

Roger County Farmers Market VENDOR BYLAWS
Claremore, Oklahoma.

ARTICLE I: DEFINITIONS AND PURPOSE

Section 1.1 Purpose

These bylaws establish regulations for the operation, administration, and management of the Farmers Market to ensure integrity of products sold, safety of all participants, and compliance with local, state, and federal regulations.

Section 1.2 Definitions

Farmers Market: A common area where farmers, growers, producers, and artisans gather on a recurring basis to sell agricultural products, prepared foods, and handcrafted items directly to consumers.

Vendor: Any individual, business, or entity approved to sell products at the Market, including farmers, growers, producers, food vendors, and artisan/craft vendors.

Producer Vendor: A vendor who grows, raises, harvests, or creates the products they sell.

Market Manager: The designated staff person(s) responsible for managing daily operations, enforcing regulations, assigning spaces, and assisting vendors and visitors.

Market Season: The operational period from May through October, occurring every Saturday from 8:00 AM to 12:00 AM.

Immediate Family: Spouse, children, parents, siblings, grandparents, and grandchildren.

Local/Oklahoma-Grown: Products grown, raised, harvested, or produced within Oklahoma, preferably within 150 miles of Claremore.

ARTICLE II: VENDOR CATEGORIES AND ELIGIBILITY

Section 2.1 Vendor Categories

A. Agricultural Producer Vendors

- Farmers growing fruits, vegetables, herbs, and other crops
- Livestock producers selling meat products
- Poultry and egg producers

- Beekeepers selling honey and bee products
- Nursery vendors selling plants, flowers, and starts

B. Value-Added Food Vendors

- Bakers and pastry producers
- Jam, jelly, and preserve makers
- Prepared food vendors (must meet all health department requirements)
- Processors of agricultural products
- Beverage producers (non-alcoholic)

C. Specialty Agricultural Vendors

- Mushroom cultivators
- Microgreen producers
- Herb specialists
- Cut flower vendors

D. Artisan and Craft Vendors

- Handmade crafts that are farm, garden, or habitat-related
- Handmade soaps, lotions, and personal care products
- Artisan goods incorporating local agricultural ingredients
- Non-food items may not exceed 25% of overall market sales

E. Seasonal Producer Vendors

- Agricultural producers growing only seasonal products not available year-round (e.g., peaches, pumpkins)

Section 2.2 Eligibility Requirements

All vendors must meet the following requirements:

1. Age Requirement: Must be at least 18 years of age
2. Producer Requirement: Must be the actual producer, grower, or creator of products sold
3. Geographic Requirement: Products must be grown, raised, or produced in Oklahoma, preferably within 150 miles of Claremore
4. Licensing Requirements: Must obtain and maintain all required local, state, and federal licenses, permits, and certifications
5. Quality Standards: All products must meet high quality standards throughout the season
6. No Resale: Resale of products is strictly prohibited unless specific written approval is granted by Market Manager for specialty items

Section 2.3 Prohibited Vendors and Products

The following are NOT permitted:

- Franchises or chain businesses

- Vendors selling primarily wholesale or brokered goods
- Multi-level marketing or network marketing vendors
- Products grown or produced outside Oklahoma (except with special written approval)
- Any products that violate local, state, or federal laws

ARTICLE III: APPLICATION AND ACCEPTANCE PROCESS

Section 3.1 Application Requirements

All prospective vendors must submit:

1. Completed vendor application form
2. Product inventory list
3. Copy of all required licenses and permits
4. Signed Vendor Agreement and Code of Conduct
5. For organic vendors: Organic certification documentation
6. For food vendors: Health department permits and food handler certifications
7. For meat vendors: USDA/state inspection facility documentation and labeling compliance

