

2024 Vendor Handbook

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About Rocky Butte Farmers Market

We are a small, newer neighborhood market with so much heart! We pride ourselves on the culture of community and inclusiveness we've created and provide in this space. We have a passion for supporting new and underrepresented vendors, happily providing a space that encourages growth. We host live music every week and offer a Kids Booth where families come to engage with educational activities and opportunities to learn more about your products! Our market proudly accepts SNAP and EBT Cash with the ability to match both benefits.

We kindly invite vendors new and experienced to consider joining us!

Mission

Established in 2019, Rocky Butte Farmers Market's (RBFM) mission is to provide NE Portland, Oregon residents with access to affordable, seasonal, locally grown foods and artisan products with a primary goal of lowering barriers to market participation for beginning and under-represented vendors. RBFM exists to strengthen connections within our diverse community by providing a safe, welcoming, fun, educational, and inclusive community gathering space.

About Our Area

Rocky Butte is an extinct volcanic cinder cone in Portland's NE quadrant connecting the Roseway, Madison South, and Sumner neighborhoods. As a nonprofit, Rocky Butte Farmers Market exists to bring good food, arts & crafts, and a sense of community to the place we call home.

2024 Market Schedule

Day: Saturdays Hours: 9 a.m. to 1 p.m. Season: June through September, 2024 Special Dates:

- First Market: June 1, 2024
- Last Market: Sept. 28, 2024
- National Farmers Market Week Observance: Aug. 10, 2024

Location: NE Siskiyou St between NE 80th and NE 81st Ave

Vendor Selection

Criteria for Vendor Selection

We are seeking vendors in a variety of categories. The majority of vendors at our market must sell food and/or farm raised goods. A small number of non-food/craft vendors will also be accepted. The following criteria are examples of what we are seeking in vendors. **Vendors do not need to match all criteria to be accepted.**

- Vendor's products are grown and harvested locally by the vendor.
- Vendor is a beginning farmer and/or a start-up business.
- Vendor is a returning vendor and in good standing.
- Vendor has demonstrated good attendance for the days they have committed to.
- Vendor's processed products are made by the vendor using locally sourced ingredients bought directly from a farmer.
- Vendor represents and/or supports populations traditionally marginalized by the food system.
- Vendor uses environmentally responsible and humane production methods.
- Vendor's offerings are based on availability within the natural season of growth.
- Vendor's products are unique, with small-scale, locally based production and distribution.
- Vendor utilizes minimal packaging with lowest environmental-impact materials.
- Vendor's products are free from added growth hormones, antibiotics, or genetically modified ingredients.
- Vendor makes a demonstrated effort to provide adequate wages, working conditions, health benefits, and chances for economic stability to workers.

Vendor Selection Process

- Vendors are responsible for reviewing the vendor criteria and market rules prior to applying to the market.
- Applications are submitted via Farmspread/Marketspread. Applicants will need to create a profile in order to apply.
- After applying, expect a response from the market manager within three weeks. You will either be approved, denied, or asked to provide further information.
- If approved, a \$20 approval fee will be required. If denied, you will not be subject to the fee.

Vendor Categories

Vendors participating at RBFM are placed in one of two categories: farmer or non-farmer.

FARMERS: Those who sell products they are directly involved in the planting, growing, foraging or harvesting on owned, rented, leased, foraged or shared land. This could include such items as fruits, vegetables, plants, cut flowers, honey, milk, meats, fish, mushrooms or eggs. It may also include such value added products as jams, cider, salsa and vinegar (providing the essential ingredients of these items were grown and harvested directly by the vendor).

NON-FARMERS: Persons who sell food or craft products they have personally prepared or created but did not grow or raise the ingredients themselves.

Food Artisan: Those who sell processed or value-added foods such as pickles, condiments, jams, etc. These vendors do not grow/raise/catch/gather the ingredients in their products. This category may also be appropriate for farmers who sell value-added foods that are not made from a majority of ingredients that they grow/raise/catch/gather.

