WARREN COUNTY FARMERS MARKET
GUIDELINES 2010

1. Vendors are subject to inspection by the Cooperative Extension Service documenting that they have regionally produced fruit and vegetables. This market is open to vendors from Warren County, NC and surrounding areas. All of the produce must be grown by the vendor himself, a family member, or business associate of the vendor. No reselling is permitted without permission of the market.

2. Only paid members in good standing may sell at the market. There is an annual fee of $15.00 per market season to join the Warren County Farmer’s Association. Daily space rental is $5.00 which will be on a first come first served basis. The application form with the nonrefundable $15 fee must be completed 2 weeks before selling at the market. Nonvendors may join as “friends of the market” with no voting privileges.

3. All non-produce vendors including crafters are welcome but products will be subject to prior approval.

4. Each vendor must display a sign that identifies the farm and location; signage must clearly show prices.

5. All vendors are responsible for keeping their area neat and clean and removing their belongings and trash from the rented booth area at the conclusion of the market day. No loud or other disruptive behavior will be tolerated.

6. For products sold by weight, the vendor will provide a scale that has been inspected for accuracy by the NC Department of Agriculture, Standards Division. Items can be sold by weight, measure, or count.

7. Potentially hazardous food shall not be sold at the market.

8. Vendors are responsible for complying with all applicable pesticide laws. Violators are subject to being banned from selling as well as being reported to NCDA&CS or other regulatory agencies for enforcement action.

9. Vendors who sell produce labeled “organic” must comply with all applicable USDA certification regulations.

10. Refusal to follow all the rules as stated in this list of guidelines will revoke any right to participate in the Farmers Market. Rules and regulations may be modified as necessary by a majority vote of members.
**Approved Items**
(Vendors must comply with all relevant laws and regulations.)

Fresh and dehydrated fruits, vegetables, herbs, and nuts (commercial grade food dehydrators must be used)

Vinegars (kitchen must be inspected)

Flowers and potted plants

Farm-raised dairy, meat, poultry, and aquaculture

Baked goods, jam, jellies, syrup (kitchen must be inspected)

Honey (operation must be inspected)

Eggs (must be continually refrigerated to 45 degrees or less)

Craft items subject to prior approval — must be high quality and made by vendor

The following NCDA&CS contact information is provided for the convenience of the vendors:

- Dairy, meat, fish, poultry, and kitchen inspections – 919-733-7366
- Scale inspections – 919-733-3313
- Honey inspection – 919-733-3610
- Egg law information – 919-733-7576