



Stickney Township Farmers' Market

Vendor Application

Our Farmers' Market Mission is to provide healthy and nutritious food options to the residents of Stickney Township. Please note that vendors selling healthy options will be given priority in determining this season's vendors. Please complete this application and return all the required documentation.

Applicant Information

Business Name: _____ **IL Sales Tax ID #** _____
Business Owner Name: _____ **Phone Number:** _____
Business Address: _____ **City/Town:** _____
County: _____ **State:** _____ **Zip Code:** _____
Email: _____ **Business Website:** _____

- Yes** **No** I participate in the Illinois Women, Infants & Children (WIC) Farmers' Market Nutrition Program
 Yes **No** I participate in the Senior Farmers' Market Nutrition Program
 Yes **No** I am registered in the State of Illinois as a Cottage Food Operation

Space Fees

The fee for each 17' x 17' (2 parking stalls) space is a \$100.00 deposit for the entire market season. Please make checks payable to Stickney Township.

_____ \$ 100.00 per vendor space deposit = \$ _____
of spaces requested **Total Amount Due**

Insurance Information

All vendors must maintain a policy of commercial general liability or special event insurance with minimum limits of \$1,000,000 per occurrence and \$1,000,000 total aggregate. The insurance will name Stickney Township as an additional insured, and shall include a contractual liability endorsement or provide insured contract coverage for in accordance with Vendor's obligations under the Indemnification and Hold Harmless Agreement. Any insurance policy maintained by any of the Indemnified Parties shall be non-contributory with respect to any claims. The vendor must provide proof of this insurance in the form of a policy endorsement, in addition to a certificate of insurance, as a condition of being issued a permit and being assigned a space at the Market.

Insurance Company: _____ **Policy #:** _____ **Exp Date:** _____
Coverage Limits: _____ **Per Occurrence:** _____ **Aggregate:** _____
Agent Name: _____ **Business Phone:** _____
Agent Business Street Address : _____
City/Town: _____ **State:** _____ **Zip Code:** _____

Vendor Products

Please identify the items you plan to sell at the Farmers Market. All products must be produced locally by our vendors. Reselling, except under an approved co-op agreement, is not allowed.

Grown/ Harvested Products

Items	Variety	Product Location	Acreage	Organic/ Sustainable?	Grown in Hoop House?
				<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
				<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
				<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
				<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
				<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
				<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
				<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
				<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No
				<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No

Processed/Pre-Packaged Foods

Processor Name	Product Items	Processor's City, State	Processor's Phone

Make additional copies of this page as needed and attach to application.

Vendor Products

I will be selling (check applicable boxes):

- Eggs** – Submit the most recent copy of your egg handler or dealer license.
- I will deliver eggs at 45°F or below. I will store eggs at 41°F or below at the market.
 - I will have a thermometer to monitor temperatures.
 - Our eggs are certified organic. If yes, submit the third party organic certification.
- Cheese** – Submit the most recent copy of your cheese processing license.
- I will deliver and store dairy products at 41°F or below. I will have a thermometer to monitor temp.
 - I will sell the cheese pre-packaged.
 - The milk used in my cheese is obtained from animals that I own.
 - The milk used in my cheese is obtained from animals within the five state region of IL, IN, MI, IA or WI.
- Milk** – Submit the most recent copy of your dairy plant license.
- Meat** – Submit the most recent copy of your or your meat processor’s USDA meat broker/processing license.
- I will deliver and store meats frozen. I will check the meat frequently to ensure the meat stays frozen.
- Fish** – Submit a copy of your license to process/package fish.
- I will deliver and store fish frozen. I will check the fish frequently to ensure the fish stays frozen.
- Honey** –
- The honey I packaged for sale is sold inside the comb or removed from the comb in an unadulterated condition.
- Location of beehives: _____
- Street Address _____ City _____ State _____ Zip Code _____
- Location of packaging facility beehives: _____
- Street Address _____ City _____ State _____ Zip Code _____
- Pre-packaged non-potentially hazardous foods** – Submit a copy of your license to process /package foods.
- Pre- packaged foods are labeled according to local, state and federal labeling requirements.
- Bread and/or baked goods** – Submit a copy of your license to process bread and/or baked goods.
- All bread and/or baked goods products I sell are 100% natural, with no added preservatives or additives.
 - All the products that I will be selling are non-potentially hazardous (no custards, focaccia breads, creams, etc)
 - All products will be pre-packaged at our licensed processing facility.
 - Our products will be packaged on-site. If you check this box you must complete a Famers’ Market Food Permit Application and submit an additional/separate check of \$150.00m payable to “Stickney Public Health District”.
 - All our products will be labeled in accordance with Illinois State and Federal regulations.
 - Provide a statement as to your personal involvement in the creation of the products, their production and the day-to-day operation of your establishment:
- _____