Bakery/Confectionary: Those who bake/create breads, pastries and desserts and do not grow/raise/catch gather the ingredients in their product(s). This category may also be appropriate for farmers who sell goods that are not made from a majority of ingredients that they grow/raise/catch/gather.

Alcohol: Those who sell, distill or craft alcoholic beverages.

Hot Food/Ready to Eat: Persons who sell foods that are freshly made and available for sale and immediate consumption.

Artisan/Crafter: A majority of the tools and equipment used by the crafter to produce their products must require skills, personal handling and/or guidance by the crafter. Reselling a previously manufactured craft item will not be allowed.

Product Guidelines & Licenses

Vendors must provide a complete list of all products they intend to sell at the market when they apply. All products must be grown, raised, caught, gathered, or made by the vendor in Oregon or Washington. Products listed within the application will be individually approved at time of acceptance.

Vendors must comply with local, state, and federal rules for sale and production of their product. This includes acquiring necessary permits, certificates, and licenses.

RBFM will support a vendor mix that reflects shopper demand and ensures product availability in the event of vendor absences. You should expect to see some product duplication.

Agricultural Products

Farms are allowed to sell the following agricultural products directly to customers without a license from the Oregon Department of Agriculture (ODA):

- Fruits, vegetables, edible flowers, and herbs that are fresh, cured, or dried as part of routine post-harvest handling
- Dried or cured fruits, vegetables, edible flowers, herbs or blends of herbs, and herbal tea for which drying or curing is not part of routine post-harvest handling
- Olive oil
- Shelled and unshelled nuts
- Shell eggs
- Honey with no additives
- Uncooked whole, hulled, crushed or ground grain, legumes, and seeds
- Uncooked, parched, or roasted grains
- Popcorn, nuts, peppers and corn on the cob that are roasted by the farm direct marketer at the place of purchase after purchase and not sold for immediate consumption
- Maple tree and walnut tree syrup

Please review the ODA's info sheet and FAQ for more information on Farm Direct rules and labeling requirements.

Farm vendors should also ensure their <u>scale is licensed</u> to be used commercially.

Vendors must post proof of certification in their stalls if they state any certification in their signage, labeling, and verbal claims. Organic certificate exemption is allowed if the vendor's gross sales are \$5,000 or less.

All agricultural products must be grown and sourced from Oregon and Washington. Products grown using sustainable and regenerative farming practices will be prioritized (this includes products grown without pesticides and other chemical applications).

<u>Seafood</u>

Preference will be given to vendors selling products caught by vessels home ported in Oregon or Washington and products in compliance with the Monterey Bay Aquarium's Seafood Watch Guide categories of Green "Best Choices" and Yellow "Good Alternatives."

The treaty rights of Native American vendors allow them to sell products without licensing. The vendor's tribal identification card will need to be submitted with the application to confirm Native American status.

Meat, Egg, and Dairy Products

Preference will be given to products from animals that are raised on pasture and without added hormones or antibiotics. Meat and dairy producers must have a <u>license through ODA</u>.

Eggs are exempt from state licensing under Oregon's Farm Direct Marketing Law; however, vendors selling eggs must follow labeling and handling requirements to meet the farm-direct licensing exemption. Please review <u>OSU's resource guide</u> on egg labeling and handling.

Farm-Direct Processed Food

Oregon's Farm Direct Marketing Law allows farmers to turn what they grow into low-risk, value-added products like jams, preserves, and pickles, and sell them directly to consumers without being licensed food processors.

Here is a <u>helpful chart</u> on value added foods that can be sold without a license under the Farm Direct law. ODA also has a <u>resource guide</u> you may review.

Processed Food Products

Vendors who are not producing the ingredients they use need to submit a description and ingredient list of processed food products for review. All processed food products must be made from raw ingredients in a state-certified kitchen unless they are exempt under the <u>2012 Oregon</u> Farm Direct Bill or <u>2016 Home Baker Bill</u>.

