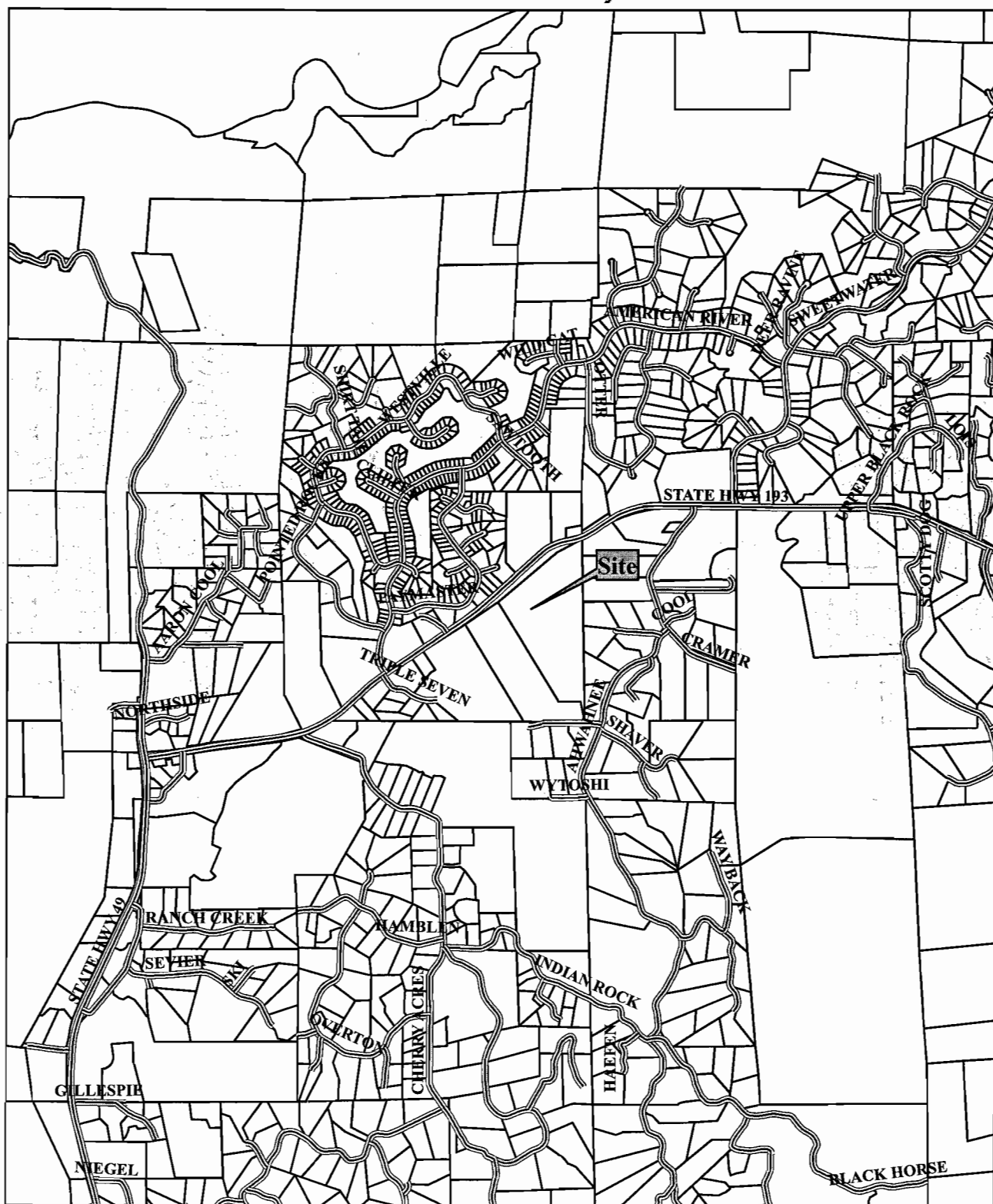
