



## Slow Food® Shasta Cascade

### FARMERS' MARKET RULES AND REGULATIONS 2023 (Summer Season)

The Farmers' Market is a family friendly, community connection and gathering event. As such, products and services (both offered and advertised) must be legal and appropriate for all ages. The Chamber of Commerce reserves the right, at its sole discretion, to refuse applicants who do not meet Market criteria.

#### PERMISSION TO SELL

- A. Anyone holding a certified producers certificate from the county of origin and who has Tehama County listed as an authorized county, may apply to sell at our market.
  1. Prior to selling, any fees must be paid, and copies of all certificates and permits must be turned in. These include but are not limited to:
    - Certified producers certificate
    - Health permit if required for selling processed foods
    - Organic reg./certificate if selling advertised organic products
    - Nursery license/exemption if selling nursery stock
    - Apple maggot compliance if required by Tehama County
    - Cottage Food Permit
  2. Only items listed on your certified producer's certificate may be sold at the market. These Include fresh fruits, vegetables, herbs and nuts. The sale of eggs, honey, plants, and packaged produce may also be sold, but additional labeling, certification, or licenses must be obtained. Certified Producer Certificates must be displayed at your stall during sale period and be visible to the customer.
- B. A seasonal fee of \$50 must be paid by all applicants. Seasonal prepayment due at the time of registration, or stall space rental must be paid by the end of each market day.
- C. Growers or producers may be represented by family members or employees, but not by a person who is reselling or whose compensation is primarily based on commission sales (state law) Proof of employment may be required.
- D. Certified producers may sell for one other producer at any one time, provided that:
  - Both producers have paid all fees and have all relevant certificates and permits.
  - Products are displayed separately, and certificates are displayed accordingly.
  - The seller has the majority of products for sale.
  - Both names appear on each certificate
- E. All certificates must be conspicuously posted in your sales area during each market day, and all Ag. Dept. rules under Food and Agricultural Code Section 47025(a), direct marketing, must be followed. All AG Vendors must also post signage stating that they grow what they sell and County where it is grown. Any vendor who incurs a fine for a violation of these regulations must pay the fine him/herself. Any vendor whose violations cause the market to be assessed a penalty/fine MUST pay the fine on behalf of the market before that vendor will be allowed to resume selling. Failure to follow these or any other state-issued rules may result in consequences from the Ag. Dept., or Environmental Health including expulsion

from selling in any market sponsored by the Tehama County Chamber of Commerce or Slow Food Shasta Cascade.

- F. Producers may only sell agricultural products which he/she produced (CDFA Title 3 Division 3 Chapter 1 Subchapter 4 Article 6.5 section 1392.4) and the resale of a produce or a product is prohibited.
- G. Vendors may apply to bring in a second “business” with approval. If the product requires a second stall space or is in other ways clearly a separate operation, then the vendor must provide a separate load sheet and pay a separate daily market fee for the second business.
- H. New items must be approved by the market manager prior to selling.
  - I. The Market Manager shall implement and enforce all rules and regulations pertaining to the operations of the Certified Farmers Markets. Failure to observe the rules including the California Department of Food and Agriculture (or if the conduct of a vendor is hurtful or contrary to the smooth operation of the market) is grounds for disciplinary action up to expulsion.
  - J. The Market Manager is in charge of the day-to-day decisions. Vendors are expected to honor the Market Manager’s decisions. The Market Manager reports directly to the Red Bluff Chamber’s CEO, Dave Gowan.

### **BOOTH SET-UP AND SELLING PRACTICES**

- A. Markets locations, dates and hours of operation are as follows:
  - The Saturday Market by the River-100 Main Street – Year-Round. Registration due June 2<sup>nd</sup>.
  - Wednesday Market-633 Washington Street – June 2<sup>nd</sup> thru August 25<sup>th</sup>.
- B. Market Hours of operation are as follows: (Vendors are expected to remain for the duration)
  - Saturdays: June thru Sept. 8:00am till 12. Oct. thru May 9:00am till 12pm
  - Wednesday Market 5:00pm till 8:00pm
- C. NO SELLING IS PERMITTED UNTIL THE MARKET MANAGER OPENS THE MARKET. NO PRE-BAGGING is allowed. Advance orders should be bagged or boxed before arriving at market and may not be delivered until after the market opens. If violated, vendor will be required to wait an additional 30 minutes before selling.
- D. All vendor booth setups should include (and be under) a Canopy/Sun Shade (any exceptions are made by the respective Market Manager on a case by case basis). All Canopy/Sun Shade set ups are to be securely fastened or weighted down in case of wind.
- E. Vendors arriving after one half-hour before opening time, or later, will not be allowed to drive through the main market area and must check in with the Market Manager. Vendor arriving after market opening time will not be allowed to set up that day. The Market Managers always have the discretion to refuse the late arrival admission to the market. Continued issues with the Vendor being late may result in suspension from the market until further notice.
- F. Certified producers will have a load list, provided by the Market Manager, to fill out for the amounts and varieties of products brought the market and the amounts by variety sold at each market day.
- G. All used/recycled produce boxes/containers must not display previous product advertisement (example-previous product advertisement or logos must be blacked out with marker, or labels removed)

