

## 2026 OHSU FARMERS MARKET VENDOR SELECTION GUIDELINES

This is a list of criteria that is the ideal for the OHSU FM. We hope to fill at least 90% of our spaces with vendors that meet these standards. We will give priority to vendors that fulfill these criteria.

Many of the nutritional guidelines below were based on the Oregon School Foods Bill developed by the Oregon Nutrition Policy Alliance in 2006 to promote healthy eating in the public schools. Following these guidelines helps promote healthy eating behaviors in both children and adults.

We have a preference for the following:

- Locally grown produce as defined by “Within the state of Oregon or within 250 miles of Portland.”
- Farm owners who provide safe and fair working conditions for all farm workers.
- Organic methods (not necessarily certified) are used in growing produce (at minimum, no synthetic pesticides, herbicides or fungicides).
- Humanely raised animal products (at minimum: raise animals without added/prophylactic antibiotics or hormones, and encouraged to graze in open space and on a diet natural for the species).
- Animals (beef and other grass-eating animals) are grass-fed and finished.
- Greater than 50% of baked goods by weight made by vendor are more than 50% whole grain.
- Produce occupies at least 25% of vendor spaces.
- Processed foods contain locally grown ingredients.
- Prepared, ready-to-eat foods source and use locally grown produce and antibiotic and hormone-free meat and dairy.
- Diversity- after produce vendors have been selected, we will give priority to variety of other types of vendors to create an interesting, even mix of products and diversity of vendors.
- 75% of overall product may not contain more than 35% sugar by weight. (excluding plain fruits and vegetables).
- 75% of overall product may not contain more than 4 g of fat per 100 calories (excluding cheese, plain nuts, seeds, and oils).
- 100% of items sold are produced/grown by vendor.
- Seafood is from the “Best” list of the Seafood watch or has approval from the Monterey Bay Aquarium.
- Prefer to have less processed/minimally foods, including a low priority for fried foods.
- Crafts that are locally made by small business owners who live within 250 miles or in Oregon.
- Items not allowed:
  - No high-fructose corn syrup containing beverages or foods.
  - No high sodium items (>480mg sodium per serving)
  - No processed energy drinks
  - No meat raised with sub-therapeutic antibiotics
  - No meat or dairy treated with hormones
  - No farmed salmon or seafood products from the “Avoid” list on the Seafood Watch.
  - No genetically modified crops or foods containing GMOs.
  - No trans-fats

These guidelines are subject to revision: Rev 2-3-26