



CCA is a non-profit, all-volunteer organization, founded in 2003, that produces over 100 arts events each year, including:

- **Chincoteague Island Farmers & Artisans Market**
- **Second Saturday Artful Flea**
- **Holly Day Market and Wildlife Art Gallery**

LOCATION

- The Markets location is CCA's Community Center for the Arts, 6309 Church Street, Chincoteague Island, VA.
- Wildlife Art Gallery (November 24) is located at the Island Activities Center adjacent to CCA.

DATES & TIMES

- Farmers & Artisans Market—**Saturdays** from April 21 to Oct 27, plus Friday, October 26. **Wednesdays**—May 30 to August 29 (except during Pony Week, when it is on Tuesday, July 24), **9 AM-1 PM** (may be extended for special events). Set-up time is 7:45-8:45 AM.
- Artful Flea is the **Second Saturday of the month**—May through October, **9 AM-2 PM**. Set-up time is 7:45-8:45 am. Early set-up of canopies and fixtures allowed on Friday, 4-5 PM.
- Holly Day Market and Wildlife Art Gallery is on the **Saturday after Thanksgiving**, November 24, **9 AM-3 PM**. Set-up time for CCA sites is 7:45-8:45 am. Early set-up of canopies and fixtures allowed on Friday 4-5 PM. Set-up for Wildlife Art Gallery is Friday, 1-5 PM.
- All markets are **RAIN OR SHINE**.

SITE ASSIGNMENTS

- Farmers & Artisans Market vendors are assigned sites by the daily Crew Chief. There are no permanent sites or "holds" on particular sites.
- Based on availability, Artful Flea and Holly Day sites are on "first paid/first choice" basis. There are no "holds" without pre-payment. Preference for indoor sites is given to vendors with infirmities or weather sensitive products.
- Wildlife Art Gallery vendors will be assigned sites based on previous year's attendance unless changes are requested.

REGISTRATION & PAYMENT

- Preregistration is required for all Markets.
- Payment is by check or money order payable to CCA. No cash please.
- Payments can be left in the vendor drop box on the front porch of CCA or mailed to Alex Hubb, 3015 Ridge Road, Chincoteague, VA 23336.
- Registration payments are non-refundable. Remember, markets are rain or shine. Credit is only issued when the Markets Manager cancels an event, not an early closing.
- Longer-term pre-payment is encouraged and discounts are available.

ELIGIBILITY

- Vendors at all CCA Markets are required to sell products they grow, raise, catch, or make.
- Farm vendors are allowed to sell products from other sources, but at least 50% of your entire booth's products must be direct from your farm at all times. Additional products should be from farms within 100 miles.
- Art and artisanal crafts and products made by the vendor may be made from manufactured materials provided that a substantial part of its value is from the crafting of the vendor or the vendor's family.
- Vendors may also sell antiques, collectibles, and used household and business goods.
- Sales representatives for products or services not vendor created or finished and purchased wholesale goods are not permitted.
- Because we want to have diverse and full Markets, CCA reserves the right to turn down new applicants if the products they propose to sell are already in abundant supply at the Market. The applicant will be put on a waiting list for possible openings.

REQUIREMENTS

- CCA Market vendors are NOT required to have a Chincoteague business license.
- Virginia state law requires vendors to collect Retail Sales and Use Tax. For information visit: www.tax.virginia.gov/retail-sales-and-use-tax.

(See other side)



- Vendors are responsible for all appropriate labeling, licenses, product inspections, weights, measures and pesticide rules. Accuracy of scales/weights is the responsibility of the vendor.
- At all times, items sold in the Market must meet requirements of all applicable health and sanitation codes, as well as local, state, and federal agricultural requirements. It is the sole responsibility of the vendor to ensure compliance. Accomack County and the State of Virginia will make inspections of the Market
- Food and edible products vendors should contact Virginia Department of Agriculture, Consumer Services, for guidelines, certification and inspection details (757-363-3840).
- Vendors who will be serving food, beverages, or samples at the Market MUST obtain a Temporary Event Permit from the Accomack Co. Health Department. For two or more events, an annual license is required.
- Canopies and tents must be well anchored.
- Banners should be mounted on front or rear of booth only. Side mounting restricts ventilation and obstructs visibility.
- Keep your display within your assigned site. Keep your booth area clean and organized. Pick up trash around your area.
- We recommend no sales before 9 AM.
- NO CLOSING UP before scheduled closing times unless closing is announced by the Market Manager (e.g. for a NOAA-declared weather emergency). Note: On Artful Flea days and Holly Day, farm vendors with perishable items ONLY may close at 1 pm.
- No smoking in the market area. CCA is a smoke-free environment.
- Vendors should be considerate of other vendors and customers who indicate that they have allergies or sensitivities to fragrances, fumes, etc. coming from your site.

MARKET POLICIES

CCA Responsibilities

- CCA will have a Market Manager or Assistant on site at all times.
- CCA will provide a portable restroom and free parking area for vendors.
- CCA will utilize print, radio, social media and local signage to promote the Markets.

