

6191 Wallace Dr Victoria, BC V9E 2G6

May 26, 2025

Council Chambers at Central Saanich Municipal Hall  
1903 Mount Newton Cross Road, Saanichton, BC, V8M 2A9

Dear The Central Saanich Municipal Council,

First of all, we would like to introduce ourselves and our business. My name is Butri Jitwattanapat, a co-founder of Golden Hour Food Co and I am writing on behalf of my partner and co-founder, Allan Jordan Jacquard. We both have professional careers and we are building our business as our long term goal. I am recently employed at The Butchart Gardens and Jordan has transferred to University of Victoria to study Biology and Ecological Restoration with hopes to graduate in early 2027. We live in the Brentwood Bay area and are really enjoying the landscape and peaceful culture here.

We are writing to you to show support for the proposed changes to include a temporary rental kitchen permit at the Shadywood Hall kitchen at Central Saanich United Church, 7180 East Saanich Rd.

Golden Hour Food Co is a side hustle and the journey has been longer than expected, but we are approved to begin processing and launching our brand Golden Hour Mustard. We will be producing small batches of prepared mustards. Our product range is small, three types of prepared mustard; Golden mustard, Country mustard, and Pickled mustard. We use certified organic Canadian grown mustard seeds and our supplier is a local business on Vancouver Island. Our intention as a business is to generate extra income to sustain our family by offering an exceptional and wholesome quality product to the local community and beyond.

We have been working on this project and searching for a VIHA certified kitchen space to process our product since January. Before we approached the Shadywood Hall kitchen at Central Saanich United Church in late April, we found the commissary kitchen through the BC Food Hub Network, Kitchen Connect, Victoria's Foodhub in January 2025. We applied and were accepted to begin onboarding right away. We relocated from interior BC in February and were nearing the completion of the onboarding process to begin our first production at Kitchen Connect in March. After meeting all the documentation requirements we got sudden bad news from the Kitchen Connect management that we were unable to move forward with the process as they have reached an operational capacity. They simply shut the door on us and told us to find a new kitchen.

This sudden rejection put us in a very difficult situation as we are a very small scale bus and new business. We had paid for the business insurance, business license fees, and certified storage to operate at Kitchen Connect, but all we could do was accept it and move forward. Since that day we have been searching for new VIHA certified kitchens and have considered a few of the limited alternatives. The alternative contract offers were not feasible for our project. We were offered expensive upfront fixed term fees with unlimited access up to 20 hours a week and a contract minimum of three months. Some were missing vital equipment

and their unpredictable schedules in a busy shared space would have had negative financial impacts on our start-up and limitations that would affect our process planning. After months of searching we have exhausted the possibilities for a temporary commercial kitchen space on the Saanich Peninsula.

We have carefully built our operation according to the BC Ministry of Agriculture and Food guidelines and have adjusted our plans to use our own processing equipment so our business remains scalable and inline with community kitchens ([press to link - 8226 Food Business Guide](#)). They suggested that a VIHA certified community kitchen is possible for our small business to use as long as our operation does not disturb their primary purpose, which is for serving social and community objectives.

We reached out to Central Saanich United Church and learned about the Church operations as well as providing our operational plan to the Church Council representatives. We were told that the Church Council had a plan to extend their kitchen to include a temporary use permit to support start-up business and they have a suitable space for some small scale food processing operations. We have been in contact with CRD allowing us to operate in the Central Saanich United Church kitchen according to our VIHA approved plan. The Central Saanich Bylaw Office has our business license application on hold pending approval of the upcoming council decision.

The nature of our product is high acid food/shelf stable condiment made with all natural and certified organic ingredients including mustard seeds, salt, spices, sugar, and vinegars. The management of Shadywood Hall kitchen have drafted a contract agreement that includes the following terms. The only cooking process required in our production process is boiling the brine for each type of mustard. We do not require refrigeration or freezer space. We will be taking all garbage and recycling with us and nothing will be left at the production facility. The CRD has approved our plan to operate in a facility without a grease interceptor since there would be minimal fat residues and there are no grease laden fumes generated throughout the entire process. We have a VIHA permit inspection scheduled for Tuesday May 27/25 and we expect a Health and Safety approval for our operations in the Shadywood Hall kitchen since we have been approved by the inspector at another facility during our journey to find a home for our business

Our production plan is less than 12 hours per month (5-6 hours per shift, two evenings a month). We only have access after hours and on the day that there are no church services and activities. We have an intention to sell/supply products to the local communities and hopefully we can become a vendor at the farmer's market and find shelf space at local stores in the Saanich Peninsula. Our long term goal is to call this area home and to be able to afford our own establishment/production facility in The District of Central Saanich.

We are only temporarily using the kitchen and we hope that we will do well enough to afford our own facility in the not so distant future. We hoped that this model would help Central Saanich United Church and other potential local start-ups like us who face similar challenges. As much as we want the business to be successful, there are also risks that it may not. We hope this start up business model and agreement with the Church will strengthen our resilience in the uncertain times.

We hope our small voices will be heard, and our sincere intentions to provide good quality sustainable products would be recognized. We believe what we do will make a difference and positive change within the community.

We would be sincerely grateful if The Central Saanich Municipal Council and community would allow this opportunity for some start-up businesses who cannot afford to have their own facility by allowing the Temporary Use Permit for 7180 East Saanich Road (Central Saanich United Church).

Sincerely yours,

Butri Jitwattanapat and Allan Jordan Jacquard