
2009 OHSU FM VENDOR OPERATIONAL GUIDELINES

Operations

1. Vendors will not have vehicles, tables, product, boxes, signs or any part of their booth outside their space boundaries as marked on the pavement. Vendors must stay within their allocated space while selling and may not distribute samples or literature outside their stall area unless pre-arranged with market manager.
2. Sandwich signs must be displayed inside your booth, not in the aisle.
3. Booths and/or tables must be provided by the vendor, and must be erected with concern for the safety of the public and other Market Vendors.
4. Each leg of vendor's canopy must be secured at all times with enough weight to keep them anchored to the ground, no matter the weather. Vendors whose canopies blow around due to insufficient weights will pay a \$50 fine, which is payable at time of incident.
5. Vendors must obtain permission from the Market Manager to use electrical cords. The market will not provide electricity for vendors, given limited power to the courtyard. Entertainment is permitted to use the power that is available. Cords must be sufficiently covered in order to avoid an accident.
6. Vendors are responsible for keeping their space(s) attractive during the Market and for cleaning them up thoroughly after the Market. Before leaving, all litter and product debris in the vendor's booth must be collected and the ground swept and grass picked clean.
7. Vendors are responsible for removing their own refuse and unsold products from the market premises. The Market trash cans and dumpster are for the use of the public only.
8. Vendors may not bring pets to the market, except approved companion dogs.
9. Selling before the opening bell of the Market is strictly forbidden unless permission is obtained from the Market Manager.
10. No more than 25% of product on display for sale can be from a secondary vendor. All appropriate business and ODA licenses from secondary vendor must be submitted to manager through primary vendor. Primary vendor assumes insurance risk for secondary vendor products.
11. All scales used for weighing customer goods must be certified by the Oregon Dept. of Agriculture, Measurement Standards. Scales must be licensed annually, and display current certification tags.
12. Fire Department regulations require any vendor with a canopy covering of 200 sq. ft. or more, to have a 2A10BC fire extinguisher in the booth. A canopy of 500 – 1000 sq. ft. requires two 2A10BC extinguishers. Each extinguisher must display most recent inspection tags.
13. All vendors selling at the Market are required to provide the Market with proof of liability insurance, naming the OHSU Farmers Market as an additional insured.
14. All vendors must comply with the ODA Farmers' Market Guidelines (see the appendix section of this document).
15. Playing of radios or CDs inside the Market is prohibited, unless permission provided by market manager.
16. Vendors may be fined, suspended, or removed from the Market, or have selling privileges revoked for failure to obey or conform to market, federal, state or local regulations.
17. Vendors will pay space fees for the following week by 3:30pm of the Market day. To reserve a space, Vendor must pay at least 1 week in advance. Vendor must cancel by NOON (12pm) on the Thursday before the following Tuesday, otherwise fees will be forfeited.

Rules of Conduct

1. Vendors shall be honest and conduct themselves at all times in a courteous and business-like manner. Rude, abusive, offensive or other disruptive conduct will not be permitted.
2. To maintain a positive atmosphere, vendors should bring concerns about the Market to the staff, vendor representatives, or Market Manager, not to customers or other vendors.
3. OHSU is a non-smoking campus. No smoking is permitted.
4. No loud hawking, shouting or barking is allowed. This is defined as selling one's wares in an aggressive manner, such as calling out to a shopper as they pass by one's stall or standing outside one's stall to attract customers.
5. Vendors are responsible for the actions of their employees.

Signage

1. Each vendor will post a sign which must be a minimum of 11" X 17", with letters at least 3" high, identifying the name and location of the producer represented.
2. Signage regarding the use of the word "organic" must comply with the federal and state statutes regarding the use of this word.
3. Organic vendors must post a copy of their certification in their booth.
4. All "Second Farm" product must be marked, where on display, with a visible label including original grower's business name and location.
5. All farmers participating in the WIC or FDNP must exhibit appropriate signage.