Farmers' Market or Seasonal Food Permit

Most Farmers' Market vendors will not have to apply for a Farmers' Market or Seasonal Food Permit. If you answer "Yes" to ANY of the questions below you must submit a Farmers' Market or Seasonal Food Application and a separate fee (payable to "Stickney Public Health District" as part of this application).

The application will be reviewed by the Environmental Health Department for review. You will be issued a permit to operate a temporary food operation if your application is approved. The Farmers' Market/Seasonal Food Permit Fee is \$150.00

All vendors will receive inspections from the Health Department throughout the market season to verify that the vendors are following all local, state and federal food regulations.

If you have questions regarding completing the Farmers' Market or Seasonal Food Permit Application, contact the Environmental Health Department at 708.424-9200.

Questions

I will be sampling products at my stand/booth at the market Yes No

I will be selling potentially hazardous foods that require refrigeration (cheese, dairy, fish, meats, eggs) Yes No

I will be packaging breads and/or baked goods on-site Yes No

The Farmers' Market or Seasonal Food Application is attached to the end of this application.

Farmers' Market Affidavit

I have read this application and the Stickney Township Farmers' Market Rules and Guidelines and if accepted into this Market, I hereby agree to abide by all Rules and Regulations of the Stickney Township Farmers Market and accept all decisions and interpretations made by the Stickney Township Farmers' Market Committee, the operator of the Market, as final.

I have read, understand, and agree to abide by the Waste Management procedures outlined in the Rules and Guidelines.

I agree to sell at the Market only those products listed in this application. I also acknowledge those products must be of my own production or produced at the location described on my application. I agree to comply with all relevant government rules and regulations related to this business and to pay all taxes due in a timely manner. I acknowledge full responsibility for actions taken at the Market by myself and all those employed by or assisting me.

I acknowledge the sole authority of the Stickney Township Farmers' Market Committee, its Market Manager and staff, to enforce and interpret the Rules of the Market, to immediately settle any disputes regarding product legitimacy, procedural or vendor conduct violations and impose any penalties, including suspension or removal from the market.

I agree to allow Stickney Public Health District, the Market Manager and/or representatives of the Market at any time to inspect the premises where the products offered for sale are produced, and acknowledge that failure to allow an inspection will constitute a violation of Market rules.

I understand that the Stickney Township Farmers' Market Committee does not carry insurance covering individual participants and that I am required to carry such insurance.

Indemnification and Hold-Harmless Agreement:

The undersigned, for himself and, if different, for the person, business or organization on behalf of whom this application is submitted, hereby agrees to save, defend, hold harmless and indemnify the Stickney Township Farmers' Market, Stickney Public Health District, Stickney Township, the City of Burbank and their officers, agents, employees and assigns, from and against any and all claims, loss, damage, injury, costs (including court costs and attorney's fees), charges, liability or exposure, however caused or however they occur, resulting from, arising out of, or in any way connected with Vendor's activities, event(s), operation and/or use of or at the Market, vendor space, equipment and improvements thereto, the production and or sale of products, and any contractual or quasi-contractual obligations to third parties in connection with any activity, event(s), use or occurrence at the Market. The duties and obligations contemplated extend to and include each and every instance of property damage, personal injury or illness suffered by the Indemnified Parties, any third-party (member of the general public), or any person affiliated with Vendor.

