



2017 Application Package

Food Service Vendor (on-site consumption)

Application
Vendor Contract
Statement of Insurance
Rules and Regulations



STEVESTON FARMERS & ARTISANS MARKET
4111 Moncton St. Richmond, BC V7E 3A8

PHONE: 604-729-7326 FAX: 604-718-8096



**2017 APPLICATION
Food Service Vendor
(for on-site consumption)**

Application Date: _____

New Applicant Previous Vendor

Applicant Name:	Website:
Business Name:	Email:
Address:	
City/Province:	Postal Code:
Telephone:	Cell Phone:

On-site Contact name and phone# (if different than above)

Contact Name:	Phone:
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Please check: Food Truck Coffee/Tea Service Other: _____

WHAT DO YOU PLAN ON SELLING? Please review **Guideline for Sale of Food at Temporary Food Markets** available on our website or from Vancouver Coastal Health. Please include copies of all your documentation from your local health authority with your application.

WHAT IS THE PRICE RANGE OF YOUR PRODUCTS? \$ _____ to \$ _____

Priority consideration will be given to those vendors **committing to the full 10 markets**. Applications will be prioritized by the date that all forms and payment are received. *All pricing includes GST. (GST#802333112 RT0001)*

***NEW FOR 2017:** Food vendors must provide a certificate of insurance, please see Vendor Contract for further details

RATES: **Full commitment** (10 Markets): 10x10 space \$50x10 = \$500.00; 10x20 space \$100x10 = \$1,000.00
Casual (drop in): 10x10 space \$60 per date. Please indicate desired dates below.

Full commitment 10' x 10' – 100sq. feet = \$50.00 x 10 Markets = _____
 10' x 20' – 200sq. feet = \$100.00 x 10 Markets = _____
 Casual commitment 10' x 10' – 100sq. feet = \$60.00 x ___Markets = _____
 Additional Electricity: 1 – 110 outlet = \$5.00 x ___Markets = _____
TOTAL PAYMENT ENCLOSED \$ _____

Payment in full is being made by: cheque credit card

Please make cheque payable to: "Richmond Agricultural and Industrial Society". If paying by credit card, an invoice will be sent to you for online payment once your application is approved. Payment will not be processed until after your application is accepted.

Casual Commitment ~ Please check desired dates: May 7 May 21 June 4 June 18 July 16
 July 30 August 6 August 20 September 3 September 17

Applicants will be notified of their status within two weeks of the date application is received.

<i>Staff Use Only</i>								
Date Application Received:	_____	Received by:	_____	Jury date:	_____	Juried by:	_____	
Approved by	_____	Date Approved:	_____	<input type="checkbox"/> Applicant Notified	Date Notified:	_____	Missing Info:	_____
Total Fees Due: \$	_____	Processed by:	_____	Paid by:	<input type="checkbox"/> Credit <input type="checkbox"/> Cheque	REDMS4928625		

Steveston Farmers & Artisans Market (SFAM) Vendor Contract

As an approved vendor of Steveston Farmers & Artisans Market, I agree to:

1. Arrive between 8:30am and 9:15am on market days depending on my set up needs.
2. Move and/or park my vehicle(s) as requested by SFAM staff or volunteers before 10:00am. Vehicles must be removed from the market area 30 minutes before opening. A parking area will be designated for vendors.
3. Contact the Market Manager in the event of an unexpected delay in arriving for set up on market day.
4. Complete tent set-up and product displays by 10:15am, 15 minutes prior to the official start of market day. Due to safety concerns, SFAM requires all tents to be weighted as Steveston is prone to windy days.
5. Commence selling promptly at 10:30am.
6. Sell only products that have been approved by SFAM and are of a quality that contributes to the positive reputation of both my business and that of SFAM. (See 2017 Rules and Regulations)
7. Ensure that my product pricing is displayed in a clear and obvious way.
8. Confine product display to the dimensions of the designated stall space (10' X 10')
9. Display prominently my business/farm name on a sign that can be read clearly from a distance, and to also display proof of certification for organic, transitional, and/or food safety handling, as applicable.
10. Attach ingredient labels to all prepared foods sold for home use and/or display ingredients for items sold for consumption at the market as required by Vancouver Coastal Health.
11. As a food vendor, follow the *Guidelines for Sale of Foods at Temporary Food Markets* available on the SFAM website or from Vancouver Coastal Health, and ensure I carry any required permits i.e. Food Safe.
12. Remain at my stall until closing at 3:30pm should I sell out of product early. I will plan to display a "sold out" sign and remain at my booth until closing time.
13. Cease sales promptly at 3:30pm, and be packed up, including garbage and any other visible signs of my booth, and cleared of the area within 30 minutes.
14. Move my vehicle(s) back into the vending area no sooner than 15 minutes after closing time.
15. Submit complaints in writing to the SFAM Manager or committee rather than airing them publicly at the market.
16. Not bring pets to the market.
17. Refrain from drinking alcohol or smoking at the market.
18. Comply with the Rules and Regulations of the Steveston Farmers & Artisans Market.

