

The SF Market is San Francisco's original and only wholesale produce market. Located in the Bayview with convenient access to Hwys 101 and 280, The SF Market's 23-acre campus is home to 23 merchants who operate wholesale and distribution businesses. The SF Market enables one-stop shopping for a wide variety of high quality conventional and organic produce, including specialty Asian and Central/South American vegetables, spices, and herbs.

The SF Market is the nonprofit that holds the lease with the City of San Francisco, manages the infrastructure of The Market, and runs programs including industrial-scale Food Recovery. We recommend consulting our Merchant Directory to find the right business for your produce purchasing needs. Contact The SF Market Program Manager if you need further assistance.

HOURS & LOCATION

The SF Market is open overnight and is located at **2095 Jerrold Ave**, San Francisco. Merchant businesses keep their own hours, but many are open **12 AM–9 AM, Monday–Saturday**.

See the **Merchant Directory** for contact details by business and a breakdown of what each business sells. Some businesses offer delivery options around the Bay Area, others require pick up directly from their stall at The Market. A benefit of picking up onsite is the ability to pick your product and set expectations with merchants. *Be sure that your vehicle/truck is prepared to handle the weight of the order you are picking up.* A single pallet of produce can hold ~2,000 lbs.

QUANTITIES

The Market is for business to business sales, as everything is in bulk sizing. Sample quantities of bulk include 40 lb. bags of onions, 48-count boxes of plums, flat of mushrooms, or 25 lb. box of squash. You do not need a permit or permission to buy from merchants at The Market.

PRICING AND PAYMENT

Pricing and payment are specific to each merchant. Contact a merchant directly for their price lists and preferred payment methods. Note that cash is preferred, many merchants do not accept card. Talk to merchants about established credit with them.

Most businesses need at least a day or two of advance notice to prepare your order, and walk-ins are accepted. To start purchasing, simply contact a business directly (depending on the business, phone is better than email) and explain your produce needs and timing. Delivery may be available depending on the merchant.