

Applicant's Submission

This application is to redesignate a City-owned 11.84 hectare (29.26 acre) parcel from Industrial-General (I-G) District to Direct Control (DC) District. A DC district based on I-G is requested to include a "Slaughter House" use, as this use can only be allowed in a DC district per Schedule A of Land Use Bylaw 1P2007. We are not requesting any changes to the standard I-G rules (e.g., setback relaxation, height increase, etc.), but only the addition of the Slaughter House use.

The subject site is 6202 106 Avenue SE. It is a vacant parcel located in the southeast industrial area of the city-developed Dufferin North industrial subdivision. The other parcels in this industrial subdivision are also vacant and undeveloped with the exception of the Home Depot distribution centre across the street at 6301 106 Avenue SE.

Planned as an industrial subdivision with a transportation network (e.g., Glenmore Trail and Stoney Trail) that is near the city's edge, Dufferin North has been designed to accommodate a variety of industrial uses, large buildings, and high volumes of larger vehicles (e.g., tractors and trailers). This industrial area was also engineered for industrial activities such as the proposed DC use that require large urban water and sanitary sewage infrastructure services.

The proposed DC is to accommodate Sofina Foods Inc. new "state of the art" enclosed poultry processing facility. This federally registered and regulated facility will be subject to all Canadian Food Inspection Agency (CFIA) requirements, regulations, and the various federal statutes that govern the agency. As a primary food processing facility, there will be CFIA staff stationed at this location at all times when the facility is actively processing poultry.

Like all industrial activities in Alberta and Canada, the new facility is subject to applicable occupational health and safety standards, environmental standards, etc.

However, unlike most other industrial activities, the proposed facility has a hazard analysis and critical control points (HACCP) system in place that meets the CFIA's Food Safety Enhancement Program (FSEP) requirements. HACCP is systematic approach to food safety whereby biological, chemical, and physical hazards in production processes are prevented or reduced to a safe level.

Sofina currently has an existing facility at 2126 Hurst RD SE, which Sofina inherited when they acquired Lilydale Foods Inc. in 2010. This 1961 facility has experienced issues related to ammonia, odours, noise, outdoor storage of equipment, bird handling, and non-containment of poultry. These issues are the direct results of the facility's age and the construction and production standards of such facilities of the time. These issues, unfortunately, have generated a negative public perception in Calgary of a "slaughter house" use and Sofina as a corporate citizen.

Whilst there have been some expansions, renovations, and definitely maintenance throughout the last near six decades, the ability of the previous owners (Pinecrest Poultry and subsequently Lilydale Foods) and the current owner to retrofit and modernise the facility has been constrained by the size of the land, and the age and size of the building. The legacy and issues can only be addressed by construction a new facility in an industrial area with a supporting transportation network and urban scale infrastructure services.