

Food For Consumption-on-Premises

The SCCFM limits the number of food vendors at the market at any one given time. We use less than 10% of our spaces for food to be consumed at the market. The remaining spaces are designated for growers and other vendors. This is in keeping with the market's main objective and that is to bring fresh, locally grown plants and produce to the consumer. All vendors must supply an independent power source and water supply. No water or electrical outlets are available on site.

We do, however, feel that it is important to have delicious food for our customers to enjoy while they are shopping at the market. If you have a food product that you feel would be an asset to our market please submit, in writing, a proposal to the board explaining your idea. Include price, presentation and packaging. The board meets on the third Wednesday of every month at which time they will consider all proposals offered. You will be notified after the meeting as to whether your idea has been accepted, or if further consideration is necessary.

Keep in mind that all food to be consumed on premises must have documentation of the following:

1. ODA Certified Kitchen where all preparation occurs. (details may be obtained from the ODA Food Safety Division 503-986-4720)
2. Temporary For Profit Restaurant License (obtained from Columbia County Health Department, Mark Edington, 503-397-4651)
3. Food Handler's License for employees (obtained from Columbia County Health Department, Mark Edington, 503-397-4651)
4. All food for consumption on premises must be served and handled at the market in accordance with the ODA Farmers' Market Guidelines booklet available from the ODA Food Safety Division or the farmers' market manager.

Since farmers' markets are often the launching ground for cottage businesses, including prepared food, we are frequently asked about the requirements for establishing a home kitchen. Attached is a page from the 1995 ODA Food Processors Handbook, it will provide you with a general idea of what is required. If you are interested in establishing a home kitchen and it looks like you might be able to meet the requirements you will need to call the ODA Food Safety Division for further and more recent regulations and approval.

You may mail your proposal to: **Scappoose CC Farmers' Market**
33470 Chinook Plaza 182
Scappoose, OR 97056

Or you may FAX it to: **503 - 543 - 6361**

Thank you for your interest in the Scappoose Community Club Farmers' Market.