

2015

Alsip Farmers' Markets

Rules & Regulations

ELIGIBILITY TO SELL

A vendor is any person offering for sale articles of human consumption, such as fruits or their juices, vegetables, edible grains, nuts and berries and apiary products or non-edible articles such as cut or potted flowers, articles which have been raised, prepared, manufactured or handmade by the vendor, members of his/her family or by persons in his/her employ. The Market Manager must approve regional/seasonal products other than those grown by the producer.

SELLING REGULATIONS

1. Fresh produce may be sold by the piece, or by weight on a scale that is legal for trade and bears a current seal. The face of the scale must be visible to the buyer. Scales used in pre packaging are not subject to state testing; however, produce so packed is subject to inspection to verify the accuracy of the claimed weight. Most produce is sold in volume containers or by the count. When produce is pre-cut and wrapped, a label must be applied to the package to clearly indicate the complete business name and address of the packer or distributor. The label on prepackaged produce sold by weight must also show the commodity name, net weight, price per pound, total price and, if packed other than on the premises, the business name and address.
 - A. All fresh berries, cherries, currants and other small fruit may be sold, if in the bulk, in standard-sized containers such as quarts, pints, standard dry measure, etc. The fruit must be uniform in size or sold by the numerical count.
 - B. Melons may be sold by the count.
 - C. Corn may be sold by the half dozen or multiples.
 - D. Root crops may be sold by the piece or by the bunch.
2. The source for all bulk products such as dried fruits, edible grains, dried herbs, nuts and seeds must be identified and displayed.
3. Any perishable items such as fresh fruit juice, cider, sprouts, etc., must be kept at a temperature of 40F or below. Dry ice is NOT acceptable.
4. Product "dumping" below fair market value is prohibited except when product is identified to purchaser as being of inferior quality.
5. No unwholesome or spoiled articles may be offered for sale such as cracked melons, overripe tomatoes, worm infested corn, etc.
6. Certified organic growers must display certification.

7. A general listing of products and specialty items must be submitted to market manager prior to market for his/her review. Market manager may individually determine whether certain “questionable” items may be sold at market.
8. All baked goods and on site prepared food vendors must have acquired all necessary licenses, permits, etc. prior to market season and furnish copies to the market manager before entrance to the market as a vendor. All vendors must be in compliance with all local Health Department rules.
9. The collection of Illinois State Sales Tax is the responsibility of the seller. For more information call 1-800-732-8866 or 1-312-814-5258.
10. The sale of fish, eggs or dairy products shall be permitted as long as the vendor is in compliance with all state laws and/or local Health Department rules and regulations covering such products sold at the market.
11. Purchased products for resale must be acknowledged, and vendor selling purchased item(s) must produce or make more than 50% of sale items. Signage required to be displayed at all times for purchased produce i.e. IN melons, MI peaches.
12. Vendor space(s) are not transferable. All vendors will be assigned a market space prior to the season opening. Vendor relocation may be approved at the discretion of market manager.

GROWER DISPLAY ARRANGEMENTS

1. Sellers must furnish their own tables, chairs, drop-cloths, display arrangements and rain protection as they will not be supplied by the Market. The Market is open-air, no shelter is provided. All canopies, tents, umbrellas, etc., must always be securely anchored. Failure to do so is cause for expulsion.
2. Each seller must display a sign with name and hometown. Signage also required for vendors accepting WIC/Senior citizen coupons.
3. Delivery trucks and all other equipment used for transportation and display shall be kept clean at all times with adequate protection against contamination to products.
4. No seller shall attract attention to his goods by hawking or “crying out”.

CLEAN-UP REGULATIONS

Sellers must remove all waste and refuse from their spaces and Market areas before leaving for the day. It would be useful to have a basket or bucket for trimmings/waste. Sellers’ sales and display area must be kept free and clear of unsightly and dangerous debris. Sellers who fail to clean up will face possible suspension or eviction from the Market.

TIMES & HOURS OF OPERATION

The Alsip Park District's Farmer's Market will be held on Tuesdays June 9 - September 29 2015 from the hours of 3:00-7:00pm. All vendors are expected to stay through the duration unless they are sold out of product. No vendor will be allowed to enter The Market after opening of market. Vendors must be set up and ready to sell when market opens.

ENFORCEMENT OF MARKET RULES

The Market Manager has full authority to enforce all the rules with assistance from other appropriate city departments. Written warning will be provided for first violation with market expulsion upon additional violations.

Occupants of spaces at this market must at all times conform to the Market Rules.

The Market Manager reserves the right to adjust the market rules and regulations as needed in order to better serve the buying public and maintain fair competition among vendors. All sellers will be promptly notified of any such changes.

**Village of Alsip
Farmers Market
Local Rules & Regulations
Food Preparation and or Serving (sampling)**

The Village of Alsip will require the following information be submitted and guidelines be followed for the operation of a farmers market, where preparation and serving of unpackaged food items is intended in addition to the sale of fruit and vegetables and prepackaged items.

Market Manager must submit:

- Name, address, phone number and contact of each vendor operating within the market intending to prepare or serve unpackaged food items at the event.

- List of all items that will be served as stated above.

The Vendor must also submit the following:

- The names and addresses of all approved food sources that are utilized.
- A copy of the business license from the town in which the operator is registered.
- A copy of the last inspection report provided by the vendors local Health Authority.
- A copy of Current Food Sanitation Certificate.
- The intended method(s) to be utilized for product temperature control for transport to and during the event.

Vendors participating in the Alsip Farmers Markets are expected to comply with the following standard rules and regulations governing food preparation and service at outdoor foodservice events.

- All equipment, utensils, etc must be clean, sanitized and in good condition.
- Hand wash station must be provided and include liquid hand soap and paper towels for hand washing.
- Separate wiping cloths for food contact surfaces and non food contact surfaces must be provided.
- Three containers system allowing wash, rinse and sanitizing of utensils must be provided. The containers must be large enough to accommodate the largest food contact utensil employed by the vendor.
- Potentially hazardous food temperatures must be maintained below 41 degrees Fahrenheit at all times.
- Thermometers for each refrigerator or freezer that is accurate to within + 3 degrees Fahrenheit must be provided.
- A metal stemmed thermometer (not glass) accurate to within + 2 degrees Fahrenheit must be provided.
- Hair restraints (caps or nets) must be used by all staff during the event. Visors are not an acceptable alternative.