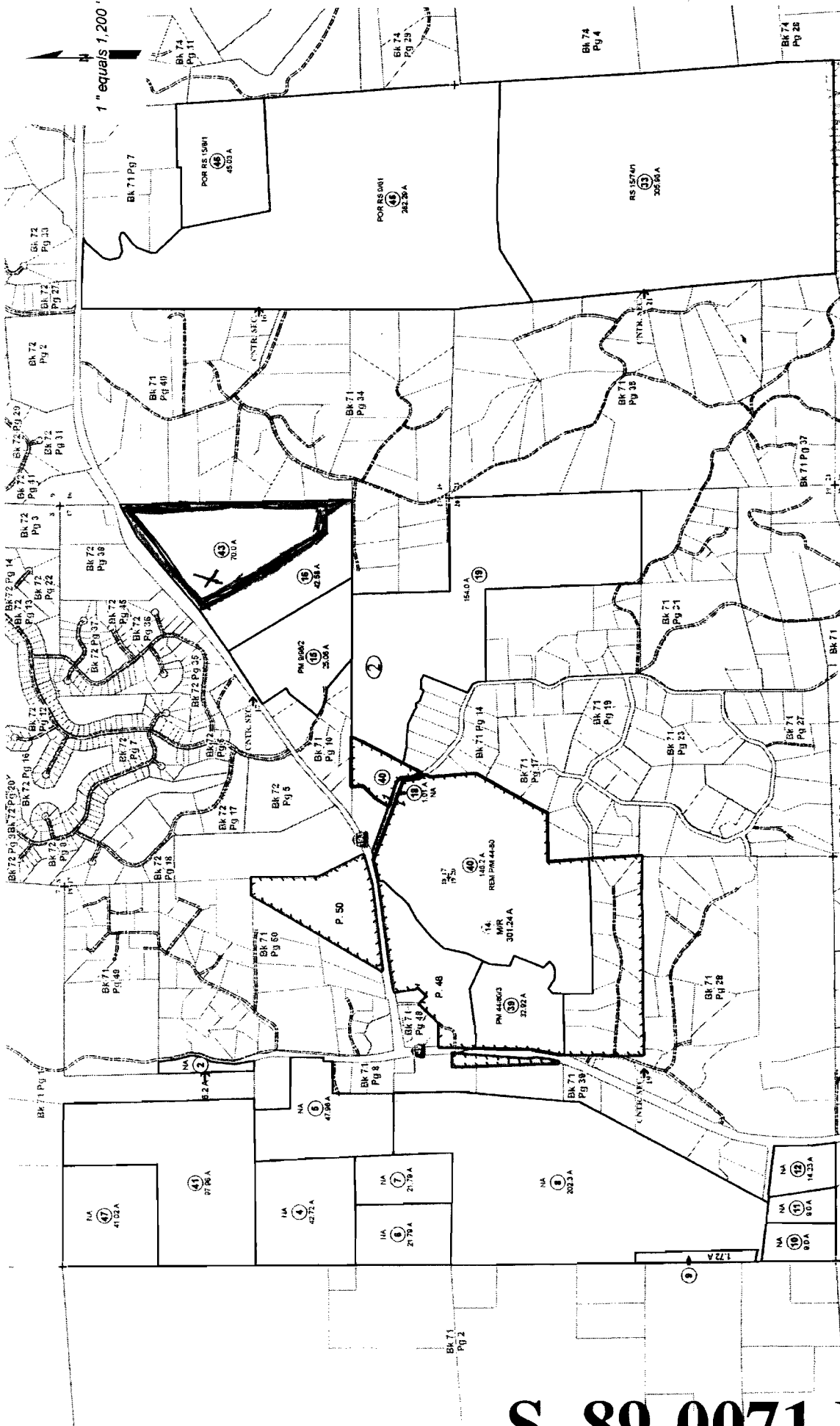


