

2021 Salisbury-Rowan Farmer's Market Rules

Updated January 2021

Opening Day- April 17, 2021

1. The North Carolina Department of Revenue requires vendors to obtain a certificate of registration to sell products not from their farm or reselling of items. Farmers selling their own farm products do not require registration, but they are required to provide a signed agreement stating they are omitted from the new regulation to keep on file with the Market Manager. If you are a vendor required to certify you must collect the appropriate tax and register with NCDOR. The Market Manager is still required to keep a daily registration list of vendors.

2. Each vendor at the Salisbury Farmers Market must be certified as a producer by his/her county extension agent. If producer is a member of FFA or 4-H their advisor must complete certification form. The certification form must be on file with the market manager to gain access to the market

3. When the market is operating, 50% of the produce and plants value offered each day from April 14 until June 16 must be grown or produced by the vendor; 75% after June 17 to September 1, and 50% after September 2. All items must meet both NCDA and USDA standards and requirement and must be properly labeled. All produce not grown by producer must be properly labeled with the place of origin along with the price. Additional products will be handled on a case by case basis according to market demand.

4. 100% of Baked Goods sold at the market must be produced by the vendor. All products must be properly labeled to meet NC specifications. All items must meet both NCDA and USDA standards and requirement.

5. 100% Of Value added products must be grown or produced by the vendor. All products must be properly labeled to meet any NCDA or USDA standard requirements.

6. Crafts sold at the Salisbury Farmers Market must be preapproved by the Market Board. All crafts must be hand made by the vendor. The number of vendors will be limited to the season as well as available space.

7. The Salisbury Farmers Market is open to producers in Rowan and bordering counties-with some exceptions.

8. Prices must be posted for all items sold. All signs must meet market standards. All vendors must identify their farm/business name and location prominently each market day.
9. Sales NOT Allowed: Live animals, flea market type items, pickles, low acid canned foods (such as beans, corn, tomatoes, etc. as specified by N C Dept. of Agriculture).
- 10.No items may be sold which are unwholesome or unsound.
- 11.All setups and displays must be removed by the end of the designated sale day.
- 12.For sanitation purposes, each vendor should have hand-washing supplies on hand at all times.
- 13.Pets are not allowed in the market due to food safety concerns. Exceptions are allowed for service animals.
- 14.All products produced under certification for example 'Certified Organic' ;meat, poultry, or dairy products; or products requiring inspection such as bake goods or canned foods, must be labeled and must display certification or license.
- 15.All scales must be approved as "Legal for Trade." Anyone using scales must have them certified by the NCDA.
- 16.Members should not move their vehicles in or out of the market area during times when such movement would pose a danger to people in the shopping area. Farmers market vendors must be parked within their assigned spaces and all other vendors' vehicles must be parked off premises.
- 17.The Farmers market will be open 1 day a week, Saturdays from 8:00 a.m.-12:00 noon for the summer portion, 9:00 a.m.- 12:00 noon for the fall/winter portion. No sales will be made after the market officially closes .Market vendors are expected to be setup 15 minutes prior to market opening.
- 18.For the safety and comfort of all, both buyers and sellers are requested to keep their children under control at all times.
- 19.Vendors selling at the Salisbury Farmers Market and customers are expected to act ethically and maintain appropriate behavior and dress.
- 20.There is a \$12 drop off fee, this does not include resellers.
- 21.The Market Board is authorized to enforce all market rules. For the benefit of all, sellers are requested to abide by the above guidelines. Any problems that may arise shall be referred to the Market Board. Those not abiding by the guidelines will be requested to leave the premises.

First offense-the vendor will be asked to leave the premises and not return until the rules are met. If a rule violation is questioned, a three member board will investigate. The board must consist of one representative from the Cooperative Extension Office and two from the Market Board. Second offense-the matter will be taken before the Salisbury Farmers Market Board.

22.Applications will be reviewed monthly by the Salisbury Farmers Market Board of Directors. All applications submitted after the April 1st deadline will be reviewed within 30 days of receiving the application by the Board of Directors. The vendor will be notified of acceptance or denial after the board's vote.

23.Any vendor who has a concern must put it in writing to the Market Board

Meat/Dairy Production Rules

All meats sold at the market must be raised by the vendor.

PRODUCTION:

Animals not raised from birth must be raised by the Producer on his or her owned, leased land, or other arrangement managed directly by the producer for a minimum amount of time to ensure that the processes used, as outlined by the Producer (hormone and antibiotic free, pastured), are within the Producer's direct control.

Poultry – from chicks purchased at 2 weeks or less;

Laying hens as pullets

Eggs – from Producer's poultry

Cheese and Dairy – made from milk from Producer's herd

Pork – 4 months

Beef – 6 months

Ostrich – 6 months

Lamb – 4 months

Goat – 4 months

Other meat products must be approved by the Farmers' Market board prior to selling.

PROCESSING:

All meat must be processed and labeled according to NCDA/USDA guidelines.

TRANSPORTING and SELLING:

All meat vendors must be registered as Meat Handlers with NCDA. Producer must abide by USDA/NCDA food safety guidelines for transporting and selling meat and provide a copy of their NCDA Meat Handlers License prior to selling. Food requiring refrigeration shall be stored at a temperature of 45 degrees F or below. Frozen foods shall be maintained frozen.

PRODUCTION CLAIMS:

All production claims must be in compliance with USDA & NCDA labeling guidelines and documentation for claims provided to the market manager prior to selling.

Space assignments will be prioritized in the following manner.

1. Market Manager along with the Board of Directors will have all authority in assigning spaces.
2. No subleasing of spots is allowed.
3. Each vendor is responsible for securing their tents and signage with weights to prevent injuries/damage.
5. Each vendor is responsible for cleaning up his own space. All debris must be removed at the end of each day and taken home.

Rates for 2021

There is annual membership fee of \$100.00. The daily space rental is \$10.00 for members and \$25.00 for non-members. The annual membership fee covers expenses for maintaining the website, a weekly newsletter, promotional activities and advertising.