

Magee Farmer's Market
Vendor Application

Name: _____

Address: _____ City: _____ State: ____ Zip: _____

Phone: _____ Email: _____

Items intended to be sold: _____

I have received a copy of and agree to abide by the rules and regulations of the Magee Farmer's Market. I further agree not to hold the Magee Farmer's Market or its volunteers responsible for any damage arising out of sales of my product or from my presence on the market site. I understand that the Magee Farmer's Market is a "Rain or Shine" event.

Signed: _____ Date: _____

I agree that I have the proper insurance in place to be able to sell or distribute my product at the Magee Farmer's Market. My insurance information is provided below. If I am selling food I understand that I must have the proper food permits from the Department of Health.

Insurance Provider: _____ Contact Number: _____

Signed: _____ Date: _____

For questions please call: 601-847-1335

Magee Farmer's Market
Rules and Regulations

1. The Magee Farmer's Market is a local/regional Market created by the Living Well in Magee Committee. Administered by a volunteer board of Directors to promote the sale of products that are grown and/or produced locally/regionally. All items must be grown, produced, or significantly transformed by Market vendors on their local/regional premises and any items deemed produce must be fresh and not frozen.
2. Items may not be purchased and resold for profit at the Magee Farmer's Market unless they are enhanced or transformed by the vendor.
3. **Minimum Market prices will be established the day of the Farmer's Market to insure fairness. No person will be allowed to sell their products BELOW the minimum established Market price.**
4. Hold harmless clause: All authorized vendors participating in the Magee Farmer's Market are individually and severally responsible for any loss, personal injury, death and or other damage that may occur as a result of the vendor's negligence or that of its servants, agents, and employees. All vendors hereby agree to indemnify and save Magee Farmer's Market harmless from any loss, cost, damages, and other expenses, including attorney's fee, suffered or incurred by Magee Farmer's Market by reason of the vendors' accidental or deliberate negligence or that of its servants, agents, and employee; provided that the vendor shall not be responsible or required to indemnify the Magee Farmer's Market for negligence its servants agents and employees because no insurance is provided to participants in the Magee Farmer's Market, each vendor is responsible for his/her own product liability insurance and proof of that insurance must be provided to the Magee Farmer's Market upon their request.
5. Space assignments are made at the discretion of the Magee Farmer's Market Directors on a week to week basis. No guarantee is made that a space will be reserved indefinitely for a vendor. The location determined for the vendor by the Directors is not subject to dispute.
6. Stands and displays: Each vendor will be allotted an individual space (10x12). Vendor displays may consist of folding table, chairs, market umbrellas, or tents. No commercial logos will be visible on tents, tables, or umbrellas. Displays will not be higher than four feet to allow a panoramic view of all Market vendor stalls from all points in the Magee Farmer's Market. Vendors will be required to keep their respective area clean and safe.
7. Delivery, setup, and breakdown: Vendors may bring their vans and trucks for delivery and setup, but they must be removed from the Market area by 8:55am to allow for the Market to be open.
8. Market hours: The Magee Farmer's Market will normally open at 9:00am and close at 12:00pm. Vendor set-up and breakdown will take place outside of operating hours.
9. All items sold at the Magee Farmer's Market must be of good quality and appeal and fit for the purpose of which they are sold.
10. Vendors will comply with all requirements of the Simpson County Health Department and assume full responsibility for their wares.

11. Sales tax collection and remittance to the appropriate agencies are the responsibility of the vendor.
12. Site maintenance and cleanup will be insured by the Magee Farmer's Market. However, vendors must remove any garbage generated by their stand including liquid waste. Public trash receptacles may not be used for trash disposal.
13. Vendors must attend the Magee Farmer's Market regularly and sell consistently high-quality products. The Market Directors are authorized to rescind a vendor's acceptance should the quality or attendance decrease significantly
14. Vendors not complying with any of these rules will receive a warning. If the offense is not corrected in a satisfactory period of time the Director reserves the right to ask them to leave the Market and prohibit them from returning to sell at the Magee Farmer's Market.
15. The rules and regulations of the Magee Farmer's Market are subject to change without notice. Any decision regarding the Magee Farmer's Market will be made by the board of the Magee Farmer's Market, any and all such decision are final. No dialogue, either written or verbal will be entered into regarding these decisions.
16. If at any point you are deemed not in compliance with the rules by the individuals in charge, or if you are being disruptive or causing general discontent in the area that negatively impacts the vendors and/or attendees of the Farmer's Market, you will be asked to leave. NO questions asked.



Permit Requirements for Farmers Market Vendors

The following serves as a guide to assist farmers market managers in determining the permits, licenses, and certificates that vendors selling at farmers markets are required to have. This list is meant to be a general guideline rather than a comprehensive list of all regulations that vendors are responsible for following. Please consult with the proper agency for further assistance and for additional information regarding compliance of regulations.

Fresh Produce

- No permits, licenses, or certificates are required, if the produce is raw, uncut, and unprocessed.
- A scale is not required for the sale of whole produce. Produce may be sold by count, bunch, basket, etc.
- If a scale is used, the scale used must be a National Type Evaluation Program (N.T.E.P.) approved scale. All scales must be tested annually by the Mississippi Department of Agriculture and Commerce, Weights and Measures Division.

