

# White Center

# Night Market 2025

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Food and Craft Vendor Packet

*September 26–27, 2025*

*White Center, Seattle, WA*

**Event Dates:**

Friday, September 26 & Saturday, September 27, 2025

**Location:**

16th Ave SW between SW Roxbury St & SW 98th St, White Center, WA 98106

**Vendor Hours:**

Friday Set-up: 1:00 PM–4:30 PM | Open: 5:00 PM–10:00 PM

Friday Breakdown: 1 PM–12:00 AM

Saturday Set-up: 8:00AM-9:30AM | Open: 10:00 PM–10:00 PM

Saturday Breakdown: 10:00 PM–12:00 AM

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## Vendor Categories

- **Food Vendors:** Prepared meals, snacks, beverages, Southeast Asian cuisine, fried/street foods
- **Craft Vendors:** Hand-crafted goods, art, jewelry, textiles, clothing, prints, cultural items

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## Vendor Requirements Checklist

### ALL VENDORS

- ☐ Complete Vendor Registration Form
- ☐ Recommended - Provide Certificate of Insurance (COI) with \$1M liability coverage, naming as additional insured:

- **City of Seattle**
- **King County**
- **WCCDA, CACCWA, USEACA, Eazy Duz It**
  - ☐ Valid City of Seattle Business License (UBI # required)
  - ☐ Booth setup complies with fire and electrical safety rules
  - ☐ Follow all setup and breakdown instructions

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## **FOOD VENDORS – King County Requirements**

### **Temporary Food Service Permit**

☐ Apply for and submit by September 10, 2025

- Online application: [King County Temporary Food Permit](#)
- Include menu and booth layout

### **Washington State Food Worker Card**

☐ At least one person per booth must have a valid card

- Online Application: [Food Worker Card](#)
- Apply by September 10, 2025
- Info: Food Worker Card

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## **Propane & Cooking Setup Requirements**

- 1. Use portable propane tanks only** (under 125 gallons; e.g., standard 20 lb grill tanks).
  - 2. No permanent gas installations. If using gas piping:**
    - Apply for a Gas Piping Permit through Public Health – Seattle & King County.
    - Schedule and pass a final inspection before use.
  - 3. Ensure cooking setup is included in the Fire Special Event Permit submitted by the event organizer.**
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## Spacing & Layout Safety

Space Requirement	Minimum Distance
From tents/structures	20 feet
From exits or combustible materials	10 feet

*Use markers (cones, tape) to maintain spacing.*

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## Fire Safety Equipment

- **2A-10BC or 2A-20BC fire extinguisher** – required for all propane cooking stations
- **Class K fire extinguisher** – required in addition if deep frying (propane or electric)

*Extinguishers should be mounted and easily accessible near cooking areas.*

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## Coordination with Event Organizer

☐ **Provide vending site layout showing:**

- Propane tank location
- Cooking appliance placement
- Fire extinguisher locations
- Spacing boundaries

☐ **Submit site plan for inclusion in the Fire Special Event Permit application.**

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## Food Vendor Quick Reference Checklist

- ☐ Portable propane tanks only (<125 gal)
  - ☐ Gas piping permit & inspection complete (if applicable)
  - ☐ Cooking setup included in event Fire Special Event Permit
  - ☐ Maintain spacing: 20 ft from structures / 10 ft from exits
  - ☐ 2A-10BC or 2A-20BC fire extinguisher onsite
  - ☐ Class K extinguisher if deep frying
  - ☐ Submit site plan with layout & safety details
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## CRAFT VENDORS

- ☐ Valid City of Seattle Business License
  - ☐ Booth fully contained within 10'x10' space
  - ☐ Comply with Seattle vending guidelines under the Special Event Permit
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## Booth Details & Fees

Vendor Type	Fee	Notes
Prepared Food	\$150	Includes capacity building assistance
Goods, Arts & Crafts	\$50	Includes capacity building assistance
Organizations	\$100	Includes capacity building assistance
White Center Businesses	May be exempt from fee	

- Booth size: 10'x10' (tent and tables not provided)
  - Limited power available (request in advance)
  - No water access onsite
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## Key Dates

Deadline	Requirement
August 25	Vendor list submitted to Public Health (CACCWA)
September 10	Food vendors submit Temporary Food Service Permit & Food Worker Card applications
September 22	Final vendor map and setup schedule released

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## Contacts

### Project Coordinator:

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