THE CHELSEA FARMERS MARKET CAFÉ

Motivated by the fact that our town now has just ONE place to eat since the closing of Chelsea Pizza and Dixie’s Diner, the Chelsea Farmers Market (CFM) Board of Directors has developed a plan to ensure that community members will be able to enjoy Friday dinner at the market (or buy take-out for home consumption).

This will be achieved by operating a weekly ‘pop-up’ (i.e. temporary) eatery, which will allow different vendors to be ‘chef-for-a-day’ and provide hot or cold food for on-site consumption or take-out for home dining.

Basic Infrastructure

We received a generous donation from Mascoma Bank to buy new tents and equipment for this enterprise. Thanks to Mascoma, CFM will provide the basic infrastructure for the Pop-Up-Café vendors free of charge:

- A new, high quality, 10 x 10 ft tent with optional mesh sidewalls for preparing and selling the food.
- Folding tables for food service, plates, etc.
- A second new, high quality, 10 x 10 ft tent which will be set up adjacent to the food tent for customers to eat in the shade.
- 1 new 8 ft picnic table and benches w/ seating for 8 – 10 people.

Also available on request:

- 30-cup electric coffee urn.
- Bunn 3-liter airpot dispenser.
- 3.5-gallon cold beverage dispensers.
- Chafing dishes to keep pre-cooked food warm.

We will also provide water for rinsing serving equipment.

The Next Level

We want this to be a zero-waste operation, so we would also provide vendors with compostable/ biodegradable plates, knives/forks/spoons etc., to-go containers, napkins and tablecloths, and non-latex food service gloves.

Each vendor will be asked to pay a $15 fee for these basic items every time they vend at the Pop-Up-Café.

We expect this will be much cheaper than buying disposable items and it is in keeping with all of our wishes to reduce the daily impact of trash on our planet.

Individual Requirements

We are thinking that most vendors will cook the food at home and bring it to the market fully cooked. We will provide chafing dishes to keep foods warm.

Items such as burgers and hotdogs need to be cooked fresh so vendors will need to bring a grill.
Cold foods, such as prepared salads and other cold dishes must be brought to the market at a temp of <41 degrees and returned to coolers periodically to keep at this temperature.

Vendors are expected to purchase their own food/ ingredients and all items not specifically listed as being provided by CFM.

All profits belong to the vendor; except for the annual market fee ($10 per season) the table fee ($10 per week or $50 for the whole season) + the $10 fee for market-supplied materials (see above.)

The Pop-Up Café will not only offer dining opportunities for community members but also increase sales opportunities for vendors as it draws more potential customers to the market.

**Health and Safety Regulations per the CFM ‘Pop Up Café’**

**The VT Agency of Health**

The following information pertains to permits and licensing for vendors who wish to sell prepared foods at the Chelsea Farmers Market.

**Monthly Food Vendors**

Vendors who sell prepared food, hot or cold, are exempt from needing a permit or facilities inspection as long as they do **NOT vend more often than ONE time per month**.

**Weekly Food Vendors**

A vendor who wishes to sell prepared food at the market **MORE frequently than 1x per month** is subject to the following regulations:

- Must have handwashing facilities and a 3-dishpan set up (hot soapy water/ hot rinse water/ bleach sterilizing solution + drainage facilities and storage for grey water, for washing serving utensils and any plates/ silverware that are not disposable.
- The bleach sanitizer concentration must be checked using a **Hydrion Micro Chlorine Test Kit**.
- Here is a link to a **Cambro** hand sink unit, which is one example of a setup which may be approved by the VT Agency of Health.
- There must be ground covering (plastic/ rubber mats) below the food prep area.
- Prepared food must be kept at <41 degrees F using coolers and ice packs. Coolers MUST have a drain to remove melted ice.
- Vendors must use a probe to ensure that meat (chicken, hot dogs, burgers etc.) is cooked to the required temperature.
- Non-latex food service gloves must be used when handling food.
- Food must be prepared and sold under a cover (tent) to prevent contamination from birds, weather etc.

**Bakers – bread, pies, pastries, cakes, donuts etc.**

A license is NOT required for bakers of food that is sold completely cooked, as long as the vendor is not taking in more than $6,500.00 (gross receipts) per calendar year.