



2020

Historic Downtown Acworth Farmers' Market

Sponsored by the Acworth Downtown Development Authority

RULES & REGULATIONS

The goal of the Historic Downtown Acworth Farmers' Market is to support the development of the local agricultural economy by providing a place for farmers/producers to sell their goods directly to consumers while assisting businesses who sell food, farm/garden, and kitchen related products. The idea behind the Farmers' market is to bring back the "small town" community atmosphere while providing an alternative shopping outlet. The Farmers' Market shall encourage a sense of community where business people and residents come together in historic downtown to support the local community & producers in our area.

LOCATION: Logan Farm Park (Main Entrance), 4405 Cherokee Street, Acworth, GA 30101

OPERATION: each Friday morning from 8:00am until 12:00pm (noon) beginning APRIL 10th through OCTOBER 30th. **Event is rain or shine. Parking lot will reopen to traffic promptly at 1:00pm. All vendors must vacate by this time.**

REGISTRATION/APPLICATION: All vendors (returning or new) must apply and be approved by Market Management **PRIOR** to participation. Market Management reserves the right to deny any vendor's application, to prohibit anyone from selling at the market, or prohibit any product based on market need.

- NO Walk-in Vendors (those who have not yet applied) will be allowed. All **MUST** apply.
- Farm/production location visits may be required at any time. Failure to comply or verify may be grounds for dismissal.
- False information given on application or otherwise is grounds for dismissal.

LICENSING: All vendors must provide Market Management with copies of all relevant documentation (organic certifications, Certified Naturally Grown, Candler's license, Cottage Foods License, live plant certifications, etc.) with application. **Copies should also be available in vendor booths at all times.**

- **Health Regulations:** All vendors participating in the Acworth Farmers' Market shall comply with the sanitary rules of the County and State Health Department.
- The Acworth Farmers' Market shall require compliance with all applicable Georgia Department of Agriculture statutes and regulations, including the GA Food Act, Cottage Foods Regulations, sale of Eggs, Meats, Dairy, Low Acid and Organic products.

LABELING: All processed products should be labeled with

1. The **COMMON NAME** of the food
2. The **NAME/ADDRESS/PHONE NUMBER** of the person who made the item
3. A list of all **INGREDIENTS** with the common name of each ingredient

METHOD of PRODUCTION - QUALITY CLAIMS: Though vendors selling at the market are acting as individual business entities, claims may be perceived by customers to be backed by the market as a whole. For this reason, all claims must be supported by analysis or studies recognized by state and/or federal

agencies for purposes of certification. For example, under existing state and federal law, only certified organic growers may claim they use organic growing methods.

HOLD HARMLESS CLAUSE and INSURANCE: In consideration of permission given to "vendor" by the Acworth Downtown Development Authority to use certain premises within the downtown area for the purpose of exhibiting and retail sales at the Acworth Farmers' Market. Exhibitor here by agrees that the premises are to be used and enjoyed at the sole risk of the exhibitor, his employees, customers, and invitees and further hereby releases and agrees to pay and indemnify, protect and hold harmless the Acworth Downtown Development Authority, its members and agents from and against all liabilities, damages, fees and expenses, cause and action suites, demands, judgements and claims of any nature whatsoever arising from, by reason of or in connection with injury or death of person or damage to property in or on the premises arising from a condition on the premises.

A signed application constitutes a contract to follow all rules and regulations; present & future

- Each vendor is only granted 1 space, approximately 10 ft wide. Booths may not extend beyond space markers. This includes ALL signage
 - 2 booth requests: Vendors may "rep" for other businesses/farms, each must apply and be approved. Booths must be maintained separately.
- Booth space location is determined by Onsite Market Manager each week.
- Tents are preferred, but vending from vehicles is allowed.
- Market begins and ends promptly at posted times, **ALL** late arrivals must seek entrance from Onsite market manager. Vendors are NOT allowed to move safety cones without permission. Doing so will be grounds for ejection from market.
- **NO EARLY BREAKDOWN!** Provisions need to be made in advance if you plan to leave market before closing. Selling out DOES NOT grant you permission to leave.
- For SAFETY reasons, no vehicles shall attempt exiting the market before all adjacent tents are broken down, this will include your 3 "neighbors" directly across from your space as well as your immediate left and right
- Tents should be weighted or bungeed **AT ALL TIMES**, damage is responsibility of vendor.
- All vendor trash must be cleaned up and removed from site upon close of market.
- NO tobacco products, alcohol, personal pets, or unsupervised children allowed.
- Water, electricity and bill exchange will not be available.
- NO generators allowed without prior approval.
- There is NO guarantee of exclusivity of product at market.
- Only certified scales may be used, Selling by piece or basket is preferred.
- NO severe undercutting of competitor pricing allowed
- Prices shall be listed for each item.
- Sampling is allowed, but must meet all clean food handling guidelines.
- Please be mindful of the summer heat. Items requiring refrigeration must be kept in cooler that maintains a temp of 41 degrees or less. **(THERMOMETER REQUIRED!)**
- Vendors who grow/source items locally will be given precedence. Wholesale of items will be limited and at the discretion of market management.
- NO "hawking" or calling out from tents to customers in a loud manner.
- Cell Phone conversations should be kept to a minimum. If you are on your phone you cannot serve your market customers effectively