Vendor Responsibilities

- Please label your items with some form of contact info. for patrons (e.g. your email, phone #, social media).
- Vendors will handle their own sales transactions.
- Artful Flea and Holly Day vendors, please display your pre-printed assigned vendor number cards: #1 on site and #2 in vehicle.
- Park all vehicles in area designated for vendors.
- Tables, chairs, canopies are not provided. Tables are available for rent from CCA. Canopies are available for rent locally. Rented tables will be set up and picked up by CCA volunteers, canopies by rental agency.

- No vendors' pets on site. Exceptions: Certified service dogs are permitted when approved. ESA (Emotional Support Animals) require a letter from a mental health professional or medical doctor on their letterhead stating the animal is important to your psychological well being. Caution patrons that pet leashes cannot exceed 6'.
- No animals, tobacco, alcohol, firearms or any illegal product or service can be sold.
- Clean up before you clear out. You are responsible for taking your "leftovers" with you.
- CCA reserves the right to evict anyone, cancel future paid reservations or restrict future event registration for any rules violations. "No shows" are also considered a rules violation.

Please refer all questions and concerns to:
Markets Manager, Alex Hubb
717-495-7155 (call or text)
alexhubb@icloud.com



2018 CHINCOTEAGUE CULTURAL ALLIANCE MARKETS APPLICATION

COMPLETE ONE TIME PER YEAR AND RETURN WITH YOUR FIRST MARKET REGISTRATION SHORT FORM.

Name _____ Business Name _____

Mailing Address _____

Physical Address _____

Business Phone _____ Cell _____ Home _____

E-Mail _____ Website _____

Business Type: ___ Family Owned ___ Sole Proprietor ___ Partnership ___ Corporation ___ Other

Sales Tax Number _____ Do You Accept Credit Cards? ___ Yes ___ No

Best contact # in case of market closure due to severe weather? _____

Please provide a description of your business as you wish it to be listed for promotional materials and social media:

Who will be staffing your Market site? Name _____ Phone _____

Name _____ Phone _____

WHAT WILL YOU BE SELLING? CHECK ALL THAT APPLY

PLEASE INCLUDE SAMPLE PHOTOS/IMAGES OF YOUR VENDOR-MADE PRODUCTS WITH THIS APPLICATION OR INDICATE ONLINE SOURCE WHERE PRODUCTS CAN BE SEEN

CATEGORY 1: Grown or made by me/my family (If you made it, you can probably sell it—pending approval)

- Produce
- Plants, Garden Items
- Paintings/Prints
- Pottery
- Fabric Items
- Seafood
- Baked Goods
- Photos
- Metalwork
- Sculpture/3-D art
- Meat/Eggs/Dairy
- Skincare, Soaps, etc
- Woodwork
- Carved birds, waterfowl, boats, etc.
- Honey, Jams, Pickles, Sauces, etc.
- Clothing
- Jewelry (describe) _____
- Seasonal Items
- Other (describe) _____

CATEGORY 2: Not crafted by me/my family

- Antiques, collectibles, vintage
- Used personal/household items (yard sale)
- Used business equipment (yard sale)
- Other (describe) _____

CATEGORY 3: Prepared Food Concessions

Please attach sample menu (Note: SSAF management reserves the right to restrict menu items)

You are required to collect Chincoteague Meals Tax. First step: submit Business License Application (BLA) to Town Office indicating that your business serves food for Chincoteague Cultural Alliance. BLA is for informational purposes only. License fee not required. Application available from Markets Manager or Town Office.

Check licenses and certificates you have: Town of Chincoteague County Health Department Other _____

2018 CCA Chincoteague Cultural Alliance Markets Hold Harmless Agreement

I, _____ (print please) as individual or owner of business (name) _____ agree that the Chincoteague Cultural Alliance and its respective officers, volunteers, agents, and consultants are not liable for any bodily injury, death, theft, or damage to either the buyer or seller, or their property, arising out of or pertaining to preparation for, or participation in the CCA Markets whether such injury, theft or damage occurred prior, during, or after the Market. The above named (person/business) further agrees to indemnify, defend and hold harmless the Chincoteague Cultural Alliance and its respective officers, volunteers, agents and consultants for and against any claims which include bodily injury, death, theft, or damage, including attorney fees. I understand that it is recommended that I carry my own general liability and product liability insurance. Liability insurance is not provided by this event sponsor. Participation in the CCA Markets by the above named (person/business) without adequate or proper insurance is at the person/business's own risk. I have attached a certificate of insurance to this application if applicable.

I have read, understand and will abide by all of the policies, requirements and responsibilities as stated in the 2018 Chincoteague Cultural Alliance Markets Fact Sheet, including the Hold Harmless Agreement above.

Signature of applicant: _____ Print Name: _____ Date: _____

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Second Saturday Artful Flea/Holly Day & Wildlife Art Gallery Registration Short Form

NOTE: After initial registration, this page is all you need to register and pay for market sites.

