



Canton Community Center Farmers' Market



Canton Community Center

210 North 7th Street
Canton MO 63435
573-288-0550

cantoncommunitycenter@gmail.com

www.cantoncommunitycenter.com

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Farmers' Market Location

Canton Community Center
210 N. 7th Street
Canton, MO 63435

Market Time 8:00 am- 12:00 pm

Set-up 7:00 am-6:45 am—Tear-Down 12:00 pm-1:00 pm

Questions on Food Regulations

Lewis County Health Department
101 State Hwy A
Monticello, MO 63457
573-767-5312

This Farmers' Market handbook has been developed to provide standards between all vendors and to ensure the safety of all consumers by outlining some of the rules and regulations put in place by the Missouri Health Code, City of Canton, Canton Community Center, or any other governing entities. If there is ever any question of the ability to sell an item, the Canton Community Center Representative or Lewis County Health Department will have final say.

The Canton Community Center Farmers' Market will be operational from 8am to 12pm (noon) every first and third Saturday beginning the first Saturday of June and ending the third Saturday of September. Vendors may begin setting up at 7:00am. Please have your space completely set up by 7:45am. The Market closes at noon, and vendors must remove all items no later than 1pm.

The Market will be located on the Canton Community Center parking lot. All vendors needing their vehicles during the market must set up within the North side of the lot. All other vendors not needing vehicles must be parked on south side of the building in the alley. The rest of the Parking lot is reserved for nonvehicle vendors and parking for consumers. Please note, if you will be serving out of your vehicle, indicate on your application. All vendors may pull vehicles into the lot to unload but all vehicles must be removed unless you have indicated on your application; and been approved to have it remain on the lot. All vendors serving from a tent or table are to line the East and Southern side of the lot. Spaces are available on a first come first serve basis and no spots will be saved. Spaces are a 10x10 section, if more spaces is needed please contact the Canton Community Center.

Food producers who choose to retail their home grown produce on their individual premises, usually do so with a minimum of regulation. However, when they choose to transport their produce to a central market area, there are additional laws and regulations that need to be followed.

The lack of basic facilities, such as refrigeration, for the protection of potentially hazardous foods at a central market area could create a serious public health hazard. For this reason, the products sold at a Farmers' Market must be limited to those that can be handled without the benefit of sophisticated facilities, and those that pose a minimum threat to the public.

Therefore the following sanitation guidelines for Farmers' Markets shall be observed by all vendors.

Permits: Each Canton Community Center Framers' Market vendor shall obtain a vendor's permit annually, to be issued by the Canton Community Center, this permit allows us to keep track of our vendors and to keep track of who is a vendor. Please note: food permits must be acquired by the Lewis County Health Department or other governing agencies.

Vehicles: All vehicles used to transport or display products shall be clean.

Premises: Each vendor shall be responsible for maintaining his or her vending area in a clean sanitary manner. At the close of business each vendor shall clean his or her area. No pets shall be allowed in the sale area.

Food Protection: All Food shall be protected from dust, flies, and other contamination by effective covering or by wrapping during transportation, storage, and display. Baked goods shall be individually wrapped or offered for sale in closed cartons.

Foods OK to sell without further inspection: Whole—uncut vegetables, Whole—uncut fruits, Jams & Jellies, Dry baked goods (cakes, cookies, brownies, fruit pies).

Good Agricultural Practices: Vendors that are also growers are encouraged to know, understand and apply "good agricultural practices" (GAP). An excellent free GAP guideline is available from Cornell University at gaps.cornell.edu/FSBFEng.html The GAP guideline focus is to assure safe and unaltered products through best practices and recommendations regarding the use of agricultural chemicals, manure as a fertilizer and on-farm sanitation practices. Another online tool, part of FamilyFarmed.org's On-Farm Food Safety Project's, was developed by a broad coalition of farm and produce industry partners. It is available at onfarmfoodsafety.org.