Location Map





Rev. Feb. 27, 2006 Assessor's Map Bk. 071, Pg. 03
County of El Dorado, CA

Note: All Parcels on the page are Block 2

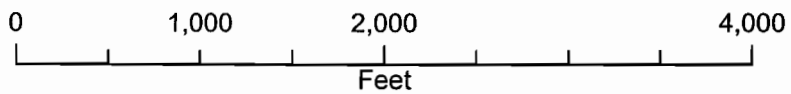
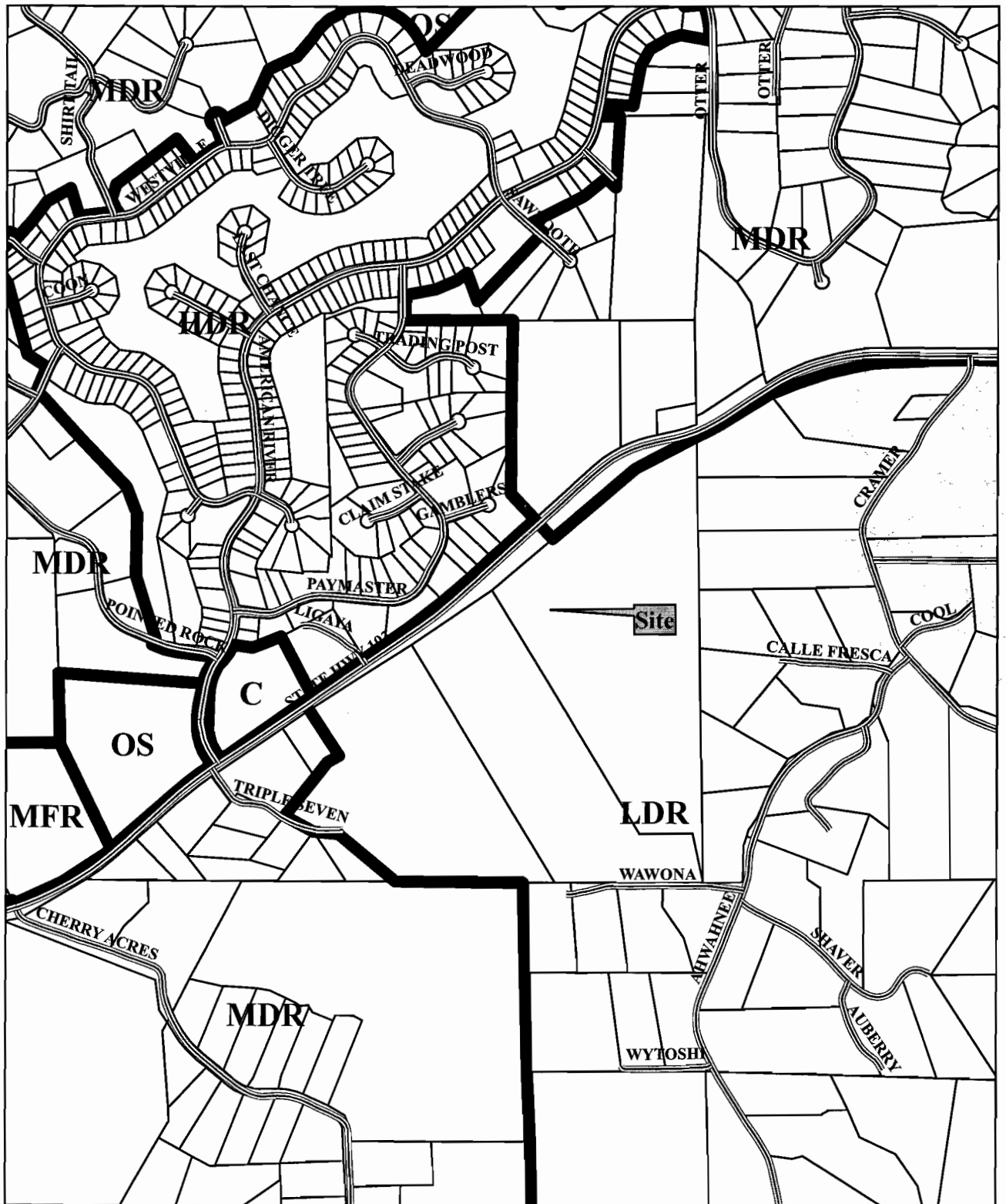
Adjacent Map Pages Shown in Gray Text
Assessor's Block Numbers Shown in Ellipses
Assessor's Parcel Numbers Shown in Circles

