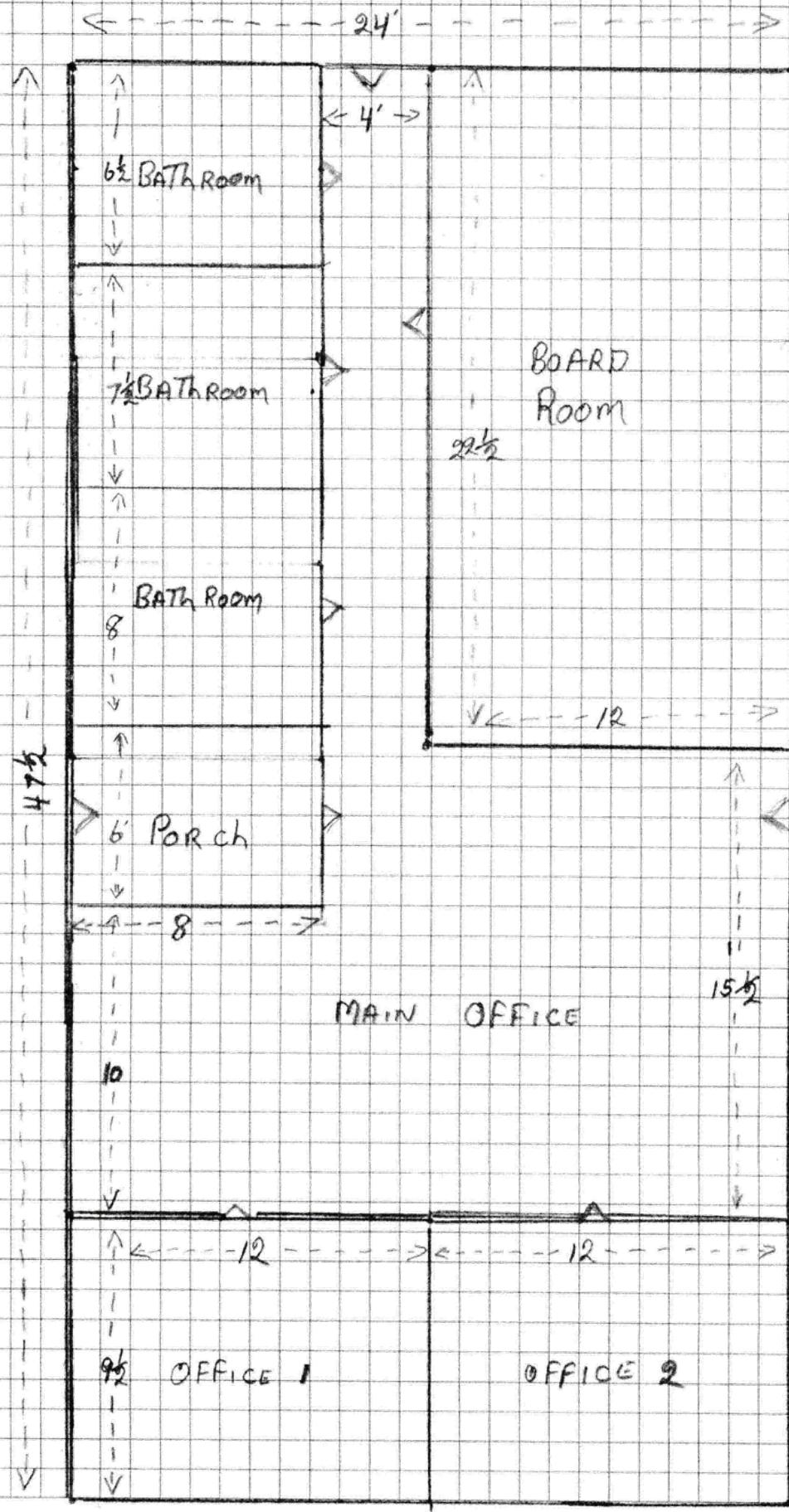
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Signature of Chief Executive Officer

