



Dixie Lee Farmers' Market Renaissance|Farragut

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Before you read the rules and regulations, please allow us to introduce ourselves. The Dixie Lee Farmers' Market was created in 2008 by Jeff and Ginger Cannon. Since then, it has grown to be a wonderful staple of the community. It has grown beyond just a place for farmers and artists to display their wares and foods for others to purchase. It has become a warm family atmosphere where friends and family share their love of our community. It has helped and encouraged others to not only live cleaner healthier lives, but also to learn about better health and commerce. Teaching one another that we can become a better positive community by simply trying to keep it local. Shake the hand that feeds you. Smiling, laughing and sharing love.

The Dixie Lee Farmers' Market (DLFM) began this venture with the idea of helping our local small farmers, gardeners, and crafters to our community.

Rules and Regulations

All applicants must submit an application, along with applicable certificates, two weeks (14 days) before the date they expect to begin selling. No exceptions.

1. Only individuals may apply for active membership. No co-ops, corporate owned farms, or partnerships, etc. are allowed to sell at the market.
2. A Member of the Dixie Lee Farmers' Market or their representative must sell all products.
3. Members must grow the products sold on members' farm, members' family farm, or on land leased or rented by the Member.
4. Members must agree to allow a representative of DLFM to inspect the farm to ensure the Member is growing all products offered for sale.
5. Only top-quality produce will be permitted to be sold at the Dixie Lee Farmers' Market.

Products that can be sold are:

- Vegetables grown from seeds, sets, or seedlings
- Fruits and Berries
- Unprocessed Nuts
- (Processed nuts, e.g. shell nuts, packaged nuts or any other method of processing will require proper licensing by the TDA.)
- Dried Herbs
- Bulbs propagated by the seller
- Cut or dried flowers grown by the seller

Honey

- Honey must be produced from the seller's bees.
- Producers shall comply with the State regulations for honey as set forth in T.C.A 53-15-101 and as of June of 2015 must comply with RULE ID 5897 including but not limited to:
- The honey must be PURE HONEY with no added water and must comply with the less than 20% MOISTURE CONTENT regulations.
- Honey must be properly labeled with:
- Producers name and Address
- The Net weight of the product

Eggs:

- A producer may sell eggs at the market without permitting for his/her flock as long as that flock is under 3,000 birds and meet the following conditions:
- Eggs have been effectively cleaned and sanitized
- Eggs are sold in new, unclassified/ungraded containers that are labeled with the name, address, and contact information of the operation
- Eggs are stored at 41° F or below.

Items requiring certificates:

- Potted products (herbs, flowers, shrubs, or trees in pots)
- Poultry (chicken, duck, turkey)
- Any meats (Beef, lamb, pork, buffalo, ostrich, emu, etc.)
- Processed Dairy products (cheese, milk, etc.)

Food production and sales must adhere to regulations detailed under the Tennessee Food Freedom Act. A current Food Manufacturing License from TDA and a copy of your last inspection must be attached to your application.

- Foods Processed in a certified kitchen (Baked Goods (breads, cookies, pastries, muffins, cakes, brownies with custard or cream filling or frosting); Non-Alcoholic Beverages (shelf-stable only); Pimento Cheese; and Cooked Pasta.
- Pet Food products

- Foods for immediate consumption

Small Food Manufacturers:

Products falling under the Tennessee Food Freedom Act effective 7/1/2022, are as follows:

Items prepared in Home Based Kitchen: Small Food Manufacturers products are to be prepared in a home-based kitchen.

All Small Food Manufactured Products MUST be made by the Member.

- Dry Pasta; Dry Spice Blend; Canned fruit jams/jellies (non-vegetable based); Canned Salsa; Canned Pickled Vegetables; Canned BBQ Sauce; Fermented Foods (non-alcoholic ferments); Dried Products (air or freeze dried); Shelf Stable Salad Dressings, Candy, Chocolates and Fudge; Roasted Coffee; and Baked Goods (breads, cookies, pastries, muffins, cakes, brownies without custard or cream filling or frosting).
- Prepared Food products must be significantly handmade. Meaning that they cannot be purchased and then slightly altered.
 - All prepared foods must be made from scratch by the member including doughs, crusts, shells, fillings, icings, etc.
- All coffee sold at the market must be locally roasted by the member/applicant within East Tennessee.
 - Coffee Vendors are required to roast their own coffee beans. Use (brew and serve) and sell only beans that they roasted.
- Items must be properly labeled as set out in the guidelines of the Tennessee Food Freedom Act effective 7/1/2022 Tennessee Food Freedom Act.
 - All packaged prepared foods must be labeled with, at the very least:
 - Vendors contact details (name, address, city, state, ZIP code, or website containing this information).
 - All ingredients and sub ingredients in the food, listed in order of predominance by weight.
 - All common allergies must be listed
- You must comply with all state and/or federal regulations, or you will not be permitted to sell
- Though it is desired and recommended that the Small Food Manufactured Products contain ingredients grown by the member, it is not required.
 - We do expect that the member will strive to acquire as many ingredients from fellow members or found locally as possible.
- No products can be re-sold, and the Member is subject to periodic inspection of his/her facility by a representative of the market.

