



Pure Food Co-op LLC Membership Form

Form revised December 2011

(208) 899-6682 www.purefoodco.org

Pure Food Co-op LLC provides consumers with access to local, pasture-based, raw food products. Items for sale are listed on the website, and may be available for pick-up on a regular basis. Items available are subject to supply and pick-up days selected by the co-op. Members place orders and pay for products monthly, and may select weekly, bi-weekly, or monthly pickup. To join the Pure Food Co-op LLC, prospective members submit a membership application, which is reviewed by Pure Food Co-op LLC for approval. An application is approved or added to a waiting list depending on projected product supply and other factors. Membership does not guarantee product availability, due to the uncertainty of animal production and yield. Upon approval of membership application, members pay a small fee (\$40 for the first year) for basic membership and then select the type, quantity, and delivery frequency of products they desire. Membership dues are non-refundable after 30 days from date paid. Payment options for membership and orders include cash, check and PayPal. PayPal payments will be assessed a 3.5% fee. Raw milk obtained from Pure Food Co-op LLC is intended for consumption only by the member's household. We reserve the right to refuse service.

Terms of Membership:

ORDERING PRODUCTS: Member place orders via online form or written order, provided to Pure Food Co-op LLC before the 15th of the previous month for the next month's items. After an order is placed, an order invoice will be sent to the member stating items ordered and scheduled dates for pick-up. The member shall review his or her order invoice and request any changes needed no later than three days after receiving the order. Orders placed must be paid in full in advance of the month's first delivery. Usually, members will pay for the next month's order on the last pickup day of the current month. Additional items may be offered for sale and ordered during the month subject to availability. If payment is not received prior to the first pickup day, other arrangements must be made to guarantee product availability. Prices are subject to change with notice and are listed on our website at www.purefoodco.org.

RECEIVING PRODUCTS: Items ordered will be put on reserve and made available to members for pick-up. Members may pick them up on the scheduled pick-up day or the day following, allowing 48 hours for pickup. Members may come at any time during this 48 hour window to pick up items. Members will take only the items they ordered that are labeled with their name. Members will bring empty containers labeled with their name and leave them on the return shelf. If containers are not returned, products for the next pickup may be put in plastic containers and the member charged for the packaging. If members do not pick up their items within that designated 48 hours, the products will be recycled and members will be credited for 50% of the cost of those products. If members know in advance that they will be unable to pickup items ordered and purchased, and if they notify the co-op at least one week (seven days) in advance of the scheduled pick-up day, those items will be credited in full to the member's account or rescheduled for a later date.

If a member lives near other members and all parties wish to share pickup days and take turns coming to the farm, the co-op will provide (with permission of the members) contact information and pickup arrangements made be made privately between members. The co-op shall not be held liable to any issues with regard to pickup sharing but will try to schedule pickup days to accommodate pickup sharing if possible.

CLEAN JAR CREDITS: Products may be ordered in plastic jugs or glass jars. If using glass containers, jars will be provided by the co-op and members are responsible for cleaning their own jars and returning them ready for re-use. Jars must be spotlessly clean in appearance and scent, free from moisture, and clearly labeled with the member's name. Only co-op jars may be used unless member's own jars have been approved for use by the co-op. If jars are broken, members will notify the co-op and pay for a replacement jar. Jars returned as clean will only be used for that member's products and not for any other member's products. Jars must be returned within 30 days from the day they are picked up.

FOOD HANDLING: Food products, especially raw milk, require proper handling for consumer safety. Milk must be kept between a temperature of 32-40° F, and eggs between 35-45° F. Therefore, we recommend that all products be transported in chilled cooler.

PRODUCTION STANDARDS: Pure Food Co-op LLC accepts producers based on quality practices and quality products. Only producers whose practices meet or exceed co-op standards will be accepted into the co-op, which standards include: cattle kept for milk and beef must be given adequate pasture in season and hay in winter; all egg-laying and meat chickens must be free range and given adequate resources in which to forage. In addition, Pure Food Co-op LLC requires producers to meet or exceed the state milk quality requirements and implement sanitary milk collection procedures. Milk quality testing results conducted on raw milk producers will be made available to members. All food producers are required to provide a disclosure on the practices of their farm, which discloses facilities, feeding practices and handling the animals and animal products, which will be made available to members.