Vendor name (please print)

Signature

Date

SFAM Vendor Contract V.230317

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PHONE: 604-729-7326 FAX: 604-718-8096
WEBSITE: www.sfam.ca EMAIL: marketmanager@sfam.ca

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Statement of Insurance

REQUIRED FOR: Prepared Food, Food Service, Farm, Fish & Wild Harvest, and Liquor Vendors, and all other vendors who hold existing insurance. Please complete this section:

I, _____, from _____
(full name) (vendor name)

hereby confirm that I have personal injury insurance and commercial general liability of a minimum \$2 million. I have enclosed a certificate of insurance naming Richmond Agricultural and Industrial Society, Steveston Community Society, and City of Richmond as additional insured.

Signature: _____ Date: _____

If uninsured, please complete this section:

I, the undersigned, acknowledge that the Richmond Agricultural and Industrial Society, doing business as Steveston Farmers and Artisans Market, requires and recommends that all participants and vendors have commercial general liability and personal injury insurance; however, as consideration for the privilege of the use herein granted by the Steveston Farmers and Artisans Market, wish to freely enter the following agreement:

1. Indemnification and Hold Harmless. The undersigned hereby agrees to protect, defend, indemnify and hold harmless the Steveston Farmers and Artisans Market and its board, officers, agents, employees and volunteers from and against all liabilities, obligations, claims, damages, penalties, causes of action, judgements and expenses (including, without limitation, actual attorney fees and expenses) imposed on or incurred by or asserted against the Steveston Farmers and Artisans Market by the undersigned.

2. Duty to Exercise Reasonable Care. The undersigned hereby expressly acknowledges their duty to exercise reasonable care while at the Steveston Farmers and Artisans Market.

3. Waivers and Releases. To the extent the above provisions do not cover a contingency, the undersigned hereby expressly agrees to waive and release the Steveston Farmers and Artisans Market and its assignees from any and all claims, obligations, direct or indirect, known or unknown, that the undersigned may have against the Steveston Farmers and Artisans Market or its assignees. The undersigned hereby acknowledges the relinquishment of any and all past, present and future rights, potential or real, as they may lie against the Steveston Farmers and Artisans Market.

Signature: _____ Date: _____

Print Name: _____

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STEVESTON FARMERS & ARTISANS MARKET 2017 RULES AND REGULATIONS

THE STEVESTON FARMERS & ARTISANS MARKET (SFAM) as used herein refers to the Richmond Agricultural and Industrial Society (RAIS) and its employees and agents.

The SFAM is overseen by the RAIS Board of Directors. The Board has adopted the following rules and regulations. At times, the SFAM committee may recommend to the Board to amend, delete, or modify its policies, rules and regulations. All participants at the SFAM will be expected to honour our Code of Conduct and behave in a respectful manner towards all in attendance at the market.

All participants in the SFAM must support and represent, in all displays, events, activities, goods and services, the value of an open and supportive environment, offering healthy and creative shopping choices while promoting local and regional food producers and artisans. This meeting place will be safe and inviting, and active in fostering a positive sustainable community in Steveston.

The Steveston Farmers & Artisans Market was established to:

- support and represent the market, community, health and family;
- manage and operate a sustainable, self-supporting community market;
- support and promote a sustainable and vibrant local agricultural industry by providing an outlet for the sale of locally-grown and locally-processed agricultural products, and by educating the community about its agricultural heritage and agriculture today;
- support and encourage the arts by providing an outlet for the sale of artisan crafts and other fine art products, and opportunities for local musicians and other entertainers to perform; and,
- to create a positive experience for people who come to market, and to provide opportunities for local non-profit groups to tell their community story, contributing to a sense of community.

