<u>Downtown Benicia Certified Farmers Market</u> 2014 Growers Application

Thursdays April 24—October 30

Open 4-8pm April 24—September 12, 4-7:30pm September 19 & 26, and 4-7pm October

NOTE: General rules & regulations must be read and signed. See reverse side of application.

| Farm Name/Business Name | | Contact Person | |
|---|-------------------------------------|---|---------------------------------|
| Mailing Address | City | State | Zip |
| Phone | FAX | E-mail | |
| Location of Farm | Person(s) Selling a | at Market | Other Markets You Sell At |
| Certified Producer Number | | Other License | or Permit Numbers |
| Produce You Will Be Selling | | During the Months of | |
| FIRST day you plan to be at th | | Number of Spaces Requested (| (10ft. by 10 ft. per space) |
| Annual City | bership\$100.0 Permit Fee\$18.00 | 0 | (2 spaces) / \$70.00 (3 spaces) |
| | | (per space) Plus \$18 One-time (2 spaces) | City Peddler Permit Fee |
| | | Total Amount Enclosed | d: |
| Please include copies of: ☐ Certified Producers Cert | ificate Isurance naming Beni | (if applicable), 2) City Peddler Pe | |
| ☐ WIC Certificate (if applied | | | |
| <u>You are requ</u> | ired to submit L | OAD LISTS each wee | k you participate |
| VISA/MASTERCARD/DISC | | | |
| # | | Ехр | oiration Date |
| Signature | | | Date |

Please make check payable to Benicia Main Street. <u>Please Return Application ASAP WITH STAMPED, SELF-ADDRESSED ENVELOPE to:</u>

GENERAL INFORMATION Rules & Regulations

1. LOCATION

The Downtown Benicia Farmers Market is located on First Street, between B and D Streets. Take the Central Benicia /East Second Street exit from I-780.

2. HOURS OF OPERATION

The market will be open on Thursdays 4-8pm April 24—September 12, 4-7:30pm September 19 & 26, and 4-7pm October. Farmers may begin setting up at 3:00 p.m. Farmers may not leave the market until close of market.

3. STREET CLOSURES

Water barricades will be set up at 3:00 p.m. Approved participants may begin setting up as soon as the barricades up. Support vehicles must be unloaded and off the street by 3:30 p.m. All activities end at 8:00 p.m. You must have your area cleaned and be ready to leave by 8:30 p.m.

NOTE: Vendors not off-site by 8:30pm are subject to a \$15 fine; this will be strictly enforced. Third violation subject to market probation.

NO PETS (with the exception of SERVICE DOGS), **NO** Bicycle riding, roller blades, skateboards, or skates are permitted in the market area. **NO** motorized vehicles (with the exception of motorized wheelchairs) other than those of the pre-approved vendors are permitted in the market area.

4. INCLEMENT WEATHER

In case of bad weather, call the Market Manager prior to noon on the day of the event. When in doubt, come to the market for a final decision. If it begins to rain, cover up items and check with market manager on early take-down.

5. MARKET DAY SCHEDULE

- 3:00...Street closes, sellers arrive, non-permitted vehicles ticketed
- 3:45....Non-permitted vehicles towed away
- 4:00....Market opens
- 8:00....Market closes (do not break down early)
- 8:30...Street re-opens to through traffic
- ** A complete list of rules and regulations can be found in the General Information Booklet. Please note all information in the booklet is to be read and strictly complied with by all staff, volunteers, etc.**

FARMERS AND GROWERS – Additional

- Farmers must obtain a Certified Producer's Certificate before participating in the market. The Farmers Market is a Certified Market operation in accordance with the regulations established in the California Administration Code, Title 3, Group 4, Article 6.5, Direct Marketing. This market is subject to all pertinent local, State, and Federal regulations and laws, including current regulations of "second certificates."
- 2. In addition to conforming to California Department of Food and Agriculture standards, producers may be asked to improve the quality of the display or indicate the quality of the produce on display by the Market Manager.

- A producer who sells by means of an employee must be able to verify the quantity and price for commodities sold by employee. Employees must be knowledgeable and able to answer consumer questions.
 - All farmers/producers must have acquired and submitted copies of the following with their application:
 - a. Certified Producers Certificate
 - b. Health Certificate (as applicable)
 - c. Nursery License (plants/cut flowers)
- All farmers/producers must provide the Market Manager with an itemized list (Load List) of all products sold at the market each market day.

6. PRICES

All prices must be clearly posted. Prepackaged products must be labeled with vendor's name, address, name of product and weight or quantity.

7. WEIGHING DEVICES

Produce may be sold by weight <u>only</u> if scales are certified by the County Department of Weights and Measures. All commodities sold at the market shall meet the requirements of the California Food and Agriculture code.

8. CLEAN-UP

Growers must maintain the space assigned to them in a clean and sanitary manner. At closing, growers must remove all equipment, boxes, wrappings, trash, fruit, vegetables, trimmings and containers. If you provide a sampling, please provide a trash container. Again, smoking is not permitted while handling product or in the seller's area.

9. PRICE SETTING

Collusion among growers to raise prices or exertion of any influence, pressure, or persuasion on any grower to raise prices is strictly forbidden.

10. PRODUCT QUALITY

High-quality, vine-ripened, fresh produce is expected and must meet minimum quality standards as specified by Federal and State regulations for maturity and quality (Section 1392.1). The Market Manager has the authority to ask that poor quality products be removed on any given market day. In case of dispute, the matter may be referred to the Farmers Market Management for further action.

11. SAMPLING

Producers are encouraged to provide samples when possible. Samples must be provided according to Health Department regulations which are listed in your General Information Booklet on **page 6**.

12. ORGANIC PRODUCE

Any certified producer who is selling organic produce needs to have a COFA valid organic registration at the stand and provide a copy to the market manager. Any organic producer who is selling more than \$5,000 worth of produce must be certified by an accredited certification agent in California.

13. PROCESSED FOODS

All vendors selling processed foods must have proof of product liability and County Health Certificate-Certified Kitchen, of which both copies shall be provided to the Market Manager.

*Applicant agrees to strictly comply with the conditions of this application and that all staff, volunteers, etc. shall abide by the above. I HAVE READ AND AGREE TO THE ABOVE STANDARDS.

| SIGNATURE | |
|------------|---|
| PRINT NAME | |
| DATE | _ |
| | |