

LEE OSTENDORF

5390 East 8th Street
Long Beach, CA 90804
Home Office: (562) 498-6048
Cell: (562) 449-9299
leeostendorf@charter.net

*Staff
received
4/23/10*

April 9, 2010

Mayor Bill Dalton
Mayor Pro Tem Steve Jones
Council Member Dina Nguyen
Council Member Bruce Broadwater
Council Member Andrew Do

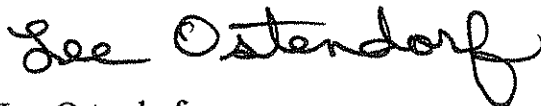
Garden Grove City Hall
11222 Acacia Parkway
Garden Grove, CA 92840

Dear Mayor and Members of the City Council,

I am interested in bringing a quality farmers' market to Historic Main Street. In order to establish this market I am respectfully requesting your assistance by waiving the fees. My farmers and vendors are having tough times and imposing any fees will not attract them to attend this market. There are many cities that do not charge. I personally have this agreement with the Cities of Buena Park, Stanton and Artesia.

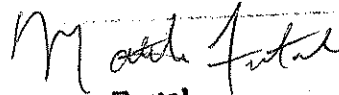
I would appreciate your consideration in sponsoring the Garden Grove Farmers' Market and waving the fees.

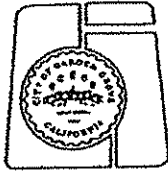
Most Sincerely,



Lee Ostendorf

Approved for Agenda Listing


Matthew Fertal
City Manager



GARDEN GROVE

CITY OF GARDEN GROVE

11222 Acacia Parkway, P.O. Box 3070, Garden Grove, California 92842

Community Development Department Community Event Permit Application Form Permit Center (714) 741-5307

MUST BE COMPLETED WITH ALL SUPPLEMENTAL MATERIALS SUBMITTED 30 DAYS PRIOR TO THE PROPOSED EVENT. FAILURE TO COMPLY WITH THIS PROVISION IS GROUND FOR DENIAL OF A COMMUNITY EVENT PERMIT.

NAME OF EVENT: Garden Grove Farmers Market

SPONSORING ORGANIZATION: City of Garden Grove
(If Non-Profit, please attach proof of Non-Profit status)

MAILING ADDRESS: 5390 East 8th Street
Long Beach, CA 90804

EVENT CONTACT PERSON: Lee Ostendorf
(Provide name/address/telephone no.) 562-449-9299 cell

(Print clearly)

TYPE OF EVENT:

EVENT ACTIVITIES:

Block Party

Parade

Food Sales

Games

Carnival

Race/Walk/Run

Fireworks

Live Animals

Merchandise Sales

Street Closure

PA System

Music

Medical Screening/Services

Drawing/Raffle

Other Farmers Market

Other _____

LOCATION OF EVENT: Historic Main Street

DATE AND HOURS OF OPERATION: Every Sunday 9am - 2pm
(Indicate separate set-up and close down date and timeframes) 7am set up 3:30 open street

ESTIMATED ATTENDANCE: 500

ADMISSION FEE (if applicable): 0

IS THIS EVENT OPEN TO THE PUBLIC YES NO

* own barricades for event
* All of Main Street
* one location for music
(live entertainment)

WILL ANY PUBLIC PROPERTY BE AFFECTED DURING THIS EVENT (streets, sidewalks, parks, school sites, etc.)? YES NO

IF YES, PLEASE DESCRIBE ALL SUCH PUBLIC PROPERTY AND PROVIDE PROOF OF AUTHORIZATION FROM PROPERTY OWNER.

Historic Main Street
Garden Grove Blvd and Acacia

THE FOLLOWING PLANS MUST BE SUBMITTED WITH APPLICATION

A *PARKING PLAN* SUFFICIENT FOR 125% OF THE ESTIMATED ATTENDANCE ALONG WITH AUTHORIZATION FROM PROPERTY OWNER OR PUBLIC AGENCY WHOSE PARKING FACILITY WILL BE UTILIZED. (*OFFSITE PARKING MAY NOT BE COUNTED FOR PURPOSES OF MEETING THE PARKING REQUIREMENT*).

A COMPLETE *SECURITY PLAN* DETAILING ALL NECESSARY PREPARATIONS AND STAFFING FOR CROWD CONTROL, SITE SECURITY, AND LIMITED ACCESS AREAS.

A DETAILED *ELECTRICAL PLAN* FOR THE EVENT SITE INCLUDING ALL LOAD CALCULATIONS AND PANEL SCHEDULES.

