



PIKE PLACE MARKET

2018 Pike Place Market Farm Permit Renewal

Open 7 Days a Week

CONTENTS

- Section 1: Vendor Contact Information
- Section 2: Business/Farm Identification
- Section 3: Business/Farm Location
- Section 4: Farmers Market Products
- Section 5: Selling at Farmers Markets
- Section 6: Reselling at Farmers Markets
- Section 7: Permits, Licenses, Insurance and Certifications
- Section 8: Help Us Promote Your Business!
- Section 9: Miscellaneous
- Section 10: Daystall Rental Agreement
- Section 11: Health Department Guidelines

SECTION 1:

Contact Information

1.1 Primary Contact: _____

Phone Numbers: Home _____ Cell _____ Other _____

Email: _____

What is the best way to contact this person during the market season?

Home Cell Email Other _____

1.2 Secondary Contact: _____

Phone Numbers: Home _____ Cell _____ Other _____

Email: _____

What is the best way to contact this person during the market season?

Home Cell Email Other _____

1.3 Who is the primary person responsible for farmers market sales?

Name: _____

Relationship to business: _____

Contact Info: _____

SECTION 2:

Business/Farm Identification

2.1 Were there any major changes to your farm operation in the last year? If so, please explain:

2.2 Farm/Trade Name: _____

2.3 Business Name (as on license): _____

2.4 Are you licensed as a business in the state of Washington? Yes No

2.5 UBI Number: _____

2.6 Mailing Address (if changed) Address _____
City _____ State _____ Zip _____

Repeat for each business involved in raising, growing, processing, or otherwise producing goods you sell at a farmers market (attach on separate sheet if necessary).

2.7 What was your gross farm income last year?

- Under \$5,000
- \$5,000 to \$9,999
- \$10,000 to \$24,999
- \$25,000 to \$49,999
- \$50,000 to \$99,999
- \$100,000 to \$249,999
- \$250,000 to \$499,999
- \$500,000 or more

2.8 How many people does your farm employ? Full time _____ Part time _____

2.9 Vendor Type:

- Farmer** and/or Farmer selling processed/value-added goods with produce they have raised/grown
- Food Processor**, value-added goods or agricultural products not raised or grown by vendor
- Prepared Food**

SECTION 3:

Business/Farm Location

3-1 What is the primary physical address for your farm or business (if different from your mailing address):

Address _____

City _____ State _____ Zip _____

3-2 Please attach **CURRENT PROPERTY TAX DOCUMENTATION** for each parcel of land you own and/or your **CURRENT LEASE AGREEMENT** for any parcel you lease.

3-4 Did you add any additional land to your farm operation in the last year?

Yes

No

If yes, please complete the parcel information below. In addition, please **ATTACH A COPY OF THE PROPERTY TITLE AND / OR PROPERTY TAX DOCUMENTATION** and a **PRINTED GOOGLE MAP** for each individual parcel that you added in the last year.

If you added more than two parcels, please attach an additional sheet.

ADDED PARCEL 1:

Site Name: _____

Physical Address: _____

Latitude & Longitude: _____

Parcel ID#: _____

Owner: _____

Description:

Purpose/Use (crop production, livestock, packing, storage, cold storage, processing, etc) _____

Total size: _____

Infrastructure on site (buildings, greenhouse, etc):

Associated water right?: _____

ADDED PARCEL 2:

Site Name: _____

Physical Address: _____

Latitude & Longitude: _____

Parcel ID#: _____

Owner: _____

Description:

Purpose/Use (crop production, livestock, packing, storage, cold storage, processing, etc) _____

Total size: _____

Infrastructure on site (buildings, greenhouse, etc):

Associated water right?: _____

SECTION 4:

Farmers Market Products

4.1 List all the farm and livestock products you intend to sell through the farmers market:

- Flowers
- Vegetables
- Tree fruit, tree nuts, &/or other orchard products
- Berries
- Red meat, poultry, rabbit or other meat (cuts and meat products)
- Milk, cheese, eggs and other dairy
- Honey
- Seafood and shellfish
- Foraged items
- Garden seeds, nursery starts
- Other farmed goods

