

MOSCOW FARMERS MARKET COMMISSION



Jamie Hill
Chair

Agenda

Amanda Argona
Staff Liaison

<https://www.ci.moscow.id.us/362/Farmers-MarketCommission>

2024-2025 Policy subcommittee

Josh Larson, At-Large Rep.
Gerardo Alvarez, Specialty Food Rep.
JT Manning, At-Large Rep.
Phillip Blankenship, At-Large Rep.

Friday
November 15 2024

9:30 AM

Council Chambers
206 E. 3rd St.

WELCOME AND ATTENDANCE

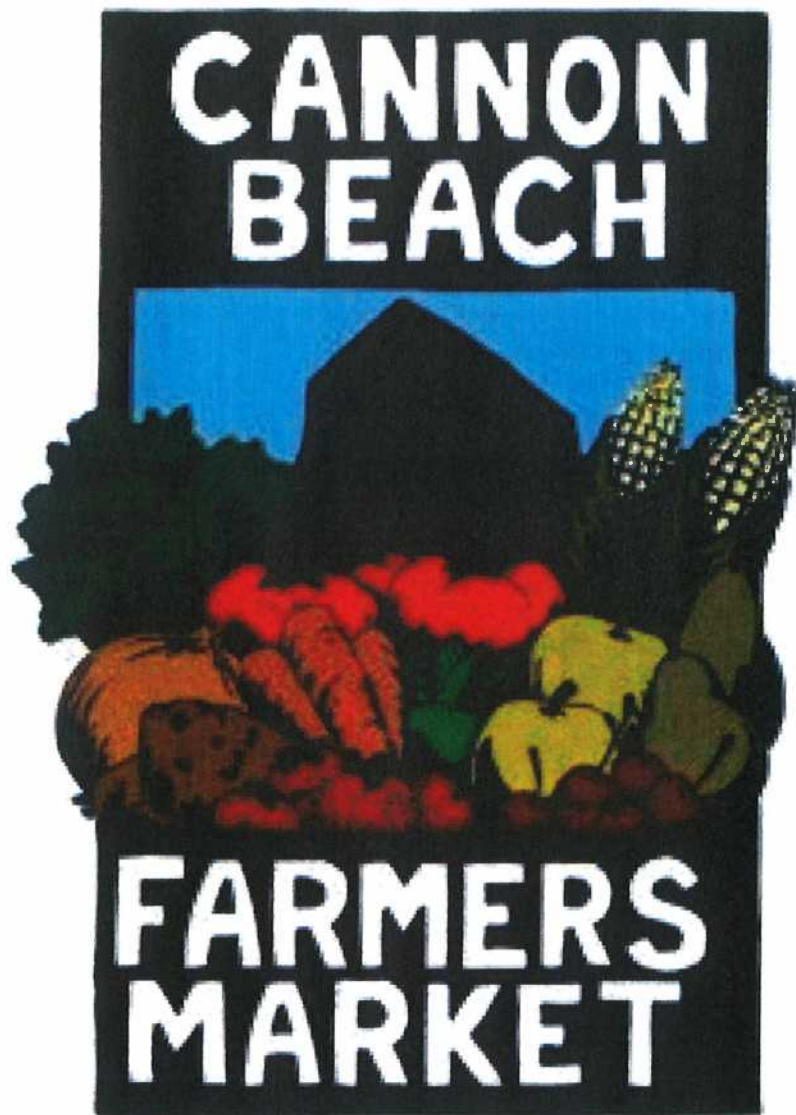
REGULAR AGENDA

1. Review scope of work
 - a. Review inclusion of statement supporting minority-owned businesses and appropriate placement
 - b. Review and update definition of terms on page 8
 - i. Inclusion/acknowledgement of AI
 - c. Vendor categories on pages 9-12
 - i. New
 1. Service
 2. Fish/Aquatic
 - ii. Current
 1. Prepared Food
 2. Busker
 - d. Review and determine inclusion of space assignments and waitlisting on page 14
 - e. Review inclusion of no live animal sales policy and appropriate placement
2. Update on proposed changes to Title 9, Chapter 11
3. Next meeting: TBD

ADJOURN

NOTICE: It is the policy of the City of Moscow that all City-sponsored public meetings and events are accessible to all people. If you need assistance in participating in this meeting or event due to a disability under the ADA, please contact the City's ADA Coordinator by phone at (208) 883-7600, TDD (208) 883-7019, or by email at adacoordinator@ci.moscow.id.us at least 48 hours prior to the scheduled meeting or event to request an accommodation. The City of Moscow is committed to ensuring that all reasonable accommodation requests are fulfilled.

Cannon Beach Farmers Market Handbook 2024



MISSION, GOALS AND MANAGEMENT	3
MISSION	3
GOALS	3
MARKET LOCATION, DATES, TIMES FOR 2024 SEASON	3
MARKET MANAGEMENT & VOLUNTEERS	3
VENDOR INFORMATION IN PREPARATION FOR THE MARKET.....	4
FEES, LICENSING, RULES & APPLICATION PROCESS, VENDOR VISITS AND NOTIFICATION OF STATUS ...	4
VENDOR REGISTRATION	5
VENDOR LICENSING	5
LIABILITY INSURANCE	5
ENFORCEMENT	5
AT THE MARKET (MARKET DAY)	6
WHAT TO BRING ON MARKET DAY	6
PARKING	6
LOADING/UNLOADING/SETUP & TEAR-DOWN	6
SIGNAGE.....	7
PRICES	7
BOOTH REGULATION	7
VENDOR SCALES	7
RULES OF CONDUCT	7
CHALLENGE PROCEDURE	8
OREGON AND SENIOR FARM DIRECT NUTRITION PROGRAM.....	8
TOKEN PROGRAM/SNAP/DUFB.....	8
CANNON BEACH FOOD PANTRY.....	9
PRODUCT DEFINITIONS AND GUIDELINES	9
Produce	9
Artisan Handcrafted Processed Food & Value- Added Food Products.....	9
Seafood	10
Meat and Poultry	10
Eggs	10
Cheese and Artisan Dairy Products	10
Herb Plants	11
Mushrooms and Fungi.....	11
Alcoholic Beverages	11
PREPARED FOODS.....	12
COMMUNITY INFORMATION BOOTHS	12
CONTACT INFORMATION FOR PUBLIC AGENCIES.....	13

