



RVGCM Guidelines for Food Processors

The Jury Committee evaluates all new food products being sold at Market, through a jury review, to ensure the craft meets the Market product guidelines and criteria. The processed food review is based on the following Market standards:

1. The processed food is a food product no longer in its natural state, but rather enhanced or prepared according to the guidelines of the ODA or, for current growers, must fall within the guidelines of HB2336.
2. All food products must be processed by the Seller.
3. The food products must be of high quality and meet basic expectations of product life, function and safety. Applicants who use a majority of locally grown ingredients, and are dedicated to supporting local agriculture, as well as offering seasonal menus, may receive preference for acceptance into the Market.
4. All new applicants, and returning members, must submit NEW processed foods to the Jury for review before they are permitted to sell it at Market.
5. Processed food vendors with brick and mortar stores will be reviewed on a case-by-case basis.
6. Upon set up of new processed food vendor's first day at Market, a Committee or Board Member will visit your booth to review your product, booth presentation and answer any questions you may have about the Market.

*All new vendors admitted will be subject to a one season trial period; status will be reviewed after that time.

Please sign below indicating that you have read the above guidelines and feel your product is appropriate for our Market.

Signature

Updated June 2017

Date