A *SITE PLAN* WITH THE FOLLOWING INFORMATION:

- ALL PROPERTY LINES AND DIMENSIONS
- LOCATION OF ALL STRUCTURES/FACILITIES AND EQUIPMENT ALONG WITH THEIR DISTANCE FROM PROPERTY LINES AND EXISTING OR PROPOSED STRUCTURES
- VEHICULAR, PEDESTRIAN, DISABLED AND EMERGENCY ACCESS POINTS, PARKING SPACES, DRIVE AISLES AND TRAFFIC CIRCULATION PATTERN

COMPLETE *PLANS AND SPECIFICATIONS CERTIFIED BY A LICENSED ARCHITECT OR ENGINEER* FOR THE FOLLOWING USE:

- STAGES (requires a Building Permit)
- TENTS COVERING OVER 200 SQ. FT. (requires a Fire Permit)
- CANOPIES COVERING OVER 400 SQ. FT. (requires a Fire Permit)

ADDITIONAL INFORMATION REQUIRED TO BE SUBMITTED WITH APPLICATION

APPLICANT MAY BE REQUIRED TO OBTAIN AN INSURANCE CERTIFICATE FOR EVENT. FOR INFORMATION CONTACT RISK MANAGEMENT AT (714) 741-5057.

APPLICANT MAY REQUIRE A COUNTY HEALTH CERTIFICATE FOR SALE OF FOOD PRODUCTS. FOR INFORMATION CONTACT COUNTY HEALTH DEPARTMENT AT (714) 741-5167.

APPLICANT MUST MAINTAIN EVENT AREA IN A NEAT AND SANITARY CONDITION AT ALL TIMES AND PROVIDE TRASH RECEPTACLES FOR THE PROPER DISPOSAL OF WASTE PRODUCTS.

APPLICANT MUST PROVIDE A LISTING OF ALL PERSONS OR GROUPS PARTICIPATING IN THE EVENT ALONG WITH AN INDIVIDUAL'S NAME, ADDRESS, AND TELEPHONE NUMBER RESPONSIBLE FOR ITS ACTIVITY.

THE FOLLOWING ACTIVITIES ARE STRICTLY PROHIBITED...

SALE, SERVICE OR CONSUMPTION OF ALCOHOL
FIREWORKS (Unless otherwise approved by the Fire Dept.)
DISCHARGING OF FIREARMS
GAMBLING
HELICOPTER RIDES
OPEN FIRES
NUDITY

Lee Ostendorf
(Signature of Applicant)

Lee Ostendorf
(Printed Name of Applicant)

DATE OF APPLICATION: _____



City of Garden Grove

STREET CLOSURE CONSENT FORM

By signing below, the owners and/or tenants of _____, Garden Grove, CA
(Street Name)

consent to the blocking off of said street on _____
(Date of Closure)

O = Owner
T = Tenant

- MAIN STREET CAFE 12939 MAIN STR. G.G. CA ✓
(Print Name) (Street Address)
(714) 636-1480 [Signature]
(Tel. No.) (Drv.Lic.No.) (Signature)

- Jon Melkerson S 12881 Main St. ✓
(Print Name) (Street Address)
714 636-7296 [Signature]
(Tel. No.) (Drv.Lic.No.) (Signature)

- MAIN STREET POSTAL CTR 12877 MAIN STREET ✓
PETER A. KATZ (Print Name) (Street Address)
(714) 394-1370 Peter A. Katz
(Tel. No.) (Drv.Lic.No.) (Signature)

- CARMINE CICERO 12872 MAIN ST. ✓
(Print Name) (Street Address)
[Signature]
(Tel. No.) (Drv.Lic.No.) (Signature)

- Sheri Rodriguez 12865 Main St 92840 ✓
(Print Name) (Street Address) ste101
714 636-5198 N7124952 [Signature]
(Tel. No.) (Drv.Lic.No.) (Signature)

- Pam Whitehouse 12865 Main St 92840 ✓
(Print Name) (Street Address)
(714) 638 2989 [Signature]
(Tel. No.) (Drv.Lic.No.) (Signature)

- Ann OKAZAKI 12865 Main St 92840 ✓
(Print Name) (Street Address)
(714) 6394-6299 [Signature]
(Tel. No.) (Drv.Lic.No.) (Signature)



City of Garden Grove

STREET CLOSURE CONSENT FORM

By signing below, the owners and/or tenants of _____, Garden Grove, CA
(Street Name)

consent to the blocking off of said street on _____
(Date of Closure)

