



NORTHUMBERLAND COUNTY LAND USE APPLICATION

Answer all questions. Refer to Appendix A for the checklist to make sure that you have all required information. Please type or print all information in blue or black ink.

1. Owner/Applicant Information:

Owners Name: AFD LLC dba Virginia Meat Processing		Address: 1923 Carlson Rd, Heathsville, VA 22473
Telephone (H): 3476074275	Telephone (W):	Email: Dawoodmohammad@yahoo.com

Applicants Name: Mohammad Dawood		Address: 12050 Tango LN Woodbridge VA, 22193
Telephone (H):	Telephone (W): 3476074275	Email: Dawoodmohammad@yahoo.com

Plan Preparer/Authorized Agent:		Address:
Telephone (H):	Telephone (W):	Email:

2. Property Information:

Tax Parcel #: 47-1-012A		Parcel Physical Address (If applicable): 1923 Carlson Rd, Heathsville, VA 22473	
Current Zoning: <input type="checkbox"/> C-1 <input checked="" type="checkbox"/> A-1 <input type="checkbox"/> R-1 <input type="checkbox"/> R-2 <input type="checkbox"/> R-3 <input type="checkbox"/> R-4 <input type="checkbox"/> B-1 <input type="checkbox"/> M-1	Acreage: 2.226	Magisterial District: Wicomico	Date Property Purchased: Under Contract
Are there any structures on the property? <input checked="" type="checkbox"/> Yes (If yes, please describe) <small>3,002 SqFt living area feet of structure which concludes of a ground floor retail store, 3 bedrooms on top, a bathroom, two attached garages, storage sheds, a well, aseptic system and a 3 face electrical system</small>		Deed Book Page #: 080000401	
Board of Supervisor Representative: James Long		What is the road name or route number on which your property is located? Carlson RD	
Directions to Property: At the corner of Carlson RD, Heathsville and Jessie Dupont Memorial Hwy State Route 200			

Office Use Only:		PAID	Application #: <u>23-CU-021</u>
DATE RECEIVED: 12/28/23	BOARD ACTION: <input type="checkbox"/> Approved <input type="checkbox"/> Approved w/ conditions <input type="checkbox"/> Denied <input type="checkbox"/> Withdrawn Meeting Date 2-8-24	PAID STAMP: JAN 04 2024	TYPE OF APPLICATION / FEE: <input type="checkbox"/> Appeal Decision of Zoning Administrator <input checked="" type="checkbox"/> Conditional Use- \$150 <input type="checkbox"/> Exception to the Bay Act- \$300 <input type="checkbox"/> Subdivision Variance- \$300 <input type="checkbox"/> Zoning Variance- \$300

3. Description of Request:

<p>Type of Request (check one):</p> <p><input checked="" type="checkbox"/> Conditional Use <input type="checkbox"/> Exception to the Bay Act <input type="checkbox"/> Subdivision Variance</p> <p><input type="checkbox"/> Zoning Variance</p>	
<p>What is the current use? (Use another sheet of paper if more space is needed):</p> <p>The 1923 Carlson Road Heathsville VA 22473 property which is listed at 2.266 acres and has 3002 SQ feet of structure which concludes of a ground floor retail store, 3 bedrooms on top, a bathroom, two attached garages, storage sheds, a well, aseptic system and a 3 face electrical system but is not currently in use of any services.</p>	
<p>Describe the proposed use/project (Use another sheet of paper if more space is needed):</p> <p>Our proposed retail and commercial custom meat procesing facility constructed in 5 forty foot top of the line containers with the objective of transitioning into a Food Safety Inspection Services (FSIS)/USDA Certified Meat Processing Facility stands as a testament to our unwavering commitment to advancing both our local farming community and the wider economy. This pioneering venture is poised to revolutionize the way we produce and consume meat products. By focusing on three key pillars-economic growth, superior quality, and ethical treatment of animals-we are poised to elevate the farmer market experience to new heights. Specifically, it will create 8-10 jobs in the local economy. In the following sections, we delve into how these elements intertwine harmoniously to create a symbiotic relationship between sustainable agriculture, community welfare, and responsible business practices.</p>	
<p>Have you discussed this request with any State and/or Federal agencies that may require a permit? (Health Department, Virginia Department of Transportation, etc.)</p> <p><input checked="" type="checkbox"/> Yes (If yes, please explain) <small>State/Federal Agencies support - U.S. Consolidated Farm Services Agency (FSA Warsaw, Virginia) -USDA Service Center (FSA Fredericksburg, Virginia) -US Food Safety & Inspection (FSIS Raleigh, NC) -State Historic Preservation Office -Tribal Historic Preservation Office -Northumberland Health Department, DEQ Virginia</small></p> <p><input type="checkbox"/> No</p>	
<p>Have you previously applied to or obtained a permit from Northumberland County for any portion of this request or relating to this request?</p> <p><input checked="" type="checkbox"/> Yes (If yes, please explain)</p> <p><input type="checkbox"/> No I applied for a Land Use Permit for a different location listed on tax map # 7-1-46A Fruit Plain Rd Under AFD LLC Virginia Halal Meat Farm A1 Zoning</p>	
<p>Has any portion of this request for which you are seeking a permit been completed or commenced?</p> <p><input type="checkbox"/> Yes (If yes, please explain)</p> <p><input checked="" type="checkbox"/> No</p>	

ADJOINING PROPERTY OWNERS

Carroll or Bessie E. Carter
9071 Conner House Road
Manassas, VA 20111

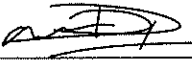
Mohammad Dawood
12050 Tango Lane,
Woodbridge, VA 22193

Alvin B. or Deborah L. Burgess
165 Redleaf Court
Kilmarnock, VA 22482

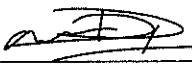
David A. and Connie D. Hudnall
1532 Carlson Road
Heathsville, VA 22473

5. Signature Page:

This application is submitted true and correct. Applicant agrees that when the permit herein applied for is issued, that all work will be completed as stated and as required by all Northumberland County Ordinances, Virginia State laws, and any other applicable regulations. Failure to comply with any part or terms of this application shall be sufficient cause to revoke any permit issued. This application allows duly authorized representatives of the County to enter upon the premises of the project site at reasonable times for the purpose of inspection.