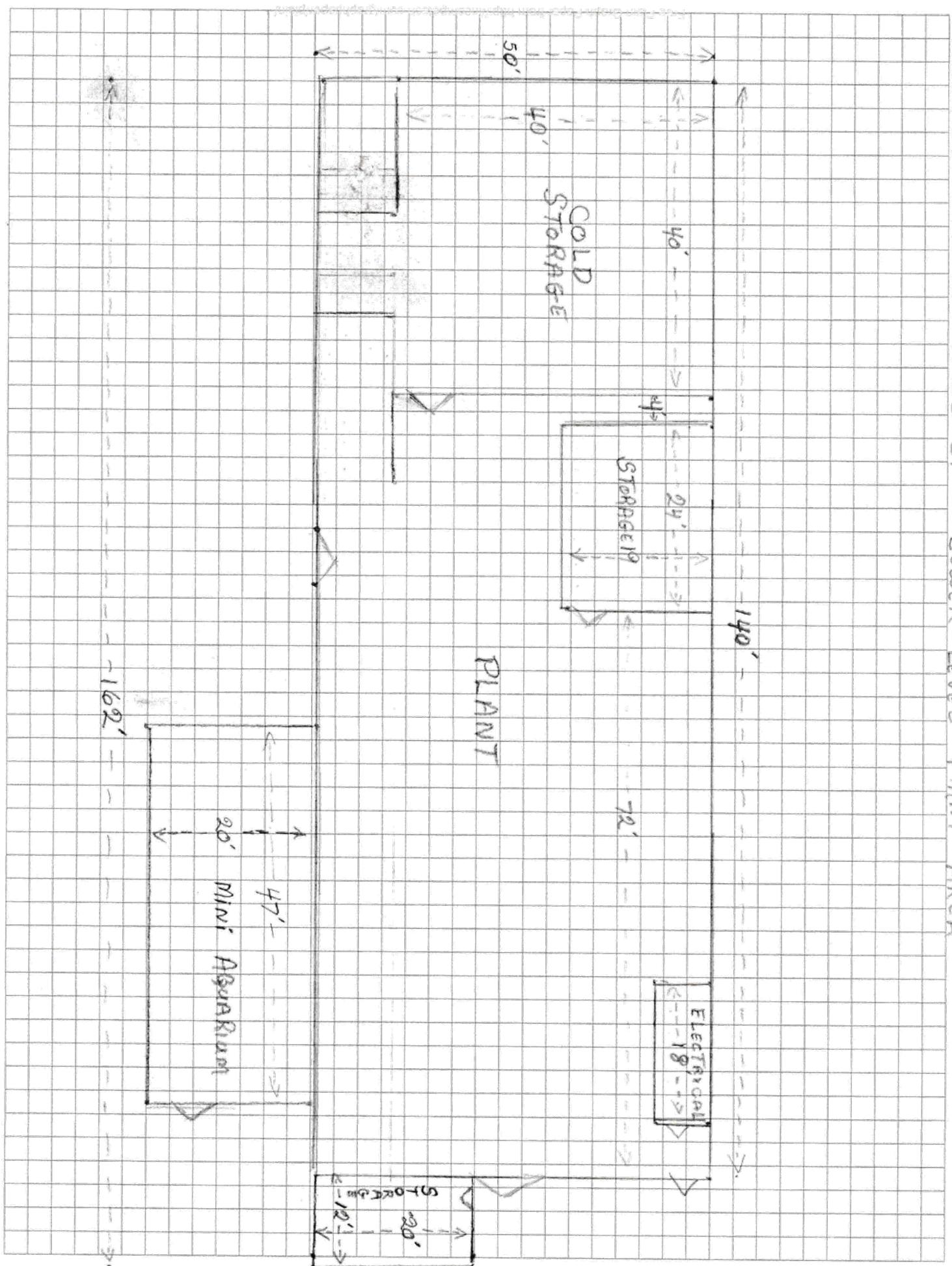
## **Appendix A**

### *Floor Plan*

# CO-OP - UPPER