

Food Vendor – Policies, Regulations and Requirements

All vendors selling or sampling prepared foods, or processed foods must comply with Okanogan County Health Dept. food handling guidelines. It is every vendor's responsibility to be aware of and in compliance with all permit and licensing requirements. Copies of all permits must be posted in your booth or with you at all times.

Prepared Foods

Prepared foods are items available for sale and immediate consumption onsite.

All prepared food served at the Okanogan Family Faire (O.F.F.) must be prepared at the event site. If you are serving a product that requires advanced preparation it will be allowed if it is prepared in a permitted kitchen in the state of Washington. You must provide a copy of the permit for the commissary kitchen, which must be submitted with the application. You must describe in detail the process of cooking, cooling, and repackaging of the food product if there is advanced preparation. Any advanced food preparation in a residential kitchen or an unpermitted kitchen will not be allowed. No Exceptions.

Processed Foods

Processed foods are items prepared offsite and primarily intended to be taken home by buyers, not consumed onsite. Processed Food Vendors are considered general vendors and do not need to apply but do need to have all permits available for review by the Health Department. If you are sampling or serving your processed foods, you will be considered a Food Vendor.

All processed **potentially hazardous food** products (including but not limited to: juices, cider, salsas, smoked or canned meats/fish, canned vegetables) must be produced by the vendor in a commercially licensed kitchen. You **MUST** have a copy of your permit posted in your booth/with you at all times. If you are sampling or serving your processed foods you will be considered a Food Vendor and will need a food handler's card, and food vendor application.

All processed **non-potentially hazardous food** products (including but not limited to: oven baked goods, standardized fruit jams, jellies, fruit butters, vinegars and dried mixes) must be produced by the vendor in a permitted kitchen, under the Cottage Industry Guidelines. You **MUST** have a copy of your permit in your booth/with you at all times. If you are sampling or serving your processed foods you will be considered a Food Vendor and will need a food handler's card, and food vendor application.

Compliance, Licenses and Regulations

ALL FOOD VENDORS MUST KNOW AND COMPLY WITH EVERY GUIDELINE AND REGULATION of the USDA, FDA, WSDA, Okanogan County Public Health Dept., and any other legal authority with jurisdiction over their products.

Permits and Licenses

All food vendors must have the proper permits and licenses as required by the USDA, FDA, WSDA, Okanogan County Public Health Dept., and any other legal authority with jurisdiction over their products. Copies of every license/permit legally required to conduct business must be provided at the time of application and available onsite for inspection.

Goodwill

O.F.F. functions on a basis of mutual respect and honesty. Vendors are considered representatives of the faire. The expectation is that everyone will contribute to honest and positive interactions. Work hard to create an enjoyable atmosphere and treat folks with common courtesy throughout the Faire experience. Misrepresentations, disparaging remarks about other vendors, or otherwise negative behavior will not be tolerated. Stay within your purchased booth space. You can camp behind your booth but please respect booth boundaries, extra vending space may NOT be purchased or used solely for camping, parking, storage or other personal use. Corner booths will take extra consideration.

Service animals are welcome at Faire, Emotional support, therapy, comfort or companion animals are NOT considered service animals. Leave all pets at home.

In the spirit of Barter Faire, we encourage vendors to be open to trades or partial trades. There are no ATMs or cell service at Faire. Make sure to have plenty of change. Credit Card sales are prohibited to maintain the barter tradition.

Our intent is to support non-GMO, locally sourced and organic agriculture. It is recommended that the vendor use non-GMO and organic ingredients grown in the Pacific Northwest, to the greatest extent possible, and when possible, use products from participating OFF vendors. Vegetarian options are also encouraged. If your booth is GMO free/Organic/locally sourced, please make note on your application and provide signage at Faire.

Zero Waste

O.F.F. strives to be a zero-waste faire. O.F.F. requires all vendors with onsite consumables to supply only reusable or compostable/recyclable utensils, plates/bowls, bags and sampling accessories.

Water and Ice

Bring your own water and ice. Bring as much as you will need for the weekend. There are multiple spigots with potable water available onsite; however, they may be a distance from your booth site. A wheelbarrow works for long hauling. We will have limited ice available onsite.

ALL greywaters must be disposed of in official O.F.F. supplied greywater containers. Each food island will be provided a receptacle to dump your greywater.

Food booths selling bottled water are required to purchase bottled water, for vending, through The Okanogan Highlands Bottling Company.

To order water for your booth or if you have any questions email: info@purewater.org
Food vendors or anyone selling water should pre-order and then pick up water on site at the drum circle beginning Wednesday. *There is potable water on-site and we encourage everyone to use reusable bottles/containers whenever possible.

Generator Policy

We do not provide electricity. This is an off-grid environment, and you must be prepared. We do allow solar generators/inverters and battery packs. Gas generators are prohibited; however, gas generators will be allowed for Food Vendors for cooling only, if daytime temperatures are forecasted to be 80 degrees and above.

Trash Collection

Vendors must supply trash and recycling containers and are responsible for hauling and sorting recyclables to designated recycling areas. Garbage must be hauled off site by Vendor.

Food Vendor Schedule

Food vendors may arrive no sooner than Wednesday 8 am before the Faire. Drive to the main gate. We will place you individually into your space. Early arrivals will be turned away. There is camping and lodging available around the beautiful Tonasket area.

O.F.F. staff and the Okanogan Public Health Department must check vendor adherence to all the stipulations for selling food to the public, as per the Okanogan County Health Dept. Any corrective action requested by Faire staff must be completed the same day. Any vendor not in compliance will be removed from the Faire.

Food Vendor Application Check Off List:

- _____Application completely filled out
- _____Attached copy of current food handler's card
- _____Attached copy of required permits/licenses
- _____Attached copy of menu
- _____Read vendor schedule
- _____Read all general information/policies/regulations/requirements

Scan and E-mail info sheet to our manager at: OFFaire2015@gmail.com

OR send to:

Attn: Manager

Okanogan Family faire

P.O. Box 761

Tonasket WA 98855

Please note: you must fill this out, sign and date, and send it back to us for consideration as a food vendor.

**I have read and understand the information regarding Food Vendor Rules/Policy. By signing this form, I hereby waive and release any and all right and claim for damages I/we have against OFF (Okanogan Family Faire), or any organization or individual connected with this event, their representatives, successors, and assigns for any and all damages, losses, thefts or injuries which I/we suffer while taking part in any activities linked to this event.*

Applicants Signature

Date

Print Name