

Shoreline Farmers Market Association

2021 Vendor Handbook Policies and Rules

June 5 – October 2, 2021

Saturdays, 10am – 2pm (NEW HOURS)

Welcome, and thank you for being part of the Shoreline Farmers Market Team!!

Please take the time to read everything. Let us know if you have any questions at any step along the way.

The best way to communicate for non-urgent questions is through email.

Day-of late notices should come in by text

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COVID-19 Amendment:

The Shoreline Farmers Market will work closely with Seattle-King County Public Health to take necessary steps to protect public health. In this rapidly changing situation, it is important for SFM and vendors to be in constant communication and understanding about the requirements and any changes as they happen. Changes will be communicated as far in advance as possible but may occur as late as d-of.

As an essential business, farmers markets can play an important role in protecting Market staff, volunteers, vendors, and shoppers from COVID-19 by following these recommended personal and environmental hygiene practices.

Some requirements for the 2021 SFM season may include, but are not limited to: (UPDATED June 1, 2021)

1. **Masks are required for all** Market staff, vendors and shoppers, in accordance with the order from the Washington State Secretary of Health.
2. SFM will apply the social distancing recommendations to any lines that form inside or outside of the Market; vendors are responsible for maintaining social distancing at your booth and in any lines that form for your booth. If you are a vendor with high-volume traffic, you may be required to utilize spacing tools for checks and lines. If you are unable to meet these requirements, you may lose your selling privilege at SFM.
3. No product sampling on site. Sampling may be distributed in togo containers.
4. **Vendors must continuously clean and sanitize** commonly touched surfaces and meet the environmental cleaning guidelines set by the CDC, and have a **hand-wash station and/or hand sanitizer inside your vendor booth at all times.**
5. Vendors must self-assess their health status before entering the market. Vendors must stay home when they are sick; if a vendor arrives at SFM exhibiting symptoms they will not be allowed to sell that day.
6. Vendors will prominently display any signage provided to them by SFM as required.

If you are unable to comply with any requirements, you will be removed from the market roster.

If you are in a high-risk category for coronavirus (people with underlying health conditions, people 60 or older, people with underlying health conditions, those with weakened immune systems or those who are pregnant), consider staying home until the risk of COVID-19 has passed.

The Governor's Safe Start Proclamation requires employers in King County (in non-healthcare settings) to notify Public Health – Seattle & King County *within 24 hours* if they suspect COVID is spreading in their workplace or if there are two or more confirmed or suspected cases among their employees in a 14 day period.

Inclement Weather/Market Closure

The safety of our vendors, staff, and customers is a top priority for the Shoreline Farmers Market. The market is open rain or shine however the market manager retains the right to close the market at any time. Extreme weather conditions such as high wind, hail, heavy snow, or smoke may cause the market to be cancelled or shut down. The market manager will notify all vendors via email if this occurs and update social media for our customers.

***Following these policies and rules is required for all vendors.
The Shoreline Farmers Market retains the right to hold vendors
to these standards and will dismiss vendors if necessary.***

Rules are subject to the following fines:

- 1st violation will be a verbal warning
- 2nd violation will result in a documented warning and a minimum \$25 fee
- 3rd violation will result in additional fines, suspension, or dismissal from the market

MARKET RULES & GENERAL GUIDELINES

ATTENDANCE & SET UP:

- **Vendors must check-in with staff for daily stall assignment.** Set up may begin after 7am. Market is not responsible for the loss or theft of unattended possessions.
- **Vendors must arrive by 9:00am** and be set-up and ready to sell by 10am.
- Vendors are subject to a \$10 fee for late arrival to market (after 9:00am). Vendors who arrive after 9:00am without prior approval may not be allowed to set-up. Contact Market if you are running late.
- **No vehicles allowed in market area after 9:30am.** After 9:30am, all items must be hand-carried into market footprint.
- **Market opens at 10am** with the ringing of the market bell. **Vendors selling before 10am and after 3pm will be reprimanded:** written warning the first time, fined \$25 the second time and suspended from participating at the Market the third time.
- **Vendors may not visibly break down or leave before 2pm.**
- **Vendors cancelling after noon on Thursday will be charged a \$40 cancellation fee.**
- **All canopies must have a minimum of 24lb weight on ALL corners.** Weights can be rented from the market for \$20. (See Canopy Weight requirements below)

