



Dear Local Food Producer,

Thank you for submitting an application to supply our market. Before filling out the application, there are a few things to keep in mind. These will help you determine if we are a good match for each other.

FARMacy Community Farmstop has 3 main ways we can grow our local agricultural economy:

1. Offer food producers a convenient alternative selling channel that will support their continued growth and season expansion
2. Provide consumers with convenient, year-round access to a broad variety of locally produced food
3. Create a community of those who care about local food by providing a brick-and-mortar hub

FARMacy Community Farmstop commitments:

- The Farmstop is open 5 days a week, year-round, (excluding holidays).
- We seek to build a mixture of local products attractive to consumers including vegetables, fruits, meat, dairy, grains, artisanal foods, ready-to-eat and non-perishables.
- Our location has a central check-out point, taking multiple forms of payment
- The Farmstop has professional refrigeration equipment for retail displays & limited storage of products
- We refresh and restock produce from available supplies and communicates sales and inventory supply information to producers
- The Farmstop works with producers to create signage for their store display, including information about their methods of production and farms / facilities.
- We pay **70%** of gross sales to producers on a twice/month payment schedule.

Producer commitments:

- Producers will own and set the price for their products.
- Producers will provide a sufficient supply to match demand through deliveries at least once per week for perishable items, and as needed for non-perishable items. Maintaining availability of products is critical for customer satisfaction and returning business. The store has limited cooler and dry storage space which is available for producers to store inventory.
- Producers should regularly communicate how to best display and care for their products in the market. Products that wilt should be located in cooled areas, bagged, in water, etc. All products should be labeled with bar code labels (we can give you guidance) before leaving them at the market, unless we have agreed to do your barcoding.
- Communicating with us about how to care for your products is a key to our mutual success!
- Producers will be responsive and will be proactive in communicating changes.
- Producers will authorize FARMacy Community Farmstop to act on their behalf for replacement items and returns.

APPLICATION & SELECTION OF MARKET PRODUCERS

We accept a limited number of producers in each category (vegetables, fruits, meat, dairy, grains, artisanal foods, ready-to-eat and non-perishables). Selections will be made on a rolling basis, based on product mix needed for store, quality and variety of products from producer and a preference for geographic proximity, sustainability and commitment to early and late season production.

**If approved, you will need to be re-approved for additional items you have not specified.
KEEP THIS SHEET FOR YOUR RECORDS AND RETURN THE REST OF THE APPLICATION**

**2022 FARMacy Community Farmstop
PRODUCER APPLICATION**

Date submitted: _____

Farm / Business name _____

Contact name(s) _____

Street Address _____

Mailing Address _____

Phone _____ Email _____

Website _____

Preferred methods of communication (texting, calling, e-mail)

#1 _____

#2 _____

Preferred method of payment (we recommend direct deposit which is the last page of this form.) If by check, whom should we make it out to? Is the address the same as above?

Please list non-produce items you would like to sell at the FARMacy Community Farmstop, along with anticipated timing (which months of year). (For produce, please fill out the grid on the last page instead):

Number of store retail display units requested: [Each retail display unit will be assessed a \$10/month fee, which could vary based on the amount of shelf space you take and where that space is]

_____ Non-refrigerated produce (approximately 3' x 3')

_____ Non-refrigerated non-produce (approximately 1' x 3' of shelving)

_____ Refrigerated produce (approximately 2' x 2')

_____ Refrigerated dairy (approximately 2' x 2')

_____ Freezer (approximately 2' x 2')

Producer information (please answer only those that apply and put N/A if not applicable):

1. What is your story? Please tell us about yourself and your business. When did you start, what is your vision for the next 5 years, what initiatives have you planned? What is your growth plan (other products you see yourself growing/making in the future)?

