



2019 Food Artisan Application For Farmers' Market Producer

Contact information

1. Name: _____
2. Name of Business: _____
3. Address: _____

4. Cell Phone: _____
5. Personal email address: _____

Business Information (please complete if different from Contact Information)

1. Business Address: _____

2. Business Phone: _____
3. Business email address: _____
4. Website address: _____
5. Regarding monthly market fee invoices, please pick one option. Would you prefer your market fee invoice to be sent electronically to your **personal or business email address**, or sent via post to your **personal or business address**?

6. Depending on the market, we send either weekly or bi-weekly emails to all the participating producers. Regarding these emails, please pick one option. Would you prefer to be contacted by Farm to City via your **personal or business email address**, or **by telephone**?

7. What are your current sales outlets? (e.g. wholesale, retail, farm store, CSA, etc.):

Licenses and Certifications.

1. Please list the contact information for the Licensing Entity that inspected and approved your kitchen and your Food Establishment Registration Number:

2. Are you planning on serving ready-to-eat food or drinks? If so, then please list the Licensing Entity and License Number of your appropriate permit (in Philadelphia, this is most likely a Special Event Vendor Food Service License):

3. Please list or include all other necessary Licenses or Certifications, including ServSafe and food safety documentations, organic certifications, etc.

Vendor Stall Information.

1. What are your weekly sales expectations per market: _____

2. The size of a vendor stall is measured in 10-foot increments, the standard size of a pop-up tent. What is the size of your vendor stall: _____

3. Most of our markets can provide a parking spot for each vendor. What is the length, make, and model of the vehicle that will come to market:

4. Do you accept credit/debit: _____

5. Do you accept SNAP/food stamps: _____

6. Approximate market start and end date: _____

7. What day(s) of the week are you available for market? Please list AM, PM, or AM/PM.

Sun _____ Mon _____ Tues _____ Wed _____ Thurs _____ Fri _____ Sat _____

8. Have you ever sold at weekly, open-air farmers' markets before: _____

Local Ingredients Requirement.

1. Farm to City’s mission is to support local food and local agriculture. We believe that value added products and prepared foods contribute to the success of our markets. We show a preference for food artisans who use as many locally produced ingredients as possible, who create products that change with the seasons, and who showcase the agricultural products available in our region. We encourage the food artisans to source directly from local farms.
2. In order to be considered for a Farm to City market, the following ingredients must be locally produced: produce and herbs that can be grown in this area, mushrooms, honey, maple syrup, flour, meat and poultry, eggs, dairy and cheese, wine and beer.
3. We no longer accept food artisans whose main ingredient cannot be grown locally.
4. We require that your ingredients and final product align with the standards of producer-only farmers’ markets and with Farm to City values; e.g., no high fructose corn syrup, no artificial colorings or flavorings, minimum of highly processed ingredients like white flour.

On the next page, please list your frequently used ingredients and the source of each ingredient: farm, business, or brand. You do not have to list ingredients such as salt, pepper, or spices. This is your opportunity to highlight a dedication towards supporting local farms and locally made products.

Personal Statement.

Please use the space provided to include anything you think we should know about your business, your growing practices, your products, or land, or yourselves.

Ingredient Chart.

Ingredients	Found in these items for sale	Source of ingredient (name and location of farm or local business, otherwise the brand name)

Sign application.

Your signature certifies that the information provided above is accurate and that you have read, understand, and agree to abide by the **Farm to City Market Rules**.

Signature

Date

Return the application via email or post to:
Jon Glyn, Farm to City
1315 Walnut Street, Suite 1526
Philadelphia, PA 19107
215-733-9599
jon@farmtocity.org