Bk 71 Pg 43 Bk 71 Pg 41
Acres are Estimates

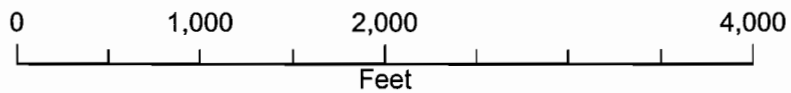
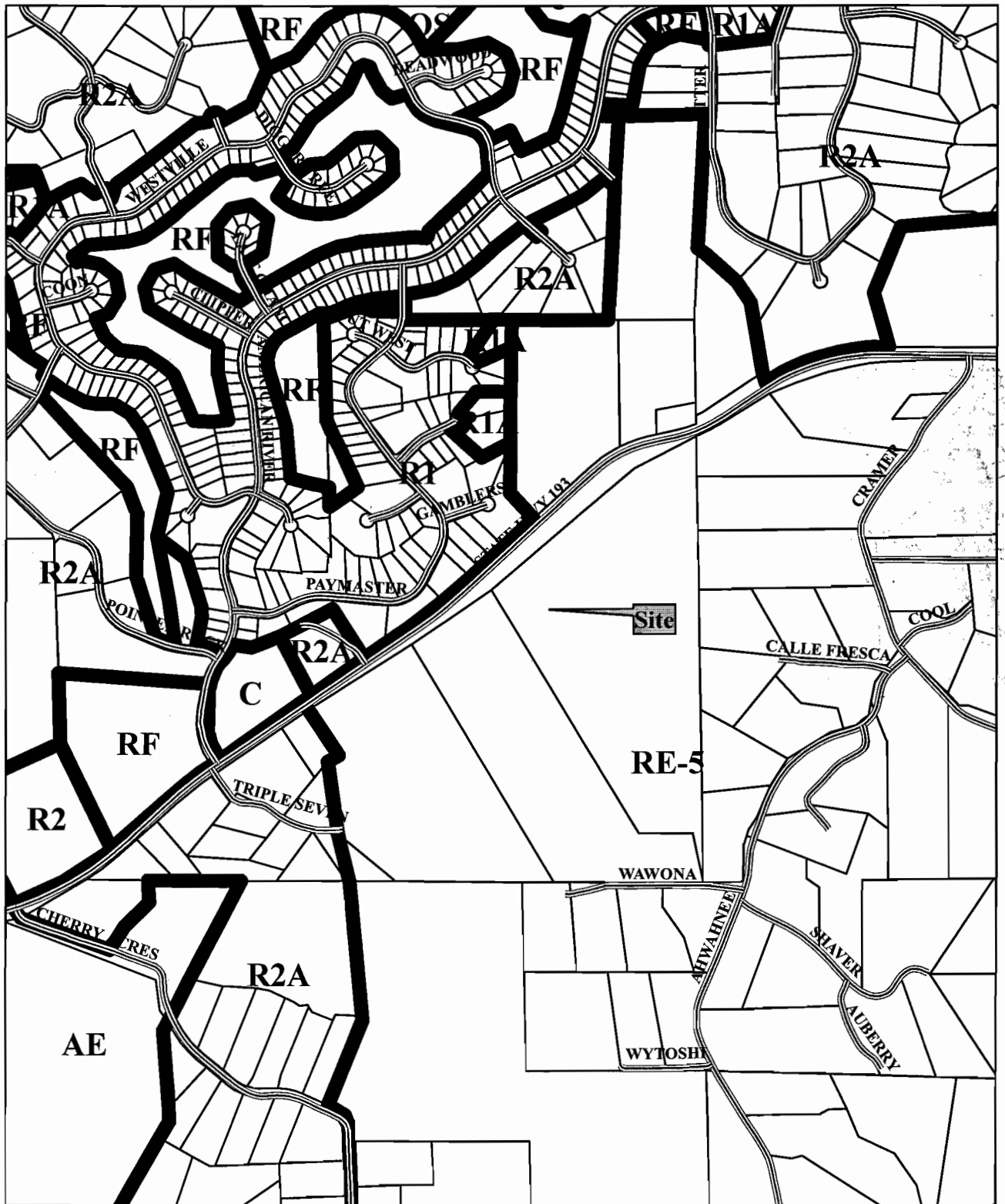
THIS MAP IS NOT A SURVEY. It is prepared by the El Dorado Co. Assessor's Office for assessment purposes only. Area calculations and characteristics are not guaranteed. Users should verify items such as dimensions and acreage.

