

Farmers Markets Program 2023 Vendor Handbook

TABLE OF CONTENTS

I. Introduction	3
II. Vendor and Product Guidelines	4
III. Determining Farmers Market Vendor Participation	6
IV. Market Registration and Fees	7
V. Licenses, Permits, Insurance and Other Requirements.	8
VI. Farmers Market Rules	12
Appendix I – Market Currencies	19
Appendix II – Examples of Possible Fees and Fines for Infractions	20

I. Introduction

About The Food Trust

Founded in 1992, The Food Trust works with neighborhoods, institutions, retailers, farmers and policymakers across the country to ensure delicious, nutritious food for all. Backed by three decades of research and evaluation, our holistic, community-centered approach to nutrition security weaves together three core programming elements — access, affordability and education — as well as a focus on advocating for public policy solutions.

The Food Trust Farmers Market Program Overview

The Food Trust's Farmers Market Program operates a network of year-round and seasonal farmers markets across the city of Philadelphia. The Food Trust proudly runs farmers markets in a variety of diverse neighborhoods across the city with a focus on areas with limited access to fresh produce. All of our markets accept SNAP (Supplemental Nutrition Assistance Program)/EBT, Food Bucks (fruit and vegetable coupons), and encourage all eligible vendors to accept WIC and Senior Farmers Market Nutrition Program (FMNP) checks.

The Food Trust Farmers Market Team and their Roles

The Farmers Market team includes Farmers Market Managers and office-based Farmers Market staff. The Farmers Market Program staff manages all required permits and ordinances, oversees vendor reimbursement and billing, promotes the market through social media and traditional advertising, seeks grant and sponsorship funding to support market operations, organizes special events, arranges educational activities, and collaborates with community partners. Market Managers are onsite at the Farmers Market each week and are responsible opening and closing the market, operating a wireless point-of-sale machine that accepts the SNAP-EBT, ensuring vendors have posted signs and prices and are following the market rules, talking with customers, and reporting customer and farmer suggestions and questions to The Food Trust.

Check out our website to learn more about the team.

Contact Information

The Food Trust Email: farmersmarket@thefoodtrust.org

1617 John F. Kennedy Blvd., Suite 900 Phone: 215-575-0444 Philadelphia, PA 19103 Fax: 215-575-0466

About the Vendor Handbook

The policies, rules, guidelines and procedures outlined in The Food Trust Farmers Markets Program 2023 Handbook ("Vendor Handbook"), may be modified by The Food Trust in writing ("Rules") to ensure the success, safety and efficiency of the Farmers Markets. All vendors agree to comply with the Rules when submitting an application to sell. Vendors are also responsible for complying with local, state and federal laws, ordinances and regulations ("Legal Requirements").

Failure to comply with the Rules or Legal Requirements could result in penalties as outlined in this Handbook.

II. Vendor and Product Guidelines

General Guidelines

- All vendors must be an active owner/operator of the business named on the application. All
 businesses must be located and doing business in Pennsylvania (PA), New Jersey (NJ), New
 York (NY), Maryland (MD) or Delaware (DE).
- Requests for adding, discontinuing or making any other changes to your list of products or ingredients after vendors have been issued their Farmers Market placement must be submitted to The Food Trust's office in writing and will be reviewed for approval.
- Buying in/reselling is not permitted unless The Food Trust determines the resold items will fill
 a gap in the market. The Food Trust will grant individual vendors permission to resell items.
 Resold items must be clearly labeled with the farm, town or county of origin, relevant
 production methods and should be clearly distinct from the goods sold from the vendor's
 farm. If the vendor does not receive approval to sell a product that was not produced by the
 vendor, the product must be removed from the vendor's sales area.
- The Food Trust reserves the right to prohibit the sale of any product or deny anyone the privilege of selling at any of The Food Trust's Farmers Markets at any time.
- The Food Trust reserves the right to visit any farm or establishment used by vendors with advance notice to inspect the production of products sold at the markets. Farmers Market placement may be revoked if a visit reveals discrepancies between the vendor's farm or business practices and The Food Trust's Rules or Legal Requirements.

Product Eligibility

Products sold at The Food Trust's Farmers Markets are limited to four categories, listed below as Sections A through E. Vendors may only sell products listed on their application and approved by The Food Trust. Returning vendors must include a detailed list of products each year, clearly noting if they are intending to add or remove products they sold the previous year. All products must be grown or produced in PA, NJ, NY, MD or DE.

