



Mount Airy Main Street Farmers' Market
VENDOR APPLICATION
 May 16 - September 26, 2018
 Wednesdays, 3-7PM
 3 North Main Street, Mount Airy, MD 21771



Market Fee: \$285 12x12 ft. tent space

Name: _____ Date: _____

Business Name: _____

Phone: _____ Email _____

Mailing Address: _____

City: _____ State: _____ Zip: _____

Attendance is required every week of the 20-week season (Market Closed on July 4). If unable to attend each week, you may be able to obtain a guest space. Guest spaces are available at the rate of \$15 a day. If interested in a guest space, please list dates that you would like to attend the market.

Description of products you would like to sell: _____

Carroll County Health Department Paperwork: See attached packet. Save \$10! Instead of paying the individual fee of \$25, just add \$15.00 to the Market Fee so you can take advantage of the group rate! If you are selling prepared food items that you make or process, do you have permits, licenses and insurance as required by the Carroll County Health Department? In addition, we have been advised that if you are selling your locally grown fruits and vegetables and would like your customers to taste your locally grown products before they make their purchase, you would be required to acquire license permit as well. Please note that the Carroll County Health Department requires that all forms be in duplicate and the duplicates be completed in blue ink & must have an original signature. If this requirement is not met, the department will not process the forms.

Are you a participant in the Women Infants and Children (WIC) Program _____, Senior Farmers' Market Nutrition Program (FMNP) _____ and/or Supplemental Nutrition Assistance Program (SNAP) _____?

Applications are due by April 1, 2018. Please complete application and mail to: Mount Airy Main Street Farmers' Market, c/o Ellie Bonde, Mount Airy Main Street Association, P.O. Box 788, Mount Airy, MD 21771

If accepted as a vendor, you will be notified by email or phone. At that time you will be asked to send in your check for \$285.00 made out to Mount Airy Main Street Association, c/o Ellie Bonde, P.O. Box 788, Mount Airy, MD 21771, along with a copy of your liability insurance and all necessary paperwork required by the Carroll County Health Department and the Maryland Department of Agriculture.

Mount Airy Main Street Farmers' Market

RULES AND REGULATIONS

1. Vendor space will be assigned by the market master.
2. Day to day layout of the market will be at the discretion of the market master and may be changed if necessary.
3. All vendors are asked to be set up 15 minutes prior to market opening.
4. All vehicles will need to be moved to designated parking area prior to market opening.
5. The opening of the market will be announced by the market master with the ringing of the bell. No sales are allowed prior to the ringing of the bell.
6. In the event the vendor is not able to attend the market, the market master should be notified as soon as possible. This allows the market master to assign the space to another vendor or to pull the market together so there will be no gaps in the market layout.
7. All vendors are required to have an attractive market display. It is the responsibility of each vendor to remove all debris from their space at the end of each market day.
8. All tents, canopies, umbrellas, tables and displays must be clean, neat and in good condition. Tents must be securely tied or weighed down. In the event of a windy day, the market master has the right to ask vendors to take down their tents to avoid injury.
9. All prices must be neatly posted in writing and visible to customers at all times. In addition, if the vendor is supplementing by adding products from another farm, the vendor **MUST** write the origin of that product as follows: Grown and/or Produced by: **FARM NAME, CITY, STATE**
Although we prefer you bring your only own locally grown and/or produced products, we are asking that you keep products grown/produced by others to a minimum and be grown/produced within 50 miles of Mount Airy, MD. Any questions, please contact the market management.
10. *Vendors are required to have a sign to identify their business.*
11. All vendors are required to operate their stands in a safe manner so that customers do not trip over boxes, tables, spills etc.
12. All vendors are required to have enough product for the market day. In the event that a vendor sells all their product, the vendor is not allowed to leave the market until the end of the market day. The market master will direct vendors when to leave and it will be done in a safe and orderly fashion.
13. All vendors who do sample tastings are required to be licensed by the Carroll County Health Department. *See note on application and health department forms are attached*
14. All questions, concerns etc. will be handled by the market master. In the event you are unable to attend the market, please call: Alice Settle-Raskin – Market Master (240) 449-6435 - or - Ellie Bonde, Host Sponsor and Market Master Emeritus & Co-owner, Blossom & Basket Boutique (301) 829-8300; *Failure to notify the market master may result in vendor dismissal and no market refunds will be made.*



Edwin F. Singer, L.E.H.S.
Director

Vendor Form

Applicant's Name: _____

Applicant's Home Phone Number _____ - _____ - _____

Do you have a Food Service Facility License in the State of Maryland? ____Yes ____No

Name of Event: _____

Date(s) of Event: _____

Location of Event: _____

Sponsoring Organization: _____

I do hereby make application to operate a stall or stand under the temporary Food Service Facility License issued too the above-noted sponsoring organization. In making this application, I agree to comply with all pertinent Health Department regulations.

The foods and equipment I intend to use are as follows:

Foods

Equipment

Hand-washing facility with soap and disposable towels

3-pan dishwashing set-up with soap and water, rinse water, and sanitizer water (Separate from hand-washing station)

Food Thermometer(s) and Disposable Gloves

Cooking Equipment: _____

Hot Hold Equipment: _____

Cold Hold Storage: _____

Other: _____

Fee \$15 Paid _____

Vendor's Signature _____ Date _____

***Food must be prepared and stored at event location or a licensed approved food service facility.**



Edwin F. Singer, L.E.H.S.
Director

GUIDELINES FOR SPECIAL FOOD SERVICE FACILITY TEMPORARY FOOD LICENSES

The following are minimum requirements, which must be met to qualify for Health Department approval to operate under A Special Food Service Facility Temporary License. The License is issued to the event coordinator.