O = Owner
T = Tenant

- Kim Nguyen 12905 Main St ✓
(Print Name) (Street Address)
714 638-5582 _____
(Tel. No.) (Drv.Lic.No.) (Signature)
- Marylandes 12931 Main St ✓
(Print Name) (Street Address)
562 490 024 _____
(Tel. No.) (Drv.Lic.No.) (Signature)
- Lisa Jacobson 12903 Main St ✓
(Print Name) (Street Address)
(714) 638-4206 _____
(Tel. No.) (Drv.Lic.No.) (Signature)
- Yaba Java 12908 Main St. ✓
(Print Name) (Street Address)
(714) 534-1265 _____
(Tel. No.) (Drv.Lic.No.) (Signature)
- Aelen Roland 12936 Main St. ✓
(Print Name) (Street Address)
714-534-7270. _____
(Tel. No.) (Drv.Lic.No.) (Signature)
- Evie Jung 12951 Main St. ✓
(Print Name) (Street Address)
714-741-0088 _____
(Tel. No.) (Drv.Lic.No.) (Signature)
- Denise Garcia 1401 Meriday Ln ✓
(Print Name) (Street Address) Santa Ana
714-724-7117. _____
(Tel. No.) (Drv.Lic.No.) (Signature)



City of Garden Grove

STREET CLOSURE CONSENT FORM

By signing below, the owners and/or tenants of _____, Garden Grove, CA
(Street Name)

consent to the blocking off of said street on _____
(Date of Closure)

O = Owner
T = Tenant

Beatriz O. Raphael 11502 WOOD RD GG CA 92841
(Print Name) (Street Address)

(Tel. No.) (Drv.Lic.No.) Beatriz O. Raphael
(Signature)

J. J. Juregui 12911 MAIN ST. GG ✓
(Print Name) (Street Address)
AZ/ICA
(Tel. No.) (Drv.Lic.No.) J. J. Juregui
(Signature)

TIM MEACHER 12882 MAIN ST. GG ✓
(Print Name) (Street Address)
714 971-3133
(Tel. No.) (Drv.Lic.No.) T. Meacher
(Signature)

Annie MARGOLIN 12866 Main St. ✓
(Print Name) (Street Address)
714 638-4900
(Tel. No.) (Drv.Lic.No.) Annie Margolin
(Signature)

Min Meng 12866 Main St. #101, GG ✓
(Print Name) (Street Address)
714-448-9496
(Tel. No.) (Drv.Lic.No.) Min Meng
(Signature)

Coning Reese 12919 Main St. GG ✓
(Print Name) (Street Address)

(Tel. No.) (Drv.Lic.No.) Coning L. Reese
(Signature)

Derek Dudley 12866 Main St #106 ✓
(Print Name) (Street Address)

(Tel. No.) (Drv.Lic.No.) Derek Dudley
(Signature)

STREET CLOSURE CONSENT FORM

By signing below, the owners and/or tenants of _____, Garden Grove, CA
(street name)
consent to the blocking off of said street on _____
(date of closure)

1. T & T (Name) 12950 MAIN STREET (Street Address) ✓
714 537 5625 (Phone) _____ (Drv. Lic. No.) _____ (Signature)
2. DAWN M. MILLER; OD (Name) 12966 MAIN ST GG 92840 (Street Address) ✓
(714) 530-5720 (Phone) _____ (Drv. Lic. No.) _____ (Signature)
3. MIKE SILVA (Name) 12939 MAIN ST. (Street Address) ✓
714-534-2011 (Phone) _____ (Drv. Lic. No.) _____ (Signature)
4. Nancy Long (Name) 12899 Main St GG (Street Address) ✓
714 757 8700 (Phone) _____ (Drv. Lic. No.) _____ (Signature)
5. Steve Krueger (Name) 11022 Avenida PD (Street Address) ✓

(Phone) (Drv. Lic. No.) (Signature)
6. _____ (Name) _____ (Street Address)

(Phone) (Drv. Lic. No.) (Signature)
7. _____ (Name) _____ (Street Address)

(Phone) (Drv. Lic. No.) (Signature)

ACORD™ CERTIFICATE OF LIABILITY INSURANCE DATE (MM/DD/YYYY)
3/24/2010

PRODUCER (951)784-0311 FAX: (951)784-5433
 Canyon Crest Insurance Service, Inc.
 License # 0D51775
 5051 Canyon Crest Dr. #200
 Riverside CA 92507

INSURED
 LEE OSTENDORF
 5390 E 8TH ST
 LONG BEACH CA 90804

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW.

INSURERS AFFORDING COVERAGE	NAIC #
INSURER A: AMERICAN STATES INS CO	SAFECO/GOLEN
INSURER B:	EAGLE INS. CO
INSURER C:	
INSURER D:	
INSURER E:	

COVERAGES
 THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. AGGREGATE LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