1. Farm Fresh Products

- **a. Definition:** Fresh fruits and vegetables, herbs, nuts, honey, dairy products, poultry, mushrooms, meats, fish and shellfish sold directly by the farmer/producer. Also included in this category are fresh cut flowers, nursery stock and plant starts.
- b. Requirements: The Food Trust prioritizes fresh farm products grown, produced or foraged in PA, NJ, NY, MD or DE, and grown, produced or foraged by the vendor who is selling them, on land actively managed by the vendor. Upon approval, The Food Trust does allow exceptions to round out market offerings or to provide culturally appropriate produce. Exceptions to this requirement may be considered by The Food Trust in accordance with the General Guidelines, above.

2. Value-Added

- **a. Definition:** Foods processed, prepared and sold by the vendor. Examples include: preserves, jams, jellies, cider, wine, beer, distilled spirits, syrups, salsas, dried fruit, flours, salad dressings, pastas, baked goods, confections, and other related take-home foods. These foods are not prepared on-site at the markets.
- **b. Requirements:** All value-added or processed farm foods must be made from raw products and ingredients, with priority given to products that are grown/produced by the farmer/producer who is making and selling the product. The Food Trust gives priority to processed/prepared food vendors who purchase at least 20% of their raw ingredients from PA, NY, NJ, MD or DE farms. All locally-sourced ingredients should be clearly listed in the vendor's application to sell and must be communicated truthfully to The Food Trust and to the public thereafter.

3. Prepared Foods and Food Trucks

- **a. Definition:** Foods freshly made for immediate consumption by vendors (i.e. prepared food vendors). Examples include sandwiches, tacos, and soups.
- **b. Requirements:** The Food Trust gives priority to processed/prepared food vendors who purchase at least 20% of their raw ingredients from PA, NJ, NY, MD or DE farms. All locally-sourced ingredients should be clearly listed in the vendor's application to sell and must be communicated truthfully to The Food Trust and to the public thereafter.

4. Additional Products

- **a. Personal Care Products:** The Food Trust reserves limited placements for vendors of personal care and wellness products at Farmers Markets. Priority will be given to small businesses and start-up businesses that are based in Philadelphia and Farmers Market communities. In order to protect the health of our communities, The Food Trust does not allow the sale of medicinal products that make health claims.
- **b. Craft Products:** The Food Trust reserves limited placements for vendors of craft products at Farmers Markets during special opportunities and events. Priority will be given to small businesses and start-up businesses that are based in the Farmers Market community.
- **c. Promotional Merchandise:** Vendors may sell their own shopping or grocery bags, T-Shirts or other promotional merchandise without prior approval from The Food Trust.

III. Determining Farmers Market Vendor Participation

The Food Trust issues Farmers Market placements based on the unique demands of each market's customer base, with the goal of providing a well-balanced mix of high-quality products. Given the many (sometimes conflicting) factors that must be considered in determining vendor mix, it is not possible to accommodate every request for selling space at a particular market, specific stall locations, or protection from competition.

Vendor Selection Criteria

- Commitment to The Food Trust Farmers Markets, consistent attendance, and track record of respectful and professional conduct
- Product type, quality, and customer demand
- Representation of the community served
- Farm fresh offerings and/or commitment to local sourcing
- Vendor history of following the Farmers Market Program rules
- A record of no outstanding balances payable to The Food Trust

Market Placement

- Priority for space in the markets is given to vendors with Farm Fresh Products and Value-Added Foods
- The Food Trust strives to include a healthy mix of experienced vendors while also providing
 opportunities for new vendors. Processed and prepared food vendors whose businesses have
 grown to include multiple sales outlets and bricks and mortar operations are given lower
 priority than start-up businesses.

Transfer of Space

The Food Trust does not guarantee or contract for market space to any farmer or business outside of the current year. Vendors may not sublet stall space. If a vendor sells its business, the vendor may not transfer market space to the new owner without the pre-approval of The Food Trust.

Additional Markets/Dates

Vendors who wish to add markets or dates after their placement has been issued must send a written request to The Food Trust office. The Food Trust staff will review and respond in writing.

Canceling or Changing Market Participation

The Food Trust carefully reviews all applications and strives to maximize every inch of selling space. The Food Trust receives many applications and is unable to place all vendors who apply. Vendors who make last-minute cancellations negatively impact the market and their fellow vendors, who could have taken that space. If a vendor must cancel their participation in a market, the vendor must give notice of a *minimum of* 14 days for a market with more than two vendors or 30 days for a market with two or less vendors.

Consistent Attendance

Consistent attendance is essential to the success of the markets. Vendors who fail to keep their commitments to their placement dates jeopardize the success of the market; tardiness or absence of the vendor could result in fines and/or penalties.

IV. Market Registration and Fees

Application Fee: There will be no application fee in 2023.

