

Newberry Meat Processing & Job Training Facility



SPEAKERS & SUMMARY OF TOPICS

- Stephen Hofstetter, Environmental Protection Department Director
- Chris Gilbert, Ph.D., Hazardous Materials Program Manager
- Christa Court, Ph.D., Director UF-IFAS Economic Impact Analysis Program
- Diedre Houchen, Ph.D., Equity & Community Outreach Manager
- Betsy Riley, Ph.D., Sustainability Manager
- Cynthia Sanders, Ph.D., Director UF-IFAS Alachua County Extension
- Chad Carr, Ph.D., Professor UF-IFAS State Extension Meat Specialist



PROJECT TIMELINE AND CHECK-INS

Jun 2021- Apr 2023

Stakeholder Discussion and Board Discussion

- Board Discussions
- Project Conceptualization
- ARPA Workplan
- Dec 6, 2022 ARPA Workplan Approval
- Institutional Partnerships & Letters of Support
- Federal and State Grants ongoing.
- Engagement with USDA and Regulatory Bodies
- Site Due Diligence
- Finalize Land Terms

Apr-Jul 2023

Preconstruction

Discussions

- Board Approval of Newberry Environmental Park Interlocal Agreement
- Board Approval of Solicitation for an Operator
- Board Approval of Solicitation for an A/E
- Board Approval of MOUs with UF-IFAS and Santa Fe College
- Engagement with USDA and Regulatory Bodies

Jun -Dec 2023

Design and Operations

- Board Approval of Operator's Business Plan
- Board Approval of Final Facility Design
- Engagement with USDA and Regulatory Bodies

Jan 2024 - Dec 2026

Construction

- Construction begins January 2024
- Operations begin December 2026



FOOD SYSTEMS FOR LOCAL RESILIENCE

- Enhances food security by maintaining local control, deconsolidating the meat industry, and addressing current bottlenecks in processing
- Focuses on animal welfare and humane treatment
- Niche facility with custom processing will provide highquality jobs
- Waste product recycling and research partnerships to develop new products, reduce impacts of industry, and serve as a regional model



PROJECT SUMMARY

- \$5.25 million in local, state, and federal funds to construct
- Processing of approximately 15 animals per day
- Located in Newberry FL
- USDA inspectors on site allow for wholesale and retail market access
- Built by the County, Contract with a private entity to operate
- Serving ranchers within 100 miles



ESTIMATED FACILITY COSTS

• 10,000sf pre-fab metal building.

Building with insulation and install labor =

Concrete Slab =

Mechanical, Electrical, Plumbing (MEP) =

• General Contractor (Hard Bid P/OH) =

Building Total =

Building Soft Costs

Architectural/Engineering (A&E) =

• Civil Engineering =

Topo, Prelim/Final Development

• Environmental, Geotech

\$550,000 \$120,000 \$350,000 \$396,000

\$1,416,000

\$150,000 \$120,000

Total Hard Costs

\$1.4M Building

\$2.7M Equipment

\$4.1M

Total Soft Costs \$1.2M Permits, Utilities

Total Project Cost \$5.25M

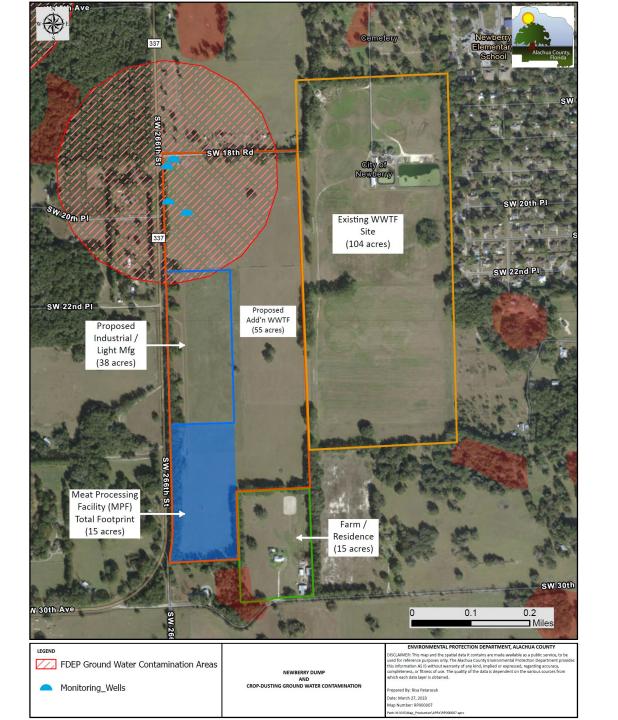
Newberry Environmental Park



Meat Processing Facility (MPF) Total Footprint (15 acres)

Environmental Constraints

- The northwest corner of the Environmental Park was a prior FDEP clean-up site associated with crop dusting pesticide/herbicide contamination.
- FDEP Site name "NORTH FLORIDA CROP DUSTING Inc."
- Before a land agreement with Newberry can be considered, a Phase II site assessment must be completed.





LOCAL ECONOMY

- Provides new and expanded markets for small ranchers raising cattle, goats, sheep, and hogs within 100 miles of Alachua County
- Creates up to 70 jobs due to the facility's overall influence on the economy
- Keeps money with local ranchers
- Entrepreneurship and workforce training in all areas of the meat industry, from butchering to inspection



ECONOMIC ANALYSIS

Potential Economic impacts of the PROPOSED Alachua County MEAT Processing Facility

Dr. Christa D. Court, Director

Economic impact analysis Program
Food and Resource Economics Department

Institute of Florida Agricultural Sciences

University of Florida



LOCAL AGRICULTURE

- Preserves rural lands and thus protects essential wildlife habitat and aquifer recharge areas
- Less energy for transport from farm to plate
- More local, pasture-raised meat options in stores and restaurants
- Endorsed by Alachua County, City of Newberry, UF IFAS, Santa Fe College, The Cattleman's Association, Florida Farm Bureau, local food community organizations, and regional farmers and ranchers



EQUITY FOR SMALL RANCHERS

- Small, historically marginalized farmers have no processing outlet and are attempting to maintain and augment family traditions.
- These small farms and herds are <u>community education</u> <u>sites</u>, connecting students, youth, children and elders with land, place, and <u>sustainability</u>.





REGENERATIVE AGRICULTURE

- Fewer food miles
- Incentivizes ethical, sustainable practices
- Builds climate resilience through developing local food systems



AREA DEMAND

- Need for meat processing locally due to bottleneck in the large meat processing facilities
- Locally producers have a wait of 4-8 months before processing
- Rancher outreach and survey results



FEDERAL AND STATE REGULATIONS

- To sell meat piece-by-piece, animals must be slaughtered and prepared into retail packages, all under USDA-Food Safety & Inspection Service
- To sell packaged meat products at farmer's markets, an FL Department of Agriculture & Consumer Services (FDACS) mobile food permit will be required
- You will likely store the meat at a commissary which needs an FDACS letter of agreement



REQUESTED BOARD ACTION

• Direct staff to continue with due diligence work on the site and report back to the Board.