Signature of Owner(s)  Date 12/27/2023

Printed Name(s) Mohammad Dawood

Signature of Applicant(s)  Date 12/27/2023

Printed Name(s) Mohammad Dawood

Signature of Agent _____ Date _____

Printed Name _____

5. Signature Page:

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Signature of Owner(s)  Bessie E Carter 01/18/24 Date 12/27/2023

Printed Name(s) Bessie E. Carter

Signature of Applicant(s)  Date 12/27/2023

Printed Name(s) Mohammad Dawood

Signature of Agent _____ Date _____

Printed Name _____

APPENDIX B
Conditional Use Additional Information

Please submit this appendix with your application.

1, Please provide the following setbacks for all proposed structures:

Primary Structure:	
Road/Right-of-way _____	Rear Yard _____
Left Side Line _____	Right Side Line _____
Height of Structure _____	
Secondary Structure:	
Road/Right-of-way _____	Rear Yard _____
Left Side Line _____	Right Side Line _____
Height of Structure _____	

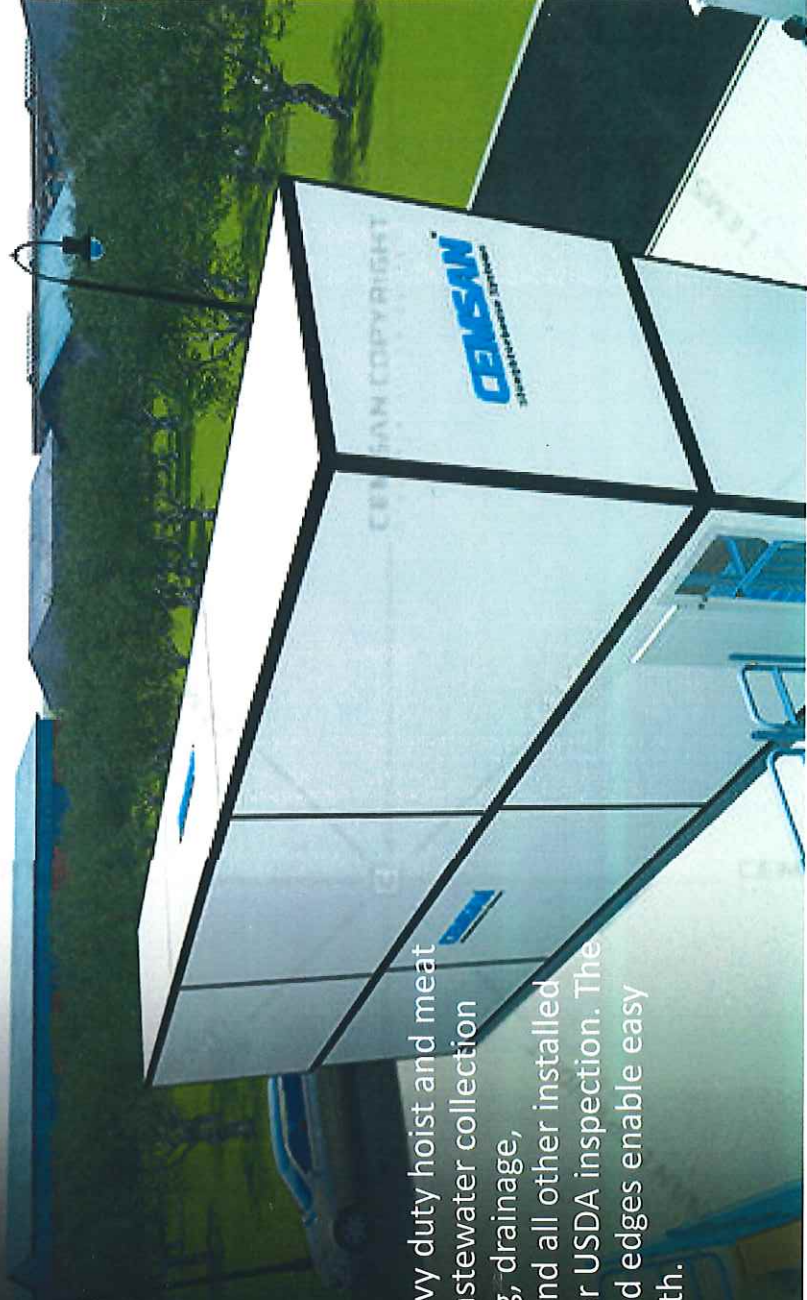
2. Additional Information

<p>Will there be parking on the property? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No If yes, please indicate the number of spaces being provided. <u>4</u></p>
<p>Will there be any fencing or landscaping? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No If yes, please explain. MESH FENCE , 6.7FT height with 2 16ft doors covering the entire meat processing facility Side</p>
<p>Will there be any lighting? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No If yes, please indicate the type and number of lights being used. General Use Lighting</p>
<p>Will there be any signs associated with the request? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No If yes, please indicate the size and number of signs. 1 sign- lightbox sizing about 28 inches</p> <p>All permits will need to be obtained from the Office of Building & Zoning for signage.</p>

Office Use Only:
Part of application #: <u>23 -CU- 021</u>
Date Received: <u>12/28/23</u>

Information about the Facilities being built

Each self-contained modular unit is heavy duty hoist and meat rail hanging system, skinning cradle, Wastewater collection system , electric water heater, plumbing, drainage, refrigeration, waterproofed electrical, and all other installed equipment required for operation under USDA inspection. The interior's non-porous surfaces and covered edges enable easy cleaning to help prevent bacterial growth.