2017 HOURS, DATES, AND LOCATION:

The SFAM will operate May 7, 21; June 4, 18; July 16, 30; August 6, 20; September 3, 17 and be located at the Easthope Parking Lot across the street from the Steveston Community Centre at 4111 Moncton Street, Richmond. The Market will be open on the dates listed above from 10:30am to 3:30pm. The SFAM will operate rain or shine and all vendors are expected to attend in inclement weather.

FEES and CANCELLATIONS

1. Vendor fees must be paid in full at least one week (seven days) prior to your first market date. Full Commitment vendors must pay the full season fee prior to opening day.
 - a. Make cheque payable to: "Richmond Agricultural and Industrial Society". Please note the current fee for NSF cheques is \$34.50 (fee subject to change).
 - b. If paying by credit card, an invoice will be sent to you for online payment once your application is approved.
 - c. Payment will not be processed until after your application is accepted.
2. Cancellation with notice: Notification must be received by phone, text or email no later than the Wednesday evening before Market day. Refunds are not issued for any cancellations.
3. Cancellation without notice: Any "no shows" without notice will be charged \$60, due and payable before the next market.
 - a. Registration for a subsequent SFAM will not be accepted until all cancellation without notice fees have been paid.

4. Unforeseen Circumstances: In the rare event that the Market is cancelled/discontinued or closed due to unforeseen circumstances such as extreme weather or safety/security issues, vendors will not be reimbursed for such a cancellation.
5. Vendor Insurance: ***NEW FOR 2017*** We require all Food Service, Prepared Food, Farm, Fish and Wild Harvest, and Liquor vendors to have minimum of \$2Million 3rd Party Liability Insurance. We also recommend that all other vendors carry this type of insurance.
6. Electrical: all vendors using electrical equipment such as generators or similar power supply must declare and have their equipment pre-approved by the Market Manager or designate.
7. Vendor Withdrawal:
 - a. Requests to withdraw will be made in writing and include the reason for withdrawal.
 - b. The SFAM committee will consider withdrawals in extenuating circumstances only and if received 14 days prior to the Market day.
 - c. If the request is accepted by the committee refunds will be determined by the SFAM Committee on a pro-rated basis at the Casual rate.

COMMUNICATION:

Concerns or comments should be passed on to the Market Manager or designate by phone, text or email. See the contact information listed below. If your concern has not been addressed to your satisfaction you can contact the SFAM Committee by email: committee@sfam.ca

WHAT CAN BE SOLD:

Steveston Farmers & Artisans Market observes and enforces a "Make it, Bake it, Grow it, Catch it" policy.

FARM, FISH & WILD HARVEST: fruits, vegetables, herbs, flowers and other agricultural and horticultural products, dairy products, fish, shellfish, meats, as well as food items that are made by the vendor from raw ingredients.

PREPARED FOOD: Processed foods generally prepared for off-site consumption, such as baked goods, jam, sauces etc.

FOOD SERVICE: prepared by the vendor, generally for consumption at the Market.

CRAFT & ARTISAN:

- All products must be handcrafted in B.C. and approved by the Market Manager, the SFAM committee and the jury committee. SFAM reserves the right to decline or limit products as they see fit.
- No items may be added to your table after the jury process. If you wish to introduce a new item for sale please contact the Market Manager.
- The Market Manager has the discretion to immediately remove any product that he/she considers objectionable. The Board of Directors must review the Manager's decision within 30 days and make an official ruling on the matter.
- Commercially made products are NOT permitted. Definition of commercial products:
 - Items imported (i.e. made in China, Japan etc.)
 - Items imported for charity purposes
 - Items manufactured and/or commercially sold.

LIQUOR: Craft brewers, distillers, wine producers and similar alcohol-based products sold for off-site consumption. All liquor vendors must provide a copy of their *Farmers Market Authorization* certificate.

FOOD PROVIDERS AND VANCOUVER COASTAL HEALTH REQUIREMENTS:

Vancouver Coastal Health (VCH) is very strict on ensuring all food vendors are in compliance with prescribed regulations. Please ensure you are prepared and follow their requirements as detailed in the *Guidelines for Sale of Food at Temporary Food Markets* or your permit will not be issued.

Health Inspectors will attend the Market regularly to ensure compliance. If you are found non-compliant, your booth may be closed by VCH. It is your responsibility to ensure you are in compliance. Please contact the Richmond Health Department for further information or visit the VCH website.

Please contact us at marketmanager@sfam.ca if you have any questions about our Rules and Regulations.