Vehicles

Loading and Unloading

1. Vehicle unloading will not be permitted before 9:30 am on Tuesdays unless permission for early unloading is granted by OHSU Farmers Market Staff.
2. Vendors must be quiet and considerate of our neighbors (students & staff in surrounding buildings) when arriving and setting up in the afternoon. Excessive noise such as yelling, horn honking, loud radios and back-up beepers are subject to a fine.
3. The set-up time is very congested. There are a lot of vehicles that need to be moved in and out of the market in a short period of time. Vendors need to arrive and quickly unload the parts and contents of their booth, move their vehicle to the designated parking area, then return to their booth to set up. Do not set-up as you unload -- this is time consuming and your vehicle may be blocking another vendor's access to their space.
4. Vendors may not drive a vehicle into or out of the Market after 11:15 am.
5. After the market closes, vendors will comply with OHSU FM Staff to orchestrate loading out.
6. Vendors will not disassemble booths before closing time unless special permission has been granted by the Market Manager

Vendor Parking

1. Vendors are responsible for obtaining a permit from the market manager UPON ARRIVAL. Tickets will be given to those parked without permits.
2. Vendors and their employees will park in the designated parking areas or where directed to park by OHSU FM Staff or OHSU Parking Lot Manger.
3. If vendors are required to park on the street, vendors are expected to comply with the City parking codes, including but not limited to, the following:
 - Vehicles over 6’ tall may not park within 50’ of an intersection.
 - Vendors may not line up and block traffic while waiting to get into the market at the end of the day.
4. Vendors are responsible for making sure that their employees or representatives are aware of the rules regarding vendor parking.

USDA Food Stamps Program

1. The OHSU FM participates in this program and requires all qualifying vendors to participate.
2. It is each vendor’s responsibility to accept tokens for food stamps with the same treatment given to debit token customers.
3. Eligible food items include: all food, condiments, seasonings and beverages. Exclusions are: hot, ready to eat at point of sale items, alcohol containing beverages, non-people food (ie: pet foods), and supplements.
4. Any questions about the program may be directed to the Market Manager.

WIC Farm Direct Nutrition Program and Senior Farm Direct Nutrition Program

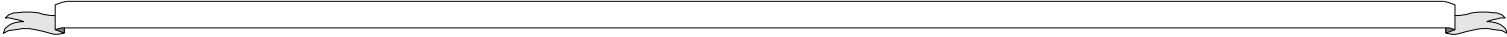
1. The OHSU FM participates in these programs and requires all qualifying vendors to participate.
2. It is each vendor’s responsibility to learn and follow program rules outlined in the “WIC Farm Direct Nutrition Program and Senior Farm Direct Nutrition Program Rules” form available from the Market Manager, and State and County agencies.
3. For application or eligibility questions call ODA - Agriculture Development and Marketing office at 503-872-6600.
4. For all other questions regarding FDNP call the program coordinator, Maria Menor at 971-673-0040.

Vendor Support for Promotional Activities

The Market sponsors many events and special programs throughout the season, including festivals, nutrition education topics, live television spots, and cooking demos. Through these activities the OHSU FM generates media and consumer interest for the Market, its vendors and their products. We request vendors to support these efforts by donating products and/or expertise where appropriate.

Vendor Licensing

Vendor licensing as well as copies of any permits and licenses applicable to the sale of their products will be required. Vendors are responsible for complying with State and local licensing requirements governing the sale and production of their products. Failure at any time to conform to local, State or Federal requirements can be grounds for removal from the Market and forfeiture of space fees. The Oregon Department of Agriculture’s Guidelines for



Farmers Markets is located in **Appendix A** and a list of contact information for governmental agencies is located in the **Appendix B** section of this document.

Vendor Licensing Requirements

Proof of Liability Insurance

All vendors selling at the Market are required to provide the Market with a copy of liability insurance, minimum of \$1,000,000 naming the OHSU FM as the additional insured.

Proof of Licensing

Native American Vendors

1. The treaty rights of Native American vendors allow them to sell product without licensing.
2. The vendor's tribal identification card will need to be submitted with the application to confirm Native American status.