- 1) The application must be completed in **duplicate** and returned to the Health Department with **original signatures**. Do not accept fax.
- 2) Hand-wash facilities are required for operations that handle food products, which are not individually pre-packaged or pre-wrapped. (Example: pizza, hot dogs, hamburgers, sandwiches, etc.) A non-toxic, easily cleanable **water dispenser** with potable water must be used for hand washing with a basin to collect wastewater. (Example: plastic or non-toxic metal drink dispensing coolers are acceptable.) Soap, paper towels, and a trash receptacle must be provided. Please note that hand-washing facilities and dishwashing facilities must be separate. Hand washing must occur before and between glove uses. Hand Sanitizer does not replace hand washing setup. Hands must be washed for a minimum of 20 seconds.
- 3) Glove use is required by any person handling ready to eat foods. No bare hand contact is allowed. Gloves must be changed when going from raw food to ready to serve foods; if gloves become damaged; and after a period of continued use.
- 4) Washing facilities for utensils, pots, pans, etc. are required for those operations which handle food not individually pre-packaged or pre-wrapped and require utensils for serving or equipment for cooking. Three adequately sized, easily cleanable, containers filled with potable water are to be used. Example: plastic or non-toxic metal is acceptable. The first basin is to contain soap and water. The second basin is to contain clear rinse water. The third basin is to contain clear rinse water with the proper concentration of sanitizing agent poured into the water (Example: 1/4-oz. of bleach per gallon of water). These basins should be emptied and replenished as needed.
- 5) Each stand must have a cooler or other acceptable means of refrigeration to keep potentially hazardous foods. (Example: hamburgers, hot dogs, pizza, and sandwiches, etc.) at 41° Fahrenheit or below each cooler or refrigeration unit must be provided with a thermometer to check the temperature. An adequate supply of ice or ice packs may be used in the coolers. However, food must not be placed so it can be flooded by melted ice. All raw foods must be stored separately from ready-to-eat foods.
- 6) Any foods requiring heating shall be rapidly heated to these minimum temperatures:
Measure the temperature at center of the food.

Shell Eggs	145°F hold for 15 seconds
Roast Beef & Pork	145°F hold for 15 seconds

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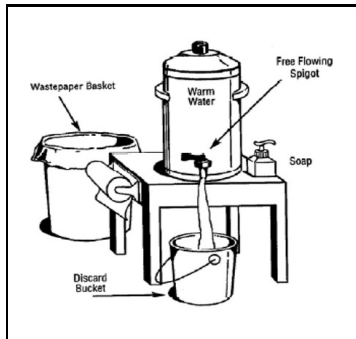
Poultry	165°F hold for 15 seconds
Stuffed Meat	165°F hold for 15 seconds
Ground Beef & Comminuted Meats	155°F hold for 15 seconds
All others	145°F hold for 15 seconds
Reheat Food Temperature	165°F
Hot Hold for All Foods	135°F minimum

- 7) All stands preparing food must have a calibrated food thermometer on-site and available at all times.
- 8) All foods are to be wrapped or covered to protect them from contamination by dust, dirt, sneezing, coughing, unnecessary handling by the consumer, and all other sources of contamination, during storage, preparation, display, and service.
- 9) All food and food contact items must be elevated off the floor or ground.
- 10) All food must be prepared and stored at the approved location.
- 11) Equipment shall not have cracks or crevices and shall be made of nonporous, non-toxic material. It shall also be free from dirt, corrosion, chipping paint, and shall be in a general state of good repair. Equipment shall also be easily cleanable. Plastic, which is cracked, metal which is rusted or pitted, and chipped enamelware; should not be used.
- 12) All stands preparing foods must have overhead protection (tent or canopy) as well as an approved ground cover. Examples of approved ground cover include concrete, asphalt, plastic tarps, and other non-porous cleanable surfaces.
- 13) All Special Food Service Facility Events are subject to inspection by the Health Department.
- 14) **Food must be prepared and stored at event location or a licensed approved food service facility.**

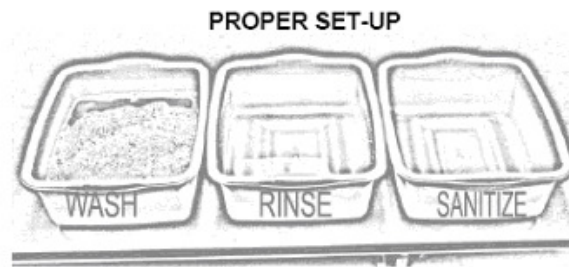
My signature constitutes my agreement to comply with the Guidelines for a Special Food Service Facility Temporary License.

Signature: _____ Date: _____

Name of Event: _____ Date of Event: _____



Temporary Hand-Wash Station



3-Compartment Sink Set-Up

FOODS TO BE SERVED	SOURCE OF FOOD	EQUIPMENT UTILIZED (Cooking, Hot Holding, Cold Holding, Transport)
<i>Ex: Hamburger</i>	<i>Specify Store</i>	<i>Cooler with ice, grill, steam table</i>

SIGNATURE: _____