

## **Main Street Wooster Farmer's Market**

The Main Street 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.

### **2024 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 goodwill 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 the termination of your market assignment.

If you have any questions regarding these rules or joining the market  
please contact our Program Manager,  
**Guinevere Steensen at (330) 819-2153**

### **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. NO FUNDRAISING IS PERMITTED.**
2. Produce/products sold (such as jams, jellies, maple syrup, dried herbs, etc.) must be grown/produced by the principal farmer/producer. Flowers, plants, and trees must be grown by the vendor and starts may not be bought and resold.
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. All vendors must abide by all applicable federal, state, and local health regulations. Market participants will be responsible for obtaining and paying for any permits and licenses required by the state of Ohio. Cottage food production operation regulations & labeling must be followed when applicable. When submitting the application all farmers and businesses must include a copy of all applicable reports, permits and licenses required by the health department. All permits and licenses must be kept current for the entire market season. Products and produce labeled certified organic must be certified according to OEFFA standards. Taxation of sales is the responsibility of the vendor as applicable.
6. Artisan/craft items may be sold at the farmer's market at the discretion of the market manager and as space allows. Artisan vendors may apply only at the weekly rate. Preference will be given to crafts that use local farm products or ingredients.
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. The 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 8 am, and close sales at noon, beginning May 18<sup>th</sup>, 2024 through October 5th, 2024.
2. The market manager is responsible for vendor approvals, space assignments, public safety, marketing, and enforcement of the market rules. All spaces are assigned by the market manager prior to the market and are communicated to all market vendors via e-mail, midday prior to market date. **Priority placement is given to full-time vendors. Vendor fee payment is due when contracts are submitted. Late add-on weekly rate vendor booths must be approved by the market manager first, then payment should be submitted with a newly dated contract at the MSW office, 48hrs prior to market date. Booth sharing is not permitted.**
3. Vendors may arrive as early as 6:30am, but no later than 7:30 am for load-in. **Absolutely all vehicles must be cleared from load-in/pedestrian street walkways by 8am without exception.** This is for the safety of others. **PLEASE ARRIVE BEFORE 7:30 AM! Vendors must remain set-up and not pack-up until 12pm.** Prompt tear-down is appreciated with a goal of everyone out by 12:30 pm. Everyone **MUST** complete load-out by 1pm.
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. Vehicle supported & shaded booth spaces are limited & are prioritized to product category necessity. Tents with weights for legs & folding tables are base recommendations for set-up & shall be self-provided by the vendors.
5. Market prices for all items must be visibly posted. Product category deviations or additions from your stated products on your application should be approved with the market manager prior to your market date.
6. Operate your stand in a safe, sanitary and neat manner. Keep the 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. No price under-cutting.
8. Spot 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 loss of your assigned space, per the market manager's discretion.
10. The market takes place rain or shine. Vendor fees will not be refunded for any reason. Requests for shifting of contracted dates at vendor's requests should be minimized and are up to the market manager's discretion. Cancellation or delay start may only occur due to extreme, unforeseen weather such as tornado warnings mapped to the area during market hours. Text, email, and social media will be used to communicate in such rare occurrences.
11. Vendors will not bring live animals (pets, etc.) into the market area.

**Main Street Wooster 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

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

WAYNE COUNTY HEALTH DEPARTMENT - Janet Rittenhouse – (330) 264-2426 [janetr@wayne-health.org](mailto:janetr@wayne-health.org)