Prosser Farmers Markets

2023 Vendor Application

June 3rd – October 7th 2023

Welcome all returning vendors and vendors joining us for the first time to our beloved Prosser Farmers Market! We are excited to partner with you to offer a friendly place where our community and visitors gather to purchase fresh farm to table foods and quality products. Please read through this entire application and our attached market policy, then sign and return by March 31st, 2023. We will review applications and contact applicants by April 14th, 2023 via email and phone.

Farmers Markets Vendor Categories

| | Turmers venuer categories |
|-----------|---|
| VENDOR | GENERAL DEFINITION* |
| FARMER | Vendors who grow, raise, and harvest 100% of the agricultural products that they sell at farmers markets. All products are grown, raised, harvested in Washington State (or in specified bordering counties). and/or Vendors who sell processed/value-added products made with ingredients that they raised, grew, or caught and processed, including seafood and alcoholic beverages. All products are grown, raised, harvested in Washington State (or in specified bordering counties). |
| PROCESSOR | Vendors who sell value-added food or other processed agricultural products with ingredients that the vendor did not raise, grow or catch. All products are grown, raised, harvested in Washington State (or in specified bordering counties). Alcoholic beverage vendors who do not grow the main ingredients for their beer, wine, cider or mead are Processors. Seafood vendors who add value to a raw product that they did not catch, harvest or farm are Processors. |
| PREPARED | Vendors who sell foods for immediate consumption; also known as ready-to-eat |
| FOOD | foods. |
| ARTISAN / | Vendors who sell hand-made items using materials from Washington State. |
| CRAFTER | |

| hat Typ | e of Vendor are your Applying as? |
|---------|---|
| | rmer (or Farmer that Processes value-added products with 100% of own ingredients) ocessor |
| Pre | epared Food |
| Ar | tisan/Crafter |

RESELLERS are vendors who sell agricultural products that they did not raise or grow. Reselling includes the selling any raw, unprocessed farm products that were purchased, traded, or bartered. All products that are resold must be grown, raised, harvested in Washington State (or in specified bordering counties). Resellers are not allowed at the PFM.

Farm/Business Information Farm/Business Name: Legal Owner Name: Legal Owner Phone #: ______Text ok? Y___N__ Point of Contact Name/Title: Point of Contact Phone #: Text ok? Y N Who will be representing/selling for you at the market this season: Farm/Business Mailing Address: City: _____ State: ____ Zip: _____ Physical Address if different: City: _____State: ____Zip: _____ Email: _____ Facebook: Do you give us permission to share your social media information on our social media/to customers? Y N **Product Description** ALL FARMERS PLEASE INDICATE THE GENERAL CATEGORY OF YOUR FARM'S

PRODUCE/PRODUCTS:

Vegetables/Row Crops____ Orchard/Fruit/Berries ____ Milk/Cheese/Eggs ____ Meat/Poultry/Seafood ____

| Wine/Beer/Cider | Wild/Foraged Edibles | _ Processed/Value-Added Products | Honey |
|--------------------------|------------------------------|----------------------------------|-------|
| EggsOther | | | |
| Please state goods to be | e sold and description as ne | eeded: | |
| Crop: | | Variety | |
| Crop: | | /ariety | |

| | Variety | |
|-------|---------|--|
| Crop: | Variety | |
| Crop: | Variety | |
| | | |
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| | | |

DATES

Which of the following dates do you plan to attend? **Please circle.** Market hours of operation: 8 am-12 pm

| June | July | August | September | October |
|------|------|--------|-----------|---------|
| 3 | 1* | 5 | 2 | 7 |
| 10 | 8 | 12 | 9 | |
| 17 | 15 | 19 | 16 | |
| 24 | 22 | 26 | 23 | |
| | 29 | | 30 | |

*Market will move to the Depot Square at 1230 Bennett Ave., Prosser, WA 99350 for the Red, White, and Blues Market on July 1st. Hours will be <u>8am-1pm</u>. Reminder: if you are a prepared foods vendor you need to notify the DOH to change locations to be able to serve food at the event at least a month in advance. Also, a separate Certificate of Liability may be required for this July 1st location.