LEVEL - OFFICE AREA

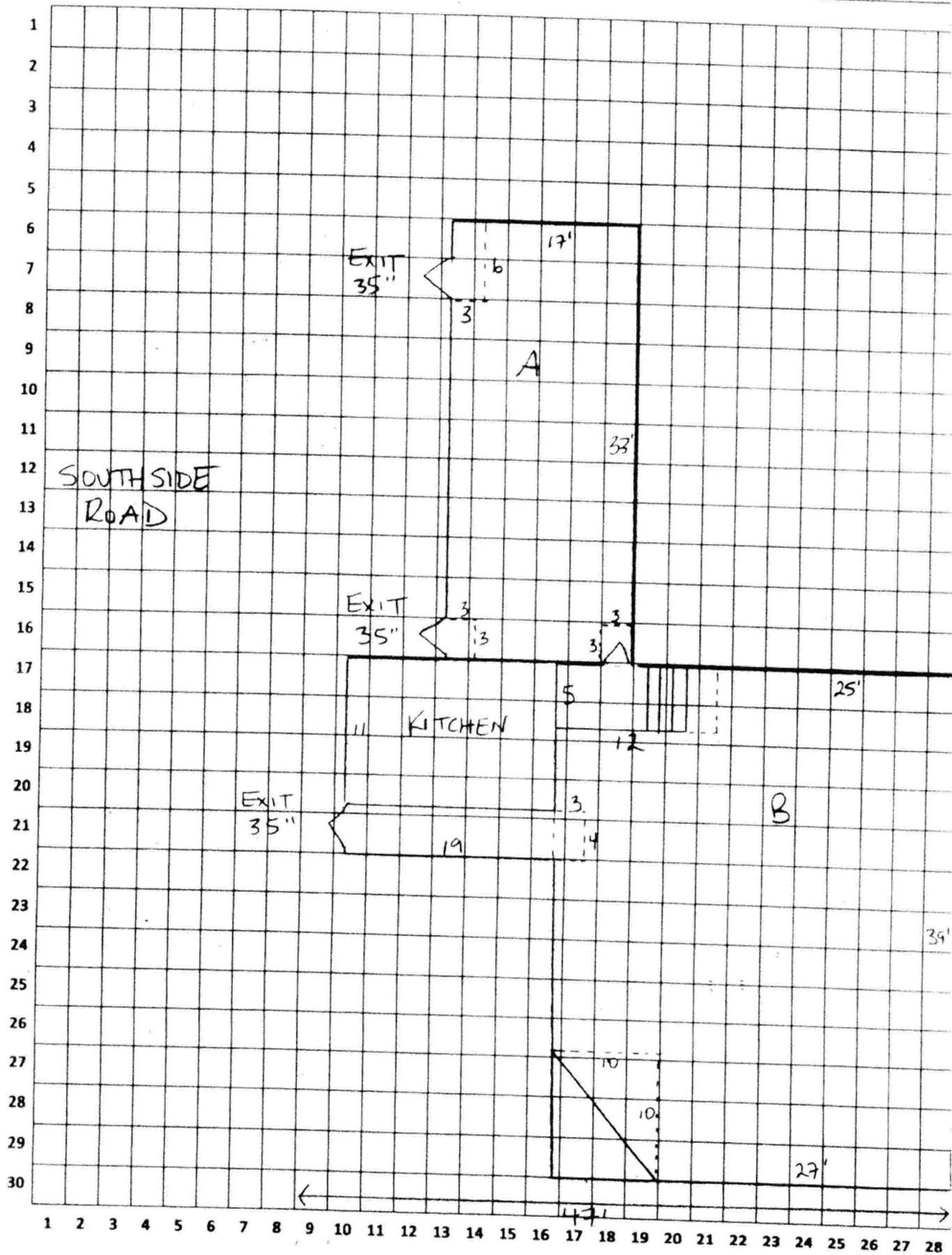


CO-OP - LOWER LEVEL = PLANT AREA

