



CHECKLIST OF RULES AND REGULATIONS FOR ALL FARMERS, FOOD PURVEYORS, TEMPORARY FOOD FACILITY VENDORS AND ARTISANS.

To all vendors, new and old, this is a checklist distilled from MFM Rules and Regulations of the requirements that are important for your participation at all Marin Farmers Markets. This checklist is to help you come prepared to all markets. For more information about these rules please refer to the MFM Rules and Regulations.

ARRIVAL & DEPARTURE

- ___ Vendors are required to arrive at least 30 minutes prior to the start of the market or their assigned stall space maybe reassigned; they may be required to off load their products for safety reasons.
- ___ Vendors may leave only after the market has closed and a safe exit can be made. Vendors may not leave their stall space before the market closes without approval from the market manager.

LOAD LISTS

- ___ Completed load lists should be turned in by the end of the market, but no later than 72 hours after the close of the market.

SETUP, SAFETY & SANITATION

- ___ All shade equipment must be secured to tables/vehicles or sufficiently weighted at all times. Management will request removal of equipment that is not secured.
- ___ Every stall shall have a trash receptacle for public use. A food purveyor that offers product for on-site consumption must provide a full-size (30 gals) trash can and dispose of its contents off site. Before leaving any market, all debris in the vendor's area, including an area halfway into the common traffic area must be completely removed and taken with the producer without regard to whether the litter originated in the vendor's area.
- ___ Vendors may not place their garbage in the trash or recycling receptacles that MFM provides for customers.
- ___ Display tables must be covered with tablecloths. Tables shall not be filled beyond load capacity and the products on the display table must be secure.
- ___ Dried fruit and shelled nuts sold in an unpackaged bulk form must be displayed with a cover and conform to dispensing methods per County EHS. See MFM Sampling Hand out for details.
- ___ All fruit and vegetables must be kept a minimum of 6 inches off the ground.
- ___ Pets (including vendor pets) are not allowed at the market.

SMOKING (VENDORS)

- ___ Smoking is not allowed in the market. Smoking is only allowed 10 feet outside the entrance to the market.

SAMPLING

- ___ If you sample your product please follow MFM Sampling Handout Guidelines. Your market manager can supply you with a MFM Sampling handout.

FARM/VENDOR IDENTIFICATION and SIGNAGE

- ___ All sellers must have clearly identifiable and display signage with their names or name of their farm/business, and permits.
- ___ California Department of Food and Agriculture Direct Marketing Regulations require all licenses, permits and CPC's must be conspicuously displayed during selling hours.
- ___ Scales must be approved commercial scales and certified for the current year.