Canopy Weights are required and must be attached to vendor canopies and market canopies at all times. WSFMA requires *“all vendors who wish to erect canopies (including umbrellas) on the Farmers Market site during a normal period of market operations, including the set up and break down period, are required to have their canopies sufficiently and safely anchored to the ground from the time their canopy is put up to the time it is taken down. Any vendor who fails to properly anchor his or her canopy will not be allowed to sell at the Farmers Market on that market day, unless that vendor chooses to take down and stow their canopy and sell without it. Each canopy leg must have no less than 24# (pounds) anchoring each leg, and market umbrellas, 50#.”*

VEHICLES & PARKING: All vehicles must be moved from inside the market area before 9:30am.

STALL SPACE: Vendors must keep stall area clean and sanitary. If you provide samples, you must provide a waste bin. Sweep your stall at the end of the day. Avoid leaving seeds, micro-trash, or vegetation behind. Vendors are prohibited from using Market waste bins for large pieces of waste.

SCALES: Scales must be registered with the DOL and NTEP Certified. Scales must be located in clear view of the customer with weight display visible. For more information visit www.agr.wa.gov/inspection/weightsmeasures/ or email wtsmeasures@agr.wa.gov. The Market Manager retains the right to inspect scales and check for accuracy.

VENDOR SIGNAGE: Vendors are required to post signage including business name and location. Signs must be a minimum of 24" wide by 8" tall. A-board signs are allowed with prior Market approval.

- **PRICE SIGNAGE:** All prices must be clearly displayed in plain sight for customers. Prices must be easy to read and understand.
- **GROWING PRACTICES SIGNAGE:** Vendors may only claim "ORGANIC" if certified or exempt. Claims NOT ALLOWED: No Spray, Spray Free, Organic Practices, Natural Farming, Pesticide Free, etc. YOU MAY DISPLAY SIGNAGE SUCH AS "Ask me about my farming practices".
- **PRODUCT PRICING:** Product pricing is determined by each individual vendor. **Vendors are encouraged to price fairly and competitively.** The Market highly discourages price gouging and retains the right to point out extremely low prices which may negatively affect fellow vendors. Collective price fixing/setting is not allowed.

STALL ASSIGNMENTS: Vendors may request specific stall locations. Market determines stall location based on attendance consistency/schedule, electricity requirements, booth aesthetic, and market history.

PETS: Pets are not allowed in food vendor stalls. Contact the Market if you have a service animal; King County Health Dept. approval will be required.

VENDOR BEHAVIOR & BEST PRACTICES:

- Vendors are prohibited from openly criticizing or challenging the products, displays, or pricing of other vendors.
- **Hawking is not allowed.** Do not yell at/to customers.
- All comments or complaints regarding fellow vendors must be given to the Market Manager in writing.
- **Shoreline Farmers Market does not discriminate and does not tolerate harassment, threatening language, or aggressive behavior.** We strive to create an inclusive and safe space for all.

SAFETY: Vendors are required to maintain their market equipment. The Market retains the right to check equipment for safety.

SMOKING: No smoking, of any kind, on the market premises.

ALCOHOL & DRUGS: Vendors are prohibited from consuming said substances during the market day. Any vendor suspected of being under the influence will be asked to leave.

UTILITIES:

- There is access to restrooms for vendors inside Central Market (Deli Dept, back right corner of store).
- Vendors must arrive to Market prepared with hand-wash station filled with warm water.
- A commissary sink will be available in Central Market, but we ask all vendors to come prepared with required water.
- Electricity is not provided. Work with Manager to determine booth placement if using a generator.

SUSTAINABILITY AT THE MARKET: Reduce, reuse, recycle, and compost to limit waste. **Shoreline has banned the distribution of single-use plastic bags.** Produce bags and paper bags are allowed. Thicker reusable bags are allowed. Plastic bags used in stores for bulk items or to protect vegetables, meat, fish and poultry, frozen foods, flowers, deli foods and similar where moisture would be a problem are exempt. Try limiting the number of plastic bags, encouraging customers to bring their own bag, and use compostable items for sampling. We will have tote-bags for purchase at the Market Info Booth. For more information on the plastic bag ban visit <http://www.shorelinewa.gov/home/showdocument?id=13933>.

