



Farmers Market Vendor Application

Enter N/A where requested information does not apply. Leave NO BLANK SPACES.

Farmers Market FOOD Vendor Information				
Name of Owner:				
DBA (Business Name):				
Mailing Address				
	Street	City	State	Zip
Contact Information				
Phone:	Cell:	Email:		
Social Media Contacts:				
Name of Vendor On-site (Person-in-Charge):				
Vendor On-site Contact Cell Phone:				

Ownership Type		
<input type="checkbox"/> Limited Liability Company	<input type="checkbox"/> Limited Partnership	<input type="checkbox"/> Sole Proprietorship
<input type="checkbox"/> Corporation	<input type="checkbox"/> General Partnership	<input type="checkbox"/> Government
<input type="checkbox"/> 501 (c) 3	<input type="checkbox"/> Other	

CHECK THE CATEGORY THAT APPLIES

FARMER'S MARKET VENDOR CATEGORIES BASED ON FOOD SAFETY RISKS	
<input type="checkbox"/>	<p><u>Foods allowed to be served with NO permit</u> - For additional information please contact our office</p> <ul style="list-style-type: none"> - Commercially Manufactured Foods that are shelf stable and packaged and labeled for individual sale by the manufacturer and offered to the consumer in the original packaging - Cottage Food Producers serving packaged non-TCS foods that are labeled appropriately and allowed by the Cottage Food Law - Whole Produce
<input type="checkbox"/>	<p><u>All categories below will require a Farmer's Market Vendor Permit to be submitted and approved by NET Health</u></p>
<input type="checkbox"/>	<p><u>Low Risk - \$25.00 - Permit Required Packaged Foods that require time or temperature control</u> <u>Examples of these foods: packaged meats, packaged cheese, whole jars of salsa</u></p> <ul style="list-style-type: none"> - Foods must come from a permitted, inspected source packaged, transported and served in the original packaging and maintained at the appropriate temperature controls. Maintain invoices and receipts. - On the page attached please explain your methods of clean transportation, temperature control and monitoring of safe temperatures throughout service and the disposition of the foods that are left at the close of the market day.
<input type="checkbox"/>	<p><u>Medium Risk - \$50.00 - Permit Required Ready to Eat Foods that require simple prep or assembly for service</u> <u>Examples of these foods: brewed coffee, cheese spreads on crackers, making a ham and cheese sandwich</u></p> <ul style="list-style-type: none"> - Foods must come from a permitted, inspected source packaged and maintained at the appropriate temperature controls. Maintain invoices and receipts. - Minimal menu items (5 or less) that are all ready to eat and requiring little preparation for service to the customer - On the page attached please explain your methods of hand washing, utensil ware washing, methods of temperature control of foods and monitoring of food temperatures throughout the service day.
<input type="checkbox"/>	<p><u>High Risk Foods – \$100.00 - Permit Required Foods that are ready to eat and require time or temperature control for safety and that will be reheated and served or reheated and held before being served.</u> <u>Examples of these foods will be: reheating tamales, reheating hot dogs and canned chili.</u></p> <ul style="list-style-type: none"> - Foods must come from a permitted, inspected source packaged, and maintained at the appropriate temperature controls. Maintain invoices and receipts. - Menu items can be more than 5 with adequate equipment set up - Easy access to plumbed ware washing sinks - On the page attached please explain your methods of hand washing, utensil ware washing, methods of temperature control of foods and monitoring of food temperatures throughout the service day.
<input type="checkbox"/>	<p><u>High Risk Foods – \$100.00 - Permit Required. Complex Food Preparation/ High Risk Foods that require time or temperature control for safety, are NOT ready to eat and require preparation and cooking before being served.</u> <u>Examples of these foods will be: hamburgers, chicken, seafood, foods from raw proteins, salads, freezer to fryer foods</u></p> <ul style="list-style-type: none"> - Foods must come from a permitted, inspected source packaged, and maintained at the appropriate temperature controls. Maintain invoices and receipts. - Menu items – Require review and approval of Equipment Setup, Employee Health Policy, and Trained Personnel - Plumbed ware washing, hand washing and preparation sinks required at booth space. <p>On the page attached please explain your methods of hand washing, utensil ware washing, methods of temperature control of foods and monitoring of food temperatures throughout the service day.</p>

What Foods or Food Products will you bring to the Farmers Market(s)?

