

PARAGOULD FARMERS MARKET RULES & REGULATIONS 2025

- Market Season: Saturdays 8:00 am-12:00 pm. (Market may close early if all products are sold out)
 - Regular Season: May 10-August 30
 - Fall Markets: September 20, 27
- Vendor check-in and set-up will begin at 7:00 am on Saturdays. Vendors MUST be in place by 7:45 am. No late entry will be allowed. Please check in with the Market Manager when you arrive, they will be wearing a Yellow Committee Shirt. Let them know at that time if you need electricity.
- Vendors/Volunteers must park in Downtown Parking lots once unloaded. LEAVE CLOSE SPACES FOR SHOPPERS!
 - The gravel parking lot between the pavilion and the tracks will be used for overflow vendors.
- Application must be filled out each year with current contact information. There will be a \$20 application fee. It will be due upon receipt of the application. Applications will not be reviewed without payment.
- Must contact the Market Committee if not attending the market.
- Booth Fee: 10% of gross sales up to \$200 (most paid is \$20/day). If you use two spots at the market you will be charged for two spots, 20% of gross sales or \$40.
- Tables and displays must be provided by vendor
- The Vendor is responsible for cleaning his/her booth and hauling off own trash
- Taxes/Department of Health regulations—vendor's responsibility
- Must have a sign indicating the location where products/produce are from or grown
- Prices must be displayed for buyers to see
- Vendors choosing to sell produce MUST be a grower—only produce growers or their employees are allowed to sell produce
- 100% produce must be grown by the vendor—NO resale unless the Market Committee perceives the product is limited causing a higher demand. They will make weekly adjustments if needed.
- All produce, meat, and eggs MUST be grown within a 100-mile radius of Greene County or within the state of Arkansas.
- Produce vendors MUST own or rent/lease land (Rented/Leased—must have written proof of ownership of the garden by landowner) Market Committee will inspect produce, meet, and eggs at place of origin during

market season.

- Produce can be sold by weight ONLY if certified scale is used to determine weight
- Produce/products must be sold by the piece, box, basket, bunch, dozen, or bushel
- All produce/products must be cleaned, wholesome, and reasonably priced
- All produce/baked goods must be elevated to 18 inches above ground
- According to Arkansas Freedom Food Act, labeling must now include:
 - (1) The date that the homemade food or drink product was manufactured, produced, or processed;
 - (2) The name, address, and telephone number of the producer of the homemade food or drink product, or an identification number provided by the Department of Agriculture if requested by the producer to protect the producer's safety;
 - (3) The common or usual name of the homemade food or drink product;
 - (4) The ingredients of the homemade food or drink product in descending order of predominance; and
 - (5) The following statement: "This product was produced in a private residence that is exempt from state licensing and inspection. This product may contain allergens."Labeling must include the words "This product is home-produced" in 10pt type. It must NOT make any nutritional claims.
- Items allowed without permit: Bakery items, brownies (containing legal ingredients), cakes (without cream icing), cookies, jam, jellies, maple syrup, sorghum, fruit butter, honey, farm fresh eggs (must be refrigerated & in unmarked container), frozen meats (commercially inspected, passed, labeled USDA; kept frozen in freezer units until sold; held, stored, transported in clean sanitary environment; labeled USDA, name of product, net weight, USDA safe handling instructions)
- Items requiring a Department of Health Permit: cheesecake, cream cheese-based frosting or filling; custard pies; cured meats; dried fruits, dried vegetables, dried herbs; dried meats; juices; meringue pies; milled grain, flour, meal; pickled vegetables; salad; shelled peas, nuts; smoked meats; sprouted beans, seeds. Pickles, relish, salsa, and canned vegetables are only allowed if proper Ph balance is certified as required by Arkansas law.
(These items are restricted by the Arkansas Health Dept. and may have more requirements in addition to the commercial kitchen. Some items may still not be allowed at the Paragould Farmers' Market. Any item on this list should be discussed with Market Committee and Health Dept. officials)
- Items NOT allowed at the market to sell: shelled purple hull peas, shucked corn, boiled nuts, nut butter, homemade cheeses, raw milk, wild harvested mushrooms, or live animals (Arkansas law).
More Details: https://healthy.arkansas.gov/wp-content/uploads/Homemade_Food_Guide.pdf
- Crafts must be assembled by hand and approved by the Market Manager

- No re-sale arts & crafts permitted
- Crafters must present pictures to Market Committee for approval before bringing to the market. Items not on original application will not be allowed to be sold. The Market Manager has the right to not allow sales based on items not approved on original application.
- New crafters may be placed on a waiting list
- All permits must be approved by Market Committee
- Market Committee will conduct farm inspections throughout the season
- No pets are allowed with vendors
- Vendors are not allowed to smoke in the market area
- No tobacco products are allowed in the market area
- No firearms allowed on the premises
- The Paragould Farmers' Market Taskforce will approve a fair number of like craft and handmade items each year. If there is a waiting list for an item to be sold in the Market the Paragould Farmers' Market reserves the right to place an approved vendor on the waiting list if that vendor has no-showed three consecutive weeks of the market.
- All photos sent to the Farmers Market Committee become property of the Paragould Farmers' Market and can be used by the Market Committee for future promotions.
- All rules and regulations are at Market Committee's discretion
- **PILOT PROGRAM: RESERVED SPOTS FOR 2025 SEASON**
 The PFM Committee wants to extend an invitation to 2024 Vendors who participated in 80% or more market days in the season (Mid-Week Markets were not counted in this average).
 A few spots will be marked as reserved upon arrival to set up at the market. All other spaces will be left open on a first-come, first serve bases for all other Vendors.