I am registering and paying for the following Second Saturday Artful Flea dates and/or Holly Day Market (check all that apply):

- May 12 June 9 July 14 August 11
- September 8 October 13 November 24—Holly Day Market

I am requesting the following for the dates indicated above:

CCA BUILDING OUTDOOR SITE

- Field site—10'x10' for \$36 per event
Rows A-F (30 available)
- Front yard site—10'x10' for \$36 per event
Rows G-H (8 available)
- Front porch site 5'x15' for \$56 per event
P 1-4 (4 available)

CCA BUILDING INDOOR SITE

- Indoor site—6'x8' for \$41 per event
6 available
- Indoor site—8'x10' for \$66 per event
5 available
- Custom size—based on availability
Ask Market Manager

TABLES

- # ___ 6' long rectangular for \$6 each per event
 - # ___ 4' diameter round for \$5 each per event
- (Tables are set up at your site by Market Management)

NOTE: Indoor Sites are very limited. Priority will be given to vendors with product offerings that are weather sensitive and require climate control, and to vendors with infirmities. Contact Market Manager for availability before registering.

SECOND SATURDAY ARTFUL FLEA DISCOUNT PLAN

Register and pay for three or more Artful Flea Dates at one time and take 15% off. (See page 4 for details)

The Artful Flea and Holly Day events fill quickly and are often sold out. We recommend vendors register early.

NOTE: Registration payments are not refundable. Credits will be issued only when the event is cancelled, not an early closing.

THIS IS A RAIN OR SHINE EVENT.

I am registering and paying for the **Wildlife Art Gallery** on **November 24** (INSIDE the Island Activities Center) Gallery sites are reserved for carvers and fine arts. Contact Markets Manager for prior approval before registering.

I am requesting:

- 6'x8'site—\$51
- 10'x10' site—\$91

Includes one table by request. Extra tables:

- # ___ 6' long rectangular for \$6 each
- # ___ 4' diameter round for \$6 each

Do you request electricity? No Yes

Payment by check or money order only payable to "CCA".

No cash please. Include this form with each payment.

Deliver to Vendor drop box on front porch of CCA, 6309 Church Street, or mail to: Alex Hubb, 3015 Ridge Rd., Chincoteague, VA 23336

ALLOW 3 DAYS FOR MAIL DELIVERY

NOTE: By submitting this registration form, you attest that you understand that this form is an extension of your initial enrollment form and all signed agreements.

KEEP A COPY OF THIS DOCUMENT FOR YOUR RECORDS

.....

Enclosed is payment for the Market Days checked above:

Amount: \$ _____

Name _____

Best phone # to reach me _____

If your products have changed since original enrollment, please list current offerings:

.....

Second Saturday Artful Flea Multiple Registration Discount

Get a 15% discount when you register and pay for 3 or more months at one time. We've done the math for you.

Outdoor sites (Rows A-H) 10' x 10'

1 month	\$36	
2 months.....	\$72	
3 months.....	\$91.80	
4 months.....	\$122.40	
5 months.....	\$153.	
6 months.....	\$183.60	(season pass)

Porch sites (P1-4) 5' x 15'

1 month	56	
2 months.....	\$112	
3 months.....	\$142.80	
4 months.....	\$190.40	
5 months.....	\$238.	
6 months.....	\$285.60	(season pass)

Indoor sites 6' x 8'

1 month	\$41	
2 months.....	82	
3 months.....	\$104.55.	
4 months.....	\$139.40	
5 months.....	\$174.25	
6 months.....	\$209.10	(season pass)

Indoor sites 8' x 10'

1 month	\$66	
2 months.....	\$132	
3 months.....	\$168.30	
4 months.....	\$224.40	
5 months.....	\$280.50	
6 months.....	\$336.60	(season pass)



Chincoteague Island Farmers & Artisans Market Registration Short Form

NOTE: After initial registration, this page is all you need to register and pay for additional market days.

- 2018 vendor contribution is \$16 per day for a 10' X 10' canopy space or a 10' X 18' truck space, \$30 per day for two adjoining sites
- Vendors pay in advance for the calendar month. Payment is due on the first of the month.

Please circle individual dates or discount plan you are paying for:

APRIL 21 (Sat) 28 (Sat)

MAY 5 (Sat) 12 (Sat AF) 19 (Sat) 26 (Sat) 30 (Wed)

Discount plan A for all 7 markets in April and May: \$95 single site, \$200 two adjoining sites. **Payment due April 1**

JUNE 2 (Sat) 6 (Wed) 9 (Sat AF) 13 (Wed) 16 (Sat) 20 (Wed) 23 (Sat) 27 (Wed) 30 (Sat)

Discount plan B for all 9 markets in June: \$ 130 single site, \$260 two adjoining sites. **Payment due June 1**

JULY 4 (Wed) 7 (Sat) 11 (Wed) 14 (Sat AF) 18 (Wed) 21 (Sat) 24 (Tue) 28 (Sat)

Note: Market is on Tues (24th) during Pony Penning Week.