<p>Fish or Other Aquatic Species</p> <p><input type="checkbox"/> Yes <input type="checkbox"/> No</p>	<p>Type of Food Service</p> <p><input type="checkbox"/> Low Risk – no prep, All packaged <input type="checkbox"/> Low Risk – simple prep, no cook <input type="checkbox"/> High Risk - Cook serve or Reheat serve</p>	<p>List foods and beverages.</p>
<p>Livestock, a Livestock Product, or a Livestock By-Product;</p> <p><input type="checkbox"/> Yes <input type="checkbox"/> No</p>	<p>Type of Food Service</p> <p><input type="checkbox"/> Low Risk – no prep, All packaged <input type="checkbox"/> Low Risk – simple prep, no cook <input type="checkbox"/> High Risk - Cook serve or Reheat serve</p>	<p>List foods and beverages.</p>
<p>Poultry, a Poultry Product, or a Poultry By-Product;</p> <p><input type="checkbox"/> Yes <input type="checkbox"/> No</p>	<p>Type of Food Service</p> <p><input type="checkbox"/> Low Risk – no prep, All packaged <input type="checkbox"/> Low Risk – simple prep, no cook <input type="checkbox"/> High Risk - Cook serve or Reheat serve</p>	<p>List foods and beverages.</p>
<p>Wildlife Processed for Food or By-Products;</p> <p><input type="checkbox"/> Yes <input type="checkbox"/> No</p>	<p>Type of Food Service</p> <p><input type="checkbox"/> Low Risk – no prep, All packaged <input type="checkbox"/> Low Risk – simple prep, no cook <input type="checkbox"/> High Risk - Cook serve or Reheat serve</p>	<p>List foods and beverages.</p>
<p>Produce (cut or processed beyond harvest cut)</p> <p><input type="checkbox"/> Yes <input type="checkbox"/> No</p>	<p>Type of Food Service</p> <p><input type="checkbox"/> Low Risk – no prep, All packaged <input type="checkbox"/> Low Risk – simple prep, no cook <input type="checkbox"/> High Risk - Cook serve or Reheat serve</p>	<p>List foods and beverages.</p>
<p>Other Food Producer. (Not a farmer of the menu items offered)</p> <p><input type="checkbox"/> Yes <input type="checkbox"/> No</p>	<p>Type of Food Service</p> <p><input type="checkbox"/> Low Risk – no prep, All packaged <input type="checkbox"/> Low Risk – simple prep, no cook <input type="checkbox"/> High Risk - Cook serve or Reheat serve</p>	<p>List foods and beverages.</p>

Source of Foods and Beverages Brought To Market

Food items that will be prepared at other locations will need prior approval from NET Health. Provide the following information and obtain required permits or authorization for the use of another approved food establishment for advance preparation of foods or beverages you are bringing to Farmers Market.

Food Establishment Name	Name of Permit Holder
Address and City	Permit #
Signature of Permit Holder	Contact #

High Risk – Foods at Farmer’s Market Expanded Process Flow

This form is required for any vendor classified as High Risk based on the menu identified on the Application to Operate a Farmer’s Market Temporary Food Establishment.

List each food item and identify where each preparation step will be completed (TFE or PFE).

- TFE – On-Site Temporary Food Establishment
- PFE – Permanent Food Establishment

Food	Thaw How? Where?	Cut/Wash Assemble Where?	Cold Holding How? Where?	Cook	Cooling	Reheating	Hot Holding

Booth Construction – All food booths should have the following:

- Overhead covering must be provided over all food and beverage areas
- Floor -durable surface required – no dirt, grass
- Walls - Screens or bug prevention and protection from windblown rain or dust required
- Booth perimeter secured – no customers within the food booth

Sketch the general layout of your Farmer’s Market Vendor

1. Location of cooking and holding equipment
2. Location of handwashing and utensil washing facilities (if not using shared facilities)
3. Location of trash disposal containers
4. Location of work tables, food and single-service storage



NOTE: Make additional copies of this page as needed to identify all Farmer’s Markets you will be a member or vendor of this year.