Eggs

- A Retail Food Sanitation License - Eggs from the Mississippi Department of Agriculture and Commerce, Consumer Protection Division is required.
 - A copy of the Retail Food Sanitation License - Eggs must be displayed and made available to the purchaser at the location where the eggs will be offered for sale.
 - Clean shell eggs must be maintained at or below 45°F ambient temperature under mechanical refrigeration (in a refrigerator and/or cooler with a/c or d/c power).
- For any eggs sold off the farm, the layers shall have NPIP (National Poultry Improvement Program) testing by the Mississippi Board of Animal Health.
- Proper packaging and labeling is required.

Honey/Syrup

- A Food Permit from the Mississippi State Department of Health is required only if the vendor loses possession of the product and/or produces more than 500 gallons annually.
- If the honey being sold is not pure honey, the added ingredients must be properly listed on the label.
- Proper packaging and labeling is required.

Baked Goods/Processed Foods

- Based on the risk level of products being sold, vendors (with the exception of cottage food operators) must obtain the proper Food Permit from the Mississippi State Department of Health.
- Cottage food operations are exempt from permitting requirements.
 - To be considered a cottage food operation, annual gross sales of cottage food products cannot exceed twenty thousand dollars (\$20,000).
 - Cottage food products are non-potentially hazardous food products. This includes products such as baked goods, jams, jellies, and acidified foods. Typically, foods that do not require refrigeration are considered non-potentially hazardous foods. Some products may need to be evaluated on a case-by-case basis. If there is some doubt as to the safety of some foods, documentation of proper processing may be required.
 - Producers of acidified foods (salsas, pickled products, etc.) are highly encouraged to get training in special requirements and procedures for these foods. This will help to ensure these products are both legal and safe.
- Proper packaging and labeling required.
 - Along with other labeling requirements, cottage food products must have the following statement printed in at least ten-point type in a color that provides a clear contrast to the background of the label: "Made in a cottage food operation that is not subject to Mississippi's food safety regulations."

Meats

- A vendor selling meat must obtain a Mobile Retail Food Sanitation License from the Mississippi Department of Agriculture and Commerce.
 - Products being sold must be properly inspected by the United States Department of Agriculture or the Mississippi Department of Agriculture and Commerce.
 - Vendors must transport and sell meat from a refrigerated vehicle.
- For products sold by weight, the scale used must be a National Type Evaluation Program (N.T.E.P.) approved scale. All scales must be tested annually by the Mississippi Department of Agriculture and Commerce, Weights and Measures Division.
- Proper packaging and labeling is required.

Shrimp/Seafood

- A Seafood Dealers License from the Mississippi Department of Marine Resources or a Food Permit from the Mississippi State Department of Health is required for vendors selling raw shrimp or seafood.
- If the shrimp is being cooked/steamed, a Food Permit is required from the Mississippi State Department of Health.
- For products sold by weight, the scale used must be a National Type Evaluation Program (N.T.E.P.) approved scale. All scales must be tested annually by the Mississippi Department of Agriculture and Commerce, Weights and Measures Division.

Dairy Products (Milk, cheeses, and other dairy products such as yogurt, butter, and sour cream)

- A vendor must obtain the proper processing permit from the Mississippi State Department of Health.
- A vendor selling dairy products must obtain a Mobile Retail Food Sanitation License from the Mississippi Department of Agriculture and Commerce.
 - Vendors must transport and sell dairy products from a refrigerated vehicle.
- For products sold by weight, the scale used must be a National Type Evaluation Program (N.T.E.P.) approved scale. All scales must be tested annually by the Mississippi Department of Agriculture and Commerce, Weights and Measures Division.
- Proper packaging and labeling is required.

Plant Sales

- No person can deal in plant materials that are known to harbor noxious plant diseases or invasive weeds/plants or sell plants that are on the noxious weed list per the Mississippi Department of Agriculture and Commerce, Bureau of Plant Industry.

Fresh Cut Flowers

- No permits, licenses, or certificates required.

Contacts:

Mississippi Board of Animal Health, National Poultry Improvement Program (NPIP):
(601) 359-1170

Mississippi Department of Agriculture and Commerce, Bureau of Plant Industry:
(662) 325-3390

Mississippi Department of Agriculture and Commerce, Consumer Protection Division:
(601) 359-1148, adam@mdac.ms.gov

Mississippi Department of Agriculture and Commerce, Farmers Market Certification Program:
(601) 359-1118, donna@mdac.ms.gov

Mississippi Department of Agriculture and Commerce, Weights and Measures Division:
(601) 359-1149, brent@mdac.ms.gov

Mississippi State Department of Health, Office of Food Protection:
(601) 576-7689

Mississippi Department of Marine Resources, Licensing:
(228) 374-5000

Mississippi State University, Department of Food Science, Nutrition & Health Promotion:
(662) 325-3200, jls46@msstate.edu

For questions regarding sales tax, please contact your local Mississippi Department of Revenue Office.