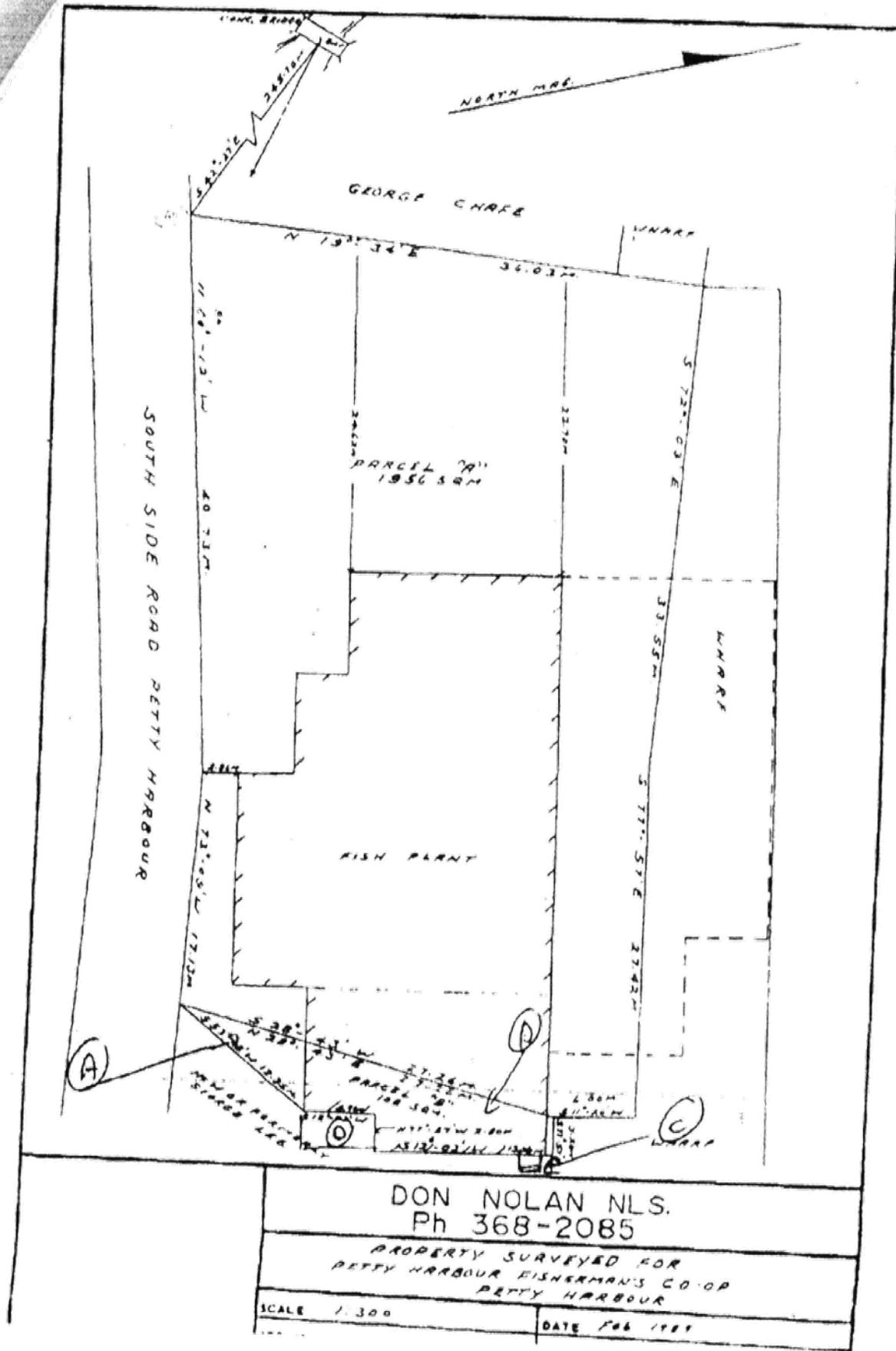


SKETCH Fisherman's Co-op

NOTE: 1 block = 3'