MARKET FEES

All vendors must pay a \$50 application/membership fee each season. Each vendor will pay a daily stall fee determined by their booth size and gross sales. Each base stall fee is based on 10x10 booth space. Additional space must be requested in advance and fees apply.

Vendors must accurately report their gross sales to the market. This includes, but is not limited to, cash, credit, debit, WIC, SNAP, SNAP Matching Program, Senior FMNP, PoP Bucks, Market Tokens, Market Bucks, and Gift Certificates. Failure to accurately report gross earning will complete an audit and may be deemed ineligible to return to the Shoreline Farmers Market. Your individual sales information will not be shared, only in aggregate. This information is used to secure funding, track sales trends, and support legislation.

Vendor Fee based on 10x10 space (\$40 min)		Additional Stall Fees	
Craft	7%	Additional 10x5 booth space	\$ 15 per market day
Farm	8%	Additional 10x10 booth space	\$ 30 per market day
Processor	8%	Additional 10x20 booth space	\$ 60 per market day
Prepared Food	9%	Cancellation – less than 48 hours **	\$ 40
Food Truck	\$75 (flat fee)	Late Arrival ***	\$10
Non-Profit	\$0 (no sales allowed)	Health Code Violation	\$25

Vendors are required to bring their own booth equipment including canopy, weights, table, signage, etc. These items are available for rental on a case-by-case determination. See Market for more details.

Weights (25lb each)	\$5 each or \$20 for all canopy corners
Canopy (10x10)	\$30 per market day
Table	\$10 per market day

** Cancellations made after noon on Thursdays will be charged \$40.

*** Vendors arriving after 9:30am will be charge \$10.

END OF DAY CHECK OUT

Vendors will not be allowed to check out prior to 2pm. You will receive your market receipt to complete by 1:30pm. Complete the form and include any Market currency in the envelope provided (SNAP, Market Match, PoP Bucks, Market Bucks, Bicycle Bucks, and Gift Certificates).

- The market will provide a stamp for you to use on WIC and Senior FMNP checks.
- We cash you out at token exchange at the end of the day. (SNAP, Market Match, PoP Bucks, Market Bucks and Gift Certificates). Vendors will be reimbursed by Market at the end of the day via check or cash.
- Vendors are encouraged to accept credit and debit cards. The Market Info Booth is able to exchange credit cards for Gift Certificates if necessary.

INCLIMENT WEATHER & MARKET CLOSURES

- The **Safety of our vendors, staff, and customers is priority** for Shoreline Farmers Market and the market is open rain or shine.
- Extreme weather conditions such as high wind, hail, heavy snow, or smoke may cause the market to be cancelled/shutdown. **The Market retains the right to close the market at any time.**
- **Farmers Markets are Essential Services and will remain open whenever possible. Vendors will not be penalized for missing a market day during extreme weather conditions as long as the Market is notified.**

- If a delay or cancellation is imminent, the Market will notify all vendors as far in advance as possible.

VENDORS AND PRODUCTS ALLOWED AT THE SHORELINE FARMERS MARKET

All language taken from the WSFMA Roots Guidelines

FARMERS: One who raises produce, plants or botanicals, or animals which they sell at WSFMA Member Markets on land they own, lease or rent, in the State of Washington or border counties. The definition of **Farmer** may also include someone who processes produce, fruit, berries, botanicals, meats, honey, etc., which is grown, raised, or harvested on their own, leased or rented property, in the State of Washington or border counties and then turned into value added product(s) such as jams, cider, salsa, vinegars, alcoholic beverages (*), essential oils or any other botanical use. It may also include **Farmers** who raise the basic ingredient(s) of a product, but who must send it out for fundamental processing, either within Washington State or border counties, before creating the value-added product. Such Vendors might include those **Farmers** selling certain essential oils, smoked meats or fish, etc. This excludes **Resellers** or those who might work on or manage a corporately owned farm and have permission to dispose of surplus product.

- **SEAFOODS:** In the case of seafood, the vendor must own, lease, or operate the fishing vessel or own, lease or rent the parcel of land where the seafood is caught or harvested for sale at WSFMA Member Markets. The vendor must be a legal resident of the State of Washington.
- ***ALCOHOLIC BEVERAGES:** Alcoholic beverages such as Mead, Cider, Beer, Distilled Spirits and Wine must be made entirely from ingredients grown in Washington, or from grapes grown in a recognized Washington appellation, except for certain additives required for processing which cannot be produced in the State of Washington, not amounting to more than 5% of the total volume of the beverage.

