

Main Street Osceola Farmers Market RULES & REGULATIONS 2024

Market Season: Thursdays 10:00am 3:00pm. (Market may close early if all products are sold out)

- Vendor check in and set up will begin at 9:00 am.
- Vendors MUST be in place by 8:45am.
- Please check in with the Market Manager when you arrive to find your stall. If you need electricity let us know 48 hrs in advance
- Vendor Application must be filled out each year with current contact information.
- If you have signed up for the market, but cannot attend at the last minute, please text Jill @ 870-819-5929 so adjustments to the market layout can be made.
- Booth space is 10' x10' and vendor fee is 10% of gross sales capped at \$25. Meaning if your sales are \$100 for the day, your fee is \$10. If you do \$250 in sales your booth fee is \$25. If you do \$500 in sales your booth fee is \$25 because the fee is capped at \$25. If a vendor needs an additional booth, Example: (2 - 10'x10' stalls), the vendor fee will be 20% of gross sales capped at \$50.
- Vendor is responsible for cleaning his/her stall space and hauling off own trash.
- Taxes/Department of Health regulation are the vendor's personal responsibility
- Vendors must have a sign indicating business name, location, where products/produce are from or grown • Prices must be displayed for buyers to see.
- Vendors choosing to sell produce, MUST be a grower—only produce growers or their employees are allowed to sell produce. 100% produce must be grown by the vendor—NO resale unless the Market Committee perceives product is limited causing a higher demand. They will make weekly adjustments if needed.
- All produce, meat, and eggs MUST be grown within 100-mile radius of Mississippi County or within the state of Arkansas.
- Produce vendors must prove written affidavit from their county extension agent verifying their farm operation.
- Food trucks must provide a current copy of their Missco Health Dept Certification to have on file.
- The Market Committee will inspect produce, meat, and eggs at their place of origin during the market season.

- Produce can be sold by weight ONLY if certified scale is used to determine weight • Produce/products must be sold by the piece, box, basket, bunch, dozen, or bushel
- All produce/products must be cleaned, wholesome, and reasonably priced.
- All produce/baked goods must be elevated to 18 inches above ground.
- According to Arkansas Freedom Food Act, labeling must now include: (1) The date that the homemade food or drink product was manufactured, produced, or processed; 2) The name, address, and telephone number of the producer of the homemade food or drink product, or an identification number provided by the Department of Agriculture if requested by the producer to protect the producer's safety; (3) The common or usual name of the homemade food or drink product; (4) The ingredients of the homemade food or drink product in descending order of predominance; and (5) The following statement: **"This product was produced in a private residence that is exempt from state licensing and inspection. This product may contain allergens."** Labeling must include words **"This product is home produced"** in 10pt type. It must NOT make any nutritional claims.
- Items allowed without permit: Bakery items, brownies (containing legal ingredients), cakes (without cream icing), cookies, jam, jellies, maple syrup, sorghum, fruit butter, honey, farm fresh eggs (must be refrigerated & in unmarked container), frozen meats (commercially inspected, passed, labeled USDA; kept frozen in freezer units until sold; held, stored, transported in clean sanitary environment; labeled USDA, name of product, net weight, USDA safe handling instructions)
- Items requiring a Department of Health Permit: cheesecake, cream cheese-based frosting or filling; custard pies; cured meats; dried fruits, dried vegetables, dried herbs; dried meats; juices; meringue pies; milled grain, flour, meal; pickled vegetables; salad; shelled peas, nuts; smoked meats; sprouted beans, seeds.
- Pickles, relish, salsa, and canned vegetables are only allowed if proper Ph balance is certified as required by Arkansas law. (These items are restricted by the Arkansas Health Dept. and may have more requirements in addition to the commercial kitchen. Some items may still not be allowed at the Main Street Osceola Farmers' Market. Any item on this list should be discussed with Market Committee and Health Dept. officials)
- **Items NOT allowed at the market to sell** homemade cheeses, raw milk, wild harvested mushrooms, or live animals (Arkansas law).

- Crafts must be **handmade** and approved by the Market Manager • No re-sale arts & crafts permitted
- Crafters must present 5 pictures to the Market Committee for approval before bringing them to the market. Items not in the original application will not be allowed to be sold. The Market Manager has the right to not allow sales based on items not approved on original application.
- New crafters may be placed on a waiting list
- All permits must be approved by Market Committee
- Market Committee will conduct farm inspections throughout the season
- Vendors are not allowed to smoke in the market area.
- No tobacco products are allowed in the market area.
- No firearms allowed on the premises.
- All photos sent to the Farmers Market Committee become property of the Main Street Osceola Farmers' Market and can be used by the Market Committee for future promotions.
- All rules and regulations can be changed at Market Committee's discretion