Processed food vendors who source ingredients locally and directly from Oregon and Washington farms/producers will be prioritized. Vendors who don't utilize local sourcing will be prioritized if their raw ingredients promote sustainable agricultural practices (e.g., organic, animal welfare, rainforest certified). Vendors should detail and document any second party processor or co-packer information in their market application.

The following specific information must be included on packaged, processed foods and Hemp/CBD products: product name, net weight, ingredients in descending order by weight, name and address of the producer or distributor. These labeling requirements do not apply to bulk dried foods.

Baked Goods

In 2016, the Oregon Legislature passed a law that allows people to produce certain baked goods and confectionary items in their home kitchens and sell them directly to consumers without having to obtain a food establishment license or undergo an inspection from the Oregon Department of Agriculture. This publication from OSU answers frequently asked questions about the Home Bakery Exemption. (English Version) (Spanish Version)

Nursery Products

Vendors who sell more than \$250 per year of nursery products such as nursery stock, herbaceous plants or Christmas trees must obtain a <u>license through ODA</u>.

Pet Food

A <u>Pet Food Manufacturing License</u> is required if a treat or food made in Oregon contains raw or cooked meat.

Ready-to-Consume Food and Beverages

Vendors will submit their menu and ingredients for review. Vendors that source ingredients locally and directly from Oregon or Washington farms/producers will be prioritized. Vendors who do not utilize local sourcing will be prioritized if their raw ingredients promote sustainable agricultural practices (e.g., organic, animal welfare, rainforest certified).

Vendors using stoves must have a working fire extinguisher at their booth.

All vendors preparing food on site must obtain a <u>temporary restaurant license for Multnomah</u> <u>County</u>.

All processed food products must be made from raw ingredients in a state-certified kitchen unless they are exempt under the <u>2012 Oregon Farm Direct Bill</u> or <u>2016 Home Baker Bill</u>.

Non-Food Agricultural Products

Non-food farm products that contain raw materials that a farmer has grown/raised/foraged and produced or crafted at the farm may be allowed. (For instance, a goat milk producer who makes goat milk soap or fresh/dried flowers.)

Craft Products

Craft products may not contain materials that are harmful to the environment, and must demonstrate care for the health of people and the environment. All craft products must be made by the vendor. Priority will be given to vendors using farm-direct raw materials.

Alcohol Products

Alcohol products such as wine, beer, cider, and spirits can be sold at our market. Alcoholic beverages are regulated by the <u>Oregon Liquor & Cannabis Commission</u> (OLCC). Vendors wishing to sell alcohol at the market must obtain a <u>Liquor License</u> and <u>Special Event License</u> as well as <u>OLCC service permits</u> for any employees they will have at the market.

Hemp/CBD Products

RBFM welcomes hemp and CBD/non-THC products in all forms (honey, topical cream, confections, etc.). Vendors must submit a description and ingredients list for review. <u>Products containing THC will not be accepted by RBFM.</u> Sale of hemp and CBD products will follow Oregon's laws. RBFM will only allow products grown and derived in Oregon. <u>Oregon</u> <u>Department of Agriculture (ODA) requires registration</u> of all industrial hemp growers & handlers. Proof of registration is required at the time of submitting an application.

The following specific information must be included on packaged, processed foods and Hemp/CBD products: product name, net weight, ingredients in descending order by weight, name and address of the producer or distributor. These labeling requirements do not apply to bulk dried foods.

Requirements for Oregon farmers seeking to sell products containing hemp/CBD:

- Show ODA growers registration
- Show ODA handlers registration
- Provide written acknowledgement that product passed Oregon's hemp testing requirements and years of tests
- Comply with state and local food safety requirements (if edible)

Requirements for Oregon businesses seeking to sell products containing hemp/CBD:

- Provide name of Oregon registered handler where hemp ingredient was purchased and years of registration
- Provide written acknowledgement that the handler purchased raw hemp only from Oregon registered growers (no hemp grown outside of Oregon is allowed)
- Provide written acknowledgement that handler's hemp passed Oregon's testing requirements and years of tests
- Comply with state and local food safety requirements (if edible)
- All registered growers and handlers may be verified by PFM via ODA

Adding Products

In order to add products to the original approved list, a vendor must submit proposed additions to <u>managers@rockybuttemarket.com</u> in advance of the market in which they wish to sell the added product.