I understand that market fees are due before the first day of the market.

I certify that the information contained in this application is true and accurate

Print Name

Signature

Date

Farmers' Market Rules of Operation

INTRODUCTION

The Farmers' Market Rules of Operation provide the operating and vending policies for the Stickney Township Farmers' Market. It is the duty of the Farmers' Market Committee and market managers to routinely review the activities of the market and establish policies that will improve the Market.

ENFORCEMENT OF RULES

Occupants of spaces at this market must at all times conform to market rules. The market managers has full authority to enforce all rules and occupants failing to comply will have their spaces declared vacant and may be subjected to a penalty. The market rules supplement the provisions and apply to daily as well as seasonal permit holders.

ELIGIBILITY TO SELL

- 1. GROWERS OR PRODUCERS** are people from the five (5) state region of Illinois, Iowa, Wisconsin, Indiana and Michigan offering for sale articles for human consumption such as locally grown fruits, vegetables, edible grains, nuts apiary products, herbs, maple sugar, eggs, cheese, cider, dairy products, bread products/baked goods, prepackaged fish, meat, poultry that are frozen and that have been processed and properly labeled at a Federal or State licensed facility or non edible articles, such as locally grown cut or potted flowers and plants, dried flowers and plant materials.
All articles must have been raised or prepared by the grower or producer, members of their families or by persons in their employ. All meat, poultry, fish, bread products/baked goods or any other processed food item offered for sale at the Farmers' Market shall conform with the Illinois State Retail Food Store Sanitation Code and the Illinois State Food Service Sanitation Code. No more than two (2) permits shall be issued in any one market season for the sale of meat, poultry or fish. Promotional items are an exception if sold by the market commission. Sale of any article proscribed by the Director of Public Health shall be prohibited. Upon approval of the market manager, producers may join together to sell each other's produce/products under cooperative selling agreements.
- 2. CHEESE MAKER:** Any person in the five (5)-state region of Illinois, Iowa, Wisconsin, Michigan and Indiana offering for sale at the Farmers' Market only cheese products that are made by such persons in an artisanal fashion primarily by hand, in small batches, with particular attention paid to the tradition of the Cheese Maker's art and using as little mechanization as possible to make the cheese. The Cheese Maker shall obtain its milk from their immediate locale/state, or any of the other four (4) states, and shall be licensed as an itinerant vendor by Stickney Public Health District.
- 3. LOCAL NOT FOR PROFIT ORGANIZATIONS** are organizations which are located in Stickney Township or which have most of their members in Stickney Township and which are incorporated as not-for-profit corporations or which are operated solely for educational, religious, or charitable purposes and are limited to two (2) bake sale dates per season. Additional spaces for bake sales may be allocated when space is available. See bake sale guidelines for additional information.
- 4. FOOD DEMONSTRATIONS:** A maximum of two (2) parking spaces/Wednesday will be reserved for "Food demonstrations" Food Demonstration participants shall adhere to all ordinances. Dates will be scheduled on a first submitted, first assigned basis and Stickney Township businesses will receive preference for participation in the demonstrations.
- 5. PROCESSORS OF BREAD PRODUCTS/BAKED GOODS** is any person licensed by a governmental entity as a food retailer in a permanent location in which such person makes non-potentially hazardous 100% natural bread products and/or baked goods by hand and from scratch with no pre-made or pre-mixed ingredients and without preservatives or other additives and from which he or she transports his or her bread products/baked goods directly to the Farmers' Market and whose business is more than fifty percent (50%) from bread products (not including other bakery goods) and is licensed as an itinerant vendor by the Stickney Public Health District. Bread products must make up more than fifty percent (50%) of the product which the person has available for sale at the Market. The following rules apply to bread products/baked goods.

MARKET HOURS AND LOCATION

The market will operate rain or shine from last Wednesday in June through the second Wednesday in October. Hours will be 12:00 p.m. to 5:00 pm. Vendors are not permitted to begin set up earlier than 9:00 a.m. Vendors must discontinue sales at 5:00 p.m. For the safety of everyone at the market all vendors shall remain in the market until the market closes at 5:00 p.m.

