Please Keep!! Vender Copy-DO NOT SEND BACK

"Walnut Valley Farmers' Market Vendor Rules for Year 2011"

Farmers' markets and market vendors are subject to inspection by the Kansas Department of Agriculture (KDA) and must follow their regulations for food safety:
http://www.ksda.gov/includes/document_center/food_safety/Food_Safety/12FoodSalesFarmersMarkets.pdf

Vendors at the market are selling "local" fresh produce, plants, crafts, artwork, or baked goods grown or made themselves or by members of their families. The market has high-quality standards for produce. All foods while on sale or display are required to be effectively protected from contamination and clean.

1. Homegrown "local" produce is the heart of the market and is always welcome…
   a. …provided, that any use of pesticides in their production complied with label directions.
   b. Lettuce and other salad greens may 'never' be bagged in advance. It must be brought in bulk (roots in small of amount of water) and bagged at time of sale.
   c. If other produce is bagged for customer convenience, must post a sign to "Wash before using".
   d. Vendors should provide a reasonable estimate of the weight of produce, unless you have a certified scale to weigh produce.
   e. Produce must be sold whole. Watermelon may be displayed with plastic wrap, not sampled.
2. High quality jams and jellies are always welcome. Home-baked goods that **do not** contain potentially Hazardous-s fillings or toppings are welcome. (Potentially hazardous foods are foods that consist of milk or milk products, eggs, meat, poultry or fish.) No cream, meringue, custard pies, hamburgers, hotdogs, egg rolls, burritos, or summer sausage, etc.
   a. Jams, jellies, and baked goods must contain complete labels, including the common name of the product, the name and address of the producer, all ingredients should be listed, and any common allergens such as peanut butter or nuts must be noted.
   b. No other packaged foods may be sold without proof that they are prepared in a KDA-certified food preparation station.
   c. If a tomato has been split, cut, juiced, blended or in any way processed, it may not be sold. **No salsas, sauces, salads or condiments, fresh, frozen or canned are permitted unless prepared in a KDA certified food preparation station.**
3. Sales of frozen meats are allowed if from an inspected source, labeled properly and maintained frozen.
4. Fresh meat, fish or dairy products are prohibited.
5. Clean, fresh farm eggs may be sold if maintained 45 degrees F.
6. **No live animals are permitted for sale or display.**
7. Vendors should keep their sales area neat and clean and attractive including beds of transporting trucks.
8. **Vendors are not to use tobacco products at their stands.**
9. Vendors are responsible for their sales tax or any applicable licensing, permits, and liability insurance.
10. Booth/stall/tents may only be in areas designated by a Market Manager.
11. **Each Vendor must have a sign with their booth/company name and vendor name prominently displayed. Tax number should be displayed and available upon KDA inspection.**
12. Produce and other items for sale should be clearly priced and neatly displayed off the ground.
13. **No sales are permitted before 7:30AM. It is not fair to the people who show up at 7:30AM ready to purchase items as stated in the advertisements only to find someone has purchased things before 7:30AM. Holding items is considered early sales.**
14. **Vendors are to arrive at least 30 minutes before Market opens. The 7:00AM rule means your site will be reassigned at 7:05AM, if not present. Please call if you "will" be there to save your spot that morning. Call, Webster Roth 620-262-7296, Wilma Roady 580-716-5572, Dolly 229-3351**
15. The Market is open until **12:00PM**, but the market vendors and/or volunteers may declare a "sellout" and close the booth/market early.
16. Vendors of commercial products that are not homemade/homegrown may be allowed to have a booth for display and information purposes only. No sales are permitted in these cases.
17. **Farmers' Market is not for "resale" produce, foods, or crafts. The vendor is the producer, crafter, baker, grower, or artisan. People expect to buy "locally grown" items from the local producer**.