



TOWN OF MILFORD, NH  
OFFICE OF COMMUNITY DEVELOPMENT

1 UNION SQUARE, MILFORD, NH 03055

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**Date:** April 17, 2019  
**To:** Planning Board  
**From:** Lincoln Daley, Community Development Director  
**Subject:** SP2019-04 - Ogie Brewing, LLC., for the property located at Tax Map 26, Lot 157, 12 South Street.  
Minor Site Plan Application for a change of use from a restaurant use to a nano-brewery and tasting area.  
(New Application)

**BACKGROUND/PROPOSAL:**

The applicant is before the Planning Board for a site plan application to convert the former restaurant (Marcus P's) located at 12 South Street to a low-volume nano-brewery and dedicated tasting room. The operations include an on-site manufacturing process (brewing and distribution) that will produce approximately 3,100 to 6,500 gallons per year (62 to 124 gal/wk) for retail sales, tastings, and direct distribution. The brewing system/process will be self-contained within the first floor space and utilize the existing kitchen space, propane rail, ventilation hoods and fire suppression for direct-fire kettle burners. Operations will use municipal water and sewer. Projected water consumption is 50 -100 gal/wk. Product will be divided into bottles, sales, kegs sales, and tasting room. There will be no exterior modifications required. In addition, no food will be sold and there will be not outdoor seating or outdoor consumption.

Pursuant to Section 2.03 of the Development Regulations, the proposed uses require site plan approval as the project is a change of use which does not have an approved site plan. No building expansion/changes or site development/improvements are proposed as part of this site plan application. This will be the first public hearing for the application.

**LOT AREA/BUILDING AREA:**

Map 26, Lot 157 = ±0.07 acres (3,049 sq.ft.),  
Main Building Area (Gross) = 8,187 sq.ft. First Floor Area Change of Use: 2,045 sq.ft.

**APPLICATION STATUS:**

The application is complete and ready to be accepted. The Board will need to make a determination of regional impact.

**NOTICES:**

Notices were sent to all property abutters on April 12, 2019.

**WAIVERS:**

No waivers have been requested.

**ZONING DISTRICTS:**

The subject property lies within the Commercial District. The intent of this District is to provide areas for those businesses, institutional, financial, governmental and compatible residential uses which constitute the commercial requirements of the Town. The proposed retail and restaurant uses are permitted within the Commercial district. However, the manufacturing process used to product the craft beer products requires a Special Exception from the Board of Adjustment.

**TRAFFIC AND ACCESS MANAGEMENT:**

The building and property fall within the Oval Sub district and as such are exempt from the parking requirements for the restaurant use.

**DRAINAGE/STORMWATER MANAGEMENT:**

The proposed improvements are all within the existing building. There will be not exterior changes/additions to the building and no improvements are planned at this time. The site will utilize on-street parking areas and existing building drainage.

**INTERDEPARTMENTAL REVIEWS:**

**Ambulance:** No comments.

**Assessing:** No comments.

**Building Department:** No comments.

**Code Enforcement/ Health:** No comments.

**Conservation Commission:** No comments.

**Environmental Coordinator:** No comments.

**Fire Department:** No comments.

**Heritage Commission:** No comments.

**Police Department:** No comments.

**Public Works:** No comments.

**Water/Sewer Utilities:** The applicant will need to provide more information regarding the waste material to be discharged into the Town system.

**Zoning:** The proposed retail and restaurant uses are permitted within the Commercial Zoning District and Oval Subdistrict. However, the manufacturing of craft beer products requires a Special Exception from the Board of Adjustment. The applicant is scheduled to appear before the Board of Adjustment on May 3, 2019.

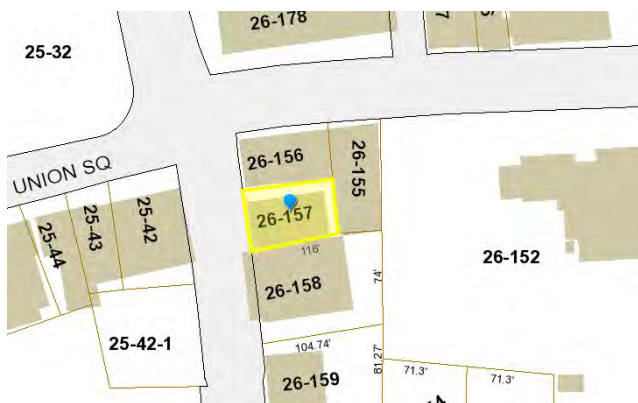
**Community Development / Planning:**

1. The applicant will replace the pre-existing, projecting wall sign in kind with a new sign.
2. The applicant should clarify the maximum number of customers the facility can support. In addition, will the business host events?
3. The applicant should provide additional information related to the deliveries and the distribution process and the potential impact to the roadway system and operations of neighboring business/residences.
4. The applicant should provide details of the store operations and manufacturing process.

**STAFF RECOMMENDATIONS:**

The applicant should be prepared to address all of the comments raised by the Planning Board, Staff, and public pertaining to the Site Plan Final Design and revise the plans/information accordingly. Barring any comments or concerns raise by the Planning Board, Staff recommends approving the Site Plan Application.

