

## **Annie**

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## Applying to the U.S. Department of Agriculture - USDA Farmers Market 2017

## Please Read

(This box is scrollable. Please scroll down to read all application requirements.)

Please read through the <u>2017 USDA Farmers Market Rules</u>, <u>Procedures</u>, <u>and Operating Guidelines</u> before applying online. This application is to participate in the daytime USDA Farmers Market, which runs 9 a.m. to 2 p.m. every Friday from May to October. The market is located in Washington, DC outside USDA Headquarters on the National Mall.

Applications will NOT be reviewed unless complete. A completed application includes the following:

- o Complete this electronic application by signing and dating;
- o Submit a complete list of products or menu items along with a list of ingredients for each item and sources

## Market Dates -

Select the dates you would like to attend. (select all)

May 2017							
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July 2017								
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August 2017						
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September 2017						
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October 2017						
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	·	JSDA Farmers Market Application Form
_	warket Staff	
I	Please select all those that will be staffing your booth this season.	
	ex: John Smith	<u>edit</u>
	Add New Staff	
	Vendor Type	
	Please select your vendor type.	
	Farmer - I own or lease a farm in the Chesapeake Bay region (include Maryland, New York, Pennsylvania, Virginia and West Virginia), and radius of Washington, D.C. The grains, herbs, fruits, vegetables, and produced on this land in fields and/or greenhouses. I understand that products by farmers, ranchers and growers is not permitted at the U	preferably within a 200-mile d other products I wish to sell are at the re-sale of agricultural
	Grower - I am a grower who owns or leases the land my flowers, pla other products are produced on in the Chesapeake Bay region (inclu Maryland, New York, Pennsylvania, Virginia and West Virginia), and radius of Washington, D.C. I understand that the re-sale of agriculturanchers and growers is not permitted at the USDA Farmers Market	uding the states of Delaware, preferably within a 200-mile ral products by farmers,
	Rancher - I am a rancher who owns or leases the land the fowl, and to sell are produced on in the Chesapeake Bay region (including the New York, Pennsylvania, Virginia and West Virginia), and preferably Washington, D.C. I understand that the re-sale of agricultural produc growers is not permitted at the USDA Farmers Market.	states of Delaware, Maryland, within a 200-mile radius of
	Meat Processor - I primarily operate a food processing facility that p regional farmers or ranchers. I understand that sales of fresh meat of at the USDA Farmers Market. Only frozen meat and frozen poultry p processed in a USDA Food Safety Inspection Service (FSIS) license bear the USDA seal of inspection are permitted.	or poultry products are prohibited products that have been
	Cheese/Butter/Yogurt/Frozen Dairy Product Maker - I make cheese from milk that is purchased from dairy farms in the Chesapeake Bay flavoring agents are sourced locally. Exotic, out-of-region flavorings	region or from my own herd. My
	<ul> <li>Fisherman/Waterman - I raise or catch fresh fish and shellfish, and ι facilities so that these seafood products can be sold at market.</li> </ul>	use my own or local processing
	<ul> <li>Value Added Food Producer - I make jellies and jams, preserves, sy vinegars, pickles, fermented products, and dried products using pro- or grower in the Chesapeake Bay region.</li> </ul>	
	<ul> <li>Specialty - I make other agricultural product(s), which are not curren Farmers Market and/or in the Chesapeake Bay region but are impor in the United States. I understand that speciality products will be cor basis.</li> </ul>	tant to the agricultural economy
	Baker - I make freshly baked goods from scratch, using ingredients region as much as possible. My baked goods are handled in accord regulations described by the state and local health department in wh facility is located.	ance with the rules and
	Pasta Maker - I make pasta and sauces from scratch, using ingredie of 75 percent of the ingredients (by item, not by weight) in the produ directly from a farmer, rancher or grower in the Chesapeake Bay reg salt, pepper, oil, and sugar are excluded from the 75 percent require	cts I wish to sell are sourced jion. I understand that water,
	Soap Maker - I make handcrafted soaps and/or other health-care pr of 75 percent of the ingredients (by item, not by weight) in my produ farmer, rancher or grower in the Chesapeake Bay region. I understa and sugar are excluded from the 75 percent requirement.	cts are sourced directly from a
	Food Concessions - I make ready-to-eat food and beverages that w entirely at the USDA Farmers Market. A minimum of 75 percent of the weight) in the products I wish to sell are sourced directly from a farm Chesapeake Bay region. I understand that water, salt, pepper, oil, and	ne ingredients (by item, not by ner, rancher or grower in the

75 percent requirement. I understand that exotic, out of region ingredients will be admitted on a case-by-case basis. My products are not heat and serve and prepared off-site.
Coffee/Teas/Juices/Beverage Maker - I make drinks from scratch using locally sourced ingredients from the Chesapeake Bay region. I understand that exotic, out-of-region agricultural ingredients used to make a beverage will be considered on a case-by-case basis. I understand that the sale of water or resale of beverages from another maker is prohibited at the USDA Farmers Market.
Stall Preferences
Preferred Size 10x10 feet 💠
Stall preference notes. Include how many stalls you would like.
You have 2048 characters remaining.
Payment Option
Please select your payment option.
No Market Fee - USDA does not charge a fee to farmers, growers and producers who participate in the USDA Farmers Market. Participants are required to commit to supporting the USDA gleaning/food recovery initiative in lieu of paying market fees. This commitment requires market participants to donate fresh useable produce and other food products at the end of each market to DC Central Kitchen. For participants unable to donate their own product, we request that you purchase food items from other market participants to donate or give a monetary donation to DC Central Kitchen. 100% participation from USDA Farmers Market farmers, growers and producers is expected. Failure to participant may result in suspension or termination from the market.
Additional Questions
1. Do you plan to use the USDA Farmers Market as a CSA pick up location?*  Yes No
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Do you plan to use the USDA Farmers Market as a CSA pick up location?*     Yes  No
<ol> <li>Do you plan to use the USDA Farmers Market as a CSA pick up location?*         <ul> <li>Yes</li></ul></li></ol>
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6. Please indicate if your business falls into one of the following Small Business Administration categories: Veteran-owned business; People with Disabilities-owned business; Women-owned business; Minority-owned business; or Native Americans-owned business?	
2048 characters remaining	
<ul><li>7. Is your farm or processing facility USDA Certified Organic?*</li><li>Yes ○ No</li></ul>	
<ul><li>8. Is your business a member of a farmer, rancher, or fishery cooperative?*</li><li>Yes No</li></ul>	
9. Is your business owned by a USDA employee or a member of a USDA employee(s) household? * Yes No	
-Comments	1
Provide any additional information that you wish to convey to the market manager.	
Comments:	
2048 characters remaining	
-Statements -	1
I certify that the information in this application is, to the best of my knowledge, true and accurate and that I am a legal owner and/or representative of the above named farm/business.	
Market Legal Agreement	1
(This box is scrollable.)	
I certify that I have read, understand and agree to adhere to all applicable rules and guidelines as outlined and referenced in the USDA Farmers Market 2017 Rules and Procedures and Operating Guidelines. I further understand that should I fail to comply with these specified rules and guidelines, my participation in the USDA Farmers Market may be terminated.	
According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to a collection of	
☐ I agree to the above terms	
Name of applicant (or name of authorized signing officer)*:	

USDA Farmers Market Application Form TM-28

(this serves as your digital signature and acceptance of the above legal agreement)

Submit Application

Cancel

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