

## OED Farmers Market Program

### Policies to Stabilize and Strengthen Neighborhood Farmers Markets

This memo summarizes new policies and procedures for the staging of neighborhood farmers markets on certain public properties. We have established a formal program that defines farmers markets, and sets the terms and conditions for use of city-owned space by organizations sponsoring a qualifying farmers market.

### Summary

Due to widespread redevelopment of property in Seattle's neighborhood business districts, existing farmers markets have experienced difficulty finding privately owned sites to stage markets. Market sponsors have asked the city to assist them in securing more stable locations on public property. For example, during 2008 OED coordinated the relocation of the Lake City Market to a combination of a partial street closure on 28<sup>th</sup> Ave NE plus the adjacent Albert Davis Park.

The city has a substantial interest in identifying stable locations for the markets because they are extremely popular in the neighborhoods and provide valuable public benefits. The markets provide fresh regionally produced farm products directly to consumers who shop in neighborhood business districts. The public benefits brought by these simple, popular markets include improved access to high quality fresh fruits and vegetables, a regular gathering place for people to interact in their neighborhood business districts, increased commerce for adjacent businesses due to greater foot traffic on market days, and preservation of local farm land from redevelopment. Regional small farmers report that neighborhood farmers markets have become a vitally important source of revenue that enables them to keep their farms in production.

City property offers the best opportunity to locate more permanent market sites that are in or near neighborhood business districts and that provide a pleasing atmosphere for a festive community event. Parks Department properties and street closures are the most suitable publicly owned market sites.

The major barriers to using city owned property for farmers markets was the expense of the permits for using parks and/or closing streets. A city team with representatives from SDOT, Parks, SFD, and OED have developed policies to address these barriers by creating a program that establishes unique rules for the use of public sites for qualifying farmers markets.

## ATTACHMENT I Definition of an Eligible Farmers Market

The eligibility criteria for city assistance is modeled after existing rules and guidelines from the United States Department of Agriculture, the Washington State Farmers Market Association, the Neighborhood Farmers Market Alliance and other well established organizations who support healthy eating, improved access to food, and small farmers.

Markets are eligible to participate in the city program if at least 70% of the market's vendors are Washington State farms and businesses selling items from the following five categories listed below.

**Fresh Farm Products:** Includes fresh fruits and vegetables, herbs, nuts, honey, dairy products, eggs, poultry, mushrooms, meats, fish and shellfish. Also included in this category are fresh cut flowers, nursery stock, and plants. All fresh farm products must be grown or produced in Washington State. All fresh farm products must be grown or produced by the seller. Only farmers, ranchers, fishers, apiaries, nurseries, and foragers may sell fresh farm products. Vendors must be active owners and operators of the farming operation and may not be operating the business under a franchise agreement. Farmers must propagate all plants and flowers from seed, cuttings, bulbs or plant division. Farmers must be the owner-operators of bee hives from which they sell honey.

**Value Added Farm Foods:** Includes preserves, jams and jellies, cider, wine, distilled spirits, syrups, salsas, smoked or canned meats or fish, dried fruit, flours, salad dressings, and limited on-site processed farm food such as roasted peppers & roasted peanuts. All value added farm foods must be made from raw products/ ingredients, a majority of which are grown and produced by the seller. The seller must also be the creator of the value added farm foods he/she is selling (personally doing the cooking, canning, baking, preserving, etc to create the product or supervising his/her raw product with their own recipes produced in a permitted facility). Vendor must be an active owner and operator of the farming operation and may not be operating the business under a franchise agreement. Wines allowable for sale at the Market must use grapes and fruit grown in the five wine appellations of Washington State.

**Dried Flowers, Crafted Farm Products:** Allowed are: bouquets, wreaths, roping, arrangements and displays of fresh and dried flowers, vines and gourds. Beeswax candles are allowed by honey producers only. Only vine and woven wood baskets from farmers are allowed. These items must be grown, foraged and produced by vendor on vendor's own farm. Vendor must be an active owner and operator of the farming operation and may not be operating the business under a franchise agreement.

**Processed Foods:** Includes juices, wines, preserved foods, salad dressings, jams, wines, pastries, pasta, granola, cookies, muffins, breads, pies and related take home desserts, not prepared on site. Vendor must be an active owner/operator of the business and may not be operating under a franchise agreement. Processed foods must be produced by the vendor from raw ingredients. Vendors in this category are those who have cooked, baked or otherwise treated the product they sell. No commercially prepared dough mixes, crusts, shells or fillings are allowed. The intent is to support local agriculture. It is expected that the vendor will use raw ingredients that are grown in Washington, as appropriate for the product, and when possible, use products from participating market farmers. Wines allowable for sale at the Market must use grapes and fruit grown in the five wine appellations of Washington State.

**Prepared Foods:** Allowed are freshly made foods available for sale and immediate consumption on-site. Vendor must be active owner/operator of the business and may not be operating under a franchise agreement. Priority will be given to vendors preparing food from raw ingredients and using ingredients grown and/or produced in Washington State and by participating market farmers.

**ATTACHMENT II**  
**New Permitting Structures for Farmers Markets**

To summarize the changes in permit fee structure, street closure fees are charged once per year rather than once per month, an hourly use fee is charged for parks property rather than a percentage of sales revenue, and waiving the fire department public assembly permit fee plus issuing one blanket propane use permit to the market operator rather than to each market vendor.

**SDOT Permits**

The new permitting structure for street closures for eligible farmers markets include only fees that represent actual costs to the city. These include a one time per season field review and traffic control plan, a one time administrative cost of issuing the permit, and inspection fees\* charged only if a complaint is received requiring an inspection. This permitting structure brings the cost of a once per week farmers market using a street closure down to \$251.00 per year.

<b>SDOT Permits for Street Closure for Farmers Markets</b>	<b>Per Season</b>
Field Review and Traffic Control Plan	\$ 150
Administrative Cost for Issuing Permit	\$ 101
<b>Total</b>	<b>\$ 251</b>

\*street use inspection fees are \$75.00. There are additional signage, barricade and monitoring costs to the permit holder to close a street.

**Parks Permits**

The new park use permitting structure for eligible farmers markets include a once per season application fee plus an hourly rental fee, staffing fee, any electrical and water costs. This d brings the cost of a once per week farmers market using a park down to around \$3,015 per year.

<b>Proposed Park Use Permits for Farmers Markets</b>	<b>Per Week</b>	<b>Per Season</b>
Parks Application Fee (one-time for season)		\$ 75
Park Rental Hourly Fees, \$10.00 per hour for 5 hours (including set-up and tear-down)	\$ 50	\$ 1,400
Electrical/Water Hookup (if necessary)	\$ 55	\$ 1,540
<b>Total</b>		<b>\$ 3,015</b>

### **Fire Department Permits**

The new fire department permit structure includes a waiver of public assembly permit fees for eligible markets and a once per year per market propane use permit bringing the cost down to \$277.00 per year.