4.2. Please list all of your value-added or processed products that you hope to sell at the farmers markets:

- Baked goods including breads and pastries
- Cider or juice
- Dried or dehydrated fruit, vegetables, greens, herbs, or flowers
- Dried flowers, wreaths, and Christmas greens
- Dried, smoked or processed meats or jerky
- Essential oils or other botanicals
- Flour, baking mixes, wheat berries
- Frozen baked goods (e.g. pies)
- Frozen fruits
- Jams, jelly, salsa, syrups, chutney, butters
- Roasted peppers or other crops
- Value-added hive and honey products
- Vinegars or pickled products, including krauts, kimchi, kombucha, salad dressing
- Wine, hard cider, beer, spirits, or other liquor
- Fiber products
- Body care or personal products, including soaps, lotions, salves, balms
- Edible pet products (e.g., treats)
- Other, please describe _____

4.3 Please provide a detailed list of any **NEW** crops or products that you plan to start growing/selling this year below (attach on separate sheet if necessary).

Parcel #	Crop or Nursery Product	Variety	Growing Season (month to month)	Harvest Season (month to month)	Intended Production

Parcel #	Value Added Product	Farmed Ingredient (s)	Ingredient Source	Processing Location	Intended Production

Parcel #	Livestock & animal products (including honey)	Species/Breed	Amount/Number Raised	Harvest Season (month to month)	Intended Production

Parcel #	Other Farm Product	Variety	Growing Season (month to month)	Harvest Season (month to month)	Intended Production

4.4 Do you contract with anyone to raise, manage or otherwise assist in the production of your livestock or crops?

SECTION 5:

Selling at Farmers Markets

5.1 Which farmers markets do you plan on selling at in 2018?

5.2 What percentage of your annual production was sold through farmers markets last year?

- None/0%
- 1 to 24%
- 25 to 49%
- 50 to 74%
- 75 to 99%
- 100%

5.3 What percentage of your farmer income comes from the following:

Farmers Markets _____
Restaurants _____
Wholesale _____
CSA _____
Other _____

5.4 Are you currently authorized to accept WIC (Women, Infants, and Children)/Senior FMNP (Farmer Market Nutrition Program) checks?

- Yes
- No- If not are you interested in signing up to accept WIC/SFMNP checks? Yes No

5.5 How do you identify and label your farmers market products? Please include a copy of the certificate where appropriate.

- Organic
- Sustainable
- Local
- Free-range
- Heirloom
- Heritage
- Chemical- or pesticide-free
- Good Agricultural Practices or Global GAP
- Good Handling Practices
- Other: _____

SECTION 6:

Reselling at Farmers Markets

6.1 Do you sell any product(s) at any farmers markets that your farm/business did not grow, raise or otherwise produce? If so, please list them below.

- No
 Yes (list them below)

Product	Variety	Amount	Season Brought to Market	Source of Product

SECTION 7:

Permits, Licenses, Insurance and Certificates

7.1 General Commercial Liability Insurance information (if applicable):

Provider/carrier _____
Policy number _____
Limit _____

7.2 Product Liability Insurance information (if applicable):

Provider/carrier _____
Policy number _____
Limit _____

7.3 City of Seattle Business Number: _____

7.4 Licenses, Permits, & Certifications (please attach copies of applicable licenses or certificates):

- Licensed Food Processor Facility
 Food Processor License
 Organic Certification
 Good Agricultural Practices (GAP)
 Good Handling Practices (GHP)
 Milk Processing Plant (Grade A Dairy) License
 Milk Producers License
 Cottage Food Permit
 Other

7.5 Other Specialty Licenses (please attach copies of applicable licenses or certificates):

- Nursery License
- Egg Handler/Dealer License
- Washington State Liquor Control Board Endorsement
- Weighing and Measuring Devices (scales)
- Other

7.7 Seattle-King County Dept. of Health Permits (please attach copies of any permit you are required to have):

- Minimal Temporary Food Permit
- Moderate or Complex Food Service Application
- Farmers Market Exempt from Permit
- Retail Food Establishment
- Temporary Food Establishment
- Food Worker Permit
- Commercial Kitchen Permit
- Other:

SECTION 8:

Help Us Promote Your Farm Business

7.1 What information about your farm/business can we share with the public sponsors, media and other promotional outlets?

