

Attendance: Paulette Richards (Chair), Teresa Pitzer (Co-chair), Paula Gourley, Shelia Pointer, Alan Pointer, Lynn Brown, Sue Theolass, Jeff Allen, Kim Allen

Staff: Kimberly Cullen

Recorder: Diane McWhorter

Guests: Colleen Bauman, Elizabeth O'Shea, Lou Sangermano, Rae Nagler, Cecilia Story

Introductions and Announcements: Sustainability Committee is looking for members, Holiday Market Committee is looking for members.

Agenda Approval:

***Motion: Approve the agenda (Alan/Teresa) All in favor 8-0-0 (Chair did not vote.)

Please note: Items may not appear in consecutive order as they were addressed at the meeting, but may have been rearranged for clarity. Points of discussion are statements of individual members and not necessarily the consensus of the whole committee. All approvals are pending the provision of all required licenses, labeling requirements, and payment of fees in a timely manner.

Prepackaged Foods: 1. Elizabeth O'Shea: Taste of Heaven: Twisted Sweets: Desserts for the Twisted: cupcakes, cake pops, candies. Elizabeth has her Food Handler's Card and brought to the committee the news of an adjustment (on 1-1-2016) in the Oregon statutes showing the seven requirements necessary to be exempt from a commercial kitchen license. It included the specific language: "This product is homemade and is not made in an inspected facility" which was not on her labels as required. Her labels did not list ingredients in descending order of volume.

Discussion: Current policy is to discourage artificial ingredients and post a notice that they are included. Her products do not meet the current guidelines for prepackaged foods. The Committee will discuss and recommend to the Board any changes for the guidelines to accommodate this new ruling but at present that work has not been done. Saturday Market requirements can be more stringent than State requirements. The law is not a new one but is intended for farm stands and other home-based sales and this type of product could put the Saturday Market at risk. Customers expect edible products to be made in inspected facilities. If the products contain eggs they may need refrigeration.

***Motion: This individual must meet the following label requirements: Labeling must show all ingredients in descending order. Label must comply with federal allergy notices and contact information, state the exemption labeling requirements, and must comply with Market's requirements of prominently posting of the use of any artificial ingredients including colors, flavors or any other ingredients in the booth. (Lynn/Sue) Motion failed, 2-6-0.

Discussion: Even if a licensed kitchen is not required by the State, the Market may still want to require it. People expect that to be the case when they buy products at the Market. We don't have a process for inspecting on our own. The one candy producer who was approved took a month of conversations for

staff to be assured that inspectors knew about her process and her product was deemed safe. Candies are possibly less of a problem than baked goods.

***Motion: Call the question (Teresa/Lynn) 3-1-4 Motion passes, question is called. (Refers to the previous motion)

***Motion: All baked goods sold at Saturday Market must be made in a licensed kitchen (Sue/Jeff) Rescinded.

Discussion: A licensed kitchen is in your name, so there is accountability. Even use of a commercial kitchen requires a license in the name of the producer. Saturday Market could be liable for these products.

***Motion: Approve Liz's products as presented (Lynn/Teresa) 0-8-0 Motion failed, items not approved.

The products were not approved based on their labels, the fact that all seven requirements for exemption were not clearly met, and the fact that she does not meet the present policy requirements for pre-packaged foods. The discussion of the policy will be placed on a future agenda.

2. Lou Sangermano: Mom's Pies: Lou has a storefront on Willamette St. and has been selling at festivals with his pies. He is presently not interested in selling prepackaged pies but wants to be considered when there is a food booth opening. He makes the pies by hand; pies are made with five ingredients (local fruits and berries, sugar, flour, vegetable shortening, salt.) Kimberly will discuss other opportunities with him.

3. Cecilia Story: Cascadia Nectar: Syrups and Bitters: Numerous flavors of syrups and bitters for use with cocktails, as sauces, and as flavorings, with the flavor profiles developed by her and original to her products. These products are organic, local and Fair Trade as much as possible; and her labels are as sustainable as possible. She has a background as an herbalist and works in a commercial kitchen. She has all the necessary documentation. Some of her labels needed contact information. The products contain alcohol but she does not believe they are a controlled product. The hazelnut product may require an allergy warning on the label and may require all of the other products to show the warning as well. She does hire a worker for some of the production but that represents a small part of the work (a few hours per week.)

***Motion: Approve her products Amended to add: with her proof of correct insurance and correct labels (Teresa/Sue) Rescinded.

Discussion: Kimberly will check out OLCC rules regarding the alcohol in the products.

***Motion: Accept the syrups (with proof of insurance) (Teresa/Sue) All in favor 8-0-0 Items approved.

***Motion: Accept the bitters once she has her labels, insurance, and compliance with OLCC if necessary (Teresa/Lynn) All in favor 8-0-0. Items approved.