PROCESSORS: One who sells foods that they have personally prepared or processed on property that they own, lease, or rent in the State of Washington. **Processors** are persons offering fresh food products (such as meats, seafood, ciders, wines, baked goods, jams, nuts, etc.) that have added value to their product through some sort of “hands-on” processing (e.g., hand-filleted fish, smoked or butchered meats, handmade candies/nuts, etc.), but have not raised the ingredients themselves. All **Processors** must meet all Federal, State, County and local Health Department requirements. All appropriate permits and licenses must be submitted and filed with the Market Manager. **Processors** must produce their products in Washington State only, or in the border counties listed in Appendix A. Processed food producers should use ingredients from Washington State farms or waters as much as possible, and WSFMA Member Markets should give stall preference to those **Processors** who use ingredients from Washington State farms or waters.

- **SEAFOODS:** In the case of seafood vendors, the product must originate from the greater Pacific Northwest, which includes Washington, Oregon, Alaska and British Columbia.
- **ALCOHOLIC BEVERAGES:** Alcoholic beverages such as Mead, Cider, Beer, Distilled Spirits and Wine must be made entirely from ingredients grown in Washington, or from grapes grown in a recognized Washington appellation, except for certain additives required for processing which cannot be produced in the State of Washington, not amounting to more than 5% of the total volume of the beverage.

PREPARED FOOD VENDORS: Prepared Food vendors (Concessionaires) offer freshly made foods, available for sale and immediate consumption on-site at WSFMA Member Markets. **Prepared Food** vendors shall submit and also possess and maintain all required State, County, and local Health Department permits. All appropriate permits and licenses shall be filed with the management of the market. **Prepared Food** vendors should use ingredients produced in Washington State as much as possible. Further, when selecting **Prepared Food** vendors, WSFMA Member Markets are encouraged to provide a good variety of healthy foods and to give preference to those vendors using ingredients produced in Washington State only. **Prepared Food vendors from border counties are only allowed to sell at WSFMA Member Markets operating along the Washington State border.**

ARTISANS/CRAFTERS: One who creates with their own hands the products they offer for sale at WSFMA Member Markets or providers of skilled craft services at the market, such as on-site knife sharpening or tool refurbishment. To qualify as an **Artisan/Crafter**, a majority of the tools and equipment used to produce their products must require skill, personal handling and/or manipulation, including second-hand items that are recycled, re-purposed and/or skillfully and creatively refurbished for new or improved use. **Artisans/Crafters** should incorporate materials grown or produced in Washington State as much as possible and create their products in Washington State only.

VENDORS AND PRODUCTS PROHIBITED

- **No Commercial or Imported Items**
- **No Second Hand Items** (Exception: Those vendors who take a second hand item and recycle that item into a new use);
- **No Franchises:** Those who have entered into an agreement or received a license to sell a company's products and/or use a company's packaging, logo, ingredients, and/or marketing tools under that license or any franchise agreement;
- **No Non-Owner Operated Businesses:** Only those businesses that are operated and controlled by their Washington State-based, or border county-based, owners are permitted at WSFMA Markets; and
- **No Out-of-State Processing:** All processed products sold at WSFMA Markets must be processed within Washington State or the border counties.
- **No Resellers**
- **No CBD products**

PERMITS, LICENSSES, & INSURANCE REQUIRMENTS

Vendors are required to obtain and provide market with permits, licenses, and insurance. Documents are required to be uploaded to Manage My Market. Vendors are required to keep copies of these documents at their booth for inspection.

Language taken from King County Health Department website, DOH website, WSFMA, Market Toolkit, King County Market Handbooks,

STATE BUSINESS LICENSE/UBI NUMBER: The market requires each vendor to obtain a WA State Business License and UBI Number. A UBI number is a 9-digit number that registers you with several state agencies and allows you to do business in Washington State. A UBI number is sometimes called a tax registration number, a business registration number, or a business license number. To apply for a license go to:
<https://bls.dor.wa.gov/faqlicense.aspx>.

