



The Salisbury Farmers Market Rules

Salisbury Farmers Market | P.O. Box 934 | Salisbury, NC 28145
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Application Process:

To be considered for the 2025 Prime Season Market, a completed application and supporting documents must be received on or before April 1, 2025. Completed applications and supporting documents must be emailed to info@salisburyfarmersmarket.net. **Vendors will be selected through application only.** Completed applications will be considered and voted on by the Salisbury Farmers Market Board of Directors(SFMBOD). You will receive an email from the market manager with the SFMBOD decision. All applications submitted after the April 1st deadline will be reviewed within 30 days of being received and handled on a case-by-case basis depending on market demand or considered for the fall market. The SFMBOD reserves the right to accept applications for special items they feel add to the value of the market.

Market Rules:

The Salisbury Farmers Market rules are established to uphold and accomplish the purposes of the market. The market operation is administered by the Market Manager and or the Board of Directors. Vendors are required to follow the rules of the SFM as well as all state and federal laws governing farmers markets. Vendors must provide copies of licenses, permits, or certifications and inform the market manager of any change in licensing status immediately.

General Rules

- Vendors selling qualifying products must accept EBT/SNAP dollars, vouchers provided by local non-profits, and Farmers Market Gift Certificates.
- Produce, meat, and items grown for Value-Added products require site inspections/certifications by Rowan County Cooperative Extension. If a vendor does not meet SFM requirements after the site visit, SFM reserves the right to not allow or remove the vendor from the market.
- All vendors, food trucks, nonprofits, special events, and market participants interested in attending the SFM must complete and submit an application and certify that they have read the SFM Guidelines and Code Of Conduct.
- All fees can be paid weekly, monthly, or seasonally. Unpaid fees will result in vendor suspension from SFM until paid.
- Being selected to be a vendor, or continuing to be a vendor, at The Salisbury Farmers Market is at the sole discretion of the SFM Board and Manager and can be changed at any time with cause.
- A copy of your certification, inspection, or license must be on file with the market manager.
- **All products sold during the 2025 season must be listed on the application.** Vendors must submit an amended application for any new item(s) not listed on their original application to be approved by the market board of directors. Amended applications will be reviewed within 30 days and an approval or denial email will be sent before any new items will be permitted at the market. If a new item(s) requires a re-inspection, the vendor will be notified and a re-inspection must be submitted before the item(s) are approved.
- Salisbury Farmer Market Board Of Directors reserves the right to select vendors based on product offerings and space availability, to maintain a balanced market.
- The market manager will determine the vendor space configuration for each market based on vendor participation and to maintain market consistency and balance.

Produce

- All produce vendors must be certified by their county extension agent. The certification must be renewed every three years, and updated annually if items grown by the vendor change. The certification must be on

file with the market manager before you attend the market. The market manager or County Extension Agent may inspect farms during the market season to verify crop production.

- Market opening through June 1; 50% of the value of all produce and plant offered must be grown and produced by the vendor. June 2 through the end of the market; 75% of the value of produce and plants sold must be grown and produced by the vendor. The market manager has the authority to ask for a list of items a vendor has at the market, their place of origin, and their value. If the vendor is out of compliance, they will be asked to remove and not sell those items. If this rule is broken 2 times, the vendor will be asked to leave the market and not allowed to attend the remainder of the season.
- All produce not grown by the vendor must be labeled with the place of origin and item price.
- If a vendor's growing, sourcing, or selling methods change from what is stated in the application, the vendor must notify the Market Manager promptly before attending the next market.
- All scales must be approved as "Legal for Trade." Anyone using scales must have them certified by the NCDA.

Flowers (Cut or dried)

- 100% of flowers must be grown, cultivated, or foraged on/from the vendor's property they own or have a written lease agreement.
- Plants must be grown for at least 30 days by the producer..
- If a vendor's growing, sourcing, or selling methods change from what is stated in the application, the vendor must notify the Market Manager promptly before attending the next market.