Meat Processing Unit

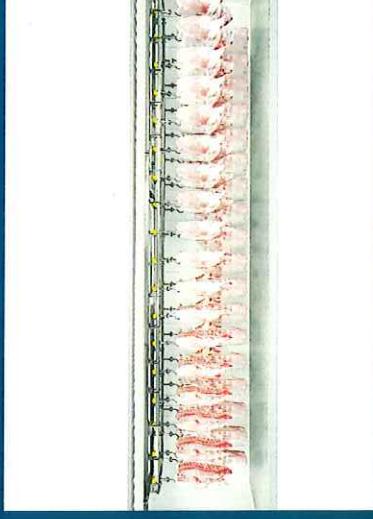
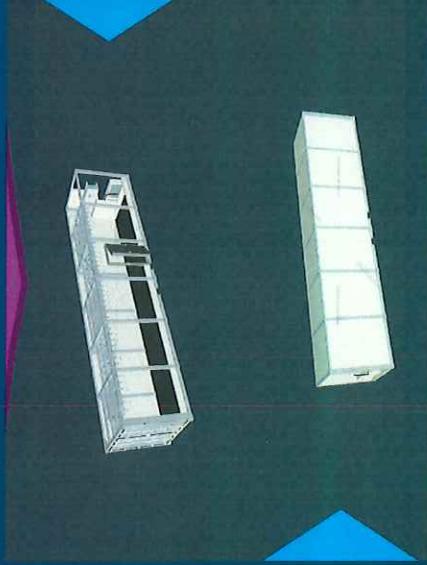
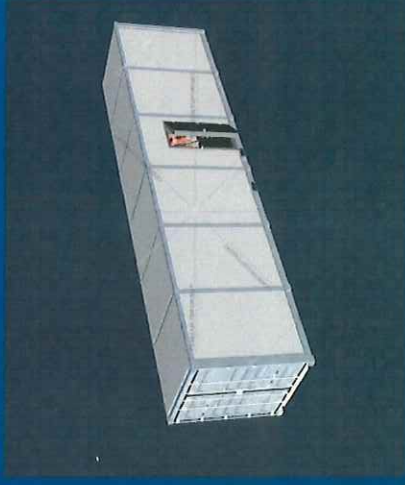


- Adjustable height allows processing of different kinds of animals like cattle, sheep, and goat
 - » Hygienic, clean and healthy slaughtering
 - » Stainless steel and pneumatic platforms
 - » Strong main support chassis
 - » Insulated sandwich panel walls
 - » Long operating life
 - » Wastewater collection system
- » Stunning box
- » Lifting hoist
- » Slaughtering and processing rails
- » Dehider
- » Brisket opening and offal extracting platform
- » Pneumatic carcass splitting platform
- » Veterinary control platform
- » Knife sterilizer
- » Washbasin