Apple Cider

1. If you make your own cider, a Food Processor's License from ODA Food Safety is required.
2. If your cider is made by a processor other than yourself, a Retail Food Establishment License is required. These are available from ODA Food Safety at 503-986-4720.

Cheese / Dairy/ Ice Cream Products

1. Dairy Processor's License available from ODA Food Safety at 503-986-4720

Fish

1. If you are processing the fish yourself, a Food Processor's License from ODA Food Safety is required.
2. If you are selling whole fish or having the fish processed by another processor, a Retail Food Establishment License is required. This is available from ODA Food Safety.
3. Oysters, clams or mussels require a Shellfish Shippers License, available from ODA Food Safety at 503-986-4720

Meat

1. Meat Seller's License available from ODA Food Safety at 503-986-4720.

Organic Products

1. Organic Registration -- vendor must post a copy of this license in their booth, in addition to filing a copy with the market. See information in the appendix section of this book.

Plant and Nursery Growers

1. If your plant sales are over \$250 per year, a Nursery License from the ODA Plant Division is required at 503-986-4644.

Bakery, Processed and Value Added Foods

1. For foods you prepare yourself, a Food Processor's License is required.
 2. For foods that are prepared by another processor, a Retail Food Establishment License is required.
 3. Bakery Processor's License for bakery goods
- Details and license is obtained from ODA Food Safety at 503-986-4720.

Selling Food to be Consumed on Premises

1. Temporary for Profit Restaurant License. This is available from the Multnomah County Health Department at 503-988-5257.
2. Food Handler's Permit for at least one person that will be in the booth at all times; available from the Multnomah County Health Department or County Health Dept with similar standards.

Vendors Scales

1. ODA Scales Certification for each scale you intend to use. Certification available from ODA Measurement Standards at 503-986-4670.
2. Washington vendors must have a current sticker from WDA affixed to their scale.

Appendices

Appendix A. OREGON DEPARTMENT OF AGRICULTURE FARMERS' MARKETS GUIDELINES

Market Operation Requirements

Farmers' markets should make reasonable efforts to ensure that all vendors selling products requiring licenses have obtained them and are maintaining those licenses. Each market manager (or other responsible person designated by the organization operating the market) should maintain a copy of vendor licenses or a record of the number of the license. Licenses are listed on the ODA website and can be accessed using license numbers and/or other data routinely furnished by vendors.

Market managers and other responsible persons are not expected to be food safety experts, but they can help educate vendors about topics related to food safety and encourage vendors to communicate with the appropriate licensing authorities.

What Activities and Products are Licensed?

Many, but not all products sold at farmers' markets require licenses from the Food Safety Division of ODA. Here is a list of products and their licensing requirements:

Fresh Fruits and Vegetables

No food safety-related license is required, but vendors should review handling and sampling procedures in this publication. Device licenses issued by the Measurement Standards Division are required for sales by weight.

Processed Foods

Baked goods, dairy products, jams, jellies, preserves, salsas, vinegars, oils, salad dressings, frozen berries and cherries, dried herbs, and dehydrated fruits and vegetables are examples of common farmers' market products that must be processed in a licensed facility. (See definitions for a more complete list food processing activities.) Home kitchens that meet requirements may be licensed as domestic kitchens for some food processing activities. Jams, jellies and baked goods are often allowed under a domestic kitchen license, but dairy, meats and low-acid canned goods are not allowed in domestic kitchens. Vendors should consult their ODA food safety specialist to make sure the products they plan to sell can be licensed in the facility they intend to use.

Seafood

Licenses are required for many activities involving fish and shellfish. Oysters require a shellfish shipper license. Most other types of seafood require either a processing license or a retail food establishment license, depending on whether products are processed by sellers or other licensed facilities. Live fish, shrimp and prawns are not part of ODA's jurisdiction.

Meat and Poultry

All vendors selling meat and poultry must have a license from ODA, and certain activities require USDA inspection. All beef, pork, and lamb must originate in a USDA inspected

slaughter facility. Poultry processors of 20,000 or fewer birds per year are exempt from the USDA inspection requirements if they raise, slaughter and sell their own product. USDA inspection exemptions are complex, so producers should consult with ODA before starting such operations.

