



## Downtown Bridgeport Farmers Market at McLevy Green 2018 Food Vendor Application Form

Thank you for your interest in the Downtown Bridgeport Farmers Market. The market is located at historic McLevy Green in the heart of downtown Bridgeport. The 2018 market season begins on July 12 and runs every Thursday from 10:30 am to 2:00 pm until October 11.

Please complete this application with as much detail as possible about your product. Applications are considered on the availability of space, the diversity of offerings at the market, the quality of product offered and the Vendor's ability to meet the criteria outlined in the Regulations Document.

**IMPORTANT: Vendors are only permitted to sell items that they have themselves produced. All items must be grown, handmade, and/or created from locally owned operations.**

### DIRECTIONS:

1. Submit application either by email or mail to:
  - Email to Lauren Coakley Vincent at [lauren.dssd@infobridgeport.com](mailto:lauren.dssd@infobridgeport.com), or
  - Mail to DSSD/Downtown Farmers Market at 938 Broad Street, Bridgeport, CT 06604
2. You will be notified of your status.
3. Accepted Vendors will need to submit the following to be admitted into the market:
  - Signed portion of the Regulations Document (separate document)
  - Prepared Food Vendors: Please refer to the City of Bridgeport's [Food Safety Guidelines](#) and provide a copy of your Commercial Kitchen License and/or Health Department permits, and [ServSafe Certification](#).

Contact Name: \_\_\_\_\_

Business Name: \_\_\_\_\_

Address: \_\_\_\_\_

City/State/Zip: \_\_\_\_\_

Phone: \_\_\_\_\_

Email: \_\_\_\_\_

Website/Facebook: \_\_\_\_\_

Which of the following best describes your work? Check all that apply.

- Fruit and Vegetable Grower
- Fisherperson
- Apiary
- Plant and Seedling Grower
- Cheesemaker/Dairy Person
- Food Preservation (Pickle, Jam, etc.)
- Baker/Chef
- Charcuterie
- Maple Sugaring
- Animal Husbandry
- Other (please specify) \_\_\_\_\_

List all the items you plan to sell at the market in detail:

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Tell us about your farm/business (size, special practices or certifications, how long have you owned it)

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Do you plan to seek an exception to "Producer Only"? YES or NO

If YES, please list the non-producer items you plan to sell, ingredients, your sources and your relationship to the source. Please use a second sheet, if necessary to list all items and ingredients.

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Please indicate the number of 10'x10' units of market space you require: \_\_\_\_\_

Do you plan to attend every week as a seasonal vendor? \_\_\_\_\_ Yes \_\_\_\_\_ No

If no, please list drop-in dates for participation: \_\_\_\_\_

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**Per the City of Bridgeport's Department of Health: All processed and prepared foods to be sold at a farmers market must come from an approved source and must be prepared at an approved, inspected facility. These facilities can be commercial kitchens, inspected church kitchens, or other retail or wholesale food establishments. Each vendor should make arrangements with the appropriate personnel to use these facilities. Private kitchens cannot be used for processing or preparing foods. Please refer to the Food Safety Guidelines document for additional information.**

***I acknowledge that I have read the Downtown Farmers Market Regulations and agree to adhere to the rules of the market, if accepted.***

\_\_\_\_\_  
**Signature**

\_\_\_\_\_  
**Date**