

Whistler Farmers Market Prepared Food Vendors Criteria

All prepared food vendors must adhere to the following criteria in their initial application.

- The product must not compete directly with the core product offerings of the existing upper village food service establishments
- The product must be produced from scratch by the vendor
- Vendors with existing store fronts will not be permitted. The exception to this criteria will be restaurants offering chef demonstrations with a charitable component for any product sold
- Any ingredients available from existing WFM farm vendors must be sourced from these merchants. This list must be submitted to with the application for vendor acceptance
- The preparation of the product must not interfere with or in any way deter from the experience of the WFM. This is specific to unpleasant odors, smoke or harmful emissions
- Placement of the vendors will not be in direct competition to existing upper village food service establishments
- The placement of the vendors is wholly at the discretion of the manager of the WFM. These determinations will be made with consultation of existing market partners, Whistler Blackcomb, The Chateau Whistler and existing upper village food service establishments.
- All vendors must hold and display valid Food Safe and Vancouver Coastal Health certification specific to the product they are preparing.
- All vendors will ensure all attendants will hold valid food safe certification.
- The prepared food products made offered shall be limited to those approved upon application
- Any changes to the product offered must be submitted to and approved by the manager of the WFM one week prior to the market date. All new products must remain in compliance with existing Vancouver Coastal Health certification