Payment of Fees by Vendor

The Food Trust <u>does not</u> subtract EBT and/or Food Bucks transactions totals owed to vendors from market fees. Total market fees for each date must be paid by the vendor within 60 days of receipt of invoice. Discrepancies should be addressed to <u>farmersmarket@thefoodtrust.org</u> or by calling 215-575-0444.

The Food Trust is moving towards accepting online payments for the 2023-2024 season via the Marketspread portal. At that time, vendors will have the option to use credit or debit cards or by check.

Checks should be made payable to: The Food Trust

Send payment to:

Attn: Diana Minkus The Food Trust One Penn Center, Suite 900 1617 John F. Kennedy Blvd. Philadelphia, PA 19103

Market Fees will be incurred for each scheduled market during the 2023 season (May 1, 2023 – April 30 2024). The Total Market Fee to be paid by each vendor will be a daily market fee based on a $10' \times 10'$ stall space. Each additional $10' \times 10'$ space will incur a \$10 fee at the year-round Markets.

Daily Market Fee

Applicable to all new and returning vendors. Additional space must be requested and has limited availability.

Market	Daily Market Fee
Headhouse	\$50 per market day, plus \$10 for each additional 10' x 10' space
Clark Park, Fairmount, Northern Liberties	\$45 per market day, plus \$10 for each additional 10' x 10' space
Overbrook	\$45 per market day
All other markets	\$35 per market day

Total Daily Market Fee Exceptions: Vendors experiencing financial hardship may apply for an exception to the Daily Market Fee structure presented above. On a case-by-case basis, The Food Trust may grant exceptions or reductions to the minimum Total Daily Market Fees.

Payment of Fees by The Food Trust

The Food Trust strives to issue EBT or Food Bucks reimbursement within 60 days following the end of the month in which the fees were incurred.

Vendor Sales Report

Vendors must report daily gross sales to The Food Trust. Gross sales include all cash, credit, debit, EBT, Food Bucks, Farmers Market Nutrition Program, and pre-order sales. During the 2023 season, sales can be reported through the Marketspread portal. Paper versions of sales reports are available if needed. Vendors who fail to report accurate sales may be audited and may be subject to fines and/or penalties.

V. Licenses, Permits, Insurance and Other Requirements.

All vendors are required to submit current copies of any permits and licenses applicable to the sale of your products with The Food Trust Farmers Market Program Food Vendor Application 2023 ("Application"). Proof of insurance must also be submitted at the time of the application. Copies of these documents must also be carried with the vendor or the vendor's staff to each market where the vendor sells. Meat and poultry vendors must provide names of processing facilities used and may be asked to provide documentation of transactions for processing services.

Legal Requirements

Vendors are obligated to follow all legal requirements ("Legal Requirements") required for participating in The Food Trust 2023 Farmers Market Program. The information contained in this Vendor Handbook relating to any local, state and federal laws, ordinances, requirements and regulations is informational only. If the vendor has any questions as to its Legal Requirements, The Food Trust recommends consulting with legal counsel.

Insurance

All vendors must obtain and maintain General Liability and Product Liability insurance policies. All alcohol vendors are also required to have liquor liability insurance. Vendor's insurance policies must provide a minimum of \$2 million coverage and must add The Food Trust as an Additional Insured.

Indemnification

Each vendor agrees to indemnify, defend and hold harmless The Food Trust against any and all claims, losses, damage, injury, costs, charges, liability or exposure arising from the vendor's participation in The Food Trust 2023-2024 Farmers Market Program

Activity License

Except nonprofit organizations, every vendor must have a valid Commercial Activity License (formerly Business Privilege License) with the City of Philadelphia. For information and an application, visit the Philadelphia Department of Licenses and Inspections on-line website¹, visit the Municipal Services Building Lower level (1401 John F Kennedy Blvd). For information, the City of Philadelphia has an information service that can be reached by calling 311.

Taxes

Retail sales taxes and Business and Occupation taxes are the responsibility of the vendor.

- Vendors attending markets in the City of Philadelphia are required to pay a Business Income and Receipts Tax (BIRT). All vendors are responsible for accurately reporting and filing sales and tax information with the City of Philadelphia. For more information, The Food Trust recommends consulting a tax professional or contacting the City of Philadelphia's Department of Revenue by phone ((215) 686-6660), email (revenue@phila.gov), or online².
- Certain types of products are subject to PA Sales Tax. Vendors are responsible for compliance with these requirements. Guidance is available here3.

