

TO: CITY MANAGER

2002 August 6

FROM: DIRECTOR PLANNING AND BUILDING

SUBJECT: Fermentation Facility (Craft Brewery) Within Champs Sports Bar
Radisson Hotel
4331 Dominion Street

PURPOSE: To provide Council with a recommendation regarding a request to establish a fermentation facility (craft brewery) within Champs Sports Bar at the Radisson Hotel.

RECOMMENDATIONS:

1. **THAT** Council support the request for a fermentation facility (Craft Brewery) within Champs Sports Bar at the Radisson Hotel, as described in this report.
2. **THAT** a copy of this report and the Council resolution be sent to the applicant, Mr. Bert Hick, Rising Tide Consultants Ltd, Suite 740 - 1070 Douglas Street, Victoria BC, V8W 2C4. and the General Manager, Liquor Control & Licensing Branch, PO Box 9292, Stn. Provincial Government, Victoria, BC, V8W 9J8.

REPORT

1.0 BACKGROUND INFORMATION:

- 1.1 Champs Sports Bar is located within the Radisson Hotel at 4331 Dominion Street (see **attached** Figure 1). The sports bar is a Class A liquor licence facility (hotel pub), with a maximum indoor seating capacity of 325 and patio seating for 46. The property is zoned CD Comprehensive Development District (based on C1 Neighbourhood Commercial District and P2 Administration and Assembly District guidelines).
- 1.2 The Liquor Control & Licensing Branch advises that a resolution is required from the local government to permit the fermentation facility in the Class A pub as they classify it as a brewery.

2.0 GENERAL DISCUSSION:

2.1 The applicant is proposing to locate a small fermentation facility on the southerly side of the Class A pub for the purpose of producing and selling its own branded premium craft beer. The fermentation facility consists of three beer serving tanks and a fermentation vessel, each of which are 244 U.S. gallons (6 hl) in size. The fermentation facility area within the pub would have a glass wall on the only open side so that the patrons could view the facility. The area required for the fermentation facility is 157.5 square feet in size, representing 2.8 % of the licensed pub area. The fermentation facility would not be visible in any form from outside and no additional venting is required as there is no odour associated with the process. The beer would only be consumed on the premises and the quantities are proposed to be relatively low, therefore unconsumed beer should not be an issue. The fermentation facility is considered accessory to the hotel pub.

2.2 According to information from the applicant, the traditional brewing process has fourteen steps. The fermentation facility proposed for the Radisson Hotel involves the purchase of a concentrated wort extract and yeast for mixing with water in the fermentation vessel. The proposed fermentation facility includes six of the standard fourteen steps in the brewing process, however, the mixing of the wort, yeast and water is the only visible step (see **attached** Figure 2). A fermentation facility does not have the typical brew house tankage associated with local brew pubs, therefore there is no brew kettle present required for the manufacturing of the raw material/wort. The fermentation facility in a pub allows the pub to sell an in-house craft brewed beer, with an aesthetically pleasant facility, at lower cost than the traditional product sources. All brewing, cleaning, sanitizing and general maintenance is taken care of by the contracted supplier of the micro brewery equipment.

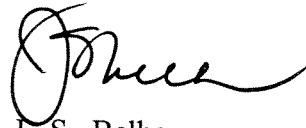
The construction of the fermentation facility would result in a decrease of 12 seats in the licensed Class A pub.

2.3 Additional requests may be received in the future to establish fermentation facilities or full brew pubs in connection with other liquor licenced establishments in Burnaby. If a proposal were received to establish a full process brew pub, the applicant would need to rezone the site to Comprehensive Development District, based on a commercial zoning district which permits the liquor licence facility and an industrial zoning district which permits the manufacturing of alcohol.

It is assessed, however, that fermentation facilities such as this proposal would be considered as accessory to principal drinking establishments subject to the facility occupying a maximum of 5% of the licensed floor area, the facility not being visible in any form from the outside, the beer being consumed only on-site and the process being limited to fermentation process with a pre-made wort.

3.0 CONCLUSION

In light of the limited and minor nature of the proposal, it is recommended that Council resolve to support the fermentation facility (brewery) within the subject Class A pub, as described in this report.