002 002 002 002

General Plan Land Use Designations Map

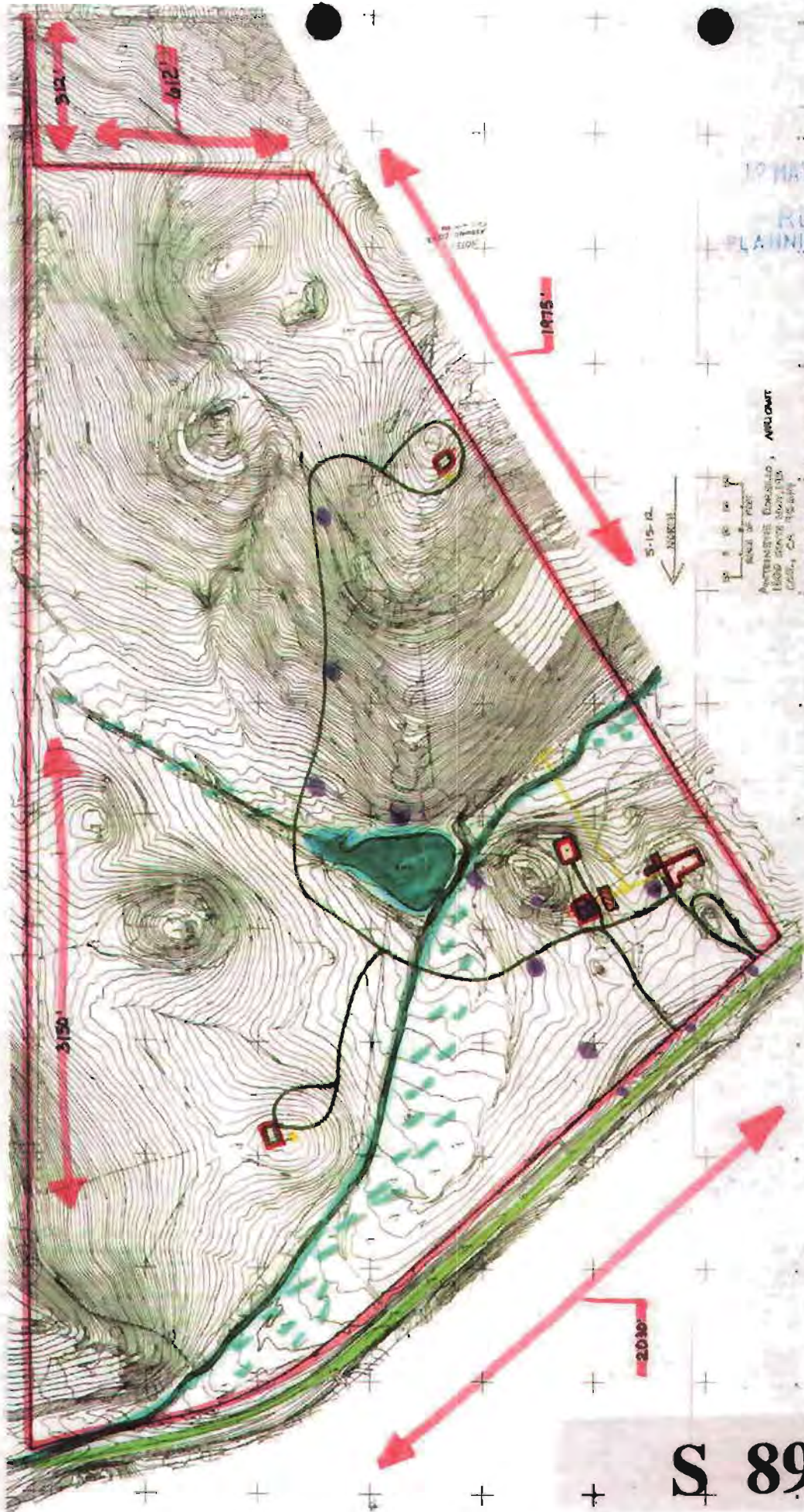


Zoning Designations Map



19 MAY 21 PM 2:50

RECEIVED
PLANNING DEPARTMENT