Eggs

Eggs may be sold at market without an egg handler's license and without labeling, but only by the farm that produces the eggs. All other eggs — even those produced by friends or relatives on neighboring farms — must come from licensed facilities and comply with labeling requirements.

Honey

Licenses generally are required to extract honey, but an exception is made for operations with 20 or fewer hives. Honey in combs is not extracted and thus does not require a license.

Restaurant Foods / Food Service

Foods prepared and sold at markets require a temporary restaurant license from the county health department in the county where the food is served. This requirement does not include samples and demonstrations discussed in the section below. NOTE: Vendors who cook any product at a farmers' market must either make sure it qualifies as a sample or demonstration, or must obtain a temporary restaurant license. (In some counties the Field Services Unit of the State Office of Environmental Services & Consultation does the licensing on behalf of the county.) County health department jurisdiction applies even if vendors of such foods also sell products subject to licensing by ODA's Food Safety Division. Temporary restaurant vendors must have one person licensed as a food handler in the booth during hours of operation.

Chef / Cooking Demonstrations / Other Sampling

Small samples of cooked foods prepared at market may be offered free of charge to customers without obtaining a temporary restaurant license, for promotional and educational purposes. (Please see the definition of sampling.) All handling and sampling guidelines must be followed. Sample portions must be small, since the purpose is not to circumvent laws governing food service. Similarly, vendors may offer samples of other market products without additional licensing but must follow all applicable procedures in these guidelines.

Out of State Food Establishment Licenses

ODA recognizes licenses from other states, but vendors should check with market managers and food safety specialists before bringing out-of-state products to Oregon farmers' markets. ODA requires proof of licensing for all processed foods.

Other ODA Licenses

Other ODA divisions with duties outside the scope of these guidelines also issue licenses to farmers' market vendors. These include the Plant Division, which issues nursery licenses, and Measurement Standards Division, which regulates weighing devices.

Product Labeling

All packaged foods must be labeled, and ingredient information must be available for foods sold in bulk. Unpackaged single ingredient foods like fruits and vegetables do not need labels. Four pieces of information are required on labels: name of product, net weight, ingredients in descending order by weight, and name and address of the producer or distributor.

Bulk foods do not have the same labeling requirements as packaged foods. Ingredient information needs to be available to customers. Vendors can post ingredients on bulk bins or display a sign saying the ingredients are available upon request. Ingredient information should be maintained in writing.

Handle with Care

Products at farmers' markets generally fall into three levels of handling care. At the strictest level are potentially hazardous foods, which require refrigeration and other special handling. In the middle are products that are not potentially hazardous but still require more care because they cannot be washed by consumers. The least restrictive level applies to fresh produce and in-shell nuts.

Potentially Hazardous?

Even though market farmers consider their products to be the most wholesome foods available, some foods sold at farmers' markets are legally classified as potentially hazardous foods because they allow fast growth of germs that may cause food poisoning. This term includes common foods like eggs, meat, poultry, seafood, dairy products and many foods that contain those ingredients. Even foods that are not potentially hazardous can become potentially hazardous once water has been added and/or they have been cooked. Please see the definition of potentially hazardous foods, which includes technical details concerning pH and water activity level.

Certain baked goods are potentially hazardous foods. Cheesecake is one example, but some foods may not be as obvious. Vendors should talk with their food safety specialist to determine whether the licensed foods they sell fall into this category. Potentially hazardous foods in general must be stored, displayed and offered for sale packaged and refrigerated at or below 41 degrees F. Frozen products must stay frozen. Maintaining these foods at appropriate temperatures in an outdoor environment generally requires use of ice chests or other containers filled with ice or dry ice surrounding the product — except for eggs, which must be kept dry. Care should be taken to prevent accumulation of water from melted ice. Other products sometimes used to keep food cold, such as blue ice packs, are often not effective enough because they do not surround food products. Vendors should carry a thermometer to monitor product temperatures of refrigerated foods. Live seafood is not subject to this temperature rule. Live shellfish, for example, may be held at 45 degrees F.