	Your Information	Permission to share—Yes or No
Name		
Phone Number		
Email		
Website/Facebook		
Photos		

SECTION 9:

Miscellaneous

9.1 Do currently have cold storage? If so what size and where _____

- Yes No

9.2 Do you need cold storage? If so what size and when _____

- Yes No

9.3 If you hire a **cart pusher** that is granted access to storage and cooler areas, please list their name below. As a permit holder, you are responsible for ensuring the cart pusher is registered with the PDA. Please see the attached registration form.

Cart Pusher Name(s): _____

SECTION 10:

Daystall Rental Agreement

This rental agreement is between [REDACTED] (hereafter referred to as “the vendor”) and the Pike Place Market Preservation and Development Authority (hereafter referred to as “the PDA”).

The vendor agrees to abide by all sections of the PDA Daystall Rules and Regulations as heretofore and hereafter amended (hereafter referred to as “the Daystall Rules”), including those cited in this rental agreement and those not specifically referred to herein. Copies of the Daystall Rules are available in the PDA office.

NOTIFICATION REQUIREMENTS. The vendor agrees to notify the Market Master in writing at the address above of any of the following within ten (10) days of their occurrence: address changes, product line changes requiring re-inspection, changes in partnership status, and prolonged illness or absence from the Market.

- 2) ATTENDANCE REQUIREMENTS. The vendor agrees to meet the attendance requirements as specified in the Daystall Rules. At present, any farmer employing an agent must sell in person at his or her rented Daystall at least one day in any week in which the agent sells for that farmer at the Market. The person selling as the farmer must be a family member named on the farm permit and actively involved and / or management of the farm.
- 3) AUTHORITY OF THE MARKET MASTER. The vendor agrees to comply with requests of the Market Master pertaining to enforcement of the Daystall Rules concerning display practices, market practices, resolution of consumer complaints, and other practices specified in the Daystall Rules.
- 4) USE OF SELLING SPACE. The PDA will assign selling space to the vendor in accordance with the Daystall Rules, making every effort to accommodate all farmer permit holders. Such selling space will be within the Pike Place Historical District as defined in Section 2 or Ordinance 100475 (Section 25.24.020 of the Seattle Municipal Code), now or as hereafter amended.
- 5) TERM AND TERMINATION. The term of this agreement shall be for a period beginning on the date of execution of this agreement and continuing until December 31, 2018, so long as the vendor remains a valid permit holder and otherwise complies with the terms of this agreement and the Daystall Rules. The PDA may terminate this agreement by suspending or revoking the vendor's permit in accordance with the procedures provided for in the Daystall Rules.
- 6) RENT. Rent payable by the vendor pursuant to this agreement is as provided in the Daystall Rules.
- 7) TRADEMARK. The PDA grants the Vendor the right to the use of the trademarks registered by the PDA for items that are sold in accordance with the Daystall Rules and Regulations, by the Vendor, or his or her agent, on the Daystall tables. Offsite use of the trademark can be authorized with the consent of the PDA Executive Director or Designee.
- 8) RULES AND REGULATIONS. the Vendor has read and acknowledged the farm-specific guidelines stated below:
 - Vendor understands that the Market stall fee due for each Market day will vary according to the current Daystall Rules & Regulations.
 - Vendor has read and understands the current Daystall Rules regarding the definition of eligible farm products sold on Pike Place Market farm tables and is bound by the terms and conditions outlined therein. Vendor is also responsible for making sure that any staff/family who work at the market read and understand the eligible product guidelines.
 - Vendor will sell only what is listed on this application or what is approved by the Market Master.
 - Effective January 1, 2010, the vendor understands that sales totals can be collected from any vendor who sells outside on Pike Place on any day the Market is in operation including but not limited to farm days on the cobblestone and special events.

SECTION 11:

Health Department Guidelines

The following guidelines are mandatory for any Daystall farmer sampling inside or outside (on the street) of the Pike Place Market or any farmer sampling at a Pike Place Express Market. It is the responsibility of the permit holder to be sure that all of the following guidelines are strictly observed at their tables at any time a product is being sampled. The guidelines are listed according to the products they apply to.