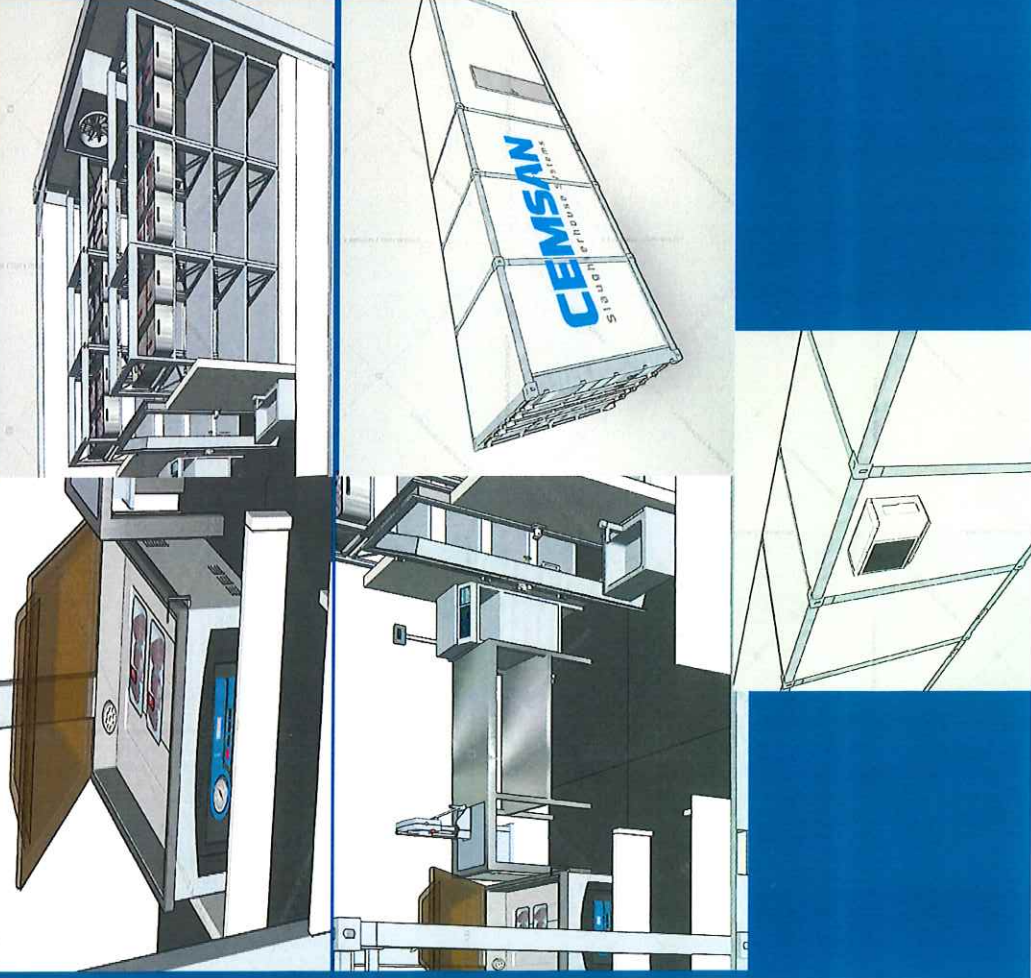
Cold Storage Unit

- » Practical and functional storage via mobility
- » Low investment and operation cost
- » Easy and safe circulation with twinrail lines
- » Can store different types of animal carcasses
- » Can be moved to any location easily thus allowing strategic relocation when necessary
- » Strong main support chassis
- » Insulated sandwich panels and doors prevent heat, moisture and energy loss
- » Long operating life
- » Easy transportation and quick set up

- » Twinrail lines
- » Meat hooks
- » Cooling units
- » Sandwich Insulated panels
- » Cold room doors



Deboning Unit



- » Practical and functional processing via mobility
- » Hygienic, clean and healthy meat processing
- » Sustainable cold chain and longer shelf life via air conditioning and packed meat cold room
- » Insulated sandwich panels and doors prevent heat, moisture and energy loss
- » Long operating life
- » Meat processing tables
- » Twinrail lines
- » Meat hooks
- » Packed meat cold room
- » Cold room shelves
- » Vacuum packing machine
- » Packaging table and scale
- » Floor channels and grids
- » Washbasin

HDT-250 Fully Automatic Base Brush Hygienic Transition Unit



- Fully automatic hygienic transition unit with floor brush.
- It does not allow passage without disinfecting the hands and cleaning the soles of the feet.
- Provides non-contact disinfection and sanitization with the help of IP67 protected sensors.
- Hygiene chamber provides full protection with sole cleaning brushes and tourniquet.
- Base brushes are produced for easy disassembly and assembly.
- Concealed chemical reservoir
- It is produced as left or right direction according to demand.
- In case of emergency or power failure, the turnstile arms of the system turn empty.
- It is made of AISI 304 quality stainless steel material.

Animal Shelter Dimensions/ Materials

- Shelter Dimensions 2000 SQ FT
L x 1000 SQ FT W
- Main Support Steel
Construction of the paddock
10x20 m
- Roof Sheet metal
- Paddock
- Loading chute
- Composite Paddock Floor 5x9m



Mesh Fence

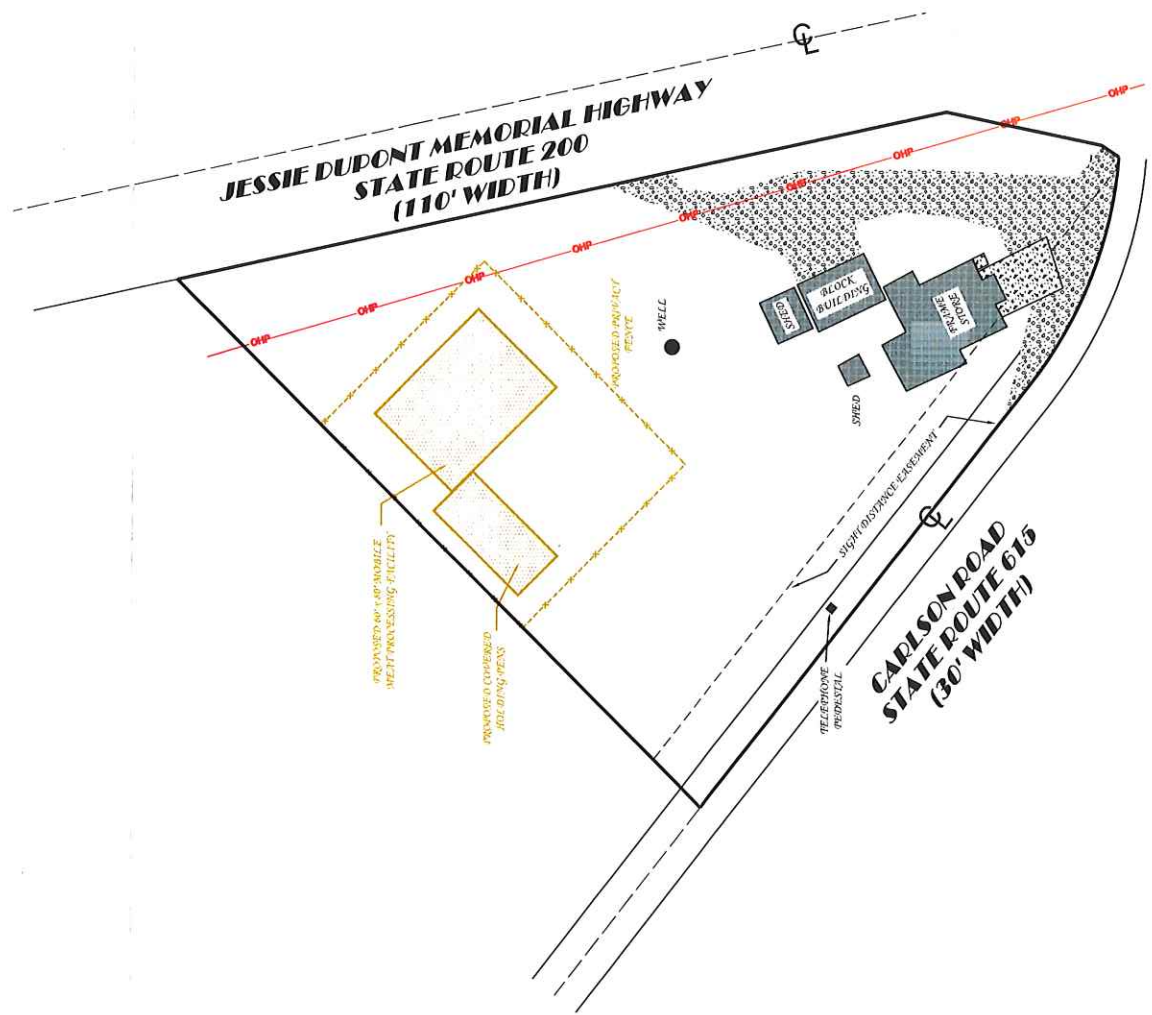
- The farm will be secure by a 4000-foot mesh fence, 7 foot high in height, 16-foot doors, and 450 posts



