



ECOLOGY CENTER FARMERS' MARKETS

Dear Processed Food Applicant,

Thank you for your interest in selling at our Markets. The Ecology Center Farmers' Markets have been run as a program of our non-profit since 1987. We are proud that our Farmers' Markets have developed policies, described below, that promote alternatives to unjust, destructive practices in our food system. The main focus of the Farmers' Markets is on making fresh, locally grown food - primarily from small-scale organic farmers - available to the community. For the processed food items we allow in our markets we consider the following criteria:

- 1) Fresh ingredients that are in season locally.
- 2) Fresh ingredients that are either organic, or purchased from farmers at the Ecology Center Farmers' Markets.
- 3) At least 80% of all other ingredients are organic. Please note that all **sugar, soy, corn, canola, and rice** products must be **certified organic** due to GMO contamination issues.
- 4) Bag and Packaging Requirements:
 - Bags offered by vendors for use by customers will meet **all** of the following criteria:
 - Be produced from renewable resources
 - Be free from polyethylene
 - Be compostable (if non-paper, must meet ASTM 6400 standards for compostability)
 - Packaging and utensils offered by vendors will meet **one** of the following criteria:
 - Be compostable (if non-paper, must meet ASTM 6400 standards for compostability)
 - Be produced from non-plastic recyclable material
 - Be a durable, non-plastic container offered with a deposit and intended for return to the vendor for sanitary reuse.
- 5) The producer's business is small-scale and locally based.
- 6) Products are affordable and of high quality.
- 7) The product is made in a commercial kitchen with a current health permit, or in a certified home kitchen with appropriate cottage food permits.
Other appropriate permits may need to be obtained. Please contact the Berkeley Health Department at (510) 981-5283 for information on permits required at our three Berkeley Farmers' Markets. Please contact the Alameda County Environmental Health Department at 510-567-6700 for information on permits required at our Albany Farmers' Market. Health Permits need not be obtained before admission to sell in the Ecology Center Farmers' Markets.

If your product meets these criteria, please complete the application and submit it by mail, fax, or email to:

Mail: Ecology Center Farmers' Markets
2530 San Pablo Ave, Suite H
Berkeley, CA 94702

Fax: (510) 548-2240
Email: farmersmarkets@ecologycenter.org

Our market managers and the Farmers' Market Advisory Committee will consider applications as openings become available. Due to limited space in our market and the high volume of applications received, *we will contact you only if openings become available for your general product category.* Feel free to call us at (510) 548-3333 or email us at farmersmarkets@ecologycenter.org with any questions.



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Processed Food Application

Business Name _____ Date _____

Contact Person _____

Address _____

Business Phone (____) _____ Home Phone (____) _____

Email _____ Website _____

Please describe the processed item(s) you wish to sell at our Markets:

Please list all of the ingredients you use. Note ingredients that would be purchased at the Ecology Center Farmers' Markets, and those that are organically grown:

How is your product packaged or served?

Is there anything else about your product or business that is consistent with the mission of the Ecology Center that would make your product an appropriate addition to our Markets?

What other Farmers' Markets do you sell at?

Have you obtained the appropriate permits for producing and selling your product? Please specify. *Cottage Food Operators please note permit numbers.

Which of our markets are you interested in attending?

_____ South Berkeley (Tuesdays, 2 – 6:30pm year-round)

_____ North Berkeley (Thursdays, 3 – 7pm year-round)

_____ Downtown Berkeley (Saturdays, 10am – 3pm year-round)

Cottage Food Operators:

_____ Are you willing to share a booth with another Cottage Food Operator?

_____ Are you interested selling at Downtown Berkeley market on alternating weeks?