



Harvest Market Meeting Agenda

Location: Joselito's

Date: July 26, 2026 - Start time: 2:30 pm

Committee: Gigi Garcia, Corey Grijalva, Mark Sheridan, Victoria Malone, Molly Burke

Invited Guest: Domenica Megerdichian & Ani Avanesyan

I. Roll Call of Market Committee

II. Public Comments -

III. OPEN ITEMS

New Business –

a) Jurying – applicants listed in VI.

b) Student Internship - I did some due diligence inquiry via Cal/OSHA and HR. These were the things I came across:

IMPORTANT — Read Before Offering a Stipend

Under California law, any compensation paid to a minor — including a stipend — classifies that minor as an employee, not an unpaid intern. This triggers the full work permit process and minimum wage requirements. If MSPA intends to offer interns any form of payment, it must follow the steps below.

Do Student Interns Need a Work Permit?

Yes — with very limited exceptions. California Labor Code §1286 and Education Code §49160 require all minors under 18 to hold a valid Permit to Employ and Work (Form B1-4) before performing any work, paid or otherwise, year-round — even during summer break.

Two Pathways Depending on Compensation

PATH A — Unpaid / No Stipend (Volunteer / Educational Internship)

Required Form: CDE Form B1-6 — Request for Volunteer/Unpaid Trainee Authorization for Minors

This form is used specifically for school-supported volunteering and unpaid internships. The internship must primarily benefit the student (educational experience, skill-building, community service) — not the organization. No minimum wage applies. Parent/guardian and school authorization are still required.

PATH B — Paid / Stipend Offered (Minor as Employee)

Required Forms: CDE Form B1-1 + B1-4 — Standard Work Permit Process

If any stipend or payment is offered, the minor becomes an employee under CA law. MSPA must:

1. Provide the minor with a B1-1 form (Statement of Intent to Employ)
2. Have the minor, parent/guardian, and MSPA sign the B1-1
3. Submit to the minor's school district superintendent
4. Receive the issued B1-4 (Permit to Employ and Work) before the intern begins
5. **Pay at least California minimum wage (currently \$16.50/hr statewide; \$17.27/hr in Glendale)**
6. Carry Workers' Compensation Insurance covering the minor

Note: As of August 1, 2024 (AB 800, Ed. Code §49110.5), every minor submitting a B1-1 must also receive a Labor Rights Information Sheet.

Two Cal/OSHA

Regardless of whether interns are paid or unpaid, MSPA must comply with the following under Title 8, California Code of Regulations:

- Maintain a written Illness and Injury Prevention Program (IIPP) — required of all California employers/organizers with workers on-site (8 CCR §3203)
- Provide role-specific safety training before an intern begins any task
- Ensure direct adult supervision of all minors at all times during market hours
- Prohibit minors from performing any federally or state-listed Hazardous Occupations (e.g., operating power equipment, driving vehicles on public roads)
- Apply Heat Illness Prevention standards for outdoor workers when temperature exceeds 80°F — provide water, shade, and rest breaks (8 CCR §3395)
- Minors 14–15 may work a maximum of 3 hours on school days and 8 hours on non-school days; 16–17 year-olds may work up to 4 hours on school days and 8 hours on non-school days
- Keep records of intern hours, supervision, and any incidents on file

c) **student entrepreneurs** – requesting an additional market in Oct/Nov. can they be included in the Pom Festival?

d) **Branded pop**

NEW SUBMISSIONS:

Farmers:

Dancing Crows & Rancho de Trinidad – requesting LACoHD TFF.

prepared food submission:

Joytime Coffee— commissary

Full espresso bar, made to order drinks

Latte

Cappuccino

Flat White

Americano

Mont Blanc

Espresso shot

Mocha

Tea (iced/hot) we already have tea & matcha in the market

Matcha

Chai

Frappe

Fruit Slushy

Gold Milk Latte

Bagged/Boxed beans, matcha, chai, golden milk and teas (resale currently, our label in the near future). Working on PFR for bottled cold brew and espresso concentrate.

<https://joytimecoffee.com>

current market you participate in:

Sherman Oaks (Raw)

Melrose Marketplace (Raw)

Agoura LadyFace Market (Raw)

Reoccurring private event - Hamakom Academy

Channi Kaur

Current Menu Offerings

- 🍷 Chicken Masala Chili
- 🍷 Vegan Masala Chili
- 🍷 Saag Paneer
- 🍷 Garbanzo Bean Curry
- 🍷 Yellow Daal
- 🍷 Potato Samosa Puff Pastries
- 🍷 Chicken Samosa Puff Pastries
- 🍷 Lamb Samosa Puff Pastries
- 🍷 Combo Samosa Puff Pastries
- 🍷 Chicken Biryani with a Peruvian Twist
- 🍷 Cumin Basmati Rice
- 🍷 Naans (Butter & Garlic)

Pricing



Sides: starting at \$3–\$4



Entrees & meal portions: \$13–\$17

We focus on flavorful, high-quality food with vegetarian and vegan-friendly options, and we're excited about the opportunity to bring our unique fusion cuisine to your market.

Rico's Fresh salsa -Cottage- <https://www.instagram.com/ricosfreshsalsa/>

Fresh salsa: guacamole, pico de gallo, Cucumber Greek salad, black bean and sweet corn, mango salsa, chipotle salsa, spicy red salsa, green salsa, creamy guacamole salsa, bean dip, mild chunky salsa, picked onions with cabbage, cactus salad, shrimp cocktail, shrimp ceviche, chili paste, habanero salsa, corn tortillas and crispy chips

List current market you participate in:

Saturday ; Rc sports center farmers market
thursday; IEHP farmers market (Rancho Cucamonga)
Wednesday: chino hills farmers market

Kyoungho Kang <https://koisansushibar.com>

Premium açai bowls made with organic açai, fresh fruit, granola, and wholesome toppings. We also offer natural fruit ice bars made with real fruit ingredients. Our menu provides a refreshing, healthy option for families, athletes, and market visitors seeking a lighter meal or dessert. Our açai bowls are served in a single disposable bowl and are intended as an individual grab-and-go item.

List current market you participate in:

North Fontana Market
Upland Farmers Market

packaged food submission: none

Community Booth:

Kitchen Class- a non-profit organization, we are currently in three markets in East Los Angeles. These markets provide us with two 10'X10' canopy, source of power, tables and chairs for the patrons. We are designated as TFF demonstrators as we share samples of foods, we fabricate onsite. Our services are unique and bring great value to the markets in aggregate as we utilize products indigenous to the market and we encourage market shoppers to patronize the products we demo. We provide printed recipes onsite for what we fabricate as well.

VII. Old Business

(1) Pom Festival

Adjourn at: pm