4. Ray Nagler: Thomas and Sons Distillery: She and her two partners distill, bottle and sell the products which include distilled kombucha-based, tea-based liquors and herbal-infused liquors. Their fourth partner and investor is Townshend's Tea Company, which technically owns the business. She does herbal infusions and bottling, has the knowledge to be able to make the product without the other partners, and estimates that the product is 50% made by her. They do use employees. They have done extensive research on the OLCC requirements for selling alcohol products and can provide that to the committee. She is aware that SM is in the process of developing guidelines for selling alcohol products and there is not yet a Board-approved policy. They would not sell drinks but would give samples of ½ oz, restricting those to one per person per product per day, with a 2 ½ oz limit per person (as per the OLCC requirements.) OLCC requires dates of sale in advance and permits up to seven, so they would not plan to sell every weekend.

Discussion: She is not the owner of the company, and the member contribution is not clearly hers. All of the partners would have to become members. It's unlikely that an individual could create an operation of this size and expense. It has Townshend's right on the labels, and the owner would not be present at the booth. This is not what we are about. Market should be open to selling distilled spirits but not with this business structure. The products are not handcrafted in the sense that we use it. It's not an equal partnership. They wouldn't be here without the financier. The committee needs to have this discussion about the definition of hand-crafted. We don't always know the structure of each business, and while to them it may seem handcrafted, we don't currently accept this structure. The Maker isn't the Seller. The size and volume and the fact that they have around-the-clock shifts makes it a factory. This stems from the confusion with farmers markets where agents and employees are permitted. It's not in the spirit of our "Who may sell."

***Motion: Approve Townshend's spirits for sale at Market (Lynn/Teresa) 0-8-1 (Sue) Motion fails; items not approved.

Pressing Member Issues: none

Notices to Appear: Wesley Jones did not appear in response to the notices of concern about some of his products. He spoke with Kimberly about his products and presented some complex personal issues which made him unable to appear at this meeting. Information about some of his products was confusing and/or contradictory. He may have misunderstood guidelines at the screening. He was reportedly confronted by another Market member, which is inappropriate during the selling day.

***Motion: Allow him to continue to sell the wire wrapped products until the next meeting when his entire line can be reviewed. (Lynn/Sue) 7-1-0 Motion passed. He must appear in order to sell again after that.

It was suggested that an article go into the newsletter to suggest that people with complaints about other members' products be directed to fill out a Notice of Concern and not confront the member directly. Standards Committee members know that such action is against their Code of Conduct but other members may not know the process. Kimberly does speak to individual members who need more information about the process.

Administrative Report: Kimberly noted that there was one additional Notice of Concern filed by a member about his own products, which he had screened today. No other issues.

Carryover Screenings: Amber Uppel: Divine Lotus Designs: A few of her products were brought to the full committee as they did not appear to have significant contribution. The images were sourced from the internet and not her original design. The committee agreed that they did not meet the guidelines.

Approval of Minutes:

***Motion: Approve the minutes of March 16, 2016 (Teresa/Paula) 6-0-2 (Sue, Lynn)

New Business: Alcohol: A lot of research has been done and the committee needs time to process it. This will be homework and the guidelines could be formulated next month.

Order of Orientation and Screening: There have been several people upset by sitting through the orientation and subsequently having their products not approved. Even though the committee does generally make encouraging suggestions about how the products could meet the guidelines, it is worth looking at the sequence to see if fewer people could be stressed by it. It could be made more clear that people who are not sure their products are ready after reviewing the written guidelines are not required to sit through the orientation first, but can come back later. The orientation is helpful to see how the community works and what the expectations are. While the current order does add more time and stress to the GM's time to mend relationships with the upset potential members, reversing it would require the Standards volunteers to come earlier and then wait 45 minutes through the orientation to resume their meeting. In the big picture of Market, it is not good to have angry or disappointed people, but it is also not good to use extra time of volunteers who are already giving many hours. There must be a way to provide clearer expectations to the members before they come...more publicity of the online guidelines, and a statement on the website letting them know that they can ask questions first before the orientation, and bring their products at 4:15 for a shorter time commitment. This can be discussed again if someone has a good idea of how to balance it.

Old Business: Scent: A letter from a member was read that proposed that the soap that causes problems has too much fragrance in it for sensitive people. The general feeling is that one fluid oz. per pound is a maximum fragrance level, but it is not required that people conform to a particular amount. It was suggested that the Market could commission a pound of soap with an acceptable level of scent to use as a baseline to compare, but there are too many different scents and variables to be scientific about that.

There have not been additional complaints, and until there are, the present guideline is strong.

Discussion: Hats (deferred to a future meeting.)

***Motion: Adjourn (Lynn/Sue) All in favor 8:00 pm