**SITE PLAN SKETCH FOR
AFD, LLC**

**WICOMICO MAGISTERIAL DISTRICT
NORTHUMBERLAND COUNTY, VIRGINIA**

MERIDIAN OF DEED BOOK 559, PAGE 738



**ADVANCE PRINT
NOT TO BE RECORDED**



NOTES:

- 1) THIS PLAT IS NOT BASED ON A CURRENT FIELD SURVEY.
- 2) CURRENT OWNERS: CARROLL CARTER & BESSIE E. CARTER
D.B. 559 p. 735
INSTR. NO. 080000401
- 3) THE SOLE PURPOSE OF THIS SKETCH IS TO SHOW THE PROPOSED IMPROVEMENTS RELATIVE TO THE EXISTING BOUNDARIES AS SHOWN IN INSTR. NO. 080000401. NO OTHER PURPOSE IS IMPLIED OR INTENDED.

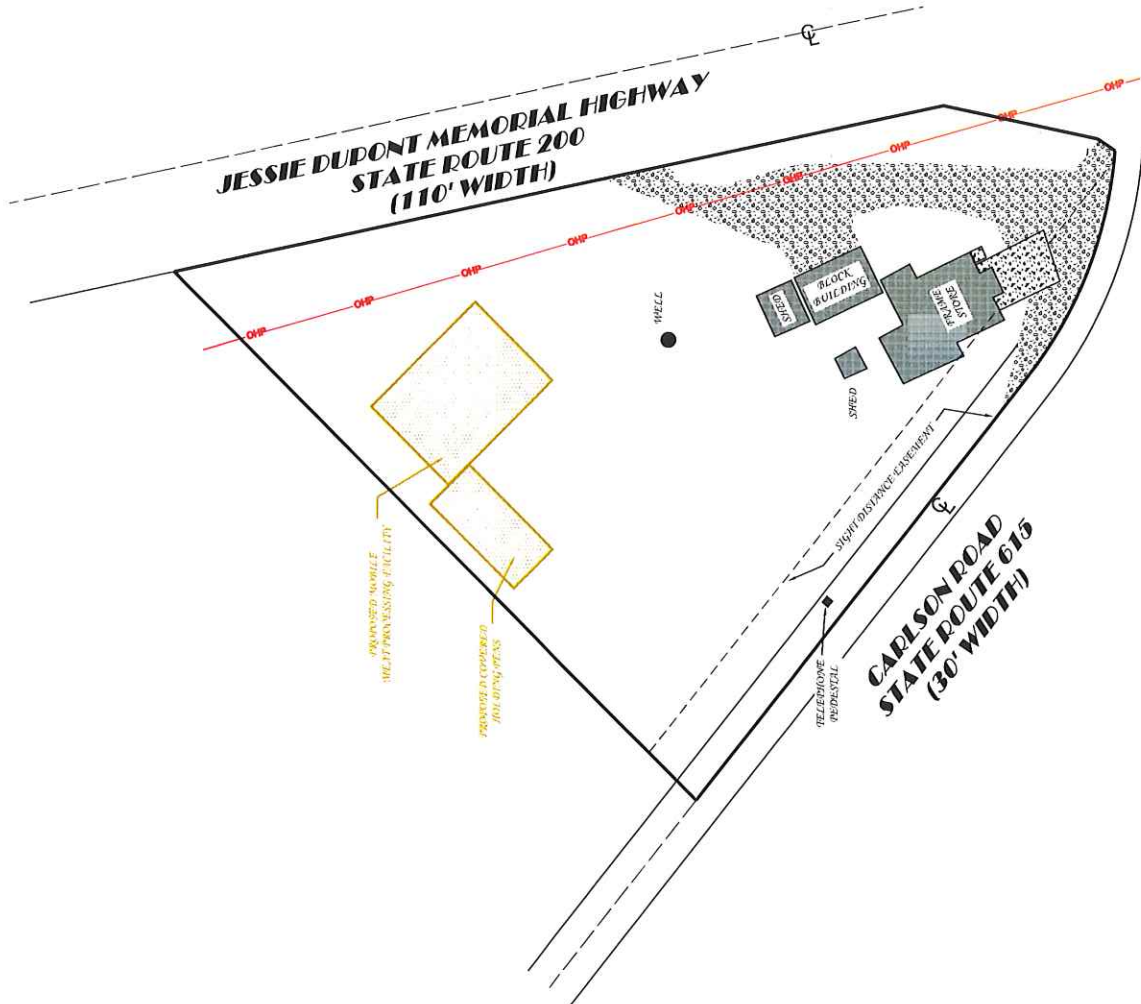


MICHAEL A. WIND, CERTIFIED LAND SURVEYOR	
P.O. BOX 1597 TAPPAHANNOCK, VA. 22560 PHONE 804-443-6426	DATE: DECEMBER 22, 2023 JOB NO: ---- TAX MAP NO: 47-12A
	SCALE: 50 Ft/in DISK NO: ---- TPC NO: 23-117