Discount plan C for all 8 markets in July: \$115 single site, \$230 two adjoining sites. **Payment due July 1**

AUG 1 (Wed) 4 (Sat) 8 (Wed) 11 (Sat AF) 15 (Wed) 18 (Sat) 22 (Wed) 25 (Sat) 29 (Wed)

Discount plan D for all 9 markets in August: \$130 single site, \$260 two adjoining sites. **Payment due Aug. 1**

SEPT 1 (Sat) 8 (Sat AF) 15 (Sat) 22 (Sat) 29 (Sat)

OCT 6 (Sat) 13 (Sat AF) 20 (Sat) 26 (Fri) 27 (Sat)

Note: Extra Harvest Market is on Friday (26th).

Discount plan E for all 10 markets in Sept and Oct: \$144 single site, \$288 two adjoining sites. **Payment due Sept. 1**

NOV 24 (Sat) **Holly Day Market (Farmers Market Section) \$36**

Discount plan F FOR ENTIRE SEASON IN FARMERS MARKET SECTION EXCEPT HOLLY DAY MARKET

One payment for all 43 markets: \$590 single site, \$1,180 for adjoining sites **Payment due April 1**

Discount plan G FOR ENTIRE SEASON IN FARMERS MARKET SECTION INCLUDING HOLLY DAY MARKET

One payment for all 44 markets: \$620 single site, \$1,210 for adjoining sites **Payment due April 1**

Discount plan for Volunteering Help where needed at Farmers & Artisans Market or Artful Flea. For each hour worked get \$5 reduction in site fees. Pre-registration requested.

NOTE: (Sat AF) indicates Second Saturday Artful Flea. On those dates, Farmers Market Section is limited to 15 sites, and vendors with farm products or seafood are given priority. Others may apply for an Artful Flea site.

Registration payments are not refundable. Credits will be issued only when the Market is cancelled, not an early closing. **THIS IS A RAIN OR SHINE EVENT.**

Payment by check or money order only payable to "CCA".

No cash please. Include this form with each payment.

Deliver to Vendor drop box on front porch of CCA, 6309 Church Street, or mail to: Alex Hubb, 3015 Ridge Rd., Chincoteague, VA 23336

ALLOW 3 DAYS FOR MAIL DELIVERY

NOTE: By submitting this registration form, you attest that you understand that this form is an extension of your initial enrollment form and all signed agreements.

KEEP A COPY OF THIS DOCUMENT FOR YOUR RECORDS

.....

Enclosed is payment for the Market Days or Discount Plan I've circled above:

___ market days x \$16 for single site = \$ ____

___ market days x \$30 for adjoining sites = \$ ____

OR Discount Plan = \$ ____

Name _____

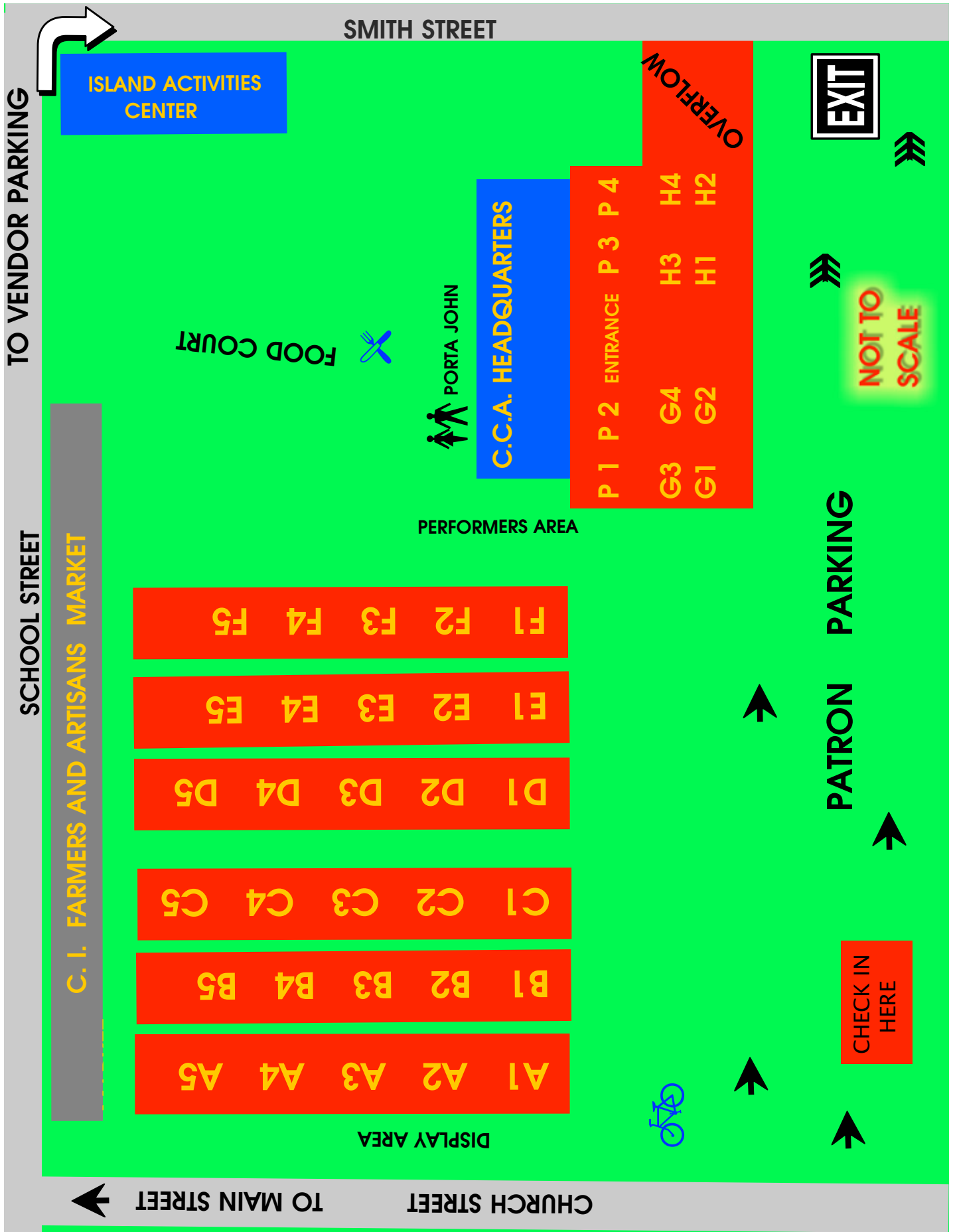
Best phone # to reach me _____

If your products have changed since original enrollment, please list current offerings:

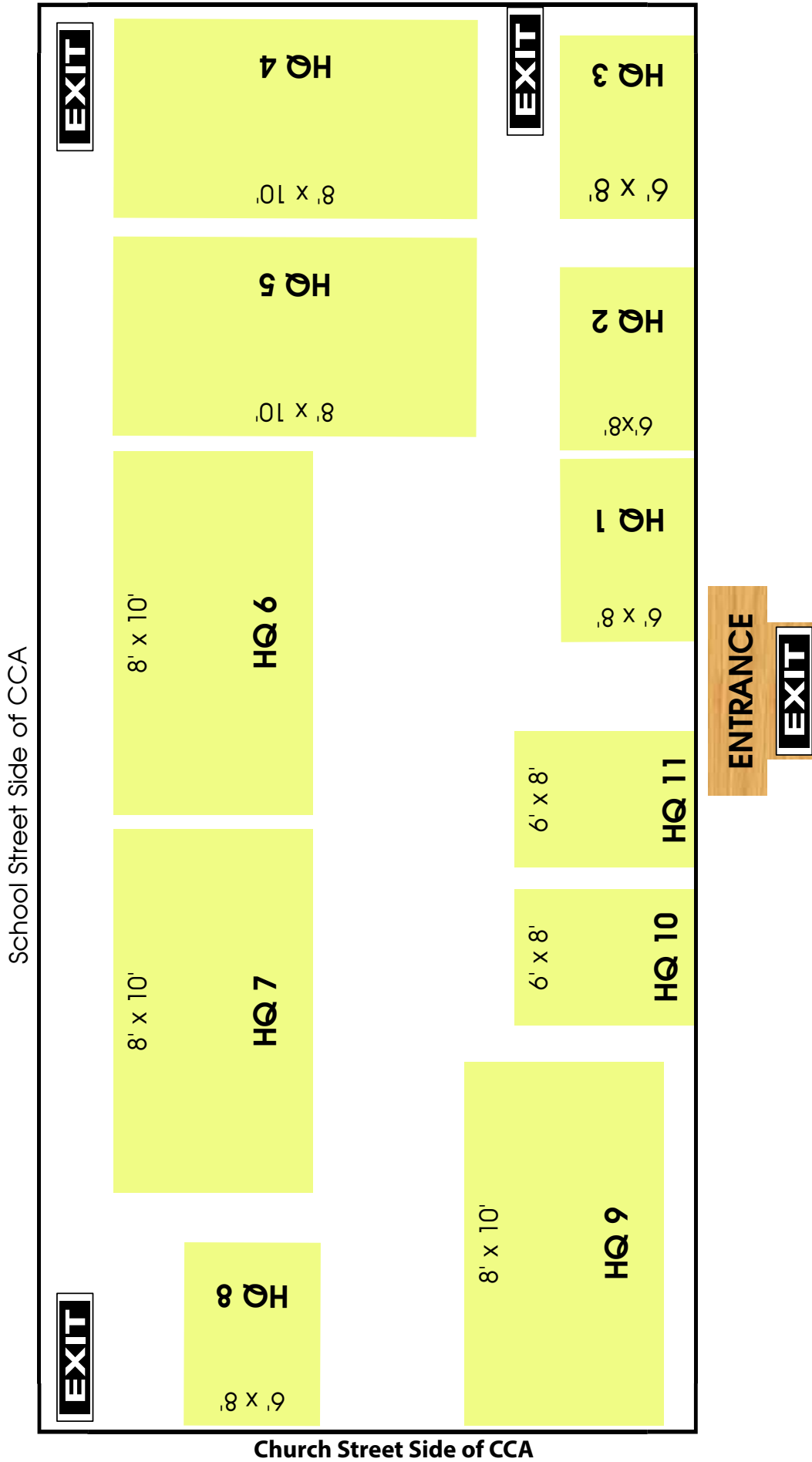
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SECOND SATURDAY ARTFUL FLEA & HOLLY DAY MARKET EXTERIOR LAYOUT



SECOND SATURDAY ARTFUL FLEA & HOLLY DAY MARKET INTERIOR LAYOUT



Artist rendering of CCA building interior (not to scale).