effective 7/1/2022

Processors, Prepared Food Vendors and Artisans of the following items will be required to have a valid and current FOOD MANUFACTURING LICENSE from the TDA ([learn more](#))

- Items prepared in Commercial Kitchen

- Baked Goods (breads, cookies, pastries, muffins, cakes, brownies with custard or cream filling or frosting)
- Non-Alcoholic Beverages (shelf-stable only)
- Pimento Cheese; and Cooked Pasta.

You must comply with all state and/or federal regulations, or you will not be permitted to sell.

A current state certification and a copy of your last inspection must be attached to your application for any of the above categories.

6. Because the Pick Tennessee logo is featured, all products should come from Tennessee, which is defined by all Tennessee counties.

7. With the paid annual membership fee: Each member is allowed a maximum of two parking spaces for one vehicle per membership. If additional vehicle space is required, an additional parking fee may be assessed.

8. It is the responsibility of Members to adhere to all food safety rules and regulations, both on the state/county and federal level. See above.

9. Market hours

- Dixie Lee Farmers Market:
 - Address: 12740 Kingston Pike, Farragut, TN 37934
 - Saturdays from 9 a.m. till noon.
 - All members must be on the lot ready to set up no later than 8a.m. If for some reason you are running late, you must contact the market manager by 8:15 a.m. or you may lose your space for that day.
 - Jeff Cannon 865-742-6937
- The Pavilion Farmers Market @ The Hardin Valley Event Center:
 - Address: 2620 Willow Point Way, Knoxville, TN 37932
 - Thursdays from 4pm - 7pm
 - All members must be on the lot ready to set up no earlier than 2pm and no later than 3pm. If for some reason you are running late, you must contact the market manager by 2:30pm. or you may lose your space for that day.
 - Jeff Cannon 865-742-6937

10. No early sales will be permitted. Sales can begin ONLY AFTER the market manager rings the bell to start the market.. Please be fair and considerate.

11. Items should be clean, clearly marked and priced (organic items should be clearly and truthfully identified). Due to TN food safety regulations: No produce may be displayed or stored on the ground. Must be in or on a container at least 12" off ground.

12. Products sold by weight must be weighed using a certified scale. Weights should be accurate, and overall weight should not include the container.

13. Prices must be fair and similar to like products of other members. No price gouging will be permitted.

14. Any sales tax collection is the responsibility of the Member. It is also the responsibility of the member to pay appropriate sales tax to the Tennessee Department of Revenue.

15. At the closing of the market all members are responsible for cleaning up the immediate area around one's space. Failure to comply may result in a fine or exclusion from the Market.

16. Members understand that inclement weather may exist. The farmers market will be open regardless of the weather.

17. FEES

The fees that are charged are based on the average or expected monies spent on the managing, advertising and operating cost (rent, insurance, signage, etc.).

- Annual Membership Fee: \$30.00, due before or at your first set up at the Market;
- Weekly set up fee: \$20-\$40 depending on the size and location of stall space

APPLICATION PROCESS:

All applicants must apply for new membership and have all applicable certificates before being accepted into the market.

Those showing up without confirmation of a spot will not be allowed to set up and sell. It can take up to two weeks for a response.

- Applications for Producers and Crafters can be found on our website at <https://dixieleafarmersmarket.com/how-to-become-a-vendor>
- There you will find PDF versions of our application and the Rules & Regulations which can be downloaded, printed and emailed or mailed to the following addresses.
 - o e-mail to Jeff@dixieleafarmersmarket.com
 - o Mailing address: Dixie Lee Farmers Market 2476 Ford Rd. Lenoir City, TN 37772

We are striving to do the best we can to make things simple and fair. These rules are based on information provided to us from other farmers markets, official offices and other farmers. The integrity of our market is based on the idea of being easy and fair. Your input is very important.

Please forward comments and suggestions to our Market Managers:

Jeff and Ginger Cannon; jeff@dixieleafarmersmarket.com.

All applications and comments will be addressed as soon as possible.

Thank you so much for your interest in our family of farmers markets. We hope to see you soon.