SITE PLAN SKETCH FOR
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TAPPAHANNOCK, VA. 22560
PHONE 804-443-6426

DATE: DECEMBER 22, 2023
JOB NO: ----
TAX MAP NO: 47-12A
SCALE: 50' Fv/in
DISK NO: ----
TPC NO: 23-117

Virginia Halal Meat Farm AFD LLC

Property Tax Map parcel 7-(1)-46-A

Fruit plain Road, Callao VA 221435

Hello Morgan Wilson,

I hope this letter finds you in good health and high spirits. I want to introduce myself , I bought 24 acres worth of land on an agriculture A-1 zoning on Fruit Plain Road, Callao Northumberland County to build a house for my family and move from Woodbridge VA to become a valued member of this precious community. I am allowed to have livestock on my land but currently I have soybeans on it. After looking further into the community, I noticed that there is no USDA Inspected Meat Processing Facility in Northumberland County. I believe we can make this farm a focal point of pride and sustainability for years to come. The local cattle producer who sells beef wholesale and directly to customers on a retail level currently travels over 4 hours to get their beef processed by a USDA facility. Having a local processor that's also USDA inspected would give cattle producers and the local community more options for marketing their products. Having a location in Northumberland County would also give an opportunity to sell our meat fresh not frozen. I came across 40-foot trailer mobile meat processing units with 40-foot trailer cold room which is equipped with the latest meat processing technology with all required equipment by the Health Department and USDA built in. The Meat processing facility is not just a project for me; it is a shared vision that can greatly benefit our community.

Each self-contained modular unit is heavy duty hoist and meat rail hanging system, skinning cradle, wastewater collection system, electric water heater, plumbing, drainage, refrigeration, waterproofed electrical, offal storage in cold room, and all other installed equipment required for operation under USDA inspection. The interior's non-porous surfaces and coved edges enable easy cleaning to help prevent bacterial growth.

Offal Waste will be picked up daily.

OMPOST RVA,

607 WICKHAM STREET, RICHMOND, VA, 23222

The Meat processing facility will bring several advantages to our community such as:

Fresh and Local: To display we have a reliable source of high-quality, locally sourced meat. We aim to provide our community with access to fresh and clean meat products.

Creating More Opportunities: This USDA Inspected facility will contribute positively to our community by providing local employment opportunities which results in about 8-10 positions to be filled, allowing our community to thrive economically and sustainably.

I am writing to share with you my achievements and experiences during my service in the U.S. Special Forces. These are moments that have defined my commitment and dedication to our great nation and the values we hold dear. From 2006 to 2014, I had the distinct privilege of serving the U.S. Special Forces, a responsibility that came with a Top-Secret Clearance/SCI and a Counter-Intelligence Polygraph. During my time in service, I had the opportunity to make four deployments to Afghanistan, where I wholeheartedly supported the Special Operations Task Force. The combat zone is a place that puts our abilities and resolve to the test, and I faced numerous adversities. I am proud to say that I survived a total of nine ambushes during my deployments. These experiences not only tested my physical and mental strength but also reinforced my determination to carry out our mission and bring my fellow soldiers back home safely. In recognition of my unwavering commitment and exceptional service, I was honored to receive a medal, Coins and awards. Brigadier General Martin, Chief Prosecutor of the Military Commission for the United State Army, presented me with a distinguished Director' Coin for Excellence for my achievements. I was further acknowledged for my excellence by Major General Salvatore Cambria, from the U.S. Special Operation Command (Inter-Agency Task Force) at MacDill Air Force Base, Florida, in 2010. This recognition from high-ranking officials within the military was truly humbling and a testament to the dedication I brought to my work. Additionally, I was awarded a Coin by Major Bryan McLaughlan, Chief of the Exploitations Branch at U.S. Special Operation Command, recognizing my contributions to the mission. Another Coin/Certificate of Appreciation came from the 19th U.S. Special Forces Group, Afghanistan, underlining my commitment to the team and the extraordinary challenges we faced together. Lastly, my service extended beyond the borders of our nation, and I was honored to receive a NATO ISAF (International Security Assistance Force) Medal awarded for participation in NATO-led operations conducted in Afghanistan. This recognition emphasized the collaborative effort and the international significance of our mission in Afghanistan. My time in the military was marked by hardship and adversity, but it was also a period of profound growth and dedication to our country's cause. I am immensely proud of my service and the contributions I made during those years.

Thank you for taking the time to read about my experiences and achievements. I remain forever grateful for the opportunity to serve our country, and I carry the values and lessons I learned during my service with me every day.

I assure you that our meat processing operations will be conducted in full compliance with all relevant zoning and environmental standards. We are committed to being a responsible and valuable member of the community. On November 9th 2023 there will be a Northumberland County Supervisor public hearing to approve the land use conditional permit, Your support in this endeavor will be greatly appreciated. Thank you for your time and attention to this request.