The market is held in Burbank, Illinois at 5635 State Road, in the parking lot of the Stickney Township Medical Center.

SPACE RENTAL PROCEDURES

Applications for a permit to sell are available:

- Online at the Stickney Public Health District Website
- Request by phone or email contacting Tom Viste at 424-9200 or by email at tviste@stickneypublichealthdistrict.org
- Request by mail at the following address: Stickney Township Farmers Market- 5635 State Road - Burbank, IL 60459 - Attention: Farmers' Market Manager

Sellers must have an Illinois State Sales Tax number or evidence of application. A rental space to participate will not be awarded to any vendor who has not supplied proof of payment for the previous year's tax. Information regarding obtaining an Illinois State Sales Tax payment for the previous year's number can be obtained from the Illinois Department of Revenue.

Space will be rented upon receipt of appropriate fees and application approval by the Farmers' Market Committee and market managers. Fees are not refundable, pro-ratable, or transferable.

Each space constitutes two parking spaces. Any one permit holder at the discretion of the market manager may rent a maximum of three market spaces.

Space fees: The fee for each 17' x 17' (2 parking stalls) space is a \$100.00 deposit for the entire market season. Permits to sell in the market will be issued by the Farmers' Market Committee and market managers. The Farmers' Market Committee and the market managers have the right to make operational changes to the layout of the Market because of special considerations such as special events and/or changes in Market participation.

SELECTION OF VENDORS

The mission of Stickney Township Farmers' Market is to select vendors who will best support the mission of our market by providing healthy and nutritious food options to the residents of Stickney Township.

DISPLAY ARRANGEMENTS

1. Products may be sold directly from vehicles.
2. Permit holders must furnish their own tables, chairs, display arrangements, tents, and any other materials they may need, as the market does not supply any materials.
3. The market is an open area with no shelter provided.
4. Delivery trucks and other equipment used for transportation and display shall be kept clean at all times with adequate protection against contamination.
5. No semi-trailer trucks in the market.
6. Sellers must keep their vehicles, displays and employees within the marked space for selling purposes.

SELLING REGULATIONS

1. The market managers and health department employees shall have the right to conduct an inspection of the vendor's booth and products without notification.
2. Vendors at the Market must have available upon request any licenses or permits required for product(s) they will sell. This is in addition to providing copies of licenses and permits with their annual application.
3. Vendors must list all the items they will sell at the Market on their annual Market application. Only those products listed on the annual application are allowed to be sold during that season. Requests must be submitted to the market managers to sell products not previously identified on the annual application. The market manager will have the authority to approve or deny the sale of any/all new products.
4. Brand Names – Products, which are processed and sold under a brand name other than the vendor's own, are not allowed.
5. Noise/Fumes – No loud or disturbing noises shall be made or action taken on the grounds which will interfere with the rights, comfort or convenience of the other vendors or the public. No vendor shall play, or allow to be played, any radio or other sound instrument at a sound level, which may annoy or disturb other vendors or the public. The running of any gasoline or diesel motors or engines, including all vehicles is prohibited without the written permission of the market manager.
6. Participant Conduct – Vendors shall conduct themselves in a manner that is courteous to other vendors, Market personnel and the public. Behavior that is threatening, abusive or harassing shall constitute a violation of Market rules and may result in suspension or revocation of a participant's permit to participate in the Market.
7. All produce to be sold at the Market will be sold by legal weights and measures. Vendors are responsible for having their scales certified for compliance annually. The use of non-certified scales that do not conform to the State of Illinois regulations is prohibited. At the market managers discretion scale checks will be performed.
8. Prices must be either displayed with each item or a list of all prices must be posted. Posting bulk prices is suggested. **PRICES MUST BE VISIBLE AT ALL TIMES.**