**Tax Map 26 Lot 1**

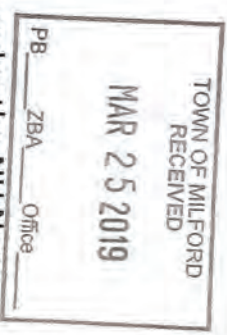


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## Proposal for Business Operations

12 South St., Milford, NH 03055



OGIE Brewing will be a low-volume Nano Brewery, operating under the NH Nano Brewery license. The business will operate under the following state guidelines:

- 1) No more than 2000 BBL production annually (1BBL is 31 gal).
- 2) No food service requirements for operation.
- 3) Tasting Room service limited to one 4oz sample of each beer label and one 16oz pour, per person, per day.
- 4) Direct retail sales of bottled beer, to be consumed off-premise. This includes bottles, growler fills, and/or kegs.
- 5) Direct distribution to licensed alcohol resellers. This includes restaurants, bars, and/or markets.
- 6) No alcoholic beverages will be sold other than that produced by the brewery.

### General business operation plans:

- 1) Construct a 2BBL brewing system, producing 2-4 BBL per week (approx. 62 to 124 Gal)
  - a. 100 to 210 BBL annually (approx. 3100 to 6500 gal).
  - b. Product will be divided into bottle sales, keg sales, and tasting room.
- 2) Brewing system will utilize the existing kitchen space, propane rail, ventilation hoods, and fire suppression for direct-fire kettle burners.
- 3) Brewing processes will be conducted Mon-Sun, as required.
- 4) Bottle sales will be available during open hours, no later than 10pm, subject to product availability.
- 5) Tasting Room will be open Friday and Saturday until 10pm, Sunday until 6pm, subject to product availability.
- 6) NOTE: Property lease has a 10pm daily curfew clause
- 7) Brewing operations will be conducted by owner/operator, William Ogert and a brewer's assistant.
- 8) Tasting room and sales will be conducted by 2 employees, potentially more if required.
- 9) All business will be conducted inside... no outdoor seating or outdoor consumption.

## Facility modifications and use:

This property was chosen for its wonderful location and functional layout.

- 1) Only minimal interior remodeling is required. No structural reconstruction should be required.
  - a. Existing service windows will be remodeled into “viewing windows” looking at brewing process and equipment.
  - b. Brewing area (kitchen) will be isolated from public access, per TTB guidelines.
  - c. Fermenting / conditioning area will be isolated from brewing area and utilize existing air conditioner.
  - d. Brewing area flooring will be replaced with a water-proof system.
  - e. Existing service counters will be modified to enclose keg coolers and draft lines.
  - f. Dry storage room will be constructed in basement.
  - g. Dining side will have tables & chairs to accommodate approx. 30-40 patrons.Additional seating may be added to service side, approx. 10-15.
- 2) No exterior modifications are required. We would like to change the exterior paint color and awning color.
- 3) Existing sign frame will be utilized. OGLE Brewing logo will also be applied to 2 front windows.
- 4) One front window is intended to showcase a shiny, stainless steel fermenting vessel.

## Water usage considerations:

At this brewing capacity, we will discharge about the same water volume as a typical restaurant kitchen.

- 1) All professional brewing equipment is cleaned and sanitized utilizing a “clean in place” system. This is essentially utilizing the brewery pumps and kettles to turn each vessel into a self-contained “dishwasher”. This maximizes cleaning efficiency while minimizing water consumption and minimizing chemical expense. Projected CIP usage would be 50-100 gal per week.
- 2) Pending a water test, brewing water will be either town water run through a filter system or will be purchased from a water distributor. Town water is simpler, but could negatively affect our sewer bill (high water intake, low water discharge... higher percentage of intake water would be consumable product).

## Comments:

The craft beer industry is still rapidly growing in popularity. Craft breweries tend to become a town pride, whether it's for a local "hidden gem" or for a highly recognized label. Craft beer connoisseurs seek out and visit new breweries. This will bring new business and potentially new recognition to Milford. I hope to work with neighboring Milford businesses to encourage visitors to experience all that Milford has to offer. This is a model that has worked exceptionally well in many towns, like Burlington and Portland.

This brewery will not add another typical bar to Milford. The NH State guidelines for a Nano-Brewery focus on enabling the craft brewer the opportunity to produce and market their product. Samples are intended to encourage visitors to purchase product to take home. Single pour limit means that no patrons will be hanging at the brewery getting intoxicated.



## OGIE Brewing: Detailed Site Plan

### Light Construction Plans

- 1) New flooring in brewing area. Waterproof materials with a floor drain. Design will be capable of containing any spillage and facilitating easy floor cleaning.
- 2) Construct a 6' non-load bearing wall with doors to separate brewing area from conditioning area. Install a door between conditioning area and service area. Room will utilize existing wall A/C to maintain conditioning temperatures. Also restricts public access to pre-tax product, per TTB requirements.
- 3) High-top counter / wall between brewing area and service area will be lowered to typical bar height. Wall design will be modified to encompass keg coolers, with draft lines fed through countertop to dispensing taps.
- 4) A backdrop will be added to fore mentioned counter / wall and a door installed to isolate brewing area from service area, also restricting public access.
- 5) Existing kitchen service windows, between conditioning area and seating area and between brewing area and hallway, will be modified with transparent material (i.e. glass or plexiglass) restricting public access to these areas while allowing public viewing of the brewing equipment and brewing processes. Window openings may be increased to allow better viewing.
- 6) Forward service counter may be remodeled.
- 7) Interior walls. Existing walls have multiple different finishes that need to be made uniform. Work may range from sanding and repainting (minimum expense) to removal of underlying wall paneling and replacement with conventional drywall, wall tiles, and/or wall paneling.
- 8) Dry storage room to be constructed in basement area. Room will be approx. 8'x8' conventional dry wall construction.
- 9) Replace carpeting on service side with non-carpet option.
- 10) Construct 18" "high top" counters.

Property Owner Approval:

*Andrew Chappell, Managing Agent*  
*Reath LLC*