

SOUTH FORK TRADE DAYS
(Farmers Market and Antique Flea Market)
The Village Farmers Market in Creede

RULES AND REGULATIONS
2016

Market Times and Dates:

Fridays in Creede, June 10 - September 2, 2016 (or later depending on foot traffic),
10:00 - 2:00 pm (13 markets)
Sat & Sun in South Fork, June 18 - September 4, 2016 (same as above)
10:00 - 2:00 pm (12 markets)
Sat & Sun in South Fork Antique Market - June 18 - September 4, 2016 (same as
above) 8:00 am - 5:00 pm, every other weekend. (7 day markets, 7
weekends)
June 18/19, July 2/3, July 16/17, July 30/31, Aug 13/14, Aug. 27/28,
Sept. 3/4

Please stay for the entire market unless serious rain, hail.

Place:

Rickels Arena (Little Britches rodeo grounds) 0204 CR 59, South Fork. From Del Norte, turn rt on Hwy 149, go a couple blocks to Wolf Creek Liquor, go rt and go past CDOT and rt into parking lot at arena. From Wolf Creek, go left at Hwy. 149, same directions.

Parking:

Parking will be in the field and/or by your booth depending on how many booths we have.

Fees:

\$20 daily booth fee for 1 10X10' booth. First Market day is paid before the event with the application and copy of Colorado state tax license. Please make sure at the end of each day, your booth fee is paid to the Director.
A one day season pass is \$220 for 12 markets, pre-paid before the market starts, with application and copy of state tax license.
A one day season pass is \$230 for 13 markets, pre-paid before the market starts, with application and copy of state tax license.
A two day season pass is \$340 for 24 markets
A two day season pass is \$360 for 26 markets
A three day season pass is \$470 for 37 markets
A three day season pass is \$490 for 39 markets
\$20 daily booth fee for food vendors (need generator - sorry no electricity) same charge for season passes.
Antique market - \$20 daily booth fee for 1 10X10' booth.
A one day season pass is \$120 for 7 markets
A two day season pass is \$190 for 7 weekends.

Taxes:

PLEASE PAY YOUR OWN TAXES BUT WE STILL NEED A COPY OF YOUR TAX LICENSE IN CASE SOMEONE ASKS.

Rules for Roasting Chili on the Lot (State License Required):

Roasting will be done in designated areas only. Tarps will be used under all roasters for cleaning. These are not furnished by the market. Please DO NOT handle roasted chilies with gloves or utensils that have touched other surfaces such as the ground, the roaster, etc. as this is a health hazard. Each roaster is responsible for their own bags (Please do not use black garbage bags, as they contain toxic chemicals; clear food bags are recommended). All roasting will end at 1.30 p.m. for cleaning up. Thank you. Regulators are required on all propane tanks.

General Rules:

Items sold at the South Fork Farmers Market must be grown or produced in Colorado, New Mexico or in states bordering Colorado. Please help us to keep our market local/regional!

Each vendor will post a sign listing the name of the farm, location of farm, certification, if food is organic and/or licensing.

Vendors must provide their own pricing, tables, chairs, change, bags, advertising signs, etc.

All non-producers must have proper licenses. Vendors who have grown or produced the items they are selling, and members of their immediate families, are not required to have a license.

All produce must be fresh, clean and of good quality. Containers and vehicles used for the sale and transportation of produce must be clean.

All vendors who wish to provide samples must review and follow the Colorado Dept. of Public Health *Produce Sampling Guidelines*. (Please ask the market director for a copy if you don't have one). Sanitized knives and cutting boards are required; freshly washed hands or clean disposable gloves are required for each preparation. Hand washing facilities are available on site.

All items sold by weight must be weighed on certified scales. If you do not have certified scales, you must sell by item (count) or obtain access to a certified scale. The CO Inspector has instructed us that weighed items in bags (such as beans, potatoes) must be labeled with the weight, price and price per pound. Items may not be priced by bag, unless easily counted like a bag of six apples, etc.

Generators may be needed if no electricity.

Vegetables, fruit, herbs, honey and other food products that have not been cooked or otherwise prepared for immediate consumption may be sold and do not require special licensing.

Processed or prepared foods must have proper licensing and/or certifications (A chili roaster license is required by the State of Colorado). The CO inspector may make site visits. Please furnish the Director with a copy of this license.

Unless animals are sold live, **all meat, chicken, egg, and cheese vendors must have the proper licensing.** These foods are considered potentially hazardous by the State. (See requirements for Retail Food Establishment license issued by State).

Craft items sold at the locally by the vendor or someone

Pinto Beans Net Wt. 2 lbs. Ingredients: Pinto Beans Sunshine Valley Farms Box 1234
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farmers market must be made close to the vendor.

"Agricultural crafts" may also be sold at produce booths.

The market may have live music sometimes.

All vendors are responsible for cleaning their area of the market. Please bring your own tools for clean up, such as brooms, shovels, etc.

FOOD VENDORS: Please have all your proper licensing and include copies with your application.

Labels:

All packaged food products are required to have labels. The following is a sample label that must be on each packaged food item: All product labels must have 4 items: Identity statement, net weight statement, list of ingredients, company name and address. More information can be found: <http://cofarmtomarket.com/food-regulations-licensing/general-labeling-requirements/>

Inspections:

Please be aware that inspectors from the CO Dept. of Health and other regulatory agencies may visit and that it is your obligation as the vendor to be in compliance with all regulations and licensing. Please call Chris Heffernan, 719-657-9243, regarding State inspections and licensing. Michael Abrams, 719-480-9716 is the CO weights inspector.

Insurance:

The South Fork Farmers Market has a general liability insurance policy for **market-owned** property in place, and we recommend vendors obtain their own liability and product liability insurance. The vendor, **NOT THE MARKET**, will be held liable should someone become ill due to the sale of unsafe food products or, for example, if someone is injured by a vendor's canopy.

Violations:

All vendors are required to respect fellow vendors, customers, and the on-site Director/Manager's requests to help make the market run smoothly. Vendors who commit violation(s) or cause complaints may be asked to leave the market for the remainder of the season. Decisions made by the Director/Manager are final.

Operating Costs:

Every attempt is made to keep costs down, but there are some necessary expenses of operation, such as on-site management, field rental, licenses, general liability insurance, publicity, portable hand wash stations if needed, porta-potty cleaning, etc. which are paid for out of the booth fees and commissions.

Any questions regarding these rules and regulations or anything else regarding the Farmers/Antique Market, please do not hesitate to call.

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