Section 3.2 Application Review Process

1. Applications are reviewed by Market Manager and Rules Committee
2. Review criteria includes:
 - Compliance with eligibility requirements
 - Product quality and uniqueness
 - Market needs and vendor mix balance
 - Available space
 - Prior market performance (for returning vendors)
3. Market Manager retains full discretion in interpreting eligibility criteria
4. Application review may take 2-4 weeks
5. Approved vendors receive acceptance letter with space assignment information

Section 3.3 Waitlist Policy

- When spaces are unavailable, qualified applicants are placed on waitlist
- Waitlist position based on application date and product need
- Applicants notified when spaces become available
- Priority given to producers filling market gaps

Section 3.4 Vendor Preference and Priority

Priority Order for Space Assignment:

1. Returning vendors in good standing from previous season
2. Agricultural producer vendors (to maintain 60% minimum)
3. Value-added food vendors using local ingredients
4. Local Claremore/Rogers County businesses
5. Other Oklahoma vendors
6. Artisan vendors with unique products

ARTICLE IV: FEES AND FINANCIAL OBLIGATIONS

Section 4.1 Fee Structure (Based on Claremore/Oklahoma Market Standards)

Annual Membership Fee

- Full: \$60.00 (due by first market date in May)
- Half \$40.00 (due by first market date in May)

-Single Date \$25.00/day without Membership

Weekly Market Fees (Choose ONE structure):

Flat Rate

- Small Space (10x10): \$20.00 per market day
- Large Space (10x20): \$35.00 per market day
- Premium Corner Space: \$40.00 per market day

Additional Fees:

- Late Setup Fee: \$10.00 (arrival after 7:45 AM)
- Returned Check Fee: \$35.00

Membership fee will be collected at the **mandatory vendor meeting** scheduled for March 28th 2026.

Section 4.2 Payment Terms and Procedures

1. All fees collected by Market Manager at end of each market day
2. Payment accepted via:
 - Cash
 - Check (payable to Rogers County Farmers Market)
3. Sales tax is vendor's responsibility to collect and remit separately

Section 4.3 Fee Waivers and Refunds

1. No Refunds for the following:

- Weather-related cancellations during active market
- Vendor absence (voluntary or involuntary)
- Membership fees after season starts

2. Possible Refunds/Credits:

- Market-initiated cancellations (full day credit)
- Medical emergencies with documentation (case-by-case)
- Vendor error by market management

Section 4.4 Delinquent Accounts

- Vendors with outstanding balances cannot participate until paid in full
- After 2 weeks delinquency, vendor may be removed from market
- Collection costs added to outstanding balance
- No new season participation until prior season balanced

ARTICLE V: OPERATIONAL RULES AND PROCEDURES

Section 5.1 Market Hours and Attendance

Regular Season (May-October):

- Market Days: Every Saturday
- Hours: 8:00 AM - 12:00 PM
- Setup Time: 7:00 AM - 7:45 AM
- Breakdown: Not before 12:00 PM

Attendance Requirements:

- Vendors expected to attend consistently throughout season
- Maximum absences: 10 market days per season
- Notify Market Manager at least 48 hours in advance of absence
- Excessive absences may result in space reassignment
- No-show without notice: Warning first offense, \$25 fine second offense

Section 5.2 Setup and Breakdown Procedures

Setup:

1. Arrive between 7:00 AM - 7:45 AM
2. Check in with Market Manager upon arrival

3. Vehicle drive-through permitted 7:00 AM - 7:45 AM only
4. Unload at assigned space
5. Move vehicle to designated parking area immediately after unloading
6. Complete setup by 8:00 AM
7. Setup must include all safety measures (weights, fire extinguisher, first aid)

Breakdown:

1. Remain setup until 12:00 PM
2. No vehicle entry until 15 minutes after market close
3. Complete breakdown within 1 hour of market close
4. Leave space clean and free of debris
5. Report to Market Manager before leaving to settle fees

Section 5.3 Space Assignment and Booth Requirements

Space Assignments:

- Assigned by Market Manager based on product type, needs, and availability
- Standard space: 10 feet x 10 feet
- Double space available for additional fee (subject to availability)
- Returning vendors have first priority on previous year's location
- Market Manager may reassign spaces for market flow and balance

Booth Requirements:

1. Canopy/Tent: Must be weighted properly
 - Minimum 25 lbs per leg required at all times
 - Must be secured before adding any products or displays
 - Canopies must have flame retardant certification
 - Must provide certificate upon request
 - Tent-Vehicle tiedown acceptable with management approval
2. Tables and Chairs: Vendor must provide own equipment
3. Display Standards:
 - Professional appearance required
 - Clear business name signage visible from 20 feet
 - Price clearly displayed for all items
 - May not extend beyond assigned 10x10 space
 - No displays on ground that create tripping hazards
 - All structures must be secure and safe
4. Electrical: No electricity available; generators must be approved in advance
5. Waste Management:
 - Vendors must provide customer trash receptacle

- Must remove ALL trash at end of market
- Leave space cleaner than found

Section 5.4 Weather Policies

Inclement Weather:

- Market operates rain or shine unless officially cancelled
- Market Manager may close market for:
 - Severe thunderstorm warnings
 - High wind warnings (40+ mph sustained)
 - Extreme heat advisories above 105°F heat index
 - Tornado warnings
 - Other dangerous conditions
- Cancellation announced via email, text, and social media by 6:00 AM
- No refunds or fee adjustments for weather

Vendor Responsibilities:

- Prepare for all weather conditions
- Secure all items, especially in windy conditions
- Provide shade for customers
- Have adequate coverage for rain

ARTICLE VI: PRODUCT STANDARDS AND REGULATIONS

Section 6.1 Product Origin and Production

Oklahoma-Grown Requirement:

- All agricultural products must be grown in Oklahoma
- Products must originate within 150 miles of Claremore (preferred)
- Exceptions require written approval from Market Manager
- Gulf Coast seafood accepted (when appropriately licensed)
- Wild-caught fish from Oklahoma waters accepted with proper permits

Producer Verification:

- Vendors must be able to verify product origin
- Farm/production facility inspections may be conducted
- False representation results in immediate removal
- Organic vendors must provide certification annually

Section 6.2 Food Safety Requirements

General Food Safety:

1. All food products must comply with Oklahoma Department of Health regulations
2. Food handler certification required for all food vendors
3. Proper food storage and temperature control mandatory:
 - Cold foods: 41°F or below
 - Hot foods: 135°F or above
 - Frozen foods: 0°F or below
4. All food items stored minimum 6 inches off ground
5. Proper hand-washing facilities required for sampling and food prep
6. Use of gloves required for ready-to-eat food handling and sampling

Specific Product Requirements:

Fresh Produce:

- Must be clean and free of dirt
- No rotten or moldy items displayed or sold
- Storage produce or seconds must be clearly labeled as such
- Market Manager may require removal of poor quality items

Eggs:

- Must be from vendor's own fowl
- Shell eggs must be intact, crack-free
- Proper refrigeration required (45°F or below)
- Cartons labeled per Oklahoma regulations with:
 - Producer name and address
 - "Ungraded" designation
 - Safe handling instructions
 - Packing date

Meat and Poultry:

- Must be processed at USDA or state-inspected facility
- Proper inspection labels required on all packages
- Must be kept frozen unless approved for fresh sales
- Chest freezers/coolers with temperature monitoring required
- Poultry and rabbit must be from vendor's own animals
- Wild game must meet all state harvesting and processing regulations

Dairy Products:

- Must comply with all Oklahoma dairy regulations
- Proper licensing and inspection required
- Temperature control mandatory

Honey:

- Must be from vendor's own hives
- Proper labeling required with producer information

- Compliance with Oklahoma honey regulations

Baked Goods and Cottage Foods:

- Must comply with Oklahoma Cottage Food Law
- Proper labeling required including:
 - Ingredient list
 - Allergen warnings
 - "Made in a home kitchen" statement
 - Producer name and address or ODAFF registration number
- Home kitchen inspection may be required

Processed Foods:

- Must comply with Food Safety Modernization Act (FSMA)
- Commercial kitchen certification may be required
- Proper labeling with nutrition facts (if required)
- All ingredients listed

Section 6.3 Product Quality Standards

1. All products must be of high quality throughout season
2. Products must meet or exceed USDA standards where applicable
3. Off-grade products clearly labeled and sold at reduced price
4. No misleading claims about products
5. Accurate product descriptions required
6. Weight/measure accuracy required (certified scales)

Section 6.4 Sampling Regulations

1. Health department guidelines must be followed
2. Proper sneeze guards required
3. Hand-washing station mandatory
4. Gloves and utensils required for serving
5. Individual portions only (no communal containers)
6. All samples subject to same safety standards as sold products

Section 6.5 Prohibited Products

The following products are PROHIBITED:

- Tobacco products
- CBD products (unless detailed sourcing provided and approved)
- Alcoholic beverages (unless special event permit)
- Products containing marijuana or THC
- Live animals (except at special events)
- Firearms, weapons, or ammunition

- Products that violate federal, state, or local law
- Hazardous materials
- Products not listed on approved inventory

ARTICLE VII: PERMITS, LICENSES, AND CERTIFICATIONS

Section 7.1 Required Documentation

All vendors must obtain and maintain:

Universal Requirements:

1. Oklahoma Sales Tax Permit
2. Rogers County occupational license (if applicable)
3. Vendor Agreement (signed annually)

Food Vendors:

1. Temporary Food Establishment Permit (renewed annually)
2. Food Handler Certification (all staff handling food)
3. Food Service Operator Certification (certain municipalities)
4. Mobile Food Establishment Permit (if applicable)

Specific Product Permits:

1. Cottage Food Vendors: Home kitchen inspection (if required)
2. Meat Vendors: USDA/State inspection facility documentation
3. Egg Vendors: Oklahoma egg regulations compliance
4. Dairy Vendors: Grade A Dairy License
5. Seafood Vendors: Current commercial fishing license (displayed)
6. Nursery Vendors: Nursery License
7. Organic Vendors: Certified Organic Certification
8. Honey Vendors: Honey producer registration (if required)

Section 7.2 Documentation Display and Verification

1. All required permits must be displayed at booth or available upon request
2. Copies of all documentation filed with Market Manager
3. Annual renewal of all permits and licenses
4. Health department inspections conducted periodically
5. Market Manager verifies compliance on behalf of health department
6. Failure to maintain proper documentation results in suspension

Section 7.3 Sales Tax Collection and Reporting

1. Vendors responsible for collecting all applicable sales tax
2. Vendors must report and remit taxes to Oklahoma Tax Commission
3. Some agricultural products may be exempt (vendor's responsibility to verify)
4. Market does NOT collect or remit taxes on vendor's behalf
5. Market may request sales tax documentation for verification

ARTICLE VIII: MARKET CONDUCT AND VENDOR RESPONSIBILITIES

Section 8.1 Code of Conduct

All vendors agree to:

1. Professionalism: Maintain professional, courteous behavior at all times
2. Honesty: Provide truthful information about products
3. Respect: Treat customers, fellow vendors, and staff with respect
4. Cooperation: Work collaboratively with Market Manager and Rules Committee
5. Compliance: Follow all market rules and regulations
6. Positive Attitude: Create welcoming atmosphere for customers
7. Community Focus: Support market mission and fellow vendors

Section 8.2 Prohibited Conduct

The following behaviors are STRICTLY PROHIBITED:

1. Discrimination: On basis of race, color, creed, national origin, age, disability, gender, marital status, religion, sexual orientation, or socioeconomic status
2. Harassment: Of any kind toward customers, vendors, or staff
3. Intoxication: Alcohol or drug impairment during market hours
4. Smoking/Vaping: In market area
5. Price Fixing: Collusion among vendors to set or manipulate prices
6. False Claims: Misrepresenting product origin, organic status, or production methods
7. Poaching Customers: From other vendors' booths
8. Aggressive Sales: Pestering or pressuring customers
9. Unauthorized Representatives: Only approved family/employees may represent vendor

Section 8.3 Customer Service Standards

1. Greet customers warmly and professionally
2. Answer questions knowledgeably about products
3. Handle transactions accurately
4. Resolve customer complaints professionally
5. Provide educational information about products and farming practices

6. Accept valid payment methods (clearly posted)
7. Provide receipts when requested
8. Handle food safely during all transactions

Section 8.4 Vendor Staff Requirements

1. All representatives must be listed on vendor application
2. Staff must be trained on all market rules
3. Staff must sign agreement acknowledging rules understanding
4. Staff must be able to answer questions about products
5. Minimum age for unaccompanied vendor representatives: 16 years
6. Vendor responsible for all actions of their representatives

ARTICLE IX: PRICING AND SALES PRACTICES

Section 9.1 Pricing Requirements

1. All prices clearly displayed and legible
2. Prices must be fair and competitive
3. No price gouging or excessive pricing
4. Accurate weights and measures required
5. Scales must be certified by County Sealer of Weights and Measures
6. Pre-packaged items labeled with net weight/volume

Section 9.2 Produce Price Protection

- Market may implement price protection protocols for produce
- Prevents undercutting that harms other vendors
- Market Manager sets minimum price guidelines when necessary
- Applies to staple produce items during harvest seasons

Section 9.3 Payment Methods

1. Cash accepted by all vendors
2. Card payments strongly encouraged (Square, PayPal, etc.)
3. Checks accepted at vendor discretion
4. SNAP/EBT participation highly encouraged
5. Double Up Oklahoma (DUO) tokens accepted for produce
6. Senior Farmers Market Nutrition Program (SFMNP) tokens accepted
7. Market Match tokens accepted (if applicable)

Section 9.4 SNAP/EBT Program

For Markets Participating:

1. Market Manager operates central SNAP terminal
2. Customers receive tokens to use with vendors
3. Tokens redeemed at end of market day
4. Vendors receive cash payment at next market
5. No cash back provided to customers (round to nearest dollar)
6. All eligible food vendors must accept SNAP tokens
7. Double Up Oklahoma matches up to \$20 for produce purchases

ARTICLE X: MARKETING AND PROMOTION

Section 10.1 Market Marketing

Market Management responsible for:

1. Social media presence (Facebook, Instagram, website)
2. Print advertising and signage
3. Community event promotion
4. Press releases and media relations
5. Seasonal marketing campaigns
6. Email/text notification system for vendors

Section 10.2 Vendor Marketing Responsibilities

Vendors encouraged to:

1. Promote market attendance on personal social media
2. Tag market in posts and photos
3. Distribute market information to customers
4. Participate in special market events
5. Provide marketing materials (flyers, business cards)
6. Build customer email/contact lists (with permission)

Section 10.3 Signage and Branding

1. Business name signage required at all booths
2. Professional appearance mandatory
3. Signage may not exceed booth boundaries
4. Offensive or inappropriate signage prohibited
5. Political signage discouraged (consult Market Manager)
6. Market logo usage requires approval

ARTICLE XI: SPECIAL EVENTS AND PROMOTIONS

Section 11.1 Special Market Events

Market may host special events including:

- Opening Day Celebration
- Chef demonstrations
- Live music performances
- Children's activities
- Holiday markets
- Educational workshops
- Community celebrations

Vendor Participation:

- Encouraged but not mandatory
- May involve additional fees or requirements
- Special products or decorations encouraged
- Advance notice provided