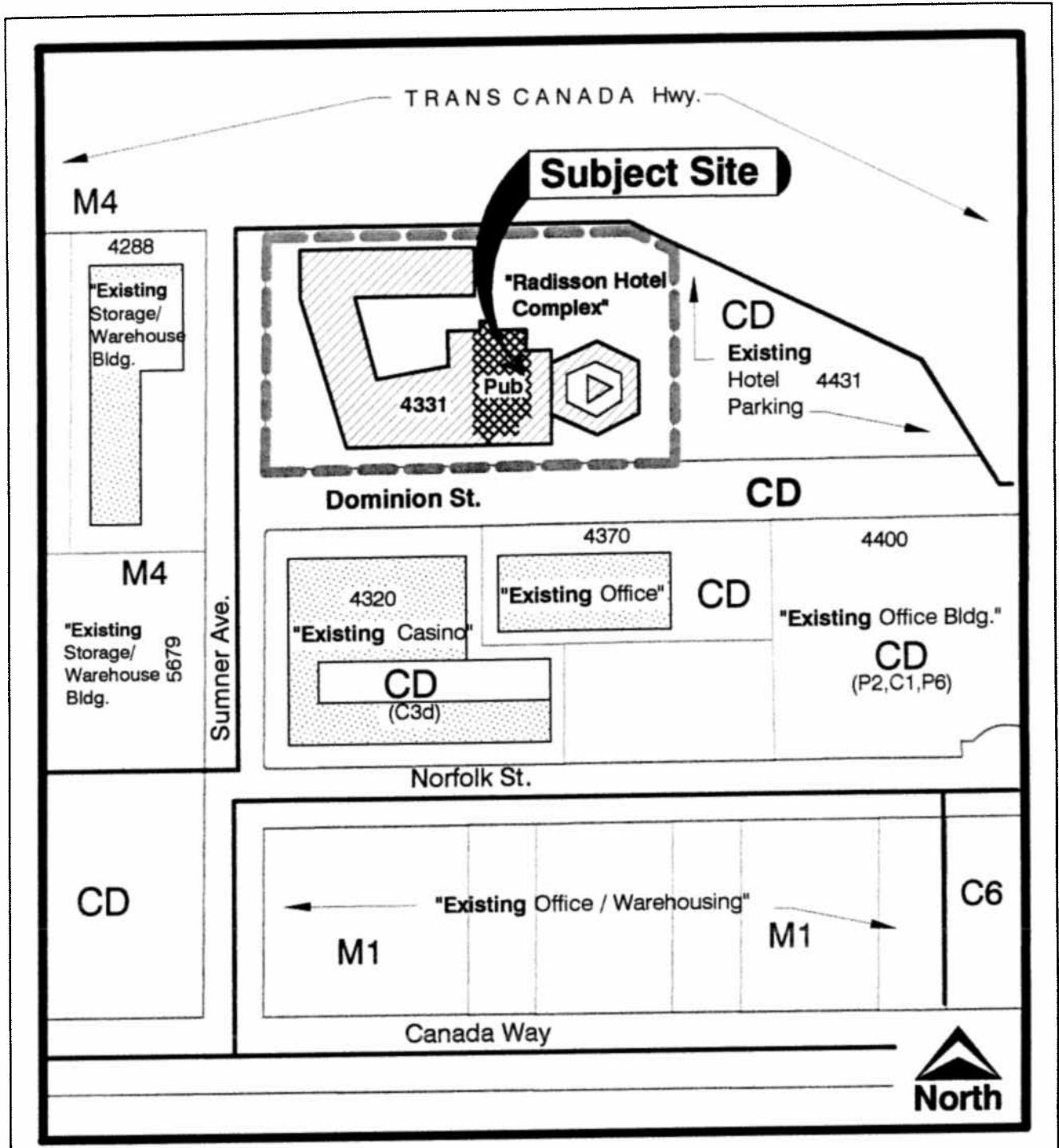


J. S. Belhouse
Director Planning and Building

BW:gk
Attachment

cc: Chief Building Inspector
Chief License Inspector

P:\Barry\Liquor Licence\brewery in Radisson



Planning And Building Department

<p>Scale: N.T.S.</p>	<p>Fermentation Facility 4331 Dominion St. (Radisson Hotel, Champs Sports Bar)</p>		<p>Figure 1</p>
<p>Drawn By: J.P.C.</p>			
<p>Date: July 2002</p>			

