

ASU Regional Farmers' Market Rules & Regulations 2012

- Market Season : May 5 – October 27 Saturdays 7:00-1:00; June 5 - August 30 Tuesday & Thursday 2:00-6:00 (Market may close early if all products are sold out)
- Booths 10x10 – fee: 10% of gross sales up to \$200 (most paid is \$20/day)
- Tables, displays must be provided by vendor
- Vendor is responsible for cleaning his/her booth & hauling off own trash
- Taxes/Department of Health regulations – vendor's responsibility
- Must have a sign indicating 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 are allowed to sell produce
- Produce vendors MUST own or rent/lease land (Rented/Leased -- must have written proof of ownership of the garden by land owner)
- All produce MUST be grown within 100 mile radius of Jonesboro or within the state of Arkansas
- Produce sold by weight ONLY if certified scale is used to determine weight
- Produce/goods 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
- 100% produce must be grown by the vendor*
- *Growers may resell :
 - Tomatoes until June 15
 - Peaches, Melons, Strawberries, Sweet potatoes
- *Non-listed resale items will be decided by Market Manager on weekly basis
- Vendors MUST provide receipt with location of purchase – resale items
- Resale items with stickers – stickers must remain in place & be inspected by Market Manager

- 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)
- Baked goods must have a label containing: name of baker, address of baker, ingredients, and words “This product is home-produced” in 10pt. type. It must **NOT** make any nutritional claims.
- Items requiring a Department of Health permit: canned foods(vegetables, salsa, pickles, relish, etc.); cheesecake, cream cheese based frosting or filling; custard pies; cured meats; dried fruits, vegetables, herbs; dried meats; juices; meringue pies; milled grain, flour, meal; pickled vegetables; salad; shelled peas, nuts; smoked meats; sprouted beans, seeds
- Items NOT allowed at the market to sell: homemade cheeses, raw milk, wild harvested mushrooms, or live animals
- Crafts must be handmade and approved by the Market Manager
- All permits must be approved by Market Manager.
- Market Manager will conduct farm inspections throughout season.
- **All rules and regulations are at Market Manager’s discretion.**



ASU Regional Farmers' Market Vendor Application

www.asuregionalfarmersmarket.org

Name: _____ Date: _____

Company/Farm Name: _____

Mailing Address: _____

Farm Address: _____

Phone: _____ cell: _____

email: _____

List Produce/Products you will have available: _____

I have received, read, and agree to follow the rules and regulations of the ASU Regional Farmers' Market.

I understand the fees and requirements of me as a vendor.

Signature of Vendor: _____ date: _____

Please mail back to: ASU Regional Farmers' Market, 3407 South Caraway Rd. Ste. 7, Jonesboro, AR 72404

Or scan and email signed form to : Kimberlyr.james@gmail.com