Plants

- 100% of plants must be grown, cultivated, or foraged on/from property that the vendor owns or leases
- Plants must be grown for a minimum of 30 days on the producer's farm
- If a vendor's growing, sourcing, or selling methods change from what is stated in the application, the vendor must notify the Market Manager promptly before attending the next market.

Meat & Eggs

- All vendors selling meat and poultry must have a current meat handler's license from the North Carolina Department of Agriculture. Please see the "Meat Vendor Guideline" for more information.
- All eggs must be produced by the vendor's poultry and labeled according to NCDA guidelines.

Fish -

- All fish must meet state and local health regulations.

Cheese and Dairy -

- Dairy products must meet state and local health regulations.
- Cheese must be made with milk produced by the vendor.

Bakers

- Bakers must complete the NCDA&CS home kitchen inspection program.
- Labeling and serving of baked goods must comply with NCDA and or Rowan County Health Department Regulations.

Honey

- Must be produced from the bees owned by the vendor and maintained on property owned or through written lease agreements.

Jams, Jellies, and Preserves

- Vendors must complete the NCDA&CS home kitchen inspection program.
- No "low-acid" canned foods such as green beans, corn, peas, carrots, tomatoes, etc., may be sold.
- The Vendor must produce 100% of food products such as baked goods, preserves, jams, and jellies sold at the market.
- All products must be properly labeled to meet NC standards and requirements.

Artisan crafters- The number of vendors will be limited to the season and available space.

- Crafts must be 100% handcrafted by the vendor and pre-approved by the market manager or SFM Board of Directors.
- All craft items must be top-quality and may not be entirely pre-fabricated. Instead, craft items should reflect experience and dedication to a specific craft.

- Crafts should be handmade, such as hand-sewn, knitted, or crocheted items, hand-spun yarns, hand-carved wood items, furniture, handmade baskets, natural wreaths, forged items, hand-dipped candles, handmade soaps, handmade pottery, etc.

Other Items

- Items not listed above will be considered on a case-by-case basis.
- The market manager and or SFMBoD will establish guidelines for these items.

Food Trucks:

- If you plan to attend the Salisbury Farmers Market, contact Rowan County Environmental Health at environmentalhealth@rowancountync.gov to provide a date and copy of your inspection or certification.
- Notify your truck's home County Environmental Inspector if you are attending and your Inspection is not from Rowan County.
- Email a copy of your inspection or certification, menu, and logo to info@salisburyfarmersmarket.net
- Arrive by 7:30 a.m.
- Space rental is \$25.00, collected during markets you attend.

Samples -

Vendors may offer customers samples of their products, but safe food practices must be followed.

- Wash hands thoroughly before cutting samples or wear single-use gloves.
- Wash produce before cutting samples with a clean knife & cutting board.
- Produce samples must be put in a container set in ice or on a cold pack and should be covered.
- Hot samples must be kept hot. If these are heated at the market, any pans or other appliances should be kept behind the vendor and out of the reach of customers.
- Please provide toothpicks, and use tongs or sample cups to serve individual samples. Samples should be prepared with gloved hands.

Rates for 2025:

- The annual market vendor membership fee is \$100. This fee covers; expenses for maintaining the market website, your listing on the website and weekly newsletter, Facebook and other social media sites, the newspaper, and other promotional activities.
- Market Member booth rental fee is \$15.00 for a 12x10 space and \$10 for a 6x10 space.
- Produce vendors are allowed to rent up to 2 12x10 spaces.
- Non-members' fees are \$25.00 for a 12x10 spot and \$20 for a 6x10 spot.
- Food-Truck fee is \$25 per market.
- The Salisbury Farmers Market Board of Directors may permit a "partner" to sell unique products at the market through another SFM member. The "partner" must complete a separate application and pay \$10 per market day.
- **ALL PAYMENTS ARE NON-REFUNDABLE**