Scale Certification

All vendors who sell by weight are required to have their own state-licensed scales. Unit pricing is an accepted alternative to licensed scales. <u>Guidance</u> is available through ODA.

Organic Certification & Certified Claims

Vendors must post proof of certification in their stalls if they state any certification in their signage, labeling, and verbal claims. Organic certificate exemption is allowed if the vendor's gross sales are \$5,000 or less.

Booth Fees & Payment Procedures

Booth Fees

Vendors will be charged based upon the size of their spaces as specified below, and by how they choose to pay.

<u>Standard Vendor Booth</u>: The standard selling space rented and assigned to vendors will be in increments of 10' x 10'. Booth fees are \$35 per week for farmers, \$45 per week for non-farmers, and \$55 per week for prepared food.

<u>Multiple Booths</u>: Two or three contiguous 10'x10' vendor booths (no discount, fee is multiplied by the number of booths purchased).

Payment Discounts

- Advance payments: Vendors who pay in advance for a full month or full season will receive a discount of \$5 per market. For example, if a farmer pays for the month in advance, they will pay \$30 x 4 weekly markets = \$120 instead of \$35 x 4 weekly markets = \$140. No refunds will be issued. Advance payments do not qualify for the all-in attendance rebate.
- All-in Attendance Rebate: Consistent vendor attendance is important to connecting with customers and helping a young market succeed! Vendors who paid weekly and attend 17/18 or 18/18 markets will receive a 10% rebate at the conclusion of the market season. For example, if a farm attends 18 weekly markets and pays \$35 weekly, they will pay \$630 over the course of the season, then receive a rebate of \$63.
- Vendor Referral Discount: Vendors are eligible for a \$15 rebate if they recruit a new vendor to RBFM that attends at least 4 of the season's markets. Vendors may refer multiple new vendors, however their rebate may not surpass the sum of their own dues.

Payment Procedures

Contactless Payment and Prepayment

Vendors are encouraged to pay booth fees via the vendor portal (Marketspread/Farmspread).

Payment in Cash or Check

Vendors may pay booth fees on market day in cash or check. Payment must be brought to the Market Info Booth by 1 p.m. or incur a late fee. The Market Manager will issue you a receipt.

Late Fees

Payments made after 1 p.m. on market day will result in a \$10 late-fee charge. Repeated tardiness may result in termination at the market organizers' discretion.

Returned Check Policy

Checks returned for insufficient funds will be charged a \$35 fee. Vendors will need to pay for their market booth via contactless payment or cash until the issue is resolved or for the remainder of the season. Failure to do so may result in termination at the market organizers'

discretion.

<u>Refunds</u>

Once approved, vendors are expected to attend all market days they have committed to in the application. Refunds will not be issued for cancellations made within 48 hours of a market day.

Vendor Requirements

Insurance Policy

Vendors are required to have a commercial general liability policy with a minimum limit of \$1 million per occurrence with a \$2 million aggregate limit.

- Insurance must either list Rocky Butte Farmers Market as an additional insured, or insurance must contain a blanket additional insured endorsement.
- Certificate of insurance confirming coverage must be provided to RBFM's market manager at least two weeks prior to the first market date.
- RBFM is not responsible for any loss or damage incurred by vendors.

Market Currencies & Food Access Programs

SNAP and Double Up Food Bucks

To align with our values of inclusivity and food access, we are excited to offer SNAP (Supplemental Nutrition Assistance Program) and DUFB (Double Up Food Bucks) to our eligible market customers. Vendor participation in the SNAP program is required for all vendors selling staple food items (bread/cereal, fruits and veggies, meat/poultry/fish, dairy) and DUFB participation is required for all vendors selling fresh produce/fruit/herbs.

