

Downtown Benicia Certified Farmers Market

2016 Gourmet/Food Purveyor Application

Thursdays April 28—October 27

Open 4-8pm April 28—September 8, 4-7:30pm September 15,22 & 29, and 4-7pm Oct.

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

Business Name

Contact Person

Mailing Address

City

State

Zip

Phone

FAX

E-Mail

Location of Business Person(s) Selling at Market..... Other Markets You Sell At

Solano County Health Department Certificate Number Other License or Permit Numbers

Items You Will Be Selling

Months of Attendance

FIRST day you plan to be at the Market

Number of Spaces Requested (10ft. by10 ft. per space)

FEES: #1. ☐ Annual Membership.....\$100.00 *Space in Market Guaranteed*

Annual City Permit Fee..... \$18.00

Plus Weekly Member Fee..... \$42.00 (per space/per week.)

Total \$160.00 First Payment

-OR-

#2. ☐ Weekly Non-Member Fee....\$47 per space (Space not guaranteed) Plus \$18 **One-time** City Peddler Permit Fee

***ALL WEEKLY FEES INCLUDE A \$2.00 STATE MANDATED FEE PER VENDOR**

Total Amount Enclosed: _____

Must include: 1) Annual fee (if applicable), 2) City Peddler Permit Fee 3) First Week Fee

Please include copies of:

☐ Solano County Health Permit (Must include copy of Food Permit)

☐ Certificate of Liability Insurance naming Benicia Main Street as an additional insured.

VISA/MASTERCARD/DISCOVER ACCEPTED

_____ Expiration Date _____

*If you are unable to attend the market you **MUST** call by 5:00 pm, the Wednesday prior to market day or you will be charged your regular booth fee.*

***PLEASE NOTE:** The location of your booth inside the market is **NOT** guaranteed from week to week. We do our best to exclude similar vendors but there may be like products sold.*

Signature _____ Date _____

Please make check payable to **Benicia Main Street.**

PLEASE RETURN APPLICATION ASAP WITH STAMPED, SELF-ADDRESSED ENVELOPE to: BENICIA MAIN STREET 90 FIRST STREET BENICIA, CA 94510

For more information: Phone: (707) 745-9791 • FAX (707) 745-1630 • E-mail: info@beniciamainstreet.org

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 28—September 8, 4-7:30pm September 15, 22 & 29, and 4-7pm October. Farmers may begin setting up at 3:00 p.m. Vendors 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.****

FOOD VENDORS—Additional

1. Food vendors must meet current Solano County Health Regulations.
2. Vendors must have acquired:
 - a. State of California Resale Certificate and Number
 - b. Health Department Certificate
 - c. Benicia Business Permit (if applicable)
 - d. City of Benicia Vendor Booth Operations Permit
3. If you wish to BBQ, the following is required:
 - a. The grill space is not to exceed 40 square feet.
 - b. Food must be kept at least two (2) feet off the ground.
 - c. Barbecue operation must be kept within the space assigned.

- d. Barbecues are not to be started in an assigned street space until 3:30 p.m. During lighting, the barbecue is to be surrounded by barriers set five (5) feet away to protect pedestrians from flames. Only standard starting fluid may be used. Each barbecue must have an approved fire extinguisher on site. **NO** propane cylinders are allowed in or near barbecue areas.
- e. Barbecues started before 3:30 p.m. must be started on private property located within a 1/2-mile radius of the assigned space. Pits are to be towed to the assigned space at a speed of less than five (5) m.p.h.
- f. All LPG and/or open flame devices shall be listed (NFPA pamphlet 58) prior to the event and approved by the Fire Department. All open flame devices shall be separated from the public by a barrier (i.e., cones, pots, and flags). LPG containers shall not be located any closer than fifty (50) feet from barbecues and be limited to five gallon maximum size, with no cylinder exchanges being allowed during the event. Each LPG container shall be secured to prevent falling. Both LPG and/or open flame devices shall be provided with an approved/serviced fire extinguisher (minimum 2A10BC). Permits are subject to annual review. All such devices need both appliance and Fire Department approval and must comply with Fire Department guidelines. Health Department approval is required for restaurant use.
4. Food vendors are required to furnish & clean refuse containers.
5. All menus must be clearly marked as to price and type. You may not serve food not originally listed on the application without approval from the Market Manager.
6. Vendor must have acquired and submitted a valid Health Department approval of the serving booth. Restaurants may need an additional health permit to operate outside of their establishment.
7. Samples, when provided, should be clearly indicated as such and must be prepared and presented in accordance with Health Department regulations which include:
 - a. Keep samples in clean, covered containers approved by the local health agency. A clear plastic container with a hinged lid or plate with a clear dome cover is effective and still allows the customer to see the product. Use toothpicks or disposable utensils to distribute the samples. This is to avoid contact with hands.
 - b. Use clean, disposable plastic gloves when cutting samples.
 - c. Utensils and cutting surfaces shall be washed and sanitized (i.e., a chlorine solution of one teaspoon or capful of liquid bleach per gallon of water).
 - d. Wash water for food and food contact surfaces shall be acceptable to the local environmental health agency.
 - e. Methods of wash and/or waste shall be disposed of in a manner acceptable to the local environmental health agency.
8. Where open flame cooking is conducted, the vendor shall provide one 2A 10BC-rated fire extinguisher. The fire extinguisher must have a service current tag or a copy of a purchase receipt dated within one year of the event. Open flames shall be kept six (6) feet from combustible surfaces and materials.
9. Where propane bottles are used, they must be labeled with a current hydrostatic test date and secured to prevent falling. The hose(s) connected to cooking equipment shall be in good condition.
10. If a deep fat fryer is to be used for cooking, the vendor shall provide a fire extinguisher with a 40BC rating.
11. Space is limited, the market manager has the right to limit food vendors selling like items with the exception of Farmers.

*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 _____