



2017 Warrick County Farmers' Market Rules

Purpose:

The primary purpose of the Warrick County Farmers Market is to provide customers an opportunity to purchase locally grown, fresh quality farm products and locally produced crafts from local producers and crafters.

Market Location and Dates:

The Warrick County Farmers' Market will be held on the Boonville square at the corner of Second street and Main Street at the Harold Gunn Memorial Pavilion.

The market will be held every Saturday beginning June 3rd to October from 7:30 am to noon Note: Executive Committee reserves the right to adjust the ending date of the market due to growing season concerns and/ or vendor participation. **No sales before 7:30am.**

Market Fees

Booth Space 10ft x 10ft \$25 Season Pass \$10 weekly fee

Vendors must check in with Market Masters upon arrival to sign in, pay fee, or display season pass. Checks must be made out to Warrick County Farmers' Market.

Permitted Wares for Warrick County Farmers Market

The primary purpose of the Warrick County Farmers Market is for the offering for sale articles for human consumption such as locally grown or produced fruits, vegetables, vegetable and bedding plants, nursery stock, edible grains, nuts, berries, shell eggs, hay, straw, maple sugars, syrups, honey, freezer meat or articles such as flowers grown and offered for sale by the growers or producers, members of his family, or by his employees. No product offered at the Warrick County Farmers' Market shall be purchased at an auction, wholesaler, or retailer.

- If selling eggs, they must be kept at 41 degrees F or less and used egg cartons may only be used if relabeled with vendors name and address. Vendor must obtain a current egg vendor license issued by the State Egg Board and a copy of the license must be on file with the Market Masters. (For a retail vendor license from the Indiana State Egg Board: <http://www.ansc.purdue.edu/ISEB/RetailApplication.htm>)
- No live animals may be sold or given away at the market.
- If selling honey, vendor must post visible sign informing customers of the danger of feeding honey to infants and children less than 2 years of age.
- Processed food items such as baked goods must be prepared from scratch by the vendor in a licensed facility or qualify as a Home Based Vendor (HBV) item and have proper labeling.

- Labeling requirements: All HBV foods that are formulated and prepared must be labeled as “This product is home produced and processed and the production area has not been inspected by the State Department of Health.” Labels must contain other information such as the name of the food product, ingredients, net weight and volume, and date at which the product was processed. (For further information, please consult the HEA 1309 Guidance Document attached).
- For examples of foods that may be and may not be sold by HBV’s at the Warrick County Farmers’ Market, please see the guidance document prepared by ISDH for HEA 1309. <http://www.ag.purdue.edu/foodsci/Pages/IN-HEA-1309-info.aspx>
- Samples of baked goods are allowed at the WCFM provided the following guidelines are followed:
 - Preparing samples for consumers and handling baked goods are all considered food handling and proper precautionary measures must be followed.
 - Foods must be protected at every stage of the preparation and handling process.
 - Bare hand contact with ready-to-eat foods is prohibited. Utensils such as tongs, forks, and single-use gloves must be used to prevent food from being in contact with bare hands. If you are ill you must not handle any food at the farmers’ market. Food handlers must keep their hands clean at all times. If using a cooler, be careful not to store ready-to-eat foods in direct contact with ice.
 - If providing samples at the market, food preparers, consumers’ hands and insects are major sources of food sample contamination. Bare-hand contact with food is forbidden. Tongs, spoons, single use gloves, deli tissue may be used for handling samples.
 - Open foods sold at the farmers’ market, such as samples, should have some sort of overhead protection covering the display area. A tent, an awning, or large umbrellas are acceptable overhead protection. The samples themselves must also have some sort of covering to screen from insects and debris.
 - All vendors giving out samples are required to have clean and sanitized utensils.
 - Handwashing is the best way to prevent the spread of disease. Products such as hand sanitizers should not be used as a replacement for hand washing.
 - Samples of processed or ready-to-eat items need to be individually wrapped or contained. Market Masters have final approval of all samples.

- Frozen meats (beef, pork, lamb, goat) to be sold at the market must be processed in a properly licensed facility. It must be inspected and labeled according to the State Department of Health rules.
- Poultry sales are allowed at the farmers market if the following conditions as stated in Indiana house act 1312 are met:
 - All poultry processed must be frozen at the point of sale and labeled in compliance with 9 CFR 381.10. Label requirements for this exempt uninspected product include the following:
 1. Name of the product
 2. Ingredients statement
 3. Statement of the quantity of contents in terms of weight or measures;
 4. Name and address of manufacturer;
 5. Date of packing
 6. Explanatory statement indicating why the requirements inspection legend is not permitted; for example, the phrase “Small Enterprise Exemption from Inspection” is suggested by FSIS but is not a mandatory requirement.
 - Producers must be slaughtering/ processing less than 1000 birds in the calendar year to qualify.
- Prices must be posted for all items.
- All vendor booths must have a sign stating their farm or vendor name.
- Seventy-five percent of all products sold must be grown/raised locally (southwest Indiana and Daviess and Henderson Counties, KY).

In order to maintain enough activity for the entire Farmers’ Market season, vendors of other items may display and sell other homemade or locally produced items at the discretion of the Market Master.

- Seventy – five percent of the products displayed/sold must be produced locally by the vendor. Arts and crafts are permitted but 75% of the products must be produced by a local person and not be “flea market” or low quality.
- All craft items must be original and handcrafted by the vendor. **No purchased raw materials or commercially prepared products may be sold, unless significantly transformed through handcrafting to create original quality work by the vendor.** No craft items made from kits, reproductions of artwork not created by the vendor and commercially manufactured clothing, unless substantially altered and enhanced by the vendor will be allowed. **The starting material must be significantly altered and enhanced by the vendor and the finished product should artistically dominate any commercial components used in the product.**
- Items must be safe, have a reasonable life expectancy and exhibit quality craftsmanship.

