

FOOD VENDOR RULES

The Newport Farmers' Market allows the sale of approved prepared and processed foods provided they are prepared in compliance with all Federal, State and County laws and health regulations regarding the preparation and marketing of these foods. Vendors are expected to have a significant role in the preparation of the food and those vendors using local or Market products in their ingredients will be given preference. All food vendors are responsible for obtaining proper licenses and insurance and including copies with your application. Updated copies must be provided by renewal dates.

1. Prepared and processed foods such as meat, poultry, seafood, baked goods, eggs, honey, dairy products, jams, jellies, vinegars, oils, dried herbs and dehydrated fruit/vegetables and food cooked on site are some examples of products that must be processed in licensed/certified facilities. Food processing certificates we may require include:
 - Domestic Kitchen
 - Licensing by ODA (Oregon Department of Agriculture)
 - Temporary restaurant license from Lincoln County
2. Approved hand washing stations are required for all vendors providing samples. All vendors who offer samples must comply with all applicable laws, rules and regulations, including the Farmers' Market Guidelines prepared by the Oregon Department of Agriculture.

More information about licensing is available at:

Oregon Department of Agriculture; Food Safety Division, Farmers Market Guidelines.

http://egov.oregon.gov/ODA/ADMD/farmers_markets.html

Meat, poultry, dairy, seafood, baked goods and other processed foods, eggs, honey
ODA Food Safety Division
635 Capitol Street NE
Salem, OR 97301
(503) 986-4720

Local Contacts for Food Safety:

John Paeth, Food Safety Specialist, Oregon Dept of Agriculture

jpaeth@oda.state.or.us

<http://www.oregon.gov/ODA/FSD/index.shtml>

Lincoln County Environmental Health, (for temporary restaurant licenses)

541-265-4127