



TOWN OF CHRISTIANSBURG
100 East Main Street
Christiansburg, VA 24073
Phone (540) 382-6120 Fax (540) 381-7238

Application for Urban Agriculture Zoning Permit

NOTE:

All applications must be accompanied by:

1. A sketch of the property (and adjoining properties, if necessary) showing:
 - a. A fully enclosed, secure area (pen) not to exceed a total of 128 square feet.
 - b. Location, dimensions, and materials of the pen and coop. An enclosed coop with minimum of two square foot per hen and an open run area containing a minimum of eight square feet per hen is required. It should be noted if the pen and/or coop are portable.
 - c. Setbacks: 15 feet from all property lines and 50 feet from dwellings on adjacent properties and no closer to the street right-of-way than the primary dwelling.
2. Management plan addressing protection from predators, use of feeding and bedding materials, management and disposal of wastes, and other factors deemed relevant for the protection of the public health.
3. Annual fee of \$25.00.

*Renewal applications do not need to resubmit sketch and management plan if no changes are to be made.

Applicant Name: _____ Phone: _____

Property Owner: _____ Email: _____

Site Address: _____

Property owner's address (if different): _____

Tax Map #: _____ Parcel ID: _____ Zoning District: _____

Check the appropriate boxes to indicate which you are applying for:

New Permit

Renewal Permit: Same management plan? Yes No Same sketch/pen location? Yes No

For Chickens:

Number of chicken hens or chicks: _____ (no more than 6 total)

Dimensions of pen: ___ ft. x ___ ft. Area ___ (sq. ft.) Weight ___ lbs. Material _____

Dimensions of coop: ___ ft. x ___ ft. Area ___ (sq. ft.) Weight ___ lbs. Material _____ Portable _____

Total Height above grade: _____ ft.

For Beehive Stands:

Number of beehive stands: _____ (no more than 2)

Dimensions of beehive stands: ___ ft. x ___ ft. Area ___ (sq. ft.) Weight ___ lbs. Material _____

Supports: Number _____ Size _____ Material _____

Total Height above grade: _____ ft.

Additional Information:

The limited keeping of chickens and beehives may be permitted in association with one single family residence, per parcel subject to the following conditions:

1. No more than two beehive stands shall be allowed.
2. Chickens are defined herein as domestic female chicken hens. Roosters are prohibited.
3. Chickens shall be kept for the household's personal consumption only. Commercial use such as selling eggs or chickens for meat shall be prohibited.
4. There shall be no slaughtering or processing of chickens.
5. No more than 6 chicken hens or chicks shall be allowed.
6. Adequate shelter, care and control of the chickens is required. Any person permitted to keep chickens shall comply with all the provisions and requirements of the Town and State Code regarding care, shelter, sanitation, health, rodent control, cruelty, neglect, noise, reasonable care and another requirements pertaining to, but not limited to, the adequate care and control of animals in the Town.
7. The owner of the chickens shall take necessary action to reduce the attraction of predators and rodents and the potential infestation of insects and parasites. Chickens found to be infested with insects and parasites that may result in unhealthy conditions may be removed by an animal control officer.
8. Chickens shall not be allowed to roam free. They shall be kept in an enclosed secure area not to exceed a total of 128 square feet hereinafter known as a pen. Pens shall include a coop (enclosed structure) containing a minimum of two square foot per hen and an open run area containing a minimum of eight square feet per hen.
9. The materials used for pens shall be uniform and kept in good condition in order to protect the safety of the chickens.
10. Pens may be portable and shall meet setbacks at all times.
11. Pens and beehive stands shall have setbacks of 15 feet from all property lines and 50 feet from dwellings on adjacent properties and be no closer to the street right-of-way than the primary dwelling.
12. All pens shall be located away from any drainage areas that could allow fecal matter to enter a storm drainage system or stream.
13. All pens shall be constructed and maintained so as to be impermeable to rodents, wild birds, and predators, including dogs and cats, and to prevent such animals or other pests from being harbored underneath, inside, or within the walls of the enclosure. All pens must be kept dry, well-ventilated, and in a sanitary condition at all times, and must be cleaned on a regular basis to prevent offensive odors. All manure not used for composting or fertilizing shall be removed promptly. Odors from chickens, manure, or other chicken-related substances shall not be detectable at the property boundaries.
14. All approved urban agriculture uses shall maintain the premises in a clean and sanitary manner and are required to present measures for food storage and containment and disposal of waste prior to approval and shall maintain compliance with all presented measures.
15. No dog or cat that kills a chicken or chick will, for that reason alone, be considered a vicious animal.

Salmonella Awareness

Salmonella bacteria have been isolated from nearly all vertebrates, and Salmonella infections have been associated with animal and human disease. Shedding of Salmonella bacteria in poultry often occurs in the absence of clinical signs, sometimes for extended periods. In some cases, human illness caused by Salmonella has been attributed to the handling of live poultry or the consumption of poultry products. Typical signs of Salmonella infection in humans include fever and diarrhea. Salmonellosis in humans is typically self-limiting, with most people recovering within 1 week. Rarely, severe cases can result in death. Hand washing is an important measure for preventing the transmission of Salmonella from poultry to humans.

Urban chicken flocks might provide eggs for home; therefore, it is important that urban chicken flock owners be familiar with food safety precautions. The Centers for Disease Control provides the following guidelines to prevent foodborne illness from poultry products:

- Egg shells should be washed and sanitized to remove microorganisms such as Salmonella. Discard eggs that are cracked, broken, or leaking.
- Keep raw foods (meats, poultry, and eggs) separate from cooked foods in the refrigerator.
- Store eggs at 40°F or lower to reduce bacterial growth.
- Wash hands and cooking surfaces often.

Retrieved from:

https://www.aphis.usda.gov/animal_health/nahms/poultry/downloads/poultry10/Poultry10_is_Human-chicken.pdf

How do I reduce the risk of a Salmonella infection from live poultry?

DO

- Wash hands thoroughly with soap and water right after touching live poultry or anything in the area where they live and roam. Use hand sanitizer if soap and water are not readily available.
- Adults should supervise hand washing for young children.
- Wash hands after removing soiled clothes and shoes.
- If you collect eggs from the hens, thoroughly cook them, as Salmonella can pass from healthy looking hens into the interior of normal looking eggs.
- Clean any equipment or materials associated with raising or caring for live poultry outside the house, such as cages or feed or water containers.

DON'T

- Don't let children younger than 5 years of age, older adults, or people with weak immune systems handle or touch chicks, ducklings, or other live poultry.
- Don't eat or drink in the area where the birds live or roam.
- Don't let live poultry inside the house, in bathrooms, or especially in areas where food or drink is prepared, served, or stored, such as kitchens or outdoor patios.
- In recent outbreaks of Salmonella infections linked to contact with live poultry, ill people reported bringing live poultry into their homes.

Retrieved from: <http://www.cdc.gov/Features/SalmonellaPoultry/index.html>