Vendors agree to adhere to all rules below:

- Participating SNAP & DUFB vendors are required to sign documentation before reimbursements can occur.
- Vendors shall accept market tokens and coupons for the purchase of their products, and will turn such payment into the market at the end of each market day.
- The market shall reimburse vendors on a schedule of at least once a month through ACH (if vendor does not want to participate in ACH, they are responsible for the check payment fee of \$1.50 which will be deducted from their token reimbursement check to be sent by mail).
- Vendors may not set a minimum purchase requirement.
- Cash may not be given as change for SNAP/DUFB payment tokens.

Nutrition Programs WIC/FDNP AND SFDNP

In addition, all eligible farms <u>must apply</u> for the WIC/FDNP (Farmer Direct Nutrition Program)/ SFDNP (Senior Farmer Direct Nutrition Program) program through the Oregon Department of Agriculture (ODA) prior to the start of the market season, and be authorized by their first market day. These \$4.00 checks support families and seniors and can be used to buy fresh fruits, vegetables, and cut herbs. No change is given.

More information on these programs can be found <u>here</u>.

RBFM \$5 Market Tokens

Every vendor must accept \$5 market tokens labeled "Rocky Butte FM \$5" on one side and an image of a radish on the other. These tokens are purchased by shoppers at the info booth using their credit/debit card or Google/Apple pay. These tokens are treated like \$5 bills and change may be given.

Attendance & Absensences

Once approved, vendors are expected to attend all market days they have committed to in the application. Market shoppers have expressed a desire for consistency among vendors. Attendance tracking begins with the first scheduled market day.

Notification of Absence

Vendors who must cancel a market date are requested to provide 48 hours notice. Notice must be given by contacting the market manager at (971) 270-0201 or <u>managers@rockybuttemarket.com</u>. Repeated cancellations may result in termination at the market organizers' discretion.

Adding Dates

Vendors may add expected market days by contacting the market manager by text or email or by <u>adding dates in Marketspread/Farmspread</u>.

Running Late/Day-Of Cancellations

Please text (971) 270-0201 if you are running late or need to cancel the day of.

Site and Market Day Logistics

Booth Assignments

Vendors will be notified of their booth assignments at least 24 hours before the market; however changes in booth assignments may occur at the market manager's discretion. We will do our best to make sure vendors have a consistent booth location. Vendors will be directed to their assigned booths when they arrive at the market.

Location Facilities

Using Power at the Market

There is no access to power on-site. Vendors requiring power are responsible for supplying their own source. *If RBFM has the ability to provide power, vendors may incur additional fees to cover fuel costs*

Using Restrooms at the Market

If you would like someone to watch your booth while using the restroom, see the market manager.

Using Water at the Market

There is no water source at the market. Please plan to bring water if needed. However, water for drinking will be available each week.

Using WiFi at the Market

Vendors should plan to use their phones as hotspots for WiFi.

Garbage and Recycling

Vendors are required to pack out and dispose of their own garbage and recycling. Please do not dispose of trash/recycling at Glenhaven Park.

Setup & Breakdown

Morning Setup

Load-in will begin at 7 a.m. Vendors may drive into the market to unload, but must clear the space of vehicles as quickly as possible to allow room for others to unload. Vehicles must be removed from the market space no later than 8:45 a.m.

Late vendors will be required to carry their equipment in from the designated load-in area. Market staff and volunteers can assist you if needed.

The morning bell will sound at 9 a.m., by which time vendors must have their booths set and ready to sell.

Afternoon Breakdown

Breakdown will begin no earlier than 1 p.m. Breaking down prior to the bell is not allowed. If vendors sell out of product, they may leave the market and return at close to breakdown and load out.

Selling stops at the sound of the 1 p.m. market bell.

Vehicles will be allowed to drive into the market for loading no earlier than 1:15 p.m. to allow for customers to depart.