9. The seller, his/her family, or employees must produce all products offered for sale, except items covered under co-operative selling below.
10. Co-operative selling is permitted upon receipt of an affidavit signed by both the grower and seller (refer to Annual Market application for more information). Under NO circumstances may products or significant ingredients of a product be purchased for resale at the market.
11. Hawking products or crying out to customers will not be permitted. Growers are not allowed to stand in the walkways in order to attract customers to their stand.
12. Price fixing among growers is not permitted.
13. The principal produce item in any processed product must be eligible for sale at the market by that grower or cooperative seller.
14. Any grower selling any item identified as being "organic" or "organically grown" shall prominently display any legal or 3rd party certification near such item or items the definition of "organic" or "organically grown" used by that grower with regard to that product.
15. Trash Management – Vendors must clean up their sales areas completely before leaving, Leaving spaces with litter or refuse is in violation of Market rules.

GENERAL SANITARY REGULATIONS

Like other farmers markets, festivals, fairs, harvest days and other food sales events, the Stickney Township Farmers Market vendors offer for sale more than just simple fresh uncut produce. Every farmer, fruit and vine grower, and gardener has the undisputed right to sell the produce from his farm, orchard, vineyard and garden in any place or market, according to the Farm Products Marketing Act. The Illinois Egg and Egg Products Act allows farmers to also sell shell eggs directly to household consumers on the farm without candling or grading such eggs. Producers, who choose to retail their unprocessed home grown produce and/or fresh cut herbs on their home premises or at a Farmers Market, usually do so with a minimum of regulation. The definition of "retail food store" in the Retail Food Store Sanitation Code, Section 760.20, specifically exempts "roadside markets that offer only fresh fruits and fresh vegetables for sale from code requirements." However, as soon as a Farmers Market Participant cuts, prepares or sells produce and/or sells any other food item, that person is no longer exempt from the Illinois Retail Food Store Sanitation Code and/or the Illinois State Food Service Sanitation Code. Food shall be clean, wholesome, and free from adulteration and misbranding.

PERSONAL HYGIENE

1. Personnel with boils, cuts, respiratory infections and communicable diseases shall not be permitted to work in a food stand.
2. Fingernails must be trimmed, hands and arms shall be washed and cleaned before starting work, washed after visiting the toilet and washed as frequently as necessary during the day
3. Personnel shall wear clean outer clothing.
4. Personnel shall use effective hair restraints where necessary to prevent the contamination of food or food contact surfaces.
5. Stands and concessions that cut their produce for sampling and/or sell processed, prepared or packaged foods are subject to inspection by the Stickney Public Health District.

PREMISES

The operator of each stand or sales area is responsible for maintaining it in a neat, clean and sanitary condition. An adequate number of tightly covered waste containers must be provided for storage of garbage and refuse. Tightly covered refuse containers must be stored away from food to eliminate potential for contamination of any food products. At the close of business, each vendor shall clean the stall and surrounding area.

SAMPLING AND/OR FOOD PROTECTION DURING STORAGE, DISPLAY AND SALES

- All foods that are only on display and not being sold must be clearly marked "NOT FOR SALE – DISPLAY ONLY".
- Displays must incorporate only products which can be sold at the Market on that day.
- Advertising items not related to legitimate Market products is not allowed at the Market.
- Food on display at the Market must be adequately protected from incidental public handling, dirt and other contamination.
- Foods must be stored off the ground or off the floor of the stand.
- Any prepared, processed, baked or cut food must be packaged or wrapped for protection (see labeling requirements that follow). Any wrapping or container must be constructed of safe, new, food-grade materials.
- All utensils, display cases, counters, shelves, tables and refrigeration equipment must be clean, sanitary, smooth, sealed and constructed of approved materials to prevent contamination of any food products.
- Hand washing is required when produce or any food item is sliced, cut or prepared on or off-site. If foods are to be handled, hand washing facilities must be provided. Where water under pressure is not available, the minimum requirements for hand washing would be a thermos or coffee urn with spigot, pump liquid soap and individual paper towels with a separate bucket to catch all hand washing waste water. All persons handling food products must conform to proper hygienic practices and be free from disease conditions which may contaminate food.