Packaging Safely

Seafood can be sold smoked, frozen or fresh, but vendors must make sure they are using appropriate packaging for their products. Here are some examples of handling concerns:

- Vacuum packaging is appropriate for smoked fish but not for fresh fish.
- Whole crab cooked in shells in a licensed facility can be sold on ice, but vendors should provide a barrier to prevent customers from touching the product.
- Food packages should be in good condition and protect contents so that food is not adulterated or contaminated.
- Fresh or frozen whole fish may be sold unpackaged on ice.

Wrap or Cover

Some products are not potentially hazardous but need extra protection because customers cannot wash them. Baked goods are the most common example. Vendors have two options: packaging these items in a licensed facility or selling from enclosed bulk containers. Those who choose to sell from covered bulk containers must set up and use a hand washing station and must follow procedures in these guidelines to avoid contamination. Acceptable methods to remove food from covered bulk containers include clean tongs or other utensils, single-use gloves, and wax paper sheets.

Off the Ground

Fresh fruits and vegetables and nuts in their shells can be displayed in open air. The only caveat is that they must be stored off the ground. Vendors can accomplish this in a number of ways. Many vendors use plastic tubs to transport and protect their produce. Empty crates or boxes underneath the ones holding produce can do the job if impervious tubs are not available. The only exception is for pumpkins or similarly large squash, which are often too bulky and irregular to display off the ground.

Vendors who sell products licensed by ODA should consult with a food safety specialist about proper handling procedures for each licensed product.

Hand Washing

This section applies directly to anyone who prepares and serves samples at the market or who handles bulk-dispensed (unwrapped) products other than produce and nuts in the shell.

Hand washing is an important task that many people do — or fail to do — without thinking. To protect public health, farmers' market vendors, like workers in other food establishments, must make a special effort.

Here is what health authorities mean by hand washing: a cleaning procedure of about 20 seconds that includes vigorous friction, for at least 10 to 15 seconds, on the surfaces of lathered fingers, finger tips, areas between fingers, hands and portions of arms exposed to direct food contact, followed by thorough rinsing under clean, running water.

When Does the Requirement Apply?

Whenever vendors use the restroom, contact bodily fluids (sneezing or coughing into hands, nose-blowing, etc.), touch animals, have soiled hands, or return to their work stations after leaving for any reason. NOTE: A trip to the restroom or contact with bodily fluids requires two hand washings – at the toilet facilities and again at the work station.

What About Hand Sanitizers and Moist Towelettes?

Vendors may use these products but not as a substitute for hand washing.

How About Single-Use Gloves?

Gloves do not eliminate the need for hand washing, although they may be helpful in some circumstances to avoid bare handed contact with food. If used, they must be limited to a single task and discarded when damaged or soiled or when tasks are interrupted. Non-latex gloves are preferred because of allergy considerations and are required in temporary restaurant operations.

What About Money Handling – Isn't It a Problem?

Not in the way that most people would expect. Research indicates that money handling is not a danger in food establishments, but public opinion is another matter. This may be a case where it is prudent for vendors to ignore science and structure their operations to please customers.

How Do Vendors Set Up A Hand Washing Station?

Vendors may find they already own many of the components, and the rest are available at minimal cost. One key piece is an enclosed container that holds an adequate amount of water for the duration of a market day. Water containers should have a spigot that can stay open to allow a constant flow of water for two-handed washing. Such containers are available at stores that sell camping supplies. Other required components include: water, soap, single-use paper towels and some sort of catch basin for the wastewater.

Safe Sampling

Vendors who sell products licensed by ODA should consult with a food safety specialist before sampling at markets.

In addition to hand washing, there are other sampling procedures that will protect vendors and their customers.

Start with Clean Food

Thoroughly rinse fruits and vegetables in potable water before cutting them. Vendors should not use substances other than potable water unless they have made certain the substances are approved to be used on food. Many soaps can actually make food less safe, and bleach solutions are not recommended for this purpose.