Sampling

Vendors wishing to provide samples may do so, and must follow all applicable state and local food safety requirements for temperature control, sanitation, and hand-washing. Vendors engaged in sampling must have a handwashing station at their booth (see guidance). If you have a question about food safety requirements please contact the Multnomah County Health Department.

Vendor Conduct

To maintain a farmers market that is welcoming to both customers and vendors, the following guidelines are in place. Repeated complaints and failure to comply with these rules may result in termination at the market organizers' discretion.

Professional Conduct. Vendors must conduct themselves professionally and courteously to all customers, market volunteers, and other vendors.

Gross Sales Reporting. To track our performance as a market, Vendors <u>are required</u> to report Total Gross Sales to RBFM via Marketspread or paper documentation. Gross sales reports are requested by 2 p.m. three days after each market day (Tuesdays).

Music. Vendors are not permitted to play any music or sound from electronic devices during market hours. As we are located within a residential block, music during set-up is not permitted; however, music may be played during breakdown after 1:15 p.m.

Undercutting. Vendors are discouraged from giving produce or other items away for free or at below-cost pricing, thus undercutting potential sales for other vendors.

Price Display. All items for sale must be clearly marked with the retail price. Prices may be posted on the product with an individual sign or posted as a list of prices on a large sign or board.

Hawking. Vendors are not permitted to use the following techniques while at the market: hawking, calling attention to products in a loud manner, or selling products in an aggressive way.

Children. Vendors who choose to bring their child/children to the market are responsible for them. Children must remain under the vendor's supervision.

Pets/Dogs. In order to continue to allow dogs at our market, we ask that vendors' pets remain leashed and supervised during the market day.

Currency. Vendors must accept U.S. currency and other applicable RBFM market currencies (tokens, DUFB coupons) or nutrition program currencies (FDNP and SFDNP).

Market Bell. Vendors are not allowed to sell products before the opening bell nor after the closing bell.

Vendor Space. All vendor equipment and sales products must not exceed the individual vendor space permitted by RBFM.

Smoking. Smoking or vaping of any kind is not permitted within the market area.

Waste Removal. Vendors are required to dispose of their garbage, recycling, or compost off-site.

Equipment. Vendors are required to supply their own tables, chairs, canopies, tent-weights, and scales.

If the vendor is using power, the power cord must not be a tripping hazard for customers. Vendor is responsible for safe placement of power cords, and immediate correction if they become a hazard.

Failure to immediately correct hazardous equipment in your tent may result in termination at market organizers' discretion.

Tent Weights. Each booth space must have four tent weights and should be a minimum of 10 <u>Ibs per weight</u>. Weights must be hung from the tent corners, or placed at the feet of the tent legs. If they are a hazard for customers, the vendor is responsible for immediate removal and replacement.

Non Discrimination. Vendors may not discriminate when selling to or serving customers. Vendors failing to adhere to this policy may result in termination at market organizers' discretion.

Conduct, compliance and customer service. Vendors are expected to demonstrate the timely submission of application, licenses, and other market correspondence. Vendors are expected to demonstrate an ability to pay fees in a timely manner. Vendors are expected to conduct themselves in a friendly, competent, and business-like manner when working with customers.

If a shopper is suspected of stealing, please inform the market manager immediately.

However, if you have questions or issues completing market requirements, please don't hesitate to reach out to RBFM staff. We want to work with you to eliminate or minimize barriers to our market.

Product quality. Vendors are expected to maintain clean, attractive displays featuring high quality products that are fresh, flavorful, and seasonal.

Food safety. Vendors are expected to adhere to the highest standards in safe food production and handling. This includes following all county, state, and federal food safety regulations. Vendors are required to display any certifications and licenses at the market visible for customers and health inspectors.

Shopping bags. RBFM does not recommend the use of plastic bags and straws. Please consider the City of Portland's 2020 ban when deciding on what packaging you will supply customers. <u>More information here</u> and <u>here</u>.

