

# Guidelines for Cleckheaton Farmers Market

1. The Trading hours of the market are between 9am and 1pm
2. Only good quality products and wholesome food should be sold. Produce should be well displayed and presented.
3. The market is only open to the sellers of food and crafts who produce the items themselves. No bought-in produce can be sold. Processed goods wherever possible should contain at least 10% ingredients of local origin.
4. Only food products, which have been produced, grown, raised, baked or caught locally (within a radius of 40 miles of the market), will be accepted. Unusual or difficult to source produce may be accepted from outside the 40 mile radius up to 100 miles
5. No genetically modified produce or goods containing genetically modified ingredients may be sold.
6. Only the producer, his or her family or employee is permitted to sell the produce. Local growers' organisations on this occasion may appoint a representative to sell pooled produce.
7. Stallholders should label items for sale with their name and place of business. Prices should be clearly displayed.
8. The allocation of stalls is solely the responsibility of the co-ordinator. Stallholders must accept the location of the stall allocated to them.
9. Stallholders should maintain their stall spaces in clean and sanitary condition and shall remove all boxes, packaging and debris at the end of the day.
10. The producer of the goods on sale must attend at least one market in three.
11. Produce must be clearly labelled with the producers name and place of business in addition to legal labelling requirements
12. Each producer represented on the stall should fill in a separate application form and be deemed to satisfy the other Farmers' Market criteria.
13. No haranguing or aggressive selling techniques should be employed.
14. All stallholders must comply with the relevant food safety regulations regarding general hygiene, training/instruction of food handlers and temperature control of foods for sale. These requirements are detailed in "Industry Guide to Good Hygiene Practice: Markets and Fair Guide ISBN 1- 902423-00-3, available through good booksellers. For more details please contact Environmental Services on 01484 226452
15. All traders should comply with Trading Standards Legislation
16. All producers should have Public and Product Liability Insurance cover
17. If there are too many producers offering the same product then preference will be given to food producers based nearest to the market.
18. There is a No Smoking regulation for those selling foodstuffs.

N.B. Rules 10, 11 and 12 apply to Co-Operatives (Groups Pooling Produce)