INSR/ADD'L LTR	INSRD	TYPE OF INSURANCE	POLICY NUMBER	POLICY EFFECTIVE DATE (MM/DD/YY)	POLICY EXPIRATION DATE (MM/DD/YY)	LIMITS
A		GENERAL LIABILITY <input checked="" type="checkbox"/> COMMERCIAL GENERAL LIABILITY <input type="checkbox"/> CLAIMS MADE <input checked="" type="checkbox"/> OCCUR GENL AGGREGATE LIMIT APPLIES PER: <input checked="" type="checkbox"/> POLICY <input type="checkbox"/> PRO-JECT <input type="checkbox"/> LOC	01CH9224592	6/16/2009	6/16/2010	EACH OCCURRENCE \$ 1,000,000 DAMAGE TO RENTED PREMISES (Ea occurrence) \$ 1,000,000 MED EXP (Any one person) \$ 10,000 PERSONAL & ADV INJURY \$ 1,000,000 GENERAL AGGREGATE \$ 2,000,000 PRODUCTS - COMP/OP AGG \$ 2,000,000
		AUTOMOBILE LIABILITY <input type="checkbox"/> ANY AUTO <input type="checkbox"/> ALL OWNED AUTOS <input type="checkbox"/> SCHEDULED AUTOS <input type="checkbox"/> HIRED AUTOS <input type="checkbox"/> NON-OWNED AUTOS				COMBINED SINGLE LIMIT (Ea accident) \$ BODILY INJURY (Per person) \$ BODILY INJURY (Per accident) \$ PROPERTY DAMAGE (Per accident) \$
		GARAGE LIABILITY <input type="checkbox"/> ANY AUTO				AUTO ONLY - EA ACCIDENT \$ OTHER THAN EA ACC \$ AUTO ONLY: AGG \$
		EXCESS/UMBRELLA LIABILITY <input type="checkbox"/> OCCUR <input type="checkbox"/> CLAIMS MADE DEDUCTIBLE \$ RETENTION \$				EACH OCCURRENCE \$ AGGREGATE \$ \$ \$ \$
		WORKERS COMPENSATION AND EMPLOYERS' LIABILITY ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? If yes, describe under SPECIAL PROVISIONS below				WC STATU-TORY LIMITS OTH-ER E.L. EACH ACCIDENT \$ E.L. DISEASE - EA EMPLOYEE \$ E.L. DISEASE - POLICY LIMIT \$
		OTHER				

DESCRIPTION OF OPERATIONS/LOCATIONS/VEHICLES/EXCLUSIONS ADDED BY ENDORSEMENT/SPECIAL PROVISIONS
 Certificate Holder is Recognized As Additional Insured As Their Interest May Appear to include its officers, officials, agents, employees and volunteers

CERTIFICATE HOLDER

THE CITY OF GARDEN GROVE
 11222 ACACIA PARKWAY
 GARDEN GROVE, CA 92842

CANCELLATION

SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, THE ISSUING INSURER WILL ENDEAVOR TO MAIL 10 DAYS WRITTEN NOTICE TO THE CERTIFICATE HOLDER NAMED TO THE LEFT, BUT FAILURE TO DO SO SHALL IMPOSE NO OBLIGATION OR LIABILITY OF ANY KIND UPON THE INSURER, ITS AGENTS OR REPRESENTATIVES.

AUTHORIZED REPRESENTATIVE
 Linda Meinzer/LB *Linda Meinzer*

Farmer's and Vendor List

Pacifica Farms	Terry Brooks
Tamai Farm	Brenda Revelee
Castellanos Farm	Honey Soap Shop
Gama Farms	Sonam Dolma
Ha's Apples	It makes Scents
Newport Acer	Mike Drinnen
Engergy Bee	Magical Soap
Chee and Mee Her	Alex's Fruits and Nuts
Verni Farms	Dolce Montechelli
Lee Vang	Ann's Bakery
MB Farms	Aris Foods
Santiago Farms	Mini Donuts
Na's Bonzai	Nena'a Gourmet Popcorn
Lim's Apple	Sno Biz
John Swerdowski	Red Oak
Scaggleatti	Tropical Islands
Marcos Covares	Me Gusta
Soto Ramirez Santiago	GC Crepes
Gaytan Farms	
Lores and Family	
Frutos Farm	
Atkins Nursery	
Hidalgo Flowers	

LEE OSTENDORF

5390 East 8th Street
Long Beach, CA 90804
Home Office: (562) 498-6048
Cell: (562) 449-9299
leeostendorf@charter.net

WORK EXPERIENCE

SPECIAL EVENTS COORDINATOR (1986 – present)

Coordinates all types of special events including festivals, farmers' markets, street fairs, film festivals, band concerts, golf tournaments, restaurant tastes, formal dinners, mixers, and fundraising events.

- ☞ City of El Segundo Special Events Coordinator (April 2001 – May 2004)

REALTOR / REAL ESTATE DEVELOPMENT CONSULTANT (1975 – present)

Studies feasibility to build residential communities, retail, commercial, and industrial properties. Takes project through city, county, and state agency processes from entitlement to building completion. Works as a facilitator and liaison.

