

Michelle F. Myatt

From: Kenneth Haggerty <kennethhaggerty13@gmail.com>
Sent: Friday, September 12, 2025 4:16 PM
To: Michelle F. Myatt
Subject: Re: SPLU2509-0013 15 NETTIE WEAVER RD

Follow Up Flag: Follow up
Flag Status: Flagged

Hello Michelle, you are correct. Jams / Jellies / soups, made in the kitchen and to educate the public about our farm and products grown here.
Sent from my iPhone

On Sep 12, 2025, at 3:34 PM, Michelle F. Myatt <mmyatt@harnett.org> wrote:

Hi Ken,

To keep you in the loop, I am working with our Planning Department & our Code Officer about getting this form updated, as the current verbiage on the upper paragraph does read as contradictory like you said.

Under current General Statute, your jam/jelly/soup kitchen would fall under agritourism if you are opening the building up to the public & planning on educating them about the products grown on the farm. This is what I have gathered from our conversations—is this the intent of your commercial kitchen operation? If not, please correct me with how you plan to conduct your farm-related business.

This first needs to be confirmed & clarified before you are able to proceed with construction of the pole barn.

Sincerely,

Michelle Myatt
Central Permitting Technician
Development Services

<image001.png>

(910) 814-6421 | mmyatt@harnett.org

420 McKinney Parkway (physical) | PO Box 65 (mailing) | Lillington, NC 27546

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From: Michelle F. Myatt
Sent: Wednesday, September 10, 2025 9:36 AM
To: kennethhaggerty13@gmail.com
Subject: SPLU2509-0013 15 NETTIE WEAVER RD

Good morning,

After speaking with the Health & Sanitation Department, they will need more information about the commercial kitchen in the pole barn.

They will need to review a full menu, a detailed floor plan (can be hand-drawn), and a New Food Establishment Application.

Also, I should have had your wife put a description of your commercial kitchen plan on the Land Use Application; please either add that description to the scanned attachment or respond with your plans in a descriptive email that I can save to the file.

If you are planning on tying the kitchen into your existing septic, we will need a formal Site Plan to send to Environmental Health with dimensions to show where you are placing the pole barn on your property. You may draw the Site Plan by hand & use the County's GIS to download an aerial of your property (<https://gis.harnett.org/gisviewer/>). Once the Site Plan is received, you may call to pay the \$100 septic review fee.

If you have any questions, please let me know.

Sincerely,

Michelle Myatt
Central Permitting Technician
Development Services

<image001.png>

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