- Three-compartment utensil washing is required when produce or any food item is sliced, cut, and/or prepared on-site. If foods are to be handled, a three-compartment dish washing system consisting of a first container containing a potable water/detergent solution, a second container containing potable water and a third compartment containing a potable water/sanitizer solution of either 50-200 parts per million of available chlorine, 12.5 parts per million of available iodine or 200 parts per million of available quaternary ammonium compound must be provided. Test strips must be provided for testing the sanitizer concentration of. All utensils and containers shall be air-dried after washing.
- If ice is used to cool food products, beverages or beverage containers, it must be from a sealed commercially packaged bag of ice. All ice used for display must be properly drained. All potentially hazardous food must be held at temperatures of 41°F. or less or frozen. Equipment requirements for storage of foods cold and/or hot differ depending on the type of food being held. At times commercial cold holding and hot holding equipment may be required. Vendors should contact the Stickney Public Health District at 708.424.9200 for additional information on cold and/or hot holding potentially hazardous product.
- **Potentially Hazardous Foods** - means any food that requires time/temperature control for safety that consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacea, or other ingredients, including synthetic ingredients, in a form capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms; growth and toxin production of *Clostridium botulinum*; or, in raw shell eggs, the growth of *Salmonella enteritidis*. "Potentially hazardous food" includes an animal food (a food of animal origin) that is raw or heat treated; a food of plant origin that is heat treated or consists of raw seed sprouts; cut tomatoes; cut melons; and garlic-in-oil mixtures that are not modified in a way that results in mixtures that do not support the growth of infectious or toxigenic microorganisms.
- **Product Temperature** - All approved potentially hazardous foods including but not limited to cheese and frozen meat, poultry and fish offered for sale must be prepared and packaged under conditions meeting the requirements of Federal, State and local laws, packaged individually, stored and displayed at a temperature of forty one degrees Fahrenheit (41°F) or below in the case of cheese and other refrigerated products and frozen in the case of meat, poultry and fish in facilities that meet the requirements of the State and local rules and regulations, and served directly to the customer in the unopened container in which it was packaged.
- **Shell Eggs** - All eggs must be cleaned, candled, graded, packed in new cartons, date marked and refrigerated if sold any place except on the farm where they were produced. The egg carton must be marked with a Julian pack date (counted from the first day of the year) and an expiration or sell by date of not more than 30 days from day of pack for Grade A and 15 days for Grade AA. Often, checking the Julian pack date or expiration date will indicate whether the egg cartons have been reused. A Department of Agriculture license is required for anyone who sells eggs anywhere except on the farm where the eggs were produced. For more information regarding these requirements and the Illinois Egg and Egg Products Act, contact Illinois Department of Agriculture, Bureau of Weights and Measures, P.O. Box 19281, State Fairgrounds, Springfield, IL 62794-9281, telephone (800) 582-0468. *Salmonella enteritidis* (SE) is the pathogen of concern with fresh shell eggs. Since salmonella enteritidis does not multiply below 41°F, eggs must be kept refrigerated.
- **Honey** - Honey must be from an inspected source (IDPH, FDA or another state). It is often heat treated to minimize mold spores. No other sweetener may be added to the honey; otherwise it cannot be called honey.
- **Apple Cider** - Apple cider, packaged or in a container, must be pasteurized or show a warning statement on the label. A placard or sign nearby stating it is unpasteurized is also acceptable. After November 8, 1999, the warning statement must be on the label. If unpasteurized apple cider without a warning statement is found, please notify the nearest Division of Food, Drugs and Dairies Regional Office. Unpackaged apple cider and other fresh juices produced on-site are exempt from the warning statement.
- **Herb Vinegars** - Herb vinegars will be allowed, provided commercial vinegar which has a controlled pH is used and labeling requirements are followed.
- **Flavored oils** - Garlic-in-oil may be sold only if it is produced in a commercial processing plant under inspection. Other flavored oils besides garlic-in-oil have not been epidemiologically implicated in foodborne illness outbreaks. Therefore, they do not require acidification and are not considered potentially hazardous. Labeling requirements must be followed.
- **Caramel Apples** - Caramel apples and other confectioneries frequently have an inhibitory high sugar content and growth of pathogens is unlikely.