BOARD AND ORGANIZATION AFFILIATIONS

- ☞ President - Alamitos Heights Improvement Association
- ☞ Board Member - Kiwanis Club of El Segundo
- ☞ Member - California Downtown Association
- ☞ Member - CalFest (California Festivals and Events Association)
- ☞ Member - California Federation of Certified Farmers' Markets
- ☞ Member – Friends of Farmers' Markets

FOUNDER

- ☞ The Property Merchant
A real estate brokerage firm
- ☞ The Original General Stores
Old fashioned gift stores located in Long Beach, Lakewood, and Torrance.

PAST PRESIDENT

- ☞ Kiwanis Club of Carson
- ☞ Naples Improvement Association
- ☞ Long Beach Investment and Exchange Group
- ☞ Naples Island Business Association
- ☞ Parent Teacher Association
Naples Elementary, Roger's Middle School, & Wilson High School
- ☞ Old Towne Mall Business Association – Torrance
- ☞ Lakewood Village Home Owner's Group
- ☞ Lakewood Center Business Association

References

Rick Warsinski
City Manager
City of Buena Park
rwarsinshi@buenapark.com
714 562 3551

* Aaron France
Assistant to the City Manager
City of Buena Park
afrance@buenapark.com
714 562 3554

Councilmember Don Mc Kay
City of Buena Park
dmckay@buenapark.com

Councilmember Patsy Marshall
City of Buena Park
pmarshall@buenapark.com

Councilmember Jim Dow
City of Buena Park
jdow@buenapark.com

Councilmember Fred Smith
City of Buena Park
fsmith@buenapark.com

Gail Dixon
President & CEO
Buena Park Chamber of Commerce
gail@buenaparkchamber.org
714 521 0261

Mayor Kelly Mc Dowell
City of El Segundo
kmcdowell@elsegundo.org

Councilmember Eric Busch
City of El Segundo
ebusch@elsegundo.org

Councilmember Bill Fischer
City of El Segundo
bfischer@elsegundo.org

Chris Ketz
Former Planning Manager
City of El Segundo 310-952-1700 #1126

Beverly O'Neill
Mayor City of Long Beach
1994 – 2006 562-433-8568

Councilmember Dennis Washburn
Founding Father and four time Mayor
City of Calabasas 818-878-4225

Carol Washburn
President & CEO
Calabasas Chamber of Commerce 818-222-5680

Don Franken
President
Franken Enterprises
World Class Sports 310-535-9230

Pat Brown
Former Community Development Director
City of Carson 562-498-6048

*Used for
Market Manager
meetings - prepared
by Lee (similar to
Torrance)*

Buena Park Certified Farmers' Marketplace **Rules and Regulations**

The Buena Park Certified Farmers' Marketplace ("Market") is a Certified Farmers' Market operated in accordance with California Code of Regulations, Title 3, Division 3, Chapter 1, Subchapter 4, Article 6.5. This Market and all who participate in it, are subject to all applicable federal, state, county and city statutes, rules, regulations, ordinances and orders.

I. DEFINITIONS

1. **Certified Producer:** A producer authorized by the county agricultural commissioner to sell certified agricultural products, produced by practice of the agricultural arts upon land which the certified producer controls, directly to consumers at a certified farmers' market.
2. **Fisherman:** A person or entity that catches pelagic and/or freshwater fish or shellfish from boats which the person or entity controls.
3. **Vendor:** A person or entity that sells non-agricultural products at the Market.
4. **Crafters:** Individuals selling craft items such as handmade art pieces or clothing. The emphasis being on handmade items.

Note: These definitions are provided to distinguish between "Certified Producers", "Fisherman", "Vendors" and "Crafters." However, unless the term "Certified Producer," "Fisherman," "Vendor" or "Crafter" is used, the term "Seller" will apply to all four.

II. GENERAL POLICIES AND PROCEDURES

1. Participation in the Market is at the discretion of the Market Manager. No Seller will acquire any property or other right to continue to participate in the Market. The Market Manager may disallow continued participation of any Seller in the Market.
2. **Market Hours:** The Market hours are 9 a.m. to 2 p.m. every Saturday. The Market is open rain or shine.
3. **SELLERS OR THEIR EMPLOYEES MUST BE ON SITE AT LEAST ½ HOUR PRIOR TO THE MARKET OPENING. SELLERS OR THEIR REPRESENTATIVES MUST NOTIFY THE MARKET MANAGER THE DAY BEFORE THE MARKET IF THEY ARE**

**NOT GOING TO BE THERE. IN CASE OF AN EMERGENCY,
NOTIFICATION ON MARKET DAY IS REQUIRED.**

4. All persons in the selling area are required to wear shirts and shoes at all times.
5. No smoking is allowed within ten feet of each Seller's space.
6. Sellers and their representatives must conduct themselves in a safe and courteous manner. Any language or behavior considered to be deleterious to the normal operation of the Market will be grounds for expulsion from the Market. Consumption of alcoholic beverages, illegal drugs and other behavior modifying substances is forbidden.
7. No animals are allowed in the Market, with the exception of Seeing Eye dogs.
8. Distribution of printed materials or petitions at the Market is permitted with the understanding that the Market Manager may regulate the location wherein such material is distributed. Petitions may be distributed at the entrance of the parking lot, unless the distribution causes a threat to public health, safety and welfare.
9. The Market Manager may make changes, additions, and/or deletions to the Market Rules should it be deemed necessary.
10. The Market Manager will establish, implement and enforce all procedures, rules and regulations pertaining to the operation of the Market in a fair, non-discriminatory, and equitable manner.

