



# STALLHOLDERS STANDARDS

## ABOUT THE PRODUCE

### Localness:

For the purpose of these standards, 'local' is defined as within a 35 mile radius of the market. Only products from within the defined 'local area' may be sold at the market, with the exception of when a product is difficult to source so it may be admitted from up to 50 miles, but these producers will not be classed as local to this market.

All products sold should be grown, reared, shot, caught, landed (if fish) or processed (including brewed, pickled, baked or smoked) by the Producer.

Processed food and drink products must contain as much locally grown/reared ingredients as possible, which should be brought from sources which maximise returns to local farmers, eg directly or from farmers' markets or farm shops.

### Buying Direct from the Producer:

Only the Producer, or someone appointed by the Producer who is knowledgeable about the growing/rearing/making the product, may sell the produce.

No bought-in produce simply for re-sale will be permitted.

### Quality:

Only top quality produce should be offered for sale at the market; you will be requested to remove sub-standard items.

Genetically modified products should not knowingly be used in the production of goods offered at the market.

### Labelling:

Stalls should be clearly labelled with the business name and contact information.

Prices must be clearly displayed on the items themselves, or on relevant boxes or containers, or on a list in close proximity to the goods.



Any products, which are not consistent with these standards for localness and/or being sold by the producer, must be clearly labelled as such, indicating their origin.

If selling products which are 'organic' or have similar certification, a copy of the certificate and supporting documents must be displayed on the stall, covering issuer, certificate number and date of issue.

## ABOUT THE STALLHOLDERS

### Insurance:

Stallholders/Producers must have Public, Product and Employee Liability insurance and any relevant hygiene certificates. Proof of these must be given to the market manager annually.

Anyone minding your stall on a temporary basis, is classed as an employee and must be covered by the appropriate insurance/certificates.

### Regulatory Compliance:

All food and drink products must comply with all relevant regulatory standards, e.g.

- Food Standard Agency HACCP regulations and traceability;
- Produce preparation, packaging, display and handling must comply with local Environmental Health regulations, and
- Produce weighing, labelling and signage must comply with Trading Standards legislation.

All producers must be approved by/registered with their local Environmental Health Officers and Trading Standards Officers as required by current regulations.

All vehicles and containers must meet the appropriate hygiene conditions for the task of transporting produce to market. There must be no cross-contamination of food with materials transported around the farm, or during processing and storing.

### Appearance:

The stallholder must be dressed in clean and suitably presentable clothing, appropriate for the prevailing climate.



Stalls must be kept clean, tidy and free from hazards.

Smoking and drinking alcohol at the stall and within the market environs is strictly prohibited.

## ABOUT MARKET OPERATIONS

Stalls must be ready for trading by when the market opens. Vehicles must be removed to the designated parking area half an hour in advance of opening time.

The stallholder must clean up any spillage. Stallholders are responsible for removing their own rubbish at the end of the day.

Stallholders must ensure there is adequate hand-washing facilities, eg in the case of raw food handling. Where these are not provided at the market site, stallholders must bring their own equipment.

The Market Manager will allocate location of stalls on the day, and his/her decision is final.

Stallholders will remain on site until the closing time of the market, even if they have sold out; this will give them an opportunity to tell shoppers about produce and availability next time; a 'sold-out' sign to put on the table would be helpful, particularly if it reminds shoppers of their telephone number etc and could even result in telephone orders!

Ideally, all stallholders attending should be able to meet these standards. However, some existing or long standing stallholders at some specific markets may not be able to fully comply with these standards; in which case, favour may be shown to stallholders who have shown long term commitment to the market, but this would have to be at the discretion of the management committee.

### Updates

**These standards may be updated periodically by the market organisers. In which case, stallholders will be notified and given four weeks to comment.**

#### Disclaimer

The information and advice and guidance on this site is provided in good faith, and is for general purposes only, and any reliance you place on such information is therefore at your own risk. Weather conditions and seasonality may impact availability of produce and stall holder attendance at markets, and so we cannot guarantee the accuracy of all information.

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