



NORTH KANSAS CITY FARMER'S MARKET
RULES AND REGULATIONS
(AS OF JANUARY, 2011)

PRIMARY GOALS OF THIS FARMER'S MARKET

- To be a profitable outlet for the farmers and other vendors who sell there.
- To provide a predictable, ample selection and variety of high quality fresh, locally-grown produce for customers.

RULES APPLICABLE TO ALL VENDORS AND PRODUCTS

1. Farmer members are encouraged to sell only agriculture produce grown by themselves on farms within a 100 mile radius from North Kansas City. Produce may be purchased for re-sale, however it must be grown by another farmer within a 100 mile radius from North Kansas City, the buyer/re-seller must take responsibility for the quality and safety of the purchased produce, must separate it from their own locally grown produce and must label it accordingly. The source of products must be made available upon request of market leadership or Farmer's Market customers.
2. All vendors are required to display a clearly visible sign with their name, the name of their farm and the city and state location of their farm.
3. Farmers who sell "100% Grown Local, By Us" will be able to display a sign that makes that claim. Farmers who sell ANY purchased produce as defined in item 2 above must display a sign with a disclaimer that declares that not all of their produce is grown by them and that they would be pleased to point out to customers which is and which is not locally grown.
4. Farmers are permitted to sell fresh fruits and vegetables, plants and trees, fresh and dried flowers, herbs, nuts. Sellers of eggs, baked goods, honey and cider must provide the Market Manager in advance with relevant state and county health permits.

5. Craft vendors from within the 100 mile radius are permitted to participate in the market with the same space rental rates and space dimensions as farmers. The products they offer must be original handmade objects produced by themselves. The products to be offered must go through an application process with item inspection by the Market Manager or a designated crafts advisor before acceptance to be a member of the market. Purchase for re-sale is not permitted. Craft items made by farmer producer members may be sold in their produce spaces.
6. A single rental parking space will be ten (10) feet wide by twenty-five (25) feet long. Rental spaces are not transferable. Spaces not used revert to the market to be re-assigned at the discretion of the Market Manager.
7. Spaces are first assigned on a reserved annual basis to season-long members who register by March 1 with remaining spaces assigned by the Market Manager based upon product offered. If a seasonal member is not going to use their space for a given Friday they must notify the market manager before 6 a.m. that day or on a previous day so the space can be re-assigned for the day.
8. All vendors must agree to and be willing to assist in the inspection of their farms or craft construction area by representatives of the Farmer's Market.
9. The operator of the market is not responsible for sales arrangements or warranties of any sort, expressed or implied, concerning produce or any other item bought, sold or traded.
10. All vendors are required to display prices.
11. The official market hours are 7:00 a.m. to 1:00 p.m. each Friday beginning the first Friday in May through the last Friday in October. Members are expected to be set up and ready to begin selling by 7 a.m. and begin to close down at noon. All vendors should be out of the designated Farmer's Market area by 2 p.m.
12. All vendors must clean up their areas before leaving and assist in cleaning the common area used for the market. Vendors must not discard refuse of any kind in or around trash receptacles.
13. Documentation of a product's legitimacy must be submitted upon request.

RULES AND REGULATIONS FOR SALE OF SPECIFIC PRODUCTS

BAKERY GOODS:

- (a) The vendor may not sell items made from purchased pre-made doughs, batters, crusts or dry ingredient mixes. For example, the shortening (fats and oils), the leavening and the salt must be added by the vendor to comply with this rule.

- (b) The vendor may use pre-made frostings and fillings, but if the vendor does so, the vendor must prominently post for the customer the fact that pre-made frosting and/or fillings have been used.
- (c) The vendor must keep all recipes and receipts for ingredients on file and must be able to produce them at an inspection.

RAW FRUITS AND VEGETABLES:

- (a) Must not be processed or adulterated. Vendors may sell a mixed bag of produce or vegetables, but may not process, including chopping or shredding the fruits or vegetables without a processing license and approved processing procedures.
- (b) If the vendor uses the term “ORGANIC”, the vendor must prominently post a statement of what constitutes the vendor’s meaning of organic.

MARKET OPERATION PROCEDURES AND FEES

- (a) The North Kansas City Farmer’s Market is operated by the North Kansas City Business Council as a service for the City of North Kansas City, to the residents of North Kansas City and the businesses that operate in North Kansas City.
- (b) A Market Manager will be selected to assist in managing the market.
- (c) Market participant meetings will be held at least once a year.
- (d) Rules and regulations of the market may be changed during the year based on circumstances unforeseen at the time of the creation of this document.
- (e) For 2011, fees for participation in the market will be paid using the following schedule:

Per space fees will be charged as follows:

Season-long per space fee	\$150.00 (\$5.77/wk)
Four consecutive week “month”	\$ 50.00 (\$12.50/wk)