

# Gooding Farmer's Market 2024 Rules and Regulations

**Mission:** to have the Gooding Farmers Market provide local growers, artisans, and craftsmen with an outlet for the sale of fresh produce, related agriculture products, prepared foods and hand-crafted items as well as stimulate public interest in the consumption of farm and garden products. The Gooding Farmer's Market is organized exclusively for public purposes and is a non-profit organization.

## **Goals and Vision:**

The Gooding Farmer's Market will strive for:

\*increasing access to fresh, locally produced, nourished and safe foods for all people.

\*Encourages, supports and promotes the entrepreneurial efforts of local, independent, and small-scale farmers, local growers, and local artisans, seeking to sell their products/produce directly to consumers.

\*Creates an opportunity for people to meet, eat, and share stories, recipes, and knowledge in a place dedicated to the cultivation of local products and talents.

## **Participation:**

Participation is open to growers, harvesters, bakers, makers of prepared food, and artisans (hereafter, the vendors) with the magic valley. The market strives to be a producers-only market. Vendors must participate in production of the product they sell. Resale vendors will be considered and voted on by the board for approval to participate in the market.

## Location and Time

Location: Lawn of the ISDB corner of 13th and main.

Selling Season: May 28th to Oct 8th, weather permitting

Day(s) of the week: Tuesdays

Hours of operations: 2 pm to 6 pm

Set up time for vendors: 12:30 to 1:45 PM

Tear down starts at 6:00pm

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## **Management:**

The market manager shall enforce all the rules and regulations of the market and work with the vendors to assist in their success. The market Manager or her/his representative will be present at the market during operations. If questions or problems arise on market day, they will be resolved by the market manager or representative.

1. Oversee the set-up and breakdown of the market
2. Assuring all vendors are in compliance with market regulations and safe food regulations.
3. Address any disputes or complaints.
4. The market manager shall be aware of all health and sanitation rules and regulations affecting open-air farmers markets.

### **Vendor Eligibility**

The Gooding Farmer's Market is 25% or more producer-only market.

A Producer is defined as a person who grows or makes the product and may also include the producers immediate family, partners, employees or local cooperatives

The Gooding Farmer's Market gives preference to 100% growers/producers goods over resale goods. Resale goods will be permitted with board approval.

Farmers and food producers are given priority over artisans at the market.

### **Vendor Information: Applications, Fees, Space assignment, Sales Times and additional Information**

Vendors will be asked to annually submit a market application to the market manager. Applications may be modified and updated throughout the season.

Guest Vendors must get permission to participate by the manager and/or by the board the day of their participation and submit market application before setting up.

Included within the permanent or guest vendor admittance is a "Hold Harmless" agreement that the vendor must sign. This agreement means the vendor will hold Gooding Farmer's Market and its representatives harmless concerning product liability or other factors that relate specifically to the vendor's business practice.

Permanent Vendors must commit to the entire market season (June through Oct) and participate on a regular basis (a minimum of 75% percent of market days). Produce availability may limit market beginning and ending days. Part-time vendors will strive to attend 50% or more of markets. All other vendors will be considered guest vendors.

Guest Vendors will participate based on the discretion of the Market Manager.

Vendors will be charged fees to cover the operating costs and related expenses to assure the viability and quality of the market. We will be asking for 5% of total sales over \$20 with each market sale with the maximum of being \$15 per sale.

The Market Manager or representative will make vendor space assignments in a fair and equitable manner based on the needs of the market, seniority, previous attendance, sales volume, and terms of commitment.

A Vendor Space is defined as a designated area to not exceed 15 feet wide by 10 feet deep. All trailers vendors use to sell out of will be at or placed east of space 13. Pickups with product in them for inventory can be used with board approval.

Vendors may begin to set up at 12:30 pm and are required to be completed by 2 pm.

Vehicle parking for the vendors will be across the street from the market to allow customers parking right at the market. Food trailers will be set up at the direct west end of the parking lot next to the market. Overflow will be at the east end of the vendor Line. There will be no driving or parking on the lawn without direct approval from the officials at the Idaho Deaf and Blind School. No vehicle will be allowed to be moved for loading till 6pm at the end of the market.

Vendors are required to stay until 6pm unless they are completely sold out of product or have or have made arrangements with the market manager.

Vendors are required to stop selling at 6pm. They must leave their spaces clean and remove all displays and trucks by 7:30pm.

## **Displays**

Tables, Tents, Canopies, Pop-ups, umbrellas, signs and display items must be in good condition and used at vendors' risk.

At no time shall the safety and convenience of customers or vendors be compromised by any vendor's display.

Posting of current licenses, certifications and inspections are highly recommended. At a minimum, vendors should have copies available at their sites.

## **Guidelines for Market Products**

The Gooding Farmer's Market strives to be a regional, producer-only market with emphasis on agricultural products.

It is understood that some ingredients such as spices, sugar and other minor ingredients used in the preparation of products may not be available for purchase locally. However, the final product must be locally produced in its entirety.