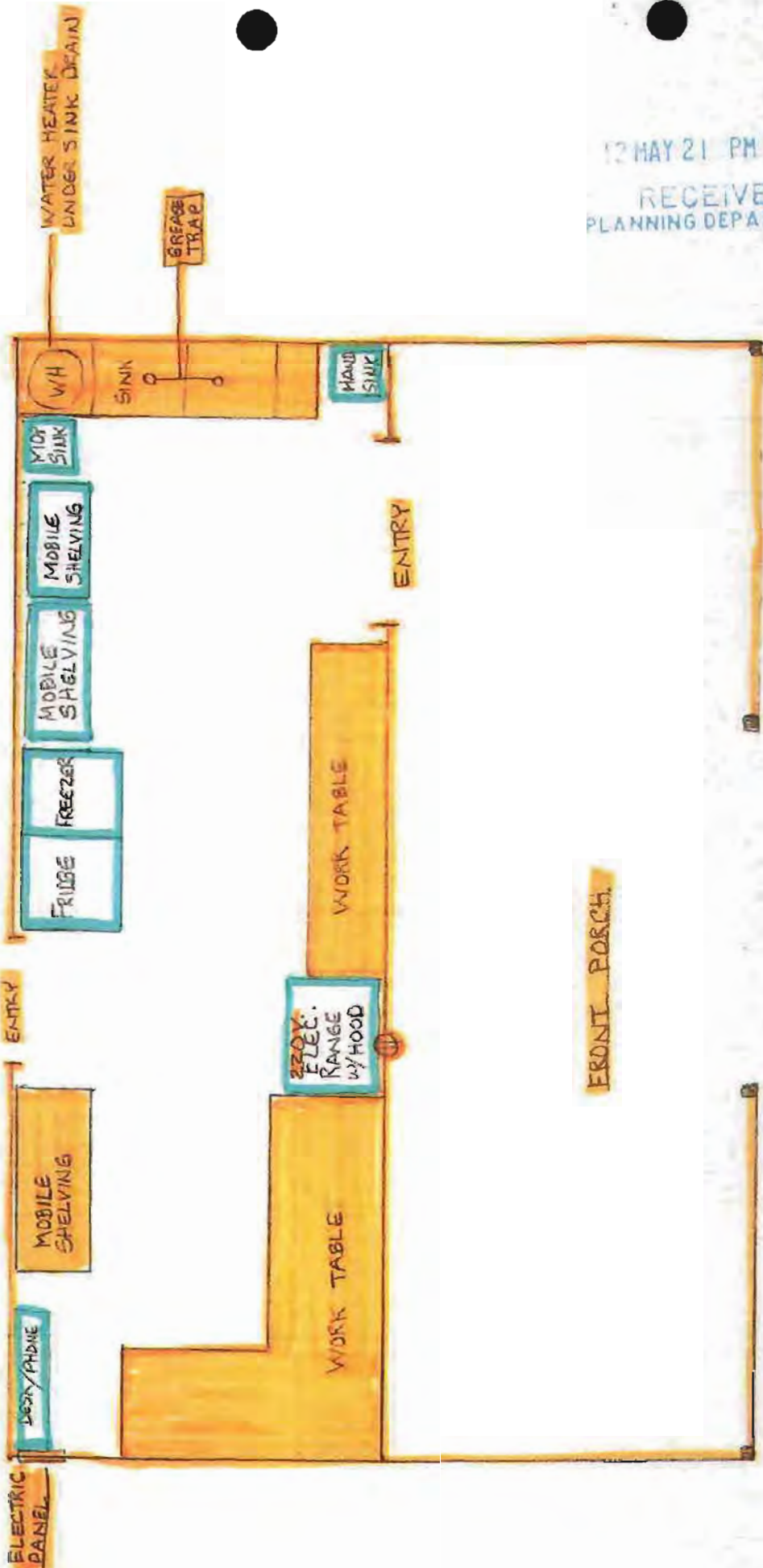
ANTHONY ENGINEERING & ARCHITECTS
 1800 STATE ST. SUITE 100
 COSTA MESA, CA 92626
 SPECIAL USE PERMIT (S-1), REVISION
 300 SHEET