III. CERTIFIED PRODUCERS

1. Only Certified Producers may sell agricultural products at the Market.
2. Certification Procedure:
 - A. A producer may become certified by applying to the Agricultural Commissioner of the county where the producer's farm is located. A producer who farms in more than one county must be certified in each county where he/she produces certifiable agricultural products for sale at the Market.
 - B. The certificate and application must be on a form authorized by the Agricultural Commissioner and include an agreement

signed by the applicant indicating that he/she will comply with the terms of Article 6.5 Direct Marketing.

- C. Every Certified Producer must provide, upon request by an enforcing officer or Market Manager, certificates, documentation, information, or any other identification that may be reasonable showing that the conditions of Article 6.5 are being met. Copies of all leased properties and agreements including a map of the property must be presented to Market Manager.
 - D. The Certified Producer's embossed certificate must accompany the certified agricultural products during transportation and must be conspicuously posted at the point of sale.
 - E. Only agricultural products may be sold or offered for sale in the area of the Market designated for Certified Producers.
3. The following certified agricultural products may be sold within the area designated for Certified Producers: fresh fruit, honey, vegetables, eggs, dried fruits, fresh and dried herbs, nuts, house plants, cut flowers and nursery stock. Other products may be admitted on a case-by-case basis.
 4. If a Certified Producer wishes to sell agricultural products at the Market and there is no space available, that Producer will be placed on a waiting list and, as spaces become available, they will be filled based on one's priority on the waiting list.
 5. Certified Producers using the term "organic" must be certified by their County Agricultural Commissioner in order to state that the product is organic. The Certified Producer must also have a certificate from an organic organization.
 6. If Certified Producers wish to use the terms: "no sprays," "no chemicals," or any other similar term, they must provide a brief statement to the Market Manager concerning the techniques they use against insects, fungus, diseases and pests.
 7. Employees, representing a Certified Producer must have written authorization from the Certified Producer. This agreement must be printed on letterhead with the Certified Producer's name, address and phone number. One copy must be given to the Market Manager and one copy to the Los Angeles County Agricultural Commissioner, Weights and Measures PGPQ Division, Attn: Deputy Agricultural Commissioner.

8. A Certified Producer may sell only certified agricultural products of its own production. This Market prohibits a Certified Producer to sell certified agricultural products on behalf of other certified producers, including, but not limited to, separate entities, such as partnerships, in which the Certified Producer has an interest as an individual member.

IV. VENDORS OF NON-AGRICULTURAL GOODS

1. A maximum of two vendors selling the same type of non-agricultural product will be allowed at the Market. Once two Vendors have been admitted to the Market, a waiting list will be established. If consumer demand warrants and space is available, the Market Manager may consider adding additional Vendors selling a like product at the Market.
2. Non-agricultural products cannot be sold within the general proximity of the Market, but can be adjacent to it. Each Vendor selling a non-agricultural food product must have a permit from the local health jurisdiction, and meet all applicable California Uniform Retail Food Facilities Laws relating to proper processing and packaging locations.
3. All products sold by vehicle vendors must be held in the vehicle designated on the Public Health Permit. Tables may be used while operating at the Market only.
4. All products sold must be processed/packaged by an approved processor. Each package must contain all labeling information required by the State.
6. All pre-packaged food sold from a vehicle must be in an enclosed package, (Exceptions: hard-crust bread, which may be sold in an open-end bag, whole unviscerated fish, and whole produce).

V. CRAFTERS

1. A maximum of one crafter selling the same type of wares will be allowed in the Market. Admittance will be on a first come first serve basis. Once a vendor has been admitted to the Market, a waiting list will be established. If consumer demand warrants and space is available, the Market Manager may consider adding additional Crafters, selling a like product at the Market.
2. The emphasis will be on handmade items. This is in keeping with the Department of Food and Agriculture preference that craft items be hand made whenever possible.

3. Booth space for crafters will be available after all the farmers have been accommodated . The priority at the Market is for Farmers.
4. Location of Crafters will be decided by the Market Manager, Crafters are not guaranteed the same space location every week.

