

## **Downtown Wooster Farmer's Market**

The Downtown Wooster Market Association was created by a group of growers to sell locally grown produce and products directly to consumers. It relies on the honesty, integrity, and courteousness of the growers/producers to provide good quality products at a fair price in a safe and attractive environment.

### **2017 Rules and Regulations**

The following rules have been established to create a market that offers local produce and products to the consumer directly from the producer. The good will and consideration of growers and producers to others will ensure the smooth operation of the market. Read your application and keep this copy for your records. Failure to observe them may result in termination of your market assignment.

If you have any questions regarding these rules or joining the market **contact Mary Gnizak, market manager: 330-473-8206.**

### **Sales Regulations**

1. Only regional farmers, family members, partners, employees or members of a cooperative farming group may sell at the market. **NO BROKERS OR RESELLERS ARE PERMITTED.**
2. Produce/products sold (such as jams, jellies, maple syrup, dried herbs, etc.) must be grown/produced by the principal farmer/producer.
3. You may supplement your produce by no more than 25% with produce or prior approved product from nearby farms (within a 25-mile radius of your farm). All produce that is supplemental must be labeled with the name and address of the person who grew it (or made the product) and displayed on the vendor's table. **FARMERS ARE PROHIBITED FROM PURCHASING PRODUCE FROM AN AUCTION OR A WHOLESALER FOR RESALE AT THE MARKET.**
4. Produce offered for sale must be grown, harvested and cared for post-harvest to assure customers receive fresh, high-quality fruits and vegetables. Produce suitable only for processing (jams etc.) must be labeled as such. *The market reserves the right to inspect and to spot visit any farm or establishment throughout the season.*
5. Products and produce labeled certified organic must be certified according to OEFFA standards.
6. The following non-edible items may be sold at the farmer's market: flowers, plants, dried flowers, dried plant arrangements, gourds, beeswax, beeswax products, wool fiber, wool fiber products and soaps/ lotions. **All materials must be found, grown, foraged and/or produced by the producer on his or her farm or land.** Other items can be considered at the discretion of the market association and approval given prior to the market d
7. Meat/ poultry products must be from animals raised by the producer. Animals may be butchered and smoked off-farm, provided the meat is from the producer's own animals. Meat/poultry must be stored in a commercially approved refrigerator/ freezer at the market. Producer must be verified as an approved source, meet all labeling requirements, and must obtain any necessary license to sell retail from their local health department.
8. Eggs/ dairy must be from the producer's own fowl and must be stored in a commercially approved refrigerator at the market. The producer needs to be verified as an approved source, meet all labeling requirements and obtain any necessary license to sell retail from their local health department.

### **Rules Of Operation**

1. The market will start sales at 8am, and close sales at noon, beginning June 3, 2017 through October 28, 2017.
2. The market manager is responsible for space assignments, public safety and enforcement of the market rules. All spaces are assigned by the market manager prior to the market. **Booth sharing is not permitted.**
3. Farmers should arrive before 7:30am and be set-up and ready to sell by 8 am. **If you arrive after 7:30am you will not be allowed to drive into the market area.** You will need to unload your vehicle from another location and park elsewhere. This is for the safety of others. **ARRIVE BEFORE 7:30AM!** Farmers should be ready to leave no later than 12:30 pm.
4. Once your vehicle is parked in place, the motor must be turned off and kept off. Use a quiet generator if refrigeration is necessary.

5. Market prices for all items must be visibly posted.
6. Operate your stand in a safe, sanitary and neat manner. Keep sales area (including ground) clear of garbage. You are responsible for removing all of your garbage from the area. Please **DO NOT USE** the city's garbage cans surrounding the area. REMOVE ALL OF YOUR GARBAGE FROM THE AREA WHEN YOU LEAVE EACH SATURDAY. If you are offering samples and handing out napkins, plates, cups etc. please provide a trash can for your customers.
7. Vendors must be courteous and honest at all times.
8. Assignments will be based on available market space, the need for a specific product, and the number of spaces you require. Priority is given to full season vendors.
9. If you cannot attend the market, a 24-hour notice must be given to the market manager. Failure to do so may result in a \$5 fine and/or the loss of your assigned space, per the market manager's discretion.
10. Vendors at the market must have hand sanitizer or hand wipes available at their booths.
11. Vendors will not bring live animals (pets, etc.) into the market area.

**The market association reserves the right to admit or  
reject any vendor  
for any reason not prohibited by law.**

MAIN STREET WOOSTER, INC. DOES NOT ENFORCE THE UNITED STATES DEPARTMENT OF AGRICULTURE REQUIREMENTS. IN CASE OF U.S.D.A. INSPECTION, THE VENDOR IS HELD RESPONSIBLE FOR COMPLIANCE.

**FOR MORE INFORMATION, PLEASE CONTACT:**

THE OHIO DEPARTMENT OF AGRICULTURE OFFICE  
614-728-6200.

YOU MAY ALSO CONTACT:

THE FOOD SAFETY DIVISION  
1-800-282-1955 ext. 3.

WAYNE COUNTY HEALTH DEPARTMENT  
Janet Rittenhouse  
330-264-2426