



EXHIBIT 21-C

FINAL MINUTES
Water Demand Committee of the
Monterey Peninsula Water Management District
November 20, 2017

Call to Order

The meeting was called to order at 4:00 pm in the MPWMD conference room.

Committee members present: Molly Evans, Chair
Jeanne Byrne
Andy Clarke

Committee members absent: None

Staff members present: David Stoldt, General Manager
Stephanie Locke, Water Demand Division Manager
Stephanie Kister, Conservation Analyst
Arlene Tavani, Executive Assistant

District Council present: David Laredo

Comments from the Public: No comments.

Action Items

1. Consider Adoption of September 28, 2017 Committee Meeting Minutes
On a motion by Byrne and second of Clarke, minutes of the September 28, 2017 committee meeting were adopted unanimously on a vote of 3 – 0 by Byrne, Clarke and Evans.

2. Consider Amendments to Table 2: Non Residential Water Use Factors – Standalone Bar Uses and Wine Tasting Rooms
Motion #1 – Byrne offered a motion that was seconded by Clarke to move out of Group III the category of “bar” that does not serve food, and move it into Group II. Also, a separate discussion would be conducted on the issue of moving some wine tasting businesses from Group I into Group II. The motion was approved on a vote of 3 – 0 by Byrne, Clarke and Evans.

Motion #2 – Byrne offered a motion that was seconded by Clarke that the category “Wine Tasting Room” should remain in Group I. The motion was approved on a vote of 3 – 0 by Byrne, Clarke and Evans.

The committee members' comments are as follows. (a) There is no advantage to moving wine tasting out of Group I into Group II. (b) Tasting room could be described as a bar that does not serve food. (c) The word "Wine" could be removed and only the words "Tasting Room" listed, as this category would cover beer or wine tasting. (e) Group I would be just tasting; Group II would be minor food service (no cooking); and Group III would be full restaurant and bar.

The following comments were directed to the committee during the public comment period on this item. (a) **Christine Kemp**, an attorney with Noland, Hamerly, Etienne and Hoss, representing the Wine House and owners Charlotte Beshoff Joyce and Russell Joyce. She explained that their business had been categorized as a restaurant bar in Group III, but no food would be prepared on the premises, so they requested that the use be moved to Group II. (b) **Doug Wheeley**, of Foothill Partners, landlord for the Fieldwork Brewing Beer Garden. He stated that Fieldwork served beer brewed in Berkeley. No food was prepared or served on site. Neither were cocktails prepared or served. A small, high speed glassware dishwasher was in use. The site was permitted as a Group III use, bar and restaurant. He stated that Fieldwork used less water than Peet's Coffee and Chipotle which were Group II uses. He stated that Fieldwork should not be categorized as a Group III use. (c) **Fabrice Rondia** who was in the process of opening a beer tasting room in Monterey. He was advised by the Water Management District that instead of being permitted under a Group I use, there might be a change in rules that would permit his project as a Group II use. He stated that a tasting room provided only tasting, retail, and consumption. His establishment was not a bar. He recommended that the committee conduct a review of the water use factors. (d) **Russell Joyce**, owner of Joyce Winery, stated that in nine out of ten tasting rooms only 1 glass was used during a tasting. Tasting rooms should be permitted under the lowest water use category. He asked if permit holders would be grandfathered in under the current rules, or would they need to update their permits should tasting rooms be moved from a Group 1 use to Group II. (e) **Charlotte Beshoff** stated that a tasting room that served only wine, beer and plated cheeses and meats (not prepared on site) would not incur the same water use as a restaurant. The Wine House would not serve cocktails, neither was a stove nor oven on site. She emphasized that the Wine House would not be the same type of business as a hotel bar. (f) **Christine Kemp** noted that her clients' request was to be moved from a Group III use to Group II. She requested that the committee make a decision on that request first, and then consider the request related to moving Group II uses to Group I.

Discussion Items

3. **Develop Rules that would Promote a Reduction in Use of Disposable Tableware at Restaurants**

The committee discussed this issue and provided comments to staff. (a) The concern was that some Group II restaurants were required to serve food on disposable tableware, which resulted in more material going to the landfill. (b) Suggest that these businesses could switch to reusable tableware if a water efficient dishwasher were installed. (c) Could require that all cooking pots and utensils be cleaned in a water efficient dishwasher. (d) Business owners should be aware that under a Group II use, high moisture content foods and liquids could be served in reusable containers.

Set Next Meeting Date: A meeting will be scheduled in late January 2017. The date was not specified.

Adjournment: The meeting was adjourned at 5:00 pm.

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