Miscellaneous

COVID Safety Requirements

To ensure the health and safety of our customers, vendors, and volunteers, **Rocky Butte Farmers Market** will follow all applicable federal, state, and local regulations regarding COVID safety. These regulations change often, and we will stay in close communication with all stakeholders about any changes to market operations and practices as a result.

"Other" Tents

In order to keep vendor prices low, the market has relied on grants and donations from local organizations and businesses. You may see a booth with informational material or business promotions. We appreciate our partners' support in growing RBFM so it becomes a valuable and reliable service to the community for years to come.

Marketing Services (social media, websites)

In order to build our audience, and call attention to RBFM, we ask vendors from time to time to give information about themselves for market promotion. All pictures taken by RBFM volunteers will be available to use across these online and print media. By participating in the farmers market, you are agreeing to allow yourself and/or your products to be photographed for RBFM promotional purposes only. Photos taken by RBFM staff and volunteers are the property of RBFM.

Rocky Butte Social Media Accounts

Facebook: <u>rockybuttefm</u> Instagram: <u>@rockybuttefm</u> Website: <u>www.rockybuttemarket.com</u>

We thank you for your participation in our market year. We are excited to continue bringing good food to our community, and promoting the extraordinary products our local growers and makers produce. We look forward to seeing and celebrating you!

Rocky Butte Farmers Market

Agreement

By signing below, you are confirming that you have read and agreed to the Rocky Butte Farmers Market guidelines. A signature is required of all approved vendors. Signature can be provided online via the Marketspread vendor application.

PRINT NAME	SIGNATURE	DATE
PRINT NAME Optional 2nd	SIGNATURE	DATE

Resources

Resources linked within the Vendor Handbook

Farm Direct Info Sheet, Oregon Dept of Agriculture:

https://www.oregon.gov/ODA/shared/Documents/Publications/FoodSafety/FarmDirectMarketing AgProducts.pdf

Farm Direct FAQ, Oregon Dept of Agriculture: https://www.oregon.gov/oda/shared/Documents/Publications/FoodSafety/FarmDirectFAQ.pdf

Weights and Measures License Info, State of Oregon: <u>https://www.oregon.gov/oda/programs/MarketAccess/WeightsMeasures/Pages/LicenseScaleMe</u> <u>ter.aspx</u>

Licenses, Oregon Dept of Agriculture: <u>https://www.oregon.gov/oda/licenses/pages/default.aspx</u>

Resource Guide on egg labeling and handling, Oregon State University: https://www.oregon.gov/oda/shared/Documents/Publications/FoodSafety/FarmDirectEggs.pdf

Value Added Food Chart, Oregon State University: <u>https://extension.oregonstate.edu/catalog/pub/em-9205-oregons-farm-direct-marketing-law-prod</u> <u>ucer-processed-value-added-products</u>

Farm Direct Marketing Guide, Oregon Dept of Agriculture: https://www.oregon.gov/oda/shared/Documents/Publications/FoodSafety/FarmDirectMarketingP rocessedProducers.pdf

2012 Oregon Farm Direct Bill: https://www.oregon.gov/oda/shared/Documents/Publications/FoodSafety/FarmDirectMarketingA gProducts.pdf

2016 Home Baker Bill: https://extension.oregonstate.edu/catalog/pub/em9192-s

Home Bakery Exemption FAQ (English), Oregon State University: <u>https://catalog.extension.oregonstate.edu/em9192</u>

Home Bakery Exemption FAQ (Spanish), Oregon State University: <u>https://extension.oregonstate.edu/es/catalog/pub/em-9192-oregons-home-baking-bill</u> Nursery License, Oregon Dept of Agriculture:

https://www.oregon.gov/oda/programs/nurserychristmastree/pages/nurserylicensing.aspx

Pet Food Manufacturing License, Oregon Dept of Agriculture: <u>https://www.oregon.gov/oda/programs/FoodSafety/FSLicensing/Pages/PetFood.aspx</u> Temporary Restaurant Licenses, Multnomah County: <u>https://multco.us/services/temporary-food-events</u>