FINAL DETERMINATION OF THIS ISSUE IS AT THE DISCRETION OF THE MARKET MASTER(S).

Vendor Terms

- Vendors must furnish their own tables, chairs, or other display arrangements.
- Vendors are required to furnish their own canopies or umbrella (if necessary).
- It is mandatory that all produce be kept covered or under a canopy or umbrella at all times.
- Shelter and electricity provided in limited quantities.

Vendors must keep their produce in good condition. Low quality or dirty vegetables, fruit, etc should not be displayed or sold. Vendor pricing should consider quality and supply. It is suggested you check area prices.

Health and Safety Requirements and Regulations

- All items intended for human consumption must be kept at least 6 inches off the ground at all times, be under a tent or umbrella or be covered and be in a safe and sound condition.
- Vendors are responsible for any damages resulting from his sale of unsafe or unsound goods.
- No potentially hazardous foods should be sold. For reference, please call the Warrick County Health Department at (812) 897-6105 ext. 5.
- All baked items must be produced in a licensed facility or meet requirements for a Home Based Vendor and be labeled accordingly.
- All items requiring immediate refrigeration must meet state, county, and local health requirements, rules, and regulations. Vendors are responsible for their own refrigeration source.
- Vendors are responsible for complying with all applicable laws, regulations, and ordinances pertaining to their products.
- Scales and measuring devices must be legal, certified, and accurate.

Vendor Clean Up

- Seller is responsible for cleaning up around his/her vehicle and maintaining safety in that area. Failure to completely clean up assigned spaces and surrounding area may result in loss of vendor privileges.
- All trash must be carried out. Library dumpsters are for library use only.

Covenant Not to Sue

By participating in this Farmers' Market, the vendor agrees not to institute any action or suit of law or in equity against the Boonville Warrick County Public Library, Warrick County Farmers' Market, its volunteers, agents, officers, and designees as a result of action taken under this contract. The vendors

will not aid in the institution or prosecution of any claims for damages, costs, loss or injury to person or property resulting from the terms of vendor's participation in the Warrick County Farmers' Market.

Indemnification

The vendor hereby agrees to indemnify, hold harmless, release, waive and forever discharge the Boonville Warrick County Public Library, Warrick County Farmers Market volunteers, agents, officers, designees from all actions, damages, liabilities, and expenses, including reasonable attorney fees and court costs that may arise out of or as a result of the vendor participating in the market.

Insurance

It is highly recommended, vendors provide a certificate of liability insurance for protection against damages in the event injury occurs at the Market or an injury is caused by their products, but not required by Warrick County Farmer's Market.

- The certificate of insurance must be on file with the Market Master prior to your booth assignment.
- The Certificate Holder should be Warrick County Farmers' Market, Po Box 143 Boonville, IN 47601

Farmers Market Executive Committee

The Warrick County Farmers Market Executive Committee consists of the Market Manager(s), President of the Warrick County Farmers Market, and the Purdue Extension Educator, Agriculture and Natural Resources, for Warrick County. The Extension Educator can provide current basic information about production and marketing of many farm products along with contact information for appropriate regulatory agencies. The Purdue Extension Educator can be reached at 812-897-6100.

Vendor Violation Procedure

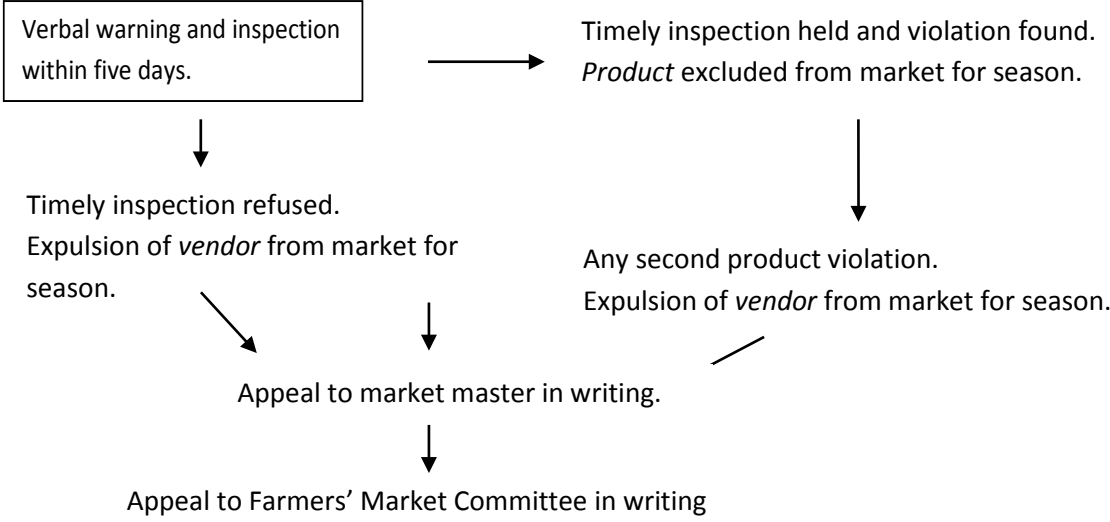
In the event that a vendor is found to be in violation of one or more of the above market rules, the following process shall be observed.

- Market rule violation (submitted to Market Master in writing)
- Verbal warning issued by Market Masters.
- Written warning issued by Market Masters
- Expulsion from Market for season
- Appeal to farmers' market committee in writing
- Decision of the committee is final

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Market Product Violation

In the event that there is a question regarding a product being offered by a vendor, the following process shall be observed.



Decision of the committee is final (will be addressed within 30 days)