- PERIMETER OF PAVEMENT
- STONE PAVEMENT
- PAVEMENT & STOPPING DRINK
- CONCRETE DRIVEWAYS
- EXISTING STRUCTURES
- PROPOSED REVISION STRUCTURE
- PARKING/LANING
- PROPANE & TRUCK (TANKS)
- SEPTIC ALLEYS
- POLE POLES
- SEWERAGE INFILTRATION/FRAMES

Exhibit E

S 89-0071 R

FLOOR PLAN



12 MAY 21 PM 2:57
RECEIVED
PLANNING DEPARTMENT

EXISTING

PROPOSED

PROPOSED REVISION / SMO 89-71

FLOOR PLAN 1/4" = 1'

WORKSHOP SPACE - 10' X 30' = 300 S.F.

ANTOINETTE BORELLO 5-16-12

S 89-0071 R

Exhibit F

MAY 21 PM 2:57
RECEIVED
PLANNING DEPARTMENT



S 89-0071 R

Exhibit G

May 16, 2012

El Dorado County Planning Department

To whom it may concern,

My name is Antoinette Borello and I am applying for a revision on our special use permit# 89-71.

We are currently using our shop as storage. We unfortunately couldn't beat the utility costs for operating our custom cutting service. I am attempting to contribute to our family income with a plan that would require less operational costs.

I would like to add a commercial kitchen to our shop to enable me to be certified for catering. I currently work at an Italian specialty store in Sacramento making an Italian specialty dessert, (cannoli), and I would like to expand my market. I would like to make and sell my product at fairs, farmers markets, and to individual parties as well as potential businesses who may want to purchase my products. There will be no on site retail store, goods will be delivered. I will be the only employee.

I have over 20 years experience in the deli/grocery/catering business. My kitchen would be consistent with all health department requirements. I will require an oven, stove, sink, food prep tables, all the usual small equipment and utensils for food preparation, and a free standing refrigerator and freezer. I have much of the equipment needed from our previous business.

My hours of operation would be mostly normal daytime business hours, and would include weekends for events as necessary.

Thank you for your consideration,

Antoinette Borello

Exhibit H

S 89-0071 R



Exhibit I