

RULES OF THE MARKET PLACE FOR FRANKLIN COUNTY FARMERS MARKET

1. The 2016 Market will be held on Fridays from 5-7 p.m. at the Main Street Square lot from May 13th through October 21st . A second market on Tuesdays will be held from June 7th through October 18th in the same location. To qualify for the Farmers Market Nutrition program, we must keep these hours and have at least one certified vendor present at all times.
2. A **\$35** season fee will be assessed to take part this year to help cover advertising and of some additional promotion costs. Seasonal vendors will be assigned a permanent spot. There will also be a one-month fee of **\$20**. Occasional vendors will be assigned on a first come, first served basis. Permanent vendors who have not arrived before 4:45 may lose their spot for that time ***unless I know you are coming late.***
3. Vendors will furnish their own tables, chairs, and selling supplies. I will require all vendors to use new, unused grocery bags. Food safety is dictating this change. Also vendors are responsible for cleaning their own selling space. This means no rotted vegetables or fruit left on the grounds as well as leaves, etc from produce.
4. All food/produce sales must be in weights or units (so much per piece, per half dozen, etc.) However, if your scale is not inspected by the state and approved, selling by the exact pound *is not advised*. It is better to have them pre-packaged in bags of equal size. You can weigh them at home for the purpose of packaging in equal size bags, but you cannot advertise so much per pound unless you have an inspected scale at home. I do not advise bringing a scale to market. One additional reminder, for Farmers Market nutrition sales, the bags cannot be sealed. Tucking in the flap is ok. This is a rather cumbersome rule, but program rules and food safety rules require this.
5. All food/produce must be displayed up off the ground. It is to your advantage to have it packaged or displayed attractively. Attractive packages and attractive tables mean better sales.
6. No animals are to be **sold or given away** at the Farmers Market.
7. Products for sale can include fresh raw garden produce, fruit, honey, herbs, nuts, eggs, flowers, plants, non-hazardous home-baked goods, and handcrafted items. Fruits and vegetables should be washed as needed. Eggs must be kept cold in an ice chest with ice to maintain refrigerator temperature. This is to protect your liability, so please obey this safety precaution. Salmonella bacteria has become a real problem with eggs and this is the reason behind this directive. Baked goods must be wrapped and **labeled** with your **name** and **address** and **name of product**.

The following may NOT be sold because of potential food safety problems unless the vendor has contacted the proper state authorities and met requirements for selling a potentially hazardous product.
-- home-canned meats, fruits, vegetables, and pickles -- meats and meat products - canned, or fresh
-- raw milk unless inspected, properly labeled and kept cold
-- custard or cream filled goods -- meringue pies -- homemade butter or lard
8. Our market requests producer only vendors. Customers expect to be able to visit with the person who has grown the product. This is not possible if vendors are purchasing at auction from people they do not know for re- sale of produce. The market manager will be doing site visits to ensure this rule is followed and to take pictures for promotion purposes at the market.
9. Selling time is 5 p.m. and **WILL BE ENFORCED**. To aid us in maintaining this, please do not set out uncovered food items until 4:55 p.m. Customers tend to examine what they can see and reach. Signs are a good way to advertise items for sale rather than showing them.
10. Check with your insurance company concerning liability insurance. The Extension Service does not cover you.
11. Vendors selling **taxable** items need a sales tax permit. See Market Manager.

Please call the Franklin County Extension Office (641-456-4811) or Barb Ristau (641-456-3280) if you have questions.