City of Philadelphia Food Safety Requirements

Representatives from the City Department of Public Health may conduct periodic health code inspections at all farmers markets in the city. Market staff is required to check for compliance. Details are online⁴

- Food Safety Certificate: Required for vendors preparing food onsite for sale at market.
- **Food Storage:** Containers must be cleaned and food must be stored a minimum of 6" off the ground, with exception of ice chests. Regulations available online⁵.
- Sampling: Philadelphia Department of Public Health guidelines must be followed at vendor booths for food demonstration and sampling: <u>City of Philadelphia Regulations for Governing Food Establishments</u>⁶, <u>Sampling Guidelines</u>⁷ and <u>Market Operator guide</u>⁸.

¹https://www.phila.gov/services/permits-violations-licenses/get-a-license/business-licenses/activity/get-a-commercial-activity-license/

² https://www.phila.gov/departments/department-of-revenue/

³ https://www.agriculture.pa.gov/consumer_protection/FoodSafety/Retail%20Food/Documents/Farmers%20Market%20Guide%20to%20Licensing%20and%20Sales%20Tax.pdf

⁴ https://www.phila.gov/documents/farmers-market-forms-and-guides/

⁵ https://www.phila.gov/departments/board-of-health/food-safety-and-nutrition-regulations/

⁶ https://www.phila.gov/media/20190301123356/Food Regulations.pdf

⁷ https://www.phila.gov/media/20181002153435/Food-Sampling-Guidelines-at-Farmers-Markets.pdf

<u>https://www.phila.gov/services/permits-violations-licenses/get-a-license/business-licenses-permits-and-approvals/food-businesses/operate-a-farmers-market/</u>

- Sampling at market is a privilege, not a right. Vendors interested in sampling must notify The Food Trust Farmers Market Program via (email farmersmarket@thefoodtrust.org or phone (215) 575-0444) prior to beginning sampling. Only vendors who demonstrate compliance with all sampling and handwashing guidelines will be able to continue providing samples. Sampling must take place within the boundaries of the vendor's assigned space.
- Precut Products: Processed and potentially hazardous foods such as whole shell eggs, dairy, meat and cheese must be pre-cut at a licensed facility. Tomatoes and melons may not be sampled at any time.
- Canned Products: Products may be opened one jar at a time with disposable utensils for customer use.
- Refrigeration: Temperature control must be provided for all products requiring refrigeration.
- Alcohol: Vendors shall prevent the consumption or possession of alcoholic beverages by any minor or visibly intoxicated person. Vendors shall without exception require and inspect lawful identification of each prospective customer before permitting a sample of the alcoholic beverage.

State License for Vendors

Market participants must comply with the regulations within their respective state including regulations pertaining to the harvesting, food preparation and safety, and labeling of products for products brought to and sold at The Food Trust's Farmers Market. All farmers and businesses must include a copy of all applicable reports, permits and licenses required by the health department of the state or county from which the products originated with the application. All permits and licenses must be kept current for the entire market season.

• Some farmers may be required to provide copies of current state licenses allowing them to produce and sell particular products. Required licenses and laws include, but are not limited to: PA Egg Refrigeration Law, Permit to sell Milk or Milk products, Milk Processing Plant License, Pesticide Applicator License, Honey Bee Hive Registration and Organic Certification.

Fish and Shellfish

- Vendors who sell fish or shellfish must have all proper licenses as required by <u>Philadelphia</u>
 <u>Department of Public Health</u>⁹ and <u>PA Department of Agriculture's Registration and Shellfish</u>
 <u>Certification</u>¹⁰.
- Aquaponics operations must be licensed by the local Animal Health Bureau and PA
 Department of Agriculture¹¹.

⁹ https://www.phila.gov/media/20190301123356/Food Regulations.pdf

¹¹https://www.agriculture.pa.gov/consumer_protection/FoodSafety/manufacturing-packing-holding-distribution/Pages/Se afood%20HACCP%20and%20Shellfish%20Certification.aspxhttps://www.agriculture.pa.gov/consumer_protection/FoodSaf ety/manufacturing-packing-holding-distribution/Pages/Seafood%20HACCP%20and%20Shellfish%20Certification.aspx ¹¹https://www.agriculture.pa.gov/Animals/AHDServices/licenses-certificates/Aquaculture%20Licensing/Pages/default.as px

Processed Foods

All processed food must be made in an inspected, licensed commercial kitchen. Vendors who sell processed foods are responsible for understanding and meeting all PA and City of Philadelphia Department of Public Health requirements for processing and selling food.

Alcohol Sales

The <u>PA Liquor Control Board</u> ¹²(PLCB) must license all businesses selling or sampling alcoholic beverages. All vendors must also acquire a Farmers Market Permit from the PLCB. Sampling at farmers markets is limited by the PLCB. All alcohol vendors must check photo identification prior to sampling.

