**RULES AND REQUIREMENTS**

The Newberry Farmer’s Market promotes grower direct products allowing the public and the grower to deal directly with each other. The Market will be held year-round starting March 12, 2019 and will be held on the Kincaid Lot located on the corner of 254th Street and Newberry Road (SR 26) in Downtown Newberry.

Vendors must submit completed applications and any applicable documentation for what is being sold, before being permitted to sell at the market. **Applications must be approved by the Market Committee before the market begins. Payments, Liability Insurance or copies of required documentation not received before start of market will result in canceled booth space(s).**

**Documentation to be included with application includes any/all of the following:**

Signed Vendor application agreement

Grower’s permit signed by County Extension Office

Division of Plants and Industry Nursery Certificate

Kitchen Certificate or Food permit for the sale of prepared foods unless the Cottage Food Law applies

FDAC and/or USDA Regulatory Requirements

A copy of any required liability insurance

Only USDA certified organic growers may display signs using the word organic**.** Booths should have signage with farm information and products should show price and product info.

Any vendor selling meat or dairy products regulated by the FDAC and/or the USDA are responsible for satisfying regulatory requirements before selling. Meat must be kept frozen in a cooler with a thermometer to monitor temperature. Meat must be labeled with product name, ingredients, weight, farm name, address, and safe handling statement. (Please do not pour any meat juices on the ground.)

Cheese vendors must comply with State dairy ordinances which includes certification. Cheese must be made on the seller’s property.

Prepared food sellers must also provide kitchen certificate from the FDA along with market application. All prepared foods should be properly chilled and labeled with a date of expiration. Labeling should also include list ingredients, farm name and information. Baked goods must be made within the last 24 hours, be individually wrapped and protected from the environment.

**Products being accepted:**

**ALL OF THESE ITEMS MUST BE GROWN, PROPAGATED, RAISED AND/OR HOMEMADE BY SELLERS.**

Vegetables, fruits, bulbs, plants, flowers and herbs, eggs, meat, cheese, honey and other items produced by bees, baked goods, preserves, pickles, relishes, sauces, vinegars, jams/jellies, dog and cat biscuits, seafood, craft items of culinary focus. **Additional items may be approved if they are home crafted or homemade of a kitchen, culinary, or garden nature. Pictures may be requested.**

**IMPORTANT INFORMATION:**

**Fees are non-refundable. Anyone not following the rules will be asked to leave and will be removed from any future vendor list.**

Event will occur rain or shine. If there is a bigger storm, market will be cancelled.

A 10x10 space will be provided - vendors are required to bring everything needed for their space.

Vendors are responsible for securing tents to the ground.

Food vendors need proof of State of Florida Health certificates and liability insurance.

Vehicles shall be cleared away from the market area by 3:45pm, no exception, so plan ahead. There is a designated vendor parking area within walking distance. NO VEHICLES ALLOWED IN MARKET DURING THE MARKET. If there is an emergency and you need to leave early, items can be walked out.

Vendors are responsible to remove all trash from their area and placed in designated area.