



RULES OF THE KING FARMERS' MARKET

The purpose of the King Farmers' Market is to provide an organized method and location for local residents to sell products they have produced from their land. The Market will provide sellers an opportunity for increased income through the sales of their products and offer buyers access to fresh, locally grown products at competitive prices.

1. The Market will operate on the grounds of the Stokes Family YMCA (105 Moore Road) in King. Days of operation for King Farmers' Market will be Wednesdays between the hours of 11:00AM and 1:00PM. The selling season will begin in April/May and go through the end of September/October.
2. Members selling at the Market must be the original producer of all items being sold or dispensed. Vendors may not sell or dispense items at the Market from another producer, on behalf of another producer, produced on land other than their own OR anything not pre-approved by Market management. This includes items being offered online for pre-order or pick up at the Market. Individuals possessing a wholesale certificate or license must disclose this fact to the Market members and must verify to the Market Board of Directors that all products offered for sale were produced by the member and were not purchased or otherwise acquired.
3. Members must reside and produce the items they sell or dispense within Stokes or the adjacent counties of Surry, Yadkin, Forsyth, Guilford, and Rockingham in North Carolina and Patrick and Henry counties of Virginia.
4. New Vendor Applications: Persons wanting to sell at the Market must first complete the vendor interest form online. The Market will review the information and will invite potential candidates to complete the formal Market application. Decisions on acceptance into the Market will include the applicant's compliance with food safety and licensing, as well as a site inspection. The online vendor interest form and vendor application are available on the King Farmers' Market website at www.kingncfarmersmarket.org. Please contact info@kingncfarmersmarket.org for more details. For new vendors, the fee is \$100 per season (or \$50 per month, with a maximum fee of \$100 for two or more months), which must be paid no later than the first Market a new vendor attends. The application fee is non-refundable, and entitles the applicant, upon application acceptance by the Board of Directors, to sell at the Market and become a voting member of the Market.
5. Annual Renewal: All returning vendors must be approved for participation in the Market annually. Annual renewal is not guaranteed. In order to be eligible for renewal, the vendor must complete all renewal paperwork, submit farm/ownership updates, and comply with site visits as deemed necessary by the Market. Failure to comply with any of these requirements means that the vendor is not eligible for

renewal. For returning vendors, the annual fee is \$100, which must be paid no later than the vendor's first market of the year..

6. Right to approve or terminate: The Market Board of Directors reserves the right to approve all vendor applications. If a vendor is approved to participate in the Market, the Board of Directors retains the right to terminate the vendor for any reason. If the vendor is terminated, the annual fee will not be refunded. The Market retains the right to use its discretion in interpreting eligibility criteria and approving any vendor application.
7. All vendors shall allow representatives of the Market to inspect their farm, business, or production facilities at any time, with or without notice, so as to maintain the integrity of the Market.
8. Items to be sold or dispensed at the Market must be only those listed on the vendor application. Vendors who wish to add new items for sale or dispensing must receive prior approval from the market manager at least one week prior to bringing to market or offering online for pickup at the market.
9. Products that can be sold or dispensed at the Market include:
 - Vegetables grown by the seller from seeds, sets, or seedlings
 - Fruits, nuts, or berries grown by the seller from trees, bushes, or vines on the seller's farm
 - Plants grown by the seller from seed, seedling, transplant, or cutting
 - Bulbs propagated by the seller
 - Eggs produced by the seller's poultry, in accordance with North Carolina Egg Regulations. <http://www.ncagr.gov/fooddrug/food/egglaw.htm>
 - Honey produced by the seller's bees
 - Low-risk, value-added food products that are processed in an inspected home or commercial kitchen:
 - Baked goods that do not require refrigeration
 - Jams, jellies, and preserves
 - Candies
 - Dried mixes/Spices
 - Some liquids (i.e. ice tea, coffee, lemonade, etc.)
 - Some sauces (i.e. balsamic dressing, etc.)
 - Acid and acidified foods (i.e. pickles, bbq sauce, etc.)
 - Freeze dried fruits/vegetables
 - High risk food products are not permitted to be produced in a home kitchen, inspected or otherwise, and can only be produced commercially under the NCAGR

routine inspection program. High risk products include, but are not limited to the following:

- Refrigerated or frozen products
 - Low-acid canned foods (i.e. jarred fruits, vegetables, etc.)
 - Dairy Products
 - Seafood products
 - Bottled water/Juice Products
 - Bakery products that require refrigeration
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- All food products must be grown or made by the vendor, provided these foods are in compliance with NCDA and USDA regulations. A copy of any certification or license must be presented at the time of application and a copy kept on file with the Market Manager. Instructions for applying for a home processor inspections in North Carolina can be found here: <https://www.ncagr.gov/fooddrug/food/homebiz.htm>. North Carolina Food Law information can be found at <http://www.ncagr.gov/fooddrug/food/foodlaw.htm> **Please see Meat, Dairy, and Egg Production section for additional requirements.**
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- Meat may be sold provided the seller has obtained a North Carolina Meat Handlers License. A copy of the license must be kept on file and be presented at the time a seller applies to sell at the King Farmers' Market. To obtain a license, contact the Meat and Poultry Inspection Service in the Veterinary Division of the North Carolina Department of Agriculture and Consumers Services. Information and forms for the Meat and Poultry Inspection Service can be found at <http://www.ncagr.gov/meatpoultry/>. **Please see Meat, Dairy, and Egg Production section for additional requirements.**
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- Cut or dried flowers grown by the seller
 - Firewood cut by the seller on the seller's land
 - Bagged, well-rotted compost and manure produced by the seller
 - Straw baled by the seller
 - Baked goods can be sold by up to 30% of the vendors at the market. Individual booths can be exclusively baked goods and 100% of baked goods sold at the market must be produced by the vendor. All items must meet both NCDA and USDA standards.
 - Crafts must be must be pre approved by the Acting Manager and must be hand-made items that require skill and time to fashion. Materials going into the craft items can be purchased provided they are the unfinished, raw items and not the finished product (example: grape vines to make a basket versus an assembled, ready to sell grape vine basket.)
 - Craft vendors will not comprise more than 20% of all market vendors, with craft vendors defined as vendors who have more than 60% in non-agricultural items for sale in an individual booth. As described above, agricultural items include:

vegetables, fruit, nuts, eggs, mushrooms, dairy, meat, honey, plants, bulbs, herbs, food products (jams, jellies, baked goods, etc.), flowers, firewood, straw, compost, and other farm-sourced products.

Meat, Dairy, and Egg Production Requirements

Dairy: Dairy and dairy products must be produced in an NCDA inspected kitchen and the vendor/producer must be an NCDA&CS licensed manufacturer. Dairy sales are not permitted without a Grade A or Grade B certification. Only milk that is Grade "A" pasteurized milk may be sold or dispensed directly to consumers for human consumption. Raw milk and raw milk products are not permitted at the market and cannot be sold or dispensed for any reason.

Production: All meats and dairy sold or dispensed at the Market must be from animals raised by the vendor. Animals not raised from birth by the vendor/producer must be raised by the vendor on his or her owned or leased land for a minimum amount of time to ensure that the processes used, as outlined by the vendor (hormone-free, antibiotic-free, pastured, etc.) are within the producer's direct control.

- Poultry-from chicks purchased at 2 weeks or less, laying hens as pullets (16 weeks of age or less)
- Eggs-from producer's chickens
- Cheese and Dairy- made from milk from producer's herd (see Dairy requirements above)
- Pork-60 days
- Beef- 90 days
- Goat- 60 days
- Lamb- 60 days
- Rabbit- 30 days

Other meat products must be approved by the Board prior to selling.

Processing, Transportation, Safe Handling, and Production Claims: All meat must be processed and labeled according to NCDA/USDA guidelines. All meat vendors must be registered as Meat Handlers with NCDA, and must abide by USDA/NCDA food safety guidelines for transporting and selling meat. No self-processed meat may be sold. The only exception to this is poultry. On-farm poultry processing by vendors is allowed, pending compliance with state regulations.

Food requiring refrigeration shall be stored at a temperature of 45 degrees F or below. Frozen foods shall be maintained frozen. Eggs must be handled, stored, and transported in accordance with North Carolina Egg Regulations. All production claims must be in compliance with USDA and NCDA labeling guidelines, with documentation for claims provided upon request.

Other Requirements:

1. All scales must be approved as “legal for trade”. Anyone using scales must have them certified annually by the NCDA.
2. No animals may be sold, traded, or given away at the Market.
3. Each vendor/seller is responsible for cleaning up the area around his/her space at the Market.
4. Vendors should not move their vehicles in or out of the Market area during times when such movement would pose a danger to others.
5. Prices are to be posted on all items offered for sale. All sales must be from a designated sales space. A space is a normal size parking sparking space or other dimension as designated by the Board of Directors.
6. Selling spaces are on a first come, first served basis. There are no assigned or reserved spaces. Vendors must pull into the parking lot in the order of arrival and park in the next available parking space prior to unloading. Exceptions for special needs can be made on-site by the Acting Market Manager (highest ranking Officer/ Board member present).
7. Selling spaces, dates, rules, on-site governance (i.e. decision-making) will be determined by the King Farmers’ Market membership and the Board of Directors. The Board has final authority in rules interpretation and rules revision when the need arises.
8. Members may authorize family members, employees, or others directly involved in the production of the items being sold to represent them on a market day. Children under the age of 14 who will be selling at the Market must be supervised by an adult.
9. All persons selling at the King Farmers’ Market are expected to conduct themselves in a courteous, business-like manner while selling at the Market and abide by the rules and regulations of the Stokes Family YMCA campus. This includes (but is not limited to) no profanity, smoking, consumption of alcoholic beverages, or other disruptive behavior. The Board reserves the right to ask a seller to leave the Market premises due to improper conduct. Further, the Board reserves the right to prohibit a

person from selling at the Market for a to-be-determined length of time due to improper behavior on Market premises.

10. Compliance with the regulations and bylaws of the King Farmers' Market. All persons selling at the King Farmers' Market agree to operate in accordance with all rules and bylaws of the Market. Penalties incurred for violation of the bylaws and rules shall be as follows:

- **First offense-** Written letter from the Acting Market Manager or Officer.
- **Second offense-** A \$60.00 fee will be incurred that must be paid before the violator can return to sell at the King Farmers' Market.
- **Third offense-** Expulsion from the King Farmers' Market.
- All rules of the King Farmers' Market are to be enforced at the discretion of the Board of Directors.