All vendors selling alcoholic beverages and/or providing samples of alcoholic beverages shall comply with all federal, state, and local laws regulating the sale and consumption of alcoholic beverages, including the Pennsylvania Liquor Code, the regulations of the Pennsylvania Liquor Control Board, and all laws relating to health, safety, food handling, and the environment. All such vendors shall prevent the sale of alcoholic beverages to, or consumption or possession of alcoholic beverages by, any minor or visibly intoxicated person. All such vendors shall without exception require and inspect lawful identification of each prospective customer before permitting the purchase of alcoholic beverages and/or a sample of the alcoholic beverage. In addition, all such vendors will provide adequate staffing for their tent and the staff will be trained and/or certified with respect to responsible alcohol practices (for example, Responsible Alcohol Management Program ("RAMP")-certified or Training For Intervention Procedures ("TIPS")-trained). Any vendor who believes that a customer or prospective customer either is a minor attempting to purchase and/or sample alcoholic beverages or is a customer or prospective customer who is visibly intoxicated must immediately report such customer or prospective customer to The Food Trust's market manager.

VI. Farmers Market Rules

Penalties

At the complete discretion of The Food Trust, any infraction or violation of the Rules or Legal Requirements may be subject to penalties imposed on the vendor.

- A first violation will result in a verbal warning;
- A second violation will result in a written warning and an associated fine;
- A third violation will result in additional fines or the suspension or termination of the vendor's placement at The Food Trust Farmers Market.

An infraction deemed to be sufficiently serious by The Food Trust may result in immediate termination, without prior notice, warnings or fees and fines.

Fees and fines are set forth in Appendix II.

¹² https://www.lcb.pa.gov/Pages/default.aspx

Farmers Market Vending Staff

Vendor booths are ideally staffed by the principal owner of the farm or business. The principal owner may, however, send family members, partners or employees to the market in their place, but are responsible for having their on-site representatives aware of, and comply with, all of The Food Trust Rules and Legal Requirements. All representatives of the vendor's business must have reasonable knowledge of the vendor's farm or business operation, market operations (including Food Bucks and EBT sales/processes) and must be able to answer questions from the public and market staff.

Tent Weights and Policy

The Food Trust requires all vendors to secure tents with weights to prevent accidents. Vendors without proper weights will not be allowed to set up a tent. Tent weights must weigh 25 pounds each and be tightly secured to each tent leg or where two legs meet. Vendors must ensure ropes and or straps are secure. The Food Trust reserves the right to not allow vendors to set up tents or to ask vendors to take down tents due to high winds. No buckets, glass receptacles or other hazardous or unstable items can be used as weights. Any damage incurred or caused by inadequately secured tents will be at the expense of that vendor. Each vendor is encouraged to speak with its insurance agent to find out if their liability coverage is adequate to cover the liability of an accident involving a tent at market.

Vendor Punctuality and Attendance

- Market hours:
 - Market sites are not permitted or insured by The Food Trust outside of contracted hours;
 - Vendors are not allowed to set-up before the set-up time at each market;
 - Vendors must be set up and ready to sell by the opening time. Vendors who arrive less than 30 minutes prior to market start time will receive a warning, and subsequent violations may incur a penalty.

Attendance:

- You must call the Market Manager's cell phone to communicate last-minute (under 48 hrs) emergency cancellations or delays on market days. *This includes delays or cancellations due to weather conditions.
- Any vendor who fails to attend three of their scheduled market dates during the season without advance notice will lose their Farmers Market placement.
- Failure to complete a season and/or ongoing attendance and tardiness issues may result in loss of future opportunities with The Food Trust markets.

Inclement Weather

All of The Food Trust Farmers Markets are open rain or shine. However, certain weather conditions (high winds, heavy snow, excessive heat, etc.) may necessitate the official closure of a market (with

or without prior notice). If it is determined that severe weather conditions could compromise the safety of vendors and shoppers, this closure will be at The Food Trust's discretion. Vendors may also cancel participation at a Farmers Market due to inclement weather and they will not incur a fee if cancellation is provided two hours before weekday markets or before 5 p.m. the day before weekend markets.

The Food Trust's Extreme Weather Guidelines for employees offers additional guidance on what constitutes extreme or unsafe weather. Below is language from these guidelines as it relates to the Farmers Market Program and market closures.

Programming Modifications in Extreme Weather Conditions for The Food Trust Staff *Updated January, 2023*

Purpose: Proactive measures are to be considered in preventing thermal (heat/cold) and other weather-related illness and injury when employees are working in extreme weather conditions. The purpose of this policy is to provide recommended methods to protect employees from dangerous weather conditions, while also considering the impact that our programming has on vendors and community members.