- **Manufactured foods** are produced from raw ingredients, by or under the direction of the vendor, in Oregon and/or Washington. The vendor is not required to raise any of the raw ingredients. Examples are dried or fresh pasta, pesto, and barbeque sauce. Priority consideration is given to products containing locally grown ingredients.
- **Value Added Products** are processed food products whose main ingredients are raised by the farmer, with no commingling of commercially purchased ingredients unless conspicuously labeled as such. They are made and handled in accordance with the ODA Farmers' Market Guidelines. Examples of foods in this category include: baked goods, cheese and artisan dairy products, jams, jellies, preserves, ciders, vinegars, salsas, pestos, chutneys, relishes, rubs, oils and dehydrated fruits and vegetables. **All such foods must be produced in a certified kitchen, with a kitchen visit prior to their first Market, unless the food is made under the Oregon Farm Direct Law exemption.**

Seafood

- If you are processing the fish yourself, a Food Processor's License from ODA Food Safety or WSDA is required.
- If you are selling whole fish or having the fish processed by another processor, an ODA Retail Food Establishment License or WSDA Direct Retail Endorsement License is required. Oysters, clams or mussels require an ODA Shellfish Shipper's License or a Washington DOH Commercial Shellfish License.
- Only fish brought to port in the Pacific Northwest can be sold at the Market. A vendor representing Oregon and Washington fishers can sell on their behalf.
- Most types of seafood require either a processing license or a retail food establishment license, depending on whether products are processed by sellers or in other licensed facilities. Please check with the Culinary Liaison or Market Manager about the particulars.

Meat and Poultry

- Meat and poultry products must be 100% from the animals that spent at least half of their lives under direct supervision of the vendor on property owned or leased by the vendor. Animals may be butchered or processed off farm.
- Vendors selling farm-raised organic fowl, lamb, beef or pork must have a license from the ODA or WDA. Processing must comply with all state and federal regulations, and the farmer must supply documentation of such compliance to the market management.

Eggs

- Eggs may be sold at the market without a license, but only by the farm that produces them.
- Eggs must be in clean containers, preferably showing vendor name and date of packing.
- Chefs purchasing eggs for their businesses are required to buy only from certified licensed farms. We strongly encourage that eggs be kept cold.

Cheese and Artisan Dairy Products

- Cheese and artisan dairy products must be processed by the farmer or by an artisan producer under agreement with one specific farm in Oregon or Washington, which must be the source of all major ingredients. Examples of artisan dairy products include: butter; yogurt; sour cream; mascarpone; ricotta; cheesecake; milk-based products; and flavored cheeses.
- Milk can be sold only by the farmer who raised the herd and collected the milk, and only if it is non-

Kenmore Farmers Market (KFM) 2024 Rules and Regulations

Mission Statement:

To help build community, support downtown and small businesses. To improve health and food justice through improving access to fresh produce.

The Kenmore Farmers Market is overseen by a Market Manager and is supported by the City of Kenmore.

Location: Downtown Kenmore

Address: NE 181st St between 67th Ave NE and 68th Ave NE

Dates: Wednesdays, June 5 through August 28, 2023

Hours: 3:00 PM to 7:00 PM

I. PRODUCT POLICIES AND GUIDELINES

A. Farm Products

The KFM strives to provide a marketplace where fresh, locally grown and produced products are sold. All products must be grown, raised, produced or gathered by the vendor in Washington State, according to Washington State Farmers Market Association (WSFMA) guidelines. Farmers planning to bring resale items must follow the resale rules listed on page 4. Seafood must originate from the greater Pacific Northwest (WA, OR, AK or British Columbia, Canada). Vendors will be required to verify fish origination. On occasion, to provide particular types of products not otherwise available, or in sufficient quantities to the Market, the Market may allow resale of product(s) not grown by the vendor. Microgreens must be labeled, and the product washed before consumption.

B. Food Sampling

Unless otherwise approved in accordance with this section, vendors are not allowed to offer samples to the general public at the Market. Only approved and accepted vendors are allowed to offer samples on-site.

All prepared food vendors and others wishing to offer samples must be approved by the King County Public Health Department.

Vendors who wish to offer samples of food or food products, including microgreens, to customers, must contact the Market Manager and show satisfactory proof of compliance with requirements of the Seattle & King County Department of Public Health, if any, and with the applicable requirements of other agencies regulating such activity. Per the Seattle & King County Department of Health, all vendors planning to sample must:

- Have a hand-washing station approved by the Health Department in their booth
- Pre-wash any fresh fruit/vegetables samples
- Protect food samples from contamination
- Provide single use utensils to handle food samples. For example: toothpick, compostable fork/spoon, bakery paper
- Use either disposable gloves, scoops, tongs, or bakery paper to handle samples. Bare hand contact with food is not allowed
- Be able to wash cutting implements during market. Cutting implements must be cleaned with soap, running water, and paper towels as required by applicable health regulations.