

ORDINANCE NO. 460

AN ORDINANCE AMENDING ARTICLE VI, SECTION 603.3 (C) OF THE
TAYLORSVILLE-SPENCER COUNTY ZONING REGULATIONS REGARDING
CONDITIONAL USES ALLOWED IN THE B-3, HEAVY COMMERCIAL DISTRICT
ZONE PERTAINING TO CRAFT DISTILLERY, CLASS B (ONLY)

WHEREAS, a public hearing was held before the Taylorsville-Spencer County Joint Planning and Zoning Commission on the 7th day of November, 2024 after appropriate legal notice and,

WHEREAS, pursuant to KRS 100.211 and Article I, Section 101.2 of the regulations, the Taylorsville-Spencer County Joint Planning and Zoning Commission took the following action which was to recommend the proposed amendment to Article VI, Section 603.3(C) of the Taylorsville-Spencer County Zoning Regulations and,

WHEREAS, the City of Taylorsville held a hearing on the 11th day of March, 2025, after appropriate legal notice, in regard to the proposed amendment and,

THEREFORE, BE IT ORDAINED by the City of Taylorsville that Article VI, Section 603.3(C) of the 2014 Taylorsville-Spencer County Zoning Regulations are amended to read as follows:

Article VI

Craft Distillery, Class B (only): Conditions may be imposed that will limit the adverse effect on adjacent surrounding properties and place conditions upon its operation that will allow it to be an asset to its immediate surroundings. The intent of this conditional use is to allow craft distilleries supporting permitted eating and drinking establishments, event facilities, or similar uses. This facility would produce distilled spirits of 50,000 gallons or less per calendar year on site. Such facility may include a tasting room or retail space to sell merchandise, and alcoholic products only manufactured on site. These distilleries may be referred to as micro, artisan, or boutique distilleries. Prior to the approval of a conditional use

permit hereunder, the BOA must consider the impact of the proposed use upon surrounding properties and ensure that the character of the area is protected. Any conditional use permit issued hereunder must meet the mandatory requirements for approval set out in KRS 100.237 and the following minimum criteria:

- 1) Maximum amount that can be stored on the premises at one time is 530 gallons in a 24 hour period.
- 2) The use and any associated use on the property shall serve alcohol by the drink only in accordance with state and local (ABC) Alcoholic Beverage Control Laws.
- 3) All processing, production, manufacturing, distilling, brewing, and/or bottling associated with such distillery shall be located within a fully enclosed building.
- 4) Outdoor storage of materials, equipment, or supplies is prohibited beyond the buffered area set forth.
- 5) Facility tours, visitor centers, food service operations, restaurants, and the sale of products produced on site and complimentary products directly to consumers are permitted.
 - a) Craft Distillery must not sell alcohol directly to consumers on the premises unless they have a separate tasting room or retail outlet that meets the requirements for such establishments.
 - b) Festivals or similar public gatherings which serve to promote the sale of locally produced products are permitted, provided no single event shall exceed fifty-six (56) continuous hours in length.
- 6) The Applicant must submit a roadway adequacy analysis identifying the current pavement conditions, curves, and intersections from KYTC designated arterials, or collectors to the site to the appropriate agency(ies) (i.e., Planning Commission and city, county or state road departments). The Applicant must submit evidence of agency review and determination of compliance with applicable road standards and/or identification of any improvements or other mitigation requirements. If improvements or other mitigation is required on county or state roadways, the Applicant shall complete improvements for the entirety of the route of travel, using the same guidelines as outlined in Subdivision Regulations Article IV, Section 403, or as directed by Authorities Having Jurisdiction.
- 7) All loading and unloading areas shall be oriented away from public streets, whenever feasible;
- 8) The Owner must comply with fire safety, environmental, and health standards, such as installing sprinklers, ventilation, and wastewater treatment systems.
 - a) All distillery facilities shall have an automatic fire sprinkler system.
 - b) Sanitary systems (ie. public sewer systems or septic systems) shall be used for restrooms and food service. Other waste/discharge from distilling processes must go through the Division of Water. No distilling waste/discharge may go into septic/sewer systems.

- 9) All facilities shall be served by public water.
- 10) The Owner must provide evidence of annual production from the Alcohol and Tobacco Tax and Trade Bureau at the time of the annual inspection; and,
- 11) The BOA also may impose conditions that ensure compatibility and appropriateness of the proposed use, and such conditions may include, but are not limited to, limitations on hours of operation, screening, and buffering, etc.



KAREN SPENCER, Mayor

ATTESTED BY:

STEVE BIVEN, City Clerk

Date of First Reading	<u>February 11, 2025</u>
Date of Second Reading	<u>March 11, 2025</u>
Date Published	<u>April 17, 2025</u>