

*Carlisle Farmers Market Kimball Farm Ice Cream Parking Lot
343 Bedford Road - Route 225 - Carlisle, MA 01741
Saturday mornings 8 a.m. - noon
Mid-June through mid-October*

Carlisle Farmers Market General Rules

The following rules are derived from a standard set drafted by the Federation of Mass. Farmers Markets (FMFM), changed to fit our special situation in Carlisle. The intent of these rules is to maintain a secure structure for the Market in order for the participating farmers to operate in the best possible fashion.

1. Location: Parking lot area at Kimball's to the right of the ice cream stand, under the trees. After unloading vehicles vendors must park at the end of the lot until filled; when filled, please use the large lot by parking on the Bedford Road side. Additional parking is available at the Banta Davis field.
2. Dates and hours of operation: Saturday mornings, 8:00 am to noon starting in mid-June until mid-October.
3. Spaces: Will be assigned by the Market Manager in consultation with the farmers, prepared food vendors and the Market Board upon tradition, balance and fairness.
4. Fees: ~~Adults - season \$75; weekly \$15. Child - season \$30; weekly \$5.~~
For the 2018 summer season, there will be no fees* for vendors!
***This may change in upcoming seasons**
5. Products: All vendors must sell products that they grew or made themselves, including fresh produce, flowers from seed, honey, eggs, cheese, etc. Home baked goods and prepared foods should be made of local ingredients whenever possible; handmade crafts and art and all products offered must be of good quality and in good condition. The selling of ONE secondary product is allowed if approved by the Market Manager in advance. A secondary product is defined as a product grown or produced not by the vendor but by another local producer (example: a farmer who grows corn), and not bought from a wholesale company.

6. The secondary product MUST be clearly labeled with its origin. The word organic is NOT to appear in packaging, signs, or advertising unless the vendor is state certified.
7. Quality: All products should be top or grade A quality; seconds must be labeled as such. The Market Manager has the right to ban any inferior products from the Market. No warranty; however expressed or implied is made by the Market Manager or the Market Board as the quality of products sold.
8. Prices: All products must have prices clearly marked. Products must be sold by the piece, bunch, container or weight.
9. WIC, Elder food coupons, etc. are accepted by participating vendors.
10. Weight: Scales should be sealed by an official town or state Scale of Weights and Measures. Household scales are not permitted.
11. Prepared Foods: Food vendors are responsible for complying with all requirements and licenses set by the local and state governments. All items should be clearly labeled with a list of ingredients, including allergy warnings. A certified kitchen license is required. Safe food handling practices must be observed; food must be covered or stored in clean containers, and handled using disposable gloves, tongs, spatulas, toothpicks, etc. Food Demonstrations and food products are allowed at the market providing vendors discuss ideas with the Market Manager and possess a Food Safe Permit and apply for a one-day permit with the Carlisle Board of Health.
12. Non-farm products: Must be high quality, and locally made. If your organization is a 501C non-profit or if you are representing a non-profit, selling items from out of state or out of country, we allow those to be brought in for the entire season. All vendors should follow state guidelines (Food Protection Program Policies, Procedures, and Guidelines as set forth by the Massachusetts Department of Public Health No: RF-08).

13. Set-up and display: All vendors should arrive at the market before starting time allowing sufficient time to set up their product and display by opening time. Vendors will leave their assigned spaces in broom clean condition at Market closing.
14. Attendance: If a vendor is unable to attend on any given week, they must let the Market Manager know as soon as possible.
15. Compliance with the rules: Should there be a complaint, farmers and food vendors must permit inspection of their farm or kitchen to verify compliance with the rules. Violations will result in suspension from the Market.
16. Cooperation: Cooperation is expected. Members must be willing to follow Market rules and be willing to cooperate with management and other vendors - many of whom are direct competitors. Any member who does not follow the rules, or who regularly shows an inability or unwillingness to cooperate, or is otherwise disruptive to the upbeat activities of the Market may be evicted from the Market by the Market Manager.
17. Management: The Market Manager is the official manager of the Market. If problems arise, disputes will be settled by the Market Manager upon consultation with the vendors and the Market Board. In the interest of promptness, decisions by the Market Manager shall be final. Vendors selling prohibited items will be asked to remove those items for sale. Continued violations will result in being banned from the market with no reimbursement of fees paid.

Please e-mail: carlislefarmersmarket@gmail.com or telephone 978-369-8128

Clovis Haynes, Market Manager