

February 21, 2021

Mableton Farmers Market 2021 Rules and Regulations

Mission: To provide area residents with an alternative fresh produce shopping venue and an opportunity to connect with neighbors in the Mableton community; to encourage consumers to buy local, buy healthy and buy smart; to support and promote local farmers by providing a community-based Market where they can sell their goods directly to patrons.

The Mableton Farmers Market (hereinafter referred to as the Market) is operated through a partnership between Mableton Improvement Coalition (MIC); Cobb PARKS Department, and Cobb & Douglas Public Health (CDPH). Operational rules and regulations will be as agreed upon by the Market Committee, comprised of representatives from the above-listed organizations and a participating farmer vendor selected by the Market Manager, subject to approval by the MIC Board of Directors, Cobb PARKS Department and CDPH. MIC will appoint a Market Manager to head Market Committee business affairs.

General Rules and Regulations

Participation in the Market as a vendor or customer is at the participant's own risk. The Market will not be held liable for any injury, loss or damage to person or property as delineated in the Indemnification and Hold Harmless agreement. Market vendors will sign and submit the vendor application and Indemnification and Hold Harmless agreement before being considered for Market participation.

The Market will be non-discriminatory in every respect. All vendors, customers and other Market attendees shall treat each other with respect and courtesy. Harassing, threatening or condescending behavior will not be tolerated.

The Market will operate as a grower/producer Market. Farmer vendors are required to produce the fruits, vegetables and packaged/processed foods they sell. A limited exception may be granted by the Market Committee when weather/growing conditions limit production to the point that the Market would otherwise not be viable. Supplemental produce, if approved, will have to be Georgia small farm-produced. "Farmer vendor" is defined as the grower and/or harvester of goods sold and includes the family members and employees of the applicant who assist in the cultivation, production and/or harvesting of fruits and vegetables to be sold. Farm visits may be performed by the Market Manager at any time before or during the Market season to verify farmer vendor production of products being sold at the Market.

All vendors are required to have general and product liability insurance.

Non-farmer vendors approved by Market Committee vote will be allowed to sell spices, seasonings, baked goods, certain processed foods and non-food items. The Market Committee will also, at its discretion, allow up to two vendors to sell breads and other healthy baked items and up to two Arts and Crafts vendors.

All eligible food vendors will participate in the Supplemental Nutrition Assistance Program (SNAP) and comply with all state and local government requirements pertaining to the sale of eligible foods in accordance with US Department of Agriculture guidelines and Wholesome Wave

agreement published separately. SNAP customers will obtain tokens from the Market Manager for purchases. Additional details will be published in a separate document.

No live animals can be sold at the Market. Photos of animals for sale can be exhibited and information about them distributed.

Eggs and dairy items may be sold if the vendor is properly licensed by the Georgia Department of Agriculture.

Market Location

The Market is located in the parking lot of the Mable House Complex at 5239 Floyd Road. For safety reasons, no vehicle traffic is allowed in the interior Market area during Market operation.

Market Schedule

The 2021 season Market will operate from 8:30 a.m. -12:30 p.m. on Thursdays, starting June 3rd and ending August 12th. The market will be closed July 1st in observance of the July 4th holiday. Vendors may set up beginning at 7:00 a.m. and must be ready to start by 8:30a.m. on Market day. The Market will operate rain or shine.

Bathrooms

Arts Center bathroom access may be restricted. The nearest other public restrooms will be the RaceTrac gas station at the intersection of Clay and Floyd Road or possibly the Food Depot grocery store in the shopping center just south of the Mable House complex.

Health Regulations

Vendors will comply with County, State and Federal Covid-19 policies and regulations. Vendors will wear masks, use proper hand sanitizer (minimum 60% alcohol) and offer it to customers handling merchandise, maintain social distancing and display signage requiring customer compliance. Vendors will immediately notify the Market Manager of instances when customers refuse to comply. Additional details are later in this document.

All prepared-food items must be properly labeled, handled and/or prepared in accordance with all County, State and Federal guidelines/regulations.

Food License and/or Permit Requirements

Vendors intending to sell prepared, processed and/or packaged food, unless exempted, must provide a copy of their current Georgia Department of Agriculture Food Sales Establishment License and/or a Cobb County Health Department Temporary Food Service Permit. All processed products will be labeled with the common name of the food, the name/address/phone number of the person who made the products, and a list of ingredients with the common name of each ingredient.

The following items are **exempt** from the requirement to provide a food sales license and/or food service permit: breads, cakes, cookies, pies, fresh produce (if organic, there must be an organic certificate available), home-processed jellies, jams, and honey. These items are exempted based

on the Georgia Department of Agriculture Guidelines for Food Products Sold at Events Sponsored by Non-Profit Organizations.

Specifically **not exempted from food sales license and/or food permit** are meat products, eggs, dairy products, organic products without Organic Certification and low acid/acidified foods such as canned vegetables, pickles, salsa, etc.

Vendors will clearly label all processed products in accordance with applicable local, state and federal rules and regulations.