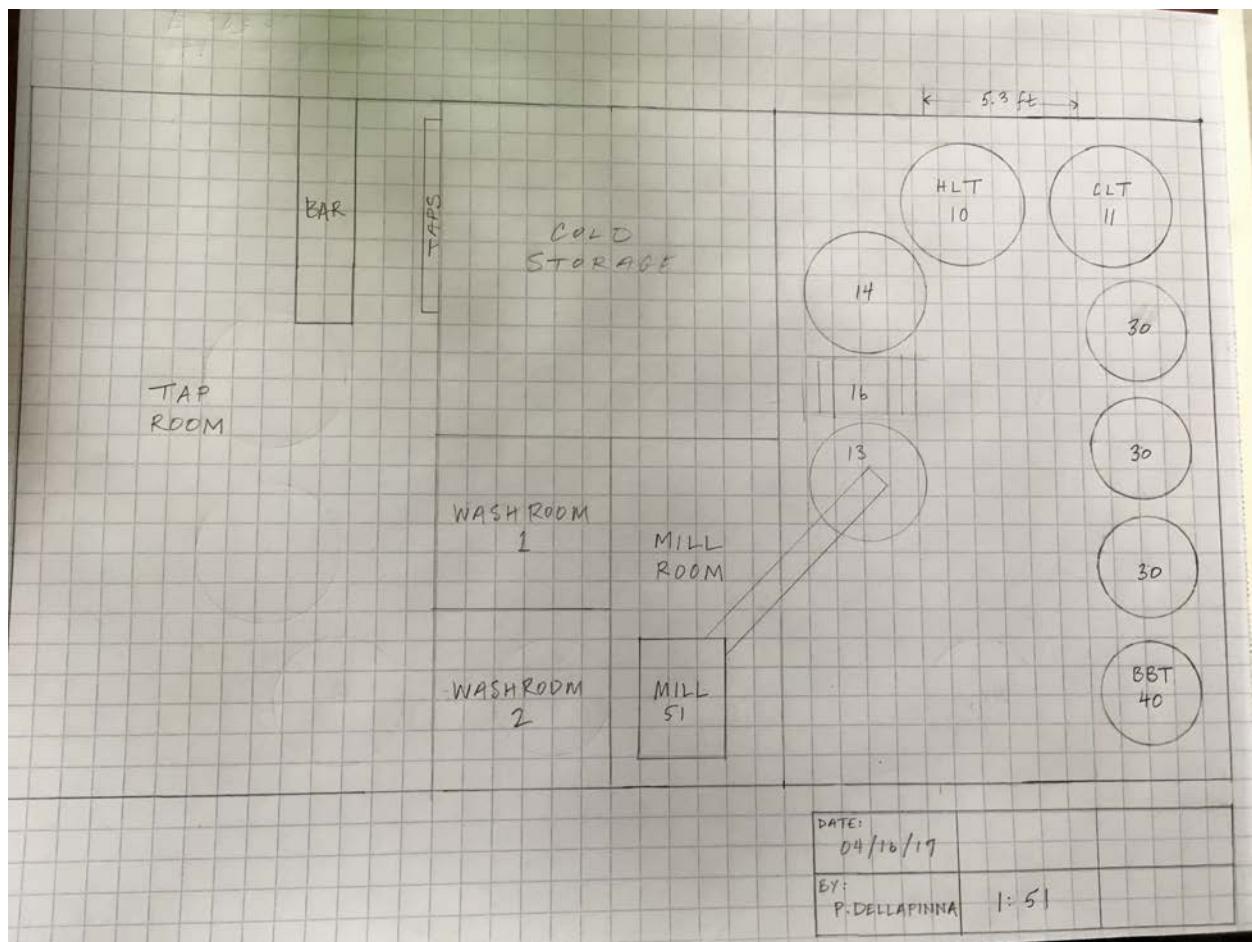


**Appendix B**  
*Property Survey*



## Appendix C

### Brewery Floor Plan



## Appendix D

### *Aerial View*