VI. RULES SPECIFIC TO PREPARED FOOD VENDORS

1. Food booths, where cooking is taking place, are required to have a fire extinguisher and a container of water on the side. Food booths, where cooking is taking place must meet Fire Department requirements for tarps and canopies.
2. Prepared food Vendors must follow all Health Department regulations for serving booths, facilities for processed foods and all other applicable permits.
3. Menus must be clearly marked as to price and products.
4. Prepared food Vendors must provide the Market Manager with proper licenses and permits from the California Department of Health and the State Board of Equalization.
5. Prepared food Vendors must provide adequate facilities to keep hot and cold/iced foods at safe temperatures. They must also provide a clean refuse container for patrons.

VII. SALE OF PRODUCTS

1. All products sold must be of an acceptable high quality.
2. All closed or sealed containers must be labeled with: contents, name, address and zip code of the producer, and a declaration of identity and net quantity of the commodity in the package.
3. In order to sell by weight, a certified scale must be used to reach the reported weight. Scales must be approved commercial scales and sealed with a current year stamp by the County Sealer of Weights and Measures. Nothing can be sold by weight unless the use of a certified scale is used to reach the reported weight.
4. Processed foods must meet the guidelines of the Los Angeles County Health Department regulations.

5. All participating Sellers must receive the approval of the Market Manager before bringing in new items.
6. All commodities sold at the Market are subject to inspection at any time by the Market Manager or his/her representative for adherence to the above requirements.

VIII. SELLING SPACE

1. All selling spaces must be maintained in a clean, safe and sanitary manner. Sellers are expected to keep their areas swept clean of debris. AT THE CLOSE OF THE MARKET, SELLERS ARE REQUIRED TO THOROUGHLY CLEAN UP THE SELLING AREA AND TAKE TRASH WITH THEM. DUMPING OF TRASH INTO MARKET TRASH CANS IS STRICTLY PROHIBITED. SELLERS WHO HAVE BEEN NOTICED IN WRITING TWO TIMES ABOUT NOT COMPLYING WITH CLEAN UP RULES WILL BE PROHIBITED FROM ATTENDING THE MARKET FOR THE NEXT THREE MONTHS.
2. Each Seller's stand must have the proper certificates and permits posted as required by law. These must be visible to each shopper.
3. Prices must be clearly posted. Collusion among growers to raise prices or exertion of any influence, pressure, or persuasion to cause a grower to increase prices is strictly forbidden.
4. Selling spaces will be defined by the Market Manager. The Market Manager will determine where each Seller will be assigned to sell its products.
5. All food items sold shall be at least six inches off the ground.
6. If a shade unit is set up all connecting rods must be secured in fittings. The shade unit must be anchored or weighted down for wind. Tarps and shades must be securely fastened. Poles may not obstruct traffic flow. Sellers must exercise care when setting up or taking down displays in order to ensure that shoppers are not in the way.
7. All tables must have smooth edges and may not be filled over carrying capacity. Produce arrangements must be stable. All table legs must be secure and stable.
8. Shoppers are not allowed behind tables or in truck area. Barricades should be erected if necessary for crowd control. All

boxes and crates must be neatly stacked and kept clear from walkways, passages and areas of heavy traffic.

9. Sellers must pick-up all produce that drops on the pavement under and in front of display tables. This includes any debris resulting from peelings, trimmings, plastic bags, etc.
10. All displays put on the ground must be neatly organized and include walkways of at least 36 inches in width.
11. **Sellers may not pack up or disassemble their booth prior to 2:00 PM on Market day.**

IX. SANITATION

1. Food Sanitation
 - A. Produce to be offered for sampling must be washed with potable water, and wastewater must be collected in a receptacle and disposed of at an approved site. Please see section on Liquid Waste. Methods include:
 - (i) Produce will be washed on-site at a centralized wash area to be designated by Market management. Note: Produce may not be washed at toilet room facilities.
 - (ii) Although produce washing facilities will be available centrally at each market site, Producers may pre-wash produce prior to arrival at Market as an option.
 - (iii) Washing technique to include full immersion of product in potable water. Wash-water will be replenished on a volume basis as necessary.
2. Handwashing
 - (i) Handwashing facilities will be provided at or near the produce preparation site.
 - (ii) Fixed, plumbed toilet facilities with hand wash sink, single-service soap and towels within the recommended 100 feet from produce stands may also be used for handwashing.
 - (iii) A Gravity feed system comprised of potable water in a clean container, (recommended 2.5 gallons minimum) may also be used for handwashing. The water supply

must drain to a waste receptacle of at least equal size, and single-service soap and towels must be provided.

- (iv) Disposable plastic gloves may be used for slicing produce at stand, however, gloves are not considered a substitute for handwashing.