Section 11.2 Entertainment and Activities

1. Market may provide live music or entertainment
2. Vendors may not play loud music without approval
3. Activities must not interfere with sales or safety
4. Children's activities must be supervised
5. Community organizations may be invited to participate

ARTICLE XII: SAFETY AND EMERGENCY PROCEDURES

Section 12.1 General Safety Requirements

1. Fire Safety:

- Fire extinguisher required at all booths with heat sources
- Flame-retardant tents mandatory
- No open flames without approval
- Propane tanks properly secured and current certification

2. First Aid:

- Market maintains first aid kit and trained personnel
- Vendors encouraged to have basic first aid supplies
- Emergency numbers posted prominently

3. Booth Safety:

- Secure all structures against wind and weather
- No tripping hazards in walkways
- Electrical cords secured and protected
- Heavy items stored securely
- Canopies fully weighted at all times

4. Food Safety:

- Proper temperature control
- Handwashing facilities available
- Gloves and utensils for food handling
- No bare-hand contact with ready-to-eat foods

Section 12.2 Emergency Procedures

Severe Weather:

1. Monitor weather conditions continuously
2. Market Manager announces warnings/closures
3. Secure all merchandise and equipment
4. Take shelter in designated safe areas
5. Do not attempt to save merchandise if tornado warning issued

Medical Emergency:

1. Call 911 immediately
2. Notify Market Manager
3. Provide first aid if trained
4. Clear area for emergency responders
5. Document incident for market records

Fire:

1. Use appropriate fire extinguisher if safe to do so
2. Call 911 immediately
3. Evacuate area
4. Do not re-enter until cleared by fire department

Security Concerns:

1. Report suspicious behavior to Market Manager
2. Call 911 for immediate threats
3. Do not confront potentially dangerous individuals
4. Cooperate with law enforcement

Section 12.3 Incident Reporting

1. All accidents and incidents must be reported to Market Manager
2. Incident report form completed for:
 - Injuries
 - Property damage
 - Customer complaints
 - Security issues
 - Health code violations
3. Documentation maintained for liability purposes

ARTICLE XIII: DISPUTE RESOLUTION AND ENFORCEMENT

Section 13.1 Rules Committee

Composition:

- Market Manager (ex-officio)
- 5 vendor representatives elected annually
- At least 2 must be agricultural producers
- Diversity of vendor categories represented

Responsibilities:

1. Review and recommend bylaw amendments
2. Hear vendor appeals and disputes
3. Make rulings on product eligibility
4. Advise on market improvements
5. Resolve conflicts between vendors
6. Review vendor conduct issues

Meetings:

- Meet quarterly during season
- Special meetings as needed
- Minutes kept for all meetings

Section 13.2 Grievance Procedures

Vendor Complaints:

1. Attempt informal resolution with involved parties
2. Submit written complaint to Market Manager within 7 days
3. Market Manager investigates and responds within 14 days
4. Appeal to Rules Committee if unsatisfied
5. Rules Committee decision final

Customer Complaints:

1. Directed to Market Manager immediately
2. Investigation conducted promptly
3. Vendor notified and given opportunity to respond
4. Resolution or corrective action determined
5. Documentation maintained

Section 13.3 Violation and Enforcement

Warning System:

First Violation:

- Verbal warning documented
- Explanation of violation and corrective action required

Second Violation:

- Written warning
- May include fine up to \$50
- Corrective action plan required

Third Violation:

- Suspension from market (1-4 weeks)
- Fines up to \$100
- Probationary status upon return

Fourth Violation or Serious Violation:

- Termination from market
- No refund of fees
- May be banned from future participation

Immediate Suspension/Termination:

The following warrant immediate action:

- Food safety violations endangering public health
- Violence or threats
- Illegal activity
- Fraud or misrepresentation
- Refusal to comply with health inspector
- Operating without required permits
- Selling prohibited products