Clean Tools

Use a clean cutting board and knife. Equipment and utensils must be easily cleanable and in good condition. Materials must be impervious and free of cracks and crevices. Smooth hardwood is acceptable for cutting boards. Utensils must be stored and covered to protect from contamination during transit to market and when not in use. Utensils can be stored between uses in ice or in the product with handles above the top of the food but not in sanitizing solution. Otherwise, clean and sanitize between uses.

Food contact surfaces should be cleaned with soap and water followed by an approved

sanitizer, which is allowed to air dry before use. Single-use paper towels can be used on food contact surfaces. If wiping cloths are used, they must be sanitized and monitored as follows:

- Cloths must be stored in a sanitizing solution of an approved sanitizer at an acceptable concentration.
- Sanitizer concentration for stored cloths must be checked throughout each day using paper test strips.

Sanitizers

Household bleach may be used at a concentration of one tablespoon per gallon of lukewarm water, which equals 100 parts per million. (Quaternary ammonium compounds are mixed at 200 parts per million.) Do not assume that “more is better.” Bleach concentration cannot be allowed to fall below 50 parts per million. Sanitizers exposed to air lose concentration overtime, while spray bottles hold concentration for extended periods.

Protection

Samples must be covered to protect them from insects, dust and other contaminants when they are not actively being sampled by customers.

Vendors should design their sampling setups to prevent customers from touching samples other than the one they take. Close supervision of customers tasting samples is critical, especially when children are sampling. Toothpicks are helpful but not error-free. Sticking one in each sample, as time permits, can help discourage reuse.

Extra care is required in sampling potentially hazardous foods. Sampling is an exception to the rule that potentially hazardous foods are packaged in an ODA licensed facility and stay packaged until they reach consumers’ homes. Temporary restaurants, which follow rules on which these sampling guidelines are based, are another exception.

Cook all potentially hazardous foods at approved temperatures for the required duration.

Samples of potentially hazardous foods must be discarded after two hours out of refrigeration.

Vendors who portion or otherwise prepare samples in a licensed facility rather than at market should keep the samples refrigerated while in transport in the same manner as the packaged product.

If samples of potentially hazardous foods are portioned or cooked at market, remove from packaging and refrigerate only what is needed to prepare each batch of samples.

Cross-Contamination

Vendors should strictly segregate the foods handled at market to ensure that there is no cross-contamination of foods —particularly raw meat, poultry or seafood and ready-to-eat foods. Those who sample meats, poultry or seafood and fruits or vegetables in the same stall should use separate cutting boards, knives, wiping cloths, sanitizer buckets, etc. Clean and sanitize all equipment associated with raw meats, etc., immediately after preparing these foods, to avoid inadvertent contact.

Cross contamination also can involve two different kinds of raw meat, poultry or seafood. Separate equipment is not necessary to sample two kinds of meat, but vendors should clean and sanitize all equipment between uses.

Additional Guidelines for Markets and Vendors

Animals

Vendor animals must be kept a minimum of 20 feet from any food handling, display or storage. Only service animals are allowed, and it is recommended that markets require that animals be kept on leashes.

Toilet Facilities

Farmers' markets must have toilet facilities conveniently located to the market. Appropriate hand washing facilities (hand wash stations like those used in market stalls or permanent facilities that meet or exceed standards for temporary washing facilities) must be located in or near toilet facilities.

Waste Water

Waste water must be disposed of in an approved manner, which includes approved plumbing. Vendors should not dump waste water in stormwater drains. Reasonably clean waste water can be used to water plants.

Definitions

Food Processing

Cooking, baking, heating, drying, mixing, grinding, churning, separating, extracting, cutting, freezing or otherwise manufacturing a food or changing the physical characteristics of a food; and the packaging, canning or otherwise enclosing of such food in a container; but not the sorting, cleaning or water rinsing of vegetables.

- Drying includes the drying of herbs by mechanical means.
- Extracting includes shelling.
- Cutting does not include the harvesting of leaf greens for sale as produce.