Entrance is from parking lot.

NOTE: customizing of site size can be requested (as available space allows).

FOOD SERVICE VENDORS

For those who prepare food & prepare samples at a Farmer's Market

Food Service Vendors must undergo inspection at the market. VDACS inspects vendors at government run markets & the local Virginia Department of Health (VDH) inspects vendors at privately sponsored markets.

Food Service Vendors must have an on-site utensil and equipment washing set up that includes three basins: one each for washing, rinsing, and sanitization (using the appropriate strength of chlorine or quaternary ammonium - confirmed with sanitizer test strips). Utensils should be cleaned when you are changing between raw and ready to eat foods, between raw fruits and vegetables and TCS foods**, or if they have been contaminated.

Practice general good hygiene. Hands must be washed frequently at an on-site hand washing station. A void bare-hand contact with ready to eat foods by using gloves, tongs, deli paper, etc.

Food Protection: Overhead protection for vendor is required (tent, canopy, awning, table umbrella, permanent structure, etc.) Preparation must occur on smooth cleanable surfaces such as tables. Slicing must be done on cutting boards. Use wrapping or other effective barriers to protect from customer handling. Stored food should be in a clean, dry location, at least 6 inches off the ground.

For TCS foods **: Hot Holding is 135°F or higher and Cold Holding is 41°F or lower. Use a calibrated metal stem thermometer to ensure you are meeting the required temperatures. Ice should be drained frequently at an approved dump site.

****Time and Temperature Controlled for Safety (TCS) Foods: Please see important note in bottom right of previous page.**

See bottom of page for VDACS contacts.

**Albemarle County/
 Charlottesville: VDH**
 434-972-6200, 8 am –
 4:30 pm, Monday- Friday

VDACS & VCE CONTACTS FOR MORE INFORMATION ...

Farmers' Market Resources: www.vdacs.virginia.gov/vagrown/frmsmkt-farmvend.shtml

Pam Miles, Program Supervisor Food Safety & Security Program Richmond, VA - 804-786-3520 pamelamiles@vdacs.virginia.gov	Eric Ruckman, Compliance Officer Office of Plant Industry Services Feed Licensing and Registrations Richmond, VA - 804-371-2667 eric.ruckman@vdacs.virginia.gov	Allyn Olinger, Food Safety Specialist & VDACS Inspector 804-786-3520 Allyn.Olinger@vdacs.virginia.gov
Barry Jones, Inspection Manager Office of Meat and Poultry Services Lynchburg, VA - 434-200-9975 barry.jones@vdacs.virginia.gov	Carolyn Peterson, Program Manager Bob Trimmer, Regional Manager Office of Dairy and Foods Richmond, VA - 804-786-1452 carolyn.peterson@vdacs.virginia.gov robert.trimmer@vdacs.virginia.gov	

Virginia Tech Food Innovations Program: Food Testing Services

540-231-6806 - fstinfo@vt.edu - <http://www.fcs.ext.vt.edu/fmh/food-innovations/sample/index.html>

Starting a Food Business, Regulations, Food Labels, Acidified Foods Publications
http://pubs.ext.vt.edu/author/b/bacon_karleigh-res.html

For more information, please contact:

Cathryn Kloetzli, Extension Agent, Agriculture & Natural Resources - cathrynk@vt.edu
 Virginia Cooperative Extension: Albemarle Office - 460 Stagecoach Road Charlottesville, VA (434) 872-4580

GOING TO MARKET



A Guide to Selling Raw, Processed and Prepared Food Products from Your Home, at Farmers' Markets, Stores & Roadside Stands

Do I need to get inspected? By whom?

On the following pages Farm Market & Food Service Vendors will find the answers to these questions, which vary depending on the type of food product and preparation process used. The contact information for permitting and/or inspection requirements is on the back page.

