

Farmers Market Coordinator Application

Purpose: To provide a consistent framework for temporary food vendors to participate in farmers markets that provide community access to a variety of locally grown agricultural products and the farmers who grow them.

This application must be approved by Lewis County Public Health ***before*** temporary food establishment permits will be accepted. Please see page 3 for permitting options.
Complete and submit this form at least 30 days before the market's start date.

<p>Farmers Market Information:</p> <p>Farmers Market Name: _____</p> <p>Farmers Market Site Address or Cross Streets: _____</p> <p>Farmers Market Opening and Closing Dates (approx.): _____</p> <p>Farmers Market Hours of Operation: _____ Days of Operation: S <input type="checkbox"/> M <input type="checkbox"/> T <input type="checkbox"/> W <input type="checkbox"/> T <input type="checkbox"/> F <input type="checkbox"/> S <input type="checkbox"/></p>
<p>Farmers Market Coordinator Information:</p> <p>Coordinator Organization Name: _____</p> <p>Coordinator's Name (person-in-charge): _____</p> <p>Coordinator's Mailing Address: _____</p> <p>Coordinator's Phone Number: _____</p> <p>Coordinator's Email _____</p>

<p>Farmers Market Facilities:</p> <p>Please indicate if you will provide any of the following for vendors. Food vendors must also provide this information on their applications.</p> <p>_____ Bathroom: <i>Food vendors are required to have a bathroom available with hot running water for hand washing within 200'. These are <u>in addition to</u> hand wash facilities in their booths, and may be permanent (plumbed) or temporary facilities. Please see Temporary Food Establishment Requirements (www.lewiscountywa.gov/media/documents/Temporary_Food_Establishment_Requirements_2021.pdf) for details. This document is also available on the 3rd floor of the Public Health Building at 360 NW North Street in Chehalis.</i></p> <p>Location of bathroom: _____</p> <p>_____ Water: If water is provided, please indicate the name of the public water supply _____</p> <p style="padding-left: 40px;">Will hot water be provided? Yes ___ No ___ Any hoses used must be food grade.</p> <p>_____ Wastewater Disposal: Location: _____</p>

For Office Use Only
<p>Date Rec'd: ___ / ___ / ___ Fee: \$0.00 Initials: _____ Notes: _____</p>

Definitions and Examples:

Farmers Market:

A farmers market is a physical location with the primary purpose of providing a retail opportunity for two or more vendors who grow, raise, or process local agricultural products to meet and sell those products directly to consumers.

Local Agricultural Products:

The following are considered local agricultural products if they or their ingredients are grown or raised in Washington state. All applicable licensing requirements must also be met (FDA, USDA, WSDA, for example).

- Unprocessed fruits, vegetables, and cut herbs.
- Flowers, trees, and other plants, including vegetable plants.
- Packaged USDA inspected meat or poultry.
- Eggs. (Producers selling eggs must have an Egg Handler/Dealer endorsement on their business license from the Department of Revenue.)
- Packaged cheese and other dairy products.
- Honey.
- Dried teas.

Low Risk Samplers (no onsite cooking or hot holding):

Vendors providing samples of commercially pre-packaged foods. Commercially pre-packaged foods are those produced and packaged in an establishment licensed by FDA, USDA, WSDA, Lewis County Public Health, or another local health department. Examples include cheese, salsas, dressings, breads, etc.

Low Risk Vendors:

Vendors providing commercially pre-packaged foods. Commercially pre-packaged foods are those produced and packaged in an establishment licensed by FDA, USDA, WSDA, Lewis County Public Health, or another local health department. Examples include cheese, salsas, dressings, etc.

Permit Exempt Products: ([Washington State Retail Food Code](#) (WAC 246-215), Section 08305. Capitalized words are specifically defined in the code.)

