## Farmers Market 2024 Fees & Guidelines

### Application & Payment Received

<table>
<thead>
<tr>
<th>Days before event</th>
<th>Cost</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>14 or more days before event</td>
<td>Permit fee (see below)</td>
<td></td>
</tr>
<tr>
<td>7–13 days before event</td>
<td>Permit fee + 25% late fee</td>
<td></td>
</tr>
<tr>
<td>1–6 days before event</td>
<td>Permit fee + 50% late fee</td>
<td></td>
</tr>
<tr>
<td>Day of event</td>
<td>Permit fee + 75% late fee</td>
<td></td>
</tr>
<tr>
<td>Found operating without permit</td>
<td>Permit fee + 100% late fee</td>
<td></td>
</tr>
</tbody>
</table>

- To avoid a late fee, complete application and payment must be received at least 14 days before event.
- You can pay with cash, money order, **business** check, Visa, or MasterCard. Personal checks will be returned.
  - Please make checks payable to: Tacoma-Pierce County Health Department

### Market Permits

<table>
<thead>
<tr>
<th>Fee Type</th>
<th>Description</th>
<th>Cost</th>
</tr>
</thead>
<tbody>
<tr>
<td>$184</td>
<td>Market with 1–5 food booths</td>
<td></td>
</tr>
<tr>
<td>$369</td>
<td>Market with 6–15 food booths</td>
<td></td>
</tr>
<tr>
<td>$543</td>
<td>Market with 16 or more food booths</td>
<td></td>
</tr>
<tr>
<td>$191</td>
<td>Demonstration booth (<em>no raw meat</em>)</td>
<td></td>
</tr>
<tr>
<td>$369</td>
<td>Market event (<em>examples: cook-off, multiple participants or serving multiple high-risk foods</em>)</td>
<td></td>
</tr>
</tbody>
</table>

### Vendor Permits

**Exempt (Application Not Required)**
- Commerically prepared and packaged, un-opened, not potentially hazardous, doesn’t require prep or temperature control
- Whole, uncut fruits and vegetables (except sprouts) without sampling

**Courtesy (Courtesy Application Required)**
- Open, ready to eat, not potentially hazardous, doesn’t require onsite prep or temperature control
  - **Examples:** beef jerky, jam, jelly, coffee/tea with no dairy, commercially made cupcakes/donuts, commercially popped popcorn

**Produce Sampling/Eggs**
- Fruits and vegetables (non-potentially hazardous) with sampling
- Eggs (with Department of Agriculture Egg Dealer License)

**Annual Exemption (Application Required)**
- You may apply for exemption if your menu items qualify
- Refer to exempt list application required
  - **See Annual Food Category list for more examples**

**Limited**
- Requires minimal handling
  - Raw and commercially prepared animal products (Department of Agriculture inspected)
  - Dairy products (Department of Agriculture licensed) pre-wrapped for sale
  - Cut leafy greens
  - **See Limited Category Foods list for more examples**

**Low Risk**
- Requires temperature control and minimal prep/handling
  - **Examples:** hot dogs, canned chili/soup, liquid pasteurized egg, commercially pre-cooked meat

**High Risk**
- Cooked from raw animal products or requires advance or complex prep, like cooking and cooling at an approved facility
  - **Examples:** barbecue meat, spring rolls, hamburgers, chicken

### Reinspection

**Reinspection**
- A reinspection is required if you receive 35 or more red points or do not meet sanitation requirements.