Presence

Market Committee-approved vendors are expected to be at the Market every business day from start to finish of operating hours with sufficient products to meet customer needs. Vendors must notify the Market Manager at least one day prior when unable to be present. Vendors may be terminated by the Market Manager for non-compliance two times in the same season.

Booth Rental/Registration Fees

Booth rental/registration fees will not be charged.

Booth Space Assignment

Booth spaces are 10'x10' and will be assigned by the Market Manager. Vendors are responsible for setting up in their spaces and bringing their canopies or umbrellas. Tables/shelves are encouraged to keep products off the ground. Signage is permitted as approved by the Market Manager. Signage and products will not extend into the space of another vendor without that vendor's prior consent.

Setup

We will set up in the parking lot area closest to the Historic Mable House, ensuring social distancing as required by Covid-19 guidelines. It is essential that we all get to the market early enough to set up in assigned spaces, mark pavement with lines, arrows and whatever other necessary markings and put up signage to show customers traffic flow and distancing guidelines. Vendor help will be essential to timely and orderly market day starts.

Cleanup

Vendors are responsible for cleaning up their areas and placing all trash in County-provided trash receptacles before departing each Market day. All vendors are required to be clear of the vending area by 1:30pm. Vendor participation may be terminated by the Market Manager for non-compliance two times in the same season.

Pricing, Weights, and Measures

Vendors will each operate as individual entities and, as such, will set their own prices, considering what is reasonable and customary. Pricing will be written on tags, cards or boards. Weights and measures are expected to be in accordance with all applicable local, state and federal rules and regulations.

Miscellaneous

No firearms, no alcoholic beverages, no smoking anywhere on the Mable House Complex property. The County provides restroom facilities in the Mable House Arts Center. The Market Committee reserves the right to revise the Market Rules and Regulations at any time.

Complaints

The Market Manager will have a table set up at or near the center of the Market area. Complaints of any kind against any vendor or customer shall be directed to the attention of the Market Manager. The Market Manager will resolve the issue independently or in consultation with the Market Committee, MIC, Cobb PARKS Department staff and/or Cobb & Douglas Public Health staff as needed. The Market Manager has the right to warn, suspend or terminate vendor participation for cause.

Covid-Related Operations

General

We will have to do our work in ways that honor our values and mission while protecting ourselves and our market customers as long as the pandemic lasts. We will operate the market together safely. Remember the four W's: Wash your hands, Wear a mask, Watch your 6-foot distance and Wait, stay home if you are sick. We will revise operating procedures as necessary for compliance with changing guidelines from County, State and Federal officials.

Below are guidelines to follow during the market season, subject to change. Reach out to the Market Manager if you have questions or want to brainstorm better ways to implement these guidelines.

Setup

Once your booth is set up, chalk your own lines with 6 ft spacing to indicate to customers where they must wait. Then help as needed by the Market Manger to finish marking other areas. It is essential that we all get to the market early enough to set up in assigned spaces, mark pavement with lines, arrows and whatever other necessary markings and put up signage to show customers traffic flow and distancing guidelines. Vendor help will be essential to timely and orderly market day starts.

Maintaining a Safe and Sanitary Space

Continue to follow all of the sanitary practices you already use, including abiding by all health regulations if you serve prepared foods.

If you are sick or just not feeling well, send someone else or notify the Market Manager you're not coming that day.

NO unpackaged food samples.

All items, including produce, should be pre-packaged or kept out of customers' reach.

All food vendors should wear food grade gloves, with frequent changes as they become soiled or contaminated. Never touch your face, even while wearing gloves.

Prepared-food vendors: Bring hand-washing materials and sanitizing supplies. You must give foods to customers in to-go containers only, with the expectation that the food will be consumed offsite.

Do not use condiment bottles unless you can commit to cleaning them after each use. Disinfect with a cleaning product that contains a minimum of 60% alcohol content.

No self-serve areas.

Keep hand sanitizer (minimum 60% alcohol content) at your booth for frequent use by you and as needed by customers.

Cough or sneeze in your elbow, not your hands.

Table Setup and Booth Operation

Wherever possible, set up tables with your samples at the front of your space, then have food/products behind you. Encourage customers to shop with their eyes (instead of their hands). Or offer them hand sanitizer (at least 60% alcohol) or gloves.

Minimize the use of tablecloths or use a plate to exchange money, cards and SNAP tokens. Clean the plate with disinfectant sanitizer after each use. Avoid hand-to-hand payment exchanges. Sanitize the table often. Encourage customers to pay with credit/debit card, PayPal or Venmo. Do not let customers touch your phones or payment systems if at all possible. If possible, remove the signature feature on your apps so customers aren't touching your phones. If a signature is required, clean the phone or payment system after each use with alcohol wipes or hand sanitizer on a napkin. Even if it's just you using your POS system, wipe it down regularly.

When possible, segregate duties behind market tables. Designate one individual to handle money and card/SNAP token payments while others handle the products being sold. Money handlers should never touch product and should change their gloves or wash/sanitize their hands frequently. Clean SNAP tokens with sanitizer (minimum 60% alcohol) before using them to make change for later customers.