### **SPACE SELECTION**

- A. Reserving Stall Spaces – Factors affecting stall assignments will include seniority (primary) and Previous year vendors (secondary). This option applies only to full season vendors. The Market Manager will assign any uncommitted stall spaces on a daily basis so as to maintain a cohesive market environment. If you wish to attend a market in which you have not reserved a stall, you will need to contact the Market Manager prior to setting up for the day in question. NOTE: In the event that a reserved stall is not occupied by the person who reserved it thirty (30) minutes before market opening sales time on a given day, the Market Manager may place another vendor in that stall for the day. The purpose of this is to give the market a more complete appearance. This DOES NOT mean that the vendor who reserved it initially loses that spot on further dates which have been reserved, only that day of tardiness or absence. Please notify the Market Manager in advance if you do not plan to market on a given day. Spaces may NOT be “sublet” without the written approval of the Market Manager. The Market

Manager will assign spaces and has the right to refuse stall space to any vendor at any time for any reason.

- B. It is the responsibility of each vendor to contact the Market Manager by calling before 4:00pm two days prior to attending a.) your first market. b.) any market which you will not be attending c.) prior to any market when you are returning. d.) by 10:30am on Wednesdays Subject to a \$17 fine for each occurrence.

## HEALTH AND SAFETY

- A. Products must be fresh and of good quality. Seconds will be displayed separately and marked as such.
- B. All food products MUST be maintained at least 6 inches off the ground. This includes ice chests.
- C. Sampling must follow Department of Environmental Health code.
- D. The area around each booth shall be kept neat and clean.
- E. Tables, produce arrangements, canopies, umbrellas and sun shades must be secure, stable and not prone to collapse. All vendors must be able to securely fasten or weigh down their canopies, etc., in case of wind, and it is recommended to do this routinely, even when winds are not present at set-up time.
- F. NO SMOKING is allowed in the market – sellers must step outside market area to smoke.
- G. NO PETS or COMPANION ANIMALS (Companion animals are not Service Animals according to the American Disabilities Act) allowed in Market areas. You will be issued a “No Pets” sign and will be required to display them at each booth.

## PRICING AND MEASURES

- A. All prices MUST BE CLEARLY POSTED and remain the same for the entire market day.
- B. Collusion among growers to set prices, exert influence or pressure to cause growers to adjust prices is forbidden by state law.
- C. Scales must be inspected and display a current inspection sticker from the County Department of Weights and Measures.
- D. Pre-packaged food sold in closed containers must be labeled as to contents, amount/quantity, and name and address of producer.

## GOVERNANCE

- A. These policies have been developed to regulate the operation of the Markets. All market rules will be enforced in a fair and equitable manner.
- B. Vendors who do not comply with State, Federal, county, local or market regulations will forfeit their right to sell at the markets. Anyone denied the right to sell may appeal in writing.

## NON-CERTIFIABLE AG / RESALE ITEMS

- A. Non-certifiable Ag. Products are defined as slightly modified agricultural products prepared from certifiable Ag Products, i.e. meats, wool, herbal tinctures, jellies and jams etc.
- B. Resale item vendors approval at the discretion of the Market Manager.
- C. These vendors are subject to all rules and regulation and the fee structures are the same.

***If you are a Certified Agricultural or Non-Certifiable Ag vendor, please be sure you receive a copy of Food and Agricultural Code Section 47025(a), Direct marketing***, so that you understand all the State of California’s rules that apply to all Certified Farmer’s Markets – and all the administrative civil penalties which may apply if those rules are not followed. Copies may be obtained from the market manager.

## Vendor Interaction(s)

While the intent of the Market is to be a place for commerce it is also meant to be a community event that is pleasant for Market goers/attendees. As such, it is expected that each vendor handles themselves with that in mind. In an instance **where there is conflict/tension between vendors for any reason**, the Market Manager must be notified **IMMEDIATELY** before any shouting, name calling, etc. ensues. The Manager will mediate (as best as time allows) and form a resolution, (which may be temporary or permanent depending

on mitigating factors). ALL vendors will be expected to respect the Manager’s decision. If there is a question/disagreement with the decision, a written complaint may be filed the next business day for further review.

## **Indemnification**

Vendor agrees to protect, defend, indemnify, hold and save harmless the Red Bluff-Tehama County Chamber, and its officers, employees and agents (whether volunteer or paid) (collectively “Red Bluff-Tehama County Chamber”) from and against any and all liabilities, claims of liability, obligations, losses, costs, charges, expenses, causes of action, suits, demands, judgments and damages of any kind or character, including, but not limited to, reasonable attorney’s fees and costs (including appellate fees and costs), incurred or sustained by the Red Bluff-Tehama County Chamber that directly or indirectly arise out of or relate to this Vendor Agreement, Vendor’s product(s) or services, or Vendor’s actions or failure to act. This indemnity obligation includes the obligation to defend the Red Bluff-Tehama County Chamber through counsel selected by the Red Bluff-Tehama County Chamber

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Vendor Signature

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Date

### **VENDOR COPY – KEEP FOR YOUR RECORDS.**

### **SIGNATURE REQUIRED ON THE VENDOR APPLICATION TO BE RETURNED TO:**

RED BLUFF-TEHAMA COUNTY CHAMBER  
PO BOX 850 / 100 MAIN STREET  
RED BLUFF, CA. 96080  
FAX: (530) 527-2908  
E MAIL: [jason@redbluffchamber.com](mailto:jason@redbluffchamber.com)