



**To:** Richmond City Council

**Date:** September 17, 2026

**From:** Wayne Craig  
Chair, Development Permit Panel

**File:** DV 26-017406

**Re:** Development Permit Panel Meeting Held on September 16, 2026

---

**Staff Recommendation**

That the recommendation of the Panel to authorize the issuance of Development Variance Permit (DV 26-017406) for the property at 4711 No. 8 Road, be endorsed and the Permit so issued.

Wayne Craig  
General Manager, Planning and Development

### Panel Report

The Development Permit Panel considered the following item at its meeting held on September 16, 2026.

DV 26-017406 – TODD MAY – 4711 NO. 8 ROAD  
(September 16, 2026)

The Panel considered a Development Variance Permit (DVP) which would vary the provisions of Richmond Zoning Bylaw 8500 to increase the maximum cumulative lot coverage for agricultural buildings with an impermeable surface at or below the natural grade of the site from 750 m<sup>2</sup> (8,073 ft<sup>2</sup>) to 6,510 m<sup>2</sup> (70,073 ft<sup>2</sup>) to permit the construction of a cranberry storing facility at 4711 No. 8 Road on a site zoned "Agriculture (AG1)".

The applicant, Todd May, provided a brief visual presentation highlighting:

- The farm has been operated by the same family for five generations, over approximately 150 years, with the sixth generation now involved in its operation.
- The proposed cooling facility is intended to support the continued viability of the farming operations and advances in cranberry harvesting which allow large quantities of fruit to be harvested efficiently within a short period when the crop is optimally ripe.
- The majority of the cranberry crop is intended for further processing into products such as dried cranberries, juice and cranberry sauce; however, the farm is producing increasing quantities of fresh-market cranberries in response to growing demand.
- Fresh-market cranberries require a different harvesting and handling process. Once removed from the field, the fruit is promptly cleaned, graded and sorted, with excess moisture removed before it is placed into specially designed storage bins.
- Maintaining the integrity and quality of the fresh fruit requires it to be transferred into cool storage as soon as possible following harvesting.
- Suitable cooling infrastructure is not currently available on the west coast of Canada. As a result, the farm's fresh cranberries are transported to a third-party facility in the United States for storage and subsequently returned to Canada as required to meet customer demand.
- The proposed facility is centrally located in relation to the farm's cranberry fields, the majority of which are within approximately one mile of the site, with additional fields located within approximately two miles.
- The location would allow harvested fruit to be quickly transported to the adjacent agricultural building for cleaning and grading before being transferred into the proposed cooling facility.
- Providing cooling capacity on the farm would allow the applicant to maintain control over the handling and quality of its crop, reduce reliance on third-party facilities and respond more effectively to new and changing markets.
- The facility would also help address the difference between the short cranberry-harvesting period and the longer period of customer demand.

Staff noted that in 2018, Council adopted amendments to the agricultural zones to regulate agricultural buildings, structures and greenhouses, including restrictions on concrete slabs intended to preserve land for soil-based agriculture. The amendments also established a fast-track review process for legitimate buildings that support agricultural operations. The subject application was reviewed through this process. Staff have confirmed that the property has farm status with BC Assessment. Staff further noted that the proposed variance was reviewed and supported by the City's Food Security and Agricultural Advisory Committee.

The Panel sought clarification regarding whether agricultural products would be cleaned prior to being placed in the cooling facility and whether a water connection would be required to support the cleaning process.

In reply to a query from the Panel regarding the cleaning and cooling process, the applicant clarified that produce would be cleaned and graded within the adjacent agricultural building currently under construction before being moved directly into the proposed cooling facility. The applicant further noted that the necessary site servicing is already in place and that a Building Permit has been issued for the adjacent building, which is currently under construction.

In reply to a query from Panel regarding whether the proposed cooling facility would increase the volume of farm products that could be accommodated on the site, the applicant noted that the existing agricultural building contains only a small cooling area and that the proposed larger facility would provide additional capacity in response to increased production and demand. The applicant further noted that the farm continues to expand and that the approximately 3,700 m<sup>2</sup> (39,826 ft<sup>2</sup>) cooling facility would be used exclusively the farm's own products.

The Panel recommends the Permit be issued.