CITY BUSINESS LICENSE: Shoreline requires all businesses to be licensed if they are:

- Located within City limits and generating \$2,000 or more per year within City limits, or
- Located outside City limits but conducting business within City limits and generating \$2,000 or more per year within City limits.
- **Exemptions** include the following:
 - Businesses that only deliver goods purchased outside of the City.
 - Retail sales at events sponsored by the City or a 501(c)(3) nonprofit that occur six (6) days or less and gross five thousand (\$5,000) or less yearly within the City.
 - Recreation instruction or performance service at events sponsored by the City or a 501(c)(3) nonprofit that gross five thousand (\$5,000) or less per calendar year within the City.
- Please file or renew your City business license on FileLocal, starting January 3, 2019.
If you would like assistance navigating the FileLocal system, please call FileLocal directly at: 225-215-0052 or 1-877-693-4435, or email FileLocal@e-govsystems.com.

SPECIALITY & OTHER LICENSES: See graphic for more details.

Licenses and Permits Needed to Sell at Farmers Markets in Washington State

Licenses or Permit	Issuing Agency	Reasons You May Need License
Washington State Business License	State of WA Business Licensing Service: www.bls.dor.wa.gov	Required to operate a business. Market requires a Unified Business Identifier (UBI) Number. To get a “specialty” license. To register or change a name. To hire employees. To get insurance.
City Business License	City licenses are issued by individual cities. See bls.dor.wa.gov/citycounty.aspx	60 cities in WA required a business license.
Specialty Licenses: Additional licenses added to your business license. Issued by the State of Washington Business Licensing Service. http://bls.dor.wa.gov/specialtylicenses.aspx		
Egg Handler/Dealer	www.bls.dor.wa.gov/eggdealer.aspx	Required for anyone selling eggs in WA. All eggs sold at farmers markets are required to have an “egg seal” on carton.
Liquor License	www.bls.dor.wa.gov/liquor.aspx	Required if selling wine, beer, hard cider, or spirits . Also required if sampling wine, beer, hard cider at the market.
Nursery retailer/wholesaler	www.bls.dor.wa.gov/nursery.aspx	Required if you sell over \$100 per year in live plants. This license is NOT required to sell flowers.
Weighing and measuring devices (aka “scale license”)	www.bls.dor.wa.gov/weightsandmeasures.aspx	Required if you price products based on weight or measure and use a scale to determine weights or measure. The license is supposed to be posted “at each location where the licensee operates”.
Other Licenses: Additional licenses issued by other state agencies depending on the products sold.		
Red Meat	USDA Food Safety & Inspection Service	Beef, pork, lamb, and goat meat must be a “USDA Inspected” in order to be sold at farmers markets.
Poultry & Rabbits	WSDA Food Processor License and any permit required by County Health Department.	Poultry and rabbits must have a WSDA Food Processor License (or be USDA FSIS Inspected) to be sold at farmers market. The USDA Specialty Poultry Permit is for on-farm sales only. Check with the County where market is located to determine if there are additional permits required.
Dairy	WSDA Food Safety Program	The key license are the Milk Processing Plant License and Milk Producers License or Food Processors License. See Factsheet 25 in WSDA “Small Farm and Direct Marketing Handbook” (2014)