Jams, Jellies & Honey: In 2005 RSMo 26+1.241 became state law. It allows manufactures of jams, jellies and honey that produce less than \$30,000 per year to process these products in their home kitchen. Jams, jellies and honey are considered unlikely to cause illness because their acidity and sugar content prevent bacteria growth. Jams, jellies and honey must be sold by the manufacture directly to the end consumer. Vendors should be aware that selling directly to the customer does not include taking an order and shipping the product to their customer. These products must meet the labeling requirements found in the Missouri Food Code by including:

1. Name and address of the person manufacturing the food.
2. Common Name of the Food.
3. Name of all ingredients in the food.
4. Statement: "This product has not been inspected by the Department of Health and Senior Services"
5. Honey should also be labeled "Honey is not recommended for infants less than twelve (12) months of age."

(Sugar Free or no sugar added jams are an exception to the RSMo 261.241 exemption for home manufacturing.) Less sugar may allow enough moisture to be available for harmful bacteria to grow without other barriers. For more information refer to the "Safe Preparation of Jams, Jellies, Honey and Baked Goods. These are available on the Missouri Department of Health and Senior Services website.

Baked Goods: Shortly after the passage of RSMo 261.241, the definition of a food establishment was revised in the food code to allow individuals to make other kinds of non-hazardous foods in their home kitchens and sell them directly to the public without inspection at certain events. These foods include breads, cookies, fruit pies, and similar products.

Below are the specific requirements for the manufacture and sale of these foods.

1. The vendor must be the manufacture or an immediate family member of the manufacture.
2. The Product must be sold directly to the end consumer.
3. The Vendor must also assure that the food bears a label stating:
 - a. The name and address of the manufacture/processor preparing the food.
 - b. Common name of the food.
 - c. Name of all the ingredients in the food.
 - d. Statement: "This product is prepared in a kitchen that is not subject to inspection by the Department of Health and Senior Services.

Foods: All foods shall be wholesome & free from contamination or substances which may be hazardous to health.

Prohibited Foods:

1. Dairy Products
2. Meat and Poultry (including eggs)
3. Home canned fruits and vegetables
4. Home prepared sandwiches
5. Sorghum and syrup products
6. Cider and Fruit Juices
7. Pasta
8. Potentially hazardous baked good requiring refrigeration. This includes soft, or meringue topped pies, cream pies, cream or custard filled bakery products, or any other products capable of supporting rapid or progressive growth of infections or toxigenic micro-organisms.
9. "Sugar Free" or no sugar added jams and jellies

Samples of Fruit & Vegetables: Vendors can provide customers a sample of their products if it is done correctly. Small items, such as blueberries or strawberries, should be washed before being given as samples. Larger items like peaches, cantaloupe or watermelon must also be washed and then cut in order to offer a small portion as a sample. If cutting off site, it should be done at an approved and inspected location. If cutting is done on site, the vendor must have hand washing facilities, gloves and a facility to wash, rinse and sanitize the utensils and cutting board. The sampling should be done by using toothpicks or individual cups to dispense the food. The public should never reach into a bulk container to get a sample. Fruits or vegetables such as cut melons must be kept at proper temperature or the vendor limits the time product remains on display to no more than four hours.

Farmers Market Inspection: To ensure compliance, inspection of the farmers market can be done at any time during the Farmers' Market normal times of operation. This inspection can be done by the Local, or State environmental Public Health Specialist.

Fees: There is no fee to be a vendor with the Canton Community Center Farmers' Market. The exception to this is any permits you may need regarding the Missouri Department of Health and Senior Services. The Canton Community Center is providing this market to the City of Canton residents, Lewis County Residents and beyond. If you wish to provide a donation to help cover costs of this market, or other programming offered by the Canton Community Center, please get with the Director of the Center or any member of the Board of Directors. All donations to our center are a tax deductible donation under our 501(c)(3). Thank you in advance for any donation you may provide.

