



# Farm Fresh Rhode Island

1005 Main Street #1220, Pawtucket, RI – www.farmfreshri.org

## 2011 **SUMMER FARMERS MARKETS** VENDOR APP

### Vendor Information

**Farm/Business Name** \_\_\_\_\_

**Your Name** \_\_\_\_\_

**Mailing Address/Town** \_\_\_\_\_

**Physical Address** \_\_\_\_\_

**E-mail** \_\_\_\_\_

**Telephone Cell** \_\_\_\_\_

**Telephone Other** \_\_\_\_\_

**How many tents?**  1  2  3

**Foods / Products**

**I want to sell**

please list all and be specific; if necessary attach another page; For prepared/artisan foods, how does your product support local farms? Include farm names and ingredients.

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**Farmers Markets I'm interested in attending**

Summer markets are open June 1<sup>st</sup> to October 31<sup>st</sup>

- Woonsocket:** Tues 4 pm – 7 pm, Thundermist Health Center, Clinton St (opens 7/5)
- Providence Hartford Ave:** Wed 3 pm – 6 pm, Perry Middle School (opens 7/6)
- Providence Brown U:** Thurs 11 am – 2 pm, Wriston Quad, Thayer at George St (opens 9/8)
- Providence Armory:** Thurs 4 pm – 7 pm, Parade St at Hudson St (opens 6/2)
- Providence Downtown:** Fri 11 am – 2 pm, Market Sq, College St at So Main St (opens 6/3)
- Providence Lippitt Park Saturday:** see Downcity Farmers Market application (opens 6/4)
- Providence Broad St:** Sat 9 am – 12 pm, Algonquin House (opens 7/9)
- Pawtucket Downtown:** Sun 12 pm – 3 pm, Slater Mill (opens 7/10)

**General Comments**

\_\_\_\_\_  
\_\_\_\_\_

### Participation Agreement

I have read and agree to abide by the "Market Standards" on page 2. I understand that these standards guarantee a level of quality that is expected by customers.

X \_\_\_\_\_

Date \_\_\_\_\_

## **2011 Fees & Market Standards**

### **Summer Market Fees**

Fees allow us to pay for market insurance, grounds maintenance, market management, printing costs, events at the markets and publicity.

- **Summer Participation fee:** \$50 (due with application)
- **Market fees**
  - o **Woonsocket, Broad St, Hartford Ave:** \$110
  - o **Pawtucket, Downtown Providence:** \$160
  - o **Brown U:** \$160 farmers / \$235 non-farmers
  - o **Armory, Lippitt Wednesday:** \$TBD

### **Farm Fresh RI Market Requirements**

Our goal is to foster markets with a diversity of locally grown and produced foods that are accessible to all segments of the population and unrivaled in quality and freshness. Failure to comply with the following requirements degrades the market and will jeopardize participation.

- **Fresh Produce, Honey, Maple Syrup, Eggs, Meat, and Flowers:** Over the course of the farmers market season, 80% of what you sell must be grown on your own farm. 100% must be sourced from farms in RI, MA, or CT. We require the display of the farm and state origins of the purchased food.
- **Artisanal Products:** Foods should be crafted in RI, MA or CT and ideally be made with ingredients originating from family farms in New England. We require the display of the farm and state origins for the locally sourced ingredients.
- **Prepared Foods:** Prepared foods must be made in a kitchen licensed by the state Department of Health. Vendors must sell at least one item with ingredients grown in New England. We require the display of the farm and state origins for the locally sourced ingredients. Vendors who sell prepared foods or offer samples to customers must abide by the Safe Food Handling Guidelines found on page 3.
- **Product Insurance and Licensing:** Vendors must carry product liability insurance and appropriate licensing from the RI Department of Health.
- **Attendance:** Attendance must be consistent and arranged with Market managers. Absences must be based on seasonality of crops or produce. Prior notice of market absence is required.

### **Criteria We Consider**

In evaluating applications, these are among the criteria we consider: if applicant is a farmer; if applicant is a locally owned and controlled small business; extent of local ingredients used in value-added and prepared foods; sustainable business practices; distance of production from market; previous involvement with our markets; if applicant has access to other retail markets. Acceptance into the market is at the discretion of Farm Fresh Rhode Island.

### **Priority**

Priority goes to farmers, small business operations, vendors who source from local family farms, vendors who engage in sustainable business practices, and previous involvement with our markets. Acceptance into the market is at the discretion of Farm Fresh Rhode Island.

### **Submit this application**

Due **Monday, April 11, 2011** for priority, though we will consider later applications. Vendors will be notified of their application status by **Friday, April 29**. Please send page one of this application, insurance, \$50 participation fee and appropriate Dept of Health licenses to:

Farm Fresh RI, 1005 Main St #1220, Pawtucket, RI 02860

## ***Safe Food Handling Guidelines***

Here at Farm Fresh Rhode Island, we want to be sure that our customers and vendors are safe in every way. Per the RI Department of Health's request, we ask that you follow the guidelines below to establish a plan for safe food handling while at the market.

These guidelines are based on the FDA's 2010 Food Code and are enforced by the Rhode Island Department of Health.

Hot prepared food (food that the customer purchases hot) must be temped at 165°F or higher when it arrives at the market. As long as it is at 165°F at the start of the 4 hours, it may remain hot held for 4 hours safely without testing the temp again. Vendors should keep a log of temperatures in case the health inspector asks to see them.

Cold prepared foods must be kept at or below 41°F. Items being kept/sold refrigerated need to be kept at these temperatures until the customer purchases it. Again, vendors should keep a log of these temperatures in case the health inspector asks to see them.

Gloves or tissue paper are required for employees to touch ready-to-eat food.

Sampling food requires a safety plan:

1. Prepare a safe food handling procedure for your sampling and provide a copy to Farm Fresh to keep on file. It must show the following:
  - a. Employees must wash hands before putting on gloves
  - b. Gloves must be worn at all times to handle ready to eat food (samples too!)
  - c. Samples are made single serving to avoid contamination from other customers or tongs are provided. The idea is that a customer won't touch the samples they are not eating themselves.
  - d. Utensils may only be re-used if they are for cutting only one food type (one for apples, one for breads, etc.) for a 4 hour period before being washed, rinsed, and sanitized. If you cannot meet this requirement, we ask you to use disposable utensils.
  - e. You must have a trash receptacle for dirty gloves, etc at your booth.
2. Keep a temperature log of the food's internal temperature when it is opened for sampling. Food should be stored at or below 41°F per the FDA food code. This log should be available if asked for by a health inspector.

This list is NOT all-inclusive. Please call the Department of Health or consult your ServSafe manual for more specifics. Thank you for your help in ensuring the safety of all of our market customers!