Any Product:

- Hand-washing station present in booth or behind table consisting of a five-gallon container of hot, free flowing water, hand soap, paper towels, and a bucket to catch waste water. Hand-washing stations may be shared between two farmers only if they both have tables directly next to each other and the station is located directly behind and in between both of them (two outside booths may not share).

Exemption: If samples are prepackaged in an approved kitchen before being brought to the market and are never handled by anyone between then and when it is sampled, a hand washing station does not need to be present.

- Food Handlers Permits for everyone working that day (you must be able to present a copy when asked).
- No bare hand contact with food whatsoever. Gloves, tooth picks or single-service articles of a similar variety may be used. If single-service articles are present at the front of the booth for customers to sample as they please, there must be something in place to ensure that customers only touch one at a time (i.e. a dispenser).
- If sampled product is not stored behind counter, there must be a sneeze guard or similar protective barrier protecting any sampled product.
- If utensils are used, sanitizer water should be present. Sanitizer water must be replaced every two hours or when water becomes cloudy or murky, whichever comes first.

Produce:

- All sampled produce must be washed. Hand-washing stations may not be used to wash produce. Correct sinks must be used or a separate produce-washing station must be set up at booth or behind table.

Perishable Items (anything that must be stored below 41 degrees F):

- Samples can not be kept above 41 degrees F for more than four hours. Any product stored above 41 degrees F must be timed and either returned to the proper temperature before four hours has passed or disposed of after four hours has passed.

GUIDELINES FOR TEMPORARY FOOD SERVICE ESTABLISHMENTS 2014

Application

Submit completed application with fees to the local health department office at least 14 days before event begins. No applications will be accepted 1-2 days prior to the event without supervisor approval.

Late Fee (see application)

Late fees will be charged for applications received 3-5 days before the event, and issuance of the temporary permit will be subject to the approval of the Health Officer.

Food Worker Cards

At least one person with a valid [Food Worker Card](#) must be present during all times of operation.

Menu

Keep the menu simple. Cook to order as much as possible. Some menu items may not be appropriate for a temporary food booth. Check with your local Health Department Office if you have questions.

Food Preparation

All food preparation must be done in a licensed, permitted facility. Food preparation in a booth is limited to cooking and portioning. Home preparation of foods is allowed only by community, non-profit organizations when such items are not considered to be potentially hazardous. No cutting up of raw meat or fish will be allowed.

Temperature Control

Keep potentially hazardous foods out of the danger zone.

Cold Holding - Cold holding of potentially hazardous foods must be below 41° F.

Hot Holding - Hot holding of cooked potentially hazardous foods must be at or above 135° F.

Cooling - No cooling of potentially hazardous food is allowed in the booth. **Do not** use leftovers. Leftovers **must** be discarded.

Reheating - Potentially hazardous foods must be reheated to 165° F within 60 minutes.

Thermometers

A thermometer must be available and used to check internal food temperatures. Thin foods such as hamburgers need to be measured with a digital thermometer that is tip sensitive. Thermometers are also needed in all refrigerators.

Booth Rules

Only food service workers are allowed in the booth. No outsiders should be present. Do not smoke or eat in the booth.

Mobile Vehicles

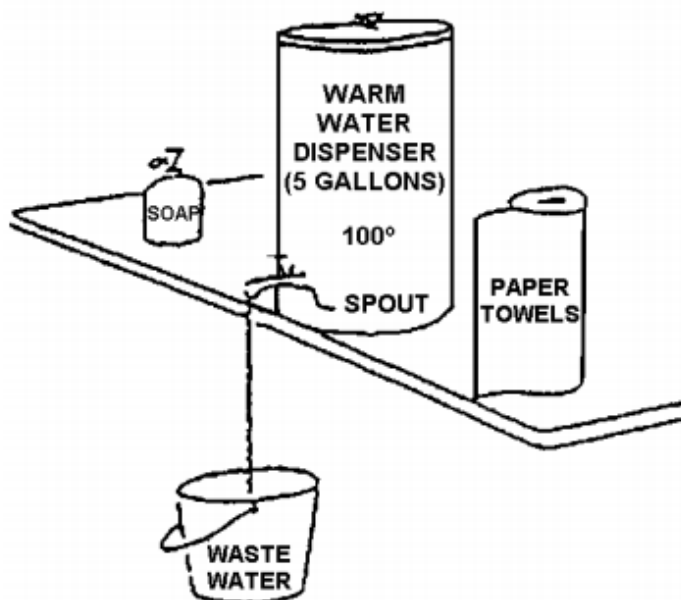
All mobile vehicles must contact Labor & Industry at 360-902-4959 to insure your vehicle meets their guidelines.