Sampling

A food product promotion, where only a sample of a food (or foods) is offered free of charge to demonstrate its characteristics, is exempt from licensing. A sample cannot be a whole meal, an individual hot dish or a whole sandwich.

Potentially Hazardous Food

(a) "Potentially hazardous food" means a food that is natural or synthetic and that requires temperature control because it is in a form capable of supporting:

- The rapid and progressive growth of infectious or toxigenic microorganisms;

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- The growth and toxin production of *Clostridium botulinum*; or
 - In raw shell eggs, the growth of *Salmonella Enteritidis*

(b) “Potentially hazardous food” includes an animal food (a food of animal origin) that is raw or heat-treated; a food of plant origin that is heat-treated or consists of raw seed sprouts; cut melons; unpasteurized juices; and garlic-in-oil mixtures that are not modified in a way that results in mixtures that do not support growth as specified under Subparagraph (a) of this definition.

(c) “Potentially hazardous food” does not include:

- An air-cooled hard-boiled egg with shell intact;
- A food with an a_w value of 0.85 or less;
- A food with a pH level of 4.6 or below when measured 24°C (75°F);
- A food, in an unopened hermetically sealed container, that is commercially processed to achieve and maintain commercial sterility under conditions of non-refrigerated storage and distribution;
- A food for which laboratory evidence demonstrates that the rapid and progressive growth of infectious or toxigenic microorganisms or the growth of *S. Enteritidis* in eggs or *C. botulinum* can not occur, such as a food that has a pH that is above the levels specified under Subparagraphs (c) (ii) and (iii) of this definition and that may contain a preservative, other barrier to the growth of microorganisms, or a combination of barriers that inhibit the growth of microorganisms; or

A food that does not support the growth of microorganisms as specified under Subparagraph (a) of this definition even though the food may contain an infectious or toxigenic microorganism or chemical or physical contaminant at a level sufficient to cause illness.

Appendix B: CONTACT INFORMATION FOR GOVERNMENT AGENCIES

The following information is provided to aid vendors in complying with regulations concerning their product. It is not a comprehensive list and vendors should contact the appropriate State agency for more detailed information. Whenever a specific agency is not mentioned below, as in the case of most produce and food items, the contact is:

Oregon Department of Agriculture, Food Safety Division

635 Capitol St., N.E.
Salem, OR 97301-2532
(503) 986-4720 phone
(503) 986-4729 fax
<http://www.oregon.gov/ODA/>

Oregon Department of Agriculture, Plant Division

635 Capitol St., N.E.
Salem, OR 97301-2532
(503) 986-4644 phone
(503) 986-4786 fax
<http://www.oregon.gov/ODA/>

Oregon Department of Agriculture, Measurement Standards

635 Capitol St., N.E.
Salem, OR 97301-2532
(503) 986-4670 phone
(503) 986-4784 fax
<http://www.oregon.gov/ODA/MSD/index.shtml>

List of ODA Food Safety Specialists

www.oregonfarmersmarkets.org

ODA License Database (various ODA divisions)

www.oda.state.or.us/dbs/search.lasso

Oregon Department of Human Services

800 N.E. Oregon St.
Portland, OR 97232
(503) 731-4012 phone
www.ohd.hr.state.or.us

Washington County Department of Health & Human Services

155 N. First Avenue, Suite 170
Hillsboro, OR 97124
(503) 846-8722 phone



www.co.washington.or.us/deptmts/hhs/health.htm

Women, Infants & Children Coupon Program (WIC)

www.dhs.state.or.us/publichealth/wic/countyinfo.cfm

Oregon Tilth (Organic Certification)

470 Lancaster Dr.

Salem, OR 97301

(503) 378-0690 phone

www.tilth.org

Oregon Liquor Control Commission (OLCC)

9079 S.E. McLoughlin Blvd.

Milwaukie, OR 97222

(503) 872-5000 phone

www.olcc.state.or.us

Information for Market Customers, Vendors and Managers / Boards

www.oregonfarmersmarkets.org

Vendor Guidelines are subject to change: Rev 2-19-09