Criteria for New Vendor Selection

Port Angeles Farmers Market is committed to creating a diverse marketplace with the highest quality, locally produced products available. PAFM will not be bound to apply a particular set of selection criteria in every instance and must reserve unconditional discretion to accept or refuse anyone as a PAFM vendor and will consider many factors when evaluating vendor applications. *Admission is subject to space availability*.

Agriculture

- Priority is given to regional farmers and producers who bring product to market that is 100% grown and harvested on farmland they own and/or operate.
- Farmers who use environmentally responsible growing, breeding, raising and harvesting methods will also have priority

To qualify as a seafood "farmer" vendor must own, lease or operate the fishing vessel or parcel of land where the seafood is caught or harvested and must be a resident of Washington State.

Processors and Resellers

Processors are persons offering food products (such as meats, seafood, ciders, wines, baked goods, jams, nuts, etc.) that have added value to their product through some sort of "hands-on" processing (e.g., hand-filleted fish, smoked or butchered meats, handmade candies/nuts, etc.), but have not raised the ingredients themselves. **Resellers** are persons who buy products such as produce, shellfish, honey etc from other producers in Washington State, transport it to a WSFMA Member Market, and resell it to the consumer.

- Must have proof of appropriate permits and licenses issued by Federal, State and/or local agencies and Health Department certification.
- Processed food producers should use ingredients from Washington State farms or waters as much as possible.
- Priority will be given to vendors who source ingredients from Clallam/Jefferson counties primarily.
- Seafoods must originate from the greater Pacific Northwest which includes Washington, Oregon, Alaska and British Columbia.

Prepared Food Vendors

- Must show proof of appropriate Health Dept. licenses and permits.
- Priority will be given to vendors who demonstrate a use of locally grown ingredients produced in Clallam or Jefferson counties as much as possible.
- Priority will be given to vendors who offer foods made from fresh healthful ingredients.

Artisans/Crafters

- Should use materials produced or grown in Washington State as much as possible.
- Product should have a high level of quality and workmanship.
- Priority will be given to vendors who create high quality, unique or unusual items not already well represented at the Market.

General Guidelines for All Prospective New Vendors

Priority will be given to vendors who demonstrate:

- High product quality with attractive labeling/packaging that adheres to applicable regulations
- Attractive displays
- Neat personal appearance of vendor
- Past successful history with the PAFM or another market
- Products that fill a niche or service not currently represented at the Market
- A willingness to commit to regular participation in the Market