

**2024 CITYCENTER DANBURY FARMERS’ MARKET VENDOR APPLICATION**

**OPENING DAY**: **Saturday, June 22, 2024**

**10 am – 2 pm through October 19, 2024 (Saturday’s)**

**CityCenter Danbury Green**

**FEE FOR FARMERS: $350.00 for full season (Due May 19th).** Includes on-site truck parking.

**FEE FOR OTHER VENDORS: $250.00 for full season (Due May 19th).** Includes on-site truck parking.

* No partial season applicants will be accepted.
* Vendor booth space is 10’ x 10’. If additional space is required, please email Lazaro Chavez at [lazaro@citycenterdanbury.com](mailto:lazaro@citycenterdanbury.com)
* Vendor area is outdoors.
* Tents with weights are necessary.
* Space is limited, and available on a first come, first served basis. Reserve your spot early!
* Make check payable to: **CityCenter Danbury Events**, mail to:

*CityCenter Danbury*

*Atten: Lazaro Chavez*

*268 Main Street*

*Danbury, CT 06810*

**Contact: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_CT Resale Tax #: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Farm/Business: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Mailing Address: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ City: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ State: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Zip: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Cell Phone: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Email\*: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Items for sale at market\*\*: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Agree to Promote the Danbury Farmers Market through social media and other marketing channels you use.**

**Are you willing to offer pre-orders online or by phone?** (Circle one.) **YES / NO** Can you take credit card payments at the market? (Circle one.) YES / NO

Do you need access to your vehicle? (Circle one.) YES / NO

**\*Please Note:** Email is our primary source of contacting vendors in sharing timely updates and information regarding the market. If there are any product offerings and descriptions you’d like shared on our website, please email them to: info@danburyfarmersmarket.com

Please be sure the information provided above is printed clearly, and you check your email regularly.

## PROPER CLEANING PROTOCOL

Vendors must clean and sanitize their supplies and equipment regularly:

For surfaces that will be in contact with food or food products (such as produce bins, coolers, boxes, tools), use detergents and sanitizing solutions that are food safe:

1. Clean the surface with a detergent (for example, Dawn dish detergent) and rinse thoroughly.
2. Use an EPA-approved sanitizer product that is approved for use on food contact surfaces.
3. Follow the label instructions for the sanitizer you use when mixing, applying and storing it. Some sanitizers require contact time on the surface to be effective, and others require a rinse step.
4. Allow the surface to air dry.

To clean and sanitize surfaces that will not come into contact with food or food products (such as chairs, tables, truck beds):

1. Clean the surface with a detergent (for example, Dawn dish detergent) and rinse thoroughly.
2. Use a product that the EPA has approved for use against viruses and other emerging pathogens.
3. Follow the label instructions for the sanitizer you use when mixing, applying and storing it. Some sanitizers require contact time on the surface to be effective, and others require a rinse step.
4. Allow the surface to air dry.

These guidelines will be shared with the public through email, social media and on the Danbury Farmers’ Market website. **Stay connected with us: Join our email list at** [**https://danburyfarmersmarket.org**](https://danburyfarmersmarket.org) **AND on Facebook @DanburyConnecticutFarmersMarket**

## RULES AND REGULATIONS

* The undersigned Vendor, and those accompanying, hereby agrees to indemnify, protect and hold harmless CityCenter Danbury & Danbury Downtown Council, their officers, employees, agents and representatives for any and all liability for personal injury, property loss or damage of any nature suffered by Participant arising from use of space, facilities or grounds in connection with operation of said show.
* All non-farm vendors (i.e. bakeries) must pay for a seasonal permit from the City of Danbury Health Dept.
* Danbury Farmers’ Market events take place **rain or shine,** should it rain, we will relocate to the *Patriot Garage parking LVL 4.*
* CityCenter Danbury reserves the right to accept or reject applications at its own discretion.
* CityCenter Danbury does not guarantee exclusivity for any product category.
* No refund shall be granted.
* Booth sharing or subleasing is prohibited unless arranged for in advance with CityCenter Danbury. Participants are responsible for the removal of their trash, paper goods, boxes, etc. Trash receptacles are available on-site.
* Participant agrees to abide by all City and State tax laws.
* All produce must be Connecticut grown with price prominently displayed.
* All produce must be displayed/contained within the confines of your booth space

Vendor Signature \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Questions? Please contact Lazaro Chavez at**[**lazaro@citycenterdanbury.com**](mailto:lazaro@citycenterdanbury.com)