Space: Each vendor will have a 10x10 space (unless vehicle permit was issued, then space is a 5 foot space behind vehicle) Do not set up tables/stands that extend into on, or block the walkway in front of your tables/displays to allow for proper flow. Do not block sidewalks. Vendors are provided a spot only, it is the responsibility of each vendor to provide any tables, chairs etc. that is needed. No stakes will be permitted to be driven into the ground. Strong winds will occur and canopies do get blown around. All tents must be weighted down. Vendors will be held financially responsible for any and all damages to property caused by improperly secured canopies or any other damage that is a cause of negligence.

Set-up/Tear-down: Setup of tables, chairs, umbrellas, beverage and food stands, fencing, trash receptacles, and all other necessary equipment shall begin no earlier than 7:00am. Clean up must be completed by 1pm. All trash and items must be taken with you. Vendors may NOT begin tear down before noon.

Signage & Permits: Each vendor is required to display at minimum an 8.5" by 11" sign stating company/individual name, location of where their product is grown, raised, or produced. Any permits issued by any governing agency for the items you are selling. And in addition the permit issued by the Canton Community Center. Vendors are solely responsible for conforming to all laws and licensing/certificates required for their products.

Pricing: Pricing is set by each vendor, however please price fairly. Any complaints of "price-gouging" will be dealt with on a case by case basis by the Canton Community Center.

Snap: The Canton Community Center Farmers' Market does not currently accept Snap, however as the farmers' market grows we will be looking to add this service to our vendors and consumers.

Pets: NO vendor pets will be permitted at the market, with the exception of service dogs, and miniature horses. No sale of live animals is allowed at the market.

Smoking/Drugs: No smoking or drug use will be permitted at the Market. If you are a smoker of cigarettes, you must remove yourself from the lot and ensure you are upwind from the Market. No Alcoholic beverages will be permitted at the Market.

Printed Advertisements: Each vendor is permitted to distribute brochures that are advertising their product. Any political, petitions or any other digital or printed media is prohibited. If you wish to get an item approved please see the Director of the Canton Community Center or a member of the Board of Directors of the Canton Community Center.

Complaints: Please note, ALL complaints with or against the market or individual vendors must first be brought to the attention of the on-site Canton Community Center representative. If complaints are filed after hours, please see our Director or a board member of the Canton Community Center to request a complaint form. In addition, these complaint forms will be on our website at www.cantoncommunitycenter.com. All complaints are taken seriously, and will be reviewed by the Board of Directors. Any action taken will be final. Please see our Director or a board member for additional details.

Other Terms:

The Canton Community Center reserves the right to cancel any vendor permit at any time for any reason. Renewal of the permit will only be approved by the Board of Directors of the Canton Community Center. All items sold at the center must be grown or produced at the location(s) listed on the application, any vendor found to be providing false information will be expelled from the Farmers' Market and renewal of application will not be provided. There could also be legal repercussions based on the severity of the false information.

As a condition of participation in our market, vendors are required to keep track of the number of sales and dollar amount for each day. This is to determine the growth of our market only, and will not be published with the exception of the total of all vendor day sales numbers to the board of director and other vendors to show them the viable option of selling at our market to entice growth. These numbers must be provided either at the end of the day to the Canton Community Center representative.

Failure to follow these and any other written amendments to this document, or any local, county, state, or federal law may result in termination of the Market Permit, and may result in the contact of the governing agency to report non-compliance with the permit(s) the vendor was issued.

The Canton Community Center reserves the right to alter this handbook by adding or deleting of any section. If it is during the "market season" written notice will be given to vendors. Vendors will have 30 days to comply where alteration allows, unless it is a public, safety, or other emergency issue that needs addressed immediately where notice will be given as quick as possible.

By signing the "Canton Community Center Farmers' Market Application" you agree to the terms in this document and agree to comply with all aspects. If there are any questions or concerns please direct them each day of the market to the Canton Community Center representative, or during non-market hours, to the Director of the Canton Community Center.