Fish & Shellfish	WA Dept of Fish & Wildlife Wholesale Fish Dealers License Direct Retail Endorsement License Aquatic Farmers Registration Processing	Also see Factsheet 27 in the WSDA “Small Farm and Direct Marketing Handbook”
Wineries, Breweries & Microbreweries	Washington State Liquor and Cannabis Board Farmers Market Authorization (for market) Farmers Market Endorsement (for vendor) Mandatory Alcohol Server Training (MAST)	www.liq.wa.gov/licensing/farmers-marketauthorization endorsement www.liq.wa.gov/mastrvp/mandatory_alcohol_server_training
Beekeepers / Broker Registration	WA State Dept of Agriculture Agr.wa.gov/plamtsinsects/apiary	RCW 15.60.021 “Each person owning one or more hives with bees, brokers renting hives, and apiarists resident in other states who operates hives in Washington shall register with the director by April 1 st each year.
Processed Foods “Food processing” is defined as “handling or processing of any food in any manner of preparation for sale for human consumption” (RCW 69.07)		
WSDA Food Processor License	WSDA Food Safety Program Agr.wa.gov/foodanimal/foodprocessors/default.aspx	Includes canning, freezing, drying, dehydrating, cooking, pressing, powdering, packaging, baking, heating, mixing, grinding, churning, separating, extracting, cutting, fermenting, eviscerating, preserving, jarring, slaughtering, smoking and any other forms of food processing
Cottage Food Permit	WSDA Food Safety Program Agr.wa.gov.foodanimal/cottagefoodoperation/	Allows people to make low-risk food in their home kitchens and sell directly to consumers. See the Factsheet 20 in the WSDA “Small Farm and Direct Marketing Handbook” for how to get the permit and a list of products that are allowed and not allowed. Agr.wa.gov/marketing/smallfarm/greenbook/docs/20.pdf
Sampling & Serving Food. Washington State is governed by the Retail Food Code. However, each county are allowed to administer it in different ways. Typically, Farmers Markets are considered “Temporary Food Establishments”.		
Temporary Food Establishment Permit	King County Health Department	Individuals or groups (including guest chefs) selling or serving food at farmers markets may need a health District Permit. There are some foods that are exempted. See below.

Application for exemption from the Temporary Food Permit	King County Health Department	If you are selling or serving food – including sampling – at the farmers market that is exempted from the Temporary Food Establishment permit, then some counties require you to complete and submit form.
Food Workers Permit/Card		Required for anyone who works “with unpackaged food, food equipment or utensils, or with any surface where people put unwrapped food.” www.doh.wa.gov.CommunityandEnvironment/Food/FoodWorkerandIndustry/FoodWorkerCard
Department of Labor and Industries		
Minor Work Permit	bls.dor.wa.gov/minorworkpermit.aspx	Minor Work Permits are required if business employs 1 or more people under 18 years of age

- **KING COUNTY HEALTH DEPARTMENT REQUIREMENTS:** Representatives from the Health Department conduct periodic health code inspections at all farmers markets in King County. On all other market days, **market staff is required by contract to check for compliance** on behalf of the Health Department. **If you need additional help navigating the Health Department, contact King County at 1-800-325-6165.**
- **Temporary Food Establishment Permits** – Vendors required to purchase a Permit from the Health Department each calendar year include those selling fresh or frozen meat, poultry, seafood, eggs and/or dairy products, potentially hazardous processed and/or prepared foods, and anyone wishing to sample non-exempt processed or value-added products. Vendors must upload a copy of their Permit to their Manage My Market application and always have a copy on site.
- **Sampling** – King County Health Department guidelines must be followed at vendor booths for food demonstration and sampling. **All vendors must have either a permit to sample or must apply for a (free) exemption from the Health Dept** (as in the case of farmers only sampling raw, nonpotential hazardous produce). Vendors MUST consult with the Health Department regarding these regulations (including sneeze guards, handwashing stations, etc.). Sampling, if permitted, must take place within the boundaries of the vendor’s assigned stall space. Sampling may occur provided the vendor has handwashing in the booth, protects the samples from contamination, and serves the samples with single service utensils such as toothpicks. Potentially hazardous foods can be sampled as long as they are hot or cold.
- **Food Handler’s Permit (Food Worker Card)** – **Any person who works with unpackaged food, food equipment or utensils, or with any surface where people put unwrapped food must have a Food Handler’s Permit.** This includes farmers who are offering samples of fresh produce to shoppers (which requires a handwash setup at your booth). Vendors must upload a copy of their Permit to their Manage My Market application and also carry their card at all times when handling food. **King County Health Department requires that all food be kept at least 18” above the ground (including compost).**

WASHINGTON STATE DEPT. OF AGRICULTURE LICENSES FOR FARMERS: Some farmers may be required to provide copies of current WSDA licenses allowing them to produce and sell particular products. Required WSDA licenses include, but are not limited to: Egg Handler License, Milk Producer License, Milk Processing Plant License, Pesticide Applicator License, Honey Bee Hive Registration, and Organic Certification.

FISH & SHELLFISH REQUIREMENTS: Vendors who sell fish or shellfish must have all proper licenses from the King County Health Department and the Washington State Dept. of Fish and Wildlife (such as, Commercial Fishing License, Wholesale Fish Dealer License, Direct Retail Endorsement License, and/or Aquatic Farmer Registration).