Recommendations: The following procedures are recommended for all TFT programs in which staff have the potential to work in extreme weather conditions.

Cancellations: In the case of dangerous weather conditions (where TFT staff would be conducting programming in those conditions), it is recommended to cancel or modify programming. This includes:

- a. Extreme temperature conditions in which risk of thermal-related illness is high, including a heat index at or above 105°F or a wind chill at or below 20 degrees Fahrenheit
- b. A Heat Health Emergency, Wind Chill Warning, Code Red, Code Blue, or Excessive Heat Warning declared by the city or county
- c. Gale force winds with consistent speeds over 40 mph
- d. Tornado Warning in the area
- e. Consistent thunder and/or visible lightning storms in the immediate vicinity of outdoor programming
- f. In the case of thunder and lightning or a tornado warning, staff should find a safe place to wait until the conditions have passed through the area. Safe locations should be identified by staff and management prior to programming. Staff should not try to set up or break down equipment in these conditions. If it is possible to resume programming after a quick storm passes through, that is preferable to canceling programming

Signage

All vendors are required to post a sign identifying the name of the farm/business represented and where it is located, as is required by law in Philadelphia. All products sourced from other farms and food businesses must be identified and labeled. Vendors should display signs before sales begin.

Signs must not obstruct foot traffic. Price signs are also required. Vendors can have individual signs or a full pricelist sign.

Product Labeling

The City of Philadelphia's Department of Public Health requires all goods for sale must be clearly labeled on the product or a placard at the market stall with the following information:

- Vendor name
- Name of city and state where the item was produced
- Product name
- Ingredient statement in descending order of predominance,
- Net weight of product
- Price
- Inspection seal (for USDA Products)

For more information, visit the <u>PA Department of Agriculture Farmers Market and Farm Stand</u> General¹³.

No false or misleading statements, health claims or designation of quality, grade, trademarks or trade names. Organically certified vendors must display their organic grower's certification. If a vendor's farm is not certified organic, the vendor may not use the word "organic" to describe the vendor's business or products.

Vendor Stall Space

Vendors must supply their own tables, scales, bags, shade structures and other items needed to display products and serve customers. Vendor tables, signage, sampling and vehicles must not extend beyond the boundaries of the stall space. The intention is to create a visually enticing, legal, safe market for customers, and enable all vendors to maximize their selling space.

Vendor Vehicles – Loading, Unloading and Parking

Some markets can accommodate on-site vehicles and decisions are made on a case-by-case basis based on a number of factors including: vehicle type, type of product(s) sold, space available within the market, parking options in the surrounding area, etc. Vehicles that have not been approved to be part of the vendor's selling space must be offsite no later than 30 minutes before the market opens. Unreliable vehicles are a safety hazard and cannot be allowed on market sites.

Where applicable, no moving vehicles are allowed in the market sites until after closing time. Vendors will load up and vacate the site no later than one hour after the market is closed. Any exceptions must be cleared with the Market Manager.

Vendor Space, Safety and Clean-Up

Vendors are required to maintain their individual selling space in a clean, safe and sanitary manner. Market staff have complete authority to close a booth if these standards are not met.

¹³https://www.agriculture.pa.gov/consumer_protection/FoodSafety/Retail%20Food/Documents/Farmers%20Market%20 General%20Guidelines.pdf

- Canopies and attached awnings should be clean, in good repair and set up at a safe height away from customers' heads. Patio umbrellas are not permitted.
- Tent poles, canopy legs and boxes must not obstruct foot traffic flow or spill outside of the booth footprint. Care must be taken when setting up or taking down displays.
- Vendors are responsible for complete clean-up of their space at the close of the market. This
 includes collecting all trash or garbage from their stall and sweeping up any product debris
 left on the ground. Vendors may not leave any waste onsite (including food waste or boxes).
 Please take any waste with you, do not dump into on-site garbage cans or dumpsters.
- Vendors should bring their own tarps, brooms, dustpans and waste bags.
- The use of generators at your stand is prohibited unless you receive prior approval from The Food Trust.
- The Food Trust recommends cashboxes be secured to your selling table. Consider regularly transferring large bills to a locked vehicle during the market.
- The Food Trust is not responsible for loss or damage of property.

Packaging

All vendors must comply with the City of Philadelphia plastic bag ban. The only exception is for produce bags used by customer to deliver perishable items to the point of sale.

Philadelphia Plastic Bag FAQ's for reference¹⁴

Paper bags and bags designed for multiple uses are permitted to be distributed by the vendor. The Food Trust may have bags for sale or distribution at their table.