Illness

No person who is sick, vomiting, has diarrhea or who has open sores or infected cuts on his/her hands, shall work in any temporary food establishment.

Hand Washing

Hand washing must be available in each booth. A minimum of a 5 gallon insulated container with a continuous-flow spigot of warm running water at 100° F to 120° F must be provided. A bucket for wastewater, pump soap and paper towels must be set up and available at all times. **Use it often!**

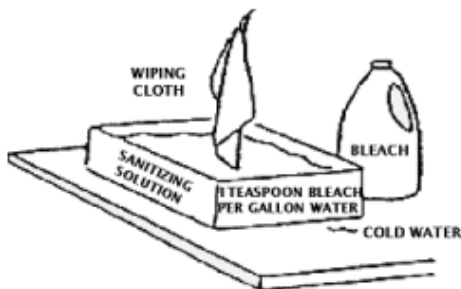


Wiping Cloths

Wiping cloths used for cleaning food spills or wiping work surfaces, equipment, etc. must be kept in a clean, sanitary condition, moistened with an approved sanitizing solution (EPA certified with labeling instructions for food service) between uses.

Recipe for Sanitizing Rinse Solution:

1 tsp. bleach per gallon of cool, clean water.



PROPER STORAGE OF WIPING CLOTHS

Utensils

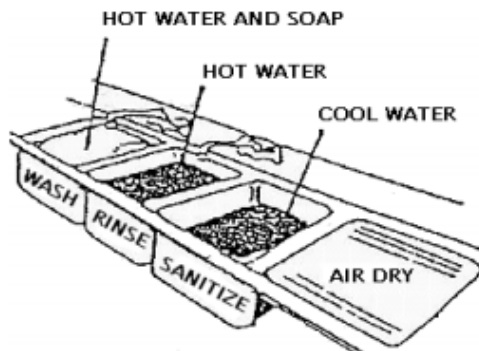
Only single service articles for use by consumers are allowed (unless adequate dishwashing facilities are provided at the event).

Utensil Cleaning

Access to utensil cleaning facilities must be provided within 200 feet. A 3-compartment sink with hot and cold running water under pressure (or a commercial dishwasher) to wash, rinse and sanitize utensils is required when:

- a. Equipment or utensils are reused on site; or
- b. Event is 2 or more days in operation.

Exceptions are subject to the approval of the Health Officer.



DISTRICT HEALTH CENTERS

DOWNTOWN
401 - 5th Avenue, 11th Floor
Seattle, WA 98104
(206) 263-9566

EASTGATE
14350 S.E. Eastgate Way
Bellevue, WA 98007
(206) 296-4632

Wastewater

All wastewater from booth (sanitizing solutions, hand wash wastewater, etc.), must be disposed of in a sanitary sewer. Access to a utility sink shall be provided when necessary for high volume wastewater disposal. Events on septic systems must have Health Department approval.

Restrooms

Toilet facilities must be provided and accessible at all times of operation for use by food service workers. Facilities must include hand sink with hot and cold running water.

Booth Construction

Construct booths to minimize:

- a. Public access
- b. Dust
- c. Mud
- d. Overhead contamination

Grills

Separate grills and other cooking devices from public access by using ropes or other approved methods (minimum of a 3 foot separation).

Additional Requirements

The Health Officer may impose additional requirements to protect against health hazards related to the operation of the temporary food service establishment and may:

- a. Limit preparation steps; or
- b. Prohibit some menu items.

20. We only approve your application for a temporary food service establishment from the Seattle-King County Department of Public Health. Other permits and inspections may be required by other agencies. Operating this establishment without these permits and inspections may result in legal action by the appropriate agencies.

Questions

Please call your local Environmental Health Office (listed below) for further information.