

**2017 RULES AND REGULATIONS FOR  
BLOOMFIELD FARMERS' MARKET  
SATURDAYS 8:30 A.M.-11:30 A.M.  
TUESDAYS 3:00 P.M.-6:00 P.M.  
DAVIS COUNTY COURTHOUSE LAWN (NORTH SIDE)**

- 1. Vendors will be ready to sell at opening time, Saturdays, May 6<sup>th</sup>-Oct. 21<sup>st</sup>, 2017 and Tuesdays, May 9<sup>th</sup>-August 29<sup>th</sup>, 2017.**
- 2. Vendors will supply their own display tables.**
- 3. Vendors will not occupy or setup their stall earlier than 45 minutes before the market begins. NO SALES WILL BE MADE BEFORE THE MARKET STARTS.**
- 4. Vendors will remain open until the market closes.**
- 5. Space, including the surrounding area, should be kept clean and free of debris.**
- 6. The Market Manager reserves the right to assign spaces.**
- 7. No parking on Courthouse lawn or drive.**
- 8. Vendors are responsible for cleanup of their area before leaving.**
- 9. Vendor's pets are prohibited, except those for the hearing or visually impaired. All vendors are expected to behave in a professional manner. They shall not shout, use profanity, or play loud music.**
- 10. All items must be locally grown and/or produced. Locally grown means Davis County and the surrounding counties including the bordering Missouri counties, must be within a 100-mile radius. Produce sellers must grow a minimum of 51% of their produce themselves and have signed statement from the producer from which the other was obtained, containing the name, address and phone number of the producer and address of the physical location where produce was grown (if different than producer's address).**
- 11. Full-time vendors may reserve a space for the season by paying a membership fee of \$40.00 to Bloomfield Main Street for the season. Non-members will be assigned a space on a first come basis by the Market Manager for a fee of \$3.50 paid to the Market Manager (checks made to Bloomfield Main Street) at the time of setup.**
- 12. Gross market sales must be turned in to Market Manager by October 31, as this is how the health of the market is measured.**
- 13. All pet food and treats must be licensed by the state.**
- 14. Violation of any rules will result in the immediate termination of this agreement, without the refund of any fees.**

## **APPROVED ITEMS FOR SALE**

**Fresh in-season fruits and vegetables washed and stored in clean containers displayed in trucks, tables or risers and protected from flies or other contamination at all times. No produce or food items displayed on the ground.**

**Organic Produce – proof of certification displayed**

**Eggs – Must be clean**

**Baked Goods – completely covered by bag, box or wrap, labeled with the common name of the food as well as an allergen list and the name and address of the person who prepared the food.**

**Honey – label required**

**Cider – Pasteurization label or USDA approved warning label**

**Flowers or started plants**

**Jams and Jellies – labeled with common name and name and address of the person who prepared the food**

**Pasta and dried Noodles – dried soup mixes, must be labeled**

**Homemade crafts must be hand made by the vendor. Vendor is responsible for filing sales tax statement where applicable - no second hand items. Vintage and antique items o.k.**

**All foods must be sold by weight, measure, or count – so much per piece, dozen, etc.**

## **UNAPPROVED ITEMS**

**Dairy Products – raw milk, homemade butter or ice cream**

**Soft Pies and Bakery Goods – with any filling that includes eggs as an ingredient; Noodles must be dried. Pumpkin Pies and Bars are NOT approved.**

**Cider made from windfall or downfall apples, unpasturized and not approved by USDA**

**Home canned items including fruits, vegetables, pickles and relish, canned meats or meat products**

**No yard sale or flea market type items**