Comparison of Typical BrewPub System and BIGBREWS

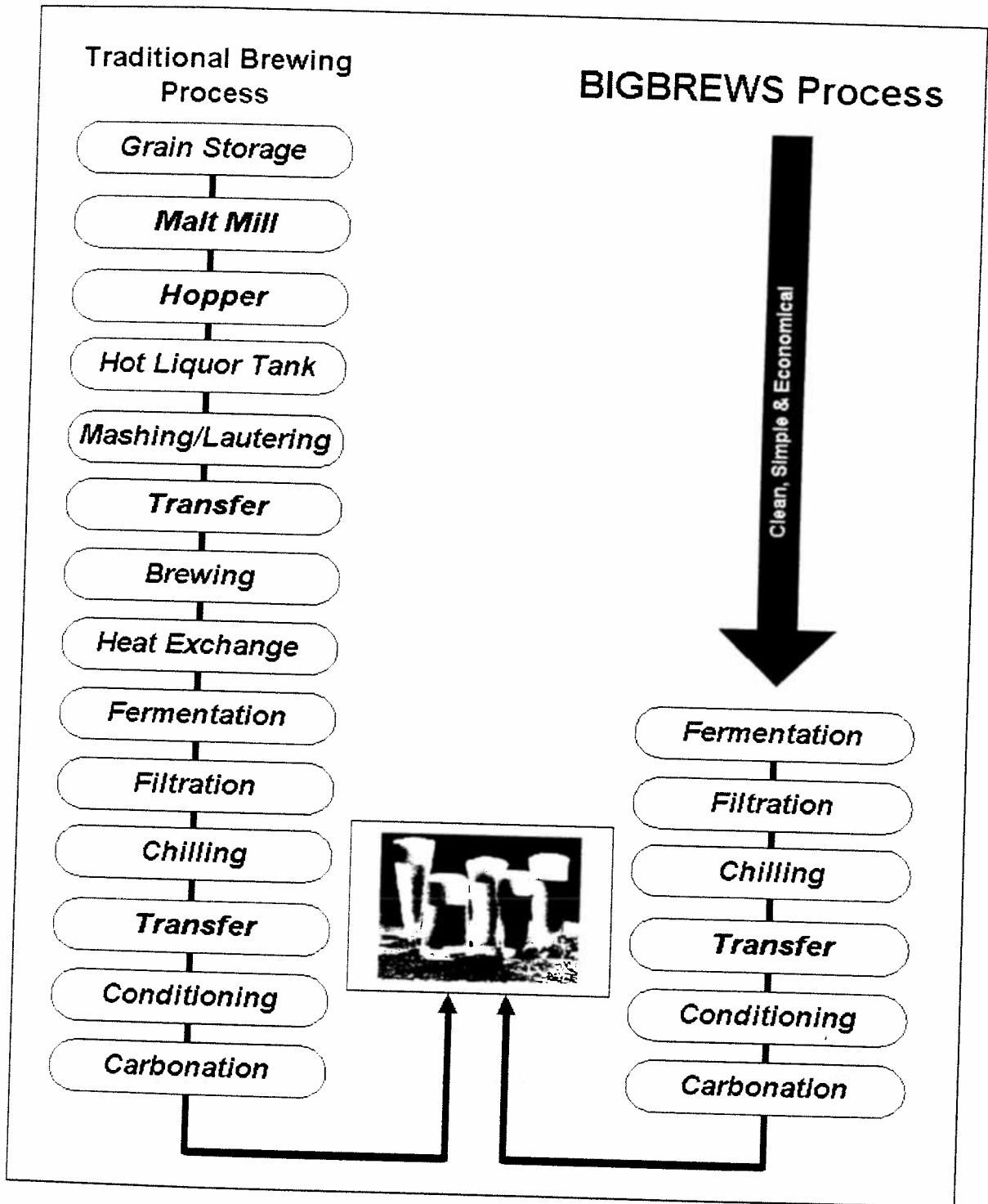


Figure 2