Quality of Products

- Vendors are expected to bring the highest quality of produce and products to market.
- Vendors are responsible for the safety of their food and cannot sell adulterated food. Foods that require special considerations (such as elderberries, mushrooms that must be cooked, parts of plants that are toxic) must have appropriate signage and/or the seller must verbally inform all customers of these considerations. This also includes information about ripeness (for e.g., if fruit is very ripe and must be consumed immediately, or fruit that needs several shelf days to fully ripen).
- Low quality, inappropriately under/overripe, or otherwise inferior products are noticed by consumers and the media. The Food Trust's efforts to bring shoppers to the farmers markets.
- Items brought to market with visible blemishes or quick use-by dates must be signed as such and priced accordingly (seconds, on sale).

Scales

 $^{14}\,https://www.phila.gov/programs/plastic-bag-ban/frequently-asked-questions/$

Vendors selling produce by weight must provide their own scales and by law must be certified by the City of Philadelphia <u>Department of Licenses and Inspections</u>¹⁵ or call (215) 686-8686 as required by Chapter 9-1403 and 9-1802 of the Philadelphia Code.

Children

Vendors must supervise any children that accompany them to the Farmers Market at all times. Set-up and take-down can be especially dangerous. The Food Trust takes no responsibility for children's safety or whereabouts, nor for any damage they cause.

Pets

Vendors are asked to refrain from bringing pets to the Farmers Market.

Vendor Issues

All vendors should direct any concerns or issues about fellow vendors' participation in The Food Trust Market Program first to the Market Manager.

- Vendor concerns must be communicated respectfully.
- Due to the busy nature of market day, not all concerns may be able to be addressed that same day. If a vendor deems their concern to be significant, they should follow up with a phone call or email to the Market Manager during the week. Market Managers may work with The Food Trust office staff when sorting out these concerns.
- Vendors may contact The Food Trust office if they feel their concern was not addressed appropriately or bears immediate notice by administrators.

Courtesy and Conduct by the Vendor

Vendors and vendors' employees are the public face of the market. Every interaction or conversation a vendor has with the public affects the reputation of all fellow vendors and all farmers markets – either enhancing or undermining. Positive attitudes are essential to attracting customers and creating thriving businesses and thriving markets. The markets are community events where many diverse people are gathered to shop and sell. Vendors and their representatives are expected to conduct themselves in a respectful, safe, courteous and harmonious manner with customers, The Food Trust market staff and with each other.

Anti-Harassment and Non-Retaliation

Inappropriate vendor conduct or any harassment (including, but not limited to discriminatory harassment or sexual harassment) create an environment that is inconsistent with The Food Trust's commitment to appropriate conduct and its anti-harassment and non-discrimination policies ("Policies"). Any infraction is cause for penalties, up to and including immediate termination at the market.

Vendors are encouraged to adopt and enforce anti-harassment and non-retaliation policies and train their staff accordingly.

¹⁵ https://business.phila.gov/scales-license/

The Food Trust staff is required to report incidents of suspected harassment. The Food Trust will promptly investigate all reports.

Customer Complaints

Customer complaints regarding individual vendors will be discussed with the vendor, and vendors may be required to respond. If The Food Trust receives numerous complaints about a vendor, The Food Trust has the right to revoke that vendor's Farmers Market placement.

Refunds

Customers who have a legitimate complaint about the product they purchase should be given a full monetary refund or replacement of equal value.

Substance Abuse

No one under the influence of alcohol or any controlled or illegal substance may be on the market premises. Any violation may result in the termination of the Vendor's Farmers Market placement.

Hawking

Calling attention to your products in a loud, repetitive, public manner is prohibited.

Vendor Dress

Vendors are requested to wear appropriate attire and appear neat and tidy at the Markets. Vendors must wear shirts and shoes at all times.

Vendor Music

Vendors may play music or radios in their stall space during set-up and take-down, but should be aware of volume and other vendors' ability to transact business without any audio interference. Market Managers may ask you to turn it down or off, either because of complaints, or for other considerations of appropriateness, courtesy and good functioning of the Market.

Smoking and Vaping

Smoking and vaping are not allowed anywhere on the market sites at any time. Please be 20 feet outside of the farmers market area if smoking, vaping, or using similar products.

COVID-19 Standard Operating Procedures

Farmers markets are considered an essential food access point for Philadelphia residents and we are committed to ensuring they remain open and are a safe location for shoppers. The Food Trust will follow any and all safety measures in accordance with Philadelphia and Pennsylvania Health Department guidelines. COVID-19 rules and regulations are evolving, and The Food Trust follows the current CDC guidelines.

