

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.

Guideline for the Sale of Foods at Temporary Food Markets: All vendors selling food are subject to these guidelines. Please refer to this document for further information.

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.

GETTING APPROVAL:

- FOODSAFE Level 1 or MarketSafe**
- For knock-down vendors operating 14 days or less: Submit a [Temporary Food Services Application](#) - to obtain a Temporary Food Service (TFS) permit
- For knock down vendors operating 14 days or more: Submit a [Food Services Application for a Single Operation Over 14 Days](#) - to obtain a Temporary Food Service (TFS) permit
- Food Food Trucks/Carts: Obtain a Mobile Vending Permit / Permit to Operate
- Pass VFM Product Jury**

CHECKLISTS:

- Basic Equipment:** At this time, VFM markets are temporary pop-up markets. Everything must be packed-in and packed-out by the vendor.
- Compost or recycle bin** (if you or your product generate waste)
- Point of Sale** (all vendors must accept cash, Market \$, VFM gift cards, VFM-approved coupons (as applicable))

- Compostable packaging** (no styrofoam or garbage!)
- Power Source** (Generators are not permitted at all sites and must be pre-approved by manager in advance)

*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.

Signage and Documentation: Refer to 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)
- Price Lists** (may be price stickers, signs or board)
- Proof of Insurance**
- Local Food** (display at least 25% market and BC-sourced ingredients)
- Foodsafe or MarketSafe** (at least one operator must have a certificate)
- Copy of** TFS permit, Mobile Food Service Vendor Permit or Temporary Permit to Operate

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

- Marketspread 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!

RESALE OF PURCHASED GOODS BY VENDORS IS STRICTLY PROHIBITED

QUESTIONS? CONTACT US AT OUR OFFICE

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