ASSUMPTION OF RISK: Pure Food Co-op LLC strives to take appropriate and reasonable precautions to maintain the integrity, quality and safety of products delivered. However, members assume all risks of proper handling after taking possession of their products, and members assume all risks of consuming products received from Pure Food Co-op LLC. Members shall not hold Pure Food Co-op LLC responsible for any damages or problems with the products purchased. If any member deems any product to be unsatisfactory for any reason, they may contact the co-op immediately and an inquiry into the problem will be conducted, and refunds issued at the co-op's discretion. Information regarding the benefits of and potential dangers of consuming raw milk may be found on our website at www.purefoodco.org/raw.html.

PLEASE INITIAL THAT YOU HAVE READ AND UNDERSTAND THE INFORMATION ON THIS PAGE _____

Pure Food Co-op LLC Membership Form



How did you hear about us? _____

Member(s) Name: _____

Member(s) Address: _____

Please indicate your initial preference for receiving products: Pick-up at the farm Pickup sharing

*Home Phone: _____

*Daytime Phone: _____

*Email: _____

*WE WILL SEND INVOICES VIA EMAIL, PLEASE PROVIDE AN EMAIL YOU CHECK REGULARLY

I, _____ (please print your name), understand the risks of raw milk and raw milk products, I accept that risk and shall not hold Pure Food Co-op LLC responsible for any damages incurred. In the case of minors who consume products obtained through the co-op, the undersigned Member assumes liability for their safety.

I have read and understand the terms of membership and the contents of this contract.

Member(s) Signature

Date

Product Selections (you may change this at any time):

- Raw Cow's Milk (whole) Qty: _____ Frequency: _____
- Raw Cow's Milk (skimmed) Qty: _____ Frequency: _____
- Raw Goat's Milk (whole) Qty: _____ Frequency: _____
- Raw Cheeses (i.e. curds, cottage) Qty: _____ Frequency: _____
- Raw Cow's Milk Yogurt Qty: _____ Frequency: _____
- Farm Fresh Eggs (free-range) Qty: _____ Frequency: _____
- Local Grassfed Beef Qty: _____ Frequency: _____
- Local Pastured Poultry (whole) Qty: _____ Frequency: _____

What other items are you interested in buying? _____



Household Information:

With the benefits of raw milk come risks. For healthy people drinking clean raw milk, these risks are minimal. However, a very small risk of contracting an infection from a human pathogen in the milk (such as e-coli, salmonella, listeria, campylobacter) exists, as well as the possibility of reacting to the good bacteria in raw milk with minor symptoms. For this reason, we need a little information about your family’s size and health to help you reduce your risks as much as possible, by providing you information tailored to your needs. We also ask that you do not distribute raw milk products to individuals not part of your immediate family.

Number of members in your household:_____ Ages:_____

Please list any health concerns in the family (allergies, immune system issues, etc.):

HELPFUL HINTS:

Preparing for raw milk – Raw milk stimulates your immune system. For those who have not before consumed raw milk or who have immune deficiency, it may be a struggle for you and it could take time to become accustomed to this new, rich food. If you have a leaky gut and/or food allergies, you may need to repair and heal the walls of your digestive tract prior to it being able to process raw milk or other foods as a healthy gut would. Children may react to milk because of an immature immune system.

Immunity is earned – For normal digestive tracts, raw milk is wonderful and very effective at rebuilding your immune system and overall digestive ability. But remember, this is something that takes time. Modern Americans are subjected to harsh antibiotics, sterilized foods, preservatives, GMOs, chemicals in our air, water, food, kitchens, work environments, cars, soils and everywhere else. Our natural immunity has been compromised, and it may take patience to rebuild it. A strong immune system means that your body has “earned” its own ability to do battle and protect itself. Earning means it is not for free and it is harder for some people than others, so take it easy as you take positive steps to heal your gut and re-establish the balance of your inner ecosystem.

Ideas for slower going – A baby step could be drinking very small amounts of raw milk (six ounces for an adult) once every few days for the first couple of months. Remember that raw milk is a bio-diverse food containing many different wonderful bacteria, enzymes, and other living components. Your gut may take some time to get used to this living food. Common signs of your body saying "slow down" on your initial consumption of raw milk might be: gas cramps, a mild “down” feeling, a low grade temp, diarrhea or other immune adjustment signs or symptoms. This is considered normal for some new raw milk consumers; it is a message to slow down and let the process proceed slower.

Please list any other requests, comments or questions:

PLEASE COMPLETE AND RETURN THIS APPLICATION TO:
(there are two spots to initial and one signature required)

Pure Food Co-op LLC
5525 Airport Road
Nampa, ID 83687

PLEASE INITIAL THAT YOU HAVE READ AND UNDERSTAND THE INFORMATION ON THIS PAGE _____