Oregon Liquor & Cannabis Commission: https://www.oregon.gov/olcc/Pages/default.aspx

Liquor Licenses, Oregon Liquor & Cannabis Commission: <u>https://www.oregon.gov/olcc/pages/default.aspx</u>

Special Event Licenses, Oregon Liquor & Cannabis Commission: https://www.oregon.gov/olcc/lic/Pages/special-event-licensing.aspx

Service Permits, Oregon Liquor & Cannabis Commission: https://www.oregon.gov/olcc/pages/portalservicepermits.aspx

Hemp Licensing, Oregon Dept of Agriculture: https://www.oregon.gov/oda/programs/Hemp/Pages/AboutHemp.aspx

WIC/FDNP & SFDNP Applications, Oregon Health Authority: <u>https://www.oregon.gov/oha/PH/HEALTHYPEOPLEFAMILIES/WIC/FDNP/Pages/Resources-for-Farmers-and-Markets.aspx</u>

Changing Attendance Dates Learning Guide, Marketspread: <u>https://marketspread.com/learning/article/1111/vendor-attendance/</u>

Sampling Guidance, Oregon Farmers Market Association: <u>https://drive.google.com/file/d/1rzNOuejZ1N0ZKK8vwz6JtMnhdxorPBkz/view?usp=sharing</u>

Inspections & Licensing, Multnomah County Health Department: <u>https://www.multco.us/health/inspections-and-licensing</u>

Single-Use Bag Ban Guide for Farmers Market Vendors, Oregon Farmers Market Association: <u>https://drive.google.com/file/d/10qK-I-2zRhCsMDLtp8p1HpfMNf18q3eS/view</u>

Plastic Bag Ban, Portland City Government: <u>https://www.portland.gov/bps/garbage-recycling/business-garbage-policies/bag-ban-and-fees</u>

Other Resources

Redefining Homemade: Doing more in your home with domestic kitchen licensing, Oregon State University

https://media.oregonstate.edu/media/t/1_9mjcyqzx

Video: More Than a Bake Sale: Oregon Home Baking Bill, Oregon State University: <u>https://media.oregonstate.edu/media/t/1_6wplk0rk</u>

Slides: More Than a Bake Sale: Oregon Home Baking Bill, Oregon State University: <u>https://static1.squarespace.com/static/619589f053aa472037aa2b1e/t/6234c09adcfbb84f2be352</u> <u>e4/1647624353777/OR+Home+Baking+Bill.pdf</u>

Oregon Food Handlers Test https://www.multco.us/health/food-handlers-test

Oregon Central Business Registry Oregon Secretary of State Corporation Division Phone: 503-986-2200 https://secure.sos.state.or.us/ABNWeb/

Organic Certification Program, Oregon Department of Agriculture: <u>https://www.oregon.gov/ODA/programs/MarketAccess/MACertification/Pages/NationalOrganicProgram.aspx</u>

SNAP Program, USDA Food & Nutrition Service: https://www.fns.usda.gov/snap/

Washington State Department of Agriculture Organic Food Program: https://agr.wa.gov/organic

Washington State Department of Licensing: http://www.dol.wa.gov/forms.html

Oregon Farmers Market Association: http://www.oregonfarmersmarkets.org/

Certified Humane: http://www.certifiedhumane.org/

OFMA and Oregon RAIN Rules and Regulations Series (2020)
Pt 1: Jams, Sauces, and Pickles | How to get more out of your farm with value-added products
<u>Watch here | Slides</u>
Pt 2: Redefining Homemade | Doing more in your home with domestic kitchen licensing <u>Watch here | Slides</u>
Pt 3: More than a Bake Sale | Oregon's Home Baking Bill
<u>Watch here | Slides</u>
Organics, Hybrids and GMOs — Oh My! (2021)
<u>Watch here | Glossary of terms</u>