FOODS PROHIBITED AT A FARMERS MARKET

- **Home Made Ice Cream** - Ice cream made at home is prohibited.
- **Raw Milk, Cheese, Yogurt or Other Dairy Products** - Prohibited by the Grade A Pasteurized Milk and Milk Products Act. Raw dairy ingredients are commonly contaminated with *Listeria monocytogenes*, *Salmonella* or other pathogens. All Grade A dairy products must be pasteurized and processed in a licensed dairy plant.
- **All Home Canned Foods** - All low acid canned foods in hermetically sealed containers have a risk from surviving *Clostridium botulinum* and subsequent formation of toxin unless a stringent scheduled process is followed. Some recipes for apple butters, jams and jellies may have been adapted to use a sugar substitute, pectin or fruit juice in place of sugar which will not give the

same protection as a high sugar content. Without process controls and product analysis, it is extremely difficult to distinguish between safe and unsafe products. Therefore, home canned foods may not be sold to the public.

- *Home Vacuum Packaged Products (of any type)* - The risk of Clostridium botulinum and other anaerobic pathogens occurs without strict controls and an approved HACCP plan. Food products vacuum packaged at home are not allowed.
- *Home Butchered Meat, Poultry or Wild Game Animals* - Home-butchered meat and poultry which has not received an ante mortem and post mortem inspection, is for the use of the owner and his/her family alone and may not be sold, according to Agriculture laws. Wild game may only be donated to charitable or not-for-profit organizations or it may be for personal use.
- *Home prepared sandwiches* - All potentially hazardous foods must be prepared on-site in an inspected facility or be prepared in another inspected facility. Sandwiches prepared at home may not be sold to the public.
- *Garlic-in-oil* - Garlic-in-oil may only be sold if processed in an inspected, commercial processing plant where it has been acidified to certain specifications (usually with citric acid). Garlic-in-oil is frequently contaminated with Clostridium botulinum spores and has been implicated in several foodborne outbreaks.
- *Pickles, Relishes, and Salsa* - Because of the wide variation in ingredients, pH, and processing methods, these products must be produced in a commercial processing plant.

LABELING

All prepackaged foods must comply with minimum labeling requirements. This information may be provided as a label on the package or container, on a sign or placard or as a recipe available to the consumer.

- 1) common name of the product
- 2) name, address and zip code of the packer, processor, manufacturer, etc.
- 3) net contents
- 4) list of ingredients in descending order of predominance by weight
- 5) a list of any artificial color, artificial flavor or preservatives used.

CLEANUP REGULATIONS

The market closes at 5 p.m. All selling must end at closing time. Sellers **MUST** remove all waste and refuse from their spaces before leaving the market. Spaces are to be "broom clean" prior to departure. **EACH SELLER MUST CLEAN UP!**

GENERAL OPERATING RULES

1. SOLICITING

No handing out of fliers or soliciting for money, votes, etc., it is permitted at the Market. Authorized Market vendors may display posters or literature.

2. ANIMALS

NO animals or pets shall be allowed in the market except for service animals accompanying the disabled.

3. VEHICLES

No motorized vehicles (except wheelchairs) other than those of the sellers and market managers shall be allowed in the Market area. No riding of skateboards or bicycling is allowed in the Market area.

4. SMOKING

Smoking shall be prohibited in all areas of the Farmers' Market.

5. PENALTIES FOR VIOLATION

Any person or group violating any of the regulations of the Farmers' Market shall be punishable by a fine. Each day any violation of any provision of this Code (or of any ordinance) shall constitute a separate offense, and their permit may be revoked. Market managers or health department staff reserves the right to make any on-site inspections of farms, processing facilities or retail establishments. The above rules are subject to modification from time to time by the Farmers' Market Committee with the concurrence of the Health Department and the Board of Trustees.

6. QUESTIONS?

Please call the market manager at 708.424.9200

7. EMERGENCIES

Please call the Burbank Police Department non-emergency number at 708.924-7300 or in the case of an emergency dial 911.