6255 W. Sunset Blvd, Suite 714 ♦ Hollywood CA 90028 ♦ TEL (323)463-3171 ♦ www.seela.org

Application for Food Vendor

Food Vendor's Name:		Phone:
Business Name:		Fax:
Mailing Address:		Cell:
City:	Zip Code:	Email:
Please list your food products and th	neir corresponding prices: (For more sp	pace, please use back)
☐ Atwater Village Farmers' Market	☐ Central Avenue Farmers' Market Thursday, 10 am — 3 pm ☐ T ŠSÁÔæ{] * • Æ ^ } • Æ Cel	
Other Market(s) at which you sell: Required with Application: City of Los Angeles Business Lic Selling Permit from the State Bo \$25.00 Application Processing F	If yes, which/when?cense pard of Equalization (for hot prepared for Fee- payable by check or PayPal SEE-LA before application is considere	
Approved applicants will need to a Public Health Operating Permit a Community Event Renewable every the Community Event Popartment of Health Retail Food Vehicle the LA County Department of Public Health Operating Product Liability Insurance.	submit proof of the following: and other Department of Health Permit Permit (if you prepare and sell foods a pree months. SEE-LA holds a permit, we remit Holders. For more information of th, Bureau of District Surveillance and e Inspection Permit (valid for one year partment of Health Vehicle Inspection Propermit (PHP) for Food Processing Fa	at the site or you plan on sampling food items) which allows the Market to be a sponsor of an this permit, contact the LA County Enforcement at (626) 430-5200. In This permit, contact the LA County Enforcement at (626) 430-5200. In Enforcement at (626) 430-5500. In Enforcement at (626) 430-5500.
How much stall space will you need	in feet?	
		Rules & Regulations of the Market. I agree to ed, to cooperate with Market Management, and
Signature of Vendor:		Date:

VII. FOOD VENDORS

- 1. A prospective Food Vendor shall complete the "Food Vendor" Application and pay the \$25 non-refundable application fee.. (See Section XII)
- 2. Food Vendors are required to have a valid permit from the Los Angeles County Health Department and their local jurisdiction.
- 3. The Market Manager selects prepared foods that are original, of high quality and that do not excessively duplicate foods already sold at Market. To benefit consumers, no food vendor will have exclusive right to sale of any category of food product. Food Vendors' products may not directly compete with products made and sold by producers from their own farm products.
- 4. All food stalls where cooking is taking place are required by the Los Angeles City Fire Marshall to have on site at all times a fire extinguisher w/a minimum 20BC classification and a water container. Propane tanks must be secured in an upright position with proper U/L fittings and hoses. No Butane stoves are allowed. Sellers must not change propane cylinders during Market hours. All food stalls where cooking is taking place must meet Fire Department requirements for tarps and canopies (such as fireproofing and height requirements.)
- 5. All food stalls must have a trash can in front of the stall for customer use.
- 6. All food stalls must have a Los Angeles County Department of Public Health-approved hand-washing sink.
- 7. All food stalls where cooking is taking place are required to have a floor cover.
- 8. All menus must be clearly marked as to price and type. Food Vendors may not sell food not originally listed on the application without prior approval of the Market Manager.
- 9. All Los Angeles County and State Health Department regulations must be followed.
- 10. All food vendors shall use the sink provided by the Market to wash all equipment and utensils or provide their own Health Department approved sink.
- 11. All state and local requirements shall be met before a food vendor may sell at the Market. Food vendors must provide a copy of the following documents to the Market Manager and have on display, as applicable:
 - Current Retail Food Vehicle Permit or Temporary Event Permit, or other required permit from the Los Angeles County Health Department
 - b. Proof of product liability insurance listing the Market as an additional insured.
 - c. Seller's Permit from the State Board of Equalization
 - d. Los Angeles City business license.
- 12. Priority consideration will be given to food vendors who make their own products, are local to the Market area, and use produce from SEE-LA Certified Farmers' Market producers.
- 13. Prepared food vendors must provide adequate facilities to keep hot and cold foods at prescribed temperatures as per Los Angeles County Health Department requirements.
- 14. Food Vendors must accept <u>EBT Market Dollars</u> for take-home food products but must not <u>accept EBT Market Dollars</u> for food products prepared for immediate consumption. Valid <u>SEE-LA-issued Market Coupons may be accepted for any purchase. All Market Coupons may be used to pay stall fees. (See Appendix D) Senior & Women, Infants and Children Farmers' Market Nutrition Program (FMNP) checks may not be accepted by any food vendor.</u>
- 15. Food Vendors are encouraged to use recyclable and/or compostable packaging and containers for processed and prepared foods.

 Vendors are prohibited from using extruded polystyrene (Styrofoam) products and plastic t-shirt bags.