FARMER’S MARKET VENDING LOCATION	
FARMER’S MARKET NAME:	
Location:	
Address:	
City:	
Hours your Temporary Food Establishment will be in Operation (include time set-up will begin):	
Date(s) you plan to attend the Farmer’s Market:	
Farmer’s Market Booth Location: <input type="checkbox"/> Indoor Event <input type="checkbox"/> Outdoor Event Will you be at the Farmer’s Market regardless of the weather conditions?: <input type="checkbox"/> Yes <input type="checkbox"/> No	
Temporary Food Establishment Type: <input type="checkbox"/> Booth <input type="checkbox"/> Mobile Food Unit <input type="checkbox"/> Other: _____ <input type="checkbox"/> Permanent Building <input type="checkbox"/> Food Push Cart	
<u>Food Storage or Display Equipment</u> All foods and food contact surfaces must be protected from pests, windblown dust and rain. How do you control this: <input type="checkbox"/> Covered food containers, packaged foods <input type="checkbox"/> Enclosed booth, <input type="checkbox"/> Other: _____	<u>Electrical Supply:</u> <input type="checkbox"/> Provided by Farmer’s Market <input type="checkbox"/> supply your own generator
<u>Utensils and Equipment</u> <input type="checkbox"/> Single-serve eating and drinking utensils <input type="checkbox"/> Reusable kitchen utensils Type of Utensil Washing Set Up: <input type="checkbox"/> Three basin tub set-up (Low Risk Foods Only) <input type="checkbox"/> Farmer’s Market Shared three compartment sink <input type="checkbox"/> Portable 3 compartment sink with pressurized hot & cold water <u>Sanitizer to be used:</u> <input type="checkbox"/> Chlorine <input type="checkbox"/> Quaternary	<u>Handwashing Facilities – Required for open food handling</u> <u>Low Risk Foods</u> <input type="checkbox"/> Gravity-fed warm water with spigot/bucket <input type="checkbox"/> Self-contained portable unit (with potable water & waste water holding tanks) <u>High Risk Foods</u> <input type="checkbox"/> Plumbed with hot and cold water under pressure <i>Hand Soap, single-use towels, and trash receptacle must be provided at all handwashing sinks.</i>
<u>Refuse Removal & Liquid Waste Removal</u> Trash, Waste Water and Grease Waste generated is to be disposed of at the Farmer’s Market	<u>Cooking Equipment / Hot Holding Equipment</u> Identify all cooking equipment that will be used:
<u>Food Employees</u> (Required for High Risk (Complex Foods)) Certified Food Manager available <input type="checkbox"/> Yes <input type="checkbox"/> NO How many Food Handler employees: _____	<u>Lighting</u> Lighting must be available in booths that will have food production

REVIEW OF APPLICATION AND PREPARATION FOR PERMITTING INSPECTION

In order for a Farmers Market Vendor Permit to be issued, the plan review of this application must prove that the applicant meets all local applicable requirements and those rules found in the FDA Food Code & NET Health District Order. After successful completion of plan review, the paperwork is issued to an inspector to schedule an appointment for inspection. The successful completion of the permitting inspection must be accomplished in order to issue a permit to operate. The inspector will issue the signed permitting inspection report and approve the permit.

Completion of this plan review application does **not** indicate compliance with any other code, law or regulation that may be required (i.e., federal, state, or local). Additionally, the undersigned is aware that non-compliance may result in delay or denial of the issuance of a Farmers Market Vendor Permit.

Applicants Name (Print): _____

Applicants Signature: _____

Date: _____

DO NOT COMPLETE INFORMATION BELOW – FOR OFFICE USE ONLY

Application Approved <input type="checkbox"/> Yes <input type="checkbox"/> No* See reason below	Risk Category <input type="checkbox"/> Low Risk <input type="checkbox"/> High Risk	Reviewer Signature: Title: Date:
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Permit Restrictions: _____

Permit Effective Dates: _____

*Reason(s) for Disapproval: _____