By Cathryn Kloetzli, Horticulture Extension Agent & Rachel Wallace, Summer Intern 2012,
 Virginia Cooperative Extension-Albemarle County & Charlottesville

Edited by Dr. Karleigh Bacon, Director, Virginia Tech Food Innovations Program

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FARM MARKET VENDORS

VDACS INSPECTION REQUIRED		VDACS INSPECTION REQUIRED: UNLESS EXEMPTION CONDITIONS BELOW ARE MET			VDACS LICENSE REQUIRED										
MEAT		DAIRY		HONEY		EGGS		PRODUCE		PET TREATS					
<p>All meat that is to be sold must be slaughtered at a USDA/state-inspected facility.</p> <p>The VDACS Office of Meat and Poultry Services (OMPS) provides free inspections for amenable species (cattle, hogs, sheep, goats, chickens, turkeys, ducks, geese, guineas, ratties and squabs).</p>	<p>All dairy products to be sold must be inspected. Sale of raw milk is prohibited.</p> <p>Sale of cheese made from raw milk must be aged at least sixty days above 35 degrees. Contact the VDACS Office of Dairy & Foods.</p>	<p>Acidified low-acid foods (pickled products, salsa, pumpkin/sweet potato butter, barbecue sauces, chow-chow, relishes, hot pepper jelly, hot sauces, garlic in oil, etc.) must achieve a pH of 4.6 or lower (verified by an electronic pH meter you purchase). Low-acid canned foods are not permitted to be made in the home.</p> <p>Completion of "Better Process Control School" course and process approval by a processing authority strongly advised (Virginia Tech Food Innovations Program: Food Testing Services). Must not exceed \$3,000 in total annual gross sales for all acidified products produced.</p>	<p>Includes jams and jellies (no low-acid ingredients), candies, dried fruits/herbs/seasonings/mixes, (un)coated nuts, (flavored) vinegars, popcorn (balls), cotton candy, dried pasta, roasted coffee, dried tea, cereals, trail mixes and granola and baked goods that don't require time or temperature control.</p>	<p>Those who process & prepare honey in their private residence from hives they own, who sell less than 250 gallons of honey a year, & who do not process or sell other food products (except as noted here) are exempt from inspection.</p> <p>Infused honey products are not exempted.</p>	<p>Exempt from Virginia Egg Law and do not need inspection if selling less than 150 dozen of your own eggs per week or less than 60 dozen of another producer's eggs per week.</p>	<p>If you only grow and sell fresh fruits and vegetables, you do not need to be inspected.</p> <p>However, if you grow sprouts for distribution to restaurants or retail stores, you are classified as a food manufacturer and are required to be under inspection. Also note that only cultivated mushrooms can be offered for distribution to restaurants and retail stores.</p>	<p>Home/facility inspection by VDACS not required, but it is suggested to contact your local health department for any local inspection requirements.</p> <p>You must obtain licensing and permitting through VDACS</p> <p>Product registration may also be required.</p>	<p>Home/facility inspection by VDACS not required, but it is suggested to contact your local health department for any local inspection requirements.</p> <p>You must obtain licensing and permitting through VDACS</p> <p>Product registration may also be required.</p>	<p>Home/facility inspection by VDACS not required, but it is suggested to contact your local health department for any local inspection requirements.</p> <p>You must obtain licensing and permitting through VDACS</p> <p>Product registration may also be required.</p>	<p>Home/facility inspection by VDACS not required, but it is suggested to contact your local health department for any local inspection requirements.</p> <p>You must obtain licensing and permitting through VDACS</p> <p>Product registration may also be required.</p>					
EXEMPTIONS	<ul style="list-style-type: none"> • 1,000 Bird Exemption • 20,000 Bird Exemption • Custom Exemption: with permit from OMPS, allows businesses to slaughter animals, only for their owners consumption, without an inspector present. 	LABELING	LABELING	LABELING	LABELING	LABELING	LABELING	LABELING	LABELING	LABELING					
LABELING	<ul style="list-style-type: none"> • Product Name • Net Weight • Ingredient Statement • Name & Address of Manufacturer/ Distributor • Sell-by date 	AT MARKET	LABELING	LABELING	LABELING	LABELING	LABELING	LABELING	LABELING	LABELING					
<ul style="list-style-type: none"> • Keep frozen products • frozen and other products at 41°F or lower. If storing products on ice, drain often. • Products offered as samples should be prepped on-site or in your VDACS approved facility. • Un-refrigerated samples (any leftovers then cannot be re-cooled or used again, they must be thrown away). <p>For Custom Exemption: "NOT FOR SALE"; 20,000 Bird Poultry Exemption Label, if applicable.</p>	<p>The standard label must contain:</p> <ul style="list-style-type: none"> • Product name • Net weight • Ingredient statement • Name & address of manufacturer/distributor/packer (exemptions apply) • List of allergens • NOT FOR RESALE – PROCESSED AND PREPARED WITHOUT STATE INSPECTION <p>You must also have a label displaying the name, physical address and telephone number of the person preparing the food product and the date the food product was processed.</p>	AT MARKET	<p>The standard label must contain:</p> <ul style="list-style-type: none"> • Product name • Net weight • Ingredient statement • Name & address of manufacturer/distributor/packer • Nutritional labeling (exemptions apply) • List of allergens • NOT FOR RESALE – PROCESSED AND PREPARED WITHOUT STATE INSPECTION <p>You must also have a label displaying the name, physical address and telephone number of the person preparing the food product and the date the food product was processed.