- a. What is the acreage of your farm, if applicable? _____
b. What is the acreage under production? _____

2. Where else do you sell your products currently? (List markets, stores)

3. PRODUCE: What best describes your growing practices. Check applicable boxes:

- Certified Organic** If Certified Organic, please attach a copy of your certification.
 All Natural Not certified organic, but using only OMRI approved inputs.
 IPM Use Integrated Pest Management Practices, may use chemical fertilizers/pesticides/herbicides.
 Hoop Houses Or other unique growing methods _____
 Non-GMO Not using GMO products in our goods, feed or seed stock.

4. Do you use other growing methods that you would like us to understand? If you use any chemicals on your produce, please tell us here. **Our customers want to know the growing practices of products in our market. We need to be able to answer as if you were here in the market with us!**

5. MEAT: If you grow animals for meat, please give us a complete description of your growing practices. Please continue on a separate page if you sell multiple types of animals.

Please include:

- a. Feed policies
- b. Feed products
- c. Pasturing habits of your animals
- d. Antibiotic/hormone usage
- e. How many animals do you have?

Your meat must be processed in a USDA-inspected facility.

6. EGGS: Please provide information on:
- a. What do you feed your chickens? (contains soy, GMO use, etc.)
 - b. Any pertinent information about the breeds?
 - c. How are they pastured? (barns, hoop houses, pastures, chicken tractors)
 - d. What do you want the customer to know about YOUR eggs?
 - e. Approximately how many chickens do you have? _____
 - f. Are your eggs processed in a facility licensed by MDARD? _____ YES _____ NO
 - g. If "f" is YES, **please attach a copy of your license to the application.** If "f" is NO, please describe how you package your eggs (in home kitchen, barn room, etc.)

7. PREPARED FOODS:
- a. Where do you make your products? _____
 - b. Where do you source your ingredients? _____
 - c. Do you prepare in a licensed kitchen? _____ YES _____ NO
 - d. If you prepare in a licensed kitchen, **please attach a copy of the license.**

8. All producers must comply with local, state, and federal requirements regarding the production and sale of their products. See the **Producer Guidelines** for a list of the most common permits and licenses required of market producers. Attach copies of all licenses that apply.

9. FARMacy Community Farmstop is not responsible for any loss or damage incurred by producers. It is preferred that producers carry general liability insurance, but it is the responsibility of each producer to insure themselves to the level they feel is appropriate, and indicate their coverage below:

_____ General liability coverage of \$_____ (please provide proof of insurance)

_____ No general liability coverage

I have read and understand the FARMacy Community Farmstop Producer Guidelines and agree to comply with all FARMacy Community Farmstop requirements. All information in this application is complete and accurate. I recognize that the goal of the FARMacy Community Farmstop is to help me sell my products and understand that this effort to grow the local food system will requires flexibility and cooperation from everyone involved.

Signed _____ Date _____

	VARIETIES: This is not a complete list, add your own if not listed	YEAR _____														
		JANUARY	FEBRUARY	MARCH	APRIL	MAY	JUNE	JULY	AUGUST	SEPTEMBER	OCTOBER	NOVEMBER	DECEMBER			
R e q u i r e C o o l e r / R e f r i g e r a t i o n	Lettuce															
	Other Greens															
	Carrots															
	Beets															
	Turnips															
	Asparagus															
	Broccoli															
	Cauliflower															
	Cabbage															
	Raspberries															
	Fruit															
	Herbs															
	Other															
D O N O T R e q u i r e C o o	Squash, Winter															
	Squash, Summer															
	Potatoes															
	Tomatoes															
	Peppers															
	Corn															
	Apples															
	Pears															
	Blueberries															
	Peaches															
Blackberries																

I e r r R e f r i g e r a t i o n	Strawberries																		
	Other																		

Anticipated PRODUCE Plan (feel free to add more items!!!)

We realize Mother Nature may have a lot to say on this topic, but for planning purposes, it would be helpful if you could indicate with a check the items you anticipate selling at the FARMacy Community Farmstop.

This form can be filled out if you are approved as an FARMacy producer. Don't fill it out unless this has been confirmed and you want direct deposit.