Space Needs:

Some spaces will accommodate a full-size pickup truck along with a 10'x10' canopy. Others

| specify your needs by box: | y checking the appropriate | |
|---|--|--|
| □ two 10 x 10 spaces □ 10 x 10 with power connections □ 10 x 10 □ 10 x 10 with vehicle (provide vehicle length in feet and justification of why vehicle is needed) | | |
| Vehicle Year: | Make: | Model |
| Vehicle Insurance Pr | ovider/Policy Number for ons | site vehicles: |
| Pro | of of current vehicle insurance | te must be provided at first market attending. |
| General Liability In | nsurance: | |
| Market at the location our market ONLY winsurance. Please market, White & Blue Market | licy of no less than one million of 1328 Sommers Ave., I hen you have given the Pross ke sure Prosser Farmers Market on July 1 st at the down by from your insurance with the | products at our market are required to provide a copy of their on dollars (\$1,000,000.00) naming the Prosser Farmers Prosser, WA 99350 as additionally insured. You may sell at the Farmers Market Manager a current copy of liability set is listed as additionally insured. If you plan to attend the attown Prosser street location, please request a second the address changed to 1230 Bennett Ave Prosser, WA 99350 |
| Attendance: | | |
| day. Vendors who do that market day which The market will move are a prepared foods event at least a month | o not call at least 24 hours befind havill be payable at the following to the Depot Square for the vendor, you need to notify the hin advance. | d contact the market manager 48 hours prior to the Market fore the market will be charged their "stall space(s) fee" for wing market. Late fee of \$10 will be charged on 2 nd offense. Red, White, and Blues Market on July 1st. Reminder if you e DOH to change locations to be able to serve food at the ay on July 1 st in the downtown Prosser location. YN |

have room for a canopy but no vehicle. Some products require more that 10 x 10 for their products. Some need power connections. Keep in mind that limited power connections are available. First come first serve. Please

Vendor Expenses:

Yearly Market Membership: \$40

Saturday Fees for Each 10'x10' Space Occupied (includes vehicles):

Member Vendors: \$25 per stall per day

Non-member Vendors: \$35 per stall per day, after 4 days then amount reduces to \$25 per stall per day

Concessions Stand C*: \$50 per day

*Damage Deposit Concession Stands: Vendors in Concession Stands will be required to pay a \$100 Damage Deposit. Funds will be returned within 24 hours after the inspection on the last market day.

AGGREEMENT

Your signature shows agreement that as a potential Vendor at the Prosser Farmers Market, you have read and understand the Prosser Farmers Market Policies/Regulations and Vendor Application and that you are bound by the terms and conditions outlined in them.

If selected, you agree to sell only what is listed on this application and you are responsible for the quality of what you sell and for following all safety regulations including but not limited to obtaining all licenses/permits required while selling at the Prosser Farmers Market.

Your signature also proves that you agree to hold harmless directors, employees, representatives and agents, from and against all liability, claims, demands, losses, damages, levies and causes of action or suits of any nature whatsoever, arising out of or related to your activities at this market.

Your signature also shows that you agree to allow us to take and use photos and information about you and your business for Prosser Farmers Market marketing purposes.

| Vendor Applicant Signature: | |
|-----------------------------|--|
| Prosser Market Manager: | |
| Date: | |

For questions, please email manager@prosserfarmersmarket.com or call us at (509) 786-2399.

Thank you for your interest! Please Mail Application to:

Prosser Farmers Market 1230 Bennett Avenue Prosser, WA 99350

www.prosserfarmersmarket.com

Document Checklist

The following documents are enclosed with this application (initial those that apply to your business):

| ALL RELEVANT DOCUMENTS MUST BE ATTACHED |
|--|
| I have a Washington State Dept of Health Food Workers Permit |
| Any/all staff or workers have a Washington State Dept of Health Food Workers Permit |
| I have a Washington State Master Business License (if using scale, registration of scale must appear on license) |
| I have a Washington State Dept. of Agriculture Food Processors License |
| I have a certificate of commercially certified kitchen |
| I have a Washington State Liquor Control Board Endorsement (for sale of WA State wines/beers/spirits at Farmer's Markets) |
| I have a Washington State Liquor Control Board MAST Permit |
| Any/all staff or workers have a Washington State Liquor Control Board MAST Permit |
| I have a Milk Producer/ Processing Plant License |
| I have an Egg Handler/Dealer License |
| I have an Organic Food Producer Certification |
| I have a Pesticide Applicator's License |
| I understand that the Prosser Farmers Market reserves the right to conduct farm visits with at least 24 hours' notice. |
| I have a Certification of Product Liability & General Liability Insurance - Certificate holder Prosser Farmers Market at 1328 Sommers Ave., Prosser, WA 99350 (City Park location). |
| I have a Certification of Product Liability & General Liability Insurance - Certificate holder Prosser Farmers Market at 1230 Bennett Ave., WA 99350 (Downtown Depot location) <i>IF</i> you are attending the Red White Blue Market Prosser on July 1 st . Hours of operation 8 am − 1 pm. |
| I have a Washington State Nursery License. |
| I am ready to have a fabulous season! |