Along with this goal is the aim of the market to meet expectations of the customers with the appropriate mix of products suitable for the market, which will be determined by the market manager or her/his representative.

### **Eligible Products**

All products in the following categories must originate within a 160 mile radius of Gooding.

Complete grower/producer origin- These goods must be personally grown/produced only by the vendor, vendor's employee's or primary family members.

Limited grower/producer origin- These goods must originate in the counties listed but may be grown/produced by partners on land or facilities not owned by the vendor. This includes crops harvested by the vendor from "you-pick" farms.

### **Product Labeling and Pricing**

All home-prepared consumable products must meet Idaho Department of Agriculture, Idaho health and welfare public safety, and Consumer Services (IDACS) rules and regulations.

Vendors set their own prices and are responsible for accurately representing their products. All Scales or weighing devices must have a current and valid certification sticker signed by the ID Department of weights and Measures.

### **Vegetables, Fruits, Nuts, and Herbs**

Produce must be fresh, of the best quality, and locally grown. Over ripe vegetables and fruits must be labeled and marked as suitable for sauce or preserves. Nothing must be cut without a permit and education for the public health department.

### **Baked Goods, Processed Fruits and vegetable-jams, preserves, fruit syrups and purees, dehydrated foods and seasonings, and frozen Dairy and Fruit Products**

Products should highlight local produce, seasonal ingredients and be freshly prepared by the vendor.

## **Products for Consumption at the market/product**

### **Samples-**

Beverages and other products for consumption at the market- including items for samples- must comply with the IDACS and/or health department regulations.

**Honey-** Honey and bee pollen must be from a local beekeeper's hive but may be processed and bottled off farm. Resale from a local beekeeper that does not attend the market will be permissible with board approval.

### **Meat**

All meat products must be 100 percent from animals raised from weaning by the farmer or partner. Animals may be butchered or processed off farm. Meat must be certified and/or inspected under the regulations according to the department of Agriculture.

### **Milk/Dairy and Cheese**

Milk must be from the dairy owner's herd or creamery. Cheese and other dairy products must be made by the vendor. Vendors must be licensed and inspected according to the department of Agriculture.

### **Eggs**

Eggs must be from the farmers/farmers representative own fowl. Labels that include the name of the farm, contact information, stating that the eggs are ungraded and the amount are required. Resale from local chicken producer that does not attend the market will be permissible with board approval.

### **Plants, Fresh-Cut Flowers, and Greens**

The grower must grow potted plants and cut material. Potted plants and cut plant material must not be on the state or federal list of invasive, rare, and/or endangered plants published by the Division of Natural Heritage.

### **Value-added Products**

Candles, soaps, creams, lotions, massage oils, insect repellents, and scrubs must be made by the vendor with locally grown and produced ingredients encouraged.

### **Seasonal and Holiday Products**

Dried flower and herb bouquets, decorative berries, fruit, pods, cones, pumpkins and wreaths should be produced from material grown or gathered on the vendor's property.

## **Liability Insurance**

Vendors are strongly encouraged to ensure that their insurance will cover off-site sales and liability of their products. Any insurance that the market holds will only cover the market itself.

## **Certificates**

When applicable, attach the appropriate state/USDA inspection certificates.

1. Organic growers must present a certificate of Organic Production from the USDA National Organic Program.
2. For cheese and other dairy products, meats and baked goods, the producer must supply documentation of compliance with the local IDACS ordinances and inspections.

## **Taxes, Licenses, and Permits**

Vendors must have in their possession any licenses, certifications, and permits required by law for all products. **The collection and filing of all related taxes are the responsibility of the individual vendor. The market Manager will provide temporary sales tax annually.**

## **Health, Sanitation, and Safety**

Each vendor must abide by all state and federal regulations that govern the production, harvest, preparation, labeling, or safety of products offered for sale at the market. Vendors are liable for their own products.

## **Miscellaneous**

Vendors will be responsible for the collection and removal of all refuse generated from sales at their space.

The use of tobacco products, alcohol or illegal substances are not permitted at the market.

Behavior by the vendors or customers judged to be disruptive or detrimental to the peaceful operations of the market will not be allowed and the market manager or representative can ask the offender to leave. If an offender refuses to leave, police will be involved.

Small children brought to the market by vendors must be kept under the supervision of a designated adult.

Any unsafe or unsanitary conditions should be brought to the immediate attention of the market manager.

No live animals, fowl, or fish may be sold at the market.

Leashed dogs are welcome at the market. Any disruptive behavior from a pet may be asked to leave by the manager or representative.

Any accident or injury must be immediately reported to the market manager and to 911 if necessary.

Neither Gooding Farmers Market nor its representatives are responsible for damage or loss of any personal belongings.

**Anyone who participates in the market-whether vendor, customer, or otherwise-attends at his/her own risk. Vendors will operate at their own risk and assume liability from the customers.**