

Hillhurst-Sunnyside Farmers' Market 2012 Vendor Application Form

Thank you for your interest in the Hillhurst-Sunnyside Farmers' Market. All approved Farmers' Markets are sponsored by a community group or organization and administered under the guidelines established by Alberta Agriculture's Farmers' Market Program, and the Food Regulations of Public Health Act.

Vendors shall provide at the time of application, copies of any permits or licenses applicable to the sale of their products. All Farmers' Market vendors must adhere to the regulations set by the Hillhurst-Sunnyside Community Association, as well as the above-mentioned provincial guidelines.

BUSINESS NAME/FARM _____

CONTACT PERSON _____

ADDRESS _____

CITY OR TOWN _____ POSTAL CODE _____

PHONE (daytime) _____ (evening) _____ (fax) _____

EMAIL _____

INSURANCE: Carrier: _____ Policy No: _____

PRODUCTS: List all products to be sold at the market _____

To what extent are you involved in "making, baking or growing" your product? _____

LENGTH OF CONTRACT: Seasonal without vehicle: Type 1 () \$450/stall

Seasonal without vehicle: Type 2 () \$350/stall

Seasonal with vehicle: Type 1 () \$550/stall

Seasonal with vehicle: Type 2 () \$450/stall

Weekly with vehicle: Type 1 & 2 () \$50/stall

Weekly without vehicle: Type 1& 2 () \$30/stall

*Type 1 criteria: a) have store front property and/or, b) have an employee operating the stall

*Type 2 criteria: a) do not have store front property and/or, b) directly operate the stall weekly and/or, c) are a primary producer

ELECTRICITY REQUIRED: YES _____ (FULL SEASON \$150) _____ (\$15/DAY)

SPACE REQUIREMENT: # of Stalls needed: 1 () 2 ()

IF NON-SEASONAL, PLEASE INDICATE TENTATIVE DATES: _____

AMOUNT ENCLOSED \$ _____ (50% Calgary Dollars Accepted)

Does your vehicle have to be parked at your stall when selling at the Market? (There are a limited numbers of stalls that can accommodate a vehicle. Parking is available at the far end of the market site after vehicles are unloaded before 2:30 pm) YES _____ NO _____

Vendors will be chosen based on the suitability of their products in fulfilling the goals of the HSCA Farmers' Market. Please make your cheque payable to HSCA and mail to **1320-5 Avenue NW, Calgary, Alberta, T2N 0S2**. Applications and contracts can also be faxed to the HSCA at 403-270-3130. Vendors and applicants are subject to approval. All potential vendors will be notified of application status by phone or mail. Registration is ongoing throughout the Farmers' Market. Non-profits who fail to notify the HSCA of an absence **prior to 10:00 am** on market day will not be reimbursed.

The undersigned vendor agrees to release from all liability the Hillhurst-Sunnyside Community Association and Farmers' Market upon such occurrences as: 1) death or injury arising from any happenings on the grounds; 2) loss or damage to, or loss of use of property located in the licensed area (Market) and/or any part of the Community Centre; 3) death, injury, loss or damage to persons or property resulting from rain, flood, sun, fires, explosion, snow or any other natural or unnatural occurrence during Market days.

Vendor Signature _____ Date _____

OFFICE USE ONLY:

Date Received: Amt. Received: \$ cash () cheque () Receipt #:

Hillhurst-Sunnyside Farmers' Market

*Food Vendors- please complete this page

Name of Vendor _____

Vendor's Business Name (if any) _____

Mailing Address _____

Phone Number _____ Cell _____ Fax _____ Email _____

Are you a farmer? Yes _____ No _____

If you are not a farmer, do you have a valid Food Establishment permit?

Yes _____ No _____ Food Establishment Permit Number _____

Issuing Health Authority (i.e. Calgary Health Region) _____

If you are providing samples, have you taken or are you registered in a Food Safety Handling Course? _____

Please indicate types of food sales/services at your booth in the Market:

Pre-packaged foods _____

Unpackaged food samples _____

Perishable foods (i.e. cooking, cutting food items, mixing ingredients, etc.) _____

Serving prepared foods _____

Please answer the following questions if they apply to your booth. If they do not apply, please check N/A.

If you have open foods, do you have a hand sink with hot and cold running water at your booth?

YES _____ NO _____ N/A _____

If you have open foods but don't have your own hand sink, will you have access to another hand sink close to your booth?

YES _____ NO _____ N/A _____

If you are preparing perishable food at your booth, do you have a two-compartment sink over and above the required hand sink?

YES _____ NO _____ N/A _____

If you have perishable food, do you have mechanical refrigeration?

YES _____ NO _____ N/A _____

If you answered no to the above, what method will be used to keep perishables cold?

If you are heating foods, do you have any way of keeping them hot?

YES _____ NO _____ N/A _____