

ARE YOU READY? FOOD AND BEVERAGE SERVICE

Thank you for your interest in selling at Vancouver Farmers Markets! You've got an awesome menu, but are you ready to bring it to our markets? The following checklists are by no means exhaustive, but are intended to get you going in the right direction*. Elements in **bold** are requirements for all food service vendors. "Sections" refer to the Vendor Handbook. We look forward to working with you!

MUST READS

Vendor Handbook: These guidelines ensure the success of our markets as effective, equitable and enjoyable outlets for producers to sell products directly to consumers. Please familiarize yourself with them, as they are the basis for decisions concerning your participation in our markets.

Market Site Details: Every farmers market we operate has slightly different operational details, finalized shortly before each market season opens. This document includes loading details, site-specific guidelines and important contact information. When you are accepted to a market, make sure you request and read these so you know what to expect.

Basic Equipment: At this time, VFM markets are temporary pop-up markets. Everything must be packed-in and packed-out by the vendor.

- Point of Sale** (all vendors must accept cash and market \$ - what about debit/credit?)
- Compostable packaging** (no styrofoam or garbage! See Section U)
- Compost or recycle bin** (if you or your product generate waste – Section U)
- Generator (must be pre-approved by manager - see Section S for guidelines)

Signage and Documentation: Refer to Table 6 in the Vendor Handbook for a list of documents required for submission to the VFM office. We recommend keeping copies in your onsite market kit.

- Business sign** (visible from >20ft away - see Section V.1)
- Price Lists** (may be price stickers, signs or board – see Section V.3)
- Proof of Insurance** (see Section K.4)

*It is up to each vendor to know and comply with the laws, regulation and rules as specified by federal, provincial and municipal bodies, local health authorities and the certifying body the vendor belongs to or claims endorsement, including Provincial and Federal sales tax requirements.

- Local Food** (display at least 25% market and BC-sourced ingredients – Section K.8)
- FOODSAFE Level 1** (at least one operator must have a certificate)
- Mobile Food Service Vendor Permit** (submit permit to VFM office)

Promotion: Build a loyal following! Help shoppers find you! VFM takes its role of promoting markets seriously and expects our vendors to do the same

- Manage My Market profile:** keep info, products, logo, etc. up-to-date
- Loyalty cards, newsletter lists
- Recipes, sampling, suggestive signage (offering tips & ideas for product use)
- Postcards, business cards, leaflets and/or posters with market schedule
- Website, Facebook, Instagram and/or Twitter handle
- Tip: follow and tag @vanmarkets so we can share the love!



QUESTIONS? CONTACT US AT OUR OFFICE

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