1. Popcorn and flavored popcorn prepared from commercially PACKAGED ingredients that are not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD (TCS);
2. Cotton candy;
3. Dried herbs and spices processed in an APPROVED facility;
4. Crushed ice drinks containing only ingredients that are not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD (TCS) and dispensed from a self-contained machine that makes its own ice. Drinks with TIME/TEMPERATURE CONTROL FOR SAFETY FOOD (TCS), snow cones, and shaved ice are not included;
5. Corn on the cob prepared for IMMEDIATE SERVICE;
6. Whole peppers roasted for IMMEDIATE SERVICE;
7. Roasted nuts, roasted peanuts, and roasted candy-coated nuts;
8. Chocolate-dipped ice cream bars prepared from pre-PACKAGED ice cream bars produced in a FOOD PROCESSING PLANT;
9. Chocolate-dipped bananas prepared from bananas peeled and frozen in an APPROVED facility; and
10. Individual samples of sliced fruits and vegetables that are not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD (TCS).

Producers/Processors:

Vendors selling any of the following:

- Local agricultural products that they have grown, raised, or produced; or
- Foods processed in their licensed facility in Washington State. This includes facilities licensed by FDA, USDA, WSDA, Lewis County Public Health, or another local health department.

Permitting Temporary Food Vendors (See definitions and examples on page 2.)

Please contact Lewis County Public Health to determine what type of application or permit is needed for each type of food service.

- Producers/Processors.....no limit to the number of vendors
- Low risk vendors.....no limit to the number of vendors
- Low risk samplers.....no limit to the number of vendors
- Permit Exempt Foods.....no limit to the number of vendors

All other food and beverage vendors.....limited to 1 vendor for each set of 2 producers/processers operating each day

Examples:

- A market with 2 producers/processers could have 1 vendor selling hot dogs, sandwiches, espresso drinks, etc.
- A market with 3 or 4 producers/processers could have 2 such vendors.
- A market with 5 or 6 producers/processers could have 3, and so on.

Please complete this chart for all food and agricultural product vendors who will participate in your market. Attach additional sheets, if needed.
Please only include vendors selling local agricultural products.

We understand that it is impossible to foresee the exact operating days of all vendors. This information is intended to help us issue temporary event permits consistently and fairly. The market coordinator and permitted food vendors must work together to ensure that the permitting requirements noted above are met throughout the operating season.

Vendor Name	Please Circle Anticipated Months of Participation.	Product(s)	Producer/Processor? (Please Circle)		Providing Food Samples? (Please Circle)	
	All season Jan Apr July Oct Feb May Aug Nov Mar Jun Sept Dec		Yes	No	Yes	No
	All season Jan Apr July Oct Feb May Aug Nov Mar Jun Sept Dec		Yes	No	Yes	No
	All season Jan Apr July Oct Feb May Aug Nov Mar Jun Sept Dec		Yes	No	Yes	No
	All season Jan Apr July Oct Feb May Aug Nov Mar Jun Sept Dec		Yes	No	Yes	No

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	All season Jan Apr July Oct Feb May Aug Nov Mar Jun Sept Dec		Yes No	Yes No
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	All season Jan Apr July Oct Feb May Aug Nov Mar Jun Sept Dec		Yes No	Yes No
	All season Jan Apr July Oct Feb May Aug Nov Mar Jun Sept Dec		Yes No	Yes No
	All season Jan Apr July Oct Feb May Aug Nov Mar Jun Sept Dec		Yes No	Yes No
	All season Jan Apr July Oct Feb May Aug Nov Mar Jun Sept Dec		Yes No	Yes No
	All season Jan Apr July Oct Feb May Aug Nov Mar Jun Sept Dec		Yes No	Yes No
	All season Jan Apr July Oct Feb May Aug Nov Mar Jun Sept Dec		Yes No	Yes No
	All season Jan Apr July Oct Feb May Aug Nov Mar Jun Sept Dec		Yes No	Yes No
	All season Jan Apr July Oct Feb May Aug Nov Mar Jun Sept Dec		Yes No	Yes No
	All season Jan Apr July Oct Feb May Aug Nov Mar Jun Sept Dec		Yes No	Yes No
	All season Jan Apr July Oct Feb May Aug Nov Mar Jun Sept Dec		Yes No	Yes No
	All season Jan Apr July Oct Feb May Aug Nov Mar Jun Sept Dec		Yes No	Yes No

Market Coordinator Name

Market Coordinator Signature

Date