Sincerely,

M Dawood

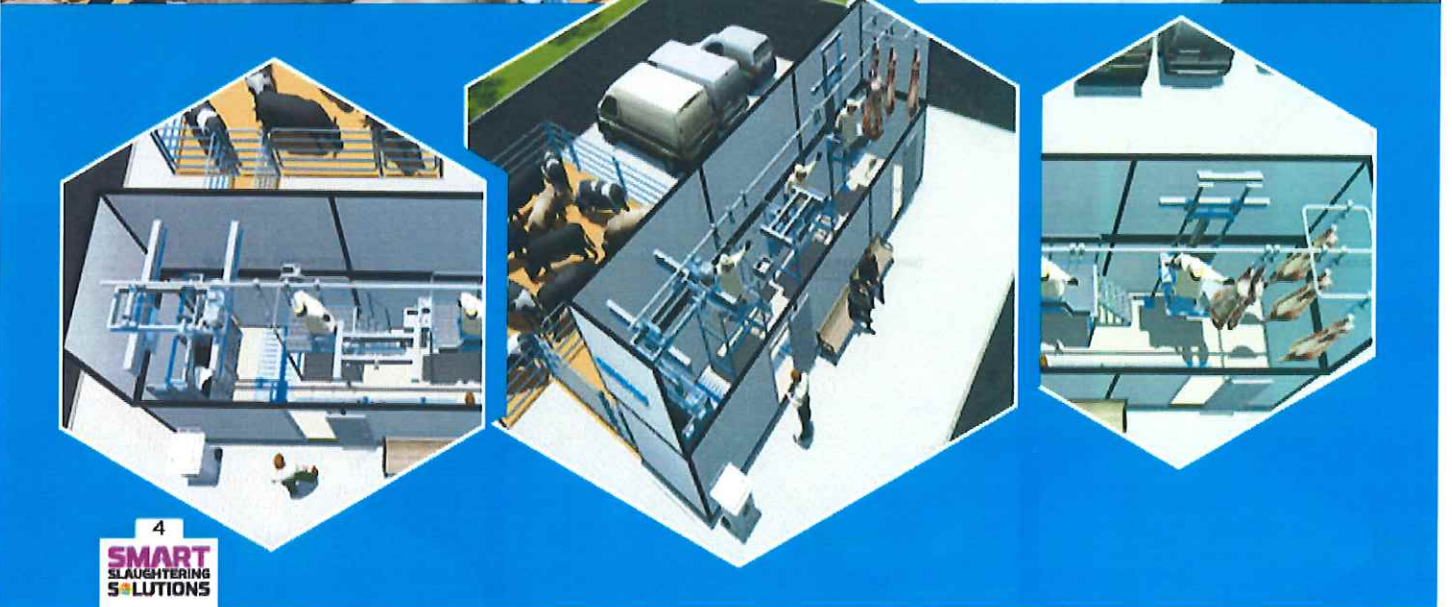
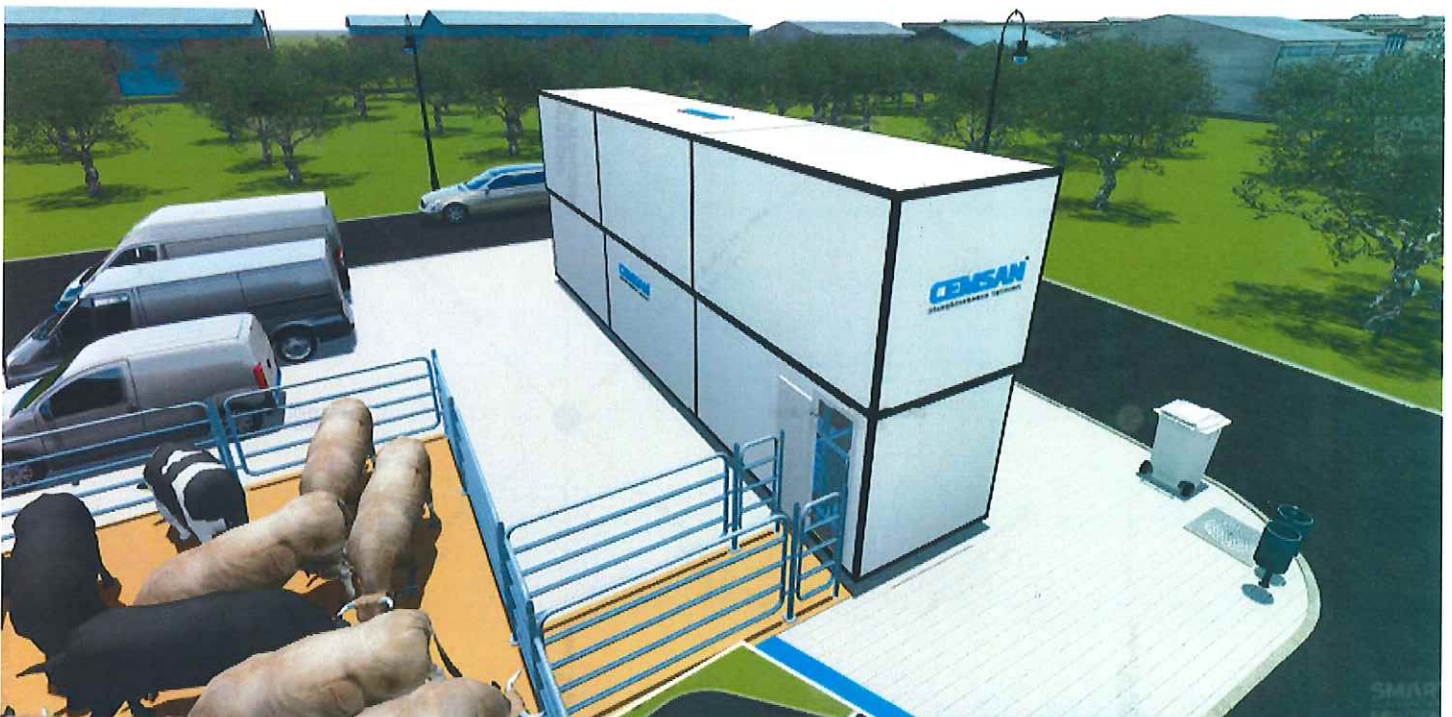
MULTI FUNCTIONAL MOBILE SLAUGHTERHOUSE