</p>	<p>The standard label must contain:</p> <ul style="list-style-type: none"> • Product name • Net weight • Ingredient statement • Name & address of manufacturer/distributor/packer • Nutritional labeling (exemptions apply) • List of allergens • NOT FOR RESALE – PROCESSED AND PREPARED WITHOUT STATE INSPECTION <p>You must also have a label displaying the name, physical address and telephone number of the person preparing the food product and the date the food product was processed.</p>	<p>The standard label must contain:</p> <ul style="list-style-type: none"> • Product name • Net weight • Ingredient statement • Name & address of manufacturer/distributor/packer • Nutritional labeling (exemptions apply) • List of allergens • NOT FOR RESALE – PROCESSED AND PREPARED WITHOUT STATE INSPECTION <p>You must also have a label displaying the name, physical address and telephone number of the person preparing the food product and the date the food product was processed.</p>	<p>The standard label must contain:</p> <ul style="list-style-type: none"> • Product name • Net weight • Ingredient statement • Name & address of manufacturer/distributor/packer • Nutritional labeling (exemptions apply) • List of allergens • NOT FOR RESALE – PROCESSED AND PREPARED WITHOUT STATE INSPECTION <p>You must also have a label displaying the name, physical address and telephone number of the person preparing the food product and the date the food product was processed.</p>	<p>The standard label must contain:</p> <ul style="list-style-type: none"> • Product name • Net weight • Ingredient statement • Name & address of manufacturer/distributor/packer • Nutritional labeling (exemptions apply) • List of allergens • NOT FOR RESALE – PROCESSED AND PREPARED WITHOUT STATE INSPECTION <p>You must also have a label displaying the name, physical address and telephone number of the person preparing the food product and the date the food product was processed.</p>	<p>The standard label must contain:</p> <ul style="list-style-type: none"> • Product name • Net weight • Ingredient statement • Name & address of manufacturer/distributor/packer • Nutritional labeling (exemptions apply) • List of allergens • NOT FOR RESALE – PROCESSED AND PREPARED WITHOUT STATE INSPECTION <p>You must also have a label displaying the name, physical address and telephone number of the person preparing the food product and the date the food product was processed.</p>	<p>The standard label must contain:</p> <ul style="list-style-type: none"> • Product Name • Intended Species • Quantity Statement • Guaranteed Analysis • Ingredient Statement • Nutritional Adequacy Statement • Feeding Directions • Name and Address of Manufacturer/Distributor 	AT MARKET	AT MARKET	AT MARKET	AT MARKET	AT MARKET	AT MARKET
<p>Keep products at 41°F or lower</p>	<p>Please keep your most recent VDACS inspection reports on hand with you at the market.</p>	<p>Un-refrigerated samples (any leftovers then cannot be re-cooled or used again, they must be thrown away).</p>	<p>All acidified foods must have a unique identifying code visible to the naked eye.</p>	<p>Cover baked goods to protect them from environmental contaminants, such as flies and dirt.</p> <p>If providing samples, prepare them at your VDACS approved and inspected facility prior to arriving at the market. Cut baked goods into pieces at your inspected facility, place them on a tray, insert a toothpick into each piece, and keep the tray covered in food safe wrapping, such as plastic wrap.</p>	<p>Eggs must be clean and held at 45°F or lower at all times.</p> <p>Note: Reusing egg cartons runs the risk of contamination; consider asking patrons to bring their own.</p>	<p>Eggs must be clean and held at 45°F or lower at all times.</p> <p>Note: Reusing egg cartons runs the risk of contamination; consider asking patrons to bring their own.</p>	<p>Eggs must be clean and held at 45°F or lower at all times.</p> <p>Note: Reusing egg cartons runs the risk of contamination; consider asking patrons to bring their own.</p>	<p>Eggs must be clean and held at 45°F or lower at all times.</p> <p>Note: Reusing egg cartons runs the risk of contamination; consider asking patrons to bring their own.</p>	<p>Eggs must be clean and held at 45°F or lower at all times.</p> <p>Note: Reusing egg cartons runs the risk of contamination; consider asking patrons to bring their own.</p>	<p>Can be sold either pre-packaged or in a bulk, self-serve style.</p>					
<p>* Applies to 'ACIDIFIED CANNED FOODS' and 'BAKED GOODS, JAMS AND ...': Must be produced in a private home. Must be sold at farmers markets, from the private home where product is manufactured or to an individual for their own consumption. These products cannot be sold to other businesses (i.e. grocery stores), for resale, on the internet or across state lines.</p> <p>You do not have to pay the \$40 annual fee to VDACS, although you are still required to comply with all applicable laws and regulations (outlined here).</p>															
<p>**Time and Temperature Controlled for Safety (TCS) Foods require temperature control because they are capable of supporting the growth of various infectious microorganisms or toxins. These foods include meats, dairy products, eggs, mushrooms, cut melons, cut tomatoes, cut leafy greens, and heat-treated plant food such as cooked rice, beans, and vegetables.</p>															