3. Utensil Sanitizing

- A. Seller must provide sanitizer solution of 1200 ppm chlorine, 200 ppm quaternary ammonium, or 25 ppm iodine to be positioned at stand or central produce preparation site. Utensils used continuously for slicing, (e.g. knives) must be stored in container of sanitizing solution while not in use. See below for sanitizer solution ratios and water replenishing times:

100 ppm Chlorine = two (2) cups per gallon for five (5) hours

- B. Cutting boards or other utensils, (e.g., bulk storage containers, shaker bottles, food storage containers, etc.) must be sanitized prior to use. Sanitizer may be applied either by spray bottle or immersion in sanitizer and air dried prior to use.
- C. All utensils utilized in food service must be food-grade, non-absorbent and maintained in good repair.

4. Waste Removal

- A. All liquid waste generated from produce washing, utensil sanitizing, and handwash areas, must be collected centrally for disposal at an approved dump site, including but not limited to:
 - (i) Available plumbing connected to public sewage. Note: Liquid waste may not be dumped in storm drains.
 - (ii) Licensed waste removal company.
 - (iii) Waste water may also be discharged by Market management at an adjacent restaurant if written agreement by restaurant operator is provided, and use of facilities is approved by Los Angeles County Health Department.

- B. Certified Producers wishing to remove liquid waste for disposal at its farm is optional, and at the discretion of the El Segundo Certified Farmers' Market Manager.
5. Solid Waste
- A. All putrescent material including produce trimmings etc., shall be stored in water-tight containers, (i.e., plastic garbage bags) and ultimately disposed of at approved garbage receptacles with tight fitting lids.

X. PRODUCE PREPARATION/PRESENTATION

1. Produce preparation may take place at a central location or may be conducted at individual stands.
2. Produce presentation may vary; however, prepared samples must also be made to protect exposed sample foods from insects and dust. Methods identified include the following:
 - A. Capped squeeze bottle, for items such as honey. Bottle is uncapped and product is squeezed onto a disposable wooden stick for each individual customer. Bottle is re-capped, stick is discarded.
 - B. Modified shaker bottle, for items such as grapes. Opening in bottle is enlarged to allow bottle to shake out limited number of items, (one or two) into the hand of a customer.
 - C. Bulk liquid container for items such as juice. Disposed with down-facing, self-closing spout into a cup given to customers by the farmer. Cup is disposable. Thermos is washed in approved kitchen.
 - D. Small sample cup for items such as sprouts or jams. Disposable paper cups are filled in an approved facility or manner for distribution to customer.
 - E. Covered serving dish with hinged lid opening on the grower's side. Grower lifts lid and uses a disposable spoon to scoop out a small sample portion. Disposable spoon is given to customer and discarded.
 - F. Sliced fruit/vegetables may be stored in washable containers with lids and dispensed by grower via disposable toothpicks.

- G. Sneeze guards, of sufficient width and height so as to intercept fluids and contaminants from the public are permitted for products with an open display to facilitate self-service.

XI. FINANCIAL REQUIREMENTS

1. Each Certified Producer must pay 6% of his/her gross sales to the Market Manager, and will be issued a receipt at the end of each market day. Gross sales are defined as selling price less sales tax. Rounding off of gross sales is acceptable only to the nearest dollar.
2. All Certified Producers must pay \$.60 per load sheet. The \$.60 is collected for the California Department of Food and Agriculture in accordance with Title 3, California Code of Regulations, Section 1392.8.1.
3. Each Vendor will pay 10% of his or her gross sales at the end of each market day.
4. Each Seller must completely fill out the load sheet forms provided by the Market. The Seller must list all products sold at the Market along with the income received. Load sheets must be turned into the City at the end of each Market day.
5. Sellers will be individually responsible for conforming to local, state, and federal laws. State sales tax shall be paid by the Seller on non-food items.

XII. INSURANCE

1. Sellers will be held fully liable and financially responsible for any accident, injury or property damage resulting from failure to comply with the market rules or other applicable federal, state, county and city statutes, rules, regulations, ordinances and orders.

XIII. VIOLATIONS

1. The Market Manager or his/her representative will take appropriate action against participating Sellers who violate these rules and all other applicable regulations and laws. Violations may result in suspension or expulsion from the Market.
 - 1st Violation will result in a written warning.
 - 2nd Violation will result in a suspension for three months.

- 3rd Violation will result in an expulsion from the Buena Park Certified Farmers' Marketplace for one year.
2. Customer complaints will be referred directly to the Seller. Should a dispute arise between consumer and Seller, the Seller will defer to the judgment of the Market Manager.
 3. **Any Seller expelled from the Market will not be eligible to re-apply to sell at the Market until one year has passed from the date of the Seller's expulsion.**

XIV. APPEALS

1. Prior to any suspension or expulsion from the Market, unless immediate removal is necessary to protect the public health, safety and welfare, a written notice will be sent to the Seller advising the Seller that it will have fifteen days within which to submit a written appeal of the Market Manager's decision.