01

Main Advantages

30 cattle/day
60 sheep/day
40 pigs/day

- » Adjustable height allows slaughtering and processing of different kinds of animals like cattle, sheep, goat, pig, ostrich, crocodile, hunted animals etc.
- » Low investment and operation cost
- » Hygienic, clean and healthy slaughtering
- » Can be moved to any location easily
- » Stainless steel and pneumatic platforms
- » Strong main support chassis
- » Insulated sandwich panel walls
- » Long operating life
- » Functional slaughtering line
- » Waste water collection system
- » Easy transportation and quick set up



AFD LLC DBA Virginia Meat Processing

1923 CARLSON RD

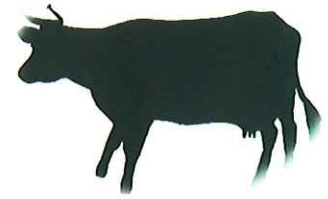
HEATHSVILLE, VA 22473

Northumberland County

347-607-4275

dawoodmohammad@yahoo.com

Tax Parcel # 47-1-012A



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1. Executive Summary

- Highlight the economic benefits:
 - Job creation: Expect to employ 6-8 skilled workers, contributing to local employment.
 - Revenue boost: Projections show an estimated \$1.2 Million gross contribution to local tax revenue in the first year of operating.
- Commitment to regulations:
 - Rigorous adherence: Ensure compliance with all health, safety, and food regulations.
 - Environmental responsibility: Implement waste management strategies to minimize impact.
- State / Federal Agencies support
 - U.S. Consolidated Farm Services Agency (FSA Warsaw, Virginia)
 - USDA Service Center (FSA Fredericksburg, Virginia)
 - US Food Safety & Inspection (FSIS Raleigh, NC)
 - Northumberland Health Department

2. Company Description

- Agricultural roots:
 - Local heritage: Our family has been part of the farming community for generations.
 - Deep understanding: We intimately comprehend the challenges and needs of local farmers.
- Ethical values:
 - Animal welfare: Prioritize ethical and humane treatment during all processes.
 - Community integration: Foster strong relationships with neighboring farms and the wider community.

3. Market Analysis

- Growing demand:
 - Local trend: Increasing preference for locally sourced, ethically produced meat.
 - Supportive data: Market research indicates a 100% annual rise in demand for local products. After a research done in 2020 it showed over \$9 billion dollars in revenue increase since the last report done in the last ten years which was \$4.1 billion.
- Support for local farmers:
 - Shorter supply chain: The Meat processing Facility will reduce transportation distances, supporting local producers.
 - Market access: Provide farmers an avenue to cater to the rising demand for ethical meat.
 - Convenient Access and Compliance: Ensuring compliance with stringent standards, it enhances sales potential, fosters economic growth, and aligns with community values.

4. Products and Services

- Comprehensive services:
 - Slaughtering and processing: Offer a range of services to local farmers for different needs.
 - Custom cuts: Provide specialized cuts tailored to specific consumer preferences.

5. Regulatory Compliance

- Adherence to regulations:
 - Health and safety: Detailed plan to meet all health and safety standards.
 - Animal welfare: Follow strict guidelines for humane treatment during the entire process.
- Learning from successes:

- Case studies: Showcase examples of other responsible Meat processing Facility complying successfully.
- Best practices: Implement proven strategies for environmental responsibility and waste management.

6. Facility and Equipment

- Advanced facility design:
 - Efficient layout: Optimize the flow of operations for maximum efficiency.
 - Modern equipment: Utilize state-of-the-art machinery for quality and safety.
- Environmental considerations:
 - Waste management: Implement systems to minimize waste and manage byproducts responsibly.

7. Marketing and Sales Strategy

- Building farmer relationships:
 - Direct outreach: Connect with local farmers through workshops and seminars.
 - Collaboration: Establish partnerships with local co-ops and agricultural organizations.
- Competitive pricing:
 - Win-win: Offer competitive pricing that supports both the Meat processing Facility and local farmers.
 - Incentives: Consider volume-based discounts to encourage long-term partnerships.

8. Operational Plan

- Local workforce:
 - Employment opportunities: Provide skilled jobs, contributing to the community's economic growth.
 - Training: Invest in training programs to ensure consistent quality and safety.
- Quality control:
 - Stringent checks: Implement a multi-step quality control process to guarantee top-tier products.
 - Feedback loop: Establish a system for farmers to provide input and suggestions.

9. Financial Projections

- Revenue forecasts:

- Year 1: Projected revenue of \$1.2 million gross based on research and profit/cost margins.
- Year 2: Expected growth of 20% with increased farmer engagement.

10. Risk Analysis

- Addressing concerns:
 - Odor management: Installation of proven technology to minimize any potential odors.
 - Traffic impact: Collaboration with local authorities to manage transportation routes effectively.
- Mitigation strategies:
 - Community engagement: Maintain open channels of communication with neighbors and stakeholders.
 - Adaptability: Be ready to adjust operations based on feedback and changing circumstances.

11. Conclusion

- Community commitment:
 - Collaborative spirit: Eager to work closely with the county board, local residents, and the Food Safety Inspection Services (FSIS)
 - Sustainable vision: Strive to build a facility that positively impacts both the environment and the community.