¹⁶ https://www.cdc.gov/coronavirus/2019-nCoV/index.html

If you test positive or have symptoms, you need to <u>quarantine</u>¹⁷ for at least 5 days and cannot attend farmers markets. If you have any symptoms (even if the symptoms are mild), do not attend any farmers markets. Symptoms for COVID-19¹⁸ could include:

- Fever or chills
- Cough
- Shortness of breath or difficulty breathing
- Fatigue
- Muscle or body aches
- Headache
- New loss of taste or smell
- Sore throat
- Congestion or runny nose
- Nausea or vomiting
- Diarrhea.

 $^{^{17}\,\}underline{https://www.cdc.gov/media/releases/2021/s1227\text{-}isolation-quarantine-guidance.}html$

¹⁸ https://www.cdc.gov/coronavirus/2019-ncov/symptoms-testing/symptoms.html

Appendix I – Market Currencies

Cash Sales

Vendors are responsible for all cash sales and for making change.

SNAP/EBT

Customers are allowed to purchase all food except ready-to-eat meals/foods, flowers and alcohol with SNAP benefits.

- All eligible vendors are required to accept SNAP/EBT (also referred to as Food Stamps or ACCESS).
- The Food Trust maintains wireless POS terminals at markets that accept SNAP/ACCESS cards and reimburses vendors on a monthly basis for transactions. Vendors are responsible for signing off on their EBT sales total at the end of each market. The Food Trust's M

their EBT sales total at the end of each market. The Food Trust's Market Manager processes all EBT transactions at market.



Food Bucks

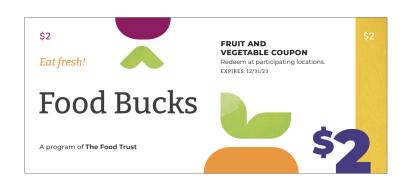
All produce vendors must accept Food Bucks. Food Bucks can be redeemed only on fresh fruits or vegetables. Change cannot be given for Food Bucks.

- Expired Food Bucks cannot be redeemed nor will they be reimbursed.
- Vendors are responsible for keeping track of their Food Bucks sales total, and signing off on

their sales total at the end of each market with the onsite market staff.

Food Bucks may only be redeemed at The Food Trust markets and official redemption sites, unless prior authorization has been given. The Food Trust

oversees the Food Bucks program and aims to reimburse vendors on a monthly basis for redeemed Food Bucks.



Food Bucks RX

Food Bucks RX are prescriptions written by medical partners in Philadelphia. Each coupon is worth \$10. Recipients can bring them directly to fruit and vegetable vendors at market to redeem. At the end the market, vendors will turn them in to the market manager to be reimbursed in the same way as general Food Bucks (above).

Redeem this coupon for \$10 worth of fresh produce! Food Bucks Rx The SOOD TO SOOD TO

FMNP (Farmers Market Nutrition Program) WIC and Senior Checks

The Food Trust requires farmers to obtain authorization to accept PA FMNP vouchers if eligible. Once approved to take FMNP vouchers, the checks can be deposited directly into your bank account

In PA, contact the PA Department of Agriculture for an application - Sandy Hopple (shopple@pa.gov or 1-800- 468-2433) or online.

Appendix II – Examples of Fees and Fines for Infractions

Infraction*- Fine or Penalty

Attendance/reporting violations

- Tardiness (pg. 13) \$15 Fine
- Non Emergency Attendance Violations (pg.7) \$30 Fine
- Failure to get written approval from TFT office staff when adding new products
- Failure to submit Monthly Sales Reports on time

Stall space and display violations

- Leaving behind waste \$20 Fine
- Missing Signage and Prices \$20 Fine
- Leaving unapproved vehicles in loading area during market \$20 Fine
- Refusal to take down tent- \$20 Fine

Conduct - \$50 Fine

- Altercations between vendors, market staff, and/or customers
- Inflammatory, disrespectful language or harassment

Safety violations - May result in loss of market placement - \$50 Fine

- Health Department violations
- Refusal to stop sampling

General market guidelines and conduct - \$50 Fine

- Falsifying product information (Any of the following: sourcing from growers that are not local, usage of the word "organic" to describe produce that is not certified organic)
- Refusal to accept ALL market currency (EBT, FMNP, Food Bucks, Cash)

*This is not an exhaustive list of violations or possible penalties. The Food Trust reserves the right in its sole discretion to impose additional penalties which are reasonable if there are infractions or violations of appropriate vendor conduct.

¹⁹www.agriculture.pa.gov/Food/food_assistance/Farmers%20Senior%20Farmers%20Market%20Nutrition%20Program/Pages/default.aspx