Section 13.4 Appeals Process

1. Written appeal submitted to Rules Committee within 14 days
2. Committee reviews all documentation

3. Hearing scheduled within 30 days
4. Vendor may present case
5. Committee decision rendered within 7 days
6. Decision is final and binding

ARTICLE XIV: LIABILITY AND INSURANCE

Section 14.1 Vendor Liability

1. Vendors assume all liability for products sold
2. Vendors responsible for own negligence and actions
3. Vendors liable for actions of employees and representatives
4. Market not responsible for vendor product liability

Section 14.2 Hold Harmless Agreement

Vendors agree to indemnify and hold harmless:

- Market organization
- Market Manager and staff
- Property owner/municipality
- Other vendors

From all claims arising from vendor's:

- Products sold
- Actions or negligence
- Employees or representatives
- Equipment or booth setup

ARTICLE XV: INTELLECTUAL PROPERTY AND DATA

Section 15.1 Vendor Information

1. Market collects and maintains vendor contact information
2. Sales data collected for grant reporting and market planning
3. Individual sales data kept confidential
4. Aggregate data may be published
5. Photos and videos may be taken for marketing purposes

Section 15.2 Recipe and Product Protection

1. Market respects vendors' proprietary recipes and methods
2. No requirement to disclose trade secrets
3. Vendors responsible for protecting own intellectual property
4. Market not liable for recipe/product copying between vendors

ARTICLE XVI: ENVIRONMENTAL SUSTAINABILITY

Section 16.1 Waste Reduction

Vendors strongly encouraged to:

1. Minimize single-use plastics
2. Offer reusable bags or containers
3. Accept customer-provided containers
4. Use compostable or recyclable packaging
5. Implement container deposit/return programs

Section 16.2 Sustainable Practices

Market promotes:

1. Organic and sustainable farming methods
2. Reduced packaging
3. Seasonal and local eating
4. Food waste reduction
5. Educational programs on sustainability

ARTICLE XVII: AMENDMENTS AND REVISIONS

Section 17.1 Bylaw Amendments

1. Proposed by Market Manager or Rules Committee
2. Written notice to all vendors 30 days prior to vote
3. Requires 2/3 majority of Rules Committee
4. Market Manager has final approval authority
5. Effective date specified in amendment

Section 17.2 Annual Review

1. Bylaws reviewed annually at end of season
2. Vendor input solicited

3. Market best practices researched
4. Updates made to reflect regulatory changes

ARTICLE XVIII: GENERAL PROVISIONS

Section 18.1 Severability

If any provision of these bylaws is found invalid or unenforceable, remaining provisions remain in full force.

Section 18.2 Entire Agreement

These bylaws constitute the entire agreement between market and vendors, superseding all prior agreements.

Section 18.3 Waiver

Market Manager may waive specific provisions in writing for good cause. Waiver in one instance does not constitute ongoing waiver.

Section 18.4 Interpretation

Market Manager has final authority to interpret these bylaws. Interpretations may be appealed to Rules Committee.

Section 18.5 Compliance with Law

All vendors must comply with federal, state, and local laws. These bylaws do not supersede legal requirements.

ARTICLE XIX: ACKNOWLEDGMENT AND AGREEMENT

By participating in the Market, vendors acknowledge:

1. Receipt and review of these bylaws
2. Understanding of all requirements and obligations
3. Agreement to comply with all provisions
4. Acceptance of enforcement procedures
5. Understanding that violations may result in removal
6. Assumption of all liability for their participation

Vendor Signature Required Annually

APPENDICES

Appendix A: Application Form
Appendix B: Vendor Agreement
Appendix C: Code of Conduct
Appendix D: Required Permits Checklist
Appendix E: Food Safety Guidelines
Appendix F: Emergency Contact List
Appendix G: Market Map and Parking
Appendix H: Approved Product List Template

Document Control:

- Adopted: [Date]
- Last Revised: November 5, 2025
- Next Review: [Date]
- Approved by: Market Manager and Rules Committee