Vendors selling shellfish must have additional licenses from the Washington State Dept of Health. Sale of any processed seafood products (shucked, smoked, canned, etc.) requires a WSDA Food Processor License.

PROCESSED FOODS: All farmers and vendors who sell processed foods MUST have a current Food Processor License from the Washington State Department of Agriculture. These foods include, but are not limited to, baked goods, dried fruits, vegetables and herbs, teas, ciders, preserves, jams, jellies, salsas, fresh cheeses, canned or dried fish and meats, and condiments. Beekeepers that process their own honey do not need a Food Processor's License, unless the honey is sold wholesale. Vendors who sell processed foods are responsible for understanding and meeting all WSDA and King County Health Dept. requirements for processing and selling food.

ALCOHOL SALES/SAMPLING: All businesses selling or sampling alcoholic beverages must be licensed by the Washington State Liquor and Cannabis Board (LCB). To sell at farmers markets, vendors must also acquire a Sale/Sampling at Farmers Markets Endorsement. Sampling at farmers markets is limited by the LCB to 3 sampling vendors per market day. Sampling must be pre-approved by market manager.

FORAGING: Each national and state park within Washington State has its own requirements, guidelines, permits and fees for foraging mushrooms and other wild growing edibles. The WSDA "Green Guide" spells out requirements for harvesting and selling wild mushrooms. Only species allowed by the WA State Dept of Health may be sold at farmers markets

COMMUNITY CONNECTIONS & PROGRAMS

Market Gleaning:

- In the 2019 season, the Shoreline Farmers Market vendors generously donated over 3000 pounds of fresh fruits and vegetables to our food insecure community.
- We partner with Hopelink, a Shoreline based food bank, and they will be available to collect donations from farmers after the market ends each day.
- You are not required to participate however your community support is encouraged and appreciated.

Market Programs:

- **SNAP Market Match** - There is no limit which means shoppers will be spending more money with our produce vendors.
- **WIC/Senior Farmers Market Nutrition Program** – The market and select vendors accept these vouchers. Requires authorization.
- **Market Bucks** -Orange paper Market Bucks that can be treated as cash.
- **Power of Produce (PoP) Kids Club** – PoP Bucks distributed to kids that can be used to purchase fruits and vegetables at the market. PoP hosts an educational kids activity every week.
- **Chef Tent** – Chef Naomi showcases market ingredients and provides samples to market customers.
- **Musical Performances** – The Market offers a space for local musicians to play music for their community.
- **Find Broc** – Hide and seek game for kids. A large stuffed Broccoli is hidden in vendors booths. We ask that vendors participate if asked.
- **Bicycle Benefits** – Bike Buck for customers that bike to market and purchase Bicycle Benefits sticker.

Shoreline Farmers Market Currency 2021

Record on sales sheet & redeem at the info booth



SNAP Tokens (Supplemental Nutrition Access Program). These tokens are worth \$1, \$2, \$5, \$10 each. **SNAP tokens may be used to purchase bread, meat, eggs, dairy products and produce. It cannot be used to purchase non-food items or hot foods. No change can be given.**



SNAP Market MATCH is a new state-wide matching incentive program used by SNAP/EBT shoppers at over 100 WA Farmers Markets. **These may be used to purchase fresh, dried and frozen fruits and vegetables, fresh and dried mushrooms, herbs and food-bearing plant starts only. No change can be given.**



PoP Bucks are given to kids participating in the Power of Produce (PoP) Program aimed at teaching kids about local fruits and vegetables. **PoP bucks may be used to purchase: fruits, vegetables, herbs, and plant starts that grow fruits, vegetables, or herbs. No change can be given.**



Market Buck can be used to purchase anything at the market. \$1, \$5 and \$10 currencies. These should be **treated as cash**, so change may be given. They do not expire.



Bicycle Buck can be used to purchase anything at the market. These should be **treated as cash**, so change may be given. They do not expire.

WIC & FMNP (Farmers Market Nutrition Program) Senior Checks may only be accepted by registered growers with FMNP grower numbers. Limited to fresh produce. No change can be given. Stamp checks with your 4 digit market code and 4 digit grower number then deposit into your own banking account. Must be added into your total sales but do not redeem to the market. Market Code: 0182

